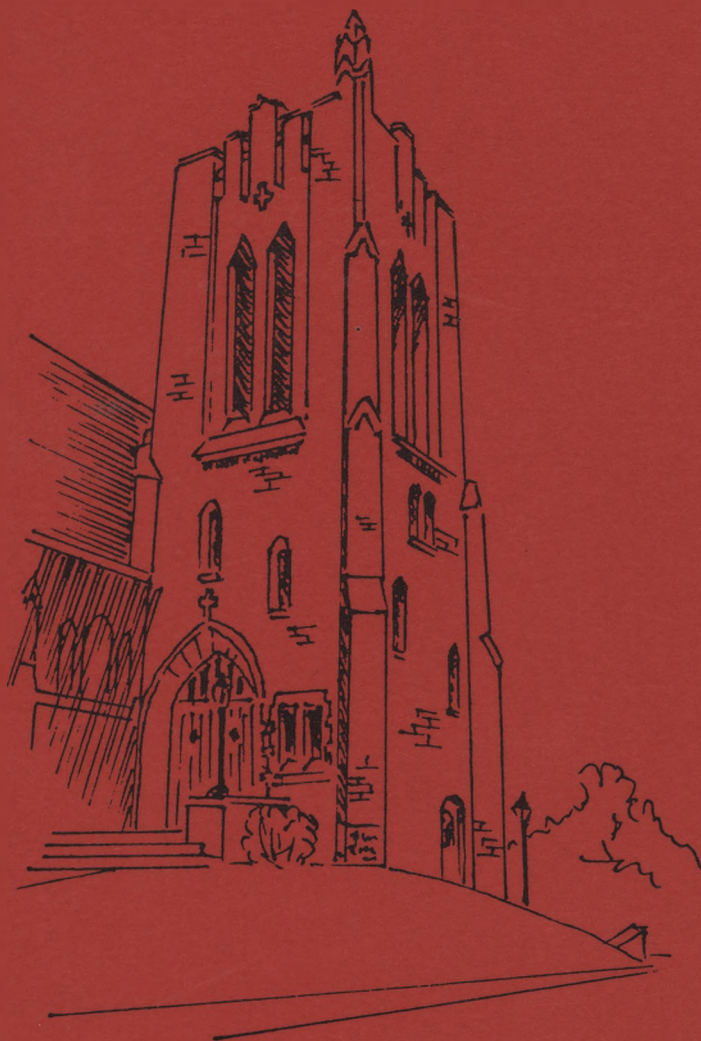
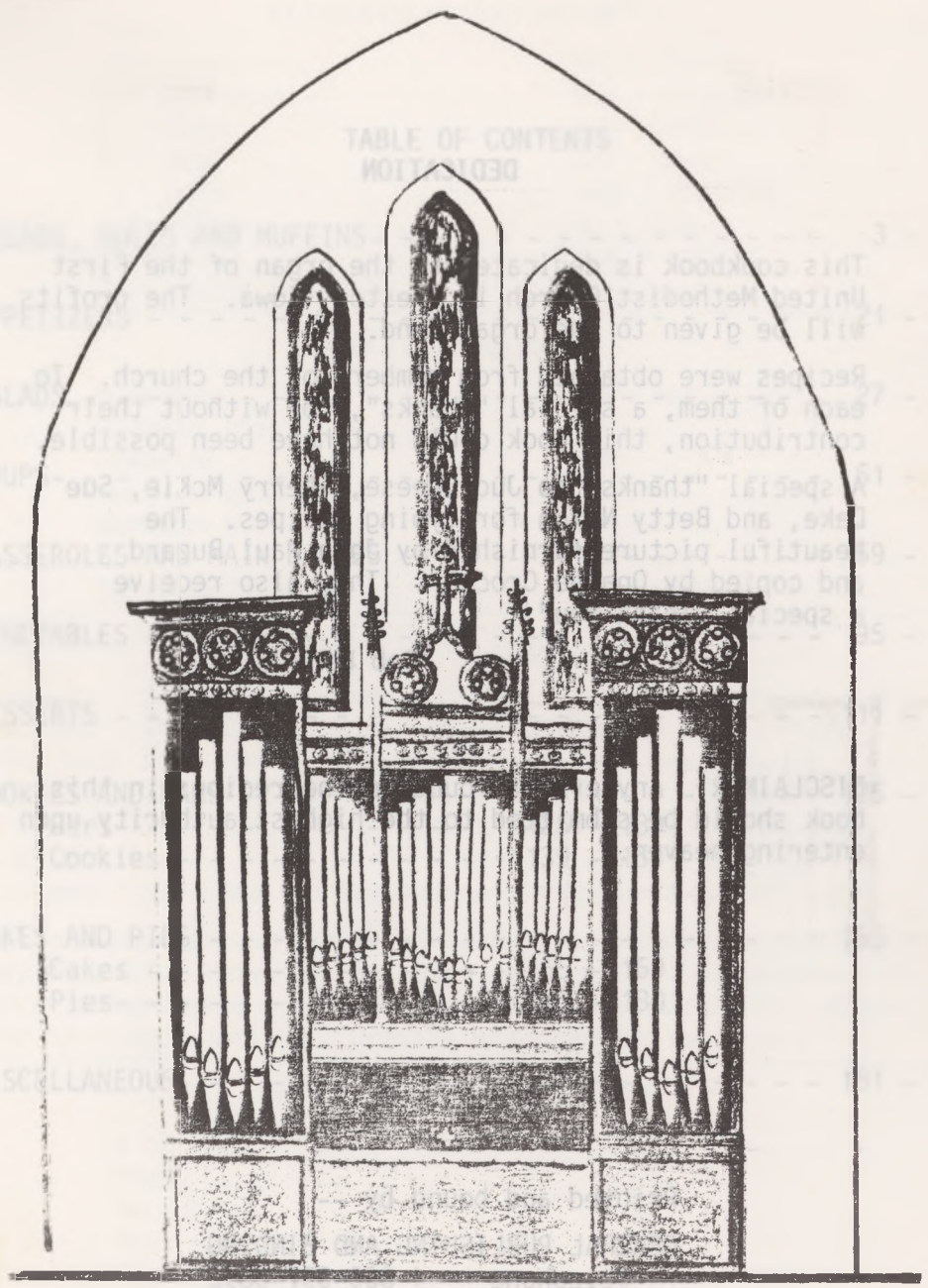


The First United Methodist Church

400 North Elm Street

Creston, Iowa





ORGAN BUILT BY JOHN PAUL BUZARD

DEDICATION

This cookbook is dedicated to the organ of the First United Methodist Church in Creston, Iowa. The profits will be given to the organ fund.

Recipes were obtained from members of the church. To each of them, a special "Thanks", for without their contribution, this book could not have been possible.

A special "thanks" to Judy Weese, Sherry McKie, Sue Dake, and Betty Nixon for typing recipes. The beautiful picture furnished by John Paul Buzard and copied by Onalee Crocker. They also receive a special "Thank You".

Deb Wernli

DISCLAIMER: Any errors found in the recipes in this book should be submitted to the highest authority upon entering heaven.

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STANDARD ABBREVIATIONS

sp. = teaspoon
 T. = tablespoon
 c. = cup(s)
 pt. = pint
 qt. = quart

lbs. = pounds
 pkg. = package
 sq. = square
 sm. = small
 med. = medium
 lg. = large
 min. = minute
 hr. = hour

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8 oz. can	*	1 cup
Piccol.	*	1 1/4
No. 300	*	1 3/8
No. 3 tall	*	2 cups
No. 302	*	2 cups
No. 2	*	2 1/2 cups
No. 2 1/2	*	3 1/2 cups
No. 3	*	3 cups
No. 5	*	7 1/4 cups
No. 10	*	13 cups

STANDARD ABBREVIATIONS

tsp. = teaspoon	lbs. = pounds
T. = tablespoon	pkg. = package
c. = cup(s)	sq. = square
pt. = pint	sm. = small
qt. = quart	med. = medium
gal. = gallon	lg. = large
oz. = ounce	min. = minute
lb. = pound	hr. = hour

OVEN TEMPERATURES

Slow oven	250° - 300°
Moderate oven	325°
Moderate	350°
Moderate quick	375°
Moderate hot	400°
Hot	425° - 450°
Extremely hot	475° - 500°

CANDY TEMPERATURE AND CANDY TEST

Thread	230° - 234°	Syrup will spin a pliable thread in cold water
Soft ball	234° - 240°	Syrup makes a pliable ball in cold water
Firm balls	244° - 248°	Syrup makes a firm ball in cold water
Hard ball	250° - 264°	Syrup makes a hard ball in cold water
Crack or brittle	290° - 310°	Syrup spins a brittle thread in cold water
Caramel	320° - 350°	Syrup spins a coarse thread in cold water

Both altitude and humidity affect candy. If the humidity is high, cook candy to a degree or so higher than the recipe indicates. Test the boiling point of water before starting your candy. The boiling point should be 212°. (If it is 210° for example, subtract 2° from the temperatures in the recipe.)

CONTENTS OF STANDARD CANS

8 oz. can	=	1 cup
Picnic	=	1 1/4
No.300	=	1 3/4
No. 1 tall	=	2 cups
No. 303	=	2 cups
No. 2	=	2 1/2 cups
No. 2 1/2	=	3 1/2 cups
No. 3	=	4 cups
No. 5	=	7 1/4 cups
No. 10	=	13 cups

GENERAL MEAT COOKING CHART

Type	Weight	Minutes per pound	
PORK:			
Rib or loin, fresh	4 - 8 lbs.	30 - 40	
Leg, fresh	5 lbs.	25 - 30	
Picnic shoulder (fresh or smoked)	5 - 10 lbs.	40	
Boned and rolled shoulder, fresh	3 - 7 lbs.	60	
Ham, smoked	12 - 20 lbs. Under 10 lbs.	18	
BEEF:			
Standing Ribs - rare	3 - 8 lbs.	25	
	medium	3 - 8 lbs.	30
	well	3 - 8 lbs.	35
Rolled or Boned Roasts....Use above weights and increase cooking time by 15 to 20 minutes per pound.			
LAMB:			
Shoulder - well	4 - 10 lbs.	40	
Shoulder, boned and rolled	3 - 6 lbs.	40	
Leg, well done	3 - 6 lbs.	50	
Crown, well done	3 - 6 lbs.	50	
POULTRY:			
Chicken	3 - 5 lbs.	40	
Stuffed	5 lbs. & over	30	
Turkey (with or without stuffing)	8 - 10 lbs.	20	
	18 - 20 lbs.	14	

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:	USE EITHER:
4 cup baking dish	A. 9" pie plate B. 8" x 1 1/4" round cake pan C. 7 3/8" x 3 5/8" x 2 1/4" loaf pan
6 cup baking dish	A. 9" x 1 1/2" round cake pan B. 10" pie plate C. 8 1/2" x 3 5/8" x 2 5/8" loaf pan
8 cup baking dish	A. 8" x 8" x 2" square pan B. 11" x 7" x 1 1/2" pan C. 9" x 5" x 3" loaf pan
10 cup baking dish	A. 9" x 9" x 2" square pan B. 11 3/4" x 7 1/2" x 1 1/4" baking pan C. 15" x 10" x 1" jelly roll pan
12 cup baking dish	A. 13 1/2" x 8 1/2" x 2" glass pan
15 cup baking dish	A. 13" x 9" x 2" metal pan
19 cup baking dish	A. 14" x 10 1/2" x 2 1/2" roasting pan

HERB CHART

ALLSPICE	Has an aroma similar to a mixture of cloves, cinnamon and nutmeg. Used in pickling and cooking meats and fish. Used ground in cakes, puddings & preserves
ANISE	Has the flavor of licorice. Used in cakes, breads, cookies and candies.
BASIL	Has a mild, aromatic odor; warm sweet flavor with slight licorice taste. Tastes good with tomatoes, peas, squash, lamb, fish, eggs, tossed salad, cheese, duck and potatoes.
BAY LEAF	An aromatic leaf with a pungent flavor. Tastes good with vegetables and fish soups, tomato sauces and juice, poached fish and meat stew.
CAPER	Used in salad dressings and fish sauces.
CARAWAY SEED	Used in making bread, rolls and cookies.
CARDAMON	Used in cookies, breads, cakes and preserves.
CAYENNE	Used in meat, stew, sauces and salad dressings.
CELERY SEED	Has the flavor of celery. Used in meat and fish dishes, salads and salad dressings.
CHERVIL	Has a mild and delicate flavor. Tastes good with egg and cheese dishes, chicken, peas, spinach, green salads and creamed soups.
CHILI POWDER	Very hot flavor. Used in chili con carne and other hot Mexican dishes.
CINNAMON	Used in stick form for fruits and preserves. Used ground for cakes, cookies, pies and puddings.
CLOVES	Used whole in meats, pickling and fish. Used in cakes, cookies and puddings.
CUMIN SEED	Used whole in soups, cheese spreads, stuffed eggs, stews and sausage. Used ground as ingredient in curry and chili powder.
CURRY	Combination of cumin, tumeric, ginger, dill, black pepper, cayenne, mace, cardamon cloves, coriander and fenugreek. Has a distinctive and strong flavor. Tastes good with egg and cheese dishes; as a marinade for lamb, chicken, fish and game; sprinkled on broiled or baked fish; often used in cream sauces.
DILL SEED AND WEED	Sharp taste resembling that of caraway seed. Used in pickles, sauces, salads, soups and stews.
FENNEL	Tastes good with soups, fish dishes, sauces, sweet pickles, bread and rolls.
GINGER	Root (cracked) used in chutney, pickles, preserves and dried fruit. Used ground in cakes, cookies, breads and pot roasts.
MACE	Used in fish sauces, pickling and preserving. Used ground in cakes, cookies, pies and chocolate dishes.
MARJORAM	Used fresh in salads. Used dried in meat and poultry seasonings.
MINT	Used fresh for beverages. Used dried in sauces.
MUSTARD	Pungent flavor. Dry mustard used in meat, sauces, gravies and salad dressings.
NUTMEG	Aromatic with slightly bitter flavor. Used whole, grated as needed. Used ground in sausage, cakes, doughnuts, puddings and egnog.
OREGANO	Aromatic odor, slightly bitter flavor. Used dried in tomato sauces, pork and egg dishes. Used as an ingredient in chili powder.
PAPRIKA	Pleasant odor, mild sweet flavor. Excellent source of vitamin C. Used to season shell fish, salad dressings and canape' spreads.
PARSLEY	Has a mild, slightly tangy flavor. Tastes good with meat, vegetables, soups, egg and cheese; is often used fresh as a garnish.
PEPPER	Used whole (peppercorns) in pickling, meats and stew. Used ground for general seasoning of meat, fish, poultry, vegetables and salads. White pepper used in dishes that require a less pungent flavor than that given by black pepper.
POPPY SEED	Used whole for toppings on rolls or fillings for buns. Oils used for salads.
ROSEMARY	Aromatic odor with slightly piny taste. Tastes good with poultry stuffing, veal and lamb roasts, potatoes, cauliflower, fish and duck.
SAGE	Used dried in sausages, meat products, fowl and stuffings.
SAVORY	Used fresh to flavor soups, salads, sauces and gravies. Used dried in stuffings, salad dressings and stews.
SESAME SEED	Used on rolls, bread, cookies and candy.
TARRAGON	An ingredient used in vinegar to develop special flavor. Used in fish sauces.
THYME	Used dried in soups, sauces, stuffing and cheese.

SUBSTITUTIONS

- 1 c. sugar
1 c. honey
1 c. brown sugar
1 c. powdered sugar
1 c. corn syrup
1 sq. unsweetened chocolate
1 oz. bitter chocolate
6 oz. pkg. semi-sweet chocolate pieces, melted
Butter
- 1 c. milk
1 c. sweet milk
1 c. buttermilk
1 c. sour milk
Sweetened condensed milk
- 1 c. half and half
1 c. sour thin cream (for some milk recipes)
1 c. sour cream
Sour cream
- 1 c. butter
1 whole egg
1 T. cornstarch (for thickening)
1 T. flour (for thickening)
Bisquick Mix
- 1 c. all-purpose flour
- 1 1/3 c. brown sugar **or** 1 1/2 c. powdered sugar
1 1/4 c. sugar and 1/4 c. liquid
1 c. granulated sugar and 2 T. molasses
1 c. sugar and 1 T. cornstarch. Blend in blender.
1 c. sugar plus 1/4 c. liquid
3 T. cocoa plus 3 T. shortening
4 T. cocoa plus 2 T. butter
2 sqs. unsweetened chocolate plus 2 T. shortening and 1/2 c. sugar
2 sticks softened margarine, 1/3 c. vegetable oil and 1/2 c. buttermilk. Beat until liquid is absorbed. Refrigerate.
1/2 c. evaporated milk plus 1/2 c. water **or** 1/4 c. nonfat dry milk plus 7/8 water plus 2 tsp. butter
1 c. sour milk **or** buttermilk plus 1/2 tsp. baking soda
1 T. vinegar or lemon juice plus milk to make 1 cup. Let stand 5 minutes. **Or** 1 c. yogurt
1 T. vinegar **or** lemon juice **or** 1 3/4 tsp. cream of tartar **plus** 1 c. sweet milk
1 c. plus 2 T. nonfat dry milk, 1/2 c. warm water, 3/4 c. sugar. Place water in bowl with dry milk. Mix well. Mix in sugar to smooth. **Or** mix together 2 eggs, 1 c. brown sugar, 1 tsp. vanilla, 2 T. flour, 1/2 tsp. baking powder, and 1/4 tsp. milk. Mix.
7/8 c. milk plus 1/2 T. butter **or** 1/2 c. coffee creamer and 1/2 c. milk
3 T. butter and 3/4 c. milk
- 7/8 c. yogurt
1 c. cottage cheese, 1 - 3 T. milk. 1 T. lemon juice. Blend; store in refrigerator.
1 c. vegetable shortening plus 1/2 tsp. salt
2 egg yolks plus 1 T. water
2 T. flour
1/2 - 2/3 T. cornstarch
8 c. flour, 1 1/2 c. non-fat dry milk. 3/4 c. baking powder, 1 T. salt and 1 1/2 c. shortening. Mix dry ingredients together then cut in shortening until mealy. Yields 3 lbs.
7/8 c. corn meal **or** 1 1/2 c. bread crumbs **or** 1 c. rolled oats

Continued next page.

SUBSTITUTIONS (Continued)

1 c. cake flour, sifted	1 c. minus 2 T. all-purpose flour plus 2 T. cornstarch. Sift well.
1 c. self-rising flour	1 c. all-purpose flour plus 1 1/2 tsp. baking powder and 1/2 tsp. salt
1 c. wheat flour	1 c. corn flour or 3/4 c. corn meal (coarse) or 1 1/2 c. ground rolled oats
1 tsp. baking powder	1/4 tsp. baking soda plus 5/8 tsp. cream of tartar or 2 egg whites beaten and folded in.
1 fresh garlic clove	1 tsp. garlic salt or 1/8 tsp. garlic powder
2 T. minced onion	1 tsp. onion powder
Salt Substitute	1 tsp. chili powder, 1 T. garlic powder, 2 T. dry mustard, 6 T. onion powder, 2 tsp. oregano, 3 T. paprika, 2 tsp. pepper and 1 T. poultry seasoning
Seasoning salt	1 c. salt, 1 tsp. thyme, 1 1/2 tsp. garlic powder, 2 tsp. onion powder, 2 tsp. dry mustard, 2 tsp. curry powder, 2 tsp. paprika, 2 tsp. turmeric and 1 tsp. sugar
3 oz. pkg. flavored gelatin	1 T. plain gelatin plus 2 c. fruit juice
White wine	An equal amount of apple cider or apple juice
Hot Sauce	1 sm. can hot peppers (Ortega), 5 cloves garlic and 2 (8 oz.) cans tomato sauce
1 c. chili sauce or catsup	1 c. tomato sauce, 1/2 c. sugar, 2 T. vinegar and spice
Mustard	1/3 c. flour, 1/2 c. sugar, 1 T. salt, 3/4 c. dry mustard, 1 1/2 c. white or wine vinegar, 1 green onion and dash sugar. Blend in blender.
1 c. tomato juice	1/2 c. tomato sauce and 1/2 c. water
2 c. tomato sauce	3/4 c. tomato paste and 1 c. water
1 c. marshmallow creame	16 lg. marshmallows (or 1/4 lb.)
1 c. miniature marshmallows	10 lg. marshmallows
10 miniature marshmallows	1 lg. marshmallow
	Miscellaneous:
Seasoned Bread Crumb Mix	2 c. fine bread crumbs (4 slices dried bread), 1/3 c. instant minced onion, 1 T. parsley flakes, 1 T. seasoned salt, 1 tsp. salt, 1/2 tsp. pepper, 1 1/2 tsp. Ac'cent (if desired) and 1 tsp. Italian seasoning. Use on steaks, vegetables, chicken or pork dishes.
Onion soup mix	2 c. instant minced onion, 1/4 c. onion powder, 1 c. instant beef bouillon and 1 T. Beau Monde. Store in tightly covered jar. 1/4 cup of this mix is equal to 1 envelope of onion soup mix.

SPECIAL FOOD TERMS

Antipasto: A course of assorted appetizers and relishes, like olives, anchovies, artichoke hearts, etc.

Appetizer: A small portion of a food or a drink served either before the meal or as the first course.

Bisque: Thick soup of Puree'd shellfish, game or poultry.

Blintzes: Thin pancakes rolled around a filling of fruit or cheese, then baked or fried.

Bouillon: A clear, seasoned broth made by straining the water in which meat has been cooked. Also made by dissolving commercially prepared bouillon cubes in hot water.

Canape': A thin piece of bread, toast, etc. spread or topped with cheese, caviar or other foods.

Caviar: The roe (eggs) of fish, served as an appetizer.

Chutney: A sauce or relish containing both sweet and sour ingredients along with spices and other seasonings.

Compote: Fruit stewed or cooked in a syrup, served as a dessert.

Consomme': A clear strong soup made by boiling meat and bones long and slowly to enable to extract their nutritive properties.

Creole: A dish made with peppers and tomatoes and served over rice.

Crepes: Thin, light and delicate pancakes.

Demitasse: A small cup of very strong black coffee.

Drippings: Fats and juices which come from the meat as it cooks.

- Fricassee:** To cook by braising. Meat which has been browned lightly, stewed and served in a white sauce made in its own stock.
- Giblets:** The liver, heart, neck and gizzard of a fowl.
- Hor d'oeuvre:** A finger-food type appetizer served before or as the first course of a meal
- Legumes:** Vegetables that bear their seeds or fruit in pods, like peas, beans, etc.
- Mousse:** Preparation with a whipped cream used as a base then stabilized with gelatin and chilled.
- Nesselrode:** A mixture or preserved fruits, nuts, etc. Used as a sauce or in pies, puddings and other desserts.
- Paella:** Main dish of rice, shellfish, chicken, vegetables, (sometimes sausage), saffron and other seasonings.
- Prosciutto:** Spiced ham, sometimes smoked, that's been cured by drying. Slice paper-thin for serving.
- Scallop:** 1. - To bake in a white or cream sauce. 2. - A type of seafood.
- Stroganoff:** Meat browned with onions and cooked in a sauce of sour cream, mushrooms, and seasonings.
- Sukiyaki:** Main dish made with thin slices of beef and containing soy sauce, bean curd and greens.
- Sweetbread:** The pancreas or the thymus gland of a lamb or calf.
- Tripe:** Stomach tissue of lamb or beef.
- Vinaigrette:** A sauce made with vinegar or a combination of vinegar, oil and seasonings.

DEFINITIONS

Au gratin: To put cheese on top.

Baste: To moisten with liquid while baking.

Blanch: To put into boiling water for a few minutes to help peeling.

Boil: To cook in liquid that is bubbling.

Braise: To brown meat or vegetables in small quantity of hot fat.

Batter: A mixture of flour, liquid and other ingredients.

Blend: To combine several ingredients thoroughly together.

Broil: To cook with an open source of heat.

Carmelize: Melting sugar until brown.

Cream: To rub with spoon or fork until creamy.

Cut-in: To combine shortening and flour or sugar with pastry blender.

Dice: To cut into small cubes.

Dredge: To coat with flour or sugar.

Fold in: Combine 2 ingredients by turning over and over from bottom to top -- not stirring.

Knead: To manipulate dough by turning it over and over with your hands.

Marinate: To let stand in a sauce.

Mince: To cut into fine pieces.

Pan broil: To cook uncovered in skillet. Keep pouring off the fat.

Pan fry: To cook in small amount of fat.

Puree': Food pressed through a sieve, food mill, or blender.

Saute': To fry lightly in small amount of butter or margarine.

Scald: To heat just below boiling point.

Sear: To brown quickly with intense heat.

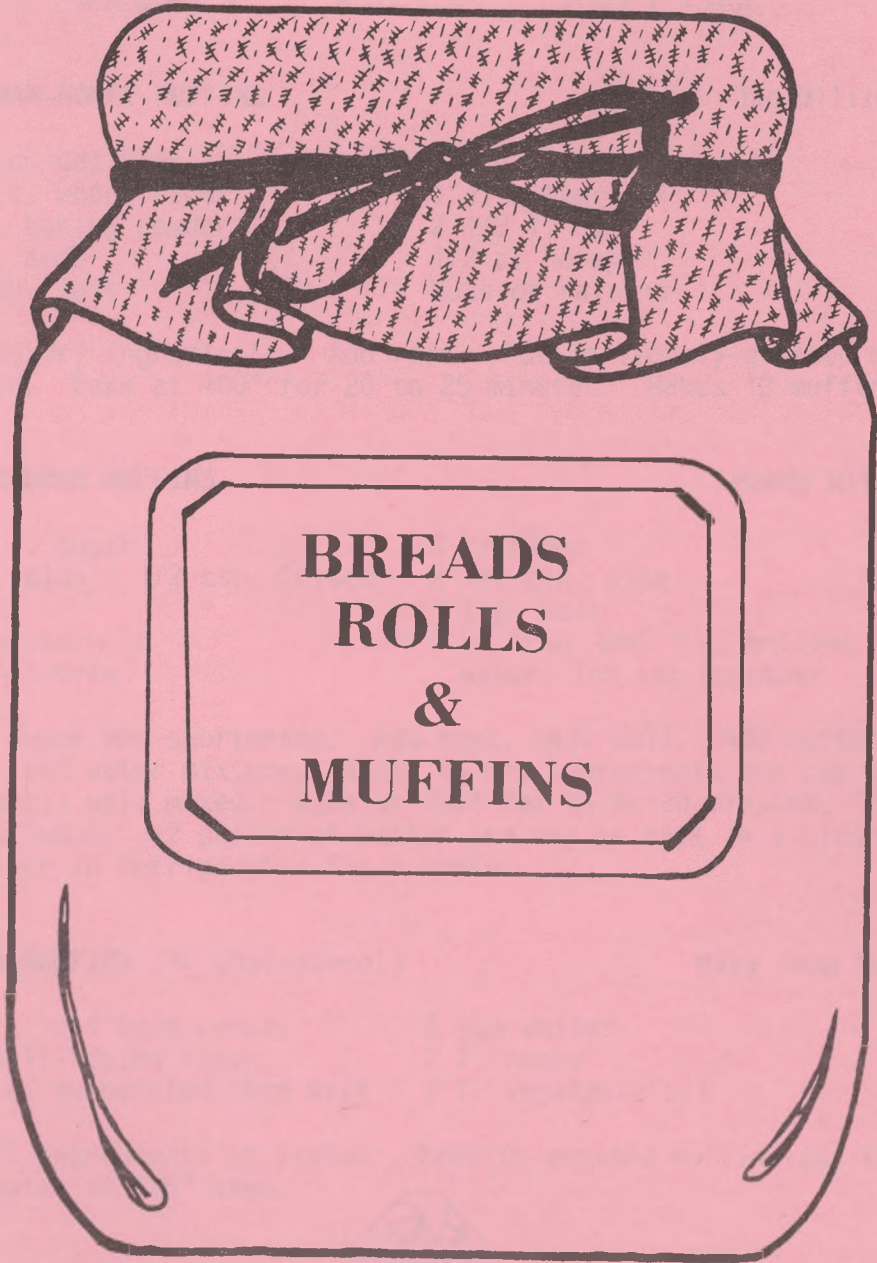
Stock: Liquid in which vegetable or meat has been cooked.

Parboil: To boil partially.

Riced: To put through a ricer or a sieve.

Julienne: To cut into narrow strips.

Torn: For lettuce, tear the pieces with your hands - never cut.



**BREADS
ROLLS
&
MUFFINS**

BREADS - ROLLS - MUFFINS

OAT BRAN-HONEY MUFFINS

Jan Dillinger

1 1/2 c. oat bran	4 egg whites (2 whole)
1 1/2 c. wheat flour	1 c. buttermilk
1/2 T. baking powder	2 1/2 T. oil
1/4 T. soda	1/2 c. honey
1/4 tsp. salt	Nuts or raisins

Combine dry ingredients. Add rest. Put in lightly-greased muffin tin. Bake at 400° for 20 to 25 minutes. Makes 12 muffins.

6 WEEK BRAN MUFFINS

Mendy Ritzman

1 1/2 c. sugar	3 c. flour
1/2 c. plus 1 1/2 tsp. Crisco	2 1/2 tsp. soda
2 eggs	1 tsp. salt
2 c. buttermilk	1 c. bran and 1 c. boiling
2 c. All-Bran	water, let set together

Cream sugar and shortening. Add eggs, beat well. Add buttermilk, cereal and water mixture. Blend in dry ingredients one cup at a time until well mixed. Bake at 400° for 15 to 20 minutes. This recipe makes 1/2 gallon of batter and may be kept in a closed container in refrigerator for 6 weeks.

DINNER MUFFINS (No cholesterol)

Mary Jean Kuhns

1 1/4 c. oat bran cereal	2 egg whites
1 c. self-rising flour	2 T. honey
1 1/4 c. evaporated skim milk	3 T. vegetable oil

Add all ingredients as listed. Bake in greased muffin tins for 15 minutes in 425° oven.



APPLESAUCE MUFFINS

Joyce Cooper

2 c. flour, sifted	1 egg, beaten
4 tsp. baking powder	1/3 c. vegetable oil
1/2 tsp. salt	1/2 c. milk
1/4 tsp. ginger	2/3 c. sweetened applesauce
1/4 c. sugar	

Sift the dry ingredients together. Make a well in the center of the dry ingredients. In a separate bowl, beat egg, stir in oil or shortening, milk, and applesauce. Pour into well in dry ingredients. Stir only enough to mix dry and liquid ingredients. Batter will be lumpy (overmixing causes tunnels and peaked tops). Spoon batter into muffin pan cups that have been lightly greased on bottoms only, filling cups about 2/3 full. Sprinkle with one of the toppings below. Bake in hot oven (400°) for 20 to 25 minutes.

CINNAMON TOPPING: Mix 2 tablespoons sugar with 1/2 teaspoon cinnamon.

CRUNCH TOPPING: Mix 2 tablespoons brown sugar, 2 tablespoons chopped nuts, and 1/2 teaspoon cinnamon.

WHOLE WHEAT ENGLISH MUFFINS

Sheri Wrenn

1/2 c. butter or oleo (1 stick)	1/2 c. tepid water
2 1/2 tsp. salt	2 eggs, beaten
1/4 c. honey	4 c. whole wheat flour
2 c. scalded milk	3 to 4 c. flour
2 pkgs. dry yeast	Cornmeal

Dissolve 2 packages dry yeast in 1/2 cup tepid water in small bowl. In large bowl, pour 2 cups scalded milk. Add 1/2 cup butter, 2 1/2 teaspoons salt, and 1/4 cup honey. Stir and cool to lukewarm. Stir in the dissolved yeast, 2 beaten eggs and 4 cups whole wheat flour, one cup at a time. When all ingredients are blended well, knead in another 3 to 4 cups of flour. Cover with oiled plastic wrap. Let rise until double. Punch down and let rise again. Cut into 2 sections. Roll each piece out until it is about a quarter inch thick. Use a tuna can which has had both ends removed to cut out the muffins. Cover the muffins and let them rise for about 1/2 hour. Sprinkle cornmeal on an

Continued Next Page

WHOLE WHEAT ENGLISH MUFFINS (Continued)

ungreased griddle. Cook the muffins on the griddle until their undersides are unevenly dark brown. Turn them over and toast the tops. They are good as is or split and toasted in a toaster.

IRON-RICH REFRIGERATOR MUFFINS

Margaret Alexander

MIXTURE I:

In a 3 quart bowl, mix:

1 1/2 c. All-Bran or Bran 1 1/2 c. oatmeal, uncooked
Buds cereal (quick)

Add:

1 c. boiling water

Soak one hour.

MIXTURE II:

In another bowl, cream:

1/2 c. margarine 1 1/2 c. sugar

Add:

2 eggs, beaten well

Add:

2 c. buttermilk

Add the two mixtures together and stir in:

2 1/2 c. flour 2 1/2 tsp. soda

1 1/2 tsp. salt

Store in refrigerator up to 5 weeks in a covered container and use as needed. Bake at 375° for 20 minutes.



MIGHTY MUFFINS

Beverly Betts

1 1/2 c. whole bran cereal	1/2 c. whole wheat flour
1 c. skim milk	2 T. toasted wheat germ
1 beaten egg	2 tsp. baking powder
1/3 c. molasses	1/2 tsp. baking soda
1/4 c. butter or margarine, melted	1/2 c. raisins
1/2 c. flour	1/2 c. chopped nuts

Combine bran and milk, let stand 3 minutes. Stir in egg, molasses, and butter, set aside. Combine flours, wheat germ, baking powder, and soda. Make well in center. Add bran mixture, stir till moistened. Fold in raisins and nuts. Grease muffin cups or line with paper bake cups, fill 2/3 full. Bake in 400° oven 20 to 25 minutes. Cool. Store, covered, in refrigerator. Makes 12 large muffins. Per muffin: 159 calories, 5 g. protein, 21 g. carbohydrates, 8 g. fat, 33 mg. cholesterol, 227 mg. sodium.

QUICK ROLLS

Margaret Alexander

1 c. brown sugar	2 tubes Big Country biscuits
1/2 c. heavy whipping cream	(Pillsbury)

In bottom of a 9 x 13 inch pan combine brown sugar and heavy whipping cream. Cut each biscuit into quarters and place in pan on top of sugar and cream mixture. Bake at 350° for 20 minutes.

BISCUITS SUPREME

Anna McLean

Combine:

2 c. flour	1/2 tsp. cream of tartar
1/2 tsp. salt	2 tsp. sugar
4 tsp. baking powder	

Mix above together. Cut in 1/2 cup shortening until crumbly. Add 2/3 cup milk. Lightly stir in with fork. Pat out gently on waxed paper. Cut with cookie cutter. Place on ungreased baking sheet. Bake at 450° for 10 to 12 minutes.

EASY ROLLS

Opal Leach

1 pkg. vanilla pudding mix 2 pkgs. yeast
 4 to 4 1/2 c. flour 1 1/2 c. milk
 1 stick oleo 1/2 c. warm water

Cook pudding as directed on package but decrease milk to 1 1/2 cups. Remove from fire. Add oleo and let cool. Dissolve yeast in 1/2 cup warm water. Add to mixture and add flour. Knead well. Let rise until double. Punch down. Make into rolls or cinnamon rolls. Let rise until double. Bake in 370° oven for 20 to 25 minutes. Makes delicious light rolls or cinnamon rolls. Makes 1 to 2 dozen rolls.

CINNAMON ICEBOX ROLLS

Cindy Dillinger-Miller

2 pkgs. yeast 2 tsp. salt
 1/2 c. warm water 5 to 6 c. flour
 2 c. milk, heated 4 T. soft butter
 1/3 c. sugar 1/2 c. sugar and 1 T. cinnamon
 1/3 c. oil 6 T. melted butter
 1 egg 1/2 c. brown sugar
 3 tsp. baking powder 1/2 c. light corn syrup

Dissolve yeast in water. Heat milk and cool. Add 1/3 cup sugar, oil, egg, baking powder, salt, and flour to milk and yeast mixtures. Stir all together well. Knead until soft and elastic. Place in greased bowl and let rise until double, approximately 1 1/2 hours. Meanwhile, combine 6 tablespoons melted butter, 1/2 cup brown sugar, and 1/2 cup light corn syrup in each of two (9 x 13 inch) pans, set aside. Divide dough in half. Roll each half out to 12 x 9 inch. Spread half with 2 tablespoons of the soft butter, then sprinkle each with half of the 1/2 cup sugar and 1 tablespoon cinnamon mixture. Roll each and cut in 12 (1 inch) slices and place in prepared pans. Cover each pan with heavy aluminum foil and put in refrigerator. Refrigerate at least 12 hours, but no more than 48 hours. Bake 350° for 30 to 35 minutes until lightly browned. Remove from oven and invert on platter. Pecans can also be added to bottom mixture in pan before putting in slices of dough. You can have hot cinnamon rolls two mornings in a row. Nice for company. Makes 2 (9 x 13 inch) pans.

PECAN CRESCENTS**Mendy Ritzman**

2 sticks butter	1 c. powdered sugar
2 c. flour	1 tsp. vanilla
1/2 tsp. salt	2 c. pecans, very fine

Cream butter, sugar, and vanilla. Add flour and salt. Mix pecans in last. Dough will be very thick. Mix with hands. Pinch off at least a tablespoon, roll to about 1 1/2 inch long. Make half moon shape. Bake 1 hour at 250°. Cool 10 minutes. Then shake in a bag of powdered sugar.

NOTE: All of the dough will fit on one cookie sheet to bake. Can put them very close together to bake.

OATMEAL BREAD**Marie Spriggs**

2 c. boiling water, poured over 1 c. quick oatmeal, cool	2 pkgs. yeast, dissolved in 1/2 c. lukewarm water
1/2 c. molasses or 1/2 c. honey (use 1/4 c. each)	2 T. shortening (Crisco)
2 eggs	3 tsp. salt
	5 to 6 c. flour

As oatmeal is cooling, at this time add 2 tablespoons shortening. Then add the molasses and/or honey mixture to this. When cool enough, add the beaten eggs and yeast mixture. Salt may be added at this time. Mix with large divided spoon or fork, adding flour slowly. Dough will be very sticky. Leave in bowl, covered, until doubled in bulk, or maybe even 2 hours. Then knead on floured surface and divide into number of loaves desired. Usually two regular loaf-sized pans or if desired, smaller pans. Judge oven time accordingly. Bake at 350° 30 to 50 minutes. This bread can be varied per diets. I have used it as a salt-free bread by deleting the salt and is very good toasted. Also some oat bran can be used.

Many of us spend half our time wishing for things we could have, if we didn't spend half our time wishing.

OATMEAL BREAD

Mary McChesney

1/2 c. warm water (105° to 115°)	5 to 6 c. flour
1 3/4 c. warm milk (105° to 115°)	2 pkgs. yeast
1 T. salt	1/4 c. brown sugar
	3 T. margarine
	1 c. oatmeal

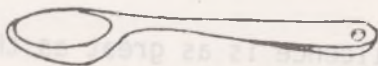
Directions are for kneading with an electric mixer. Mix water and yeast and let sit for 10 minutes or so. Dissolve the sugar and salt in the milk and add the margarine. Mix in 2 cups flour. Mix in the oatmeal and add another cup of flour. Gradually add flour until dough clogs up around hook. Dough should be smooth and elastic. Knead for 8 to 10 minutes. Cover with waxed paper and towel. Let it rise to double, punch down and divide in half. Using a rolling pin, shape into rectangles, then roll into loaves and place into greased, steel loaf pans. Let them rise until they are 1/2 inch above pans. Bake in preheated oven 350° for 35 to 40 minutes. Remove from the pans immediately. Makes two loaves.

NOVA SCOTIA OATMEAL BREAD

Mrs Wilbur (Edna) Ricks

1 c. uncooked rolled oats	2/3 c. molasses
1 T. salt	1 pkg. dry yeast
2 T. vegetable shortening	2/3 c. warm water
2 c. boiling water	Flour

To the rolled oats, salt, and shortening, add 2 cups boiling water. When this mixture is tepid, add molasses and the yeast that has been dissolved in 2/3 cup of warm water. To all of the above, add flour until the dough is firm enough to handle. Dough should be stiff enough so that when you try to lift it with a spoon it doesn't separate into two parts. Now let the dough rise until it is double in size. Mold with buttered hands and place in bread pans. Let rise again until double in size, bake in 350° oven for one hour. This is a real family treat.



LEMON-ORANGE BREAD

Maxine Norris

1 pkg. lemon cake mix 2/3 c. oil
 1 pkg. orange Jell-O,
 dissolved in 3/4 c. boiling 4 unbeaten eggs
 water, cool 1 T. lemon extract or juice

GLAZE:

1/2 c. powdered sugar 3/4 T. lemon juice

Beat at high speed 4 to 5 minutes. Bake in 2 bread pans (greased and floured) for 40 minutes at 350°. Glaze while bread is still hot.

HONEY BREAD-WHOLE WHEAT

Sheri Wrenn

5 tsp. yeast (2 pkgs.) 2 tsp. salt
 1 c. water (118° to 125°) 1 1/2 c. boiling water
 1 T. sugar 2 c. whole wheat flour
 1/2 c. oleo 5 to 6 c. white flour
 1/2 c. honey

Mix yeast, water (1 cup 118° to 125°) and sugar in small bowl. In large bowl, combine honey, oleo, salt, and boiling water. Stir until oleo is melted. Add yeast mixture when honey water mixture is lukewarm. Stir in flour, 1 cup at a time. If needed, may add more flour. Turn out onto a lightly floured counter top and knead with hands until smooth (about 10 minutes). Grease bowl and put dough in. Cover with oiled plastic wrap and a tea towel. Put a cake pan of boiling water on the bottom shelf of a cold oven. Put the covered bowl of dough on the shelf above for about 1 hour, or until doubled. Take out, punch down and divide dough in half. Shape into loaves and put into 2 greased loaf pans. Cover with oiled plastic wrap. Let rise until doubled. Bake at 350° for 30 to 45 minutes (until golden brown). Take pan of water out of oven before baking. Cool on a rack or on a brown paper bag.

The art of silcence is as great as that of speech.

HONEY WHOLE WHEAT BREAD

Susan Clark

- | | |
|---------------------------------|-----------------|
| 3 1/2 to 4 c. all-purpose flour | 1 c. milk |
| 2 1/2 c. whole wheat flour | 1 c. water |
| 2 pkgs. yeast | 1/2 c. honey |
| 1 T. salt | 3 T. shortening |
| | 1 egg |

In large mixing bowl, combine 1 cup all-purpose flour, whole wheat flour, yeast, and salt. Mix well. In saucepan, heat milk, water, and honey, and shortening until warm (120° to 130°). Shortening does not need to melt. Add to flour mixture. Add egg. Blend at low speed until moistened, beat 3 minutes at medium speed. By hand, gradually stir in remaining all-purpose flour. Knead on floured surface until smooth and elastic (about 5 minutes). Place in a greased bowl, turning to grease top, cover, let rise in a warm place until double (about 1 hour). Punch down dough. Divide into 2 parts and shape into loaves. Let rise in greased 9 x 15 inch loaf pans until double (about 30 minutes). Bake 375° for 35 to 40 minutes. Remove from pans and cool.

NO-KNEAD WHOLE WHEAT BREAD

Kay Ritter

- | | |
|------------------------|-------------------|
| 2 T. yeast | 1/2 c. warm water |
| 1 T. honey | 2 c. hot water |
| 1 T. salt | 1/3 c. oil |
| 2 T. honey | 3 c. white flour |
| 3 c. whole wheat flour | |

Dissolve yeast in 1/2 cup warm water, add 1 tablespoon honey. Mix together hot water, oil, salt, and 2 tablespoons honey. Add 3 cups flour (half white, half wheat). Add yeast and mix well. Add rest of flour. Stir well. Leave spoon in batter. Let dough rest 10 minutes, then stir. Do this 4 times, using 50 minutes. Divide into 2 loaves. Put in well-greased pans. Let rise about 45 minutes. Bake at 375° for 25 to 30 minutes.

NOTE: May use all whole wheat flour, but will need to let rise at least 1 hour.

Thanksgiving begins in the heart.

WHOLE WHEAT BANANA BREAD

Lacey Richardson

1 c. mashed bananas (3 med.)	1 3/4 c. whole wheat flour
1/2 c. oil or some melted butter	1/2 tsp. salt
1/2 c. honey	1 tsp. baking soda
2 eggs, beaten	1/4 c. hot water

Beat oil and honey together. Add eggs, mix well. Stir in bananas. Add sifted dry ingredients alternately with hot water, mix until smooth. Bake in greased 9 x 5 x 3 inch loaf pan at 325° for 55 to 60 minutes. Cool on wire rack for 1/2 hour before slicing. Freezes well.

BANANA BREAD

Merri Sorden

1/2 c. pecans	1 tsp. vanilla
1/4 c. sugar	1/2 c. sour cream
1/2 tsp. cinnamon	2 c. flour
1/2 c. oleo	1 tsp. baking powder
1 c. sugar	1 tsp. soda
2 eggs	1/4 tsp. salt
1 c. mashed bananas (2 1/2)	

Mix and set aside the pecans, sugar, cinnamon. Combine oleo and sugar, add bananas, then vanilla and sour cream. Sift and add flour, baking powder, soda, and salt. Sprinkle half of cinnamon mixture in a greased and floured bundt pan. Then half of batter then cinnamon mixture, then the rest of batter.

BANANA-NUT BREAD

Janet L Bailey

1/2 c. butter or margarine	1 tsp. vanilla
1 c. sugar	2 c. less 1 T. flour, unsifted
2 eggs	1 tsp. soda
1 c. (3 med.) bananas, mashed	1/2 tsp. salt
1/4 c. milk	1/2 c. chopped nuts

Preheat oven to 350°. In large mixing bowl, cream shortening and sugar. Beat in eggs, one at a time. Stir in banana, milk,

Continued Next Page

BANANA-NUT BREAD (Continued)

and vanilla. Add flour, soda, salt, and nuts and stir by hand just until well combined. Pour into 9 x 4 inch loaf pan, greased only on the bottom. Bake 50 to 60 minutes or until a toothpick inserted in the center comes out clean. Remove from pan and cool.

BANANA-NUT BREAD**Marilyn Fils**

1 c. white sugar	1 tsp. soda
1/2 c. butter or margarine	1/4 tsp. salt
2 eggs	2 c. flour
3 bananas, mash in separate bowl with mixer	1/2 c. chopped nuts
	1 tsp. vanilla

Beat together sugar and margarine. Add eggs to creamed mixture. Add the mashed bananas. Mix and add soda, salt, and flour. Blend in vanilla and chopped nuts. Bake 350°. Makes 1 large loaf or 2 small loaves. Bake large loaf 1 hour and 15 minutes. Small loaves bake 45 to 50 minutes.

RHUBARB BREAD**Jackie Shafar**

2/3 c. liquid shortening	2 1/2 c. sifted flour
1 1/2 c. brown sugar	1 tsp. salt
1 egg	1 tsp. soda
1 tsp. vanilla	1 1/2 c. diced rhubarb
1/2 tsp. almond flavoring	1/2 c. chopped nuts
1 c. sour milk	1/4 c. more flour

TOPPING:

1/2 c. sugar	1/2 tsp. cinnamon
1 T. melted butter	

Cream together shortening and brown sugar. Add egg, vanilla, almond flavoring, and sour milk. Add sifted flour, salt, and soda. Stir in rhubarb, nuts, and 1/4 cup additional flour. Mix well and pour into 2 well-greased and floured loaf pans. Add topping. Bake at 350° for 40 minutes or until done. Cool 10 minutes in pan. Remove and cool on rack.

CHEESE BREAD

Jackie Shafar

1 loaf French bread
 10 oz. Monterey Jack cheese,
 shredded
 5 oz. mozzarella cheese,
 shredded

5 oz. med. cheddar cheese,
 shredded
 1 c. mayonnaise
 1 tsp. garlic salt

Split bread in half lengthwise. Combine cheeses, mayonnaise, and garlic salt. Spread on bread. Bake 15 minutes at 350°.

BILLIE OAKLEY'S CORN BREAD

Eula Higgins

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

1/4 c. sugar
 2 eggs
 1 c. milk
 3 T. margarine

Combine flour, cornmeal, baking powder, and salt. Add beaten eggs and milk, and melted margarine last. Bake 20 minutes in 400° to 425° oven.

CARROT QUICK BREAD

Wilma Quinn

3/4 c. sugar
 1/4 c. honey
 2/3 c. oil
 2 eggs
 1 c. grated carrots

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

Mix together eggs, sugar, honey, and oil. Sift dry ingredients together, add to mixture alternately with carrots. Bake at 350° in a well-greased loaf pan for 45 to 55 minutes.



FRENCH BREAD

Cindy Dillinger-Miller

- | | |
|--------------------------|------------------------------------|
| 1 pkg. active dry yeast | 1 T. soft shortening |
| 1 1/2 c. very warm water | 4 c. flour |
| 1 T. sugar | Butter or margarine, melted |
| 1 1/2 tsp. salt | |

Dissolve yeast in 1/2 cup of water. Dissolve sugar and salt in remaining 1 cup water. Add shortening and yeast mixture, mix well. Add flour and mix well. Work through dough with spoon at 10 minute intervals for 5 consecutive times. Turn dough onto lightly-floured surface and divide in half. Shape into 2 balls. Let rest 10 minutes. Roll each ball into a 12 x 9 inch rectangle. Roll firmly as for jelly roll, starting with long side. Seal edge. Place rolls on greased baking sheet. Score top diagonally 6 times. Cover with a towel and let rise 1 1/2 hours. Bake at 400° for 30 to 35 minutes. Brush with melted butter while warm.

RYE BREAD

Joyce Cooper

- | | |
|------------------|-----------------------|
| 3 pkgs. yeast | 1/2 c. sorghum |
| 1 T. sugar | 1/2 c. brown sugar |
| 3 c. white flour | 1 T. salt |
| 4 T. margarine | 3 c. rye flour |
| 1/2 c. honey | 5 to 6 c. white flour |

In one quart of warm water, dissolve the yeast and tablespoon of sugar, then add the white flour, make a sponge, let stand until bubbly. Heat in microwave for one minute, the margarine, honey, and sorghum. Then add brown sugar and salt (make sure the mixture is just warm), then add to the first mixture and beat two to three minutes. Then add rye flour. Add five to six cups white flour. Makes five loaves. Divide in half and knead. Put in two bowls to rise several hours until double. Punch down and divide into loaves, puncture air bubbles with a fork. Let rise several hours and bake at 335° to 340° oven for 30 minutes.



CORN BREAD

Helen Taylor Briley

1 c. cornmeal	1 c. milk
1 c. white flour	1/4 c. melted shortening
1/4 c. sugar	1/4 tsp. salt
2 T. baking powder	1 egg

Beat egg. Sift cornmeal, flour, sugar, baking powder, and salt. Add alternately with milk. Add melted shortening and beat. Pour into greased 9 inch square pan. Bake at 425° for 25 to 30 minutes until brown.

MONKEY BREAD

Bobby Wrenn

3 cans buttermilk biscuits	1 stick oleomargarine
Cinnamon	1 c. brown sugar
Sugar	

Cut each biscuit into 3 pieces. Roll pieces in sugar-cinnamon mixture. Put in greased bundt pan. Melt 1 stick of oleomargarine and 1 cup brown sugar. Pour over biscuit pieces. Bake 30 minutes at 350°. Let cool 15 minutes before removing from pan. Pull apart or slice to eat.

FRENCH BREAKFAST PUFFS

Charlotte E Jones

1/3 c. soft shortening	1 1/2 tsp. baking powder
1/2 c. white sugar	1/2 tsp. salt
1 whole egg	1/4 tsp. nutmeg
1 1/2 c. flour	1/2 c. milk

Mix thoroughly shortening, sugar, and egg. Sift the dry ingredients together and add alternately with milk. Fill greased muffin cups 2/3 full. Bake till golden brown in 350° oven for 20 to 25 minutes. Immediately roll each puff in 6 tablespoons melted butter, then in 1/2 cup sugar and 1 teaspoon cinnamon mixed together. Serve while hot. Makes 12 muffins.

If you see someone without a smile -
Give him one of yours.

COFFEE CAKE

Jan Dillinger

1 c. sugar
 1 c. oleo
 2 eggs
 1 tsp. vanilla in milk
 1 c. milk
 3 c. flour
 3 tsp. baking powder
 Pinch salt

MIXTURE:

1 c. brown sugar
 1 tsp. cinnamon
 Nuts (optional)

Beat sugar, oleo, and eggs. Add flour and milk alternately. Pour half of batter in greased 9 x 13 inch pan. Sprinkle half of mixture over batter, put remaining over and top with rest of mixture, then pour over top 1/2 cup melted butter. Bake 30 minutes.

COFFEE CAKE

Margaret Alexander

1 pkg. yellow cake mix
 1 pkg. vanilla instant pudding
 3/4 c. corn oil
 3/4 c. water
 4 eggs
 1 tsp. vanilla
 1 tsp. butter extract

FILLING:

1/2 c. brown sugar
 4 tsp. cinnamon
 1/2 c. pecans

Mix all above ingredients for 8 minutes with mixer on high speed. Grease generously a bundt or angel food cake pan and sprinkle the bottom with 1/4 cup chopped pecans. Place batter in thirds with filling between each layer. Bake 45 to 50 minutes at 350°. Cool for 8 minutes in pan. Remove and glaze while warm with 1 cup powdered sugar, 2 tablespoons milk, 1/2 teaspoon butter extract and 1/2 teaspoon vanilla.



REFRIGERATOR COFFEE CAKE**Betty Murphy**

3/4 c. sugar	1 tsp. baking powder
1/2 c. brown sugar	1 tsp. cinnamon
3/4 c. shortening (oleo)	1 c. sour cream or buttermilk
2 eggs	1/2 c. brown sugar
2 c. flour	1 tsp. cinnamon
1/2 tsp. salt	1/2 c. nuts
1 tsp. soda	

Cream first three ingredients, then add the next six ingredients alternately with the sour cream or buttermilk. Add the topping made of the last three items. Refrigerate overnight. Bake 30 to 35 minutes at 350°.

QUICK COFFEE CAKE**Lois Burich**

1 c. butter	1/2 tsp. salt
1 1/2 c. sugar	1/2 tsp. baking powder
4 eggs	3 c. flour, sifted
1 tsp. vanilla	2 cans pie filling

Cream butter and sugar. Add eggs, one at a time. Add flour mixture to butter and egg mixture. Set aside 1 cup of batter. Spread remaining batter in a 15 x 10 inch jelly roll pan. Spread pie filling over dough, leave 1 inch edge. Drop remaining dough by teaspoonfuls over pie filling. Bake 45 minutes in a 350° oven. Cool.

BUTTERMILK PANCAKES**Marilyn Fils**

1 egg	1 tsp. soda
2 c. buttermilk	1 T. sugar
1/2 tsp. salt	Flour

Mix egg, buttermilk, salt, soda, and sugar. Add to this just enough flour to make right consistency. Fry on hot lightly-greased griddle.



If you see someone with a smile -
Give him one of yours.

WAFFLES

Betty Murphy

2 c. sifted flour
3 T. sugar
1 tsp. salt
3 tsp. baking powder

2 eggs, separated
1 $\frac{3}{4}$ c. milk
4 T. melted butter

Sift dry ingredients together in a mixing bowl. Add egg yolks and milk slowly, beating until batter is smooth (by hand). Add melted butter and fold in stiffly beaten egg whites. Bake in preheated waffle iron and serve with favorite topping.

APPETIZERS



QUICK COFFEE CAKE ADDITIONAL RECIPES

Betty Burton

3/4 c. sugar separated eggs 1 1/2 c. sifted flour
 1/2 c. brown sugar 1/2 c. milk 1 tsp. cinnamon 3 T. sugar
 3/4 c. shortening 1/2 c. sour cream or butter 1 egg
 2 eggs 1/2 c. brown sugar 3 Tsp. baking powder
 2 c. flour 1 tsp. cinnamon
 1/2 c. egg whites
 Add egg whites to a mixing bowl. Add dry ingredients together in a mixing bowl and milk slowly, beating until batter is smooth (by hand). Add melted butter and fold in stiffly beaten egg whites. Bake in Cream butter and sugar. Add eggs, one at a time. Add Flour mixture to butter and egg mixture. Set aside 1 cup of batter. Spread remaining batter in a 15 x 10 inch jelly roll pan. Spread pie filling over dough. Leave 1 inch edge. Drop remaining dough by teaspoonfuls over pie filling. Bake 45 minutes in a 350° oven. Cool.

QUICK COFFEE CAKE

Lois Burich

1 c. butter 1/2 tsp. salt
 1 1/2 c. sugar 1/2 tsp. baking powder
 4 eggs 3 c. flour, sifted
 1 tsp. vanilla 2 cans pie filling

Cream butter and sugar. Add eggs, one at a time. Add Flour mixture to butter and egg mixture. Set aside 1 cup of batter. Spread remaining batter in a 15 x 10 inch jelly roll pan. Spread pie filling over dough. Leave 1 inch edge. Drop remaining dough by teaspoonfuls over pie filling. Bake 45 minutes in a 350° oven. Cool.

BUTTERMILK PANCAKES

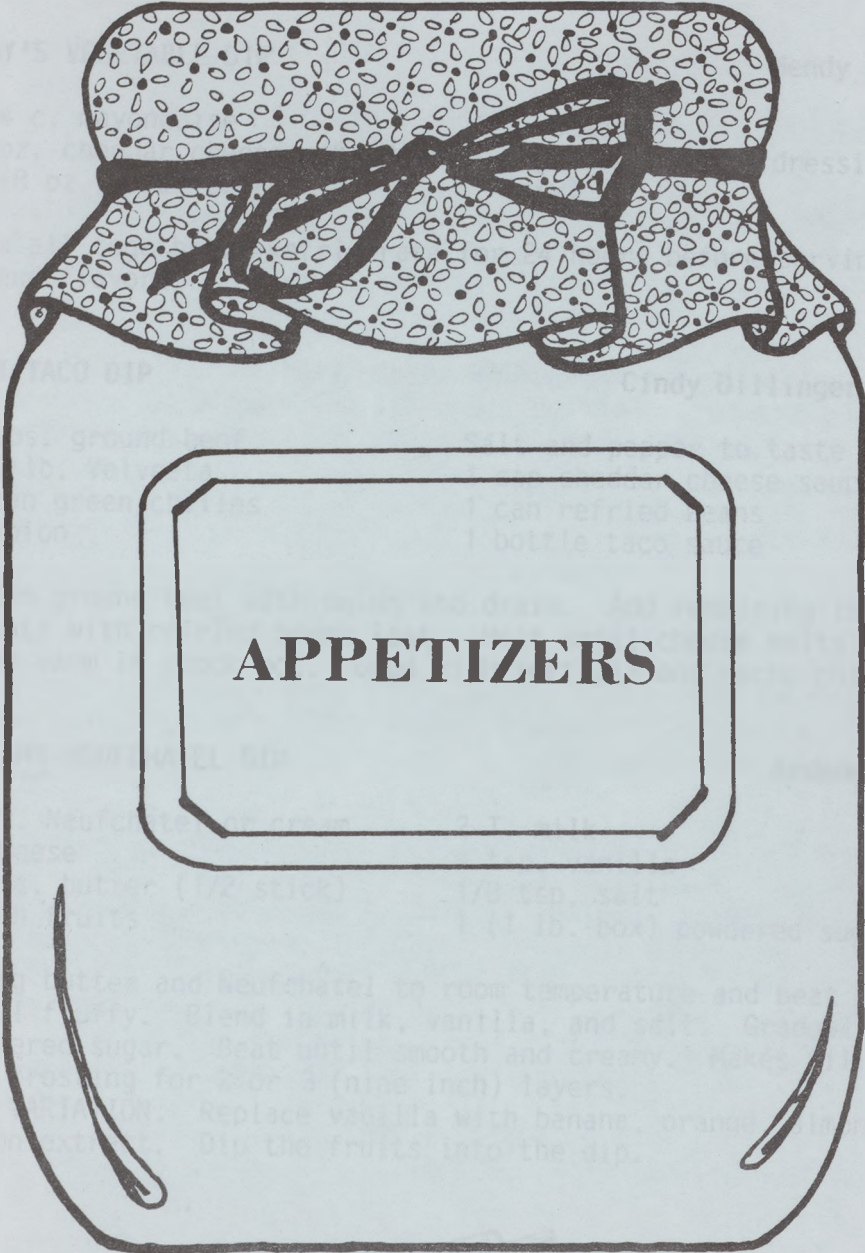
Marilyn Fills

1 egg 1 tsp. soda
 2 c. buttermilk 1 T. sugar
 1/2 tsp. salt flour

Mix egg, buttermilk, salt, soda and sugar. Add to this just enough flour to make right consistency. Fry on hot lightly-greased griddle.



APPETIZERS



APPETIZERS

APPETIZERS

KAY'S VEGETABLE DIP

Mendy Ritzman

3/4 c. mayonnaise 1 T. sugar
 8 oz. cheddar cheese, shredded 1 pkg. Ranch Style dressing
 1 (8 oz.) sour cream (dry)

Mix all together. Refrigerate for 24 hours before serving to blend flavors.

HOT TACO DIP

Cindy Dillinger-Miller

2 lbs. ground beef Salt and pepper to taste
 1/2 lb. Velveeta 1 can cheddar cheese soup
 1 can green chilies 1 can refried beans
 1 onion 1 bottle taco sauce

Brown ground beef with onion and drain. Add remaining ingredients with refried beans last. Heat until cheese melts and keep warm in crock pot. Good with tortilla and nacho chips.

CREAMY NEUFCHATEL DIP

Ardene Ficke

3 oz. Neufchâtel or cream 2 T. milk
 cheese 1 tsp. vanilla
 1/4 c. butter (1/2 stick) 1/8 tsp. salt
 Fresh fruits 1 (1 lb. box) powdered sugar

Bring butter and Neufchâtel to room temperature and beat together until fluffy. Blend in milk, vanilla, and salt. Gradually add powdered sugar. Beat until smooth and creamy. Makes filling and frosting for 2 or 3 (nine inch) layers.

FOR VARIATION: Replace vanilla with banana, orange, almond, or lemon extract. Dip the fruits into the dip.



CARAMEL FRUIT DIP

Rosalie Denton

8 oz. soft cream cheese 1/2 tsp. vanilla
 1/2 c. brown sugar 3/4 tsp. caramel flavoring

Stir together. Delicious with apple slices, bananas, etc.

FRUIT DIP

Cara Wrenn

1 (8 oz.) pkg. cream cheese Any fresh fruit
 1 (8 oz.) jar marshmallow creme

Mix cream cheese and marshmallow creme well with electric mixer or food processor. Refrigerate until needed. Good served with strawberries, grapes, apples, watermelon, bananas, muskmelon, etc.

HAMBURGER DIP

Mendy Ritzman

1 lb. ground beef 1 lb. Velveeta cheese
 1 can tomato soup 1 to 2 tsp. chili powder

Brown ground beef, drain grease. Put beef, cheese, tomato soup, and chili powder in crock pot. Cook until cheese melts. Can melt in microwave, too.

TACO DIP

Mendy Ritzman

1. 2 cans refried beans	4. 2 bunches green onions, sliced
2. 2 cans guacamole dip (avocado)	5. 3 tomatoes, peeled and chopped
3. Sour cream layer: 1 c. sour cream	6. 2 cans (can use 1) black olives, sliced
1 pkg. taco seasoning mix	7. 1 c. grated mild cheddar cheese
1/2 c. Miracle Whip	

Arrange layers in order given. Chill. Use taco chips to dip.

Whoever has a heart full of love always has something to give.

GUACAMOLE DIP

Betty Nixon

- | | |
|-------------------------------------|--------------------------------|
| 1 can refried beans | 1 pkg. guacamole dip |
| 1 can tomatoes (can use fresh ones) | 1 green onion |
| 1 sm. can sour cream | 1 pkg. shredded cheddar cheese |
| | 1 can olives (optional) |

Spread refried beans on plate or sheet. Add sour cream to guacamole dip and spread on top of beans. Add tomatoes, onion, olives, and cheese. Serve with chips.

TACO DIP

Deb Wernli

- | | |
|------------------------|----------------------------|
| 1 (8 oz.) cream cheese | 1 (8 oz.) sour cream |
| 1 env. taco seasoning | 1 can ripe olives, chopped |

TOPPINGS:

- | | |
|-------------------------|-----------------|
| Shredded lettuce | Tomato, chopped |
| Shredded cheddar cheese | |

Mix ingredients together with mixer. Spread on platter and top with lettuce, cheese, tomato, etc.

TOASTED CHEESE BUNS

Sherry McKie

- | | |
|-------------------------------|---------------------|
| 1 lb. American cheese, grated | 3 hard-boiled eggs |
| 1 sm. can tomato paste | 1 sm. chopped onion |
| 1 sm. jar chopped ripe olives | 1/2 c. Mazola oil |

Mix thoroughly, spread on buns open faced; broil till toasted.

CRACKER SPREAD

Sue Bogue

- | | |
|----------------------------|-------------------------------|
| 8 oz. cream cheese | 1 T. minced onion |
| 1 T. mayonnaise | 1/2 c. chopped olives (green) |
| 1 pkg. dried beef, chopped | |

Chill and spread on Ritz type cracker.

SALMON CHEESE SPREADRosalie Denton
Colleen Brotherton

1 (1 lb.) can red salmon	1 T. lemon juice
1 (8 oz.) pkg. cream cheese	1 T. horseradish
2 tsp. finely chopped green onion	1/4 tsp. salt
	1/4 tsp. liquid smoke

Combine the salmon, that has been drained and broken into small pieces, and cream cheese. Add rest of ingredients, mix well. Place in a serving dish and refrigerate overnight. Serve with crackers.

DRIED BEEF ROLLS

Ardis Pitt

1/2 lb. dried beef	2 T. Worcestershire sauce
8 oz. cream cheese, softened	2 T. milk (about)
1/2 c. very finely chopped onion	

Mix well (I use my mixer). Spread on sliced dried beef. Roll like a jelly roll. Chill overnight. Cut into bite-sized pieces.

BAKED WATER CHESTNUTS

Linda Main

2 cans water chestnuts	1/2 to 1 c. brown sugar
1 lb. bacon (thin slice)	1 T. Worcestershire sauce
1 sm. bottle catsup	

Wrap each chestnut in 1/2 strip bacon. Mix other ingredients and pour over chestnuts. Bake at 250° for 1 hour. Let set 5 hours. Bake again at 300° for 2 hours.

LAYERED HAM CUBES

Barbara Murphy

2 T. mayonnaise	1/2 tsp. seasoned salt
2 T. prepared horseradish	1 (8 oz.) pkg. cream cheese
1 tsp. Worcestershire sauce	6 thin slices boiled ham

Continued Next Page

LAYERED HAM CUBES (Continued)

Mix all ingredients, except ham, until smooth. Place one slice ham on waxed paper. Spread with 1/5 of cheese mixture. Put on another slice of ham and spread as before. Repeat process ending with a ham slice. Wrap firmly in aluminum foil and place in freezer for 2 hours or more. About an hour (or more) before serving, remove and cut into 1/2 inch cubes. (Slice while partially frozen.) Pierce each cube with a toothpick to serve. Makes about 54 cubes.

HAM BALLS

Alzoa McNichols

2 lbs. ham loaf
1 c. cracker crumbs

2 eggs, beaten
2/3 c. milk

Mix and shape into 1/4 cup size balls. Put in pan and cover with sauce. Baste each 15 minutes. Bake at 325° for 1 1/2 to 2 hours.

SAUCE:

1 can tomato soup
1/2 c. brown sugar

2 T. vinegar

Heat to boiling.

CHICKEN LOG

Colleen Brotherton

1 (8 oz.) pkg. cream cheese,
softened
1/4 c. salad dressing
2 T. lemon juice
1/2 tsp. salt
1/8 tsp. ginger

1/8 tsp. pepper
2 c. finely chopped cooked
chicken
2 hard-boiled eggs, chopped fine
1/4 c. green onion

Mix together all the ingredients. Make into a log, wrap in plastic wrap. Refrigerate at least 4 hours, best if overnight. Serve with crackers.

Prayer is the key of the morning and the bolt of the night.

FROSTED PICKLE SNACKS

Sue Dake

- 1 jar dill pickles
- 1 pkg. ham wafers
- Sm. pkg. cream cheese

Lay pickles on paper towel to dry. Soften cream cheese, so it is easy to spread. Frost pickles, wrap with ham and refrigerate. I usually don't slice them until they are ready to serve.

BERMUDIAN MUSTARD

Marie Wilson

- 2 oz. Colman's dry mustard
- (no substitute)
- 1 c. cider vinegar
- 2 beaten eggs
- 1 c. white sugar

Blend ingredients with a whisk. Cook over medium heat until thickened. Do not boil hard. Stir constantly. Strain out lumps. Yield: 2 cups.

BAKED WATER CHESTNUTS

Linda Main

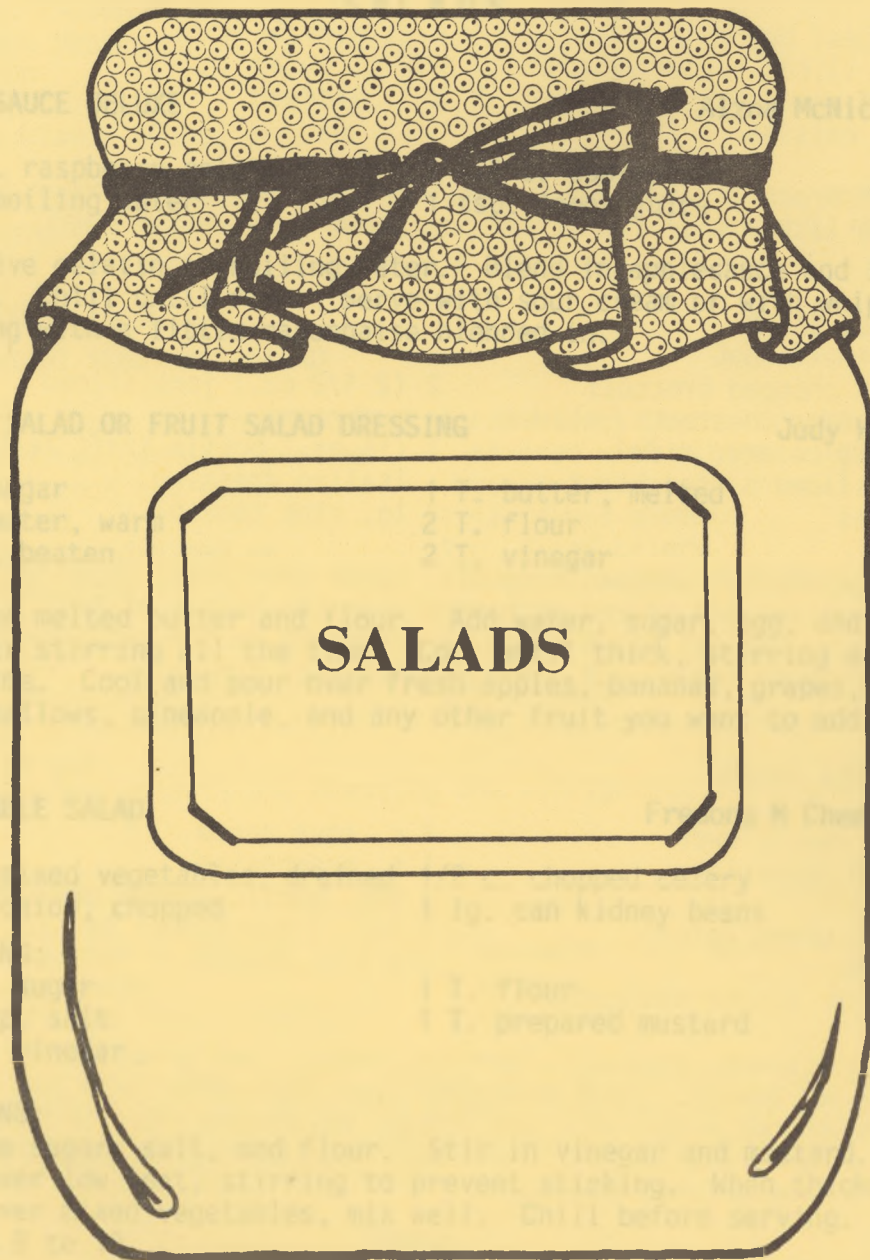
Colleen Brotherton

CHICKEN LOG

- 2 cans water chestnuts
- 1 lb. bacon (thin slices)
- 1/8 tsp. pepper
- 2 c. finely chopped cooked chicken
- 1/2 c. cream cheese
- 1/2 c. salad dressing
- 2 hard-boiled eggs, chopped
- 1/2 c. green onion
- 1/2 tsp. salt
- 1/8 tsp. ginger

Mix together all the ingredients. Make into a log, wrap in plastic wrap. Refrigerate at least 4 hours, best if overnight.

- 2 T. cream cheese
- 1/2 c. (20 oz.) pkg. cream cheese
- 1/2 c. (20 oz.) pkg. cream cheese
- 1/2 c. (20 oz.) pkg. cream cheese



SALADS

APPLESAUCE

1 med. cassia
1 c. boiling

Place yeast in
juice
topping

APPLE SALAD OR FRUIT SALAD DRESSING

1 c. sugar
1 c. water, warm
1 egg, beaten

2 T. flour
2 T. vinegar

Combine melted
sauce, sugar,
Use 1/2 c. Cook
harder than

VEGETABLE SALAD

1 cup any vegetable
1 3/4 c. dressing

DRESSING

1/2 c. oil
1/2 c. vinegar
1/2 c. onion

DRESSING

Combine oil, salt, and flour. Stir in vinegar and
Cook over low heat, stirring to prevent sticking. Mix
pour over vegetables, mix well. Chill before serving.

McNichols

1 med. lemon
chopped

Jody Reese

1 med. onion
1 med. carrot
1 med. celery
1 med. cucumber

Frank & Cheryl

1 med. can kidney beans
1 med. can tomatoes

1 T. flour
1 T. prepared mustard

1 med. can tomatoes
1 med. can kidney beans

To be at the top in the world is the only way to be happy.

SALADS

APPLESAUCE DELUXE

Alzoa McNichols

1 pkg. raspberry gelatin 1 1/2 c. applesauce
1 c. boiling water 1 tsp. lemon juice

Dissolve gelatin in boiling water. Blend in applesauce and lemon juice. Chill until firm. Serve with sour cream or with whipped topping with a little mayonnaise blended in.

APPLE SALAD OR FRUIT SALAD DRESSING

Judy Weese

1 c. sugar 1 T. butter, melted
1 c. water, warm 2 T. flour
1 egg, beaten 2 T. vinegar

Combine melted butter and flour. Add water, sugar, egg, and vinegar stirring all the time. Cook until thick, stirring all the time. Cool and pour over fresh apples, bananas, grapes, marshmallows, pineapple, and any other fruit you want to add.

VEGETABLE SALAD

Fredona M Cheetham

1 can mixed vegetables, drained 1/2 c. chopped celery
1 sm. onion, chopped 1 lg. can kidney beans

DRESSING:

1/2 c. sugar 1 T. flour
1/2 tsp. salt 1 T. prepared mustard
1/2 c. vinegar

DRESSING:

Combine sugar, salt, and flour. Stir in vinegar and mustard. Cook over low heat, stirring to prevent sticking. When thickened, pour over mixed vegetables, mix well. Chill before serving. Serves 8 to 10.

To be of use in the world is the only way to be happy.

BROCCOLI SALAD

Susan Clark

- | | |
|---------------------|-------------------|
| 1 lg. head broccoli | 1 c. Miracle Whip |
| 6 to 8 slices bacon | 1/2 c. sugar |
| 1/2 red onion | 2 T. vinegar |
| 1/2 c. raisins | |

Chop up broccoli, cook bacon until crisp, dice up red onion. Combine last 3 ingredients and pour over salad and mix well.

BROCCOLI SALAD

Janet L Bailey

- | | |
|----------------------------------|--|
| 1 bunch chopped broccoli | 2 (2 1/2 oz.) jars sliced mushrooms |
| 1 can water chestnuts, sliced | 1 (16 oz.) bottle Kraft Zesty Italian dressing |
| 3 stalks celery, diced | 1 lg. ripe tomato |
| 1 can sliced pitted black olives | |

Mix together the chopped broccoli, water chestnuts, diced celery, sliced olives and sliced mushrooms with the bottle of Kraft dressing. Let set for 8 hours or overnight in the refrigerator. When ready to serve, add the tomato (diced) for color.

VEGETABLE SALAD

Kay Ritter

- | | |
|----------------------------|-------------------------------------|
| 1 head cauliflower | 1 c. sour cream |
| 1 bunch broccoli | 1 c. mayonnaise |
| 3 carrots | 1 tsp. garlic powder or salt |
| 1 bunch green onions | 1 tsp. onion powder or salt |
| 1 tomato | 1/2 tsp. pepper |
| 1 sm. jar sliced mushrooms | |

Cut cauliflower, broccoli, carrots, tomato, and green onions into bite-sized pieces. Pour mushrooms over vegetables, use juice from mushrooms also. Mix sour cream, mayonnaise, garlic powder, onion powder, and pepper. Pour over vegetables. Refrigerate at least 1 hour before serving.



MIXED VEGETABLE SALAD

Hazel Hepler

1 pkg. frozen mixed vegetables	1/2 c. sugar
1 green pepper	1/2 c. vinegar
1 onion	1 T. cornstarch
1/2 c. celery	1 T. prepared mustard
1 can kidney beans, drained	

Boil mixed vegetables, drain and cool. Cut fine onion, pepper, and celery. Cook sugar, vinegar, cornstarch and mustard, cool. Mix all together and refrigerate a few hours or overnight.

OVERNIGHT VEGETABLE SALAD

Jean Richardson

1 (8 oz.) box macaroni, cooked	1 can kidney beans, drained and
1 can diced carrots, drained	covered with vinegar, let
1 can French cut beans, drained	stand 1 hour, drain well
1 can peas, drained or	1 jar diced pimento
frozen peas	1 c. diced celery
	1/2 green pepper, diced
	Onion to taste

DRESSING:

1 pt. Miracle Whip	3/4 c. sugar
1 pkg. Dream Whip	1 lg. tsp. prepared mustard

Combine ingredients and dressing and refrigerate overnight.

CANTALOUPE SALAD

Ilene Carter

1 box raspberry Jell-0	1 container Cool Whip
1 c. hot water	2 bananas
1 can frozen fruit cocktail	1 cantaloupe

Stir hot water into Jell-0. Break up fruit cocktail and add (I let cocktail set out to soften some). Add Cool Whip, sliced bananas and cantaloupe (I make balls out of the cantaloupe). Mix and chill. Very refreshing.

Life says: "Make good or make room -- but don't make excuses.

PETER PAN SALAD

Jan Dillinger

12 crushed graham crackers	1 (20 oz.) crushed pineapple, drained
1 T. Knox gelatin	1 carton Cool Whip
1/4 c. cold water	Marshmallows
1/4 c. hot water	2 pkgs. Jell-0 (your choice)

Crush graham crackers and lay in bottom of 9 x 13 inch pan. Soften gelatin in cold water, add hot water. Fold in Cool Whip, drained pineapple, and marshmallows. Add gelatin mixture. Place over crackers. Spread evenly and make sure there are no holes. Chill. Fix Jell-0 and when cooled, but not set, pour over top of set mixture. Rechill.

BLUEBERRY SALAD

Sheri Wrenn

2 pkgs. grape Jell-0	1 can blueberry pie mix
2 c. hot water	Whipped topping
1 c. cold water	

Mix Jell-0 and hot water, when dissolved, add cold water. Refrigerate and when partially set add blueberry pie mix. Pour into 8 x 8 x 2 inch pan. Top with whipped topping. Refrigerate 2 hours. Serves 8.

COIN CARROTS

Doris F Brown

2 lbs. carrots	1 tsp. prepared mustard
3 med. onions	1/2 c. vinegar
1 green pepper	1/2 c. oil
1 can tomato soup	1 tsp. Worcestershire sauce
2/3 c. white sugar	

Boil carrots until tender, cool and slice in 1/4 inch slices. Slice onions in rings. Chop green pepper. Mix tomato soup (undiluted), sugar, mustard, vinegar, oil, and Worcestershire sauce. Heat (but do not boil), cool. Pour over carrots, onions, and green peppers. Refrigerate. Serve cold.

MARINATED CARROT SALAD

Eula Jean Gaule

- | | |
|---|--|
| 1 c. ground or grated carrots | 1 c. marshmallows, diced or
miniatures |
| 1 T. vinegar | |
| 1 c. crushed pineapple with
juice | 1 lg. handful coconut |
| | 1/2 c. cream, whipped or
substitute |

Put vinegar over grated carrots and let stand while preparing rest of ingredients. Combine all, fold in whipped topping (about one cup) and chill.

COPPER PENNY SALAD

LaVada Probasco

- | | |
|--------------------------|---------------------------|
| 4 1/2 c. sliced carrots | 3/4 c. white vinegar |
| 1 c. diced green peppers | 1 T. Worcestershire sauce |
| 1/3 c. diced onions | 1 tsp. salt |
| 1 can tomato soup | Pepper to taste |
| 1/2 c. oil | 1 c. sugar |
| 1 T. lemon juice | |

Cook carrots until done, but not mushy, drain. Combine tomato soup, oil, sugar, lemon juice, vinegar, Worcestershire sauce, salt, and pepper. Bring to boil and pour over carrots, peppers, and onions.

CABBAGE SALAD

Kay Ritter

- | | |
|---------------------------|-----------------|
| 2 c. vinegar | 2 T. salt |
| 4 c. sugar | 2 green peppers |
| 1 c. water | 2 red peppers |
| 2 heads cabbage, shredded | 1 bunch celery |

Boil vinegar, sugar, and water, let cool. Shred cabbage. Sprinkle salt over cabbage and let stand for 1 to 2 hours. Drain in colander. Add peppers and celery. Pour syrup over cabbage and serve. This will stay for an indefinite time if refrigerated.

He gets there too late who goes too fast.

ORIENTAL CABBAGE SALAD

Marilyn Conover

1 med. head cabbage, chopped	3/4 c. oil
3 or 4 green onions, chopped	1 T. sugar
1/2 green pepper, chopped	1/2 tsp. salt
4 tsp. sesame seed	3/4 tsp. MSG (monosodium glutamate)
1/4 c. slivered almonds	1 T. soy sauce
1 pkg. uncooked Ramen noodles, crushed	1/2 tsp. white pepper
1/4 c. vinegar	

Toast sesame seed and almonds slightly. Combine cabbage, onion, green pepper, sesame seed, and almonds in large bowl, toss lightly. Combine vinegar, oil, sugar, salt, MSG, soy sauce, and pepper in bowl, mix well. Pour over salad, toss lightly to coat. Chill for 1 hour. Add crushed noodles just before serving, toss gently. Serves 10 to 12.

CORNED BEEF SALAD

June Weaver

2 pkgs. lemon Jell-0 (3 oz.)	2 tsp. vinegar
3 c. hot water	1/2 c. olives, chopped
1 c. Miracle Whip	1 T. onion, chopped fine
1 c. diced celery	1 can corned beef, broken into pieces
3 hard-boiled eggs	

Dissolve Jell-0 in hot water and let cool, almost set. Fold in Miracle Whip, then add rest of ingredients. Can be put in mold or in a container.

CORNED BEEF SALAD

Ada Emerson

1 pkg. lemon Jell-0	1 c. corned beef, crumbled
2 c. hot water	1 T. minced onion
1 T. vinegar	3 hard-boiled eggs, cut up
1 c. mayonnaise	1 c. celery, cut fine

Dissolve Jell-0 in hot water, add vinegar, let cool until practically set. Then add the rest of the ingredients.

LETTUCE-BEAN LAYERED SALAD

Nancy Tamashunas

- | | |
|--|--|
| 1 med. head lettuce | 1 tsp. chopped chives |
| 1 lb. can kidney beans,
rinsed and drained | 3/4 tsp. seasoned salt |
| 1 sm. green pepper, seeded
and cut into thin strips | 1/2 tsp. onion powder |
| 1/4 c. sliced green onion | Dash garlic powder |
| 3/4 c. mayonnaise | 2 drops Tabasco sauce |
| 1/4 c. sour cream | 1/2 c. shredded cheddar cheese |
| 1 T. vinegar | 1/3 c. chopped pimento-stuffed
olives |

Core lettuce, rinse and drain thoroughly. Refrigerate in plastic bag or crisper. Mix beans, green pepper, and onions, cover and refrigerate.

CHEESE DRESSING:

Combine mayonnaise, sour cream, vinegar, chives, seasoned salt, onion powder, garlic powder, and Tabasco. Blend well. Fold in cheddar cheese and olives. Chill dressing. At serving time, cut lettuce into bite-size pieces and place in large salad bowl. Top with vegetable mixture, then with dressing. Makes 8 servings.

APRICOT-ORANGE SALAD

Kay Ritter

- | | |
|-------------------------------|--|
| 2 pkgs. (3 oz.) orange Jell-0 | 1 lg. can apricots, diced and
drained |
| 2 c. boiling water | 1 can pineapple |
| 1 c. pineapple juice | 10 marshmallows, cut or 1/2 c.
miniature |
| 1 c. apricot juice | |

TOPPING:

- | | |
|------------------------------|--------------------|
| 1 c. pineapple-apricot juice | 1 egg, well beaten |
| 1/2 c. sugar | 2 tsp. batter |
| 2 T. flour | 1 tsp. lemon juice |

Dissolve Jell-0 in boiling water. Add juices, apricots, pineapple, and marshmallows. Cool until firm.

TOPPING:

Mix juice, sugar, flour, and beaten egg until creamy. Add lemon juice and 1 teaspoon dissolved Knox gelatin, cool. Whip 1 cup cream and fold into cooled topping. Spread over Jell-0 mixture. Sprinkle with grated cheese, if desired.

TASTY ORANGE SALAD

Vaughn Seckington

1 lg. pkg. lemon Jell-0
 1 c. boiling water
 1 (6 oz.) can frozen orange
 juice
 12 oz. 7-up

1 can mandarin oranges, drained
 1 (No. 211) can crushed
 pineapple plus 1/2 c. juice
 drained from pineapple

Dissolve Jell-0 thoroughly in boiling water. Add remaining ingredients. Pour in 9 x 13 inch pan or large mold.

MANDARIN ORANGE-LETTUCE SALAD

Velma Kralik

1/2 head lettuce, shredded
 1 c. chopped celery

2 green onions and tops, sliced
 1 can mandarin oranges, drained

DRESSING:

1/4 c. salad oil
 2 T. sugar
 2 T. vinegar

1/2 tsp. salt
 Caramelized almonds

To caramelize almonds, brown 2 tablespoons sugar and 1/4 cup almonds in heavy skillet. Stir constantly until sugar melts and coats almonds. Remove from heat and stir until cool. Toss lettuce, celery, parsley, onions, and oranges. Mix dressing ingredients and add to lettuce shortly before serving, also add toasted almonds.

KRAUT SALAD

Fredona Cheetham - Alice White

1 lg. can kraut
 1 med. size onion
 1 sm. can pimento
 1 bell pepper

4 sweet cucumber pickles
 2 c. celery
 2/3 c. sugar

Do not drain kraut. Cut with kitchen shears. Chop onion, pimento, pepper, pickles, and celery. Add to kraut. Mix well and add sugar. Stir well again and store in tightly covered plastic or glass container in refrigerator. Let stand 24 hours or longer to season. This salad keeps well.

SAUERKRAUT SALAD

Roberta Miller

- | | |
|---------------------------|---------------------------------|
| 1 pt. sauerkraut | 1/2 c. sugar |
| 1/2 green pepper, chopped | 1 (2 oz.) jar red pimento |
| 2 c. celery, cut fine | Salt and pepper to taste |
| 1 sm. onion, chopped | |

Drain sauerkraut and clip few times with scissors. Mix all ingredients. Place in covered container and keep in refrigerator. Keeps very well.

TOMATO SOUP SALAD

Shirley Kuhre

- | | |
|-----------------------------------|-------------------------------|
| 1 can tomato soup | 1 c. salad dressing or |
| 1 (8 oz.) pkg. cream cheese | mayonnaise |
| 2 pkgs. lemon Jell-O (3 oz. size) | 1 1/2 c. celery, cut small |
| 1 c. boiling water | 1 cucumber, cut fine |
| 2/3 c. cold water | 1 green pepper, cut fine |

Heat soup (do **not** boil). Add cream cheese and work till smooth. Let cool. Dissolve Jell-O in boiling water and then add cold water. Add Jell-O and salad dressing to soup mixture. Beat till smooth. When it begins to set, add vegetables. Put in 8 x 11 inch dish (or slightly larger). Serves 15 or 16. Flavors blend better after it sets overnight.

COLD RICE SALAD

Linda S Jones

- | | |
|------------------------------------|--|
| 1 pkg. Rice-A-Roni, fried | 3 green onions, chopped |
| 1 sm. can water chestnuts, drained | 1 bell pepper, seeded and diced |
| 1 c. black olives, halved | 1/3 c. mayonnaise |
| 1 jar marinated artichoke hearts | 1 (6 oz.) bag almonds, slivered and toasted |

Prepare rice as directed and chill in refrigerator. Drain and slice artichokes. Add the liquid to the rice mixture. Add the rest of the ingredients to the rice mixture, reserving half of the almonds for garnish. Refrigerate at least two hours or overnight (better overnight).

RICE SALAD

Lucile Stults

- | | |
|--|-----------------------------|
| 1 c. rice | 1/4 c. chopped onion |
| 2 c. chicken broth | 1/4 c. chopped green pepper |
| 1 sm. can artichokes in oil,
drained | 1/4 c. stuffed olives |
| | 1/4 tsp. dill weed |

Cook rice in chicken broth. Add other ingredients and 1/2 cup mayonnaise.

STEWED TOMATO SALAD

Alta Carlson

- | | |
|-------------------------------|------------------------------|
| 1 (2 lb.) can stewed tomatoes | 1/2 c. green pepper, chopped |
| 1 (3 oz.) pkg. lemon Jell-0 | 3/4 c. mayonnaise |
| 1 c. celery, chopped | |

Heat tomatoes to boiling (snip tomatoes into bite sizes). Add Jell-0 and stir until melted, set aside to cool. When cool, add last 3 ingredients. Fold mayonnaise in last, let set. Serves 8. I double this recipe for a covered-dish supper.

SWEET AND SOUR SALAD

Ardis Pitt

- | | |
|--|---|
| 1 (No. 2) can French cut
green beans | 1 c. sliced celery |
| 1 (No. 2) can bean sprouts | 1 head cauliflower flowerets,
sliced |
| 1 (No. 2) can white whole
kernel corn (shoepeg) | 4 carrots, shredded |
| 1 (No. 2) can tiny tot peas | 1 can water chestnuts, sliced |
| 1 (4 oz.) can sliced mushrooms | 1 green pepper, sliced |
| 1 lg. jar pimentos | 1 lg. red onion, sliced |

Drain all canned vegetables. Mix all vegetables together well.

Heat to boiling:

- | | |
|------------------|--------|
| 1 1/2 c. vinegar | Salt |
| 1 c. oil | Pepper |
| 2 c. sugar | |

Pour over vegetables at once. Mix well. Refrigerate overnight. This is very large salad but it keeps well.

MACARONI SALAD

Jan Dillinger

1 pkg. shell macaroni
 1 T. vinegar
 Onion flakes **or** chopped
 onions
 Celery, diced

Tomatoes
 1 can peas, drained
 2 c. cubed Velveeta
 Miracle Whip

Cook macaroni, rinse and drain. Add vinegar and onions while still hot. Let cool. Add diced celery, cut up tomatoes, peas, and cubed cheese. Add Miracle Whip and refrigerate.

GARDEN PASTA SALAD

Beth Perry

2 c. broccoli flowerets,
 cooked
 1 c. (4 oz.) tri-color
 corkscrew macaroni, cooked
and drained
 8 oz. cheddar cheese, cubed
 1/2 c. cubed ham

2 med. tomatoes, cut **into** thin
 wedges
 1 c. reg. **or** reduced calorie
 salad dressing (Miracle Whip
 type)
 1/4 c. Italian dressing, reg.
or reduced calorie

Mix salad dressings together. Place broccoli, macaroni, cheese, and ham into mixing bowl. Stir in the salad dressing. Chill. Arrange tomatoes on a platter, top with salad.

VARIATIONS: Chopped walnuts can be sprinkled over salad. Tomatoes can be cubed and stirred into salad. Chopped parsley, crushed basil leaves, minced garlic can be used as additional seasonings. Makes six servings.

SPAGHETTI SALAD

Margaret Alexander

1 (8 oz.) pkg. spaghetti
 2 tomatoes, diced
 2 green peppers

3 bunches green onions
 8 oz. can mushrooms
 1 1/2 c. Italian dressing

Cook spaghetti and cool. Add rest of ingredients and set for 24 hours. May substitute 2 boxes of Uncle Ben's rice for the spaghetti.

MACARONI SALAD**Mendy Ritzman**

2 (8 oz.) macaroni (lg.), cooked	3 carrots, shredded
1/4 c. vinegar (cider)	1 green pepper
2 c. Miracle Whip	1 onion, chopped
1 can sweetened condensed milk	Salt and pepper to taste

Mix all together and refrigerate overnight, so flavor will blend.

MACARONI SALAD**Beverly Betts**

1 (12 oz.) pkg. curly macaroni (mixed colors)	1 med. cucumber, chopped
1 med. onion, chopped	1 med. green pepper, chopped
	1 sm. jar pimento

Cook macaroni, drain and add other ingredients.

DRESSING:

3/4 c. oil	1 T. dry mustard
3/4 c. vinegar	1 1/2 tsp. salt
3/4 c. sugar	1 1/2 tsp. pepper
2 T. parsley flakes	1 1/2 tsp. Ac'cent
1 1/2 tsp. garlic powder	

Cook together until sugar is dissolved. Cool, then add to macaroni mixture and let set overnight.

SWEET AND SOUR MACARONI SALAD**Barb Kuyper**

1 (12 oz.) pkg. spiral rotelle macaroni (reg. or vegetable)	1 to 1 1/2 c. mayonnaise or salad dressing
1/2 green pepper, chopped	3/4 c. sugar
2 to 3 slices onion, chopped	1 T. vinegar
2 carrots, grated	2 tsp. mustard
2 boiled eggs, chopped	Salt and pepper to taste

Cook macaroni, drain well. Add rest of the ingredients and blend well. Let stand overnight in refrigerator.

MANDARIN SALAD

Jean Richardson

Cook over heat just till sugar coats almonds, refrigerate:
 1/2 c. slivered almonds 2 T. **plus** 2 tsp. sugar

Toss and refrigerate:
 1/2 head iceberg lettuce 4 T. sliced green onion
 1/2 bunch romaine 2 cans mandarin oranges,
 4 med. celery stalks, sliced drained

DRESSING:

1/2 c. oil 2 T. parsley
 1/4 c. sugar Dash **or** 2 pepper
 1/4 c. vinegar Red pepper sauce **to** taste

Shake dressing ingredients in jar and refrigerate. Toss all together just before serving.

TACO SALAD

Sheri Wrenn

1 lb. ground beef 1 (8 oz.) bottle dressing
 2 cans dark red kidney beans (creamy bacon **or** creamy
 1 pkg. taco seasoning mix Italian)
 1 head lettuce 1 (15 oz.) pkg. nacho/tortilla
 1 (1 lb.) pkg. mild cheddar chips
 cheese 1 avocado (optional)
 2 **to** 3 tomatoes, diced Pace mild picanti sauce **or**
 1 onion other salsa **to** taste

Brown and drain ground beef. Drain and rinse kidney beans, then add to ground beef. Add taco seasoning mix and amount of water stated on package directions. Cover and simmer while mixing salad. Add water, if needed, to avoid burning. In large mixing bowl, break up head of lettuce. Grate and add cheddar cheese. Dice and add tomatoes and onion. Peel, dice and add avocado. Mix together and add 8 ounce bottle dressing. Mix well, then crush and mix in tortilla chips. Just before serving, mix in hamburger-bean mixture. Serve with salsa to taste.



VEGETABLE SALAD

Debbie Wernli

1 c. real mayonnaise	Water chestnuts
1 c. sour cream	Sliced carrots
1 pkg. Good Seasons butter- milk dressing	Sliced fresh mushrooms
Broccoli, 2 bunches*	1 c. grated cheese
Cauliflower*	*Or any vegetables you like

Mix mayonnaise, sour cream, and dressing mix until creamy. Add vegetables and chill several hours.

SHOESTRING SALAD

Eula Jean Gaule

1 c. tuna, salmon or chicken	1/2 c. salad dressing
1 c. shredded carrots	1/2 tsp. prepared mustard
1 c. finely diced celery	1 c. shoestring potatoes
Chopped onion or onion salt	

Mix together first six ingredients and refrigerate. Before serving, stir in shoestring potatoes.

LITTLE KING SALAD

Jackie Shafar

3 poppy seed rolls or other hard rolls	6 oz. Swiss cheese, shredded
2 chopped tomatoes	1/4 lb. shaved ham
1 head lettuce	1/4 lb. shaved turkey
1 onion, chopped	1/4 lb. pepperoni

DRESSING:

3/4 c. oil	1/2 tsp. dried oregano
1/4 c. tarragon vinegar	1 tsp. salt
1/8 tsp. pepper	1/4 tsp. garlic powder

Pull apart rolls into bite-size pieces. Set aside. Combine remaining salad ingredients. Combine dressing ingredients in shaker-type bottle or bowl. Pour thoroughly-mixed dressing onto salad right before serving. Toss lightly. Add bread pieces.

TART CHERRY SALAD

Mrs Wilbur (Edna) Ricks

1 (No. 303) can tart cherries	1 tsp. almond extract
1/2 c. sugar	1 c. chopped celery
1 3/4 c. liquid	1 lg. banana
1 pkg. cherry Jell-0	1 c. chopped nuts

Mix cherries and sugar, let stand 1 hour or longer. Drain liquid and measure, add enough water to make 1 3/4 cups liquid. Bring liquid to a boil, then add Jell-0, stir until dissolved. Chill. When slightly thickened, add cherries and other ingredients. I have added another package of Jell-0 and one more banana.

TART CHERRY SALAD

Vaughn Seckington

1 can tart red cherries	2 pkgs. cherry Jell-0
1 can crushed pineapple (4 1/4 oz.)	1 1/2 c. ginger ale
1/2 c. sugar	1/2 c. nuts
	1/3 c. coconut

Drain fruit. Add enough water to juice to make 1 3/4 cups. Add sugar, bring to boil. Stir in Jell-0. Stir until dissolved. Add fruit and ginger ale (7-up can be used). Stir in coconut and nuts.

LIME PARTY SALAD

Shirley Kuhre

1/4 lb. lg. marshmallows (about 16)	2 c. whipped cream or substitute
1 c. milk	2/3 c. mayonnaise or salad dressing
1 (3 oz.) pkg. lime Jell-0	Nuts (optional)
1 (8 oz.) pkg. cream cheese	
No. 2 can undrained crushed pineapple	

Melt marshmallows with milk in top of double boiler. Pour hot mixture over Jell-0. Stir until dissolved. Then stir in the cream cheese until it dissolves. Add the undrained pineapple. Cool. Blend in the whipped cream and mayonnaise.

CRANBERRY SALAD

Wilma Quinn

2 pkgs. raspberry Jell-0 1 1/2 c. apples, chopped
 2 c. cranberries 1 1/2 c. miniature marshmallows
 1 c. sugar

Prepare Jell-0 as directed on packages. Cool. Grind cranberries and add the sugar. Let stand for 30 minutes. When Jell-0 is partially set, add the cranberries, apples, and marshmallows. Refrigerate.

CHERRY JELL-0

Sue Duke

1 lg. or 2 sm. boxes cherry Carton Cool Whip
 Jell-0 Cherry pie filling

Boil 3 cups water and pour over Jell-0, stir. Pour cherry Jell-0 and pie filling into a 9 x 13 inch pan, distribute cherries. Refrigerate. Top with Cool Whip.

LEMON SALAD

N Leona Chapman

2 boxes lemon gelatin 1 pkg. Dream Whip or Cool Whip
 2 c. hot water (about 2 c.)
 1 can lemon pie filling Nuts on top (if desired)
 1 lg. can crushed pineapple,
 undrained

Dissolve first three ingredients and let congeal. Add crushed pineapple, then Dream Whip or Cool Whip. Sprinkle nuts on top, if desired.

THREE LAYER SALAD

Marilyn Goodrich

Dissolve 1 package lemon Jell-0 in 2 cups boiling water in a 8 x 11 inch pan. Cool. Add small can crushed pineapple (drained, saving the juice). Also add 1 cup miniature marshmallows and 2 large bananas. Let set. Take pineapple juice and fill cup with

Continued Next Page

THREE LAYER SALAD (Continued)

water to make 1 cup. Add 1 beaten egg and 1/2 cup sugar and 2 tablespoons flour. Cook till thick and add 2 tablespoons margarine. Let cool. Fold in 1 cup Cool Whip. Spread on top of Jell-0 when set firm. Grate cheese over top.

RHUBARB-JELL-0 SALAD

Jackie Shafar

4 c. rhubarb, cut up	1 T. lemon juice
1 1/2 c. sugar	Lg. can evaporated milk
1 c. water	1 T. lemon juice
2 pkgs. (3 oz. size) raspberry Jell-0	

Finely cut up rhubarb. Add rhubarb to sugar and water. Cook until soft. Add Jell-0 and 1 tablespoon lemon juice to hot rhubarb mixture. Cool until congeals. Whip evaporated milk and 1 tablespoon lemon juice until soft peaks form. Add to congealed Jell-0. Refrigerate. Makes very large salad.

GOOD COTTAGE CHEESE SALAD

Alzoa McNichols

3 oz. pkg. lime gelatin	1/2 tsp. horseradish
1 c. hot water	12 oz. cottage cheese
1 c. crushed pineapple	Nutmeats
1/2 c. mayonnaise	

Dissolve gelatin in hot water, chill. Stir in remaining ingredients. Chill until firm.

JELL-0

Garland Townsend

1 sm. carton cottage cheese	1 (8 oz.) Cool Whip
1 (6 oz.) can pineapple tidbits, drained	1 (3 oz.) pkg. orange Jell-0 (dry)

Mix cottage cheese, pineapple tidbits, Jell-0, and Cool Whip. Mix well. Pour mixture into 9 x 9 inch pan. Refrigerate.

JELL-O SALAD

Chairty Lemon

2 pkgs. strawberry Jell-O 3 bananas
 2 c. boiling water 1 1/4 c. orange juice
 1 (10 oz.) pkg. strawberries

Mix Jell-O and boiling water. Add strawberries and stir. Have bananas cut in bottom of bowl. Add orange juice to Jell-O and strawberry mixture. Pour over bananas. Put in refrigerator to set.

STRAWBERRY JELL-O SALAD

Maxine McElroy

2 sm. pkg. strawberry Jell-O 1 lg. banana, mashed fine
 2 c. hot water 2 pkgs. frozen strawberries
 1 tall can crushed pineapple, 3/4 c. commercial sour cream
 undrained

Dissolve Jell-O in hot water, add partly thawed strawberries, pineapple and banana. Pour half of mixture in pan and set till firm. Spread sour cream over set Jell-O and pour remaining mixture over sour cream. Refrigerate until firm.

LIME JELL-O SALAD

Linda S Jones

18 marshmallows 1 (15 oz.) can crushed pine-
 1 1/2 c. boiling water apple, drained
 1 (3 oz.) pkg. lime Jell-O 1 c. Cool Whip
 1 c. cottage cheese 1/2 c. walnuts

Dissolve 18 marshmallows in 1 1/2 cups boiling water. (Be sure marshmallows are dissolved.) Add this to one package of lime Jell-O. Chill until it starts to set, then add and mix 1 cup cottage cheese, 1 can crushed pineapple (drained), 1 cup Cool Whip, and 1/2 cup nuts.



MARASCHINO CHERRY SALAD

Zepha Case

1 pkg. cherry Jell-O
 1 c. maraschino juice
 1/4 c. sugar
 1/2 c. cold water

1 pkg. Dream Whip
 1 jar maraschino cherries
 1/4 c. chopped pecans

Heat maraschino juice and sugar until sugar is dissolved. Let chill until coagulated, then whip. While the above is coagulating, prepare Dream Whip. Add Dream Whip to Jell-O. Add cut-up maraschino cherries and pecans. Chill. To serve, top with a spoon of Dream Whip with cherry on top.

RED LAYER SALAD

Maxine McElroy

1/2 c. oleo
 2 T. sugar
 1 c. flour
 2/3 c. powdered sugar
 1 (8 oz.) cream cheese
 1 tsp. vanilla

Dash salt
 2 c. Cool Whip
 1 lg. box strawberry Jell-O
 2 1/2 c. boiling water
 1 T. lemon juice
 2 boxes frozen strawberries

To make crust, cream together first 3 ingredients and pat into 9 x 13 inch pan and bake till light brown. Cool. Then beat together powdered sugar, cream cheese, vanilla, and salt. Add Cool Whip and spread on first layer and refrigerate 2 hours. For the top layer, dissolve the Jell-O in the boiling water with the lemon juice. Add the strawberries and stir. Let sit on counter 2 hours, stirring occasionally. Pour on top of middle layer.

SALAD

Geneva Bowen

1 pkg. marshmallows
 1 c. milk

1 sm. Cool Whip
 1 sm. can pineapple

Melt marshmallows and milk, cool. Drain pineapple, add to mixture. Put in graham cracker crust. Sprinkle crumbs on top, cool 1 hour.

CRUST:

16 graham crackers, 3 tablespoons melted oleo, and 3 tablespoons sugar.

CHILLED FRUIT CUP

Sherry McKie

- | | |
|---|--|
| 1 c. water | 1 1/2 c. water |
| 2 T. sugar | 1 (10 oz.) pkg. frozen straw-
berries or raspberries |
| 3 T. quick-cooking tapioca | 1 T. lemon juice |
| Dash salt | 3 oranges, cubed and peeled |
| 1 (6 oz.) can orange juice
concentrate | 3 bananas, peeled and sliced |

Cook and stir first four ingredients until it boils. Then blend in the orange juice and water. Chill 1/2 hour. Blend in berries and lemon juice. Refrigerate 6 hours or overnight. Add oranges and bananas when chilled.

FROZEN CRANBERRY SALAD

Florence A Bailey

- | | |
|--|------------------------|
| 2 1/2 c. raw cranberries | 1/2 pt. whipping cream |
| 3/4 c. sugar | 1/2 c. pecans, chopped |
| Lg. can sweetened pineapple
tidbits | |

Grind cranberries, add sugar and mix well. Add the pineapple tidbits that have been well drained. Add whipped cream and chopped pecans. Fold all ingredients together and freeze. This keeps well in the freezer for several weeks.

FRESH FRUIT SHELL SALAD

Maxine Norris

- | | |
|---|---------------------------------------|
| 8 oz. med. shell macaroni | 1 can (11 oz.) mandarin oranges |
| 8 oz. plain yogurt | 1 c. red seedless grapes, halved |
| 1/4 c. frozen orange juice
concentrate | 1 c. green seedless grapes,
halved |
| 1 can (15 oz.) pineapples chunks | 1/2 c. pecans |

Prepare macaroni shells as package directs, drain. In small bowl, blend yogurt and orange juice concentrate. In large bowl, combine remaining ingredients. Add yogurt mix, toss to coat. Cover, chill thoroughly. Toss gently before serving. Refrigerate leftovers.

FRUIT SALAD**Merri Sorden**

- | | |
|--------------------------------|-----------------------------|
| 1 lg. pkg. vanilla pudding | 1/2 c. nuts, chopped |
| 2 sm. cans pineapple tidbits | 1 c. miniature marshmallows |
| 1 med.-size can fruit cocktail | Cool Whip (1 pt.) |

Cook pudding with just the pineapple juice, until mixture is thick and clear. Add pineapple tidbits. Add drained fruit cocktail, nuts, marshmallows. Let sit overnight in refrigerator. Fold Cool Whip into fruit mixture. Let stand for two hours before eating.

PUDDING-FRUIT SALAD**Annie Wrenn**

- | | |
|--------------------------------------|---|
| 1 lg. can fruit cocktail,
drained | 1 pkg. instant pudding mix
(banana cream, pistachio or
vanilla) |
| 1 lg. can pineapple chunks | |
| 2 bananas, sliced | 1/2 to 3/4 c. Cool Whip |

In large bowl, mix drained fruit cocktail and drained pineapple. Reserve pineapple juice. Mix in sliced bananas and dry pudding mix. Add 1 spoonful of Cool Whip at a time, until smooth creamy consistency. If needed, may add a little of reserved juice at this point. Refrigerate 1/2 hour or more.

FROZEN STRAWBERRY SALAD**Sheri Wrenn**

- | | |
|---------------------------------------|---|
| 1 1/2 c. sugar | 1 (No. 202) can apricots,
drained and mashed |
| 1 (No. 202) can crushed
pineapples | 4 bananas, cut lengthwise and
sliced |
| 2 pkgs. frozen strawberries | |

Boil sugar, 1 cup pineapple juice drained from crushed pineapple (do not add water if juice is short) for 2 minutes. Add 2 packages frozen strawberries to the sugar and juice. Cool. Add drained, crushed pineapple, apricots, and bananas. Mix well. Freeze in milk cartons and slice as used. May freeze in individual cups.

FRUIT SALAD**Margaret Alexander**

- | | |
|-------------------------------|---------------------------------------|
| 1 can mandarin oranges | 1 pkg. Dream Whip |
| 1 can fruit cocktail | 1 pkg. colored miniature marshmallows |
| 1 can Thank You lemon pudding | |

Mix together and refrigerate.

FROZEN SALAD**Demarious Smeltzer**

- | | |
|--|---------------------------------------|
| 1 pt. sour cream | 1/4 c. maraschino cherries,
cut up |
| 2 T. lemon juice | 1/2 c. nutmeats, chopped |
| 3/4 c. sugar | 1 banana, sliced |
| 1/8 tsp. salt | |
| 1 (18 oz.) can crushed
pineapple, drained | |

Mix all together and put in paper baking cups which have been placed in baking tins and place in freezer and freeze. Makes 12 servings.

FROZEN FRUIT CUP**Sheri Wrenn**

- | | |
|----------------------------------|-------------------------------|
| 2 c. sugar | 3 bananas |
| 1 c. water | 1 can apricots, drained |
| 1 can crushed pineapple | 1 can fruit cocktail |
| 1 pkg. whole frozen strawberries | Frozen raspberries (optional) |

Bring sugar and water to boil in a saucepan. Take off heat and let cool. Mix in the rest of the ingredients. Put in muffin tin or individual cups and freeze. The apricots are the only ones that are drained. Makes about 20.

SALAD DRESSING FOR APPLE SALAD**Ilene Hohneke**

- | | |
|-------------------|--------------------|
| Juice of 2 lemons | 4 eggs |
| 1 c. sugar | 2 T. melted butter |

Cook until solid.

BLUE CHEESE DRESSING

Barbara Murphy

2 (4 oz.) pkgs. blue cheese	2 tsp. lemon juice
2 c. mayonnaise	1 T. dry onion flakes
1 c. sour cream	1/2 tsp. garlic powder

Soak onion in a little water for several minutes, then drain. Break up blue cheese and add to rest of ingredients. Refrigerate for up to 4 weeks.

DRESSING FOR COLESLAW

Eula Higgins

1 c. Miracle Whip	1/2 c. sugar
1/4 c. vinegar	1/2 tsp. salt
1/4 c. oil	

Combine and refrigerate. Will keep up to 3 weeks. This is also good on lettuce.

SALAD DRESSING

Maxine Thompson

2 eggs	3 T. sugar
1 T. flour	1 T. mustard
1/2 c. vinegar	1 tsp. margarine
1/2 c. water	Pinch salt and pepper

Cook until thick.

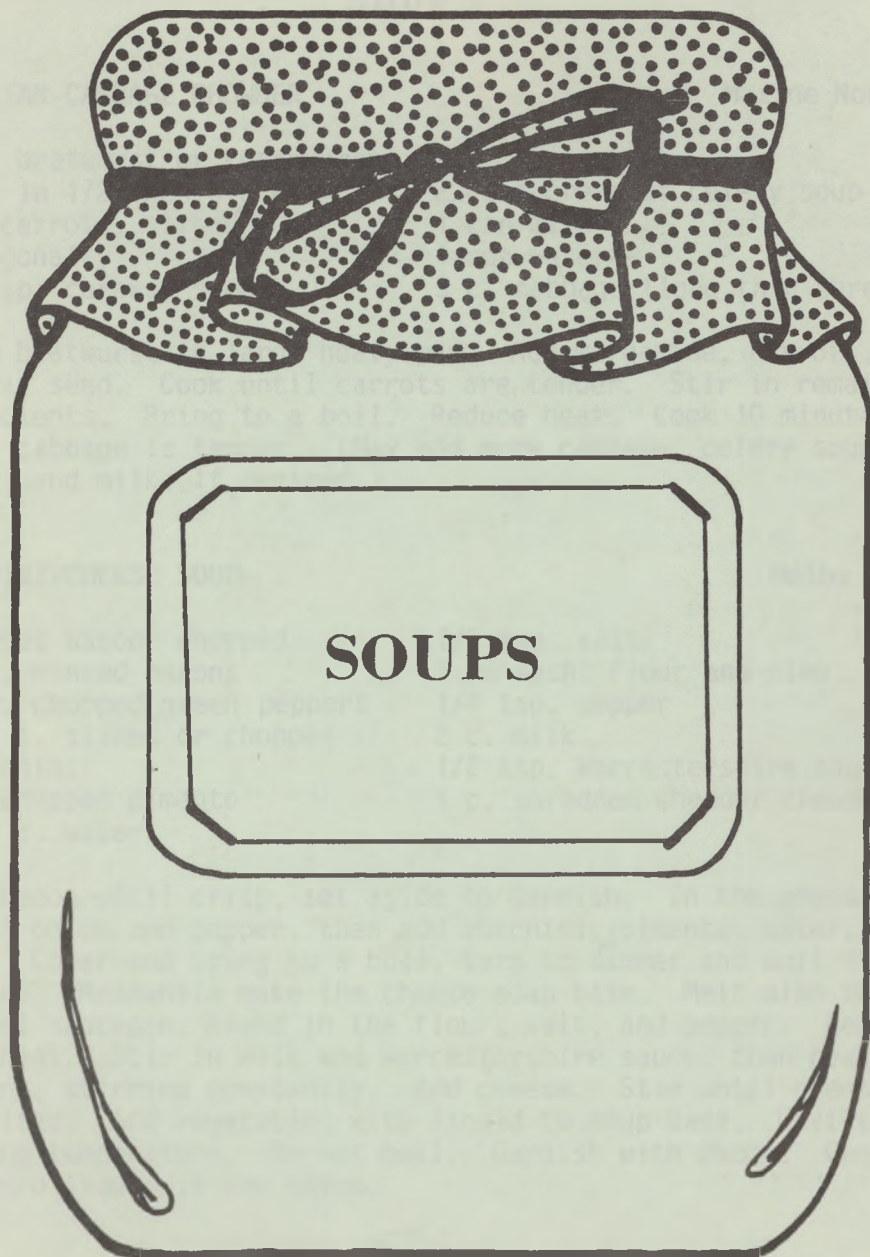
SUPER SALAD DRESSING

Charlotte E Jones

1 can Eagle Brand milk	2 egg yolks
1/2 c. lemon juice	1/2 tsp. salt
1/2 c. Mazola oil	1 tsp. dry mustard

Put all ingredients into a bowl. Mix with electric mixer until thick. Refrigerate. Very good on cabbage salad.

Wit is the salt of conversation not the food.



SOUPS

BAVARIAN CABBAGE CHOWDER

Maxine Norris

- | | |
|---|---------------------------------|
| 1 lb. bratwurst or knockwurst,
cut in 1/2 inch pieces | 2 T. margarine |
| 2 c. carrots, sliced
diagonally | 2 cans cream of celery soup |
| 1/4 tsp. caraway seed | 1 can milk |
| | 1 can water |
| | 3 c. cabbage (long thin shreds) |

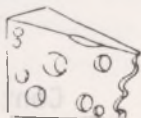
Brown bratwurst in large heavy pan. Add margarine, carrots, and caraway seed. Cook until carrots are tender. Stir in remaining ingredients. Bring to a boil. Reduce heat. Cook 10 minutes or until cabbage is tender. (May add more cabbage, celery soup, water, and milk, if desired.)

ZUCCHINI-CHEESE SOUP

Melba Wood

- | | |
|---|----------------------------------|
| 4 slices bacon, chopped | 1/2 tsp. salt |
| 1/2 c. minced onions | 3 T. each: flour and oleo |
| 1/4 c. chopped green peppers | 1/4 tsp. pepper |
| 2 1/2 c. sliced or chopped
zucchini | 2 c. milk |
| 1 T. chopped pimento | 1/2 tsp. Worcestershire sauce |
| 1 1/2 c. water | 1 c. shredded cheddar cheese |

Cook bacon until crisp, set aside to garnish. In the grease, saute' onion and pepper, then add zucchini, pimento, water, and salt. Cover and bring to a boil, turn to simmer and boil 10 minutes. Meanwhile make the cheese soup base. Melt oleo in a 3 quart saucepan, blend in the flour, salt, and pepper. Remove from heat. Stir in milk and Worcestershire sauce, then heat to boiling, stirring constantly. Add cheese. Stir until cheese is melted. Add vegetables with liquid to soup base. Heat to serving temperature. Do not boil. Garnish with bacon. Can add more liquid if too thick.



CHEESE SOUP

Cindy Dillinger-Miller

1 c. chopped potatoes	3 c. shredded cheese (American or Velveeta)
1/2 c. chopped carrots	1 T. parsley
1/2 c. chopped celery	Salt
1/2 c. chopped onions	Pepper
1/2 c. chopped green peppers	3 c. boiling water
1/4 c. oleo	3 chicken bouillon cubes
2 c. milk	
1/2 c. flour	

In Dutch oven, cook potatoes, carrots, celery, onion, and green pepper in oleo until tender, but not brown. Salt and pepper to taste. Add boiling water with dissolved bouillon cubes to vegetables. Cover and simmer 30 minutes. Blend flour into milk. Add to soup along with cheese and parsley. Cook and stir till thick and bubbly. Can be eaten as is, or as a topper for baked potatoes, chili soup or like a cheese sauce.

BROCCOLI SOUP

Helen Mickle Davis

1/2 c. chopped onion	4 c. water
1/2 c. diced celery	1 (10 oz.) pkg. chopped broccoli
4 T. butter	1 c. diced Velveeta cheese
1/2 c. flour	

Saute' in butter the onion and celery. Blend in flour, season with salt and pepper. Bring water to boil, add broccoli and cook till tender. Add onion and celery mixture and mash till fine. Cook until thickened. Add cheese and simmer 15 minutes.

BROCCOLI AND CHEESE SOUP

Barbara Murphy

2 T. onion, finely chopped	2 chicken bouillon cubes
2 T. margarine	1 1/2 c. water
3 T. flour	1 (10 oz.) pkg. frozen broccoli, chopped
2 c. milk	
Cheez Whiz to taste	

Continued Next Page

BROCCOLI AND CHEESE SOUP (Continued)

Cook onions in oleo until tender. Stir in flour until well blended. Add milk and cook until thickened, stirring constantly. Add cheese and stir until melted. Remove from heat. In another pan, dissolve bouillon cubes in water, and bring to a boil. Add broccoli and cook until done. **DO NOT DRAIN.** Add broccoli mixture to cheese mixture and serve.

BROCCOLI-CHEESE SOUP**Kay Ritter**

4 T. oleo	2 c. chopped cooked broccoli
2/3 c. chopped onion	4 slices Velveeta cheese, cubed
1/4 c. flour	1 tsp. salt
3 c. milk	Dash pepper

Melt margarine in saucepan. Add onion and cook until tender. Blend in flour until smooth. Add milk, broccoli, and cheese. Stir in seasonings. Cook until thickened and cheese melted. Stir constantly.

NOTE: May use frozen cooked drained broccoli instead of fresh. May also use fresh or frozen cauliflower. May use 1 1/2 cups chicken broth for 1 1/2 cups of milk. Also may use other cheese, if desired.

POTATO-CHEESE SOUP**Leola Hawthorne**

3 c. diced raw potatoes	Salt and pepper to taste
1 1/2 c. water	1 env. cream of chicken soup
3/4 c. diced celery	(like Cup-a-Soup)
3/4 c. diced carrots	2 c. milk
1 T. minced onion	1/2 lb. process cheese, cubed
1 tsp. parsley flakes	

Combine the potatoes, water, celery, carrots, onion, parsley flakes, salt and pepper in a large kettle. Cook until all vegetables are tender, over low heat. Stir in the envelope of chicken soup, milk and cheese. Heat and stir frequently until cheese melts. Serve.

QUICK HOMEMADE CHILI**Mendy Ritzman**

1 lb. hamburger	1/2 med. green pepper
1/2 clove garlic, minced	2 (8 oz.) cans Hunt's tomato sauce
1 (15 oz.) kidney beans and liquid	1 tsp. salt
1/2 c. chopped onion or 1 whole	1 or 2 tsp. chili powder

Brown hamburger, garlic, onion, and green pepper. Add salt and pepper and drain off grease and add beans, tomato sauce and chili powder. Simmer over low heat, stir occasionally until desired thickness (about 45 minutes). Makes 4 servings.

CHILI MIX**Ardene Ficke**

20 lg. tomatoes	4 onions
1 sm. green onion	4 carrots
3 T. sugar	2 T. salt
3/4 T. pepper	

Grind everything together, boil the mixture and simmer for 30 minutes. Cool and freeze in plastic containers. When it's time for chili, I add 1 pound ground beef, chili beans, and a can of whole tomatoes and chili powder to taste.

CHILI**Jeff Wrenn**

1 lb. lean ground beef	1 3/4 c. (15 oz. can) undrained kidney beans
1/2 c. (1 med.) chopped onion	4 c. (2 (1 lb.) cans) undrained tomatoes
2 c. (3 to 4 stalks) sliced celery	1 1/2 to 2 1/2 tsp. salt
1/2 c. chopped green pepper	1/2 to 1 T. chili powder
1/2 tsp. garlic salt	
1 bay leaf	

Brown meat and onion in Dutch oven or large fry pan, thoroughly drain all excess fat. Add remaining ingredients. Simmer, covered, 1 to 2 hours. Remove bay leaf, serve hot. This dish freezes well. May top with grated cheddar or American cheese.

SEVEN BEAN SOUP

Melba Wood

3 smoked ham hocks	2/3 c. each: pinto, kidney,
1 lb. beef soup bones	garbanzo, black eyed,
1 bay leaf	cranberry and lima beans
3 whole cloves	2 cloves garlic (optional)
8 to 10 pepper corns	5 stalks celery, sliced
1 c. navy or small white beans	1 lb. 13 oz.) can tomatoes
5 med. onions	1 lb. hot sausage (Italian or pizza)

Use a 12 quart kettle for this recipe. If you have an electric roaster, it works fine. If you are not able to obtain all the variety of dried beans, use what you are able to buy to total 5 cups of dried beans. This amount includes the navy beans. Cover ham hocks and soup bones with about 5 quarts of water. Add bay leaf, pepper corns, and cloves. Bring to boil, reduce heat, cover, and simmer for 2 1/2 hours. Remove meat from bones, discard fat and bones. Reserve meat. Add washed beans and 5 more quarts water to the broth. Bring to boil. Reduce heat, cover and simmer 2 hours or until beans are tender. Meanwhile, saute' sausage in frying pan until browned and cooked. Remove from pan. Slice 1/4 inch thick. Add vegetables, meat from bones, sliced sausage to the simmering broth. Cook 30 minutes until vegetables are tender. Remove bay leaf, pepper corns and cloves. This is better if simmered longer or even cooled and reheated. Makes a large amount and freezes well.

FRUIT SOUP

Helen Mickle Davis

3 T. tapioca	Dash salt
1/2 c. sugar	1 c. water

Cook 6 to 8 minutes in microwave.

Add:

6 oz. can orange juice	1 pt. peaches (save juice)
1 box frozen strawberries	2 bananas
1 can drained mandarin oranges	

To this mixture add 1 1/2 cups peach juice, chill. Serve.

NINE BEAN SOUP

Marilyn Goodrich

2 c. nine bean soup mix	3/4 tsp. salt
2 qts. water	1 (16 oz.) can tomatoes, undrained and chopped
1 lb. ham, diced	1 (10 oz.) can Rotel tomatoes with green chilies, undrained
1 lg. onion, chopped	
1 clove garlic, minced	

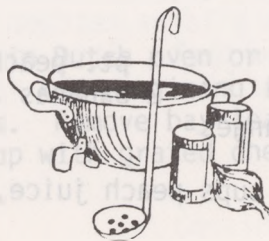
Sort and wash 2 cups of bean mix, place in Dutch oven. Cover with water 2 inches above beans. Soak overnight. Drain beans. Add 2 quarts water and next four ingredients. Cover and bring to a boil. Reduce heat and simmer 1 1/2 hours or until beans are tender. Add remaining ingredients and simmer 30 minutes, stirring occasionally. Yield: 8 cups. (Nine bean mixture is made up of pinto, navy, black, lima, kidney, and Great Northern beans, also split peas, black-eyed peas and barley.)

CLAM CHOWDER

Kay Ritter

2 cans minced clams	3/4 c. flour
1 c. finely chopped onion	1 qt. milk
1 c. finely chopped celery	1 tsp. salt
2 c. finely diced potatoes	1/2 tsp. sugar
2 finely diced carrots	Pepper
3/4 c. butter	

Drain juice from clams. Pour juice over vegetables in a heavy pan. Simmer covered over medium heat until done (about 15 to 20 minutes). Melt butter, add flour. Blend and cook 1 to 2 minutes. Add milk and cook, stir constantly with wire whip. Add seasonings. Add the undrained vegetables and clams. Heat through, do not boil.



MIDWEST CHOWDER

Dawn Richardson

10 oz. cheddar cheese, grated	1/4 c. margarine
4 c. diced potatoes	1/4 c. flour
1/2 c. chopped carrots	2 c. milk
1/2 c. chopped celery	1 to 2 c. diced ham
1/2 c. chopped onion	1 can cream-style corn
2 c. water	Salt

Mix vegetables in pan plus water and salt. Cook until tender. Make white sauce, add cheese and stir until melted. Stir in ham. Combine vegetables (do not drain) and white sauce, add corn and heat thoroughly. Scorches easily.

CASSEROLES
&
MAIN DISHES



ADDITIONAL RECIPES

10 oz. cheddar cheese, grated
 4 c. diced potatoes
 1/2 c. chopped carrots
 1/2 c. chopped celery
 1/2 c. chopped onion
 3 c. water
 2 c. cream-style corn
 1 can cream-style corn
 1/2 c. milk
 1/4 c. flour
 1/4 c. butter
 1/2 c. finely chopped onion
 1/2 c. finely chopped celery
 2 c. finely diced potatoes
 2 finely diced carrots
 3/4 c. butter
 1 qt. milk
 1 tsp. salt
 1/2 tsp. sugar
 Pepper
 Drain juice from clams. Pour juice over vegetables in a heavy pan. Simmer covered over medium heat until done (about 15 to 20 minutes). Melt butter, add flour. Blend and cook 1 to 2 minutes. Add milk and cook, stir constantly with wire whip. Add seasonings. Add the undrained vegetables and clams. Heat through, do not boil.

CLAM CHOWDER

Key Ritter

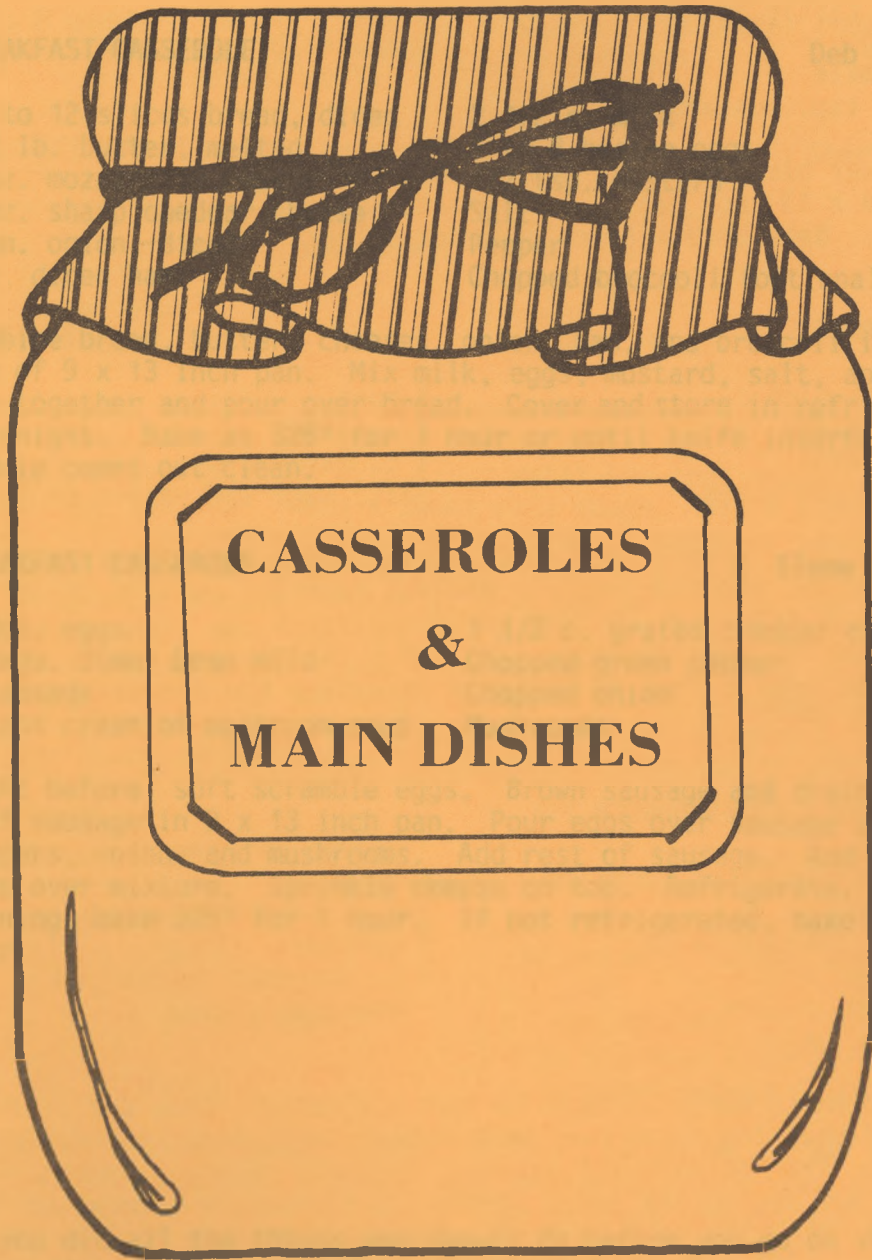
2 cans minced clams
 1 c. finely chopped onion
 1 c. finely chopped celery
 2 c. finely diced potatoes
 2 finely diced carrots
 3/4 c. butter
 1 qt. milk
 1 tsp. salt
 1/2 tsp. sugar
 Pepper

Drain juice from clams. Pour juice over vegetables in a heavy pan. Simmer covered over medium heat until done (about 15 to 20 minutes). Melt butter, add flour. Blend and cook 1 to 2 minutes. Add milk and cook, stir constantly with wire whip. Add seasonings. Add the undrained vegetables and clams. Heat through, do not boil.



CASSEROLES & MAIN DISHES

Bob Merrill



**CASSEROLES
&
MAIN DISHES**

CASSEROLES & MAIN DISHES

BREAKFAST CASSEROLE

Deb Wernli

10 to 12 slices bread, diced	2 1/2 c. milk
1/2 lb. butter, melted	6 to 8 beaten eggs
8 oz. mozzarella cheese	1/2 tsp. mustard
8 oz. sharp cheddar cheese	Salt
1 sm. onion, diced	Pepper
2 c. diced ham	Chopped broccoli (optional)

Combine bread, butter, cheeses, onion, ham, and broccoli in bottom of 9 x 13 inch pan. Mix milk, eggs, mustard, salt, and pepper together and pour over bread. Cover and store in refrigerator overnight. Bake at 325° for 1 hour or until knife inserted in middle comes out clean.

BREAKFAST CASSEROLE

Ilene Carter

2 doz. eggs	1 1/2 c. grated cheddar cheese
3 pkgs. Jimmy Dean mild sausage	Chopped green pepper
2 cans cream of mushroom soup	Chopped onion
	Mushrooms

Night before, soft scramble eggs. Brown sausage and drain. Put half sausage in 9 x 13 inch pan. Pour eggs over sausage and add peppers, onion, and mushrooms. Add rest of sausage. Add 2 cans soup over mixture. Sprinkle cheese on top. Refrigerate. In morning, bake 325° for 1 hour. If not refrigerated, bake 1/2 hour.

If you did all the things you should do before you go on vacation, it would be over before you started.

BREAKFAST SOUFFLE'

Isabelle Vicker

1 lb. Little Smokies	1 tsp. salt
10 eggs	3 slices bread, cubed
3 c. milk	1 1/2 c. cheese
1 1/2 tsp. mustard	

In mixer blend well all ingredients but Little Smokies. Pour into 9 x 13 inch pan. Add Smokies. Cover. Refrigerate overnight. Bake uncovered at 350° for 1 hour. Serves 12.

CASSEROLE

Alice White

1 stick oleo	3 eggs
1 c. celery	2 c. milk
1 c. onion	1 c. mayonnaise
6 c. bread cubes	Salt, sage and pepper to taste

Saute' oleo, celery, and onion. Mix bread cubes, eggs, milk, mayonnaise, and seasonings. Mix all together and add any of amount of turkey or chicken to this mixture you like. Let set overnight in refrigerator. Use a 9 x 13 inch pan. When ready to bake, pour 2 cans of mushroom soup over the top and bake 1 hour at 350°.

IMPOSSIBLE CHEESEBURGER PIE

Beth Perry

1 lb. ground beef, pork or turkey	3 eggs
1/2 c. chopped onion	3/4 c. Bisquick baking mix
1/2 tsp. salt	2 tomatoes, sliced
1/4 tsp. pepper	1 c. shredded cheddar or American cheese
1 1/2 c. milk	

Heat oven to 400°. Grease 10 inch pie plate. Cook and stir ground meat and onion over medium heat until meat is browned, drain. Stir in salt and pepper. Spread in plate. Beat milk, eggs, and baking mix until smooth (15 seconds in blender on high or 1 minute with hand beater). Pour over meat in plate. Bake 25 minutes. Top with sliced tomatoes, sprinkle with cheese. Bake

Continued Next Page

IMPOSSIBLE CHEESEBURGER PIE (Continued)

5 to 8 minutes longer, until knife inserted in center comes out clean. Cool 5 minutes. Makes 6 to 8 servings.

KRAUTBRIOCHE (Grandma Hafner's)

Sheri Wrenn

1 1/2 lbs. lean ground beef	1/2 c. shortening
1 (No. 2) can (1 qt.) sauerkraut	1 tsp. salt
1/2 (No. 2) can water	2 pkgs. yeast
2 c. warm water	2 eggs
1/2 c. sugar	6 to 8 c. flour

Brown ground beef, drain. Heat sauerkraut with 1/2 can of water. When thoroughly heated, add to ground beef. Thicken sauerkraut and ground beef mixture with flour until the consistency of a cooked pie filling. Make a sweet roll dough. Mix 2 cups warm water, 1/2 cup sugar, 1/2 cup shortening, 1 teaspoon salt, 2 packages yeast, and 2 beaten eggs. Stir in 6 to 8 cups flour. Let rise until double. Punch it down and roll it out on a floured counter to a 1/4 inch thickness. Cut the dough into saucer-sized circles. Place 2 tablespoons of filling in center of the circle. Fold the dough in half (like a turnover) and pinch, seal the edges. Bake at 350° until golden brown, on a greased cookie sheet (about 20 minutes). Good hot or cold.

CASSEROLE D'ALMOND

Shirley Kuhre

1 lb. ground beef	1 can cream of mushroom soup
1 c. diced celery	1 can cream of celery soup
1 c. diced onion	2 c. milk
1/4 c. diced green pepper	2 c. egg noodles
1 tsp. salt	1/4 c. slivered almonds
1/8 tsp. pepper	1 c. crushed potato chips

Saute' in skillet, beef, celery, onions, and green pepper about 10 minutes. Pour off grease. Add seasoning, soups, and milk. Mix thoroughly. Stir in lightly the uncooked noodles and slivered almonds. Place in greased 2 quart casserole, cover. Bake in 350° oven for 30 minutes. Uncover, sprinkle with potato chips. Bake 15 minutes longer.

BARBECUE HAMBURGERS

Ferne Bakerink

- | | |
|-------------------|-----------------|
| 1 lb. ground beef | 1 T. vinegar |
| 1 c. onion | 1 T. shortening |
| 1 c. catsup | 1 tsp. salt |
| 2 T. mustard | |

Brown ground beef in shortening. Add remaining ingredients. Simmer 30 minutes. Serve on buns.

ONE DISH MEAL

Velma Kralik

- | | |
|----------------------|-----------------|
| 2 c. sliced potatoes | 2 c. hamburger |
| 1 c. sliced onion | 2 T. sugar |
| 2 c. tomatoes | 1/2 c. rice |
| 2 tsp. salt | 1/4 tsp. pepper |

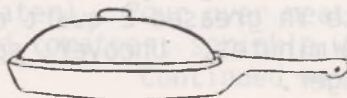
Grease casserole dish. Put rice in bottom. Add layer of potatoes, sliced onions. Add seasonings, then tomatoes. Cover with water and bake 2 hours at 350°.

CHAD'S CASSEROLE

Chad Chase

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|------------------------------|-----------------|
| 1 lb. ground beef | 1 sm. onion |
| 1 sm. pepper | 2 c. macaroni |
| 1 can cream of mushroom soup | Velveeta cheese |
| Sm. can fried onion rings | |

Brown ground beef, diced onion, and pepper. Cook until onion and pepper are tender. Then add cooked macaroni and soup. If desired, add a small amount of milk to make it creamier. Pour mixture into greased 9 x 13 inch casserole dish. Cut slices of Velveeta cheese and lay over top of mixture. Sprinkle small can of fried onion rings over top and cook in 350° preheated oven 15 minutes or until cheese melts.



GOULASH

Mendy Ritzman

- | | |
|---|--|
| 1 c. uncooked elbow macaroni
(4 oz.) | 1/2 tsp. dried basil leaves,
crushed |
| 1 lb. hamburger | 1/2 tsp. salt |
| 1 c. coarsely chopped onion | 1/4 tsp. pepper |
| 1/2 c. coarsely chopped
green peppers | 1/4 tsp. garlic powder |
| 1 (15 oz.) tomato sauce
with bits | 1 can stuffed green olives
(optional) |
| 1/4 c. water | 1/4 lb. mozzarella cheese or
American or both |

Preheat oven to 375°. (Serves 6 people.) Cook macaroni according to package directions, drain and reserve. Cook and stir meat, onion, and green pepper, and drain. Stir in tomato sauce, water, basil, salt, pepper, and garlic powder. Heat to boiling, reduce heat. Simmer, stirring occasionally. Stir in olives and you can put one can of kernel corn, drained. Simmer 5 minutes. Mix all together in greased 2 quart casserole dish. Cover and bake 20 minutes and add cheese on top and bake uncovered till cheese melts or bubbles.

ALTA'S GROUND BEEF CASSEROLE

Alta Carlson

- | | |
|---------------------------------|--|
| 1 (8 oz.) pkg. noodles | 1/2 c. sour cream or more |
| 1 lb. ground beef | 1/2 c. chopped green pepper |
| 2 (8 oz.) cans tomato sauce | 1/2 c. chopped onion |
| 1 or 2 c. cottage cheese | 2 more T. melted butter or
margarine |
| 8 oz. cream cheese | Green onions may be used |
| 1 T. butter or margarine | |

Cook noodles according to package and drain. Skillet brown the meat in the 1 tablespoon butter. Stir in the tomato sauce and set aside off heat. Combine cottage cheese, cream cheese, sour cream, onions, and green peppers. In a 2 quart casserole (buttered) spread half of noodles. Cover with the cheese mixture. Now add the rest of the noodles. Pour 2 tablespoons melted butter over noodles. Pour meat mixture evenly over top. Oven 350°. Bake 30 minutes or more (until hot). Serves 6 to 8.

Work smarter - not harder.

HAMBURGER CASSEROLE

Ardis Pitt

2 lbs. hamburger	1 can tomato soup, undiluted
1/2 c. chopped onion	1 c. quick oatmeal
1/2 c. chopped celery	1/2 tsp. celery seed
1/2 tsp. chili powder	1 can biscuits
1 T. Worcestershire sauce	1 1/2 c. grated cheddar cheese
1 tsp. horseradish	

Brown hamburger. Drain off fat. Mix first 8 ingredients. Pat in a shallow pan. Top with biscuits, split in half. Sprinkle with cheese and celery seed. Bake at 350° for 30 to 40 minutes.

CASSEROLE DINNER

Ardis Pitt

1 (8 oz.) pkg. noodles or macaroni	1/4 c. sour cream
1 lb. ground beef	1/2 c. chopped onion
1 T. fat	1 T. chopped green pepper
2 (8 oz.) cans tomato sauce	1 c. cottage cheese
	1 (8 oz.) pkg. cream cheese

Cook noodles or macaroni in 3 cups water, drain. In skillet, brown hamburger in fat. Remove from heat. Combine cottage cheese, cream cheese, sour cream, onions, green pepper. In greased casserole, spread half noodles or macaroni. Cover with cheese mixture, add remaining pasta. Pour hamburger over top. Bake at least 30 minutes at 350°.

NO-PEEK BEEF CASSEROLE

Fredona Cheetham

2 lbs. stew beef, cut into 1 inch pieces	1 (4 oz.) can whole mushrooms
1 env. onion soup mix	1/2 c. red wine (apple juice will do)
1 (10 1/2 oz.) can cream of mushroom soup	

Combine all ingredients in crock pot. Mix well. Cover and cook on low for 8 to 12 hours. Serve over noodles or rice. If cooked on high, 5 or 6 hours are long enough.

HAMBURGER-ZUCCHINI ONE DISH MEAL

Dee Ann Stults

- | | |
|---------------------------------------|---------------------------|
| 1 to 1 1/2 lbs. ground beef | 2 tomatoes |
| 1 onion, chopped | 1 zucchini, cut in chunks |
| 1 green pepper, chopped
(optional) | Velveeta cheese, sliced |

Brown hamburger and onion (green pepper) and drain. Add tomato wedges and zucchini chunks and season. Cook to desired consistency, not stirring much. Add Velveeta slices over top and cover until melted. Then serve.

SUPER SKILLET

Shirley Kuhre

- | | |
|---|--|
| 1 lb. ground beef | Dash pepper |
| 1/3 c. chopped onion | 1 can (12 oz.) whole kernel corn |
| 1 can (16 oz.) whole tomatoes,
coarsely cut up | 1 c. uncooked elbow macaroni or
noodles |
| 1 can (8 oz.) tomato sauce | 1/2 c. water |
| 1 1/4 tsp. chili powder | 1 c. (4 oz.) grated Monterey
Jack cheese or cheddar cheese |
| 1/4 tsp. salt | |

In large skillet, brown ground beef and onion, drain off fat. Stir in tomatoes, tomato sauce, and seasonings, heat to boiling. Add undrained corn, uncooked macaroni, and water, bring to a boil. Reduce heat, cover, simmer 15 to 20 min. or until noodles are tender. Sprinkle with cheese; cover and heat until cheese is melted. Serve from skillet. Makes 4 to 6 servings. Add a salad and your meal is ready.

HAMBURGER-HASH BROWN CASSEROLE

Doris Hoffman

- | | |
|----------------------------|--|
| 1 1/2 lbs. hamburger | 2 cans Campbell's vegetable
beef soup |
| 1 can Golden Mushroom soup | 1 (16 oz.) frozen hash browns |

Brown hamburger. Add soups and simmer. Mix in hash browns and put into casserole. Bake 45 to 60 minutes at 350°.

You can't steal second base with one foot on first.

LEE'S HAMBURGER PIE

Alta Carlson

- | | |
|------------------------|-----------------------------|
| 1 lb. ground beef | 1 sm. can mushrooms |
| 2/3 c. evaporated milk | 1 c. shredded sharp cheese |
| 1/2 c. fine crumbs | 2 T. grated Parmesan cheese |
| 1 tsp. garlic salt | 1/4 tsp. oregano |
| 1/3 c. pizza sauce | |

Mix ground beef, evaporated milk, crumbs, and garlic salt and press into 9 inch pie tin. Add pizza sauce, mushrooms, sharp cheese and top with Parmesan cheese and oregano. Bake 45 minutes or until very hot in 350° oven. Serve with baked potatoes and tossed salad.

LORI'S MACARONI BAKE

Mendy Ritzman

- | | |
|---------------------------|---|
| 1 lb. ground beef | 1/4 c. flour |
| 1 T. butter (optional) | 2 1/2 c. milk |
| 1 c. sliced mushrooms | 2 c. shredded Jarlsberg cheese
(like Swiss) |
| 1 med. onion, chopped | 1 can (16 oz.) tomatoes, chopped |
| 1/2 c. chopped red pepper | 3 c. cooked rotelle pasta or
rotini pasta |
| 1 tsp. salt | 1 (8 oz.) can tomato sauce |
| 1/8 tsp. pepper | |
| 1/4 c. butter | |

In skillet, brown ground beef in butter. Add next 5 ingredients and cook till tender, stir often. Set aside. In saucepan, melt remaining 1/4 cup butter. Add flour and cook, stirring, several minutes. Remove from heat. Gradually blend in milk. Cook, stirring until thickened and smooth. Stir in 1 1/2 cups cheese. Blend tomatoes into meat mixture. Blend pasta into sauce. Alternate layers of pasta and meat mixtures in buttered 2 quart baking dish. Top with tomato sauce. Bake at 350° for 35 minutes. Then top with remaining 1/2 cup cheese and bake 5 minutes longer. Also good with cheddar cheese. Makes 6 to 8 servings.



CHICKEN BREAST WITH RICE

Colleen Brotherton

1 c. uncooked rice	1 can cream mushroom soup
1 pkg. Lipton's onion soup mix	1 can chicken broth
3 or 4 chicken breasts	1/2 tsp. paprika
Salt and pepper to taste	

Grease an 8 x 8 inch square casserole dish. Sprinkle the rice evenly in dish. Cover rice with the onion soup mix. Lay chicken over the onion soup. Mix together the salt, pepper, broth, and mushroom soup. Pour over the chicken. Sprinkle with paprika. Cover the dish and bake at 325° for 2 hours.

CHICKEN ALBERGETTI

Nancy Tamashunas

3 whole, boned chicken breasts	1 c. marinara sauce (I use Ragù')
2 eggs, slightly beaten	1/2 c. sour cream
3/4 c. fine bread crumbs	6 slices mozzarella cheese
1/4 c. butter	6 slices Swiss cheese

Dip skinned, split chicken breasts in egg and roll in crumbs. Saute' in butter until brown. Combine marinara sauce and sour cream. Reserving 2 tablespoons, pour sauce in shallow baking dish. Add chicken. Top with cheeses and remaining 2 tablespoons sauce. Sprinkle with Parmesan cheese. Cover and bake at 350° for 45 minutes. Serves 3 to 4.

Colleen Brotherton

1 (6 oz.) pkg. Uncle Ben's wild rice mix	1 can water chestnuts, sliced, drained
1 cream of chicken soup	3 T. lite soy sauce
3 c. cooked, cubed chicken	1 c. broth
1 c. chopped onion	1 1/2 c. buttered bread crumbs

Cook the rice according to package directions. Stir together the soup and broth. Add soy sauce, water chestnuts, onion, chicken, and rice. Grease an 8 x 8 inch casserole dish. Pour in rice mixture, top with the buttered crumbs. Bake 1 hour at 350°.

CHICKEN CASSEROLE

Joyce Cooper

- | | |
|------------------------------|-------------------------------|
| 3 or 4 lb. chicken | 1 1/2 c. cubed cheese |
| 1 1/2 c. diced celery | 1/2 tsp. salt |
| 1/2 tsp. pepper | 2 eggs, beaten |
| 1 can cream of mushroom soup | Broth (enough to make mixture |
| 4 c. rolled Hi-Ho crackers | medium thickness) |
| 1 onion, minced | |

Stew chicken and cut into medium-size pieces. Reserve 1 cup cracker crumbs to put on top. Add all other ingredients and mix well. Bake in greased baking dish at 350° for 45 minutes.

CHICKEN CASSEROLE

Marilyn Fils

- | | |
|---|--|
| 2 3/4 c. cooked chicken,
diced or cubed | 1 sm. onion, chopped |
| 2 c. elbow macaroni | 1/2 green pepper, chopped |
| 1 can cream of mushroom soup | 2 oz. jar pimento, diced
and drained |
| 1 can cream of celery soup | 1 (5 oz.) can sliced water
chestnuts, drained |
| 1 c. milk | 1/2 c. grated cheddar cheese |
| 1 2/3 c. chicken broth
(Swanson's 14 1/2 oz. size) | 1/2 tsp. salt |

Mix all together and let set several hours or overnight. Bake uncovered in 350° oven. Use 9 x 13 inch baking pan or dish.

CHICKEN CASSEROLE

Eiffel Rusk

- | | |
|------------------------------|--|
| 1 chicken, cooked and cubed | 1 lg. can Carnation evaporated
milk |
| 2 cans chicken noodle soup | A few onion flakes |
| 2 cans cream of chicken soup | 5 slices bread, cubed |
| 1 lg. can chow mein noodles | 1/2 c. melted oleo |

Mix all ingredients together, except bread cubes and oleo. Melt oleo and toss bread in it. Put on top and push in. Save a few chow mein noodles and sprinkle on top. Pour in 9 x 13 inch pan and bake in 350° oven for 1 hour. Remove from oven and let set 5 to 8 minutes before serving.

ESCALLOPED CHICKEN

Leola Hawthorne

- | | |
|--|---|
| 1 chicken, cooked, boned, cut
in bite-size pieces | 4 eggs, slightly beaten |
| 1 qt. soft bread, cut fine | 1 c. milk |
| 1 T. onion flakes | 2 T. butter |
| 2 T. celery, chopped | Salt and pepper to taste |
| 2 c. chicken stock | 1 tsp. sage or poultry seasoning |

Mix ingredients, pour in baking dish (greased). Bake at 350° until light brown (about one hour).

SUNDAY CHICKEN

Deb Wernli

- | | |
|-------------------------------|------------------------------|
| 8 to 10 boned chicken breasts | 1 can cream of mushroom soup |
| 1 1/2 c. rice, uncooked | 1 can cream of chicken soup |
| 1 soup can water | 1 pkg. dry onion soup |

Place the chicken in a greased pan. Sprinkle rice over chicken. Mix the soup and water together. Pour over chicken and rice. Sprinkle dry onion soup mix over top. Cover with aluminum foil and bake in 325° oven for 3 hours.

COMPANY CHICKEN CASSEROLE

Rowena Hammans

- | | |
|---------------------------------------|---------------------------------|
| 1 heaping c. long grain rice | 12 boned, split chicken breasts |
| 1 pkg. Lipton onion soup mix
(dry) | 2 cans cream of chicken soup |
| 1 1/4 c. hot water | 2 cans cream of mushroom soup |

Butter a 9 x 13 inch baking dish. Pour rice, onion soup mix, and hot water into it. Bone, split and skin the chicken breasts, lay on top of rice mixture. Then mix soups (undiluted) and spread over the chicken and rice. Bake (covered) at 350° for 1 hour. Remove lid and stir slightly to move some of the rice from the bottom of the dish. Continue to bake for 45 minutes longer or until chicken breasts are tender when checked with a fork.

Life is full of shadows but the sunshine makes them all.

REFRIGERATOR CHICKEN CASSEROLE

Sheri Wrenn

- | | |
|---|---|
| 5 c. diced, cooked chicken
or turkey | 1/2 green pepper, finely chopped |
| 2 c. elbow macaroni, uncooked | 1 (2 oz.) jar chopped pimento |
| 2 cans mushroom soup | 1 (5 oz.) can water chestnuts,
thinly sliced |
| 1 soup can milk | 1/2 lb. sharp cheddar cheese,
grated |
| 1 sm. onion, finely chopped | 1/2 tsp. salt |
| 1 3/4 c. chicken broth | |

Mix ingredients in order given. Pour into well greased 9 x 13 inch pan. Cover with heavy foil. Refrigerate overnight and until ready to bake. Uncover. Bake at 350° for 1 hour.

FANTASTIC CHICKEN

Dorothy Ritnour

- | | |
|-----------------------------|--------------------------|
| 1 chicken | 3/4 c. reg. rice |
| 1 pkg. dry onion soup mix | 1 can water |
| 1 can cream of chicken soup | Salt and pepper to taste |

Butter 9 x 13 inch pan and cover bottom with rice. Place cut-up chicken in pan on top of rice. Combine onion soup mix, chicken soup, water, salt, and pepper. Simmer for 2 to 3 minutes and pour over rice and chicken. Bake 1 1/2 hours at 350°. If chicken becomes dry, cover with foil.

CHICKEN CASSEROLE

Kay Ritter

- | | |
|----------------------|------------------------------|
| 1 c. chicken broth | 1/4 c. chicken fat or oleo |
| 1 c. chopped celery | Salt and pepper |
| 1/4 c. chopped onion | 1 can cream of mushroom soup |
| 1 carrot, diced | 3 c. chicken broth |
| 2 c. cooked rice | 2 c. chopped cooked chicken |
| 1/4 c. flour | |

Cook first 4 ingredients together for 5 minutes. Combine flour, fat, salt, pepper, and mushroom soup. Stir until smooth. Add 3 cups broth. Cook until thick. Then add first mixture and chicken. Put half of chicken in large casserole. Put rice over mixture. Pour remaining chicken mixture over. Top with sliced olives, if desired. Bake 45 minutes at 350°. Serves 6 to 8.

CHICKEN DIVAN

Alta Carlson

1 stewing chicken, cook and bone in large pieces	2 c. chicken broth
2 boxes frozen broccoli spears, cut up	1 c. milk
7 T. flour	1/2 lb. Velveeta cheese
	3/4 stick butter or margarine
	Slivered almonds for top

Partly defrost broccoli. Place in buttered casserole (9 x 13 inch pan). Place chicken over. Make sauce of rest of ingredients. Pour over chicken. Bake 1 hour. Slivered almonds on top. Serves 12 for lunch, 6 to 8 for dinner.

CHICKEN SUPREME

Alta Carlson

3 chicken breasts or 2 chickens cut in pieces	Thyme, oregano, tarragon or rosemary
1 1/2 c. rice	1 can celery soup
1/4 c. melted butter or margarine	1 can chicken soup
Salt and pepper	1 can mushroom soup
	1 can boiling water

Place rice in buttered casserole. Place chicken pieces over rice. Mix soups and water and spices. Pour over chicken. Bake 275° for 2 hours.

CLUB CHICKEN CASSEROLE

Melba Wood

4 T. oleo	1 tsp. salt
4 T. flour	3 c. cooked rice
1 c. chicken broth	1 1/2 c. diced cooked chicken
1 (14 1/2 oz.) can evaporated milk	1 (3 oz.) can mushrooms, sliced
1/2 c. water	1/4 c. chopped pimento
	1/3 c. chopped green pepper

Melt oleo, add flour and blend. Add broth, milk, and water. Cook over low heat until thick, stirring constantly. Add salt. Alternate layers of rice, chicken, vegetables, and sauce in a greased 10 x 6 x 1 1/2 inch baking dish. Pour remaining sauce on top and sprinkle with slivered almonds. Bake in a moderate oven (350°) for 30 minutes.

CHICKEN CASSEROLE

Merri Sorden

- | | |
|--------------------------------|-------------------------------|
| 4 c. diced cooked chicken | 1 3/4 c. chicken broth |
| 2 c. macaroni | 1 sm. onion, chopped |
| 2 cans mushroom soup or | 1/2 tsp. pepper |
| 1 can chicken soup and | 1 (2 oz.) jar pimento |
| 1 can mushroom soup | 1/2 lb. grated cheddar cheese |
| 1 soup can milk | 1/2 tsp. salt |

Mix in order given. Fold into 9 x 13 inch pan and cover with heavy foil. Refrigerate overnight or until ready to bake in 350° oven for one hour.

CASHEW OR ALMOND CHICKEN

Linda S Jones

- | | |
|--|--|
| 1 lb. boneless chicken breast,
skin removed | 1/2 c. unsalted cashews or
almonds |
| 2 egg whites | 1/4 c. onions |
| 1 (8 oz.) can water chestnuts,
drained | 4 tsp. dry sherry |
| 1 tsp. salt or to taste | 3 T. soy sauce |
| 2 tsp. cornstarch | 1 c. peas or 1 (8 oz.) pkg.
frozen snow peas, thaw |
| 1/3 c. peanut oil | Prepared rice |

Wash chicken under hot water. Pat dry. Cut into 1/2 inch cubes. Mix the egg whites, salt, and cornstarch. Add chicken and toss to coat. Refrigerate, covered, for at least 20 to 30 minutes. Heat oil in a medium deep-sided saute' pan or wok. Add the chicken and quickly stir-fry. Don't let pieces stick together. Cook for 3 minutes. With a slotted spoon, remove chicken to a plate. Reserve 2 tablespoons of the oil. Pour oil into a clean pan or wok set over high heat. Add the cashews or almonds and the onions. Stir-fry for 1 minute. Add the sherry, soy sauce, and chicken to the pan; stir for 1 min. Add the peas, stir for 1 min. Transfer immediately to a heated platter. Serve with rice.



CHICKEN CASSEROLE

Cindy Dillinger-Miller

- | | |
|-------------------------------------|------------------------------|
| 1 chicken, cooked and cut up | 1 c. milk |
| 2 c. broth | 1/4 c. melted margarine |
| 1 1/2 c. macaroni shells, raw | 1 can cream of mushroom soup |
| 1 c. dry bread crumbs | 3 beaten eggs |
| 1 c. Velveeta | 1 can mushrooms |

Mix all ingredients together. Pour in greased 9 x 13 inch pan. Bake 350° to 375° until firm (about 1 hour).

CHICKEN ENCHILADA BAKE (Microwave)

Dennis Kuyper

- | | |
|---|--|
| 1 T. butter or margarine, melted | 2 to 3 c. cooked, cubed chicken or turkey |
| 1/2 c. chopped onion | 2 (4 oz. each) cans green chilies, chopped |
| 1 (10 3/4 oz.) can cream of chicken soup | 8 oz. shredded cheddar cheese (2 c.) |
| 1 c. dairy sour cream | 8 oz. shredded Monterey Jack cheese (2 c.) |
| 1/4 tsp. ground coriander | |
| 1/4 tsp. cumin | |
| 12 tortillas, each cut into bite-size pieces | |

Place butter and onion in 1 quart casserole. Cook, covered, on FULL power for 2 to 4 1/2 minutes, or until tender. Stir in soup, sour cream, coriander, and cumin. Mix well. Set aside. Layer half of tortillas, chicken, chilies, soup mixture, cheddar cheese, and Monterey Jack cheese in 2 quart utility dish. (Spray utility dish with Pam.) Repeat layers with remaining ingredients, reserving cheese. Cover loosely with heavy-duty plastic wrap. Heat, covered, on FULL power for 9 to 12 minutes, or until heated through. Sprinkle remaining cheese over top. Cover and let stand for 5 minutes before serving.



BONELESS CHICKEN CACCIATORE

Jeff Wrenn

- | | |
|--|-----------------------------------|
| 2 broiler-fryers (1 1/2 lbs. each) | 1 med. onion, chopped |
| 2 c. water | 1 lg. green pepper, thinly sliced |
| 2 cans (8 oz. each) tomato sauce | 1 clove garlic, minced |
| 1 T. leaf oregano, crumbled | 1/2 tsp. salt |
| 1/2 c. dry white wine (may substitute water) | 1/4 tsp. pepper |

Simmer chicken in a large covered saucepan for 30 minutes. Remove. Cool until easy to handle. Pour stock into a 4 cup measure. Refrigerate. Remove meat from chicken. Discard skin and bones. Skim any fat from chicken stock. Put chicken, two cups stock, and remaining ingredients into a saucepan, cover. Simmer 20 minutes. Uncover, simmer, stirring occasionally, until sauce has thickened, about 10 minutes. Serve over cooked spaghetti. Top with grated Romano cheese (to taste).

CORNISH HEN (OR CHICKEN) ON WILD RICE MINGLE

Sheri Wrenn

- | | |
|--------------------------------|--|
| 1/4 c. butter | 3 1/2 c. boiling water |
| 1/2 c. chopped celery | 4 Rock Cornish hens (1 1/4 lbs. each) or 2 broiler chickens (2 1/2 lbs.) |
| 1 (4 oz.) can sliced mushrooms | Salt |
| 3/4 c. rice | |
| 3/4 c. wild rice | |
| 2 env. dry onion soup mix | |

Thaw cornish hens. If using chickens, remove skin and fat from thighs and legs. Heat 2 tablespoons butter in medium skillet, saute' celery and drained mushrooms until golden. Add white rice, saute' until golden. Stir in wild rice. Spread on bottom of roasting pan (or cake pan). Combine soup mix with water, pour over rice mixture. Rub hens with 2 tablespoons soft butter. Roast at 450° for 50 minutes to 1 hour, or until golden brown or tender, spooning liquid from pan occasionally over hens (chicken).

Fear God and all other fears will disappear.

ROAST BEEF PUFFS

Dawn Richardson

- | | |
|--|--|
| 1 c. water | 1/2 c. real butter |
| 1 c. flour | 4 eggs |
| 1 env. dry onion soup (sift
out large onion pieces) | Roast beef sandwich spread
or chicken salad |

Preheat oven to 400°. Heat water and butter to boiling. Stir flour in all at one time. Stir over heat until forms ball and flour leaves edge of pan. Remove from heat. Sift dry soup into flour mixture. Beat in eggs, one at a time. Continue to beat until smooth and velvety. Drop by 1/2 teaspoonful onto ungreased sheet. Bake 12 to 18 minutes or longer. Cool and cut in half. Fill with ground roast beef/mayonnaise/relish mixture. Also good with chicken salad or ground roast pork salad. Be sure to use real butter and bake long enough to keep puffs stiff. Storage empty puffs in brown paper bag.

DRIED BEEF CASSEROLE

Mrs Wilbur (Edna) Ricks

- | | |
|--------------------------------|---------------------------|
| 3 hard-boiled eggs | 1 can cream mushroom soup |
| 1/4 lb. dried beef, cut up | 1 can cream chicken soup |
| 1 box Creamettes, uncooked | 2 c. milk |
| 1/2 lb. Velveeta cheese, diced | 1 med. onion, diced |

Grease casserole. Mix all. Cover and bake 1 1/2 hours at 350°. Top with crushed cheese-flavored crackers. Bake 10 minutes longer, uncovered.

BARBECUED RIBS

Kay Ritter

- | | |
|------------------|--|
| 1 c. water | 1 tsp. dry mustard |
| 1 c. soy sauce | 3 lbs. country style pork ribs
or beef ribs |
| 1 c. brown sugar | |
| 1/2 c. butter | |

Heat soy sauce, water, brown sugar, butter, and mustard until blended. Put browned ribs in large pan, pour sauce over ribs. Bake at 325° for 1 hour. Turn ribs 1 time during cooking.

BARBECUED BEEF

Jeff Wrenn

2 1/2 lb. beef roast or round steak	1 tsp. mustard
1 1/2 c. water	1 tsp. chili powder
1 c. catsup	1/2 c. brown sugar
1 med. onion, chopped	2 T. vinegar
	Hot sauce to taste

Cook in saucepan or pressure cooker, 2 1/2 pound beef roast or round steak and 1 1/2 cups water. Cook until meat falls apart. Meat should be broken up and then mixed with catsup, onion, mustard, chili powder, brown sugar, vinegar, and optional hot sauce. Simmer for at least 1/2 hour. Serve on buns.

REUBEN CASSEROLE

June Weaver

6 slices rye bread	1/4 tsp. pepper
8 oz. cooked ham	2 T. butter
1 c. sauerkraut, rinsed and drained	1 c. Swiss cheese (4 oz.)
1 c. milk	3 eggs
	1 T. prepared mustard

Butter bread, cut in one inch cubes and put in pan. Add ham. Mix rest of ingredients and pour over the bread and ham. Bake 350° for 30 minutes.

BEEF STROGANOFF (Serves 8)

Alta M Carlson

2 3/4 lb. round steak or stewing beef can be used	1 c. sour cream*
3 T. butter or margarine	1 clove garlic, minced
1 1/2 c. chopped onion	1 tsp. salt
1 (8 oz.) can tomato sauce	Dash pepper
1 (3 oz.) can mushrooms	1/2 c. chopped celery
1 T. Worcestershire sauce	2 T. flour
	*Do not mix sour cream in sauce, place in dollops on top

Cut steak in 1/2 inch cubes. Brown in fat. Add onions and garlic, cook until tender but **not** brown. Sprinkle flour over meat mixture, stir in. Add the rest of the ingredients. Mix and

Continued Next Page

BEEF STROGANOFF (Continued)

place in buttered casserole. Bake uncovered 1 1/2 hours at 325°. Serve over rice:

1 1/2 cups rice, 4 cups hot water, 1 teaspoon salt, and 4 tablespoons butter. Place in casserole and bake while stroganoff is baking. **Covered.**

ROAST BEEF AND POTATOES

Lois Jay

1 1/2 c. cooked beef, cut thin strips	1/3 c. milk
1/2 c. onions, thinly sliced	1/8 tsp. pepper
2 T. butter	1 c. (8 oz.) cheddar cheese
1 can cream of celery soup	3 c. sliced potatoes
	Paprika

Brown beef and onion in butter. Blend in soup, milk, 3/4 cup cheese and pepper. In 1 1/2 quart casserole, alternate layers of potatoes, meat, onion, and sauce. Sprinkle with remaining cheese and paprika. Bake 375° for 30 minutes uncovered.

STUFFED CABBAGE ROLLS

Florence Bailey

12 lg. cabbage leaves	1/2 tsp. salt
1 lb. lean ground beef	1/2 tsp. pepper
1 c. cooked rice	1/4 tsp. Italian seasoning or
1 egg, slightly beaten	oregano
4 green onions, including tops, chopped	1 (15 oz.) can herb-flavored tomato sauce
1 (8 oz.) can tomato sauce	

Place cabbage leaves in large kettle of boiling water and cook till they are tender. Remove leaves and cool. Combine all the other ingredients, except the 15 ounce can tomato sauce. Mix well. Place about 1/4 cup mixture on each cabbage leaf. Fold in 2 parallel edges of each leaf and roll up to form an envelope. Place in baking dish. Cook in tomato juice or a combination of beef broth and tomato sauce in 350° oven approximately 1 hour. Serve with herb-flavored tomato sauce.

BAKED OVEN STEW

Linda Main

- | | |
|-----------------------|-------------------|
| 1 T. sugar | 2 lbs. stew meat |
| 1 c. tomatoes, canned | 3 carrots, chunks |
| 2 potatoes, quartered | 1 onion, diced |
| 3 T. pearl tapioca | 1 1/2 tsp. salt |
| 1 c. water | |

Mix all ingredients. Bake at 250° for 5 hours in covered casserole.

CORN AND SPAGHETTI CASSEROLE

Marilyn Fils

- | | |
|---|--|
| 1 can whole kernel corn with
liquid | 1 stick butter or margarine |
| 1 can cream-style corn | 1 c. Velveeta cheese, cut into
small cubes |
| 1 c. (thin) spaghetti, don't
cook, broken into sm. pieces | |

Bake 350° for 1 hour. Covered the first 1/2 hour. Then stir and remove cover and bake another 1/2 hour.

THE CACTUS AND THE CROWN

Betty Keefer

- | | |
|--|--|
| 1 (8 oz.) pkg. wide egg noodles | 1/3 c. sliced ripe olives,
pitted |
| 1 (10 oz.) can cream of
mushroom soup | 1/3 c. chopped pimento |
| 1/2 tsp. salt | 1/3 c. chopped onion |
| 2/3 c. milk | 1/3 c. green pepper, chopped |
| 1/2 tsp. poultry seasoning | 1/4 c. minced parsley flakes |
| 1 (8 oz.) pkg. cream cheese | 3 c. diced cooked chicken (I use
2 cans Swanson white chunk
chicken) |
| 1/2 c. cream-style cottage
cheese | 1/2 c. buttered bread crumbs |

Cook noodles according to directions. Mix and heat mushroom soup, milk, salt, and poultry seasoning. Beat in electric mixer, cream cheese and cottage cheese. Stir olives, pimento, onion, green pepper, and parsley into cheese mixture. Place half of

Continued Next Page

THE CACTUS AND THE CROWN (Continued)

noodles in 13 x 9 inch baking pan. Spread with half of cheese mixture, half of chicken and half of soup mixture. Repeat layers. Top with buttered crumbs. Bake 375° for about 45 minutes or until crumbs are browned. Let stand 10 minutes before serving.

SPAGHETTI PIE

Dee Ann Stults

6 oz. spaghetti, cooked	1/2 chopped onion
2 T. margarine	1/4 c. green pepper
1/3 c. Parmesan	1 can tomato sauce
2 eggs, beaten	1 tsp. sugar
1 c. cottage cheese	1 tsp. oregano
1 lb. ground beef, cooked and drained	1/2 tsp. garlic salt

Form crust in Pyrex pie dish with a mixture of the first four ingredients: spaghetti, margarine, Parmesan, and eggs. Spread cottage cheese over crust layer. Mix the remaining ingredients together and spread over cottage cheese. Bake uncovered at 350° for 20 minutes. Top with mozzarella cheese and bake for 5 more minutes.

MEXICAN STEAK 'N BEANS

Marilyn Conover

Beef round steak	3/4 c. sliced celery
1 T. flour	1 med. onion, chopped
1/2 to 1 tsp. chili powder	1 carrot, cut diagonally 1/2 inch slices
1/4 tsp. salt	1 sm. green pepper, cut in strips
1/8 tsp. pepper	1 can (8 oz.) kidney beans
1 T. salad oil	
1/2 c. water	
1/4 c. chili sauce	

Cut meat into 1 inch pieces. Mix flour, chili powder, salt, and pepper, coat meat with flour mixture. Brown meat in oil, stir in water, chili sauce, celery, onion, and carrot. Simmer about 1 hour. About 20 minutes before you are ready to serve, add green pepper and kidney beans.

EASY-BAKE SPAGHETTI

Lois Jay

Small onion	2 tsp. chili powder
1/2 lb. ground beef	1/2 lb. uncooked spaghetti
2 cans tomato soup	1/2 lb. grated cheese
2 c. water	

Brown onion and meat, add soup, water, and chili powder. Break spaghetti into greased dish. Pour sauce over spaghetti and stir. Bake, covered, for 1 hour at 350°. Remove from oven, stir well and top with grated cheese before serving.

SPAGHETTI SAUCE

Dennis Kuyper

1 lb. hamburger	1 can tomato sauce (8 oz.)
1 onion, diced	1/4 c. sugar
2 cloves garlic or 1 1/2 tsp. garlic salt	Salt and pepper to taste
1 (1 lb.) can tomatoes	3 T. wine
1 (1 lb.) can stewed tomatoes	1 to 2 cans sliced mushrooms

Brown hamburger and onion, drain. Add other ingredients. Simmer at least one hour to blend flavors. Serve over spaghetti or other Italian noodles.

BURRITOS (Microwavable)

Cindy Dillinger-Miller

1 lb. ground beef	1 c. sour cream
1 tsp. chili powder	1 (8 oz.) tomato sauce
1/8 tsp. garlic	1 (8 oz.) tomato sauce
1/2 tsp. onion salt	1 pkg. taco mix
1 c. grated cheese	1/2 c. water

Cook first four ingredients in microwave on HI until just done (3 to 4 minutes). Add grated cheese, sour cream, and one can (8 ounce) tomato sauce. Put 1/2 cup of this meat mixture in a soft taco or burrito shell, roll up and put seam-side down in 9 x 12 or 11 inch baking dish, sprayed. Combine other 8 ounce can tomato sauce, package of taco mix, and water and cook in microwave on HI for 2 minutes. Pour over burritos and cover

Continued Next Page

BURRITOS (Continued)

with Saran Wrap. Cook on HI for 8 minutes. When done, put on shredded lettuce and tomatoes.

MAGIC MICROWAVE LASAGNA

Lacey Richardson

1 1/2 lbs. ground beef	1/2 tsp. pepper
1 sm. onion, chopped	8 uncooked lasagna noodles
1 jar (32 oz.) spaghetti sauce	1 lb. (4 c.) shredded mozzarella cheese
1 carton (12 to 16 oz.) ricotta cheese	1/2 c. grated Parmesan cheese
1 egg, slightly beaten	

Crumble ground beef in a large glass bowl. Add onion. Microwave at FULL power 3 to 4 minutes or until meat loses its redness, stirring once midway through cooking, drain. Stir in spaghetti sauce. In separate bowl, combine ricotta cheese, egg, and pepper. Spoon half of the meat sauce into a 10 x 6 inch glass pan. Top with 4 uncooked noodles, half of the ricotta cheese mixture and half the mozzarella cheese. Repeat the layers and top with Parmesan cheese. Cover with plastic wrap. Microwave at FULL power 8 minutes, turning once during cooking. Reduce power setting to MEDIUM-LOW and microwave 25 minutes or until noodles are tender. Let stand 10 to 15 minutes before serving. Pierce plastic wrap before removing to allow steam to escape.

MICROWAVE LASAGNA

Hazel Hepler

32 oz. jar spaghetti sauce	Sm. carton cottage cheese
1 lb. hamburger, browned and drained	1 egg
1/2 c. water	1/4 tsp. pepper
6 to 9 lasagna noodles	Dash garlic powder
2 c. shredded mozzarella	Parmesan cheese

Layer together sauce, meat, water, uncooked noodles, cottage cheese mixed with egg, pepper, garlic, and mozzarella cheese. Repeat layers ending with sauce. Top with Parmesan cheese. Use a 9 x 13 inch microwave-safe dish. Cook at FULL power 8 minutes, turn dish then cook HALF power 30 minutes.

CHINESE CASSEROLE**Sheri Wrenn**

- | | |
|------------------------------|----------------------------|
| 1 1/2 lb. ground beef | 1 can cream of celery soup |
| 1 can cream of mushroom soup | 1/2 bag Chinese noodles |
| 1 can cream of chicken soup | |

Brown and drain ground beef. Pour in casserole and add the cans of soup. Mix in most of the noodles, then sprinkle remaining noodles on top. Bake 30 minutes or until hot and bubbly at 375°.

TEXAS HASH**Velma Riegel**

- | | |
|---|---|
| 2 lbs. ground beef | 1 tsp. chili powder |
| 1/2 to 3/4 c. chopped onion | 2 tsp. salt |
| 1/4 to 1/2 c. chopped green pepper | 1/2 tsp. pepper |
| 1 T. margarine | 2 c. noodles, uncooked |
| 2 c. tomato juice | 1 c. shredded mozzarella cheese (4 oz.) |
| 1 can (16 oz.) green beans, drained (reserve 1/2 c. liquid) | |

Saute' onion and green pepper in margarine, add ground beef and brown together. Stir in green beans, liquid from beans, and seasonings. Grease a 9 x 13 inch pan. Place noodles on bottom of pan. Cover noodles with meat mixture. Pour tomato juice over noodles and meat. Cover with aluminum foil and bake at 350° for 45 minutes. Remove foil and top with cheese. Bake 15 minutes more. Makes 6 to 8 servings.

RICE PIZZA**Helen Vondracek**

- | | |
|------------------------|-----------------------------------|
| 3 c. cooked rice | 1 c. mozzarella or cheddar cheese |
| 2 slightly beaten eggs | |

Mix all ingredients together. Press into bottom of cookie sheet (greased). Bake at 450° for 15 to 20 minutes or until lightly browned. Add pizza sauce and toppings. Bake 10 minutes more until cheese is melted and sauce bubbly.

PIZZA CASSEROLE**Jan Dillinger**

- | | |
|------------------------|---|
| 2 tubes crescent rolls | 1 pkg. sloppy joe mix and 1 (15 oz.) can tomato sauce or 15 oz. pizza sauce |
| 1 1/2 lbs. ground beef | 1 c. cheddar cheese |
| 1 med. onion, diced | 1 c. mozzarella cheese |

Brown ground beef and onion. Add sloppy joe mixture and tomato sauce. Spread 1 tube crescent rolls in greased 9 x 13 inch pan. Brown bottom tube 10 to 15 minutes until slightly browned. Spread ground beef mixture on top of crescent tubes in pans. Sprinkle cheeses over top. Flatten other crescent tubes over top. Bake 350° approximately 30 minutes until browned on top.

PIZZA CASSEROLE (Microwave)**Jan Dillinger**

- | | |
|----------------------------|------------------------|
| 1 1/2 lbs. hamburger | 1 c. water |
| 1 (15 oz.) can pizza sauce | 2 c. dry noodles |
| 1 can mushrooms (optional) | 1 c. mozzarella cheese |
| 1 pkg. pepperoni | |

Cook beef 5 minutes HI power. Drain. Add remaining ingredients (except cheese). Cook FULL power in 3 quart covered casserole for 15 minutes. Stir halfway through cooking time. Top with mozzarella cheese and let stand 5 minutes, covered, to melt cheese.



PIZZA BEEF CASSEROLE

Marilyn Fils

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|----------------------------------|---|
| 1 lb. ground beef | 1 pkg. (3 1/2 oz.) sliced pepperoni or 1/2 c. cubed ham or Canadian bacon |
| 1/3 c. chopped green pepper | 1 c. water |
| 1 sm. onion, chopped | 2 c. uncooked noodles or macaroni |
| 1/2 tsp. garlic salt | 1 c. shredded mozzarella cheese |
| 1 can (16 oz.) pizza sauce | |
| 1 can (4 oz.) mushrooms, drained | |

Combine ground beef, green pepper, and onion in 2 quart casserole dish. Cover and cook in HI (full power) in microwave oven for 5 minutes, stirring once, cooking until beef loses its pink color, drain. Add remaining ingredients, except mozzarella cheese and mix well. Cover and cook 15 to 17 minutes on HI, stirring at 5 minute intervals. Top with mozzarella cheese, recover and let stand 5 to 10 minutes. Makes six servings.

PIZZA CASSEROLE

Joy Kenyon

- | | |
|-----------------------------------|---|
| 2 tubes crescent rolls | 1 (15 oz.) pizza sauce |
| 1 onion, chopped (use as desired) | 1 c. cheddar cheese and 1 c. mozzarella cheese, grated |
| 1 (15 oz.) tomato sauce | 1 1/2 lbs. ground beef |

Brown meat and onion and drain. Mix sauces and add to meat. Grease 9 x 13 inch pan. Flatten and press one tube of rolls in pan. Pour on meat mixture. Top with cheeses. Flatten and roll tube of crescent rolls and place on top of cheeses. Bake at 350° for 30 minutes. Let cool 10 minutes before cutting.

SHANGHAI SKILLET

Jackie Laux

- | | |
|---|--|
| 6 oz. box stir-fried rice (Rice-A-Roni) | 1 c. leftover chicken or turkey |
| 1 (6 oz.) pkg. frozen snow peas | 1 c. diced celery |
| 1 can bamboo shoots | 1 can water chestnuts |

Prepare rice as directed. Add the meat, celery, bamboo shoots and water chestnuts. Place in a baking dish and put in oven.

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SHANGHAI SKILLET (Continued)

Rinse the peas with water and add them in the last 5 to 7 minutes of baking. Use soy sauce or sweet and sour sauce to flavor at the table. Makes 6 to 10 main servings.

HOMEMADE PIZZA

Cindy Dillinger-Miller

1 pkg. dry yeast	1 tsp. oregano
3/4 c. warm water	1/4 tsp. garlic powder
1 T. sugar	1/4 tsp. pepper
1 tsp. salt	1/2 tsp. salt
2 T. shortening	1 lb. ground beef, browned or sausage
2 1/2 c. flour	1 can mushrooms (optional)
1 lg. can tomato sauce	1 pkg. mozzarella cheese
2 T. minced onion	

Dissolve yeast in water, add sugar, salt, shortening and 1/2 cup flour. Beat until smooth, adding remaining flour. Mix and knead until dough is smooth and elastic. Roll out on 14 x 17 inch baking sheet or pizza pan. Spread with tomato sauce mixture of tomato sauce, onion, oregano, garlic, salt, and pepper. Spread browned meat over tomato mixture. Top with mushrooms and cheese. Bake at 400° for 25 to 30 minutes. Pepperoni and Canadian bacon are also good on this pizza.

CHEESE SOUFFLE'

Marie Wilson

4 slices (2 day old) buttered bread	4 eggs, slightly beaten
1 tsp. dry mustard	2 c. milk
1 tsp. salt	1 1/2 lbs. grated cheese

Butter the bread. Remove crusts and cut into 1 inch cubes. Place in buttered casserole. Sprinkle mustard and salt over cubes. Top with grated cheese. Beat eggs, add milk, and pour over bread and cheese. Refrigerate several hours or overnight. Bake at 325° for 1 hour and 15 minutes. Test as for custard (insert silver knife, if it comes out clean, souffle' is done).

TOSTADA-STYLE LASAGNA**Beverly Betts**

2 lbs. ground beef	1 (15 oz.) can red kidney beans, drained
1/2 c. chopped onion	8 lasagna noodles, cooked, drained and halved crosswise
1 (28 oz.) can tomatoes, cut up	4 c. shredded Monterey Jack cheese
1 (8 oz.) can tomato sauce	Shedded lettuce
1 tsp. dried oregano, crushed	Broken tortilla chips
1 tsp. chili powder	Cherry tomatoes, halved
1/2 tsp. crushed dried red pepper	

Cook meat and onion till meat is browned and onion is tender. Drain off fat. Stir in undrained tomatoes, tomato sauce, 1 1/2 teaspoons salt, oregano, chili powder, and red pepper. Simmer covered, 25 minutes, stirring occasionally. Stir in beans. In a 9 x 13 inch pan, arrange noodles over bottom of pan and spread with part of the meat mixture. Add another layer of noodles and a layer of meat mixture ending with meat mixture. Bake covered for 15 to 20 min. Then uncover and continue baking until done (10 to 15 min.). To serve, pass lettuce, tortilla chips and tomatoes to sprinkle atop.

IMPOSSIBLE MEXICAN PIE**Ardis Pitt**

1 lb. ground beef	1 c. shredded Monterey Jack cheese
1/2 c. chopped onions	1 1/4 c. milk
1 1/4 oz. taco seasoning mix	3/4 c. Bisquick baking mix
1 (4 oz.) can whole green chilies, drained, seeded and chopped	3 eggs
	1/8 tsp. red pepper sauce

Heat oven to 400°. Grease 10 inch pie plate. Brown ground beef and onion. Drain. Stir in seasoning mix, spread beef mixture in pie plate. Sprinkle on chilies and cheese. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute by hand. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean, 25 to 30 minutes. Let stand 5 minutes before cutting.

Some people give and forgive; others get and forget.

SOUTHWESTERN TACO PIE

Beverly Betts

- | | |
|--|--|
| 1/2 lb. ground beef | 8 oz. can crescent refrigerated dinner rolls |
| 15 1/2 oz. can Mexican style chili beans | 2 c. shredded lettuce |
| 4 oz. can chopped green chilies, drained | 1 c. chopped tomato |
| 1 c. shredded cheddar cheese | Garnish: dairy sour cream |

Brown ground beef, drain. Add beans and chilies. Simmer 15 minutes, stirring occasionally. Add half cheese, stir until melted. Separate crescent roll dough into 8 triangles. Arrange in 9 inch pie plate so that side ends form rim and points meet in the center. Press dough pieces together to seal. Bake at 375° for 10 to 12 minutes or until golden brown. Spoon meat mixture into prepared crust. Top with lettuce, tomato, and remaining cheese. To serve, cut into wedges and garnish with sour cream. Makes 6 servings.

BARBECUE TURKEY LOAF

Maxine McElroy

- | | |
|---|--|
| 2 c. Stove Top chicken flavor flexible serving stuffing mix | 1 lb. ground turkey or 1 lb. ground beef |
| 1 c. frozen mixed vegetables, any variety, thawed | 2 eggs |
| 1/2 c. water | 1/2 c. barbecue sauce |
| 1 T. butter, melted | 2 slices processed American cheese, halved |

Combine 1 cup stuffing mix, vegetables, water, and butter, let stand 5 minutes. Combine remaining stuffing mix, turkey, eggs, and 1/4 cup of the barbecue sauce, mix well. Spoon a third of the turkey mixture into baking dish (or microwave-safe dish) and shape into 8 x 4 inch rectangle. Cover with half the cheese. Spoon vegetable mixture in center. Cover with remaining cheese. Pat remaining turkey mixture over cheese and shape into a loaf. Brush with remaining barbecue sauce.

CONVENTIONAL OVEN: Cook at 350° for 45 minutes.

MICROWAVE: Cook at HI 5 minutes, rotate dish half turn and cook 5 minutes longer. Let stand 5 minutes.

TURKEY PARISIANNE

Sheri Wrenn

- | | |
|---|--------------------------------|
| 1 (10 1/2 oz.) can cream of mushroom soup | 1 tsp. Worcestershire sauce |
| 1/3 c. cream | 2 pkg. frozen chopped broccoli |
| 1/8 tsp. pepper | 8 lg. slices cooked turkey |
| 1/4 tsp. rosemary | 4 slices American cheese |
| | 1/2 c. buttered bread crumbs |

Combine soup, cream, pepper, rosemary, and Worcestershire sauce. Heat thoroughly. Cook broccoli according to package directions, drain. Arrange broccoli, turkey, and cheese in layers in a greased 8 inch square pan. Pour soup mixture over layers and sprinkle with butter crumbs. Bake in a preheated oven, 425°, about 15 minutes or until hot and bubbling. Serves 6.

POTATO-GROUND PORK CASSEROLE

Marilyn Fils

- | | |
|------------------------------|---------------------------------|
| 1 lb. ground pork | Salt and pepper to taste |
| 1 can cream of mushroom soup | (optional) |
| 3/4 c. milk | 3 c. raw, sliced potatoes |
| 1/2 c. onion, chopped | 1/2 lb. grated cheese, any kind |
| (optional) | |

Brown ground pork and drain off fat. In 1 1/2 to 2 quart casserole, layer pork, potatoes, and chopped onion. Mix soup and milk adding seasonings. Cover pork and potatoes with this mixture. Sprinkle cheese over the top. Bake 350° for 1 to 1 1/2 hours. MICROWAVE: Cook until potatoes are tender, about 15 to 20 minutes. Leave cheese off and put on during the last minute or two. FULL power or HI.

PORK CHOP CASSEROLE

Kay Ritter

- | | |
|-----------------------------|---------------------|
| 4 pork chops | 1 can chicken broth |
| 1 c. brown rice | 1 soup can water |
| 1 can cream of chicken soup | |

Put brown rice in buttered casserole. Stir in broth, soup and water. Brown pork chops. Place on top of rice mixture. Mixture is very soupy. Bake at 325° for 1 1/2 hours. Cover until last 15 minutes. Serves 4.

SWEET-SOUR PORK

June Weaver

1 lb. pork, cut **into** 1/2
inch cubes
Fat for browning
1 can (20 oz.) pineapple
chunks
2 T. cornstarch
1/4 c. vinegar

1 c. firmly packed brown sugar
1/2 c. catsup
1 tsp. soy sauce
1 med. pepper, diced
1 c. celery, cut **into** 1/2 inch
pieces

Brown pork in fat. Remove from skillet and pour off fat. Blend cornstarch and vinegar in skillet. Add sugar, catsup and soy sauce. Cook, stirring constantly, until thickened. Add pork, cover and simmer 30 minutes. Add pineapple, green pepper, and celery, continue cooking 10 minutes. Serve over hot rice. I find it helps if you drain the pineapple and add the juice to the liquids.

TUNA OR SALMON DINNER

Lois Jay

1 pkg. macaroni **and** cheese
dinner
1/2 c. milk
1 flat can (6 **or** 7 oz.)
salmon **or** tuna

1 can (10 1/2 oz.) undiluted
condensed cream of mushroom
soup
1 sm. can peas, drained
(optional)

Prepare macaroni and cheese as directed. Stir in soup and milk. Gently stir in tuna (or salmon) and peas. Heat to serving temperature.

TUNA CASSEROLE

Doris Hoffman

6 oz. noodles, cooked
6 1/2 oz. chunk tuna, flaked
1 can cream mushroom soup
1/2 c. milk

1 c. frozen peas, cooked
1/4 c. diced pepper **or** pimento
Black pepper **to** taste
Cracker crumbs

No salt is needed for this recipe. Into a buttered casserole, either layer or mix all ingredients. Top with cracker crumbs and dot with butter or oleo. Bake in 350° oven about 30 minutes or until bubbly and lightly browned.

SALMON-MACARONI DINNER

Virginia Jackson

1 c. elbow macaroni 2 tsp. salt
6 c. boiling water

Boil until tender. Do not rinse.

1 can celery soup 1/4 c. pimento
2/3 c. evaporated milk

Mix in 1 or 2 quart bowl.

Add:

1/2 c. grated American cheese

Stir macaroni into soup-cheese mixture. Add 1 can red salmon, drained and broken into pieces. Pour into greased baking dish. Sprinkle 1/2 cup grated American cheese around edge of baking dish. Bake on center rack of oven set at 350° until bubbly hot. Serve hot from dish. Serves 4 to 6.

SALMON LOAF

Letha Patterson

1 (1 lb.) can salmon 1/8 tsp. salt **and** pepper
2 eggs, slightly beaten 1/4 tsp. celery salt
1 c. milk 1 T. chopped onion
1 c. cracker crumbs

Break salmon into small pieces, add remaining ingredients. Put into a 1 1/2 quart casserole. Bake at 300° for 30 to 40 minutes or until brown on top. This will slice and is very good cold.

CHEESE-TUNA BUNS

Betty Murphy

1 can tuna Sweet pickles **to** taste
2 hard-cooked eggs, diced 1/4 tsp. sugar
1/2 c. diced American cheese Salt **and** pepper **to** taste
2 tsp. grated onion Salad dressing
Diced celery **to** taste

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CHEESE-TUNA BUNS (Continued)

Use enough salad dressing to moisten. Butter hamburger buns and fill with tuna mixture. Wrap each bun in aluminum foil and place on container with tight-fitting lid. Heat in 250° oven for 1/2 hour.

HAM BALLS - GLAZED**Ardis Pitt**

3 lbs. ham loaf mixture	or	1 1/2 c. brown sugar
1 1/2 lbs. ground pork	and	3/4 c. orange juice
1 1/2 lbs. ground ham		1/2 c. vinegar
1 1/2 c. dry bread crumbs		2 tsp. prepared mustard
3/4 c. milk		1 sm. can crushed pineapple
2 eggs, well beaten		

Mix meat, bread crumbs, milk, and eggs. Form into balls and place in two (9 x 13 inch) pans. Mix brown sugar, orange juice, vinegar, prepared mustard, and crushed pineapple. Bring to boil. Pour over meatballs. Bake at 350° for one hour. Dip sauce over balls before serving.

JAPANESE MEATBALLS**Melba Wood**

1 lb. ground beef	1 egg
1/2 c. fine dried bread crumbs	1 (16 oz.) can bean sprouts
1/2 c. chopped onions	1 (4 oz.) can sliced mushrooms
1 tsp. salt	1/4 c. cornstarch
1/8 tsp. pepper	1/4 c. soy sauce
2/3 c. undiluted evaporated milk	1 1/2 c. sliced onions
2 T. salad oil	1 (10 oz.) pkg. frozen chopped spinach, thawed

45 minutes before serving, mix beef, crumbs, chopped onions, salt, pepper, milk, and egg. Shape into balls. In a large skillet with the oil, brown the meatballs. Drain bean sprouts, saving the liquid, to it add water to make 2 cups. Drain mushrooms saving liquid, blend this with cornstarch. Stir into sprouts liquid. Add soy sauce. Stir in sprouts, onions, and spinach. Pour over browned meatballs. Cover and simmer 10 minutes. Serves 6.

HAM BALLS

Debbie Lemon

2 1/2 lbs. cured ham, ground	2 c. milk
2 lbs. bulk pork sausage	3 eggs
1 lb. ground beef	3 c. graham crackers
(I use 5 lbs. ham loaf)	

Mix all together and form in balls. Place in baking dishes. Cover with sauce.

SAUCE:

2 (15 oz.) cans tomato sauce	2 1/2 c. brown sugar
3/4 c. vinegar	2 tsp. dry mustard

Bake 1 hour at 350° uncovered. This makes a large batch. May be frozen and baked later.

MEATBALLS

Betty Murphy

1 1/2 lbs. hamburger	1 c. cracker crumbs
1 onion, chopped	1/2 c. milk
2 eggs	1 tsp. salt
2 T. flour	1/2 tsp. Kitchen Bouquet
1/2 c. Minute Rice	

SAUCE:

1 can cream of mushroom or celery soup	1/2 c. water
1 can milk	1 tsp. Kitchen Bouquet

Mix all meatball ingredients together and shape into balls. Mix sauce ingredients together and pour over meatballs. Top with a package of shredded mozzarella cheese and one can onion rings. Bake at 350° for one hour.

MUSHROOM MEATBALLS

Roberta Miller

1 lb. ground beef	1 T. onion, grated
1/2 c. dry bread crumbs	1 egg

1 can mushroom soup and 1/2 can water, stir. Take 1/4 cup of
Continued Next Page

MUSHROOM MEATBALLS (Continued)

soup mix and mix with meat mix. Make balls and brown in 2 table-
spoons oil. After brown, spoon rest of soup over balls. Cover
and steam 20 minutes on top of stove in a skillet.

REUNION MEATBALLS**Marilyn Fils**

3 lbs. ground beef	3/4 to 1 c. tomato juice or
2 c. bread crumbs or cubes	small size can V-8
1 c. oatmeal	Season to taste with Mrs. Dash,
5 eggs	salt and pepper
4 T. minced onion	

SAUCE:

4 T. white sugar	2 c. catsup
4 T. vinegar	1 c. water

Mix together, ground beef, bread crumbs, oatmeal, eggs, onion,
tomato juice, and seasonings. Form into 75 to 80 small meatballs.
Place in large, flat baking dish. Prepare sauce and pour over
meatballs. Bake uncovered at 350° for 1 hour.

MINI-MEAT LOAVES**Lois Jay**

2 lbs. ground beef	1 tsp. salt
1 (10 oz.) can tomato soup	1/4 tsp. each: pepper, sage
1/4 c. finely chopped dry bread crumbs	and thyme
1 egg, slightly beaten	2 T. shortening
1/4 c. chopped onion	2 to 4 T. water

Mix thoroughly 1/4 cup soup, beef, bread crumbs, egg, onion, salt,
and 1/8 teaspoon each: pepper, sage, and crushed thyme. Shape
into 6 mini-meat loaves. In skillet, brown loaves in shortening.
Pour off fat. Stir in remaining soup and seasonings and water.
Cover and cook over low heat 20 minutes or until done. Stir
occasionally.

To speak kindly does not hurt the tongue.

TRIPLE MEAT LOAF

Marilyn Fils

2 lbs. ground hamd	3 c. quick oatmeal
2 lbs. ground beef	2 c. tomato juice or V-8
2 lbs. ground pork	6 eggs
1 tsp. paprika	

SAUCE:

1/2 c. brown sugar	1/2 c. catsup
2 tsp. mustard	

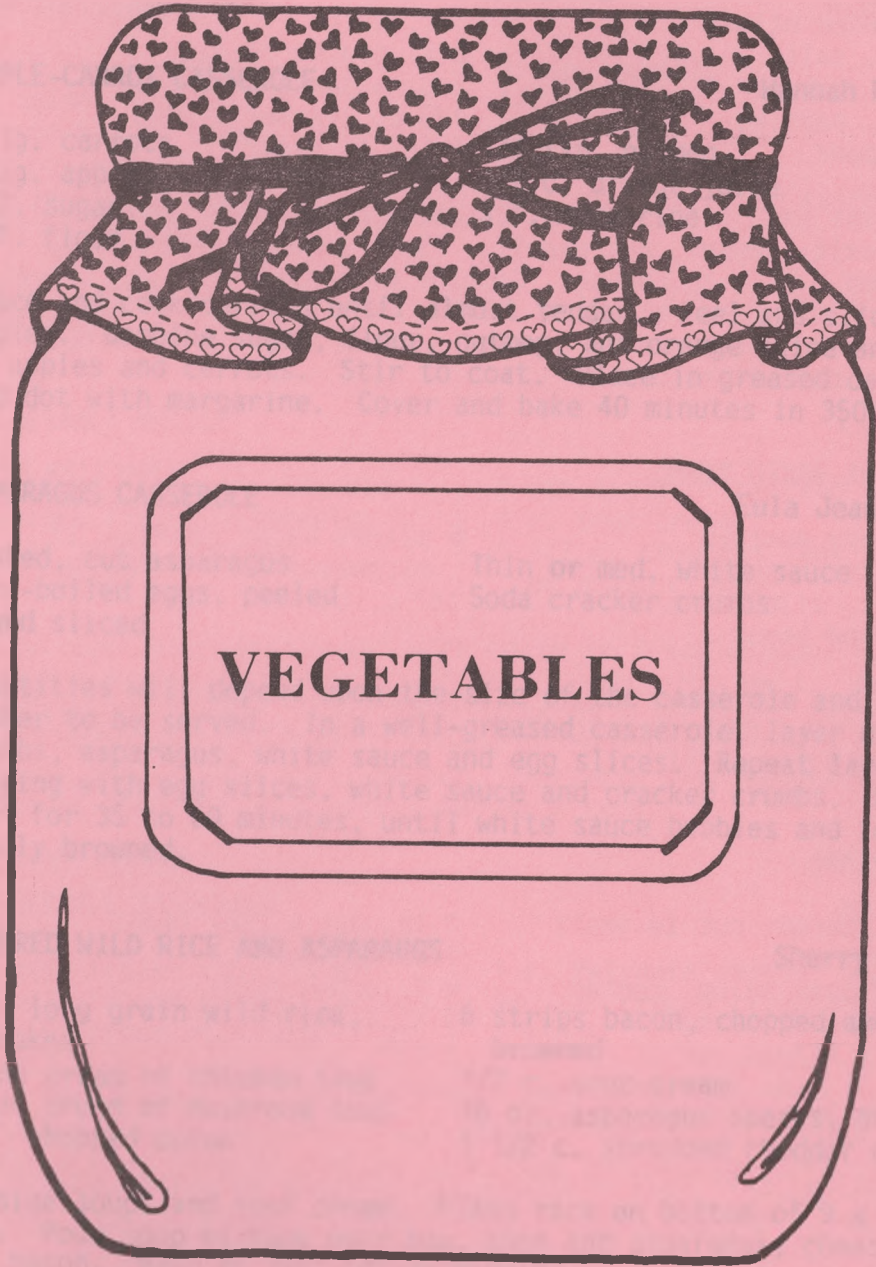
Mix the meats, paprika, oatmeal, tomato juice, and eggs together and form into small individual loaves, about 1/2 cup measure yields about 25. Cover the loaves with sauce mixture, brown sugar, mustard, and catsup. Bake uncovered for 1 hour in 350° oven. Makes a large amount, but shape into loaves and freeze to use as needed.

CHEDDAR MEAT LOAF

Beth Perry

1 1/2 lbs. ground beef	1/2 tsp. dry mustard
3/4 c. uncooked oatmeal	1 egg, beaten
1/2 c. grated sharp cheddar cheese	3/4 c. milk
1/4 c. chopped onion	1 tsp. salt (optional)

Combine all ingredients thoroughly. Pack into an 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake in 350° oven about 1 hour. Let stand 5 minutes before slicing. Makes 6 to 8 servings.



VEGETABLES

VEGETABLES

APPLE-CARROT CASSEROLE

Hannah Higgins

5 lg. carrots
5 lg. apples
5 T. sugar
2 T. flour

1/4 tsp. nutmeg
1/2 c. orange juice
3 T. margarine

Slice and cook carrots until almost tender. Peel and slice apples. Combine sugar, flour, nutmeg, and orange juice and add to apples and carrots. Stir to coat. Place in greased casserole and dot with margarine. Cover and bake 40 minutes in 350° oven.

ASPARAGUS CASSEROLE

Eula Jean Gaule

Cooked, cut asparagus
Hard-boiled eggs, peeled
and sliced

Thin **or** med. white sauce
Soda cracker crumbs

Quantities will depend upon the size of the casserole and the number to be served. In a well-greased casserole, layer cracker crumbs, asparagus, white sauce and egg slices. Repeat layers, topping with egg slices, white sauce and cracker crumbs. Bake at 350° for 35 to 60 minutes, until white sauce bubbles and top is nicely browned.

LAYERED WILD RICE AND ASPARAUGS

Sherry McKie

1 c. long grain wild rice, cooked
1 can cream of chicken soup
1 can cream of mushroom soup
2 T. chopped onion

6 strips bacon, chopped **and** browned
1/2 c. sour cream
16 oz. asparagus spears, drained
1 1/2 c. shredded cheddar cheese

Combine soups and sour cream. Place rice on bottom of 9 x 9 inch pan. Pour soup mixture over top, then add asparagus, cheese, and bacon. Bake at 350° for 30 minutes.

ASPARAGUS CASSEROLE

Dee Ann Stults

3/4 c. ripe olives	1 c. milk
1/8 tsp. salt	3 T. grated cheese
3 1/2 T. butter	2 c. asparagus, cooked
1/2 tsp. paprika	1/2 c. cracker crumbs
Dash pepper	1 lg. T. flour

Cut olives into slices. Melt 2 tablespoons butter and blend in flour, salt, pepper, and paprika. Stir in milk, cook until thickened. Stir in cheese. Combine with asparagus and olives and pour into casserole dish. Blend remaining butter and cracker crumbs. Sprinkle over top and bake at 350° for 20 minutes or until crumbs are brown.

MICROWAVE BAKED BEANS

Marilyn Fils

1 tsp. dry mustard	6 slices bacon (precook in microwave 5 to 6 minutes)
3/4 c. brown sugar	1/2 c. catsup
2 (16 oz. size) cans pork and beans	

Mix mustard and brown sugar. Layer beans and mixture. Crumble up bacon over top. Pour catsup over crumbled bacon. Microwave for 10 minutes on HI.

BAKED BEANS

Gladys Western

3/4 lb. bacon, cut in small pieces	1 lg. can kidney beans
1 c. chopped onion, cooked in bacon drippings	1 c. catsup
2 cloves minced garlic	4 T. brown sugar
2 (No. 1) cans pork and beans	3 T. vinegar
1 (No. 2 1/2) can lima beans	1 tsp. salt
	Dash pepper

Brown bacon, save half of drippings to which add onion and garlic, brown. Add the rest of ingredients. Bake in covered dish 1 hour or longer.

CALICO BEANS

Diana McKim

1 lb. hamburger	1 tsp. mustard
1 onion, chopped	1/2 lb. bacon
1 can butter beans	1/4 c. brown sugar
1 can (No. 2) pork and beans	1 T. vinegar
1 can kidney beans	Salt and pepper to taste
1/2 c. ketchup	

Brown hamburger, bacon, and onion, drain. Put in mixing bowl. Add other ingredients.

VEGETABLE MEDLEY

Kay Ritter

1 (16 oz.) pkg. California blend frozen vegetables	1 can cream of chicken soup
1 lg. onion, chopped	1 c. sour cream
4 T. oleo	1 1/2 c. croutons (any flavor) or bread crumbs

Thaw vegetables and saute' with onion in 3 tablespoons oleo about 3 minutes. Add soup and sour cream. Mix well. Add 1 cup croutons or crumbs. Pour into buttered 1 1/2 quart casserole. Heat remaining croutons or crumbs in remaining 1 tablespoon melted oleo. Stir until coated. Sprinkle over vegetables. Bake at 350° for 30 minutes. Serves 4 to 6.

VEGETABLE CASSEROLE

Judy Weese

1 pkg. frozen cauliflower	1 c. Velveeta cheese, cubed
1 pkg. frozen broccoli spears	Sm. can French fried onion rings
2 cans cream of chicken soup	

You may substitute the 2 cans of cream of chicken soup with 1 can cream of celery and 1 can cheddar cheese soup. Cook vegetables only half of cooking time that the package directs. You may want to cut up some of the broccoli spears. Layer the vegetables in a buttered casserole. Mix soup together and heat. Place cubed cheese over vegetables. Pour soup over the vegetables and cheese. Bake at 350° for 30 minutes. At approximately the last 10 minutes of the baking time, add the French fried onion rings.

BROCCOLI CASSEROLE

Evelyne Wonn

- | | |
|---------------------------------|----------------------------|
| 1 (16 oz.) pkg. frozen broccoli | 1 tube Town House crackers |
| 1 (8 oz.) pkg. Velveeta cheese | (crunch) |
| | 1/2 c. margarine |

Cook broccoli as directed. Melt oleo. Cube cheese and fold into warm broccoli. Then mix some of the oleo into broccoli. Mix the rest of oleo with crushed cracker crumbs and top casserole. Bake at 350° for 30 minutes.

BROCCOLI RICE

Diana McKim

- | | |
|---------------------|---------------------------------|
| 1/2 c. margarine | 1 jar (8 oz.) cheese or 5 |
| 1 c. celery, diced | slices Velveeta |
| 1 c. onion, diced | 1 pkg. chopped broccoli, thawed |
| 1 can mushroom soup | 3 c. rice, cooked |
| | 1 can mushrooms |

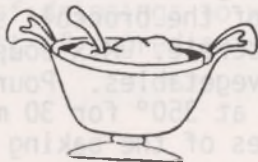
Melt margarine on low heat. When melted, add soup and cheese. When melted, add celery, onion, and mushrooms. Grease casserole dish. Put in rice first, broccoli second. Cover with cheese combination, poke holes through. Cover and bake at 350° for 45 minutes.

VEGETABLE MIX

Mendy Ritzman

- | | |
|-------------------------|--------------------------|
| 3 tomatoes, chopped | 1/2 c. cold water |
| 1 med. onion, chopped | 2 T. sugar |
| 1 green pepper, chopped | 2 T. vinegar |
| 1/2 c. celery, chopped | Salt and pepper to taste |

Combine everything and chill. Good alone or with lettuce or cottage cheese.



BROCCOLI CASSEROLE

Dee Ann Stults

1 c. Minute Rice
 1 can cream of mushroom soup
 1 can cream of chicken soup
 1 sm. jar Cheez Whiz

2 (10 oz.) pkgs. chopped
 broccoli
 Paprika

Cook Minute Rice. Cook and drain broccoli. Mix all ingredients together. Put in a baking dish and sprinkle with paprika. Bake at 400° for 30 minutes.

HARVARD BEETS WITH RAISINS

Mrs Wilbur (Edna) Ricks

1 lb. can diced beets, drained
 3/4 c. beet juice
 1/4 c. vinegar
 3/4 c. sugar

3 T. cornstarch
 Juice of 1 orange
 1 tsp. orange flavoring
 1 c. raisins

Drain the can of diced beets, saving juice. Combine juice and vinegar in saucepan. Mix sugar and cornstarch together and add to liquid. Add orange juice and orange flavoring. Cook until thickened. Add raisins and drained beets. Let stand for several hours for flavors to blend. Reheat and serve.

HASH BROWN CASSEROLE

Deb Wernli

1 bag frozen hash browns
 1 (16 oz.) sour cream
 1 can cream of chicken soup

2 c. shredded cheddar cheese
 1 stick margarine
 1/2 c. chopped onion

TOPPING:

2 c. Crispix cereal, crushed
 1/2 stick margarine, melted

Place hash browns in greased 9 x 13 inch pan. Mix sour cream, soup, cheese, margarine, and onion. Spread over hash browns. Spread cereal mixture over top. Bake 350° for 45 minutes.

Let us not pray for lighter burdens, but for stronger backs.

ROADHOUSE POTATOES

Alzoa McNichols

3 c. whole milk
 1 tsp. salt
 1 tsp. minced onion
 1 stick oleo (can use less)

1 (2 lb.) pkg. frozen southern-style hash browns
 2 c. shredded cheese

Melt oleo in milk. Add onions and salt. Add potatoes. Pour into 9 x 13 inch pan and top with cheese. Bake at 350° for 1 hour.

ESCALLOPED POTATOES

Eula Jean Gaule

3 T. butter
 2 T. flour
 2 1/2 tsp. salt

3 c. milk
 6 c. sliced raw potatoes
 Cheese **or** ham (as desired)

Melt butter in heavy saucepan. Stir in flour and salt. Add gradually 3 cup milk and heat to boiling. Add sliced potatoes, and cook over low heat for 20 to 25 minutes, stirring frequently. Pour in buttered pan 8 x 12 inch. Bake at 350° about one hour. Cheese may be added to saucepan mixture, or ham, as desired.

SCALLOPED POTATOES

Rosalie Denton

Potatoes to fill 9 x 13 inch pan
 1 can cheese soup
 1 can celery soup

1 can cream of onion soup
 1 1/2 c. milk
 Pieces of ham (if wanted)

Grease 9 x 13 inch pan. Slice full of raw potatoes. While preparing potatoes place all soups and milk in saucepan and heat enough to warm thoroughly. Pour this mixture over the potatoes, salt, and pepper to taste and put lots of butter on top. Bake approximately 1 1/2 hours at 275° to 300° oven. Check center for doneness.



SCALLOPED POTATOES**Marilyn Fils**

Potatoes, peel **and** slice
 1 can cheese soup
 1 can cream of celery soup
 1 can cream of onion soup
 1 1/2 c. milk

Salt **and** pepper to taste
 (Optional) little bits of ham
or bacon bits **or** crumbled
 cooked bacon
 Butter **or** margarine

Grease 9 x 13 inch pan. Slice full of raw potatoes. Combine soups, milk, and salt, and pepper. Pour this mixture over sliced potatoes. Sprinkle in the ham or bacon if desired. Use at least 1/4 cup butter or margarine and dot evenly over top. Bake 325° for 1 1/4 hours or 350° for 1 hour or until potatoes are done.

GOURMET POTATOES**Rod Chase**

6 med. potatoes, cooked **and**
 peeled
 1/4 c. butter
 1/3 c. chopped onion
 1/4 tsp. pepper

2 c. cheddar cheese, shredded
 1 1/2 c. sour cream
 1 tsp. salt
 2 T. butter

Cook potatoes in skins (cool). Peel and shred with grater. Over low heat, combine cheese with 1/4 cup butter. Stir occasionally till almost melted. Remove from heat and blend in sour cream, onions, and seasonings. Fold in potatoes and turn into greased 2 quart casserole. Dot with butter and sprinkle with paprika. Bake uncovered at 350° for 30 minutes.

CROCK POT HASH BROWNS**Linda S Jones**

2 pkgs. (48 oz.) hash browns
 1 can cream of chicken soup
 1 c. sour cream
 1/2 c. butter

1 can cheddar cheese soup
 (10 oz. can)
 Onion, salt **and** pepper to
 your taste

Let hash browns thaw. Mix all together and place in crock pot. Cook for approximately 3 to 4 hours. Stir once or twice.

POTATO CHEESE CHOWDER

Dorothy Ritnour

1 1/2 c. diced, pared potatoes	Dash pepper
2 chicken bouillon cubes	2 c. milk
2 T. margarine	1 1/2 c. grated cheese
2 T. flour	Onions to taste
1 tsp. salt	

Combine potatoes and 2 cups water. Bring to boil, reduce heat and simmer until tender. Drain and reserve 1 1/2 cups liquid. Add bouillon cubes and stir to dissolve. Melt margarine in saucepan, and saute' onions about 5 minutes. Remove from heat. Stir in flour, salt, pepper, and water from potatoes. Bring mixture to boiling, reduce heat and simmer 2 minutes. Remove from heat, add cheese and potatoes, stirring until cheese is melted. Makes about 5 cups.

PARTY POTATOES

Merri Sorden

8 to 10 potatoes	Paprika
1 (8 oz.) pkg. cream cheese	Chives (optional)
1 c. dairy sour cream	Garlic salt or 1 sm. garlic bud
Butter	

Cook potatoes, drain. Beat sour cream and cream cheese at medium speed until blended. Add hot potatoes gradually, beating constantly until light and fluffy. If too stiff, add a little milk. Season to taste with garlic salt or garlic bud. Add chives. Spoon potatoes into 2 quart casserole, dot with butter, sprinkle with paprika and brown. Can be refrigerated several days before using. Put in 350° oven and bake about one hour. If not refrigerated, 30 minutes is enough.

ESCALLOPED CABBAGED

Anita Weidner

2 c. cooked cabbage	1 c. milk
1 c. corn	2 T. butter
2 pimentos	Salt and pepper
1 egg	

Continued Next Page

ESCALLOPED CABBAGED (Continued)

Chop cabbage finely. Season cabbage and corn to taste. Butter and season cracker crumbs. Cut pimentos in strips. Beat egg and add milk. Into greased casserole, put half the cabbage. Over this, put half the corn. Sprinkle half the crumbs over the corn. Over this, lay half the pimento strips. Pour milk mixture over the last layer of corn before putting on the second layer of crumbs. Garnish top with pimento strips. Bake 20 minutes in a 350° oven.

SWEET POTATO CASSEROLE

Frances Bullock

3 c. mashed sweet potatoes	1/2 tsp. salt
1 c. sugar	1 c. firmly packed brown sugar
1/4 c. margarine	1/3 c. flour
2 eggs, beaten	2 1/2 T. melted margarine
1/2 c. evaporated milk	1/2 tsp. nutmeg
1 tsp. vanilla	1 c. chopped pecans

Combine first seven ingredients in mixing bowl. Mix well. Pour into two quart casserole (which has been greased). Mix next five ingredients and sprinkle over potato mixture. Bake at 350° for 30 to 35 minutes.

SAUCE FOR SWEET POTATOES

Melba Wood

1 c. brown sugar	1/2 c. hot water
1 1/2 T. cornstarch	2 T. oleo
1/2 tsp. salt	1 c. apricot or pineapple or orange juice
1/8 tsp. cinnamon	

Mix in a saucepan until thick. Pour over cooked sweet potatoes in a casserole. Bake until bubbly.

We cannot do everything at once; but we can do something at once.

CARROT CASSEROLE

Velma Kralik

4 c. sliced carrots
 1/4 c. oleo
 1 sm. onion, diced

1 c. Velveeta cheese, cubed
 Potato chips, crushed

Boil carrots 4 minutes in water. They should still be crisp. Drain and put in buttered casserole dish or a 6 1/2 x 10 inch Pyrex pan. Add slices of butter and onions evenly over top. Cover with the cubed cheese and put crushed potato chips on top. Bake at 350° for 30 minutes.

CARROT CASSEROLE

Jackie Shafar

4 c. carrots
 2 T. minced onion
 1/2 stick oleo

1 c. diced Velveeta cheese
 Crushed potato chips **or**
 cornflakes

Peel and slice raw carrots. Cook for 5 minutes. Drain. Place in greased baking dish (9 x 13 inch if recipe doubled). Arrange remaining ingredients over top, finishing with chips or cornflakes. Bake 30 minutes at 350°.

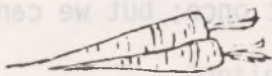
SWEET-SOUR CARROTS

Mendy Ritzman

2 lbs. carrots
 1 green pepper (optional)
 1 med. onion, sliced
 1 can tomato soup
 1/2 c. salad oil (can use less)

3/4 c. vinegar
 1 tsp. dry mustard
 1 c. sugar
 1 T. Worcestershire sauce
 1 tsp. salt
 1/4 tsp. pepper

Slice carrots thin and cook until half done, set aside. Cook remaining ingredients, except green pepper, 10 minutes. Pour hot mixture over carrots and add green pepper. Cool and refrigerate 24 hours before serving. Can keep in refrigerator for up to 6 months.



CARROT CASSEROLE

Vaughn Seckington

4 c. sliced carrots 1/2 stick margarine
 2 c. diced celery 1/2 lb. Velveeta
 1/2 c. minced onion

Melt margarine and cheese. Pour over vegetables. Bake 1/2 hour at 350°. Last 10 minutes top with potato chips or cornflakes.

CELERY CASSEROLE

Pauline McCoy

3 c. celery, diced 1 c. chicken broth
 1/4 c. almonds **or** sunflower 3/4 c. half-and-half
 seeds, slivered 1/2 c. mushrooms
 1/2 c. water chestnuts 1/2 c. Parmesan cheese
 5 T. flour 1/2 c. bread crumbs

Parboil diced celery for 5 minutes. Drain and place in casserole with almonds and water chestnuts. In saucepan, heat 3 tablespoons butter and make a smooth paste with flour. Slowly stir in broth and cream. Simmer for 5 minutes. Add mushrooms to sauce just before pouring over celery. Sprinkle with cheese, butter dots, and bread crumbs. Bake 350° until bubbly. Serves 6. Can be used with green orlima beans.

CORN CASSEROLE

Ardis Pitt

1/4 c. chopped green pepper 1 (16 oz.) can tomatoes
 1/4 c. chopped onion 1 tsp. salt
 1 lb. lean ground beef 1/2 tsp. soy sauce
 2 T. oil 1 c. elbow macaroni, uncooked
 1 can (12 oz.) vacuum-packed
 corn (whole kernel style)

Brown green pepper, onion, and ground beef in oil. Use a heavy pan. Stir in corn, tomatoes, and seasonings. Cover and simmer over low heat about 20 minutes. Stir occasionally. Stir in uncooked macaroni. Simmer until macaroni is done, about 10 minutes. Makes 4 to 6 servings.

CORN CASSEROLE

Kathryn Paige

1 can whole kernel corn 3/4 stick margarine
 1 can cream corn 3/4 c. crushed crackers
 1 c. elbow macaroni 1 c. Velveeta cheese

Put both cans of corn in bowl. Mix in macaroni, stir well. Pour all into 9 x 13 inch pan. Put cup of cubed cheese over top. Sprinkle cracker crumbs over top cheese. Melt margarine. Pour over top. Bake at 350° 3/4 to 1 hour.

CORN CASSEROLE

Vera Emerson

1 can cream style corn 2 eggs
 1 can whole kernel corn 1 box Jiffy corn bread mix
 1 stick margarine 1 c. sour cream

Mix all ingredients together and bake in a 9 x 13 inch pan for 1 hour at 350°.

CORN CASSEROLE

Helen Vondracek

1 can whole kernel corn 1 c. American cheese cubes
 with juice 1 can cream style corn
 1 c. uncooked macaroni 1/2 c. melted butter

Put all ingredients in casserole dish, stir and cover. Bake one hour at 325°. Stir every 15 minutes. Serves 4 to 6.

ESCALLOPED CORN

Sherry McKie

1 can reg. corn, drained 2 eggs
 1 can creamed corn 4 to 8 oz. sour cream
 1 Jiffy corn bread mix 1 stick margarine

Mix all ingredients together. Bake in 9 x 13 inch pan at 350° for at least 30 minutes, or till corn bread looks lightly browned. Will set up some after removed from oven.

ESCALLOPED CORN AND OYSTERS

Doris Hoffman

- | | |
|-----------------------------|----------------------------|
| 1 (No. 2) can corn, drained | 1/2 c. chopped celery |
| 1/2 pt. fresh oysters | 4 T. melted butter or oleo |
| 2 c. cracker crumbs | 1 1/2 c. milk |
| 1/2 tsp. salt | 1 egg, beaten |

Mix and bake in 350° oven for 30 minutes or more.

AUNT LOLA'S SCALLOPED CORN

Eula Jean Gaule

- | | |
|-------------------------|-----------------------------|
| 1 egg | 1 can creamed corn |
| 1/2 c. canned milk | 1 pkg. Jiffy corn bread mix |
| 1 can whole kernel corn | |

Combine egg and milk. Add other ingredients. Put in large casserole and bake at 350°.

STUFFED PEPPER CUPS

Ellen Rinner

- | | |
|-------------------------|--------------------------------|
| 6 med. green peppers | 3/4 c. packaged precooked rice |
| 1 lb. ground beef | 2 T. Worcestershire sauce |
| 1/2 c. chopped onion | Salt and pepper |
| 1 T. fat | 1 c. shredded sharp process |
| 2 c. stewed tomatoes or | American cheese |
| 1 (1 lb.) can | |

Cut off tops of peppers, remove seeds and membrane. Precook in boiling salted water about 5 minutes. For crisp peppers, omit precooking. Sprinkle inside with salt. Brown meat and onion in hot fat, add tomatoes, rice, Worcestershire sauce, salt and pepper to taste. Cover and simmer till rice is almost tender, about 5 minutes. Add cheese. Stuff peppers, stand upright in 10 x 6 x 1 1/2 inch baking dish. Bake uncovered in 350° oven 25 minutes or till hot. Sprinkle with more cheese. Serves 6.

Be careful how you live; you may be the only Bible some people will ever read.

STUFFED PEPPERS

Belle Gossard

4 lg. green peppers	1 tsp. mustard
1 onion, chopped	1/2 tsp. nutmeg
1 lb. ground chuck	2 T. milk
1/2 c. cooked rice	2 T. fat
2 T. parsley	Salt
2 T. horseradish	Pepper

Cut tops off peppers, remove seeds. Turn upside-down in boiling water, salted. Cover tightly about 5 minutes. Remove from heat, drain. Combine onion, meat, rice, parsley, horseradish, mustard, nutmeg, milk, fat, salt, and pepper. Cook until meat loses its red color. Fill pepper shells. Stand in baking dish and bake 15 minutes at 350°.

WILD RICE CASSEROLE

Virginia Squires

1 lb. ground beef	1 can cream mushroom soup
1 box long grain and wild rice	1 can cream of chicken soup
1 med. onion, chopped	1 c. grated cheese

Cook rice according to package instructions. Brown beef and onion, drain. Layer beef and onion on bottom of casserole dish. Top with the cream of chicken. Layer the rice on top of this. Top this with the cream of mushroom soup. Place grated cheese on top of this. Bake 350° until bubbly, about 30 minutes.

RICE PLUS

Mary Jean Kuhns

2 T. margarine	1 env. vegetable soup mix
1/2 c. uncooked rice	1 c. water
1/2 c. sliced fresh mushrooms	

Melt butter in saucepan, add rice and mushrooms. Saute' until slightly brown. Stir in soup mix and water, bring to boil. Reduce heat to low, cover and cook 20 minutes or until rice is tender and has absorbed all the liquid. Serve.

ZUCCHINI CASSEROLE

Janet L Bailey

2 lbs. zucchini	3/4 tsp. pepper
1 1/4 lbs. ground beef	1/2 lb. sharp cheddar cheese
1 med.-sized onion	1 can cream of mushroom soup
1 tsp. salt	

Slice the zucchini and cook in small amount of water till tender. Drain well. Cook the beef and onion (chopped) in saute' pan until the pink is gone. Cut the cheese in cubes. Combine the zucchini, meat mixture, cheddar cheese, seasonings, and undiluted can of mushroom soup with cooked zucchini. Put in casserole. Top with buttered cracker crumbs or Ritz cracker crumbs and bake in 350° oven until brown on top.



ADDITIONAL RECIPES

ZUCCHINI CASSEROLE

2 lbs. zucchini
 1 1/4 lbs. ground beef
 1 med.-sized onion
 1 tsp. salt
 1/2 c. oil
 1/2 c. water
 1 can cream of mushroom soup
 1 can cream of chicken soup
 1 c. grated cheese
 1 med. onion, chopped
 1 lb. ground beef
 1 box long grain wild rice
 1 med. onion, chopped

Slice the zucchini and cook in small amount of water until tender. Drain well. Cook the beef and onion (chopped) in sauce pan until the beef is done. Cut the cheese in cubes. Combine the ground beef, onion, zucchini, cream of mushroom soup, and cream of chicken soup with buttered cracker crumbs or Ritz cracker crumbs. Top with buttered cracker crumbs or Ritz cracker crumbs. Bake in 350° oven until brown on top and bubbly around edges. Bake for 15 minutes at 350°.

WILD RICE CASSEROLE

Virginia Squires

Cook rice according to package instructions. Brown beef and onion, drain. Layer beef and onion on bottom of casserole dish. Top with the cream of chicken. Layer the rice on top of this. Top with the cream of mushroom soup. Place grated cheese on top of this. Bake 350° until bubbly, about 30 minutes.

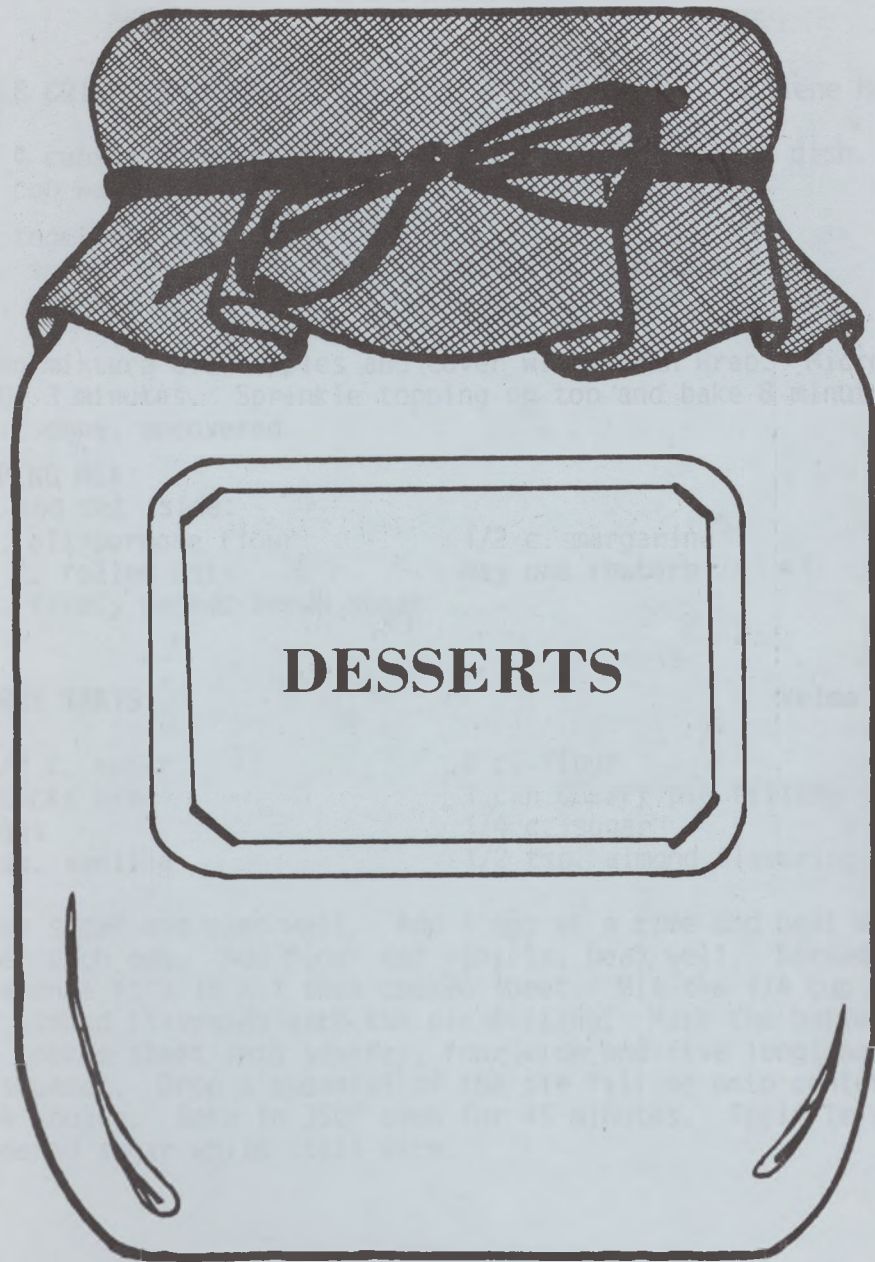
RICE FLUS

Mary Jean Fuhs

2 T. margarine
 1/2 c. uncooked rice
 1/2 c. sliced fresh mushrooms
 1 env. vegetable soup mix
 1 c. water

Melt butter in saucepan, add rice and mushrooms. Saute' until slightly brown. Stir in soup mix and water, bring to boil. Reduce heat to low, cover and cook 20 minutes or until rice is tender and has absorbed all the liquid. Serve.





BLUEBERRY DESSERT

Evelyn Shum

20 graham crackers
 1/2 c. butter
 1/2 c. sugar
 1 can blueberry pie filling

1 pkg. Dream Whip
 8 oz. pkg. Philadelphia cream
 cheese

Make crust of graham crackers, butter, and sugar and spread in 9 x 12 inch dish. Spread pie filling over crust. Whip Dream Whip according to directions on Dream Whip and mix with cream cheese. Put over pie filling and sprinkle few graham crackers on top. Can use any kind of pie filling.

CUSTARD BREAD PUDDING

Alzoa McNichols

2 c. soft bread cubes
 1 qt. milk, scalded
 2 eggs, beaten

1/3 tsp. salt
 1 tsp. vanilla
 1/4 tsp. nutmeg

Add bread crumbs to the milk. Add sugar and salt to beaten eggs and mix thoroughly. Gradually stir in the scalded milk mixture, vanilla and nutmeg. Pour into greased 1 1/2 quart baking dish. Set in pan of hot water and bake at 350° for 75 minutes. Serves 6 to 8.

GOOD PINEAPPLE DESSERT

Alzoa McNichols

Combine number 2 can crushed pineapple and a 3 ounce package vanilla pudding and 1/2 cup water. Bring to boil, stirring. Pour pineapple pudding mixture into 9 x 11 inch pan and chill until firm. Prepare 1/2 package white or yellow cake mix and pour over chilled pineapple pudding. Bake at 350° for 30 minutes. Cool for 15 minutes. Invert on plate.



FRUIT PIZZA

Jan Dillinger

CRUST:

3/4 c. margarine 1 1/2 c. flour
 1/3 c. powdered sugar

FILLING:

1 (8 oz.) cream cheese, soft 1 tsp. vanilla
 1/2 c. sugar

GLAZE:

2 T. cornstarch 1/2 c. sugar
 1 c. fruit juice 1 tsp. lemon juice

Mix crust together and pat in 10 x 15 inch pan. Bake 300° till lightly browned (watch) 5 to 10 minutes. Stir glaze over medium heat until thickened. Let cool to pouring stage. Mix softened cream cheese, sugar and vanilla and spread over cooled crust. Arrange any fruit on cream cheese layer - strawberries, grapes, pineapple, bananas, peaches, etc. Spread glaze over fruit to prevent browning.

RICE PUDDING

Jane Briley - Alice Western

1 qt. milk 1/2 c. sugar
 4 T. rice 2 T. butter **or** margarine
 1/8 tsp. salt 1/4 tsp. nutmeg **or** cinnamon

Stir all ingredients together in a casserole dish. Bake for 2 hours at 350°. Stir every half hour till done. Serve warm or chilled.

ICE CREAM DESSERT

Linda S Jones

2 c. crushed Rice Chex 1 c. coconut
 1/2 c. oleo, melted 1/2 c. chopped nuts
 1 c. brown sugar 1/2 gal. softened ice cream

Mix all ingredients, except ice cream, together and press 2/3 of the mixture into a 9 x 12 inch pan. Spread ice cream over this mixture (I like strawberry) and then sprinkle remaining Chex mixture over the ice cream. Cover and freeze.

ICE CREAM DESSERT

Evelyn Shum

20 graham crackers	1 qt. strawberry ice cream
1/2 c. butter	1 1/3 c. milk
1/2 c. sugar	2 pkgs. Dream Whip
2 pkgs. vanilla instant pudding	

Make crust of graham crackers, butter, and sugar and put in 9 x 13 inch dish. Whip instant pudding and milk. Stir in softened ice cream. Put on crust and let set in refrigerator. Whip Dream Whip according to directions and put on top of pudding, ice cream mixture. Keep in refrigerator.

BUSTER BAR DESSERT

Jackie Shafar

1 (15 oz.) pkg. Oreo cookies, crushed	1 can Hershey's hot fudge sauce
1/4 lb. oleo, melted	Salted peanuts with skins on
1/2 gal. softened vanilla ice cream	1 sm. container whipped topping

Reserve 1 cup cookie crumbs for garnish. Combine remaining crumbs and oleo. Pat into 9 x 13 inch pan. Layer ice cream and freeze. After frozen, spread hot fudge sauce over ice cream. You may need to soften fudge in warm water in order to spread. Add nuts. Spread with whipped topping. Sprinkle reserved crumbs over top. Freeze.

BIRD NESTS

Bobby Wrenn

1/3 c. butter or margarine	3 1/2 c. Rice Krispies
10 1/2 oz. miniature marshmallows	3 c. Chinese noodles
1 tsp. vanilla	Pastel colored M & M's or jelly beans

Melt butter in microwave. Stir in marshmallows and microwave again until melted. Blend in vanilla. Pour over cereal and noodles and mix well. Press into buttered muffin tin with spoon to make nests. Put pastel colored candy in nests to resemble eggs.

CHEESECAKE

Kerry Chase

- | | |
|--------------------------|----------------------------------|
| a. 1 pkg. lemon cake mix | g. 2 (8 oz.) pkgs. cream cheese |
| b. 1/3 c. soft margarine | h. 2 c. sour cream (lg. cartons) |
| c. 1 lg. egg | i. 1/4 c. sugar |
| d. 2 eggs | j. 1 T. vanilla |
| e. 3/4 c. sugar | k. 2 cans cherry pie filling |
| f. 2 tsp. vanilla | |

Combine ingredients a - c and press into 9 x 13 inch pan. Beat ingredients d - g till smooth, then spread over crumb mixture. Bake at 350° for 20 minutes, then cool. Mix ingredients h - j and spread over top. Let set 8 hours in refrigerator. Add 2 cans of cherry pie filling over top.

ANGEL FOOD STRAWBERRY DESSERT

Leola Hawthorne

- | | |
|---|--|
| 2 reg. boxes instant
vanilla pudding | 1 (16 oz.) pkg. frozen
strawberries |
| 2 c. milk | 1 lg. angel food cake |
| 1 qt. vanilla ice cream | 3 sm. boxes strawberry Jell-O |
| | 3 c. boiling water |

Beat pudding, milk and ice cream together. Break cake into pieces and line bottom of 9 x 13 inch pan. Pour pudding mixture over the cake and let stand. Mix Jell-O with boiling water until dissolved and add frozen strawberries. Chill and let thicken. When it has thickened, add it over the top of the cake and pudding mixture. Chill for long enough to get a good set.

PIE FILLING DESSERT

Kathryn Paige

- | | |
|------------------------------|-------------------------|
| 1 can strawberry pie filling | 1 c. small marshmallows |
| 1 sm. can pineapple | 2 or 3 bananas |

Put pie filling in a bowl. Drain crushed pineapple. Add to pie filling. Add marshmallows. Cut up bananas, add to rest of ingredients. Stir together and chill. Can use any pie filling you like.

DANISH PASTRY

Kay Ritter

3/4 c. milk	1/2 c. warm water
1/2 c. sugar	2 pkgs. dry yeast
1/4 c. oleo	3 1/2 c. flour
1 1/2 tsp. salt	2 T. cornstarch
2 eggs	1 1/2 c. oleo
1 1/2 tsp. grated lemon rind	

Scald milk, add sugar, salt and 1/4 cup oleo. Cool. Measure warm water into bowl, stir in yeast. Add milk mixture. Beat egg yolks and 1 egg white. Add to milk mixture. Stir in lemon rind and 1 cup flour, mix well. Combine cornstarch and remaining flour. Stir in and mix until all flour blended in. (Dough will be soft.) Refrigerate. Spread 1 1/2 cups oleo on waxed paper 12 x 12 inch. Refrigerate. Roll dough to 12 x 16 inch rectangle. Put oleo on 2/3 dough. Fold uncovered dough over oleo, then fold over again. Roll dough to 12 x 16 inch rectangle. Fold in thirds again and roll to 12 x 16 inch rectangle. Refrigerate 1 hour. Repeat the folding and rolling 3 times, refrigerating 1 hour between each. Refrigerate 1 hour. Then shape into rolls using 1/3 of dough at a time. Refrigerate dough not being used. Shape into coils by rolling dough to 1/2 inch thickness. Cut 1/2 inch strips and coil. Place on ungreased cookie sheet. Refrigerate 4 hours or overnight. Bake at 375° for 12 to 15 minutes.

JELLY TRIANGLES: Roll dough to 9 x 12 inch rectangle, cut into 3 inch squares. Put 1/2 teaspoon jelly in the center of each square. Fold to form triangles and seal edges. Refrigerate 4 hours or overnight.

NOTE: It is important to work the dough as little as possible. Handle quickly to keep dough cold.

CHERRY-BERRY DESSERT

Marilyn Conover

FIRST STEP:

6 egg whites	1/2 tsp. cream of tartar
1/4 tsp. salt	1 3/4 c. sugar

Continued Next Page

RHUBARB DESSERT

Letha Patterson

3 c. bread crumbs*	1/2 tsp. cinnamon
4 c. rhubarb, diced	*(I use bread cubes instead
1 1/2 c. sugar	of crumbs)
1/4 c. butter or oleo, melted	

Toss all together. Bake 40 minutes in a 375° oven, in a covered 8 x 12 inch baking dish. Remove cover and bake 10 minutes more. Serve warm with whipped topping or milk. A very tasty and easy dessert.

RHUBARB DESSERT

Zepha Case

4 c. rhubarb	1 pkg. dry Jell-0 (strawberry
1 c. sugar	or cherry)
1 pkg. Jiffy cake mix (white	1/3 c. margarine
or yellow)	1 c. water

Place rhubarb in 9 x 12 inch pan. Sprinkle sugar evenly over rhubarb. Sprinkle Jell-0 over next. Then sprinkle cake mix over all. Heat water and margarine together. Sprinkle evenly over top. Bake 350° for 40 minutes.

RHUBARB CRUNCH

Mendy Ritzman

1 c. flour	4 c. diced rhubarb
3/4 c. oatmeal	1 1/2 c. sugar
1/2 c. oleo, melted	4 T. cornstarch
1 tsp. cinnamon	1 c. water
1 c. brown sugar	1 tsp. vanilla

Mix first 5 ingredients till crumbly. Press half of crumbs in greased 9 inch baking pan. Cover with rhubarb. (May use apples.) Combine sugar, cornstarch, water, and vanilla and cook until thick and clear. Pour over fruit. Top with remaining crumbs and bake at 350° for one hour.

STRAWBERRY DESSERT

Joy Kenyon

CRUST:

1 c. flour
 1/2 c. chopped nuts

1/4 c. brown sugar
 1 stick oleo

FILLING:

2 egg whites
 1 tsp. vanilla
 1 T. lemon juice
 1/2 c. Cool Whip

1 c. sugar
 2 pkgs. (10 oz. each) frozen strawberries (do not thaw)

CRUST:

Mix until crumbly. Bake on tray 1 hour at 325°. Stir often. Cool and press in 9 x 13 inch pan.

FILLING:

In large mixing bowl, put egg whites, vanilla, lemon juice, sugar, and strawberries (cut frozen fruit into squares, do not thaw). Beat 10 to 20 minutes until fluffy and fills bowl. Fold in 1/2 cup Cool Whip. Pour on crust. Freeze until ready to serve.

HOT FRUIT COMPOTE

Ruth Rhine

1 can (20 oz.) pineapple chunks
 1 can (16 oz.) peach halves
 1 can (16 oz.) pear halves
 1 can (16 oz.) apricot halves
 1 jar maraschino cherries
 1/3 c. sugar

2 T. cornstarch
 1/4 tsp. salt
 1/2 c. light corn syrup
 1 c. orange juice
 2 T. orange rind

Drain fruit, arrange in a 13 x 9 x 2 inch baking dish with cherries in hollows. Set aside. To make sauce, combine sugar, cornstarch, salt, corn syrup, orange juice, and rind in pan, heat to a boil. Remove, pour sauce over fruit compote. Bake at 350° for 30 minutes. Yield: 12 servings. A very colorful breakfast dish and tastes great. So easy to prepare in a hurry, especially for guests.

Conscience is the still small voice that makes you feel still smaller.

FRUIT DESSERT**Ada Emerson**

1 c. flour
 1 tsp. soda
 1 egg

1 c. sugar
 1 can (No. 2) drained fruit
 cocktail

TOPPING:

1/2 c. brown sugar

1/2 c. chopped nuts

Mix and crumble over top. Sift together flour and soda. Add egg and sugar. Mix until crumbly. Add cocktail. Put in greased and floured pan. Add topping and bake 1 hour at 350°. Serve whipped topping or ice cream on top.

CHERRY PEEK**Betty Keefer**

1/2 lb. butter **or** margarine
 2 c. sugar
 4 eggs

1 tsp. vanilla
 3 c. flour
 1 can cherry pie filling

Cream butter and sugar. Add eggs one at a time, beating after each addition. Add vanilla and then flour, mix well. Spread three quarters of the batter in a greased 9 x 13 inch pan. Spread cherry pie filling evenly on batter. Drop remaining batter by spoonfuls on cherry filling. Bake at 350° for 45 minutes. Cool and cut into squares. This is a rich dessert and pretty with cherry filling "peeking out" the top.

RUSSIAN TEA CAKES**Helen Taylor Briley**

2 c. butter **or** margarine
 1/2 c. sifted confectioners'
 sugar
 1 tsp. vanilla

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

Mix butter, sugar and vanilla thoroughly. Stir flour and salt together. Stir in. Mix in nuts. Chill dough. Heat oven to 400°. Roll dough in 1 inch balls. Place on ungreased baking sheet. Bake 10 to 12 minutes, or until set, but not brown. While still warm, roll in confectioners' sugar. Roll in sugar again. Makes about 4 dozen 1 inch cookies.

LEMON LAYER DESSERT**Mrs Wilbur (Edna) Ricks**

- | | |
|---|---------------------|
| 1. 1 c. flour | 1/2 c. chopped nuts |
| 1 stick margarine | 1 T. sugar |
| 2. 8 oz. cream cheese, room temperature | 1 c. powdered sugar |
| | 1 c. Cool Whip |
| 3. 2 pkgs. instant lemon pudding | 3 c. milk |
| 4. Rest of 9 oz. Cool Whip | |

Combine (1). Pat in 9 x 13 inch pan. Bake 15 minutes at 350°.

(2). Combine and beat, spread on cooled crust.

(3). Prepare pudding with milk, beat two minutes. Place on top of second layer.

(4). Spread rest of Cool Whip on top. Refrigerate. Can be made the day before serving. Freezes nicely.

CHEESECAKE TARTLETS**Marilyn Conover**

- | | |
|-----------------------------|--------------------------|
| Vanilla wafers | 2 eggs |
| 2 (8 oz.) pkg. cream cheese | 1 tsp. vanilla |
| 3/4 c. sugar | 1 can cherry pie filling |

Put 1/4 of vanilla wafers in mini-cup cake papers. Mix cream cheese and sugar. Add eggs and vanilla. Pour over wafers about half full. Bake at 325° for 10 to 12 minutes. Makes 48. Top with a cherry from cherry pie filling.

LEMON SMOOTHIE**Pearl Farnsworth (deceased)**

- | | |
|---------------------------|---------------------------|
| 1 sm. can frozen lemonade | 35 Ritz crackers, crushed |
| 1 can Eagle Brand milk | 2 T. powdered sugar |
| 1 lg. carton Cool Whip | 1/4 c. softened butter |

Mix the lemonade, milk, and Cool Whip together. Mix the crackers, powdered sugar and butter together and press in an 8 x 8 inch pan greased. Save a few crumbs for the top. Refrigerate for several hours before serving.

PINEAPPLE DESSERT

Blanche Cook

4 egg whites	1/2 c. sugar
1/2 c. sugar	1 pkg. lemon Jell-0
4 egg yolks	1 c. crushed pineapple

Butter an 8 inch square pan, sprinkle with graham cracker or vanilla wafer crumbs. Boil until thick the slightly beaten egg yolks, 1/2 cup sugar, 1 cup crushed pineapple, undrained. Add the Jell-0 and stir until well dissolved, cool slightly but not congeal. Beat egg whites very stiff, add 1/2 cup sugar and beat again, slowly add the cooked mixture, mix well, pour into pan and sprinkle crumbs over the top. Let stand a few hours in refrigerator.

BAKED PINEAPPLE

Lucile Stults

1 (No. 2) can chunk pineapple	2 T. flour
1 c. grated cheddar cheese	1 c. bread crumbs
1 c. sugar	2 T. butter

Drain pineapple (save juice). Mix pineapple and cheese. Mix flour and sugar in saucepan, add juice. Heat to blend well. Put pineapple and cheese in 8 inch pan. Pour sauce over. Top with buttered bread crumbs. Bake 25 to 30 minutes at 350°.

DIRT DESSERT

Mendy Ritzman

1. 1 1/4 lbs. Oreos, crushed
2. Cream and set aside:

1/2 c. butter	1 c. powdered sugar
8 oz. cream cheese	
3. Mix:

2 pkgs. French vanilla instant pudding	3 1/2 c. milk
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Combine number 2 and number 3 and then add 12 ounces of Cool Whip. Layer Oreos in bottom of clay flower pot. Reserve most of the Oreos to put on top of everything.

Continued Next Page

DIRT DESSERT (Continued)

DIRECTIONS: One thin layer of Oreos in bottom of pot. Then put the number 2 and number 3 combined in pot. Top with remaining crushed Oreos. I took an ivy plant and wrapped small pot in Saran Wrap and put it down in the dessert, so you couldn't see the little pot. Refrigerate and serve. Makes one big flower pot full. About 2 quarts. You can put a few Gummi worms down in it if you like (optional). Fun to serve.

RHUBARB CRUNCH

Alzoa McNichols

6 c. chopped rhubarb	1 c. uncooked quick oatmeal
2 c. sugar	1 1/2 c. flour
6 T. flour	1/2 c. oleo
1 c. brown sugar	

Combine rhubarb, white sugar and 6 tablespoons flour. Mix. Place in greased 9 x 13 inch pan. Combine brown sugar, oatmeal and 1 1/2 cup flour. Cut in oleo and mix until crumbly. Sprinkle over rhubarb. Bake at 350° for 45 minutes or until rhubarb is softened.

BUTTER BRICKLE PEACH DESSERT

Alzoa McNichols

1 box butter brickle cake mix	1 stick oleo
1 (No. 2) can sliced peaches and juice	1 c. nutmeats

Grease 9 x 12 or 9 x 13 inch pan. Pour peaches over bottom of pan. Scatter cake mix over peaches. Drizzle melted oleo over cake mix. Scatter nutmeats over all. Bake in moderate oven about 40 minutes.



SWEET NOTHINGS

Annie Wrenn

8 to 9 c. Rice Chex or Crispix Heaping 1/2 c. peanut butter
 1 c. chocolate chips 1 stick oleomargarine or butter
 2 c. powdered sugar

Melt chocolate chips, peanut butter and oleomargarine in microwave 1 to 2 minutes. Pour over cereal and stir to coat. Add powdered sugar and stir to coat. Serve as a snack.

BREAD PUDDING

Ruth Rhine

2 c. day old bread cubes, crusts removed, cut 1/4 to 1/2 inch	3/4 to 1 c. sugar
2 c. milk	2 T. cornstarch
1/4 c. sugar	1/8 tsp. salt
3 T. butter or margarine	2 c. water
2 eggs	1 T. grated lemon peel
Dash salt	1/4 c. butter
	2 T. fresh lemon juice

Place bread cubes in buttered 1 1/2 quart baking dish, set aside. In small saucepan, mix and heat milk, sugar, and butter just enough to dissolve sugar and melt butter. Beat eggs slightly, adding salt to mixture. Stir eggs into warm milk and add vanilla. Pour liquid mixture over bread cubes and set baking dish in pan of hot water. Bake at 350° for 1 hour or until knife inserted comes out clean. While pudding bakes, prepare lemon sauce by combining sugar, cornstarch, and salt in saucepan. Stir in water and lemon peel, boil for 1 minute. Remove from heat and stir in butter and lemon juice. Serve pudding hot with lemon sauce. Yield: 6 servings. The sauce works well over gingerbread, apple puddings or even vanilla ice cream, too.

8 oz. cream cheese

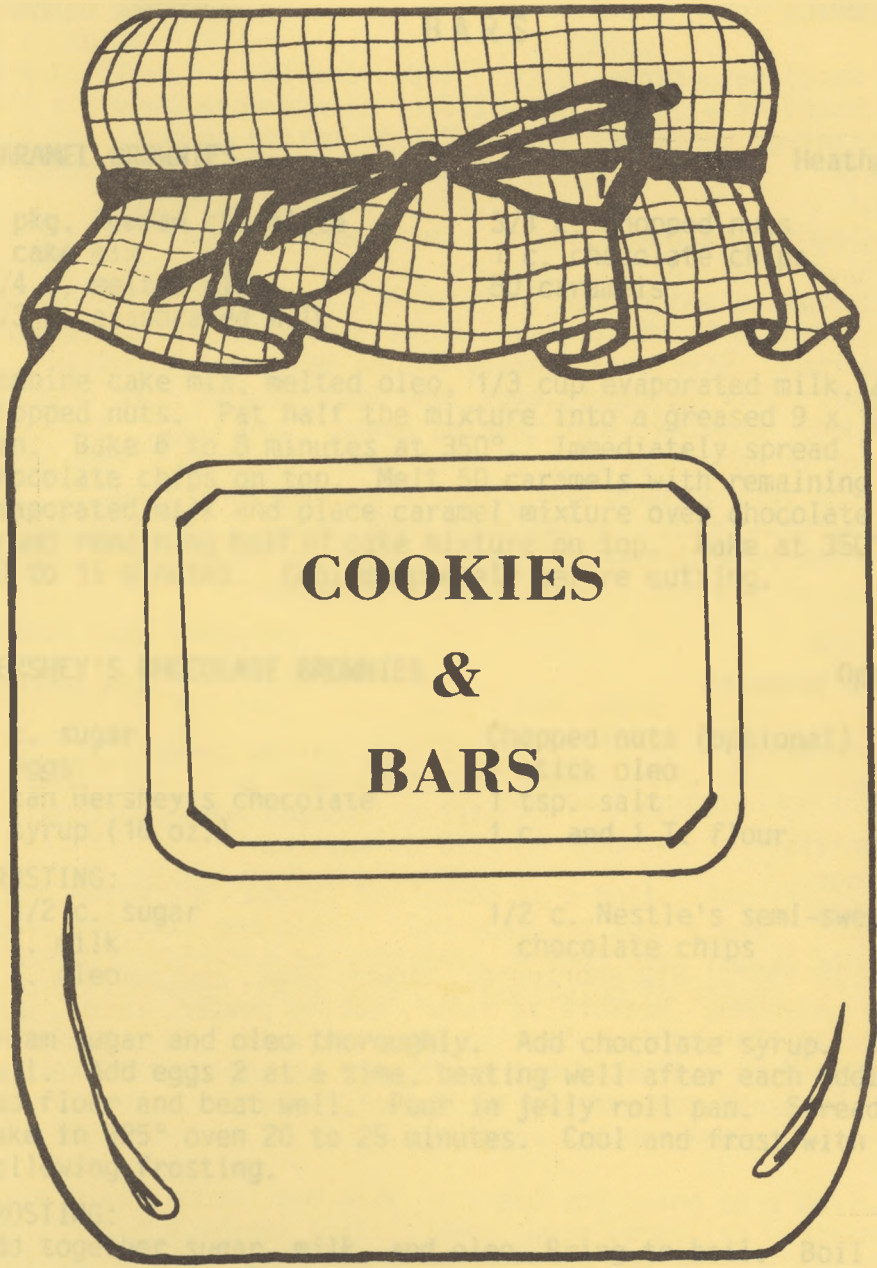
3. Mix:

2 pkgs. French vanilla instant pudding 3 1/2 c. milk

Combine number 2 and number 3. Whip. Layer Dress in 1 1/2 quart pot. Reserve most of the Dress to put on top of everything.

* * * * *

Continued Next Page



**COOKIES
&
BARS**

BARS

CARAMEL BROWNIES

Heather Chase

1 pkg. German chocolate cake mix	3/4 c. chopped nuts
3/4 c. melted oleo	1 c. chocolate chips
2/3 c. evaporated milk	50 caramels

Combine cake mix, melted oleo, 1/3 cup evaporated milk, and chopped nuts. Pat half the mixture into a greased 9 x 13 inch pan. Bake 6 to 8 minutes at 350°. Immediately spread 1 cup chocolate chips on top. Melt 50 caramels with remaining 1/3 cup evaporated milk and place caramel mixture over chocolate chips. Crumb remaining half of cake mixture on top. Bake at 350° for 10 to 15 minutes. Cool completely before cutting.

HERSHEY'S CHOCOLATE BROWNIES

Opal Leach

1 c. sugar	Chopped nuts (optional)
4 eggs	1 stick oleo
1 can Hershey's chocolate syrup (16 oz.)	1 tsp. salt
	1 c. and 1 T. flour

FROSTING:

1 1/2 c. sugar	1/2 c. Nestle's semi-sweet chocolate chips
6 T. milk	
6 T. oleo	

Cream sugar and oleo thoroughly. Add chocolate syrup. Beat well. Add eggs 2 at a time, beating well after each addition. Add flour and beat well. Pour in jelly roll pan. Spread evenly. Bake in 325° oven 20 to 25 minutes. Cool and frost with the following frosting.

FROSTING:

Add together sugar, milk, and oleo. Bring to boil. Boil 30 seconds (no more). Remove from stove. Add chocolate chips. Beat until chips are dissolved. Makes 24 to 30 brownies. Cut into squares.

FUDGE BROWNIES (Microwave)

Ilene Hohneke

2 (1 oz. each) sqs. semi-sweet chocolate	1 tsp. vanilla
1/2 c. butter or margarine	2/3 c. all-purpose flour
1/2 c. milk	1/2 tsp. baking powder
1 c. sugar	Dash salt
2 eggs, slightly beaten	3/4 c. chopped walnuts (optional)

Combine chocolate and butter in 8 x 8 x 2 inch dish. Heat in Radarange oven on Cookmatic level 6 for 3 minutes, or until mixture is melted. Stir occasionally during melting. Blend in milk. Cool. Stir in sugar, eggs, and vanilla with fork until well-blended. Combine flour, baking powder, and salt. Stir in nuts. Cook in Radarange oven on FULL power for 5 to 7 minutes or until top springs back when lightly pressed with fingers. May look slightly moist on top when done. Cool. Cut into bars. May be sprinkled with confectioners' sugar or spread with chocolate icing, if desired. Makes 1 dozen brownies.

ROCKY ROAD BROWNIES

Jane Briley

1/2 c. shortening	1/2 tsp. baking powder
1 c. sugar	1/2 tsp. salt
2 eggs	1/2 c. chopped nuts (optional)
1 tsp. vanilla	1/2 c. raisins
2/3 c. flour	1/2 c. chocolate chips
1/2 c. cocoa	

Heat oven to 350°. Mix shortening, sugar, eggs, and vanilla until well blended. Measure in flour, baking powder, cocoa, and salt. Mix in thoroughly. Stir in nuts, raisins, and chocolate chips. Spread in a greased 8 x 8 x 2 inch baking pan. Bake 30 minutes. Cool and cut. Makes 16 (2 inch) brownies.



BROWNIES

Myrtle Wager

1 c. sugar	5 T. cocoa
3/4 c. flour	1/2 c. shortening
1/2 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	1/2 c. nuts (optional)
2 eggs	

Sift flour, baking powder, salt, and cocoa. Add softened shortening, eggs, sugar, vanilla, and nuts, if desired. Pour into greased 8 x 8 inch pan. Bake 30 to 35 minutes at 350°. Cut while warm.

FROSTING:

1 1/2 T. cocoa	1 1/2 T. milk
1 1/2 T. oleo	1/2 tsp. vanilla

Melt cocoa, oleo, and milk and bring to a boil. Add vanilla and enough confectioners' sugar to spread.

COWBOY CAKE BROWNIES

Joyce Cooper

2 sticks margarine	1 tsp. soda
4 T. cocoa	1 tsp. salt
1 c. water	2 eggs
2 c. flour	1 (8 oz.) carton sour cream
2 c. sugar	

Bring margarine, cocoa, and water to a boil. Add flour, sugar, soda, and salt and blend. Add eggs and sour cream. Pour into greased 13 x 9 inch pan and bake in 350° oven for 30 minutes. Remove from oven. Ice with the following frosting.

FROSTING:

1 stick margarine	1 tsp. vanilla
4 T. cocoa	3 1/2 c. powdered sugar
4 T. milk	Nuts (if desired)

Place oleo, cocoa, and milk in a pan and bring to a boil. Add vanilla and powdered sugar. When sugar loses its graininess add nuts, if desired. Do not cook frosting too long.

DEEP DISH BROWNIES

Ruth Rhine

3/4 c. butter or margarine, melted	3/4 c. all-purpose flour
1 1/2 c. sugar	1/2 tsp. baking powder
1 1/2 tsp. vanilla flavoring	1 c. Hershey's semi-sweet chocolate chips or Reese's peanut butter chips
3 eggs	
1/2 c. cocoa (Hershey's)	

Heat oven to 350°. Grease square pan (8 x 8 x 2 inches). In medium mixing bowl, blend melted butter, sugar, and vanilla. Add eggs, beat well with spoon. Combine flour, cocoa, baking powder, and salt, gradually add to egg mixture, beating until well blended. Stir in chips. Spread into prepared pan. Bake 40 to 50 minutes or until brownies begin to pull away from sides of pan. Cool completely. Cut into squares. Makes 16 brownies.

BROWNIES

Thelma Van Nostrand

1 stick oleo	1 c. plus 1 T. flour
1 c. sugar	1 c. Hershey's chocolate syrup
1/2 tsp. salt	1 tsp. vanilla
4 eggs	Nuts (optional)

Beat together the oleo, sugar, and salt. Add eggs, beating after each egg. Add and beat well the flour, chocolate syrup, and vanilla. Add nuts, if desired. Bake in 11 x 15 inch pan at 350° for 30 minutes.

FROSTING:

Boil 1 cup sugar, 6 tablespoons margarine, and 6 tablespoons milk for 30 seconds. Add 1 cup chocolate chips. Beat well till begins to thicken.



BUTTERMILK BROWNIES

Judy Weese

2 c. sugar	1/2 c. margarine
2 c. flour	1/2 c. salad oil
4 T. cocoa	1/2 c. buttermilk
1 c. cold water	2 eggs
1 tsp. soda	

Mix sugar, flour, and cocoa together. In saucepan, bring to a boil water, salad oil, and margarine. Pour over dry ingredients in bowl and beat until creamy. Add buttermilk, soda, and eggs. Beat thoroughly. Bake in a greased cookie sheet. Frost while warm. Bake at 375° about 20 to 25 minutes.

FROSTING:

(Additional ingredients which are not listed above.) Bring 1/2 cup margarine, 2 tablespoons cocoa and 1/4 cup buttermilk to a boil. Add 2 1/2 cups powdered sugar and 1/4 teaspoon vanilla. Mix well and spread on brownies while warm.

PEANUT BUTTER FINGERS

Jan Dillinger

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

Blend in:

1 egg

Add:

1/3 c. peanut butter	1/4 tsp. salt
1/2 tsp. soda	1/2 tsp. vanilla

Stir in:

1 c. flour	1 c. oatmeal
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Spread in greased 9 x 13 inch pan. Bake 350° for 20 to 25 minutes. Sprinkle 1 cup chocolate chips on bars and let stand 5 minutes.

Mix together:

1/2 c. powdered sugar	2 to 4 T. evaporated milk
1/4 c. peanut butter	

Spread chocolate chips, drizzle peanut butter mixture over top.

PINEAPPLE CHEESECAKE SQUARES

Jan Dillinger

Pat-in-the-pan crust (below)	1/4 c. flour
2 pkgs. (8 oz. each) cream cheese, softened	1/4 c. sugar
2 eggs	1 can (20 oz.) crushed pineapple, well drained (reserve 1 c. juice)
1/2 c. sugar	1 c. Cool Whip
2/3 c. unsweetened pineapple juice	

Heat oven to 350°. Bake crust. Beat cream cheese in medium bowl until smooth, beat in 1/2 cup sugar and eggs. Stir in 2/3 cup pineapple juice. Pour cream cheese mixture over hot crust. Bake till center is set, about 20 minutes. Cool completely. Mix flour and 1/4 cup sugar in 2 quart saucepan. Stir in pineapple juice. Heat to boiling over medium heat, stirring constantly. Boil one minute and stir. Remove from heat, fold in pineapple. Cool completely. Fold in Cool Whip. Spread carefully over dessert. Cover loosely and refrigerate until firm (4 hours). Cut into 12 (3 inch) squares.

PAT-IN-THE-PAN CRUST:

2 c. flour	1/2 c. almonds, chopped and toasted
2/3 c. butter, softened	1/2 c. powdered sugar

Mix all ingredients in bowl with fork until crumbly. Press firmly and evenly in bottom of ungreased 13 x 9 inch pan. Bake till set, 15 to 20 minutes.

LEMON BARS

Julie (Squires) Levine

2 c. flour	4 T. flour
1/2 c. powdered sugar	6 T. lemon juice
1 c. oleo	4 eggs
1/4 tsp. salt	1 tsp. baking powder
2 c. sugar	

Mix first four ingredients as for pie crust. Pat in 9 x 13 inch pan and bake 20 minutes at 350°. Mix next 5 ingredients with beater and pour onto hot crust. Bake for 25 minutes at 350°, then sprinkle with powdered sugar.

DIABETIC FRUIT BARS

Colleen Brotherton

1/2 c. dates, diced	1 tsp. soda
1/2 c. prunes, diced	1/4 tsp. salt
1/2 c. raisins, diced	1 tsp. vanilla
1 c. water	1 c. oatmeal
1 stick margarine	1/2 c. chopped nuts
2 eggs	

Boil together the dates, prunes, raisins, and water. Add margarine. Mix together eggs, soda, salt, vanilla, nuts, and oatmeal. Add to creamed mixture. Drop by teaspoonful on baking sheet. Bake at 350° for 10 to 15 minutes or until lightly brown.

PUMPKIN CAKE BARS

Colleen Brotherton

4 eggs, well beaten	1/2 tsp. cloves
2 c. cooked pumpkin	1 yellow cake mix
1 1/4 c. sugar	1/2 c. butter, melted
1/4 tsp. salt	1 c. chopped pecans
1 tsp. cinnamon	

Mix the eggs, pumpkin, sugar, salt, ginger, cinnamon and cloves together. Pour into a 13 x 9 x 2 inch pan. Sprinkle dry cake mix on top. Drizzle melted butter over mix. Spread chopped nuts over all. Bake at 325° for 1 hour and 20 minutes. Cover with foil loosely to keep from browning too soon for the first half of cooking time. Cut into squares, serve topped with Cool Whip. Yields 24 bars.

FROSTED CREAM BARS

Ilene Hohneke

1 1/2 c. raisins, cooked in	2 eggs
1 1/2 c. water	2 tsp. cinnamon
1 c. margarine	1 tsp. nutmeg
1 1/2 c. sugar creamed	1/2 tsp. cloves

Add 1 cup liquid taken off of raisins. If there is not one cup, add enough water to make cupful. Add 1 teaspoon soda to liquid. Add 3 1/2 cups flour and cooked raisins. Pour in thin layers.

FAVORITE LAYER BARS

Helen Vondracek

1 1/2 c. graham cracker crumbs	1/2 c. sugar
1/4 c. sugar	1 egg
1/3 c. margarine, melted	3/4 c. flaked coconut
1 (8 oz.) pkg. cream cheese, softened	1 (6 oz.) pkg. chocolate chips

Combine crumbs, 1/4 cup sugar, and margarine, press into bottom of 13 x 9 inch baking pan. Bake at 350° for 5 minutes. Combine cream cheese, sugar and egg, mixing until well blended. Spread over crust. Sprinkle with remaining ingredients, press lightly into surface. Bake at 350° for 25 to 30 minutes or until lightly browned. Cool, cut into bars.

RHUBARB BARS

Helen Vondracek

2 c. flour	2 c. sugar
3/4 c. powdered sugar	1/2 c. flour
1 c. margarine, softened	1 tsp. salt
4 eggs, beaten	4 c. rhubarb

Mix together flour, powdered sugar, and margarine. Press into a long cookie sheet. Bake 10 minutes at 350°. Mix rest of ingredients and pour over crust. Bake 30 minutes more. Cool and cut into bars.

CHEWY DELIGHTS

Sherry McKie

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

Bring sugar and syrup to a full boil. Remove from heat and add vanilla and peanut butter. Blend well. Add cereal. Press into 8 x 12 inch buttered pan. Melt chips together and spread onto bars.

GERMAN CHOCOLATE BARS

Lacey Richardson

50 Kraft caramels	6 oz. chocolate chips
1/3 c. evaporated milk	1/3 c. evaporated milk
1 pkg. German chocolate cake mix	1 stick margarine
	Nuts (optional)

Melt the caramels and 1/3 cup evaporated milk over hot water and set aside. Mix cake mix and 1/3 cup evaporated milk and margarine and put half mixture in 9 x 13 inch pan. Bake 6 minutes in 350° oven. Sprinkle chips and optional nuts over hot cake, then caramel mixture, then remainder of cake mix. Bake 15 to 18 minutes.

BABY RUTH BARS

Kay Ritter

6 c. cornflakes	1/2 c. brown sugar
1 c. salted peanuts	1/2 c. dark syrup
1 lg. pkg. chocolate chips	1/2 c. white syrup
1/2 c. white sugar	1 c. peanut butter

Put peanuts and cornflakes in large bowl. Bring sugars and syrups to a boil. Add peanut butter and bring to a boil again. Pour over nuts and flakes. Spread in buttered jelly roll pan. Top with 1 large package chocolate chips melted. Cut while warm. Let cool completely.

CHOCOLATE CHIP BARS

Cara Wrenn

2/3 c. oleomargarine	2 c. flour
2 c. brown sugar	1/2 tsp. salt
3 eggs	1 tsp. baking powder
1 tsp. vanilla	1 bag chocolate chips

Cream oleomargarine and sugar. Add eggs and vanilla. Beat well. Add flour, salt, and baking powder. Mix well. Add chocolate chips and spread in well-greased 9 x 13 inch pan. Bake in 350° oven for 20 to 25 minutes. Cut in squares before completely cooled.

'O HENRY BARS

Margaret Alexander

1 1/2 c. flour	1 stick margarine
2/3 c. brown sugar	1 tsp. vanilla
1/2 tsp. baking soda	2 egg yolks
1/4 tsp. salt	

TOPPING:

2/3 c. light corn syrup	1/4 c. oleo
12 oz. pkg. peanut butter chips	1 tsp. butter flavoring

Mix together the flour, sugar, soda, salt, margarine, vanilla, and egg yolks, mix well. Put into greased 9 x 13 inch pan and bake at 350° for 12 minutes. Remove from oven and sprinkle on 3 cups miniature marshmallows. Return to oven until bubbly, 1 to 2 minutes.

TOPPING:

Mix all ingredients and melt over low heat or in microwave. Remove from heat and stir in 2 cups Rice Krispies and 2 cups chopped peanuts. Spread on top of marshmallows. Let cool and cut into bars.

DANISH APPLE BARS

Kay Ritter

A:	
2 1/2 c. flour	1/2 tsp. salt
1/2 tsp. baking powder	1 c. shortening
1 T. sugar	

B:	
1 beaten egg, add milk to make 2/3 c.	1 tsp. vanilla
3/4 c. sugar with 1 tsp. cinnamon	1/2 c. raisins
1 1/2 c. crushed cornflakes	2 c. chopped apples

Mix A and B. Roll half dough to fit 12 x 18 inch pan. Cover with crushed cornflakes. Sprinkle raisins over cornflakes. Sprinkle chopped apples over flakes. Sprinkle sugar and cinnamon over apples. Top with remaining dough. Brush top with milk. Bake at 400° for 10 minutes then 350° for 15 to 20 minutes. Frost with powdered sugar frosting while hot.

RASPBERRY SNOW BARS

Dorothy Ritnour

3/4 c. Crisco	1 1/2 c. sifted flour
1/4 c. sugar	1 c. red raspberry preserves
1/4 tsp. salt	1/2 c. coconut
1 tsp. almond extract	1/2 c. sugar
2 eggs, separated	

Heat oven to 350°. Cream Crisco, 1/4 cup sugar, and salt until fluffy. Blend in almond extract and egg yolks. Mix in flour. Pat dough in 13 x 9 x 2 inch ungreased pan. Bake 15 minutes. Spread preserves over hot crust, top with coconut. Beat egg whites and sugar until stiff peaks form and spread over coconut. Bake 25 minutes.

GOODY FRUIT BARS

Marilyn Blazek

1 c. sugar	1/2 tsp. nutmeg (optional)
1 c. raisins	1 tsp. cinnamon
1 c. boiling water	2 c. flour
1/2 c. oleo	1 tsp. baking soda

Boil together above ingredients for two minutes and cool. Pour mixture over (2 cups flour and 1 teaspoon baking soda). May add 1/2 cup nuts, if desired. Mix well and spread on cookie sheet pan 15 1/2 x 10 1/2 x 1 inch. Bake at 375° for 15 to 20 minutes. I use a glaze for the top while warm.

1 c. powdered sugar	2 T. water
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OAT BRAN BARS (No cholesterol)

Mary Jean Kuhns

1/4 c. honey	1 1/2 c. oat bran
1/2 c. peanut butter (no cholesterol)	2 T. flour
2 T. margarine	1/2 c. chopped nuts
1 tsp. vanilla	1/2 c. raisins or dates

Combine honey, margarine, peanut butter, and vanilla, beat smooth. Add oat bran, flour, nuts, and raisins. Spread on oiled 8 or 9 inch square pan. Bake 350° for 15 minutes.

CHOCOLATE CARAMEL BARS

Cindy Dillinger-Miller

50 caramels	3/4 c. margarine, melted
1/3 c. evaporated milk	1/3 c. evaporated milk
1 pkg. German chocolate cake mix (dry)	1 c. chopped nuts (optional)
	1 c. chocolate chips

Combine caramels and 1/3 cup evaporated milk in heavy saucepan and melt over low heat, stirring constantly, until caramels are melted. Combine cake mix, margarine, 1/3 cup evaporated milk and nuts. Press half dough in a greased 9 x 13 inch pan. Bake 350° for 6 minutes. Sprinkle chocolate chips over crust and spread caramel mixture over all. Spread reserved cake mixture over caramels. Bake 15 to 20 minutes. Cool completely and cut into bars.

CINNAMON CRISPIES

Demarious Smeltzer

2 c. flour	1 c. chopped nuts
1/2 tsp. baking soda	1 c. plus 2 T. shortening
2 tsp. baking powder	2 1/4 c. sugar
1 tsp. salt	2 T. molasses
2 tsp. cinnamon	2 tsp. vanilla
2 1/3 c. rolled oats	2 lg. eggs

Stir together the flour, baking soda, baking powder, salt, cinnamon, and oats. Mix in nuts. Set aside. Cream together shortening and sugar until light and fluffy. Add molasses, vanilla, and eggs to creamed mixture. Beat well. Stir in dry ingredients until blended. Drop by small teaspoon on ungreased cookie sheets. Press flat with fork, if desired. Bake at 325° for 12 to 14 minutes. (Longer baking time yields crunchier cookies.) Yield: 7 dozen cookies.

GRAHAM CRACKER BARS

Juleen F Loomis

1 1/2 c. graham cracker crumbs	1 1/2 c. brown sugar
3/4 c. butter	3/4 c. evaporated milk

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GRAHAM CRACKER BARS (Continued)**FROSTING:**

- | | |
|---------------------|----------------------|
| 1 tsp. vanilla | 3 T. evaporated milk |
| 2 c. powdered sugar | 4 T. melted butter |

Line a 13 x 9 inch pan with whole graham crackers. Combine graham cracker crumbs, butter, brown sugar, and evaporated milk in a heavy saucepan and boil 10 minutes. Pour over crackers. Top with another layer of whole graham crackers and press down. Frost with vanilla, powdered sugar, evaporated milk, and butter. Refrigerate. They freeze well.

MUD BARS**Cindy Dillinger-Miller**

- | | |
|-------------------------|--------------------------------|
| 1 c. plus 2 T. flour | 1 tsp. vanilla |
| 1/2 tsp. baking soda | 1 egg |
| 1/2 tsp. salt | 2 c. chocolate chips, divided |
| 3/4 c. brown sugar | 1/2 c. chopped nuts (optional) |
| 1/2 c. butter, softened | |

Preheat oven to 375°. In small bowl, combine flour, baking soda, and salt, set aside. In large bowl, combine brown sugar, butter, and vanilla, beat until creamy. Add egg, beat well. Gradually add flour mixture, mix well. Stir in 1 1/3 cups chocolate chips and nuts. Spread into foil-lined 9 inch square baking pan. Bake 23 to 25 minutes. Remove from oven and sprinkle remaining 2/3 cup chocolate chips over top. Allow to stand until chips become shiny. Spread with a spatula. Let cool. Chill 5 to 10 minutes to set chocolate. Can be doubled and put in 9 x 13 inch pan. Is also good to substitute half of chocolate chips with butterscotch chips.

QUICK BAR COOKIES**Shelley Stults**

- | | |
|----------------------------|------------------------|
| 1 c. graham cracker crumbs | 1 can Eagle Brand milk |
| 1 c. chocolate chips | 1 1/3 c. coconut |

Mix ingredients all together and bake at 350° for 32 minutes in regular oven or for 8 minutes in a microwave oven.

BANANA BARS AND FROSTING

Beverly Betts

- | | |
|-----------------|------------------------|
| 1 1/2 c. sugar | 3 ripe bananas, mashed |
| 1/2 c. oleo | 1 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 1 c. sour cream | 2 c. flour |
| 2 tsp. vanilla | |

Grease and flour 10 x 15 inch pan. Cream sugar and butter/oleo. Beat in eggs and sour cream. Add vanilla and bananas. Sift soda and salt with flour. Add to banana mixture. Blend well. Bake at 375° oven for 25 minutes. Frost with cream cheese frosting:

3 ounce package cream cheese, 3/4 stick butter, 1 tablespoon cream, 2 cups powdered sugar, and 1 teaspoon vanilla. Mix together until smooth. Spread on cooled bars.

OATMEAL BARS AND FROSTING

Beverly Betts

- | | |
|------------------------------|---------------------------|
| 1 c. quick-cooking oatmeal | 1 tsp. vanilla |
| 1 1/2 c. hot water | 1/2 tsp. almond flavoring |
| 1/2 c. margarine | 1 1/2 c. flour |
| 1 c. sugar | 1/2 tsp. salt |
| 1 c. brown sugar | 1 tsp. baking soda |
| 2 eggs | 1 tsp. cinnamon |
| 1 tsp. burnt sugar flavoring | 1/2 c. raisins |

Pour hot water over oatmeal. Stir and mix in margarine. Beat together sugars, eggs, and flavorings. Add to oatmeal mixture. Mix together and then add to oatmeal mixture, flour, salt, soda, cinnamon, and raisins. Mix well. Bake in greased and floured 10 x 15 inch pan at 350° for 30 to 40 minutes. Cool and frost with cream cheese frosting.



CHOCOLATE PEANUT BUTTER BARS

Deb Wernli

2 1/4 c. flour	3/4 c. sugar
1 tsp. soda	3/4 c. brown sugar
1 tsp. salt	2 eggs
1 c. margarine	1 tsp. vanilla
6 oz. chocolate chips	6 oz. peanut butter chips

Cream butter, sugars, eggs, and vanilla. Add flour, soda, and salt, stir. Add chips. Bake at 350° for 12 to 15 minutes.

COOKIES**SUGAR COOKIES**

Marie Spriggs

1 c. granulated sugar	2 tsp. vanilla
1 c. powdered sugar	1 tsp. cream of tartar
1 c. oleo	1 tsp. soda
1 c. oil	5 1/4 c. flour
2 eggs, well beaten	Grated orange rind (if desired)

Cream sugars, oleo, oil, eggs, and vanilla. Mix the dry ingredients into the well-blended mixture. Refrigerate the dough for an hour or so. Roll into walnut-sized balls, roll in sugar and flatten on cookie sheet with flat glass bottom. Bake until lightly browned at 350°.

SUGAR COOKIES

Wilma Quinn

1 c. margarine	5 c. flour
2 c. sugar	2 tsp. soda
2 eggs	2 tsp. cream of tartar
1 c. salad oil	1/2 tsp. salt
2 tsp. vanilla	

Cream margarine, add sugar, eggs, and oil and vanilla. Mix in dry ingredients. Form dough into small balls, place on ungreased cookie sheet, flatten with a fork. Shake on colored sugar and trims. Bake in a 350° oven for 10 minutes. Makes 90 cookies.

SUGAR COOKIES

Deb Wernli

2 c. sugar	2 tsp. soda
1 c. margarine	2 tsp. cream of tartar
1 c. salad oil	2 tsp. vanilla
2 eggs	1/2 tsp. salt
5 c. flour	

Cream the sugar, margarine and oil. Add eggs and vanilla. Add the dry ingredients sifted together. Make walnut-size balls, roll in sugar and place on pan. Press down with the bottom of a glass dipped in sugar. Bake at 350° for 7 to 9 minutes. I frosted with powdered sugar frosting the color of the nearest holiday.

SUGAR COOKIES

Mary Conard

1 c. oleo	1/2 tsp. lemon
1 3/4 c. powdered sugar	1 tsp. soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	1/4 tsp. salt
1 tsp. butter flavoring	2 c. flour

Sift dry ingredients together. Mix all together and let stand one hour in refrigerator. Drop by teaspoon on greased cookie sheet. Press down with glass that has been dipped in sugar. Bake in 350° oven 10 to 12 minutes. You may add nuts.

DEB'S SOFT OLD-FASHION BUTTERMILK COOKIES

Mendy Ritzman

2 c. sugar	2 tsp. soda
1 c. butter	1/2 tsp. salt
2 eggs	1 c. buttermilk
2 tsp. vanilla	3 1/2 to 4 c. flour

Cream butter and sugar. Add eggs and mix. Add vanilla to buttermilk. Add alternately buttermilk, then flour. Chill for an hour. Bake in 350° oven for 10 minutes. Add frosting.

CASBAH COOKIES (Cookie cutter cookies)**Mendy Ritzman**

1 c. butter	3 c. flour
1 c. sugar	1/2 tsp. soda
2 eggs	1/2 tsp. baking powder
1/2 tsp. vanilla	1/2 tsp. salt

Cream butter and sugar and blend eggs and vanilla, mix the rest in. Chill for an hour or more. Roll out and cut in different shapes. Cook in 400° oven for 8 minutes or until lightly brown.

SWEDISH COOKIES**Mendy Ritzman**

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

Mix in order. Shape dough in 4 long round tubes and wrap in waxed paper and chill for 1 hour. Slice thin and bake in 350° oven for 10 to 12 minutes.

NOTE: **DO NOT BROWN!** You also can drop by spoonfuls.

CARAMEL-SPICE-OATMEAL COOKIES**Mendy Ritzman**

2/3 c. flour	1/2 c. butter
1/2 tsp. salt	1 egg
1/2 tsp. baking soda	1/2 tsp. vanilla
1/2 tsp. cinnamon	1 1/2 c. quick-rolled oats
1/2 c. sugar	1/4 c. chopped walnuts
1/2 c. brown sugar	

Mix flour, salt, soda, and cinnamon. Add sugars, butter, egg, and vanilla. Beat until smooth. Stir in oats and walnuts. Shape in two (1 1/2 inch) rolls. Wrap in waxed paper, chill at least 3 hours. Slice 1/4 inch thick. Place 2 inches apart on cookie sheet. Bake at 350° for 10 to 20 minutes. Makes 48 cookies. You can double the recipe.

HEATH BAR COOKIES**Mendy Ritzman**

40 club crackers 12 oz. pkg. semi-sweet or
 1 c. sugar milk chocolate chips
 2 sticks butter

Preheat oven to 400°. Line cookie sheet with foil. Then grease foil with butter. Place crackers on foil (salty side up). Melt butter, add sugar and boil for 3 minutes and pour over crackers. Bake for 5 minutes. Remove from oven and immediately spread a 12 ounce package of chocolate chips. Chips will melt as you spread them. Refrigerate to cool. Peel off foil and break into pieces. They will not be uniform in size. Can be kept in refrigerator for a snack.

APRICOT NECTAR COOKIES**Maxine Thompson**

1/2 c. raisins 1/2 c. cut-up pecans
 1/2 c. cut-up dates

Add to 1 cup hot apricot nectar and set aside.

NO. 1:

1 c. sugar 1 egg
 1/2 c. shortening 1 tsp. orange extract

NO. 2:

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

Cream number 1. Add number 2 alternately with raisin mixture. Bake at 350° for 5 to 8 minutes or until slightly brown. Frost with powdered sugar frosting. Use apricot nectar instead of milk. Add 1 teaspoon orange extract.

GRAHAM COOKIES**Jackie Laux**

1 c. butter or oleo 1 c. brown sugar
 1 c. chopped pecans

Line jelly roll pan with foil and grease the foil. Place the
 Continued Next Page

GRAHAM COOKIES (Continued)

graham crackers on the pan, covering solidly. It is okay to use broken crackers. Combine ingredients in the saucepan. Boil about 3 minutes or less, just until it starts to caramelize. Pour the hot mixture over crackers. Spread evenly. Bake at 350° for 8 minutes. Cut immediately. I like diamond shapes. Serves 2 dozen.

GERMAN KUCHEN

Sheri Wrenn

2 c. warm milk	2 c. sweet or sour cream or Pet
1/2 c. sugar	milk or buttermilk
1/2 c. shortening	2 eggs
1 tsp. salt	1 1/2 T. flour
2 pkgs. yeast	1 1/2 c. sugar
2 eggs	Fruit of choice: rhubarb, apples,
6 to 8 c. flour	peaches

Mix as for any sweet dough, 2 cups warm milk, 1/2 cup sugar, 1/2 cup shortening, 1 teaspoon salt, 2 packages yeast, and 2 eggs, beaten. Stir in 6 to 8 cups flour, 1 cup at a time. Divide the dough into eight balls. Roll each ball of dough and place in eight pie tins. Let rise for about 20 minutes. With the back of a spoon, press the center of the dough down, leaving a small crust around the edge. Fill with cream filling and bake 25 minutes at 350°. Test for doneness by inserting table knife into center. If it is done the knife will come out clean.

CREAM FILLING:

Heat 2 cups cream. Beat eggs, add sugar and flour. Mix into cream and cook until thick. With the back of spoon, press the center of dough down and spread filling onto kuchen. Any kind of fruit may be used. (If you use rhubarb, add 1/4 cup sugar to the fruit before using.) Add the fruit of your choice to the top of the filling. Sprinkle with cinnamon before baking.



GINGER COOKIES

Jackie Shafar

COOKIES:

1/2 c. oleo	1/2 tsp. salt
1 c. sugar	2 tsp. ginger
1 egg	1/2 tsp. cloves
1 c. molasses	1 tsp. cinnamon
1 c. hot water	1 tsp. nutmeg
2 tsp. soda	4 c. flour

FROSTING:

1/4 lb. oleo	1 c. brown sugar
1/4 c. milk	Powdered sugar

Cream oleo and sugar. Add egg. Mix well. Add molasses and water. Stir in spices and flour. Bake 350° for 9 minutes. Makes about 6 dozen.

FROSTING:

Combine oleo, brown sugar, and milk. Boil 2 minutes. Beat in powdered sugar for right consistency. Spread warm on cooled cookies.

MRS. FIELD'S COOKIES

Jean Richardson

Cream:

2 c. butter	2 c. brown sugar
2 c. sugar	

Add:

4 eggs	2 T. vanilla
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Mix together:

4 c. flour	1 T. salt
5 c. oatmeal, ground fine, measure before grinding	2 T. baking powder
	2 T. soda

Add:

24 oz. chocolate chips	8 oz. grated Hershey bar
2 c. chopped nuts	

Bake on ungreased cookie sheet. Make golf ball-size cookies.

Continued Next Page

MRS. FIELD'S COOKIES (Continued)

Place 2 inches apart and bake 375° approximately 10 minutes. Makes 112 cookies. I use 8 ounces miniature milk chocolate chips. Grind oatmeal in blender.

FROSTED SOUR CREAM DROPS**Maxine McElroy**

3 1/4 c. sifted flour	1 1/2 c. sugar
1 tsp. salt	2 eggs
1/2 tsp. baking powder	1 T. vanilla
1/2 tsp. soda	1/2 tsp. almond extract
1 c. or 2 sticks margarine	1 c. (1/2 pt.) dairy sour cream

Sift dry ingredients together. Cream margarine and sugar until fluffy. Beat in eggs, vanilla, and almond extract. Add dry ingredients alternately with sour cream. Blend well and chill thoroughly. Drop by tablespoon 2 inches apart on greased baking sheet. Bake in 375° oven 10 to 12 minutes. When cool frost with:

1/4 c. butter	1/2 tsp. almond extract
2 1/2 c. powdered sugar	2 T. cream
Dash salt	1 tsp. vanilla

RANGER COOKIES**Mendy Ritzman**

2 c. Crisco	2 tsp. salt
2 c. sugar	2 tsp. soda
2 c. brown sugar	1 tsp. baking powder
4 eggs	2 c. oatmeal
2 tsp. vanilla	4 c. Rice Krispies
4 c. flour	1 c. coconut

Cream shortening with sugars, add eggs and vanilla and cream well. Sift the flour with soda, salt, baking powder. Combine oatmeal, Rice Krispies and coconut. Fold the ingredients into creamed mixture. Mix well, drop by spoonfuls onto greased cookie sheet. Bake in 350° oven for 10 to 12 minutes.

Work is love made visible.

HOLLY DROP COOKIES

Joyce Cooper

1/2 c. butter	2 1/2 c. sifted cake flour
1/2 c. plus 2 T. other shortening	1 c. pecans, chopped
1 c. powdered sugar	1/3 c. drained, chopped maraschino cherries
2 tsp. vanilla	

Cream butter and shortening until light. Cream in powdered sugar and vanilla. Add flour and nuts. Then stir in cherries, reserving a few pieces to top each cookie. Drop in small portions onto cookie sheet. Bake at 325° for 15 minutes.

CIVIL WAR SPICE COOKIES

Vera Emerson

1 c. brown sugar	1/4 tsp. salt
1 1/2 c. sorghum or molasses	2 tsp. ginger
1 c. lard or butter (if there is any)	1 tsp. cinnamon
2 eggs	1 tsp. nutmeg
1/2 c. hot water	5 c. flour (more if ground at Stoutingers mill)
2 tsp. soda	

Cream lard/butter, sorghum, and sugar. Add eggs, beat and add soda, salt, and spices to hot water. Stir into batter and add flour. Drop cookies from a teaspoon onto ungreased pan, sprinkle with sugar (or "spat flat" with a tumbler in sugar). Bake 375° for 8 to 10 minutes. This recipe was written by a Grandmother Sutter in an old ledger with a pen made from a wild goose quill dipped in pokeberry juice. After the Sutter family came to Northeast Iowa from Indiana in 1850, the book was destroyed and this recipe was written from memory.

FRANNIE'S CRISPIES

Mendy Ritzman

1/2 c. scalded milk	2 pkgs. yeast, dissolved in 1/2
1/2 c. sugar	c. warm water and 1 tsp. sugar
1 tsp. salt	2 well-beaten eggs
1/2 c. oleo	4 1/2 c. flour
	Sugar, cinnamon and pecans
	Continued Next Page

FRANNIE'S CRISPIES (Continued)

Mix together first 4 ingredients. When cool, add yeast and eggs, add flour and knead as for rolls. Let rise until double in bulk (2 hours). Divide dough in 2 parts. Roll out on sugar and cinnamon sprinkled board. Put nuts on and roll up and cut in 1/2 inch pieces. Flatten each piece on sugared board. Roll thin as possible and place on greased cookie sheet. Let rise 10 minutes and bake in 375° oven for 10 minutes. Makes 46. Can put a spoonful of homemade apple butter in middle and fold over and pinch edges together and bake.

MOLASSES COOKIES**Doris Hoffman**

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

Combine sugar, shortening, egg, and molasses. Beat well. Add flour, soda, spices, and salt. Mix well and roll into one inch balls, then dip in sugar. Place on greased sheet about 2 inches apart. Bake 375° for 8 to 10 minutes.

DIABETIC OATMEAL COOKIES**Belle Gossard**

1/2 c. oleo, softened	1/4 tsp. salt
4 tsp. Sweet 10	1/2 tsp. soda
1 tsp. vanilla	3/4 c. cold water
1 egg, beaten	1 c. quick oats
1 c. flour	1/2 c. raisins
1 tsp. cinnamon	

Combine oleo, sweetener, egg, and vanilla. Beat 1/2 minute on high. Add flour, cinnamon, salt, soda, and water. Beat at low speed about 2 minutes. Stir in oatmeal and raisins. Dough will be soft. Drop by rounded teaspoons about 2 inches apart on greased sheet. Bake at 375° about 12 to 15 minutes. Makes 24. I take these to Crest Haven Care Center for the diabetics.

NO-BAKE COOKIES

Blanche Cook

2 c. sugar
 1/4 c. cocoa
 1 stick oleo
 1/2 c. milk
 Pinch salt

1 tsp. vanilla
 1/2 c. peanut butter
 3 c. quick-cooking oatmeal
 Nuts (if desired)

Boil hard for one minute the sugar, cocoa, oleo, milk, vanilla, and salt. Remove from heat and add peanut butter, stir in well, then stir in the quick oat flakes. Drop by teaspoon on waxed paper or greased pan. Let cool.

CORNFLAKE COOKIES

Mendy Ritzman

1 1/4 c. Crisco
 1 c. sugar
 1 c. brown sugar
 2 eggs
 1 tsp. vanilla
 2 c. coconut

2 c. flour
 1 tsp. soda
 1/2 tsp. baking powder
 1/2 tsp. salt
 2 c. cornflakes

Mix everything together. Drop by spoonfuls on greased cookie sheet. Bake for 10 minutes in 350° oven.

NOTE: Can add dates, raisins, nuts, or a dab of oatmeal instead of all the coconut, or 1 tablespoon peanut butter.

WORLD'S BEST CHOCOLATE CHIP COOKIES

Dawn Richardson

1 c. white sugar
 1/2 c. brown sugar
 1 egg
 2 tsp. soda
 1 tsp. cream of tartar
 2 c. chocolate chips

1/2 c. butter
 1/2 c. shortening
 2 c. flour
 1/2 tsp. salt
 1 tsp. vanilla

Cream butter, shortening, brown and white sugars. Add egg and vanilla. Combine dry ingredients and add to creamed mixture. Stir in chips. Drop by teaspoon on greased cookie sheet. Bake 8 to 10 minutes in preheated 325° oven.

COOKIE PIZZA

Barbara Kuyper

1/2 c. butter, softened	1/2 c. coconut, flaked or
3/4 c. brown sugar, packed	shredded
1 egg	1/2 c. chopped walnuts
1 tsp. vanilla	(optional)
3/4 c. all-purpose flour	1 c. semi-sweet chocolate chips
1/2 tsp. baking powder	1/2 c. peanut butter chips
1/2 tsp. baking soda	1/2 c. candy-coated chocolate
1 c. rolled oats	pieces

In medium bowl, beat together butter, brown sugar, egg, and vanilla until light and fluffy. Add flour, baking powder, baking soda, oats, beating until blended. Stir in coconut and walnuts. Spread dough evenly in greased pizza pan. Sprinkle with chocolate chips and peanut butter chips. Bake at 350° for 13 to 15 minutes or until golden brown. Do not underbake. Immediately garnish with candy-coated chocolate pieces. Position them on top of warm chocolate chips so the candies will stick. Cut cooled cookie pizza into wedges.

CHOCOLATE CHIP COOKIES

Maxine Thompson

1/2 c. (1 stick) butter or	1/2 tsp. baking powder
margarine	1/2 tsp. baking soda
3/4 c. brown sugar, packed	1/4 tsp. salt
1/4 c. sugar	2 1/2 c. crispy rice cereal,
1 egg	crushed to 1 1/2 c.
1 tsp. vanilla	1 c. semi-sweet chocolate
1 c. flour	morsels

Preheat oven to 350°. Grease baking sheet. In large bowl of electric mixer, cream butter and both sugars. Beat in egg and vanilla. Stir together flour, baking powder, baking soda, and salt. Add to creamed mixture. Mix well. Stir in crispy rice and chocolate morsels. Drop by level tablespoon onto baking sheet, approximately 2 inches apart. Bake 8 to 10 minutes or until bottoms are lightly brown. Let stand 1 minute before removing from baking sheet. Makes approximately 4 dozen cookies. NOTE: May be made into bar cookies. Spread in greased 13 x 9 x 2 inch pan. Bake 18 to 20 minutes or until lightly browned. Cool. Cut into bars.

CREAM-FILLED CONFETTI COOKIES

Mendy Ritzman

COOKIE:

1 c. sugar	2 1/2 c. flour
1/2 c. butter, soft	1 tsp. baking powder
1/4 c. Crisco	3/4 tsp. salt
1 tsp. vanilla	1/3 c. candy sprinkles
2 eggs	

FILLING:

3/4 c. butter, soft	1 tsp. vanilla
2 c. powdered sugar	1 egg

COOKIE:

In large bowl, combine sugar, 1/2 cup butter, shortening, 1 teaspoon vanilla, and 2 eggs, beat well. Add flour, baking powder, and salt and mix well. Stir in candy sprinkles. Cover dough and refrigerate for at least 1 hour for easier handling. Heat oven to 400°. On lightly-floured surface, roll out dough, 1/3 at a time to 1/8 inch thickness, cut with 2 1/2 inch round cookie cutter. Place 1 inch apart on ungreased cookie sheets. Bake at 400° for 5 to 7 minutes or until light golden brown. Cool 1 minute. Remove from cookie sheet and cool.

FILLING:

In medium bowl, beat 3/4 cup butter until softened. Gradually add powdered sugar, blend well. Add 1 teaspoon vanilla and 1 egg, beat until light and fluffy. Add coloring, blend well. Spread one heaping teaspoon of filling between 2 cookies, repeat with remaining cookies. Store filled cookies in refrigerator. Makes 3 1/2 dozen cream-filled cookies.

NOTE: Can add coloring to cookie dough or frosting.

PEANUT BUTTER COOKIES

Mendy Ritzman

1 c. Crisco	1 c. peanut butter
1 c. sugar	3 c. flour
1 c. brown sugar	2 tsp. soda
2 eggs	1/2 tsp. salt
1 tsp. vanilla	

Mix all together and bake in 350° oven for 10 minutes. Makes 5 dozen.

CHOCOLATE CHIP-PECAN COOKIES

Marie Spriggs

1 c. margarine	3 1/2 c. flour
1 c. oil	1 tsp. soda
1 c. brown sugar	1 tsp. cream of tartar
1 c. white sugar	1 tsp. salt
1 tsp. vanilla	1 c. Rice Krispies
1 egg	1 c. quick oatmeal
Lg. pkg. chocolate chips	1/2 to 1 c. chopped pecans

Mix margarine, oil, sugars, egg, and vanilla together. When well creamed, add the soda, tartar, salt, and flour. When mixed well, add the Krispies, oatmeal, chips, and pecans. Bake at 350° for 10 to 12 minutes or until beginning to brown.

VARIATIONS: Delete the chips and pecans and use 1 cup chopped peanuts for a peanut cookie.

REFRIGERATED OAT COOKIES

Mary Conard

1 c. oleo	1/4 tsp. salt
1/2 c. white sugar	1 tsp. vanilla
1/2 c. brown sugar	1 c. raisins
1 egg	2/3 c. nuts
2 c. flour	1 1/2 c. quick oats
1/2 tsp. soda	

Pour hot water over raisins and let set a while, then drain. Beat oleo and sugar until creamy, blend in egg. Stir dry ingredients. Then add to creamed mixture. Add raisins and nuts, then oats. Chill for an hour or so. Then put by teaspoon on a greased cookie sheet. Bake in 350° oven for 10 to 12 minutes. I press down with glass.



CORNFLAKE COOKIES

Marilyn Goodrich

1 1/4 c. margarine	2 2/3 c. flour
1 c. sugar	1 tsp. baking soda
1 c. brown sugar	1/2 tsp. baking powder
2 eggs	1 c. coconut
1 tsp. vanilla	2 c. cornflakes

Mix all together. Bake at 350° for 8 to 10 minutes.

OATMEAL COOKIE MIX

Pauline McCoy

4 c. flour	2 c. white sugar
1 tsp. salt	2 c. brown sugar
2 tsp. baking soda	2 c. shortening
1 tsp. baking powder	6 c. quick-cook oatmeal

Mix all ingredients together in a **large** mixing bowl. Keep in jar or container in the refrigerator. When you want to bake cookies, take out 2 cups mix and add 1 egg. You may add chocolate chips, nuts, etc. Bake at 350° until brown, approximately 13 minutes. This will make approximately 18 cookies for each 2 cups of mix. You can double this by using 4 cups of mix with 2 eggs. (A GOOD RECIPE FOR KIDS.)

OATMEAL AND FRUIT COOKIES (No sugar)

Beth Perry

1 c. sifted flour	1/2 c. reg. margarine or butter
1 tsp. baking soda	1 c. quick-cooking oatmeal
1 c. water	2 eggs, beaten
1/2 c. chopped, pitted dates	1 tsp. vanilla
1/2 c. chopped, peeled apple	3/4 c. chopped nuts
1/2 c. raisins	

(This dough needs to be refrigerated overnight.) Sift flour and baking soda together into bowl. Set aside. In a 2 quart saucepan, bring water, dates, apple, and raisins to a boil over medium-high heat. Reduce heat to low, simmer 3 minutes. Remove from heat. Add margarine, stir until melted. Pour mixture into

Continued Next Page

OATMEAL AND FRUIT COOKIES (Continued)

large mixing bowl, cool slightly. Stir in dry ingredients, oats, beaten eggs, vanilla, and nuts until well blended. Cover and refrigerate overnight. Heat oven to 350°. Place dough by heaping teaspoonfuls 2 inches apart on greased baking sheet. Bake 12 to 14 minutes, cool on racks. Store in refrigerator in airtight container. Makes about 40 cookies, 70 calories each.

THREE-IN-ONE COOKIE**Alzoa McNichols**

1 c. white sugar	2 c. quick oatmeal
1 c. brown sugar	1 c. coconut
1 c. shortening	1 tsp. soda
2 eggs	1 tsp. baking powder
2 c. sifted flour	1 (6 oz.) pkg. chocolate chips

Beat well, shortening, eggs, and sugar. Add flour, oatmeal, coconut, soda, baking powder, and chocolate chips. Drop by teaspoonfuls on greased cookie sheet. Bake at 350° for 8 minutes. Makes 6 dozen.

MOTHER'S SUGAR COOKIES**Alzoa McNichols**

3 c. flour	2 eggs, beaten
2 tsp. baking powder	1 c. sugar
1 tsp. soda	4 T. milk
1 c. shortening (oleo)	1 tsp. vanilla

Combine flour, baking powder, and soda. Cut in shortening. Add eggs, sugar, milk, and vanilla. Chill at least 1 hour or overnight. Roll out. Cut with cookie cutter. Bake 8 to 10 minutes in 375° oven.

You can't get anywhere today if you are still mired down in yesterday.

OATMEAL COCONUT CRISPIES

Helen Taylor Briley

1 c. shortening	2 1/2 c. flour
1 c. granulated sugar	1 tsp. soda
1 c. brown sugar, packed	1 tsp. salt
2 eggs	1 c. quick oatmeal
1 tsp. vanilla	1 c. flaked coconut

Mix shortening, sugars, eggs, and vanilla until fluffy. Sift flour, soda, and salt. Stir into shortening mixture. Blend in oatmeal and coconut. (Dough will be soft.) Shape into 2 rolls about 2 inches in diameter. Wrap in waxed paper. Refrigerate overnight. Heat oven to 400°. Cut into 1/4 inch slices. Place on lightly greased baking sheet. Bake about 12 minutes or until lightly browned. Makes about 6 dozen cookies.

SPICE COOKIES

Mendy Ritzman

1 c. sugar	1/4 tsp. cloves
1 c. Crisco	1/4 tsp. ginger
1 egg	1/4 tsp. salt
1 T. dark molasses	1 tsp. cinnamon
2 c. flour	1 1/2 tsp. soda
1/4 tsp. allspice	

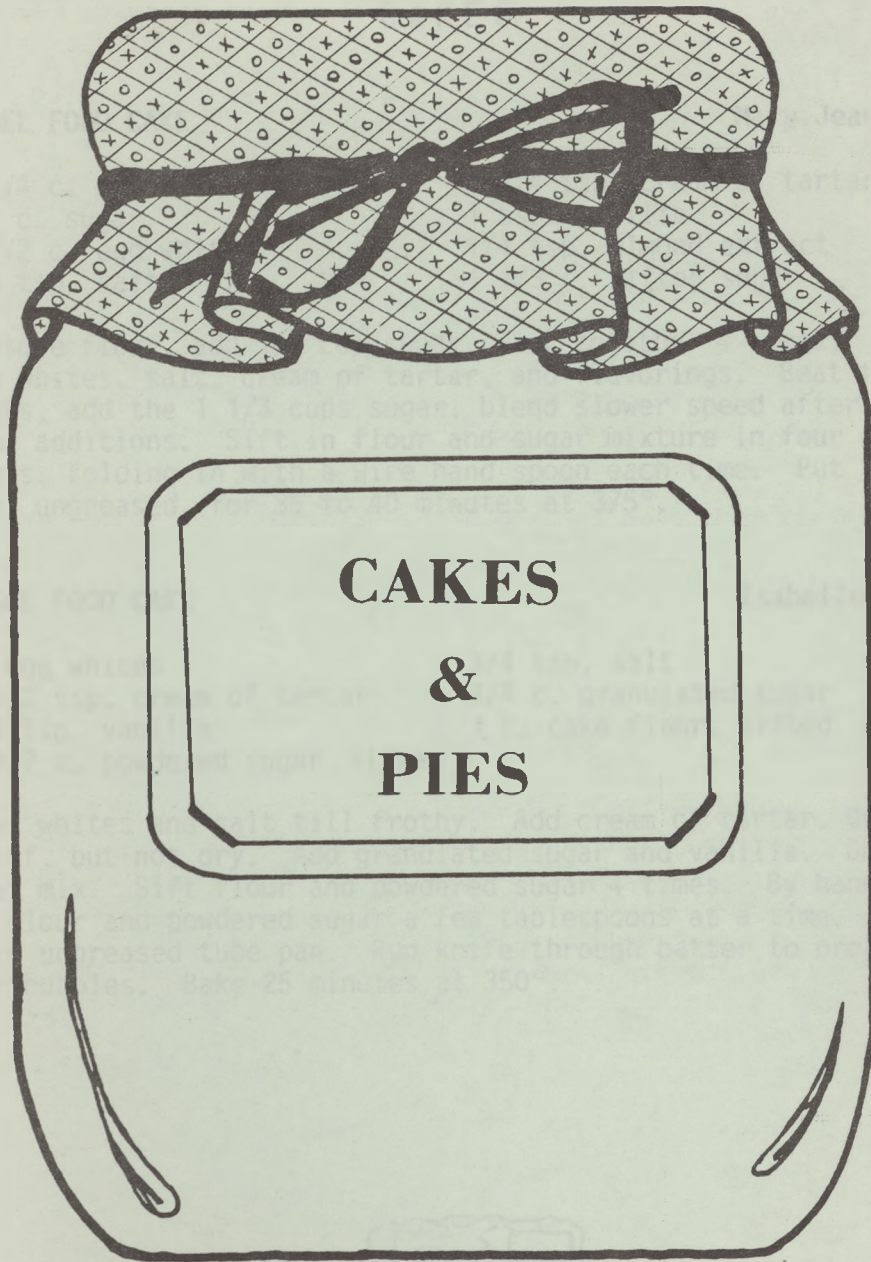
Cream sugar and shortening and mix in egg and molasses. Sift dry ingredients and mix into creamed mixture. Form into small balls about as big as your thumbnail and roll in cinnamon and sugar. Place on greased cookie sheet (don't press down). Bake at 300° for 12 to 15 minutes. These cookies are crisp yet tender.

BROWNIES

Mendy Ritzman

6 oz. melted chocolate sqs. or	3 c. sugar
1/3 c. cocoa plus 2 T.	2 1/4 c. flour
1 c. Crisco	1 1/2 tsp. salt
6 eggs	1 1/2 tsp. baking powder

Preheat oven to 350°. Bake in 9 x 13 inch pan 30 to 35 minutes.



CAKES

ANGEL FOOD CAKE

Mary Jean Kuhns

- | | |
|----------------------------|----------------------------|
| 1 1/4 c. sifted cake flour | 1 1/4 tsp. cream of tartar |
| 1/2 c. sugar | 1 tsp. vanilla |
| 1 1/2 c. egg whites | 1/4 tsp. almond extract |
| 1/4 tsp. salt | 1 1/3 c. sifted sugar |

Measure flour, add 1/2 cup sugar, sift together 4 times. Combine egg whites, salt, cream of tartar, and flavorings. Beat to soft peaks, add the 1 1/3 cups sugar, blend slower speed after each of four additions. Sift in flour and sugar mixture in four additions, folding in with a wire hand spoon each time. Put into pan, ungreased, for 35 to 40 minutes at 375°.

ANGEL FOOD CAKE

Isabelle Vicker

- | | |
|---------------------------------|-------------------------|
| 12 egg whites | 3/4 tsp. salt |
| 1 1/2 tsp. cream of tartar | 3/4 c. granulated sugar |
| 3/4 tsp. vanilla | 1 c. cake flour, sifted |
| 1 1/2 c. powdered sugar, sifted | |

Beat whites and salt till frothy. Add cream of tartar. Beat till stiff, but not dry. Add granulated sugar and vanilla. Do not over mix. Sift flour and powdered sugar 4 times. By hand, fold in flour and powdered sugar a few tablespoons at a time. Pour into ungreased tube pan. Run knife through batter to break large air bubbles. Bake 25 minutes at 350°.



ANGEL FOOD CAKE

Debbie (Cooper) Lemon

1 c. cake flour	1/4 tsp. salt
3/4 c. plus 2 T. sugar	3/4 c. sugar
12 egg whites	1 1/2 tsp. vanilla
1 1/2 tsp. cream of tartar	1/2 tsp. almond extract

In a large mixing bowl, beat egg whites, cream of tartar and salt until foamy. Add second amount of sugar, 2 tablespoons at a time, beating on high speed until meringue holds stiff peaks. Gently fold in flavorings. Sprinkle flour-sugar mixture 1/4 cup at a time over meringue, folding in gently, just until flour-sugar mixture disappears. Push batter into ungreased tube pan. Bake 30 to 35 minutes in a 350° preheated oven.

RAW APPLE CAKE

Ardis Pitt

4 c. raw apples, unpeeled and diced	2 tsp. cinnamon
2 c. sugar	2 c. flour
2 eggs	1 tsp. salt
1 c. oil	1 1/2 tsp. soda
2 tsp. vanilla	3/4 c. chopped nuts
	1/2 c. raisins (if desired)

Mix apples and sugar, let set one hour. Sift flour, salt, soda, and cinnamon together. Mix oil, eggs, and vanilla. Add flour mixture. Add apple mixture, nuts, and raisins. Bake in a greased and floured 9 x 12 inch pan at 350° for 40 minutes or until toothpick comes out clean. Serve warm or cold. Top with whipped topping, caramel sauce or other topping of your choice.

RAW APPLE CAKE

Linda Main

2 c. sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
1 1/4 c. oil	1 tsp. cinnamon
2 c. raw apples	3 c. flour
1 c. nuts	1 tsp. vanilla

Continued Next Page

RAW APPLE CAKE (Continued)

Mix sugar, eggs, and oil. Add soda, salt, and cinnamon. Fold in apples and flour (will be very thick). Add vanilla and nuts. Bake in greased 8 x 12 inch pan at 350° for 45 minutes.

APPLESAUCE CAKE**Garland Townsend**

1 c. sugar	1/2 tsp. baking powder
1/2 c. shortening	1 tsp. cinnamon
1 egg	1/2 scant tsp. ground cloves
1 1/2 c. flour	1 c. finely cut apple
1/2 c. cold coffee	1/2 c. cooked raisins
1 scant tsp. soda	1/2 c. nutmeats
Pinch salt	

Cream sugar and shortening, add egg and beat, add coffee, then stir in dry ingredients, then apple, nuts, and raisins. Bake 50 minutes in 375° oven in loaf pan. (You don't have to add raisins unless you want to.)

IOWA APPLE CAKE**Velma Wolfe**

4 c. diced apples	2 tsp. soda
2 c. sugar	1 1/2 tsp. cinnamon
1/2 c. vegetable oil	2 tsp. vanilla
2 eggs	1/2 tsp. salt
2 c. flour	

Add sugar to diced apples. Mix in well. Add eggs mixed with oil and vanilla. Sift dry ingredients together. Add to apple mix. Blend, pour into 9 x 13 x 2 inch pan. Bake in 350° oven for 50 to 60 minutes.

If you never stick your neck out, you'll never get your head above the crowd.

MY OWN FLING CAKE

(Continued) Virginia Squires

5 c. washed and cut rhubarb	2 c. miniature marshmallows
1 c. sugar	1 pkg. white cake mix
1 (3 oz.) pkg. raspberry gelatin	2 eggs

Arrange rhubarb in greased 9 x 13 inch pan. Sprinkle with sugar and gelatin. Top with marshmallows. Prepare cake mix with eggs and water as called for in the mix. Spread batter evenly over mixture in pan. Bake 350° for 50 to 55 minutes. Cool for 5 minutes, then turn upside-down on serving tray. (I use cookie sheet.) Serve warm topped with whipped cream. Serves 12 to 15.

RAW CARROT CAKE

Penny Cooper

2 c. flour	2 tsp. cinnamon
2 c. sugar	1 tsp. salt
2 tsp. soda	2 tsp. baking powder

Add and beat after each addition:

1 1/2 c. oil	4 eggs
3 c. raw grated carrots	1/2 tsp. lemon juice

Pour into 9 x 13 inch pan. Bake for 35 minutes in 350° oven. Frost when cool.

FROSTING:

Beat together:

8 oz. cream cheese	1/4 c. oleo
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Add:

2 tsp. vanilla	Dash of lemon juice
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Beat until smooth.



CARROT CAKE

Merri Sorden

- | | |
|----------------|--|
| 1 1/2 c. oil | 1 tsp. cinnamon |
| 3 eggs | 1 c. nuts |
| 2 c. sugar | 1 sm. can pineapple, slightly
drained |
| 2 c. flour | 2 c. shredded carrots |
| 2 tsp. soda | 1 c. coconut |
| 1 tsp. salt | |
| 2 tsp. vanilla | |

Sift dry ingredients together in large bowl. Add oil, then 1 egg at a time and mix well. Fold in nuts, pineapple, carrots, and coconut. Bake in oiled 9 x 13 inch pan for 50 to 55 minutes.

When cool, frost with Cream Cheese Frosting:

- | | |
|-----------------------------|--------------------------|
| 1 (3 oz.) pkg. cream cheese | 1 tsp. vanilla |
| 1/4 c. margarine | Sm. amount half-and-half |
| 2 c. powdered sugar | |

CARROT CAKE

Rowena Hammans

- | | |
|-------------------------|------------------------|
| 3 c. grated raw carrots | 1/2 tsp. salt |
| 4 eggs, unbeaten | 2 c. all-purpose flour |
| 2 c. sugar | 1 tsp. vanilla |
| 1 1/2 c. vegetable oil | 1 tsp. cinnamon |
| 2 tsp. baking soda | 1 c. chopped pecans |

In electric mixer bowl, combine carrots, eggs, and oil and beat until combined. Add remaining ingredients and beat well. Pour into a 9 x 13 inch pan or a bundt pan that has been oiled and floured. Bake in a 350° oven for approximately 45 minutes.

FROSTING:

- | | |
|-----------------------------|------------------|
| 1 (8 oz.) pkg. cream cheese | 1/2 stick butter |
| 1 lb. powdered sugar | 1 tsp. vanilla |

Beat cream cheese until fluffy. Gradually beat in powdered sugar, butter, and vanilla. Use to frost Carrot Cake.

It takes both rain and sunshine to make a rainbow.

GERMAN CHOCOLATE CAKE

Fern Kessler

German chocolate cake mix 1/3 c. Crisco
 3 eggs 1 can cherry pie mix
 1/2 c. milk

Mix together. Bake in 9 x 13 inch pan at 350°. Very good.

HEAVY CHOCOLATE CAKE

Mendy Ritzman

2 eggs 3 c. flour
 1 c. salad oil 2 c. sugar
 1 c. sour cream or half & half 1 tsp. salt
 2 tsp. soda 3/4 c. cocoa
 1 tsp. vanilla 1 c. boiling water

Put all ingredients in deep mixing bowl. Make well in center and add water last. Stir thoroughly. Makes a large 9 x 13 inch cake. Bake at 350° for 30 to 35 minutes or until top springs back when touched. Cake will have cracks on top.

CHOCOLATE COOKIE SHEET CAKE

Dee Ann Stults

2 c. flour 2 sticks margarine
 2 c. sugar 1 c. water
 1/2 tsp. salt 3 T. cocoa
 2 eggs, well beaten 1/2 c. buttermilk
 1 tsp. soda 1 tsp. vanilla

Sift flour, resift with sugar and salt. In a saucepan, put margarine, water, and cocoa, bring to a boil and pour over flour and sugar mixture. In another bowl, mix eggs, soda, buttermilk, and vanilla. Add to above mixture and mix well. Bake in a greased and floured shallow pan (12 x 20 x 1 inch) for 20 minutes at 350°. Start icing the last 5 minutes the cake is baking.

CHOCOLATE COOKIE SHEET CAKE (Continued)**QUICK AND EASY ICING:**

1 stick margarine	1 box powdered sugar
3 T. cocoa	1 tsp. vanilla
5 T. milk	1/2 c. pecans (optional)

Mix margarine, cocoa, and milk in saucepan. Heat over low heat, do not boil. Remove from heat and add powdered sugar, pecans (optional), and vanilla. Mix well. Frost cake as soon as removed from oven.

MOIST CHOCOLATE CAKE

Marie Spriggs

1 stick margarine	2 c. flour
1 1/2 c. white sugar	1 tsp. salt
1/2 c. cocoa	2 eggs
2 tsp. soda dissolved in	1 tsp. vanilla
1/2 c. milk	1 c. boiling water (use later)

Mix the oleo, sugar, cocoa, eggs, salt, and vanilla. Mix the soda in with the milk and add alternately with the flour. After mixing all these ingredients, pour the 1 cup boiling water over mixture. The batter will be of thin consistency. Makes one longish pan cake or 18 cupcakes. Use favorite chocolate icing. The cupcakes are nicely formed to a peak. All freeze well. Bake 350° for 30 minutes for the cake and less for the cupcakes.

BLACK MIDNIGHT CAKE

Jane Briley

2 1/4 c. flour	1 tsp. salt
1 2/3 c. sugar	1 1/4 c. water
2/3 c. cocoa	3/4 c. shortening
1 1/4 tsp. baking soda	2 eggs
1/4 tsp. baking powder	1 tsp. vanilla

Preheat oven to 350°. Measure all ingredients into large mixer bowl. Blend 1/2 minute on low. Beat 3 minutes at high speed. Pour into one (13 x 9 x 2 inch) pan or two (9 inch) layer pans. Bake 45 minutes for 13 x 9 x 2 inch pan. Bake 30 to 35 minutes for 9 inch layer pans.

CHOCOLATE SALAD DRESSING CAKE

Vera Emerson

1 c. sugar	1 c. water
1 c. salad dressing	1 tsp. vanilla
5 T. cocoa	Pinch salt
2 tsp. soda	

Mix sugar, cocoa, dressing, and soda first. Add remaining ingredients and mix well. Bake for 20 minutes at 350°.

PINEAPPLE UPSIDE-DOWN CAKE

Esther Drake

1/2 c. butter	1/4 tsp. salt
1 c. brown sugar	1 c. flour
1 (20 oz.) can sliced pineapple, drained	1 1/2 tsp. baking powder
3 eggs, separated	1 T. hot water
1 c. sugar	2 tsp. vinegar

Use a 10 inch baking dish. Melt butter and brown sugar until sugar is soft. Spread evenly. Place pineapple slices evenly on pan bottom. Prepare batter from 3 beaten egg yolks, sugar, salt, flour, and baking powder. Add hot water and vinegar. Batter will be stiff. Fold in 3 stiffly-beaten egg whites. Pour over pineapple. Bake at 350° for 35 minutes, cool 5 minutes, turn upside-down on large plate.

CHOCOLATE A 'LA ORANGE CHEESECAKE

Roberta Miller

8 oz. softened cream cheese	1 c. evaporated milk, undiluted
14 1/2 oz. can sweetened condensed milk	6 oz. can thawed orange juice concentrate
3 oz. melted cooled semi-sweet chocolate	9 inch ready-prepared pie shell

Beat cream cheese smooth in small mixer bowl. Slowly add sweetened condensed milk, then chocolate, then evaporated milk, beat smooth. Add orange juice concentrate, blend one minute. Pour into pie shell. Freeze 1 1/2 to 2 hours. Makes 9 inch pie.

POUND CAKE (No cholesterol)

Mary Jean Kuhns

2 c. sifted cake flour	1 c. Scramblers (Morningside farm eggs)
2 tsp. baking powder	1 T. lemon juice
1/4 tsp. salt	1 T. milk
1/4 tsp. nutmeg	2 tsp. vanilla
1 c. polyunsaturated margarine	
2 c. sifted powdered sugar	

Combine and sift flour, baking powder, salt, and spice. Cream margarine well. Add sugar gradually and beat well. Add Scramblers, 1/4 cup at a time, beat. Add dry ingredients alternately with lemon juice and milk. Blend well after each addition. Pour into margarine coated and floured pan (9 x 5 x 3 inch). Bake 1 hour and 15 minutes. Cool 10 minutes. Remove from pan.

POPPY SEED BUNDT CAKE

Alta Carlson

1 pkg. yellow cake mix with pudding	2 1/2 T. poppy seed
1 c. water	1/2 c. oil
4 lg. eggs	1/4 c. maraschino cherries, cut
	1/2 c. nutmeats, cut

I sometimes use the maraschino liquid in place of the water. Grease large bundt pan well (I use Crisco). Beat cake mix and water. Add 2 eggs and beat again. Add 2 more eggs and beat. Add oil and poppy seed and beat. Now fold in cherries cut in half and nutmeats. Pour into bundt pan. Bake 350° for 45 minutes. Test for doneness. Leave in pan 1/2 hour before inverting over serving plate.

PATIENCE CAKE

Anna McLean

1 box Duncan Hines yellow cake mix	1 c. sour cream
9 oz. Cool Whip	1 can flaked coconut
	1 1/2 c. confectioners' sugar

Make cake by directions on the box. Bake in 9 inch layer pans. Cool. Split layers. Mix the remaining ingredients and spread between the layer and on top. Wrap in Saran Wrap and refrigerate or freeze **at least 5 days.**

DATE CAKE

Gladys Western

BOWL NO. 1:

Stir:

3 c. pitted dates
2 rounding T soda **on** dates

2 c. boiling water **over** dates

BOWL NO. 2:

2 rounding c. sugar
1 1/2 sticks butter **or**
margarine
2 well-beaten eggs

1 tsp. salt
2 c. all-purpose flour,
sifted 2 times

Cream sugar with butter, add eggs, salt, and flour. Add this mixture to date mixture. Add 3 teaspoons Mapleine, 1 teaspoon vanilla, and 1 cup chopped nuts. Pour into well-greased pan. Bake at 400° until cake begins to brown, lower temperature to 350°, bake 35 to 45 minutes.

POPPY SEED COFFEE CAKE

Isabelle Vicker

1 box yellow cake mix
1 pkg. (3 1/2 oz. size)
instant banana pudding
1/2 c. hot water

1/2 c. salad oil
4 eggs
1/4 c. poppy seeds

Grease and flour bundt pan. Blend together cake mix, pudding mix, oil and hot water. Mix at medium speed until smooth. Add eggs, one at a time. Beat 1 minute after addition of each egg. Add poppy seeds and beat 1 minute more. Bake 45 to 60 minutes. Let stand 10 minutes before removing from pan. Invert and then remove. Just before serving, sprinkle powdered sugar over the top.

TWINKIE CAKE

Cindy Dillinger-Miller

1 (9 x 13 inch) cake, any flavor
5 T. flour
1 c. milk
1 c. sugar

1/2 tsp. salt
1/2 c. Crisco
1/2 c. butter **or** margarine
1 tsp. vanilla

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TWINKIE CAKE (Continued)

Bake cake and cool out of pan. Mix flour and milk, cook in double boiler or heavy pan until thick. Can also be thickened in microwave. Remove from heat and cool. Place sugar, shortening, butter, salt, and vanilla in bowl and beat. Add cooled milk mixture and beat at high speed until filling is like whipped cream. Cut cooled cake in half lengthwise and spread on the filling. Place top back on and frost if you like.

BROWN SUGAR CRUMB CAKE**Dorothy I Miller**

(Real good way to use a cup of sour milk.)

2 c. brown sugar	1 c. sour milk or buttermilk
2 c. flour	1 tsp. soda, mixed with milk
1 stick oleo	1/2 tsp. salt
1/2 c. chopped nuts	1 tsp. vanilla
1 egg	

Mix sugar, flour, and oleo with mixer until crumbly. Then stir in nuts. Take out 1 cup crumb mixture and set aside. To remaining sugar and flour mixture, add remaining ingredients and beat 2 minutes. Spread in a 9 x 13 inch greased cake pan. Sprinkle reserved crumb mixture over all. Bake 350° for 25 to 30 minutes. Can be put in 2 round cake tins and cut in wedges.

DUMP CAKE**Maxine McElroy**

1 box yellow cake mix	1/2 lb. (2 sticks) margarine,
1 lg. can crushed pineapple, undrained	melted
1 can cherry pie filling	1/2 c. chopped nuts

Butter 9 x 12 inch cake pan, spread the crushed pineapple, then the cherry pie filling, the cake mix (dry) and melted margarine. Sprinkle with chopped nuts. Bake at 350° for 55 minutes. Serve with whipped topping.

ITALIAN COCONUT CREAM CAKE

Cindy Dillinger-Miller

2 c. sugar	1 tsp. vanilla
1/2 c. oil	1/2 c. nuts (optional)
1 stick softened butter	1 c. coconut
5 egg yolks (save whites in bowl)	8 oz. pkg. cream cheese, softened
2 c. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 stick butter, softened
1 c. buttermilk	1 lb. box powdered sugar

Cream together sugar, oil, butter and egg yolks. Add flour, baking soda, buttermilk, vanilla, nuts, and coconut. Beat egg whites until they form stiff peaks and fold into above batter. Pour into three prepared layer pans or one (15 x 10 inch) pan. Bake 350° for 35 minutes.

CREAM CHEESE FROSTING:

Let cream cheese and butter soften to room temperature, and cream. Add vanilla and powdered sugar. Frost cake. Decorate sides and top of cake with toasted coconut.

SCRIPTURE CAKE

Marilyn Goodrich

1/2 c. Judges 5:25 (last clause)	1/2 c. Judges 4:19 (2nd part)
1 1/2 T. I Samuel 14:25 (2nd clause)	1 c. Samuel 30:12 (2nd item)
2 c. I Kings 4:22 (1st clause)	1 c. Nahum 3:12 (dried, chopped)
1/2 tsp. Leviticus 2:13	1 c. Numbers 17:8 (chopped)
1 tsp. Amos 4:5 (use modern powder)	4 of Isaiah 10:14 (separated and beaten)
	1 tsp. II Chronicles 9:9 or to taste

Cream the first two ingredients together well. Sift the next four ingredients together and add alternately with the next ingredient. Follow Solomon's advice for making a good boy (Proverbs 23:14). Add the next three ingredients. Fold in beaten yolks and stiffly beaten whites carefully. Bake in a lined 9 x 13 inch pan., at 350° for 35 to 40 minutes. Yield: 1 cake. You may frost the cake with white or chocolate frosting. This is a fun-to-make cake.

WILLARD SCOTT'S FAVORITE CHRISTMAS CAKE Cindy Dillinger-Miller

CAKE:

2 1/2 c. flour	1 1/2 c. granulated sugar
1 c. buttermilk	1 tsp. baking powder
1 1/2 c. vegetable oil	1 tsp. salt
1 tsp. baking soda	1 tsp. cocoa
1 tsp. vanilla extract	1 tsp. white vinegar
1/4 c. (2 (1 oz.) bottles) red food coloring	2 lg. eggs

FROSTING:

1/3 lb. (1 1/3 sticks) butter, softened	1 (1 lb.) box powdered sugar
10 oz. cream cheese, softened	2 c. chopped pecans

CAKE:

Heat oven to 350°. Mix together all ingredients with an electric mixer. Spray three (9 inch) round pans with nonstick coating. Pour batter equally into the three pans and bake for 20 minutes. Test for doneness with a toothpick. Cool layers on wire racks for 10 minutes. Carefully remove layers from pans to racks to cool completely.

FROSTING:

Combine butter, cream cheese, and powdered sugar in a bowl. Beat until fluffy, then fold in 1 1/2 cups pecans. Use to fill and frost cake when it is cool. Decorate top of cake with remaining 1/2 cup pecans. Refrigerate at least 1 hour before serving. Makes 10 to 15 servings.

SHORTCAKE

Marilyn Blazek

2 c. flour	3 T. oleo
1/2 tsp. salt	1 egg, beaten
2 T. sugar	1/2 c. milk
3 tsp. baking powder	

Sift dry ingredients and mix in softened oleo. Add beaten egg to milk and add to dry ingredients. Bake in a 8 x 8 or 9 x 9 inch pan at 375° for 20 to 25 minutes.

ZUCCHINI-PINEAPPLE CAKE Elene Hohneke

2 c. sugar	2 c. grated zucchini
1 c. Crisco oil	1 c. crushed pineapple, drained
3 eggs	3 c. flour
2 tsp. vanilla	1/2 c. raisins, blanched
1 tsp. baking powder	Nuts (optional)
1 tsp. salt	

Mix sugar, Crisco oil, eggs, and vanilla together. Add rest of ingredients. Pour into 2 greased loaf pans. Bake 1 hour in 325° oven.

SOUTHERN DELIGHT CAKE Helen Mickle Davis

1 box yellow cake mix	4 lg. eggs
1 can mandarin oranges, do not drain	1/2 tsp. vanilla
1/2 c. salad oil	1 tsp. orange flavoring (optional)

Put all ingredients in large mixing bowl and beat till oranges are in tiny bits. Bake in 3 layer pans 20 to 30 minutes at 350°.

TOPPING:

1 (9 ounce) whipping, 1 small box instant vanilla pudding, 15 ounce can crushed pineapple (juice and all), 1 cup flaked coconut. Mix together and spread between layers and on top of cooled cake.

STRAWBERRY SHORTCAKES Marilyn Fils

2 c. flour	1 egg
3 T. sugar	1/3 c. milk
3 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1 qt. or more sweetened fresh strawberries
1/2 c. Crisco or margarine	

Mix flour, sugar, baking powder, and salt. Cut in shortening with a pastry blender or 2 table knives, scissor fashion, until

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STRAWBERRY SHORTCAKES (Continued)

mixture looks like coarse crumbs. Beat egg in small bowl or measuring cup with fork or wire whisk. Stir milk and vanilla into egg. Stir wet mixture into dry mixture with a fork. Mix well. Turn dough onto a floured surface and roll to 1/2 inch thickness. With 3 or 4 inch cutters, cut 10 to 12 circles, half each size. Place 3 inch circles on top of 4 inch circles, buttering in between with soft or melted butter. Bake 8 to 10 minutes in 450° oven. Bake until light golden brown color, watching closely. Cool. Layer with sweetened strawberries.

THICK CREAMY ICING (Ideal for decorating)**Judy Weese**

1/3 c. Crisco	3 c. sifted confectioners' sugar
1/3 c. butter or margarine	(there are 4 c. in a lb.)
1/4 tsp. vanilla	1 T. plus 1 tsp. milk

In large mixing bowl, cream margarine and shortening with electric mixer. Add vanilla. Gradually add in sugar, one cup at a time. Continue to beat on medium speed and beat well. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear very dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you are ready to decorate. For a double layer cake, you will want to double the recipe. I use Wilton paste food colors. This icing will keep for a few days if refrigerated in airtight container.

WHITE CAKE FROSTING**Barbara Murphy**

1 c. plus 1 T. Crisco	1 lb. box powdered sugar
2 egg whites	1/2 tsp. butter flavoring
1 T. water	1 tsp. vanilla

Combine all ingredients in large mixer bowl and beat at high speed for 8 to 10 minutes. Cover and store in refrigerator. Before using, let warm up to room temperature. This will keep several days in refrigerator. Good on angel food cakes.

PIES

CREAM CHEESE PINEAPPLE PIE

Ruth Rhine

PINEAPPLE LAYER:

1/3 c. sugar
 1 T. cornstarch
 1 unbaked pie shell (9 inch)

1 can (8 oz.) crushed
 pineapple with juice

CREAM CHEESE LAYER:

1 pkg. (8 oz.) cream cheese
 1/2 c. milk
 1/2 c. sugar
 1/2 tsp. vanilla
 1 tsp. salt
 1/4 c. chopped pecans
 2 eggs

Combine sugar, cornstarch, and pineapple juice in a small saucepan. Cook over medium heat, stirring constantly until mixture is thick and clear. Cool, set aside. Blend cream cheese, sugar, and salt in mixer bowl. Add 2 eggs, one at a time, beating after each addition. Blend in milk and vanilla. (If mixture looks slightly curdled, don't worry, it takes out.) Spread cooled pineapple layer over bottom of pie shell. Pour cream cheese mixture over pineapple, sprinkle with pecans. Bake at 400° for 10 minutes, reduce heat to 325° and bake 50 minutes. Cool.

MOTHER'S SPECIAL PIE (Mrs John P Murtha) Edna Pearl Gehrecke

1/4 c. butter, melted
 2 eggs
 1 c. sugar
 1/2 c. nuts

1/2 c. golden raisins
 1/2 c. flake coconut
 1 T. vinegar
 1 (9 inch) unbaked pie shell

Combine butter, eggs, sugar, nuts, raisins, coconut, and vinegar in a bowl and blend well. Pour into pie shell. Bake at 300° about 40 minutes or until knife inserted near center comes out clean. Makes 6 to 8 servings.

CHOCOLATE SILK PIE

Vera Emerson

1/2 lb. butter	2 eggs
1/2 lb. powdered sugar	1 (9 inch) baked and cooled
2 sqs. unsweetened chocolate	pie shell
1 tsp. vanilla	

Cream butter, adding powdered sugar gradually. Melt chocolate in top of double boiler over hot, not boiling water. Let cool. Add to butter-sugar mixture, along with vanilla. Add eggs, one at a time, beating four minutes at high speed with electric mixer after each addition. Do not over beat or butter will tend to melt. Spoon into baked and cooled pie shell. Refrigerate at least two hours. Cut with hot knife and serve with sweetened whip cream and garnish with shaved chocolate.

MILE-HIGH ICE CREAM PIE

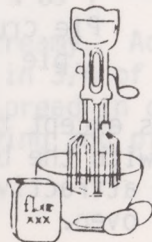
Velma Riegel

1 baked (9 inch) pie shell, cooled	1 pt. strawberry ice cream, softened*
1 pt. chocolate ice cream, softened*	*(1 pt. is 1/4 of a half gallon box)

MERINGUE:

4 egg whites	1/2 tsp. vanilla
1/4 tsp. cream of tartar	1/2 c. sugar

Spread chocolate ice cream in pie shell. Let harden. Top with layer of strawberry ice cream. Let this harden in freezer. (Leave in freezer.) Make meringue. Beat egg whites with vanilla and cream of tartar till soft peaks form. Gradually add sugar. Beat until stiff. Spread over pie and carefully seal edge of pastry. Bake at 475° for 2 to 3 minutes. Freeze pie overnight. Drizzle with chocolate syrup as you serve pie. Serves 6.



CHOCOLATE CREAM PIE

Isabelle Vicker

1 sour cream chocolate cake mix	2 cans Eagle Brand milk
1/2 c. oil	2 (8 oz.) pkgs. cream cheese
1 env. gelatin	2 pkgs. instant chocolate pudding
1 c. milk	8 oz. Cool Whip

Spray 9 x 13 inch pan with Pam. Mix cake mix and oil. Press in cake pan. Bake 15 minutes at 350°. Set aside. Mix gelatin and milk, let stand. Whip softened cream cheese till light. Add Eagle Brand milk, mix. Add gelatin/milk. Mix till smooth. Add chocolate pudding and mix. Fold in Cool Whip. Pour over cake mix. Refrigerate.

CUSTARD PIE

Mabel B Swaim

3 c. milk	1/4 tsp. salt
3 eggs	1 tsp. vanilla
1/2 c. sugar	Dash nutmeg

Roll the pastry and place it on a 9 1/2 inch pie dish. Be sure the pastry is flat to the dish so that no air bubbles are beneath. Place it in the refrigerator for 1 hour. Scald the milk. Beat the eggs slightly. Add the sugar, salt, and vanilla. Bake at 450° for 10 minutes, then at 325° for 25 to 30 minutes.

RHUBARB RASPBERRY PIE

Marilyn Fils

1 c. frozen red raspberries (10 oz. size) or use fresh	3 c. rhubarb, sliced fairly fine
1 1/3 c. sugar	1/2 tsp. lemon juice
3 T. Minute Tapioca	1/8 tsp. almond flavoring
1 T. flour (scant)	1 to 2 T. butter
Pinch salt	Pie crust for two crust (9 inch) pie

Combine all of the ingredients except the butter and pour into the prepared pie crust. Dot with the butter over top. Cover with top crust, or for a more attractive pie, make a latticed top. Bake 50 minutes in 375° oven.

LEMON PIE

Leola Hawthorne

1 1/3 c. sugar	3 eggs, separated
5 T. cornstarch	1/3 c. lemon juice
Pinch salt	2 tsp. grated lemon rind
2 c. boiling water	1 baked pie shell

Blend sugar, cornstarch and salt, stir into boiling water. Cook and stir until thick and clear. Stir in beaten egg yolk. Cook 2 minutes longer. Remove from heat. Add lemon juice and grated rind. Pour into baked pie shell. Top with meringue made with stiffly beaten egg whites and 6 tablespoons sugar. Brown in oven.

LEMON PIE

Edna Pearl Gehrecke

2 c. sugar	Pinch salt
1/4 c. flour	4 egg yolks
1/4 c. cornstarch	2 T. butter
2 c. boiling water	Use your favorite pie crust
1/2 c. lemon juice	recipe for a nine inch crust
1 T. grated lemon rind	

MERINGUE:

4 egg whites	8 T. sugar
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Mix all together and be sure both the filling and the crust are hot when filling is put into it.

BLUEBERRY SKY PIE

Dorothy Ritnour

8 oz. cream cheese	8 oz. whipped topping
6 oz. can frozen lemonade	21 oz. can blueberry pie
14 oz. sweetened condensed	filling
milk	2 graham cracker pie crusts

Beat cream cheese until creamy. Add lemonade and milk. Mix until well blended. Fold in 3/4 of whipped topping and 2/3 of blueberry pie filling. Spread in crusts and chill. Garnish with rest of whipped topping and pie filling.

STRAWBERRY PIE (Continued)

Melt 2 sticks oleo. Add flour and 4 tablespoons sugar. Pat into 9 x 13 inch pan. Bake 350° for 12 to 15 minutes. Cool. Combine water, 2 cups sugar, white syrup, and cornstarch. Cook until thick. Add Jell-0 to hot syrup mixture. After cooled, add 2 quarts hulled fresh strawberries. Spread over cooled crust. Chill. May top with whipped cream. May substitute fresh peaches and peach Jell-0 for strawberry ingredients.

RHUBARB CUSTARD PIE

Dawn Richardson

Pastry for 9 inch two crust pie	3 T. milk
3 eggs	1/4 c. flour
2 c. sugar	1/2 tsp. nutmeg
4 c. diced rhubarb	1 T. butter or margarine

Heat oven to 400°. Prepare pastry. Beat eggs slightly, add remaining ingredients (except butter) and mix well. Dot with butter after pouring rhubarb mixture into pie shell. Cover with lattice top. Cover edge with 2 to 3 inch strip of foil to prevent excessive browning. Remove foil last 15 minutes of baking time. Bake 50 to 60 minutes or until nicely browned. Serve slightly warm.

RHUBARB FLUFF PIE

Cindy Dillinger-Miller

4 c. rhubarb	2 boxes strawberry Jell-0
1 c. water	2 tsp. lemon juice
1 3/4 c. sugar	2 baked pie shells
1 can cold evaporated milk	

Cook rhubarb, water, and sugar until rhubarb is tender. Add 2 boxes strawberry Jell-0, cool. Beat 1 can cold evaporated milk until fluffy and add lemon juice. Blend in rhubarb mixture. Spoon in both pie shells and chill. Makes two pies.

The secret of happy living is not to do what you like, but to like what you do.

GRANDMA NEVILL'S RHUBARB PIE

Eula Jean Gaule

3 c. diced rhubarb	Pinch salt
3 eggs	2 T. flour
1 1/2 c. sugar	Lemon extract (less than
Unbaked 9 inch pie shell	1/4 tsp.)
Pinch soda	

Combine rhubarb with other ingredients in large mixing bowl. Mix well, and pour into lined pie shell. Bake in moderate oven for 45 to 60 minutes, or until filling is set.

PUMPKIN PIE (2 (9 inch) pies)

Mildred Russell

2 c. pumpkin	1/2 tsp. ginger
1 1/2 c. sugar	Pinch salt
3 eggs, beat whites and	2 T. flour (rounded)
add yolks and beat	2 T. butter
1 tsp. cinnamon	3 c. milk
1/2 tsp. nutmeg	

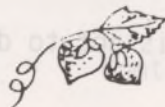
Add dry ingredients to pumpkin, then milk, then butter, then eggs. Fill 2 unbaked pie shells. Bake one hour; 15 minutes at 400° and 45 minutes at 350°.

CLASSIC PECAN PIE

Margaret Alexander

3 eggs, slightly beaten	2 T. margarine, melted
1 c. Karo light or dark	1 tsp. vanilla
corn syrup	1 1/2 c. pecan halves
1 c. sugar	1 unbaked (9 inch) pastry shell

In large bowl, stir in eggs, corn syrup, sugar, margarine, and vanilla until well blended. Stir in pecans. Pour in pastry shell. Bake in 350° oven 50 to 55 minutes or until knife inserted halfway between center and edge comes out clean.



PEACH PIE COOL

Melba Wood

CRUST:

1/2 c. butter or oleo
1 c. flour

2 T. powdered sugar

CUSTARD:

1/4 c. light cream
1 egg yolk

2 oz. semi-sweet chocolate,
broken

FILLING:

2 lbs. fresh peaches, sliced
1 pkg. unflavored gelatin
1 pkg. (3 oz.) cream cheese,
softened

1/4 c. granulated sugar
1 c. whipping cream, whipped
or whipped topping

CRUST:

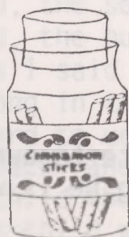
In a small bowl, cut butter into flour and powdered sugar until crumbly. Press on the bottom and line up the sides of buttered 8 1/2 inch springform pan. Prick with a fork. Bake 425° oven for 8 to 10 minutes, just until light brown. Cool.

CUSTARD:

In a small saucepan, heat cream and chocolate until chocolate has melted. (Do not boil.) Quickly whisk in egg yolks, cook 2 minutes. Pour chocolate mixture over crust spreading evenly. Cool.

FILLING:

In small saucepan, soften gelatin in 1/4 cup water, then dissolve over low heat. Set aside. Into blender, slice enough peaches, unpeeled, to make 1 1/2 cups puree. Add cream cheese, sugar, and dissolved gelatin. Blend smooth. Pour into bowl. Chill until syrupy. Fold in whipped cream. Pour into crust. Chill two hours or overnight. To serve, garnish with whipped cream, peach slices or chocolate curls, if desired. Makes 8 servings. This is delicious. It isn't near the trouble it sounds.



JELL-O PUDDING PECAN PIE

Fredona M Cheetham

1 pkg. (3 1/4 oz.) vanilla
pudding and pie filling
1 c. corn syrup
3/4 c. evaporated milk

1 egg, slightly beaten
1 c. chopped pecans
1 unbaked (8 inch) pie crust

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg stirring to blend. Put pecans into pie shell. Pour mixture over pecans. Bake at 375° until top is firm and begins to crack (about 40 minutes). Cool at least 3 hours.

NEVER-FAIL PIE CRUST

Thelma Van Nostrand

3 c. flour
1 tsp. salt
1 1/2 c. Crisco

5 T. water (ice water)
1 T. vinegar

Cut and mix to crumb consistency the flour, salt, and Crisco. Then add the water and vinegar. Work all together into a ball and leave in refrigerator for several hours or overnight before rolling out. Makes two double crusts.

OIL PIE CRUST

Deb Wernli

2 1/4 c. flour
1 tsp. salt
2 T. sugar

3/4 c. oil
1/4 c. cold water

Mix together dry ingredients, then add oil and water. Stir quickly into a ball. Place half the dough between two pieces of waxed paper. Roll out. Makes 2 pie shells.

A good man does not hesitate to own he has been in the wrong. He takes comfort in knowing he is wiser today than he was yesterday.

FOOL-PROOF MERINGUE

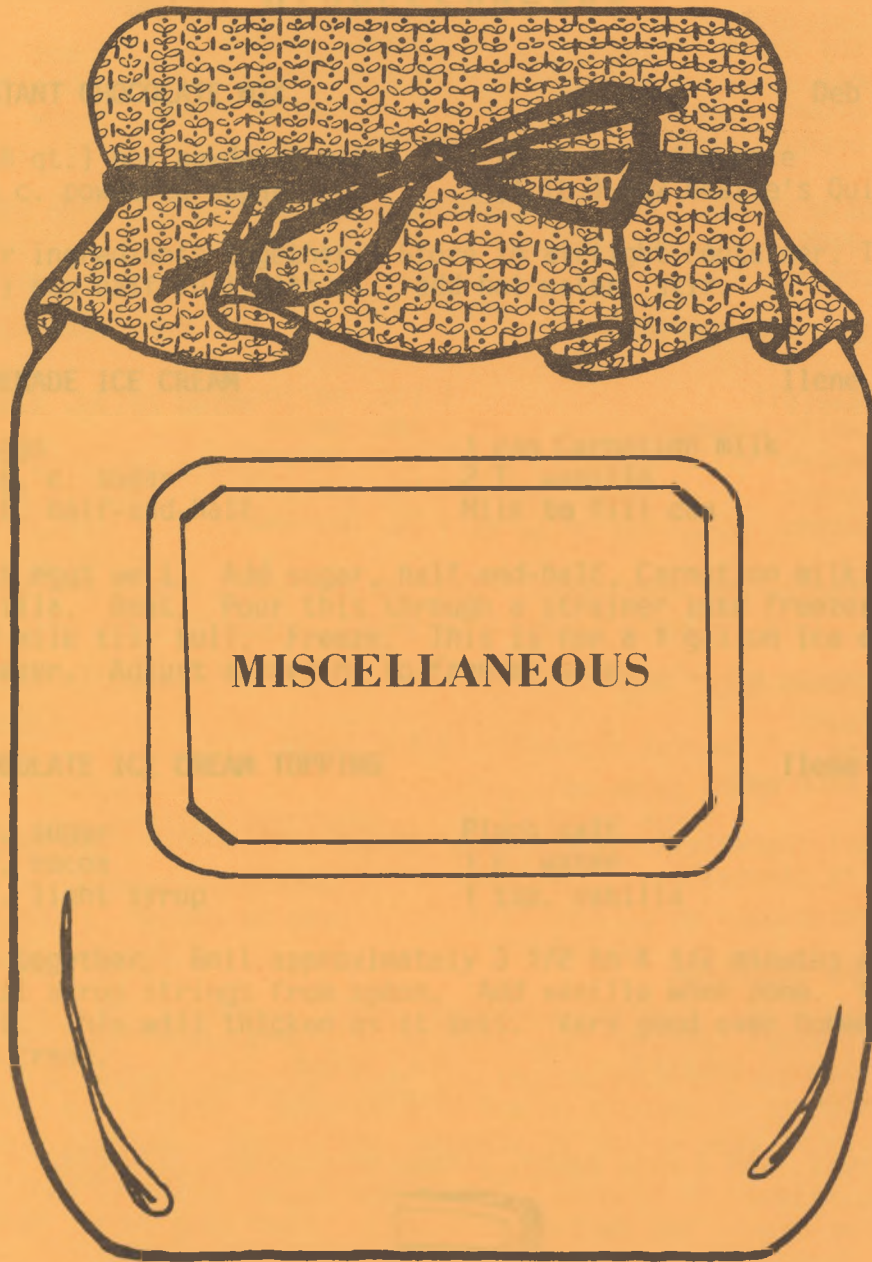
Belle Gossard

1 T. cornstarch	6 T. sugar
2 T. cold water	1 tsp. vanilla
1/2 c. boiling water	Salt
3 egg whites	

Dissolve cornstarch in cold water. Add boiling water. Cook until clear, stirring constantly. Put aside to cool. Beat egg whites until thick and gradually add sugar, salt, and vanilla. Carefully fold in cornstarch. Pile on pie and bake at 375° until lightly browned. This came from a cook in a Red Oak Cafe, when I worked at the Courthouse and ate at her Cafe every noon.

MISCELLANEOUS

Dear God,
 Let me remember, when I was young.
 The games I played, the songs I sung.
 The joys I savored, the hurts I hid.
 The foolish things I said and did.
 I have lived so long in this Grown-Up land
 That a child is hard to understand.
 O God, let me go back, and in fancy see
 The heart of the child that I used to be,
 So the heart of my child will be clear to me. Amen.



MISCELLANEOUS

MISCELLANEOUS

INSTANT CHOCOLATE MIX

Deb Wernli

- 1 (8 qt.) box powdered milk 1 (6 oz.) Coffee-mate
 3/4 c. powdered sugar 1 (1 lb.) box Nestle's Quik

Stir ingredients together. Store in airtight container. To use, fill cup half full with mix, add hot water, stir.

HOMEMADE ICE CREAM

Ilene Carter

- 6 eggs 1 can Carnation milk
 2 lg. c. sugar 2 T. vanilla
 1 qt. half-and-half Milk to fill can

Beat eggs well. Add sugar, half-and-half, Carnation milk, and vanilla. Beat. Pour this through a strainer into freezer can. Add milk till full. Freeze. This is for a 1 gallon ice cream freezer. Adjust according to freezer size.

CHOCOLATE ICE CREAM TOPPING

Ilene Carter

- 2 c. sugar Pinch salt
 3 T. cocoa 1 c. water
 2 T. light syrup 1 tsp. vanilla

Mix together. Boil approximately 3 1/2 to 4 1/2 minutes or until syrup strings from spoon. Add vanilla when done. Let cool. This will thicken as it sets. Very good over homemade ice cream.



MARINATING SAUCE

Sherry McKie

1/2 c. soy sauce	1/2 tsp. ginger
1/2 c. oil	1/4 tsp. garlic salt
2 tsp. brown sugar	2 T. barbecue sauce
1/2 c. orange juice	Pepper

Marinate at least 1 hour, preferably overnight. Great for Iowa chops, pork steak.

MARINADE - FOR VEGETABLES

Mary Jean Kuhns

1 c. olive oil	1 tsp. marjoram
1/2 c. white vinegar	1 tsp. basil
1/2 c. water	1 tsp. pepper
1 tsp. sugar	1 lg. garlic
1 tsp. thyme	1 lg. bay leaf

Mix marinade, add vegetables. Let set one hour, drain and serve.

"EAGLE BRAND MILK" MIX

Isabelle Vicker

1 c. plus 2 T. nonfat dry milk	3/4 c. sugar
1/2 c. warm water	

Place all ingredients in blender. Blend till smooth (approximately 15 minutes).

CHRISTMAS MARMALADE

Ferne Bakerink

2 or 3 oranges (small)	1 (1 lb.) pkg. cranberries
2 or 3 lemons (small)	8 c. sugar
3 c. water	2 pkgs. fruit pectin

Chop fruit, add 3 cups water, simmer 45 minutes. Add cranberries, simmer 10 minutes. Add 8 cups sugar, bring to boil, boil 2 minutes. Add pectin, stir well. Pour into jars. Refrigerate. Especially good with poultry - ham.

FRUIT WHIZZ

Pauline McCoy

- | | |
|------------------------------|--|
| 1 c. ice cold milk | 1 tsp. honey |
| 1 sliced banana | 1/2 c. ice cold unsweetened
pineapple juice |
| 1 T. wheat germ | |
| 1/2 c. ice cold orange juice | |

Place milk and sliced banana in container of electric blender. Cover. Blend at high speed for 5 seconds. Pour in wheat germ, orange juice, honey, and pineapple juice. Blend 5 seconds more. Pour into 2 glasses. **A GOOD RECIPE FOR KIDS!!)**

ORANGE JULIUS DRINK

Ilene Carter

- | | |
|-------------------------------------|--------------------|
| 1 (6 oz.) can orange
concentrate | 1/3 c. sugar |
| 1 c. water | 1 tsp. vanilla |
| 1 c. milk | 12 to 15 ice cubes |

Pour all into blender. Blend till ice is slushy. Kids love it.

GRANOLA

Sheri Wrenn

- | | |
|--|--|
| 2 c. oatmeal | 1 c. raw wheat germ |
| 1 c. raw unsalted sunflower
seeds | 6 T. brown sugar |
| 1/2 c. nutmeats (cashews,
walnuts, pecans or any) | 3 T. water |
| 1/3 c. coconut | 6 T. oil |
| | 1 T. vanilla or almond or maple
flavoring |

Mix oatmeal, sunflower seeds, nutmeats, coconut, wheat germ, and brown sugar. Spread in a jelly roll pan. Mix oil, vanilla, and water together then pour over dry ingredients and mix well. Spread out evenly. Bake at 375° for 30 minutes or so, until nicely toasted. Turn often, especially in the last 15 minutes. Cool, then store in an airtight container.

When a man has a "pet peeve" it's remarkable how often he pets it.

HOT DOG RELISH

Gladys Western

4 c. ground or chopped onions	6 c. sugar
1 med. head cabbage (4 c. ground)	1 T. celery seed
4 c. ground green tomatoes	2 T. mustard seed
12 sweet green peppers	1 1/2 tsp. turmeric
6 red sweet peppers	4 c. cider vinegar
1 c. salt	2 c. water

Grind coarsely. Sprinkle 1/2 cup salt over vegetables. Let stand overnight. Rinse and drain. Combine remaining ingredients. Let simmer 3 minutes. Seal in hot jars. Makes 8 pints.

BREAD AND BUTTER PICKLES

Roberta Miller

6 qt. sliced cucumbers	1 c. salt and enough water to cover
6 med. onions, sliced	

Let stand 2 or 3 hours, then drain.

6 c. vinegar	1 T. celery seed
6 c. sugar	1/4 tsp. red pepper
1/2 c. mustard seed in cloth sack	

Heat syrup to boiling. Add cucumbers and onions. Let come to boil. Seal hot. Makes 11 to 12 pints.

LINDY RELISH

LaVada Probasco

3 med. heads cabbage	3 red peppers
15 carrots	12 to 15 onions
9 green peppers	3/4 c. pickling salt

Grind all vegetables. Put in stone jar and mix 3/4 cup salt. Let stand 2 hours. Drain well. Cover with syrup of 3 pints vinegar, 6 cups sugar, 1 1/2 teaspoon mustard seed, and 1 1/2 teaspoon celery seed. Mix cold. One third of the recipe makes 3 quarts. Place in fruit jars and keep in icebox all winter.

EASY SWEET PICKLES

Belle Gossard

Raw cucumbers 3/4 T. pickling spices
 1 c. cold vinegar 1 c. **plus** 2 T. sugar
 1 T. salt 2 T. cold water
 1 tsp. alum

Fill quart jar with cucumbers. Add vinegar, salt, alum, and spices. Fill jar to within 1/2 inch of top with cold water. Heat jar flats to boiling. Put on jar and screw on top. Let set at least 3 weeks (maybe a year). Open and drain. Wash with cold water. Slice into a bowl and add 1 cup plus 2 tablespoons sugar and 2 tablespoons cold water. Let stand 24 hours. Stir once in a while to help dissolve sugar. They are ready to use and are crisp and delicious.

CINNAMON POPCORN

Letha Patterson

1 c. red hots, finish filling 1/4 c. light corn syrup
 cup **with** sugar, work sugar 1 c. margarine
into cup by tapping cup 16 c. popped popcorn

Bring the above ingredients to a boil (except corn). Boil 5 minutes. Stir often. Remove from heat. Stir in 1/2 teaspoon soda. Pour over popcorn. Work until evenly covered.

CARAMEL POPCORN

Penny Cooper

1 c. packed brown sugar 1 stick butter
 1/2 c. white syrup

These ingredients can be doubled or tripled.

1/4 tsp. baking soda Nuts (your choice)
 1/2 paper grocery sack **of**
 popped corn

Pop popcorn to fill 1/2 grocery sack. In large microwavable mixing bowl, place the first three ingredients and cook in microwave (FULL power) for 3 to 4 minutes or until mixture boils for

Continued Next Page

CARAMEL POPCORN (Continued)

one minute. Remove mixture and stir thoroughly, then replace in microwave and cook for 30 seconds more. Remove mixture and add baking soda, stirring thoroughly to make sure baking soda is completely absorbed into mixture. Pour mixture into the grocery sack containing popped corn and mix well to insure all the popped corn is evenly covered. Add nuts, stirring the popped corn so that the nuts are evenly distributed throughout. Close the sack and place in the microwave. Cook for 1 1/2 minutes (FULL power), remove and shake well, replace in microwave for another 1 1/2 minutes (FULL power). Remove and put on baking sheets to dry. Put caramel corn in a 250° to 300° conventional oven for about 15 to 20 minutes to give the caramel corn a crunchy texture.

CARAMEL CORN**Jan Dillinger**

1/2 c. butter	1/2 tsp. salt
1 c. brown sugar	1/2 tsp. soda
1/4 c. white corn syrup	

Combine all, except soda, bring to boil. Stir once or twice and boil 3 minutes. Add soda, mix well. Pour over 3 quarts popped corn. Use brown paper sack cut down. Microwave 3 minutes, stirring every minute till well coated.

CARAMEL CORN**Kay Ritter**

3 c. brown sugar	2 sticks oleo
1/2 tsp. cream of tartar	1/2 c. white syrup
1 tsp. soda	6 qts. popped corn

Mix brown sugar, oleo, cream of tartar, white syrup, and boil 5 minutes. Stir in soda and pour over popped corn. Mix well then bake at 250° for 1 hour. Stir every 15 minutes.



CARAMEL CORN

Anna McLean

2 c. brown sugar 1/2 tsp. soda
 1/2 c. white syrup 5 qts. popped corn
 2 sticks oleo

Boil first three ingredients rapidly for five minutes. Add soda and stir. Pour over popcorn. Bake 1 hour in a shallow pan in 250° oven. Stir every fifteen minutes.

CARAMEL CHEWS

Anna McLean

36 vanilla caramels (10 oz.) 1 c. flaked coconut
 1 c. cornflakes 1 c. chopped walnuts
 1 c. crisp rice cereal 3 T. light cream

Melt caramels and 3 tablespoons light cream over simmering water. Pour caramel mixture over other mixture. Stir well. Drop by teaspoons on waxed paper. Makes about 24.

PEANUT BUTTER DOODLES

Annie Wrenn

1/2 c. honey Chopped nuts **or** Chinese noodles
 1/2 c. peanut butter **or** coconut
 1 c. dry milk

Mix honey, peanut butter, and dry milk and roll into balls. Roll balls in chopped nuts, chopped Chinese noodles or coconut. Enjoy!

PEANUT BUTTER FUDGE

Eula Jean Gaule

4 c. sugar 1 c. peanut butter
 1 1/3 c. milk

Combine sugar and milk in heavy saucepan. Bring to a boil and cook for 5 minutes. Stir in peanut butter and cook to soft boil stage, stirring occasionally. Remove from heat and cool slightly. Beat until stiff and pour into buttered pan.

CRISPY PEANUT BUTTER CENTERS**Mendy Ritzman**

2 c. crunchy peanut butter 1 lb. powdered sugar
1/2 c. butter

Blend above together well. Add 3 cups rice crispy cereal. Mix well with hands. Form into 3/4 inch balls and dip in chocolate almond bark or put in little candy papers and top with melted almond bark. Makes about 75 balls.

DATE BALLS**Mendy Ritzman**

1 c. oleo 2 c. dates
1 1/2 c. sugar 2 eggs, beaten

Put first 4 ingredients in saucepan and cook until soft. Add 2 tablespoons flour and cook 5 minutes longer. Remove from heat and cool. Add 1 cup pecans and 3 1/2 cups Rice Krispies. Mix well and form in small balls and roll in powdered sugar.

NUT ROLL**Isabelle Vicker**

10 oz. salted peanuts 1 (12 oz.) peanut butter chips
2 1/2 T. butter 2 c. miniature marshmallows
1 (14 oz.) Eagle Brand milk

Spread half of peanuts in 9 x 13 inch pan. Melt butter and chips. Add milk and mix well. Stir in marshmallows. Spread over peanuts. Press rest of peanuts into top. Cut and serve.

BOSTON CREAM CANDY**Anna McLean**

3 c. sugar 1 tsp. vanilla
1 c. white corn syrup 1 c. finely chopped nuts
1 c. cream

Cook to 235°. Add vanilla and nuts and beat. Pour into buttered pan.

CARAMEL-X

Marie Wilson

1 med. box Crispix
 1 (16 oz.) jar dry roasted
 peanuts
 1/4 tsp. **plus** 1/8 tsp. soda

1 1/2 c. brown sugar, packed
 1 1/2 sticks margarine
 1/3 c. light corn syrup

Pour Crispix and peanuts in large bowl. In microwave dish combine and bring to boil, brown sugar, margarine, and corn syrup. Add soda, stir well. Pour over cereal and nuts. Microwave 5 minutes, stirring after each minute. Pour onto cookie sheet and cool.

DOUGH ART

Sheri Wrenn

4 c. flour
 2 c. salt
 1 tsp. alum

1 1/2 to 2 c. water
 Food coloring (a few drops)

Mix together flour, salt, and alum in large bowl. In medium bowl, mix food coloring and water. Mix water mixture into dry ingredients a little at a time until consistency of dough. Form into desired shapes. Bake in 350° oven for 25 minutes or until golden brown.

MARBLED EASTER EGGS

Sheri Wrenn

Hard-cooked eggs, 1 or more doz.
 White vinegar
 Paper towels

Liquid food coloring
 Vegetable oil
 3 coffee mugs **and** teaspoons

Fill each mug 2/3 full with boiling water. To each mug add 1 teaspoon food coloring and 1 teaspoon of vinegar. Remember to use a different color dye for each mug. Let water cool. Cover work surface with paper towels. Add 1 teaspoon vegetable oil to each mug. Vigorously stir dye, place a hard-cooked egg on spoon. Immediately dip egg in and out of dye once. Place on paper towels to dry. Always stir dye again before dipping next egg. You may repeat, re-dipping in other colors, changing order to make different. When done, wipe off excess oil with paper towel.

HARDENING CLAY

Bible School - UMC

1 c. table salt 1/2 c. cornstarch
 3/4 c. cold water Food coloring

Combine all ingredients and cook, stirring constantly until thickens. Put on waxed paper to cool. Work dough with hands while warm. Wrap in waxed paper to cool. Keep in tightly closed container. May shape with hands or roll out and cut with cookie cutter. When exposed to air 24 hours will harden to stone.

COLORED MACARONI FOR CRAFTS

Bobby Wrenn

1 capful alcohol (use its lid) 1 lb. macaroni
 Food coloring (same amount)

Take a 3 pound coffee can (or 2 pounds). Put in 1 capful of alcohol (use its lid). Add 1 of same lid full of food coloring. Pour in 1 pound of macaroni. Put lid on can and shake well. Pour macaroni out on newspaper to dry instantly. Glue to meat tray or string for beads.

PLASTER OF PARIS TYE C RISTMAS TREE DECORATIONS

Sheri Wrenn

1 c. cornstarch 1 1/4 c. cold water
 2 c. soda

Combine cornstarch and soda in a saucepan. Gradually add water until mixture is smooth. Heat, stirring constantly until mixture reaches moist mashed potatoes consistency. Turn onto a plate or counter top. Cover with damp towel. When cool enough to handle, knead the dough. Roll to 1/4 inch thickness. Dip cookie cutters in cornstarch and shake before cutting. Allow to dry several days at room temperature on a cooling rack. Use a skewer or ice pick to make holes to hang on tree before dry. After dry, use fingernail file to smooth the rough edges. May paint, if desired.



SOAP BALLS

Cara Wrenn

Soap flakes 1/4 c. water
 Food coloring, 10 drops

Mix 1/4 cup water with 10 drops food coloring. Add 2 cups soap flakes. Mix well. Take a spoonful of the soap mixture. Squeeze and roll it between your hands to form a ball. Keep rolling between your hands until smooth. Place in a single layer on a cookie sheet and let air dry a few hours or overnight. Put in decorative jar.

PLAY DOUGH

Annie Wrenn

1 c. salt 1 c. water
 2 1/2 c. flour Food coloring
 1 T. vegetable oil

Mix salt and flour. Add water and oil, and a few drops of food coloring. Knead. Store in sealed container.

CLAY

Cara Wrenn

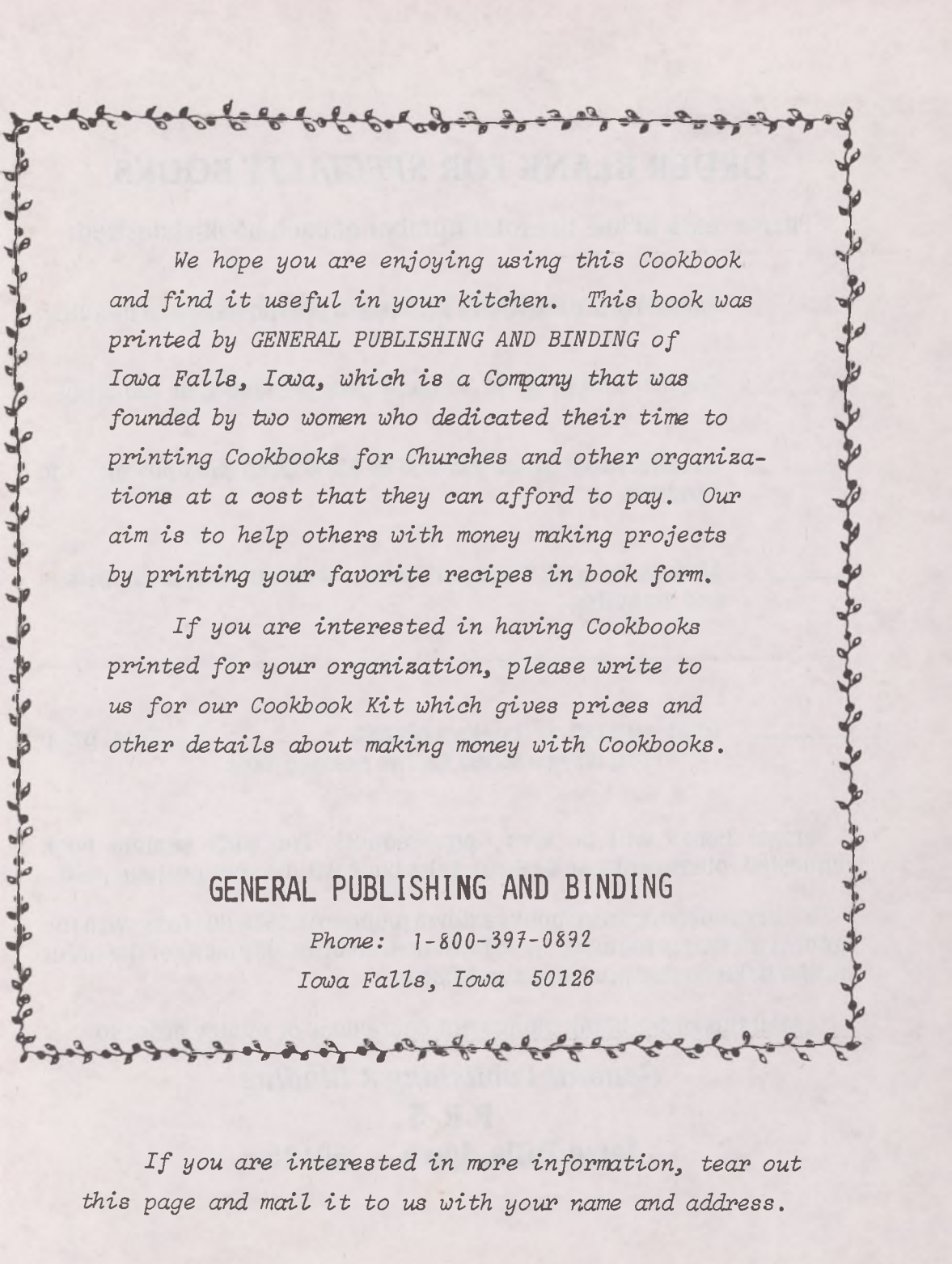
1 c. flour Food coloring
 1/2 c. salt Water
 3 tsp. alum

Mix food coloring with small amount of water. Mix flour, salt, and alum and add enough colored water to hold it together. Shape into objects. Keep in tightly-sealed container when not in use.

JUST A HOUSEHOLD HINT IF YOU WANT TO USE IT

Melba Wood

I have found when cooking bacon in the microwave on one of the microwave trays if you put a paper towel on the tray before the bacon. Then one over the top of the bacon. It is much easier to clean the tray. Just try it.



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