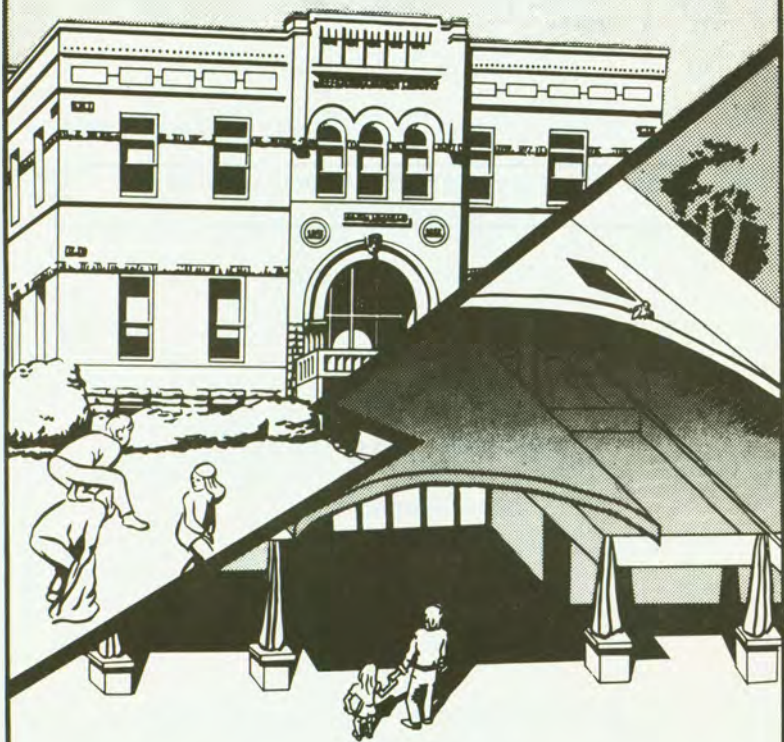


Friends of the Fairfield Public Library Cookbook



Fairfield, Iowa

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Fairfield, Iowa

Our Standard Abbreviations

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

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

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This cookbook is dedicated to
The Little Red Hen.

Ninety and Nine

The song of Iowa's 99 counties: a turn-of-the-century grammar school lesson.

My home is in Iowa, westward toward the setting sun,
Between two mighty rivers, where crystal waters run.
It has towns and it has cities; it has many noble streams.
It has nine and ninety counties and I'll now repeat their names.

Lyon, Osceola, Dickinson, where Spirit Lake we see. Emmett, Kossuth, Winnebago, Worth is near Lake Albert Lea. Mitchell, Howard, Winneshiek and Allamakee so fine, Make 11 northern counties on our Minnesota line.

Clayton, Dubuque, Jackson, Clinton, Scott and Muscatine, Lee, Louisa and Des Moines on our eastern line are seen. Van Buren, Davis, Appanoose, Decatur, Ringgold, Wayne we spy, Taylor, Page and Fremont on Missouri's border lie.

Pottawattamie, Harrison, Mills, Monona, Woodbury, Plymouth, Sioux, are all the counties that upon the borders of our state we view. Next we point you to O'Brien, Palo Alto, too, and Clay, Hancock, Cerro Gordo, Floyd, now we see Chickasaw we pray.

Fayette, Bremer, Butler, Franklin, then upon the map we see Wright, Humboldt, Pocahontas, Buena Vista, Cherokee, Ida, Sac, Calhoun and Webster, Hamilton with name so rare, Hardin, Grundy, Black Hawk and Buchanan, Delaware,

Jones, Linn, Benton, Tama, Marshall, Story. Crawford, Carroll, Boone. Let us not your patience weary; we will have them all told soon. Cedar, Greene, Johnson, Iowa, Poweshiek by the same. Next is Jasper, Polk and Dallas (names of presidential fame).

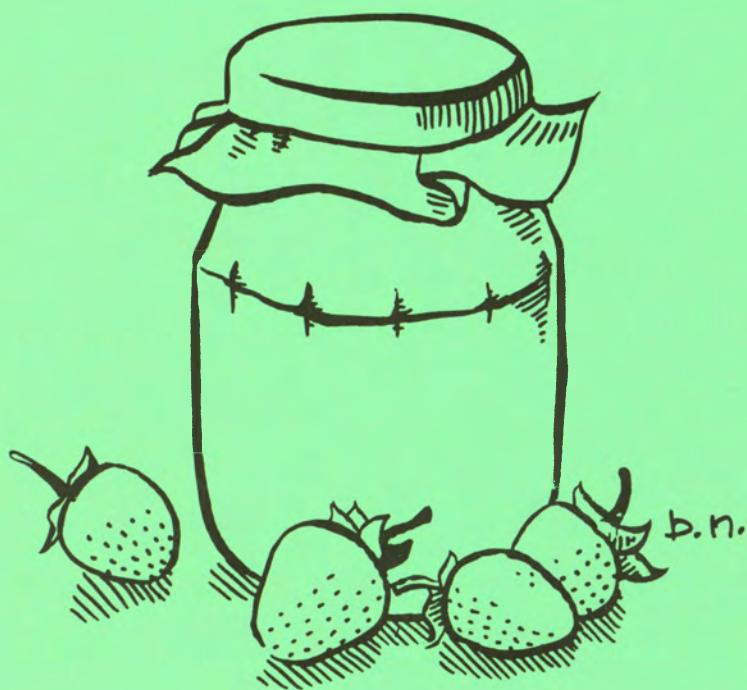
Guthrie, Audubon and Shelby, Cass, Warren, Madison and Adair, Marion and Mahaska, Keokuk, too, is there. Henry, Jefferson and Wapello, Monroe, Washington we missed. Lucas, Clark, Union, Adams and Montgomery fill the list.

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Appetizers & Beverages



Appetizer & Beverage Hints

- Try 1/2 cup plain yogurt, 2 packages low-cal sweetener, and 2 tablespoons of vanilla mixed together for a cereal topping, a decorative dessert topping or an appetite appeaser. It is also a good source of calcium.
- For a quick, low calorie dip, blend one 12-ounce carton of cottage cheese, 2 tablespoons of lemon juice, and a desired amount of Good Season's Italian dry dressing. Mix in blender until smooth and refrigerate until ready to use.
- Use pretzel sticks instead of toothpicks when serving cubes of cheese. Stick one pretzel into your favorite cheese cube for added flavor and ease of handling.
- For a crispy, novel sandwich, prepare sandwich with a filling that's not too moist. Lightly butter the outside of both sides of the sandwich and bake in your waffle iron.
- Nuts will come out of the shell in halves if soaked overnight in salt water before cracking. After cracking black walnuts, let stand overnight and they can be removed from the shell more easily.
- Keep unpopped popcorn in the freezer to help eliminate unpopped kernels.
- Sprinkle popcorn lightly with warm water and let stand a few hours before popping. The added moisture makes it pop better.
- Slip plastic bags onto your hands when shaping popcorn balls. They won't stick to your hands or burn them.
- Rub a little butter over cheese that isn't to be used right away and it won't harden.
- Spread a cored apple ring with cream cheese or peanut butter. Top with a second cored apple ring.
- Dip ends of carrot, celery or cucumber sticks into softened cream cheese. Sprinkle with minced parsley.
- Combine 3 ounces cream cheese, softened, and 2 1/2 ounces deviled ham. Blend well. Use to stuff bite-sized pieces of celery.
- Tomato tempter: Combine 3/4 cup cold milk, 1/2 cup tomato-vegetable cocktail juice, 1/2 teaspoon Worcestershire sauce, and salt to taste. Blend well. Makes 1 serving.
- Flavored milk drink: Shake together 1/2 cup cold milk and 1/2 cup orange, prune or apple juice. Pour into chilled glass. Makes 1 serving. Flavored milk also can be made with 1/2 cup unsweetened pineapple or grape juice and 1/2 cup cold milk.
- For easy reference, tape the measurements and directions to the lids of containers of coffee, tea or rice.
- For hot beverages, use freshly drawn cold water and boil as little as possible.
- Make your own Swiss Mocha drink by using 1 teaspoon instant coffee and 1 teaspoon hot cocoa mix. It's delicious.

Appetizers & Beverages

Appetizers

Savory Party Mix

Hilma Biddle

- | | |
|--|--|
| 2 c. sm. pretzels | 1/2 c. grated Parmesan
cheese |
| 2 c. shoestring potatoes | 3 1/2 oz. can French fried
onions |
| 2 c. peanuts (I use wheat
nuts) | 1/2 c. margarine, melted |
| 1 1/2 c. seasoned croutons | |

Combine ingredients. Mix lightly. Spread mixture on ungreased 10 1/2x15 1/2-inch jelly roll pan. Bake at 250° for 1 hour, stirring occasionally. Makes 10 cups.

Cracker Snack

Hilma Biddle

- | | |
|--|---|
| 3 c. oyster crackers | 1 (0.4 oz.) pkg. buttermilk
salad dressing mix |
| 3 c. small square cheese
crackers | 1/2 tsp. dill weed |
| 2 c. bite-size pretzel
nuggets | 3/4 c. cooking oil |

In a paper sack, combine all of the ingredients except the oil. Close end of bag and shake well. Pour oil into the sack and shake well again. Store in a closed plastic bag or a tightly sealed container. Makes about 8 cups.

Seasoned Oyster Crackers

Patricia Clingan

- | | |
|-------------------------------|-------------------------------------|
| 2 pkg. oyster crackers | 1 tsp. powdered garlic |
| 1 c. salad oil | 1 pkg. ranch-style party dip |
| 1 tsp. dill weed | |

In large mixing bowl, place crackers. Add remaining ingredients. Mix well. Stir often until crackers absorb flavors of ingredients.

Cajun Chex Party Mix

Hilma Biddle

- | | |
|-----------------------------------|----------------------------------|
| 1/2 c. margarine | 2 2/3 c. Corn Chex cereal |
| 1 T. parsley flakes | 2 2/3 c. Rice Chex cereal |
| 1 tsp. celery salt | 1 sm. can French fried |
| 4 to 8 drops hot pepper | onions (about 1 1/4 c.) |
| sauce | 1/2 tsp. cayenne pepper |
| 2 2/3 c. Wheat Chex cereal | 1 tsp. garlic powder |

Mix all ingredients and bake at 350° for 30 to 35 minutes.

Chicken Crackers

Hilma Biddle

- | | |
|-------------------------------|---------------------------|
| 2 T. chicken soup base | 1/2 tsp. dill weed |
| 1/2 c. warm oil | |

Mix above and pour over 1 large bag oyster crackers.

Spicy Pecans

- | | |
|----------------------------------|--------------------------------|
| 1 lb. pecan halves | 1/4 tsp. cayenne pepper |
| 3 T. butter | 1/2 tsp. cinnamon |
| 2 tsp. salt | Healthy dash of Tabasco |
| 3 T. Worcestershire sauce | |

Melt butter in heavy baking pan. Stir in salt. Add pecans and toss until nuts are thoroughly covered. Add remaining ingredients and toss again. Roast coated nuts at 300° for 30 minutes, stirring frequently. Be careful not to get them too browned. Cool on paper towels.

Bird Seed (Snacks)

Hilma Biddle

- | | |
|--------------------------------------|----------------------------------|
| 3 oz. sugar-coated cereal | 1/2 lb. small Spanish |
| 6 oz. plain M & M candies | peanuts |
| | 9 oz. chopped dried fruit |

Mix and store in plastic bags or container.

Harvest Popcorn

1/2 c. melted butter	1 tsp. Worcestershire sauce
1 tsp. lemon pepper	1/2 tsp. onion powder
1/3 tsp. garlic powder	2 qt. popped corn
1/2 tsp. salt	2 c. canned shoestring potatoes
1 c. mixed nuts	
1 tsp. dill weed	

Mix melted butter and seasonings. Toss lightly with popcorn, shoestring potatoes and nuts. Spread on cookie sheet and bake 6 to 8 minutes at 350°.

Dilly Popcorn

Hilma Biddle

2 qt. popped corn	1/2 tsp. garlic powder
1/3 c. butter	1/2 tsp. onion salt
1 tsp. Worcestershire sauce	1/4 tsp. salt
1 tsp. lemon pepper	2 c. shoestring potatoes
1 tsp. dill weed	1 c. nuts

Mix all ingredients together. Bake at 350° for 8 to 10 minutes. Stir once. Store in airtight container.

Peanut Butter Popcorn

Hilma Biddle

1 c. sugar	1 tsp. vanilla
1 c. white corn syrup	3 to 4 qt. popped popcorn
1 c. peanut butter	

Mix sugar and corn syrup in saucepan. Bring to a boil. Boil 30 seconds. Remove from heat. Add peanut butter and vanilla. Stir until smooth. Pour over popcorn, stir to coat. Put in large pan and bake 45 minutes at 225°. Stir. When cooled, store in airtight container.

Salsa

4 med. tomatoes, peeled & chopped	1 T. vinegar
1/2 c. chopped onion	1 to 2 tsp. sugar
1/2 c. chopped celery	1/8 to 1/4 tsp. salt
1/4 c. chopped green pepper	Dash of pepper
1/4 c. oil	2 to 3 T. chopped, seeded jalapeños or green chilies

Combine all ingredients. Refrigerate several hours or overnight, stirring occasionally.

Healthy Salsa

16 oz. can tomatoes
 1 clove garlic, crushed
 1 med. onion, chopped
 4 oz. can green chilies

1 tsp. oregano
 2 T. wine vinegar
 2 T. oil
 Salt & pepper

Heat oil and garlic and onion until brown. Add remaining ingredients. Simmer, uncovered, 30 minutes, stirring often.

Party Sandwiches

Barbara Dyer

1 pkg. mini French rolls
 or 12 hamburger buns
 1/2 to 3/4 lb. shaved ham
 1/2 to 3/4 lb. shaved,
 smoked turkey

3/4 lb. sliced mozzarella
 or Monterey Jack cheese
 1/2 c. + 2 T. melted butter
 1 1/2 to 2 T. spiced mustard
 1 T. Worcestershire sauce
 1 tsp. poppy seed

Layer meats and cheese on bottom of sliced buns and place close together in 9x13-inch pan. Replace tops. Mix remaining ingredients and pour over buns. Bake, uncovered, at 350° for 20 to 30 minutes, or until cheese is well melted.

Can use any variety of meats.

Hot Hamburger Dip

Bonnie Bain

3 lb. hamburger
 1 hot pepper (opt.)
 8 oz. can tomato sauce
 2 lb. American cheese,
 cubed

2 (8 oz.) jars picante
 sauce (desired heat)
 2 pkg. pita bread (white
 or wheat)

Cook and drain hamburger. Put in crockpot. Add cheese and other ingredients. Heat in crockpot until cheese is thoroughly melted. Keep well mixed. Cut pita bread in half, making pockets. Fill and serve.

Bean Dip

Cookbook Committee

16 oz. can kidney beans,
drained
1/4 c. butter

1 c. shredded Cheddar
cheese
1/4 tsp. garlic powder
1/4 tsp. cumin

Drain beans, reserving liquid. In small skillet, melt butter. Stir in beans and mash with a wooden spoon. Cook over medium-high heat about 5 minutes. Stir in garlic powder and cumin. Add reserved bean juice, 1 tablespoon at a time, to make desired dipping consistency. Stir in cheese. Serve warm as a dip with corn chips.

Mexican Dip

8 oz. pkg. cream cheese
10 1/2 oz. can chili,
no beans
1 sm. onion, finely
chopped

8 oz. shredded mozzarella
cheese
1 green pepper, finely
chopped
4 oz. black olives, sliced

Use a round pie plate or shallow bowl. Spread in layers, cream cheese, then chili, then mozzarella cheese, green pepper, onion and black olives on top. Serve at room temperature with corn chips.

Hamburger Dip Picadillo

1 lb. hamburger
16 oz. can tomatoes
1 can Ro-Tel tomatoes
with green chilies
6 oz. can tomato paste
3 green onions, chopped

3/4 c. diced pimento
3/4 c. toasted almonds
1 tsp. salt
1/4 tsp. oregano
1/4 tsp. pepper
Garlic

Brown ground meat. Add other ingredients and cook slowly for about 1 hour. Add toasted almonds last and serve warm with corn chips.

Ham Spread

8 oz. pkg. cream cheese
1/2 c. real mayonnaise
2 c. ground ham

1 T. parsley
1 tsp. minced onion
1/4 tsp. dry mustard

Blend together. Serve with crackers. For creamier texture, add additional 1/4 cup mayonnaise.

Fresh Vegetable Pizza

Jan Koelblinger

2 (8 oz.) tubes crescent rolls
 8 oz. pkg. cream cheese, softened
 1 c. Miracle Whip
 1 pkg. Hidden Valley ranch party dip (dry mix)

Variety of finely cut-up fresh vegetables (celery, broccoli, cauliflower, green pepper, onion, cucumber, tomatoes)
 1 c. grated carrots
 1 c. grated cheese

Heat oven to 375°. Unroll dough and press into 10x15-inch jelly roll pan, creating an edge on sides of pan. Bake 12 to 14 minutes, until golden brown. Cool completely. In small bowl, combine cream cheese, Miracle Whip and Hidden Valley ranch party dip mix. Blend until smooth. Spread over cooled crust. Top with vegetables, grated carrots and grated cheese. Cut into pieces and refrigerate.

Hamburger Dip

LaVelle Ridgway

2 lb. sausage
 1 lb. hamburger
 1 onion
 2 (16 oz.) jars Cheez Whiz

2 cans tomatoes with green chilies
 2 jalapeño peppers (hot kind)

Brown and cook sausage and hamburger with onion. Add Cheez Whiz and 2 cans of tomatoes with chilies (drained) and the chopped peppers. Mix. Keep warm. Good with taco chips.

Easy Liver Paté

Hazel Demirjean

8 oz. liverwurst
 2 T. margarine
 1/4 tsp. Worcestershire sauce

1 T. thinly sliced green onions
 2 T. crumbled bacon
 3 oz. pkg. cream cheese, softened

Mash liverwurst. Blend in next four ingredients. Turn out onto wax paper. Form in 3x5-inch rectangle. Chill half hour. Spread top and sides with cream cheese. Chill half hour longer and serve with crackers.

Clam Dip

1/3 c. green pepper
 1/3 c. chopped onion
 1/4 c. butter
 8 oz. Velveeta cheese
 1 tsp. cayenne pepper
 2 T. catsup

2 T. Worcestershire sauce
 2 T. chili sauce
 1/4 c. white cooking wine
 3 (6 oz.) cans drained
 clams

Sauté green pepper and onion in butter. Add cheese. Cook over medium heat until cheese melts. Add catsup, Worcestershire sauce, chili sauce, wine and pepper. Add drained clams. Simmer 1 hour. Serve with crisp crackers. Can be frozen.

Braunschweiger Dip

1 c. braunschweiger
 1 c. sour cream
 1 env. onion soup mix

1 tsp. Worcestershire
 sauce
 Few drops of hot sauce

Mix ingredients well and serve with crackers.

Pineapple Pickled Eggs

Hilma Biddle

1 can unsweetened
 pineapple juice
 1 med. onion, sliced
 3/4 c. white vinegar
 2 T. sugar

1/2 tsp. salt
 1/2 tsp. whole pickling
 spice
 6 hard-cooked eggs

Combine all ingredients except eggs in saucepan. Bring to a boil. Pour over eggs in a sealable container. Cover. Refrigerate several hours or overnight, turning eggs occasionally to pickle evenly. Remove eggs from liquid and drain. Cut eggs in half lengthwise and serve.

Pickled Eggs

Hilma Biddle

10 hard-boiled eggs
 1 3/4 c. vinegar
 1 1/4 c. water
 3 T. sugar

2 tsp. celery seed
 1 sm. red hot pepper
 1 T. mustard seed
 Pinch of mace

Peel eggs and pack tightly into quart jar. Combine remaining ingredients in saucepan and boil for five minutes. Pour boiling hot mixture over eggs in jar and seal. Ready to eat in four or five days. Should be kept in refrigerator.

Cream Cheese Dips

Frieda Gratzon

8 oz. pkg. cream cheese

1/2 c. stuffed olives

3 T. sour cream (heaping)

When cream cheese is softened at room temperature, mix in blender or food processor until well blended. Serve with raw vegetables and/or crackers.

Variations: (1) 8-ounce cream cheese, 3 tablespoons sour cream (heaping) and 2 tablespoons powdered curry.

(2) 8-ounce package cream cheese, 4 tablespoons sour cream (heaping), 1 slice of diced onion or 2 stalks of diced scallions (tops included) and 6 ounces of drained pickled herring fillets.

(3) 8-ounce package of cream cheese, 3 tablespoons sour cream (heaping), and 1 cup of broken walnut meats.

Dried Beef Dip

Darlene Vorhies

2 pkg. smoked beef

1 sm. onion, finely diced

4 oz. pkg. Philadelphia cream cheese

1 can cream of mushroom soup

Grind up or cut beef in small pieces. Mix the beef and the other three ingredients together well. Chill and use with vegetables, such as carrots and celery. Also great with Triscuits.

Gorgeous Gizzards

1 lb. chicken gizzards

2 med. yellow onions

2 T. olive oil

Oregano to taste

1 bay leaf

4 oz. can mushrooms

Salt & pepper to taste

Cook (boil) gizzards in saucepan approximately 20 to 30 minutes. Drain completely. In skillet, sauté onions, oregano, salt, pepper, bay leaf and mushrooms in olive oil. Continue to cook over low heat until most of the juice has been absorbed (approximately 10 to 15 minutes). Add gizzards to this liquefied mass and sauté maybe 5 minutes more.

Cheese Puffs

1/2 c. oleo
1 c. sifted flour
1/8 tsp. pepper

2 c. grated Cheddar
cheese
1/8 tsp. salt

Cream oleo and cheese. Add dry ingredients. Form into balls the diameter of a quarter. Refrigerate or freeze before baking. Bake at 350° for 15 to 20 minutes.

Artichoke Appetizers

Kathy Tollenaere

1 c. mayonnaise
1/3 c. Romano or Parmesan
cheese, finely grated

Cayenne red pepper
(to taste)

Drain artichoke hearts and slice, depending on size, either into halves or thirds. Place drained, sliced artichoke hearts on slices of party rye. Combine mayonnaise, cheese and red pepper. Spoon enough of the mayonnaise mixture over to cover. Place in 350° oven until golden brown and heated through, about 10 minutes.

Pork Sausage Rolls

3 c. Bisquick
1 lb. pork sausage,
browned

3/4 c. grated Cheddar
cheese

Mix. Roll in balls the size of walnuts. Freeze until ready to use. Bake at 375° for 15 minutes.

*Travel does broaden one,
You must agree;
My trips to the icebox have
Sure broadened me.*

Sweet and Sour Cocktail Meatballs

Cookbook Committee

3/4 lb. ground beef
1/4 lb. ground pork or
sausage
3/4 c. quick oatmeal
1/2 c. milk
1/2 tsp. Worcestershire
sauce

1/2 tsp. onion salt
1/2 tsp. garlic salt
4 drops Tabasco
1 sm. can water chestnuts,
chopped fine

SAUCE:

1 c. sugar
1/2 c. vinegar
1 to 2 T. cornstarch

3/4 c. water
Salt and paprika
1 tsp. water

Shape meatball ingredients into balls. Brown and drain.

Sauce: Cook to boiling and thicken with cornstarch, about 1 1/2 tablespoons dissolved in 1 teaspoon water. Continue cooking until thick, about 5 minutes. In casserole, pour sauce over meatballs and bake 45 minutes at 350°. Serve warm with toothpicks.

Vegetable Pizza

Mary E. Shafer

Spread 2 (8-ounce) tubes of crescent roll dough over 12-inch pizza pan. Bake as per directions (prick). Cool. Mix together 1/3 cup sour cream, 1/2 package instant ranch dressing powder, 1/3 cup mayonnaise, 2 (8-ounce) packages cream cheese, dash of garlic powder, parsley flakes, chopped onion, chives, dill weed or variations. Spread over crust. Arrange cauliflower flowerets, broccoli, shredded cheese, shredded carrots, chopped mushrooms, tomatoes, peppers and sliced olives on top. Press vegetables into dressing with flat of hand. Refrigerate. Cut into diamond shapes to serve.

*The only food that never goes up in price
is food for thought.*

Vegetable Bars

- | | |
|---------------------------------------|---|
| 2 pkg. refrigerated
crescent rolls | 1/2 onion, minced (green
onions can be used) |
| 2 (8 oz.) pkg. cream
cheese | 1/2 green pepper, diced |
| 2/3 c. Miracle Whip | 2 cans chopped black
olives |
| 2 to 3 T. dill weed | 2 T. bacon bits |
| 1 tomato, cut up | |

Unroll and spread the crescent rolls in a 9x13-inch cake pan and bake as directed at 375° for 10 to 12 minutes. Mix together the cream cheese, Miracle Whip and dill weed and spread it over the cooled crust. Chop the various vegetables into small pieces and spread evenly over the crust and cheese. Chill. Cut in bars.

Crabmeat Puffs

Hilma Biddle

- | | |
|---|------------------------|
| 6 oz. pkg. frozen crabmeat,
thawed, drained &
chopped (may substitute
Louis Kemp Crab Delights,
imitation crab) | 1/2 tsp. salt |
| 8 oz. pkg. cream cheese,
softened | 1/4 tsp. garlic powder |
| | 40 wonton skins |
| | 1 egg, slightly beaten |
| | Vegetable oil |

Mix chopped crabmeat, cream cheese, salt and garlic powder. Brush wonton skin with egg. Place heaping teaspoonful of crabmeat mixture in center of wonton skin. (Cover remaining skins with dampened towel to keep them pliable.) Top with another wonton skin. Press edges to seal. Brush dab of egg on center of each side of puff. Make a pleat on each edge, pressing to seal. Repeat with remaining wonton skins. (Cover puffs with dampened towel or plastic wrap to keep them from drying out.) Heat the vegetable oil (1 1/2-inches) in skillet to 350°. Fry 4 to 5 puffs at a time until golden brown, turning 2 or 3 times, about 2 minutes. Drain on paper towels.

Do Ahead Directions: Prepare Crabmeat Puffs; wrap, label and freeze no longer than 6 weeks. Just before serving, heat frozen puffs, uncovered, in 400° oven until hot, about 10 minutes. Drain on paper towel.

Pizza Squares

2 lb. bulk sausage	1 tsp. oregano
1 lb. Velveeta cheese	Dash of A-1 sauce
1 tsp. catsup	Dash of garlic salt
10 1/2 oz. can pizza sauce	Parmesan cheese
Party rye bread	

Brown sausage. Drain. Add cubed Velveeta and stir until melted. Add catsup, oregano, A-1 sauce and garlic salt. Spoon onto bread slices. Add pizza sauce and then sprinkle top with grated Parmesan cheese. Put into freezer in single layer until frozen, then package as desired. When ready to cook, take from freezer and bake at 425° for 10 minutes.

Presnauts

1/2 lb. thick sliced bacon	1 c. milk
1/2 lb. ham	3 1/2 c. flour
12 oz. Jack cheese	1 tsp. baking powder
2 bunches green onions (use tops, too)	1 tsp. salt
10 eggs	Dash of pepper

Chop and cube bacon, ham, cheese and onions. Mix together in a bowl. Beat eggs in a large bowl. Add meat mixture and mix carefully. Combine dry ingredients. Add one cup at a time, alternately with milk, to egg mixture. Bake in greased 9x13-inch pan at 375° for 60 minutes. Slice when cool. Can be served with cocktails.

Romano-Shrimp Stuffed Mushrooms

Ila Guisinger

20 lg. mushrooms	1/2 tsp. Worcestershire sauce
4 oz. can shrimp	Dash of garlic
4 oz. whipped cream cheese with chives	Dash of hot pepper sauce
	1 c. grated Romano cheese

Wash mushrooms carefully and remove stems. Boil 2 minutes, drain and cool. Mix remaining ingredients and stuff the mushrooms. Chill 3 or more hours. Bake in 400° oven for 10 minutes, or until cheese is melted. Serve hot.

Spinach Quiche

Jeanne Meyers

1/2 c. mayonnaise
 3 eggs, beaten
 1/2 c. milk
 2 T. flour
 1/2 lb. Cheddar cheese

1 T. minced onion
 10 oz. box chopped
 spinach, thawed &
 drained
 1 (9") unbaked pie shell

Mix all ingredients and put in pie shell. Bake 45 to 50 minutes at 350°.

Zucchini Appetizers

Mary E. Fleig

4 eggs, slightly beaten
 1/2 c. vegetable oil
 1/2 tsp. salt
 1/2 tsp. seasoned salt
 1/4 tsp. marjoram or
 oregano (opt.)
 Dash of pepper
 Dash of garlic salt

1 1/2 T. parsley flakes
 1 c. Bisquick
 1/2 c. chopped onion
 3/4 to 1 c. shredded
 Cheddar cheese
 4 c. thinly sliced unpared
 zucchini

Beat eggs slightly. Add liquid shortening and spices and mix well. Add 1 cup Bisquick, chopped onion, cheese and sliced zucchini. Mix and spread in greased 9x13-inch pan. Bake at 350° for 25 to 30 minutes or until golden brown at edges. Cut into squares to serve. This is good hot or cold and warms up good in the microwave.

Very good!

Strawberry Dip

Marcia Leu

8 oz. ctn. strawberry yogurt
 8 oz. jar marshmallow creme

8 oz. pkg. cream cheese

Mix yogurt with cream cheese. Blend in marshmallow creme. Keep refrigerated.

Caramel Dip for Apples

8 oz. pkg. cream cheese
 7 oz. marshmallow creme

2 T. caramel ice cream
 topping

Blend well. Serve with cut-up apples.

Debbie's Apple Dip

Laurie LaVan

8 oz. pkg. cream cheese

1 tsp. vanilla extract

3/4 c. brown sugar

1/4 to 1/2 chopped peanuts

1/4 c. white sugar

Mix first four ingredients until creamy. Add peanuts. Dip apple slices in.

Note: Do not double recipe. It ends up too sugary. May cut sugar a little for single recipe if desired.

Vegetable Dip

Pauline Leu

1 c. sour cream

2 tsp. parsley flakes

1 c. Hellmann's mayonnaise

2 tsp. dill weed

3 tsp. chopped onion

1 tsp. seasoned salt

Mix together and let stand 2 to 3 hours to blend. Serve on raw veggies or crackers. Good on baked potatoes, too!

Strawberry Cheeseball

2 (8 oz.) pkg. cream
cheese

Onion crackers (Keebler)

2 T. red wine

4 oz. walnuts or pecans,
chopped

18 oz. strawberry

preserves, chilled

Combine cream cheese, wine and nuts. Mix and form into ball. Chill. When ready to serve, pour preserves over cheese. Serve with onion crackers.

Honey-Cream Cheese Spread

8 oz. pkg. cream cheese,
softened

1 1/4 c. honey

Cut cream cheese into 1-inch pieces. Place cream cheese and honey in blender or food processor and process at high until well mixed. Serve with holiday bread, bagels, English muffins or toast.

Beverages

Zippy Tomato Cocktail

1 lg. cucumber	2 c. tomato juice
1 tsp. lemon juice	1/2 tsp. salt
1 T. Worcestershire sauce	Few drops of Tabasco sauce
Dash of celery salt	Dash of onion powder
3/4 c. cracked ice (5 to 6 cubes)	

Peel, seed and grate cucumber. Place all ingredients in blender container. Blend for 10 to 15 seconds. Serve in frosted glasses. Garnish with thin lemon slices. Makes 3 to 4 servings.

Mocha Mix

3/4 c. hot cocoa mix	4 tsp. sugar
1/3 c. instant coffee	1/4 tsp. cinnamon
2 T. non-dairy creamer (powder)	

Combine all ingredients in food processor. Process to a fine powder. For each serving, measure 2 tablespoons of mix into mug. Pour in 3/4 cup boiling water. Stir until dissolved. Store in airtight container. Keeps up to 1 month.

Hot Mocha Mix

1 c. unsweetened cocoa	2 c. nonfat dry milk powder
2 1/2 c. sugar	1 vanilla bean, quartered
1/2 c. instant coffee	
2 c. dry non-dairy coffee creamer	

Combine ingredients in large, dry bowl. Stir until well blended. Pack into jars, making sure a piece of vanilla bean is in each jar. Seal and label. Store in refrigerator at least a week before using to allow vanilla flavor to be absorbed into the mix. Makes 8 cups mocha mix. To make up, use 3 tablespoons mocha mix for every 3/4 cup boiling water. Top with marshmallow or whipped cream.

Hot Jamaican Punch

1 gal. apple cider
 1/2 tsp. ground mace
 1 c. Jamaican dark rum

Few sticks of cinnamon
 1/2 tsp. whole allspice
 1 c. brandy

Simmer ingredients for 30 minutes. After simmering, stir in rum and brandy. Serve hot.

Cappuccino Batista

2 c. coffee
 2 c. milk
 1 jigger brandy
 1 T. sugar

1 T. cocoa
 Whipped cream, slightly
 sweetened

Mix coffee, milk, sugar, cocoa and brandy in a saucepan and bring to a boil. Pour into mugs. Top with whipped cream and serve immediately. Serves four.

Slush

12 oz. can frozen orange
 juice
 12 oz. can frozen lemonade

1 1/2 c. vodka
 1 c. sugar
 3 c. water

Mix together and freeze. When ready to use, put 2 tablespoons in bottom of glass. Fill up with 7-Up. Stir gently.

Early Orange

2 (10 oz.) pkg. frozen
 strawberries, almost
 thawed

1 c. orange juice
 1/3 c. lemon juice
 Sugar to taste

Combine all in blender. Place 2 ice cubes in each 8-ounce glass. Pour in 1/2 cup of blended fruit mixture. Fill glass up with ginger ale or 7-Up. Add 1-ounce vodka or gin if desired.

Strawberry Margaritas

6 oz. can frozen lemonade	6 to 12 oz. tequila
6 oz. can frozen limeade	12 oz. water
10 oz. pkg. frozen strawberries, thawed	6 oz. 7-Up

Combine all ingredients in blender and use empty concentrate cans to measure tequila, water and 7-Up. Freeze overnight. You can use chopped ice instead of water.

Blender Margaritas

6 oz. can limeade	1/2 can Triple Sec
6 oz. can tequila*	Ice
1/2 to 1 can water (to aid ice crushing)	1 egg white

Blend well all but the egg white. Add it during last couple of seconds. Serve slushy.

*Use limeade can to measure tequila.

Chevoney

1 oz. Galliano	1/2 oz. vodka
1/2 oz. Grand Marnier	1 scoop vanilla ice cream

Blend in blender quickly and serve in prechilled champagne glasses. Serve as after-dinner drink instead of a dessert. Limit two per person—they're potent.

Bloomer Droppers

6 oz. can frozen lemonade or orange juice	6 oz. vodka
4 to 6 fresh peaches, peeled & halved	

Put all ingredients in a blender container. Fill with ice. Flash blend until slushy.

Fruited Champagne Punch

- | | |
|--|--|
| 46 oz. can unsweetened
pineapple juice | 8 c. water |
| 2 (6 oz.) cans frozen
pineapple/orange juice
concentrate | 3 (750 ml.) bottles of
champagne, thoroughly
chilled |
| 2 (12 oz.) cans frozen
lemonade | |

Mix pineapple juice with fruit juice concentrates. Stir in water. Chill. Pour into punch bowl; slowly add champagne. Stir gently. Garnish with thin orange, lemon or lime slices, if desired.

Fruit Fizz

- | | |
|---|----------------------------|
| 6 oz. can frozen apple
juice concentrate,
undiluted | 3/4 c. white corn syrup |
| 48 oz. btl. Cran-raspberry
drink | 1 qt. seltzer or club soda |

Stir apple juice concentrate, cran-raspberry juice and corn syrup until blended. Just before serving, add chilled seltzer or club soda.

Any Color Punch

- | | |
|----------------------------|-----------------------------|
| 46 oz. can pineapple juice | 2 pkg. Kool-Aid (for color) |
| 12 oz. frozen orange juice | 1 qt. water |
| 6 oz. frozen lemonade | 2 c. sugar |

Mix well. Just before serving add 1 large ginger ale.

Blue Punch

- | | |
|--|----------------------------|
| 1 gal. water | 1 T. blue food color |
| 1/2 c. sugar | 1/4 tsp. green food color |
| 3 (12 oz.) cans frozen
lemonade (undiluted) | 1/2 gal. pineapple sherbet |
| | 4 qt. ginger ale |

Combine ingredients.

Fruit Slush

Darlene Vorhies

- | | |
|---|---------------------------------|
| 6 oz. can lemonade concentrate, thawed | 12 oz. can ginger ale |
| 6 oz. can orange juice concentrate, thawed | 1 c. sugar |
| 1 med.-size (1 lb. 4 oz.) can crushed pineapple (natural juice) | 3 bananas, sliced |
| | 10 oz. pkg. frozen strawberries |

Combine lemonade, orange juice, ginger ale, pineapple with juice and sugar. Blend well. Add bananas and strawberries. Pour mixture into greased cake pan and freeze or put into individual plastic cups with plastic spoon in it, like a popsicle. Another option is putting into paper muffin cups in muffin tin and it will make 24, or freeze in 6-ounce yogurt containers. Remove at least 15 minutes before serving. Great to prepare in advance when company is coming.

Apricot Punch

- | | |
|--------------------------------|---------------------------|
| 48 oz. can pineapple juice | 12 oz. can apricot nectar |
| 12 oz. can frozen orange juice | 1 oz. almond extract |
| 6 oz. can frozen lemonade | Chilled ginger ale |

Mix all ingredients except ginger ale and chill well. Before serving, add 2 large bottles of chilled ginger ale.

Maroon Punch

- | | |
|---|------------------------------|
| 2 (46 oz.) cans pineapple juice | 2 pkg. black cherry Kool-Aid |
| 12 oz. can frozen lemonade | 6 qt. water (or more) |
| 12 oz. can frozen orange juice | 6 c. sugar |
| 1 pkg. each lemon, orange & cherry Kool Aid | 2 qt. ginger ale |

Dilute frozen lemonade and orange juice per directions on can. Mix all ingredients together. Add ginger ale just before serving. For a deeper maroon color, more black cherry Kool-Aid can be used. Makes 5 gallons.

Mock Champagne Punch

1/2 c. sugar	1/4 c. orange juice
1/2 c. water	16 oz. chilled ginger ale
1/2 c. grapefruit juice	

Combine sugar and water in pan. Boil slowly for 10 minutes, stirring only until sugar is dissolved. Cool. Mix sugar, water, syrup, grapefruit juice and orange juice. Chill thoroughly. Just before serving, add ginger ale. Makes 6 to 8 servings.

Wedding Punch

1 bottle champagne	1 (1 liter) btl. ginger ale
1/2 c. apricot or peach brandy	or 7-Up

Combine and serve with a frozen fruit and ice ring in punch bowl. Color ice ring with maraschino cherry juice.

Strawberry Punch

6 oz. pkg. strawberry Jello	1 lg. can pineapple juice
2 c. sugar	1 lg. can apricot nectar
2 c. hot water	20 oz. frozen strawberries
2 c. cold water	

Mix and freeze. One recipe will freeze in a 2 gallon zip lock bag. Thaw to slush stage. Add 1 large bottle of ginger ale.

Note: You make yellow punch by using peach Jello and frozen peaches.

Homemade Coffee Liqueur

1 1/2 c. brown sugar	1/2 c. instant coffee powder
2 c. water	3 c. vodka (100 proof)
2 T. vanilla	
2/3 c. white sugar	

Add sugars to water and bring to a boil. Boil several minutes. Stir coffee powder in slowly. Remove mixture from heat and cool slightly. Add vanilla and vodka. Store in covered glass container at least 2 weeks. Makes about 5 cups. Will keep indefinitely and gets smoother as it ages.

Coffee Liqueur

4 c. sugar	1 qt. 100 proof vodka
3 c. boiling water	3/4 c. freeze-dried coffee
1 vanilla bean, halved	

Dissolve sugar in water. Stir in coffee, making sure it is all dissolved. Remove from heat and cool thoroughly. Stir vodka into mixture. Place half the vanilla bean in each of 2 one-quart bottles. Fill with cooled coffee mixture. Cap bottles. Store at least 3 weeks before using, shaking occasionally.

Homemade Italiano Liqueur

2 c. sugar	2/3 c. water
Juice of 1 lime (1 T.)	1 T. vanilla
1/2 tsp. anise extract	2 1/2 c. vodka (100 proof)

Bring sugar and water to a boil. Remove from heat and add remaining ingredients in order given. Bottle and age at least 2 weeks. Makes well over a fifth of liqueur.

Amaretto

3 c. sugar	1 tsp. chocolate extract
2 c. water	2 T. almond extract
1 lemon rind	3 oz. brandy
2 tsp. vanilla	3 c. vodka

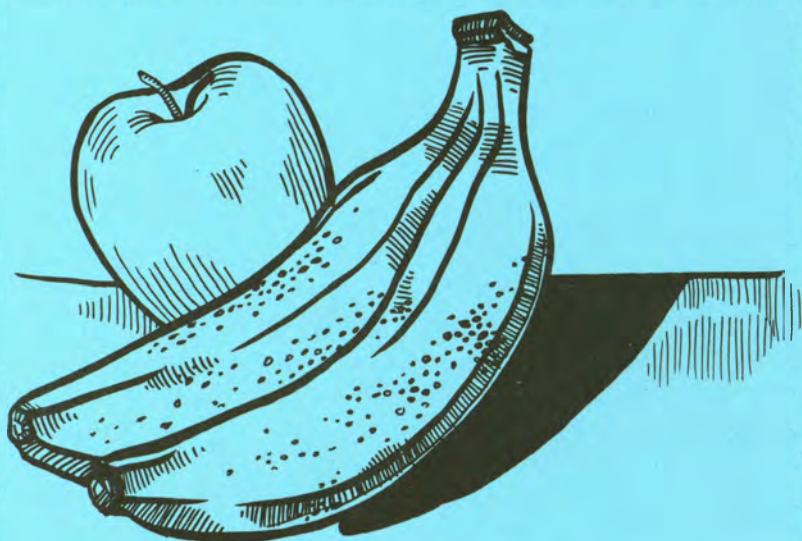
Place sugar, water and lemon rind in pan. Bring to a boil. Cover. Let simmer 30 minutes. Remove from heat. Discard rind. Add flavorings, brandy and vodka. Stir well. Cool. Keep stored in dark place.

Homemade Schnapps

5 1/2 c. distilled water	2 c. sugar
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Bring to a full boil. Cool to room temperature. Liquid should be clear. Add 1 pint Everclear and 1 ounce of desired flavoring. Stir. Keep stored in sealed container.

Soups & Salads



Hints for Salads

- When buying grapefruit, judge by weight. The heavier ones are juicier.
- Add 1/4 teaspoon soda to cranberries while cooking and they will not require as much sugar.
- Frosted Grapes: Beat 2 egg whites and 2 tablespoons water slightly. Dip small clusters of grapes into the mixture. Sprinkle with granulated sugar. Dry on waxed paper.
- Lemons that are heated before squeezing will give almost twice the quantity of juice.
- Lemon juice on cut bananas will keep them from darkening.
- Grease the salad mold with salad dressing, mayonnaise or salad oil and it will help the salad slip out easily.
- Save sweet pickle juice. Store it in the refrigerator and use small amounts to thin dressings for salads.
- Soak hard-cooked eggs in beet pickle juice for an interesting taste and colorful garnish.
- To make a hard-cooked egg flower: Cut white from the small end of the egg about 3/4 of the way down, petal fashion, being careful not to cut yolk. When spread apart, these white petals should show yolk as a round ball, daisy fashion. Slice green pepper for leaves. Nice for potato salad.
- Marshmallows will cut easily if the blades of the scissors are buttered.
- Try putting marshmallows in the refrigerator and they won't stick to the scissors.
- Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soaking it for an hour in the refrigerator.
- The darker, outer leaves of lettuce are higher in calcium, iron and Vitamin A.
- Do not add salt to a lettuce salad until just before serving; salt makes the lettuce wilt and become tough.
- Toss salads well so you can use less dressing which is healthier.
- Prepare ingredients such as greens, chopped onions, celery, carrots and radishes ahead of time. Store in separate airtight containers for quick use in a tossed salad.
- When you will be doing extra cooking, keep shredded cheese, bread crumbs, and chopped onion on hand for use in salads, casseroles and vegetables.
- Before grating cheese, brush vegetable oil on the grater and it will clean easier.
- Remove the tops of carrots before storing. Tops absorb moisture and nutrients from the carrots.
- It is easy to remove the white membrane from oranges - for fancy desserts or salads - by soaking them in boiling water for 5 minutes before you peel them.
- Lemon Jello, dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip, makes a perfect base for jelled fruit salad.

Soups & Salads

Soups

Barley Soup

3/4 c. pearl barley	2 c. water
1/2 c. celery, sliced	1 c. carrots, grated
1 c. potatoes, grated	2 qt. beef stock
Salt & pepper	

Simmer barley in 2 cups of water until tender and water is absorbed. Combine celery, carrot and potatoes in 1 quart of beef stock and cook until tender. Add barley and seasonings. Simmer several minutes and add another quart of beef stock.

Beef Chowder

Cookbook Committee

1 lb. ground beef	2 cans cream of celery soup, undiluted
1/3 c. green pepper, chopped	1 onion, chopped
16 oz. can whole kernel corn, including liquid	1/3 c. celery, chopped
	32 oz. canned tomatoes including liquid

Brown beef. Remove from pan. Sauté onion, celery and green pepper until tender. Drain pan drippings and add remaining ingredients. Simmer 1 hour and serve.

Even better second day.

*Mother Nature and Father Time
are God's two great physicians.*

Navy Bean Soup

Cookbook Committee

2 lb. dried navy beans	1 lb. center-sliced ham,
1/2 lb. bacon	diced
1 tsp. Tabasco sauce	1 tsp. salt
2 tsp. seasoned salt	1 c. catsup
4 c. celery, chopped	2 c. onion, chopped
2 c. carrots, chopped	3 cloves garlic (or to taste)
1 green pepper, chopped	2 T. sugar
1 T. parsley, chopped	1 tsp. paprika
6 qt. water	

Cook bacon. Remove from pan. Sauté celery, onions, carrots and green pepper in bacon drippings. Add bacon and remaining ingredients. Cook 3 to 4 hours or until beans are tender. If soup is too thick, use tomato juice as a thinner. Makes 12 servings.

Freezes beautifully.

Good Bean Soup

Geneva M. Hoadley Randall

1 c. pinto beans	1/3 c. cut-up onion
1/3 tsp. soda	1 carrot, sliced
3/4 lb. ground beef	Dash of garlic powder, if
1/3 c. dried split peas	desired
1/4 c. rice	Salt & pepper as desired
1 beef bouillon cube	

Soak beans in water overnight; drain. Cover with water, add soda and cook 10 minutes; drain again. Add all other ingredients. Cover with water and cook until beans are tender.

Nobody's opinions are worthless. Even a stopped clock is right twice a day.

Bean Soup with Ham Balls

2 c. pinto beans	1 lg. onion, chopped
8 c. water	1 lg. potato, pared & diced
1 c. diced celery	1/4 tsp. pepper
4 c. tomato juice	A few celery tops
1 T. salt	

Cover beans with cold water. Let stand overnight. In morning, drain. Combine with water, celery, tomato juice, salt, onion, potato and celery tops. Bring to boil and simmer, covered, for 3 hours or until beans are tender.

HAM BALLS:

1 c. ground, cooked ham	1/2 tsp. dry mustard
1 egg, slightly beaten	1/4 tsp. pepper
1 T. flour	

While soup cooks, form above ingredients into small balls. Drop into hot cooked soup. Simmer 15 minutes.

Beef-Bean Soup

1 lb. (2 1/2 c.) dry pinto beans	3 beef shanks, 3" thick
2 T. bacon grease or oil	3 tsp. salt
1/2 tsp. pepper	1 c. chopped celery
1 1/2 c. chopped onion	2 c. tomato juice
3 T. chopped parsley	3 T. chopped celery leaves

Thoroughly wash beans, cover with 6 cups water. Bring to full boil. Boil 2 minutes. Remove from heat. Let stand 1 hour. Brown beef shanks in oil. Pour off drippings. Measure liquid from beans and add water to make 2 quarts. Add this liquid, the salt, pepper and beans to the beef shanks. Bring to boil; reduce heat and simmer, covered, for 2 hours. Add celery, onion and tomato juice. Cover and simmer 1 more hour until meat is tender. About 10 minutes before cooking is done, cut up meat and add celery leaves and parsley leaves.

Chive Cream Soup

Ingrid Ruddy

1 c. chopped chives	2 T. butter
1/4 c. finely chopped celery	1/2 tsp. salt
1/4 c. finely chopped parsley	2 c. cream
	Sour cream

Sauté first 3 ingredients in butter; add salt and cream. Bring just to boil. Serve immediately with a dollop of sour cream.

Chili (Mild)

Jan Koelblinger

2 T. oil	15 oz. can Hunts Special tomato sauce
1/2 c. diced onion	10 oz. can tomato soup
1/2 c. chopped green pepper	1 tsp. chili powder
1/2 c. sliced celery	1 tsp. salt
2 T. celery leaves, chopped	2 (15 oz.) cans kidney beans
1 lb. ground beef	
1 to 2 tsp. brown sugar	

Heat oil in deep skillet, add onion, green pepper and celery. Cook over low heat until soft, about 5 minutes, stirring occasionally. Add ground beef and break up with a wooden spoon into small chunks. Cook over low heat until beef browns, stirring frequently. Drain mixture. Pour in tomato sauce and tomato soup. Add chili powder, salt and brown sugar (diluted with a little water). Add celery leaves. Cover with a tight-fitting lid and boil slowly over low heat for 30 minutes, stirring occasionally. Add kidney beans (do not drain). Simmer, uncovered, 25 to 30 minutes. Serve at once or cool and reheat. Mixture thickens as it cools. Makes 6 to 8 servings.

Clam Chowder, New England Style

2 c. diced raw potatoes	2 c. milk
3 c. water	1 T. instant minced onion
1 tsp. salt	2 (7 oz.) cans minced clams
1 can cream of celery soup	

Simmer potatoes in water and salt for 15 minutes until tender; drain. Stir in soup, milk, onion and undrained clams. Heat thoroughly.

Dal

Debbie and Dick Arnold

1 c. lentils, split peas
or mung dal
1 qt. water
1 tsp. salt
2 T. peeled & grated
fresh ginger
1/4 tsp. ground turmeric
Crushed seeds from
4 cardamom pods

1/4 tsp. cayenne pepper
2 1/2 T. butter or ghee
1/2 tsp. crushed dried red
pepper
1/2 tsp. ground cumin
(fresh ground is best)
2 T. chopped fresh cilantro
(coriander leaves)
Lemon juice

Rinse the lentils (split peas or mung dal) and combine them in a medium-sized saucepan with the water and salt. Bring the water to a boil, then lower the heat and simmer for about 1 hour, skimming off the top as needed. Add the grated ginger, turmeric, crushed cardamom seeds, and cayenne and continue simmering until the lentils are perfectly tender. Add more water if the mixture gets too thick, it should be like thick soup or thin gravy. Melt the butter or ghee in a small skillet and sauté the crushed red pepper and cumin in it for a few minutes. Stir the butter and spices into the lentils along with the fresh coriander leaves and a little lemon juice. Makes 4 to 6 servings. Serve with vegetables and rice and curried dishes.

Firecracker Soup

Chicken broth with vegetables Cooked rice

After you have cooked the rice, continue to heat it by putting it in the oven at 250° for 5 to 8 hours. From time to time, turn the rice with spatula. When ready to serve, heat broth to boiling. Serve hot soup with the very hot, dry rice so it crackles when you put it in the soup. Take soup and rice to the table. Pour hot rice into boiling hot soup and enjoy the firecracker.

Fish Chowder

2 c. cooked, flaked fish
3 soup cans milk
1 sm. onion, finely chopped
Salt & pepper to taste

2 cans cream of potato soup
8 oz. can whole kernel corn
3 T. butter
White wine (opt.)

Lightly sauté onions in butter. Add soup and milk; bring to a boil. Lower heat and add remaining ingredients, except fish, and simmer, stirring until thoroughly heated. Add fish; simmer 5 minutes more. White wine may be added with fish if desired.

Fish Chowder

Ila Guisinger

1 lb. fish fillets
 1 can chicken broth
 1 sm. onion, chopped
 2 carrots, peeled & cut
 into slices
 2 stalks celery

2 potatoes, cut into small
 chunks
 3 c. milk
 1 c. grated Velveeta
 cheese

Cook vegetables in chicken broth until tender, with salt to taste. Add fish cut into one inch cubes and simmer 10 minutes. Add milk and cheese and heat until cheese is melted and soup is hot. This makes 3 generous servings.

If you want to stretch it, add more milk, it will still make a hearty and filling chowder.

5-Hour Stew

Kathryn Brokken Heston

4 1/2 to 5 lb. stew meat in
 bottom of pan (salt &
 pepper)

4 T. sugar, sprinkled
 4 T. tapioca or cornstarch
 3 bay leaves

Add potatoes, carrots, one large onion and whatever vegetables desired. Then place one large can of tomato sauce over all; put oven at 200°. Bake 5 hours.

I thicken broth with cornstarch but recipe does not say to do so. Fresh green beans are yummy in this too.

Good Soup

Beatrice Kaska

12 oz. can Campbell's
 Chunky Sirloin Burger
 soup
 14 oz. can Swanson clear
 beef broth

1 c. frozen peas (or any
 vegetable you like)

Put soup and broth in a pan and bring to a boil. Then add frozen vegetables and bring to a boil again. If not ready to serve, keep warm on very low heat.

Potato Ham Chowder

Cookbook Committee

- | | |
|------------------------------------|-----------------------------------|
| 4 lg. potatoes | 3 T. flour |
| 2 T. butter | 2 c. milk |
| 1/4 c. chopped onion | 1 1/2 c. whole kernel corn |
| 1/2 c. chopped green pepper | 2 c. diced, cooked ham |
| 2 c. water | Parsley |
| 1 1/4 tsp. salt (opt.) | Pepper; paprika |

Peel and dice potatoes. In large saucepan melt butter, add onion and green pepper. Sauté until soft. Add potatoes, water and seasonings. Cover and simmer until tender. Make paste of flour and 1/3 cup water. Add to potato mixture. Cook until thickened. Add milk gradually. Stir in corn (undrained) and ham. Heat through. Before serving, sprinkle with chopped parsley.

Split Pea Soup

Kathy Tollenaere

- | | |
|---|----------------------------------|
| 1 1/2 c. uncooked split green peas | 2 parsley sprigs (opt.) |
| 1 ham bone (or ham hocks or 1/2 ham with bone) | 1 clove garlic |
| 2/3 c. coarsely-chopped onion | 1/2 tsp. sugar |
| 1/4 c. cut carrots | 1/4 tsp. salt |
| 1/2 c. coarsely-chopped celery | 1/8 tsp. thyme |
| | 1/8 tsp. pepper |
| | 1 c. slivered, cooked ham |

Combine peas and 1 quart water. Bring to boiling. Reduce heat; simmer, covered, 45 minutes. Add more water if necessary. Add ham bone, ham and rest of ingredients. Cook 1 1/2 hours to 8 hours. Discard ham bone before serving.

*When I work, I work hard; when I sit, I sit loose;
and when I think, I fall asleep.*

Golden Pear Soup

Debbie and Dick Arnold

1 1/2 lb. **sweet potatoes**
or **yams**
4 c. **water**
1 (3") **stick cinnamon**
1 1/4 **tsp. salt**
3 **lg. ripe pears (any kind**
but **Bosco)**

2 **T. butter or ghee**
1/4 **c. dry white wine (opt.)**
1/3 **c. light cream or milk**
A few dashes of ground
white pepper

Peel sweet potatoes or yams and cut into small pieces. Place in a large saucepan with water, cinnamon stick and salt. Bring to a boil, cover and simmer until tender (about 15 minutes). Remove the cover and let simmer an additional 5 minutes over medium heat. Remove and discard cinnamon stick. Set aside. Peel and core the pears and cut into thin slices. In a heavy skillet, sauté pears in butter for about 5 minutes over medium heat, stirring frequently. Add 1/4 cup wine, cover and simmer 10 to 12 minutes more over medium heat.

In a blender, pureé the sweet potatoes in their water together with the pears and wine until smooth. Transfer to a heavy kettle or Dutch oven. Add the cream or milk. Sprinkle in the white pepper. Heat very gently just before serving. (Don't cook it or let it boil.) Makes 6 servings.

Great with fresh bread and green salad.

Crockpot Minestrone

Richard Leu

1 **lb. ground beef**
2 **sm. potatoes, cubed**
2 **stalks celery, sliced**
1 **c. shredded cabbage**
1 **tsp. thyme**
1/4 **tsp. pepper**
1 **lg. onion, chopped**

2 **carrots, pared & sliced**
1 **qt. tomatoes**
1 **bay leaf**
1/4 **tsp. salt**
Grated Parmesan or
mozzarella cheese

Put all ingredients (except the cheese) into the crockpot. Mix well. Add enough water to cover vegetables. Cover crockpot and cook on low for 8 to 12 hours or on high for 3 to 5 hours. Stir well and sprinkle with cheese just before serving.

Meatball Minestrone

16 oz. can kidney beans	7 c. water
1/2 tsp. oregano	1 c. sliced carrots
1/2 tsp. basil	1 c. sliced celery
7 beef bouillon cubes	1 c. elbow macaroni, uncooked
1 pt. stewed tomatoes	
1 lg. onion, chopped	

SPINACH MEATBALLS:

1 egg	1/3 c. fine, dry bread crumbs
1 tsp. salt	1/4 tsp. pepper
10 oz. pkg. chopped spinach, thawed	1 lb. ground beef

Make meatballs by squeezing liquid from package of spinach and combining with ground beef, bread crumbs, egg, salt and pepper. Make 1-inch meatballs. Brown meatballs in Dutch oven over medium heat. Remove from pan as browned. Add onions and sauté until limp. Stir in water, bouillon cubes, tomatoes, beans (including liquid), oregano and basil. Cover and simmer 10 minutes. Add carrots and celery; cover and simmer 10 minutes. Stir in macaroni; cover and simmer until tender (about 10 minutes). Return meatballs to soup and heat through.

Salmon Chowder

3 T. margarine	2 c. chicken broth
1/2 c. celery	Salt
1/2 c. onion	1/2 tsp. pepper
1/2 c. green pepper	1/2 tsp. dillweed
1 clove garlic, minced	1 can cream-style corn
1 c. diced potatoes	1 c. cooked, flaked salmon
1 c. carrots, shredded	1 lg. can evaporated milk

Sauté first 5 ingredients; add potatoes and carrots. Let simmer 20 minutes; add remaining ingredients; don't boil.

Turkey Corn Chowder

3 strips bacon, cut up	2 c. cooked, cubed potatoes
1 lg. onion, chopped	2 c. diced, cooked turkey
2 (17 oz.) cans creamed corn	1 lg. carrot, shredded
3 c. milk	1 tsp. salt
	1/4 tsp. pepper

Brown bacon; remove bacon, sauté onion in bacon drippings. Put all into pan. Simmer 20 minutes.

Tuna Cheese Chowder

Cookbook Committee

2 med. carrots, shredded	1/4 c. flour
1/4 c. butter	2 c. chicken broth
2 c. milk	1/2 tsp. Worcestershire sauce
1/2 tsp. celery seed	1 c. American cheese, shredded
7 oz. can tuna, drained & flaked	1/4 tsp. salt
1 med. onion, chopped	

Cook carrots and onion in butter until onion is tender, but not brown. Blend in flour, add milk and chicken broth. Cook and stir constantly until thickened and bubbly. Stir in tuna, celery seed and Worcestershire sauce. Heat through. Add cheese. Heat and stir until cheese is melted. Makes 4 servings.

Western Stew

5 med. carrots, sliced & cooked	16 oz. can whole kernel corn
1 lb. lean ground beef	2 c. tomatoes
1 lg. onion, diced	Salt, pepper
1 c. diced celery	Seasoned salt, garlic salt, to taste
1 qt. cooked pinto beans	

Shape ground beef into small balls. Season with salt, pepper, seasoned salt and garlic salt. Pan-broil until brown. Add diced onion, celery, corn, tomatoes, pinto beans and carrots and cook until vegetables are tender.

*To accomplish a great and important thing,
you need a definite plan and not quite enough time.*

Low-Cal Cream of Vegetable Soup

2 c. chicken broth
3 c. cut-up vegetables
 (your choice)

1 c. cooked rice
2 c. skim milk

In 3-quart saucepan over high heat, heat broth and cut-up vegetables to boiling. Reduce heat to low; cover and simmer until vegetables are just tender (about 5 to 25 minutes, depending upon vegetables), stirring often. Spoon half of the broth, half of the vegetables and cooked rice into blender. Cover (with center part of blender cover removed) and blend at low speed until smooth. Pour blended mixture into boil. Repeat with remaining broth and vegetables. (Or use hand-held blender for this.) Return blended mixture to saucepan. Stir in milk; heat through. Makes about 6 servings.

Use fresh, frozen (two 10-ounce packages) or canned (two 16-ounce cans, drained) vegetables. If you use canned vegetables, just bring broth and vegetables to boiling. For fresh spinach, use 4 cups of packed, torn leaves. Can add 1/8 teaspoon pepper, 1/4 teaspoon herbs (basil, thyme, etc.), 1/2 teaspoon curry powder or dash of red pepper.

Zippy Zucchini Soup

Cookbook Committee

5 c. zucchini, sliced
1 lb. Velveeta cheese,
 cubed
1 qt. milk

1 lg. onion, chopped
6 oz. roll jalapeño cheese,
 cubed
Dash of cayenne pepper

Steam zucchini and onion 20 minutes or until tender. Drain and pureé in blender. Combine with cheese, adding milk until desired consistency. Heat until cheese is melted. Do not boil. Serve hot or cold. Freezes well.

*Anybody can grab a tiger by the tail.
 You only survive by knowing what to do next.*

Zucchini Soup

Mrs. Robert Gamrath

1 lb. Italian sausage, crumbled	2 tsp. salt
2 c. celery, diced	1 tsp. Italian seasoning
2 lb. zucchini, sliced into 1/2" pieces	1 tsp. oregano
1 c. chopped onion	1 tsp. sugar
2 c. tomatoes, cut up	1/2 tsp. basil
	1/4 tsp. garlic powder
	2 green peppers, diced

Brown sausage, drain. Add celery, cook 10 minutes. Add remaining ingredients, except green pepper. Cook 10 minutes more. Serve with grated Parmesan or Monterey Jack cheese and Italian bread.

Feather Dumplings

1 c. sifted flour	2 T. butter
1 1/2 tsp. baking powder	1/3 c. milk
1/2 tsp. salt	1 egg, beaten

Sift dry ingredients. Cut in butter until mixture is crumbly. Pour in milk; add beaten egg. Mix only until flour is dampened. Drop by spoonfuls on top of boiling meat. Cover tightly and steam 12 minutes without lifting cover. Your best results are when dumplings are steamed on meat, not on broth.

Never-Fail Dumplings

1 1/2 c. flour	1 T. butter
1 tsp. (heaping) baking powder	1 beaten egg
1 tsp. salt	1 c. milk

Combine ingredients and cook 20 minutes or until done in soup or stew.

Squeeze Bottle Noodles

2 beaten eggs	2 c. flour
1 tsp. salt	1 c. milk

Beat eggs; add milk, salt and flour. Mix well and pour in any cotsup plastic squeeze bottle. Squeeze into boiling chicken broth or soup. Cooks in minutes. Very good, very fast and fun.

Homemade Noodles

Teresa Mottet

3 egg yolks
1 whole egg
1 tsp. salt

1/4 c. cold water
2 c. sifted flour

Beat egg yolks and egg together until very light, about 3 minutes. Beat in quickly the salt and water. Stir and work the flour in with a fork first, then your hands until all is worked in. Knead for 5 minutes until smooth, working on lightly-floured surface. Divide dough into 3 parts. Roll out each piece as thin as possible (paper-thin) on lightly-floured surface, flouring rolling pin lightly from time to time. Turn the dough over several times as you are rolling it out. This helps keep it from sticking to the counter top. Lay a plastic on your table, then lay the paper-thin dough circles on the cloth. Cover with another cloth and let dry for awhile. Turn the circles over once or twice while they dry. Do not dry totally dry, but until the dough feels like chamois skin. Cut with a sharp knife into 2 1/2-inch strips, then cut strips into noodles (1/8-inch wide for fine noodles, wider for broad noodles.) Shake out strips and let them lay on the cloth until totally dry, usually overnight. Store in freezer or in refrigerator until used. Makes 6 cups noodles.

Salads

Cabbage in Banana Sauce

Hilma Biddle

2 c. shredded cabbage
2 very ripe bananas
1/2 c. mayonnaise
1 T. lemon juice

1/2 tsp. sugar
1/2 tsp. salt
2 tsp. horseradish

Shred cabbage. Mash the bananas to a creamy pulp. Mix all the ingredients and stir in the cabbage.

Success is relative, the more success, the more relatives.

Cauliflower Curd Salad

- | | |
|---|--|
| 1 head cauliflower, broken
into buds | 3/4 lb. cheese curds, cut
into chunks |
| 1 bunch green onions,
sliced | 1/2 lb. ham or chicken,
cubed into small pieces |
| 1 bunch radishes, sliced | 1/2 c. Italian dressing |

Layer ingredients in order given. Pour dressing over salad. Let marinate 24 hours in refrigerator.

Cheeseberry Salad

Brenda Everett

- | | |
|---------------------------------|--|
| 6 oz. pkg. cherry Jello | 2 T. lemon juice (can use
ReaLemon) |
| 2 c. hot water | |
| 1 lb. can whole cranberry sauce | |

Dissolve Jello in hot water; add cranberry sauce and lemon juice. When cool, pour into dish and chill until thickened. Mix together in bowl; one 8 ounce package softened cream cheese, whip until light and fluffy; fold in 1 1/2 cups Cool Whip and add 1/2 cup finely-chopped nuts. Spoon over thickened gelatin.

Makes a nice holiday dessert.

Cherry Cola Salad

Lucille Kurtz

- | | |
|--|--|
| 3/4 c. water | 1 T. lemon juice |
| 3/4 c. sugar | 1 can cold cola soft drink
(12 oz.) |
| 1 can cherry pie filling | 1/2 c. chopped nuts |
| 6 oz. pkg. cherry Jello | |
| 20 oz. can crushed
pineapple with juice | |

Combine water and sugar and bring to a boil. Add pie filling and return to boil. Pour boiling mixture over gelatin, stirring to dissolve. Add pineapple (and juice), cola (I use Pepsi) and nuts. Pour into 9x13-inch pan and chill.

Chicken Salad

Kathleen Bogner

- | | |
|------------------------------|---|
| 3 c. cubed chicken | 1/4 c. sliced green onions
(opt.) |
| 1/2 c. sliced celery | 1/2 c. lite mayonnaise or
other salad dressing |
| 1 c. grapes | 1/4 tsp. salt |
| 1/2 c. pineapple | 2 T. lemon juice |
| 1 sm. can water
chestnuts | |

Mix all ingredients well; chill. Serve on lettuce leaves.

Chicken Salad

Cookbook Committee

- | | |
|---|--------------------------|
| 2 c. shell macaroni | 1 c. diced celery |
| 3 c. cubed, cooked chicken | 1 c. mayonnaise |
| 1 c. fresh seedless grapes,
halved | 1/2 c. sour cream |
| | 1 tsp. salt |

Cook macaroni according to package directions. Drain and cool. Mix all ingredients together, adding more mayonnaise if necessary. Chill (overnight is best).

Chilled, Filled Cantaloupe

Sherry Taglauer

- | | |
|---|--------------------------|
| 2 med. cantaloupes | 1/2 c. cold water |
| 3 oz. pkg. gelatin, any
flavor | Ice cubes |
| 3/4 c. boiling water | 1 banana, sliced |

Cut the melons into halves lengthwise. Scoop out seeds and drain well. Dissolve gelatin in boiling water. Combine water and ice cubes to make 1 1/4 cups. Add to gelatin. Stir until slightly thickened. Remove any unmelted ice. Add banana. Place melon halves in small bowls. Spoon in gelatin mixture. Chill until firm. Cut into wedges. Makes 6 servings.

Cranberry Salad

Kathy Tollenaere

- | | |
|---------------------------|--|
| 1 c. ground apples | 1 c. ground cranberries |
| 1 c. sugar | 3 oz. box raspberry or
strawberry Jello |
| Water | |

Mix apples, cranberries and sugar. Let stand for one hour. Mix Jello and water according to package instructions. When slightly congealed, add to above mixture and chill until firm.

*Those who believe it is permissible
to tell "white lies" soon go color blind.*

Cranberry Waldorf Salad Ring

Mrs. Robert Gamrath

2 env. unflavored gelatin
 1 c. orange juice
 2 (1 lb.) cans whole-berry
 cranberry sauce
 1/2 c. chopped, peeled
 apples

1/2 c. chopped celery
 1/2 c. chopped walnuts
 1/2 c. green grapes
 Crisp greens

Sprinkle gelatin on orange juice to soften; let soak for 5 minutes. Place over low heat; stir until gelatin is dissolved. Remove from heat and combine with cranberry sauce. Chill until partially set; fold in apple, celery, and walnuts. Pour into 1 1/2 quart ring mold; chill until firm. Unmold onto crisp greens.

Dark Cherry Frozen Salad

8 oz. cream cheese,
 softened
 8 oz. yogurt (any flavor)
 1/2 c. sugar
 16 oz. can pitted dark
 cherries, drained

20 oz. crushed pineapple,
 drained
 17 oz. can apricot halves,
 drained
 1 c. miniature
 marshmallows

Combine cream cheese, yogurt and sugar. Mixture will not be smooth. Blend in cherries, pineapple and apricot halves. Add marshmallows. Mix thoroughly and pour into 1 1/2 quart salad mold. Freeze 8 hours.

To serve, remove from mold onto serving plate and slice.

Frozen Melon Balls

To freeze cantaloupe balls, put the melon balls into freezer containers, cover with 7-Up and freeze. Also works with pitted Bing cherries.

German Hot-Potato Salad

Barbara Bloom

6 med. potatoes	1/8 tsp. pepper
6 slices bacon	2 tsp. salt
1/2 c. chopped onion	2 tsp. sugar
1/2 c. water	3 T. red wine vinegar
1 tsp. flour	

About 45 minutes before serving: start potatoes (cooking, draining and peeling). Meanwhile, cook bacon until crisp; drain. Spoon off 2 tablespoons bacon drippings, add onion to this, cook until tender. Gradually stir in water and vinegar. Cook, stirring constantly until mixture is slightly thickened and boiling. Gently stir in potatoes and bacon. Heat through. Makes 6 servings.

12-Layer Gelatin Salad

3 oz. pkg. each of: black raspberry, lemon, straw- berry, lime, orange, black- cherry flavor Jello	16 oz. ctn. dairy sour cream
---	---------------------------------

Add 1 cup hot water to black raspberry gelatin. Stir until dissolved. Remove 1/2 cup of the mixture and to it add 1/3 cup sour cream. Stir well. Pour sour cream layer into 9x13x2-inch pan. Refrigerate until firm. To remaining gelatin add 3 tablespoons cold water and keep at room temperature until first layer is firm, then pour over first layer by teaspoonfuls. Set back into refrigerator until firm. Repeat for each layer of gelatin. Cut into squares to serve. Be sure to add sour cream while gelatin is hot. Mix 3 flavors at a time and let stand at room temperature until needed. Each successive layer requires less time to set up.

Jewel Salad

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

Boil until syrupy (about 15 minutes). Soak 2 envelopes Knox (plain) gelatine in 2 cups cold water. Add to hot syrup gradually. Cool. Add one cup nuts, 1 cup chopped sweet pickles and No. 2 can crushed pineapple. Let set and serve.

Champagne Salad

- | | |
|---|--|
| 2 c. fresh or 10 oz.
frozen strawberries | 2 bananas, sliced &
quartered |
| 8 oz. cream cheese,
softened | 1/2 c. chopped nuts |
| 3/4 c. powdered sugar | 1 lg. ctn. whipped topping |
| | 20 oz. can crushed
pineapple with juice |

Cream sugar and cream cheese. Add whipped topping and remaining ingredients. Fold all together. Pour into 9x13-inch pan. Freeze. Set out 30 minutes before serving.

For individual servings, freeze in muffin tins in paper liners.

Lemon Frosted Salad

Lois Brokken

- | | |
|---|--|
| 2 (3 oz.) pkg. lemon Jello | 1 can crushed pineapple |
| 2 c. boiling water | 1 c. miniature
marshmallows |
| 2 c. clear-carbonated
beverage | 2 lg. bananas |
| Whipped cream topping | |

Dissolve gelatin in boiling water. Stir in carbonated beverage. Chill until partly set. Drain pineapple. Save juice for whipped topping (below). Fold pineapple, marshmallows and bananas into gelatin. Pour into 9-inch springform pan or 7x12-inch oblong glass dish. Chill until firm. Add topping; chill overnight.

WHIPPED CREAM TOPPING:

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|-------------------------------|--|
| 1/2 c. sugar | 1 c. whipped cream |
| 2 T. flour | 1/4 c. shredded American
and/or 3 T. grated
Parmesan cheese |
| 1 c. pineapple juice | |
| 1 egg, slightly beaten | |
| 2 T. butter | |

Combine sugar and flour in saucepan. Stir in pineapple juice and egg. Cook over low heat until thickened. Remove from heat; add butter. Let cool; chill. Fold into whipped cream. Frost gelatin mixture. Sprinkle with cheese (one or both).

Linguini Salad

12 oz. pkg. Reames frozen
linguini noodles
16 oz. ctn. sour cream
3/4 c. sugar
1 No. 2 can chunk
pineapple, drained

1 can mandarin oranges,
drained
1 lg. jar maraschino
cherries, drained &
chopped

Cook noodles; drain; rinse with cold water. Blend sour cream and sugar. Fold in remaining ingredients and add to the noodles. Chill.

Macaroni Salad

Bernita Pettit

7 oz. ring macaroni
16 oz. can peas,
drained
16 oz. can French
style green beans
16 oz. can diced
carrots

16 oz. can kidney
beans (soak in vinegar
for 1 hour)
2 oz. jar pimento (more
if desired)
1/2 green pepper
1 med. onion
1 c. celery

Cook macaroni. Mix dressing of: 1 pint Miracle Whip (salad dressing), 1/2 pint or less milk (original recipe called for whipping cream), 1/2 cup sugar, 1 teaspoon mustard. Mix dressing with above ingredients. Better when made the day before.

Madonna Salad

Joyce Leu

3 oz. pkg. Jello
8 oz. can crushed
pineapple
1/2 c. sugar

8 oz. cream cheese
1 jar junior baby food
apricots
1 c. whipping cream

Combine Jello and undrained pineapple and sugar. Boil 2 minutes, then cool. Add baby food. Whip the cream and lightly sweeten it before folding it into the mixture; chill.

Better to let them wonder why you didn't talk, than why you did.

Marshmallow-Pineapple Salad

Emily Hackney

2 eggs	1 c. whipped cream
4 T. vinegar	2 c. grapes
6 T. sugar	2 c. pineapple tidbits
Butter, size of egg	2 c. small marshmallows

Beat eggs, add vinegar and sugar. Cook until thick, then beat in butter; cool. Fold in whipped cream. Fold in fruit and marshmallows. Refrigerate. Can make day ahead.

Oriental Chicken Cabbage Salad

Esther Plum

1 whole chicken breast, cooked, cut and slivered; or 2 cans (5 oz. each) canned white chicken meat	3 oz. pkg. chicken-flavored Ramen noodles
2 T. toasted sesame seeds	2 oz. slivered, toasted almonds
1/2 head cabbage, shredded fine	2 green onions, chopped fine

SALAD DRESSING:

1/2 pkg. Ramen noodle seasoning mix	3 T. sugar
1/2 c. vegetable oil	3 T. rice or wine vinegar
1 tsp. salt	1/2 tsp. pepper

Combine the chicken with seeds, almonds, cabbage, onion and uncooked noodles which have been broken apart. Add the dressing, toss to blend. Cover; refrigerate until serving time. Serve cold. Makes 6 servings.

Pea-Cauliflower Salad

Ila Guisinger

1 head cauliflower	2 stalks celery
16 oz. pkg. frozen peas	Hidden Valley Ranch dressing

Divide cauliflower into flowerets. Cook peas. Cut celery into small pieces. Mix all together with Hidden Valley Ranch dressing to taste. Chill several hours.

Pineapple Salad

Geneva M. Hoadley Randall

1 can pineapple tidbits,
drained
1/3 c. nuts

Marshmallows as desired
(I use 1 cup of small
marshmallows)

Cook juice from pineapple with 1 egg, 1/2 cup sugar and 1 tablespoon flour. Cook in double boiler until it thickens; then cool. When cool, pour over pineapple, nuts and marshmallows. Serve cold.

Pretzel Salad

Bonnie Bain

BOTTOM:

2 1/2 c. crumbled unsalted
pretzels (found in dietic
section in store)

3/4 c. melted oleo
3 T. sugar

Melt oleo in saucepan; add sugar and pretzels. Spread well-coated mixture in 9x13-inch pan and bake at 350° for 10 minutes. Let cool completely. (Can be fixed the day before.)

MIDDLE:

8 oz. cream cheese

1 c. powdered sugar
1 egg

Mix with mixer. Then add 8-ounce bowl of Cool Whip. Spread on top of bottom layer. Chill in refrigerator while making top layer.

TOP:

2 pkg. (small box) strawberry Jello prepared as on box

Let cool in bowl to a syrupy liquid, then pour slowly onto the other two layers. Keep refrigerated. Cut and serve.

Raspberry Mallow

Jan Koelblinger

2 (10 oz.) pkg. frozen
raspberries, thawed
& drained

16 oz. ctn. whipping cream,
whipped and slightly
sweetened with 2 T.
sugar

24 lg. marshmallows, each
one cut into eight pieces
(using miniature
marshmallows adds too
much powder in the salad)

Mix everything together and refrigerate. Delicious!

Raspberry Salad

Cookbook Committee

6 oz. pkg. raspberry Jello

2 c. frozen raspberries

2 c. applesauce

2 c. miniature

2 c. sour cream

marshmallows

Mix Jello with 2 cups boiling water; add 1 1/2 cups cold water and frozen raspberries. Add applesauce. Mix and let set-up in refrigerator. Mix marshmallows with sour cream and let stand 5 minutes; then mix with beaters. Frost top of Jello with sour cream mixture.

Raspberry Salad

2 pkg. vanilla tapioca
pudding

1 pkg. raspberry Jello
2 1/2 c. water

Mix together and cook until slightly thickened; cool. Add one box raspberries with juice. Fold in 2 cups of slightly sweetened whipped cream. Refrigerate. Keeps well.

Richard's Salad

Geneva M. Hoadley Randall

1 can apricot pie filling

1 can drained, crushed
pineapple

1 can drained fruit
cocktail

Mix well and let stand 24 hours, covered. Before serving, add small marshmallows and sliced bananas. May use pineapple tidbits instead of crushed pineapple, if desired.

*Some women like to travel,
While others like a book;
but the women who will get the man
Is the girl who likes to cook.*

Roast Beef Salad

Nan Cameron

- | | |
|---|--|
| <p>2 lb. rare roast beef,
cut into 1/2" strips</p> <p>8 oz. can beets, cut
into julienne strips</p> <p>1 bunch green onions, chopped</p> | <p>2 (6 oz.) pkg. frozen snow
peas; or 3/4 lb. fresh</p> <p>4 T. chopped fresh parsley</p> <p>1 T. chopped fresh oregano,
thyme or tarragon</p> |
|---|--|

Toss together roast beef, beets and onions.

DRESSING:

- | | |
|--|---|
| <p>1/3 c. red wine vinegar</p> <p>1 T. Dijon mustard</p> | <p>1 clove garlic, crushed</p> <p>3/4 c. vegetable oil</p> <p>Salt & freshly ground pepper</p> |
|--|---|

Combine vinegar, mustard and garlic in small bowl. Whisk in oil in slow, steady stream. Season to taste. Add to beef and toss to coat. Refrigerate 2 hours. Cook the peas in boiling salted water for 2 minutes, then plunge into ice water to preserve color. Add 3/4 of peas to beef and toss. (If peas are large, cut in half or thirds on the diagonal.) Place in serving bowl and sprinkle with remaining peas, parsley and other fresh herb. Makes 4 to 6 servings as entrées, 8 as a side dish.

Spiced Pineapple

Drain, reserving syrup, and set aside in a 1-quart jar having a cover: 2 1/2 cups (No. 2 1/2 can) pineapple chunks. Combine syrup in a saucepan with 1/2 cup sugar, 1/4 cup vinegar, 1/2 teaspoon grated lemon peel, 10 whole cloves and 1 stick cinnamon. Simmer about 10 minutes. Strain and pour over pineapple chunks. Cover. Cool and store in refrigerator.

Spinach Salad

Bernita Pettit

- | | |
|---|---|
| <p>1 lb. spinach (cut or tear
into pieces)</p> <p>6 strips crumbled cooked
bacon; or bacon bits</p> | <p>2 green onions, finely
chopped</p> <p>1/4 lb. sliced mushrooms
(fresh)</p> |
|---|---|

DRESSING:

- | | |
|---|---|
| <p>6 T. salad oil</p> <p>1 egg yolk</p> <p>3/4 tsp. salt</p> <p>1/4 tsp. pepper</p> | <p>1/4 tsp. sugar</p> <p>2 T. lemon juice</p> <p>3/4 tsp. garlic powder</p> <p>1/8 tsp. dry mustard</p> |
|---|---|

Combine ingredients and add the dressing that was blended in a blender. Serve immediately.

Strawberry Applesauce Jello

1 c. applesauce
1 pkg. strawberry Jello

10 oz. pkg. frozen strawberries

Add dry strawberry Jello to applesauce and heat until Jello is dissolved. Add strawberries (thawed) to mixture, pour into bowl and let set.

I usually double this recipe.

Strawberry Spinach Salad

Barbara McMahon

10 oz. fresh spinach
1 c. sliced celery

1 pt. strawberries

CARAMELIZED PECANS:

1/2 c. sugar

1 c. pecans

Combine sugar and pecans in heavy frying pan. Slowly cook until all sugar has melted onto pecans and they are browned. Immediately place on waxed paper. Cool. These may be prepared in advance.

POPPY SEED DRESSING:

1/2 c. sugar
2 tsp. salt
2 tsp. dry mustard
2/3 c. vinegar

4 scallions, chopped
2 c. salad oil
3 T. poppy seeds

Combine sugar, salt, mustard, vinegar and scallions in blender. Slowly add oil. Stir in poppy seeds. Refrigerate. Combine spinach, celery, halved strawberries and caramelized pecans. Coat with dressing. Toss gently. Makes 4 to 6 servings.

Sweet Slaw

1 lg. head cabbage, shredded
2 med. carrots, shredded
1 med. green pepper, chopped

1 1/2 c. Miracle Whip
3 T. sugar
1 T. vinegar

Toss together cabbage, carrots and green pepper. Combine Miracle Whip, sugar and vinegar. Spoon dressing over cabbage mixture. Toss. Store, covered, in the refrigerator.

Tomato Citrus Medley

4 c. tomato juice, chilled	2 T. sugar
2 c. unsweetened orange juice, chilled	1 tsp. salt
1/2 c. reconstituted lemon juice	Ice

In pitcher, combine juices, sugar and salt; stir until sugar dissolves. Serve over ice.

Tuna Apple Salad

3 c. shredded red cabbage	3/4 c. American cheese, shredded
6 oz. can tuna, drained	1/2 c. thinly-sliced celery
2 med. apples, chopped	

DRESSING:

2/3 c. mayonnaise	1/2 tsp. sugar
1 T. milk	1/2 tsp. dry mustard
1 T. lemon juice	1/4 tsp. salt
1 T. oil	

Stir together dressing ingredients, then add apples and chill. Combine salad ingredients with dressing.

Vegetable Salad

Bertha Berndt

1 lb. carrots, peeled & cut into 1" pieces	1/2 c. grated Parmesan cheese
1 sm. head cauliflower broken into flowerets	1/3 c. cider vinegar
3/4 lb. fresh green beans (or one 9 oz. pkg. frozen)	3 T. sugar
3/4 c. salad oil	1/2 tsp. dry mustard
1/2 c. shredded Cheddar cheese	1/3 tsp. salt
	1/4 tsp. basil
	1/3 c. sliced green onions

Cook vegetables separately in salted water until barely tender; drain and cool. Blend oil, vinegar and cheeses and combine with vegetables in large bowl; add onions and toss lightly. Cover and chill several hours. Gets better with age.

Western-Style Salad Dressing

1/4 c. catsup

1/4 c. oil

1/4 c. cider vinegar

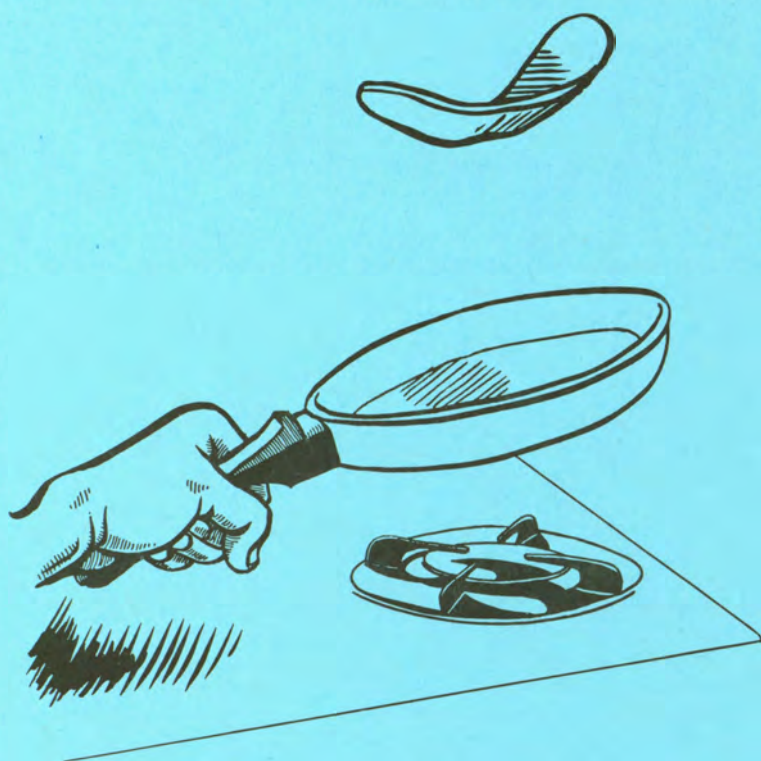
6 T. sugar

1/4 tsp. garlic salt

1/4 tsp. celery salt

Combine all ingredients. Makes 1 cup. Store, covered, in refrigerator.

Main Dishes & Vegetables



General Food Hints

- An apple cut in half and placed in the cake box will keep cake fresh several days longer.
- To keep hard cheese fresh, cover with cloth moistened in vinegar; or grate the cheese and store in a tightly covered jar in the refrigerator.
- To keep sour cream fresh longer, store upside down in the refrigerator so that air cannot enter the container.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.
- Parsley will keep a long time in the refrigerator if, after washing it, you place it in a covered jar while still slightly damp.
- If soup is too salty, place a piece of raw potato in cooking pot to absorb the salty taste. If soup is too greasy, drop a lettuce leaf in pot. When grease has been absorbed, remove lettuce.
- Citrus fruit yields nearly twice the amount of juice if it is dropped into hot water a few minutes or rolled beneath your hand before squeezing.
- To peel a tomato easily, spear it with a kitchen fork and plunge it into boiling water 30 seconds. The skin will slide right off.
- Tomatoes cut vertically "bleed" less.
- Before measuring syrup, jelly, molasses, honey or other sticky substances, grease the measuring cup.
- To ignite alcohol, brandy, rum, etc., you must first heat it gently to allow the alcohol vapors to rise. If you boil the liquid, the alcohol will evaporate and never ignite.
- Before using the pulp of citrus fruits, grate the peel, being careful not to include the bitter-tasting inner white rind. Place in a tightly covered container and freeze until needed.
- For a ready supply of bread crumbs, save the heels from all your bread plus any stale bread. Place in a plastic bag and freeze until needed. Make crumbs by putting the frozen slices in a blender or food processor. You can also make crumbs first, then freeze for use in any recipe calling for fresh crumbs.
- Fried or baked chicken is especially delicious when it has first been marinated in the refrigerator overnight in buttermilk, sour milk, or sour cream.
- To keep honey from clinging to inside of measuring cup, first coat inside of cup with oil.
- You can get more juice from a dried-up lemon if you heat it for five minutes in boiling water before you squeeze it.
- When making cracker crumbs, put the crackers in a clear bag and use the rolling pin to crush them. This doesn't make a mess on the counter or the rolling pin and the crumbs can be easily poured from the bag into a measuring cup. Then shake the bag out and save it to be used again.

Main Dishes & Vegetables

One Pot Dinner

Judy Biddle

1 1/2 lb. ground beef
1/2 lb. bacon, cut in
sm. pieces
1 c. chopped onion
2 (31 oz.) cans pork
& beans
16 oz. can drained
kidney beans
1 c. catsup

16 oz. can buttered beans
1/4 c. brown sugar
1 T. liquid smoke
3 T. white vinegar
1 tsp. salt
Dash of pepper
2 T. molasses
1 tsp. dry mustard

Brown beef in skillet; drain and put in crock pot. Brown bacon and onions. Drain off fat. Add to beef in crock pot and all of the remaining ingredients. Cover and cook on low 5 to 9 hours, or on high for 3 hours.

Smoked Sausage Harvest Casserole

Esther Plum

2 T. margarine or butter
5 c. chopped green
cabbage
1 med. onion, sliced
1 c. sliced carrots
15 1/2 oz. can drained
red beans

8 oz. can stewed tomatoes
1 T. vinegar
1/3 c. grated Parmesan
cheese
Dash of black pepper
1 lb. lite smoked sausage
ring

Heat oven to 350°. Melt margarine in Dutch oven over medium-high heat. Add cabbage, onion and carrots. Sauté 5 minutes; stir in beans, tomatoes and vinegar. Sprinkle cheese, flour and pepper over cabbage mixture; stir in. Spoon into greased, shallow, 2-quart casserole. Cut sausage into serving-size pieces, arrange on top of cabbage mixture and push down partially. Cover and bake 40 minutes or until hot. Serves 6.

Stir-Fried Steak

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|------------------------------------|--------------------------------------|
| 1 1/2 lb. round steak | 1 green pepper, cut in strips |
| 1/2 c. flour | 1 sm. onion, chopped |
| Salt, pepper, garlic powder | 1 1/2 c. water |
| 1/2 tsp. powdered ginger | 2 T. vinegar |
| (opt.) | 1 T. sugar |
| 1/2 c. oil | 2 T. soy sauce |

Cut meat in thin strips. In paper bag, mix flour, salt, pepper, garlic powder and ginger. Shake about 1/2 pound of the meat at a time. Heat half of oil in heavy skillet or wok and brown about 1/2 pound of the meat at a time. Remove browned meat to drain on paper towels. Add green pepper and onion; sauté until pepper softens, adding more oil to skillet as needed. Add meat, water, vinegar, sugar and soy sauce. Cook over medium heat, stirring until mixture thickens. Reduce heat, cover and simmer 10 to 20 minutes, or until steak is tender. Serve over rice.

Turkey Ole

Cookbook Committee

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|---|--|
| 2 c. chopped, cooked turkey | Scant 1/8 tsp. garlic powder |
| 1 can cream of chicken soup | 8 oz. ctn. sour cream |
| 4 oz. can chopped mild green chilies | 2 c. crushed nacho cheese-flavored tortilla chips |
| 1/2 c. chopped onion | 1 c. shredded Monterey Jack cheese |
| 1/2 c. sliced black olives | |
| 1/4 tsp. pepper | |

Use buttered 8x8-inch dish. Combine turkey, soup, undrained chilies, onion, olives, pepper and garlic. Mix. Layer in 1 cup crushed chips, half of turkey/soup mixture, half of sour cream, more chips, more soup, more sour cream. Put Jack cheese on top last. Bake at 350° for 30 minutes; let stand 10 minutes.

Beans and Meatballs

2 c. pinto beans	1 tsp. ginger
8 oz. bacon	1/2 c. honey
1 tsp. dry mustard	2 T. chopped onion
1 tsp. salt	

Wash beans. Cover and soak overnight. Cook slowly until tender. (Alternatively, cook beans in pressure cooker at 15 pounds pressure for 60 minutes.) Drain, saving liquid. Place half the bacon in 2 1/2-quart flat baking dish. Add the beans. Add the dry mustard, salt, ginger, honey and onion combined with 1 1/2 cups of the bean liquid.

MEATBALLS:

1/2 c. hot milk	3 T. chili sauce
2 slices white bread	2 T. brown sugar
8 oz. ground beef	1 tsp. salt
8 oz. chopped ham	1 T. soy sauce
2 T. chopped onion	1 egg, beaten

Pour hot milk over bread. Mix thoroughly. Add ground beef, ham, chili sauce, brown sugar, salt, soy sauce, onion and egg. Shape into small meat balls and press into beans. Lay remaining bacon on top. Bake at 300° for 1 1/2 to 2 hours.

Mexican Lasagne

2 to 3 lb. ground beef	1 sm. onion, chopped
11 oz. can mild enchilada sauce	1 pkg. soft corn tortillas
16 oz. can refried beans	2 c. shredded Cheddar cheese
15 oz. can tomato sauce	Chopped lettuce, sour cream, black olives, etc.
4 oz. can diced green chilies	

Brown ground beef. Drain. Add enchilada sauce, beans, tomato sauce, chilies and onions. Simmer for approximately 1 hour. In a 13x9-inch pan, layer meat mixture, then some of the cheese, then cover with enough corn tortillas to cover. Add another layer of meat and cheese; repeat until all is used, ending with cheese. Cover with foil. Bake in 350° oven for 1 hour. Garnish with lettuce, sour cream, black olives, etc, when served.

Chalupas

Cookbook Committee

Fry corn tortillas in hot oil until crisp (fry flat). Place on cookie sheet. Spread with layer of refried beans, then sprinkle with grated cheese. Bake at 350° until cheese melts, about 10 to 15 minutes. Remove to warm plates and cover with chopped lettuce, tomatoes, onion, salt and pepper.

Option: Before adding vegetable topping, you can spread with a meat sauce consisting of 1 pound ground beef browned with 1 chopped onion in a skillet. Drain excess grease. Add 1 or 2 tablespoons chili powder and enough water to make mixture saucy. Bring mixture to a boil, stirring often, then simmer for 10 or 15 minutes. Spread over chalupas and add lettuce, etc. on top.

Chicken-Broccoli Casserole

Ilene Hoage

3 lb. frying chicken	1/2 c. water
2 (10 oz.) pkg. frozen broccoli or 2 bunches fresh broccoli	1/4 tsp. curry powder
10 1/2 oz. can condensed cream of chicken soup	1/2 c. grated Cheddar cheese
10 1/2 oz. can Cheddar cheese soup	1/2 c. fresh bread crumbs
	1 T. melted margarine

Stew chicken until done; cool, bone and cut into 1-inch pieces. Steam broccoli until tender; drain. Grease an 11x7-inch casserole with margarine. Place chicken evenly on bottom, then the broccoli over the chicken. Combine the soups, water and curry powder and pour over the chicken and broccoli. Top with the mixture of grated Cheddar cheese, bread crumbs and melted margarine. Bake in a 350° oven for 30 minutes. Serves 6.

Cashew Turkey

Cookbook Committee

2 c. cooked, cut-up turkey	8 oz. can water
1 can cream of mushroom soup	chestnuts, drained
1/2 c. chicken broth	3/4 c. cashews
16 oz. can chop suey vegetables, drained	1 c. chopped green pepper
	2 tsp. minced dried onion
	1/4 tsp. Tabasco sauce
	1/8 tsp. curry powder
	3 c. chow mein noodles

Mix turkey, soup, broth, vegetables, water chestnuts, cashews, pepper, onion, Tabasco and curry. Mix well. Fold in 2 cups chow mein noodles. Put in a 2-quart casserole. Sprinkle one cup of chow mein noodles on top. Bake at 375° for 20 minutes.

Calico Beans

Barbara Bloom

- | | |
|---|-------------------------|
| 1 lb. hamburger | 1 onion, chopped |
| 1 lb. bacon | |
| 16 oz. can each: lima
beans, pork & beans
& kidney beans | |

SAUCE:

- | | |
|-------------------------|----------------------------------|
| 1 c. catsup | 4 T. vinegar |
| 1 c. brown sugar | 4 T. Worcestershire sauce |

Brown hamburger and bacon, draining well. Pour over beans, with onion and sauce. Cook in crock pot for several hours.

Breakfast Pizza

Mary E. Shafer

- | | |
|---|--|
| 1 lb. sausage, browned
& drained | 1/4 c. milk |
| 1 c. frozen loose-pack
hash browns | 5 eggs |
| 1 c. shredded sharp
Cheddar cheese | Salt & pepper to taste |
| | 2 T. grated Parmesan
cheese |
| | 1 (12") pizza crust |

Scatter loose browned sausage over crust that has sides shaped extra high. Top with hash browns and Cheddar. Slightly beat together eggs and milk and gently pour over rest of ingredients. Sprinkle with Parmesan. Bake in 375° oven for 25 to 30 minutes. Makes 6 to 8 servings.

I have doubled the recipe, baked in an 11x15-inch brownie pan and served at a church breakfast. Probably could use egg substitutes.

Bratwurst Casserole

Kathleen Bogner

- | | |
|-------------------------------|-------------------------------|
| 2 c. shell macaroni | 1 c. cubed eggplant |
| 1/2 c. sliced zucchini | 1/4 c. sliced onion |
| 1/2 c. sliced celery | 4 or 5 bratwursts, cut |
| 1 can mushroom soup | 1/2 c. mayonnaise |
| 1/2 c. half & half | |

Cook macaroni; add a few drops of oil to the water. Drain. Brown bratwursts; remove from skillet. Brown vegetables one at a time. Mix all ingredients. Put into baking dish and cover with crushed cracker crumbs. Drizzle liquid margarine over it. Bake at least 1 hour at 350°.

Beef and Vegetable Stir-Fry

Sherry Taglauer

1 lb. beef top round steak
 1 1/2 c. broccoll, cut in
 1" pieces
 3 med. carrots, bias-sliced
 1 tsp. cornstarch
 1 tsp. salt
 1/2 tsp. sugar
 2 T. soy sauce
 2 T. dry sherry
 2 T. cooking oil

1 med. onion, cut in thin
 wedges
 1 c. frozen peas, thawed
 1/2 c. water chestnuts,
 drained & sliced
 1/2 c. bamboo shoots,
 halved lengthwise
 Deep-fried rice sticks or
 hot cooked rice

Partially freeze beef; slice very thinly across the grain into bite-size strips. Cook broccoli and carrots, covered, in boiling, salted water for 2 minutes; drain. Mix cornstarch, salt and sugar; blend in soy sauce and sherry. Set aside.

Add cooking oil; preheat wok over high heat. Stir-fry broccoli, carrots and onion in hot oil for 2 minutes, or until crisp-tender. Remove from wok. Add half the beef to hot wok; stir-fry 2 to 3 minutes or until browned. Remove beef. Stir-fry remaining beef 2 to 3 minutes. Return all meat to wok. Add peas, water chestnuts, and bamboo shoots. Stir soy mixture; stir into wok. Cook and stir until thickened and bubbly. Return broccoli, carrots and onions to wok; cover and cook 1 minute more.

Serve atop deep-fried rice sticks or with rice. Serves 4 to 6.

Beef-Tater Tot Bake

Mrs. Robert Gamrath

2 lb. extra-lean ground
 beef, crumbled
 1 med. onion, sliced
 or diced
 2 lb. pkg. frozen tater tots

1 can undiluted golden
 mushroom soup
 1 can undiluted plain
 mushroom soup
 1 c. shredded Cheddar
 cheese

Mix the first 5 ingredients. Bake at 350° for 1 hour, adding Cheddar cheese the last 10 to 15 minutes.

Bean Casserole

Laurie La Van

1/3 lb. bacon
 1 lb. ground beef
 16 oz. can pork & beans
 16 oz. can navy beans
 1 med. onion, chopped

8 oz. can lima beans (opt.)
 16 oz. can kidney beans
 1/3 c. brown sugar
 1/3 c. catsup

Cook meats and onion until done. Drain well and mix with remaining ingredients. Bake in 350° oven for 1 hour using a 3-quart casserole dish.

Turkey Meatballs in Lemon Sauce

Teresa Mottet

1 beaten egg or 2 egg
 whites
 1/4 c. crushed bran flakes
 1 tsp. Worcestershire
 sauce
 1 lb. ground raw turkey
 2 T. chopped, steamed
 onion

2 T. cooking oil
 1 c. chicken broth
 1/4 c. plain unsweetened
 yogurt
 1 T. cornstarch
 1 T. lemon juice

In a large, heavy skillet, steam the chopped onion with a tablespoon of water for a few minutes. In a mixing bowl, combine egg, bran flakes, Worcestershire sauce and onion. Add turkey; mix well. Shape into small balls (about 1 1/2-inch size) and brown on all sides in hot oil in the heavy skillet. Drain off fat. Add broth. Cover with lid and simmer 20 minutes. Use slotted spoon to transfer meatballs to a serving dish, reserving juices in skillet. Cover meatballs and keep warm.

Meanwhile, for sauce, in a small mixing bowl, combine yogurt, cornstarch and lemon juice; add to the reserved juices in skillet. Cook and stir until mixture is thickened and bubbly. Pour sauce over meatballs and serve. Makes about 20 meatballs.

Italian Beef

Richard Leu

1 rump roast (4 lb. or so)
2 c. water
1 tsp. leaf oregano
3 drops Tabasco sauce
1 clove garlic, minced

**1/2 (10 1/2 oz.) jar Italian
 pepperoncini**
1 med. onion, chopped
4 tsp. bouillon
1 tsp. leaf thyme
2 T. Worcestershire sauce

Trim roast of fat; place in roaster and cover with onions. Combine remaining in blender. Pour over roast. Roast, covered, at 325° for 3 hours, until well done and falling apart. Slice and shred and serve in juice or serve over hot rice. (In crockpot, cooked it for 8 hours.) Freezes well.

Pepperoncini - Vlasic brand (in pickle section at Hy-Vee).

Spicy Beef Strips

1 1/2 lb. round steak
2 T. oil
1 clove garlic, minced
1 T. instant minced onion
1/2 tsp. salt

2 beef bouillon cubes
1/4 tsp. chili powder
1/4 tsp. cinnamon
1/4 tsp. celery seed
2 T. prepared mustard
1 c. boiling water

Cut steak into 2-inch strips. Brown in hot oil in large skillet. Dissolve bouillon in hot water. Mix all other ingredients and add bouillon water. Pour over steak. Cover and simmer until tender, 45 minutes or longer. Serve over hot cooked rice.

*Share your favorite recipe, whether it's old or new.
 What makes it even better is --
 you're sharing part of you!*

Sloppy Joes

1 1/2 lb. ground chuck
 1 lg. onion, chopped
 2 cloves garlic, chopped
 1 green pepper, chopped
 15 oz. can tomato sauce
 1/2 c. water (or more,
 as needed)

1 tsp. dried thyme
 1/4 c. catsup
 1 T. cider vinegar
 1 tsp. Worcestershire
 sauce
 1/4 tsp. hot red pepper
 sauce (or to taste)

Scramble ground beef with onion, garlic and green peppers until meat is browned and vegetables are softened, about 10 minutes. Spoon off excess fat. Add tomato sauce, 1/2 cup water and thyme. Reduce heat and simmer, uncovered, for 10 minutes, stirring occasionally. Stir in catsup, vinegar, Worcestershire sauce, and hot red pepper sauce. Simmer about 5 more minutes, stirring often, until mixture is thick. Thin with a little additional water if too thick; simmer to reduce a little more if too thin. Taste for seasoning, adding more hot red pepper sauce and salt and pepper to taste.

Turkey Joes

1 lb. ground turkey
 1 onion, chopped

1 c. barbecue sauce
 1 T. sweet pickle relish

Scramble turkey and onion; simmer with barbecue sauce for 5 minutes or so.

Corn Dog Twists

8 wooden sticks
 8 hot dogs
 1 (11.5 oz.) can Pillsbury
 cornbread twists
 (16 count)

1 T. margarine, melted
 1 T. grated Parmesan
 cheese
 Mustard, French's creamy
 spread, if desired

Securely insert a wooden stick into each hot dog. Unroll dough into one long sheet and seal center perforations. Brush dough with margarine and mustard (if desired) and sprinkle with Parmesan cheese. Wrap each long strip around a hot dog. Place on ungreased cookie sheet with ends of dough tucked under hot dog (or secure ends with toothpicks). Bake at 375° for 12 to 16 minutes, or until cornbread twists are light golden brown.

Chicken Enchilada Casserole

Denise Shoemaker

- | | |
|-----------------------------------|---------------------------------------|
| 2 1/2 c. diced cooked chicken | 1/2 c. chopped celery |
| 15 oz. can evaporated milk | 1 can chopped green chilies, drained |
| 10 oz. can cream of chicken soup | 6 corn tortillas, torn into 1" pieces |
| 1 1/4 oz. pkg. taco seasoning mix | 3/4 c. diced Cheddar cheese |
| 1 med. onion, chopped | |

In a 2-quart casserole, combine chicken, evaporated milk, soup, taco mix, onion, celery, chilies, tortillas and cheese. Microwave on HIGH 11 to 13 minutes, rotating dish halfway through cooking.

Tarragon Chicken

Patty Pacha

- | | |
|--|-------------------------|
| 2 1/2 to 3 lb. broiler-fryer chicken, cut up | 1 bay leaf |
| 1 c. chicken broth or bouillon | 4 oz. mushrooms, sliced |
| 3 med. carrots, sliced | 2 stalks celery, sliced |
| 1 T. snipped tarragon or 1 tsp. dried tarragon | 1 med. onion |
| 1 1/2 tsp. salt | 1/2 c. dry white wine |
| 1/8 tsp. pepper | 1/2 c. half & half |
| | 1 egg yolk |
| | 3 T. flour |

Heat chicken, chicken broth, carrots, tarragon, salt, pepper and bay leaf to boiling in skillet; reduce heat. Cover and simmer 30 minutes. Add mushrooms, celery and onion. Heat to boiling, reduce heat. Cover and simmer until thickest pieces of chicken are done, about 15 minutes. Remove chicken and vegetables to a warm platter with slotted spoon. Keep warm. Drain liquid from skillet; strain and reserve 1 cup. Pour reserved liquid and wine into skillet. Mix half and half, flour, and egg yolks until smooth. Stir into wine mixture. Cook, stirring constantly, until thickened. Serve with chicken, vegetables and noodles.

Praise to a child is as water to a thirsty plant.

Sweet and Sour Chicken

Jeanne Meyers

1/2 c. chopped onion	1/2 c. firmly-packed brown sugar
2 T. shortening	4 T. cornstarch
2 1/2 c. chicken broth or 2 1/2 c. water & 6 chicken bouillon cubes	4 T. vinegar
2 c. carrot sticks	2 T. soy sauce
1 c. green pepper strips	1/2 c. catsup
	4 c. diced, cooked chicken

Sauté onion in shortening until tender. Add chicken broth. Add carrots; simmer 15 minutes until carrots are almost done. Add green pepper. Cook 5 minutes. Mix in separate bowl: brown sugar, catsup, vinegar, cornstarch and soy sauce. Add this to broth. Cook until thickened. Add chicken. Serve over rice. Serves 4 to 6 people.

Optional: Water chestnuts and/or Chinese vegetables.

Scalloped Chicken

Desi Avaux

4 c. cubed, cooked chicken	3/4 c. melted butter
4 c. chicken broth	2 tsp. sage
4 T. flour	1/4 c. cream
4 T. butter	3/4 tsp. salt
6 c. stale bread cubes	Freshly-ground pepper
	2 T. chopped onion

Spread chicken in flat pan or casserole. Cover with dry dressing and thickened broth, and bake in 350° oven for 35 minutes. The dressing is made by tossing the bread cubes, melted butter, sage, cream, salt, pepper and onion together.

Escalloped Chicken

Rosemary Dake

2 c. cooked chicken	6 T. melted butter
2 c. chicken broth	1 T. grated onion
2 T. butter	3/4 tsp. sage
2 T. flour	Salt & pepper
3 c. day-old bread cubes	

Put cut-up chicken into 9x13-inch baking dish. Make a gravy of the butter, flour and broth. Toss bread cubes, melted butter, onion, sage, salt and pepper together to make dressing. Spread the dressing over the chicken and pour the gravy over the top. Bake 30 minutes at 350°.

Lemon Chicken and Fettucini

Barbara McMahon

4 whole chicken breasts, halved, skinned & boned	3 T. fresh lemon juice
1 tsp. salt	1 lg. lemon, cut in 6 thin slices
1/4 tsp. freshly-ground black pepper	3 T. capers
1/2 tsp. paprika	1 tsp. pimento, chopped
1/2 c. flour	1/4 c. fresh chives
1/4 c. clarified butter	8 oz. pkg. fettucini, cooked
1 T. olive oil	2 T. butter
2 cloves garlic, minced	2 T. Parmesan cheese
2 T. Madeira wine	Lemon & tomato slices, parsley sprigs

Place chicken between 2 pieces of wax paper and pound to 1/4-inch thickness. In a plastic bag, mix together salt, pepper, paprika and flour. Add chicken and shake to coat. In a frypan, place butter and olive oil; heat over medium temperature until bubbly. Add garlic and chicken; sauté, turning after 6 minutes. Cook until fork can be inserted with ease. Drain on paper towels and keep warm. Add wine and deglaze, scraping to blend brown bits. Add lemon juice and heat 1 minute. Return chicken to frypan; add lemon slices and heat 2 minutes. Add capers and pimento; sprinkle chives over all. Add butter to fettucini and place on platter; sprinkle with Parmesan cheese. Top with chicken and pour pan juices over all. Garnish with lemon and tomato slices and parsley sprigs. Serves 8.

Chicken Nuggets

2 boned & skinned chicken breasts	1/2 c. seasoned bread or cornflake crumbs
1/4 c. butter	

Cut chicken into 1 1/2-inch cubes. Melt butter and dip chicken into it. Roll in crumbs and place in single layers on baking sheet. Bake 10 minutes (or so) at 400°. May be frozen for future use.

*Life can only be understood backward,
but must be lived forward.*

Chicken in Cola

1 fryer, cut up, salted, peppered	1 c. catsup
1 T. butter	10 oz. cola
1/3 c. onion, chopped	1 T. vinegar
1/3 c. green pepper, chopped	1 tsp. hot sauce (opt.)

In the bottom of a heavy saucepan, sauté onions and peppers in butter until slightly limp. Add cola and catsup. Mix well. Add vinegar. Add chicken parts which have been salted and peppered. Turn several times to coat. Cook on top of the stove on medium heat, covered, for 30 minutes. Stir occasionally to keep from sticking. Lower heat slightly, and turn the chicken. Cook another 30 minutes, uncovered, until fork tender. For thicker sauce, boil for 1 minute after chicken is done and removed.

Broccoli and Cheese

Stuffed Chicken Breasts

Esther Plum

6 boneless skinned chicken breasts	10 oz. pkg. frozen chopped broccoli, thawed & drained
Salt & pepper	1 1/2 c. shredded Swiss or Cheddar cheese
1 T. margarine	Paprika
1 sm. onion	

Preheat oven to 450°. Pound chicken breast between wax paper to 1/4-inch. In a medium skillet over medium heat, sauté onion and broccoli in margarine. Remove from heat and stir in 1 cup cheese. Place equal amounts on each breast; fold in edges to cover stuffing. Place seam side down in baking dish. Spread with remainder mixture and cheese. Bake 25 minutes. Serves 6.

Baked Celery Chicken

Geneva M. Hoadley Randall

4 chicken breasts	1 can water
1 can cream of celery soup	1 c. uncooked rice
	1 T. butter or margarine

Place soup, water and rice in greased baking dish; stir. Place chicken on top and dot with butter. Cover. Bake at 350° for 45 minutes. Serves 4.

Chipped Beef Casserole

Geneva M. Hoadley Randall

8 oz. pkg. cooked noodles
1 lb. chipped beef
4 T. butter
1 can mushroom soup

2 c. milk
4 T. flour
1 sm. jar pimento
1 c. grated cheese

Frizzle the beef in flour and butter. Put cooked noodles in a 9x13-inch baking dish. Mix all other ingredients together and pour over noodles. Cover with bread crumbs. Bake in 350° oven for 30 or 40 minutes. (A 6-ounce package of macaroni may be used instead of noodles.)

Chicken Casserole

Pauline Leu

2 pkg. frozen broccoli or
enough to cover a
9"x13" pan
2 c. chicken, cut up
2 cans cream of chicken
soup
1 c. Hellmann's mayonnaise

1 tsp. lemon juice
1/2 tsp. curry powder
1/2 c. shredded Cheddar
cheese
1 c. soft bread crumbs
2 T. melted butter

Arrange cooked and drained broccoli in a 9x13-inch pan. Place chicken on top. Combine soup, mayonnaise, curry powder and lemon juice. Pour over chicken. Mix bread crumbs with melted butter. Sprinkle cheese, then crumbs on top. Bake 30 to 40 minutes at 350°.

*When you point a finger accusingly at someone,
remember that you have three fingers pointing at yourself.*

Dutch Oven Stuffed Peppers

Kerri Kuhlman

5 med. green peppers	1 tsp. oregano
2 (16 oz.) cans tomatoes, undrained	1 tsp. dried basil
3 T. chopped onion	1 1/2 lb. lean ground beef
3 T. chopped celery	1 egg, lightly beaten
2 tsp. seasoned salt	1 c. cooked rice
2 lg. cloves garlic, minced	2 T. flour
1 tsp. dried parsley flakes	2 T. sugar
	2 T. water

Clean and slice tops from green peppers. If necessary, slice "knobs" from bottoms so peppers stand upright. Prepare sauce by chopping up tomatoes and add onions, celery, salt and other spices to Dutch oven and bring to a boil. Prepare filling by mixing ground beef, egg, 1/2 cup cooked rice and season with regular salt and pepper to taste (about 1 teaspoon salt and 1/4 teaspoon pepper). Fill green peppers. Place in sauce, lower heat and simmer about 45 minutes. Remove peppers carefully to warm platter. Mix flour, sugar and water and thicken sauce in Dutch oven. Add the rest of cooked rice to sauce and pour over peppers on platter.

This is a very easy stove top meal and healthy.

Enchilada Casserole

Kathy Tollenaere

1 med. onion	12 tortillas
2 lb. ground beef	2 T. shortening
1/4 tsp. each rosemary, oregano & marjoram (or 1 tsp. Italian seasoning)	1 can whole kernel corn or Mexicorn
2 tsp. salt	1/2 tsp. pepper
2 (8 oz.) cans tomato sauce	10 oz. can enchilada sauce
	1/2 to 3/4 lb. cheese, sliced

Sauté onion in shortening. Add beef and cook, stirring, until browned. Add corn and seasonings. Combine tomato sauce and enchilada sauce and pour half of this over the meat; simmer 5 minutes.

In bottom of a shallow casserole (about 2 quarts) or electric skillet, arrange 6 tortillas. Pour meat mixture over top and arrange half of the cheese over meat. Cover with remaining tortillas and cheese. Pour rest of sauce over all. Cover and bake at 350° for 15 to 20 minutes. Electric skillet: 240 degrees. Makes about 10 to 12 servings.

Good and Easy

Sauerbraten

Paul and Jane Matzen

2 to 3 lb. boneless
shoulder roast
1 c. water
1 c. wine vinegar
Salt & pepper to taste

1 med. onion, sliced
2 bay leaves
16 gingersnaps, crushed to
fine crumbs

Preheat oven to 475°. Season the roast with salt and pepper; place in Dutch oven and roast, uncovered, in preheated oven until both sides are browned, turning once, about 4 to 5 minutes on each side.

Remove from oven; pour vinegar and water over the roast. Arrange onion slices on top. Add bay leaves to the pot liquid. Cover and return to the oven. Reduce heat to 350° and cook 1 1/2 hours or until tender.

Add gingersnaps, replace cover and cook 1/2 hour longer. Additional water may be added to thin the gravy. Remove meat from gravy and slice as thin as possible. Serve with sour red cabbage and applesauce. Yield: 8 servings.

Ham Balls

Mrs. Harold W. Brereton

2 1/2 lb. prepared ham
loaf mixture
3/4 lb. ground turkey
2 eggs, beaten
1 c. milk

1 1/2 c. graham cracker
crumbs
1/2 tsp. salt
1/2 tsp. pepper
1/3 c. catsup

In a large bowl, combine ham loaf mixture, ground turkey, salt, pepper and catsup. Stir lightly. Add crumbs, milk and beaten eggs. Mix well and shape into balls. Place in shallow casserole and cover with the following:

SAUCE:

10 3/4 oz. can tomato
soup
1 c. brown sugar

1/4 c. vinegar
1/2 c. water
1/2 tsp. dry mustard

Bake, uncovered, 45 minutes in 350° oven.

Turkey Sausage

1 lb. ground turkey	1 tsp. ground sage
1/2 tsp. salt	1 sm. onion, diced
1/2 tsp. pepper	1/2 c. dry bread crumbs
1/2 tsp. paprika	1 T. oil

Mix all ingredients well in bowl. Chill overnight. Form into patties. Pan fry slowly until brown on each side.

Hamburger Crunch Casserole

Carol Messer

1 lb. hamburger	2 T. onion
1 can cream of chicken soup	1/2 c. raw rice
1 can cream of mushroom or other cream soup	1 T. soy sauce
1 soup can of water	Dash of pepper
	1 sm. can chow mein noodles

Brown hamburger. In a large, greased casserole (3-quart size), combine soups, water, onion, rice, soy sauce and pepper. Mix in browned hamburger, drained. Bake at 350° for 1 hour. Top with chow mein noodles and bake 10 minutes longer.

Hamburger Gravy

1 1/2 lb. ground beef	2 T. flour
1/4 c. water	1 can cream of mushroom soup
Salt & pepper	2 1/2 c. milk
2 T. butter or margarine	

Place meat in skillet with water. Salt and pepper as desired. Cover and place over medium heat 15 minutes, stirring often. Drain. Stir in butter and flour. Add soup and milk. Simmer, uncovered, 15 minutes. Serve over mashed potatoes, toast or rice.

*When you help someone up a hill,
you are that much nearer the top yourself.*

Ham Quiche

Cookbook Committee

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|--|-----------------------------------|
| 3 c. grated raw potatoes | 1/2 c. shortening |
| 2 c. Swiss cheese, grated | 12 oz. can evaporated milk |
| 1 c. ham, chicken, bacon
or shrimp, cooked
& chopped fine | 4 eggs |
| 1/4 tsp. pepper | 1 tsp. salt |
| 1/2 tsp. dry parsley flakes | 1/8 tsp. nutmeg |
| | 1 tsp. onion flakes |

Fry potatoes in shortening to make a crust of hash brown potatoes. Press into 10-inch pie pan. Over crust, sprinkle cheese; add ham or one of the other three suggested meats. Beat together milk, eggs, salt, pepper, nutmeg, parsley and onion flakes. Pour over cheese and meat. Bake 35 minutes at 425° until knife inserted 1 inch from edge comes out clean. Cool 5 minutes before cutting into wedges.

Low Cholesterol Lasagna

Teresa Mottet

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|--|---|
| 8 oz. pkg. lasagna noodles,
cooked | 1/4 c. dry Potato Buds
(instant mashed
potatoes) |
| 18 oz. light ricotta cheese | 1/2 tsp. basil |
| 8 oz. mozzarella Soya
Kaas (cheese alternative) | 1/2 tsp. oregano |
| 4 oz. jalapeño Soya Kaas
(cheese alternative) | 1/2 tsp. chili powder |
| 1 lb. ground turkey, raw | 1/2 tsp. onion powder |
| 1 1/2 pt. tomato sauce | 3 T. sugar |
| | 1 tsp. salt |

Make meat sauce as follows: Cook ground turkey in skillet with 2 tablespoons water until it loses its pink color. Drain the fat. Add tomato sauce, Potato Buds, basil, oregano, chili powder, onion powder, sugar and salt. Set aside. Shred the mozzarella and jalapeño Soya Kaas and mix with the ricotta cheese. Set aside. Spray a 9x13-inch baking dish with cooking spray. Put a skimpy layer of the meat sauce in bottom. Add a layer of the cooked lasagna noodles, then a layer of bits of the cheese mixture, then another layer of the meat sauce. Continue using lasagna and cheese layers until all is used. Finish with remaining meat sauce on top. Press down lightly with back of spoon to mash all together. Bake at 350° for 45 minutes, until well heated. Let stand 10 minutes before serving.

The Soya Kaas cheese alternative is a natural product made with fresh organic tofu and soy milk and is available in 12-ounce packages at Easter's store in Fairfield.

Jiffy Cacciatore

Teresa Mottet

1 chicken breast, raw, cut in 1" pieces	1 1/4 c. tomato juice
1 T. oil	1/4 tsp. basil
4 oz. can mushrooms, drained	1/4 tsp. oregano
1/2 c. raw rice	1/4 tsp. chili powder
1/4 c. red wine or sherry	1/4 tsp. onion powder
	2 tsp. sugar
	1/2 tsp. salt

In a heavy skillet, brown chicken pieces in oil. Combine all other ingredients except rice and simmer for 15 minutes, covered with tight lid. Meanwhile, cook the rice in 1 1/4 cups water in a saucepan by bringing it to a boil, then simmering 15 minutes, covered with tight lid. Spoon the cooked rice on two plates and cover with the chicken and sauce to serve. Serves 2.

Sweet-Sour Shrimp (or Chicken)

Kathleen Bogner

3/4 c. pineapple tidbits, drained (reserve liquid)	3 1/2 c. frozen med. shrimp
1/2 c. vinegar	1/2 c. sliced green pepper
1/4 c. hot water	1/2 c. sliced red pepper
2 chicken bouillon cubes	1 c. sliced celery
1/4 tsp. paprika	2 T. cornstarch
1/2 tsp. prepared mustard	1/2 c. sugar
	2 T. oil

In a large saucepan, combine pineapple juice, water, bouillon cubes, paprika and mustard. Cook over low heat.

Using wok or heavy skillet, cook shrimp in 2 tablespoons oil. When partially cooked, add peppers and celery. Cook until crisp; just barely done. Add cornstarch and sugar to cooked mixture. Add to shrimp in wok and heat until mixture is clear.

Chicken may be used instead of shrimp.

*Doing nothing is the most tiresome job in the world,
because it's impossible to quit to take a rest.*

Mexican Manicotti

Cookbook Committee

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|--------------------------|-----------------------------|
| 1/2 lb. lean ground beef | 1 c. taco sauce |
| 1 c. refried beans | 1 c. sour cream |
| 1 tsp. oregano | 1/4 c. chopped green onions |
| 1/2 tsp. cumin | 1/4 c. sliced ripe olives |
| 8 manicotti shells | 1/2 c. shredded Jack cheese |
| 1 1/4 c. water | |

Combine cooked meat with beans, oregano and cumin. Fill pre-cooked manicotti shells with meat mixture. Arrange in 9x13-inch baking dish. Combine water and taco sauce; pour over shells. Cover with foil and bake at 350° for 30 minutes. Combine sour cream, onions and olives. Spoon down center of casserole and top with cheese. Bake 5 to 7 minutes longer to melt cheese.

Next Day Casserole

Bonnie Bain

- | | |
|---------------------------------------|-----------------------------|
| 1 c. uncooked macaroni | 1 c. American cheese, cubed |
| 10 1/2 oz. can cream of mushroom soup | 1 pkg. dried beef |
| 1 can milk (use soup can) | |

Slice or cube dried beef in 2 1/2-quart casserole dish; add other ingredients and mix well. Cover and put in refrigerator overnight. Bake at 350° for 45 minutes. Stir and serve.

Vegetable Garden Bake

Linda Briggs

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|---|--------------------------|
| 16 oz. pkg. frozen Del Sol Blend or your choice of vegetables | 4 T. butter |
| 1 sm. can sliced mushrooms, drained | 6 eggs |
| 1 lg. onion, chopped | 2 c. ham, cubed |
| 1 clove garlic, minced | 2 c. grated Swiss cheese |
| | 1/2 c. Parmesan cheese |
| | 1/2 tsp. sweet basil |
| | Salt & pepper to taste |

Heat oven to 350°. Grease a 13x9-inch or two 9-inch pie pans. In a large skillet, sauté vegetables, mushrooms, onion and garlic in butter for 5 to 7 minutes. In a large mixing bowl, beat eggs. Add ham, cheese, seasonings and sautéed vegetables; mix well. Pour mixture into prepared pan. Bake for 45 to 55 minutes, or until eggs are puffed and set. Cut and serve immediately.

Pastitchio

2 lg. onions
 1/2 c. butter
 2 1/2 lb. hamburger
 16 oz. tomato sauce
 2 tsp. salt
 2 cloves garlic

1 stick cinnamon (or
 1 tsp. cinnamon)
 14 oz. elbow macaroni
 8 oz. Romano cheese
 Cinnamon

CUSTARD SAUCE:

1/4 c. butter
 1/4 c. flour
 3 c. milk

6 eggs, beaten
 1/2 tsp. salt
 1/8 tsp. nutmeg
 1/8 tsp. pepper

Sauté onion in butter; add meat. Brown. Add tomato sauce, garlic, salt, cinnamon stick (or 1 teaspoon cinnamon). Cook macaroni (separately) until barely tender, about 12 minutes. Drain, rinse and drain again. Layer in 9x13-inch dish: macaroni, sauce, cheese and cinnamon on top. Pour custard sauce over. Bake at 350° for 45 minutes.

Custard Sauce: Make white sauce; beat eggs separately until light. Stir hot sauce into eggs.

Pepper Steak

Cookbook Committee

1 (1 1/2" thick) steak, cut
 into 1/2" strips
 1/4 c. flour
 1/2 tsp. salt
 1/8 tsp. pepper
 1/4 c. shortening
 8 oz. can tomatoes,
 drained (save juice)

1 3/4 c. water
 1/2 c. chopped onion
 1 clove garlic, minced
 1 T. beef flavor gravy base
 1 1/2 tsp. Worcester-
 shire sauce
 2 green peppers, cut
 into strips

Coat steak strips with flour, salt and pepper. Brown steak in shortening. Add tomatoes. Add water, onion, garlic and gravy base to tomato juice. Blend. Add to the skillet with meat. Simmer 15 minutes. Uncover. Add Worcestershire sauce and peppers. Simmer 5 minutes more. May need to thicken gravy. Serve over rice.

Swiss Cheese Bake

Patricia Clingan

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|---------------------------------------|---|
| 1 c. rice, cooked | 4 1/2 oz. jar mushrooms,
drained |
| 1 c. milk | 1 c. diced chicken or ham |
| 1/2 stick oleo | 1/4 tsp. dill weed |
| 3 eggs, beaten | 1/4 tsp. salt |
| 2 c. shredded Swiss
cheese | |

Heat milk and oleo until melted. Add rice and eggs. Combine all other ingredients. Bake in shallow dish at 350° for about 45 minutes.

Taco Squares

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|-----------------------------------|---|
| 2 tubes crescent rolls | 1/2 onion, minced |
| 1 1/2 to 2 lb. ground beef | 16 oz. tomato sauce |
| 1 pkg. taco seasoning | 2 sm. pkg. shredded
Cheddar cheese |
| 1/2 green pepper, minced | |

Unroll 1 package of crescents and pat into 9x13-inch pan. Bake 10 minutes. Sauté hamburger with pepper and onion. Drain. Add tomato sauce and seasoning. Simmer 10 to 15 minutes and pour over crust. Sprinkle with cheese. Unroll remaining can of crescents on top. Bake at 350° for 30 to 35 minutes. Top with sour cream, lettuce, cheese, black olives, etc.

Pineapple Brunch Casserole

Esther Plum

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|---|--|
| 8 oz. can crushed
pineapple | 1 c. biscuit mix |
| 1 c. milk | 4 eggs, lightly beaten |
| 6 T. melted butter | 1 tsp. prepared mustard |
| 1/2 tsp. onion powder | Pinch of ground nutmeg |
| 1/4 lb. cooked ham,
cut fine | 1 c. shredded Monterey
Jack or sharp Cheddar
cheese |
| 2 green onions, finely
chopped | |

Drain pineapple. Combine biscuit mix, milk, eggs, butter, mustard, onion powder and nutmeg in blender or electric mixer. Stir in ham, cheese, onion and pineapple; pour into greased 9-inch pie plate. Bake at 350° for 35 to 40 minutes. Serves 6.

E-Z Breakfast Squares

24 oz. pkg. O'Brien hash brown frozen potatoes	6 oz. shredded mozzarella cheese
2 c. diced ham	3 eggs, beaten
6 oz. shredded Cheddar cheese	1/2 tsp. salt (opt.)
	1 c. milk
	1 med. onion, minced

Put potatoes in bottom of buttered 9x13-inch pan. Sprinkle with ham and cheeses. Beat eggs. Add milk, salt and onion. Pour over the meat and potatoes. Cover and refrigerate at least 3 hours. Bake at 350° for 1 hour. Let stand 10 minutes before cutting to serve.

Breakfast Squares

24 oz. pkg. hash brown potatoes	6 oz. mozzarella cheese, shredded
1 onion, diced	3 eggs, beaten
2 c. diced ham	1/2 tsp. salt
6 oz. Cheddar cheese, shredded	1 c. milk

Put potatoes in bottom of 9x13-inch pan. Sprinkle with ham and cheeses. Beat eggs. Add milk, salt and onion. Pour over the meat and potatoes. Cover and refrigerate at least 3 hours. Bake at 350° for 1 hour. Let stand 10 minutes. Cut into squares.

Overnight Casserole

Brenda Everett

2 c. chicken, cooked & diced (or ham, turkey or beef)	1 1/2 c. milk
2 c. elbow macaroni, uncooked	1/4 lb. grated cheese
1 can cream of chicken soup & 1 can mushroom soup or 2 of same	Salt & pepper to taste
	1/2 c. finely-chopped onion

Mix all together and refrigerate overnight. The next day, bake at 350° for an hour. During the last 15 minutes, sprinkle buttered bread crumbs on top. Can be frozen after cooking or divide and freeze part and bake part.

Ravioli Casserole

Kathy Tollenaere

1 T. olive oil	1/2 tsp. salt
1 lb. ground beef	Dash of pepper
1/2 to 1 c. chopped onion	2 c. macaroni, cooked & drained
1 clove garlic, minced	1/4 c. salad oil
10 oz. pkg. frozen, chopped spinach, cooked & drained (reserve liquid)	1 c. shredded, sharp processed American cheese
Water	1/2 c. soft bread crumbs
1 lb. can spaghetti sauce with mushrooms	2 eggs, well beaten
6 oz. can tomato paste	1 to 2 T. chopped parsley
	8 oz. can tomato sauce

Combine over medium to low heat: oil, beef, onion and garlic. Cook until meat is browned. Add enough water to reserved spinach liquid to equal one cup, add to meat mixture. Add spaghetti sauce, tomato sauce and paste, salt and pepper. Mix well. Simmer for 10 minutes.

Mix macaroni and salad oil, add spinach. Add cheese, bread crumbs, and eggs; mix well. Spread macaroni mixture in greased baking dish (13x9x2-inch). Spoon meat mixture over macaroni mixture.

Bake at 350° for at least 30 minutes. Remove from oven, sprinkle with parsley. Cool 10 minutes before serving.

(I brown the beef first, draining the oil - before adding onion and garlic. I stir and cook vegetables with the meat over low heat and continue with the recipe.)

Braised Cabbage and Noodles

4 slices bacon, diced	1/4 tsp. each salt & pepper
1 T. margarine	1 1/2 lb. cabbage, shredded (9 c.)
1 T. olive oil	4 oz. noodles, freshly cooked & drained
1 med.-size onion, sliced thin	1 tsp. poppy seed
1/2 tsp. minced garlic	
1/2 c. chicken broth	

Cook bacon in a large skillet over medium heat until crisp. Remove to paper towel. Drain off and discard all but 1 teaspoon fat from skillet. Add margarine, oil, onion and garlic and cook over medium heat 6 to 8 minutes, until onion is translucent. Add cabbage. Stir over medium-high heat 3 to 5 minutes, until crisp and tender. Stir in bacon, then fold in noodles and poppy seeds. Cook just until noodles are hot.

Spaghetti Carbonara

Laurie La Van

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|---|-----------------------------|
| 1/2 lb. bacon, diced | 1 tsp. pepper |
| 5 eggs, beaten (or 1 1/4 c. second-nature) | 16 oz. dry spaghetti |
| 1 c. grated Parmesan cheese | |

Fry diced bacon until crisp, then drain. Cook spaghetti according to directions on package. Combine eggs, Parmesan cheese and pepper. Add cooked spaghetti to egg mixture and mix well. Top with bacon. May serve with additional cheese and pepper if desired. Serves 4.

Escalloped Corn with Tuna

Genevieve M. Hoadley Randall

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|-------------------------------------|-----------------------------------|
| 17 oz. can whole kernel corn | 1 can Cheddar cheese soup |
| 17 oz. can cream-style corn | 1 c. milk (may need more) |
| 6 1/2 oz. can tuna | 3 T. butter |
| 1 c. cracker crumbs | Salt & pepper to taste |
| | Parsley to taste |

Butter casserole dish. Put 1/2 cup of cracker crumbs on bottom of dish. Mix corn and add to casserole. Add tuna evenly; add rest of crumbs, then cheese soup. Dot with butter; salt and pepper. Add milk. Bake at 350° for 1 hour.

Easy Tuna Casserole

Blanche Nelson

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|--|-------------------------------------|
| 4 c. cooked noodles or macaroni | 1/2 tsp. salt |
| 6 1/2 oz. can tuna | 1 can cream of mushroom soup |
| 1 sm. onion, diced | 1/2 c. milk |

Combine all ingredients. Pour into 8x12x2-inch buttered casserole dish. Put crushed potato chips on top. Bake at 400° for 20 to 25 minutes, or until brown on top.

Oven-Baked Fish

Cookbook Committee

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|---------------------------|-------------------------------|
| 1 c. Miracle Whip | 1/4 c. Parmesan cheese |
| 1 T. Dijon mustard | |

Mix up and spread on fish. Dip each piece into bread crumbs. Put on sprayed pan. Bake at 350° until brown. Time depends on thickness of fish. Bake until fish flakes easily.

Fettuccine with Creamy Sauce

2 (8 oz.) pkg. cream
cheese
1 1/2 c. milk
1 c. grated Parmesan
cheese

Dash of ground nutmeg
& pepper
1 lb. bacon, chopped
8 oz. pkg. fettuccine
noodles

Brown bacon until crisp; set aside. Cook noodles according to directions on package. Put cream cheese, milk and Parmesan cheese in 2-quart microwave dish. Microwave on MEDIUM 6 to 8 minutes, or until sauce is smooth, stirring every 2 minutes. Combine noodles, sauce, bacon, nutmeg and pepper; stir until blended and keep hot over low heat on stove.

Parmesan Cheese Pasta

1 stick margarine
16 oz. sour cream
1 c. Parmesan cheese

1 egg, beaten
12 to 16 oz. Rotini (spiral
pasta)

Heat margarine, sour cream, Parmesan cheese and egg together, mixing well until hot, but do not boil or mixture will curdle. Cook Rotini according to package directions, al denté. Drain and pour into hot sauce. Mix well and serve immediately.

Pea-Tato Casserole

Blanche Nelson

2 c. cooked, diced
potatoes
10 oz. pkg. frozen peas
3/4 c. diced onion
2 c. shredded sharp
cheese

1 can cream of celery
soup
4 oz. cream cheese
1/2 c. milk
Dash of salt

Sprinkle potatoes with peas, onions, a little salt and the shredded cheese into a buttered 2 1/2-quart casserole. Combine celery soup, cream cheese and milk in a saucepan and heat until blended. Pour over vegetables in casserole and sprinkle with more cheese. Bake at 350° for 60 minutes. Serves 6.

Macaroni and Cheese

Mrs. Harold W. Brereton

7 oz. pkg. Creamette
elbow macaroni (or
2 c. elbow macaroni)

SAUCE:	2 c. milk
2 T. flour	1/2 tsp. salt
2 T. margarine	1/2 tsp. pepper

Cook macaroni according to package directions. Drain.

Sauce: Melt margarine in saucepan over low heat. Add flour. Stir well. Add milk and cook until thickened. Add 2 cups diced American or Velveeta cheese and 1/2 cup Parmesan cheese. Stir until cheese is melted and combine with drained macaroni.

Top with fine bread crumbs and bake 25 minutes in 325° oven.

Company Macaroni

1 3/4 c. elbow macaroni	1 egg
2 c. cottage cheese	3/4 tsp. salt
1 c. sour cream	Dash of pepper
2 c. sharp cheese, shredded	

Cook macaroni; drain. Combine all ingredients. Turn into greased 9x9x2-inch baking dish. Bake at 350° for 45 minutes.

Easy Soufflé

Ruth Kirchwehm

1 can celery soup	6 eggs, separated
1 lb. sharp Cheddar cheese	

Heat undiluted celery soup with 1 pound of sharp Cheddar cheese. Melt together soup and cheese. Beat 6 egg yolks and add gently to soup and cheese mixture. Do not allow to boil, just mix. Beat the six egg whites until stiff and fold into soup mixture. Use a round baking dish. Bake for 45 minutes at 350°.

Chili Fudge

Hilma Biddle

1 lb. shredded mozzarella cheese	4 eggs, beaten
1 lb. shredded mild Cheddar cheese	1 c. mild picante sauce

Beat eggs. Add the rest of the ingredients. Put in greased 9x13-inch pan. Bake at 350° for 45 minutes.

Zucchini Pie - An Entrée

Mary E. Fleig

CRUST:

1 1/4 c. flour

1 stick butter or margarine

1 egg

Cut butter into flour; add egg, and mix together with a fork. Knead about 10 times until good consistency. Put in a 9-inch pie pan; add filling. (Lazy way - use a frozen crust.)

FILLING:

4 med.-sized zucchini,
halved & sliced

3 med. onions, chopped

2 c. shredded Swiss or
Jack cheese

1 egg, beaten

Spices to taste: can use

basil, dill, paprika,

salt, pepper, oregano

Sauté zucchini and onion in a small amount of olive oil or vegetable oil. Add spices to individual taste. Mix sautéed veggies with cheese and egg. Pour into the pie crust and bake at 350° for 25 minutes. Total preparation time is 45 minutes.

This is a delicious vegetable dish.

(This is better with the crust that goes with it but sometimes in a hurry, I use a frozen crust and it's still good.)

Cheese Casserole

2 (4 oz.) cans green
chilies

1 lb. Monterey Jack
cheese, coarsely grated

4 eggs, separated

2/3 c. evaporated milk

1 T. flour

1/2 tsp. salt

1/8 tsp. pepper

2 med. tomatoes, sliced

Remove seeds from chilies and dice. In a large bowl, combine grated cheese and chilies. Put in buttered, shallow, 2-quart casserole. Beat egg whites separately until stiff. Combine egg yolks, milk, flour, salt and pepper. Mix until blended. Gently fold egg whites into yolk mixture and then pour over cheese mixture. Using fork, ooze it once through the cheese.

Bake 30 minutes at 325°; then arrange sliced tomatoes around edge and bake 30 minutes more until a knife inserted in center comes out clean.

Broccoli Rice Casserole

Cookbook Committee

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| 2 (10 oz.) pkg. frozen
broccoli | 3 T. butter |
| 3/4 c. raw rice | 1 can cream of chicken
soup |
| 1/2 onion, chopped | 15 oz. jar Cheez Whiz |
| 6 oz. can water chestnuts, chopped | |

Cook broccoli. Cook rice. Sauté chestnuts and onion in butter. Mix all together in buttered casserole. Top with Cheez Whiz. Bake at 350° for 30 minutes.

Frozen Potato Puffs

Boil 4 pounds of peeled potatoes until soft; drain. Mash well. Heat 1 cup milk, with 1/4 cup butter and 2 teaspoons salt. Whip into potatoes until smooth and fluffy. Add 1/2 cup grated Cheddar cheese and 1 egg. Chill. Form into serving-sized balls. Roll balls in mixture of 1 cup crushed corn flakes, 1/2 cup Parmesan cheese and teaspoon of paprika. Freeze on tray until firm, then package and label and return to freezer. To serve: Place desired number of frozen puffs on a baking sheet. Brush with melted butter. Bake at 400° for 20 to 30 minutes.

Mardi Gras Rice

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|---|---------------------------------------|
| 1/4 c. oil | 1/4 c. soy sauce |
| 2 c. raw rice | 1 c. chopped green onion |
| 14 oz. can broth (chicken
or beef) | 1 c. chopped green pepper |
| 3 c. water | 1 1/3 c. chopped
mushrooms |
| 2 tsp. garlic salt | 1/2 c. chopped black olives |
| | 1/2 tsp. pepper |

OPTIONS:

**Cooked ham, pork, shrimp,
sausage or crab**

Sauté rice in oil until light golden brown in heavy 2-quart pot with lid. Add broth and water; mix well. Add garlic salt, pepper and soy sauce to rice. Stir well and bring to light boil. Turn down heat and let simmer for approximately 25 minutes. Remove from pot and put into 2-inch deep baking pan. Fluff lightly with fork. Add onions, bell pepper, olives, mushrooms and the optional meat, if desired. Fluff all added ingredients well with rice, using a fork. Let cool. Cover and refrigerate. When ready to use, heat, covered, in 325° oven for approximately 20 minutes.

Wild Rice Casserole

Jan Koelblinger

1 c. wild rice, uncooked	1/4 tsp. pepper
10 oz. can cream of mushroom soup	1/4 tsp. onion salt
10 oz. can cream of chicken soup	1/4 tsp. paprika
1 sm. jar sliced mushrooms	2 T. butter
2 beef bouillon cubes	3/4 c. sliced celery
1/4 tsp. celery salt	6 T. chopped onion
	1 1/2 lb. ground beef
	1/2 c. slivered almonds

Rinse wild rice in cold water. Put in a bowl and pour 4 cups boiling water over it and let it stand 15 minutes. Drain rice and repeat process. Drain rice and add soups and mushrooms. Dissolve bouillon cubes in 1 1/3 cups boiling water. Add seasonings. Sauté celery and onion in butter until transparent, then add to rice mixture. Brown the ground beef, drain, then add to casserole. Sprinkle with almonds. Refrigerate until ready to bake. Bake, covered, for 1 1/2 hours at 350°. Check after 1 hour; if dry, add another 1/3 cup bouillon.

This is a great make-ahead casserole.

You can substitute 2 cups cooked, diced chicken for ground beef, use chicken bouillon.

Jack-O-Lantern Rice

1 lb. pork sausage	1/2 c. raisins
3 c. cooked rice	1 T. brown sugar
1 tart red apple, cored & chopped	1/4 tsp. salt
1/2 c. chopped onion	1/4 tsp. allspice
1/2 c. chopped celery	1/4 tsp. cinnamon
	1/8 tsp. pepper

Cook and drain sausage; mix all ingredients together. Bake at 350° for 25 minutes.

*It's not that I spend more than I earn,
it's just that I spend it quicker than I earn it.*

Parsleyed Rice

Teresa Mottet

1/4 c. margarine
 1/4 c. sliced green onions
 with tops
 1/4 c. diced green pepper
 1/4 c. slivered unblanched
 almonds

1 c. uncooked rice
 2 1/4 c. chicken broth
 1/2 tsp. salt
 1/2 c. coarsely-chopped
 parsley

Melt margarine in heavy, 2-quart saucepan. Add onions, pepper, almonds and rice. Stir over low heat until rice is golden. Add broth and salt. Bring to rolling boil. Cover with tight lid and cook on low heat for 15 minutes until rice is tender. Fold in parsley before serving. Serves 4 to 6.

Arroz À La Mexicana (Mexican Rice)

1 med. tomato, chopped
 1/2 sm. onion, chopped
 1 sm. clove garlic
 3 T. oil
 1 1/2 c. regular rice

3 c. water
 2 chicken bouillon cubes
 1 lg. carrot, thinly sliced
 1 1/4 tsp. salt
 1/2 c. frozen peas

In a blender, blend tomato, onion and garlic until smooth. In a skillet, heat oil; cook rice until golden, stirring constantly. Add tomato mixture and cook until all liquid is absorbed, stirring. Stir in water, bouillon, carrot and salt. Heat to boiling; reduce heat to low and cover and simmer 10 minutes. Add peas, cover and simmer 10 minutes longer, or until rice and vegetables are tender and all liquid is absorbed.

Creole Baked Rice Au Gratin

2 c. cooked rice
 2 c. med. white sauce
 1 c. grated Cheddar
 cheese
 1/2 tsp. Worcestershire sauce

1/4 c. buttered crumbs
 Dash of salt
 Dash of white pepper
 Dash of thyme
 1 T. fresh chopped parsley

Season white sauce with thyme, pepper, salt and Worcestershire sauce. Form a layer of rice in the bottom of a buttered casserole. Cover with part of the sauce. Sprinkle generously with cheese. Repeat layers until all is used, finishing with a layer of cheese. Top with crumbs and bake in 350° oven for 25 minutes, or until cheese is melted and crumbs are evenly browned.

Barbecued Tofu

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| 1 T. margarine or oil | 1/4 tsp. chili powder |
| 1 lg. onion, chopped | 1/4 tsp. coriander (opt.) |
| 1 med. green or red
pepper, chopped | 1/8 tsp. cayenne (opt.) |
| 4 cloves garlic, minced | 2 dashes Tabasco (opt.) |
| 15 oz. tomato sauce | 4 to 5 stalks celery,
chopped |
| 2 T. brown sugar | 1 lb. firm tofu, cut into sm.
strips or cubes (or
freeze & squeeze like a
sponge & grate it) |
| 2 T. Worcestershire sauce | |
| 2 T. vinegar | |
| 1 tsp. salt (opt.) | |
| 1/4 tsp. pepper | |

Sauté onion, pepper and garlic until onion is translucent, 2 to 3 minutes. Add tomato sauce, spices and celery. Mix well. Reduce heat to low. Spread tofu in lightly-greased 9x12-inch pan and pour sauce over and mix. Bake at 350° for 30 minutes, stirring occasionally.

Tuna Enchiladas

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| 6 flour tortillas | 1 can tuna, drained
& flaked |
| 2 c. grated cheese | 1 c. chopped onion |
| 1 (2 1/4 oz.) can sliced
black olives | 1 can cream of mushroom
soup |
| 1/2 c. milk | |

Blend soup with milk. On each tortilla, put some tuna, some cheese and a tablespoon of soup, some olives and some onion. Roll up tortilla and place in a lightly-greased baking dish. After preparing all tortillas, pour remaining soup over tortillas in dish. Sprinkle with remaining cheese, onions and olives. Bake at 350° for 30 minutes.

Harvest Potato Casserole

Esther Plum

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|---|---------------------------------|
| 6 c. frozen shredded hash
brown potatoes, thawed | 2 c. dairy sour cream |
| 1/3 c. chopped onion | 1/4 tsp. ground pepper |
| 1/2 tsp. salt | 1 c. shredded Cheddar
cheese |
| 1 lb. little smoked sausage links | |

Combine all ingredients except sausage and cheese. Put in 13x9x2-inch baking pan. Arrange sausage links on top of potato mixture. Cover and bake at 350° for 35 minutes or until bubbly. Sprinkle the shredded cheese over top and bake, uncovered, 5 minutes more. Serves 6.

Crock Pot Dressing

1 c. butter	12 to 13 c. cubed bread
2 c. onion	1 tsp. poultry seasoning
2 c. celery	1 1/2 tsp. salt
1/4 c. parsley	1 1/2 tsp. sage
2 c. mushrooms, drained	1 tsp. thyme
2 eggs	1/2 tsp. pepper
3 1/2 to 4 1/2 c. broth	1/2 tsp. marjoram (opt.)

Melt butter; sauté onion, celery, parsley and mushrooms. Put bread into large bowl. Pour butter over and add seasoning. Toss well. Pour broth over to moisten. Add beaten eggs and mix well. Pack into crock pot. Cover and cook on high 45 minutes. Reduce heat and cook on low 4 to 8 hours.

Quick and Easy Bread Stuffing

1 c. butter or margarine	Hot bouillon
1 c. chopped onion	1 1/2 tsp. salt
1 c. chopped celery	3/4 tsp. pepper
12 c. bread cubes or crumbs	1 T. poultry seasoning
	1 T. chopped parsley

Melt butter in a skillet; add onion and celery and sauté in hot fat until limp. Pour this mixture over bread, salt, pepper, poultry seasoning and parsley. Add enough hot bouillon to make the desired consistency and mix thoroughly. Use to stuff chicken or turkey or put into a greased casserole and bake, uncovered, until golden brown at 350° for 45 to 50 minutes.

Oyster Dressing

3 qt. bread cubes	1/2 c. chopped apple
1 tsp. salt	1/2 c. chopped onion
1 tsp. poultry seasoning	1 1/4 c. oysters, finely chopped
1/2 c. butter	1 c. chicken stock
3/4 c. chopped celery	

Melt butter; sauté celery, apple and onion. Add oysters. Sauté. Toss in bread and seasonings. Add stock slowly while tossing. Enough for 12 to 16-pound turkey.

Ritz Stuffing Supreme

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|--|---------------------------------|
| 1 c. mushrooms (two
4 oz. cans) | 1/2 c. parsley flakes |
| 1/2 c. chopped onion | 1 T. poultry seasoning |
| 1/2 c. chopped celery | 1/2 tsp. ground black
pepper |
| 1/4 c. margarine | 1 can chicken broth |
| 7 c. Ritz crackers | 2 eggs, well beaten |
| 2 c. walnuts or pecans
or almonds (coarsely
chopped) | |

In a skillet, over medium heat, cook mushrooms, onion and celery in margarine until tender. In a large bowl, combine cracker crumbs, nuts, parsley, poultry seasoning, pepper and vegetable mixture. Add broth and eggs, tossing until well combined. Spoon into 2-quart baking dish or pan; cover. Bake at 325° for 30 to 40 minutes, or until heated through.

Stuffing (Smaller Batch)

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|-----------------------|-----------------------------|
| 1/2 c. chopped celery | Dash of salt |
| 1/4 c. chopped onion | Dash of pepper |
| 1/4 c. butter | 4 c. dry bread cubes |
| 1/2 tsp. sage | 1/3 to 1/2 c. chicken broth |
| 1 egg, beaten | (enough to moisten) |

Cook celery and onion in butter until tender. Do not brown. Stir in sage and salt and pepper. Stir in egg. Place dry bread cubes in bowl; add onion mixture. Drizzle with chicken broth, tossing lightly. Bake in 1-quart, buttered casserole at 350° for 30 minutes or until heated through.

Diner Pancakes

Jeanne Meyers

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|----------------------------|--------------------------|
| 2 eggs | 2 1/2 tsp. baking powder |
| 2 c. milk & 1 tsp. vinegar | 1 tsp. baking soda |
| 6 T. oil | 1 tsp. salt |
| 1 3/4 c. flour | 1 T. sugar |

Combine liquid ingredients and dry ingredients separately. Mix until smooth. Let batter rest 5 to 10 minutes. Cook on lightly-greased, hot griddle.

Optional: Can sprinkle on uncooked side: blueberries, pecans, strawberries or bananas. Turn pancake and finish cooking.

Sunday Morning Pancakes

3 eggs
8 oz. cottage cheese

2 c. Bisquick
1 c. milk

Break eggs into blender. Blend 30 seconds. With blender running, add cottage cheese, a heaping tablespoon at a time. When well blended, pour contents of blender over Bisquick and mix briefly. Add the milk. Makes 10 to 12 medium-sized pancakes.

Rice Buttermilk Pancakes

Lois Brokken

2 c. flour
2 tsp. baking powder
1 tsp. salt
1 tsp. soda
2 T. sugar

3 eggs, separated
2 1/2 c. buttermilk
5 T. melted butter
1 c. cooked rice

Separate eggs and beat (I beat the whole egg, saves time and dishes). Add buttermilk and melted butter. Add dry ingredients and mix until smooth. Stir in cool rice. Beat white of eggs stiff; fold into batter. Bake on hot griddle.

Waffles

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

2 egg yolks
2 egg whites, stiffly beaten
1 3/4 c. sweet milk
1/4 c. butter, melted

OPTIONS:

1/2 c. crisply-fried bacon
1 c. crushed pineapple,
drained

2 c. unpeeled apple,
finely chopped
1 c. blueberries
3/4 c. chopped pecans

Beat all ingredients except egg whites. Add in any variation, if desired. Fold in beaten egg whites. Cook in waffle iron.

Pecan Waffles

1 3/4 c. flour	1 tsp. baking powder
1 1/4 c. wheat germ	1 1/3 c. buttermilk
2 T. brown sugar	2 eggs
1/4 tsp. salt	1/3 c. cooking oil
1 tsp. soda	1/2 tsp. butter flavoring
Chopped pecans	(opt.)

Sprinkle chopped pecans on waffle iron. Pour batter over pecans to bake. Recipe makes six 9-inch round waffles. These waffles are good as a dessert served with fruit and whipped cream.

Oven Baked French Toast

French bread	1/2 tsp. nutmeg
8 eggs	1/2 tsp. mace (opt.)
2 c. milk	1/2 c. margarine
1/2 c. sugar	3/4 c. brown sugar
2 c. half & half	3/4 c. nuts
1 tsp. cinnamon	

Butter a 9x13-inch pan and line the bottom with French bread which has been sliced 1 inch thick. Beat together eggs, milk, sugar, half and half, cinnamon, nutmeg and mace. Pour over the bread. Refrigerate overnight. In the morning, soften the margarine and cut in the brown sugar and nuts. Bake at 350° for 50 minutes. Serve hot.

Baked French Toast

1/4 c. brown sugar	2 tsp. sugar
1/2 tsp. cinnamon	2 c. milk
1/4 c. margarine, melted	Bread slices
3 eggs	

Mix brown sugar and cinnamon. Melt margarine and spread in 10x15-inch pan. Sprinkle sugar/cinnamon mixture into pan. Mix 3 eggs, 2 teaspoons sugar and 2 cups milk. Dip bread into mixture. Place bread in pan and pour remaining mixture over bread. Cover and chill overnight. Bake 20 minutes at 400°. Top with additional cinnamon and sugar.

Asparagus Patties

Brenda Pollak

1 lb. asparagus	1/2 c. bread crumbs
2 T. oil	1/2 tsp. salt
1 tsp. basil	1/2 c. cooked rice
1/4 c. ground almonds	2 eggs

Chop asparagus and steam just until tender. Combine asparagus with the rest of the ingredients. Heat a lightly-greased skillet. Drop batter by spoonfuls and spread to form patties. Brown on each side. Makes about 8 patties.

Homemade Baked Beans

Kathryn Brokken Heston

1 lg. can pork & beans (approx. 3 lb. 3 oz.)	2/3 c. brown sugar
3/4 c. catsup	1/3 c. finely-chopped onion (or dried)

Add catsup, brown sugar and onion to beans. **Note:** To de-gas beans, cook with 1 tablespoon vinegar. Garnish with bacon strips. Bake at 375° for 30 minutes to 1 1/2 hours.

Baked Pinto Beans

1 lb. (2 1/2 c.) dry pinto beans	1 clove garlic
1 c. tomatoes	1/4 c. molasses
1 med. tart apple, finely diced	1 1/2 T. salt
1 med. onion, sliced	1/2 c. oil or bacon drippings
1 1/2 T. dry mustard	1/4 c. catsup

Thoroughly wash and soak one pound pinto beans overnight. Cook in water in which they soaked until nearly done. In baking dish or bean pot, place tomatoes, apple, onion, dry mustard, garlic, molasses, oil and catsup. Add beans. Cover with water and bake at 325° for 6 hours. Remove lid for last half hour if you like beans brown and crisp.

Curried Lima Beans

Frieda Gratzon

2 T. butter

3 stalks celery, diced

1 onion, diced

1 lb. pkg. frozen lima
beans

1 T. curry powder

1/4 c. boiling water

Sauté the onions and celery in the butter until soft (not browned). Add the lima beans and turn the heat down to medium. Add 1/4 cup hot water and the curry. Mix all together. Cover and simmer until beans are cooked.

This dish is very tasty with white or brown rice.

Authentic Mexican

Refried Beans

Gloria Zapata Proksch

2 c. dry pinto beans

Pick through the beans to remove gravel or any foreign objects. Then thoroughly rinse the beans. Use a 3-quart size saucepan. Fill saucepan with 2 quarts of water. Heat water. Add beans to heated water. Keep water at a level of 1 inch above the top of the beans during the cooking process. It takes about 2 to 2 1/2 hours to cook the beans until tender. The beans need to be very soft, not firm. During this time, carefully watch the water level; when it goes down, add more water to maintain level 1 inch above top of the beans. When adding water, always use warm tap water, never cool water. This keeps the beans from turning dark brown during the cooking process. After 2 hours, check the tenderness. When the beans are sufficiently soft, put in 1 teaspoon of salt. Cook an additional 15 minutes after adding salt. At this point the beans should brown and slightly thicken. Add additional salt to taste. The beans can be eaten like this with warm tortillas and sour cream (called "Frijoles de la Olla"). This keeps fresh in the refrigerator for 2 to 3 days.

Refrying process: Let beans cool. In a 12-inch, non-stick skillet, add 4 ounces cooking oil and 4 slices of a big onion over medium-low heat. Sauté the onion. Remove pan from heat before pouring the beans and juice into the hot oil. Return to heat and with a thick, hard spoon, start pressing the beans to smash them. This process takes about 30 minutes as they thicken. Cook to desired consistency. Don't let them get too dry. Let them cool at least 30 minutes before you remove the onion with a fork. Use immediately or put into a plastic container and freeze or refrigerate until cool. You can make into burritos with cheese or spread on bread with avocado slices, tomato slices and a sprinkle of Parmesan cheese.

Iowa Beans

1/2 lb. bacon, diced	1 1/2 c. ketchup
2 lb. ground pork or beef	1 1/2 cloves garlic, minced
2 c. chopped onion	3 T. prepared mustard
1 c. chopped celery	1 1/2 tsp. pepper
2 beef bouillon cubes	2 (29 oz.) cans molasses- style beans
2/3 c. boiling water	

Fry bacon until crisp; set aside. Cook and stir ground meat, onion and celery until meat is brown and vegetables are tender. Spoon off excess fat. Dissolve bouillon cubes in boiling water. Stir water and remaining ingredients into meat. Cover and bake 75 minutes or until bubbly. Garnish with bacon.

Broccoli-Rice Bake

1 c. regular rice	1/2 c. water
1/2 c. chopped celery	8 oz. Cheez Whiz
1/2 c. chopped onion	10 oz. pkg. frozen chopped broccoli
1/2 c. margarine	
1 can cream of mushroom soup	

Cook rice according to package directions. Sauté celery and onion in margarine until golden brown. Combine soup, water and Cheez Whiz. Cook broccoli one-half the time directed on the box. Drain. Combine all ingredients in buttered 2-quart casserole. Stir well. Bake uncovered at 350° for 45 minutes.

Brussels Sprouts with Chestnuts and Bacon

Nan Cameron

1/2 lb. thinly-sliced bacon, cut in 1/2" crosswise strips	2 c. chestnuts, roasted, peeled & coarsely chopped
1 1/2 c. chicken stock	3 lb. fresh Brussels sprouts, trimmed & blanched
3 lg. shallots, sliced thin	Salt & freshly-ground black pepper
1 sprig rosemary	
2 cloves garlic, halved	

In a large sauté pan, combine bacon, 1/2 of chicken stock, shallots, rosemary and garlic and simmer over medium heat until liquid has evaporated and bacon begins to sizzle. Remove rosemary and garlic and reserve. Add chestnuts and lightly brown for 3 to 4 minutes. Add remaining chicken stock and bring to a simmer. Add Brussels sprouts and cook until heated through, 8 to 10 minutes. Season to taste with salt and pepper. Garnish with reserved rosemary and garlic.

Red Cabbage

Janie Morgan

3 lb. red cabbage
3 T. butter
1 T. sugar

1/2 c. vinegar
1/2 c. currant jelly
1 tsp. salt

Remove tough outer leaves and core of cabbage. Wash and drain. Slice very fine. Melt the butter in a deep skillet. Add cabbage, sugar and vinegar. Cover and cook 30 minutes or until tender, stirring frequently. Add jelly and salt; blend. Cook 10 minutes longer.

Skillet Cabbage

4 c. shredded cabbage
2 c. diced celery
2 tomatoes, chopped
2 tsp. sugar
Salt & pepper

1 green pepper, shredded
2 lg. onions, sliced
1/4 c. oil (or bacon
drippings)
1 tsp. poppy seed

Combine ingredients in a large skillet. Cover. Cook over medium heat for 5 minutes only. Serve hot.

Country Cabbage and Beans

3 slices bacon
1 can cut green beans
3 T. onion, chopped

1/4 c. water
4 c. coarsely-shredded
cabbage

In a large skillet, cook bacon until crisp. Remove bacon. Add green beans, water and onion to skillet; season with salt and pepper. Cover and bring to boiling. Simmer 5 minutes. Add cabbage, cover and bring to boiling. Simmer 5 to 7 minutes more. Crumble bacon over top before serving.

Company Carrots

1/4 c. water
2 beef bouillon cubes
1 tsp. sugar
2 T. butter

1 lb. carrots, sliced 3/4"
thick
1 chopped onion

Mix and cook, covered, until onions and carrots are cooked. Then turn up heat to absorb liquid.

Honey Carrots

3 T. butter	1 1/2 tsp. salt
1/4 c. orange juice	1/4 tsp. ginger
1/4 c. honey	4 c. sliced carrots

Melt butter in skillet. Stir in orange juice, honey, salt and ginger. Bring to boiling; add carrots. Cover tightly and cook slowly over low heat until carrots are tender, about 25 minutes, stirring occasionally.

Company Carrots

Teresa Mottet

2 c. carrots, peeled, sliced 1/8" thick	1 T. brown sugar or honey
3/4 c. unsweetened pine- apple juice	1/2 tsp. cinnamon
	1 tsp. cornstarch
	1 tsp. butter

Cook together carrots and pineapple juice in small, heavy saucepan until tender-crisp, about 3 to 5 minutes. Mix together the brown sugar, cinnamon and cornstarch and stir into carrots. Cook until thickened. Add butter and serve.

Orange juice may be used instead of pineapple, for tangier flavor.

Corn Casserole

Beatrice Kaska

16 oz. can Green Giant cream-style corn	2 eggs
1 (8 1/2 oz.) box Jiffy corn muffin mix	1/4 c. milk
	2 T. melted oleo

Mix corn muffin mix, milk, eggs and oleo. Then add cream-style corn. Mix well and bake in well-buttered, 9-inch square, Pyrex pan for 35 to 45 minutes at 375° to 400°, or until done.

Corn Pudding

Laura May Leu

8 1/2 oz. pkg. corn muffin mix	1 egg, lightly beaten
17 oz. can cream-style corn	1 c. sour cream
17 oz. can whole kernel corn, drained	4 T. melted butter or 1/2 stick margarine
	1 c. cubed cheese (opt.)

Mix together corn, lightly-beaten egg, sour cream, melted butter or margarine, and corn muffin mix. Top with the cubed cheese, if desired. Pour into 11 3/4x7 1/2x1 3/4-inch glass baking dish. Bake at 350° for 40 to 45 minutes (do not overbake). (It should be a golden color.)

Eggplant

1 med. eggplant
1/2 c. cracker crumbs

1/4 c. mayonnaise
1/4 c. Parmesan cheese

Peel eggplant and slice 1/2-inch thick. Spread slices, both sides, with mayonnaise and dredge in mixture of crumbs and cheese on both sides. Bake in single layer in an ungreased pan at 425° for 15 to 20 minutes. Serve as is or with your favorite sauce.

Roy's Cream-Style Escalloped Corn

Roy G. Leu

17 oz. can white cream-style corn
1 lg. egg
17 oz. milk (2% or whole)

1/2 lb. crackers
2 T. butter
Pepper to taste

Dump corn in mixing bowl. Put one egg in the can and beat with fork. Fill the can with whole milk or 2%. Mix well. Add this to the corn in the bowl. Crush two 1/4-pound packages of crackers in the packages. Add to corn and mix. Put in 2 1/2-quart casserole (with lid). Top the corn with dots of butter and sprinkle with black pepper. Bake, covered, at 350° for 35 to 40 minutes. Remove lid last 10 minutes.

(Only 1 bowl and 1 fork to wash.)

Cheesy Corn Bake

2 T. butter
4 tsp. flour
1/8 tsp. garlic powder
3/4 c. milk
6 oz. sharp American cheese, shredded

3 oz. pkg. cream cheese, cut up
3 (10 oz.) pkg. frozen corn, thawed
3 oz. diced ham

In a large saucepan, melt butter. Stir in flour and garlic powder. Add milk all at once. Cook and stir over medium heat until thickened and bubbly. Stir in cheeses. Cook and stir over low heat until melted. Stir in corn and ham. Place in buttered 2-quart casserole. Bake at 350° for 45 minutes or until heated through.

Eggplant-Zucchini

1 eggplant
2 zucchini, sliced
Grated cheese

1 med. onion, sliced
17 oz. can whole kernel
corn, drained

Peel eggplant and slice into 1/2-inch slices. Arrange as many slices as you can in a large skillet, lightly oiled. Parboil, covered, for 10 to 15 minutes in small amount of water. Season to taste. Slice zucchini and onion. Put over eggplant slices in skillet, add more water. Cover and simmer for 10 to 12 minutes until zucchini is done. Add corn. Do not stir. Add cheese of your choice over top of mixture and allow 3 or 4 minutes for it to melt.

Hominy Casserole

Hilma Biddle

1 lg. can hominy
2 T. butter
1 T. flour
1/2 c. chicken broth

1 tsp. chili powder
1/2 c. grated sharp cheese
2 tsp. grated onion
Salt & pepper

Drain hominy and put in casserole. Season with salt and pepper. Combine flour and chicken broth and cook until thick. Add grated onion, cheese and chili powder. Pour cream sauce over hominy. Bake 45 minutes to 1 hour at 350°.

Parsnip Gratin

Nan Cameron

12 med.-lg. parsnips
1 tsp. nutmeg

2 qt. heavy cream
Salt & pepper to taste

Preheat oven to 350°. Peel parsnips and cut in 1/8-inch thick slices. In a large, heavy saucepan, bring cream to a boil. Add parsnips and cook until no longer crisp. Remove parsnips and arrange evenly in a large oven-proof gratin dish. Add nutmeg, salt and pepper to cream and reduce by half. Cover parsnips with cream and bake until golden brown, about 8 to 10 minutes.

Oven-Fried Potato Wedges

8 lg. potatoes, unpeeled, cut into 8 wedges each	1 tsp. salt
1/2 c. oil	1/2 tsp. garlic powder
2 T. grated Parmesan cheese	1/2 tsp. paprika
	1/4 tsp. pepper

Place potato wedges, peel side down in 2 shallow 13x9-inch baking dishes. Mix remaining ingredients and brush over potatoes. Bake at 375° for 45 minutes to 1 hour, brushing occasionally with oil mixture. Potatoes can be thickly sliced, if preferred.

Twice Baked Potatoes

6 lg. potatoes	Garlic salt to taste
3/4 c. milk	Chopped parsley (dried or fresh)
8 oz. ctn. sour cream	Grated sharp cheese for garnish
1/2 c. butter, softened	
3 T. dried onions	
Salt & pepper	

Bake potatoes until done in conventional or microwave. Allow to cool about 10 minutes. Cut in half lengthwise. Scoop out as much potato as you can while leaving shell intact. Mash potato pulp with fork or potato masher. Add all ingredients except cheese. Beat with electric mixer until smooth. Fill potato shells with mixture. Top with grated cheese. Place in oven at 350° and heat thoroughly. Can be prepared up to 2 days ahead. If prepared ahead, refrigerate until 1 hour before reheating.

Irish Potato Bake

2 c. crushed corn flakes	1/4 tsp. seasoned salt
1/4 c. butter	Pepper
3 c. stiff, hot mashed potatoes	10 oz. frozen broccoli, cooked & drained
1/2 c. sour cream	1 c. grated cheese
1/2 tsp. onion powder	

Mix corn flakes with butter. Use shallow, 1 1/2-quart casserole, well buttered. Combine broccoli with potatoes, sour cream, onion powder, salt and pepper. Layer potatoes, half of cheese, half of corn flakes, more potatoes, more cheese; remaining cornflake crumbs on top. Bake at 350° for 20 to 25 minutes.

Roasted Potato Fans

Cookbook Committee

6 med. potatoes
6 tsp. margarine
1/2 tsp. salt

1/4 tsp. basil
1/4 tsp. marjoram
1/4 tsp. pepper

Peel potatoes. Cut each potato crosswise into 1/4-inch slices, being careful to cut each slice only 3/4 of the way through the potatoes. In 9x13-inch pan in 400° oven, melt margarine. Arrange potatoes, cut side up in pan; brush with melted margarine. Sprinkle with salt and pepper and herbs. Bake 1 hour until potatoes are golden and fanned out. Occasionally brush potatoes with margarine in pan.

Party Potatoes

Laurie La Van

8 med. potatoes
1 c. sour cream
8 oz. pkg. cream cheese
1/4 tsp. salt

1/4 tsp. pepper
1/4 tsp. garlic powder
1 T. melted butter
1 to 2 T. milk

Peel, cook and drain potatoes. Beat cream cheese and sour cream until blended. Stir in salt, pepper and garlic powder. Add hot potatoes, one at a time, beating with mixer until light and fluffy. Add small amounts of milk as needed. Place in 2-quart casserole dish and brush with melted butter. Bake at 350° for 30 minutes.

Oven French Fries

Cookbook Committee

3 lg. potatoes, cut in
strips & peeled

1 T. oil
1 T. water

Cut potatoes lengthwise in uniform shape so they cook evenly. Mix oil and water in shallow bowl. Drop in slices of potatoes and coat well. Place on cookie sheet and bake at 475° for approximately 30 minutes.

Success depends upon your backbone, not your wishbone.

Spinach-Ricotta Pie

Brenda Pollak

1 lb. ricotta cheese
 3 beaten eggs
 10 to 12 oz. frozen
 chopped spinach
 1/2 tsp. salt
 1/2 tsp. basil

3 T. flour
 1/2 c. grated sharp cheese
 Dash of nutmeg
 1 unbaked pie crust
 1 c. sour cream

Defrost spinach. Combine all ingredients except sour cream and crust. Mix well. Pour into crust. Spread sour cream on top. Sprinkle with paprika. Bake in 375° oven for 40 to 45 minutes.

Squash Casserole

2 lb. yellow squash
 1/2 c. chopped onion
 1 can cream of chicken
 soup
 1 c. sour cream

1 c. shredded carrots
 8 oz. pkg. herb-seasoned
 stuffing mix
 1/2 c. margarine, melted

Cook squash and onion in boiling water for 5 minutes. Drain. Combine sour cream, chicken soup and carrots. Fold in drained squash and onion. Combine stuffing mix with melted margarine. Spread half the stuffing mix in a buttered 9x13-inch pan. Spoon squash mixture over stuffing. Sprinkle remaining stuffing over squash. Bake at 350° for 25 to 30 minutes.

Spanish Tomatoes

24 green tomatoes
 1 lg. onion, sliced
 2 green peppers, chopped
 1/4 c. salt

1 T. peppercorns
 1 T. mustard seed
 1 c. brown sugar
 2 qt. vinegar

Alternate layers of sliced tomatoes with layer of sliced onion and chopped green peppers in a large crock and sprinkle each layer with salt. Let stand 24 hours, then drain. Combine vegetables, spices and sugar and cover with vinegar. Cook gently 45 minutes. Pack in sterilized jars and seal. Makes 4 pints.

Scalloped Tomatoes

1 med. onion, chopped
 1/4 c. butter
 3 slices bread, coarsely
 crumbled

Sugar to taste
 6 med. tomatoes, peeled
 & sliced
 Salt & pepper

Cook onion in butter until tender, but not brown. Stir in crumbled bread. In a 1-quart casserole, layer half of tomatoes; sprinkle with salt, pepper and sugar. Cover with half of crumb mixture. Repeat layers. Bake, uncovered, at 350° for 30 minutes.

Vegetable Casserole

Jan Koelblinger

1/2 c. butter (1 stick)
 1 sm. onion, chopped
 4 oz. jar sliced mushrooms
 4 oz. pkg. slivered
 almonds
 4 oz. Cheez Whiz or
 similar product

10 oz. can cream soup
 (chicken, potato, celery,
 etc.)
 16 oz. pkg. frozen vege-
 tables (broccoli, cauli-
 flower, carrot mix)
 1/2 (6 oz.) pkg. Cheddar
 cheese croutons

Melt butter; sauté onion and mushrooms. Remove them from butter and sauté almonds until light brown. Add Cheez Whiz and soup; after that's melted together, add mixed vegetables, onion and mushrooms. Bake at 350° for 15 minutes, then mix in croutons and continue to bake another 15 minutes.

Vegetable Medley

2 or 3 pkg. chopped
 broccoli
 1 can diced carrots
 1 pkg. frozen baby limas
 1 can sliced water
 chestnuts
 1 can sliced mushrooms
 2 cans mushroom soup

1 c. grated Cheddar
 cheese
 1 T. minced onion
 1 1/2 tsp. salt
 Dash of pepper
 1 tsp. dry mustard
 Toasted, slivered almonds

Cook broccoli until tender. Drain all vegetables; combine and mix all except almonds. Use a flat baking dish. Put the almonds on top. Bake at 350° for 35 to 40 minutes.

Vegetable Medley

Kathy Tollenaere

- | | |
|---|---|
| 2 or 3 pkg. frozen broccoll,
cooked | 1 1/2 tsp. salt |
| 1 can or pkg. frozen baby
lima beans | Silvered almonds |
| 1 can sliced water
chestnuts | 1 can or 2 c. sliced, cooked
carrots |
| 2 cans mushroom soup | 1 can mushrooms |
| 2 T. minced onion | 1 c. grated Cheddar cheese |
| | 1 tsp. dry mustard |
| | Pepper |

Toss ingredients lightly. Bake in large rectangular casserole. Top with slivered almonds before baking. Bake at 350° for 35 to 40 minutes.

Candied Yams

Jan Koelblinger

- | | |
|-------------------------------------|----------------------|
| 4 to 6 yams (not sweet
potatoes) | 1/4 to 1/3 c. butter |
| 1 c. brown sugar, packed | 1/4 c. water, scant |
| | 1/2 tsp. salt |

Early in the day, rinse yams, do not peel. Place in pan; cover with water and add 1/4 teaspoon salt. Cover pan and cook 30 minutes (check after 20 minutes). After yams cool, peel them and slice them 1/2 to 3/4-inch thick. Place in baking dish.

Mix the rest of the ingredients in a saucepan; bring to a boil, stirring constantly for 2 minutes. Pour over yams. Bake in 350° oven for 30 minutes. Baste occasionally.

Zucchini Relish

Ingrid Ruddy

- | | |
|------------------------------------|----------------------------------|
| 10 c. ground or grated
zucchini | 1 c. green or red bell
pepper |
| 4 c. grated onion | 3 T. salt |

Mix above; cover with ice and water to stand overnight. Drain, rinse and drain again.

SAUCE:

- | | |
|-------------------------------------|-----------------------|
| 4 c. sugar | 2 tsp. celery seed |
| 2 1/2 c. cider vinegar | 1/2 tsp. black pepper |
| 1 T. turmeric | 1/4 tsp. allspice |
| 1 tsp. each dry mustard
& nutmeg | 1 1/2 c. water |

Add grated mixture to sauce and cook 20 to 30 minutes. Pack in sterile jars and seal.

Zucchini Hazelnut Pasta

- | | |
|---|-------------------------------------|
| 1 lb. linguine | 4 med. zucchini, coarsely
grated |
| 1 c. hazelnuts, skinned
& coarsely chopped | Garlic
Parmesan cheese |

Sauté zucchini in butter or olive oil. Add minced garlic to taste. Cook linguine al denté. Return to pot. Toss in zucchini, lots of grated Parmesan and chopped hazelnuts just before serving.

Zucchini Julienne

- | | |
|---|-------------------|
| 2 T. oil | 1 T. sesame seeds |
| 1 med. onion, thinly sliced | 1 T. soy sauce |
| 1 lb. (4 c.) julienne strips
(matchstick size)
zucchini | Salt & pepper |

Heat oil in large skillet. Sauté onion and zucchini until lightly browned and crispy done. Stir in sesame seeds and soy sauce. Add salt and pepper to taste. Serve immediately.

Swiss Steak

- | | |
|-----------------------------|-------------------------|
| 1 1/2 lb. round steak | 2 green peppers, cut up |
| 3 T. flour | 1 med. onion, chopped |
| 1/4 c. oil | 1/2 c. chopped celery |
| 1/2 tsp. garlic salt | 8 oz. tomatoes, chopped |
| 1/4 c. flour | 1 c. water |
| 1/4 tsp. each salt & pepper | |

Cut round steak into 4 to 6 pieces. Combine 3 tablespoons flour with salt and pepper. With meat mallet, pound flour mixture into pieces of meat. In a large skillet, brown meat on both sides in hot oil. Remove meat from skillet, reserving oil. Stir 1/4 cup flour into oil in pan. Cook and stir over medium heat for 10 minutes, or until mixture forms medium brown roux. Stir in pepper, onions, celery, undrained tomatoes and water. In a 10x6-inch baking dish, arrange browned meat. Spoon vegetable mixture over meat. Cover. Bake at 350° for 1 to 1 1/4 hours until meat is tender. Serve over noodles.

Reuben Meat Loaf

- | | |
|--|--|
| 1 lb. ground beef | 1 can sauerkraut, well
drained & finely chopped |
| 12 oz. can corned beef,
finely chopped | 1/2 c. shredded Swiss
cheese |
| 11 oz. can condensed
tomato bisque soup | 1/2 tsp. caraway seed |
| 2 1/2 c. soft bread crumbs | 2 tsp. horseradish |
| 2 eggs, slightly beaten | 2 slices Swiss cheese,
cut into 8 triangles |
| 2 T. chopped parsley | |
| 1 lg. clove garlic, minced | |

Mix thoroughly ground beef, corned beef, 1/4 cup soup, crumbs, eggs, parsley and garlic. On waxed paper, pat meat very firmly into a 15x10-inch rectangle. In a small bowl, combine sauerkraut, shredded cheese and caraway seed; press into meat to within 1 inch of edges. With aid of waxed paper, roll tightly in jelly-roll fashion, starting at short edge. Seal seam and ends. Place in 2-quart, shallow baking dish (about 12x8-inches). Bake at 350° for 30 minutes. Combine remaining soup with horseradish. Spoon over loaf; bake 15 minutes longer. Arrange cheese slices over top. Bake 1 minute, or until cheese just begins to melt.

Breads & Rolls



BAKING TIPS

COMMON PROBLEMS

CAUSES OF PROBLEMS

BISCUITS

Rough biscuits
Dry biscuits

Insufficient mixing.
Baking in too slow an oven and handling too much.

Uneven browning

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

BREADS (yeast)

Porous bread

Over-rising or cooking at too low a temperature.

Crust is dark and blisters just under the crust

Under-rising.

Bread does not rise

Over-kneading or using old yeast.

Bread is streaked

Under-kneading and not kneading evenly.

Bread baked unevenly

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

CAKES

Cracks; uneven surface

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

Dry cakes

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

Heavy cakes

Too much sugar or baking too short a period.

Sticky crust

Too much sugar.

Coarse grained cake

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

Fallen cakes

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

Uneven color

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

Uneven browning

Not mixing well.

COOKIES

Uneven browning

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

Soggy cookies

Cooling cookies in pans instead of racks.

Excessive spreading of cookies

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

MUFFINS

Coarse texture

Insufficient stirring and cooking at too low a temperature.

Tunnels in muffins; peaks in center; soggy texture

Over-mixing.

PIES

Pastry crumbles

Over-mixing flour and shortening.

Pastry tough

Using too much water and over-mixing the dough.

Pies do not brown (fruit or custard)

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

Breads & Rolls

Yeast Breads

Black Bread

Cookbook Committee

2 c. rye flour
 1/4 c. cocoa
 2 cakes yeast
 1 1/2 c. warm water
 1/2 c. light molasses
 2 tsp. salt
 2 T. caraway seed

2 T. butter
 2 1/2 c. white or whole
 wheat flour
 1/2 c. brown sugar (opt.)
 1 c. raisins (opt.)
 1 c. walnuts (opt.)

Combine rye flour and cocoa. Dissolve yeast in 1/2 cup warm water. Combine molasses, remaining water, salt, caraway seed and add rye flour and cocoa yeast butter and one cup of flour. Beat dough until smooth; spread remaining flour on bread board and knead into dough. Place in buttered bowl, cover and let double. Punch down. Shape into round loaf. Put onto buttered cookie sheet sprinkled with cornmeal. Let rise 50 minutes. Bake at 375° for 35 to 40 minutes.

Bran Bread

Ingrid Ruddy

1 c. sugar
 1/2 c. molasses
 1 egg
 2 c. buttermilk
 3 c. flour
 2 tsp. soda

2 3/4 c. Nabisco 100%
 bran cereal
 1 c. nuts (walnut or
 hickory)
 1 c. dates, raisins or
 currants

Mix ingredients in order. Lightly grease 2 large bread pans and spread batter evenly in them. Bake at 350° for 45 to 60 minutes.

Brown and Serve Rolls

1 pkg. yeast	1/4 c. sugar
3/4 c. warm water	2 1/4 tsp. salt
3/4 c. milk, scalded & cooled	1/4 c. shortening
	4 1/2 c. flour

In mixing bowl, dissolve yeast in warm water. Stir in milk, sugar, salt, shortening and half of flour. Beat until smooth. Turn onto lightly-floured board and knead until smooth and elastic. Place in greased bowl; cover and let rise until double. Punch down, turn out onto lightly-floured board and divide into 24 equal pieces. Form into smooth balls. Place in greased muffin pans or 3-inches apart on greased baking sheet. Cover with towel and let rise until double. Bake at 300° for 20 to 30 minutes. Remove from pans; cool. Wrap and refrigerate or freeze. When ready to serve, brown in 400° oven for 7 to 10 minutes.

Chocolate Bread

3/4 c. butter	1 c. flour
1/2 c. sugar	1 T. baking powder
6 egg yolks	Grated rind of one orange
1 c. ground almonds	
5 oz. unsweetened chocolate	

Cream butter thoroughly, then add sugar and cream again. Beat egg yolks and nuts into sugar mixture. Melt chocolate. When slightly cooled, fold into butter mixture. Fold in flour and baking powder which have been sifted together. Add orange rind. Pour into buttered and floured, deep, round 9-inch baking pan lined on bottom with a piece of buttered waxed paper. Bake at 350° for 45 to 50 minutes, or until knife comes out when inserted in center. Leave in pan for 5 minutes, then turn out on rack to cool.

*Even much worse than a storm or a riot,
is a bunch of kids who are suddenly quiet.*

Cinnamon-Raisin Bread

Barbara Bloom

2 pkg. active dry yeast	6 to 7 c. flour
1/2 c. warm water	1 c. raisins
1 3/4 c. warm water	1/4 c. sugar
3 T. sugar	2 tsp. cinnamon
1 T. salt	2 T. water
2 T. shortening	2 T. softened oleo

Dissolve yeast in 1/2 cup warm water. Stir in 1 3/4 cups water, 3 tablespoons sugar, salt, shortening and 3 1/2 cups of the flour. Beat until smooth. Mix in raisins and enough remaining flour to make easy to handle. Turn dough onto lightly-floured surface. Knead until smooth and elastic; about 10 minutes. Place in greased bowl, turn greased side up. Cover; let rise in warm place until double, about 1 hour. (Dough is ready if an indentation remains when touched.) Punch dough down; divide into halves. Roll each into an 18x9-inch rectangle. Mix 1/4 cup sugar and cinnamon. Sprinkle each half with 1 tablespoon water and half of sugar mixture. Place in bread/loaf pans; let rise and brush with oleo. Let rise 1 hour. (When done, brush again with melted oleo.) Bake at 425° for 25 to 30 minutes.

Cinnamon Rolls

Paula Morton

1 cake yeast (I use 1 T. granular), dissolved in 1 c. milk, scalded & cooled	3 c. flour
1 T. sugar	4 c. or more flour
1 c. lukewarm water	6 T. shortening, softened
	1/2 c. sugar
	3 eggs, well beaten

FILLING:

1 stick margarine	Raisins (opt.)
2 c. brown sugar	1 (9x13") cake pan & 1 to 2 smaller cake pans
Cinnamon to taste (at least 1 tsp.)	

Mix well first 5 ingredients. Let rise until light. Add 6 tablespoons of shortening (softened), 1/2 cup sugar, 3 eggs, well beaten, 1/2 teaspoon of salt, and 4 or more cups of flour to make a light elastic dough. Place in large greased bowl, turn and let rise 2 hours. Roll out in long rectangular shape approximately 18x10-inches. Spread with melted butter, brown sugar, cinnamon and raisins (optional). Start on long side, roll up and pinch together on opposite long edge. Cut approximately in 1-inch wide pieces. Place in greased pans, cut-side down and let rise until desired size. Bake in 400° oven, approximately 10 to 15 minutes; watch to not let get too brown.

Crescent Rolls

Cheryl Fusco Johnson

1 pkg. dried baking yeast
 1 c. warm water
 1 T. sugar
 3/4 c. evaporated milk
 1/3 c. sugar (can reduce)
 1 tsp. salt (opt.)
 1 stick soft butter or
 margarine
 5 c. enriched white flour

1 c. whole wheat flour
 2 eggs
 Sesame seeds (opt.)
 (sprinkle seeds onto
 rolls before baking &
 after brushing rolls with
 egg white)

CUT THIS WAY:



Dissolve yeast and sugar in warm water. Set aside in warm place to bubble for 15 minutes. Blend in the blender the evaporated milk, 1/3 cup sugar, salt, eggs (reserve a little egg white) and butter. Combine yeast mixture and blended mixture. Stir in flours, knead like bread, and set aside in warm place to rise until doubled in size (about 45 minutes). Punch down and let rise again. Then knead dough and divide into 4 parts for large crescents or 5 parts for smaller ones. Roll each part into a circle. Brush with melted butter. Cut into 8 equal sections (see diagram above). Roll up each section from point to edge. Brush crescents with reserved egg white. Bake on cookie sheet at 375° until browned lightly, about 20 minutes, after shaped crescents have risen for about 30 minutes.

*Real friends are those who, when you've made a fool of yourself,
 don't feel that you've done a permanent job.*

Dilly Casserole Bread

Kathy Tollenaere

- | | |
|---|------------------|
| 1 pkg. yeast | 1 T. butter |
| 1/4 c. warm water | 2 tsp. dill seed |
| 1 c. creamed cottage
cheese, lukewarm | 1 tsp. salt |
| 2 T. sugar | 1/4 tsp. soda |
| 1 T. minced onion | 1 egg |
| 2 1/4 to 2 1/2 c. sifted
all-purpose flour | |

Soften yeast in warm water. Combine in mixing bowl; cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast. Add flour to form a stiff dough, beating well after each addition. For first addition, use mixer on low speed; cover. Let rise in warm place (85° to 90°) until light and doubled in size (50 to 60 minutes). Stir down dough. Turn into well-greased 8-inch round casserole (1 1/2 to 2 quart). Let rise in warm place until light (30 to 40 minutes). Bake at 350° for 40 to 50 minutes until dark "golden" brown. Brush top with butter and sprinkle with salt immediately after removing from oven.

Garlic Bubble Loaf

Patricia Clingan

- | | |
|--------------------------------|----------------------|
| 2 loaves frozen bread
dough | 1 tsp. garlic powder |
| 1 stick oleo, melted | 2 tsp. parsley |
| 2 eggs, beaten | 1/2 tsp. salt |

Thaw to soften dough. Blend rest of ingredients. Pinch off pieces of bread dough, walnut size. Dip in oleo mixture. Place in greased bundt or angel food cake pan. Cover and let rise to double size. Bake at 375° for 30 minutes. Brush with melted oleo; cool before inverting pan.

*Spend some time during your lifetime on a project
that will last longer than your life.*

Jim Brook's Swedish Rye Bread

2 1/2 c. milk	1/2 c. dark molasses
1/2 c. margarine	1 1/2 tsp. anise seed
1 c. light corn syrup	1 1/2 tsp. fennel seed
2 pkg. dry yeast	1 1/2 tsp. caraway seed
1/2 c. warm water	1 T. salt
4 c. rye flour	5 c. white flour

Heat milk, margarine, corn syrup and seeds together until lukewarm. Add salt, yeast (which has been dissolved in water). Mix together in a large bowl the flours. Add liquid mixture to flour. Mix thoroughly. Put into an oiled bowl, cover and let rise until double. Place on bread board and knead 5 minutes. Make out into four loaves; place into four greased loaf pans. Let rise until doubled in bulk. Bake at 350° for 40 minutes or until toothpick comes out clean. Remove from oven and butter tops of loaves.

Multigrain Bread

1 c. oatmeal	2 1/2 c. whole wheat flour
1/2 c. cornmeal	3 1/2 c. unbleached flour
1 1/2 tsp. salt	1 pkg. dry yeast
1/2 c. margarine	1/2 c. warm water
1/3 c. molasses	Cooking oil
2 c. boiling water	
1/3 c. instant dry milk powder	

Combine oats, cornmeal and salt. Stir in 2 cups boiling water until blended; add margarine and stir until melted. Let stand until lukewarm. Dissolve yeast in 1/2 cup warm water. Combine dry milk powder, 2 cups whole wheat flour and 1 cup unbleached flour. Add yeast and molasses to oat mixture. Stir in flour mixture a little at a time, stirring well. Add remaining 1/2 cup whole wheat flour and 1 cup unbleached flour (enough to make a soft dough). Turn out and knead 10 minutes, working in more unbleached flour (about 1 1/4 cups) while kneading. Shape into ball; place in greased bowl; cover and let rise until doubled; about 90 minutes. Punch down. Turn out and cut in half. Cover with bowl and let dough rest 15 minutes. Place in 2 greased loaf pans. Cover, let rise again until doubled, about 40 minutes. Bake at 350° for 40 to 45 minutes, until loaves sound hollow when tapped.

Old-Fashioned Bread with Starter

ORIGINAL STARTER:

1 pkg. yeast

2 c. warm water

2 c. flour

To make starter: In 1 1/2 quart glass or other non-metal container, mix yeast, water and flour. Cover with a cloth and leave in a warm place for 48 or more hours. Makes 3 cups. Use half of the starter to make bread and refrigerate the rest. The first time you use half the starter and do not have to feed it before making the bread. Other times you take the 1 1/2 cups starter out at night and feed it so it becomes 3 cups again, then use half of it to make bread or rolls.

TO FEED OR USE STARTER:

1 1/2 c. starter

Flour (approximately 1 c.)

1/2 c. sugar

1 pkg. yeast (opt.) as

1 c. warm water or
potato water

needed

Using starter: Take 1 1/2 cups starter out of refrigerator at night and add 1/2 cup sugar and 1 cup warm water. If the starter looks flat, or it is wintertime, you need to add 1 package of yeast; stir. Add only enough flour to make a dough the consistency of pancake batter. Let stand overnight. Next morning, pour 1/2 of this starter mixture (1 1/2 cups) into a jar and put back in the refrigerator to store. The remaining half is used to make bread. When you wish to share a starter with a friend, do as usual at night; then next morning divide in half, put yours back into the refrigerator and give the other half to a friend. Do not use the starter sooner than 24 hours after you've put it back into the refrigerator. After you have used your starter several times, you need to recharge it by adding 1 cup of cool potato water at night instead of the cup of water.

BREAD OR ROLLS MADE FROM STARTER:

1 1/2 c. starter

2 tsp. salt

1/3 to 1/2 c. sugar

6 c. (or more) flour

1 1/2 c. potato water,

1 pkg. yeast (opt.)

or plain water or milk

2 eggs (opt.)

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**1/2 c. melted shortening
or oil**

To prepare bread or rolls: The next morning, after feeding the starter, pour half (1 1/2 cups) of the starter mixture into a jar and put back into the refrigerator, making bread or rolls with remaining half. If adding 1 package yeast, mix the yeast and warm water. Let stand while mixing melted shortening, starter, sugar, eggs (if used), salt and some of the flour. Add water-yeast mixture. Add enough flour to make a stiff dough; mix well. On floured board, knead dough for approximately 10 minutes. Texture should be smooth and satiny. Grease large bowl. Place dough into container, turning to grease top. Let rise in warm place until double; punch down. Knead only a few minutes in the small bowl used for first rising. Remove from bowl and shape into loaves or rolls. Let rise again in warm place. Bake at 350°. Watch closely for bread to be done as it will not take long to bake; approximately 40 minutes or until loaf sounds hollow when tapped. Rolls bake in less time; approximately 25 to 30 minutes. Remove from oven, butter tops.

Overnight Refrigerator Rolls

Joyce Leu

2 eggs, beaten	1/2 c. lukewarm water
3/4 c. sugar	2 pkg. yeast
2 tsp. salt	6 to 7 c. unbleached flour
1 c. cold water	
3/4 c. butter or oleo	
scalded with 1 c. milk	

Dissolve yeast in warm water and mix all ingredients together. Add approximately 6 to 7 cups unbleached flour. Cover and refrigerate overnight. Knead and shape rolls. Place in greased pans. Let rise (covered) and bake at 400° for 10 to 12 minutes. Makes 8 to 10 dozen rolls.

Parmesan-Parsley Pull-Apart Loaf

Jo Ann Denniston

1/2 c. butter, softened
1/3 c. grated Parmesan
cheese

2 T. parsley flakes
1/4 tsp. celery salt
1 loaf French bread

In 1 quart bowl, combine all ingredients except bread. Cut bread in 1-inch sections nearly through. Spread butter mixture on each section.

For crisp bread: close loaf and split lengthwise nearly through. Place on baking sheet in 350° oven for 20 to 25 minutes.

For soft bread: Wrap loaf in foil or replace in foil bag and heat on grill or in 350° oven for 20 to 25 minutes.

Sally Lunn Bread

Ella Ruth Leu

1 c. milk
1/4 c. sugar
2 T. salt
1/4 c. butter

1/2 c. warm water
1 pkg. yeast
3 eggs, well-beaten
4 c. sifted flour

Scald milk; stir in sugar, salt and butter. Cool to lukewarm. Measure water into a big bowl; add yeast and stir until dissolved. Add milk mixture and stir in eggs and flour. Beat until smooth. Cover with cloth and let rise in warm place until doubled in bulk, about 50 minutes. Stir down and pour into oiled pan (1 bundt pan or 2 loaf pans). Cover and let rise again until doubled. For extra-dark crust, sprinkle sugar lightly over top. Bake at 400° about 30 minutes.

Swedish Batter Bread

1 pkg. dry yeast
1 1/2 c. warm water
2 T. honey or brown
sugar
1 T. oil

1 T. caraway seeds (opt.)
2 tsp. salt
1 c. rye flour
2 3/4 c. all-purpose flour

In large mixer bowl, sprinkle yeast over water; stir until dissolved. Add honey, oil, caraway seeds, salt, rye flour and 1 cup of the all-purpose flour. Beat 2 minutes. Add remaining flour. Beat until smooth. Let rise, covered, in a warm place until doubled, about 30 minutes. Stir down; beat 25 strokes. Turn into one oiled 9x5-inch loaf pan. Let rise, loosely covered, in warm place until batter reaches top of pan, about 40 minutes. Bake at 475° for 45 to 50 minutes.

Rolls

Rosie Brokken Kautz

Pour 1 1/2 cups warm water in bowl. Add 1 1/2 or 2 packages yeast. Let stand few minutes, then stir to dissolve. Add 2 cups flour, 1/4 cup sugar, 1 1/2 teaspoons salt, 1/3 cup soft butter and 1 egg. Beat on medium until smooth. Add 2 1/2 cups flour, knead until smooth. Cover, let rise about 30 to 60 minutes, until light. Make into rolls. Let rise. Bake at 375° 20 to 30 minutes (30 minutes for sandwich rolls).

Iowa Cornmeal Rolls

Lois Brokken

1/2 c. butter
1 c. cornmeal

2 c. milk
1 1/2 T. salt

Mix these 4 ingredients together. Cook until thick and cool to lukewarm. Add 1/2 cup sugar, 2 eggs and 2 packages yeast dissolved in 1/2 cup warm water. Add 5 1/2 cups flour and knead. Let rise. Punch down, shape into rolls and let rise again. Bake in 400° oven for 15 to 20 minutes.

Food Processor Egg Bread

3/4 c. water
3 T. butter
2 eggs
3 c. flour

1 pkg. dry yeast
1 T. sugar
1 tsp. salt

Heat water and butter until very warm (120°). Separate one of the eggs; save egg white. In food processor bowl, process yeast, sugar, salt and 1 1/2 cups flour a few seconds to mix. With processor running, pour butter mixture through feed tube. Process just until mixed, about 10 seconds. Add egg yolk and whole egg to mixture. Process until well-mixed, about 10 seconds. Pour in remaining flour and process until dough is smooth and elastic, about 60 to 90 seconds more. Flour hands and remove dough from blade and bowl. Shape into smooth ball and place in greased bowl, turning to grease top. Cover and let rise until doubled, about 45 minutes. Punch down and form into loaf. Place in greased 9x5-inch loaf pan. Cover and let rise again until doubled, about 45 minutes. Beat reserved egg white slightly; brush over loaf before baking. Bake at 375° for 35 to 40 minutes, until golden.

Two-Hour Buns

Cookbook Committee

2 tsp. sugar
 1/2 c. water
 2 pkg. yeast
 1/3 c. shortening
 1/3 c. sugar

1 egg, well-beaten
 1 c. cold water
 1 c. boiling water
 Pinch of salt
 6 c. flour

Dissolve 2 teaspoons sugar in 1/2 cup water. Sprinkle yeast on top of this. In a large bowl mix shortening, sugar, egg, cold water, boiling water, and salt. Add the yeast mixture to the large bowl mixture. Mix well. Then add 3 cups of flour and mix well. Add 3 cups more of flour and mix. Knead. Let rise 45 minutes. Punch down and let rise another 20 minutes. Punch down. Shape into buns as desired. Let rise again and bake in 375° oven. Time depends on size of buns. Watch carefully.

Yeast Biscuits

4 pkg. dry yeast
 2 c. lukewarm water
 1/2 to 2/3 c. sugar
 1/3 c. dry milk powder

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

Mix yeast, water and sugar in bowl; let stand 10 minutes. Sift dry ingredients into bowl and cut in shortening until blended. Turn dough onto a floured surface and knead until smooth. Roll out 1/2-inch thick, cut out biscuits and place on greased, shallow pan. Brush biscuits with melted butter. Let rise for 30 minutes. Bake 12 to 15 minutes at 450°. If desired, you may set these in the refrigerator overnight and let them rise the next day. These biscuits freeze well after being prepared for the oven. Allow to defrost 90 minutes before baking.

It's not the minutes you spend at the table that makes you fat. It's the seconds.

Beaten Biscuits

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

Use food processor. Combine flour, salt, sugar and baking powder. Add shortening and cut in until mixture resembles coarse crumbs. Add water and milk, a little at a time. Continue to process dough for 5 minutes. May look crumbly. Remove to board and knead to form a ball. Cut into 18 pieces; roll each piece to form a ball or roll dough on floured surface to 1/2-inch thickness and cut into 2-inch rounds with a biscuit cutter. Place on greased baking sheet. Pierce with a fork. Bake at 400° until golden brown on bottom; about 25 minutes. Biscuits will be quite firm.

Bride's Biscuits

3 1/2 c. flour	1/2 c. shortening
2 tsp. baking powder	1/3 c. warm water
3/4 tsp. salt	1 pkg. dry yeast
1 T. sugar	3/4 c. milk

Combine 3 cups of the flour, baking powder, salt and sugar. Cut in shortening to resemble coarse crumbs. Soften yeast in warm water. Stir milk and yeast mixture into flour mixture. Sprinkle remaining 1/2 cup of flour onto board. Turn out dough onto floured board and knead several times. Pat out 1/2-inch thick. Cut with floured biscuit cutter. Place on lightly-greased baking sheet. Prick several times with a fork. Set aside in a warm place to let rise for 20 minutes. Bake at 450° for 8 to 10 minutes, until golden brown.

*Beware of the man who says he has an open mind.
He often has a mouth to match it.*

Frosted Cinnamon Icebox Rolls

Lois Brokken

2 pkg. active dry yeast
 1/2 c. warm water (105°
 to 115°)
 2 c. lukewarm milk
 (scalded, then cooled)
 1/3 c. sugar
 1/3 c. vegetable oil or
 shortening
 3 tsp. baking powder
 2 tsp. salt

1 egg
 5 to 6 c. Gold Medal all-
 purpose flour
 4 T. butter or margarine,
 softened
 1/2 c. sugar
 1 T. plus 1 tsp. cinnamon
 Powdered sugar frosting
 (below)

Dissolve yeast in warm water. Stir in milk, 1/3 cup sugar, the oil, baking powder, salt, egg and 2 to 3 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto well-floured board; knead until smooth and elastic, 8 to 10 minutes. Place in greased bowl; turn greased side-up. Cover; let rise in warm place until double, about 1 1/2 hours. (Dough is ready if an indentation remains when touched.)

Grease 2 oblong pans, 9x13x2-inches. Punch down dough; divide into halves. Roll 1/2 into rectangle, 12x10-inches. Spread with half of the butter. Mix 1/2 cup sugar and the cinnamon; sprinkle half the sugar-cinnamon mixture over the rectangle. Roll up, beginning at wide side. Pinch edge of dough into roll to seal. Stretch roll to make even. Cut roll into 12 slices. Place slightly apart in 1 pan. Wrap pan tightly with heavy-duty aluminum foil. Repeat with remaining dough. Refrigerate at least 12 hours but no longer than 48 hours. (To bake immediately, do not wrap.) Let rise in warm place until double, about 30 minutes. Bake as directed below.

Heat oven to 350°. Remove foil from pans. Bake until golden, 30 to 35 minutes. Frost with Powdered Sugar Frosting while warm. Makes 24 rolls.

Powdered Sugar Frosting: Mix 1 cup powdered sugar, 1 to 2 tablespoons milk and 1/2 teaspoon vanilla until smooth and of spreading consistency. Frosts 1 pan of rolls.

Caramel Pecan Icebox Rolls: Omit Powdered Sugar Frosting. Before rolling dough into rectangles, heat 1 cup brown sugar (packed) and 1/2 cup butter or margarine until melted; remove from heat. Stir in 2 tablespoons light corn syrup. Divide caramel mixture

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between pans. (I usually make twice this recipe, It's our favorite). Sprinkle each with 1/2 cup pecan halves or pieces (pieces less expensive). Roll dough, slice, refrigerate and bake as directed. Immediately invert pan on large tray (or into another 9x13x2-inch pan). Let pan remain over rolls 1 minute so caramel drizzles over rolls (Delicious while warm!!!).

Orange Marmalade Icebox Rolls: Omit butter, sugar-cinnamon mixture and Powdered Sugar Frosting. Before rolling dough into rectangles, beat 2 cups powdered sugar, 1/2 cup orange marmalade and 1/4 cup butter or margarine, softened, until smooth and creamy. Spread each rectangle with 1/3 cup of marmalade mixture. Roll dough, slice, refrigerate and bake as directed. Frost with remaining marmalade mixture while warm.

Good eating!!!

Hot Cross Buns

1 c. lukewarm milk	1 tsp. salt
1 pkg. yeast	1/3 c. soft butter
1/3 c. sugar	2 eggs
1 tsp. salt	1/2 tsp. cinnamon
Flour	1/4 c. raisins, chopped

Mix warm milk and yeast; let stand 5 minutes. Stir. Add sugar, salt, soft butter and eggs. Beat thoroughly with a mixer. Beat in 1 cup of flour, the cinnamon and the raisins. Add just enough flour to make the dough not stick to your hands. Knead on well-floured board. Return to bowl and chill dough 1/2 hour in refrigerator. Knead again and break into 1/2 muffin sized pieces. Place in two round 8-inch cake pans. Brush at 400° until brown, 12 to 20 minutes depending on your oven. When cooled, take a pastry tube filled with Vanilla Buttercream Frosting and make a cross on top of each.

BUTTERCREAM FROSTING:

1/4 c. margarine	3 T. milk
3 c. powdered sugar	1 tsp. vanilla

Mix margarine, sugar and milk with an electric mixer. Add vanilla flavoring. In dry weather you might need to add up to 2 teaspoons more milk for spreading consistency. Good for cakes, brownies, Hot Cross Buns and breads.

Variations: Chocolate Buttercream Frosting: Add 3/4 cup cocoa, 1 extra tablespoon milk and increase vanilla to 2 teaspoons.

Orange Buttercream Frosting: Use 1/2 milk and 1/2 orange juice instead of all milk.

Ishka

(Crumbly topping for Kolaches and breads)

1 1/2 c. flour

1/4 c. butter

1 c. sugar

Combine and mix ingredients with pastry blender until crumbly. Add to filling just before baking. (Can also be added to the bottom of a runny filling.)

Chappati

(Indian Whole Wheat Griddle Flatbread)

2 c. whole wheat flour

4 T. butter, melted

1/2 c. all-purpose flour

Approximately 3/4 c. warm

1 tsp. salt

water

Combine flours and salt and sprinkle over the melted butter and 1/2 cup of water. Stir with a fork, then knead, adding just enough additional water, 1 tablespoon at a time, to make a firm but supple dough. Knead for 10 minutes; cover with a damp cloth and let dough rise for 30 minutes at room temperature. (Or refrigerate several hours or overnight). Next, separate dough into eight small rounds and flatten each round with your hands; then on a lightly-floured board, roll the dough into paper-thin rounds about 8-inches in diameter. During the rolling, turn the rounds over so that both sides are floured. Stack the rounds until you are ready to fry them. Heat a heavy cast iron griddle or skillet until medium-hot and fry the chappati one at a time, about 2 minutes per side, turning the flatbreads over when the bottom is flecked with brown. Line a deep dish with napkins and stack the fried chappati in it; keep the top covered to retain as much heat as possible.

*Life is full of hard knocks, but answer them all.
One of them might be opportunity.*

Light Pumpkin Bread

1 c. milk	1/2 tsp. vanilla
1 T. butter	1/4 tsp. mace (or nutmeg)
1/4 c. sugar	1 c. all-purpose flour
1/2 tsp. salt	1 c. cornmeal
1 c. pumpkin	Large pinch of cream of tartar
3 eggs at room temperature	

Preheat oven to 400°. Heat milk, butter, sugar and salt until butter melts. Remove from heat. Use 1 1/2-quart casserole or souffle dish and liberally butter the dish. Mix pumpkin, egg yolks, vanilla and mace. Add warm milk mixture to pumpkin mixture. Add flour and cornmeal and beat stiff. Beat egg whites for a few seconds until they begin to froth; add the cream of tartar and continue beating until stiff but not dry. Scoop 1/3 of the whites over the batter and thoroughly blend into the batter. Give a few extra strokes to the remaining whites, scrape them over the batter and gently fold them in with a rubber spatula; blend in lightly; do not break down whites. Scrape batter into dish; smooth surface. Place in preheated oven; immediately lower oven temperature to 375°. Bake for 1 hour until well puffed and showing few cracks. A sharp knife plunged into center should come out clean. Cool for 5 minutes before turning out. Best when eaten warm.

Legacy of a Mother

*She walked in kindness all the while,
Hiding her heartbreak with a smile;
Helped us find faith and hope and love,
Winged many prayers to God above;
She held us closely as a child,
To calm our fears or tame the wild,
She let us go when it was time,
Then softly left us in her prime.*

No Knead, No Rise Whole Wheat Bread

1/2 c. milk	2/3 c. cold water
2 T. sugar + 1/4 tsp. sugar	1 1/2 c. flour
3 T. butter	1/2 tsp. vinegar
1 pkg. rapid-rise yeast	1 1/2 c. whole wheat flour
1 lg. pinch of nutmeg	1 tsp. salt
1/2 c. warm water	

Put milk, 2 tablespoons sugar and butter in pan and heat until butter melts. Mix yeast with nutmeg and 1/4 teaspoon sugar and stir in warm water. Put aside until it foams. Pour hot milk into large bowl and add cold water and 1 cup all-purpose flour. Use whisk to blend all ingredients. Add vinegar to foamy yeast, then add to dough mixture and whisk vigorously for about 1 minute. Add the remaining 1/2 cup of all-purpose flour and all the whole wheat flour and beat with a wooden spoon for 5 minutes. Batter will be stiff and sticky but smooth. Add salt and beat an additional minute. Turn into prepared loaf pan. Smooth top with wet rubber spatula. Place pan in cold oven; turn on the heat to 325° and bake for about 1 hour and 15 minutes or until the loaf sounds hollow when rapped on the bottom. Cool on a rack.

Pizza Bread

2 c. all-purpose flour	3/4 c. water
1 pkg. quick rise yeast	1 T. oil
1/4 tsp. salt	

Put flour, yeast and salt in food processor and pulse a few times to mix. Heat water to 130° or use very hot tap water; add oil and pour into food processor while motor is running. Stop motor when mixture forms a ball. Oil a mixing bowl and drop dough into it; cover and let rise for 30 minutes. Heat oven to 450°. Place dough onto a floured board and knead for 1 minute, then shape into a ball. Oil a pizza pan and place dough on it and with oiled hands spread the dough to cover the surface of the pan. A 12-inch pan will have a baked crust about 1/2-inch thick. Top with desired ingredients and bake for 10 minutes, or until the crust is crisp and the topping is hot. Cut into wedges to serve.

Quick Breads

Apple Bread

Lucille Kurtz

- | | |
|---|--|
| 2 c. all-purpose flour | 1/2 c. chopped nuts |
| 2 1/2 tsp. baking powder | 1 c. peeled, finely-chopped
apple |
| 1 tsp. salt | 2 eggs, well beaten |
| 3/4 tsp. cinnamon | 2/3 c. milk |
| 1/4 tsp. nutmeg | 2 T. molasses |
| 1/8 tsp. allspice | 1/4 c. melted shortening or
oil |
| 2/3 c. brown sugar
(firmly packed) | |
| 1/2 c. Grape-Nuts Cereal | |

Measure sifted flour; add baking powder, salt and spices. Sift into mixing bowl. Stir in brown sugar, cereal, apples and nuts. Combine eggs, milk, molasses and oil. Add egg mixture to flour mixture, blending just until all flour is dampened. Pour into well-greased loaf pan. Bake at 350° for 60 to 65 minutes. Cool in pan 10 minutes, then turn out onto rack. When bread is cool, wrap in transparent wrap or aluminum foil. For best slicing and mellowing of flavors, store overnight before using.

Apple Bread

Brenda Everett

- | | |
|--------------------------------|--|
| 2 c. sugar | 1 tsp. soda |
| 1 c. oil | 2 tsp. vanilla |
| 3 eggs, beaten together | 2 to 2 1/2 c. finely chopped
apples |
| 3 c. flour | 1 c. nuts |
| 1 tsp. salt | |
| 1 tsp. cinnamon | |

Mix all the above well after each ingredient. Grease lightly 2 loaf pans. Bake at 350° for an hour or until done. Sprinkle tops with sugar when done; or glaze.

Bacon Bread

1/2 lb. bacon	1/2 tsp. baking soda
2 c. white flour	2 eggs, beaten
1/3 c. sugar	1/2 pt. sour cream
1 T. baking powder	1/3 c. milk
1 tsp. salt	

Cut bacon into very small pieces. Fry until crisp and then drain in a sieve, shaking now and then. Turn out onto paper towels to cool. Sift the flour, sugar, baking powder, salt and baking soda together. Combine the eggs, sour cream and milk, beating until well-blended. Add this to the dry ingredients all at once and stir with a wooden spoon just enough to moisten. Fold in the bacon bits. Turn batter into a well-greased and floured 8 1/2x4 1/2-inch loaf pan. Bake at 350° for 50 to 55 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool in the pan about 10 minutes. Turn out to cool completely.

Banana Nut Bread

Mary E. Fleig

3 or more bananas (1 c. blended)	2 beaten eggs
1 c. sugar	2 c. Bisquick
1/4 c. shortening or butter	1/2 c. chopped nuts (opt.)

Cream the shortening and sugar together; add the beaten eggs and mix well. Add the blended bananas to the creamed mixture. Then add the Bisquick and mix. Add nuts if desired. Put into a well-greased 9x5x3-inch pan. Bake 50 to 55 minutes at 350°.

Beer Biscuits

Cookbook Committee

4 c. Bisquick	12 oz. can beer (room temperature)
3 T. sugar	

Mix ingredients well in large bowl. Pour into greased muffin tins or baking cups. Bake at 450° for 8 to 10 minutes. Cool slightly and remove from pans. Serve warm.

Beer Bread

Cookbook Committee

3 c. self-rising flour

12 oz. can beer (room
temperature)

2 T. sugar

Mix together. Pour into well-greased loaf pan. Bake at 375° for approximately 1 hour. After baking, spread butter on top to prevent crust from getting hard.

Christmas Bread

3/4 c. flour

3/4 c. sugar

1/2 tsp. baking powder

1/2 tsp. salt

3 c. Brazil nuts

1 lb. pitted dates

1 c. maraschino cherries

3 eggs

1 tsp. vanilla

Sift dry ingredients together. Mix together nuts, dates and well-drained cherries. Sift flour mixture over nut mixture and mix by hand until nuts, etc. are well coated. Beat eggs until foamy. Add vanilla to eggs; stir egg mixture into nut mixture. Use a 9x5-inch loaf pan which has been greased and lined with waxed paper. Bake at 300° for 1 hour. Test with toothpick. Remove from pan to cool.

Cloud Biscuits

Paula Morton

2 c. flour

1/2 tsp. salt

4 tsp. baking powder

1/2 c. shortening, softened

1 T. sugar

Mix above ingredients. Add 1 egg beaten in cup and filled with milk to make 2/3 cup. You can roll or drop. Put on greased pan. Bake at 450° for 12 to 14 minutes. This is simple and easy; melts in your mouth. Makes 15 to 18 biscuits.

*Brows may wrinkle, hair grows gray --
But friendship never knows decay.*

Eggnog Quick Bread

2 eggs	1 tsp. vanilla
1 c. sugar	2 1/4 c. flour
1 c. dairy eggnog	2 tsp. baking powder
1/2 c. margarine or butter, melted	1/2 tsp. salt
2 tsp. rum extract	1/4 tsp. nutmeg

Heat oven to 350°. Grease bottom only of 9x5-inch loaf pan. Beat eggs in large bowl. Add sugar, eggnog, margarine, rum extract and vanilla; blend well. Lightly spoon flour into measuring cup; level off. Add flour, baking powder, salt and nutmeg, stirring just until dry ingredients are moistened. Pour into greased pan. Bake at 350° for 45 to 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely before slicing.

Grape-Nuts Bread

1 c. Grape-Nuts cereal	3 c. flour
2 c. buttermilk	2 tsp. baking powder
2 eggs, well-beaten	1 tsp. soda
1/2 c. sugar	1 tsp. salt

Combine cereal, buttermilk and eggs. Let stand 30 minutes. Add sugar to cereal mixture. Stir well. Combine dry ingredients. Stir into cereal mixture. Pour batter into 2 greased loaf pans. Bake at 375° for 45 to 60 minutes, or until wooden pick comes out clean. Cool slightly; loosen sides and remove from pan to cool completely.

Mincemeat Pumpkin Bread

3 1/3 c. flour	4 eggs
1/2 tsp. baking powder	16 oz. can pumpkin (2 c.)
2 tsp. baking soda	2/3 c. water
1 1/2 tsp. salt	2/3 c. prepared mincemeat (I use my homemade mincemeat)
2 tsp. ground cinnamon	2/3 c. chopped pecans
1 tsp. ground cloves	
2/3 c. margarine	
2 c. sugar	

Combine the first 6 ingredients and set aside. Cream margarine and gradually add sugar; beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Add pumpkin and mix well. Add dry ingredients to creamed mixture, alternately with water. Mix well. Fold in mincemeat and pecans. Spoon into two greased and floured loaf pans. Bake at 300° for 1 1/2 hours.

Nut Raisin Bread

Kathy Tollenaere

2 c. raisins	1/4 c. vegetable oil
1 c. water	4 eggs
4 c. whole wheat flour	2 tsp. vanilla
1 T. baking soda	2 c. mashed bananas
1 tsp. salt	2 c. coarsely-chopped walnuts
2 c. honey	

Combine raisins and water in a medium-sized saucepan. Bring to a boil; turn off heat and cool. Combine whole wheat flour, baking soda and salt in medium-sized bowl. Beat honey, oil, eggs and vanilla in another large bowl until blended. Drain water from raisins. Add raisins, bananas and nuts to honey mixture. Add flour mixture, stirring just to blend ingredients. Divide equally between two lightly-oiled 9x5x3-inch loaf pans.

Bake in moderate oven (325°) for 1 hour. Lower oven temperature to very slow (250°) and continue baking until wooden pick comes out clean. Bread will be dark.

Orange Slice Bread

4 eggs	8 oz. chopped dates
1/2 c. buttermilk	1 c. coconut
1 tsp. baking soda	2 c. walnuts
3 1/2 c. flour	1 c. margarine
1/2 tsp. salt	1 1/2 c. sugar
1 lb. orange slice candy	

Toss dates, nuts and candy in flour (1/2 cup) before mixing in with other ingredients. Cream together margarine, 1 1/2 cups sugar, add eggs one at a time. Add buttermilk with 1 teaspoon soda dissolved in it. Add 3 cups flour and salt. Mix orange slices, dates and coconut and walnuts in the 1/2 cup flour and to this mixture. Bake in loaf pan at 300° for 1 hour and 45 minutes.

While warm, pour mixture of 1 cup orange juice mixed with 2 cups powdered sugar over loaves. This makes 2 regular-sized loaf pans. Be sure to make little holes in bread with fork before pouring orange juice mixture over loaf. Let stand for a few days in refrigerator or freezer.

Overnight Coffee Cake

Mrs. Harold W. Breretan

2 c. flour	1/2 c. brown sugar
1 tsp. soda	1 c. white sugar
1/2 tsp. salt	2/3 c. shortening
1 tsp. baking powder	2 eggs, beaten
1 tsp. cinnamon	1 c. buttermilk

Sift dry ingredients including white and brown sugar. Cut in shortening as for pie crust. Add beaten eggs and buttermilk and blend with spoon. Place in oiled and floured 9x13-inch pan and top with the following: 1/2 cup brown sugar, 1/2 cup chopped pecans, 1/2 teaspoon cinnamon and 1/2 teaspoon nutmeg. Place in refrigerator overnight. Bake following morning in 350° oven for 20 to 30 minutes. Serve warm.

Pan Bread

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

Blend shortening, salt, baking powder and flour. Add milk and mix well. Knead on lightly-floured board. Roll out to about 9x13-inch size. Fold in half, pinching edges to seal. Bake in greased 9x13-inch pan for 12 to 15 minutes in 400° oven. Slice and serve with butter. Good with pinto beans.

Pumpkin Date Bread

Katherine Riggs

3 1/2 c. sifted flour	2 2/3 c. sugar
2 tsp. baking soda +	4 eggs
1/2 tsp. baking powder	1 lb. or 2 c. mashed
1 1/2 tsp. salt	pumpkin
1 1/2 tsp. cinnamon	2/3 c. water
1/2 tsp. each nutmeg & cloves	2/3 c. chopped dates
2/3 c. shortening	2/3 c. chopped nuts

Sift together flour, baking soda, baking powder, salt, cinnamon, nutmeg and cloves. Cream shortening and sugar on medium speed until fluffy. Add eggs, one at a time; beat well after each addition. Add pumpkin and water. Beat well. Add dry ingredients, stirring until moistened. Stir in walnuts and dates. Pour into two greased 9x5x3-inch loaf pans. Bake at 350° for 1 hour or until done. Cool in pans for 5 minutes. Wrap loaf in aluminum foil. Let stand for 24 hours. Freezes well.

(Recipe from old Farm Journal magazine.)

Swope Bread

4 c. whole wheat flour
2 c. flour
1 c. sugar

2 tsp. salt
1 qt. buttermilk
2 tsp. baking soda

Preheat oven to 375°. Grease two 9x5x3-inch loaf pans. Combine both flours, sugar and salt. Combine buttermilk and baking soda; stir into flour mixture. Turn into prepared loaf pans. Place in oven. Turn down heat to 350°. Bake 1 hour and 10 minutes or until done in center when tested with toothpick. Remove from pans and cool on rack.

Zucchini Bread

Emily Hackney

3 eggs
1 c. oil
2 c. sugar
2 c. peeled, grated
zucchini
2 tsp. vanilla

3 c. flour
1 tsp. salt
2 tsp. cinnamon
1 tsp. soda
1 c. nuts

Beat eggs, oil and sugar together. Add rest of ingredients. Bake 1 hour at 325°. Makes 2 loaves.

THE GUESSING COOK:

*She guessed the pepper - the soup was too hot.
She guessed the water - it dried in the pot.
She guessed the salt - and what do you think?
All day long she did nothing but drink.*

A-Z Bread

3 c. flour	2 c. sugar
1 tsp. baking soda	2 tsp. vanilla
1/2 tsp. baking powder	1 c. oil
2 tsp. cinnamon	2 c. of A-Z ingredients
1 tsp. salt	1 c. chopped nuts
3 eggs	

Preheat oven to 325°. Stir flour, soda, baking powder, cinnamon and salt together. Set aside. Mix 1/2 of the flour mixture with the nuts. Set aside. Thoroughly mix eggs with sugar, vanilla and oil. Add the A-Z ingredients. Stir in flour mixture. Add nuts. Blend well. Pour into two 9x5-inch prepared loaf pans and bake at 325° for 50 to 60 minutes, or until toothpick tests clean.

A-Z INGREDIENTS:

Apples, grated	Oranges, seeded, peeled & chopped
Applesauce	Peaches, fresh or canned, chopped
Apricots, chopped	Pineapple, chopped, well-drained
Banana, mashed	Pumpkin, puréed
Carrots, grated	Raisins
Cherries, pitted & chopped	Raspberries
Eggplant, peeled & chopped	Rhubarb, finely chopped & cooked
Grapes, seeded & sliced	Strawberries, sliced, fresh or frozen, drained
Honey (use 1/2 c. to replace 1 c. of sugar)	Sweet potato, finely grated
Lemons, use 1/2 c. plus 1 1/2 c. of another ingredient	Tomatoes (reduce sugar to 1/2 c.)
Marmalade, use 1 c. in place of 1 c. sugar	Yogurt, flavored or plain
	Zucchini, finely grated

Any housewife, no matter how large her family, can always get some time to be alone by doing dishes.

Muffins

Apple-Apricot-Raisin Muffins

2 c. bran flakes cereal	1/2 c. chopped dried apricots
1 1/2 c. milk	2 T. baking powder
2 eggs, lightly beaten	1 tsp. salt
1/2 c. oil	1 T. cinnamon
2 c. flour	1 apple, peeled & chopped
1/2 c. sugar	1/3 c. raisins

Let bran flakes soak in milk for 5 minutes. Add eggs and oil and combine well. Sift flour with sugar, baking powder, salt and cinnamon. Stir into bran mixture, stirring just until combined. Add apple, apricots and raisins. Divide among 18 well-greased muffin cups. Bake at 375° for 18 to 20 minutes or until tester comes out clean.

Banana Chocolate Muffins

1 1/2 c. flour	1/3 c. shortening
1 c. sugar	1/2 c. sour milk
1 tsp. baking powder	1/2 tsp. vanilla
1/2 tsp. soda	1 egg
1/2 tsp. salt	1/2 c. chocolate chips
1 c. mashed banana (2 med.)	

In mixing bowl, stir together dry ingredients. Add banana, shortening, sour milk and vanilla. Mix until moistened. Add egg and beat 3 minutes. Stir in chocolate chips. Fill baking cups 2/3 full. Bake at 400° for 20 to 25 minutes. Makes 16 muffins.

Bran Muffins

Ethel C. Sherman

3 c. All-Bran (40% ls ok)	1 1/2 c. sugar
1 c. boiling water	2 1/2 c. flour
1/2 c. oil	2 1/2 tsp. soda
2 eggs	2 c. buttermilk

Pour boiling water over bran and let stand until cool. Stir in remaining ingredients. Bake at 400° for 18 to 22 minutes. Batter may be stored in a tightly-covered pan up to 6 weeks. Makes 30 muffins.

For added flavor, raisins or nuts may be added just before baking.

Bran Muffins

Lucille Kurtz

2 c. water	1 qt. buttermilk
2 c. Nabisco 100% bran	4 c. Kellogg's All-Bran
1 c. + 2 T. oleo	5 c. flour
3 c. minus 2 T. sugar	5 tsp. baking soda
4 beaten eggs	1 tsp. salt

Pour water over bran; let stand a few minutes. Cream oleo and sugar; add eggs, buttermilk and All-Bran. Add flour, salt and soda. Fold in soaked bran. Bake in muffin tins at 350° for 15 to 18 minutes. Batter keeps up to 6 weeks in refrigerator. Do not stir before using again. Makes 3 quarts of batter.

Brown Sugar Zucchini Muffins

Cookbook Committee

2 eggs	1 tsp. vanilla
1/3 c. brown sugar	1 3/4 c. whole wheat flour
1/3 c. honey	1 tsp. salt
1/3 c. margarine, melted	1 tsp. baking soda
1/2 tsp. baking powder	1/2 tsp. nutmeg
1 1/2 tsp. cinnamon	1 c. oatmeal
2 c. shredded zucchini	1/2 c. nuts and/or raisins

Beat eggs lightly. Blend in sugar, honey, melted margarine and vanilla. Stir dry ingredients together. Add to egg mixture and stir just until moistened. Gently stir in oats and zucchini, and nuts and/or raisins. Spoon into prepared muffin pans. Bake at 350° for 25 minutes. Makes 18 muffins.

Pumpkin Muffins

Laurie La Van

3 eggs	1 tsp. baking soda
3/4 c. oil	1/2 tsp. salt
1 2/3 c. sugar	1 tsp. nutmeg
2 c. pumpkin (16 oz. can)	1 tsp. allspice
3 1/2 c. flour	2 tsp. cinnamon
1/2 tsp. baking powder	

Beat oil and sugar together; beat in eggs, one at a time; add pumpkin. Sift dry ingredients and add to pumpkin mixture. Mix well. Fill muffin cups 2/3 full. Bake at 375° for 20 to 25 minutes, or until done. Freezes well. Makes 24 muffins.

Spice Muffins

1 c. butter	2 c. sugar
2 eggs	2 tsp. soda
4 c. flour	1/2 tsp. salt
3 tsp. cinnamon	2 c. hot applesauce
2 tsp. allspice	1 c. nuts
1 tsp. cloves	

Mix all ingredients and spoon into muffin cups. Bake 15 minutes at 350°. Will keep in refrigerator up to 6 weeks. Bake 30 minutes if batter has been refrigerated and 15 minutes if not.

Spicy Apple Carrot Muffins

1/2 c. dry milk powder	4 eggs
3 tsp. baking powder	1 c. honey
1/8 tsp. salt	1 c. oil
1/2 tsp. allspice	1 tsp. vanilla
1/2 tsp. nutmeg	1 sm. apple, grated (1 c.)
1 tsp. cinnamon	2 lg. carrots grated (1 c.)
2 1/4 c. whole wheat flour	

Combine dry milk, baking powder, salt, allspice, nutmeg, cinnamon and flour. Beat eggs until frothy. Stir in honey, oil and vanilla. Stir egg mixture into dry ingredients. Fold in apple and carrot just until blended. Spoon mixture into 24 oiled muffin cups, about 3/4 full. Bake at 400° for 15 minutes or until top spring back. Remove from pans. Cool on wire rack.

*Patience is the ability to idle your motor
when you feel like stripping the gears.*

Sugar-Topped Oatmeal Muffins

Carol Messer

Combine in bowl:

1 c. flour	1/2 tsp. baking powder
1 c. oatmeal	1/2 tsp. soda
3/4 c. brown sugar	

In 2-cup measuring cup, combine:

3/4 c. milk	1/3 c. vegetable oil
1 egg	

Pour liquid ingredients into dry mixture and stir just until moist. Spoon batter into 12 greased regular-size muffin cups or 6 Texas-size cups. Top with mixture of 2 tablespoons sugar and 1/4 teaspoon cinnamon, before baking. Bake at 350° for 18 to 20 minutes for regular-size muffins. Bake at 325° for 30 minutes for Texas-size muffins.

Variations: Add 1/4 to 1/3 cup raisins to dry ingredients before mixing.

Add: 1/2 cup blueberries at end of mixing batter.

Add: 1/2 cup chopped nuts.

Walnut-Onion Muffins

Nan Cameron

3 eggs	1/2 c. plus 2 T. sugar
2 sticks butter, melted	2 c. puréed raw onions
3 c. bread flour	2 tsp. salt
1 T. baking powder	1 lb. chopped walnuts

Preheat oven to 400°. Mix eggs, sugar and butter. Stir in onions. Add remaining ingredients and stir until batter is thoroughly mixed. Butter miniature muffin tins and fill almost to top. Bake until golden brown, about 20 minutes. Serve warm.

Character is the sum total of the choices we have made.

Yam Muffins

1/2 c. butter

16 oz. can yams, drained

1 1/4 c. milk

1/2 tsp. salt

1 1/2 T. baking powder

1 1/2 tsp. cinnamon

1 c. sugar

2 lg. eggs

1 tsp. lemon extract

2 1/2 c. flour

3/4 tsp. nutmeg

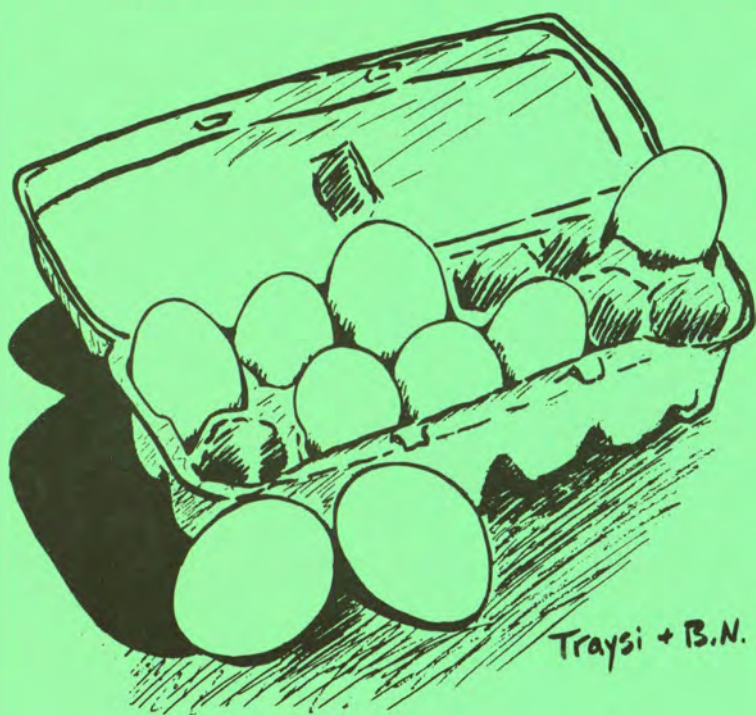
TOPPING:

1/2 c. sugar

1 T. cinnamon

In mixing bowl or food processor, cream butter and sugar until light and fluffy. Beat in yams. Add eggs, one at a time, beating well after each egg. Mix in milk and extract. Turn machine off and add flour, baking powder, nutmeg, salt and cinnamon by hand. Do not overmix. Grease 24 muffin cups. Fill 3/4 full. Sprinkle sugar-cinnamon mixture over tops of muffins. Bake at 400° for 25 to 30 minutes. May be frozen.

Cookies



Cookie Hints

- When using brown sugar in a recipe, always press the brown sugar firmly into the measuring cup.
- Grease the cookie sheet once -- before you begin to bake -- no need to grease for the rest of the batch of dough.
- Baked cookies freeze well and can be stored for several months. Pack as airtight as possible. When ready to use, thaw in refrigerator and warm in oven for a few minutes. They will taste fresh-baked.
- After melting chocolate over hot water or in microwave -- cool, before adding to batter.
- Heavy, shiny cookie sheets are best for baking. When using lightweight sheets, reduce oven temperature slightly.
- When sprinkling sugar on cookies, put sugar in shaker first. Dry Jello may be added to sugar for variation.
- Before rolling, chill cookie dough in refrigerator for 30 to 60 minutes. Less dusting flour or powdered sugar will be needed. Too much flour rolled into cookies can cause them to be tough.
- To cream butter or margarine, allow it to reach room temperature. While this requires planning ahead, melting the shortening would make the batter too liquid.
- When baking cookies, use center shelf of oven only. Sheets on 2 levels will cause uneven distribution of heat.
- Place a piece of fresh baked bread in the cookie jar to keep the cookies soft and chewy.
- Many cookie recipes call for too much sugar. You can cut down on the sugar as much as half, particularly if you are using raisins, dates, chocolate chips, etc.
- When making filled cookies, use a melon ball cutter. Scoop out dough and you have a round ball.
- Cut bar cookies or rolled cookies with a pizza cutter.
- Use the doughnut cutter for rolled cookies for the children. Hole in the center is great for little ones to hold.
- When rolling out sugar cookies, use powdered sugar instead of flour.
- If you put marshmallows in the refrigerator the night before you use them, they won't stick to the shears.
- To powder sugar: When you run out of powdered sugar, blend 1 cup granulated sugar and 1 tablespoon cornstarch in blender at medium speed for 2 minutes.
- Add 2 eggs and 1/2 cup cooking oil to any flavor cake mix and you have a quick batch of cookies. Raisins, nuts or coconut can be added, if desired. Drop by teaspoonfuls onto slightly greased cookie sheets. Bake at 350° for 8 to 10 minutes.
- Cookies that are too crisp may have too much sugar in the dough.
- Cookies that are too soft usually have too much liquid in proportion to the flour.

Cookies

Ann's Chocolate Chip Cookies

Ann Robinson

2 1/4 c. flour
1 tsp. soda
1 c. margarine
1/4 c. granulated sugar
3/4 c. brown sugar

2 eggs
1 tsp. vanilla
3 1/2 oz. pkg. vanilla or
chocolate instant
pudding

Combine flour and soda; set aside. Cream together margarine, granulated sugar and brown sugar. Add remaining ingredients. Mix flour mixture into creamed mixture. Add 1 small package chocolate chips. Drop by teaspoon on ungreased cookie sheet and bake at 375° for 8 to 10 minutes. Makes 3 to 4 dozen.

Belt Busters

Keebler club crackers
1/2 c. butter
1 c. graham cracker crumbs

2/3 c. sugar
1/2 c. brown sugar
1/4 c. milk

TOPPING:

2/3 c. peanut butter

1/2 c. chocolate chips
1/2 c. butterscotch chips

Line bottom of a greased 9x13-inch pan with Keebler crackers (whole). In saucepan, bring butter, graham cracker crumbs, sugars and milk to a full boil, stirring often. Pour over crackers and add another layer of crackers. Melt together topping ingredients and pour over top layer of crackers. Cool. Cut into bars.

Brownies

Rosie Brokken Kautz

2 c. sugar
4 eggs
8 T. cocoa
1 c. nuts

1 cube butter (1/2 c.)
1/2 c. milk
1 1/3 c. flour

Put sugar, cocoa and butter in bowl. Add eggs, one at a time, beating well after each one. Add milk, then flour and nuts. Mix in a 9x13x2-inch pan (or slightly larger). Bake for 25 minutes at 350°.

Caramel Chocolate Layers

14 oz. pkg. light caramels	1 T. water
1 1/3 c. evaporated milk	1/2 c. butter
1 pkg. (2-layer size) German chocolate cake mix	1 c. nuts
	6 oz. chocolate chips

Combine caramels with evaporated milk. Cook over low heat, stirring constantly, until caramels are melted. Keep warm. Combine cake mix, water, butter and nuts. Stir with fork until crumbly, but holds together. Press 1/2 of dough into prepared 9x13-inch pan. Bake at 350° for 6 minutes. Sprinkle chocolate pieces over baked crust. Spread caramel mixture over all. Put reserved dough over caramel mixture. Bake for 15 to 20 minutes. Cool completely before cutting into bars.

Cherry Almond Bars

2 c. flour	3/4 c. margarine
3/4 c. sugar	1/2 tsp. salt

Mix together with pastry blender until crumbly. Put 2/3 of this mixture into a 9x13-inch pan. Save rest of topping. Bake at 375° for 15 minutes.

8 oz. cream cheese	1/2 c. sliced almonds
1/3 c. sugar	1/2 c. mini chocolate chips
1 egg	1/2 tsp. almond extract
1/2 c. chopped maraschino cherries	

Blend cream cheese with sugar and egg. Add cherries, almonds, chocolate chips and extract. Spread over baked crust. Sprinkle with reserved crumbs. Bake at 375° for 25 to 30 minutes.

Chipperdoodles

Joyce Leu

2 3/4 c. flour	2 eggs
2 tsp. cream of tartar	2 c. chocolate chips
1 tsp. soda	2 tsp. cinnamon mixed with 2 T. sugar
1 c. butter, softened	
1 1/4 c. sugar	

Cream butter and sugar until light and fluffy. Beat in eggs. Slowly add dry ingredients. Blend well. Fold in chocolate chips. Shape into 1 1/2-inch balls. Roll in cinnamon and sugar mixture. Place on ungreased cookie sheets. Flatten slightly. Bake at 400° for 10 minutes, or until set.

Chocolate Krispies

1 c. oleo, softened	1 tsp. soda
2 c. sugar	1/2 tsp. salt
2 eggs	4 c. krispy rice cereal
2 tsp. vanilla	2 c. chocolate chips
2 1/2 c. flour	

Cream oleo and sugar. Beat in eggs and vanilla. Mix dry ingredients together and add to creamed mixture. Mix well. Stir in rice cereal and chocolate chips. Drop by teaspoon onto greased cookie sheets. Bake at 350° for 10 to 15 minutes. Makes 7 dozen.

Classic Butter Cookies

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

Cream butter. Add sugar and beat until light and fluffy. Beat in egg and vanilla. Mix in dry ingredients. Roll into rolls 2-inch in diameter. Chill. Slice 1/8-inch thick. Bake at 400° for 6 to 8 minutes.

Cool Whip Cookies

18 oz. box yellow cake mix	2 c. powdered sugar in a shallow dish
2 c. Cool Whip	
1 egg	

Beat together the cake mix and Cool Whip with the egg, beating until smooth. Drop dough by teaspoons into the dish of powdered sugar, coating the spoonful of dough evenly on all sides. Place these sugar-covered spoonfuls of dough on a lightly greased baking sheet. Bake at 350° about 10 minutes, until the tops of the cookies begin to crack. Let cool on cookie sheet about 1 minute. Remove carefully to cool on paper toweling or waxed paper.

You can vary the flavor by using any flavor cake mix, as long as it is approximately the 18-ounce size box. Strawberry flavored or lemon flavored make good variations with the remaining ingredients remaining the same; baking temperature and time remain the same, as well.

Crackerjack Cookies

Cookbook Committee

1 c. shortening	1 tsp. baking soda
1 c. brown sugar	1 tsp. salt
1 c. white sugar	1 tsp. baking powder
2 eggs	2 c. oatmeal
1 tsp. vanilla	2 c. Rice Krispies
1 1/2 c. flour	1 c. peanuts

Cream shortening and sugars. Add eggs, vanilla and half of dry ingredients. Add remaining dry ingredients with oatmeal, Rice Krispies and peanuts. Drop by spoonfuls onto greased cookie sheets. Bake 10 to 12 minutes at 350°.

Salted Peanut Cookies

Blanche Nelson

1 c. shortening	1 c. flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	4 c. oatmeal
2 eggs, beaten	1 tsp. vanilla
1 c. coconut	1/2 tsp. salt (opt.)
1 c. salted peanuts (whole with hulls on)	

Cream shortening and sugars. Add beaten eggs and flour sifted with soda. Add vanilla, salt (if using), and oatmeal. Fold in peanuts. Drop dough onto greased cookie sheets with teaspoons, about 2-inches apart. Bake 10 to 12 minutes. Let cool a bit before removing from pan.

Crunchy Chip Cookies

1 c. butter	1 tsp. baking soda
1/2 c. granulated sugar	1/2 tsp. salt
1 1/2 c. packed brown sugar	2 c. quick oatmeal
2 eggs	6 oz. pkg. chocolate chips
1 1/2 tsp. vanilla	2 c. chow mein noodles
2 c. all-purpose flour	

Beat butter and sugars until creamy and fluffy. Beat in eggs and vanilla. Gradually add sifted dry ingredients and mix well. Stir in oatmeal, chocolate chips and chow mein noodles. Drop by teaspoonfuls onto greased cookie sheets. Bake at 350° for 12 to 15 minutes.

Dish Pan Cookies

Bonnie Bain

1 c. brown sugar	1 c. white sugar
1 c. oil	2 eggs
1 tsp. soda	1/4 tsp. baking powder
1 tsp. vanilla	2 c. flour
3/4 c. oatmeal (quick cook)	1 c. coconut
2 1/2 c. corn flakes	1/2 c. chocolate chips
1/2 tsp. salt	(opt.)

Blend sugar, oil and eggs. Add flour, soda and baking powder. Mix well. Add oats, coconut, corn flakes and chips. Bake at 350° on an ungreased cookie sheet about 8 minutes.

Dutch Letters

DOUGH:

1 lb. butter or margarine	1 c. water
4 c. flour	

FILLING:

16 oz. can almond paste	3 eggs
2 c. sugar	1 tsp. vanilla

For dough, mix butter and flour. Stir in water and mix well. Chill overnight or longer. Beat almond paste with electric mixer until smooth. Add sugar, eggs and vanilla. Mix well and chill. When ready to bake, divide dough and filling into 14 equal parts. Roll each section of dough into 4x14-inch strip. Spread filling down center of dough strip. Lap one side of dough over the filling. Bring up the other side of dough and pinch ends shut. Place on greased cookie sheet with seams on bottom. Brush tops with beaten egg whites and sprinkle sugar on top and prick with fork every 2 inches for steam to escape. Bake at 400 for 30 minutes.

*Where there is a will, there's a way -
But it needn't always be your way.*

Easy Cheesy Lemon Bars

Jean Johnson

- | | |
|---|---|
| 1 (17 oz.) pkg. lemon
cake mix | 1 (13 1/2 oz.) pkg. lemon
frosting mix |
| 1/2 c. butter or margarine,
melted | 8 oz. pkg. cream cheese,
softened |
| 1 egg, slightly beaten | 2 eggs |

Combine cake mix, butter and 1 egg. Mix with fork until moist. Pat into 9x13-inch pan, greased on the bottom only. Blend frosting mix into cream cheese. Reserve 1/2 cup cheese-frosting mixture. Add 2 eggs to remaining frosting mixture. Beat 3 to 5 minutes. Spread over cake mixture. Bake at 350° for 30 to 40 minutes. Cool. Spread with reserved frosting mixture.

Forgotten Cookies

Laura May Leu

- | | |
|--------------------------------|-----------------------------|
| 2 egg whites (lg. eggs) | 1 c. chopped nuts |
| 2/3 c. white sugar | 1 c. chocolate chips |
| Salt (pinch) | 1 c. Rice Krispies |
| 1 tsp. vanilla | 1/2 c. flake coconut |

Turn oven to 350°. Beat 2 egg whites until frothy, gradually add the 2/3 cup sugar (may require slightly less sugar if egg whites are from small eggs). Add pinch of salt and teaspoon of vanilla. Beat until stiff or until whites peak. Remove to large mixing bowl. By hand, add 1 cup chopped nuts, 1 cup chocolate chips, 1 cup Rice Krispies and 1/2 cup flaked coconut. Mix with a big spoon until all is stirred in or moistened. Place sheet of aluminum foil (shiny side down) on cookie sheets. Drop mixture by teaspoon. Place in oven and TURN OVEN OFF IMMEDIATELY. DO NOT OPEN OVEN DOOR DURING THE NIGHT. In the morning, remove cookies from the oven. Just pick the cookies off of the foil.

This may be an energy saver when oven has been used for evening meal.

*To market, to market, to buy a nice roast,
Home again, home again, tuna on toast.*

Fudge Jumbles

1 c. butter	2 1/2 c. flour
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 c. oats

FILLING:

12 oz. chocolate chips	1 c. nuts
1 can sweetened condensed milk	2 T. butter
1/2 tsp. salt	2 tsp. vanilla

Cream butter and sugar. Add egg and vanilla. Sift flour with soda and salt. Stir in oats. Add all to creamed mixture. For filling, melt chocolate chips with milk, butter and salt. Spread 2/3 of oatmeal mixture in greased 10x15-inch pan. Spread filling on top. Drop remaining oatmeal mixture over filling. Bake at 350° for 25 minutes, until lightly brown.

Ginger Cookies

1 1/2 c. shortening	4 tsp. baking soda
2 c. brown sugar	2 tsp. cinnamon
1/2 c. molasses	1 to 2 tsp. ginger
2 eggs	1 tsp. ground cloves
5 c. flour	Sugar

Cream shortening with brown sugar, molasses and eggs until well mixed. Combine dry ingredients. Add to creamed mixture. Mix thoroughly. Chill dough 2 hours or more. Form dough into 1-inch balls. Roll each ball in sugar to thoroughly coat. Place on cookie sheets. Bake at 350° for 8 to 10 minutes, until set but not brown.

*Our fortune is like muddy water.
Be patient, don't stir it, and it will clear.*

Gingersnaps*

Lynn Charleston

1 1/2 c. butter

2 c. sugar

1/2 c. molasses

2 lg. eggs

1/2 tsp. salt

4 c. flour

4 tsp. soda

2 tsp. each of ginger,
cloves & cinnamon

In large bowl, beat butter and sugar until blended. Beat in molasses and eggs. In another bowl mix dry ingredients. Add that to butter mixture. Beat until blended. Roll into 1 1/2-inch balls. Roll in sugar. Place 3-inches apart on greased cookie sheet. Bake at 350° for 12 minutes. Cool on pan 2 minutes. Transfer to cooling rack.

*These are not hard cookies. They are chewy and can be used to make ice cream sandwiches.

Graham Crackers

4 c. whole wheat flour

1 c. butter

1 c. sugar

1 tsp. soda

1 tsp. cream of tartar

1 egg, lightly beaten

1/2 c. hot water

Flour for rolling

Place whole wheat flour in bowl. Cut in butter to consistency of coarse oatmeal. Add sugar, soda, cream of tartar, egg and enough water to make a dough that can be rolled like pastry. Roll 1/8-inch to 1/4-inch thick. Cut in 3-inch squares. Place on ungreased baking sheet and bake at 350° for 15 to 20 minutes.

Graham Cracker Delights

20 graham crackers

1 c. butter

1 c. brown sugar

1 c. pecans

1/2 tsp. vanilla

Place graham crackers on a cookie sheet. Melt butter. Add sugar and boil 1 minute. Add chopped pecans and vanilla. Pour over crackers. Bake 10 minutes at 325°. Cool for 15 minutes and break into pieces.

Honey Bunches

3 c. quick oatmeal
2 c. flaked coconut
1 c. flour

1 1/2 c. packed brown
sugar
1 c. butter
1/3 c. honey

Combine oatmeal, coconut and flour. Combine sugar, butter and honey in heavy saucepan. Heat to boiling. Pour sugar mixture over flour mixture. Mix well. Drop dough by teaspoonfuls into greased miniature muffin cups or foil baking cups placed on a cookie sheet. Bake at 350° for 12 to 15 minutes or until well browned. Cool in pans. Makes 50 miniature muffins. One cup nuts may be substituted for one cup of the coconut.

Jello Cookies

3/4 c. shortening
1/2 c. sugar
3 oz. pkg. Jello
2 eggs

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

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

Ladyfingers (Savoardi)

2 c. sifted flour
1 c. sugar
4 eggs

2 tsp. baking powder
1 T. almond extract
Pinch of salt

Beat sugar and eggs until light cream colored. Mix flour, salt and baking powder. Sift slowly into egg mixture. Keep beating until smooth, creamy consistency is obtained. Butter cookie sheets generously and dust with flour. Shape batter, by spoonfuls, into 3x1-inch rectangles. Place 1 1/2 inches apart (cookies spread while baking). Bake at 350° for 10 minutes. Makes about three dozen.

Lemonade Cookies

1 c. butter
1 c. sugar
2 eggs
3 c. flour

1 tsp. soda
6 oz. can frozen lemonade
concentrate, divided

Cream butter and sugar. Add eggs. Beat. Sift flour with soda. Add alternately with 1/2 cup of the lemonade concentrate. Use ungreased cookie sheet. Bake at 375° for 8 minutes, until lightly brown around edges. While hot, sprinkle or brush with remaining concentrate and sprinkle with sugar.

Lemon Dream Cookies

Jan Hunerdosse

1 pkg. Pillsbury lemon
cake mix
1 lg. egg

4 oz. box frozen whipped
topping

Mix together. Makes a stiff dough. Drop by teaspoons into powdered sugar. (Use about 1/2 cup powdered sugar.) Roll to cover. Put on well-greased cookie sheets. Bake at 375° for about 10 minutes, until lightly browned.

Molasses Spice Cookies

2 c. flour
1 tsp. soda
1 tsp. ginger
1 tsp. cloves
1 tsp. cinnamon
3/4 c. shortening, melted
(or oil)

1 c. sugar
1/4 tsp. salt
1 egg, beaten
1/4 c. molasses

Sift flour, soda and spices together. In a large bowl, cool melted shortening. Add sugar, salt, egg and molasses. Add sifted dry ingredients. Mix until well blended. Form into walnut sized balls. Place on ungreased cookie sheets and flatten with fork. Bake for 10 minutes at 375°.

Mud Hen Bars

1 c. sugar
 1/2 c. shortening (part
butter)
 3 eggs
 1 1/2 c. flour
 1 tsp. baking powder

1/4 tsp. salt
 1 c. chopped nuts
 1 c. *mini marshmallows*
 1/2 c. chocolate chips
 1 c. brown sugar

Cream sugar and shortening until fluffy. Add 1 egg and 2 egg yolks. Reserve remaining egg whites. Beat well. Add flour, baking powder and salt. Mix well. Spread batter into greased 9x13-inch pan. Sprinkle nuts, marshmallows and chocolate chips over batter. Beat 2 reserved egg whites until stiff and add brown sugar gradually. Spread over bars. Bake at 350° for 30 to 40 minutes.

Neiman Marcus Bars

1/2 c. melted margarine
 1 pkg. yellow cake mix
 3 eggs
 8 oz. pkg. cream cheese,
 softened

1 lb. powdered sugar
 1/2 c. flaked coconut
 1 c. chopped pecans

Combine butter, cake mix and 1 egg. Pack into a well-greased jelly roll pan. Slightly beat the other 2 eggs. Add cream cheese and powdered sugar. Stir in coconut and nuts. Pour mixture into pan. Bake at 325° for 45 minutes.

Oatmeal Crispies

Mrs. Andrew Crile

1 c. shortening
 1 c. brown sugar
 1 c. granulated sugar
 2 eggs, well beaten
 1 tsp. vanilla
 1/2 tsp. cinnamon

1 2/3 c. sifted flour
 1 tsp. salt
 1 tsp. soda
 3 c. oatmeal*
 1/2 c. chopped walnuts

Cream shortening and sugar together. Add beaten eggs. Add dry ingredients that have been sifted together. Add vanilla and nuts. Add oatmeal and drop from a spoon onto cookie sheet. Bake at 350° for 10 to 15 minutes.

*Use old-fashioned oatmeal for crispy cookies or quick oatmeal for soft cookies.

Oatmeal Chocolate Chip Cookies

Lucille Kurtz

1 c. white sugar	1/2 tsp. baking powder
1 c. butter	1/2 tsp. salt
1 c. brown sugar	1 tsp. vanilla
2 eggs	2 c. oatmeal (uncooked)
2 c. flour	12 oz. chocolate chips
1 tsp. soda	

Mix sugars and butter together. Add eggs to this mixture and cream. Sift flour, soda, baking powder and salt together. Mix. Add oatmeal and chocolate chips and mix. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350° for 8 to 10 minutes or until done. Do not overbake.

Orange Slice Cookies

1 c. sugar	1 tsp. soda
1 c. packed brown sugar	1/2 tsp. salt
1 c. shortening	2 c. quick oatmeal
2 eggs	2 c. (12 oz.) orange slices, snipped
1 tsp. vanilla	1 c. flaked coconut
2 c. flour	
1 tsp. baking powder	

Cream together sugars and shortening until fluffy. Add eggs and vanilla. Beat well. Stir together dry ingredients. Into this put the snipped candy, coating so they don't stick together. Stir into the creamed mixture. Add oats and coconut. This is very stiff. Using about 1 tablespoon for each, roll into 1-inch balls. Place on ungreased cookie sheet. Bake in 350° oven for 10 to 12 minutes, until lightly browned.

Orange Slice Bars

1 c. coconut	1/2 tsp. salt
1 c. nuts	2 c. brown sugar
2 c. candy orange slices (cut up small)	2/3 c. margarine
1 tsp. baking powder	2 eggs
1/4 tsp. baking soda	2 tsp. vanilla
	2 c. flour

Melt butter and brown sugar together. Cool and add eggs and vanilla. Sift flour, baking powder, soda and salt. Add cut-up orange slices, coconut and nuts to flour and mix all together. Bake at 350° for 25 to 30 minutes in an 11x14-inch jelly roll pan.

Peanut Butter Granola Bars

1/4 c. sugar
1/2 c. brown sugar
3/4 c. light syrup or honey
1/2 c. butter

1/2 c. peanut butter
1 1/2 tsp. vanilla
4 c. oatmeal
4 c. Rice Krispies

Melt sugars, butter and syrup together. Heat to rolling boil. Stir in peanut butter and vanilla. Pour hot mixture over Rice Krispies and oatmeal which have been mixed together in a big bowl. Can add chocolate chips, raisins or nuts. Press into buttered jelly roll pan.

Peanut Cookies

1 3/4 c. salted, roasted
peanuts, divided
1/2 tsp. baking soda
3/4 c. firmly packed
brown sugar
1 lg. egg

1/2 tsp. vanilla
1/2 c. flour
1 1/2 c. butter
3/4 c. sugar
1 T. water

Finely chop 1 1/4 cups of peanuts in food processor. Beat butter and sugars until light. Add chopped peanuts, egg, water and vanilla. Beat until smooth. Add flour combined with soda. Roll into 1-inch balls and place on 3 greased cookie sheets. With bottom of floured glass, flatten balls to 3/8-inch thick. Coarsely chop remaining 1/2 cup of peanuts and press some nuts into center of each cookie. Bake at 375° for 9 to 11 minutes, until golden brown. Cool on wire rack. Makes 6 dozen.

*Happiness is a perfume you cannot pour on others
without getting a few drops on yourself.*

Pecan Pie Bars

CRUST:

3 c. flour
1/2 c. sugar

1 c. margarine
1/2 tsp. salt

FILLING:

4 eggs, slightly beaten
1 1/2 c. corn syrup
1 1/2 c. sugar

3 T. margarine, melted
1 1/2 tsp. vanilla
2 1/2 c. chopped pecans

Grease bottom and sides of 10x15x1-inch baking pan. To prepare crust, combine flour, sugar, margarine and salt in large mixer bowl. At medium speed of mixer beat until mixture resembles coarse crumbs. Press firmly and evenly into pan. Bake in 350° oven 20 minutes. While crust is baking, prepare filling. In large bowl, stir eggs, corn syrup, sugar, margarine and vanilla until blended. Stir in pecans. Spread evenly over hot crust. Bake in 350° oven 25 minutes or until set. Cool and cut into bars.

Pecan Cookies

Ruth Kirchwehm

2 c. brown sugar
1 c. butter
1 c. chopped pecans
3 1/2 c. plain flour

2 eggs
1/2 tsp. salt
1 tsp. soda

Cream butter and sugar. Add eggs and mix well. Sift salt, flour and soda together and add to first mixture. Add pecans. Bake on lightly greased cookie tins at 350° until brown around edges.

Good for Christmas.

Peppermint Balls

1/2 c. butter
3/4 c. powdered sugar
1 egg
1/2 tsp. vanilla
1/2 tsp. peppermint extract
1 1/2 c. flour

2 tsp. baking powder
1/2 tsp. salt
1/4 c. crushed peppermint
stick candy
Sugar (to roll prepared
balls in)

Cream butter and add sugar. Beat until light and fluffy. Beat in egg. Blend in flavorings. Combine dry ingredients and add to creamed mixture. Fold in crushed candy. Shape into 3/4-inch balls and roll in sugar to coat. Bake at 350° for 10 to 12 minutes.

Frosting: Mix 1 cup powdered sugar and 2 tablespoons milk. Put more crushed peppermint candy on top.

Pfefferneusse

3 1/4 c. flour
 2 tsp. soda
 1 c. butter, softened
 1 1/2 c. sugar
 1 egg
 2 T. corn syrup (light or dark)

1 tsp. cinnamon
 1 tsp. allspice or cloves
 1 tsp. ginger
 1 tsp. anise flavoring
 (or more, to taste)

Mix flour with soda. In large bowl, beat sugar and butter at high speed until light and fluffy. Beat in egg. Add spices, anise flavoring and corn syrup. Blend well. At low speed or by hand, stir in flour, one cup at a time, until well mixed. Cover dough and refrigerate 1 hour or overnight. To bake, divide dough into 8 or 10 pieces. Shape each piece into an 18 or 20 inch roll, according to the size you wish. slice into 1/2-inch pieces and arrange 1-inch apart on ungreased baking sheets. Bake 6 to 7 minutes at 375° until very lightly browned. Cool on wire racks. Store in airtight container at room temperature, not in refrigerator. Cookies improve in storage and are good make-ahead Christmas cookies. Use more anise flavoring for a stronger flavor. Cloves are the traditional spice, but some prefer allspice.

“Stay Soft” Raisin Drop Cookies

Patty Pacha

Add 1 cup raisins to 1 cup water. Cook 10 minutes. Cream 1 cup sugar and 1 1/4 cups Crisco. Add 2 eggs. Combine 2 cups flour, 1 cup brown sugar, 1 cup shortening, 2 beaten eggs, 1/2 teaspoon allspice, 2 teaspoon cinnamon and 1 teaspoon vanilla. Drop on greased and floured pan. Sprinkle sugar over top. Bake at 350° for 8 to 12 minutes.

*It isn't the travel that is so broadening -
 it's all that rich foreign food.*

Raisin-Oatmeal Cookies

1 c. shortening or margarine	1 c. dark brown sugar
1 c. white sugar	2 eggs
1/2 c. dark molasses	2 tsp. vanilla
2 1/2 c. flour	1/2 tsp. baking powder
1 tsp. soda	1 tsp. salt
1 1/2 tsp. cinnamon	2 c. dry oatmeal
1 c. raisins	1 c. nuts

Combine shortening and sugars. Add eggs, molasses and vanilla. Sift together flour, baking powder, soda, salt and cinnamon. Add to shortening mixture. Stir in oats, raisins and nuts. Chill dough overnight. Drop by teaspoonfuls onto ungreased cookie sheets and press down slightly. Bake at 350° for 10 to 12 minutes, until lightly browned. Allow to stand barely 30 seconds before removing from cookie sheets.

Refrigerator Cookies

Emily Hackney

1 c. Crisco	2 eggs
1 tsp. salt	1 c. chopped nutmeats
1 c. brown sugar	3 c. sifted all-purpose flour
1 c. white sugar	1/2 tsp. soda

Blend Crisco with salt and sugar. Add eggs, one at a time, mixing thoroughly. Add flour and stir dry ingredients into first mixture. Shape into a roll about 2 1/2-inches in diameter. Roll in waxed paper and chill in refrigerator for several hours or overnight. With sharp knife cut thin slices of chilled dough. Place on a cookie sheet which has been greased with Crisco. Bake in a preheated 375° oven until delicately brown.

Scottish Oat Cakes

1 c. raisins	2 1/2 c. oatmeal
1/2 c. hot water	1 tsp. soda
3/4 c. butter	1 tsp. salt (opt.)
1 c. brown sugar	1 tsp. vanilla
2 1/2 c. flour	

Soak raisins in hot water. Cream butter and brown sugar. Add raisin mixture. Add remaining ingredients. Roll out to 1/4-inch thick and cut rounds. Bake on greased cookie sheet at 375° about 10 minutes.

Sour Cream Cookies

Jan Koelblinger

1 c. sugar	1/2 tsp. salt
1 c. butter (2 sticks)	2 tsp. nutmeg
1 egg	1 tsp. vanilla
1/2 c. sour cream	4 c. flour
1 tsp. soda	

Mix in order given. Chill dough overnight. Flour board and rolling pin. Try not to use too much flour. Roll dough to desired thickness, the thinner, the crispier. Dip cookie cutters in flour. Bake at 375° for 8 to 10 minutes on ungreased cookie sheets. Can frost if desired.

Christmas Sugar Cookies

1 c. butter	3 1/2 c. flour
1 1/2 c. sugar	2 tsp. cream of tartar
3 eggs	1 tsp. baking soda
1 tsp. vanilla	1 tsp. nutmeg

ORNAMENTAL FROSTING:	1 egg white, unbeaten
2 T. butter	1/2 tsp. vanilla
2 1/2 c. sifted powdered sugar	1/8 tsp. cream of tartar

To make cookies, cream butter with sugar until mixture is light and fluffy. Add eggs, one at a time, beating after each addition. Stir in vanilla. Add flour, cream of tartar, soda, salt and nutmeg to creamed mixture. Blend thoroughly. Chill dough in refrigerator for 3 to 4 hours. Roll dough out on floured surface. Cut into shapes. Bake at 375° on ungreased cookie sheets for 6 to 8 minutes. Cool on rack. Decorate with ornamental frosting.

Frosting: Cut butter into sugar until mixture resembles corn meal. Add egg white, vanilla and cream of tartar. Beat until stiff.

Sugar and Spice Cookies

Charlotte L. Bissig

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

Mix the first four ingredients. Stir in the dry ingredients. Chill the dough in the refrigerator for about an hour. Form dough into balls the size of a walnut. Bake on a greased cookie sheet for 10 to 12 minutes at 375°. Also good with a thin white frosting.

Sun Crunchies

2 c. flour	1/2 c. sugar
1/2 tsp. cream of tartar	1/2 c. packed brown sugar
1/2 tsp. baking soda	1/3 c. oil
1/2 c. margarine	1 egg
1 c. roasted, salted sunflower kernels	

Combine flour, cream of tartar and soda. Beat together margarine, sugars and oil until smooth. Add egg and beat 3 minutes. Add flour mixture and beat on low until combined. Stir in sunflower kernels. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 375° for 10 to 12 minutes.

Homemade Vanilla Wafers

1/2 c. butter	1 1/2 tsp. vanilla
2 3/4 c. flour	2 eggs
2 tsp. baking powder	1 tsp. salt
1 egg (for painting, opt.)	2 T. milk

Beat together shortening, vanilla, sugar and two eggs. Add flour, baking powder and salt alternately with milk and blend well. Knead dough with hands until smooth. Dough should be stiff. Chill until firm. Roll out on lightly floured board about 1/8-inch thick. Cut with cookie cutter and place on greased cookie sheet. Beat the other egg with a fork and paint egg over cookies. Sprinkle with colored sugar, etc. before baking. Bake at 375° for 10 to 12 minutes.

Washboards

1 c. shortening	4 c. flour
2 c. brown sugar	1 1/2 tsp. baking powder
2 eggs	1/4 tsp. salt
1/4 c. water	1 c. moist shredded coconut
1 tsp. vanilla	

Mix shortening with sugar and eggs. Stir in water and vanilla. Sift together dry ingredients and add. Mix in coconut. Chill dough. Roll into 2-inch oblong shapes. Place 2-inches apart on ungreased baking sheet. Flatten slightly. Press each cookie lengthwise with fork tines dipped in flour. Bake at 400° for 8 to 10 minutes or until lightly browned.

Whole Wheat Snickerdoodles

1 1/2 c. whole wheat flour	1/4 tsp. salt
1/2 tsp. soda	1 egg
1/2 tsp. cream of tartar	1 tsp. vanilla
1/2 c. butter	2 T. sugar
3/4 c. brown sugar	1/2 tsp. cinnamon

Stir together flour, soda, cream of tartar and salt. In mixer bowl, beat butter for 30 seconds until soft. Add brown sugar. Beat until fluffy. Add egg and vanilla. Beat well. Add flour mixture and beat until well blended. Shape into 1-inch balls. Mix sugar and cinnamon and roll the balls in the mixture. Place on ungreased cookie sheet. Flatten slightly. Bake at 375° for 8 to 10 minutes.

Best Zucchini Bars

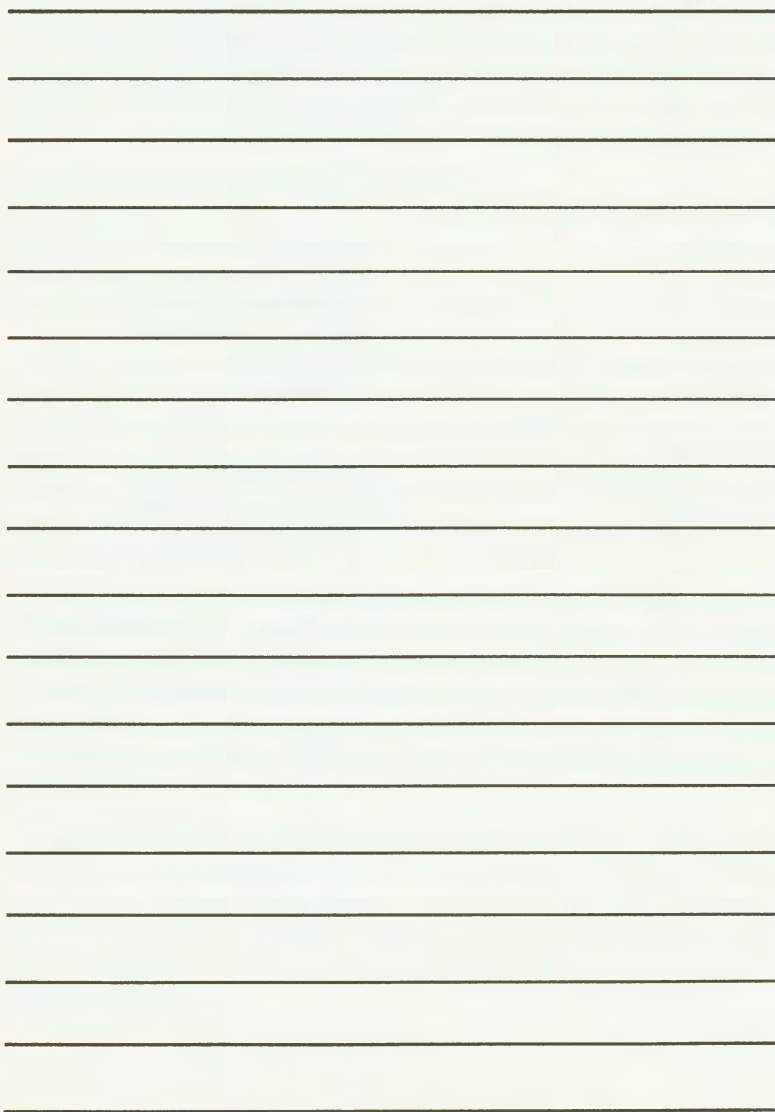
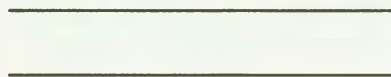
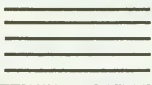
2 c. sugar	2 tsp. baking powder
1 c. oil	1 tsp. vanilla
3 eggs	2 c. shredded zucchini
2 c. flour	1 sm. carrot, shredded
1 tsp. cinnamon	3/4 c. oatmeal
1 tsp. salt	1 c. chopped nuts

FROSTING:

1/2 c. soft butter	2 1/2 c. powdered sugar
2 tsp. vanilla	3 oz. pkg. cream cheese, softened

Beat together sugar, oil and eggs. Beat in flour, cinnamon, salt, baking soda, baking powder and vanilla. Beat 1 or 2 minutes until well mixed. Fold in zucchini, carrot, oatmeal and nuts. Mix well. Pour into greased 10x15-inch jelly roll pan (or cookie sheet with sides). Bake at 350° for 10 to 15 minutes. Make frosting by beating all ingredients together until smooth. Spread frosting on cool bars.

Notes



Sweet Treats



Dessert Hints

- Add confectioners' sugar to whipping cream before beating. The whipped cream stands up well even if it is not used immediately.
- To make powdered sugar, blend 1 cup granulated sugar and 1 table-spoon cornstarch in the blender at medium speed for 2 minutes.
- To add a delightful flavor to whipped cream, add a teaspoon of strained honey or maple syrup instead of sugar. It will remain firm all day.
- Whipping cream retains its shape if when whipping you add 1/2 to 1 teaspoon of light corn syrup per half pint of cream.
- Add a tablespoon of powdered orange-flavored drink mix, such as Tang, to a cup of whipped topping for a flavorful, different taste. Good over gingerbread or pumpkin pie.
- Soak peeled apples in cold water to which 1 teaspoon of salt has been added. They will not discolor.
- A tasty sauce for baked apples can be made by mixing honey and whipped cream.
- Substitute 3/4 cup honey for 1 cup of sugar up to 1 cup total.
- When using honey, reduce the total amount of other liquids by 1/4 cup per cup of honey in the conventional recipe.
- Reduce baking temperature 25° to prevent over-browning when cooking with honey.
- To melt chocolate, grease the pan in which it is to be melted.
- A pinch of salt added to very sour fruits while cooking will greatly reduce the amount of sugar needed.
- Keep apples, bananas, pears and other fruits from discoloring when cut-up by coating them with orange juice or diluted lemon juice.

Sweet Treats

Desserts

Apple Strudel Baklava

Kathy Tollenaere

- | | |
|--|--|
| 3/4 lb. phyllo dough
(18"x16" sheets) | 1 1/4 c. melted butter or
margarine |
| 2 c. coarsely-shredded,
peeled apples | 1 c. chopped walnuts |
| 2/3 c. sugar | 1 c. chopped toasted
almonds |
| 1 tsp. finely-shredded
lemon peel | 1/4 c. raisins |
| 1 T. ground cinnamon | 2 T. lemon juice |
| | 1/2 c. honey |

Keep unused phyllo covered with damp towel while working. Lay 6 sheets of phyllo in bottom of buttered 15x10-inch baking pan, brushing each sheet with some butter or margarine. Combine remaining ingredients except honey. Sprinkle half the nut mixture over phyllo in pan. Top with 6 more sheets of phyllo brushed with butter and the filling. Top with remaining phyllo brushed with butter. Trim edges. Score into diamonds. Bake at 350° for 35 to 40 minutes.

Warm honey; drizzle over baklava. Cool. Makes 40 pieces.

Apple Strudel

Jan Koelblinger

- | | |
|-------------------|-------------------------------|
| 4 c. sifted flour | 2 eggs, slightly beaten |
| 2 c. sugar | 6 to 7 apples, pared & sliced |
| 1/2 tsp. salt | 1/2 c. sugar |
| 1 1/2 c. butter | 1/2 to 3/4 tsp. cinnamon |

Preheat oven to 350°. Combine flour, sugar and salt in a bowl; cut in butter with a pastry blender or 2 knives until mixture looks like coarse cornmeal. Add eggs and mix well. Chill. Spread 3/4 of dough in bottom of a greased jelly roll pan (15 1/2x10 1/2x1-inch). Place apple slices in rows on dough. Combine the 1/2 cup sugar and the cinnamon; mix well and sprinkle over apples. Press remaining dough flat, cut into strips and arrange crisscross fashion over apples. Bake 40 to 45 minutes, or until apples are tender. Glaze with confectioners' sugar glaze to which almonds extract has been added.

Apple Crisp

Emily Hackney

Apples to cover 9"x13"**pan, cut bite size****1 c. sugar****2 tsp. cinnamon****2 c. flour****2 c. sugar****2 tsp. baking powder****2 eggs, beaten****1 stick margarine**

Cover apples with 1 cup sugar and 2 teaspoons cinnamon. Mix flour, sugar and baking powder. Add 1 beaten egg. Crumble dry mixture over apples. Dot with margarine. Bake at 425° for 30 minutes until done.

Sugar-Free Apple Cobbler

Darlene Vorhies

6 c. thinly-sliced apples**1/2 c. uncooked rolled
oats****1/2 c. frozen apple juice
concentrate (thawed
but undiluted)****1 tsp. cinnamon****1/4 tsp. cloves****2 T. raisins (more if
desired)****1/3 c. crunchy cereal
(such as Grape-Nuts)**

Layer oats in the bottom of an 8-inch pan sprayed with non-stick vegetable spray. Add the apple slices. Combine the apple juice concentrate, cinnamon and cloves; pour over the apples and oats. Sprinkle raisins on top. Cover with foil and bake in 350° oven for 1 hour. Remove foil. Cover the top of the apples with crunchy cereal and bake an additional 10 minutes.

*You may look DOWN on your fellow man
That fact is very true ...
But that doesn't necessarily mean
They're looking UP to you.*

Caramelastic Fantastic Brownies

Barbara Bloom

14 oz. caramels	1/4 c. milk
14 oz. can sweetened condensed milk	1 1/2 c. flour
1 c. plus 1 T. shortening	1 tsp. salt
2 c. sugar	1 tsp. baking powder
4 eggs	1 c. (6 oz.) semi-sweet chocolate chips
3/4 c. cocoa powder	1 c. chopped nuts

Preheat oven to 350°. Place caramels and sweetened condensed milk in a heavy saucepan and cook over low heat, stirring often, until caramels are completely melted and mixed with milk. While caramels are cooking, place shortening in a heavy saucepan and cook over low heat until melted. Remove from heat and set aside to cool.

Beat sugar and eggs and then add cocoa powder, milk and cooled shortening. Set aside. Sift flour, salt and baking powder; add to chocolate mixture, beating well. Stir in chocolate chips and 1/2 cup nuts.

Place 2/3 of the batter in a greased 9x13-inch pan; bake 12 minutes. Remove brownies from oven and pour melted caramels over top. Sprinkle remaining 1/2 cup of nuts over caramels. Drop remaining 1/3 of the batter by teaspoonfuls evenly over brownies and, using dampened hands or a knife, smooth out top of batter. (Be careful not to burn your hands on the sides of the hot pan.) Using a knife, cut through brownie batter to marbleize.

Return pan to oven and bake for an additional 25 to 28 minutes. Remove from oven and cover with aluminum foil for 1 hour. Refrigerate with foil still on for another hour or until cooled. Cut into 1 1/2-inch or 3-inch bars. Yield: 24 brownies. Each: about 375 calories, 19 grams fat, 42 milligrams cholesterol, 170 milligrams sodium.

*If you don't have much to be thankful for,
be thankful for some of the things you don't have.*

Chocolate Eclipse

Brenda Pollak

2 T. butter	3 tsp. baking powder
2 oz. unsweetened chocolate	1 tsp. baking soda
2 c. sour milk (2 c. milk plus 2 tsp. vinegar)	1/2 tsp. salt
1 tsp. vanilla	1 c. semi-sweet chocolate chips
2 1/2 c. flour	1/2 c. plus 2 T. cocoa
2 1/4 c. brown sugar	2 1/2 c. boiling water

Preheat oven to 350°. Grease a 9x13-inch pan. Melt butter and chocolate together. In a separate pan, heat sour milk just until warm and combine with chocolate/butter mixture. In a large bowl, combine flour, 1 cup brown sugar, baking powder, baking soda and salt. Mix well and stir in chocolate chips. Pour in wet ingredients and stir. Spread in pan. Combine remaining 1 1/4 cups brown sugar with cocoa. Sprinkle over batter. Pour on boiling water. Bake 35 minutes. Serve warm.

Death By Chocolate

Joyce Leu

1 (9"x13") pan of chocolate brownies	1 lg. ctn. whipped topping
1/4 c. coffee liqueur (opt.)	8 Heath bars, crushed
2 pkg. chocolate mousse, prepared per pkg. directions	1 c. pecans, chopped

Prepare brownies. Slightly underbake. Cool brownies and poke holes in them. Pour liqueur over brownies. Crumble brownies and place half of them in a large serving bowl. Prepare chocolate mousse according to package directions and divide into two portions. Spread half of the mousse over the crumbled brownies. Spread half of the container of whipped topping over the mousse. Crush the Heath bars and sprinkle half of the Heath bars and half of the nuts over the whipped topping. Repeat the layers. Refrigerate and allow to set for several hours or overnight for flavors to mingle.

English Fruit Crumble

Kathleen Bogner

1 1/2 lb. mixed berries
and/or currants
2/3 to 1 c. granulated
sugar
3/4 c. all-purpose flour

Pinch of salt
4 T. hard butter or
margarine
1/3 c. light brown sugar
Custard sauce

Put fruit into a buttered oven-proof dish. Add sugar to taste. Sift flour and salt together, toss in butter and rub together until it resembles bread crumbs. Stir in brown sugar. Spoon the crumble over the fruit and bake in a preheated oven for 25 to 30 minutes. The top should be lightly browned and the fruit should be tender. Serve warm with warm custard.

Custard: For a quick custard, use a package adding an extra cup of milk, 1/3 cup of sugar and 1/2 teaspoon vanilla and cook according to directions.

SCRATCH CUSTARD:
2 eggs, slightly beaten
4 T. sugar
1/8 tsp. salt

1 1/2 c. scalded milk
1/2 tsp. vanilla
2 T. cornstarch, dissolved
in sm. amount water

Combine eggs, sugar and salt in scalded milk. Add cornstarch and cook in top of double boiler. Do not boil, but cook until it is thickened and coats a metal spoon. Cool slightly and add vanilla.

Easy Dessert

Geneva M. Hoadley Randall

1 can chunky fruit
1 box instant lemon
pudding

2 bananas

Drain fruit, reserve juice. Add pudding to juice and mix. Add fruit. Add bananas just before serving. Chill.

*Lots of things can be accomplished in a day -
if you don't make that day tomorrow.*

Variations of Dessert Bases for 9"x12" Pan

Mary E. Shafer

VARIATION #1:

2 c. crushed Rice Chex

1/2 c. brown sugar

1/2 c. margarine, melted

Nuts

Mix and spread over pan bottom. Bake 15 minutes at 350°.

VARIATION #2:20 graham crackers (1
pkg.), rolled med. fine

1/4 c. sugar

1/2 c. melted margarine

Mix together, spread over pan 1/2 of mixture. Use remaining for topping. Bake 25 minutes at 350°. Bake topping separately.

VARIATION #3:

1 c. flour

1/2 c. margarine

1/2 c. brown sugar

Mix, spread in bottom of pan. Bake 15 minutes at 350°.

VARIATION #4:3 egg whites plus 1 tsp.
cream of tartar

1 c. sugar

14 soda crackers, crushed

Nuts

1 tsp. vanilla

Whip egg whites and cream of tartar. Gradually add sugar and continue beating. Fold in crushed soda crackers. Add nuts and vanilla. Spread in 9x13-inch pan. Bake 20 to 25 minutes at 350°.

VARIATION #5:2 lb. lemon sandwich
cookies

Remove about 1/2 the frosting. Crush coarsely. Mix with whipped topping. Freeze. Optional: Mix in a package of cream cheese.

VARIATION #6:2 to 2 1/2 c. chocolate
cookie crumbs

1/2 c. melted margarine

Mix cookie crumbs with melted margarine. May bake 15 minutes at 350° or not. Baked makes a firmer base.

I use these bases with a variety of fillings, frozen or chilled.

Frozen Coffee-Crunch Dessert

Mrs. Robert Gamrath

1 c. vanilla wafer crumbs
(24)

2 T. melted butter

1/2 c. butter

1 c. sifted confectioners'
sugar

3 egg yolks

2 tsp. instant coffee powder

1 (1 oz.) sq. unsweetened
chocolate, melted
& cooled

1/2 tsp. vanilla

3 stiffly-beaten egg whites

3 (3/4 oz.) toffee bars,
chilled & crushed (1/2 c.)

Blend wafer crumbs and melted butter. Press into bottom of 8x8x2-inch baking pan. Cream butter and confectioners' sugar. Blend in egg yolks, coffee powder, chocolate and vanilla. Fold in egg whites. Spread over crumbs. Top with toffee bar crumbs. Freeze. Serves 6 to 8.

Peaches and Pudding Crisp

2 to 3 c. drained, canned
peaches (reserve
1/4 c. syrup)

1 T. pudding mix (dry)

1/4 c. brown sugar

TOPPING:

2/3 c. flour

1/2 c. oatmeal

1/2 c. nuts

1/4 c. sugar

1/2 tsp. salt

1 tsp. cinnamon

1 pkg. dry vanilla pudding
mix

1/2 c. butter, melted

In a 1 1/2-quart casserole, combine peaches, 1 tablespoon dry pudding mix, brown sugar and fruit syrup. Set aside. Sift flour. Combine topping ingredients in large bowl until well blended and crumbly. Sprinkle over fruit mixture. Bake at 350° for 45 to 50 minutes until deep golden brown and bubbly.

Life is what happens to you when you have other plans.

Low Calorie Yogurt Cheesecake

Teresa Mottet

2 c. yogurt cheese (see note*)	1 T. cornstarch
1 1/2 tsp. vanilla	1 whole egg & 2 egg whites
1/4 c. sugar	3/4 c. cornflake crumbs
2 drops yellow coloring	1/4 c. sugar
1 T. lemon juice	2 1/2 T. margarine
	Fruit of choice

Preheat oven to 325°. Blend yogurt cheese with vanilla, sugar, lemon juice, cornstarch, yellow coloring and the egg yolk. Let stand while you prepare the crust as follows: Blend cornflake crumbs with sugar and margarine and press into sides and bottom of a deep, 8-inch pie pan. Then beat the 3 egg whites until soft peaks form. Fold egg whites into first mixture (yogurt cheese etc.) and pour into prepared crust. Bake at 325° for 35 to 38 minutes until set. Cool, then refrigerate until chilled. Serve with fruit of your choice: strawberries, sliced peaches, etc.

***Note:** To make yogurt cheese, line a plastic strainer with double cheesecloth. Put one quart plain unflavored yogurt in strainer, set in large bowl or pan in refrigerator (cover with lid or plastic wrap) for 24 hours until the liquid drains out of the yogurt. Use as above.

Dieters Downfall

4 1/2 oz. pkg. instant chocolate pudding	6 oz. pkg. chocolate chips
1/2 c. Bisquick	6 graham crackers, finely crushed
2 eggs	3 T. melted butter
1/4 c. oil	2 T. sugar

Mix graham cracker crumbs, melted butter and sugar; combine thoroughly. Press into ungreased 9-inch pan. Sprinkle chocolate chips evenly over mixture. In a separate bowl, mix dry pudding mix, Bisquick, salad oil and eggs. Blend well until smooth. Spread immediately over chocolate chips and graham cracker crust. Bake at 350° for 20 to 25 minutes.

Swedish Kringle

Kathy Tollenaere

1 c. flour
 2 T. powdered sugar
 1/2 c. butter or margarine

3 tsp. water
 1 tsp. vanilla

Mix above like pie crust and pat in ungreased 9x13-inch pan. Bake at 325° for 10 minutes.

1 c. water
 1/2 c. butter
 1 c. flour

3 to 4 eggs
 1 tsp. almond flavoring

Bring water and butter to boiling. Add flour all at once, and beat until smooth (off heat). Add eggs, one at a time, beating after each addition. Add flavoring. Spread on crust and bake 50 to 60 minutes at 350°.

SPREAD-ON FROSTING:

1 c. powdered sugar
 1 tsp. almond flavoring

1 T. butter
 Hot milk

Rhubarb Dream Dessert

Jean Johnson

CRUST:

1 c. sifted flour

5 T. powdered sugar
 1/2 c. butter or margarine

TOPPING:

2 beaten eggs
 1 1/2 c. sugar

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

Crust: Blend together flour, powdered sugar and butter or margarine. Press mixture into a greased 7 1/2x11-inch pan and bake 15 minutes at 350°.

Topping: Mix together. Spoon onto crust and bake 35 minutes at 350°. Serve warm with whipped cream. Serves 6.

The only fair way to talk about somebody is to speak as though you knew he was listening in.

Rhubarb Dessert

Blanche Nelson

RHUBARB MIXTURE:

4 c. cut-up rhubarb
1 c. sugar

1/4 c. water
2 T. cornstarch
1 tsp. vanilla

CRUST MIXTURE:

1/2 c. flour
1 c. brown sugar

2 c. oatmeal
1 c. margarine or butter
3/4 c. walnuts

Cook together rhubarb, sugar, water and cornstarch until rhubarb is tender. Cool. Add vanilla.

Combine crust ingredients and press into bottom of 13x9-inch baking dish. Pour rhubarb mixture over top. Top with walnuts. Bake at 375° for 35 minutes.

Peach Kuchen

Cookbook Committee

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

12 peach halves
1 tsp. cinnamon
2 egg yolks
1 c. evaporated milk

Work butter, flour, baking powder, salt and 2 tablespoons of the sugar together until mixture is like cornmeal. (Whirl in food processor.) Place in ungreased 9x12-inch baking pan and pat in even layer over bottom and halfway up sides of pan. Place peach halves face down over pastry. Sprinkle mixture of cinnamon and remaining sugar over peaches. Bake 20 minutes at 375°. While baking this, mix egg yolks and evaporated milk together. Pour over kuchen and bake 30 to 40 minutes longer. Let cool slightly before serving.

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

Pumpkin Cheesecake with Maple-Bourbon Sauce

Nan Cameron

CHEESECAKE:

1 1/2 c. fine gingersnap
crumbs (about 1/2 lb.
gingersnaps)
3/4 c. chopped walnuts
or pecans
6 T. unsalted butter, melted
8 oz. pkg. cream cheese,
at room temperature
1/2 c. sugar

1/2 c. lightly-packed
brown sugar
1 tsp. cinnamon
3/4 tsp. ground cloves
1 tsp. ginger
3/4 tsp. nutmeg
1 c. pumpkin purée, fresh
or canned (not pie filling)
5 lg. eggs
1/2 c. heavy cream

Make crust: Lightly butter 10x2-inch round cake pan. Combine crumbs, nuts and butter and mix well. Press mixture into buttered pan and refrigerate 45 minutes.

Preheat oven to 350°. Make filling: Beat cream cheese until smooth. Add sugars and spices and beat until light (3 to 4 minutes). Add pumpkin purée and mix until just blended. Stir in eggs, one at a time, scraping sides of bowl after each addition. Stir in cream. Pour batter into crust and put cake pan in a roasting pan. Add hot water to roasting pan halfway up cake pan sides. Bake in center of oven until firm to touch and slightly puffed, about 50 minutes.

Let cheesecake cool on a wire rack for an hour. Cover and refrigerate at least 4 hours. When completely chilled, lower pan into a hot-water bath for 2 to 3 minutes, to loosen crust. Invert a large, flat plate on top; invert pan and remove. Put a second plate on bottom and turn it right side up. Cut with a hot knife and serve with Maple-Bourbon Sauce. Cheesecake will keep 4 days in refrigerator and 2 weeks in freezer.

MAPLE-BOURBON SAUCE:

1/4 c. maple syrup
3 T. bourbon
1 c. light cream
1/4 vanilla bean, split
lengthwise (or 1 tsp.
vanilla)

3 lg. egg yolks
3/4 tsp. cornstarch
1/4 c. sugar
1/3 c. heavy cream,
whipped

Continued on following page.

Continued from preceding page.

Combine maple syrup and bourbon in saucepan. Over medium heat, bring to a boil and cook until reduced by 1/3, about 10 minutes; set aside to cool. Put light cream and vanilla bean in large saucepan and bring to a boil. Immediately remove from heat and let bean infuse cream for 10 minutes. Remove bean and scrape pulp into cream. Whisk together egg yolks, cornstarch and sugar. Stir in 1/2 cup vanilla cream and return mixture to saucepan with rest of cream. Stirring continuously, cook over low heat until thickened enough to coat back of a wooden spoon, 5 to 8 minutes. Add reduced maple syrup and bourbon and strain through a fine sieve into a bowl set in ice. Stir until completely chilled, then fold in whipped cream.

Fruit Cobbler

Cookbook Committee

6 T. butter

1 c. milk

1 c. flour

1 qt. sweetened fruit

1 c. sugar

Pinch of salt

3 tsp. baking powder

Melt butter in 9x13-inch baking pan. Combine dry ingredients with milk to make a thin batter. Pour over melted butter. Layer well-drained fruit over batter. Bake at 350° for 30 to 45 minutes.

Maxine's Good Dessert

Geneva M. Hoadley Randall

3/4 c. graham cracker
crumbs

1/4 lb. marshmallows
(30 to 32)

2 T. sugar

1 tsp. vanilla

3 T. butter

1/4 c. crunchy peanut
butter

1 c. milk

Dream Whip

1/4 c. semi-sweet choco-
late chips

Mix graham cracker crumbs, sugar and butter and put into 9x13-inch baking dish. Bake 8 minutes at 350°. Place milk, chocolate chips, marshmallows and vanilla in top of double boiler. Heat and stir until marshmallows and chocolate chips are dissolved. Remove from heat and stir in peanut butter. Chill. Fold in desired amount of Dream Whip and pour into baked crust. Chill and serve.

Pastry Squares

- | | |
|---|-----------------------------|
| 4 c. flour | 1/4 c. warm water |
| 2 T. sugar | 2/3 c. milk, scalded |
| 1 c. oleo (2 sticks),
softened | & cooled |
| 1 pkg. dry yeast | 2 cans pie filling |

Use a 15 1/2x10 1/2-inch pan. Do not use mixer. Mix flour, sugar and oleo as for pie crust. Dissolve yeast in warm water; add cooled milk, add to flour mixture and blend well. Divide dough into 1 large and 1 smaller piece. Roll smaller piece to fit bottom of pan (will roll easily). Spread pie filling over; roll out large section and put on top. Does not have to be sealed. Bake at 350° for 30 minutes. When cool, frost with powdered sugar frosting.

Mocha Pudding

- | | |
|--|-----------------------------------|
| 3/4 c. sugar | 1/2 c. milk |
| 1 c. flour | 1 tsp. vanilla |
| 2 tsp. baking powder | 1/2 c. brown sugar, packed |
| 1/4 tsp. salt | 1/4 c. cocoa |
| 1/2 c. butter | 1/2 c. sugar |
| 1 sq. unsweetened
chocolate | 1 c. strong black coffee |

Sift 3/4 cup sugar, flour, baking powder and salt. Melt butter with chocolate. Add dry ingredients alternately with milk and vanilla. Beat until smooth. Pour into prepared 9-inch cake pan. Mix 1/2 cup sugar with brown sugar and cocoa. Sprinkle over batter. Pour coffee over top. Bake at 350° for 40 minutes. Serve warm with whipped cream.

*The only food that never goes up in
price is food for thought.*

Fruit Pizza

CRUST:

2/3 c. shortening
3/4 c. sugar
1/2 tsp. vanilla
1 egg

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

Thoroughly cream shortening, sugar and vanilla. Add egg and beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend in creamed mixture. Chill 1 hour. Roll out dough and bake at 375° until golden brown. Use 12-inch pizza pan. Cool before adding topping.

TOPPING:

1 (8 oz.) pkg. cream
cheese
2/3 c. sugar
1 med. apple
1 banana

1 orange
1/2 c. cherries
1/2 c. grapes
1/2 c. chopped pecans
1 c. Cool Whip

Beat cream cheese and sugar together and spread over cooled crust. Dice finely the apple, banana, orange, cherries, grapes and nuts. Mix with the Cool Whip. Spread on top of the crust. Refrigerate until served.

Gingerbread

(From an old cookbook)

Darlene Vorhies

1/2 c. butter, melted
1/2 c. molasses
1/3 c. sugar
1/2 c. sour milk
1 beaten egg

1 c. flour
1/2 tsp. baking soda
1 tsp. ginger
1 tsp. cinnamon
1/8 tsp. salt (opt.)

Mix molasses and sugar together; add melted butter, stirring into the molasses mixture. Add sour milk and beaten egg. Sift together flour, soda, ginger, cinnamon and salt, and add this to the molasses mixture and mix well. Pour into shallow greased 8-inch pan and bake in a 350° oven for about 30 minutes. If desired, add two squares of chocolate, grated before baking.

Gingerbread

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

Preheat oven to 250°. Grease and flour 9-inch square baking pan. Mix together all ingredients. Beat at medium speed 3 minutes. Pour into prepared pan. Bake 55 to 60 minutes, until toothpick inserted in center comes out clean. Top with whipped cream.

Zucchini Crisp

1 lg. zucchini	1/2 c. sugar
3/4 c. lemon juice	2 tsp. cinnamon
1 tsp. nutmeg	

TOPPING:	1 c. flour
1 1/3 to 1 1/2 c. brown sugar	1 c. oatmeal
	2/3 c. butter, softened

Peel zucchini; remove seeds. Slice to resemble apple pieces. Use about 8 cups of the zucchini. Put zucchini and lemon juice into large saucepan. Cover and cook over medium heat, stirring occasionally, until tender. Add nutmeg, sugar and cinnamon. Blend until sugar dissolves. Remove from heat. Pour into buttered 9x13-inch pan.

Topping: Mix together all ingredients until crumbly. Sprinkle over zucchini. Bake at 375° for 45 to 50 minutes, or until topping is golden brown.

Sweet Potato Dessert Casserole

3 1/2 c. cooked, mashed sweet potatoes	2 eggs
3/4 c. sugar	1 T. vanilla
1/4 c. milk	1/2 c. melted butter
	3/4 c. coconut

TOPPING:	3/4 c. butter
1 c. ground pecans	1/2 c. self-rising flour
1 c. brown sugar	

Mix sweet potatoes with sugar, milk, eggs, vanilla, melted butter and coconut. Pour into 2-quart buttered casserole. Spread topping over potato mixture. Bake at 350° for 25 to 30 minutes.

Candy

Temperatures and Tests For Candy

<u>Temperatures</u>	<u>Stage</u>	<u>Cold-Water Test</u>
230° to 234°	Thread	Syrup dropped from spoon spins 2" thread
234° to 240°	Soft ball	Syrup can be shaped into a ball but flattens when remove from water
244° to 248°	Firm ball	Syrup can be shaped into a firm ball which does not flatten when removed from water
250° to 266°	Hard ball	Syrup forms hard ball, although it is pliable
270° to 290°	Soft crack	Syrup separates into threads that are not brittle
300° to 310°	Hard crack	Syrup separates into hard, brittle threads

Banana Fudge

3 1/2 c. sugar	3 T. light corn syrup
1/2 tsp. salt	1 c. mashed ripe bananas
1 c. (8 oz. ctn.) light syrup	1 T. vanilla
1/2 c. butter or margarine	1/2 c. chopped walnuts

Into a heavy 2 1/2 quart saucepan turn the sugar, salt, cream, butter, corn syrup and bananas. Over moderate heat, stirring constantly, bring to a boil; over low heat continue boiling, still stirring constantly, until mixture reaches 238° on a candy thermometer. Cool without stirring until the temperature drops to 110°. Add vanilla and nuts and beat until candy becomes thick and begins to lose its gloss. Turn into a buttered 8x8-inch pan. Let stand until firm; cut into 1-inch squares.

Chocolate Covered Cherries

60 maraschino cherries	3 T. butter or margarine
3 T. corn syrup	1/4 tsp. salt
2 c. sifted powdered sugar	1 1/2 lb. chocolate bark

Drain cherries well on paper towel (overnight is best). Combine butter, corn syrup and salt; stir in powdered sugar. Don't add any other liquid. Knead until smooth. Chill. Shape a marble-sized piece of powdered sugar mixture around each cherry. The cherry must be completely covered. Place on waxed paper lined baking sheet and freeze. In heavy saucepan over hot water melt the chocolate bark, stirring constantly. Do not add any liquid to chocolate. Drop cherries one at a time into chocolate; remove immediately with teaspoon and put onto waxed paper lined baking sheet. Covered cherries must not touch one another. Place in refrigerator to harden. Store in covered container in a cool place to ripen (not refrigerator). In 2 weeks they will taste like the boughten ones.

Fudgie Scotch Pie

6 oz. semi-sweet chocolate chips	1 can Eagle Brand milk
6 oz. butterscotch chips	1 c. coarsely chopped nuts
	1/2 tsp. vanilla

Melt chocolate and butterscotch chips with milk in top of double boiler over hot water. Stir occasionally until mixture melts and begins to thicken. Remove from heat, add chopped nuts and vanilla; blend well. Chill for about 1 hour, until mixture thickens; line bottom of pan with foil and place 3/4 cup nuts in bottom. Spoon mixture in small mounds on top of nuts to form ring. Decorate with nuts and maraschino cherries.

*To do nothing is tiresome ...
one can never stop and take a rest.*

Easy Fudge with Mashed Potatoes

Blanche Nelson

**3 sq. unsweetened
chocolate**

4 T. butter or margarine

**1/3 c. unseasoned mashed
potatoes**

Pinch of salt

1 tsp. vanilla

**3 1/2 to 4 c. powdered
sugar**

Melt chocolate and butter over hot water. Blend in mashed potato, salt and vanilla; mix well. Sift sugar and add a small amount at a time, blending until no sugar is visible. When a spoon is no longer equal to the task of mixing, knead by hand (buttered), working in chopped walnuts if desired. Knead until smooth, glossy and pliable. Press into 8-inch square pan or shape into balls. Makes 1 1/4 pounds.

English Toffee

2 c. sugar

2 c. butter or margarine

6 T. water

2 tsp. vanilla

Milk chocolate bars (9 oz.)

1 c. finely chopped pecans

Combine sugar, butter and water in heavy saucepan. Cook to 300°, or hard crack stage, stirring constantly. Add vanilla. Pour into buttered 11x17-inch pan. Cool 5 minutes. Break chocolate bar in pieces; sprinkle over top. Spread as it melts. Sprinkle with nuts, pressing them lightly into chocolate. Cool; break into pieces.

Quick No-Bake Snack

Beatrice M. Kaska

1 c. honey

1 c. powdered milk

1 c. quick oatmeal

1 c. peanut butter

1 tsp. vanilla

6 sq. almond bark

Mix well and form into 1-inch balls or small rolls. If kept at room temperature overnight it will be easier to mix together. Dip one by one into melted almond bark. Cool on waxed paper.

Minted Nuts

Katherine C. Riggs

1 c. sugar
1/2 c. water
1 T. corn syrup
Pinch of salt (opt.)

6 marshmallows
1/2 tsp. peppermint extract
3 c. hickory nuts or other
nutmeats

Cook sugar, water, corn syrup and salt slowly over low heat. Remove from heat before it forms a soft ball. Add marshmallows and stir until all are melted. Stir in nuts and peppermint. Spread on a cookie sheet to cool.

Coconut Snowballs

Jan Koelblinger

2 T. butter, melted
3 T. sweetened condensed
milk
1/2 tsp. vanilla extract

1/4 tsp. almond extract
1 c. sifted powdered sugar
7 oz. flaked coconut
6 oz. pkg. chocolate chips

In large bowl, combine butter, condensed milk, vanilla and almond extracts. Gradually mix in sugar, then coconut. On waxed paper on cookie sheet, drop dough by teaspoonful to form 1 1/2-inch balls. Refrigerate 1/2 hour. Reshape into neat balls. Melt chocolate chips over hot (not boiling) water. Dip balls into chocolate; turn upside down to harden on waxed paper. Refrigerate. Serve right-side-up. Store, covered, in refrigerator. Makes 32.

Caramel Corn

Jan Koelblinger

8 oz. bag puff corn curls (found in chip section)

Place corn curls in large roaster pan. In 2-quart saucepan, cook together for 2 minutes: 1/2 pound butter (not oleo), 1 cup brown sugar and 1/2 cup light corn syrup. Add 1 teaspoon baking soda to mixture. This will cause mixture to foam; so a 2-quart saucepan is necessary. Pour caramel mixture over corn curls and stir until mixed. Place in 250° oven for 45 minutes. Stir at least every 15 minutes. Remove from oven and pour onto wax paper and break apart. Enjoy!

Caramels

Desi Avaux

2 c. granulated sugar	1/2 tsp. salt
2 c. cream	1/3 c. butter
1 c. white corn syrup	2 tsp. vanilla

In deep, heavy saucepan, cook sugar, 1 cup cream, syrup and salt for 10 minutes, stirring constantly. Add remaining cream slowly, so the mixture does not stop boiling. Cook 5 minutes more. Stir in butter, 1 tablespoon at a time. Cook slowly, stirring, to 248°. Remove from heat, add vanilla and mix gently. Pour into shallow buttered pan and cool. Turn out on board to cut and wrap.

Almost Turtles

18 oz. chocolate chips	1 tsp. vanilla
1 can sweetened condensed milk	1 lb. pecans
1 pt. marshmallow creme	1/2 tsp. salt
	1 lb. of caramels, quartered

Melt together chocolate chips, condensed milk and marshmallow creme. Stir until smooth. Stir in remaining ingredients; stir gently—not enough to melt caramels. Drop by spoonfuls onto buttered surface and let set up.

Almond Bark Cookies

(No-Bake)

Brenda Everett

2 lb. white almond bark	2 c. miniature marshmallows
1 c. chunky peanut butter	2 1/2 c. Rice Krispies
2 c. dry-roasted peanuts	

Melt almond bark in 200° oven or in double boiler. Stir in peanut butter; add rest of ingredients. Mix well; drop by teaspoons on wax paper. Makes about 5 dozen.

Optional: Can add a little coconut.

Tastes-Like Mounds Bars

2 c. graham cracker crumbs	1/4 c. sugar
1/2 c. margarine, melted	

Mix and pat into 9x12-inch pan. Sprinkle over this 2 to 2 1/2 cups Angel Flake coconut. Drizzle on 1 can Eagle Brand sweetened condensed milk. Bake for 15 to 20 minutes; do not brown. Return to oven 2 to 3 minutes to let chips melt. Spread chips over top. Nuts can be added into middle layer.

Cakes & Frostings

Easy Penuche Icing

Lois Brokken

Melt 1/2 cup butter. Add 1 cup brown sugar (packed). Boil over low heat 2 minutes; stir constantly. Cool to lukewarm. Add 1 3/4 to 2 cups powdered sugar gradually. Beat until thick enough to spread. Add cream if too thick.

I got this recipe from my mother, Dorothy Crile.

Apricot Upside-Down Cake

1 (8 3/4 oz.) can apricot
halves

2 T. butter

1/2 c. brown sugar

1 c. flour

3/4 c. sugar

1/8 tsp. salt

1 1/4 tsp. baking powder

1/2 c. milk

1/4 c. shortening

1 egg

1/2 tsp. vanilla

Drain apricots. Reserve 2 tablespoons of the apricot syrup. Use 9-inch round baking pan. Melt butter in bottom of pan. Stir in brown sugar and the 2 tablespoons of apricot syrup. Arrange apricot halves, cut side up, in the pan. In a small bowl, stir together flour, sugar, baking powder and salt. Add milk, shortening, egg and vanilla. Beat with electric mixer on low speed until combined. Then beat on medium for 2 minutes. Spread batter over apricots in pan. Bake at 350° for 40 to 45 minutes. Cool 5 minutes before inverting onto serving plate. Serve warm.

Apple Spice Cake

Joyce Leu

1/4 c. butter

1 c. sugar

1 egg

1 c. flour

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. soda

1/4 tsp. salt

2 1/2 c. diced tart apples

1/2 c. chopped nuts

2 T. hot water

1 tsp. vanilla

Cream butter and sugar. Mix in egg. Sift dry ingredients together and add to mixture. Stir in apples, nuts, water and vanilla. Bake in well-greased 9-inch square pan at 350° for 45 minutes.

Angel Food Cake

(In two sizes)

Teresa Mottet

9-inch cake:

1 c. sifted cake flour

1/2 c. sugar

1 1/2 c. egg whites

1/4 tsp. salt

1 1/2 tsp. cream of tartar

1 c. sugar

1 tsp. vanilla

1/4 tsp. almond extract

10-inch cake:

1 1/4 c. sifted cake flour

5/8 c. sugar

1 3/4 c. egg whites

1/4 tsp. salt

1 3/4 tsp. cream of tartar

1 1/4 c. sugar

1 1/4 tsp. vanilla

1/4 tsp. almond extract

Preheat oven to 325°. Do NOT grease cake pan. Sift together cake flour and smaller amount of sugar. Sift four times. Set aside. Beat egg whites in very large bowl about 30 seconds; add salt and cream of tartar and beat until they stand in soft peaks when the beater is pulled up through the mixture. Add the remaining amount of sugar, 2 tablespoons at a time, beating 15 seconds after each addition, just until sugar is blended in. Add vanilla and almond extract, stirring in gently with a spoon. Add flour mixture about 1/4 cup at a time, sifting it over the egg white mixture and folding in gently with a spoon. Pour into tube pan. Using a table knife, cut through the batter slowly and gently in a spiral pattern to remove all air bubbles which would leave holes in the cake. Bake at 325° for 35 to 45 minutes, until cake springs back when lightly touched and toothpick inserted comes out clean. Immediately after taking out of oven, invert pan, setting it up on cups or mugs, or place tube over a soft drink bottle. Let stand for 3 or 4 hours until thoroughly cooled. Run knife around inside of pan to loosen cake and turn out on plate. Frost or leave plain.

When you were a child did your heart skip a beat?

When a sweet aroma signaled a treat?

There's nothing like homemade breads and cake

Just like Grandma used to make.

Angel Food Cake

Desi Avaux

1 c. cake flour	1 1/2 tsp. cream of tartar
1 1/2 c. powdered sugar	2 tsp. vanilla/1 tsp.
1 c. granulated sugar	almond extract
1 1/2 c. egg whites (12 to 14)	

Sift together, 3 times, cake flour and powdered sugar. Beat cream of tartar, egg whites and flavoring until frothy and white. Add granulated sugar, 1 tablespoon at a time, beating after each addition. Continue to beat until it stands in peaks. Fold in the flour and sugar a few tablespoons at a time. Pour into tube pan and bake at 350° for 25 to 30 minutes. Turn over a Coke bottle to cool. When you can comfortably hold your hand on the bottom of the pan, it is ready to remove.

Golden Angel Food Cake

9 egg yolks	1/4 tsp. salt
1/2 c. boiling water	1 tsp. lemon extract
1 1/4 c. sugar	1 tsp. almond extract
2 tsp. baking powder	1 3/4 c. flour

Beat egg yolks to lemon color; slowly pour in boiling water while continuing to beat until light and foamy. Gradually fold in sugar. Sift dry ingredients. Fold in. Bake 1 hour in tube pan at 325°.

Beet Cake

1 1/4 c. flour	1/2 c. plus 2 T. butter, melted
1 c. sugar	1 T. honey
1/4 c. cocoa	2 eggs, beaten
1 tsp. soda	1 tsp. vanilla
1/2 tsp. salt	1/4 c. milk
1 tsp. lemon juice	
1/2 c. cooked beets, grated	

Combine flour, sugar, cocoa, soda and salt in bowl. Grate the beets and measure, undrained, after grating. Sprinkle lemon juice through beets. Mix remaining ingredients and add to first mixture. Beat 2 minutes. Pour into greased and floured 8-inch square pan. Bake at 350° for 45 minutes. Frost with cream cheese frosting.

Can't taste the beets; they keep the cake very moist.

Black Bottom Cupcakes

Linda Briggs

FILLING:

8 oz. pkg. cream cheese
1/3 c. sugar

1 c. chocolate chips

BATTER:

3 c. flour
2 c. sugar
1/2 c. cocoa
2 tsp. soda

1 tsp. salt
2 c. water
2 T. vinegar
2/3 c. oil
2 tsp. vanilla

Combine all ingredients for batter. Mix the filling. Fill the cupcake tins with half batter. Spoon a spoonful of filling into each. Cover with a little more batter. Bake at 350° for 15 to 20 minutes. Makes 30 cupcakes.

Carob Cake

Debbie and Dick Arnold

3 c. flour
1 2/3 c. sugar
6 T. carob
2 tsp. baking soda
2 tsp. vanilla

3/4 c. vegetable oil
2 tsp. vinegar
1 tsp. salt
2 c. warm water

Combine all ingredients at low speed for 1 minute. Mix at high speed for 3 minutes, scraping bowl frequently. Pour into greased 9x13-inch pan. Bake in preheated 350° oven for 30 to 40 minutes, or until toothpick comes out clean. When cool, frost with your favorite icing.

A very moist cake which tastes a lot like chocolate.

Mahogany Chiffon Cake

3/4 c. boiling water
1/2 c. cocoa
1 3/4 c. cake flour
1 2/3 c. sugar
1 1/2 tsp. soda

1 tsp. salt
1/2 c. salad oil
7 eggs, separated
2 tsp. vanilla
1/2 tsp. cream of tartar

Mix cocoa in boiling water and let cool. Sift into bowl: flour, sugar, soda and salt. Add oil, egg yolks and vanilla. Add chocolate mixture and beat until smooth. Beat egg whites separately, then add cream of tartar and beat until very stiff peaks. Fold into chocolate mixture. Bake in tube pan. Bake at 325° for 55 minutes, then 350° for 10 to 15 minutes.

Cloud Sponge Cake

1 T. instant coffee	1/2 tsp. cream of tartar
2 c. flour	2 c. sugar
3 tsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	1 c. finely-ground pecans or walnuts
6 eggs, separated	

Dissolve instant coffee in 1 cup boiling water; cool. Sift together flour, baking powder and salt. Separate eggs and beat whites with cream of tartar in a large bowl until soft mounds form. Add 1/2 cup of the sugar to the egg whites, a little at a time, and continue beating until very stiff. Do not underbeat. Set whites aside. Beat egg yolks until blended; gradually add remaining 1 1/2 cups sugar and 1 teaspoon vanilla. Beat at high speed until thick and lemon colored, about 5 minutes. Add dry ingredients alternately with cooled coffee to egg yolk mixture, beginning and ending with dry ingredients. Blend thoroughly. Fold in nuts. Lightly fold in beaten egg whites until evenly blended. Pour into an ungreased 10-inch tube pan. Bake at 350° for 60 to 70 minutes. Cool in pan for one hour before removing.

COFFEE ICING:

2 T. butter	1 1/2 tsp. instant coffee
2 c. sifted powdered sugar	2 to 3 T. milk
Chopped nuts (opt.)	

Cream butter. Blend in powdered sugar and instant coffee; mix well. Gradually add milk until icing is of spreading consistency. Sprinkle with chopped nuts if desired.

Sponge Cake

5 eggs	1 tsp. vanilla
1 c. sugar	1 tsp. salt
1 c. flour	1 tsp. baking powder

Beat the eggs until frothy and lemon colored. Combine with sugar into a smooth blend. Add vanilla. Sift dry ingredients about 3 times. Fold into eggs and blend. Bake in greased-floured ring or 8x10-inch pan in a 325° oven until done. Straw or toothpick inserted into center should come out dry if cake is done. Time, depending on oven, should be about 35 minutes.

Note: Recipes using a lot of eggs generally should be baked slowly.

This is a fat-free recipe.

Egg Yolk Sponge Cake

12 egg yolks	4 tsp. baking powder
2 c. sugar	2 tsp. lemon extract
1 c. boiling water	3 c. sifted cake flour
1/2 tsp. salt	

Beat egg yolk until light; add sugar gradually. Add hot water while continuing to beat. Add flour sifted with baking powder and salt. Beat thoroughly. Turn into tube pan. Bake at 350° for about 1 hour.

Chocolate Loaf Cake

1 1/2 c. butter, softened	2 c. flour
2 1/2 c. sugar	3/4 c. cocoa
2 tsp. vanilla	1 tsp. salt
5 lg. eggs	1/2 tsp. baking powder
1 1/2 tsp. instant coffee	1 c. buttermilk
1/4 c. hot water	

Cream butter, sugar and vanilla. Add eggs, one at a time, beating well after each addition. Scrape bowl frequently. Dissolve coffee in hot water. Stir together flour, cocoa, salt and baking powder. Add alternately with coffee and buttermilk to creamed mixture, beating just until mixture is blended. Divide batter equally between two well-greased 9x5-inch loaf pans. Bake at 350° for 60 to 65 minutes, until cake tester inserted in center comes out clean. Cool 10 minutes before removing from pan. Serve plain or with a scoop of ice cream and fresh fruit.

Chocolate Cherry Bundt Cake

2 c. flour	1 tsp. vanilla
3/4 c. sugar	3/4 c. oil
1 tsp. soda	21 oz. can cherry pie filling
1 tsp. cinnamon	6 oz. chocolate chips
1/8 tsp. salt	1 c. nuts
2 eggs	

Sift all dry ingredients together. Add beaten eggs, oil and vanilla. Blend thoroughly. Fold in chocolate chips and nuts and stir thoroughly. Fold in pie filling. Pour into well-greased and floured bundt pan. Bake at 350° for 70 minutes, or until tests done.

Chocolate Applesauce Cake

Carol Messer

In mixing bowl combine:

2 c. flour	1/2 tsp. salt
1 1/2 c. granulated sugar	2 T. cocoa
1 1/2 tsp. soda	

Add and mix well:

2 eggs	1 (No. 2) can (15 1/2 oz. size) applesauce or 1 c., heaping, of freshly made applesauce, unsweetened
1/2 c. vegetable oil	

Mix topping:

6 oz. pkg. chocolate chips	1/2 to 3/4 c. chopped nuts if desired
3 T. sugar	

Pour batter into prepared 9x13-inch cake pan. Sprinkle on topping and press lightly into batter. Bake at 350° for 45 to 50 minutes. Already frosted when it comes out of the oven!

Chocolate Chip Date Cake

Kathy Tollenaere

1 c. chopped dates	1/4 c. nuts
1 1/2 c. boiling water	3/4 c. shortening
1 1/2 tsp. soda	1 c. sugar
1 1/2 c. flour	2 eggs
1/2 tsp. salt	3/4 tsp. soda
3/4 pkg. (6 oz.) chocolate chips	1/4 c. sugar

Combine dates, boiling water and 1 1/2 teaspoons soda; let stand to cool. Cream shortening and sugar. Add eggs, one at a time, creaming well. Add cooled date mixture. Next add flour, 3/4 teaspoon soda and salt. Spread in 8x8-inch pan for fuller cake; 9x13-inch for bar-type dessert. Before placing in oven, sprinkle with chocolate chips, nuts and 1/4 cup sugar. Bake at 350° for 55 to 60 minutes for cake; 35 to 45 minutes for bars.

Chocolate-Peanut Butter Cake

1/2 c. softened butter	3 sq. unsweetened
1/3 c. chunky peanut butter	chocolate (melted &
1 1/2 c. sugar	cooled)
2 eggs	2 2/3 c. flour
1 1/2 tsp. vanilla	2 1/2 tsp. baking powder
1 2/3 c. milk	1 tsp. salt

Be sure butter and eggs are at room temperature. Cream butter, peanut butter and sugar for 8 to 10 minutes at medium speed. Add eggs and cooled chocolate. Thoroughly stir together flour, baking powder and salt. Add alternately with milk and vanilla to creamed mixture. Beat 30 seconds after final addition. Pour into greased and floured 9x13-inch pan. Bake 30 to 35 minutes at 350°.

FROSTING:

1 1/4 c. powdered sugar, sifted	1 tsp. butter
1/4 c. chunky peanut butter	2 T. soft butter
1/4 c. milk	1/2 tsp. vanilla
	1/2 c. chocolate chips

Cream peanut butter, soft butter and vanilla, adding powdered sugar alternately with milk. Add more milk if necessary to make spreading consistency. Spread on cooled cake. Melt chocolate chips with butter and drizzle over frosted cake.

Cream-Filled Chocolate Cake

Mary Pacha

Mix and bake a chocolate cake mix according to directions. (I prefer fudge type.) Bake in 9x13-inch pan. Let it cool completely. Remove from pan and split in half, making 2 thin layers. Using 1 cup milk with 5 tablespoons flour, cook until thick; then cool. Cream:

1/2 c. Crisco	1 tsp. vanilla
1/2 c. butter or oleo	1/2 tsp. salt
1 c. white sugar	

Add cooled milk mixture slowly and beat until like whipped cream. Spread between layers of cake. This can be frosted with a thin chocolate frosting.

Fruit Preserve Cake

- | | |
|--|-----------------------------------|
| 3 c. flour | 4 eggs, separated |
| 1 tsp. baking powder | 1 tsp. vanilla |
| 2 tsp. cinnamon | 1/2 c. buttermilk |
| 1 tsp. nutmeg | 2/3 c. cherry preserves |
| 1 tsp. cloves | 2/3 c. apricot preserves |
| 3/4 c. butter | 2/3 c. pineapple preserves |
| 2 c. brown sugar, packed
firmly | 1 c. nuts |

Cream together butter and sugar. Add egg yolks. Add vanilla. Add dry ingredients alternately with buttermilk. Stir in preserves and nuts. Beat egg whites until stiff. Fold into batter. Pour batter into greased 10-inch tube pan. Bake 1 1/2 hours at 350°. Cool 10 minutes and remove from pan.

Ho-Ho's

Bonnie Bain

CAKE:

- | | |
|-----------------------------|---|
| 2 c. sugar | 2 c. flour |
| 3/4 c. cocoa | 2 tsp. soda |
| 1 tsp. baking powder | 3/4 tsp. salt |
| 1/2 c. salad oil | 2 eggs |
| 1 c. milk | 1 c. coffee (ready to
drink) |
| 1 tsp. vanilla | |

Mix dry ingredients, then add liquids and eggs. Use sheet cake pan to bake. Bake at 350° for 40 to 45 minutes; cool. Flip out and cut in 3 long strips lengthwise and then cut strips in quarters.

FILLING:

- | | |
|--------------------------|-------------------------------|
| 1/4 lb. margarine | 1/2 c. shortening |
| 1 c. sugar | 3/4 c. evaporated milk |
| 1 tsp. vanilla | |

Beat for 8 to 10 minutes at high speed until fluffy. Add filling to top of cake and roll.

*If you haven't got time to do a job right
when will you have time to do it over?*

Hummingbird Cake

Mix together in large bowl:

3 c. flour	1 tsp. soda
2 c. sugar	3 tsp. cinnamon
1 tsp. salt	

Add but do not beat:

3 beaten eggs	1/2 c. oil
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Stir in with spatula:

1/2 tsp. vanilla	2 c. chopped bananas
8 oz. can crushed pineapple	1 c. chopped pecans

Put into 11x17-inch pan, greased and floured, and bake at 350° for 25 to 30 minutes.

FROSTING:

8 oz. pkg. cream cheese	1 lb. powdered sugar
1 tsp. vanilla	1 c. margarine

Beat until light and fluffy and add 1 cup pecans.

Mexican Fruit or Wedding Cake

20 oz. can crushed pineapple, undrained	2 tsp. baking soda
2 c. flour	2 c. sugar
1 c. chopped nuts	2 eggs

Combine ingredients and mix thoroughly with mixer. Pour into 9x13-inch cake pan. Bake at 350° for 45 minutes.

FROSTING:

8 oz. pkg. cream cheese	1 stick melted margarine
2 c. powdered sugar	1 tsp. vanilla

Mix and spread on warm cake.

Milky Way Cake

5 Milky Way bars	2 1/2 c. flour
2 c. sugar	1 c. buttermilk
2 sticks margarine	2 tsp. vanilla
4 eggs	1 c. chopped nuts
1/2 tsp. baking powder	

Melt 5 Milky Way bars and 1 stick margarine; set aside. Cream 2 cups sugar and 2 sticks margarine. Add eggs, one at a time. Add baking powder, flour, buttermilk, vanilla and nuts. Combine with Milky Way mixture. Bake in greased and floured 9x13-inch pan at 300° for 1 hour and 15 minutes.

FROSTING:

2 Milky Way bars	1 stick margarine
2 c. powdered sugar	2 T. milk

Melt all ingredients in saucepan and beat until smooth. Let cool slightly before frosting cake.

Moist Chocolate Cake

Pauline Leu

2 c. sugar	1/2 c. cold water
1/2 c. Crisco	2 c. flour
1/2 c. cocoa	1 tsp. vanilla
2 eggs	1 c. boiling water
1 tsp. soda	

Cream together sugar and Crisco. Add cocoa, eggs, cold water, flour and vanilla. Mix well and add 1/2 cup boiling water. Mix other 1/2 cup of boiling water with 1 teaspoon soda and add it last to batter. Bake at 350°. Makes a large cake. Batter is very thin. Three 9-inch layers, bake 25 to 30 minutes; 9x13-inch pan, bake 35 to 40 minutes; jelly roll pan, 20 to 25 minutes.

*Though the human tongue weighs practically nothing
it is surprising how few can hold it.*

Lemon Pudding Cake

3/4 c. sugar

1/4 c. flour

3 T. melted butter

1 1/2 tsp. lemon peel

1/4 c. lemon juice

3 beaten egg yolks

1 1/2 c. milk

3 egg whites, stiffly beaten

Stir together sugar, flour and salt. Stir in melted butter, lemon peel and lemon juice. In separate bowl combine egg yolks and milk. Stir into lemon mixture. Gently fold in stiffly-beaten egg whites. Turn into ungreased 8-inch square baking pan. Place in larger pan on oven rack. Pour hot water into larger pan to a depth of 1-inch. Bake at 350° for 35 to 40 minutes, until top is golden and springs back when touched. Serve warm or chilled.

Orange Cake

Blanche Nelson

1 orange

1 c. raisins

1 1/4 c. sugar

1/2 c. shortening

2 eggs

1 c. buttermilk

1 tsp. soda

1/2 tsp. baking powder

2 c. flour

Pinch of salt

Grind together the orange peel and raisins. Combine orange juice, sugar, eggs and shortening until smooth. Alternate adding flour, soda and baking powder with buttermilk. Add orange peel and raisins. Pour into greased and floured 9x13-inch pan. Bake at 350° for 45 minutes. Drizzle with orange juice mixed with a little powdered sugar while warm.

*Always be sure your brain is in gear
before you put your mouth in motion.*

7-Up Cake

1 box lemon-flavor cake mix	3/4 c. oil
1 box instant pudding, vanilla or lemon or pineapple flavor	4 eggs
	12 oz. btl. 7-Up

Mix dry ingredients together. Add oil and beat well. Add eggs one at a time. Gently stir in 7-Up. Pour into greased and floured 9x13-inch pan and bake at 350° for 30 to 40 minutes, or until cake tests done.

PINEAPPLE FROSTING:

16 oz. can crushed pineapple	2 eggs
1/2 c. sugar	1 tsp. vanilla
1/2 c. butter	1 c. nuts
1 T. flour	1 c. coconut

Combine pineapple, sugar, butter, flour and eggs in medium saucepan and cook over medium heat until thick. Remove from heat and stir in vanilla, nuts and coconut. Spread on cooled cake.

Pumpkin Bars

Jan Koelblinger

4 eggs	1 tsp. soda
1 c. oil	1/2 tsp. salt
2 c. sugar	1/2 tsp. nutmeg
15 oz. can pumpkin	1/2 tsp. cloves
2 c. flour	1 tsp. cinnamon
2 tsp. baking powder	1/2 tsp. ginger

Combine all ingredients and mix well. Pour into a greased and floured jelly roll pan. Bake at 350° for 25 to 30 minutes. Frost with cream cheese frosting.

FROSTING:

3 oz. softened cream cheese	2 c. powdered sugar
1/2 c. softened butter (1 stick)	1/2 tsp. vanilla flavoring

Cream together butter and cream cheese with vanilla. Slowly mix in powdered sugar. Mix well and frost.

Pumpkin Pie Cake

Cookbook Committee

3 eggs, well beaten

16 oz. can pumpkin

1 c. sugar

1/2 tsp. salt

1 T. pumpkin pie spice

1 c. evaporated milk

1 (2-layer) spice cake mix

3/4 c. melted butter

1/2 c. chopped nuts

Mix together eggs, pumpkin, sugar, salt, spice and milk. Pour into greased 9x13-inch baking dish. Sprinkle dry cake mix over top. Drizzle melted butter over top of cake, covering all of dry mix. Sprinkle with nuts. Bake at 350° for 50 minutes. Serve with whipped cream.

Pumpkin Pie Squares

Cookbook Committee

1 c. flour

1/2 c. oatmeal

1/2 c. brown sugar

1/2 c. butter

2 c. pumpkin (16 oz. can)

1 can evaporated milk

2 eggs

1/2 tsp. salt

3/4 c. sugar

1 tsp. cinnamon

1/2 tsp. ginger

1/4 tsp. cloves

1/2 c. brown sugar

(additional)

2 T. butter

1/2 c. nuts

Cream flour, oatmeal, 1/2 cup brown sugar and butter until crumbly. Press into 9x13-inch pan. Bake 15 minutes at 350°. Combine pumpkin, evaporated milk, eggs, salt and spices. Beat together and pour over crust. Bake 20 minutes at 350°. Mix 1/2 cup brown sugar, butter and nuts. Sprinkle over top of filling. Bake another 15 to 20 minutes until filling is set. Serve with whipped cream or ice cream.

*The only way to help people be what they want to be
is to accept them the way they are.*

Versatile 1-2-3-4 Cake

1 c. Crisco
2 c. sugar
3 c. flour
4 eggs

3 tsp. baking powder
1 tsp. salt
3 tsp. vanilla
1 c. sweet milk

Preheat oven to 350°. Cream Crisco and sugar together thoroughly; beat in egg for 3 minutes. Add baking powder, salt and vanilla, and mix well. Add flour and milk alternately, beginning and ending with flour. Bake for 20 to 30 minutes in three 9-inch or four 8-inch prepared cake pans.

This is a basic yellow cake which can be filled with any fruits or frosted with any frosting. Make it a white cake by using 7 egg whites (no yolks) and white vanilla. Make it a pound cake by decreasing the baking powder to 1 teaspoon.

Chocolate Frosting

Pauline Leu

1/2 c. Crisco
1/3 c. milk
1 c. sugar

1 oz. sq. unsweetened
chocolate
Pinch of salt

Mix all together. Bring to a rolling boil. Boil 1 minute. Remove from heat and beat until spreading consistency. Makes enough for 9x13-inch cake.

Chocolate Satin Icing

1 c. sugar
1/4 tsp. salt
2 oz. unsweetened
chocolate, melted

1/4 c. cornstarch
1 c. boiling water
3 T. butter

Combine sugar, cornstarch and salt in a saucepan. Add boiling water and cook, stirring constantly over low heat, until icing is thick and smooth. Add melted chocolate and butter and blend until smooth. Cool to room temperature. Spread on cakes or brownies.

Decorator Icing

6 c. sifted powdered
sugar

1/3 c. cold water

1/2 to 1 tsp. clear
flavoring

1 c. white vegetable
shortening

1/2 tsp. salt

Measure out 4 cups of sifted powdered sugar and place in a bowl. Add remaining ingredients and beat at low speed, using rubber spatula to scrape bowl while mixing. When creamy, add remaining sifted 2 cups of sugar and continue mixing at low speed until thoroughly mixed. Makes 5 cups. Will keep at room temperature in an airtight container.

Uncooked Blender Chocolate Frosting

1 c. granulated sugar

4 sq. unsweetened
chocolate

3/4 c. evaporated milk

1/2 tsp. flavoring (vanilla
or mint)

Put sugar in blender. Cover and pulverize at high speed. Add remaining ingredients and blend at high speed until thick.

Angel Sauce

5 egg yolks

1 c. sugar

1 c. dairy sour cream

1/2 tsp. vanilla

1/2 c. heavy cream,
whipped

Beat egg yolks with sugar until very light. Add sour cream. Cook over hot water in double boiler until thickened, stirring constantly. Stir in vanilla. Cool before folding in whipped cream. Serve over individual slices of angel food cake.

Chocolate Decorator Frosting

1 c. Crisco

1/8 tsp. salt

3 c. powdered sugar

1/4 c. soft butter

1 1/2 tsp. vanilla

4 sq. chocolate, melted

3 T. milk

Mix together well. Keeps good in refrigerator.

Pies

Crazy Berry Blue Pie

Helen Brokken Terrill

1 1/3 c. graham crackers,
crumbled
1/4 c. sugar

1/4 c. margarine or butter,
softened

Combine in 9-inch pie pan. Press firmly and evenly to form crust. Bake at 375° for 8 minutes.

1/4 c. cold water
1 env. unflavored gelatin
1 sm. can condensed milk
1/3 c. lemon juice

1 c. sour cream (1/2 pt.)
2 1/2 c. blueberry pie filling
(1 lb. 5 oz. can)

Put water and gelatin in small saucepan. Place over heat and stir until dissolved or clear. In medium-sized bowl, combine milk and lemon juice. Stir in gelatin mixture. Fold in the sour cream. Mix in 1 1/4 cups pie filling. Turn into crust. Refrigerate 2 to 3 hours. Garnish pie top with remaining chilled pie filling.

Fresh Peach Pie

Jean Johnson

1 c. sugar
1/2 c. flour

1/4 c. butter
Dash of nutmeg

Place half of mixture in bottom of pastry shell. Slice about 6 peaches, then remainder of crumbs. Pour 1/4 cup of water over pie. Sprinkle with nutmeg. Bake until peaches are done.

Hickory Nut Pie

Bertha Berndt

1 (9") unbaked pie shell

3 eggs, beaten until foamy

Add:

1 c. white sugar
1/2 c. corn syrup, white
1/2 c. whipping cream,
not whipped

2 T. butter, melted
1 1/2 tsp. vanilla
1/2 tsp. salt
1 c. chopped hickory nuts

Bake 40 to 50 minutes at 375°.

If you like, you could add 1/3 cup Kahlua and 6-ounces chocolate chips.

Irish Potato Pie

- | | |
|---|--------------------------|
| 1 unbaked pie shell | 3 eggs, divided |
| 3 c. mashed potatoes
(be sure they are
smooth-no lumps) | 1 1/2 c. sugar |
| 6 T. butter | 1 T. vinegar |
| 1/2 c. evaporated milk | 1/2 tsp. salt |
| | 1 T. flour or cornstarch |

MERINGUE:

- | | |
|--------------|----------------|
| 3 egg whites | 1 tsp. vanilla |
| 1/2 c. sugar | |

Mix mashed potatoes, butter, milk, egg yolks, sugar, vinegar, salt and flour or cornstarch together; beat with a mixer until smooth. Pour into unbaked pie shell and bake at 350° for approximately 45 minutes or until firm. Remove from oven. Beat egg whites, vanilla and 1/2 cup sugar until stiff and fluffy. Pour over baked pie and brown in oven. Let cool before serving.

Oatmeal Pie

- | | |
|-------------------------|----------------------|
| 2 eggs, beaten | 2/3 c. melted butter |
| 2/3 c. dry oatmeal | 1 tsp. vanilla |
| 2/3 c. sugar | Pinch of salt |
| 2/3 c. white Karo syrup | 1 unbaked pie shell |

Mix in order given and pour into a 9-inch unbaked pie shell. Bake at 350° for 60 minutes. Tastes a lot like pecan pie; especially good for those unable to eat nuts.

Milky Way Pie

- | | |
|---------------------------------------|--|
| 21 oz. can cherry pie filling | 1/3 c. finely-chopped nuts |
| 2 tsp. lemon juice | 1 unbaked 9" pie shell (may
also use graham cracker
crust) |
| 4 Milky Way (1 1/2 oz.)
candy bars | |

Add lemon juice to pie filling and put into pie shell. Thinly slice candy bars over top. Sprinkle nuts on top and bake in preheated 450° oven for 10 minutes. Reduce temperature to 375° and continue baking 10 to 15 minutes more. Cool.

Peanut Butter Pie

1 baked pie shell	2 c. milk
1 c. powdered sugar	3 egg yolks, beaten
1/2 c. peanut butter	2 T. butter
1/4 c. cornstarch	1/4 tsp. vanilla
2/3 c. sugar	3 egg whites
1/4 tsp. salt	

Combine powdered sugar and peanut butter; blend with pastry blender until it looks like biscuit mix. Spread half of mixture in bottom of pie shell. Combine cornstarch, sugar, salt, milk, vanilla, butter and egg yolks in top of a double boiler. Cook over boiling water, stirring constantly, until thick. Pour cooked filling into pie shell and sprinkle a little peanut butter mixture on top. Top with meringue made from stiffly-beaten egg whites. Sprinkle remainder of peanut butter mixture on top of meringue and bake at 325° until brown.

Rhubarb Custard Pie

Diane Goudy

Double crust pastry	1/4 tsp. nutmeg
4 c. rhubarb (cut in 1/2" pieces)	2 eggs, slightly beaten
1/3 c. flour	1 T. milk
1 1/2 c. sugar	1 T. butter

Arrange prepared rhubarb in unbaked pastry. Put flour, sugar and nutmeg into bowl and stir to blend. Add beaten eggs and milk to blended dry ingredients; mix well. Pour evenly over rhubarb pieces. Dot with butter. Cover with remaining pastry, brush with milk and sprinkle with sugar. Bake at 400° for 50 to 60 minutes.

Vinegar Pie

1 unbaked pie shell	1/3 c. butter
1 c. cider vinegar	2 T. flour
2 c. sugar	3 eggs, beaten

Mix vinegar, sugar, butter and flour in a saucepan. Boil 5 minutes. Remove from heat and let cool. Add eggs, well-beaten. Pour into unbaked pie shell and bake at 300° for 60 minutes.

Lemon Sponge Pie

1 (9") unbaked pie crust with high fluted edge	3 T. all-purpose flour
3 eggs, separated	Juice & rind of 1 lemon
1 c. sugar	1 1/2 c. milk
	3 T. butter, melted

Keep pie crust chilled while preparing filling. Beat egg whites until foamy. Add 2 tablespoons of the sugar slowly, beating until meringue forms soft peaks. Set aside. Beat egg yolks until foamy. Gradually add remaining sugar, then flour. Beat in lemon juice and rind, milk and butter. Fold in egg whites. Pour into pie shell and bake in preheated 400° oven for 10 minutes. Then reduce heat to 350° and bake an additional 40 to 50 minutes, until knife inserted in center comes out clean. Serve hot or cold.

Yummy Pie

Dee Bradley

1 can cherry pie filling	3 oz. box raspberry gelatin
3/4 c. sugar	6 bananas
1 lg. can crushed pineapple & juice	1 c. chopped pecans
1 T. cornstarch	2 baked pie shells
1 tsp. red food coloring	Whipped topping

Combine pie filling, sugar, pineapple and juice, cornstarch and food coloring. Cook until thickens; remove from heat and add Jello; cool. Add bananas and pecans. Top with whipped topping before serving.

Very, very yummy!

*Pins are about the only things that are pointed in one direction
and headed in another.*

Cream Pie

Lois Brokken

2 c. milk
 2/3 c. sugar
 1/4 tsp. salt
 1/3 c. flour or 1/4 c.
 cornstarch

3 eggs yolks
 2 T. butter or margarine
 1 tsp. vanilla

Scald 1 cup milk. Mix sugar, salt and flour or cornstarch together. Add remaining cup of milk slowly and blend. Add to the hot milk and cook over low heat until thick, stirring constantly. Beat egg yolks slightly, add some of the hot mixture, then add egg yolks to remaining hot mixture. Stir constantly and cook until thick. Remove from heat and stir in butter and vanilla. Pour into baked pie shell or crumb crust. Cover with meringue. Makes enough filling for one 9-inch pie shell.

VARIATIONS OF CREAM PIE:

Banana: Slice 2 or 3 bananas in shell, add cream pie filling and meringue.

Butterscotch: Substitute 1 cup brown sugar for the 2/3 cup white sugar; increase butter to 3 tablespoons.

Chocolate: Melt 1 1/2 squares unsweetened chocolate in scalding milk.

Coconut: Add 1 cup of grated coconut to cream filling. Sprinkle 1/2 cup coconut over meringue before browning.

Pineapple: Add 1/2 cup drained crushed pineapple to cream filling.

*My mother has a cookie jar
 Upon the pantry shelf;
 Whenever I get hungry
 I go and help myself.*

Cream Base for Cream Pies

3 egg yolks	2 c. milk OR 1 c.
1 c. sugar	evaporated milk + 1 c.
2 T. flour, heaping	water
2 T. cornstarch	2 T. butter
1 prepared 9" pie shell	1 tsp. vanilla

Mix together dry ingredients. Place egg yolks and dry ingredients in top of double boiler. Add milk and butter. Cook over boiling water, stirring constantly, until thick. Remove from heat, add vanilla and selected variation. Cool slightly. Pour mixture into baked pie shell. Top with meringue, if desired.

VARIATIONS:

Lemon pie: juice and rind of 2 lemons added to cream base.

Chocolate pie: 2 heaping tablespoons cocoa added to cream base.

Coconut pie: 2/3 cup flaked coconut added to cream base; 1/3 cup coconut sprinkled on top of meringue.

Banana pie: 2 ripe bananas, peeled and thinly sliced, placed on bottom of baked pie shell; cream base poured over top of bananas.

Pineapple pie: one 8 1/4 ounce can crushed pineapple, drained, added to cream base.

Fruit Cocktail pie: one 16-ounce can fruit cocktail, drained, added to cream base.

MERINGUE:

3 egg whites	6 T. sugar
1/4 tsp. cream of tartar	

Beat egg whites and cream of tartar until frothy. Add sugar, 1 tablespoon at a time, beating well after each addition. Spread onto slightly cooled filling and bake at 300° for 15 to 20 minutes.

*Every mother knows what side the bread is buttered on -
the side the kids drop on the floor.*

Never-Weep Chocolate Pie or Eclair Filling

Joyce Leu

1 c. sugar	3 c. warm milk
1/3 c. flour	2 sq. unsweetened chocolate, grated
3 T. cornstarch	2 tsp. vanilla
1/2 tsp. salt	2 T. butter
3 eggs yolks, beaten	
3/4 c. cold milk	

Mix sugar, flour, cornstarch, salt and blend in cold milk and egg yolks. Add 3 cups of warm milk slowly and cook until thick. Remove from heat. Add chocolate, vanilla and butter; stir until chocolate and butter have melted. Cool before putting into pie shell. Serve with meringue or whipped cream.

For different flavor, omit chocolate and add bananas or coconut.

Pie Filling

Bernita Pettit

1 1/2 c. sugar	1 tsp. vanilla
1 c. flour	1 tsp. butter or oleo
3 egg yolks (can get by with less)	3 c. milk

Put sugar, flour, egg yolks and milk in double boiler. Beat with beater. Cook until thickened, stirring and beating often. Take from heat and add vanilla and butter and put into baked pie shell.

For butterscotch: use brown sugar instead of white.

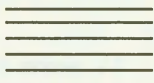
For chocolate: add 3 tablespoons of cocoa.

Never-Fail Meringue

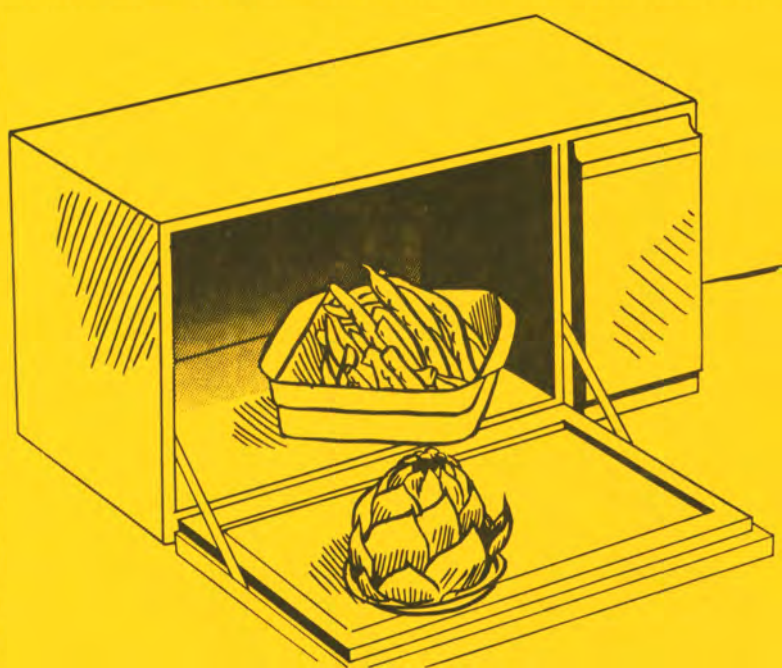
1 T. cornstarch	Pinch of salt
1/2 c. hot water	6 T. sugar
3 egg whites (at room temperature)	1/2 tsp. vanilla or almond extract
1/8 tsp. cream of tartar	

Moisten cornstarch with small amount of water. Add hot water and boil in saucepan until thick and clear; cool. Whip egg whites with cream of tartar and salt. Gradually add sugar. Beat until soft mounds form when beater is lifted. Beat cooled cornstarch slightly with mixture, then add to egg whites with flavoring and beat until smoothly blended. Pile onto pie and bake at 350° until golden brown.

Notes



Microwave



Microwave Hints

Microwave ovens are not only amazingly quick, they're amazingly versatile. Here are some favorite tips to help you make the most of your oven. (Times given are approximate.)

1. Have fresh coffee all day by brewing a pot, then refrigerating coffee in container. Want coffee? Pour cupful and heat for 1 to 1 1/2 minutes. It will taste just perked.

2. Warm baby bottles or jars of baby food. Loosen cap on bottle or remove metal lid from jar; heat about 15 to 20 seconds or until warm.

3. Heat brandy for flaming desserts in a glass measuring cup for 10 to 15 seconds. Pour over dessert; light.

4. Soften hard ice cream in a few seconds. This will make it easier for you to serve.

5. For better barbecues, microwave-cook chicken pieces until partially done, then finish on grill. They'll be moist, have charcoal flavor.

6. Reheat cold fruit pie for a few seconds for "fresh from the oven" flavor.

7. Dry fresh bread when you need croutons or crumbs. One quart of cubes in a rectangular dish will dry in 6 to 7 minutes. Stir a few times.

8. For warm, damp towels - after eating finger foods - wet washcloths with water/lemon solution, wring out, fold or roll, heat in wicker basket.

9. In seconds, soften butter, cheese spread, cream cheese to be spreadable.

10. Quick-cook chicken parts you need for salads, sandwiches, main dishes; cook in covered casserole.

11. Reheat leftover cooked waffles, pancakes. Two refrigerated pancakes on a plate heat in about 35 seconds; two waffles in about 25 seconds.

12. Toast almonds in a glass dish with butter, heating them until nuts are lightly browned. Stir occasionally.

13. Dry herbs the fast way in the oven. Place a few sprigs of 1/2 cup leaves between paper towels and heat for about 2 minutes, until dry and crumbly. Exact timing depends on the herb.

14. To separate slices of cold bacon easily, heat the package for a few seconds.

Microwave

Christmas Oyster Stew

1 pt. fresh oysters	1/2 tsp. white or black
1 pt. half & half	pepper
1/2 tsp. salt	6 T. butter
1/2 tsp. Worcestershire	
sauce	

Drain liquor from oysters. Add liquor to half and half in 2-quart casserole or measure. Microwave on HIGH, covered, 8 to 9 minutes, stirring once during cooking. Add oysters, salt, Worcestershire sauce and pepper. Microwave on HIGH 1 1/2 to 2 1/2 minutes or until oyster edges begin to curl.

To serve, place 1 tablespoon butter in each of 6 soup bowls and add stew. Do not overcook or oysters will be tough.

Quick Minestrone Soup

3 slices bacon, cut up	8 oz. can kidney or pinto
1 sm. onion, chopped	beans
1 clove garlic, minced	1/4 c. small shell macaroni
1 carrot, sliced thin	1 1/2 tsp. beef bouillon
1 stalk celery, chopped	granules
1/4 c. chopped zucchini	1/4 tsp. pepper
Grated Parmesan cheese	Parsley
1/2 of 16 oz. jar spaghetti	Water
sauce	

In 2-quart casserole cook bacon, covered, on HIGH about 2 1/2 minutes or until almost crisp, stirring once. Add onion and garlic. Cook, covered, for 2 minutes or until onion is tender. Drain; set aside. In same casserole combine carrots, celery and 1 tablespoon water. Cook, covered, for 2 to 3 minutes or until vegetables are tender. Stir in 3 cups water, bacon-onion mixture, spaghetti sauce, beans, macaroni, bouillon granules and pepper. Cook, covered, for 10 minutes, stirring once. Add zucchini. Cook, covered, for 5 to 8 minutes more or until macaroni is tender. Ladle into soup bowls. Sprinkle each serving with parsley and Parmesan cheese. Makes 3 to 4 servings.

Greek Lemon Soup

4 c. chicken broth

1/3 c. rice

2 c. cooked chicken

2 lg. eggs

3 T. lemon juice

1 T. chopped fresh dill

1 T. chopped parsley

In a microwave-safe, 2-quart casserole, place broth. Cover with plastic wrap; vent. Cook on HIGH 8 to 10 minutes, or until boiling. Add rice, cook, covered, on HIGH 7 minutes. Add chicken and cook, covered, on HIGH 5 minutes longer until rice is done. In medium bowl, beat eggs with lemon juice. Whisk in some of the hot broth; return to casserole; cook, covered, on MEDIUM 3 minutes; stir in dill and parsley. Makes 4 servings.

Cabbage Soup

Hilma Biddle

8 slices bacon, chopped

**2 med. cloves garlic,
crushed**

1 lg. onion, chopped

**1 lg. new potato, pared
& cut in 1/2" cubes**

1/2 tsp. dried dill weed

4 c. shredded cabbage

**28 oz. can crushed
tomatoes**

**2 (10 1/2 oz. each) cans
beef broth**

Place bacon in microwave safe, 3-quart casserole; loosely cover with waxed paper. Cook on HIGH 4 minutes, or until browned, stirring once. Remove with slotted spoon; set aside. To drippings, add garlic, onion, potato and dill weed. Cover; vent; cook on HIGH 5 minutes, stirring occasionally. Stir in cabbage; cook on HIGH 5 minutes longer. Stir in broth, tomatoes and their juice, 1 1/2 cups water and 1/8 teaspoon pepper. Cover; vent; cook on HIGH 5 minutes, or until soup is hot and vegetables are tender. Before serving, add bacon.

*Two things are bad for the heart -
Running up stairs and running down people.*

Double Cheese and Cauliflower Soup

1 sm. head cauliflower
broken into flowerets
(4 c.)

2 c. water

8 oz. pkg. cream cheese

1/2 c. potato flakes or buds

8 oz. jar sharp American
cheese spread

1/2 of 2 1/2 oz. jar dried
beef, rinsed & chopped

Combine cauliflower and 1/2 cup of the water. Microcook, covered on HIGH for 8 minutes, stirring once. Remove from oven. Set aside. Do not drain. In 2-quart casserole, combine cream cheese, cheese spread, beef, potato flakes and remaining water. Cool uncovered, for 10 to 12 minutes or until mixture is smooth and cheeses are melted, stirring once. Stir until well blended. Stir in the undrained cauliflower. Cook 2 to 3 minutes more. Makes 4 main dish servings.

Grand Meat Loaf

1 lb. lean ground beef

2 carrots, shredded

1/2 c. chopped onion

1/2 c. corn flake crumbs

2 T. minced green pepper

2 tsp. chopped pimento

1/2 c. milk

1 egg, beaten

1 tsp. Worcestershire
sauce

1 tsp. salt

1/4 tsp. pepper

1/4 tsp. oregano

Combine all ingredients. Mix well. Shape into loaf. Use glass loaf pan. Cover with waxed paper. Microwave on HIGH for 10 to 12 minutes, turning occasionally. Drain. Let stand 5 minutes before cutting.

*It's not advisable to tell everything you know,
but it's best to know everything you tell.*

All-American Meat Loaf

1 1/2 lb. ground beef	2 T. horseradish
3/4 c. oatmeal	1 1/2 tsp. salt
1 med. onion, chopped	1/4 tsp. pepper
1 c. catsup	2 tsp. prepared mustard
1/4 c. milk	3 T. brown sugar
2 eggs, beaten	

Combine ground beef, oatmeal, onion, 1/2 cup catsup, milk, eggs, 1 tablespoon horseradish, salt and pepper in large bowl. Mix well. Spoon into 10-inch microwave-safe ring mold. Microwave on HIGH for 12 to 15 minutes. Let stand for 15 minutes. Combine mustard, 1 tablespoon horseradish, brown sugar and 1/2 cup catsup. Mix well. Turn out meat ring onto glass serving platter. Pour glaze over. Microwave on HIGH for 3 minutes to heat glaze.

Stuffing

1 1/4 c. finely chopped celery (include some leaves)	1/2 to 1 tsp. poultry seasoning
2 T. chopped parsley	1 tsp. salt
1/2 c. finely chopped onion	1/8 to 1/4 tsp. pepper
1/4 c. butter	1 tsp. paprika
1 tsp. sage	1/2 c. chicken broth or water
1/2 tsp. basil	8 c. day-old bread cubes

Place celery, parsley, onion and butter in 4-cup measure. Cook on HIGH 2 1/2 to 3 minutes or until vegetables are tender. Stir in remaining ingredients except bread cubes. Place bread cubes in large bowl. Pour vegetable mixture over bread cubes. Stir lightly with fork. Stuff an 8 to 10-pound turkey and proceed. Or cook stuffing separately in 2 1/2-quart casserole by microwaving on HIGH, covered, 3 to 4 minutes or until hot, stirring with fork once during cooking.

Pizza Pizzazz

Poached Eggs

Kerri Kuhlman

8 oz. can pizza sauce
4 eggs
2 English muffins

1/4 c. shredded mozzarella
or grated Parmesan
cheese

Pour sauce into a pie plate. Cook on HIGH until bubbly, 3 or 4 minutes. Break eggs, one at a time, and let them slide into the sauce. Prick yolks with a toothpick. Cover with plastic wrap, turning back a corner. Cool until almost set, 2 to 3 minutes. May need to turn dish after 1 or 2 minutes for even cooking. Let eggs stand a minute or two, if necessary, to finish cooking.

Creamy Spinach

10 oz. pkg. frozen
chopped spinach
1 c. sm. curd cottage
cheese
1 tsp. salt

1/3 c. grated Parmesan
cheese
1 egg, beaten
Grated Swiss cheese

Cook spinach according to package directions. Drain thoroughly. Combine cooked spinach, cottage cheese, salt, Parmesan cheese and egg. Mix well. Pour into 6-cup ring mold. Microwave on HIGH for 4 to 6 minutes, rotating dish twice. Let stand for 5 minutes. Turn out. Sprinkle with Swiss cheese.

Spicy Beets

16 oz. can diced beets
1 c. water
2 T. cornstarch
1 T. sugar

1/2 tsp. cinnamon
1/4 tsp. ginger
1/2 tsp. salt
1 T. butter

Make sauce from water, cornstarch, sugar, cinnamon, ginger, salt and butter. Combine in 2-cup measure. Microwave on HIGH 2 to 2 1/2 minutes until bubbly and thick. Stir twice. Pour over beets. Microwave on HIGH, covered, 5 to 7 minutes until hot.

Chow Mein

1 lb. ground pork or beef	4 oz. can mushrooms
1 lg. onion, thinly sliced	3 beef bouillon cubes
1/4 c. soy sauce	2 T. cornstarch
Dash of pepper	4 c. thinly-sliced celery
16 oz. can bean sprouts	2 oz. jar pimento (opt.)

Microwave ground meat on HIGH 5 minutes or until no longer pink, stirring once to break up meat. Add soy sauce and pepper. Set aside. Drain liquid from bean sprouts and mushrooms into separate casserole. Add bouillon and cornstarch to liquid. Stir well. Microwave on HIGH 3 minutes, until mixture is bubbly and thick, stirring once. Add to beef; cover and set aside. Place celery in casserole used for sauce. Microwave on HIGH for 3 to 5 minutes, until done as desired. Add to beef mixture. Add bean sprouts, mushrooms and undrained pimento. Stir well. Microwave on HIGH about 3 minutes or until hot. Serve with chow mein noodles or rice.

Pizza Casserole

1 lb. ground beef	1 c. chopped onion
1/3 c. green pepper, chopped	1/8 tsp. garlic salt

Microwave 5 1/2 to 6 minutes on FULL POWER. Add:

2 c. pizza sauce	1 c. water
4 oz. can mushrooms, drained	2 c. uncooked noodles (5 oz.)
1 c. chopped pepperoni	

Return to microwave oven and cook 14 to 16 minutes. Stir twice. After removing from microwave, top with 1 cup (4 ounces) mozzarella or Monterey Jack cheese.

*Dieting simply proves that people will go to
great lengths to avoid great widths.*

Zucchini Lasagna

1/2 lb. ground beef or pork
 1/4 tsp. garlic powder
 3/4 c. chopped onion
 6 oz. can tomato paste
 1 tsp. dried basil
 3/4 tsp. dried oregano
 1/2 tsp. dried thyme
 1/8 tsp. pepper
 1 tsp. salt

1 beef bouillon cube
 3/4 c. water
 1 1/2 lb. zucchini
 1/2 c. fine, dry bread
 crumbs
 1 1/2 c. cottage cheese
 8 oz. mozzarella cheese
 1/2 c. grated Parmesan
 cheese

Place ground meat, garlic and onion in 2-quart casserole. Microwave on HIGH 3 minutes, stirring halfway through cooking. Stir in tomato paste, seasonings, bouillon and water. Microwave on HIGH 5 minutes, stirring once. Set aside. Peel zucchini if skin is tough; remove any large seeds. Cut zucchini into 2 1/2-inch pieces, then slice lengthwise as evenly as possible, 1/4-inch thick. Place 2 layers of zucchini in 8x12-inch baking dish. Cover entire bottom of dish. Cover with plastic wrap and microwave on HIGH for 5 minutes. Drain well. Place 2 tablespoons of meat sauce in bottom of 8x12-inch dish. Add 1 layer of cooked zucchini, half of crumbs, half of cottage cheese. Top with all of mozzarella cheese slices. Spoon on half or remaining meat sauce and all of remaining cottage cheese. Top with remaining zucchini, crumbs, remainder of meat sauce. Cover with waxed paper. Microwave on HIGH 12 to 15 minutes or until zucchini is tender when pierced with a fork, rotating dish halfway through cooking. Sprinkle with Parmesan cheese. Let stand, covered, 15 minutes.

Microwave Gravy

2 c. turkey or chicken or
 beef broth or bouillon
 3 T. cornstarch

Salt & pepper
 1 T. fat drippings or
 butter or margarine

Use wire whisk or fork to gradually stir cornstarch into broth until smooth. Stir in salt and pepper. Microwave, uncovered, on HIGH 6 minutes or until boiling, stirring a couple of times. Stir in drippings until blended. May add soy sauce for richer flavor or color and/or herbs to taste.

pudding in a Mug

1 T. cornstarch

2 tsp. sugar

2/3 c. milk

2 tsp. milk chocolate or
semi-sweet chocolate
chips

1/4 tsp. vanilla

Combine cornstarch and sugar in microwave-safe mug. Mix in milk. Stir until smooth. Microwave on HIGH, uncovered, 2 to 2 1/2 minutes or until mixture boils and thickens, stirring 2 to 3 times. Add chocolate chips and vanilla. Stir until melted. Cool. A 1-cup glass measuring cup works good for this.

Fruit Salad

Jean Johnson

3 oz. pkg. vanilla
pudding mix (not instant)

1 (15 1/2 oz.) can pineapple
chunks in own juice

10 oz. can mandarin
oranges

2 med. bananas, sliced
Maraschino cherries

Pour pudding in 1 1/2-quart casserole. Use pineapple juice, add orange juice to make 1 cup. Microwave 3 to 4 minutes. Add pineapple and oranges. Refrigerate 1 hour. Stir in bananas. Garnish with cherries.

May use fresh apples, pears and oranges. Also, a cup of Cool Whip makes a nice addition.

Cooked Salad Dressing

3/4 c. water

1/2 c. cider vinegar

2 eggs

2 T. flour

2 tsp. salt

1 T. dry mustard

1 c. sugar

2 T. butter

1/2 tsp. celery seed or dill
weed (opt.)

Place water, vinegar, and eggs in 1-quart measure or deep bowl, beat with whisk or mixer until well mixed. Add flour, salt, dry mustard and sugar. Beat well. Microwave on HIGH about 3 more minutes until thickens, beating well after each minute of cooking. Mixture will be thin but will thicken after chilling. Keep in refrigerator up to 2 weeks. Use for potato salad, cabbage, leaf lettuce or fresh spinach. Makes 2 cups.

For potato salad, add dill weed instead of celery seed.

French Apple Pie

1 c. flour
1 T. sugar

6 T. margarine, room
temperature
1 egg yolk

Cut margarine into flour and sugar. Add water and egg yolk. Mix lightly into ball. Roll between sheets of waxed paper. Peel off top sheet of waxed paper. Invert crust over pie plate and peel off remaining waxed paper. With fork, prick sides of pie shell. Microwave 3 to 4 minutes. Cool. Chill crust at any time in process that crust becomes too soft to handle. Use 10-inch glass pie plate.

FILLING:

5 med. peeled, sliced
cooking apples (5 c.)
2/3 c. sugar

1 T. flour
1 tsp. cinnamon
1 T. lemon juice

Combine above ingredients and arrange in pie shell.

TOPPING:

1 c. flour
1/2 c. brown sugar

1 tsp. cinnamon
1/2 c. margarine

Cut flour, sugar, and cinnamon into margarine until the texture of small peas. Sprinkle over apples. Microwave 8 to 10 minutes or until apples are tender.

Dutch Apple Loaf

1 3/4 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 c. sugar
1/2 c. oil

2 eggs
1/4 c. sour milk or
buttermilk
1 1/2 c. chopped apples
Cinnamon & sugar mixture

Mix dry ingredients. Add remaining ingredients, except cinnamon and sugar, and mix well. Grease 9x5-inch loaf pan. Sprinkle with cinnamon and sugar mixture. Pour batter into pan and microwave 9 minutes at HALF POWER and 1 minute at FULL POWER. Makes 1 loaf or can be cooked in a ring mold.

Brunch Bonbons

1 c. quick oats, uncooked	1 egg
3/4 c. brown sugar	1/4 c. oil
1 1/2 tsp. soda	1 c. buttermilk
1/2 tsp. salt	Melted margarine
1/2 c. chopped nuts	Cinnamon & sugar
1 1/4 c. flour	mixture

Combine dry ingredients, add liquids and stir. (Batter may be kept in refrigerator 7 to 10 days).

To make bonbons, drop 1 teaspoon of batter into candy-size paper liners placed in egg cartons. Microwave 1 minute for 6. Brush tops with melted margarine. Sprinkle with cinnamon and sugar mixture. Or, if desired, omit melted margarine and sprinkle cinnamon and sugar on batter before microwaving.

Coffee Bars

1/2 tsp. instant coffee	1/2 tsp. soda
1 egg	1/2 tsp. salt
1/2 c. oil	3/4 c. chopped pecans
1 tsp. vanilla	6 oz. chocolate chips
1 c. brown sugar	1/2 c. water
1 1/2 c. flour	

Place coffee in 1/2 cup water and heat. Combine egg, oil and vanilla. Mix well. Add coffee. Mix well. Add brown sugar. Mix well. Sift flour, soda and salt together. Add to coffee mixture. Blend until smooth. Spread into 8x12-inch glass baking dish. Sprinkle with pecans and chocolate pieces. Microwave on LOW for 7 to 8 minutes. Rotate. Microwave on HIGH for 3 to 4 minutes longer. Cool. Cut into bars.

Swift Shortcakes

1/4 tsp. salt	1/4 c. margarine
3 T. sugar	1/3 c. milk
1 tsp. baking powder	1 egg, beaten
1 c. flour	

Combine salt, sugar, baking powder and flour. Cut in margarine until crumbly. Combine milk and egg in small bowl. Blend in flour mixture. Use microwave muffin pan. Microwave on LOW for 3 minutes. Rotate pan. Microwave on HIGH for 2 to 3 minutes more or until no longer doughy.

Microwave Peach Cobbler

29 oz. can peach slices, undrained	Cinnamon & sugar mixture
1 T. butter	1 T. lemon juice
1 T. cornstarch	1 c. Bisquick
1 to 2 T. sugar	1 T. sugar
1/4 c. water	1 egg, beaten
	1 T. butter, melted

Place peaches and 1 tablespoon butter in microwave-safe 2-quart casserole. Combine cornstarch and 1 to 2 tablespoons sugar in small bowl. Gradually stir in water and lemon juice. Add to peaches, stirring well. Microwave on HIGH 8 to 9 minutes, covered, or until boiling and thick, stirring twice.

Combine Bisquick and 1 tablespoon sugar. Add egg and melted butter, stirring with fork until well mixed. Drop by small spoonfuls around edges of hot peach mixture, leaving center open. Microwave 3 1/2 to 4 1/2 minutes or until top looks almost dry. Sprinkle with sugar and cinnamon. Serve warm.

Can substitute a 29-ounce can of some other fruit or 4 1/2 cups cooked fruit and juice for peach slices.

Press Here

*The tabs I'm supposed to PULL always rip,
And those labeled LIFT most often slip.
The keys on cans don't want to unwind,
And jars marked UNSCREW bind.*

*Strings on sacks for unraveling don't.
Dots directing PUNCH OUT won't.*

*PUSH and PRESS create distress
And, with CUT HERE, cause a mess
Which I suppose is why I propose a plan;
Simple signs saying OPEN IF YOU CAN!
Author Unknown*

Fresh Apple Cake

1/4 c. shortening

1 c. sugar

1 egg

1 1/4 c. flour

1 tsp. soda

1 1/4 tsp. cinnamon

1/4 tsp. nutmeg

2 c. finely-chopped apples
(leave peel on if it's in
good shape)

Sugar & cinnamon mixture

Use 6-cup ring mold or 2-quart casserole with glass set upright in center. Sprinkle light with sugar and cinnamon, tipping dish to coat all sides. Cream shortening and sugar. Beat in egg, mixing well. Add dry ingredients and apples. Mix well. Pour into prepared ring mold, spreading evenly. Microwave on HIGH 6 1/2 to 7 1/2 minutes or until cake pulls away from sides of dish in any one place, rotating once after 4 minutes. Let dish stand on flat surface 5 minutes. Invert onto serving plate. Sprinkle lightly with more sugar and cinnamon, if desired. Serve warm with vanilla ice cream and/or warm Honey Butter Sauce.

HONEY BUTTER SAUCE:

1/3 c. honey

2 T. evaporated milk or
half & half

1/3 c. butter

3/4 c. powdered sugar

Combine all ingredients in 2-cup measure. Cook on HIGH 45 seconds. Beat well. Microwave on HIGH 1 1/2 to 2 minutes or until boiling. Stir well. Serve warm over apple cake. Makes 1 cup.

Microwave Pie Crust

1/2 c. butter, softened

2 T. sugar

1 c. flour

Mix all ingredients until crumbly. Spread evenly in microwave-safe pie plate. Microwave, uncovered, on HIGH 5 to 6 minutes or until it starts to brown. Stir twice while cooking. Press firmly into bottom and sides of pie pan. Set aside to cool before filling.

Crunchy Topping

1/2 c. butter	2 c. oatmeal
1/2 c. sunflower seeds (unsalted)	1/3 c. grated Parmesan cheese
1/3 c. wheat germ	1/4 tsp. garlic salt

In 9-inch pie plate, melt butter on HIGH. Stir in remaining ingredients. Cook, uncovered, on HIGH 8 to 9 minutes until golden brown, stirring every 2 minutes; cool; store in refrigerator. Sprinkle on baked potatoes, vegetables or salads.

Toasted, Buttered Almonds

Heat 2 tablespoons butter or margarine in 9-inch glass pie plate 45 seconds to 1 minute until melted. Stir in 1/4 cup slivered almonds, tossing to coat. Microwave on HIGH for 3 to 4 minutes, until lightly browned, stirring a couple of times. Remove from oven and let stand 2 minutes before using.

Pale Face Crunchies

1 c. butterscotch chips	1/2 tsp. salt (opt.)
1/2 c. milk chocolate chips	1/2 c. coarsely-crushed wavy potato chips
3/4 c. dry-roasted peanuts	

Combine butterscotch chips and chocolate chips. Soften at 50% POWER for 2 to 2 1/2 minutes. Stir after each minute. Fold in peanuts, salt and potato chips. Drop by small teaspoonfuls onto waxed paper. Cool until set.

Peanut Butter Cups

1/2 c. peanut butter	6 oz. (3 c.) almond bark (chocolate, or one each chocolate, white & butterscotch)
2 1/2 to 3 T. butter	
1/4 tsp. salt	
3/4 c. plus 2 T. powdered sugar	
1 c. semi-sweet chocolate chips	

Mix together peanut butter, butter, salt and powdered sugar. Set aside. Soften bark and chips in 2-cup glass measure on HIGH for 1 1/2 to 2 minutes. Mix thoroughly. Place on small amount of chocolate mixture in bottom of a small paper candy cup. Add about 1 teaspoon of peanut butter mixture, then cover with additional chocolate. If chocolate mixture begins to thicken, re-warm to keep a soft consistency. Makes about 45 candies.

Heath Bites

3/4 c. dark brown sugar
1/2 c. butter

1/2 c. chocolate chips
1/2 c. chopped nuts

Microwave sugar and butter in 4-cup glass measuring cup for 1 1/2 to 1 3/4 minutes or until mixture is hot and bubbly. Stir until the butter and brown sugar are well blended. Cook on MEDIUM-HIGH (70%) for 4 to 6 minutes or until 280° is reached. When mixture reaches 280°, pour and spread mixture onto a buttered cookie sheet. Heat chocolate chips until softened, about 90 seconds. Spread over candy. Sprinkle with nuts. Let stand at room temperature until chocolate has set. When cool, break into pieces.

Red Licorice See-Through Candy

2 c. sugar
3 T. cold water
1 c. corn syrup (light)

Few drops red food coloring
1 T. anise extract

Combine sugar, water, food coloring and syrup in 2-quart glass measure. Cover and microwave at 60% POWER for 8 minutes. Uncover and continue cooking on HIGH for 10 minutes or until 320° on candy thermometer. Add 1 tablespoon anise extract and stir. Immediately pour onto a large cookie sheet and let cool. When cold, break into bite-size pieces.

Choco-Cherry Delights

1 1/2 lb. white almond bark
6 oz. semi-sweet
chocolate chips
1 tsp. almond extract
Chocolate cut up

1 tsp. cherry extract
3 T. maraschino cherry
juice or milk
5 drops red food coloring

In a mixing bowl, microwave 2/3 of white almond bark and chocolate chips for 3 minutes; stir until smooth. Pour half of mixture onto metal cookie sheet and spread out in about 8x12-inch area; refrigerate. Leave remaining chocolate at room temperature. In small bowl, microwave remaining almond bark about 2 minutes or until melted. Add extracts and food coloring. Mixture will stiffen. Add maraschino juice and beat well. Microwave 30 seconds and mix until smooth. Spread over cooled chocolate layer and refrigerate until firm. Spread remaining chocolate mixture on top. Leave out at room temperature to set. Cut in small diagonal shapes by cutting in long parallel lines crossed by diagonal cuts.

Soft Caramels

1 c. margarine
2 1/4 c. brown sugar
1 c. + 1 tsp. corn syrup

14 oz. can sweetened
condensed milk
1/8 tsp. salt
1 1/2 tsp. vanilla

Microwave margarine and brown sugar for 1 minute. Add other ingredients except vanilla, cover with plastic wrap and microwave 10 minutes on 2/3 POWER, uncovered, stirring every 4 minutes for about 12 minutes or until mixture reaches 240° on candy thermometer. Mix in vanilla. Beat if mixture has separated. Pour into greased 8x12-inch pan. Let cool. Cut into squares and wrap individually in waxed paper.

For dipped caramels, melt chocolate almond bark in mixing bowl, about 3 minutes. Stir and continue heating, checking after each minute, until chocolate is smoothly melted. Roll each caramel into a small ball and drop into melted chocolate. Lift out with fork or slotted spoon. Place on waxed paper to cool.

Sweet and Spicy Pecans

2 T. margarine
1/4 c. brown sugar
1/2 tsp. cinnamon
1/4 tsp. salt

1/4 tsp. nutmeg
1 T. water
2 c. pecan halves

Melt margarine. Add remaining ingredients. Stir until pecans are well-coated. Microwave, uncovered, on HIGH for 4 to 5 minutes or until pecans are toasted and glazed, stirring 2 or 3 times. Spoon pecans in single layer onto waxed paper. Cool.

Haystacks

6 oz. chocolate chips
6 oz. butterscotch chips

3 oz. chow mein noodles
1 1/2 c. peanuts

Combine chocolate and butterscotch chips in glass dish. Microwave on HIGH for 2 minutes. Stir until smooth. Add noodles and peanuts. Stir until well-coated. Drop by teaspoonfuls onto waxed paper. Refrigerate until firm.

Butterscotch Candy

1 c. sugar

1 c. dark corn syrup

1 tsp. vinegar

1/4 c. butter (do not substitute)

1 tsp. vanilla

Place sugar, syrup, vinegar and butter in 2-quart bowl; stir. Microwave on HIGH 4 minutes or until boiling; stir well. Microwave on HIGH 6 to 7 minutes or until hard-crack stage. Start testing for doneness after 6 minutes of cooking, using cold water test or candy thermometer at 300°. Stir in vanilla. Do not beat. Pour immediately into 9x13-inch metal pan. Do not spread. When hard, break into small irregular pieces. Store in airtight container.

Creamy Chocolate

Mint Melts

Jan Koelblinger

1 1/2 lb. white almond bark coating

1 c. (6 oz.) semi-sweet real chocolate chips

1 tsp. peppermint extract

4 drops green food coloring

3 T. whipping cream (not whipped)

Line a 12x8-inch dish with wax paper, leave sides high. (A 9x13-inch pan may be used, the mints will be thinner.) Combine 2/3 of the almond bark coating and all the chocolate chips in a 4-cup glass measure. Microwave on HIGH 2 1/2 to 3 1/2 minutes, until mixture is thickened. Stir and spread 1/2 of mixture in the bottom of the dish; refrigerate until set, about 20 minutes. Reserve remaining mixture. Place remaining almond bark in 2-cup glass measure; microwave on HIGH 1 1/2 to 2 1/2 minutes until softened. Stir in extract and food coloring (mixture will get thick). Mix in cream until spreadable. Spread over chilled chocolate; chill until set. Spread the reserved chocolate mixture on top and chill. Lift from pan onto wax paper and cut at room temperature.

Note: If you don't have a microwave oven, prepare mixtures in the top of a double boiler over hot (but not boiling) water until chocolate is melted.

Potpourri



Clean-up Tips

APPLIANCES:

- To rid yellowing from white appliances, try this: Mix together 1/2 cup bleach, 1/4 cup baking soda, and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.
- Instead of using commercial waxes, shine with rubbing alcohol.
- For quick clean-ups, rub with equal parts water and household ammonia.

BLENDER:

- Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.

BREADBOARDS:

- To rid cutting board of onion, garlic or fish smell, cut a lime or lemon in half and rub the surface with the cut side of the fruit.
- Or, make a paste of baking soda and water and apply generously. Rinse.

BURNT AND SCORCHED PANS:

- Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.
- Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, 1/2 cup vinegar, and 1 cup water for 10 minutes. Re-season pan with salad oil.

CAN OPENER:

- Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.

CLOGGED DRAINS:

- When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain following by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.
- Coffee grounds are a no-no. They do a nice job of clogging, especially if they get mixed with grease.

DISHES:

- Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwater. The vinegar will cut the grease and leave your dishes sparkling clean.

Potpourri

A Guide to Common Can Sizes

No. 300	14 to 16 oz.
No. 303	16 to 17 oz.
No. 2	18 to 20 oz.
No. 2 1/2	29 oz.
No. 10	104 to 117 oz.

Reducing Recipes

To make half a recipe, use exactly one-half of each ingredient. If the divided recipe calls for less than 1 egg, beat the whole egg, measure with a tablespoon, and divide. Leftover egg can be used for scrambled eggs or sauces. Baking pans should measure 1/2 the area of those for whole recipes.

Increasing Recipes

To double a recipe, use exactly twice the amount of each ingredient. Add an extra minute for beating cakes. Use twice as many pans of the same size as indicated in the original recipe or double the pan area. Be sure batter is the same depth in each pan to insure the same baking time and temperature.

Sour Cream Substitute

3/4 c. cottage cheese	1/2 tsp. lemon juice
1/4 c. non-fat plain yogurt.	1 env. Equal

Mix in blender until smooth; store in refrigerator for one week.

Homemade Egg Beaters

6 egg whites	1 T. oil
1/4 c. non-fat dry milk powder	Yellow food coloring

Combine and blend well. Store in refrigerator for up to one week. Use 1/4 cup of mixture to replace 1 whole egg.

Shoe-Leather Marinade

1/4 c. soy sauce	1 1/2 tsp. powdered ginger
3 T. honey	3/4 c. salad oil
2 T. vinegar	1 lg. onion, chopped
1 1/2 tsp. garlic powder	

Mix all together. Let stand 4 hours. Soak meat overnight, if possible, turning occasionally.

Sweetened Condensed Milk

1/2 c. boiling water	1/2 c. sugar
3 T. butter	1 1/2 c. dry milk powder

Combine in blender. Let mix set until it thickens. Refrigerate. Makes an amount equal to 1 can of milk.

To Convert Regular Flour to Self-Rising Flour

For every cup of regular flour, add 1 teaspoon of baking powder and 1/2 teaspoon of salt.

Pumpkin Pie Spice

1/2 tsp. cinnamon	1/4 tsp. ginger
1/8 tsp. allspice	1/8 tsp. nutmeg

Use these amounts to substitute for each teaspoon of pumpkin pie spice called for in a recipe.

Poultry Seasoning

2 T. parsley flakes	1 T. oregano
1 tsp. sugar	1 T. marjoram
1 tsp. white pepper	1 T. thyme
1 T. rosemary	1 T. ground ginger
1 T. celery salt	

Combine ingredients and store in container with tight-fitting lid. Use amount desired in cooking or frying poultry. Makes 1/3 cup mix.

Taco Seasoning

2 tsp. chili powder	1 tsp. paprika
1 1/2 tsp. ground cumin	2 tsp. parsley
1 tsp. onion powder	1/2 tsp. garlic salt
1/2 tsp. ground oregano	

This substitutes for 1 package of taco seasoning.

Homemade Taco Seasoning, Version 2

2 tsp. chili powder	3/4 tsp. garlic salt
1 1/2 tsp. paprika	1/2 tsp. salt
1 1/2 tsp. cumin	Dash of cayenne pepper
1 tsp. onion powder	

Combine all ingredients. Replaces 1 package (1 1/4 oz.) of taco seasoning mix.

Seasoned Salt

1 c. salt	1/2 tsp. onion powder
2 tsp. dry mustard	2 1/2 tsp. paprika
1 tsp. garlic powder	1 1/2 tsp. oregano

Mix together and store in airtight container. Use to season oil and vinegar dressing, meats, fish or vegetables.

Salt Substitute

1 tsp. chili powder	2 T. dry mustard
2 tsp. ground oregano	6 T. onion powder
2 tsp. black pepper	3 T. paprika
1 T. garlic powder	3 T. poultry seasoning

Tastes great! Use in place of season salt.

Salt of the Earth

1/2 tsp. cayenne pepper	1 tsp. parsley
1 T. garlic powder	1 tsp. savory
1 tsp. basil	1 tsp. mace
1 tsp. marjoram	1 tsp. onion powder
1 tsp. thyme	1 tsp. black pepper
1 tsp. sage	

Combine ingredients in a shaker and use on meats, fresh vegetables, or salads as a healthful salt substitute.

Cajun Spice Mix

Hilma Biddle

1 T. salt	1/2 T. thyme
2 tsp. garlic powder (not garlic salt)	1/2 T. oregano
1 T. black pepper	1 T. paprika
1 tsp. cayenne pepper	2 tsp. onion powder

Combine ingredients. Mix well and store in an airtight glass container.

Creole Seasoning Salt

1 (26 oz.) box salt	1 oz. btl. garlic powder
1 1/2 oz. ground black pepper	1 oz. btl. chili powder
2 oz. btl. ground red pepper	1 oz. ctn. Accent (MSG)

Mix well and use like salt. Use generously on everything.

Cornmeal Shake and Bake

1 c. cornmeal	1 tsp. paprika
1 c. flour	1 tsp. onion salt
1 c. fine dried bread crumbs	1/2 tsp. black pepper
1 c. wheat germ	1/2 tsp. herb of your choice (thyme, sage, oregano, etc.)
1 tsp. seasoned salt	

Mix well and store in covered jar in a cool place. Wonderful for chicken or fish.

Sweet and Spicy Mustard

5 T. dry mustard	Dash of red pepper
1/2 c. sugar	2 eggs, beaten
1 T. all-purpose flour	1/2 c. vinegar
1/2 tsp. salt	1 T. butter or margarine

Combine mustard, sugar, flour, salt and red pepper in top of double boiler. Add eggs and vinegar, blending thoroughly. Place over boiling water; cook, stirring constantly, until thickened. Add butter or margarine and stir until melted. Cool mixture, then store in a jar in refrigerator. Sweet and Spicy Mustard adds a distinctive flavor to cold cuts and sandwiches. It is delicious in potato salad. Yields 1 1/3 cups.

Gravy

RICH GRAVY FOR ROASTS:

Pour fat from roasting pan into liquid measuring cup, leaving browned bits to enhance gravy flavor at the bottom of the pan. Into 2-quart saucepan, pour 1/2 cup of drippings (supplemented with butter or margarine if there's not enough). Discard remaining fat. Then add 1 cup water or bouillon to roasting pan; stir and scrape to loosen browned bits. Over medium heat, gradually stir 1/4 cup all-purpose flour into fat in saucepan until smooth. Stirring constantly, cook until mixture is slightly browned. Slowly stir in liquid from roasting pan. Add 1 cup water and heat to boiling. Continue stirring until mixture thickens. Add salt and pepper to taste. Makes 2 cups.

The fastest way to make gravy for roasts is in the microwave oven. In 4-cup measure, with whisk, stir 1/4 cup drippings with 1/4 cup all-purpose flour until smooth. Fill measuring cup with water or broth to 2-cup line. Cook on HIGH for 2 minutes; beat with whisk until smooth. Continue cooking for 1 to 2 minutes longer, until mixture comes to a boil; stir well. Season to taste. Makes 2 cups.

SMOOTH GRAVY FOR PAN-FRIED MEATS:

Remove meat from pan and pour drippings into 1-cup liquid measure. If necessary, add butter or margarine to make 1/4 cup drippings. Return drippings to skillet. Over medium heat, stir 1/4 cup all-purpose flour into hot drippings until smooth. Cook, stirring constantly until mixture is lightly browned. Gradually stir in 2 cups water, bouillon or milk. Heat to boiling and continue stirring until mixture is thickened. For thinner gravy, use 2 tablespoons each of fat and flour to 2 cups liquid.

PERFECT POT-ROAST GRAVY:

Remove meat and vegetables from pan and pour liquid into 4-cup measure. Let stand until fat rises to top; spoon off fat and discard. Measure liquid and return to pan. For medium-thick gravy, use 2 tablespoons all-purpose flour to each cup liquid. Heat pan liquid over medium heat until simmering. Meanwhile, in cup, mix desired amount of flour with twice as much cold water until smooth. Gradually stir mixture into simmering liquid and cook, stirring constantly, until thickened.

Continued on following page.

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GRAVY FOR BRAISED MEATS:

You must thicken pan liquid. Measure pan liquid and add enough water, bouillon or milk to make 1 cup liquid per pound of uncooked meat. Heat. For each cup liquid, mix 2 tablespoons all-purpose flour with 1/4 cup water until smooth. Gradually stir mixture into pan liquid and cook over medium heat, stirring constantly until thickened. Season to taste.

SAVORY BROWN STEWS:

The pan liquid is usually thick enough to serve as gravy. But the liquid for light stews may need extra body. First measure pan liquid, then return to pan to heat. In a cup, mix until smooth, 1 tablespoon all-purpose flour with 1/4 cup water for each cup of liquid. Slowly add mixture to pan liquid and cook over medium heat, stirring constantly, until thickened. Season to taste.

BBQ Sauce

Ingrid Ruddy

32 oz. inexpensive catsup

1 jalapeño pepper

1 c. brown sugar

1 cayenne pepper

1 c. molasses

3 garlic cloves

1 lg. onion, chopped

Liquid smoke

In blender place the onion, jalapeño pepper, cayenne pepper and cloves; purée. Place the catsup, brown sugar and molasses in a heavy saucepan. Add blended items and simmer for 15 to 20 minutes. Add 1 teaspoon liquid smoke and stir in well. Cool and bottle.

Puffy Batter for Chicken or Fish

1 c. flour

1 tsp. baking powder

1 tsp. sugar

1/2 tsp. salt

1 egg

1 c. milk

Mix all ingredients thoroughly. Par-boil chicken 30 minutes. Cool and remove bones. Dip into batter and fry in 1 quart of oil heated to 400° until golden brown.

Caramel Sauce

1 c. + 2 T. brown sugar
 1/2 c. light cream
 2 egg yolks, beaten
 Chopped pecans (opt.)

2 T. butter
 1 tsp. vanilla
 Pinch of salt

In top of double boiler, stir together the brown sugar, light cream, egg yolks, butter, vanilla and salt. Cook mixture over gently-boiling water, stirring constantly, until mixture thickens. Cool before serving, stirring in pecans, if desired. This recipe may be doubled. Extra sauce keeps for a long time in refrigerator. When using, re-heat in microwave or over hot water. Delicious over vanilla ice cream.

Butterscotch Sauce

1 1/4 c. dark brown sugar
 2/3 c. light corn syrup
 1 tsp. vanilla

1/4 c. butter
 1/2 c. evaporated milk or
 half & half

Cook brown sugar, corn syrup and butter in double boiler until thickened. Remove from heat and cool. Stir in milk (or half & half) and vanilla. Keeps well in refrigerator. Makes 1 pint.

Low(er) Cal Hot Fudge Sauce

Cookbook Committee

1/2 c. unsweetened cocoa
 powder
 1/4 c. cornstarch
 1/2 tsp. vanilla

1/2 c. buttermilk
 1 c. skim milk
 Artificial sweetener equal
 to 16 tsp. sugar

Combine cocoa powder and cornstarch in saucepan, pressing out lumps. Gradually whisk in buttermilk, then skim milk. Cook over medium heat; cool to lukewarm, 10 minutes. Stir in artificial sweetener and vanilla. Serve immediately.

1 tablespoon = 16 calories.

*People seldom improve when they have no
 model but themselves to copy.*

Lemon Butter Sauce

Hilma Biddle

2 sticks margarine	1 tsp. Worcestershire sauce
1 T. grated onion	1/4 c. lemon juice
1/2 tsp. salt	2 tsp. Parmesan cheese
1/2 tsp. pepper	Paprika, celery salt,
1 clove crushed garlic	Tabasco & parsley flakes, to taste

Combine and simmer a few minutes. Use on meat or chicken.

Horsey Sauce (For Roast Beef)

1 c. mayonnaise (not salad dressing)	1 T. sugar
	3 T. Kraft creamy horseradish

Mix all well and keep refrigerated. Makes about 1 1/4 cups.

Whole Wheat Pizza Crust

1 to 1 1/2 c. white flour	1 c. very warm water (120° to 130°)
1 1/2 tsp. salt	2 T. oil
1 pkg. yeast	2 c. whole wheat flour

Mix 1 cup white flour, salt and yeast. Add water and beat at medium speed 2 minutes. Add oil and 1/2 cup of whole wheat flour. Beat 2 minutes on high, scraping bowl. Stir in remaining 1 1/2-cups whole wheat flour and enough white flour to make stiff dough. Knead 5 minutes on floured surface. Let rise in greased bowl for 30 minutes. Punch down, roll out and let rest for 10 minutes. Bake at 450° for 8 to 10 minutes before spreading on sauce and toppings. After adding toppings, bake 8 to 10 minutes more or until done. Crusts may be pre-baked, wrapped and frozen for 4 to 6 weeks. Makes 14-inch crust or, rolled thinner, makes 2 smaller crusts.

Refrigerator Pickles

7 cucumbers, sliced thin	1 c. sliced onions
1 T. salt	2 c. sugar
1 c. white vinegar	1 tsp. celery seed

Mix cucumbers, onions and salt together and let stand for 1 hour; drain. Dissolve sugar in vinegar. Add celery seed. Pour over cucumber mixture and refrigerate. These will keep for several weeks in the refrigerator.

Sweet Dill Pickles

1 qt. dill pickles (drain
off brine & cut up
pickles)

1 c. vinegar
2 c. sugar

Bring vinegar and sugar to boil and pour over pickles. Seal and let stand at least 7 days before using.

Beer Nuts

1 lb. raw Spanish peanuts
1 c. sugar

1/2 c. water

Boil all ingredients together until completely crystallized. Place on buttered cookie sheet. Sprinkle with salt. Bake at 300° for 30 minutes. Stir and salt twice during baking period. Cool; store in airtight container. Do not double recipe.

Cooked Dressing for Potato Salad

1/4 c. sugar
1/4 c. water
1/2 c. mayonnaise

1/4 c. vinegar
2 eggs

Boil sugar, water, vinegar and eggs until thickened. Cool before adding mayonnaise.

Homemade Ranch Dressing

Cookbook Committee

2 c. real mayonnaise
1 T. onion salt
2 tsp. parsley flakes
1 tsp. vinegar

2 c. buttermilk
2 tsp. garlic salt
1/4 tsp. pepper

Mix all ingredients. Blend well but do not use an electric blender.

Fruit Dip

1 (3 3/4 oz.) pkg. instant
vanilla pudding
1 c. milk

1 c. dairy sour cream or
plain yogurt
Fresh fruit, cut up

In small bowl, beat pudding and milk about 1 minute. Add sour cream. Stir to blend, about 1 minute more. Store in refrigerator until serving time. Serve with bananas, strawberries, cantaloupe, peaches, pears, apples, etc. cut into bite-size pieces. Makes 2 cups.

Super Fruit Salad Dressing

1 (3 3/4 oz.) pkg. instant
vanilla pudding mix
1/4 c. sour cream
1 1/2 c. milk

1/3 c. frozen orange juice
concentrate, thawed
(undiluted)

In a small mixer bowl, combine dry pudding mix, milk, and orange juice concentrate. Beat at low speed until well blended. Beat in sour cream. Cover and chill. Use with any combination of fruit, adding just enough dressing to coat the fruit. This dressing may be stored in the refrigerator for about 2 weeks.

Dad's Raw Potato Sandwich

2 slices bread
1 med. raw potato, peeled,
sliced thin
1 lg. onion slice

Richard Leu (In Memory of Iliff Leu)

Prepared mustard
Butter
Salt

The correct order of assembly is critical to the proper enjoyment of this sandwich. Spread butter on one slice of bread. Place slice of onion on the buttered bread slice. Place layer of sliced potato on the onion. Sprinkle potatoes with salt. Spread mustard on the other slice of bread and place on top of potatoes.

My father often prepared this sandwich to the delight of his children and guests, and to the horror of his wife.

Crockpot Apple Butter

3 qt. applesauce
3 to 4 c. sugar

2 tsp. cinnamon
1 tsp. ground cloves

Put all together in crockpot. Cook on high for 4 hours, covered, then uncover and cook 4 hours more. Stir occasionally. Amount of sugar depends on the tartness of the apples.

Cream Cheese Sandwich Spread

6 oz. softened cream
cheese
1/2 c. mayonnaise
2 T. olive llquid (from jar)

Dash of pepper
1/2 c. chopped pecans
1 c. finely-sliced
salad olives

Mix softened cream cheese with remaining ingredients. Mix thoroughly. Will keep in refrigerator for several weeks.

Whole Wheat Sesame Crackers

1 3/4 c. whole wheat flour
1 tsp. baking powder
1/4 tsp. salt

3 T. sesame seeds
1/2 c. skim milk
1/2 c. corn oil

In medium bowl, stir together flour, baking powder, salt and sesame seeds. Stir in milk and oil until dough forms. Lightly knead on floured board until smooth, about 1 minute. Divide dough into quarters and work with 1 piece at a time. Roll out, paper thin, to an 8x12-inch rectangle. Cut into squares. Use wide metal spatula to place onto ungreased cookie sheets. If desired, sprinkle tops lightly with salt. Bake in preheated 400° oven until lightly browned. Cool completely before storing in airtight containers. To roll dough very thin, use rolling pin forcefully.

*Think how smart we'd be if we retained as much
of what we read as of what we eat.*

Toasty Cheese Crackers

2 c. shredded Cheddar cheese	3 T. water
1/2 c. Parmesan cheese	1 c. flour
1/2 c. butter or margarine	1/4 tsp. salt
	1 c. oatmeal

Beat together cheeses, butter and water until well blended. Add flour and salt; mix well. Stir in oatmeal, mixing until thoroughly blended. Shape dough into 12-inch roll. Wrap securely; refrigerate until thoroughly chilled, for 4 hours or overnight. Cut into 1/8-inch to 1/4-inch slices. Flatten slightly after placing on lightly-greased cookie sheets. Bake at 400° for 8 to 10 minutes, or until edges are light golden brown. Immediately remove from cookie sheet and cool on wire rack. Makes about 6 dozen crackers. Dough may be stored up to one-week in refrigerator.

Cornmeal Cheddar Crackers

1 c. flour	1 c. finely-grated Cheddar cheese
1/2 c. whole wheat flour	1 egg
3/4 c. oatmeal	1/4 c. oil
1/4 tsp. baking powder	1/4 c. water
1/2 tsp. salt	
1/4 tsp. cayenne	

Combine flours, cornmeal, baking powder, salt and cayenne and toss with your hands. Add grated cheese and toss again, distributing the cheese evenly. In separate bowl, lightly beat together egg, oil, and water. Make a well in dry ingredients, then add liquids, mixing with your hands until the dough form a ball. Dust with flour, then roll very thin. Cut and transfer to baking sheet sprayed with baking spray. Bake at 375° approximately 15 minutes. Watch carefully.

*Do not worry about whether or not the sun will rise;
be prepared to enjoy it.*

Sesame Rye Thins

1 c. whole wheat flour	1 tsp. baking powder
1 c. all-purpose flour	3/4 c. warm water
1 c. rye flour	2 T. oil
2 T. sesame seeds	1 T. honey or sugar
1 1/2 tsp. salt	1 tsp. active dry yeast

Combine dry ingredients and toss together with your hands or a fork. In a separate bowl, combine remaining ingredients and let set for 5 minutes, until yeast has dissolved. Make a well in dry ingredients, then add liquids. Mix with your hands until dough forms a ball. Add more water, if necessary, 1/2 teaspoon at a time. Dust dough with flour, then roll out very thin. Cut and transfer to baking sheets which have been sprayed with baking spray. Bake at 350° approximately 20 minutes. Watch carefully.

Spicy Apple Syrup

1 c. cold water	1/4 c. sugar
1 (6 oz.) can frozen, unsweetened apple juice, thawed	1 1/2 T. cornstarch
	1/2 tsp. cinnamon
	1/2 tsp. vanilla

Stir together in saucepan over medium heat until mixture simmers and turns clear, about 10 to 12 minutes. Serve warm over ice cream, pancakes or waffles.

Never-Fail Syrup

Lucille Kurtz

1 c. white syrup	1 c. water
1 c. brown sugar	Pinch of salt
1 c. white sugar	Maple flavoring

Stir together syrup, sugars, water and salt in a saucepan and slowly bring to a boil, stirring occasionally. Let boil 5 minutes. Add maple flavoring to taste. Makes a little over a pint. This syrup keeps well without turning to sugar.

Old-Fashioned Ice Cream Soda

1/4 c. cold milk
2 to 3 T. chocolate syrup
2 scoops chocolate ice
cream

1 c. (approximately) chilled
club soda or seltzer
water

Pour milk into a 12-ounce glass. Add chocolate syrup; stir until well mixed. Add scoop of ice cream and a little soda and stir briskly, mashing the ice cream.

Jalapeño Pepper Jelly

Bonnie Bain

6 jalapeños, seeded &
chopped
1 green bell pepper,
seeded & chopped
vinegar
4 c. sugar

3 oz. liquid pectin (do not
substitute powder for
liquid)
1 tsp. green food coloring, 1 c.
or amount for desired
color

Sterilize 4 small (8-ounce) jelly jars; keep hot. Line strainer with 2 layers of cheesecloth and set aside. In blender or food processor process peppers and vinegar until puréed. In saucepan, combine pepper mixture and sugar. Stirring constantly, bring mixture to a rolling boil over high heat. Stir in pectin and bring to a boil that can't be stirred down. Continue to stir and boil hard for 1 minute. Remove from heat and skim foam off surface. Add food coloring. Strain through cheesecloth, pressing with metal spoon into clean bowl. Pour liquid into sterile jars and seal. Makes about 4 cups.

Tomato Raspberry Jam

Cookbook Committee

5 to 8 ripe tomatoes
2 c. sugar

1 (3 oz.) pkg. raspberry
gelatin

Skin tomatoes; peel and cut up, removing core. Boil for 15 minutes. Measure 2 cups of the boiled tomatoes into saucepan. Add sugar. Stir until dissolved. Boil for 13 minutes. Remove from heat and add dry gelatin powder. Stir until dissolved. Pour into jars and seal. Freeze or refrigerate until ready to use.

Hot Fruit

- | | |
|------------------------------------|--|
| 1 can cherry pie filling | 1 (16 oz.) can sliced peaches |
| 1 (16 oz.) can sliced pears | |
| Graham cracker crumbs | 1 (20 oz.) can pineapple chunks |

Drain fruit well. Combine fruit with pie filling. Pour into buttered casserole and top with graham cracker crumbs. Bake at 350° for 20 minutes. Delicious served as a brunch side dish.

Castor Oil Cookies

- | | |
|--------------------------|--------------------------|
| 1 c. sugar | 1/2 tsp. salt |
| 1 c. molasses | 1 tsp. soda |
| 1 c. milk | 2 tsp. ginger |
| 1/2 c. castor oil | All-purpose flour |

Combine all ingredients, using enough flour to make a dough that can be rolled. Roll out and cut into desired shapes. Bake at 450° for 5 to 7 minutes. Yields about 3 dozen. Two of these cookies are equal to a dose of castor oil. Children love them and eat them readily.

Miscellaneous Non-Edible

My Favorite Sandwich

Dagwood Bumstead

- | | |
|-------------------------------|---|
| 3 lg. onions | 1 meat loaf (Blondie's Saturday night special) |
| 1 head lettuce | 1 entire ham |
| 4 tomatoes, sliced | 1 fried egg (over easy) |
| Assorted cheeses | 1 string of sausages (no need to separate) |
| Assorted vegetables | 1 gal. mayonnaise |
| Assorted olives | 1 jar pickle relish |
| 1 lobster tail | 1 tin sardines in oil |
| 1 eagle talon | 1 btl. ketchup |
| 1 fish | 1 btl. each sweet & hot mustard |
| 1 pot spaghetti (cold) | |
| 1 lb. bacon | |
| 1 loaf bread | |

Slice onions and cheese. Arrange whichever ingredients you choose in whatever order you choose between slices of bread. Feel free to add whatever else you have in your refrigerator. Best when eaten between midnight and 4 A.M.

Cinder Plant (Not for human consumption)

4 T. liquid bluing or food coloring

4 T. water

Brick, coal or charcoal

4 T. ammonia

1 T. salt

Few drops red food coloring

Break a brick or coal or charcoal into walnut-size pieces. Mix remaining ingredients and pour over pieces of brick. Let stand undisturbed several weeks. Makes a colorful plant.

Crystal Garden

6 T. water

6 T. salt

6 T. bluing

1 T. ammonia

Mix water, salt and bluing. Let stand for 1 hour. Add ammonia and stir briskly. Pour over porous brick or rock. For color, add non-oil base food coloring. As mixture evaporates, add salt water. Do not move garden as crystallization will be disturbed.

Bread Clay (Not for consumption)

8 pieces white bread,
crust removed

1/2 tsp. liquid detergent

6 T. white glue

Knead bread with glue and detergent until mixture becomes non-sticky. Separate into portions and tint with food coloring. Shape. When done, brush with equal parts glue and water for a smooth appearance. Let dry overnight. Paint if desired with acrylic paint or plastic spray or nail polish.

Creative Clay (Not for consumption)

1 lb. baking soda

1 1/4 c. cold water

1 c. cornstarch

Food coloring (opt.)

Mix soda and cornstarch together. Add water. Cook and stir over low heat until consistency of mashed potatoes. Remove from heat and cover with damp cloth until cool enough to handle. Use for playdough or jewelry shaping, or roll out to make ornamental cookies. Clay dries very hard. Store unused portion in plastic bag to keep from drying out. Clay may be colored with food coloring added to the water, or painted with tempera when dry.

No-Cook Play Dough (Not for consumption)

1 c. salt	1 c. flour
1 T. salad oil	Food coloring (opt.)
Water	

Mix dry ingredients; add oil. Add food coloring to water. Slowly add water until desired consistency is reached.

Silly Putty (Not for human consumption)

White glue	Tempera paint (opt.)
Liquid starch	

Mix equal parts of glue and starch. Tint if desired. Stir until it forms a ball. Manipulate the putty in your hand until any extra liquid drains off. Store in plastic bag or covered container in refrigerator when not in use.

Play Dough (Not for human consumption)

1 c. flour	1 T. vegetable oil
1/2 c. salt	1 c. cold water
2 T. cream of tartar	Food coloring (opt.)

Mix all ingredients in saucepan. Cook over medium heat about 5 minutes, stirring constantly, until thick. Knead until smooth. When cool, store in plastic bag. Will keep for several months.

Cinnamon Ornaments (Not for consumption)

1 c. ground cinnamon	1 tsp. ground nutmeg
1 tsp. allspice	1 c. applesauce
1 tsp. ground cloves	

Mix together all dry ingredients. Add applesauce, a little at a time. Mixture should have consistency of play dough so you can work it with your hands. If mixture is too dry, add 1 to 2 more tablespoons of applesauce. Roll dough out 1/4-inch thick on ungreased surface. If dough is too sticky, sprinkle working surface and dough with more ground cinnamon. Use sharp-edged cookie cutters to cut desired shapes. Place on level surface to dry. Air dry for 4 to 5 days. Ornaments lighten in color as they dry.

Decorative Bread Dough

1 c. salt

4 c. flour

1 to 1 1/4 c. water

Mix ingredients and knead about 20 minutes, or until the desired consistency. Dough can be used in any creative way. Baskets may be made by weaving dough onto outside of glass baking dish. To make ornament, roll dough and cut out with cookie cutters. Prick to prevent air bubbles. Dampen to make pieces stick together. Bake at 300° until golden brown. Paint with acrylic paint, if desired. Varnish and dry.

Salt Dough Ornaments

2 c. salt

1 c. cornstarch

2/3 c. water

1/2 c. cold water

Stir and boil salt and water. Stir in cornstarch dissolved in cold water. Cook until thick. Roll out dough with cornstarch on table using rolling pin. Cut with cookie cutters. Dry and decorate with paint, glitter, etc.

Simmering Potpourri (Not edible)

1 fresh ginger root, split

16 whole cloves

3 pieces stick cinnamon

1 tsp. ground allspice

1 to 2 T. pickling spice

Place dry ingredients in a jar or calico bag. To use, add dry ingredients to 1-quart of water and simmer. This fills the house with a wonderful odor.

Soap Bubbles (Not for consumption)

2 c. warm water

1 T. sugar

2 T. liquid detergent

1 T. glycerin (opt.)

Combine ingredients. Glycerin will make bubbles iridescent. Blow bubbles through wire loops or spools. Or make a large circle out of a plastic-coated wire hanger. To make lots of bubbles outdoors, place fly swatter in soapy water and swing it around.

Sugar Starch for Crocheted Doilies, Snowflakes, Etc. (Not for consumption)

1/2 c. sugar

1/4 c. water

Boil together sugar and water. Dunk snowflakes. When soaked, stretch snowflake out into desired position onto a flat surface. Snowflake will dry very stiff.

Non-Toxic Substitute Drain Cleaner

(Not for consumption)

1 c. salt

1 1/3 oz. cream of tartar

1 c. baking soda

Water

Mix together dry ingredients. Pour 1/4 cup of the mix down your drain. Follow with 1 cup of cold water. Let stand 30 minutes. Then flush drain with very hot water.

Baby Clothes Whitener (Not for consumption)

1/2 c. dry bleach

1 c. ammonia

1/2 c. powdered laundry
detergent

1 gal. hot water

How to Preserve Newspaper Clippings

Mix 2 tablespoons milk of magnesia in 1-quart of club soda. Chill in refrigerator for 8 hours. Soak clippings in the solution for an hour. Remove and dry on paper towels. That's all there is to it.

Spot Remover

Hilma Biddle

1 gal. hot water

1/4 c. powdered Clorox

1 c. Cascade automatic
dishwashing soap

Mix; soak quilt top 3 or 4 hours and rinse up and down occasionally.

This recipe was given to me by a lady in Kalona, Iowa.

Homemade Paint and Varnish Remover

(Not for human consumption)

Cook 2/3 cup Perfex, 2 heaping tablespoons cornstarch and 3 cups cold water on stove to pudding consistency. Apply with paint brush while still hot. Let stand 15 to 20 minutes. Wash off with hot soapy water. Rinse with clear water. Repeat if necessary.

Homemade Wax Remover

(Not for human consumption)

Mix 1 cup Tide or other washing detergent with 6 ounces household ammonia and 1 gallon hot water. Apply with mop to area you wish to clean. Let stand a few minutes before you remove the old wax with it. After mopping, rinse well before applying new wax.

Painted Wall Cleaner

(Not for human consumption)

Mix 1 cup household ammonia, 1/2 cup vinegar and 1/4 cup soda to a gallon of water. No rinsing necessary.

Bird Food Balls (Not for Human Consumption)

2 c. oatmeal, cooked	3 1/2 c. raw oatmeal
4 c. water	3 1/2 c. cream of wheat
1 lb. lard or other fat	3 1/2 c. cornmeal
1 (12 oz.) jar peanut butter	

Cook the 2 cups of oatmeal in water. Add fat and peanut butter. Mix well and cool. Add 1 cup at a time the oatmeal, cream of wheat and cornmeal. Shape into balls and roll in bird seed. Hang in trees. Can be shaped around pine cones for easier molding and hanging.

Suet Cakes for the Birds

(Not for human consumption)

6 c. water	2 c. cornmeal
1 c. bacon grease or other fat	1/2 c. flour
	1 c. honey, syrup or sugar

Bring all to boil; add 1 cup birdseed. Pour into pans and chill. Cut up.

Winter Cake for the Birds

(Not for human consumption)

1 lb. oatmeal	1 lb. lard, shortening, or bacon grease
1 lb. peanut butter	
1 lb. cornmeal	

Mix together. Put in pan and let dry until hard. Do not bake. Cut into chunks to use in bird feeders in winter.

Canine Birthday Cake

(Not for human consumption)

Liver sausage	Dry dog Kibble
---------------	----------------

Amounts depend on size of cake desired. Mix about half and half. Use food processor or blender if desired. Form into cake-shaped treat.

Dog Biscuits, Master Recipe

(Not for human consumption)

2 1/2 c. whole wheat flour	6 T. shortening or bacon grease
1/2 c. powdered milk	1/2 c. ice water
1/2 tsp. salt	
1/2 tsp. garlic powder	

Mix together well and roll to 1/2-inch thick. Cut with cookie cutters and bake 25 to 30 minutes at 350°.

Dog Treats (Not for human consumption)

2 1/2 c. whole wheat flour	1 tsp. salt
1/2 c. non-fat dry milk	6 T. margarine
1 tsp. sugar	1 egg
1/2 c. cold water	

Mix together. Knead 2 minutes. Dough should form a ball. Roll to 1/2-inch thick. Cut out with cutters and bake on lightly-greased cookie sheets 30 minutes at 350°. For variation, add liver powder, chicken or beef bouillon, powdered or dried soup mix. If you are making this with a child, it is fun to cut out in the shape of cats, UPS trucks, or whatever is your dog's nemesis. But the dogs eat them just as fast if they are cut into sticks.

Hot Diggity Dog Biscuits

(Not for human consumption)

1 pkg. dry yeast	2 c. wheat flake cereal, crushed
1/2 c. warm water	1/2 c. dry milk powder
1/2 tsp. sugar	1 T. salt
10 oz. can beef or chicken broth, warm	3 1/2 c. all-purpose flour
1 c. rye flour	1 c. cooked chicken livers, chopped
1 c. whole wheat flour	

Dissolve yeast in medium-size bowl with warm water and sugar. Stir lightly and let stand 5 minutes. Add broth. In large bowl, combine flours, cereal, dry milk, salt and chicken livers. Combine with yeast mixture with flour to make soft, kneadable dough. Roll out 1/2-inch thick and cut with cookie cutters or bone-shaped cutter. Bake on lightly-greased cookie sheet at 300° for 40 to 45 minutes. Keep in oven until dry. These should be frozen and thawed in small amounts (the best method for storing health treats without preservatives).

Dog Biscuits

2 1/2 c. wheat flour	6 T. margarine
1/2 c. non-fat dry milk powder	1 egg
1 tsp. sugar	3/4 c. water
1 tsp. salt	3 T. bouillon powder

Mix ingredients together. Knead for 3 minutes. Roll dough out 1/2- to 1-inch thickness. Cut into shapes. Bake at 350° for 30 minutes.

Puppy Cookies (Microwave)

(Not for human consumption)

3/4 c. powdered milk	1 jar baby meat (liver or beef)
3/4 c. wheat germ	1/2 jar water
1 egg	

Mix well and drop onto greased cookie sheets about the size of a quarter. Bake 20 minutes at 350°, or 7 1/2 minutes on HIGH in the microwave. For puppies, make cookies soft and small. Older dogs like a harder, crunchier cookie they can hold in their paws.

Pet Cookies (Not for human consumption)

1 jar strained baby meat
(chicken or beef liver)

6 heaping T. wheat germ
4 heaping T. powdered milk

Mix and form into 5 or 6 balls and press onto a greased cookie sheet. Bake 10 to 15 minutes at 350°.

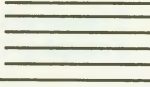
Puppy Pleasers (Not for human consumption)

1 c. whole wheat flour
1 c. all-purpose flour
1/2 c. wheat germ
1/2 c. dry milk powder
1/2 tsp. salt

6 T. shortening
1 tsp. brown sugar
1 egg
1/2 c. water

Combine first 6 ingredients; mix until resembles cornmeal. Beat sugar into egg; stir into flour mixture. Add water gradually to make stiff dough. Knead on floured board until smooth and pliable. Roll out 1/2-inch thick and cut out. Bake at 325° for 30 minutes.

Notes



A series of horizontal lines for writing, extending across the width of the page below the initial 'Notes' section.

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