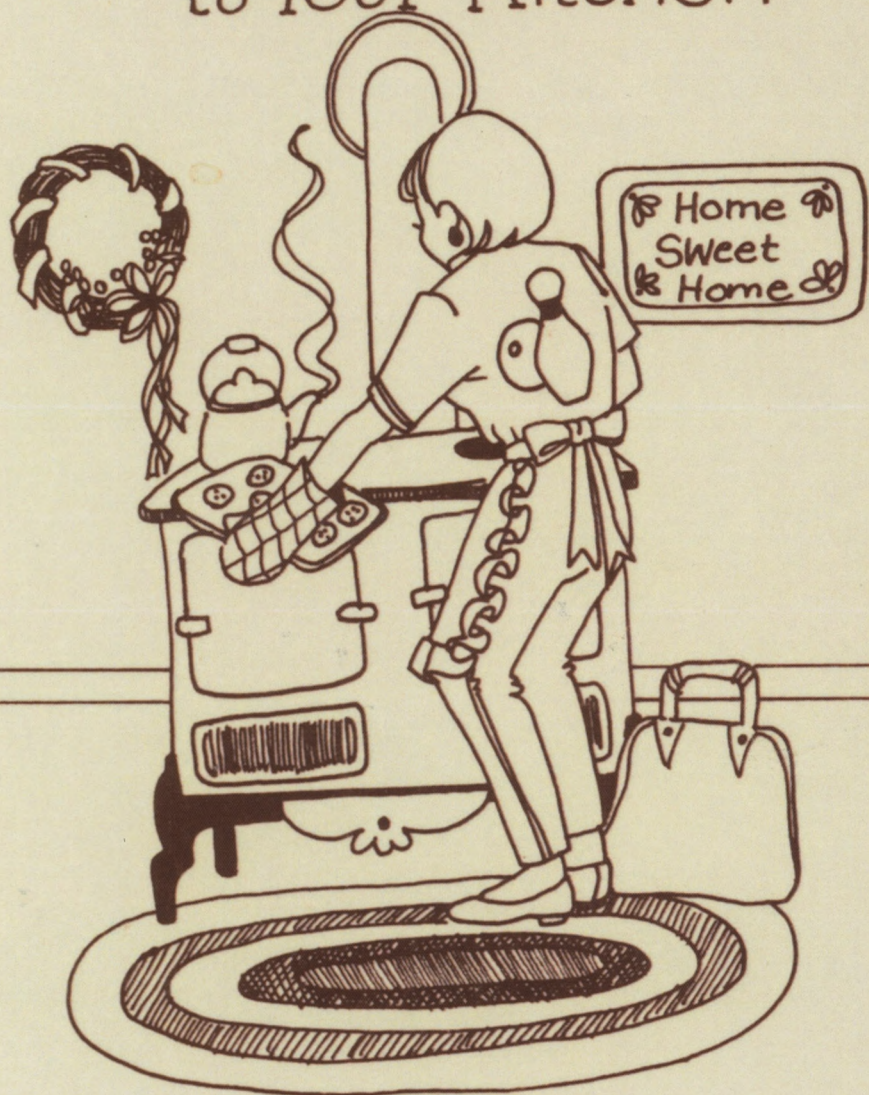


From the Lanes to Your Kitchen



Waterloo Metro W.B.A.
Waterloo, Iowa.

THANK YOU

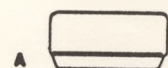
A great big "Thank You" for all of those who helped make our cookbook a success. Thanks for sharing your favorites with us. The dollars generated from this cookbook will be used to help support the cost of the Women's State Bowling Tournament that will be held in Waterloo in 1988. Enjoy.....

Cookbook Committee

To each and every one of you who put in all the time and effort to make this a great success...I thank you. Thanks to those who collected recipes...who helped at each of the meetings...and who put in the long hours of typing. You are all very neat people. Without our "very special committee", we could not have done it. God bless each and every one of you...

Your Cookbook Chairman

COMMON KITCHEN PANS TO USE AS CASSEROLES



A

WHEN THE RECIPES CALLS FOR:

4-Cup Baking Dish:

9-inch pie plate

8 x 1 1/4-inch layer-cake pan - C

7 3/8 x 3 5/8 x 2 1/4-inch loaf pan - A

6-Cup Baking Dish:

8 or 9 x 11 1/2-inch layer-cake pan - C

10-inch pie plate

8 1/2 x 3 5/8 x 2 5/8-inch loaf pan - A

8-Cup Baking Dish:

8 x 8 x 2-inch square pan - D

11 x 7 x 1 1/2-inch baking pan

9 x 5 x 3-inch loaf pan - A

10-Cup Baking Dish:

9 x 9 x 2-inch square pan

11 3/4 x 7 1/2 x 1 1/4-inch baking pan - D

15 x 10 x 1-inch jelly-roll pan

12-Cup Baking Dish Or Over:

13 1/2 x 8 1/2 x 2-inch glass baking pan

13 x 9 x 2-inch metal baking pan

14 x 10 1/2 x 2 1/2-inch roasting pan

12 cups

15 cups

19 cups



F

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7 1/2 x 3-inch "Bundt" tube - K

6 cups

9 x 3 1/2-inch fancy tube or "Bundt" pan - J OR K

9 cups

9 x 3 1/2-inch angel cake pan - I

12 cups

10 x 3 3/4-inch "Bundt" or "Crownburst" pan - K

12 cups

9 x 3 1/2-inch fancy tube - J

12 cups

10 x 4-inch fancy tube mold (kugelhupf) - J

16 cups

10 x 4-inch angel food pan - I

18 cups



G



H



I

Melon Mold:

7 x 5 1/2 x 4-inch mold - H

6 cups

Spring-Form Pans:

8 x 3-inch pan - B

12 cups

9 x 3-inch pan - B

16 cups



J

Ring Molds:

8 1/2 x 2 1/4-inch mold - E

4 1/2 cups

9 1/4 x 2 3/4-inch mold - E

8 cups



K

Charlotte Mold:

6 x 4 1/4-inch mold - G

7 1/2 cups

Brioche Pan:

9 1/2 x 3 1/4-inch pan - F

8 cups

Weights



and Measures

Standard Abbreviations

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

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

Guide to Weights and Measures

1 teaspoon - 60 drops
3 teaspoons - 1 tablespoons
2 tablespoons - 1 fluid ounce
4 tablespoons - $\frac{1}{4}$ cup
 $5\frac{1}{3}$ tablespoons - $\frac{1}{3}$ cup
8 tablespoons - $\frac{1}{2}$ cup
16 tablespoons - 1 cup

1 pound - 16 ounces
1 cup - $\frac{1}{2}$ pint
2 cups - 1 pint
4 cups - 1 quart
4 quarts - 1 gallon
8 quarts - 1 peck
4 pecks - 1 bushel

Substitutions and Equivalents

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

QUANTITIES TO SERVE 100 PEOPLE

Coffee — 3 Pounds	Baked Beans — 5 gallon
Loaf Sugar — 3 Pounds	Beets — 30 Pounds
Cream — 3 quarts	Cauliflower — 18 Pounds
Whipping Cream — 4 Pints	Cabbage for Slaw — 20 pounds
Milk — 6 Gallon	Carrots — 33 Pounds
Fruit Cocktail — 2½ Gallon	Bread — 10 Loaves
Fruit Juice — 4 No. 10 cans (26 lbs.)	Rolls — 200
Tomato Juice — 4 No. 10 cans	Butter — 3 Pounds
Soup — 5 Gallon	Potato Salad — 12 Quarts
Oysters — 18 Quarts	Fruit Salad — 20 Quarts
Weiners — 25 Pounds	Vegetable Salad — 20 Quarts
Meat Loaf — 24 Pounds	Lettuce — 20 Heads
Ham — 40 Pounds	Salad Dressing — 3 Quarts
Beef — 40 Pounds	Pies — 18
Roast Pork — 40 Pounds	Cakes — 8
Hamburger — 30 to 36 Pounds	Ice Cream — 4 Gallon
Chicken for Chicken Pie — 40 lbs.	Cheese — 3 Pounds
Potatoes — 35 Pounds	Olives — 1¼ Pounds
Scalloped Potatoes — 5 Gallon	Pickles — 2 Quarts
Vegetables — 4 No. 10 cans (26 lbs.)	Nuts — 3 Pounds Sorted

To Serve 50 People — Divide by 2

To Serve 25 People — Divide by 4

FLOUR EQUIVALENTS

- 1 Cup White Flour Equals:
- ¾ Cup Whole Wheat Flour
 - 7/8 Cup Rice Flour
 - 1¼ Cup Rye Flour
 - 1 Cup Rye Meal
 - 5/8 Cup Potato Flour
 - ¾ Cup Buckwheat Flour
 - 7/8 Cup Cornmeal
 - 1½ Cup Oatmeal
 - ¼ Cup Bean Flour

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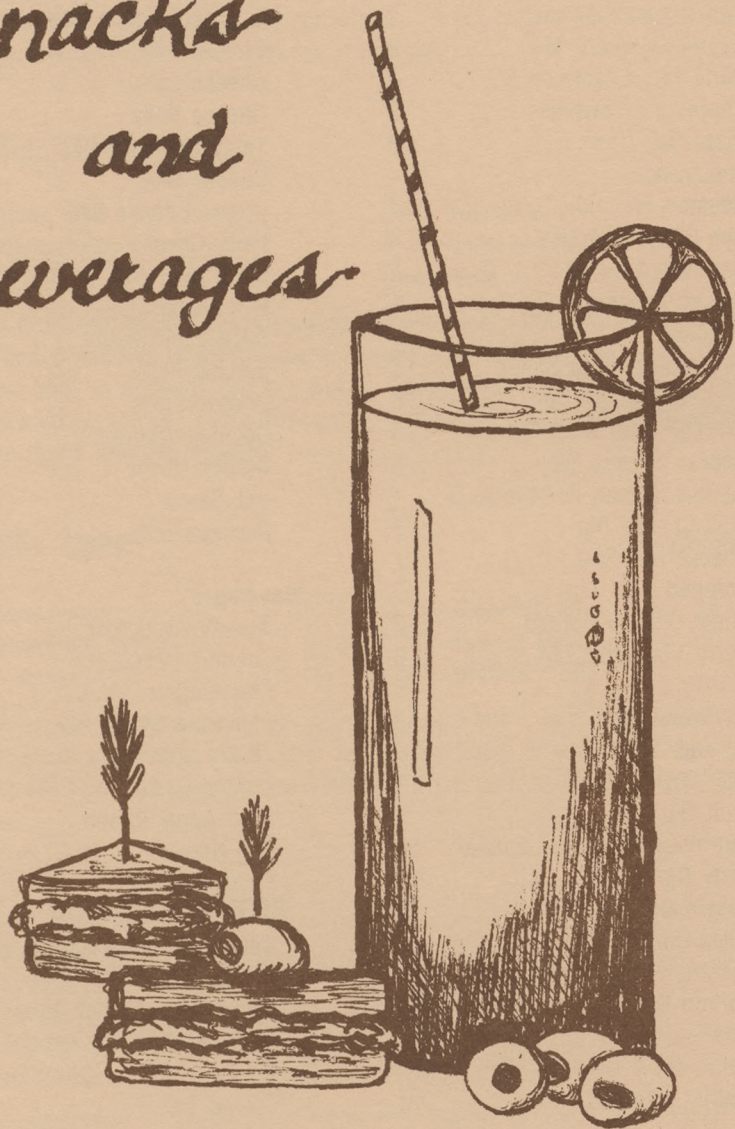
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Phone (515) 595-2000

appetizers
snacks
and
beverages



APPETIZERS, SNACKS AND BEVERAGES

Appetizers and Snacks

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-APPETIZERS AND SNACKS-

CARAMEL CORN

Marlys Lehman

- | | |
|-------------------------|-------------------|
| 1 C. popcorn (unpopped) | ¼ C. white syrup |
| 1 C. brown sugar | 1 stick margarine |

Melt and boil 5 minutes; remove from heat. Add ¼ tsp. baking soda and ½ tsp. vanilla. Pour over popped corn and stir. Place in a 250° oven for ½ hour. Stir at 15 minute intervals and after removing from oven.

CARAMEL CORN

Pam Hubrig

- | | |
|-------------------|-----------------------|
| 1 C. popping corn | 1 tsp. salt |
| 1¾ C. margarine | ¼ C. white corn syrup |
| 2 C. brown sugar | 1 tsp. soda |

Pop corn first. Mix in pan the margarine, brown sugar, salt and syrup; bring to a boil. Cook 5 minutes, stirring once in awhile. Add soda and pour over popped corn; toss until all popped corn is covered. Spoon onto baking sheets and bake for 30-45 minutes at 225°. Turn over every 15 minutes. Put in large bowl and toss until corn is not sticking together.

CARAMEL CORN

Lois Rookaird

- | | |
|-----------------------|------------------------|
| 2 C. brown sugar | 1 tsp. cream of tartar |
| ½ C. white Karo syrup | 1 tsp. baking soda |
| 2 sticks margarine | 6 qts. popped corn |

Mix brown sugar, Karo syrup, margarine and cream of tartar. Boil 5 minutes. Remove from stove and add baking soda. Pour over popped corn in large roaster pan. Put in 250° oven for 1 hour. Stir every 5 minutes from bottom of pan. Store in tight container.

OYSTER SNACK CRACKERS

Esther R. Woodyard

- | | |
|---|-----------------|
| 2 pkgs. oyster crackers | 1 T. dill weed |
| ½ tsp. garlic salt | 1 C. Crisco oil |
| 1 pkg. Hidden Valley dressing
(vintage herb) | |

Place all ingredients in a brown paper bag and shake well. Pour 1 C. oil over mixture and shake. Bake at 250° for a few minutes to make crisp. Shake a couple of times while baking. Store in airtight container.

OVEN CARAMEL CORN

Bev Bengston

- | | |
|----------------------|--------------------------|
| 2 C. brown sugar | ½ tsp. soda |
| 1 C. butter | 5 qts. popped corn |
| ½ C. dark corn syrup | 1 C. dry roasted peanuts |
| 1 tsp. salt | |

Combine sugar, butter, syrup and salt; boil 5 minutes. Remove from heat; stir in soda. Pour at once over corn and nuts in large roasting pan. Bake in slow oven at 250° for 1 hour, stirring every 15 minutes. Cool. Store in tightly covered container. Freezes well.

GOOP

Katy Buehner

- | | |
|-----------------------------|-----------------|
| 1 C. each: | |
| Natural cereal | Raisins |
| Pecans or walnuts (or both) | Sunflower seeds |
| Dried apricots (chopped) | Dates (chopped) |
| Dried prunes (chopped) | |

Mix together and it's snack time! A delicious healthy snack!

THE NUTSNACKER

Lana Blitsch

- | | |
|---|---|
| 2 (8 oz. ea.) pkgs. cream cheese
(softened) | ½ tsp. Worcestershire sauce |
| 2 (5 oz. ea.) jars pasteurized process
cheese with pimento | 2 C. Blue Diamond blanched
whole toasted almonds |
| ½ lb. blue cheese (crumbled) | Pine sprigs for garnish |
| ¼ C. minced green onion | Crackers |

In large bowl with mixer at medium speed, beat cream cheese, cheese spread with pimento and blue cheese until smooth. With spoon, stir in green onions and Worcestershire sauce. Cover and refrigerate about 1 hour. On work surface, with hands, shape cheese mixture into shape of large pine cone. Arrange on wooden board. Beginning at narrow end of cone, carefully press almonds about ¼-inch deep into cheese mixture in rows, making sure that pointed end of each almond extends at a slight angle. Continue pressing almonds into cheese mixture in rows. Garnish pine cone with pine sprigs. Serve with crackers. Makes about 25 servings.

OYSTER CRACKERS MIX

Bev Smock

- | | |
|--|------------------------|
| 3 (12 oz. ea.) pkgs. oyster crackers | 1 tsp. dill weed |
| 1 pkg. Hidden Valley Ranch dressing
(original-milk) | 7/8 C. Mazola corn oil |

Place crackers in large container. Sprinkle with Hidden Valley, then sprinkle with dill weed. Pour corn oil over crackers. Stir well. Place lid on container and shake well. Let set for 24 hours. Keep refrigerated.

PARTY MIX SNACKS

Lenora Rathe

- | | |
|-----------------------|------------------------------|
| 1 C. brown sugar | ¼ tsp. soda |
| 1 stick oleo | 1 box Rice Chex or Corn Chex |
| ¼ C. white corn syrup | or Crispix |

Mix brown sugar, oleo and corn syrup and boil for 5 minutes. Add soda and pour over cereal. Put in 200° oven for 1 hour, stir every 15 minutes.

PEPPERONI PINWHEELS

Kim Andersen

- | | |
|------------------------------------|----------------------------------|
| 8 oz. can Pillsbury Crescent Rolls | 2 oz. (½ C.) shredded mozzarella |
| 3½-4 oz. pkg. sliced pepperoni | cheese |

Heat oven to 350°. Separate dough into 4 rectangles; firmly press separations to seal. Place 8 pepperoni slices on each rectangle. Sprinkle with 2 T. cheese. Starting at southeast end, tightly roll up each rectangle; pinch to seal. Slice each roll into 4 slices. Pinch dough together on one side of each slice to seal. Place sealed side down on ungreased cookie sheet. Bake at 350° for 18-20 minutes or until golden brown. Makes 16 pinwheels.

PIZZA ROLL-UPS

Debra Henderson

- | | |
|-----------------------------|--------------------------------|
| 1 can refrigerator biscuits | Hamburger or sausage (browned) |
| Pizza sauce | Cheese |

Add sauce and cheese to browned meat. Press each biscuit flat, and put a little of the meat mixture in the middle. Roll up and poke 3-4 holes in the top. Bake according to biscuit directions (approximately 12-15 minutes on 375°). If desired, place a slice of cheese on top of each biscuit, when done.

POPPYCOCK

Bev Bengston

- | | |
|-----------------------|--------------------|
| 1 C. butter | ½ tsp. soda |
| 2 C. sugar | 5 qts. popped corn |
| ½ C. light corn syrup | 1 C. almonds |
| 1 tsp. salt | 1 C. pecan halves |
| 1 tsp. vanilla | |

Combine butter, sugar, salt and syrup in heavy saucepan. Bring to a boil, stirring constantly. Boil 5 minutes without stirring. Remove from heat, stir in vanilla and soda. Pour over corn and nuts, stirring until well coated. Pour into two 9x13-inch pans. Bake at 250° for 1½ hours until dry. Stir every 20 minutes. Store in airtight containers. Do not use roaster pan, it may stick; cake pans work the best.

POPPYCOCK

Bonnie Headington

- | | |
|----------------------------|---------------------------|
| 1 C. brown sugar | ¾ stick of oleo (no more) |
| ½ C. syrup (dark or light) | |

(NOTE: This syrup is for about 3 qts. of popped and salted popcorn. You may add nuts if you want.) Boil to hard ball stage. Pour over popcorn and stir. Spread out on cookie sheet or waxed paper to cool; then break apart. Easy and very good!

ROASTED PUMPKIN SEEDS

Ginger Shirley

Place pumpkin seeds in a shallow pan and stir in 1 T. butter and 1 tsp. salt. Roast at 250° until the seeds turn a golden crispy brown.

RYE BREAD SNACKS

Linda Gericke

- | | |
|---|---|
| 1 (8 oz.) pkg. cream cheese
(softened) | 1 pkg. Good Seasons Italian
dressing mix (dry) |
| ¼ C. Hellmann's mayonnaise | |

Mix above together well and spread on party rye bread. Top with a slice of cucumber and sprinkle with dill weed.

BARBECUED PECANS

Dorothy Rodger

- | | |
|---------------------------------|--------------------|
| 2 T. melted butter or margarine | 1/8 tsp. hot sauce |
| 1/2 C. Worcestershire sauce | 4 C. pecan halves |
| 1 T. catsup | |

Combine first 4 ingredients. Stir in pecans and mix well. Spread pecans evenly in a shallow baking dish. Bake in 300° oven for 30 minutes, stirring frequently.

SPICED PECANS

Bonnie Headington

- | | |
|--------------|-------------------|
| 1 egg white | 1/2 C. sugar |
| 1 tsp. water | 1/4 tsp. salt |
| 1 lb. pecans | 1/2 tsp. cinnamon |

Beat egg white and water (room temperature) until frothy but not stiff. Add pecans and mix until all are coated. Then mix sugar, salt and cinnamon; pour over nuts and mix. Spread on cookie sheet and bake at 250° for 1 hour.

SNACKS

Virginia Johnson

- | | |
|--|-----------------|
| 3 (12 oz. ea.) pkgs. oyster crackers | 1 T. dill weed |
| 1 pkg. Hidden Valley Ranch dressing (original) | 7/8 C. corn oil |

Put oyster crackers in large container. Sprinkle crackers with dry Hidden Valley and dill weed. Pour oil over crackers and stir well or shake.

VEGETABLES PIZZA SNACK

Nona Christopher

- | | |
|-----------------------------|-------------------------------|
| 2 pkgs. crescent rolls | 1 C. green pepper |
| 1 (8 oz.) pkg. cream cheese | 1 C. cauliflower |
| 3/4 C. mayonnaise | 1 C. celery |
| 1/2 tsp. salt | 1/2 C. black and green olives |
| 1 tsp. minced onion | Grated carrots |

Roll out crescent rolls in bottom of large cookie sheet. Bake until lightly browned. Mix together cream cheese, mayonnaise, minced onion and salt. Spread over cooled crescent rolls. Cut up vegetables. Sprinkle vegetables over cream cheese layer. Grate 1 C. cheddar cheese and sprinkle on top. Refrigerate. Cut into serving pieces.

BRAUNSCHWEIGER DIP

Donna Shock

- | | |
|---|-----------------------------|
| 1 (8 oz.) pkg. cream cheese
(softened) | 2 T. lemon juice |
| 1 (8 oz.) pkg. braunschweiger | 1 tsp. Worcestershire sauce |
| 1 T. chopped onion | Dash salt/pepper to taste |

Combine all ingredients and mix until smooth.

BRAUNSCHWEIGER DIP

Jackie Fischels

- | | |
|----------------------------------|-------------------------------|
| 1 lb. braunschweiger | 4 oz. cream cheese |
| 1 med. onion (grated or chopped) | 1 large dill pickle (chopped) |

Combine all ingredients and blend well. Chill and serve with crackers.

BROCCOLI-CRAB MEAT DIP

Maxine Fee

- | | |
|-----------------------------------|--|
| 2 C. sour cream | 1 (6½ oz.) can crab meat |
| 2 C. Hellmann's mayonnaise | 1 (10 oz.) pkg. frozen chopped
broccoli |
| 1 pkg. Knorr's vegetable soup mix | |
| 2 loaves Hawaiian King bread | |

Hollow out 1 loaf of bread like a pumpkin. Dice the other loaf and store in original bags. Thaw and drain broccoli and pat dry. Pat dry crab meat with paper towel. Mix other ingredients; add broccoli and crab meat. Store in refrigerator overnight. Fill hollow loaf just before serving. Use diced bread to dip.

CHEESE SHRIMP DIP

LaVonne Paustian

- | | |
|---------------------|----------------------|
| 3 T. chili sauce | 1 dash Tabasco sauce |
| 8 oz. cream cheese | 12 oz. frozen shrimp |
| ½ C. salad dressing | 1 grated onion |

Pour boiling water over shrimp to thaw, drain well. Soften cream cheese; add remaining ingredients. Blend in blender. Serve as dip for crackers or potato chips.

CHEESE SPREAD FOR CRACKERS

Nona Christopher

- | | |
|----------------------------------|---------------------|
| 1 C. butter | ¼ tsp. thyme |
| 2 clove garlic (pressed) | ¼ tsp. marjoram |
| 2 (8 oz. ea.) pkgs. cream cheese | ¼ tsp. dill weed |
| ½ tsp. oregano | ¼ tsp. black pepper |
| ¼ tsp. basil | |

Blend together. Serve with crackers.

CHILI-CHEESE DIP

Mary K. Williams

- | | |
|-------------------------------|------------------------------------|
| 1 (15 oz.) can beanless chili | 2 T. picante sauce (approximately) |
| 1 lb. Velveeta cheese | |

Heat chili. Cube cheese and add to hot chili. Stir until cheese melts. Add picante sauce to taste. Serve in fondue pot. Good with corn chips or crackers.

CHEESE BALL SNACK

Irene Matthias

- | | |
|----------------------------------|-----------------------------|
| 2 (8 oz. ea.) pkgs. cream cheese | Pinch of garlic salt (opt.) |
| 3 cartons sharp cheddar cheese | Pinch of onion salt (opt.) |
| 2 T. sweet pickle relish | Pinch of celery salt |
| 1 T. Worcestershire sauce | Pinch of salt |

Mix and shape into balls or log. Roll in chopped pecan nut meats. Can be frozen. Put on Hi-Ho or Town House crackers.

CHIPPED BEEF DIP

Lee Stonewall

- | | |
|------------------------------------|--------------------|
| 8 oz. pkg. cream cheese (softened) | ½ tsp. garlic salt |
| 2 T. milk | ½ pt. sour cream |
| 2½ oz. dried beef | ½ C. chopped nuts |
| ¼ C. green pepper (chopped) | 2 T. butter |
| 2 T. onion flakes | ½ tsp. salt |

Mix cream cheese and milk together. Add dried beef, green pepper, onion flakes and garlic salt. Mix well. Fold in sour cream. Pour into buttered casserole and sprinkle with pecans which have been heated in butter and salt. Bake at 350° for 20 minutes.

TRIPLE CHEESE SPREAD

Dolly Roedeske

½ lb. Monterey Jack cheese
½ lb. mild cheddar cheese
½ lb. Velveeta
1 pt. Miracle Whip
2 T. sugar
2 T. salad mustard

2 dashes Tabasco sauce
¼ oz. pimento
1 chopped onion
2 T. chopped green pepper
Garlic salt to taste

Grate the cheeses and mix together. Add Miracle Whip, sugar, mustard and Tabasco. Mix in rest of ingredients and blend well. Delicious cracker spread!

CURRY VEGETABLE DIP

Paula Tann

1 C. Hellmann's mayonnaise
1 tsp. (or more) horseradish
¼ tsp. (or more) curry powder

1 tsp. grated onion
1 tsp. vinegar

Blend and let set a few hours in refrigerator. Serve at room temperature. Good with celery, carrots and cauliflower.

DILL DIP

Connie Joens

1½ C. mayonnaise
1½ C. sour cream
1 T. minced onion
1 T. minced garlic

1 T. Lawry seasoning
1 T. Accent seasoning
1 T. dill weed

Mix mayonnaise and sour cream together. Add the rest of the ingredients and stir. Chill.

DILL WEED DIP

Esther R. Woodyard

1 C. sour cream
1 T. dill weed
1 T. parsley flakes

1 C. mayonnaise
1 T. instant onion
1 T. Beau Monde

Mix together. Makes about 2 C.

DILL DIP

Pat Boe

1 C. sour cream
1 C. mayonnaise
1 T. dill weed

1 T. parsley flakes
1 T. Beau Monde spice

Mix and refrigerate. This goes very well with fresh vegetables.

DILL DIP

Jan Cox

1 C. sour cream
½ C. real mayonnaise
1 T. chopped green onion

1 T. parsley flakes
1 tsp. dill weed
1 tsp. seasoned salt

Mix and serve with chips or fresh vegetables.

DILLY DIP

Paula Sash

1 C. sour cream
1 C. Hellmann's mayonnaise
1 T. dry minced onion

1 T. parsley
1 tsp. Lawry seasoned salt
1 tsp. dill weed

Mix all together and chill. Serve with raw vegetables.

DILL DIP

Sharon L. Alcott

1 C. sour cream
1 C. mayonnaise
1 T. dry minced onion

1 T. parsley flakes
1 T. dill weed
½ tsp. celery salt

Mix and chill overnight.

FRUIT DIP

Paula Tann

1 (8 oz.) pkg. cream cheese
⅓ C. powdered sugar
3 T. milk

½ C. brown sugar
1 tsp. vanilla

Mix above ingredients and serve with slices of fresh fruit (apples, pears, oranges, pineapple, etc.)

NUTRITIOUS SANDWICH SPREAD

Sharon Sholley

- | | |
|-----------------------|-----------------------|
| 2 large dill pickles | 3 medium carrots |
| 1 medium green pepper | 1 (2 oz.) jar pimento |
| 4 hard cooked eggs | ½ tsp. onion salt |
| ¼ tsp. pepper | ½ C. mayonnaise |

Put pickles, carrots, pepper, pimento and eggs through fine blade of food grinder or processor. Drain. Add rest of ingredients. Mix to blend. Makes 3½ C. NOTE: Very good; a change of pace from bologna or peanut butter and jelly sandwiches!!

PARTY DIP

Kim Andersen

- | | |
|--------------------|---------------------------|
| 1 C. mayonnaise | 1 T. dill weed |
| 1 C. sour cream | 1 T. parsley flakes |
| 1 T. chopped onion | 1 T. Beau Monde seasoning |

Mix first 2 ingredients, then last 4, mixing thoroughly into a mixing bowl. Suggested serving with vegetable relishes, cauliflower, celery, carrots, crackers and potato chips.

ROSE'S DIP

Rosalie Weber

- | | |
|--|---------------------------|
| 1 (8 oz.) pkg. creamed cheese | 1 tsp. dried minced onion |
| 1 (4½ oz.) can small shrimp, clam,
salmon or lobster (mashed) | ⅓-½ C. mayonnaise |
| 1 T. horseradish (prepared) | ¼ C. chopped pecans |

Mix all ingredients together. Add juices from small can of fish. Refrigerate. Better when it sets 1-2 hours. Makes 2 C. of dip.

SALSA DIP

Karen Peverill

- | | |
|-------------------------------------|--------------------------------|
| 1 (8 oz.) can tomato sauce | 2-4 T. onion (diced, to taste) |
| 1 (4 oz.) can chopped green chilies | |

Stir all ingredients together and serve with tostados or tortilla chips. Flavor is better if made ahead and allowed to stand for a few hours or overnight.

TAKOMA PARK SHRIMP DIP

Jan Fluharty

- | | |
|---------------------------------------|------------------------|
| 1 C. shrimp (mashed, fresh or canned) | ½ tsp. garlic salt |
| 1 C. mayonnaise | ¼ tsp. Accent |
| 1 T. lemon juice | ¼ tsp. pepper |
| 1 T. grated or minced onion | ¼ tsp. salt |
| 2 tsp. mustard (prepared or dry) | ½ tsp. parsley flakes |
| 1 tsp. Worcestershire sauce | 2 dashes Tabasco sauce |
| | 1 tsp. horseradish |

Mix all ingredients together. Mix well. Refrigerate for about 2 hours before serving.

SHRIMP DIP

Jan Cox

- | | |
|---|-----------------------------|
| 2 (3 oz. ea.) pkgs. softened cream cheese | 2 tsp. lemon juice |
| ⅓ C. mayonnaise | ½ tsp. onion juice |
| 3 T. ketchup | ¼ tsp. Worcestershire sauce |

Mix together and then add 1 small can drained tiny shrimp.

SHRIMP DIP

Doloris Aldrich

- | | |
|---------------------|------------------------------|
| ½ C. catsup | 2 tsp. horseradish |
| 8 oz. cream cheese | Dash of Worcestershire sauce |
| ½ C. salad dressing | Dash of Tabasco sauce |
| ¼ C. minced onion | 1 (4 oz.) can tiny shrimp |

Beat ingredients together until smooth. Add shrimp. Serve with crackers.

SHRIMP DIP

Maxine Fee

- | | |
|---|-----------------------------|
| 1 (8 oz.) pkg. Philadelphia cream cheese (softened) | ½ C. diced celery |
| ½-1 C. mayonnaise (to desired consistency) | 1 can tiny shrimp (drained) |
| | Onion to taste |

Mix cream cheese and mayonnaise. Add other ingredients. May substitute dried beef or corned beef for the shrimp and olives for the celery for a beef dip.

SHRIMP DIP

Jo Funk

- 1 pkg. cream cheese
- 1 can broken shrimp (drained)
- ¼ C. catsup

- ¼ C. salad dressing
- ½ tsp. onion salt

Mix all ingredients and serve.

SHRIMP DIP

Dorothy Rodger

- 2 C. chopped celery
- 5 green onions (chopped)
- 1 can shrimp (broken)

- ½ pt. sour cream
- 1½ C. mayonnaise

Mix all together. Make a day ahead.

SHRIMP DIP

Pat Boe

- 2 (8 oz. ea.) pkgs. cream cheese
- 1 pkg. of small frozen shrimp or
1 small can shrimp

- 1 tsp. minced onions
- ¼ C. ketchup
- ¼ C. cocktail sauce

Combine all ingredients; add more ketchup if too thick. Refrigerate.

SITTIN' ON A RITZ

Cindy Horak

- 1 (8 oz.) pkg. cut up dates
- 1 can Eagle Brand milk

- 4 T. margarine

Cook slowly the dates, milk and margarine, stirring constantly until thick. Add ½ C. chopped pecans. Line cookie sheet with foil. Place 40 Ritz crackers on foil and put date mixture on each. Bake in a 350° oven for 8 minutes. Frost with cream cheese frosting.

CREAM CHEESE FROSTING:

- 4 T. margarine
- 3 oz. cream cheese

- 2 C. powdered sugar
- 1 tsp. vanilla

Mix well and frost cookies. These freeze very well.

SMITTY'S SPREAD

Sharon Sholley

2 lbs. Velveeta cheese
3 sticks oleo or butter
(must use sticks)

1-2 (7 oz. ea.) cans tiny shrimp
(drained)
 $\frac{3}{4}$ tsp. garlic salt or to taste

Melt cheese and oleo in double boiler. Add garlic salt, then when all is melted add the shrimp. Place into containers and cool. When cool, refrigerate. Makes quite a bit. (NOTE: Can use the Mexican Velveeta if you like spicy spread. This is terrific on crackers or toast!)

SPINACH DIP

Marty Schoephoerster

1 C. Hellmann's mayonnaise
1 C. sour cream
1 can water chestnuts (tuna can size)
1 box frozen chopped spinach

1 C. green onions (4-5, chopped
green tops, also)
1 pkg. Knorr's dry vegetable
soup mix

Thaw spinach and squeeze out the excess liquid; chop water chestnuts. Mix all ingredients together. Let stand overnight. Delicious with crackers, small rye or wheat bread.

TACO DIP

Connie Joens

1 (8 oz.) pkg. cream cheese
1 packet taco seasoning
Onions (chopped)

Lettuce (chopped)
Tomatoes (chopped)
1 pkg. shredded cheddar cheese

Mix together cream cheese and taco seasoning. Spread on pizza plate. Top with tomatoes, onions, lettuce and cheese.

VEGETABLE DIP

Elaine Happel

1 C. salad dressing
2 tsp. soy sauce
2 tsp. milk

2 tsp. onion (chopped fine)
1 tsp. vinegar
1 tsp. ginger

Mix together and refrigerate.

VEGETABLE DIP

Alyce Klingfus

½ C. mayonnaise
1 small sour cream
1½ tsp. dill weed

1 tsp. onion salt
1 tsp. garlic salt
3 T. parsley flakes

Mix well together and put in refrigerator.

VEGETABLE DIP

Jean Zimmerman

⅓ C. mayonnaise
1 C. sour cream
¾ tsp. minced parsley
1 tsp. dill weed

1 tsp. Accent
1 tsp. Lawry's salt
¾ T. onion salt

Mix all together.

VEGETABLE DIP

Linda Gericke

1 C. sour cream
1 C. Hellmann's mayonnaise
2 tsp. parsley

2 tsp. dill weed
2 tsp. minced onion
½ tsp. Lawry's seasoning salt

Mix well and chill.

ZIPPITY DO DIP

Nancy Schmitt

8 oz. pkg. cream cheese (softened)
3 T. mayonnaise
3 T. ketchup

1 tsp. Worcestershire sauce
1/8 tsp. onion salt
Dash of hot pepper sauce

In small bowl combine all ingredients, mixing until smooth. Serve with fresh vegetable dippers, crackers or pretzel sticks. Store tightly covered in refrigerator. Makes 1 C.

Don't cut gum out of hair. Use peanut butter or baby oil and then shampoo. It really works nicely.

BRAUNSCHWEIGER CHEESE BALL

Ila Akers

1 (8 oz.) pkg. plus 1 (3 oz.) pkg.
cream cheese
8 oz. pkg. braunschweiger
1 T. + 1 tsp. dry onion soup mix

1 T. Worcestershire sauce
½ C. chopped nuts or
¼ C. green olives (sliced)

Soften the 8 oz. cream cheese and braunschweiger for about 1 hour at room temperature in large mixing bowl. Add dry onion soup mix and Worcestershire sauce and mix until well blended. Form into a ball on paper plate and refrigerate for approximately 3 hours or until ball is firm. Leave the 3 oz. pkg. of cream cheese out to soften at room temperature. Take ball out of refrigerator and frost with the 3 oz. softened cream cheese. Pat on nuts or arrange the sliced olives on the frosted ball. Cover and refrigerate overnight. When ready to serve, remove ball from paper plate and put on large serving dish and arrange Ritz crackers around it.

CHEESE BALL

Alyce Klingfus

1 lb. cream cheese (softened)
1 (8 oz.) can crushed, unsweetened
pineapple (drained)
2 T. chopped onion

2 C. chopped pecans
¼ C. chopped green peppers
1 T. seasoned salt

Mix, reserving 1 C. pecans. Roll into ball and chill. Roll in the last cup of pecans. Serve with crackers, bread or fruit.

CHEESE BALL

Marlys Lehman

2 (8 oz. ea.) pkgs. cream cheese
½ lb. grated cheddar cheese
1 T. Worcestershire sauce
1 tsp. salt

1 tsp. celery salt
1 small onion (grated fine)
Nuts

Mix and chill for 3 hours. Roll in chopped nuts.

To clean an electric percolator, fill percolator with water, add two packages unsweetened Kool-Aid, and run through perk cycle.

CHEESE BALL

Connie Joens

1 (8 oz.) pkg. cream cheese
1 small pkg. shredded cheddar
cheese
Chopped onion
Chopped olives (green and black)

Chopped green peppers (opt.)
1 small pkg. chopped pecans
1 T. lemon juice
1 T. Worcestershire sauce

Mix cream cheese, cheddar cheese, onion, olives and peppers together. Add lemon juice and Worcestershire sauce and mix well. Roll in chopped pecans. Good on crackers.

CHEESE BALLS

E. Marie Pedersen

1 jar Kraft Roka Blue
1 jar pimento
1 jar Old English cheese
1 tsp. finely minced onion

2 (8 oz. ea.) pkgs. cream cheese
plus 1 (3 oz.) pkg. cream
cheese

Have ingredients at room temperature. Blend with mixer. Chill for several hours and form into two balls. Sprinkle with nuts or parsley.

TASTY CHEESE BALL

Maxine Fee

2 (8 oz. ea.) pkgs. Philadelphia
cream cheese
1 jar Roka Blue cheese
1 jar Old English cheese

1 tsp. garlic powder
4 dashes Tabasco sauce
Chopped nuts

Soften cheeses. Beat all ingredients together. Refrigerate. Form into 2 balls. Roll in chopped nuts.

CHEESE BALL

Verdis Feller

1 (5 oz.) jar Kraft Old English cheese
1 (5 oz.) jar Kraft pimento or bacon
cheese
8 oz. Philadelphia cream cheese

2 drops Tabasco sauce
2 drops Worcestershire sauce
1 small onion (minced)

Blend together; chill, then mold into a ball. Roll in crushed pecans. (NOTE: I put the pecans in the blender.)

CHEESE BALL

Cindy Mohling

10 oz. medium cheddar cheese
3 inches Velveeta cheese
4 oz. cream cheese

3-4 oz. dried beef
1 T. mayonnaise
1 T. Western dressing

Soften cheeses in microwave. Mix all ingredients together. Form into cheese ball.

CREAM CHEESE BALL

Rita Gullord

3 (8 oz. ea.) pkgs. cream cheese
3 T. Worcestershire sauce
1 medium onion (finely chopped)

4 (3½ oz. ea.) pkgs. either
chipped beef, corned beef
or pastrami

Tear apart into small pieces the 4 pkgs. of meat putting 3½ pkgs. into one dish and ½ pkg. into another dish. Into the bowl with the 3½ pkgs. of shredded meat, add the cream cheese, sauce, and onion (I use ½ the amount of the onion called for). Mix well with hands (will be sticky). Then roll mixture into 2 balls (do your best). Put each ball on a plate and put in the refrigerator for 3-4 hours to cool. Once cooled, roll each ball into the remaining shredded meat. Makes a good Holiday treat!

PARTY CHEESE BALL

Ginger Shirley

2 (8 oz. ea.) pkgs. cream cheese
2 C. (8 oz.) shredded sharp cheddar
cheese
1 T. chopped onion and green pepper

2 tsp. Worcestershire sauce
1 tsp. lemon juice
Finely chopped pecans

Combine softened cream cheese and cheddar cheese; mix until blended. Add all other ingredients and mix well. Chill. Shape into balls and roll in nuts.

DRIED BEEF BALLS

Maxine Fee

2 (8 oz. ea.) pkgs. Philadelphia
cream cheese
1 T. or more grated onion

Few drops Worcestershire sauce
2 pkgs. dried beef (shredded)

Mix first 3 ingredients well. Form into bite-size balls. Roll in dried beef. Keep refrigerated.

HOT PEPPER JELLY

Margaret Theel

- | | |
|-------------------------|--------------------------|
| 6 green peppers (cored) | 1½ C. cider vinegar |
| 5 yellow banana peppers | ½ C. lemon juice |
| 8 hot green peppers | Green food coloring |
| 1 onion | 1 bottle Certo (2 pkgs.) |
| 9 C. sugar | |

Grind first 4 ingredients together. Put first 7 ingredients in a pan and cook slowly and stir until sugar is dissolved, bring to boil. Boil 5 minutes, then stir in pectin and food coloring. Serve on crackers, first spread with a thin layer of cream cheese or any kind of cheese and then put on the pepper jelly. Also good on rye bread.

BACK PACK SNACK

Nancy Schmitt

- | | |
|------------------------------------|-----------------------------|
| 3 C. granola cereal | ½ C. seedless raisins |
| ½ C. peanuts | ½ C. chopped dried apricots |
| ½ C. candy coated chocolate pieces | ½ C. chopped dates |

In large bowl, combine all ingredients. Store covered, in airtight container.

BANANA POPS

Katy Buehner

- | | |
|--------------------------------|-----------------|
| 4 ripe bananas | 1 T. shortening |
| 8 sticks | Coconut |
| 1 (6 oz.) pkg. chocolate chips | Chopped nuts |

Cut bananas in half, insert sticks and freeze. Melt chips in double boiler, then stir in shortening. Coat each banana with chocolate and roll in coconut or nuts if desired. Wrap in aluminum foil and store in freezer.

CHEESE PUFFS

Judy Henry

- | | |
|--------------------------|------------------------------|
| 12 two-inch bread rounds | 2 T. grated parmesan cheese |
| ¼ C. mayonnaise | 1 egg white (stiffly beaten) |
| 1 envelope onion dip mix | |

Toast bread rounds on one side in broiler. Mix mayonnaise, dip mix and cheese. Fold in egg white. Spoon onto untoasted side of bread rounds. Bake at 450° about 10 minutes or until golden. Serve hot. Makes 12.

COCKTAIL WEINERS

Diane Slattenow

1 C. catsup
½ C. brown sugar

⅓ C. white vinegar
1 jar currant jelly

Mix above ingredients together. Pour into crock pot. Heat until sauce is warm. Add cocktail weiners. Crock pot may be left on low until all weiners are used.

GRAPES DIVINE

Dorrie Jo Horak

2-3 C. seedless grapes
½ C. brown sugar

½ C. rum

Use two kinds of grapes. Put in flat Tupperware so the rum and sugar covers the bottom half of each grape. Prepare the night before using. Put in small stemware glasses and add a "dollop" of sour cream on each glass.

HOT SAUCE

Marlys Lehman

1 C. catsup
½ C. water
2 T. brown sugar
½ tsp. salt
Dash of pepper
¼ C. lemon juice

½ T. prepared mustard
1 T. salad oil
½ C. chopped celery
¼ C. chopped onion
3 T. Worcestershire sauce
2 T. vinegar

Saute onions in oil until tender but not brown. Combine with rest of ingredients and simmer for 20 minutes. Add cocktail sausages, chunks of weiners or small precooked meatballs.

DRUNKEN DOGS

Judy Henry

½ C. catsup
½ C. barbecue sauce

½ C. brown sugar
½ C. beer

Slice ¼ to ½-inch German hot dogs. Simmer above ingredients 45 minutes, then add dogs. Serve with Ritz crackers as an appetizer.

-BEVERAGES-

BRANDY ALEXANDER

Rita Gullord

- | | |
|---------------------------|----------------------------|
| ½ oz. brandy | 3 scoops vanilla ice cream |
| ½ oz. dark creme de cacao | |

Put all ingredients in blender and blend until smooth. May sprinkle nutmeg on top.

CAMPUS COCOA MIX

Jacque Karsten

- | | |
|------------------------------|---------------------------|
| 1 (4 qt.) box powdered milk | 1 (3 oz.) jar Coffee Mate |
| ½ lb. box Nestle's chocolate | ¾ C. powdered sugar |

Mix all ingredients together. Store in tight container.

CHAMPAGNE PUNCH

Jo Funk

- | | |
|--|-------------------------------|
| 2 (12 oz. ea.) cans pineapple juice | 1 (6 oz.) can frozen lemonade |
| 1 (6 oz.) can frozen orange juice
(concentrate, thawed) | (concentrate, thawed) |
| | 4 C. water |

Combine and chill thoroughly. Just before serving, transfer mixture to punch bowl. Carefully pour two 4/5 qt. bottles chilled champagne down side of bowl. STIR GENTLY. Trim with orange slices. Makes 40 servings.

CHOCOLATE SYRUP FOR KID'S MILK

Sharon Sholley

Cook over low heat, stirring until mixture is thick and smooth:

- | | |
|--|-----------------|
| 1 C. cocoa or 4 squares
(unsweetened) chocolate | 2 C. cold water |
|--|-----------------|

Add and stir until dissolved:

- | | |
|------------|-------------|
| 2 C. sugar | ¼ tsp. salt |
|------------|-------------|

Boil 3 minutes and add:

- 1 tsp. vanilla

Pour into 2 pint jars and seal. If cocoa is used the syrup will keep indefinitely. Makes 2 pints. (NOTE: This is inexpensive to make for those of us who have to pinch pennies.)

CHRISTMAS PUNCH

Jan Cox

3 (6 oz. ea.) cans frozen lemonade concentrate

1 pkg. frozen strawberries
1 qt. ginger ale

Dilute lemonade according to directions on can and pour into punch bowl. Stir in thawed strawberries. Just before serving, add ginger ale and ice. Makes 1 1/2 gallons. Excellent in summer too.

CRAN APPLE PUNCH

Bev Bengston

3 qts. water
2 C. strong tea (3 bags in
2 C. water)
2 qts. cranberry cocktail
2 C. orange juice

2 C. sugar
2 (6 oz. ea.) cans frozen
lemonade
1 qt. apple juice
1/5 qt. vodka (opt.)

Makes 60 servings.

EGG NOG

Pat Nickel

18 egg yolks
1 (2 lb.) bag powdered sugar
2 (13 oz. ea.) cans evaporated milk

1 bottle 100 proof vodka
Few drops vanilla

Mix egg yolks, then sugar. Add rest of ingredients and beat well using mixer on low speed. Bottle and store in refrigerator.

FROZEN PUNCH

Georgia Smith

2 family size gelatin
4 C. boiling water
9 C. water

16 oz. bottle Real Lemon
3 C. sugar

OR CAN USE:

2 (12 oz. ea.) cans frozen lemonade
3 T. almond extract

2 (46 oz. ea.) cans pineapple
juice

Dissolve gelatin (cherry is good) in boiling water. Add water, Real Lemon and sugar or frozen lemonade, pineapple juice and almond extract. Freeze. Remove from freezer 3-4 hours before serving and add 3 qts. of 7-Up. Serves 50.

INSTANT SPICED TEA

Susie Musch

- | | |
|---|-----------------|
| 2 C. Tang | 1½ C. sugar |
| ½ C. instant tea | 2 tsp. cinnamon |
| 1 pkg. lemonade mix (dry,
⅓ C. Wylers) | 1 tsp. cloves |

Combine and store in airtight container. Use 2 tsp. per cup, then add hot water. ⅓ C. makes 6 C. of tea.

ORANGE OR LEMONADE SLUSH

Rita Zilmer

- | | |
|---|-----------------|
| 1 (6 oz.) can orange juice
or lemonade | ½ C. sugar |
| 1 C. water | 1 tsp. vanilla |
| 1 C. milk | 12-15 ice cubes |

Put in blender and blend on chop.

ORANGE SLUSH

Bev Bengston

- | | |
|---------------------------------|--|
| 1 large can frozen orange juice | 1 C. strong tea (1 bag in
1 C. water) |
| 1 C. vodka | 1 C. sugar |
| 3½ C. water | |

Put in 2 qt. container and freeze. One ice cream scoop in glass and fill with 7-Up or Squirt.

PINA COLADA SLUSH

Bev Bengston

- | | |
|-----------------------------|--|
| 1 large can pineapple juice | 1 can (Casa Blanca) coconut
creme mix |
| 1 pt. white rum | |

Freeze. Fill glass with slush and add 7-Up or sour.

Cover your new cookbook with clear contact paper to keep it looking new.

RHUBARB DRINK

Lenora Rathe

8 qts. or 32 C. rhubarb
8 qts. water
1 pkg. cherry Jello

1 pkg. cherry Kool-Aid
1 (46 oz.) can pineapple juice
4 C. sugar

Cook rhubarb in water and drain; add Jello and Kool-Aid. Add juice and sugar. Freezes well.

RUSSIAN TEA

Katy Buehner

1 ½ C. orange drink (powdered)
½ C. grapefruit or lemon drink
(powdered)

1 ½ tsp. cinnamon
½ tsp. cloves
½ C. tea

Mix and store in airtight container. Use 2 tsp. to 1 C. boiling water.

SPICED TEA

Bonnie Headington

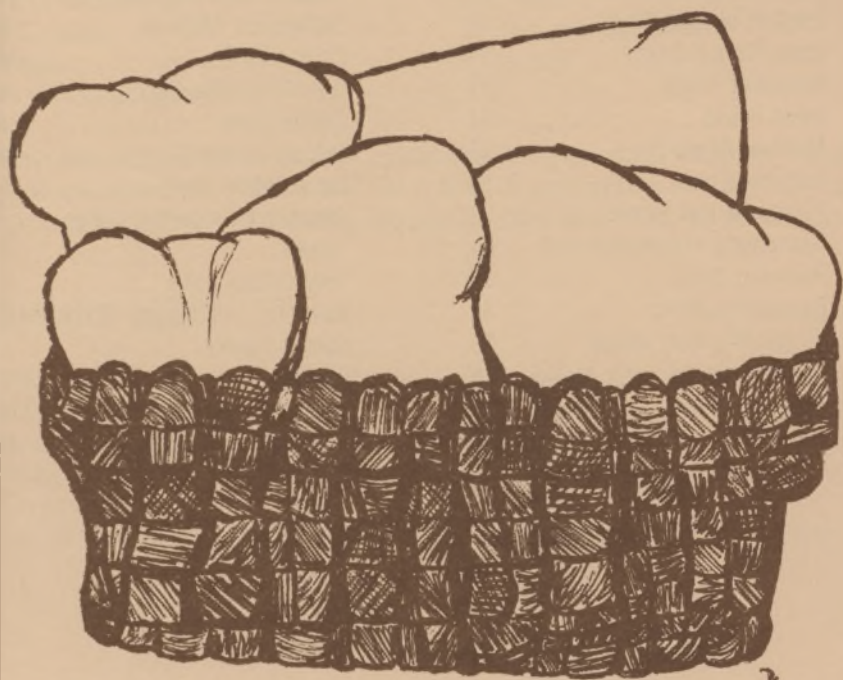
½ C. instant tea
1 ¼ C. white sugar
1 C. Tang (dry)

¼ C. Wylers lemonade mix
½ tsp. ground cloves
½ tsp. ground cinnamon

Mix together. Store in jar and use to your taste in cup of boiling water.

“JUST FOR NOTES”

*breads
and
rolls*



BREADS AND ROLLS

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-BREADS-

RAW APPLE BREAD

Bev Bengston

2 C. sugar
 $\frac{2}{3}$ C. shortening
2 eggs
1 C. cold coffee
2 C. chopped raw apples
3 C. flour
2 tsp. soda

1 C. raisins
1 C. nut meats
1 C. chopped dates
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. salt

Cream sugar and shortening. Add eggs and coffee. Sift salt, soda and flour over apples, raisins, nuts and dates. Combine all ingredients. Put in greased and floured loaf pans. Bake 45 minutes to 1 hour at 375°. Makes 2 loaves.

APRICOT NUT BREAD

Dee Holdiman

$\frac{1}{2}$ pkg. dried apricots
 $\frac{1}{4}$ C. shortening
1 C. sugar
1 egg
 $\frac{1}{2}$ C. orange juice

$\frac{1}{4}$ C. water
2 C. flour
 $2\frac{1}{4}$ tsp. baking powder
1 tsp. salt

Soak dried apricots for 15 minutes. Cream shortening and sugar. Add egg, orange juice and water. Sift together and stir in flour, baking powder and salt. Add cut up apricots and nuts after mixing thoroughly. Bake at 375° for 60-65 minutes.

BANANA BREAD

Lois Walitshek

$1\frac{3}{4}$ C. flour
2 tsp. baking powder
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ C. melted shortening
 $\frac{2}{3}$ C. sugar
2 beaten eggs
3-4 ripe bananas

Mix all together with mixer. Put in greased loaf pan. Bake at 350° for 1 hour.

DELICIOUS BANANA BREAD

Joan Tangeman

$\frac{3}{4}$ C. oleo or butter	1 tsp. vanilla
$1\frac{1}{2}$ C. sugar	2 C. flour
$1\frac{1}{2}$ C. mashed bananas	1 tsp. salt
2 eggs	1 tsp. soda

Cream oleo and sugar together well. Blend in bananas; add eggs and vanilla. Mix together well. Sift together flour, salt and soda. Add dry ingredients to the butter mixture alternating with $\frac{1}{2}$ C. buttermilk or sour milk. Blend just until well mixed. Fold in $\frac{1}{2}$ C. chopped walnut meats. Bake $1\frac{1}{2}$ hours in 350° oven or until brown and bread leaves side of pan. Makes 2 loaves.

BANANA NUT BREAD

Joy Fix

$\frac{1}{3}$ C. shortening	$\frac{1}{2}$ C. sugar
2 eggs	$1\frac{3}{4}$ C. all purpose flour
1 tsp. baking powder	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ tsp. salt	1 C. mashed ripe bananas
$\frac{1}{2}$ C. chopped nuts	

Cream together shortening and sugar; add eggs, beat well. Sift together dry ingredients; add to creamed mixture alternately with bananas, blending well after each addition. Stir in nuts. Pour into well greased $9\frac{1}{2} \times 5 \times 3$ -inch loaf pan. Bake in moderate oven (350°) for 40-45 minutes or until done. Remove from pan; cool on rack.

BANANA NUT BREAD

Lucile Brown

$\frac{1}{4}$ C. shortening	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ tsp. soda
1 egg (well beaten)	$\frac{1}{2}$ C. chopped nuts
1 C. Kellogg All-Bran	2 T. water
$1\frac{1}{2}$ C. flour	1 tsp. vanilla
2 tsp. baking powder	$1\frac{1}{2}$ C. mashed banana

Cream shortening and sugar well. Add eggs and All-Bran. Sift flour with baking powder, salt and soda. Mix nuts with flour and add alternately with bananas to which water has been added. Stir in vanilla. Pour into greased loaf tin. Let stand 30 minutes and bake in moderate oven (375°) for 1 hour. Cool before cutting.

BANANA NUT BREAD

Carol Smith

2 large or 3 small bananas (mashed)
1 tsp. vanilla
1 C. sugar
2 eggs
3 T. milk

2 C. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. soda
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ C. melted butter

Melt butter in baking pan, saves greasing pan. Mash bananas and add dry ingredients. Add other ingredients. Add butter last. Bake 1 hour in a 275° oven.

BANANA NUT BREAD

Rita Gullord

$\frac{1}{2}$ C. white sugar
 $\frac{1}{4}$ C. shortening
1 egg
 $1\frac{1}{2}$ C. sifted flour
1 C. nuts

1 C. of bran (raisin) flakes
 $1\frac{1}{2}$ C. mashed bananas
1 tsp. soda
2 tsp. baking powder

Mix the above ingredients together and bake at 350°.

CARROT-BANANA BREAD

Janie Williamson

$\frac{1}{2}$ C. butter or margarine
1 C. brown sugar
2 eggs
1 C. mashed bananas (3 medium)
2 C. flour
1 tsp. baking soda

$\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. salt
1 C. grated carrot
 $\frac{1}{2}$ C. chopped nuts (opt.)

In large bowl, cream butter with sugar until fluffy. Beat in eggs. Mash bananas in small bowl. Mix flour, baking soda, baking powder, cinnamon and salt. Blend in flour mixture alternately with bananas. Stir in carrots and nuts. Turn into greased 9x5-inch loaf pan and bake in a 350° oven for 50-60 minutes or until pick inserted in center comes out clean. Cool 10 minutes, turn out on rack and cool.

BEER BREAD

Bev Smock

3 C. self-rising flour
2 T. sugar

1 (12 oz.) can beer (warm)

Mix well. Dump in greased loaf pan. Bake at 350° for 1 hour.

BUBBLE BREAD

Rita Gullord

2 loaves frozen bread
1 box regular butterscotch pudding
1 C. brown sugar
½ C. melted butter

1 tsp. cinnamon
1 tsp. vanilla
½ C. milk

Put frozen bread in refrigerator overnight. Cut into cubes and place in 9x13-inch pan the next day. Mix other ingredients and pour over cubes. Let rise. Bake at 350° for 30 minutes.

CHERRY NUT BREAD

Marlys Lehman

2 eggs (beaten)
1 C. sugar
1½ C. flour
½ tsp. salt

1½ tsp. baking powder
1 C. nuts
1 (8 oz.) jar maraschino cherries
and juice

Beat eggs, add sugar and mix. Add dry ingredients, cherries, juice and nuts. Bake 1 hour at 350°.

CHOCOLATE CHIP-CHEWY NUT BREAD

Barbara Tomlinson

½ C. butter
1 C. sugar
2 eggs (beaten)
3 mashed bananas
2 C. flour

1 tsp. soda
¼ C. chopped nuts
¼ C. chocolate chips
¼ C. maraschino cherries

Cream sugar, butter and eggs. Add mashed bananas. Add flour and soda. Stir in nuts, chocolate chips and cherries. Bake in a bread pan at 350° for 40 minutes. Remove from pan after baking.

CINNAMON BREAD

Rena Kremer

¼ C. oil	2 C. flour
1 C. sugar	½ tsp. salt
1 egg	1 T. cinnamon
1 C. buttermilk	½ C. sugar
1 tsp. soda	

Combine first 7 ingredients and put ½ batter into greased bread pan. Sprinkle ½ cinnamon and sugar over mixture. Pour rest of batter and put rest of cinnamon and sugar on top. Cut through mixture with knife to swirl cinnamon and sugar through. Bake at 325° for 60 minutes.

DANISH PUFF

Wanda Iverson

PASTRY:

1 C. flour	2 T. water
½ C. margarine	

TOPPING:

½ C. margarine	1 C. flour
1 tsp. almond flavoring	3 whole eggs
1 C. water	

For Pastry: Mix together like pie crust. Divide into 2 parts. Pat into 2 strips, 3x12-inches, on a greased cooking sheet.

For Topping: Boil together margarine and water in a saucepan. Add flavoring. Remove from heat and add flour all at once and stir. Add eggs one at a time. Beating well after each addition. Spread over each portion. Bake at 350° for 1 hour. Can top with cherry pie filling before baking. Cool, drizzle with frosting and sprinkle with nuts.

DATE BREAD

Jo Schilling

1 C. dates (cut fine)	1 tsp. oleo
1 C. sugar	¼ tsp. salt
1 C. boiling water	1 egg (well beaten)
2 C. flour	1½ tsp. vanilla
1 tsp. soda	½ C. nuts (opt.)

Pour boiling water over dates, sugar, oleo and salt. Cool; stir occasionally. Add other ingredients. Mix. Bake in well greased pan at 350° for 45 minutes to 1 hour. Makes 2 loaves.

DATE BREAD

Floy Harmsen

½ lb. dates	2 tsp. soda
1½ C. boiling water	1 T. melted butter
1 C. sugar	1 tsp. vanilla
1 egg	1 C. nuts
2¾ C. flour	

Drop dates in boiling water and let cool. Combine sugar and egg. Add alternately the flour and the water off the dates. To the last cup of flour add the soda. Then add the melted butter, vanilla, nuts and dates. Bake in 350° oven for 1 hour. Using half brown and half white sugar will make the loaf more moist and help preserve it; it improves with age. This will also freeze well.

DATE NUT BREAD

Maggie Mennenga

2¼ C. flour	2 tsp. soda
1½ C. boiling water	½ tsp. salt
1 C. sugar	1 T. butter
2 C. dates	1 egg
1 tsp. vanilla	1 C. nuts

Add dates to boiling water, let stand. Add melted butter and beaten egg to sugar. Sift flour, soda, salt together and add with date mixture. Add vanilla and nuts. Bake at 325° for 50 minutes.

ENGLISH MUFFIN BREAD

Nel Riddle

1½ C. flour	1¼ C. hot tap water
¼ C. sugar	½ C. oil
2 tsp. salt	2 eggs
2 pkgs. dry yeast	

Combine first 4 ingredients and add water; mix well. Blend in oil and eggs. Add 2-3 C. flour to make stiff dough. Cover and let rise double (1 hour). Stir down. Divide into 3 well greased and cornmeal dusted 1 lb. coffee tins. Cover and let rise until doubled. Bake in preheated oven (375°) for 30 minutes. Cool in cans before removing. Best if toasted.

EASY FRENCH BREAD

Dorrie Jo Horak

- | | |
|-----------------|--------------|
| 1 pkg. yeast | 1½ tsp. salt |
| 1 T. shortening | 4 C. flour |
| 1 T. sugar | |

Dissolve yeast in ½ C. warm water. Put 1 C. of hot water into a bowl, add sugar, salt and shortening. Add yeast and mix. Add flour, mix and let rise. Beat dough down every 10 minutes. Do this 5 times. Divide into 2 loaves. Let rise 1½ hours. Bake in a 400° oven for 30-35 minutes.

GRAPENUT BREAD

Dedicated To Esther Watts

- | | |
|-----------------------|--------------------|
| 1 C. milk | 1 egg |
| 1 T. vinegar | 1 tsp. salt |
| ½ C. Grapenuts cereal | ⅔ C. sugar |
| 1 tsp. baking powder | ½ tsp. baking soda |
| 2 C. flour | |

Add vinegar to milk to curdle, pour over Grapenuts and let stand for a few minutes. Add sugar, eggs, salt, then the rest of the dry ingredients. Bake 40 minutes at 350°. Makes one 9x5-inch loaf.

HOBO BREAD

Bev Bengston

- | | |
|---------------------|------------------------|
| 2½ C. boiling water | 2 C. raisins |
| 4 tsp. baking soda | 1 C. white sugar |
| 4 C. flour | 1 C. brown sugar |
| ½ C. nuts (opt.) | 4 T. melted shortening |
| ½ tsp. salt | (or margarine) |

Pour boiling water over raisins. Add baking soda and let stand overnight. Then add the rest of the ingredients; mix well. Grease three 1-lb. coffee cans. Fill half full. Bake 1 hour and 10 minutes on bottom rack of oven at 350°.

Save cardboard rolls from toilet tissue, cover with contact paper and use them to hold wound up extension cords or cords from your kitchen appliances. This makes a neat drawer or shelf.

MONKEY BREAD

A Friend

1 C. granulated sugar
1 tsp. cinnamon
4 tubes refrigerated baking powder
biscuits (cut into fourths)
Nuts or raisins

$\frac{3}{4}$ C. butter
 $\frac{1}{2}$ C. granulated sugar (can use
leftover coating mixture, if
any is left)
 $\frac{1}{2}$ C. brown sugar

Combine the 1 C. granulated sugar and cinnamon. Shake biscuit pieces in the sugar-cinnamon mixture. Drop biscuits in a greased bundt pan. Sprinkle with nuts or raisins. (Nuts and raisins may burn if on top.) Mix the butter, $\frac{1}{2}$ C. granulated sugar and brown sugar over low heat until it starts to bubble. Pour over biscuits. Bake 40 minutes in a 350° oven.

MONKEY BREAD

No Name

$\frac{3}{4}$ C. granulated sugar
1 $\frac{1}{2}$ tsp. cinnamon
4 tubes refrigerated buttermilk
biscuits (cut into fourths)
Nuts or raisins

1 C. granulated sugar (may use
leftover coating mixture)
1 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ C. brown sugar
 $\frac{1}{2}$ C. margarine
 $\frac{1}{4}$ C. evaporated milk

Combine the $\frac{3}{4}$ C. granulated sugar and 1 $\frac{1}{2}$ tsp. cinnamon. Shake the biscuit quarters in the mixture. Drop biscuits in a greased bundt pan. Add nuts or raisins. Combine the 1 C. granulated sugar, 1 $\frac{1}{2}$ tsp. cinnamon and brown sugar. Sprinkle over top. Heat the margarine and evaporated milk just to boiling. Pour over top. Place bundt pan on cookie sheet (for spills) and bake at 350° for 35 minutes or so.

MONKEY BREAD

Nancy Schmitt

3 tubes refrigerator biscuits
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{3}$ C. sugar

1 $\frac{1}{2}$ sticks margarine or butter
1 tsp. cinnamon
1 C. brown sugar

Cut each biscuit into four pieces. Roll each piece in a mixture of cinnamon and sugar. Place pieces in greased bundt pan. Combine margarine, 1 tsp. cinnamon and brown sugar. Boil 2-3 minutes. Pour over biscuits. Bake in 350° oven for 25 minutes. Cool 10 minutes and turn out.

OATMEAL BREAD

Gwen Scoles

- | | |
|-------------------------|-------------------|
| 1 cake yeast | 1 C. bran flakes |
| ½ C. warm water | 2 T. butter |
| ½ tsp. sugar | ½ C. brown sugar |
| 2 C. boiling water | 1 T. (scant) salt |
| 1 C. oatmeal (uncooked) | 5 C. flour |

Combine yeast, ½ C. warm water and sugar. Pour 2 C. boiling water over oatmeal, bran flakes, butter, brown sugar and salt. Let cool to lukewarm. Add yeast mixture and blend. Add flour. Let rise until double in bulk. Make into loaves. Let rise until double. Bake 1 hour at 350°. Place on cooling rack. Butter top of each loaf.

PINEAPPLE NUT BREAD

Joyce A. Arends

- | | |
|---------------------------|---|
| ¾ C. brown sugar (packed) | ½ tsp. salt |
| ¼ C. shortening | ½ of 9 oz. can frozen orange
juice concentrate |
| 1 egg | 1 C. crushed pineapple |
| 2 C. sifted flour | ½ C. nut meats |
| 1 tsp. baking soda | |

Preheat oven to 350°. Cream brown sugar and shortening. Add egg and beat well. Lightly stir flour, soda and salt together. Alternately add dry ingredients and thawed orange juice to creamed mixture. Stir in undrained pineapple and nuts. Turn batter onto well greased loaf pan. Bake 50-60 minutes. Freezes well.

GRANDMA'S PUMPKIN BREAD

Nancy Schmitt

- | | |
|---------------------|--------------------------|
| 3½ C. flour | 2 C. sugar |
| 2 tsp. baking soda | 1 C. vegetable oil |
| 1 tsp. (level) salt | 4 whole eggs |
| 2 tsp. cinnamon | ⅔ C. water |
| 2 tsp. nutmeg | 2 C. pumpkin (small can) |
| ½ tsp. ginger | |

Mix together in a bowl the first 7 ingredients; scoop to side with a hole in the center. Add in center of mixture the rest of ingredients. Beat until well blended. Grease loaf pans and flour if desired. Bake at 350° for 1 hour. Test in center to see if done.

PUMPKIN BREAD

Connie Hardee

3½ C. flour
2 tsp. soda
1 tsp. nutmeg
¾ C. water
3 C. sugar
1½ tsp. salt

1 C. oil
2 C. pumpkin
4 eggs
1 tsp. cinnamon
2 sticks butter
½ C. nuts

Sift dry ingredients into bowl. Make a well and add rest of ingredients. Mix until smooth. Bake at 350° for 1 hour. Makes 3 loaves or 1 loaf and 24 cupcakes or 2 loaves and 12 cupcakes.

PUMPKIN BREAD

Diana Sidler

3 C. sugar
1 C. salad oil
4 eggs (beaten)
1 (1 lb.) can pumpkin
3½ C. flour
2 tsp. baking soda
2 tsp. salt

1 tsp. baking powder
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cinnamon
½ tsp. ground cloves
¾ C. water

Cream sugar and oil. Add eggs and pumpkin and mix well. Sift together all the dry ingredients. Add alternately with water to pumpkin mixture. Pour into 2 well greased and floured 9x5-inch loaf pans. Bake at 350° for 1½ hours or until it tests done. Cool 10 minutes before removing from pans. May be frozen.

PUMPKIN BREAD

Wanda Holm

2⅔ C. sugar
¾ C. shortening
2 eggs
¾ C. water
2 C. pumpkin
1½ tsp. salt
½ tsp. baking powder

2 tsp. baking soda
1 tsp. cinnamon
½ tsp. cloves
3½ C. sifted flour
1½ C. ground raisins
¾ C. chopped nuts

Mix shortening, sugar and eggs; blend. Add water and pumpkin. Sift dry ingredients together. Mix into other mixture. Add raisins and nuts. Grease and flour 2 or 3 bread pans. Divide into pans. Bake in 350° oven for 1 hour.

RAISIN NUT BREAD

Dee Holdiman

1 C. raisins
1 C. boiling water
2 T. (heaping) shortening
A little salt
2 C. flour

1 C. sugar
1 tsp. soda
1 egg
Nuts

Mix raisins, boiling water and shortening and salt and cool. Combine flour, sugar and soda. Mix with above. Beat in egg and add nuts. Bake in a 350° oven for 60 minutes.

STRAWBERRY LOAF BREAD

Eleanor Kacher

3 C. strawberries (crushed) or
can use frozen
3 C. flour
2 C. sugar
1 tsp. salt

3 T. cinnamon
1 tsp. nutmeg
1 tsp. baking soda
4 beaten eggs

Drain berries. Mix dry ingredients in small bowl; add oil and eggs that have been well mixed. Add berries. Bake in 350° oven for 1 hour. Grease two 9-inch pans for this recipe.

ZUCCHINI BREAD

Mabel Dunakey

3 eggs (beaten lightly)
2 C. sugar
¼ C. oil
3 tsp. vanilla
2 C. shredded zucchini

¼ tsp. baking powder
2 C. flour
3 tsp. cinnamon
1 tsp. baking soda
1 tsp. salt

Blend eggs, sugar, vanilla and oil. Fold in zucchini; add rest of ingredients. Mix well. Can add raisins or nuts. Makes 2 larger loaves or 3 small ones. Bake in 325° oven for 1 hour.

Remove fish odor from hands by rubbing with toothpaste.

ZUCCHINI BREAD

Jo Schilling

3 eggs
1 C. oil
2 C. sugar
2 C. grated zucchini
2 tsp. vanilla
3 C. sifted flour

1 tsp. salt
1 tsp. soda
3 tsp. cinnamon
¼ tsp. baking powder
½ C. nuts (opt.)

Beat eggs until light and fluffy. Add oil, zucchini, vanilla and other ingredients and mix. Grease and flour pan well. Bake at 325° for 1 hour 15 minutes. Makes 2 loaves.

ZUCCHINI BREAD

Lill Fliss

3 eggs
2¼ C. sugar
3 tsp. vanilla
1 C. oil
2 C. grated pared zucchini
3 C. flour

¼ tsp. baking powder
1 tsp. salt
1 tsp. baking soda
3 tsp. cinnamon
1 C. chopped nutmeats
1 C. raisins

Beat eggs, add sugar, vanilla and oil; blend. Stir in grated zucchini. Sift together flour, baking powder, salt, soda and cinnamon. Blend with creamed mixture. Fold in nutmeats and raisins. Turn into bread pans. Bake at 350° for 1 hour or until it tests done.

-ROLLS-

WHEAT BUNS

Ruth Ogg

2 C. warm water
1½ pkgs. dry yeast
2 eggs
¾ C. sugar
½ tsp. salt

½ C. lard or shortening
1½ tsp. baking powder
3-3½ C. wheat flour
3-3½ C. white flour

Combine all ingredients. Mix and knead in enough flour to make a soft dough. Let stand ½ hour. Knead down and let rise 1 hour. Form into buns. Bake 15-18 minutes in 375°-400° oven.

BUTTERMILK BISCUITS

Mrs. Charlye Mae Ambrose

3 C. flour
5 tsp. baking powder
1 tsp. salt

2 T. solid shortening
1 C. buttermilk
1 T. sugar

Put flour in mixing bowl; form hole in center. Put shortening, baking powder, salt and sugar in hole. Pour buttermilk in hole. Stir with tablespoon until flour gradually moves from sides of bowl. Using your hands, knead the dough about 15 times (not less than 15 times). Roll dough in lightly floured area. Roll out to about 1-inch thick. Cut with cutter. Put in greased pan. Bake until golden brown.

RAISIN PECAN BISCUITS

Janie Williamson

2 C. sifted regular flour
2½ tsp. baking powder
1 tsp. salt
½ C. Crisco

⅔ C. milk
¼ C. sugar
1 tsp. cinnamon

RAISIN PECAN TOPPING:

2 T. Crisco
½ C. brown sugar
¼ C. dark corn syrup

½ C. pecans
¼ C. raisins

Preheat oven to 375°. In a bowl mix flour, baking powder and salt. With a pastry blender or two knives, cut in Crisco until mixture looks like coarse meal. Add milk and stir just enough to hold dough together. Place on a lightly floured surface and knead lightly. Roll to a rectangle, 10x8-inches. Sprinkle with mixture of sugar and cinnamon. Start at one longer side and roll up as for jelly roll; pinch edges together. Cut into 1-inch slices.

For Topping: In an 8-inch square or 9-inch round pan, melt Crisco, add sugar and corn syrup and heat until the syrup dissolves. Sprinkle with pecans and raisins. Arrange over Raisin Pecan Topping. Bake in a 375° for 25-30 minutes. At once turn upside down onto a rack or cookie sheet. Cool slightly before serving. Makes 8-10 biscuits.

A white tubesock with toe cut out makes a great rolling pin cover.

SAUSAGE BISCUITS

A Friend

10 oz. grated sharp cheddar cheese 2 C. biscuit mix
1 lb. sausage

Melt cheese in double boiler. Add sausage and stir well. Add biscuit mix. Make into 1-inch balls and freeze. When needed, bake in 425° oven until done. Sausage will cook while baking - when light brown they are done. Great for breakfast or coffee parties when something hot is wanted. Makes about 100.

ALL PURPOSE ROLLS

Maey Salomone

4½ C. flour ½ tsp. salt
1½ C. milk ⅓ C. sugar
2 pkgs. dry yeast ½ C. melted butter
3 eggs (beaten)

Warm milk to lukewarm and dissolve yeast in it. Add eggs, sugar, salt and beat thoroughly. Add flour and when ½ mixed, add melted butter. Mix until smooth and knead for 5 minutes. Place in bowl and grease top; let raise 1½ hours. Roll out on floured board spread with melted butter. Sprinkle ½ C. sugar over all, sprinkle 2 T. cinnamon, roll jelly roll fashion. Cut in 1-inch slices. Put in 9x13x1½-inch pan. Let raise until double. Bake in a 400° oven and ice immediately. Makes 1½ dozen sweet rolls.

HOT APPLE ROLL

Esther Thurm

Make a rich biscuit dough using:

2 C. flour ½ tsp. cream of tartar
1 C. milk 2 tsp. sugar
3 tsp. baking powder ½ C. shortening
½ tsp. salt

Roll to the thickness of ½-inch and spread thickly with pared and sliced apples. Roll up like jelly roll and slice in 1-inch slices. Lay in baking pan and pour over them a syrup made by boiling 1 C. sugar and 1 C. water. Put a dot of butter on each roll. Sprinkle with sugar and cinnamon and bake until apples are tender.

DELICIOUS ROLLS

LaVon Benson

2 loaves frozen bread dough
 $\frac{3}{4}$ C. brown sugar
 $\frac{1}{4}$ C. milk

1 ($3\frac{3}{4}$ oz.) pkg. vanilla pudding
(not instant)
Cinnamon

Thaw bread. Grease 9x13-inch pan. Tear one loaf into pieces and place in pan. Sprinkle cinnamon over torn pieces. Mix brown sugar, milk and vanilla pudding. Pour over torn loaf. Tear second loaf over the rest of the ingredients in the pan. Let rise until almost double. Bake at 375° for 30 minutes. Be sure not to overbake.

HOURLY AND ONE-HALF ROLLS

Liola Hinneman

$\frac{1}{2}$ C. warm (not hot) water
 $1\frac{1}{2}$ C. lukewarm milk
2 pkgs. active dry yeast
 $1\frac{1}{2}$ tsp. salt

3 T. sugar
 $\frac{1}{2}$ C. shortening
 $5\frac{1}{2}$ -6 C. flour (sifted)

Soak yeast in $\frac{1}{2}$ C. warm water. Combine milk with sugar and salt, stir to dissolve. Beat in shortening, 2 C. flour and yeast mixture with rotary beater until smooth. Add remaining flour until dough leaves sides of bowl. Turn out onto lightly floured board. Knead. Place in greased bowl and cover. Let rise until doubled. Make into rolls and let rise until light. Bake in a 425° oven for 15-20 minutes.

SUNDAY BEST ONION ROLLS

Georgia Smith

6-7 C. flour
 $\frac{1}{2}$ C. sugar
2 T. instant minced onion
2 pkgs. dry yeast

$1\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ C. (1 stick) soft oleo
 $1\frac{1}{2}$ C. very hot water
2 eggs

Stir 2 C. flour, sugar, onion, yeast and salt together. Add oleo, then add hot water all at once. Blend at low speed of mixer. Beat 2 minutes at medium speed. Add eggs and 1 C. flour; blend, then beat at high speed 1 minute. Stir in rest of flour to make soft dough. Turn onto floured cloth. Knead 5-10 minutes until smooth and elastic, adding extra flour to keep dough from sticking. Cover with plastic wrap, then a towel. Let stand 20 minutes. Punch down. Shape into ball shaped rolls - 32. Place in two oiled 8-inch or 9-inch square pans. Coat each ball with oil. Cover loosely with plastic wrap. Chill in refrigerator 2-24 hours. Let stand 10 minutes at room temperature before baking. Bake at 375° for 25-30 minutes.

PARKER HOUSE ROLLS (Dinner)

Janet Palmer

6-6½ C. flour
½ C. sugar
2 tsp. salt
2 pkgs. dry yeast

1 C. oleo (softened)
1 egg
2 C. hot tap water

Combine in large bowl 2¼ C. flour, sugar, salt and yeast. Add ½ C. oleo. With mixer at low speed, gradually pour 2 C. hot water (120-130°) in dry ingredients. Add egg, increase beater speed to medium and beat about 2 more minutes. Beat in ¾ C. flour, beat 2 minutes. Stir in additional flour (about 2½ C.) to make soft dough. Knead until smooth and elastic. Shape in ball; place in greased bowl, turn over to grease top. Cover with towel until double, about 1½ hours. Punc down, turn onto lightly floured surface. Knead until smooth ball. Cover with bowl 15 minutes. Melt ½ C. butter in 17¼x11½-inch pan. Tilt to grease bottom. On lightly floured surface roll up ½-inch thick, cut with 2¾-inch cutter. Hold dough on edge, dip both sides in oleo, fold in half, arrange in rows in pan, do trimmings same. Cover with towel until double, about 40 minutes. Bake in a 425° oven for 18-20 minutes until brown. Makes about 3½ dozen.

PICK-OFF ROLLS

Jackie Smith

2 pkgs. yeast
¼ C. warm water
1½ C. milk (scalded and cooled
to lukewarm)
2 eggs

½ C. sugar
½ C. oleo
1 tsp. salt
5½ C. flour

Dissolve yeast in water. Add scalded milk to yeast with 1 C. flour. Let stand 5 minutes. Add eggs, sugar, oleo, salt and 2 C. flour to yeast mixture. Beat with mixer until smooth and light. Add 2 C. flour. Knead dough with ½ C. flour. Shape dough into small balls. Dip in melted oleo, then in sugar and cinnamon. Place in a 9-inch tube pan in layers. Let raise 20 minutes. Bake at 350° for 35-45 minutes.

Don't use outdated baking powder (it may have a date on bottom of the can). To test it, put 1 tsp. in ¼ C. boiling water; if it doesn't bubble immediately, discard it.

20 MINUTE ROLLS

Jackie Smith

- | | |
|-----------------|------------------|
| 2 pkgs. yeast | 6½ C. flour |
| 2 C. warm water | 1 tsp. salt |
| ⅔ C. sugar | ⅓ C. melted oleo |
| 2 eggs | |

Dissolve yeast in water. Add sugar, eggs, 3 C. flour, and salt. Mix and add oleo. Add 3½ C. flour. Mix and let raise until double in size. Make into favorite sweet rolls or buns. Let raise until double in size. Bake at 350° for 25-30 minutes.

BLUEBERRY MUFFINS

Gladys Hinz

- | | |
|-------------------------------|------------------------------|
| 1¾ C. flour | 1 well beaten egg |
| 2½ tsp. (level) baking powder | ½ C. milk |
| 2 T. sugar | ⅓ C. oil or other shortening |
| ¾ tsp. salt | ¾ C. drained blueberries |

Mix all ingredients together and add blueberries last. Put in muffin tin that muffin papers have been added. Bake in a 400° oven for 25 minutes.

BRAN MUFFINS

Betty Walter

- | | |
|-----------------------|------------------|
| 2 C. Bran Buds | 1 qt. buttermilk |
| 2 C. boiling water | 5 C. flour |
| 2½ C. sugar | 5 tsp. soda |
| 1 C. (heaping) Crisco | 1 tsp. salt |
| 4 eggs | 4 C. All-Bran |

Mix Crisco and sugar. Add eggs and beat. Add buttermilk, flour, soda, and salt. Then add All-Bran, Bran Buds and boiling water. Mix well. Store in container until ready to use. Can be frozen. Do not stir when ready to put in muffin pans. Grease muffin pans or use papers. This stores excellent in refrigerator.

When a recipe tells you to beat yolks and whites separately, be sure to beat the whites first. Then you won't have to wash the beaters in between times and your yolks will beat up better with that little bit of egg white left on the beater.

BRAN MUFFINS

Donna Stevens

- | | |
|---------------------------------|-------------------------------|
| 1 egg | 2 C. bran cereal (not flakes) |
| ¼ C. sugar | 1 C. flour |
| 1¾ C. milk | 1 T. baking powder |
| 1½ T. melted margarine (cooled) | ½ tsp. salt |

Preheat oven to 400°. Beat egg; add sugar, milk and margarine. Beat well. Stir in bran. Allow to stand 1-2 minutes. Sift dry ingredients together; add to bran mixture. Stir to blend; do not beat. Spray muffin pan with vegetable pan spray. Fill wells ⅔ full. Bake 25-30 minutes until lightly browned.

BETTY'S BEST BRAN MUFFINS

Floy Harmsen

- | | |
|---|-------------------------------------|
| 1 C. solid type shortening (such as Crisco or Spry) | 1 T. salt |
| 5 tsp. baking soda | 2 C. 40% Bran Flakes |
| 2 C. water (boiling) | 3 C. All-Bran |
| 1 qt. buttermilk | 4 eggs (well beaten) |
| 1½ C. sugar | 5 C. flour (dip and level method) |
| | Raisins, dates or nuts may be added |

Assemble and measure out all ingredients. Measure shortening and soda into large mixing bowl (air-lock type such as Tupperware is good). Pour the boiling water over and let mixture bubble until shortening is completely melted. Add the remaining ingredients in order and stir until well-blended. Bake in greased muffin tins at 400° for 15 minutes. (NOTE: This mixture, covered tightly, will keep in refrigerator 2-4 weeks. Use as desired to make hot muffins, then cover tightly and replace remaining batter in the refrigerator. The order you add the ingredients is VERY important.)

CHEESY CORN MUFFINS

Mrs. Charlye Mae Ambrose

- | | |
|-----------------------------------|---|
| 2 C. cornmeal | 3 eggs |
| ½ C. all purpose flour | 1½ C. sour cream |
| 1½ T. baking powder | ½ C. salad oil |
| 3 tsp. sugar | 1 (12 oz.) can Mexican style corn (drained) |
| 1 tsp. salt | 1 C. cheddar cheese (4 oz.) |
| ½ C. chopped canned green chilies | |

Preheat oven to 350°. Grease muffin pans. In large bowl combine cornmeal, flour, baking powder, sugar and salt. In medium bowl, whisk together sour cream, oil, eggs. Whisk smooth. Add corn, chilies, and cheese. Add to dry ingredients. Mix well. Spoon batter into muffin pan. Bake for 25 minutes. Let cool before removing from muffin pan.

COFFEECAKE MUFFINS

Marlys Lehman

½ C. brown sugar
2 T. flour
2 T. melted butter

½ C. chopped nuts
2 tsp. cinnamon

Combine the above and set aside.

½ C. sugar
½ tsp. salt
1½ C. flour
2 tsp. baking powder

¼ C. shortening
½ C. milk
1 beaten egg

Sift dry ingredients into bowl, cut in shortening until mixture is coarse crumbs. Combine egg and milk, add all at once to flour mixture. Stir just until moistened. Grease muffin pans. Spoon in small amount of batter, top with layer of nut mixture. Repeat layers, filling pans $\frac{2}{3}$ full. Bake in 375° oven 20 minutes. Makes 1 dozen.

PIZZA MUFFINS

Connie Rommel

1-1½ lbs. hamburger
Onion
Green pepper
1½ tsp. salt
Garlic salt

Seasoned salt
½ tsp. oregano
½ tsp. basil leaves
1 can Chef Boy-ar-dee pizza
sauce with cheese

Brown hamburger, onion, green pepper and salt. Mix all ingredients. Sprinkle Parmesan cheese on English muffins. Spread hamburger mixture on muffins. Cover with sliced mozzarella or Monterey Jack cheese. Bake 10-12 minutes at 435°. Makes 12 muffins.

QUICKIE COFFEE CAKE

Judy DePaepe

3 tubes biscuits (cut in quarters)
1 C. brown sugar
1 C. chopped pecans or walnuts

1 C. whipping cream
(not Half 'N Half)

Grease 9x13-inch glass baking dish. Put nuts in pan. Add biscuit pieces. Mix brown sugar and cream together, then pour over entire pan. Bake at 350° for 20-25 minutes. Fast - Easy and Yummy!

COFFEE CAKE

Mary K. Williams

½ C. butter (softened)
1 C. flour

2 T. water

Cut butter into flour; sprinkle with water. Mix. Round into ball and divide in half. Place on ungreased cookie sheet, forming each half into 12x3-inch strips about 3-inches apart. Heat ½ C. butter and 1 C. water to a rolling boil in medium saucepan. Remove from heat and quickly stir in ½ tsp. almond extract and 1 C. flour. Stir vigorously over low heat until it forms a ball - about 1 minute. Remove from heat. Beat in 3 eggs all at once and stir until smooth and glossy. Divide mixture and spread half on each strip of dough. Bake at 350° for 1 hour. Cool. Topping will shrink and fall, forming custardy top. Frost with glaze of 1½ C. powdered sugar, 2 T. butter (softened), 1½ tsp. vanilla, 1-2 T. warm water. Sprinkle with nuts.

COFFEE CAKE

Bev Bengston

1 box yellow cake mix
1 C. sour cream
1 pkg. instant vanilla pudding mix
½ C. hot water

½ C. Wesson Oil
1 tsp. vanilla
4 eggs

PART 2:

½ C. brown sugar
2 tsp. cinnamon

½ C. peans or English walnuts

Place cake mix, pudding mix, eggs, sour cream, salad oil and vanilla in bowl. Blend. Add hot water and beat well. Put ½ batter in slightly greased 11x17-inch pan. Sprinkle with half of part 2 mixture. Pour rest of batter over this and top with rest of part 2 mixture. Bake at 325° for 25-30 minutes. Glaze with 1½ C. powdered sugar and orange juice enough to moisten. Pour this over cake while still warm.

For a moister cake when you use a mix, add ¼ C. salad oil and ¼ C. white syrup to the cake, otherwise mix as directed. This can be used with any full size cake mix, except Duncan Hines.

DELUXE COFFEE CAKE

Luanne Klatt

- | | |
|----------------------|------------------|
| 2 C. flour | 1 C. white sugar |
| ½ tsp. salt | ½ C. brown sugar |
| ½-1 tsp. cinnamon | 1 C. buttermilk |
| 1 tsp. soda | 2 eggs |
| 1 tsp. baking powder | ⅔ C. shortening |

Mix and sift dry ingredients, cut in shortening and add eggs and buttermilk. Place in oblong pan.

TOPPING:

- | | |
|--------------------|-----------------|
| ½ C. brown sugar | ½ tsp. cinnamon |
| ½ C. black walnuts | ½ tsp. nutmeg |

This may be prepared and kept in refrigerator overnight.

EASY COFFEE CAKE

Floy Harmsen

- | | |
|--------------------------|--------------------|
| 1 C. sugar | ¼ tsp. salt |
| ½ C. brown sugar | 1 tsp. baking soda |
| ⅔ C. margarine | 1 tsp. cinnamon |
| 2 eggs (slightly beaten) | 1 C. buttermilk |
| 2 C. flour | |

TOPPING:

- | | |
|-------------------|-----------------|
| ¾ C. brown sugar | 1 tsp. cinnamon |
| ¾ C. chopped nuts | 1 tsp. nutmeg |

Cream the sugars and margarine. Add eggs. Sift together flour, salt, baking soda and cinnamon. Add alternately the buttermilk and flour. Pour into a greased 9x13-inch pan. Sprinkle the topping mixture over entire cake. Cover and place in refrigerator overnight. Bake the next day for 35-40 minutes at 350°. Nice for Sunday mornings or holidays.

A cube or two of chicken bouillon added to beef stew gives a much richer flavor to the stew.

OVERNIGHT FORGOTTEN COFFEE CAKE

Florence Petrides

$\frac{2}{3}$ C. oleo or butter	1 C. sugar
$\frac{1}{2}$ C. brown sugar	2 eggs
2 C. flour	1 tsp. baking powder
1 tsp. soda	1 tsp. cinnamon
$\frac{1}{2}$ tsp. salt	2 T. powdered milk
1 C. buttermilk	1 tsp. vanilla

Cream sugar and butter; add eggs, then vanilla. Beat. Sift flour with rest of dry ingredients and add alternately with buttermilk. Put in a 9x13-inch pan.

TOPPING:

$\frac{1}{2}$ C. brown sugar	$\frac{1}{2}$ C. chopped nuts
$\frac{1}{2}$ tsp. cinnamon	

Put on top of cake. Cover. Place in refrigerator. In morning, bake for 30-35 minutes at 350°.

TINY CREAM PUFFS

Gwen Scoles

$\frac{1}{2}$ C. butter	1 C. boiling water
1 C. flour	4 eggs
$\frac{1}{4}$ tsp. salt	

Melt butter in water in skillet. Add flour and salt all at once and stir vigorously. Cook, stirring constantly, until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add eggs one at a time beating until mixture is smooth after each addition. Drop from teaspoons 2-inches apart on greased baking sheet. Bake in hot oven (450°) for 15 minutes, then 325° for 25 minutes. Remove from oven and cool on rack. Cut top off each puff and fill with chicken or turkey salad.

KAVERING (Norwegian Cracker)

Mary K. Williams

1 C. whole wheat flour	$\frac{1}{3}$ C. sugar
1 C. white flour	$\frac{1}{2}$ tsp. salt
2 tsp. baking powder	$\frac{1}{2}$ tsp. cream of tartar
1 tsp. soda	$\frac{1}{2}$ C. oleo

Sift dry ingredients and cut in oleo. Add $\frac{3}{4}$ C. buttermilk to mix like biscuit dough. On a floured board, roll out to $\frac{1}{4}$ -inch thick. Cut into cracker shapes (I use a pizza cutter). Bake on cookie sheet. Do not crowd. Bake at 350° for 12 minutes. Split while warm. Put back in oven at 250°-300° to dry and brown for 30-45 minutes longer.

DANISH PASTRY

Charli Pals

2 C. flour	3 eggs
1 C. butter	1 tsp. almond flavoring
1 C. water	

Cut $\frac{1}{2}$ C. butter into 1 C. flour, sprinkle with 2 T. water and mix. Roll into ball and divide in half. Pat dough into 2 strips about 3x12-inches on ungreased cookie sheet. Set aside. Bring $\frac{1}{2}$ C. butter and 1 C. water to a rolling boil. Add flavoring and remove from heat. Stir in 1 C. flour immediately to keep it from lumping. When smooth and thick, add eggs one at a time, beating until smooth. Spread evenly over the 2 strips of pastry. Bake about 1 hour or until top is nicely browned and crisp. Frost with thin powdered sugar icing and sprinkle with chopped nuts.

FROSTING:

$\frac{1}{2}$ C. butter	2 C. powdered sugar
1 tsp. vanilla	1-3 T. cream

DANISH ALMOND RING

Shirley Horak

FOR THE ALMOND RING:

$\frac{3}{4}$ C. butter or margarine	2 C. sifted flour
1 tsp. almond extract	1 egg (slightly beaten)
$\frac{1}{3}$ C. sugar	

TOPPING: (Cut in half)

$\frac{3}{4}$ C. grated (or slivered) almonds	1 T. flour
$\frac{1}{2}$ C. butter or margarine	1 T. milk or cream
$\frac{1}{2}$ C. sugar	

Preheat oven to 350° and grease a 9x13-inch pan and coat with flour. For Almond Ring: Work batter with almond extract until soft. Gradually add sugar and work mixture until creamy. Stir in flour thoroughly (use hands). Shape dough into large ring. Brush surface of ring with egg. Bake 15 minutes or until delicately browned.

For Topping: Mix nuts and all remaining ingredients in a saucepan. Cook over low heat, stirring constantly, until butter melts. Spoon over almond ring and bake 5 minutes in a 350° oven.

KOLACHES

Eleanor Kacher

2 C. milk (scaled)	2 tsp. salt
1 pkg. yeast	6 T. butter
½ C. lukewarm water	2 eggs
½ C. sugar	6½ C. flour

Dissolve yeast in lukewarm water, add sugar and salt. Add butter to the milk and cool; add well beaten eggs, then add flour. Knead for 10 minutes. Let rise until double, punch down and let rise until double again. Form into kolaches and let rise again. Bake 10-12 minutes in a 350° oven. (NOTE: For filling for the kolaches you can make your own - prune, apricot or your choice. Solo Filling for these can be bought in the grocery stores. It is good.)

BUTTERMILK PANCAKES

Kim Andersen

2 C. buttermilk	1 tsp. baking powder
2 eggs	1 tsp. baking soda
1½ C. flour	2 tsp. sugar
½ tsp. salt	

Separate egg yolks from whites. Beat egg yolks and milk in bowl. Add sifted dry ingredients. Beat egg whites and fold in last.

cookies
bars
and
candies



COOKIES, BARS AND CANDIES

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-COOKIES-

ALMOND BARK COOKIES

Rosalie Weber

- | | |
|----------------------------|-----------------------------|
| 2 lbs. almond bark | 3 C. Captain Crunch cereal |
| 1 C. crunchy peanut butter | 2 C. miniature marshmallows |
| 2 C. dry roasted peanuts | (colored or white) |

Melt bark; stir in peanut butter. Add peanuts, cereal, marshmallows. Mix well. Drop by spoonful on waxed paper. They can also be put in pan (9x13-inch) for a thinner pan cookie.

ANGEL CRISPS (Cookies)

Rita Gullord

- | | |
|----------------------------------|------------------------|
| ½ C. brown sugar (firmly packed) | 1 tsp. vanilla |
| ½ C. granulated sugar | 2 C. flour |
| ½ C. butter | 1 tsp. cream of tartar |
| ½ C. shortening | 1 tsp. soda |
| 1 egg | ½ tsp. salt |

Cream sugars, butter, shortening, egg, and vanilla thoroughly. Spoon flour into dry measuring cup. Level off and pour measured flour onto waxed paper. Add cream of tartar, soda and salt to flour. Stir to blend. Add blended dry ingredients to creamed mixture. Mix well. Shape dough into 1-inch balls. Dip top half in water, then in sugar. Place on ungreased baking sheet. Press down in center with finger. Bake at 425° for 8-10 minutes. Yields 4 dozen.

APPLESAUCE DROP COOKIES

Floy Harmsen

- | | |
|----------------------|-------------------------------|
| ¾-1 C. raisins | 1 C. applesauce |
| 1 C. brown sugar | ½ C. soft butter or margarine |
| 1 egg | 2 C. flour |
| 1 tsp. soda | 1 tsp. cinnamon |
| ½ tsp. salt | ½ tsp. nutmeg |
| ¼ tsp. cloves (opt.) | 1 C. chopped nuts (walnuts) |

Combine raisins and applesauce; set aside. Cream together brown sugar and soft butter, add 1 egg. Stir in raisins and applesauce. Combine flour, soda, salt, nutmeg, cinnamon and cloves. Add to creamed mixture. Stir in nuts. Drop from teaspoon 2-inches apart onto greased cookie sheets. Bake in preheated 375° oven for 13-15 minutes. Makes about 4 dozen.

BASIC DIET DROP COOKIES

Nancy Schmitt

- | | |
|-------------------------|--------------------|
| 1 C. shortening | 4 T. Sweet 10 |
| 2 eggs | 1 C. sour milk |
| 2½ C. flour | 1 tsp. salt |
| 1 tsp. vanilla or lemon | 1 tsp. baking soda |

Mix together, drop by teaspoon on a greased cookie sheet. Bake at 400° for 10 minutes. This dough can be divided. Add a few nuts, unsweetened crushed pineapple, or grated unsweetened chocolate, also chopped apples.

BAZAAR SWEET-TOOTH COOKIES

LaVon Benson

- | | |
|------------------|--|
| 2 C. butter | 5 C. oatmeal (put small amount in
blender and whip into powder) |
| 2 C. sugar | 2 tsp. baking soda |
| 2 C. brown sugar | 2 tsp. baking powder |
| 4 eggs | 16 oz. chocolate chips |
| 2 tsp. vanilla | 1 (8 oz.) Hershey bar (chopped) |
| 4 C. flour | 2 C. chopped nuts |
| 1 tsp. salt | |

Cream together butter, sugar and brown sugar. Add eggs and vanilla. Mix together flour, oatmeal, salt, baking soda and baking powder. Mix all ingredients together until well blended. Add chocolate chips, Hershey bar and chopped nuts. Mix lightly. Bake on an ungreased cookie sheet. Make golf ball sized balls of cookie dough and place 2-inches apart on the sheet. Bake at 375° for 6 minutes. Makes 100 cookies.

BILLY GOAT COOKIES

Maggie Mennenga

- | | |
|-------------------------------|-----------------------|
| 1½ C. brown sugar (pack firm) | 3 C. flour |
| 1 C. shortening | 1 tsp. cinnamon |
| 3 eggs (beaten) | 1 C. dates or raisins |
| 1 tsp. soda | |

Cream sugar and shortening, add eggs and soda which has been dissolved in 2 T. warm water. Add sifted flour with cinnamon. Add fruit and nuts. Drop by teaspoon on greased cookie sheet. Bake at 325° for 10 minutes.

BUTTER NUT SNOWBALLS

Marlys Lehman

2 sticks butter
½ C. sugar
2 tsp. vanilla
2 C. flour

½ tsp. salt
2 C. chopped pecans
Powdered sugar

Cream butter, sugar and vanilla until fluffy. Sift flour with salt and add to creamed mixture; blend. Add pecans and mix well. Shape into 1-inch balls and place on cookie sheet. Bake at 325° for 20 minutes, but don't brown. Cool, then roll in powdered sugar.

CANDY BAR COOKIES

Dorothy Ernster

¾ C. oleo
¾ C. sifted powdered sugar
1 tsp. vanilla

2 T. evaporated milk
¼ tsp. salt
2 C. flour

Cream oleo and powdered sugar. Add vanilla, milk and salt; blend. Add flour. Mix well and pat in 9x13-inch pan. Bake at 325° for 12-16 minutes or until lightly browned.

CARAMEL FILLING:

28 light colored Kraft caramels
¼ C. evaporated milk
1 C. sifted powdered sugar

¼ C. oleo
Chopped pecans

Over low heat, melt caramels in milk. Add oleo, powdered sugar, pecans and pour over cookie crust.

CHOCOLATE ICING:

1 (6 oz.) pkg. chocolate chips
⅓ C. evaporated mlk
2 T. butter

½ C. sifted powdered sugar
1 tsp. vanilla

Melt chips in milk over low heat. Add last 3 ingredients and beat well. Pour over cooled caramel. (NOTE: Small can evaporated milk is sufficient.)

CARROT COOKIES

Donna B. Hurley

- | | |
|----------------------------|----------------------------------|
| 1 C. shortening | 2 tsp. baking powder |
| $\frac{3}{4}$ C. sugar | $\frac{1}{2}$ tsp. salt |
| 1 egg | $\frac{1}{2}$ tsp. lemon extract |
| 1 C. cooked mashed carrots | Vanilla |
| 2 C. flour | |

Mix all together and drop from teaspoon. Mash with bottom of floured glass. (6 average carrots = 1 C.) Bake at 425° for 10-15 minutes. For Icing: Peel and juice of 1 orange and powdered sugar. Ice while warm.

CHEWY CHOCOLATE COOKIES

Jo Schilling

- | | |
|------------------------------------|---------------------------------|
| 1 $\frac{1}{4}$ C. oleo (softened) | $\frac{3}{4}$ C. cocoa |
| 2 C. sugar | 1 tsp. baking soda |
| 2 eggs | $\frac{1}{2}$ tsp. salt |
| 2 tsp. vanilla | 1 C. finely chopped nuts (opt.) |
| 2 C. flour | |

Cream butter and sugar in large mixer bowl. Add eggs and vanilla; blend well. Combine flour, cocoa, soda and salt; blend into creamed mixture. Stir in nuts. Drop by teaspoons onto ungreased cookie sheet. Bake at 350° for 8-9 minutes. (Do not over-bake. Cookies will be soft. They will puff during baking, flatten upon cooling.) Cool on cookie sheet until set, about 1 minute; remove to wire rack to cool completely. Makes about 4 $\frac{1}{2}$ dozen.

CHOCOLATE COOKIES

Rita Gullord

- | | |
|-------------------------|-----------------------------|
| 1 C. sugar | 1 T. cocoa |
| $\frac{1}{2}$ C. lard | $\frac{1}{2}$ C. sweet milk |
| 1 egg (beaten) | $\frac{1}{2}$ C. flour |
| $\frac{1}{2}$ tsp. soda | |

Mix sugar and lard. Add beaten egg. Mix soda, cocoa and flour in another bowl. Then add to lard mixture. Add milk. Drop with teaspoon on greased pan. Bake at 400°-425°. (Add more flour to thicken if needed.)

CHOCOLATE CHIP COOKIES

Dawn M. Jones

- | | |
|---------------------|----------------------|
| ¾ C. powdered sugar | 1 tsp. soda |
| ¾ C. brown sugar | 1 tsp. vanilla |
| 2 eggs | ½ tsp. water |
| 2¼ C. flour | ½ C. butter |
| 1 tsp. salt | 1 C. chocolate chips |

Mix ingredients in order given. Drop by ½ teaspoon on greased cookie sheet. Bake at 375° for 10-12 minutes.

CHOCOLATE CHIP COOKIES

Doloris Aldrich

- | | |
|--|----------------------|
| 1 C. shortening (oleo) | 2¾ C. flour |
| ¾ C. brown sugar | 1 tsp. salt |
| ¾ C. white sugar | 2 tsp. vanilla |
| 2 beaten eggs | ½ C. nutmeats |
| 1 tsp. soda (dissolved in
1 T. hot water) | ½ C. chocolate chips |

Mix in order given. Drop by teaspoonsful on greased cookie sheet. Bake at 375°.

CHOCOLATE DROP COOKIES

Paula Sash

- | | |
|-----------------------|----------------------|
| 1 C. brown sugar | ½ tsp. soda |
| ½ C. melted margarine | 1 C. nuts |
| 1 egg | 1¾ C. flour |
| ½ C. sour milk | 1 tsp. baking powder |
| 3 T. cocoa | 1 tsp. vanilla |

Mix all together and drop by teaspoon onto greased sheet. Bake in a 350° oven.

FROSTING:

- | | |
|----------------------|-----------------------|
| 1¾ C. powdered sugar | 1 T. cocoa |
| 2 T. cold coffee | ¼ C. melted margarine |

Mix together all ingredients. Frost cookies.

CHOCOLATE MINT COOKIES

Mildred Bundy

- | | |
|------------------------|--------------|
| ¾ C. butter | 2 eggs |
| 1½ C. dark brown sugar | 2½ C. flour |
| 2 T. water | 1¼ tsp. soda |
| 2 C. chocolate chips | ½ tsp. salt |

Combine butter, brown sugar and water; put over low heat until melted (I use microwave). Add chocolate chips. Stir until partially melted and remove from heat and continue melting. Pour into large bowl and cool 10 minutes. Beat in eggs, one at a time. (Do this on high speed.) Reduce speed to low and add flour, soda and salt just until blended. Chill about an hour. Roll dough into balls. Bake at 350° for approximately 5 minutes (do not overbake). Remove from oven and immediately place creme de menthe mint on each cookie. Allow to soften and then swirl the mint over cookie. Remove from cookie sheets and cool completely. Makes 80. (NOTE: Use the green foil wrapped oblong creme de menthe mints.)

CHOCOLATE PEANUT CRUNCH COOKIES

Lill Fliss

- | | |
|------------------------|-------------------------------|
| 2 C. all purpose flour | ⅔ C. packed brown sugar |
| 1 tsp. baking soda | 2 eggs |
| ⅔ C. oleo or butter | 1 C. chunky peanut butter |
| ⅔ C. granulated sugar | ½ C. chocolate flavored syrup |

In small mixing bowl combine flour and baking soda. In a large mixer bowl beat butter or oleo with mixer for 30 seconds. Add sugars and beat until fluffy. Add eggs, vanilla and beat well. Add peanut butter and chocolate syrup. Beat until well mixed. Add flour to beaten mixture, beating after each addition until combined. Drop by teaspoon on ungreased cookie sheet. Bake in 375° oven about 10 minutes until surface appears dry and cookies are set. Makes 72 cookies.

CHOCOLATE TURTLE WAFFLE COOKIES

Margaret Kuriger

- | | |
|----------------|-------------|
| 1½ C. sugar | 2 C. flour |
| 1 C. margarine | ½ C. cocoa |
| 4 eggs | ½ tsp. salt |
| 2 tsp. vanilla | |

Cream sugar and shortening. Beat in eggs and vanilla. Sift together dry ingredients. Stir into creamed mixture. Spoon rounded teaspoonful on hot waffle iron, close lid, bake about 1 minute. These burn easily, so don't turn your back on them. Put as many on each section of iron as there is room, just so they don't run together. They will be soft, but firm up as they cool. Frost with your favorite chocolate frosting. Recipe makes about 70 cookies.

CINNAMON CHOCOLATE CHIP COOKIES

Dawn M. Jones

- | | |
|------------------|----------------------|
| 1 C. Crisco | 2 C. flour |
| 1 C. white sugar | 2 tsp. soda |
| 1 C. brown sugar | 2 tsp. cinnamon |
| 2 eggs | ½ C. chocolate chips |
| 1 tsp. vanilla | |

Cream Crisco and sugars; add eggs and vanilla. Sift together flour, soda and cinnamon, add to creamed mixture and mix well; add chips. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 10-12 minutes or until lightly browned.

COCONUT COOKIES

Elaine Happel

- | | |
|--------------------------|------------------------|
| 1 C. oleo | 1 tsp. salt |
| 1 C. salad oil | 1 tsp. baking soda |
| 1 C. white sugar | 1 tsp. cream of tartar |
| 1 C. brown sugar | 1 C. coconut |
| 2 eggs | 1 C. oatmeal |
| 1 tsp. coconut flavoring | 3½-4 C. flour |
| 2 tsp. vanilla | 1 C. Rice Krispies |
| 1 tsp. butter flavoring | |

Mix all together as given. Drop on cookie sheet; press with a glass that is dipped in sugar. Bake in a 350° oven for 12 minutes.

COCONUT DATE COOKIES

Lill Fliss

- | | |
|------------------------------|-------------------------|
| 1 C. white sugar | 1 tsp. baking powder |
| 1 C. brown sugar | ½ tsp. vanilla |
| 1 C. shortening (I use oleo) | ½ tsp. almond flavoring |
| 3 eggs | 2 C. rolled oats |
| ¾ tsp. soda | 1 C. chopped nuts |
| 2 T. hot water | 1 C. shredded coconut |
| 2 C. flour | 1 C. chopped dates |

Cream sugars and shortening. Add eggs and beat well. Add soda to hot water and add. Sift flour with baking powder and add. Lastly add flavorings, oatmeal, nuts, coconut and dates. Drop by teaspoon on greased cookie sheet. Bake at 350° for 10-12 minutes or until done.

COOKIES WHILE YOU SLEEP

Sharon Sholley

2 egg whites
 $\frac{2}{3}$ C. sugar
 $\frac{1}{2}$ C. walnuts
 $\frac{1}{2}$ tsp. peppermint flavoring

Pinch of salt
1 C. chocolate chips
Green food coloring

Preheat oven to 325°-350°. Beat egg whites until stiff and add salt, sugar, coloring and flavoring. Beat until peaks form. Add nuts and chocolate chips, by hand fold in. Drop onto ungreased cookie sheet. Put into oven and immediately turn oven off. Keep in oven overnight and remove the next morning. (NOTE: These are great and easy to make for all you working mothers or women with limited time to bake.)

COWBOY COOKIES

Jackie Smith

1 C. oleo
1 C. sugar
1 C. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. baking soda

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
2 C. oatmeal
1 pkg. chocolate chips
2 C. flour

Cream oleo, sugar and brown sugar. Add eggs, vanilla, baking soda, salt and baking powder. Stir in oatmeal, chips and flour. Drop by teaspoon onto ungreased cookie sheet. Bake at 350° for 8-12 minutes.

CRACKED SUGAR COOKIES

Maggie Mennenga

2 C. sugar
 $\frac{1}{2}$ C. butter or margarine
 $\frac{1}{2}$ C. shortening
Dash of salt
 $2\frac{1}{2}$ C. flour

1 tsp. soda
1 tsp. cream of tartar
 $\frac{1}{2}$ tsp. vanilla or lemon
3 egg yolks

Roll into small balls and dip the top side in sugar. Place on ungreased cookie sheet and bake at 350° about 8-10 minutes.

CRACKLE TOP PEANUT BUTTER COOKIES

Cheryl Miller

- | | |
|-------------------------|--------------------|
| ¾ C. oleo | 1 tsp. vanilla |
| ¾ C. sugar | 1¾ C. flour |
| ¾ C. brown sugar | ½ tsp. baking soda |
| 1 egg (slightly beaten) | ½ tsp. salt |
| ¾ C. peanut butter | |

Cream together first 6 ingredients. Sift together dry ingredients and combine. Roll into balls and roll in sugar. Bake 8-10 minutes in a 350° oven. Use an ungreased cookie sheet.

CRACKLING COOKIES

Mary Lou Powers

- | | |
|--|--------------------------------|
| 2 C. cracklings | 2 eggs |
| 1 C. sour milk | 1 tsp. vanilla |
| 2 C. white or brown sugar | 1 tsp. soda (in the sour milk) |
| 1 C. raisins, or nuts, or coconut,
or chocolate chips | ¼ tsp. salt |

Add enough flour to make a real stiff dough (around 5 C.). Drop by teaspoons and bake at 350°.

CRISPY COOKIES

Jan Pond

- | | |
|--------------------------|----------------------|
| 1 C. margarine | 2 tsp. soda |
| 1 C. oil | 3 C. flour |
| 1 C. white sugar | 1 C. oatmeal |
| 1 C. brown sugar | 1 C. flaked coconut |
| 1 egg | 1 C. Rice Krispies |
| 2 tsp. vanilla | 1 C. chocolate chips |
| 1½ tsp. butter flavoring | Nuts (if desired) |
| 1 tsp. salt | |

Mix together and drop by teaspoons on ungreased cookie sheet. Bake at 350° for 14-15 minutes.

CRUNCH COOKIES

Mildred Hagenow

- | | |
|------------------|------------------------|
| 1 C. white sugar | ½ tsp. salt |
| 1 C. brown sugar | 1 tsp. baking soda |
| 1 C. oleo | 1 tsp. cream of tartar |
| 1 egg | 1 C. Rice Krispies |
| 1 C. cooking oil | 1 C. oatmeal |
| 1 tsp. vanilla | ½ C. nut meats |
| 3½ C. flour | |

Beat together sugars, oleo, egg, cooking oil and vanilla. Add remaining ingredients. Roll into walnut size balls, flatten slightly with fingers and bake at 350° for 8 minutes.

DELICIOUS COOKIES

Kim Andersen

- | | |
|--------------------------|--------------------------------|
| 1 C. margarine | 3½ C. flour |
| 1 C. salad oil | 1 tsp. salt |
| 1 C. brown sugar | 1 tsp. baking soda |
| 1 C. white sugar | 1 tsp. cream of tartar |
| 1 egg | 1 C. rolled oats |
| 2 tsp. vanilla | 1 C. coconut |
| 1 tsp. coconut flavoring | 1 C. Rice Krispies |
| ½ tsp. butter flavoring | 1 (6 oz.) pkg. chocolate chips |

Blend margarine and salad oil, then cream in the sugars. Add egg and flavorings and beat well. Sift together the flour, salt, baking soda and cream of tartar and mix into creamed mixture. Lastly stir in the oatmeal, coconut, Rice Krispies and chocolate chips. Drop onto lightly greased cookie sheet and bake about 12 minutes at 350° or until lightly browned. Makes about 6 dozen cookies.

EASY MACAROONS

Donna Shock

- | | |
|--------------------------------------|---|
| 2 (8 oz. ea.) pkgs. shredded coconut | 1 (15 oz.) can (1⅓ C. sweetened condensed milk) |
| 2 tsp. vanilla | |

Mix ingredients. Wet hands and form into ball, then flatten. Put on well-greased cookie sheet. Bake in moderate oven (350°) for 8-10 minutes. Cool slightly; remove to rack. Makes 4½-5 dozen cookies.

EVERYTHING COOKIES

Rita Zilmer

1½ C. brown sugar
1½ C. white sugar
1½ C. oleo
3 eggs
1½ tsp. baking soda

1 tsp. vanilla
3 C. flour
3 C. quick oatmeal
1½ C. Rice Krispies
1 (12 oz.) pkg. chocolate chips

Mix first 6 ingredients together, then add rest. Bake in a 325°-350° oven for approximately 8 minutes.

FROSTED CHOCOLATE COOKIES

Marge Schemmel

½ C. oleo or butter
1 C. brown sugar
2 sqs. unsweetened chocolate
(melted)
1 egg
1½ C. flour
¼ tsp. salt
½ tsp. soda

½ C. milk
1 tsp. vanilla
1¼ C. chopped pecans (opt.)
½ sq. chocolate (melted)
⅓ C. butter
1 egg yolk
1 C. sifted confectioner's sugar
½ tsp. vanilla

Cream ½ C. butter, sugar; add 2 squares chocolate, melted. Beat together. Add 1 egg; beat again. Combine flour, salt, soda; sift together. Add to original mixture alternately with milk to which 1 tsp. vanilla has been added. Stir in pecans. Drop from teaspoon (small amount) onto greased cookie sheet. Bake 8-10 minutes at 400°. Frost with ½ square chocolate, melted, with ⅓ C. butter to which has been added 1 egg yolk, confectioner's sugar, and ½ tsp. vanilla. Yields 4 dozen.

GOOD COOKIES

Bernice Piel

1 C. brown sugar
1 C. white sugar
1 C. margarine
1 C. oil
1 egg
2 tsp. vanilla

1 C. coconut
1 C. oatmeal
1 C. Rice Krispies
1 (6 oz.) pkg. chocolate chips
3½ C. flour

Cream sugar and margarine. Add oil and eggs, vanilla, ½ tsp. salt, 1 tsp. soda, 1 tsp. cream of tartar and mix well. Then add the rest of ingredients. Bake at 350° for 12-15 minutes. Freeze well.

GRANDMA'S HOLIDAY WREATHS

Shirley Horak

30 large marshmallows
½ C. butter
1 tsp. vanilla

2 tsp. green food coloring
3½ C. corn flakes

Combine marshmallows, butter, vanilla and food coloring in top of double boiler. Heat until marshmallows and butter are melted, stirring frequently. Gradually stir in corn flakes. Drop from teaspoon onto waxed paper. With hands shape into a 9-inch wreath. Decorate with red dots.

HELLO DOLLY COOKIES

Gwen Scoles

1 stick oleo
1 C. graham cracker crumbs
1 C. coconut
1 pkg. butterscotch chips

1 pkg. chocolate chips
1 can Eagle Brand milk
1 C. chopped pecans

Melt oleo in 9x12-inch pan. Put in cracker crumbs, then coconut, butterscotch chips, chocolate chips. Dribble 1 can Eagle Brand milk over above. Add chopped pecans. Bake 30 minutes at 325°.

HUNDRED YEAR COOKIES

Doris Argustson

4 C. sugar
2 lbs. (4 C.) margarine
4 eggs
1 C. sour cream
2 tsp. soda

1 lb. ground raisins
2 C. nuts
1 tsp. vanilla
8-9 C. flour

Cream all together, add flour to make cookie dough consistency. Drop by teaspoon on cookie sheet. Dough keeps well in refrigerator. (I rinse raisins in cold water and drain well before grinding. You will need the 9 C. flour.) Bake in a 350° oven for 12 minutes.

Beaten white of an egg helps whipped cream hold its peaks.

ICE BOX COOKIES

Cyrilla Roberts

- | | |
|------------------|--------------------|
| 2 C. shortening | 1 tsp. baking soda |
| 1 C. white sugar | Pinch of salt |
| 1 C. brown sugar | 1 tsp. vanilla |
| 2 eggs (beaten) | Nuts |
| 4 C. flour | Coconut |

Cream shortening and sugars. Add eggs. Mix together dry ingredients. Add to other mixture; add rest of ingredients. Shape into rolls and chill in refrigerator overnight. Slice and bake in a 350° oven for 8 minutes.

JUBILEE JUMBLES

Marlys Lehman

- | | |
|------------------|------------------|
| ½ C. shortening | 1 C. canned milk |
| ½ C. white sugar | 2¾ C. flour |
| 1 C. brown sugar | 1 tsp. salt |
| 2 eggs | ½ tsp. soda |
| 1 tsp. vanilla | 1 C. nuts |

Mix shortening, sugar and eggs. Stir in milk and sifted dry ingredients and vanilla. Chill 1 hour. Drop by teaspoon on cookie sheet. Bake 10 minutes at 375°.

LOVELY COOKIES

Andree L. Tollefson

- | | |
|----------------------|--------------------------|
| 3 C. flour | ½ tsp. baking soda |
| ½ tsp. baking powder | 1 C. butter or margarine |
| 1 tsp. salt | 2 eggs (well beaten) |
| 1 C. sugar | 1 tsp. vanilla |

Mix flour, soda, baking powder, butter and salt. Mix these ingredients as for pie crust. Then mix eggs, sugar and vanilla. Pour over other mixture. Stir. Let stand 1 hour, then roll and cut cookies. Bake in a 350° oven for approximately 8-10 minutes.

Use 1 T. cornstarch and 1 C. sugar for powdered sugar (mixing in blender).

LOVERS COOKIES

Mary M. Schreiber

- | | |
|----------------------------|-----------------|
| 4 C. flour | 1 C. sugar |
| 2 tsp. soda | 2 tsp. vanilla |
| 1½ tsp. salt | 2 eggs |
| 2 C. oleo (soft) | ½ C. sour cream |
| 1½ C. brown sugar (packed) | |

Mix flour with soda and salt. Cream oleo, add sugars. Beat until light and fluffy, about 5 minutes. Add eggs, vanilla and sour cream. Mix well. Add flour mixture and mix well. Bake in a 375° oven for 12 minutes or lightly brown.

MACAROONS

Jo DeJaeger

- | | |
|------------------|--------------|
| 2 C. corn flakes | 1 C. coconut |
| 1 C. sugar | 2 egg whites |

Mix corn flakes, sugar and coconut. Add this mixture to the stiffly beaten egg whites. Drop by spoonful on greased cookie sheet. Bake at 350° for 10 minutes. Leave on cookie sheet.

MARIE'S COOKIES

Gwen Scoles

- | | |
|------------------------------------|------------------|
| ½ C. peanut butter | 5 C. corn flakes |
| 1 (12 oz.) pkg. butterscotch chips | |

Melt peanut butter and chips together. Pour over corn flakes. Drop off.

MINCEMEAT COOKIES

Pam Hubrig

- | | |
|-----------------|-----------------|
| 3¼ C. flour | 1½ C. sugar |
| ½ tsp. salt | 3 eggs |
| 1 tsp. soda | 1½ C. mincemeat |
| 1 C. shortening | |

Cream shortening and sugar together. Add eggs and beat until smooth. Stir in mincemeat. Gradually add mixture of flour, salt and soda. Drop by teaspoonsful, 2-inches apart, on greased cookie sheet. Bake at 400° for about 12 minutes. Makes 5½ dozen.

MINCEMEAT HERMITS

Floy Harmsen

1 C. sifted flour
¼ tsp. soda
¼ tsp. salt
½ tsp. cinnamon
¼ tsp. nutmeg

½ C. dark brown sugar (packed)
1 egg
⅔ C. mincemeat
½ T. sour cream or buttermilk
⅓ C. soft butter

Sift flour, soda, salt and spices. Cream butter and sugar. Add eggs and beat until light. Add dry ingredients, mincemeat and cream. Mix well. Drop by teaspoonsful onto greased cookie sheets. Bake in 400° oven for 10-12 minutes. Remove to racks to cool.

MONSTER COOKIES

Nancy Schmitt

1 dozen eggs
1 lb. margarine
2 lbs. brown sugar
4 C. sugar
¼ C. vanilla
1 lb. chocolate chips

3 lbs. peanut butter
8 tsp. baking soda
18 C. oatmeal
1 lb. multi-colored candy-coated
chocolate

Mix all ingredients in order listed. Drop by teaspoon and bake at 350° until done. Makes 23 dozen. These cookies freeze very well.

NO BAKE COOKIES

Nancy Schmitt

½ C. milk
2 C. sugar
2½ T. cocoa
½ C. margarine

Vanilla to taste
2 T. peanut butter
3 C. quick oatmeal

Boil first 5 ingredients in a saucepan for 1 minute. After it comes to a hard boil, remove from heat. Add peanut butter, oatmeal; mix. Drop by teaspoon on waxed paper.

NO BAKE COOKIES

Pauline Fischels

- | | |
|------------------------------|---------------------------------|
| $\frac{3}{4}$ C. sugar | 6-8 C. corn flakes |
| $\frac{3}{4}$ C. corn syrup | 5 small Hershey bars or 1 large |
| 1 (12 oz.) jar peanut butter | bar (melted) |

Cook sugar and corn syrup over low heat until heated through. Add peanut butter and corn flakes and mix. Press into buttered 9x13-inch pan. Cover with melted Hershey bar.

NO BAKE CHOCOLATE COOKIES

Kim Andersen

MIX AND SET ASIDE:

- | | |
|-----------------|-----------------------|
| 3 C. quick oats | 1 C. coconut |
| 1 tsp. vanilla | $\frac{1}{2}$ C. nuts |

PUT THESE INGREDIENTS IN A SAUCEPAN:

- | | |
|-----------------------|-------------------------|
| 2 C. sugar | $\frac{1}{2}$ tsp. salt |
| 2 tsp. cocoa | 1 stick margarine |
| $\frac{1}{2}$ C. milk | |

Cook to full rolling boil; remove from heat. Stir in first ingredients. Mix good but quickly. Drop by teaspoons onto waxed paper and cool.

NO ROLL SUGAR COOKIES

Ritz Zilmer

- | | |
|---------------------|--------------------------|
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1 C. white sugar | 1 tsp. baking soda |
| 1 C. oil | 1 tsp. cream of tartar |
| 2 sticks margarine | 4 $\frac{1}{2}$ C. flour |
| 2 eggs | |

Cream first 4 ingredients, add eggs and vanilla and beat well. Add dry ingredients; stir well. Drop by teaspoons onto ungreased cookie sheet. Press down with glass that has been greased and dropped in sugar. Bake at 325-350° for 10 minutes. Watch carefully so you don't burn bottom.

OATMEAL CHERRY COOKIES

Jo Schilling

- | | |
|-----------------------|----------------|
| 1 C. shortening | 1½ C. sugar |
| 2 eggs | 1 tsp. vanilla |
| 2 T. cherry juice | 3 C. flour |
| 1 tsp. soda | ½ tsp. salt |
| ½ C. chopped cherries | ½ C. coconut |
| ½ C. nutmeats | 2 C. oatmeal |

Cream shortening and sugar. Add eggs, vanilla and juice. Sift together flour, soda and salt. Add chopped cherries, coconut, nut meats and oatmeal. Blend well. Make into small balls and flatten. Grease pan and bake at 350° for 8-10 minutes.

OATMEAL COOKIE MIX

Jo DeJaeger

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|------------------|------------------|
| 2 C. sugar | 2 tsp. soda |
| 2 C. brown sugar | 2 C. shortening |
| 3 C. flour | 6 C. rolled oats |
| 2 tsp. salt | |

Put sugar, flour, salt, soda and baking powder through a coarse sieve. Cut in shortening until mixture is crumbly. Add rolled oats and mix well. Store in a cool place. Makes 4 quarts.

To make 2 dozen at a time: 1 egg (beaten), 1 tsp. vanilla, 2 C. oatmeal mix. Combine beaten egg, vanilla and cookie mix. Drop by spoonful on cookie sheet, flatten with fork and bake at 350° about 12 minutes.

OATMEAL ICEBOX COOKIES

Connie Rommel

- | | |
|----------------------|--------------------|
| 1 C. shortening | 1½ C. flour |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. white sugar | 1 tsp. salt |
| 2 eggs (well beaten) | 3 C. quick oatmeal |
| 1 tsp. vanilla | |

Cream shortening and sugar; add eggs, vanilla. Then sift dry ingredients and add. Add oatmeal and mix; form into log rolls. Chill several hours or overnight. Slice ¼-inch thick and bake about 10 minutes at 350°.

OATMEAL-PEANUT BUTTER COOKIES

Verlee McMahon

- | | |
|-----------------------|--------------------------------|
| 3 C. uncooked oatmeal | 1 ½ C. brown sugar (packed) |
| 1 ½ C. flour | ⅓ C. water |
| ½ tsp. soda | 1 egg |
| ¾ C. oleo | 1 tsp. vanilla |
| 1 C. peanut butter | 1 C. (heaping) chocolate chips |

Cream shortening and sugar until light and fluffy. Add egg, water and vanilla; beat thoroughly. Add dry ingredients; stir with a spoon. Chill dough at least an hour. Drop by teaspoon on ungreased cookie sheet at 350° for 12 minutes.

ONE-CUP COOKIES

Verdis Feller

- | | |
|------------------------|--------------------------|
| 1 C. oleo | 1 tsp. salt |
| 1 C. vegetable oil | 1 C. oatmeal |
| 1 C. brown sugar | 1 C. Rice Krispies |
| 1 C. white sugar | 1 C. coconut |
| 1 egg | 2 tsp. vanilla |
| 3 ½ C. flour | 1 tsp. coconut flavoring |
| 1 tsp. soda | 1 tsp. butter flavoring |
| 1 tsp. cream of tartar | |

Mix ingredients in order given. Drop by teaspoon on cookie sheet. Flatten with fork. Bake in a 330° oven for 12 minutes. Any of the following may be added: chocolate chips, cherry chips, pecans, walnuts (black), maraschino cherries (chopped).

ORANGE MARMALADE COOKIES

Floy Harmsen

- | | |
|-----------------|----------------|
| 1 C. shortening | 2 C. flour |
| 1 C. sugar | 2 C. oatmeal |
| 2 eggs | ⅔ C. marmalade |
| ½ tsp. salt | 1 tsp. soda |
| 1 tsp. vanilla | ½ C. nutmeats |

Cream shortening and sugar. Beat in eggs. Add vanilla. Sift flour with salt and soda; stir in oatmeal. Alternate dry ingredients with marmalade. Bake at 375° for 10-12 minutes. Makes 4 dozen.

ORANGE SOUR CREAM COOKIES

Debbie Cox

2½ C. flour
1 tsp. soda
½ tsp. salt
½ C. margarine
1½ C. packed brown sugar

2 eggs
1 tsp. vanilla
1 tsp. orange rind
1 C. sour cream
½ C. chopped pecans

Sift dry ingredients and set aside. Cream margarine and brown sugar. Add eggs, vanilla, orange rind and sour cream. Stir in dry ingredients, blending well. Add nuts. Drop by teaspoon onto lightly greased cookie sheets. Bake in a 350° oven for 12-15 minutes. Top with frosting while warm. Yield: 5 dozen.

FROSTING:

1½ T. soft margarine
1½ tsp. orange rind

3 T. orange juice
3 C. powdered sugar

Combine all, beating until well mixed and is spreading consistency. Place ¼ tsp. on each warm cookie.

PASS 'EM AGAIN COOKIES

Lois Rookaird

1 C. white sugar
1 C. brown sugar
1½ C. shortening
1 T. baking soda
2 T. vinegar

2 tsp. baking powder
¼ tsp. salt
3 C. flour
1 tsp. vanilla

Cream sugar and shortening, add soda dissolved in vinegar. Mix together the baking powder, salt and flour and add to creamed mixture. Add vanilla; mix well and chill. Make into balls size of walnuts and press flat with a fork. Bake at 375° for 15 minutes.

PEANUT BLOSSOMS

Sharon L. Alcott

½ C. shortening
½ C. peanut butter
1 egg
1 tsp. vanilla
1 tsp. soda

½ C. brown sugar
½ C. sugar
2 T. milk
1¾ C. flour
½ tsp. salt

Mix and shape into balls, roll in sugar. Place on ungreased cookie sheet. Bake at 375° for 8 minutes.

PEANUT BUTTER COOKIES

Lois Walitshek

- | | |
|------------------------------------|------------------------------|
| ¾ C. melted shortening | 1 C. brown sugar |
| 2 beaten eggs | 1 C. white sugar |
| 1 ½ C. chunky peanut butter | 1 tsp. vanilla |
| 1 tsp. soda (melted in warm water) | 2 ½ C. flour (approximately) |

Mix eggs, sugars, vanilla and shortening. Add soda, peanut butter and flour. Make into balls and flatten with floured fork. Bake at 350° for 8-10 minutes.

PINEAPPLE OATMEAL DROP COOKIES

Bev Bengston

- | | |
|-------------------------------------|-----------------|
| ½ C. shortening | ½ tsp. salt |
| 1 C. sugar | ½ tsp. soda |
| 1 egg (unbeaten) | 1/8 tsp. nutmeg |
| 1 C. crushed pineapple (with juice) | 1 ½ C. oatmeal |
| 1 ½ C. flour | ½ C. nuts |
| ¼ C. cinnamon | |

Combine sugar and shortening, then egg, pineapple and spices. Add remaining ingredients. Drop by spoonful on greased cookie sheet. Bake at 375° about 12 minutes. Remove while still soft.

POTATO CHIP CHOCOLATE CHIP COOKIES

Nona Christopher

CREAM:

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|-------------|------------------|
| 1 C. butter | 1 C. brown sugar |
| 1 C. sugar | 2 eggs |

ADD:

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|---------------------------|-----------------------------------|
| 1 C. crushed potato chips | 1 (6 oz.) pkg. butterscotch chips |
| 1 tsp. vanilla | or chocolate chips |

SIFT AND ADD:

- | | |
|--------------|-------------|
| 2 ½ C. flour | 1 tsp. soda |
|--------------|-------------|

Cream ingredients together well, then add flour mixture. Then add rest of ingredients. Bake in a 375° oven for 10-12 minutes.

PUMPKIN COOKIES

Pat Doocy

½ C. oleo
1 C. brown sugar (packed)
1 C. sugar
2 eggs
1 tsp. vanilla
2½ C. flour
¾ tsp. soda

2 tsp. baking powder
½ tsp. salt
¾ tsp. ginger
1 tsp. cinnamon
1½ C. pumpkin
½ C. chopped nuts

Cream oleo and sugars. Add eggs and vanilla, then the pumpkin; mix well. Add dry ingredients and mix until well blended. Stir in nuts. Drop by teaspoonsful on greased cookie sheets. Bake 15 minutes or until done at 350°. Frost with powdered sugar frosting tinted orange with food colors red and yellow mixed.

RAISIN OATMEAL COOKIES

Cheryl Miller

1 C. sugar
1 C. brown sugar
1 C. oleo
3 eggs
1 tsp. vanilla

3 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
2 C. flour
3 C. oatmeal

Cream sugars, oleo. Add eggs and vanilla. Mix dry ingredients together and add to creamed mixture; mix well. Drop by teaspoon on greased cookie sheet. Bake in 350° oven for 6-8 minutes.

RANGE COOKIES

Dora Buss

1 C. brown sugar
1 C. oleo
2 eggs
1 tsp. vanilla
2 C. flour
1 C. oatmeal (quick)
1 tsp. salt

1 tsp. baking soda
1 tsp. baking powder
Raisins (as many as you like)
6 oz. butterscotch chips
2 C. Rice Krispies
1 C. coconut
1 C. nuts

Mix sugar and oleo, add eggs and vanilla, mix. Add flour, oatmeal, salt, baking soda, and baking powder. Mix well, add raisins, butterscotch chips, Rice Krispies, coconut and nuts, mix. Drop on cookie sheet. Bake in a 350° oven until brown.

ROSETTES

Shirley Horak

2 eggs
1 T. sugar
¼ tsp. salt

1 C. milk
1 ¼ C. flour (little more maybe)
1 tsp. vanilla

Combine eggs, sugar, and salt; beat well. Heat rosette iron in deep fat at 375°. Dip iron into batter and immediately into hot fat about 45 seconds or until rosette is golden brown. Lift out, tip upside down to drain. Push rosette off onto absorbent paper. Dip in powdered sugar and milk frosting.

SANTA'S WHISKERS COOKIES

Dorrie Jo Horak

1 C. butter
1 C. sugar
2 T. milk
1 tsp. vanilla or rum extract
¾ C. coconut

2 ½ C. sifted flour
¾ C. chopped red and green
candied cherries
½ C. chopped pecans

Cream together butter and sugar. Blend in milk and vanilla. Stir in flour, cherries and nuts. Form into 2 rolls (2-inches in diameter and 8-inches long). Roll in coconut. Wrap and chill several hours or overnight. Slice ¼-inch thick; place on ungreased sheet. Bake in a 375° oven for 12 minutes or until edges are slightly golden. (Do not overbake.) Makes 5 dozen.

SELF-FROSTING OATMEAL COOKIES

Alyce Klingfus

2 ¼ C. brown sugar
2 ¼ C. white sugar
2 ¼ C. shortening
1 T. vanilla
5 eggs
4 C. flour

½ T. salt
½ T. cinnamon
¼ tsp. cloves
1 T. baking powder
1 T. baking soda
5 C. oatmeal

Cream sugar and shortening in mixer; add vanilla, eggs and beat until fluffy. Add sifted dry ingredients and beat well. Add oatmeal and mix well. Chill dough for 2 hours or longer. Mold into balls and roll in powdered sugar. Bake at 350° for 8-10 minutes.

SKILLET COOKIE

Mary Salomone

MIX IN FRY PAN:

- | | |
|--------------------|--------------------|
| 2 T. butter | 2 beaten eggs |
| 1 C. sugar | 1 C. chopped dates |
| 3 C. Rice Krispies | ½ C. chopped nuts |

Mix butter, sugar, beaten eggs and chopped dates in fry pan over low heat 6-8 minutes, stirring constantly until thickened. Remove from heat and let cool 5-10 minutes. Add Rice Krispies and nuts. Roll dough in long roll on waxed paper. Sprinkle with powdered sugar. Refrigerate until cold. Slice and serve. Decorate with nuts or cherries.

SNICKERDOODLES

Diana Sidler

- | | |
|--------------------|------------------------|
| 1 C. shortening | 2 tsp. cream of tartar |
| 1½ C. sugar | ¼ tsp. salt |
| 2 eggs | 2 T. sugar |
| 2¾ C. flour | 2 tsp. cinnamon |
| 1 tsp. baking soda | |

Sift together flour, baking soda, cream of tartar, and salt; set aside. Cream together shortening, sugar and eggs. Add flour mixture. Roll into balls and then roll in sugar and cinnamon. Bake at 400° for 8-10 minutes.

SNICKERDOODLES

Connie Rommel

- | | |
|-----------------|------------------------|
| 1½ C. sugar | 2 tsp. cream of tartar |
| 1 C. shortening | 1 tsp. soda |
| 2 eggs | 1 tsp. salt |
| 2¾ C. flour | |

Cream sugar, shortening and eggs. Sift dry ingredients and add. Mix well. Roll into 1-inch size balls and roll in cinnamon and sugar mixture. Bake until light brown at 400°.

SODA BOX COOKIES

B. Moore

½ C. margarine
½ C. shortening
¾ C. sugar
1 tsp. vanilla
1 egg

2½ C. flour
1 tsp. baking soda
¾ tsp. salt
2 T. milk

Have all ingredients at room temperature. Cream together shortening, margarine, sugar and vanilla. Add egg and cream until mixture is fluffy. Sift dry ingredients. Stir in with creamed mixture until smooth. Blend in milk. Drop by teaspoon onto lightly greased cookie sheet. Flatten with bottom of glass dipped in sugar. Bake in 400° oven about 10-12 minutes.

SALTED PEANUT COOKIES

LaVerne Hackett

1 C. brown sugar
1 C. white sugar
1 C. shortening
2 eggs
2 C. oatmeal
1 C. crushed cornflakes

1 tsp. soda
2 T. water
1 C. salted peanuts
2 C. flour
1 tsp. baking powder

Cream shortening sugars, eggs and water. Add the rest of ingredients. Drop by spoonful on greased cookie sheet. Press with a fork. Bake in 350° oven for 8-10 minutes. (NOTE: This recipe came from Kermit Hoard's mother in 1938.)

SPANISH PEANUT COOKIES

Zella Ackerman

1 C. brown sugar
1 C. white sugar
1 C. lard or Crisco
1 C. corn flakes
2 C. rolled oats
2 C. flour

3 eggs (beaten)
1 tsp. vanilla
½ tsp. soda
1 tsp. baking powder
1½ C. salted peanuts

Cream sugars and shortening, add eggs and vanilla. Mix rest of ingredients. Drop on greased cookie sheet and bake in a 350° oven for 8-10 minutes.

SPICY CHRISTMAS CUTOUTS

Joy Fix

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|--------------------------------|----------------------|
| 1 C. butter | 1 tsp. soda |
| ½ C. firmly packed brown sugar | ½ tsp. baking powder |
| 1 egg | 1 tsp. cinnamon |
| ¼ C. dark molasses | ½ tsp. ginger |
| 3½ C. sifted flour | ½ tsp. nutmeg |
| 1 C. old fashioned oats | 1 tsp. salt |

Cream butter and sugar. Add eggs, molasses and beat until fluffy. Sift together all dry ingredients except oats and gradually add to creamed mixture. Stir in oats. Roll out on powdered 1/8-inch greased sheets. Bake at 350° for 8-10 minutes. Yield: 6 dozen.

SUGAR AND SPICE COOKIES

E. Marie Pedersen

- | | |
|-----------------|-----------------|
| ¾ C. shortening | 2 tsp. soda |
| 1 C. sugar | ¼ tsp. salt |
| 1 egg | 1 tsp. cinnamon |
| ¼ C. molasses | ¾ tsp. cloves |
| 1 T. vinegar | ¾ tsp. ginger |
| 2 C. flour | 1 tsp. vanilla |

Mix shortening, sugar, egg, molasses and vinegar. Sift and add flour, soda, salt, cinnamon, cloves, ginger and vanilla. Mix and form into balls, size of walnuts. Flatten with glass dipped in sugar - or the slightly warm cookies may be dipped in powdered sugar. Bake at 350° for 10-20 minutes.

SUGAR COOKIES

No Name

- | | |
|------------------------|------------------------------------|
| 1 stick oleo | ½ tsp. salt |
| 1 egg | ½ tsp. vanilla |
| ½ C. powdered sugar | ½ tsp. soda |
| ½ C. granulated sugar | ½ tsp. vanilla or almond flavoring |
| ⅓ C. oil | 2 1/8 C. flour |
| ½ tsp. cream of tartar | |

Mix above ingredients; chill at least 2 hours. Roll into balls. Press down with glass dipped in sugar (wet bottom of glass first). Bake at 375° for 7-10 minutes.

SUGARLESS COOKIES

Donna Stevens

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|-------------------------------|---|
| 1 $\frac{3}{4}$ C. flour | $\frac{1}{2}$ tsp. grated orange rind |
| 2 tsp. baking powder | $\frac{1}{2}$ C. minus 1 T. vegetable oil |
| $\frac{1}{2}$ tsp. salt | 1 egg |
| $\frac{1}{2}$ tsp. cinnamon | $\frac{1}{2}$ C. chopped walnuts |
| $\frac{3}{4}$ C. orange juice | $\frac{1}{2}$ C. raisins |

Preheat oven to 375°. Combine dry ingredients. Add remaining ingredients; mix well. Drop by teaspoon on ungreased cookie sheet to make 32-34 cookies. Bake about 15-20 minutes. When done, remove from pan and cool. (VARIATIONS: Add $\frac{1}{4}$ tsp. ground cloves for a spice drop. Instead of raisins, add $\frac{1}{2}$ C. chopped or whole cranberries.)

THUMBPRINT COOKIES

Ritz Zilmer

- | | |
|---------------------------------|--------------------------|
| 1 C. margarine | 2 tsp. vanilla |
| $\frac{1}{2}$ C. powdered sugar | 1 C. finely chopped nuts |
| 2 C. flour | |

Cream margarine and sugar. Blend in flour and vanilla and nuts. Mix well. Roll into balls. Press thumb into center of ball. Bake on ungreased cookie sheet in a 325° oven about 5-7 minutes. When cool, fill center of cookies with powdered sugar frosting and a nut on top.

WAFFLE IRON COOKIES

Karen Smith

- | | |
|--------------------------|------------------------|
| 1 $\frac{1}{2}$ C. sugar | 2 tsp. vanilla |
| 1 C. butter | $\frac{1}{2}$ C. cocoa |
| 4 eggs | Pinch of salt |
| 2 C. flour | |

Cream together sugar and butter, add eggs and vanilla. Add rest of ingredients. Warm the waffle iron. Bake approximately 1 minute in waffle iron. Frost with 1 C. sugar, 3 squares bitter chocolate, $\frac{3}{4}$ C. evaporated milk, $\frac{1}{2}$ tsp. vanilla, pinch of salt.

A warm lemon will give more juice and a stronger flavor than a cold one.

WAFFLE IRON COOKIES

Donna Shock

- | | |
|------------------------|-------------|
| 1 C. butter (2 sticks) | ½ C. cocoa |
| 1½ C. sugar | 2 C. flour |
| 4 eggs | ¼ tsp. salt |
| 2 tsp. vanilla | |

Cream butter and sugar. Beat in eggs and vanilla. Add cocoa, flour, and salt. Preheat waffle iron at a medium setting. Place rounded teaspoon of dough onto hot waffle iron, close lid down and bake 1½-2 minutes. WATCH CLOSE. Frost with chocolate frosting and nuts if desired. Makes 4 dozen.

WAVERLY WAFER COOKIES

Connie Rommel

- | | |
|-----------------------------------|------------|
| 45 Waverly Wafer crackers (split) | ½ C. sugar |
| ½ C. oleo | Nuts |
| ½ C. butter (must be butter) | |

Place crackers single layered on a greased, sided, cookie sheet. Cook oleo, butter and sugar to a rolling boil. Take off heat and let set 2 minutes. Pour hot mixture over crackers and sprinkle with nuts. Bake for 15 minutes at 325°. Break crackers apart as soon as you can handle them.

-BARS-

APRICOT JAM BARS

Florence Petrides

- | | |
|----------------------|---|
| 1½ C. flour | 1½ C. oats |
| 1 tsp. baking powder | ¾ C. butter or oleo |
| 1 C. brown sugar | 1½ C. apricot jam (other jams
may be used) |

Mix flour, baking powder and oats. Cut in the butter until crumbly. Pat ⅔ of mixture into 9x13-inch pan. Spread with jam. Cover with remaining crumbs. Bake at 350° for about 35 minutes. Cool and cut into bars. Make about 24 or more.

BINGO BARS OR BABY FOOD BARS

Lorna Neil

- | | |
|-------------------------------|-----------------------------|
| 3 eggs | 1 (4 oz.) jar baby apricots |
| 2 C. sugar (beat and add) | 2 C. flour |
| 1 ¼ C. salad oil | 2 tsp. baking soda |
| 1 (4 oz.) jar baby carrots | 2 tsp. cinnamon |
| 1 (4 oz.) jar baby applesauce | |

Mix together as listed. Bake at 350° for 20 minutes; put in a large sheet pan.

APPLESAUCE BROWNIES

Viola Martin

- | | |
|----------------|--------------------|
| 1 ½ C. sugar | 2 C. applesauce |
| ½ C. margarine | 1 tsp. baking soda |
| 2 eggs | ½ tsp. cinnamon |
| ½ tsp. salt | 2 C. flour |
| 3 T. cocoa | |

Cream sugar and margarine; add eggs. Sift dry ingredients together and add alternating with applesauce. Pour in a greased cookie sheet and sprinkle the following on top: 1 C. chocolate chips, 1 C. chopped nuts and 2 T. sugar. Bake in 350° oven for 30 minutes.

BLONDE BROWNIES

Dorothy VanGundy

- | | |
|---------------------|------------------------|
| ½ C. white sugar | 1 tsp. soda |
| 1 C. brown sugar | 1 tsp. vanilla |
| ¾ C. butter or oleo | 1 pkg. chocolate chips |
| 2 eggs | 1 C. chopped nuts |
| 2 C. flour | |

Cream sugar and oleo real well, add eggs and then dry ingredients. Add chips and nuts. Bake at 350° for 30 minutes. Spread miniature marshmallows on top and put back in oven for 5 more minutes. Cool and frost with your fudge frosting.

When making jam, rub the bottom of the pan with butter. This prevents burning and keeps the jam clear.

COOKIE CAKE OR BROWNIES

Dee Holdiman

2 sticks margarine
4 T. cocoa
2 C. sugar
4 eggs (beaten)

2 C. flour
2 tsp. vanilla
Nut meats

Melt margarine and cocoa together. Cream sugar and beaten eggs. Add cocoa and butter mixture, flour, vanilla and nuts. Mix well. Bake at 350° for 25 minutes.

BUTTERMILK BROWNIES

Kim Andersen

2 C. sugar
2 C. sifted flour
4 T. cocoa
1 C. cold water
½ C. oleo

½ C. salad oil
½ C. buttermilk
1 tsp. baking soda
2 eggs
1 tsp. vanilla

Sift sugar, flour and cocoa together. Bring to a boil the water, oleo and oil. Pour over dry ingredients and beat until creamy. Add buttermilk, baking soda and egg and beat. Bake in greased jelly roll pan 18 minutes at 400°. Put marshmallows on top and put back in oven until marshmallows are soft. Cool and frost.

BROWNIES

Lois Rookaird

½ C. margarine
1 C. sugar
4 eggs

1 C. flour
1 large can Hershey's syrup

Cream together margarine and sugar. Add eggs, flour and syrup. Bake at 350° for 25 minutes on large cookie sheet.

ANITA'S BROWNIES

Joyce A. Arends

1 C. soft margarine
2 C. sugar
4 eggs
⅔ C. cocoa

1½ C. flour
1 tsp. baking powder
½ tsp. salt
2 tsp. vanilla

Mix in large bowl the margarine, sugar and eggs. Add cocoa, flour, baking powder, salt and vanilla. Bake at 350° oven for 20-25 minutes. Frost with chocolate frosting.

NO-BAKE BROWNIES

Bev Smock

2 C. miniature marshmallows
3 C. graham cracker crumbs

½ C. chopped nuts
1 C. powdered sugar

Mix all these together.

MELT OVER LOW HEAT:

1 (12 oz.) pkg. chocolate chips

1 C. evaporated milk

Take out 1 C. of chocolate mixture. Mix remaining mixture together with chocolate mixture. Press in 8 or 9-inch square pan. Pour remaining chocolate mixture on top for frosting.

BROWNIES

Nancy Schmitt

1 stick margarine
1 C. sugar
4 eggs
1 C. flour

1 (16 oz.) can chocolate syrup
1 C. nuts
Pinch of salt

Cream sugar and margarine. Add eggs 1 at a time, beating well after each addition. Add remaining ingredients and mix well. Bake in a greased sheet pan for 30 minutes at 350°.

FROSTING FOR BROWNIES:

1 stick margarine
⅓ C. milk

1½ C. sugar

Bring to boil, boil for 1 minute. Remove from heat and add ½ C. chocolate chips. Beat until smooth, add 1 tsp. vanilla.

BUSTER BAR DESSERT

Lana Blitsch

1 regular pkg. Oreos
1 C. margarine
½ gal. soft vanilla ice cream
1 lb. Spanish peanuts (may use less)

½ C. margarine
2 C. powdered sugar
⅔ C. chocolate chips
1 can evaporated milk

Oreos rolled out on waxed paper. Mix the Oreos with ½ C. melted margarine and pat in 9x13-inch pan. Cut the ice cream in layers and put it on top of margarine mixture. Top with peanuts and freeze solid. Meanwhile, mix ½ C. of margarine, powdered sugar, chips and milk and simmer for 10 minutes. Stir and then cool completely. Pour over ice cream and freeze.

BUSTER BAR DESSERT

Marion Peters

- | | |
|---|-------------------------------------|
| 2 C. powdered sugar | 1 tsp. vanilla |
| 1 (13 oz.) can evaporated milk | 1 (15 oz.) pkg. Oreo cookies |
| 1 (6 oz.) pkg. semi-sweet chocolate chips | (crushed) |
| ½ C. butter or margarine | ½ C. butter (melted) |
| | 1½ C. peanuts |
| | ½ gal. vanilla ice cream (softened) |

Combine the following ingredients and boil 8 minutes, stirring constantly: powdered sugar, evaporated milk, chocolate chips and ½ C. butter. Add vanilla and cool. Combine cookies and ½ C. melted butter. Pat into 9x13-inch pan and freeze until firm. Sprinkle peanuts over cookie sheet. Spread ice cream over peanuts and cover with cooled chocolate mixture. Freeze until ready to serve. Serves 16.

CARAMEL TOFFEE BARS

Connie Rommel

- | | |
|-------------------------------|--------------------------------|
| 32 caramels | ½ tsp. salt |
| 5 T. cream or evaporated milk | ½ tsp. soda |
| 1 C. flour | ¾ C. melted butter |
| 1 C. quick oats | 1 (6 oz.) pkg. chocolate chips |
| ¾ C. brown sugar | ½ C. pecans |

Melt caramels in double boiler. Add cream. Combine flour, quick oats, brown sugar, salt, soda and melted butter. Press mixture into an 11x7-inch pan; reserve some for topping. Bake flour mixture at 350° for 10 minutes. Spread with caramel mixture. Then sprinkle with chocolate chips and nuts. Top with remaining crumbs. Bake 15-20 minutes at 350°. Chill 1-2 hours.

CHOCOLATE BAKE CHOCO-HOLIC BROWNIES

Joan Dane

- | | |
|---|----------------------------|
| 2 (2 oz. ea.) envelopes Nestle's Choco-Bake | 1¼ C. sugar |
| 2 eggs | ¾ C. + 2 T. flour |
| 1 tsp. vanilla extract | ¼ tsp. salt |
| 1¼ C. sugar | ½-1 C. chopped nuts (opt.) |

Preheat oven to 350°. Melt butter; remove from heat. Stir in Nestle's Choco-Bake, unsweetened baking chocolate flavoring. Cool to room temperature. In bowl, beat eggs and vanilla extract. Gradually add sugar, beating until pale yellow. Blend in Nestle's Choco-Bake mixture. Gradually add flour and salt mixture. Stir in nuts. Bake 20-25 minutes.

EASY CHOCOLATE BROWNIES

Audrey Warneka

- 1 (6 oz.) box instant chocolate pudding
- 3 C. milk

- 1 box dark chocolate cake mix
- 12 oz. chocolate chips

Mix pudding and milk together about 2 minutes or until thickened. Add chocolate cake mix powder only. Add chocolate chips; spread in jelly roll pan. Bake in a 350° oven for 20-25 minutes or until done. These brownies need no frosting.

BROWNIES

Betty Walter

- 1½ C. flour
- 2 C. sugar
- ¾ C. cocoa
- 1 tsp. salt

- 1 C. oil
- 4 eggs
- 2 tsp. vanilla
- 1 C. chopped nuts (opt.)

Mix 3 minutes on medium speed. Bake in greased 9x13-inch pan at 350° for 30 minutes.

BROWNIES

Shirley Schelich

- 1 C. sugar
- 1 stick oleo
- Pinch of salt
- 4 eggs
- 2 tsp. vanilla

- 1 (16 oz.) can chocolate syrup
- 1 C. flour
- ½ tsp. baking powder
- ½ C. nuts (approximately)

Mix sugar, oleo, salt and vanilla together. Beat in eggs. Add the rest of ingredients and pour into a 12x16-inch cookie sheet. Bake at 350° for 30 minutes.

FROSTING:

- 1½ C. sugar
- 1 stick oleo

- 6 T. milk
- ½ C. chocolate chips

Boil hard for 1 minute. Remove from heat. Stir in chocolate chips. Spread over slightly cooled brownies.

CHOCOLATE BROWNIES

Ramona Bartos

- | | |
|-----------------|-------------------|
| 4 T. cocoa | ½ C. flour |
| 3 eggs | 1 C. chopped nuts |
| 1 C. sugar | ½ tsp. salt |
| ½ C. shortening | |

Mix shortening and sugar. Add eggs and mix. Add flour, cocoa, salt and nuts. Bake 15 minutes at 375°. When making a double batch, use 1 C. sugar and 1 C. brown sugar.

DOUBLE CHOCOLATE BROWNIES

Lee Stonewall

- | | |
|--------------------|---------------------------------|
| ¾ C. flour | 2 tsp. water |
| ¼ tsp. baking soda | 1 (12 oz.) pkg. chocolate chips |
| ¼ tsp. salt | 1 tsp. vanilla extract |
| ⅓ C. butter | 2 eggs |
| ¾ C. sugar | ½ C. nuts |

Combine flour, soda and salt. Bring butter, sugar and water to a boil. Add 1 C. chocolate chips and vanilla, stir until smooth. Add eggs, beat well. Blend in flour mixture. Stir in remaining chocolate chips and nuts. Spread in 9-inch square pan. Bake at 325° for 30-35 minutes.

BROWNIES

Carol Tompkins

- | | |
|----------------|-----------------------|
| 1 C. margarine | ¾ C. cocoa |
| 4 eggs | 2 C. sugar |
| 2 C. flour | Nutmeats (if desired) |

Melt margarine and add cocoa. Mix eggs and sugar together. Add margarine and cocoa. Stir in flour and nuts. Bake on greased cookie sheet (jelly roll pan) at 350° for 25 minutes. Frost while warm.

FROSTING:

- | | |
|-----------------------|----------------|
| 2 T. cocoa | 2 T. margarine |
| 1 pkg. powdered sugar | 1 C. milk |
| 1 tsp. vanilla | |

Mix with beater. Spread on warm brownies.

BUTTER PECAN TURTLE BARS

E. Marie Pedersen

- | | |
|--|--------------------------------|
| 2 C. flour | ½ C. firmly packed brown sugar |
| 1 C. firmly packed brown sugar | 1 C. whole pecans |
| ½ C. butter (softened, no substitutes) | 1 C. milk chocolate chips |
| ⅔ C. butter (no substitutes) | |

Mix flour, 1 C. brown sugar and ½ C. softened butter at medium speed 2-3 minutes. Pat into ungreased 9x13-inch pan. Sprinkle pecans evenly over crust. In saucepan, combine ½ C. brown sugar and ⅔ C. butter. Cook over medium heat, stirring constantly, for 2-3 minutes. Pour caramel mixture over pecans and crust. Bake at 350° for 18-22 minutes or until caramel mixture is bubbly and crust brown. Remove from oven; sprinkle with chips. Allow to melt slightly and then swirl. Cool. Cut into bars. Freezes well.

CARAMEL BARS

The Millers

- | | |
|---------------------------------|----------------------|
| 14 oz. pkg. caramels | ⅓ C. evaporated milk |
| ⅓ C. evaporated milk | ¾ C. softened butter |
| 1 box German chocolate cake mix | |

Melt caramels and milk until creamy; set aside. Mix cake mix, the other ⅓ C. milk and butter together. Bake ½ of cake mixture in a 9x13-inch cake pan for 6 minutes at 350°. Place caramel mixture on top of baked cake mixture. Add 1 C. chocolate chips and 1 C. chopped walnuts. Place last ½ of cake mixture over chips and nuts. Bake at 350° for 18 minutes.

CARAMEL BARS

Rita McCarville

- | | |
|-----------------------|-------------------|
| 1 pkg. Kraft caramels | 1½ C. brown sugar |
| 7½ T. evaporated milk | 1 C. oleo |
| 1½ C. flour | ¾ tsp. soda |
| 1½ C. oatmeal | ¾ tsp. salt |

Heat caramels and milk until melted. In bowl, mix flour, oatmeal, brown sugar, oleo, soda and salt together and pour ½ in pan. Bake 10 minutes at 350°. Remove from oven and add caramel mixture and top with 1½ C. chocolate chips. Spread over rest of crumbs on top and then bake another 20 minutes. Cool and cut in squares.

CARAMEL BARS WITH FROSTING

Ruth Ryan

1 yellow cake mix
2 eggs
2 T. hot water
¾ C. nuts

1 stick margarine (soft)
1 (10-12 oz.) jar caramel
(less 3 T.)

FROSTING:

2 C. powdered sugar
3 T. caramel

½ C. margarine
2 T. milk

For Bars: Mix together all ingredients and bake at 325° in ungreased 10x15-inch pan.

For Frosting: Mix and spread on cooled bars.

CARAMEL MORSEL BARS

Cathryn Franklin

1 (14 oz.) bag caramels
3 T. water
5 C. Rice Krispies

1 C. peanuts
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

Melt caramels with water in saucepan over low heat. Stir until sauce is smooth. Pour over cereal and nuts. Toss until well coated. Press mixture into a 9x13-inch pan. Sprinkle chips on top and place in 200° oven for 5 minutes or until chips soften. Spread chips to form a frosting. Cool and cut.

CHERRY COCONUT BARS

Kermit Hoard

1 C. flour
¼ C. butter

3 T. powdered sugar

Mix well and pat firm into an 8-inch square pan. Bake 25 minutes in a 350° oven.

FILLING:

2 eggs (beaten)
1 C. sugar
¼ C. flour
½ tsp. baking powder
¼ tsp. salt

1 tsp. vanilla
¾ C. chopped nuts
½ C. maraschino cherries
½ C. coconut

Mix all together and pour over baked pastry while hot and bake 25 minutes. Cut into squares.

CHOCOLATE SCOTCHEROOS

Debra Henderson

- | | |
|-----------------------|---------------------------------|
| 1 C. sugar | 6 C. Rice Krispies |
| 1 C. light corn syrup | 1 large pkg. chocolate chips |
| 1 C. peanut butter | 1 small pkg. butterscotch chips |

Combine sugar and corn syrup in a 3 qt. saucepan. Cook over moderate heat, stirring constantly, until mixture bubbles. Remove from heat, stir in peanut butter. Add Rice Krispies. Press this mixture into a buttered 9x13-inch pan. Melt chocolate chips and butterscotch chips together over hot water. Spread evenly over Rice Krispies mixture.

CORN FLAKE BARS

Rita Gullord

- | | |
|--------------------|--------------------------------------|
| 10 C. corn flakes | 2 (12 oz. ea.) pkgs. chocolate chips |
| 1 C. peanut butter | |

Melt chips and peanut butter. Pour over corn flakes and mix well; then press in cookie sheet pan. Can use other chips and nuts, if desired.

CORN FLAKE MUNCHIES

Debra Henderson

- | | |
|-----------------------------------|--------------------|
| 3 C. corn flakes | ½ C. peanut butter |
| 1 (6 oz.) pkg. butterscotch chips | |

Melt butterscotch chips over low heat. Stir in peanut butter. Remove from heat, and stir in corn flakes. Drop by teaspoonsfuls onto waxed paper. Let set up.

DATE RICE CRISPIES

Rita Gullord

- | | |
|-----------------|------------|
| 1 C. dates | 1 C. sugar |
| 2 eggs (beaten) | |

Place above ingredients in skillet and cook until thick, stirring constantly. Remove from fire and add ½ nutmeats and 2½ C. Rice Krispies. Drop by teaspoon on a bed of coconut on waxed paper and cool. Form into balls.

DIABETIC FRUIT BARS

Norma Heideman

½ C. dates
½ C. prunes
½ C. raisins
1 C. water
1 stick margarine
2 eggs

1 tsp. baking soda
¼ tsp. salt
1 C. flour
1 tsp. vanilla
½ C. nuts

Boil together first four ingredients; add margarine. Mix together eggs, baking soda, salt, flour, vanilla and nuts. Add butter to fruit mixture. Bake in 7x11-inch pan. If spicy bars are wanted add ½ tsp. cinnamon; ¼ tsp. nutmeg.

FUDGE NUT BARS

Cathy Kessell

MIX IN ORDER:

1 C. margarine
2 C. light brown sugar
2 eggs
2 tsp. vanilla

2½ C. sifted flour
1 tsp. soda
1 tsp. salt
3 C. quick oatmeal

Take ⅔ of the mixture and press into a 10x15-inch jelly roll pan. Over the top of this spread one 12 oz. pkg. melted chocolate chips, 1 can Eagle Brand sweetened condensed milk, ½ tsp. salt, 1 C. chopped nuts, 2 tsp. vanilla. After spreading this on the oatmeal mixture, crumble remaining oatmeal mixture over the top. Bake at 350° for 30 minutes or until deep golden brown.

FUDGE BARS

Rena Kremer

½ C. margarine
1 C. brown sugar
1 egg
½ tsp. vanilla

¾ C. flour
½ tsp. salt
½ tsp. soda
2 C. oatmeal

Press ¾ of mixture into 9x13-inch buttered pan. Pour filling over top. Then drop rest of dough over top of filling.

FILLING:

1 (12 oz.) pkg. chocolate chips
1 T. margarine
1 can Eagle Brand sweetened milk

1 tsp. vanilla
½ C. nuts (opt.)

Bake in 350° oven for 25 minutes.

GRANDMA'S CRUNCHIES

Alyce Klingfus

- 1 C. sugar
- 1 C. Karo syrup
- 1½ C. creamy peanut butter

- 6 C. Special K cereal
- 1 (12 oz.) pkg. chocolate chips
- 1 (12 oz.) butterscotch chips

Heat sugar and Karo to boil; add peanut butter and mix well. Pour over Special K. Mix well and press into greased 9x13-inch pan. Melt chocolate chips over hot water. Spread over mix and cool. When cool, melt butterscotch chips and spread over top of chocolate. Cut into squares.

HERSHEY BARS

Rita Gullord

- ¾ C. butter
- 3 T. cocoa
- 2 tsp. vanilla
- 1 C. coconut
- 2 C. graham cracker crumbs

- 3 T. cream
- 2 tsp. vanilla pudding
- 2 C. powdered sugar
- 8 oz. Hershey candy bar

For First Layer: Melt ½ C. butter, 3 T. cocoa, 1 tsp. vanilla. Add 1 C. coconut and 2 C. graham cracker crumbs. Press into ungreased 9x13-inch pan.

For Second Layer: Melt ¼ C. butter, 1 tsp. vanilla, and 3 T. cream. Add 2 tsp. regular vanilla pudding. Cook 1 minute, stirring constantly. Remove from heat. Add 2 C. powdered sugar. Blend well and spread over first layer.

For Third Layer: Melt 8 oz. Hershey candy bar and spread over second layer. Refrigerate until chocolate sets. Allow a standing time at room temperature before cutting into bars.

MAGIC COOKIE BARS

Wanda Holm

- ½ C. margarine or butter
- 1½ C. graham cracker crumbs
- 1 (14 oz.) can Eagle sweetened condensed milk
- 1 (6 oz.) pkg. semi-sweet chocolate chips

- 1 (6 oz.) pkg. butterscotch chips
- 1 (3½ oz.) can flaked coconut (1⅓ C.)
- 1 C. chopped nuts

Melt margarine in oven. Sprinkle crumbs over margarine; mix together and press into pan. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients. Press down firmly. Bake 25-30 minutes or until lightly browned in 350° oven. Use a 9x13-inch baking pan. Cool thoroughly before cutting. Store loosely covered at room temperature.

MAPLE PECAN SQUARES

Agnes Morrison

- | | |
|------------------|-----------------------|
| 1½ C. flour | 2 eggs (beaten) |
| ¼ C. brown sugar | 2 T. flour |
| ½ C. butter | ¼ tsp. salt |
| ⅔ C. brown sugar | 1 C. pecans (chopped) |
| 1 C. maple syrup | |

Combine the flour, ¼ C. brown sugar and butter in a bowl. With a fork mix until the consistency of fine corn meal. Press the mixture into ungreased 9x13-inch pan and bake at 350° for 15 minutes. Combine the ⅔ C. brown sugar and syrup in small saucepan. Simmer 5 minutes. Pour over the beaten eggs, stirring constantly. Stir in remaining ingredients except nuts. Pour over baked crust and sprinkle with the nuts. Bake at 350° for 20-25 minutes. Cool in the pan and cut into bars.

MARBLE SQUARES

Karen Smith

- | | |
|-------------------------|-------------------|
| ½ C. butter | ½ tsp. salt |
| ¼ C. + 2 T. white sugar | ½ C. chopped nuts |
| ¼ C. + 2 T. brown sugar | 1 C. flour |
| ½ tsp. vanilla | ½ tsp. soda |
| 6 oz. chocolate chips | |

Mix butter, sugars and vanilla; beat in egg. Blend in flour, soda and salt. Mix in nuts. Spread in 9x13-inch greased pan. Sprinkle chips over top of dough. Place in a 375° oven for 1 minute. Remove from oven and run knife through to marbelize. Return to oven, bake 12-14 minutes.

MIXED NUT BARS

Pat Boe

- | | |
|------------------|------------------------------------|
| 1½ C. flour | 1 (12 oz.) pkg. butterscotch chips |
| ½ C. butter | ½ C. white syrup |
| ¾ C. brown sugar | 2 T. butter |
| 1 tsp. salt | 1 T. water |

Mix first 4 ingredients together and put in a 9x13-inch pan. Bake at 350° oven for 10 minutes. Melt on low heat the butterscotch chips, syrup, butter and water. Pour 2 C. (1 can) mixed over first layer. Pour syrup mixture over this and bake for 10 minutes.

MOCK MINT WAFERS

Mary F. Brouwer

- 1 large box Ritz crackers
- 1 pkg. dark almond bark

1 tsp. mint extract

Melt almond bark. Stir in mint extract. Dip crackers and lay on waxed paper to set. Very good!

MOUND BARS

Shirley Horak

- 2 C. graham cracker crumbs
- ½ C. melted margarine

¼ C. powdered sugar

Mix together and pat in 9x13-inch pan. Bake at 350° oven for 10 minutes.

- 1 can sweetened condensed milk

2 C. flaked coconut

Mix together and spread on first layer when it comes out of oven. Bake at 350° for 10 minutes. Spread 1-2 C. melted chocolate chips on top.

NUT GOODIE BARS

Ruth Ryan

- 1 (12 oz.) pkg. chocolate chips
- 2 C. peanut butter
- 1 pkg. vanilla regular pudding
- 1 tsp. maple flavoring
- 1 lb. red skinned salted peanuts

- 1 (12 oz.) pkg. butterscotch chips
- 1 C. butter
- ½ C. milk
- 2 lbs. powdered sugar

Melt and blend together chocolate chips and butterscotch chips. Add peanut butter. Spread ½ of the mixture in a jelly roll pan. Freeze while mixing second layer. For Second Layer: Mix together in saucepan, butter, vanilla pudding mix and ½ C. milk. Boil for 1 minute. Add 1 tsp. maple flavoring and the powdered sugar. Mix well and spread on chocolate layer. For Third Layer: Add salted peanuts to the remaining chocolate mixture. Spread on top of second layer. Freeze until hard and cut in squares. Keep in refrigerator.

OATMEAL CRISPIES

Andree L. Tollefson

1 C. shortening
1 C. brown sugar
1 C. white sugar
2 eggs
1½ C. flour

3 C. oatmeal
1 tsp. vanilla
1 tsp. baking soda
1 tsp. salt
¼ C. nuts (chopped)

Cream shortening, brown and white sugar. Add eggs, beat well. Add vanilla. Sift flour, soda and salt together and add to the creamed mixture. Stir in oatmeal and chopped nuts. Shape into roll and wrap in waxed paper or foil. Chill several hours or overnight. Cut in ¼-inch slices and bake in a 350° oven for 10 minutes.

PEANUT BUTTER BARS

Judy Henry

1 stick oleo (melted)
2 C. peanut butter
1 lb. powdered sugar (4 C.)

1 tsp. vanilla
1¼ C. chocolate chips (melted)

Mix together all ingredients except chocolate chips. For Bottom Layer: Line 9x13-inch pan (or jelly roll pan) with waxed paper and spread 1¼ C. chocolate chips (melted) and let set good. Add peanut butter mixture and top with another 1¼ C. chocolate chips (melted). Cut before top layer sets up.

PUMPKIN BARS

Jo Gronowski

MIX IN ORDER:

2 C. sugar
1 C. salad oil
3 eggs (beaten)
2 C. pumpkin

2 C. flour
2 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon

Bake in greased cookie sheet for 25-30 minutes in a 350° oven.

FROSTING:

1 (3 oz.) pkg. cream cheese
(softened)
¾ stick butter or margarine (softened)

1 T. vanilla
3 C. powdered sugar

Cream cheese and butter; add vanilla, the powdered sugar. Mix well.

PUMPKIN BARS

Joy Fix

- | | |
|----------------------|---------------------|
| 2 C. flour | ½ tsp. ginger |
| 1 tsp. soda | 2 C. sugar |
| 2 tsp. baking powder | 1 C. oil |
| ½ tsp. salt | 4 eggs |
| 2 tsp. cinnamon | 1 small can pumpkin |
| ½ tsp. nutmeg | |

Mix together. Bake at 350° for 30 minutes on greased sheet.

FROSTING:

- | | |
|--------------------|----------------------------|
| 3 oz. cream cheese | 1 tsp. milk |
| ¾ stick oleo | 2 C. sifted powdered sugar |
| 1 tsp. vanilla | |

PUMPKIN BARS

Viola Martin

- | | |
|----------------------|----------------------------|
| 2 C. flour | 2 C. sugar |
| 2 tsp. baking powder | 4 eggs |
| 1 tsp. baking soda | 2 C. pumpkin (No. 303 can) |
| ½ tsp. salt | 1 C. oil |
| 2 tsp. cinnamon | ½ C. chopped nuts |

Sift dry ingredients including sugar into mixing bowl. Add slightly beaten eggs, pumpkin and oil. Mix well and blend in nuts. Bake in sheet pan greased and floured. Bake at 350° for 25 minutes.

FROSTING:

- | | |
|--------------------|-----------------------------|
| 3 oz. cream cheese | 1 tsp. vanilla |
| ½ stick margarine | 1¾ C. sifted powdered sugar |
| 1 tsp. milk | |

Beat with electric mixer and spread on bars.

When baking a large turkey, put cheese cloth around the cavity of the bird and then stuff it. You won't have trouble getting out all the filling which should not be left inside the turkey overnight.

PUMPKIN PIE DESSERT SQUARES

Cathy Kessell

CRUST:

1 pkg. yellow cake mix minus 1 C.
(save the 1 C. mix for topping)

½ C. butter or margarine (melted)
1 egg

Press the above into pan.

FILLING: (Smooth)

3 C. (1 lb. 4 oz.) can pumpkin
2 eggs

⅔ C. milk

Pour over crust.

TOPPING: Sprinkle over filling:

1 C. cake mix (as reserved above)
¼ C. sugar

1 tsp. cinnamon
¼ C. butter

Bake at 350° for 45-50 minutes.

PUMPKIN BARS

Arline Lienhard

2 C. sugar

1 C. oil

4 eggs

2 C. pumpkin (1 small one)

2 C. flour

2 tsp. baking powder

1 tsp. baking soda

½ tsp. salt

½ tsp. cinnamon

Mix all ingredients in bowl. Bake on ungreased jelly roll pan in a 350° oven for 20-25 minutes.

For Frosting: Cool bars before frosting. Beat together 3 oz. cream cheese, ¾ stick butter, 1 tsp. vanilla, 3 C. powdered sugar. Frost. Keep in cool place after frosting.

When fruit is in season, prepare them for pie and place in a waxed-line pie plate and freeze. Remove when frozen and store in plastic bag. Keep frozen until ready for pie making. Place frozen fruit in pie shell without thawing and bake.

PUMPKIN BARS

Caryl Bienfang

- | | |
|----------------------|-------------------------|
| 2 C. flour | 2 C. sugar |
| 2 tsp. baking powder | 4 eggs |
| 1 tsp. baking soda | 2 C. solid pack pumpkin |
| ½ tsp. salt | 1 C. oil |
| 2 tsp. cinnamon | Chopped nuts (opt.) |

FROSTING:

- | | |
|-----------------------|----------------|
| 3 oz. cream cheese | 1 tsp. vanilla |
| ¾ stick oleo | 1 tsp. milk |
| 1 ¾ C. powdered sugar | |

Sift together dry ingredients, including sugar. Mix in slightly beaten eggs, pumpkin and oil. Add nuts, if desired. Spread in 2 greased and floured 9x13-inch cake pans. Bake in 350° oven for 25 minutes. Mix frosting ingredients and frost bars.

RAISIN CREAM BARS

Dorothy Sauer

- | | |
|-----------------|-------------|
| 2 C. raisins | 2 eggs |
| 2 C. water | 3½ C. flour |
| 1½ C. sugar | 2 tsp. salt |
| 1 C. shortening | |

Boil raisins and water; let cool. Cream sugar and shortening; add eggs. Combine flour, cinnamon, salt, soda and add to above mixture. Add raisins. Add more water if necessary. The water with the raisins will be absorbed during the cooking. Use a 13x17-inch pan or an 8x8-inch and a 9x12-inch pan. Bake in a 350° oven for 15-20 minutes or until lightly browned. Ice while hot with powdered sugar frosting.

SUPER RICE KRISPIES TREATS

Milly Colvin

- | | |
|--------------------------------------|-------------------|
| ¼ C. margarine (melted) | 1 C. coconut |
| 4 C. miniature marshmallows/40 large | 1 C. chopped nuts |
| 5 C. Rice Krispies | |

Melt margarine in saucepan; add marshmallows. Cook 3 minutes. Add Rice Krispies, coconut and chopped nuts. Spread in 9x13-inch pan. Cool and cut.

RHUBARB DREAM BARS

Bev Smock

TOPPING:

2 C. flour

10 T. powdered sugar

1 C. margarine

FILLING:

4 eggs

2 C. sugar

4 C. diced rhubarb

$\frac{1}{2}$ C. flour

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

Mix together 2 C. flour, margarine and powdered sugar. Put 1 C. aside. Pat the remainder in 9x13-inch pan. Bake at 350° for 15 minutes or until edges are brown. Beat eggs. Add sugar, $\frac{1}{2}$ C. flour and salt. Stir in rhubarb. Pour mixture over baked crust. Sprinkle reserved cup of flour mixture over top. Bake at 350° for 45-50 minutes. Can sprinkle powdered sugar glaze over these while warm.

SEVEN LAYER BARS

Agnes Morrison

Melt 1 stick of oleo or butter in a 9x13-inch pan in a 350° oven. Sprinkle 1 C. graham cracker crumbs over the oleo. Then sprinkle in layers: 1 C. chocolate chips, 1 C. coconut, 1 can Eagle Brand condensed milk (drizzle over all) and put 1 C. walnuts (chopped) on top.

7 LAYERS

Janie Williamson

$\frac{1}{2}$ C. butter or margarine

1 C. crushed graham crackers

1 (8 oz.) pkg. coconut

1 (6 oz.) pkg. chocolate chips

1 (6 oz.) pkg. butterscotch chips

1 C. chopped walnuts

1 can Eagle Brand sweetened condensed milk

Melt the butter in a 9x12-inch pan. Spread one layer of ingredients on top of, as they are listed. Pour the milk over the top of all. Then with a spoon pat the mixture down. Bake in a 350° oven for 25 minutes and cool before cutting.

Add ripe banana to a chocolate cake mix - not only does it keep cake moist but also gives it a good flavor.

SNICKERS BARS

Esther Rusch

2 C. chocolate chips
½ C. butterscotch chips
½ C. creamy peanut butter
1 C. sugar
¼ C. milk
¼ C. margarine

1 C. marshmallow creme
¼ C. creamy peanut butter
1 tsp. vanilla
1½ C. dry roasted peanuts
20 caramels
2 T. water

For Bottom Layer: Melt and spread 1 C. chocolate chips, ¼ C. butterscotch chips and ¼ C. peanut butter in buttered 9x13-inch pan. Cool.

For Second Layer: Boil 5 minutes to soft ball stage: 1 C. sugar, milk and margarine. Add marshmallow creme, ¼ C. peanut butter and vanilla. Pour over first layer. Sprinkle peanuts over second layer.

For Third Layer: Mix together caramel and hot water. Melt and pour over peanuts.

For Fourth Layer: Repeat first layer. Melt and spread over caramel layer: 1 C. chocolate chips, ¼ C. butterscotch chips and ¼ C. peanut butter. Cool and cut into squares.

SOUR CREAM BARS

Leslie Lane

2 C. raisins
¼ C. water
1 C. brown sugar
1 C. oleo
1¾ C. oatmeal
1 tsp. soda

1¾ C. flour
3 egg yolks (beaten)
½ C. sour cream
1 C. sugar
2½ T. cornstarch

Cook raisins in water; drain and cool. Cream brown sugar, oleo, oatmeal, soda and flour. Mix and put ½ batter in 9x13-inch pan. Press down and bake at 350° for 7 minutes. While above mixture is baking, mix egg yolks and sour cream. Add sugar and cornstarch. Mix and cook until thick, stirring often. Add raisins and vanilla. Pour over baked crust and sprinkle remaining crumb mixture on top. Bake at 350° for 5 minutes. (NOTE: Instead of 3 egg yolks, you can use ½ part whipping cream with lemon juice with the ½ C. sour cream.)

SOUR CREAM RAISIN BARS

Cherie Derbyshire

2 C. raisins	1 tsp. baking soda
1½ C. water	1 C. sugar
1 C. brown sugar	2½ T. cornstarch
1¾ C. butter	3 egg yolks (beaten)
1¾ C. oats	1½ C. sour cream
1¾ C. flour	1 tsp. vanilla
¼ tsp. salt	

Cook raisins in water for 10 minutes in a covered saucepan on medium/medium high heat. Drain and set aside to cool. Cream brown sugar with butter. Add oats, flour, salt and baking soda. Press ½ of mixture in a 9x13-inch pan and bake at 350° for 10 minutes. While baking above, mix sugar with cornstarch in a saucepan. Stir in egg yolks and sour cream. Boil over medium heat until thick. Add the raisins and vanilla to this mixture. Pour over the baked crust and top with remaining ½ of mixture. Bake at 350° for 30-35 minutes.

SPECIAL "K" BARS

Rita Zilmer

1 C. white Karo syrup	1 C. crunchy peanut butter
1 C. white sugar	1 C. M and M's
6 C. Special K cereal	

Mix syrup and sugar in saucepan; bring to a boil and then instantly remove from heat. Add peanut butter and then cereal and also M&M's. Press down into a greased 9x13-inch pan. Take 1 pkg. of chocolate chips and melt in oven at 150°. Spread on top of mixture. Put in refrigerator for short while. Take out and cut into squares.

SPECIAL K BARS

Marge Herrick

1 C. syrup	4-5 C. Special K
1 C. sugar	1 small pkg. butterscotch chips
1 C. crunchy peanut butter	1 small pkg. chocolate chips

Bring syrup and sugar to boil. Take off stove and stir in peanut butter. Stir in Special K. Pour in a greased 9x13-inch pan. Melt chips and frost Special K. mixture.

SPECIAL K BARS

Toni Tonn

- | | |
|--------------------|----------------|
| ½ C. sugar | 1 tsp. vanilla |
| ½ C. white syrup | 2 C. Special K |
| ¾ C. peanut butter | ½ C. coconut |

Heat sugar, syrup and peanut butter in a pan over medium heat until sugar is dissolved. Remove from heat and add vanilla. Add Special K and coconut and mix thoroughly. Put in a lightly buttered 8x10-inch pan. Melt Hershey chocolate candy bars on top and spread.

SUGARLESS BARS

Barbara Tomlinson

FRUIT MIXTURE:

- | | |
|--------------|-------------|
| ½ C. dates | ½ C. prunes |
| ½ C. raisins | 1 C. water |

BATTER:

- | | |
|----------------|-------------------|
| 2 eggs | ¼ tsp. salt |
| 1 tsp. soda | 1 C. flour |
| 1 tsp. vanilla | ½ C. chopped nuts |

For Fruit Mixture: Boil dates, raisins, prunes in water for 5 minutes. Add 1 stick margarine and set aside to cool.

For Batter: Mix all the ingredients together, add batter to fruit. Put in a 7x11-inch greased pan and bake in a 350° oven for 25-30 minutes. Cool and cut.

-CANDY-

CARAMELS

Paula Tann

- | | |
|-------------------------------|-----------------------|
| 1 C. milk | ½ C. cream |
| 1 C. sweetened condensed milk | 1 C. light corn syrup |
| 2 C. sugar | ¼ C. butter |
| 2 tsp. vanilla | |

Mix all but vanilla. Cook slowly and stir constantly to 245°. Remove from heat, stir in vanilla. Turn into buttered pan immediately. When cool, turn out, cut in squares and wrap in waxed paper.

PAPER BAG CARAMEL CORN

Becky Meyer

- | | |
|-----------------------|-----------------------|
| 1 C. brown sugar | 1 tsp. vanilla |
| ½ C. light Karo syrup | ½ tsp. baking soda |
| 1 stick margarine | 1 C. unpopped popcorn |

Pop popcorn and put in large bag. Boil sugar, syrup, margarine, vanilla, and soda for 3 minutes. Pour over popped corn, shake. Put in microwave for 30 seconds. Shake; repeat 4 more times. Spread out on waxed paper.

CARAMEL CORN

Lois Walitshek

- | | |
|------------------------------------|-------------------------|
| 3¾ qt. popped corn (small roaster) | 1 C. packed brown sugar |
| ½ C. butter | ½ tsp. salt |
| ¼ C. light corn syrup | ½ tsp. soda |

Heat sugar, syrup, butter and salt. Stir occasionally until bubbly around edges. Continue cooking over medium heat for 5 minutes. Remove from heat, stir in soda until foamy. Pour over corn and mix well.

CARAMEL CORN

Ramona Bartos

- | | |
|------------------|------------------------|
| 2 C. brown sugar | 1 tsp. cream of tartar |
| 2 sticks oleo | 1 tsp. soda |

Pop 7 quarts of popcorn. Cook sugar, oleo and cream of tartar and boil for 5 minutes. Remove from heat; add soda. Stir fast and pour over popped corn. Stir until all corn is covered. Bake in 200° oven for 1-1½ hours. Stir about every 15 minutes.

CARAMEL CORN

Rena Kremer

- | | |
|--------------------|-------------------------------|
| 2 C. brown sugar | ½ C. white Karo syrup |
| 2 sticks margarine | Popped popcorn (about 3 pans) |

Bring to boil for 3 minutes. Take off heat and add ½ tsp. salt, 1 tsp. soda, 1 tsp. cream of tartar. Pour over popcorn, pour in brown paper bag and put in microwave for 1 minute on High. Take out and shake. Repeat 4 times.

MELT-IN-THE-MOUTH CARAMELS

Mickey Gerst

- | | |
|-----------------------|---------------------------------|
| 1 C. butter | 1 (15 oz.) can Eagle Brand milk |
| 1 lb. brown sugar | 1 tsp. vanilla |
| Dash of salt | 2¼ oz. bag chopped pecans |
| 1 C. light corn syrup | |

Melt butter in heavy 3 quart saucepan. Add brown sugar and salt. Stir until thoroughly combined. Stir in light corn syrup, mix well. Gradually add milk, stirring constantly. Cook and stir over medium heat until it reaches 250° on candy thermometer (about 15 minutes). Remove from heat, stir in vanilla and pecans. Pour into buttered pan (9x9x2-inches). Cool and cut into squares. Makes 2½ lbs. Wrap in waxed paper squares. (Cut paper 4x4-inches.)

CHANTILLY CREAM SQUARES

Andree L. Tollefson

- | | |
|-----------------------------------|-----------------------|
| 2 C. sugar | 2 T. light corn syrup |
| ¾ C. heavy cream | 1/8 tsp. salt |
| 1 C. milk | 1 tsp. vanilla |
| 1 C. nut meats (broken in pieces) | |

Put in heavy saucepan: sugar, heavy cream, milk, corn syrup and salt. Cook and stir to 238° (soft ball stage). Then add vanilla and beat until creamy. Add nut meats and pour into a buttered pan, about 11x7-inches. Cut in squares. Makes about 1½ lbs.

CHOCOLATE BRICKLE CANDY

Bev Smock

- | | |
|---------------------------------|---|
| 1 (12 oz.) pkg. chocolate chips | 2 C. mixture of:
100% Natural Cereal
Peanuts
Bits of Brickle |
|---------------------------------|---|

Melt chips; mix with 2 C. of ingredients. Drop on waxed paper.

CHOCOLATE-PEANUT BUTTER CUPS

Dorothy Rodger

- | | |
|--------------------------------------|---------------------------------|
| ¼ lb. butter or margarine | 1 (8 oz.) Hershey chocolate bar |
| ½ C. peanut butter (sort of heaping) | |

Melt together all ingredients. Put about 1½ T. in paper cups (like for cupcakes). Refrigerate 30 minutes or longer. Tastes just like Reese's.

CHOCOLATE NUT BALLS

Jacque Karsten

1 (6 oz.) pkg. chocolate chips
2 T. butter or margarine
1 egg
1 C. powdered sugar

½ tsp. vanilla
Dash of salt
½ C. claked coconut
½ C. chopped peanuts

In medium saucepan melt chocolate chips and butter over low heat, stirring frequently. Remove pan from heat; cool to lukewarm. Beat in egg until smooth and glossy. Add powdered sugar, vanilla and salt; mix well. Stir in ½ C. coconut and chopped nuts. Chill about 1 hour, form into 1-inch balls; roll in additional coconut. Arrange on baking sheet, chill at least 3 hours until firm. Makes 2½ dozen.

COCOA FUDGE

Pat Jones

⅔ C. cocoa
3 C. sugar
1/8 tsp. salt

1½ C. milk
¼ C. oleo
1 tsp. vanilla

Thoroughly combine dry ingredients in a heavy 4 qt. saucepan; stir in milk. Bring to a "bubbly" boil on medium heat, stirring constantly. Boil without stirring to 234° (soft ball). Remove from heat; add oleo and vanilla. Do Not Stir. Cool at room temperature to 110°. Beat until fudge thickens and loses some of its gloss. Quickly spread into lightly buttered pan. (I use square glass pan.) Makes about 3 dozen squares.

CLOUD TOPPED PEANUT BUTTER FUDGE

Wanda Holm

1 C. evaporated milk
2 C. sugar
1 tsp. salt
¼ C. butter
1 (12 oz.) pkg. (2 C.) peanut butter chips

½ C. firmly packed brown sugar
6 T. butter
½ C. corn syrup
2 C. powdered sugar
1 C. chopped walnuts

In heavy saucepan, combine evaporated milk, sugar, salt and butter (¼ C.). Bring to a boil over moderate heat. Boil 8 minutes, stirring constantly. Remove from heat; add chips. Stir until chips melt and mixture is smooth. Spread into foil lined 9-inch square pan. Chill 30 minutes. In heavy saucepan combine brown sugar, butter and corn syrup; stir until smooth. Bring to boil; remove from heat. Add powdered sugar and walnuts; blend. Spread over first fudge layer. Chill until firm (about 2 hours).

WHITE FUDGE

Verdis Feller

2 C. sugar
1 C. evaporated milk
½ C. butter
8 oz. white bark

1 C. tiny marshmallows
½ C. flaked coconut
½ C. nuts
1 tsp. vanilla

Butter sides of 3 qt. saucepan. Add milk, butter and sugar. Cook to soft ball stage. Stir frequently. Remove from heat. Add bark and marshmallows. Beat until melted. Stir in coconut, nuts and vanilla. Pour in buttered 8x8-inch pan.

EASY CHOCOLATE FUDGE

Wanda Holm

1 (12 oz.) pkg. (2 C.) semi-sweet
chocolate chips
1 (14 oz.) can sweetened condensed
milk

1 ¼ C. chopped walnuts
1 tsp. vanilla extract

Combine over hot (not boiling) water the chocolate chips and condensed milk; stir until chocolate chips melt and mixture is smooth. Stir in walnuts and vanilla extract. Spread into foil lined 8-inch square pan. Chill until firm (about 2 hours).

NO FAIL FUDGE

Pat Woolman

1 can Eagle Brand milk
1 (11½ oz.) pkg. Nestle's milk
chocolate chips
Nuts

1 (6 or 8 oz.) Hershey bar
1 shake of salt
1 T. vanilla

Mix all in pan on medium or slow heat. Keep stirring until all melted and mixed well. Add about 1 tsp. vanilla; add nuts. Put foil in 9x13-inch pan and pour fudge into pan.

PEANUT BUTTER FUDGE

Karen Smith

2 C. sugar
1 T. butter

1 C. milk
1 C. peanut butter

Cook until soft ball stage. Cool and beat.

FUDGE

Lois Rookaird

- | | |
|----------------------------|-------------------------------|
| 4½ C. sugar | 1 lb. box chocolate stars |
| 1 tall can evaporated milk | 2 small pkgs. chocolate chips |
| 2 T. margarine | 1 C. nuts |
| 16 marshmallows | 1 T. vanilla |

Quarter marshmallows and chocolate stars in fine pieces. Combine sugar, milk, margarine in heavy saucepan. Bring to rolling boil; boil for 5 minutes. Remove from stove. Add remaining ingredients and stir only until marshmallows and chocolate chips and stars are melted. Pour into 9x13-inch pan. Allow to cool 2 hours at room temperature before cutting.

COCONUT DATE BALLS

Milly Colvin

- | | |
|---------------------|-------------------|
| 1 C. margarine | 1½ C. white sugar |
| 1 C. dates (cut up) | 2 eggs (beaten) |
| 1-2 tsp. flour | 1 C. chopped nuts |
| 3 C. Rice Krispies | 1 C. chopped nuts |

Melt margarine in pan. Add sugar, stir until melted. Add dates, cook 5 minutes. Add beaten eggs mixed with flour (blend some of the hot mixture to the eggs), then add eggs to hot mixture and cook until eggs are done, about 5 minutes. Remove from stove. Cool, then add chopped nuts and Rice Krispies. Form into balls and roll in flaked coconut.

DATE BALLS

Alyce Klingfus

- | | |
|----------------------------|---------------------------------|
| 2 C. powdered sugar | 1 C. chopped nuts |
| 2 C. finely chopped dates | 1 tsp. vanilla |
| 1½ C. chunky peanut butter | 1 (12 oz.) pkg. chocolate chips |
| 6 T. melted butter | ½ block paraffin |

Mix together dates, peanut butter, butter, nuts and vanilla; add powdered sugar. Chill dough; make into small balls and put in freezer for ½-1 hour. Melt chocolate chips and paraffin over low heat. Put toothpick in middle of ball and dip in chocolate. Put on waxed paper. Keep refrigerated or can freeze.

DATE-NUT PINWHEELS

Sharon L. Alcott

- | | |
|-------------------------------|-------------|
| ½ C. shortening (part butter) | 1¾ C. flour |
| 1 C. brown sugar (packed) | ½ tsp. soda |
| 1 egg | ¼ tsp. salt |
| ½ tsp. vanilla | |

Mix shortening, sugar, egg and vanilla. Blend flour, soda and salt. Stir in. Form into roll. Fill 2½-inches across. Wrap in waxed paper.

For Filling: Place in saucepan ¾ lb. pitted dates (cut up), ⅓ C. sugar and ⅓ C. water. Cook until slightly thickened, stirring constantly. Remove from heat, cool. Stir in ½ C. chopped nuts. On ungreased baking sheet, bake 8-10 minutes.

HOLIDAY DIVINITY

Mickey Gerst

- | | |
|-------------------|-----------------------|
| 2 egg whites | ¾ C. light corn syrup |
| 3 C. sugar (fine) | ¾ C. water |

Beat egg whites until light. Cook remaining ingredients. Stir until mixture reaches 250° on candy thermometer. Beat into egg whites and pour into buttered 9x9x2-inch pan. Cool. Cut into squares. Will keep soft and fluffy if covered with plastic wrap.

DIVINITY

Lorraine Ziegenfuss

- | | |
|-----------------------|---|
| 3 C. sugar | 3 egg whites (stiffly beaten) |
| ½ C. light corn syrup | 1 C. chopped nuts |
| ½ C. water | 1 tsp. vanilla or ½ tsp. black walnut flavoring |
| ½ tsp. vanilla | |
| Pinch salt | |

Combine sugar, syrup and water; boil for 5 minutes or until small amount of mixture forms a hard ball when dropped in cold water or hard ball (265°) on candy thermometer. Gradually beat into stiffly beaten egg whites. Add remaining ingredients; beat until mixture holds its shape. Drop from teaspoon onto greased pan or waxed paper.

NO-COOK DIVINITY

Donna Shock

- | | |
|--|---------------------------|
| 1 pkg. Betty Crocker fluffy white frosting mix | 1 tsp. vanilla |
| ½ C. boiling water | 1 (16 oz.) powdered sugar |
| ⅓ C. light corn syrup | 1 C. chopped nuts |

Combine frosting mix (dry), corn syrup, vanilla and boiling water in small mixer bowl. Beat on highest speed until stiff peaks form, (about 5 minutes). Transfer to a large mixer bowl; on low speed or by hand, gradually blend in powdered sugar. Stir in nuts. Drop mixture by teaspoonsful onto waxed paper. When outside of candy feels firm, turn over and allow to dry at least 12 hours. Store candy in airtight container. Makes 5-6 dozen.

DIVINITY

Maggie Mennenga

- | | |
|-----------------------|--------------------------|
| 3 C. white sugar | 1/8 tsp. cream of tartar |
| ⅔ C. white Karo syrup | 1 tsp. vanilla |
| ½ C. hot water | 1 C. black walnuts |
| 2 egg whites | 1/8 tsp. salt |

Boil sugar, syrup and water to form medium hard ball when dropped in cold water. Beat egg whites stiffly. Add cream of tartar and salt. Pour syrup very slowly into egg whites, beating constantly. Beat until creamy. Add vanilla and nuts. Beat well until of the consistency to drop with a teaspoon on waxed paper.

GUMDROP CRISPS

Janie Williamson

- | | |
|--------------------|----------------------------|
| 1¾ C. sifted flour | 1 egg beaten |
| ½ tsp. baking soda | ⅓ C. orange juice |
| ¼ tsp. salt | 1½ T. grated orange peel |
| ½ C. shortening | ½ C. coarsely chopped nuts |
| 1 C. sugar | 1 C. cut-up gumdrops |

Sift together flour, baking soda, and salt. Cream shortening and sugar until light and fluffy. Add beaten egg and mix thoroughly. Add orange juice alternately with dry ingredients beating until smooth. Stir in grated peel, gumdrops and nuts, blending well. Drop by teaspoonsful onto greased cookie sheets and bake in moderate oven (375°) for 10-12 minutes. Remove from oven and allow to stand about one minute before removing to cooling rack. Yield: about 5½ dozen. (NOTE: Omit black gumdrops. Cut small gumdrops in half, or large ones in eighths.)

LOVE FOOD CANDY

Debbie Henry

1 C. Karo syrup (dark)
1 C. sugar

1 T. vinegar
1 T. soda

Cook to 300°. Add soda. Stir and drop on greased cookie sheet when cool. Break into pieces and cover with chocolate.

MUNCHIES

Bonnie Elbert

1 pkg. butterscotch chips
½ C. peanut butter
1 (3 oz.) can chow mein noodles

1 C. miniature marshmallows
½ C. peanuts

Melt chips and stir in peanut butter. Pour mixture over noodles, marshmallows and peanuts. Toss until coated. Drop by teaspoonful onto waxed paper and cool.

PEANUT BRITTLE

Pam Hubrig

2 C. sugar
1 C. water
¾ C. white syrup

2 C. raw peanuts
1 tsp. soda

Boil sugar, water and syrup to thread stage. Add peanuts and cook to an amber color. Remove from heat. Add soda, quickly stir, and pour very quickly onto buttered baking sheet or will set up in pan.

PULLED PEANUT BRITTLE

Dorrie Jo Horak

2 C. sugar
1 C. white syrup
2 C. raw peanuts
½ C. water

2 T. butter
2 tsp. soda
1 tsp. vanilla

In an iron skillet, bring the water to a boil. Add sugar and syrup. Stir until dissolved. Boil until it spins a thread. Add peanuts and cook slowly until it is a golden brown. Remove from stove, add butter, vanilla and lastly the soda. Stir fast. Pour onto 2 buttered cookie sheets. Place sheets above boiling water so candy will not harden. Cover table or work bench area with Saran Wrap to put finished candy on. Butter your hands and cut 2x3-inch pieces from pan. Pull and stretch until very thin.

PEANUT BRITTLE

Ramona Bartos

- | | |
|-----------------------|----------------|
| 1 C. sugar | 1 tsp. vanilla |
| 1 C. white Karo syrup | ½ tsp. soda |
| ½ C. water | |

Combine sugar, Karo and water and bring to soft ball stage - 140°. Add the amount of raw peanuts you want. Bring to hard ball stage - 240°. Syrup will be getting brown and string a long thread. Remove from heat. Add vanilla and soda. Stir fast and turn on buttered foil until cool.

PEANUT BUTTER BALLS

Debra Henderson

- | | |
|---------------------------|----------------------------|
| 2 C. chunky peanut butter | ½ bar paraffin wax |
| 1 stick margarine | 1 large Hershey bar |
| 1 lb. powdered sugar | 6 oz. pkg. chocolate chips |
| 3 C. Rice Krispies | |

Mix peanut butter, margarine, powdered sugar and Rice Krispies and roll into balls. Then melt the wax, bar and chips in a double boiler, and dip the balls in.

PEANUT BUTTER BALLS

Dixie Madsen

- | | |
|----------------------|--------------------------|
| 1 stick oleo + ¼ C. | ¾ bar paraffin (or less) |
| 2 C. peanut butter | 2 small Hershey bars |
| 3 C. Rice Krispies | 6 oz. chocolate chips |
| 3½ C. powdered sugar | |

Mix oleo, peanut butter, Rice Krispies and powdered sugar together and shape into small balls. Melt paraffin, bars and chocolate chips in a double boiler. Stir and dip each ball into chocolate mixture. Put on cookie sheet to cool.

PEANUT BUTTER BALLS

Rena Kremer

- | | |
|---------------------|--------------------|
| 2 sticks margarine | 3 C. peanut butter |
| 6 C. powdered sugar | |

Mix above and chill a few hours.

MELT:

- | | |
|------------------------|----------------------|
| 1 pkg. chocolate chips | 1 square of paraffin |
|------------------------|----------------------|

Roll peanut butter mixture in small balls and dip in chocolate mixture. Place on waxed paper and let sit until cool.

PEANUT BUTTER-CHOCOLATE CUPS

Mary Hagberg

1 C. chocolate chips

1 C. peanut butter (chunky style)

Melt together over low heat. Spoon into small candy fluted papers. Cool on tray in refrigerator until set. Store in covered container in refrigerator.

PEANUT CLUSTERS

Becky Meyer

1 (8 oz.) pkg. semi-sweet chocolate chips

1 jar salted dry roasted peanuts

1 (8 oz.) pkg. white almond bark

Melt chocolate chips and bark in microwave. Add nuts and drop by teaspoon onto waxed paper. Let cool.

PEANUT BUTTER PENOCHÉ

Lynn Crowe

1 C. brown sugar (packed)

½ C. peanut butter

1 C. white sugar

1 tsp. vanilla

½ C. Half 'N Half cream

1 T. butter

Cook together sugars and cream on medium fire until it will make a soft ball in cold water. Cool; add peanut butter, vanilla and butter. Beat until creamy and pour into buttered pan (will not stand much beating if cooked correctly and cooled, so watch carefully).

QUICK POPCORN BALLS

Arlene Lienhard

¼ C. Crisco oil

½ C. sugar

½ C. popcorn

⅓ tsp. salt

½ C. white Karo syrup

Heat oil in 4 qt. kettle or Dutch oven over medium heat for 3 minutes. Add popcorn and pop. Meanwhile mix Karo, sugar and salt. Add to popped corn in the kettle and stir constantly over low heat for 3-5 minutes or until corn is coated. Remove from heat and form into balls with buttered hands. Makes 6 huge or 10 smaller balls.

REESE CUPS (Balls)

Bonnie Headington

1 stick of oleo or butter
1 box powdered sugar (3½ C.)
2 C. peanut butter

½ tsp. vanilla
1 large pkg. chocolate chips
½ stick paraffin wax

Mix butter, sugar, peanut butter and vanilla. Roll in small balls and chill. Melt wax and chocolate chips and dip candy.

SALTED PEANUT CHEWS

Milly Colvin

1½ C. flour
⅔ C. brown sugar
½ tsp. baking powder
½ tsp. salt
¼ tsp. baking soda
1 tsp. vanilla
2 egg yolks
½ C. soft margarine

3 C. miniature marshmallows
⅔ C. corn syrup
¼ C. margarine
2 tsp. vanilla
12 oz. butterscotch chips
2 C. crispy rice cereal
2 C. salted peanuts

Mix first 8 ingredients (first column) well. Press into lightly greased 9x13-inch pan. Bake 12-15 minutes at 350°. Sprinkle marshmallows on while still warm, then bake 2-4 minutes longer. Cool completely. Melt corn syrup, margarine, vanilla and chips in a heavy pan. Stir in peanuts and rice cereal. Spoon over marshmallows and cool completely before cutting.

SALTED PEANUT CHEWS

Helen Schmitz

1 pkg. yellow cake mix
1 egg

⅓ C. margarine (soft)
3 C. miniature marshmallows

TOPPING:

⅔ C. white corn syrup
¼ C. margarine
2 tsp. vanilla
2 C. salted peanuts

12 oz. pkg. (2 C.) peanut butter
chips
2 C. Rice Krispies

Heat oven to 350°. In a large bowl combine yellow cake mix, 1 egg and ⅓ C. soft margarine at low mixer speed until crumbly. Press into bottom of ungreased 9x13-inch pan. Bake at 350° for 12-18 minutes or until golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven for 1-2 minutes or until marshmallows just begin to puff. Cool while preparing topping. In large pan heat corn syrup, margarine and vanilla and chips just until chips are melted and mixture is smooth. Remove from heat and stir in cereal and nuts. Immediately spoon warm topping over marshmallows. Chill and cut in bars (tastes just like salted nut roll).

SALTED PEANUT CHEWS

Jacque Karsten

BASE:

1 pkg. yellow cake mix
1/3 C. margarine (softened)

1 egg
3 C. miniature marshmallows

TOPPING:

2/3 C. corn syrup
1/4 C. margarine
2 tsp. vanilla
2 C. crisp rice cereal

12 oz. pkg. peanut butter chips
or chocolate chips
2 C. peanuts

In large bowl combine base ingredients, except marshmallows, at low speed on mixer. Mix until crumbly. Press in bottom of ungreased 9x13-inch pan. Bake in 350° oven for 12-18 minutes. Remove from oven and immediately sprinkle with marshmallows. Return to oven 1-2 minutes until marshmallows begin to puff. Cool. In large saucepan, heat corn syrup, margarine, vanilla and chocolate chips or peanut butter chips until melted and smooth, stirring constantly. Remove from heat. Stir in cereal and nuts. Immediately spoon warm mixture over marshmallows. Chill. Store covered. Makes 36 bars.

TURTLES

Cathryn Franklin

2 pkgs. Kraft caramels
1 lb. whole pecans

1 (6 oz.) pkg. chocolate chips
2 T. condensed milk

Melt milk with caramels in double boiler. Let cool 10 minutes. Arrange 3 pecans on buttered foil and spoon caramel over. Let stand 10 minutes. Melt chocolate in double boiler and let cool 10 minutes. Spoon over caramel and nut mixture.

WALNUT BOURBON BALLS

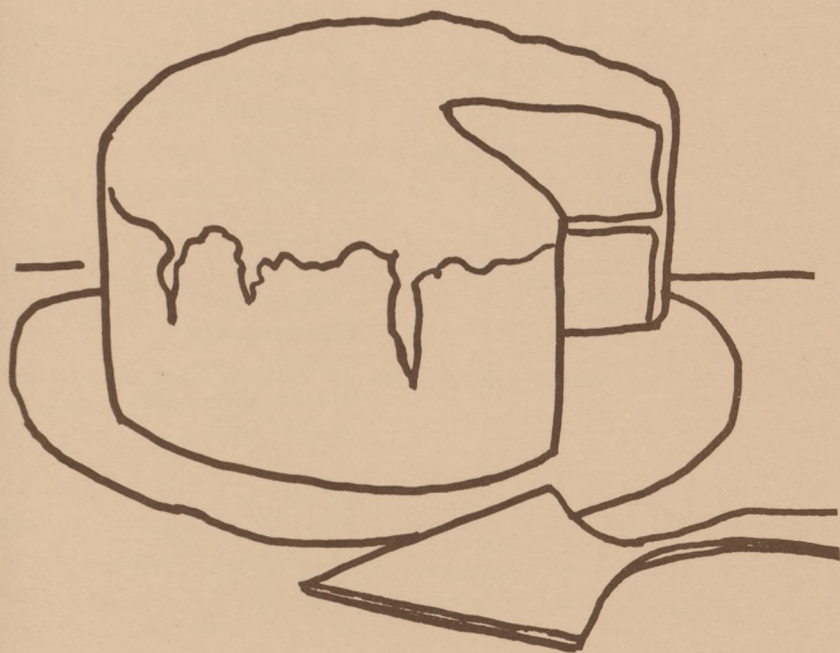
Floy Harmsen

2 1/2 C. (approx. 5 dozen) finely
crushed Vanilla Wafers
1 C. finely chopped walnuts
1/4 C. bourbon

2 T. cocoa
1 C. confectioner's sugar
3 T. white corn syrup
Confectioner's sugar (sifted)

Mix well the wafer crumbs, cocoa, sugar and nuts. Add corn syrup and bourbon. Blend well. Form into 1-inch balls. Roll each in the sifted sugar. Makes about 3 dozen.

Cakes & Frosting



CAKES AND FROSTINGS

Cakes and Frostings

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-CAKES AND FROSTINGS-

FRESH APPLE CAKE

Elaine Thoma

- | | |
|---------------------------------------|----------------------|
| 2 C. apples (chopped, not in blender) | 1 tsp. baking powder |
| 1 C. sugar | 1 tsp. baking soda |
| 1 egg | 1 tsp. cinnamon |
| 1 C. flour | |

Mix first 3 ingredients together, then add rest of ingredients. Mix only enough to moisten. Put into a round or square layer cake pan that has been oiled. Bake approximately 45 minutes in a 350° oven. (NOTE: There is no shortening in this recipe. I often add ½ C. chopped nuts. I usually make 4 of these and always freeze them. They are much better after being frozen than just fresh. Serve with whipped cream, ice cream or Cool Whip.

FRESH APPLE CAKE

Joy Fix

- | | |
|-----------------|---------------------|
| 2 C. sugar | 1 C. raisins (opt.) |
| 2 C. shortening | 1 C. nuts |
| 3 eggs | 1 C. chopped apples |
| 2 tsp. cinnamon | 3 C. flour |
| 2 tsp. cloves | |

Dissolve 2 tsp. (level) soda in 1 C. cold coffee. Mix above ingredients together and alternate coffee with flour. Add apples last. Bake 50-60 minutes in a 350° oven.

TOPPING:

- | | |
|------------------|-----------|
| 1 C. brown sugar | ¼ C. milk |
| ¼ c. butter | |

Melt sugar and butter on stove. Add milk; boil good. Remove from heat, add enough powdered sugar to spread.

When making an apple pie, before putting on top crust, sprinkle a package of your favorite Jello on top of the apples. It gives it a different flavor.

FRESH APPLE CAKE

Lois Rookaird

- | | |
|--------------------|----------------------------|
| 1 C. white sugar | 1 tsp. baking powder |
| ½ C. brown sugar | 1 tsp. cinnamon |
| ½ C. oleo | 2½ C. unsifted flour |
| 2 eggs | 1 tsp. vanilla |
| 1 C. milk | 3 C. diced unpeeled apples |
| 1 tsp. baking soda | |

Cream sugar and oleo, add eggs. Add milk to flour. Put rest of ingredients in flour and add to rest of ingredients. Add apples. Put in 9x13-inch pan. Sprinkle over cake just before baking ½ C. brown sugar and ½ C. nuts. Bake in 350° oven for 45 minutes or until done.

FRUIT COCKTAIL CAKE

Rose Saunders

COMBINE IN BOWL:

- | | |
|-------------|--------------------|
| 1¼ C. flour | 1 tsp. baking soda |
| 1¼ C. sugar | ¼ tsp. salt |

IN ANOTHER BOWL:

Beat 1 egg and add:

- | | |
|--|----------------|
| 17 oz. can fruit cocktail (do not drain) | 1 tsp. vanilla |
|--|----------------|

Pour fruit mixture into flour mixture and stir slightly. Pour into greased 8-inch square pan. Bake at 350° for 45 minutes.

GERMAN APPLE CAKE

Elda Wittenburg

- | | |
|-----------------------------------|------------------------|
| 2 eggs | 2 C. flour (sifted) |
| 1 tsp. baking soda | 2 tsp. cinnamon |
| 2 C. sugar | ½ tsp. salt |
| 1 tsp. vanilla | 1 C. salad oil |
| 4 C. fresh apples (thinly sliced) | ½-1 C. English walnuts |

Mix all ingredients together with a spoon. Do not use a mixer; batter will be stiff. Spread into a greased and floured 9x13x2-inch cake pan. Bake at 350° for 45-60 minutes.

ICING:

- | | |
|---|----------------------|
| 2 small pkgs. Philadelphia cream cheese | 1½ C. powdered sugar |
| 3 T. butter (melted) | 1 tsp. vanilla |

Mix all ingredients together. May also use Cool Whip for topping.

CARMELLA SAUER'S GERMAN APPLE CAKE

Jeanette Young

- | | |
|------------------|------------------------------|
| 4 eggs | 4 C. thin sliced tart apples |
| 1 ¼ C. salad oil | 1 C. chopped nuts |
| 2 ½ C. sugar | 2 ½ tsp. cinnamon |
| 1 ½ tsp. soda | 2 ½ C. flour |
| ½ tsp. salt | 1 tsp. vanilla |

Beat eggs and oil together until foam. Beat in sugar. Combine soda, salt, cinnamon and flour; mix well. Stir into egg mixture. Add vanilla. Batter will be stiff. Mix in apple and nuts. Turn into greased 9x13x2-inch pan. Bake in a 350° oven for 50-60 minutes.

CREAM CHEESE ICING:

- | | |
|----------------------------------|---------------------|
| 2 (3 oz. ea.) pkgs. cream cheese | 2 C. powdered sugar |
| 3 T. butter or oleo | 1 tsp. vanilla |

Place all ingredients in a bowl and beat until smooth. Spread over cooled cake.

ROMAN APPLE CAKE

Jo Funk

- | | |
|----------------------|---------------------------|
| 1 C. sugar | ¼ C. shortening |
| 1 ½ C. flour | ½ C. milk |
| ¼ tsp. baking powder | 1 egg |
| 1 tsp. baking soda | 1 tsp. vanilla |
| ¼ tsp. salt | 4 medium apples (chopped) |

Combine dry ingredients. Add shortening, milk and egg. Mix 3 minutes. Blend in vanilla and apples. Pour into a greased 8x8-inch pan. Cover with topping.

TOPPING:

- | | |
|-------------------|------------------|
| 2 tsp. butter | ½ C. brown sugar |
| 2 tsp. flour | 2 tsp. cinnamon |
| ½ C. chopped nuts | |

Combine all ingredients. Spread over batter. Bake at 350° for 35 minutes. Serve with whipped cream or ice cream.

OLD FASHIONED APPLESAUCE CAKE

Dorothy Sauer

- | | |
|------------------------------------|------------------------------------|
| $\frac{2}{3}$ C. soft shortening | $1\frac{3}{4}$ tsp. baking soda |
| $1\frac{1}{4}$ C. granulated sugar | $1\frac{3}{4}$ tsp. cinnamon |
| 1 C. brown sugar (packed) | $\frac{1}{2}$ tsp. cloves |
| 3 eggs | $\frac{1}{4}$ tsp. nutmeg |
| $1\frac{3}{4}$ C. applesauce | $1\frac{3}{4}$ tsp. salt |
| $\frac{1}{2}$ C. water | $1\frac{1}{2}$ C. walnuts (broken) |
| 3 C. flour | $1\frac{1}{2}$ C. raisins or dates |
| $\frac{1}{3}$ tsp. baking powder | |

Cream shortening, sugars and eggs. Add applesauce, mix well. Stir dry ingredients into mixture alternately with water. Blend in fruit and nuts into batter. (Grind dates and raisins if you desire.) Pour into greased and floured 9x13-inch pan. Bake in 350° oven for 55-60 minutes. Frost with a caramel frosting.

APRICOT SPONGE CAKE

Lee Stonewall

- | | |
|------------------------------|----------------------------------|
| 1 box lemon cake mix | $\frac{3}{4}$ C. apricot nectar |
| 4 eggs | $\frac{1}{3}$ C. lemon juice |
| $\frac{3}{4}$ C. cooking oil | $1\frac{1}{2}$ C. powdered sugar |

Combine cake mix, oil, eggs and nectar. Beat 4-5 minutes on medium speed. Pour into ungreased angel food pan. Bake at 350° for 50 minutes. Make topping of lemon juice and powdered sugar. When cake is done, remove from oven, gently and evenly spoon topping over hot cake. Let stand for 1 hour.

BANANA SPLIT CAKE

Ellie Sorge

- | | |
|----------------------------|-------------------------------|
| 1 stick margarine | 3-4 large bananas |
| 2 C. graham cracker crumbs | 1 large can crushed pineapple |
| 1 C. soft margarine | 1 large container Cool Whip |
| 2 eggs | Chopped nuts |
| 2 C. confectioner's sugar | Maraschino cherries |

Melt margarine in a 9x13-inch pan. Blend in graham cracker crumbs and pat evenly over bottom. In mixer bowl, mix margarine, eggs and sugar and beat at high speed for 15 minutes. Spread over crust. Slice bananas over that layer. Drain pineapple and spread over bananas. Put whipped topping over all. Sprinkle nuts on top and add a cherry to each serving piece. Cover and refrigerate a couple hours. Serves 12-16. This is really good! Hope you like it.!

BETTER THAN SEX CAKE; EXTRA SPECIAL

Marvel Voss

1 large white or yellow cake mix
1 (20 oz.) can crushed pineapple
1 C. sugar
Finely chopped coconut

1 small butter pecan instant
pudding mix
1 pkg. Cool Whip
Chopped pecans

Mix cake as directed on box; cool. Put pineapple and sugar together. Cook until slightly thickened and cool. (This takes a little time to thicken.) Put on cake (no holes) and put in refrigerator to cool. Prepare pudding mix according to directions; put on cake (put in refrigerator until set). Put on layer of whipped topping. Sprinkle on coconut and pecans. Make a day ahead and refrigerate. It is the best! (I prefer Betty Crocker's sour cream cake mix.)

BETTER THAN SEX CAKE

Jo Kriener

1 box yellow cake mix
4 eggs
½ C. oil
¼ C. water
1 small box vanilla instant pudding

8 oz. sour cream
1 sq. chocolate (grated)
6 oz. pkg. chocolate chips
1 C. nuts (chopped, ½ walnuts
and ½ pecans)

Mix chocolate, cake mix, eggs, oil, water and pudding. Beat 2 minutes. Mix in sour cream. Add chocolate chips and nuts. Bake in tube pan at 350° for 1 hour.

CHEESE CAKE

Alyce Klingfus

1 small pkg. lemon or pineapple Jello
1 C. hot water
32 graham crackers
¾ stick oleo
2 T. sugar

1 C. sugar
1 (8 oz.) pkg. cream cheese
15 oz. can crushed pineapple
1 can Milnot (chilled)
2 tsp. vanilla

Dissolve Jello with hot water; let set at room temperature. Roll out graham crackers; add oleo and 2 T. sugar. Line 9x13-inch pan with crumbs leaving ½ C. for topping. Whip 1 C. sugar with cream cheese. Add pineapple. Whip chilled Milnot until stiff; add Jello. Fold in cream mixture; add vanilla. Pour in pan; sprinkle with remaining crumbs.

CARAMEL-COCONUT OATMEAL CAKE

Donna Shock

1½ C. water
½ C. oleo
½ C. white sugar
1½ tsp. vanilla
1 tsp. baking soda
½ tsp. salt

1 C. quick cooking oats
1 C. brown sugar (packed)
2 eggs
1½ C. sifted flour
1 tsp. ground cinnamon
¼ tsp. ground nutmeg

Preheat oven to 350°. Combine water and oats in medium saucepan. Bring to a boil; cool 1 minute or until thickened, stirring occasionally. Remove from heat. Cream together butter and sugars in bowl until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Stir in oatmeal mixture, mix well with spoon. Sift together flour, baking soda, cinnamon, salt and nutmeg. Stir into creamed mixture. Turn into greased pan. Bake in 350° oven for 30 minutes or until cake tests done. Remove from oven; place on rack to cool. Prepare caramel-coconut topping.

CARAMEL-COCONUT TOPPING:

1 C. flaked coconut
½ C. finely chopped nuts
½ C. firmly packed brown sugar

⅓ C. milk
¼ C. butter or oleo
Dash of salt

Combine all ingredients. Bring to boil in saucepan. Reduce heat and simmer, stirring constantly, for 1 minute or until mixture thickens slightly. Spread over warm cake. Cake is delicious served slightly warm.

CHOCOLATE CAKE

Alice Daily

1½ C. sugar
½ C. lard or shortening
2 eggs
½ C. cocoa
½ C. milk

2 tsp. soda
1 tsp. vanilla
Dash of salt
2 C. flour
1 C. boiling water (last)

Bake at 350°-375° about 35 minutes.

For Frosting: Cook 1 C. milk and 3 T. flour together. Let cool thoroughly. Beat 1 C. sugar, 2 sticks margarine and 1 tsp. vanilla until fluffy. Add with above mixture and beat until well blended.

CHOCOLATE CAKE

Pat Woolman

2 C. sugar
¾ C. shortening
1½ C. boiling water
2 C. flour
2 tsp. baking soda

½ C. cocoa
Pinch salt
2 beaten eggs
1 tsp. vanilla

Pour boiling water over sugar and shortening. Let stand. Mix flour, baking soda, cocoa and salt; add these ingredients to first mixture, then add eggs and vanilla. Mix well. (Batter will be very thin.) Pour batter in a 9x13-inch cake pan and bake in a 350° oven for 30 minutes or until toothpick comes out clean.

CHOCOLATE CAKE

Becky Meyer

½ C. margarine
2 eggs
1½ C. sugar
1 tsp. vanilla
¾ tsp. salt

½ C. cocoa
¼ C. hot water
1 C. milk
1 tsp. baking soda
2 C. flour

Blend together margarine, eggs, sugar and vanilla. Blend cocoa and water together. Add to above ingredients. Add milk. Mix in baking soda, flour and salt. Mix well. Put in 9x13-inch greased pan. Bake in 350° oven for 25-30 minutes. Frost with chocolate frosting.

CHOCOLATE ECLAIR CAKE

Caryl Bienfang

2 (3¾ oz. ea.) pkgs. French vanilla
instant pudding
3 C. milk

8 oz. container Cool Whip
Graham crackers

Mix as directed on pudding box using 3 C. milk. Blend pudding with Cool Whip. Butter 9x13-inch pan and line with whole graham crackers. Spread ½ of the mixture, then add another layer of graham crackers. Spread with rest of pudding mixture. Top with third layer of graham crackers and frost with chocolate frosting. Refrigerate at least 4 hours, but it is best when refrigerated overnight.

FROSTING:

2 T. margarine
1 tsp. vanilla
3 T. milk

2 T. Karo syrup
2 sq. melted chocolate
1½ C. powdered sugar

Mix all together and frost or use 1 can chocolate frosting.

CHOCOLATE SHEET CAKE

Gladys VanDeest

2 sticks oleo
3 T. cocoa
1 C. water
2 C. flour
2 C. sugar

2 eggs
¼ tsp. salt
½ C. buttermilk
1 tsp. soda
1 tsp. vanilla

Boil together oleo, cocoa, water. Mix flour, sugar; add boiled mixture. Then add eggs, salt, buttermilk, soda and vanilla. Bake in a 325° oven for 20-25 minutes.

FROSTING:

6 T. milk
6 T. oleo

1 ½ C. sugar

Boil 1 ½ minutes. Add ⅔ C. chocolate chips, 1 tsp. vanilla. Spread on cake immediately.

CHOCOLATE SHEET CAKE

Rosalie Weber

1 stick oleo
½ C. oil
1 C. water
2 C. sugar
2 C. flour
¼ C. cocoa

2 beaten eggs
1 ½ tsp. baking soda
½ C. buttermilk
1 tsp. vanilla
½ tsp. salt

Bring to boil the oleo, oil and water. Let cool a little. In a bowl mix sugar, flour and cocoa. Pour liquid mixture in dry ingredients. Add eggs. Put baking soda in buttermilk and dissolve. Add vanilla and salt. Add everything together. Beat well. Pour in 15½x10½-inch sheet or jelly roll pan. Bake 30 minutes in 350° oven.

For Frosting: Melt 1 stick oleo, ⅓ C. buttermilk. Pour into bowl, beat 4 C. powdered sugar, ¼ C. cocoa and 1 tsp. vanilla. Beat well. Frost cake while still warm.

An egg white added to a cup of cream and beaten together will almost double the volume of whipped cream.

CHOCOLATE CHUNK CUPCAKES

Janice Israel

- | | |
|--------------------|-----------------------------|
| 1 C. hot water | 1 tsp. vanilla |
| 1 C. chopped dates | 2 C. flour |
| 1 tsp. baking soda | ¼ tsp. salt |
| ½ C. shortening | 1 tsp. cocoa |
| 1 C. sugar | 1 C. chopped nuts |
| 1 egg (beaten) | 12 oz. pkg. chocolate chips |

Sprinkle baking soda on dates. Pour water over them and set aside to cool. Cream shortening and sugar. Add egg and vanilla. Sift flour, salt and cocoa. Add alternately with date mixture. Add nuts and chocolate chips. Bake in paper lined muffin pans in a 350° oven for 25 minutes. Yield: 20 cupcakes. No frosting needed.

EGGLESS CHOCOLATE CAKE

Sharon Sholley

- | | |
|------------------------|--------------------|
| 3 T. melted shortening | 1 tsp. baking soda |
| 1 C. sugar | 1 tsp. salt |
| 6 T. cocoa | 1 C. buttermilk |
| 1½ C. flour | |

Combine melted shortening, sugar, cocoa, flour, baking soda and salt. Gradually add buttermilk. Pour into greased and floured 8-inch square pan. Bake in 350° oven for 30 minutes. Cool. Frost with icing, powdered sugar or melted chocolate chips. (NOTE: This is a recipe from my mother, dated 1944. It was a wartime cake, when eggs were hard to come by.)

DEEP DARK CHOCOLATE CAKE

Betty Walter

- | | |
|-----------------------|--------------------|
| 1¾ C. unsifted flour | 1 tsp. salt |
| 2 C. sugar | 2 eggs |
| ¾ C. cocoa | 1 C. milk |
| 1½ tsp. baking soda | ½ C. vegetable oil |
| 1½ tsp. baking powder | 2 tsp. vanilla |
| 1 C. boiling water | |

Combine dry ingredients in large mixing bowl. Add eggs, milk, oil and vanilla. Beat 2 minutes at medium speed. Stir in boiling water (batter will be thin). Pour into greased and floured 9x13-inch pan. Bake at 350° for 35-40 minutes.

ONE EGG CHOCOLATE CAKE

Norma Heideman

- | | |
|--------------------------------|-------------------------|
| 1 C. sugar | 3 T. cocoa |
| 1 egg | $\frac{1}{4}$ tsp. salt |
| $\frac{1}{2}$ C. shortening | 1 C. boiling water |
| $\frac{1}{2}$ C. milk | 1 tsp. soda |
| $1\frac{1}{4}$ C. sifted flour | 1 tsp. vanilla |

Cream sugar, egg and shortening. Add milk, flour, cocoa and salt. Mix well. Add soda to boiling water and add this to creamed mixture. Add vanilla. Bake at 350° in 7x11-inch pan for about 30 minutes.

ONE MINUTE BOILED FROSTING:

- | | |
|-----------------------|----------------------------------|
| 1 C. sugar | $\frac{1}{4}$ C. milk |
| $\frac{1}{4}$ C. oleo | Not quite $\frac{1}{4}$ C. cocoa |

Stir well and cook over medium heat; let it come to a boil until (while stirring) you can't stir it down, then time 1 minute. Take off heat, add 1 tsp. vanilla, set in cool water and beat a short time.

NO EGG CHOCOLATE CAKE

Lois Walitshek

- | | |
|------------------------|----------------------------|
| 2 C. sugar | 1 tsp. vanilla |
| 3 C. flour | 2 tsp. soda |
| $\frac{1}{2}$ C. cocoa | $\frac{3}{4}$ C. salad oil |
| 1 tsp. salt | 2 T. vinegar |
| 2 C. cold water | |

Put all ingredients in a bowl and mix well. Put in 9x13-inch greased cake pan. Bake at 350° for 30-35 minutes.

CHOCOLATE SALAD DRESSING CAKE

Maggie Mennenga

- | | |
|--------------------------|---------------------------------|
| 1 C. sugar | $\frac{1}{4}$ tsp. salt |
| 2 C. flour | 1 C. cold water |
| $\frac{1}{4}$ C. cocoa | $\frac{3}{4}$ C. salad dressing |
| $1\frac{1}{2}$ tsp. soda | 1 tsp. vanilla |

Sift together sugar, flour, cocoa, soda and salt. Add water, vanilla and salad dressing. Bake in 350° oven until done.

CHOCOLATE SUNDAE CAKE

Nancy Dumer

1 pkg. devil's food cake mix
1 C. brown sugar
½ C. cocoa

2 C. water
2 C. miniature marshmallows
1 C. pecans (chopped)

Combine brown sugar, cocoa and water; mix well. Pour in 9x13-inch pan. Place marshmallows evenly on top. Make cake batter following package directions. Pour into pan. Top with nuts. Bake at 350° for 50 minutes.

CHOP SUEY CAKE

Dee Holidman

2 C. flour
1 C. sugar
1 large can crushed pineapple
with juice

1 C. chopped nuts
2 eggs
2 tsp. baking powder

FROSTING:

1 stick margarine
4 oz. cream cheese

1 C. powdered sugar
1 T. milk

Mix together all ingredients. Bake in a 350° oven for 20-25 minutes.

For Frosting: Cream cheese and margarine together, add powdered sugar and milk. Frost cake.

COCONUT CARROT CAKE

Frances Dillon

2 C. flour
2½ tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 C. vegetable oil
2 C. sugar

3 eggs
1 (8 oz.) can crushed pineapple
in juice
2 C. grated carrots
1⅓ C. coconut
½ C. chopped nuts

Mix flour, soda, salt and cinnamon. Beat oil, sugar, and eggs thoroughly. Add flour mixture, beat until smooth. Add pineapple, carrots, coconut and nuts. Bake in 9x13-inch greased pan for 50-60 minutes in a 350° oven. Cool and frost with Coconut Frosting.

For Coconut Frosting: Toast 1 C. coconut. Cream together one 3 oz. pkg. cream cheese and ¼ C. butter. Add 3 C. sifted powdered sugar, 1 T. milk, ½ tsp. vanilla. Beat until smooth. Add ½ of coconut. Frost cake. Top with remaining coconut.

CRUMB CAKE

Lois Rookaird

- | | |
|-------------------|--------------------|
| 2 C. flour | 1 egg |
| 1 C. brown sugar | 1 C. milk |
| 1 C. white sugar | 1 tsp. vanilla |
| ½ stick margarine | 1 tsp. baking soda |

Mix together flour, brown sugar, white sugar, and margarine. Take out 1 C. for topping. Add egg, milk, vanilla and baking soda. Put in 9x13-inch pan and put topping on cake and bake in 350° oven for 35-40 minutes.

DUMP CAKE

Letha Curry

- | | |
|---------------------------|-------------------|
| 1 can apples for pie | 1 yellow cake mix |
| 1 can pineapple (crushed) | 1 stick butter |

Layer apples, pineapple, yellow cake mix. Shave stick butter on top. Bake for approximately 55 minutes in 350° oven. Use a 9x13-inch cake pan.

EGGLESS, MILKLESS, AND BUTTERLESS CAKE

Lois Rookaird

- | | |
|-----------------------|------------------------------|
| 2 C. brown sugar | 2 tsp. cinnamon |
| 2 C. hot water | 2 tsp. cloves |
| 4 T. seedless raisins | 2 tsp. baking soda dissolved |
| 3 C. flour | in 1 T. lukewarm water |
| 2 tsp. salt | |

Put in saucepan the sugar, water, raisins, salt, cinnamon and cloves. Boil for 5 minutes. When cold add baking soda and water and flour. Put in 9x13-inch greased and floured pan. Bake at 300° for 1 hour and 25 minutes.

FLOWERPOT CUPCAKES

Jacque Karsten

- | | |
|---------------------------|----------|
| 1 pkg. chocolate cake mix | ⅓ C. oil |
| 1 ¼ C. water | 3 eggs |
| 36 ice cream cones | |

In large bowl combine cake mix, water, oil and eggs. At high speed on mixer beat 2 minutes. Place cones on cookie sheet. Fill with batter within 1-inch of top of cones. Bake in 350° oven for 20-25 minutes. Cool completely. Spread frosting on top. Decorate with candy. Makes 36 cupcakes.

HOT-FUDGE PUDDING CAKE

Susie Musch

- | | |
|---|---------------------|
| 1 pkg. devil's food cake mix
(not pudding in the mix kind) | ½ C. cocoa |
| 2 C. brown sugar | 2 C. walnuts (opt.) |
| | 3 C. hot water |

Prepare cake mix as directed on package. Pour into greased 9x13-inch pan. Combine brown sugar, cocoa and walnuts. Sprinkle over batter. Pour hot water over top. Bake at 350° for 45 minutes. Can also make half recipe for a 9-inch pan. Use cake mix as directed only use half batter. Use other half for cupcakes, 1 C. brown sugar, ¼ C. cocoa, 1 C. walnuts and 1½ C. water.

GUMDROP FRUIT CAKE

Donna B. Hurley

- | | |
|--|------------------|
| 2 lbs. spiced gumdrops (sort out all
black ones and cut rest in halves) | 1 tsp. soda |
| 1½ C. nuts | ½ C. water |
| 2 C. raisins | 1½ C. applesauce |
| 4 C. flour | 1 tsp. cinnamon |
| 1 C. shortening | 1 tsp. cloves |
| 2 beaten eggs | 1 tsp. salt |
| | 1 C. sugar |

Combine gumdrops, nuts and raisins. Pour 2 C. flour over all and mix thoroughly. Mix the following: 1 C. shortening, 2 beaten eggs, 1 C. sugar. Stir 1 tsp. soda in ½ C. water and add to above. Then add 1½ C. applesauce, 2 C. flour and 1 tsp. of each spice. Add to above mixture. Mix well. Add top mixture last. Pour into ungreased angel food cake pan. Bake at 300° for 1½ hours or until done.

HEATH BAR CAKE

Pat Boe

- | | |
|-------------------|-------------|
| 2 C. sifted flour | ½ C. butter |
| 2 C. brown sugar | |

Cut butter into flour and sugar. Reserve 1 C. of this mixture for topping. Add 1 egg, 1 C. of milk with 1 tsp. soda added, 1 tsp. vanilla and mix. Place in greased and floured 9x13-inch pan. Sprinkle remaining mixture over cake. Top with ½ C. nuts and 6 Heath bars broken into small pieces. Bake at 350° for 30 minutes.

MOON CAKE

Sharon Droste

½ C. butter or margarine
1 C. flour

¼ tsp. salt
4 eggs

Melt butter in 1 C. boiling water. Add flour and salt all at once; stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat; cool slightly. Add eggs, one at a time, beating after each until smooth. Spread into well greased 9x13-inch pan. Bake at 450° for 15 minutes, then at 325° for 25 minutes. Cool.

FILLING:

2 pkgs. vanilla instant pudding
4 C. milk

1 (8 oz.) pkg. cream cheese
(room temperature)

Mix pudding and milk, then add cream cheese. Spread on top of cooled cake and top with 1 bowl of Cool Whip. Drizzle chocolate syrup over top. Refrigerate overnight.

NEVER FAIL DEVIL'S FOOD CAKE

Pat Doocy

2 C. sugar
1 C. shortening and oleo (½ of each)
2 eggs
1 C. sour milk or buttermilk
½ C. cocoa

2½ C. flour
2 tsp. soda
½ tsp. salt
2 tsp. vanilla
1 C. boiling water

Cream sugar and shortening. Add eggs and mix well. Beat in milk, then dry ingredients. Add vanilla, then slowly add boiling water. Mix well. Bake in 9x13-inch loaf pan at 350° for 40-45 minutes or until done.

DEVIL'S FOOD CAKE

M. Wassam

2 C. sugar
½ C. oleo
2 eggs
½ C. sour milk
1 tsp. salt or less

2 C. flour
½ C. cocoa
2 tsp. soda
1 tsp. vanilla
1 C. boiling water

Mix the first 5 ingredients together. Mix the remaining ingredients together in order shown; be sure water is last. Batter will be thin. Pour in greased 9x13-inch pan and bake at 350°. Cake is very moist.

JEWISH HONEY CAKE

Gwen Scoles

- | | |
|---------------------------|----------------------|
| 6 egg yolks | 3½ C. flour |
| 1½ C. sugar | 2 tsp. baking powder |
| ¾ C. vegetable shortening | 2 tsp. allspice |
| 2 C. honey | 1 tsp. vanilla |
| 1½ C. boiling water | 6 egg whites |
| 2 tsp. soda | |

Cream shortening, sugar and egg yolks. Dissolve honey and soda in boiling water and add to mixture. Sift dry ingredients and mix into batter. Fold in stiffly beaten egg whites. Put in two 9x13-inch pans and bake at 350° for 1 hour. Sprinkle sweet red wine on cake while warm.

SOUR LEMON CAKE

Georgia Smith

- | | |
|--|------------|
| 1 pkg. lemon cake mix (Duncan Hines Deluxe II) | ¾ C. water |
| 1 pkg. lemon gelatin | 4 eggs |
| | ¾ C. oil |

Combine cake mix and gelatin; add water. Beat in 1 egg at a time. Add oil. Pour into greased and floured 9x13-inch pan. Bake about 40 minutes at 350° oven. Remove from oven and immediately prick with a fork. While still hot pour mixture of 2 C. powdered sugar and ¾ C. lemon juice over cake. No frosting needed.

MANDARIN ORANGE CAKE

Susie Musch

- | | |
|-------------|---|
| 2 C. sugar | 2 tsp. vanilla |
| 2 C. flour | 1 tsp. salt |
| 2 tsp. soda | 2 (11 oz. ea.) cans mandarin oranges (well drained) |
| 2 eggs | |

Put all ingredients in mixer bowl. Beat for 3 minutes. Pour batter in 9x13-inch pan. Bake 30-35 minutes at 350°.

TOPPING:

- | | |
|------------------|-----------|
| 3 T. oleo | 3 T. milk |
| ¾ C. brown sugar | |

Bring to boil. Drizzle over top of hot cake.

MANDARIN ORANGE CAKE

Charli Pals

- | | |
|--|-------------|
| 1 can mandarin oranges (drained and
mashed) | 1 C. sugar |
| 1 C. flour | 1 tsp. soda |
| 1 egg | ¼ tsp. salt |

Mix well and pour into 9-inch greased cake pan. Bake at 350° until cake tests done, about 30 minutes. While cake is baking, heat ½ C. brown sugar, 2 T. milk and ¼ C. butter. Pour over warm cake. Sprinkle with chopped nuts.

MANDARIN ORANGE CAKE

Mary Zubak

- | | |
|--------------------|--|
| 1 C. sugar | 1 tsp. vanilla |
| 1 C. flour | 1 (11 oz.) can mandarin oranges
(drained) |
| 1 egg | ½ C. chopped black walnuts |
| 1 tsp. baking soda | |
| ¼ tsp. salt | |

TOPPING:

- | | |
|------------------|-----------|
| ¾ C. brown sugar | 3 T. milk |
| 3 T. butter | |

Place all ingredients in mixing bowl (except nuts). Beat 2 minutes; fold nuts in last. Pour in greased 9-inch square pan. Bake 30 minutes in 350° oven. Pour topping over hot cake. When cool serve with whipped cream.

For Topping: Bring to boil the sugar, milk and butter. Boil one minute.

NONIE'S CAKE

Carol Smith

MIX IN BOWL LIKE PIE CRUST:

- | | |
|------------------|-------------|
| 2 C. brown sugar | ½ C. butter |
| 2 C. flour | |

MIX TOGETHER:

- | | |
|-------------|----------------|
| 1 egg | 1 tsp. vanilla |
| 1 tsp. salt | 1 C. milk |
| 1 tsp. soda | |

Reserve ¾ C. of the brown sugar, flour and butter mixture for topping. Mix the rest of ingredients with the other mixture. Put in baking pan. Sprinkle the reserved mixture and nuts and chocolate chips. Bake in a 9x13-inch pan in a 350° oven.

PEPSI CAKE

Dawn M. Jones

- | | |
|-------------|--------------------------|
| 2 C. flour | ½ C. buttermilk |
| 2 C. sugar | 2 eggs (beaten) |
| 1 C. butter | 1 tsp. baking soda |
| 2 T. cocoa | 1 tsp. vanilla |
| 1 C. Pepsi | 1½ C. small marshmallows |

Combine flour and sugar in large bowl. Melt butter, add Pepsi and cocoa. Heat to boiling point. Cool slightly. Pour over flour and sugar. Stir. Add milk, eggs, soda and vanilla. Mix. Stir in marshmallows. Bake at 350° for 40 minutes in 9x13-inch greased and floured pan. Frost while hot.

FROSTING:

- | | |
|--------------|----------------------|
| 2 T. butter | 1 lb. powdered sugar |
| 6-8 T. Pepsi | 1 C. nuts (opt.) |
| 2 T. cocoa | |

Mix and spread on cake.

PINEAPPLE SUPREME CAKE

Dorothy Murphy

- | | |
|--|---|
| 1 pkg. Betty Crocker Super Moist cake mix (yellow) | 1 large can crushed pineapple (well drained; save juice to use in cake instead of all the water called for) |
| 1 (8 oz.) pkg. Philadelphia cream cheese | 1 pt. Cool Whip |
| 1 pkg. vanilla instant pudding (small) | Nuts (if desired) |
| Coconut | |

Bake cake according to package. Bake in 9x13-inch pan. Let cool well. Whip softened cream cheese until fluffy. Set aside. Prepare pudding with 1½ C. milk. Then blend cheese into pudding. Spread mixture over the cake, then spread drained pineapple over that mixture. Spread Cool Whip over that, sprinkle coconut and nuts if desired. Chill overnight.

If you keep the candles for the birthday cake in the refrigerator for a day before using, they will burn slowly and evenly.

PINEAPPLE CAKE

Diane Slattenow

- | | |
|---|----------------------|
| 2 eggs (beaten light and fluffy) | 1 C. brown sugar |
| 20 oz. can crushed pineapple
(juice and all) | 2 tsp. soda |
| 1 C. white sugar | 2 C. flour |
| | 1 C. chopped walnuts |

Mix the above ingredients by hand. Pour into ungreased 9x13-inch pan. Bake at 325° for 35 minutes.

FROSTING:

- | | |
|--------------------|---------------------|
| 3 oz. cream cheese | 2 C. powdered sugar |
| ¼ C. oleo (melted) | 1 tsp. vanilla |
| ¼ tsp. ginger | |

Top cake with remaining walnuts.

PINEAPPLE CAKE

Fern Baker

- | | |
|--|---------------------|
| 2 eggs | 1 tsp. vanilla |
| 2 T. oil | 2 C. sugar |
| 2 tsp. soda | 2 C. flour |
| 2¼ C. crushed pineapple (juice
and all) | 1 tsp. salt |
| | ½ C. chopped pecans |

Cream eggs, sugar and oil. Add pineapple with flour mixture alternately to creamed mixture. Beat well after each addition. Then add pecans. Pour batter into greased 9x13-inch pan. Bake in a 350° oven for 30-35 minutes.

FROSTING:

- | | |
|------------------------------------|---------------------------------|
| 1 (8 oz.) pkg. cream cheese (soft) | 1 stick oleo (room temperature) |
| 1 tsp. vanilla | 1¾ C. powdered sugar |

Blend cheese and oleo, add vanilla and sugar. Beat until smooth. (OPTIONAL: Sprinkle top with chopped pecans. This cake is noted; better than any fruit cake.)

Pancakes are lighter when Club Soda is substituted for a part of the milk in the recipe. Use the remainder of the bottle to clean spots from clothes and pets, rugs.

HAWAIIAN PINEAPPLE CAKE

Helen Schmitz

1 box yellow cake mix
1 (8 oz.) pkg. cream cheese
Flake coconut
2 C. milk

1 pkg. instant vanilla pudding
1 (8 oz.) container Cool Whip
1 (13½ oz.) can crushed
pineapple

Preheat oven to 350°. Drain pineapple and squeeze until you get enough for the cake, instead of water. Mix cake according to directions. Bake 25-30 minutes in 9x13-inch pan. Soften cream cheese using small amount of milk. Stir in rest of milk in pudding. Mix all together with pineapple and Cool Whip; put on top of cake. Top with coconut and refrigerate. Very delicious!

SWEDISH PINEAPPLE CAKE

Georgia Smith

2 eggs
2 C. sugar
2 C. flour
2 tsp. soda
½ C. chopped nuts

½ tsp. salt
2 tsp. vanilla
20 oz. can crushed pineapple
(drained)

Mix by hand just until moist. Spread into 9x13-inch greased and floured pan. Bake at 325° for 40-45 minutes.

FROSTING:

1 stick oleo (½ C.)
3 oz. cream cheese

1½ C. powdered sugar
½ C. nuts (opt.)

POPPYSEED CAKE

Wanda Iverson

1 Betty Crocker Super Moist
lemon cake mix
1 pkg. instant lemon pudding mix
1 C. water

½ C. oil
¼ C. poppyseeds
4 eggs (slightly beaten)

Beat 4 minutes at medium speed. Pour into 2 loaf pans or 1 bundt pan, well greased. Bake at 350° for 45-55 minutes.

PUMPKIN PIE CAKE

Vicky Markey

- | | |
|--------------------------------|------------------------|
| 1 (29 oz.) can pumpkin | 1 tsp. ginger |
| 4 eggs | 1 tsp. allspice |
| 1 (12 oz.) can evaporated milk | 1 pkg. yellow cake mix |
| 1½ C. sugar | 1 C. melted margarine |
| 2 tsp. cinnamon | 1 C. nuts |

Beat all ingredients except cake mix. Put in ungreased 9x13-inch pan. Sprinkle dry cake mix over mixture. Pour melted margarine over cake mix and sprinkle nuts on top. Bake at 350° for 1 hour, no longer. Top with whipped cream.

QUICK LUNCH BOX CAKE

Mary Lou Powers

- | | |
|----------------------------------|--------------------------------------|
| 2¼ C. all purpose flour | ¼ C. soft butter |
| 2 tsp. soda | 1 lb. can fruit cocktail (undrained) |
| 1 tsp. salt | ½ . semi-sweet chocolate pieces |
| 1 C. brown sugar (firmly packed) | ½ C. chopped nuts |
| 2 eggs | |

Grease and flour bottom of 9x13-inch pan. Combine all ingredients except chocolate and nuts in large mixer bowl. Blend well at lowest speed of mixer; beat 2 minutes at medium speed. Pour batter into pan. Sprinkle with chocolate pieces and nuts. Bake at 350° for 35-40 minutes.

RED VELVET CAKE

Alyce Klingfus

- | | |
|-------------------------|-----------------|
| ½ C. Crisco | 1 C. buttermilk |
| 1½ C. sugar | 2½ C. flour |
| 2 oz. red food coloring | 1 tsp. vanilla |
| 2 eggs | 1 T. vinegar |
| 1 T. cocoa | 1 tsp. soda |
| 1 tsp. salt | |

Cream sugar, Crisco and eggs. Mix cocoa and food coloring, add to sugar mixture. Add salt, flour, buttermilk and vanilla. Beat to smooth. Add soda to vinegar - hold over bowl, it will foam. Fold into batter. Bake at 350° for 30 minutes.

FROSTING:

- | | |
|------------|-------------|
| 1 C. milk | 3 T. flour |
| 1 C. sugar | 1 C. butter |

Boil milk and flour until thick and let cool. Beat sugar and butter until fluffy. Mix all together and frost.

RED VELVET CAKE

Sue Neebel

1 tsp. vinegar	Red food coloring
1 tsp. baking soda	1 C. buttermilk
½ C. shortening	1 tsp. salt
1½ C. sugar	2½ C. flour
2 eggs	1 tsp. baking powder
2 tsp. cocoa	1 tsp. vanilla

Mix together vinegar and baking soda and let stand while mixing other ingredients. Cream together shortening and sugar. Add eggs and blend in. Make a paste of cocoa and a small amount of red food coloring. Add to creamed mixture with the remaining part of 2 oz. red food coloring. Add to the mixture buttermilk, salt, flour, baking powder and the vinegar and soda mixture and vanilla. Mix on medium speed until blended. Pour into a 9x13-inch greased and lightly flour dusted pan. Bake at 350° for 30 minutes.

WHITE FLUFFY FROSTING: Cook 1 C. milk and 3 T. flour until thick; set aside to cool. Cream 1 C. margarine and 1 C. sugar until fluffy. Blend 1 T. of the milk and flour mixture. Then gradually add remainder of milk and flour mixture and beat well until fluffy. Add 1 tsp. vanilla and blend in. Frost cake.

RHUBARB CAKE

Rose Saunders

5 C. chopped rhubarb	3 C. miniature marshmallows
1 pkg. raspberry or strawberry Jello	1 pkg. yellow or white cake mix
1 C. sugar	

Place rhubarb in bottom of greased 9x13-inch baking dish. Sprinkle with gelatin and sugar, then the marshmallows. Prepare cake mix according to package directions, pour over marshmallows and bake in a 350° oven for 1 hour or until tester comes out clean. As you serve, flip pieces over and top with whipped cream.

RHUBARB CAKE

Jo DeJaeger

1½ C. brown sugar	Pinch of salt
1 egg (beaten)	2 C. flour
½ C. margarine	1 tsp. soda
½ C. sour milk	

Mix until blended. Fold in 1½ C. rhubarb. Pour in loaf pan. Sprinkle with ½ C. sugar and 1 T. cinnamon blended.

RHUBARB CREAM CAKE

Cindy Mohling

Prepare yellow cake mix according to directions on box. Pour into 9x13-inch pan. Sprinkle 2½ C. rhubarb over batter. Sprinkle 1¼ C. sugar over rhubarb, then pour ½ pt. cream (whipping cream) over all. Bake at 350° for about 50 minutes or until cake springs back when touched lightly. This makes a pudding-like mixture on the bottom of the cake.

SALAD DRESSING CAKE (Miracle Whip)

Jackie Smith

- | | |
|--------------------|---------------------|
| 2 C. flour | 1 C. salad dressing |
| 1½ C. sugar | 1 C. water |
| 4 T. cocoa | 1 tsp. vanilla |
| 2 tsp. baking soda | Dash of salt |

Mix until smooth, bake at 350° for 30 minutes or until toothpick inserted comes out clean.

7-UP CAKE

Janie Williamson

- | | |
|-------------------------------------|------------------------|
| 1 box Duncan Hines lemon cake mix | ¾ C. cooking oil |
| 1 box instant pineapple pudding mix | 1 (10 oz.) bottle 7-Up |
| 4 eggs | |

Mix all together and put in three layer pans and bake in a 350° oven for 30-35 minutes. Use 7-Up frosting.

TOPPING FOR 7-UP CAKE:

- | | |
|-------------------------------|---------------------------|
| 1 small can crushed pineapple | 2 eggs |
| 1 stick margarine | 2 T. flour |
| 1½ C. sugar | 1 can angel flake coconut |

Mix flour, sugar, eggs and pineapple. Cook with margarine over low heat until thick. Add coconut and let cool. Put topping between cake layers and on top.

A small dish of water in the oven will keep bread crust from getting hard.

SPICE CAKE

Gladys Hinz

- | | |
|------------------------|-------------------|
| 1 egg | 1 tsp. cinnamon |
| 1 C. sugar | ¼ tsp. cloves |
| ½ C. lard or margarine | 1½ C. flour |
| ⅔ C. sour milk | ½ C. chopped nuts |
| 1 tsp. soda | ½ C. raisins |

Mix all ingredients together and bake in a 350° oven for 25-30 minutes. Put in 8x10-inch pan. Very moist.

STRAWBERRY CAKE

Floy Harmsen

- | | |
|---------------------------|----------------------------|
| 1 box white cake mix | 4 eggs |
| 3 T. flour (heaping) | ½ C. water |
| 1 pkg. strawberry gelatin | ½ pkg. frozen strawberries |
| 1 C. salad oil | |

Mix cake mix, flour and gelatin. Add oil. Beat in eggs. Add water and strawberries. Mix well. Bake in greased tube pan 35-40 minutes in 350° oven. Frost with the following icing:

- | | |
|-------------------------------|---------------------|
| ½ stick butter | ½ pkg. strawberries |
| 2 C. (approx.) powdered sugar | |

Melt butter with strawberries. Mash in. Mix in the powdered sugar until spreading consistency.

THAT CAKE

Arlene Green

- | | |
|-----------------------------------|---------------------------------|
| 1 Jiffy yellow cake mix | 8 oz. whipped cream |
| 8 oz. crushed pineapple (drained) | 2 boxes instant vanilla pudding |
| 8 oz. cream cheese | 1½ C. milk |
| ½ C. milk | |

Bake cake mix in 9x11-inch oblong pan. Put drained pineapple on top. Mix softened cream cheese with ½ C. milk. Prepare 2 boxes instant pudding with 1½ C. milk. Fold in cream cheese and whipped cream. Put on top of pineapple. Refrigerate.

TURTLE CAKE

Lenora Rathe

- | | |
|--------------------------|------------------------------|
| 1 pkg. caramels | 1 pkg. German chocolate cake |
| ½ C. evaporated milk | 2 C. milk chocolate chips |
| ¾ C. butter or margarine | 1 C. chopped walnuts |

Preheat oven to 350°. Combine caramels, milk and butter. Cook over low heat until caramels are melted. Prepare cake mix according to directions. Spoon ½ batter into greased 9x13x2-inch pan. Bake for 15 minutes. Pour melted caramel mix on top. Sprinkle with chips and walnuts. Spoon remaining batter over all. Bake for 30 minutes longer. Let cool in pan; cut into squares. Top with ice cream or Lucky Whip. Enjoy!

TWINKIE CAKE

Nona Christopher

- | | |
|--------------------------------|-------------|
| 1 yellow cake mix | 3 eggs |
| 1 pkg. vanilla instant pudding | ½ tsp. salt |
| 1 C. water | Vanilla |
| ⅓ C. oil | |

FILLING:

- | | |
|------------|----------------|
| 5 T. flour | ½ C. margarine |
| 1 C. water | ½ C. Crisco |
| 1 C. sugar | 2 tsp. vanilla |

Mix first 6 cake ingredients and pour in a 9x13-inch waxed paper lined pan. Bake until done, cool and remove from pan and slice through the middle with a thread. Sprinkle with filling, put top layer on and sprinkle with powdered sugar filling.

For Filling: Combine flour and water and mix in blender jar or any type jar. Cook until thick. Cool in refrigerator. Combine sugar, margarine and Crisco and beat until fluffy. Add cooled mixture and vanilla. Spread on cake layer. (NOTE: If you prefer chocolate, use chocolate cake mix and chocolate pudding. Banana is super good too!)

WATERGATE CAKE

- | | |
|--|----------------------|
| 1 pkg. Duncan Hines Deluxe II white cake mix | 3 eggs |
| 1 pkg. instant pistachio pudding | ½ C. nuts |
| 1 C. oil | 1 C. Canada Dry soda |

FROSTING:

- | | |
|-----------------------------|-----------------------------------|
| 1 (16 oz.) carton Cool Whip | 1 box pistachio pudding mix (dry) |
|-----------------------------|-----------------------------------|

Mix cake and pudding together. Add rest of ingredients. Put in a greased bundt pan. Bake at 350° for 45 minutes.

For Frosting: Combine Cool Whip and dry pudding. Mix and frost cake top and sides.

WATERGATE CAKE

Georgia Smith

1 white cake mix
1 pkg. pistachio instant pudding
3 eggs

1 C. vegetable oil
1 C. 7-Up
½ C. chopped walnuts

Mix dry pudding into dry cake mix. Add other ingredients, adding 7-Up last. Beat well and pour into greased and floured 9x13-inch pan. Bake at 350° for 40 minutes. Cool.

FROSTING:

2 small pkgs. Dream Whip

1 C. milk

Beat well. Mix 1 pkg. pistachio instant pudding with ½ C. milk. Blend into Dream Whip. Spread on cooled cake. Sprinkle coconut and chopped walnuts on top.

WHIPPED CREAM CAKE

Mrs. Paul Loomis

½ pkg. yellow cake mix
(½ the egg, water and oil)
1 (8 oz.) pkg. cream cheese
2 C. milk
1 (9 oz.) container Cool Whip

1 pkg. instant banana or vanilla
pudding
1 large can crushed pineapple
(well drained)
Coconut and nuts of your choice

Prepare cake as directed. Bake in greased and floured 9x13-inch pan at 350° for 15 minutes or until tested done. Beat softened cream cheese and milk. Add pudding and beat 2 minutes and let set. Spread on cooled cake. Drain pineapple well and spread over pudding. Frost with Cool Whip. Sprinkle with coconut and chopped nuts. Refrigerate overnight. Frozen strawberries can be used in place of pineapple but must be well drained.

ZUCCHINI CAKE

Diane Means

½ C. butter/oleo
½ C. oil
1¾ C. sugar
4 T. cocoa
2 eggs

2 C. flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder

2 C. grated zucchini

½ C. buttermilk
1 tsp. vanilla

Cream first 5 ingredients together. Sift dry ingredients, and alternately add with buttermilk/vanilla mixture. Then add the zucchini. Sprinkle nuts and chocolate chips over the top (as many as you want). Bake at 350° for 35-40 minutes.

-FROSTINGS-

CHOCOLATE FROSTING

Becky Meyer

½ C. margarine
2 tsp. vanilla
2 C. powdered sugar

½ C. cocoa
2 T. milk

Mix all ingredients together in bowl with mixer. Frost cake.

CHOCOLATE FROSTING

Diane Slattenow

1½ C. sugar
6 T. milk

6 T. margarine
½ C. chocolate chips

Boil 1 minute the sugar, milk, margarine. Remove from stove. Add chocolate chips. Stir and let set and stir again. Good on brownies!

CHOCOLATE CHIP FROSTING

Lois Rookaird

1½ C. sugar
6 T. milk

6 T. margarine
6 oz. pkg. chocolate chips

Boil 1 minute the sugar, milk and margarine. Then add one small package chocolate chips.

LEMON FROSTING

Tina Sauer

1 egg
½ C. butter or margarine
2 C. powdered sugar

2 T. flour
1 T. lemon juice

Put all ingredients into mixing bowl and beat until light and fluffy. Spread over cooled cake.

NEVER FAIL FROSTING

Betty Walter

$\frac{3}{4}$ C. milk
3 T. flour
 $\frac{3}{4}$ C. sugar

$\frac{3}{4}$ C. Crisco
1/8 tsp. flour
1-2 tsp. vanilla

Combine flour with milk. Shake well and cook until thick. When the flour and milk mixture has cooled very well, combine it with the sugar and Crisco mixture that has been beaten very well. Mix both together until nice and fluffy. Add 1-2 tsp. vanilla. Mix well (mix sugar, salt and Crisco with electric mixer).



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DESSERTS

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-DESSERTS-

CHEESE CAKE

Betty Walter

1½ C. graham cracker crumbs
⅓ C. margarine (melted)
⅓ C. sugar

1 (8 oz.) pkg. cream cheese
1 pkg. Jello instant pudding
2 C. cold milk

Mix cracker crumbs, melted margarine and sugar. Pat into an 8x12-inch glass pan. Blend ½ C. milk with cream cheese, add pudding mix and rest of milk. Blend well, pour over crust and chill well. Top with cherry or blueberry pie filling.

CHEESE CAKE

Connie Joens

1 pkg. lemon Jello
1 (8 oz.) pkg. cream cheese
3 T. lemon juice
12 oz. Cool Whip

1 T. vanilla
1 graham cracker crust
1 can berry pie filling

Dissolve Jello in 1 C. boiling water, let cool. When cool, blend in cream cheese and lemon juice. Fold in Cool Whip. Add vanilla. Pour over crust and chill. Before serving, spread your choice of berry pie filling on top.

FROZEN CHEESE CAKE

Dee Pruisner

3 egg yolks
2 small cream cheese
1 C. sugar
1 tsp. vanilla

½ tsp. salt
3 egg whites (beaten stiff)
½ pt. whipped whipping cream or
1 pkg. whipped Dream Whip

Beat egg yolks, cream cheese, sugar, vanilla and salt together. Add egg whites, beaten stiff, then stir in whipping cream. Pour into graham cracker crust. Top with graham cracker crumbs. Freeze.

APPLE CRISP

Mary K. Williams

6-8 apples
1 C. sugar
¾ C. flour

½ C. butter
1 tsp. cinnamon

Quarter apples and place in baking dish. Mix other ingredients until crumbly. Put over apples. Bake at 350°-400° for 45 minutes to 1 hour.

APPLE CRISP

Verdis Feller

½ C. sugar
2 tsp. lemon juice
¼ C. water
½ tsp. cinnamon
6 apples (sliced)

½ C. sugar
¾ C. flour
¼ tsp. salt
6 T. butter

Combine in 8x8-inch pan the ½ C. sugar, lemon juice, water, cinnamon and apples. Blend until crumbly the sugar, flour, salt and butter. Spread over apples. Pat smooth. Bake in a 375° oven for 40-45 minutes.

APPLE CRISP

Marlys Lehman

10 apples (peeled and sliced)
1 C. white sugar
2 T. flour

2 tsp. cinnamon
2 T. cold water

Mix and place in a 9x13½-inch pan.

BLEND TOGETHER:

½ C. melted oleo
1½ C. oatmeal

½ C. flour
1 C. brown sugar

Put over apples and bake 30 minutes at 350°.

APPLE CRANBERRY CRISP

Floy Harmsen

4 med. cooking apples (1⅓ lbs.)
1 tsp. cinnamon
½ C. flour
½ C. butter

1 (1 lb.) can whole cranberry
sauce
1 C. uncooked quick oatmeal
1 C. dark brown sugar (firmly
packed)

Peel apples and slice thin, arrange in square baking dish about 10x10-inches. Sprinkle with cinnamon. Spoon cranberry sauce over this. Stir oatmeal, flour and brown sugar together. Cut in butter until evenly mixed and crumbly. Sprinkle this over the cranberry layer. Bake in moderate oven (350°) until apples are cooked through and top is lightly browned, about 40 minutes. Good served plain or with whipped cream or ice cream. Serve hot. Serves 8.

APPLE CRISP WITH PUDDING SAUCE

Dedicated to Esther Watts

- | | |
|-------------------------------------|------------------|
| 4 C. sliced apples | 1 C. sugar |
| 1 T. lemon juice | 2 T. flour |
| 1/3 C. flour | 1/2 tsp. salt |
| 1 C. Quaker Oats | 1/2 tsp. nutmeg |
| 1/2 C. brown sugar | 2 1/2 C. water |
| 1/2 tsp. salt | 2 T. butter |
| 1 tsp. cinnamon | 1/2 tsp. vanilla |
| 1/3 C. butter or margarine (melted) | |

Place apples in bottom of pan. Sprinkle with lemon juice. Mix 1/3 C. flour, oats, brown sugar, salt, and cinnamon in small mixing bowl. Add melted butter and stir until crumbly. Sprinkle mixture over apples. Bake at 375° for 30 minutes. Before serving make pudding sauce. In small saucepan mix 1 C. sugar and 2 T. flour, add water and stir over medium high heat until it boils. Add butter and vanilla and nutmeg. Serve warm pudding sauce over apple crisp. Apple crisp makes one 8x11 1/2-inch pan.

PEACH CRISP

Luane Klatt

- | | |
|--------------------|--------------|
| 8 peaches (peeled) | 1 T. butter |
| 1 T. lemon juice | 3/4 C. flour |
| sifted) | |
| 2 T. sugar | 1/2 C. sugar |
| 1/2 tsp. cinnamon | 3 T. butter |
| Dash of salt | |

Slice peaches in a baking dish. Sprinkle the lemon juice over peaches. Combine sugar, salt and cinnamon; sprinkle over peaches. Dot with 1 T. butter. Mix flour, sugar and 3 T. butter together and cover peaches. Bake at 350°.

JOYCE'S NUTTIE APPLE DELIGHT

Joyce A. Arends

- | | |
|----------------------------------|----------------------|
| 4 C. finely diced cooking apples | 2 tsp. baking soda |
| 2 C. sugar | 2 tsp. cinnamon |
| 2 eggs | 1/2 tsp. salt |
| 1/2 C. vegetable oil | 1 C. chopped walnuts |
| 2 C. sifted flour | 2 tsp. vanilla |

Comine apples and sugar, let stand 1/2 hour. Beat eggs slightly, beat in oil and vanilla. Mix and sift flour, baking soda, cinnamon and salt. Stir in alternately with apple, sugar mixture. Stir in walnuts. Pour into greased floured cake pan. Bake in 350° oven for 1 hour. Cool and garnish as desired. Suggestions: Use whipping cream or lemon butter frosting and decorate with whole walnuts. Cut into squares. Makes 12-15 pieces.

BERRIED DELIGHT

Esther Rusch

1 ½ C. graham cracker crumbs
¼ C. sugar
⅓ C. margarine (melted)
1 (8 oz.) pkg. cream cheese
(softened)
¼ C. sugar

2 T. milk
3 ½ C. or 8 oz. whipped topping
2 (4 serving size ea.) pkgs.
vanilla pudding
3 ½ C. milk
2 pts. fresh berries (strawberries
or blueberries, hulled and
cleaned)

Combine crumbs and sugar; mix in butter. Press firmly on bottom of 9x13-inch pan. Bake at 375° for about 8 minutes. Cool. Beat cream cheese with sugar and 2 T. milk until smooth. Fold in half of whipped topping. Spread over crust. Arrange berries in even layer. Prepare pudding with milk as directed. Pour over berries. Chill several hours or overnight. Before serving, spread remaining whipped topping over pudding.

CHERRY DELIGHT

Jo Funk

Graham cracker crust
⅓ C. powdered sugar

1 pkg. Dream Whip
1 (8 oz.) pkg. cream cheese

Mix and put on top of crust. Then put can of cherry pie filling on the mixture and sprinkle with graham crackers. Use a pie plate.

CRANBERRY DELIGHT

Dee Holdiman

1 can cranberry sauce (jellied ok)
1 can crushed pineapple
18 marshmallows (cut into pieces)

2 (8 oz. ea.) pkgs. cream cheese
1 C. whipped cream

Fold together and chill.

MARSHMALLOW DELIGHT

Margaret Rowe

2 sticks oleo
1 can Eagle Brand milk
2 bags light caramels

1 ½ pkgs. large marshmallows
1 big box Rice Krispies

Melt oleo, milk and caramels together. Dip marshmallows in caramel mixture and roll in Rice Krispies.

FOUR LAYER DELIGHT

Rita McCarville

- 1 C. oleo
- 2 C. flour
- 1 C. chopped nuts
- 8 oz. pkg. cream cheese

- 1 C. powdered sugar
- 1 C. Cool Whip
- 2 small pkgs. instant pudding
- 3 C. milk

Can use chocolate, coconut, pistachio or lemon instant pudding. Mix oleo, flour and nuts and spread on bottom of 9x13-inch pan. Bake at 350° about 20-25 minutes. Cool. Mix cream cheese and sugar. Fold in Cool Whip and pour on cooled crust. Mix instant pudding with milk and beat until smooth and thick. Pour over mixture in pan. Top with remaining Cool Whip. (NOTE: You may add chopped nuts, coconut, or shaved or grated Hershey bar depending on what pudding you use.) Refrigerate.

PINEAPPLE DELIGHT

Virginia Johnson

- 1 small Jiffy cake mix
- 1 large box instant vanilla pudding
- 1 (8 oz.) pkg. Philadelphia cream cheese

- 1 (#2) can crushed pineapple (well drained)
- Cool Whip
- Optional: Garnish with chopped nuts or coconut

Use 9x13-inch pan. Bake cake as directed for 15 minutes. Mix pudding as directed. With blender, mix pudding and cream cheese. Mix drained pineapple with pudding mixture by hand. After cake is cool, top with mixture, then top with Cool Whip.

PINEAPPLE DELIGHT

Jo Funk

- Graham cracker crust (put aside ¼ C.)
- 2 cans crushed pineapple

- 1 pkg. marshmallows
- 1 pt. whipping cream or 2 pkgs. Dream Whip

Drain juice; bring to boil. Add marshmallows slowly until all is melted. Add pineapple. Cool 2 hours. Fold in Dream Whip. Sprinkle top with crumbs. Chill 6 hours. Use 9x12-inch pan.

RASPBERRY DELIGHT

Rosalie Weber

Graham crackers
2 C. raspberries
1 C. sugar

1 box black cherry Jello
1 T. lemon juice
1 can Carnation milk

Spread graham cracker crust in 9x13-inch pan. Leave a little crumb for top. Cook raspberries and sugar until tender. Add Jello. Cool, then add lemon juice. Whip milk until peaks form, fold in raspberry mixture. Put in pan and sprinkle with remaining crumbs on top. (NOTE: I froze it and served it that way. Freeze beaters and bowl if possible. Milk should be very cold.)

RASPBERRY-CHEESE DELIGHT

Susie Musch

2 C. crushed pretzels (butter
flavored is good)
¾ C. melted butter
3 T. sugar
8 oz. pkg. cream cheese (softened)

1 C. powdered sugar
8-10 oz. Cool Whip
1 large pkg. raspberry Jello
2 C. boiling water
20 oz. frozen raspberries

Mix pretzels, butter and sugar together and press in a 10x13-inch cake pan. Bake at 400° for 8-10 minutes. Mix cream cheese, powdered sugar and Cool Whip together thoroughly and layer over pretzels. Dissolve Jello in water and add frozen raspberries. Pour over cream cheese. Let set in refrigerator. Strawberry Jello and frozen strawberries may be substituted.

STRIPED DELIGHT

Rita Gullord

1½ C. graham cracker crumbs
⅓ C. melted butter or margarine
¼ C. sugar
1 (8 oz.) container Cool Whip
(thawed)

¼ C. sugar
1 (8 oz.) pkg. cream cheese
(softened)
2 T. milk
2-3½ oz. pkgs. instant chocolate
pudding

Combine graham cracker crumbs, ¼ C. sugar and melted butter. Press firmly into bottom of 9x13-inch pan. Beat cream cheese with sugar and 2 T. milk until smooth. Fold in half of the Cool Whip and spread over crust. Using 3½ C. cold milk, prepare pudding as directed on package. Pour over cream cheese layer. Chill several hours or overnight. Spread remaining Cool Whip over pudding. Garnish with grated chocolate or chopped nuts, if desired.

TEXAS DELIGHT

Rose Saunders

FIRST LAYER:

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|---------------------|--------------------------------|
| 1 C. flour | ½ C. chopped pecans or walnuts |
| ½ C. oleo (1 stick) | |

SECOND LAYER:

- | | |
|-------------------------------|---------------------|
| 1 C. Cool Whip (large carton) | 1 C. powdered sugar |
| 1 (8 oz.) pkg. cream cheese | |

THIRD LAYER:

- | | |
|---------------------------------------|------------|
| 2 pkgs. coconut pudding (not instant) | 2½ C. milk |
|---------------------------------------|------------|

For First Layer: Mix flour, oleo, and nuts. Press in bottom of a 9x13-inch pan. Bake 15 minutes in a 350° oven.

For Second Layer: Mix cream cheese, 1 C. Cool Whip, and powdered sugar and spread on cooled baked first layer.

For Third Layer: Cook pudding and milk until thick and cool completely. Spread on cream cheese layer, then spread remainder of Cool Whip on top and some chopped pecans. Make the night before and refrigerate. Have oleo and cheese at room temperature.

BUTTER BRICKLE DESSERT

Cathy Kessell

- | | |
|---------------------------------|--------------------------------|
| 1 pkg. graham crackers | 2 pkgs. instant butterscotch |
| 1 pkg. white crackers | pudding |
| ½ C. sugar | 4 C. cold milk |
| 2 pkgs. instant vanilla pudding | 1 qt. butter brickle ice cream |

Mix crust: 1 pkg. graham crackers, 1 pkg. white crackers, ½ C. oleo, ½ C. sugar. Line glass baking dish and bake at 350° for 15 minutes. Cool. Beat instant vanilla pudding and instant butterscotch pudding with 4 C. cold milk. Add butter brickle ice cream. Put in cooled crust. Put in refrigerator until set. Add a big carton of Cool Whip on top. Crush 5 Heath candy bars in the wrapper with a hammer and sprinkle candy chips over Cool Whip.

GOOD CHOCOLATE DESSERT

Emma Steege

Bananas	Whipped cream
1 can Hershey's chocolate syrup	Graham crackers
Nuts (any kind)	

Place bananas on bottom of pan but split bananas lengthwise. Sprinkle big pieces of any kind of nuts. Next pour a can of Hershey's chocolate syrup all over the bananas and nuts. Put in freezer until frozen. When ready to serve remove from freezer and put Dream Whip or whipped cream over all of it. Sprinkle with crumbled graham crackers and cut in squares. Serve.

COCONUT CREAM DESSERT

Mary Lou Powers

2 boxes instant coconut cream pudding or chocolate	1 ¼ C. graham crackers
1 ½ C. milk	¼ C. butter
3 C. vanilla ice cream	2 T. sugar
	2 C. Cool Whip

Mix milk and ice cream for 10 minutes. Add Cool Whip, fold in. Any instant pudding can be used.

DELICIOUS DESSERT

Milly Colvin

1 C. flaked coconut	2 small boxes instant vanilla pudding
½ stick margarine (melted)	2 ½ C. milk
½ C. flour	8 oz. whipped topping
½-1 C. chopped nuts	

Mix coconut, flour, margarine and nuts. Reserve ½ C. for topping. Spread in a 9x13-inch pan and brown at 350° for 10-12 minutes. Put topping mix in dish and brown also. Beat instant pudding with milk. Fold in whipped topping. Pour over cooled crust. Sprinkle crumbs on top. Refrigerate. Can be made day before you need it.

GRAPE JUICE DESSERT

Floy Harmsen

16 marshmallows	½ C. grape juice
½ pt. whipping cream (whipped)	

Melt marshmallows in grape juice. Cool. Add whipped cream and mix. Put in individual dishes and place in refrigerator. Serve with additional whipped cream. Yields 8 servings.

CRUNCHY ICE CREAM DESSERT

Rita Gullord

- | | |
|------------------------------|----------------------|
| $\frac{2}{3}$ C. butter | 1 C. chopped nuts |
| $\frac{2}{3}$ C. brown sugar | 1 C. toasted coconut |
| 2 C. crushed Rice Chex | Ice cream |

Melt together the butter and brown sugar. Add and mix well the Rice Chex, nuts and coconut. Spread one-half of the mixture in the bottom of a 9x13-inch pan; add one-half gallon ice cream; put the remaining crumb mixture on top and freeze.

LEMON DESSERT

Florence Strottmann

- | | |
|--------------------------------------|------------------------------------|
| 16 single soda crackers (crumb fine) | $\frac{3}{4}$ tsp. cream of tartar |
| 1 C. sugar | $\frac{1}{2}$ C. crushed nut meats |
| 3 egg whites | 1 tsp. vanilla |

Beat egg whites until stiff and add sugar gradually. Add other ingredients and put in 9x13-inch ungreased pan. Bake at 325° for 35 minutes. Do not open oven door while baking. Take out and cool at room temperature. Mix together one 9 oz. container Cool Whip and one 8 oz. pkg. cream cheese and spread on cooled crust. Spread 1 can lemon pie filling over this. Spread another layer of Cool Whip over this. Top with toasted coconut and chopped nuts. Refrigerate.

LEMON PARTY DESSERT

Alice McDougall

- | | |
|--------------------------------------|---------------------|
| 2 (3 oz. ea.) pkgs. lemon pudding | 8 oz. cream cheese |
| 1 C. flour | 1 C. powdered sugar |
| 1 T. powdered sugar | 2 C. Cool Whip |
| $\frac{1}{2}$ C. butter or margarine | Toasted coconut |
| $\frac{1}{2}$ C. finely chopped nuts | Whipped cream |

Cook the lemon pudding as directed on package. Chill. Mix together flour, 1 T. powdered sugar, margarine and nuts. Press into a 9x13-inch pan. Bake 12 minutes in a 350° oven. Cool. Mix cream cheese and powdered sugar together. Whip. Fold in Cool Whip. Spread this on top of baked crust. Spread pudding mixture over cream cheese mixture. Top with Cool Whip and toasted coconut. Very good!

MANDARIN ORANGE DESSERT

Mildred Hagenow

3 egg whites (beaten stiff)
¼ tsp. cream of tartar
Pinch of salt
⅔ C. sugar
½ C. crushed Rice Krispies
½ C. chopped nuts

1 pt. cream
⅓ C. powdered sugar
2 cans mandarin oranges (drained)
1 box instant vanilla pudding
½ C. coconut

Beat egg whites, add cream of tartar and sugar. Fold in Rice Krispies and nuts. Pour into a greased 9x13-inch pan; bake at 325° for 25 minutes. Cool well.

For Topping: Whip cream. Fold in powdered sugar, pudding mix, mandarin oranges and coconut. Pour into baked, chilled layer and refrigerate. Sprinkle top with toasted coconut. (NOTE: Can also use 2 cartons of Rich's Whip or a 9 oz. Cool Whip instead of whipping cream. If using Cool Whip omit powdered sugar and add 1 C. milk with pudding mix in the topping.)

PEACH DESSERT

Alyce Klingfus

1 can peach pie filling
1 large Cool Whip

1 (20 oz.) can crushed pineapple
1 can Borden's milk

Mix and freeze and serve.

PISTACHIO DESSERT

Kim Andersen

36 Ritz crackers (crushed)
¼ C. oleo (melted)
1 C. milk
Cool Whip

2 (3 oz. ea.) pkgs. instant
pistachio pudding
½ gal. vanilla ice cream (softened)

Mix crackers and oleo. Press into 9x13-inch pan. Mix milk, pudding and ice cream. Pour over crust. Top with Cool Whip. Store in refrigerator.

QUICK DESSERT

Grace Catlin

1 can cherry pie filling
2 bananas

½ C. chopped nuts
⅔ C. small marshmallows

Mix together all ingredients and refrigerate.

PUMPKIN DESSERT

Debbie Cox

1 pkg. yellow cake mix (reserve 1 C.) 1 egg
½ C. melted margarine

Mix these 3 ingredients and put in 9x13-inch pan.

FILLING:

3 C. pumpkin pie mix (large can) 2 eggs
Add ⅔ C. milk

Beat these 3 ingredients for 2 minutes.

TOPPING:

1 C. reserved cake mix ¼ C. sugar
¼ C. margarine 1 tsp. cinnamon

Put filling on first mixture. Mix together topping and sprinkle over pumpkin mix. Bake in a 350° oven for 1 hour.

STRAWBERRY DESSERT

Jacque Karsten

TOPPING:

1 C. flour ½ C. nuts
¼ C. brown sugar 1 stick margarine

FILLING:

2 egg whites ⅔ C. sugar
1 (10 oz.) pkg. frozen strawberries 2 T. lemon juice

Mix topping ingredients. Bake in 350° oven for 20 minutes, stirring occasionally. Mix filling ingredients. Beat 10 minutes (thick peaks). Fold in 1 C. whipping cream that has been whipped. Put ⅔ crumbs on bottom of a 9x13-inch pan. Put rest on top. Freeze.

Experienced cooks do a roast with the fat side up. The juice soaks down into the meat and keeps it basted and moist.

STRAWBERRY-ANGEL FOOD DESSERT

Joanne Heath

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|--------------------------------------|-------------------------------------|
| 1 angel food cake (loaf or tube) | 1 (3 oz.) pkg. strawberry Jello |
| 1 large pkg. instant vanilla pudding | 1 C. boiling water |
| 1 ½ C. milk | 1 (10 oz.) pkg. frozen strawberries |
| 1 qt. vanilla ice cream | |

Tear or cut cake in cubes. Spread in 9x13-inch pan. Put milk in mixer bowl and add pudding. Blend. Add softened ice cream. Pour over cake. Refrigerate. Dissolve Jello in hot water and cool a little. Add strawberries and allow to sit to thicken. Pour over cake and ice cream. Chill several hours or overnight.

APPLE PUDDING

Pat Jones

- | | |
|--|------------------------------------|
| 1 small box French vanilla instant pudding | 1 can Wilderness apple pie filling |
|--|------------------------------------|

Mix pudding according to directions on the box. As mixture begins to thicken, add pie filling. Mix well and add colored marshmallows. Allow to set up and serve very cold.

BREAD PUDDING

Joan Tangeman

- | | |
|---------------------|-----------------|
| 2 C. milk (scalded) | 1 tsp. vanilla |
| 2 C. bread crumbs | ¼ tsp. cinnamon |
| 1 T. butter | ¼ tsp. nutmeg |
| 1 egg (beaten) | 3 T. raisins |
| ¼ tsp. salt | |

Add bread crumbs to milk. When crumbs are soft, add remaining ingredients. Pour mixture into buttered dish and place dish in pan of hot water. Bake slowly until firm for 45 minutes at 325°. Serve with lemon sauce.

Do not discard worn pillow slips. Cut a small hole in the seamed end and slip it over a hanger as protection for clothes.

BREAD PUDDING

Pat Jones

- | | |
|-------------------------|-------------------|
| 1 C. bread crumbs | ½ tsp. vanilla |
| 2 T. melted butter | ¼ T. cinnamon |
| 1 egg (slightly beaten) | 2 C. scalded milk |
| ¼ C. sugar | ½ C. raisins |
| ¼ tsp. salt | |

Combine sugar, salt, vanilla, butter, cinnamon and egg. Add milk slowly stirring constantly. Add butter and raisins. Mix thoroughly. Pour into buttered baking dish. Set in pan of warm water. Bake at 350° about 1 hour or until an inverted knife comes out clean. Cool. Serve with cream.

CHERRY BREAD PUDDING

Agnes Hauser

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|---|-------------------------------|
| 1 (21 oz.) can cherry pie filling | ⅓ C. sugar |
| 6 slices white bread (cubed, crust removed) | 1 tsp. vanilla |
| ¼ C. butter (melted) | 1 tsp. cinnamon |
| 1 T. lemon juice | 1 C. whipping cream (whipped) |
| 1 C. milk | 2 T. sugar |
| 3 eggs | 1 tsp. cinnamon |

Spoon cherry pie filling in pan or square casserole. Lay bread cubes on top. Drizzle melted butter over bread cubes and sprinkle with lemon juice. Mix eggs, milk, ⅓ C. sugar, vanilla; beat well. Pour over bread. Sprinkle with cinnamon and sugar. Bake at 350° for 25-30 minutes. Serve warm or cold topped with whipped cream. May be served plain.

DATE NUT PUDDING

Katy Buehner

- | | |
|---------------------------|-------------|
| 2 C. warm water | 4 T. butter |
| 1 C. brown sugar (packed) | |

Place in deep casserole and heat until sugar and butter are completely dissolved.

SIFT TOGETHER:

- | | |
|----------------------|-------------------------|
| 1 C. sugar | 1 tsp. soda |
| 1½ C. flour | ½ tsp. salt |
| ¾ C. milk | 1 C. nutmeats (chopped) |
| 1 C. dates (chopped) | |

Mix dry ingredients and add milk and mix well. Add dates and nuts. Pour batter over liquid in the casserole. Do Not Stir! Bake in a 375° oven for 1 hour, decrease to 350° and bake for 10 minutes longer. Serve hot or cold with whipped cream or ice cream.

FRUIT PUDDING

Charli Pals

1 C. sugar
1 C. flour
1 tsp. soda
¼ tsp. salt

1 egg (well beaten)
2 C. fruit cocktail (drained)
½ C. brown sugar
½ C. chopped nuts

Combine sugar, flour, soda and salt. Sift into mixing bowl and add egg and fruit cocktail. Place in a greased 9x12-inch pan. Sprinkle brown sugar and chopped nuts over the top. Bake at 300° for 1 hour.

OZARK PUDDING

Floy Harmsen

1 egg
¾ C. sugar
2 T. flour
1½ tsp. baking powder
½ pt. whipping cream (whipped)

1/8 tsp. salt
½ C. nuts (broken)
1 apple (diced and peeled)
1 tsp. vanilla

Beat egg and sugar until smooth. Add flour, baking powder and salt. Add nuts, apple and vanilla. Bake in buttered 8-inch pie pan for 30 minutes at 350°. Serve with whipped cream, ice cream, or hard sauce. Serves 6-8.

DELICIOUS RICE PUDDING

Karen Lane

⅓ C. raw rice
1¼ C. boiling water
½ tsp. salt
½ tsp. butter
2 T. (rounded) cornstarch

1 tsp. vanilla
Pinch of salt
½ C. sugar
3 eggs (separated)
3 C. milk

Mix raw rice and boiling water. Add salt and butter, steam or simmer on low for 20-25 minutes, until all the water is absorbed. Mix together cornstarch, sugar and pinch of salt. Scald milk, then add a small amount of scalded milk to egg yolks. Add milk, egg yolks, sugar and cornstarch mixture together and cook until thickened (stir as it burns easily). Add vanilla and rice to mixture. Pour into buttered casserole.

MERINGUE:

⅓ C. sugar
Dash of salt

3 egg whites (beaten)

Beat these together and spread meringue over rice mixture and bake in a 325°-350° oven for 30 minutes.

RICE PUDDING (For 2)

Judy Henry

1 C. cooked rice
1 C. milk
2½ T. sugar

1 T. butter
¼ tsp. vanilla

Mix rice, milk, sugar and butter. Cook, stirring often, over medium heat until thick (about 20 minutes). Add vanilla. Can be served hot or cold. Add ¼ C. raisins if you like.

APPLE SURPRISE

Emily Schumacher

Apples
Sugar
Cinnamon
Nutmeg
1 C. flour

1 tsp. baking powder
1 C. sugar
½ tsp. salt
⅓ C. melted butter or margarine

Slice apples into greased baking dish until they form a 2-inch layer. Sprinkle with the sugar, cinnamon and nutmeg. Combine flour, baking powder, sugar, salt and butter. Sprinkle this crumbly mixture over the apples. Bake at 350° for 45 minutes. Serve warm with ice cream or cream.

BANANA-STRAWBERRY FREEZE

Barbara Tomlinson

1 (10 oz.) pkg. frozen strawberries
(partially thawed and broken up)
¼ C. lemon juice

⅔ C. sugar
1 fully ripe banana (quartered)
1 C. whipping cream

Put strawberries into blender container. Add lemon juice. Cover and blend until smooth. Pour into mixing bowl. Whip cream until soft peaks form. Fold into 4 C. refrigerator tray. Freeze until firm. Makes about 1 quart.

For black frosting for party cupcakes, add blue food coloring to your favorite chocolate frosting.

SEVEN LAYER JELLO

Pat Boe

7 (3 oz. ea.) pkgs. Jello (black
raspberry, cherry, lemon, lime
orange, orange pineapple, strawberry)

Evaporated milk

ODD NUMBERS: $\frac{3}{4}$ C. boiling water

$\frac{3}{4}$ C. cold water mix

EVEN NUMBERS: $\frac{1}{2}$ C. boiling water
 $\frac{1}{2}$ C. cold water

$\frac{1}{2}$ C. evaporated milk mix

Freeze each layer 20 minutes or refrigerate until set.

BLUEBERRY KUCHEN

Mary K. Williams

1 C. + 2 T. flour (divided)

$\frac{1}{8}$ tsp. salt

2 T. + $\frac{2}{3}$ C. sugar (divided)

$\frac{1}{2}$ C. oleo (slightly softened)

1 T. vinegar

5 C. blueberries (divided)

$\frac{1}{8}$ tsp. cinnamon

Mix 1 C. flour, salt and 2 T. sugar. Cut in oleo until crumbly. Sprinkle with vinegar. Press dough into 9-inch layer cake pan (use loose bottom cake pan) - about $\frac{1}{4}$ -inch thick on bottom, less thick and 1-inch high on sides. Add blueberries. Mix remaining 2 T. flour with remaining $\frac{2}{3}$ C. sugar and cinnamon. Sprinkle over blueberries. Bake on lowest rack in 400° oven 50-60 minutes or until crust is browned and filling bubbles. Cool. Remove rim of pan.

CRANBERRY SOUFFLE

Betty Lindaman

1 pkg. red fruit flavored gelatin

1 lb. cranberries (ground)

1 C. crushed pineapple (drained)

16 marshmallows (quartered)

$\frac{1}{2}$ pt. cream (whipped)

Grind pineapple and cranberries, add marshmallows and sugar to taste. Chill while gelatin is cooling and almost ready to set. Then add sweetened and flavored whipped cream to fruit and fold all into the gelatin and turn into a mold.

EGGNOG RING

Pat Jones

1 pkg. lemon Jello
1 C. boiling water
¼ C. cold water
¼ tsp. rum extract
¾ C. eggnog

1 can mandarin oranges
1 can pear halves
1 (3 oz.) pkg. raspberry Jello
1 C. boiling water
1½ C. pecans (opt.)

Dissolve lemon Jello in 1 C. water. Add ¼ C. cold water and extract. Measure ¾ C. Jello; add eggnog. Pour in 6 C. ring mold. Chill until set but not firm, about 25 minutes. Drain fruits, measuring syrup. Add water to make ¾ C. Dice pears. Dissolve raspberry Jello in 1 C. boiling water. Add measured liquid and the remaining lemon Jello. Chill until thick; add pears and spoon into mold over eggnog mixture. Arrange oranges in Jello near edge of mold, pressing down lightly. Chill until firm about 4 hours. Unmold, garnish with maraschino cherries, if desired. For an attractive addition, fill center with 1½ C. pecans. Serves 10.

FRUIT PIZZA

Darlene Nagel

1 roll Pillsbury sugar cookie dough
1 (8 oz.) pkg. cream cheese

1 (12 oz.) container Cool Whip

GLAZE:

½ C. orange juice or juice from fruit
¼ C. water
1 T. cornstarch

2 T. lemon juice
½ C. sugar

Fruit: Pineapple chunks, bananas, strawberries, canned peaches, cherries, grapes, kiwi, or whatever you like.

Fill a large pizza pan or cookie sheet with slices of dough. Flatten and press together to form crust. Bake in 350° oven for 10-15 minutes. Mix cream cheese with Cool Whip. Spread on crust. Slice fruit and arrange on top. Mix together ingredients for glaze and cook until thick. Cool. Pour over fruit making sure bananas are covered. Keep refrigerated.

FROZEN FRUIT CUP

E. Marie Pedersen

1 pt. sour cream
2 T. lemon juice
⅔ C. sugar
¼ C. chopped pecans

1 (10 oz.) carton strawberries
1 (15¼ oz.) can crushed
pineapple (drained)

Combine and pour into 5 oz. cups. Freeze. Take out 25-30 minutes before serving.

GRAHAM CRACKER-CHOCOLATE PARFAIT

Maxine Fee

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|------------------------------|--|
| ½ C. butter | 1 C. English walnuts (coarsely
chopped) |
| 1 C. powdered sugar | 12 graham crackers (finely
crumbled) |
| 3 egg yolks (beaten) | 3 egg whites (stiffly beaten) |
| 1 (5½ oz.) can Hershey syrup | |
| ½ lb. miniature marshmallows | |

Cream butter and powdered sugar. Add beaten egg yolks, chocolate syrup, marshmallows, graham cracker crumbs and nuts. Mix well. Fold in stiffly beaten egg whites. Chill overnight before serving. Top with whipped cream when served. Keep refrigerated.

HEAVENLY HASH

Janie Williamson

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|--|---------------------------------------|
| 1 (20 oz.) can pineapple chunks
(drained) | 1½ C. sour cream |
| 1 (11 oz.) can mandarin orange
sections (drained) | 1½ C. Baker's angel flaked
coconut |

Combine all ingredients in a bowl. Chill. Garnish with additional mandarin orange sections, if desired. Makes about 3½ C. or 6 servings.

KUCHEN

Barbara Tomlinson

- | | |
|------------------|--------------------|
| 1 pkg. dry yeast | ⅔ C. margarine |
| 1¾ C. milk | ½ C. sugar |
| 2 eggs | 1 tsp. salt |
| 6 C. flour | 2 cans pie filling |
| ½ C. water | |

Dissolve yeast in warm water. Melt margarine in scalded milk. Add sugar and salt. Cool. Add yeast and eggs, gradually mix in flour. This will be a soft dough. Refrigerate for several hours or overnight. It will be easier to handle. Spread in two greased sheet cake pans as you would a pizza. Spread each with one can pie filling. Bake in a 400° oven for 25-30 minutes.

TOPPING:

- | | |
|----------------|------------|
| 2 C. milk | 1 C. sugar |
| ¼ C. margarine | 4 T. flour |

Cook over medium heat until thick, stir constantly. Scorches easily. Pour over Kuchen.

LEMON LUSH

Dorothy Sauer

CRUST:

1 ½ C. flour

½ C. chopped nuts

1 ½ C. margarine

FILLING:

8 oz. cream cheese

1 C. powdered sugar

2 (9 oz. ea.) containers Cool Whip

½ C. finely chopped nuts

2 pkgs. instant lemon pudding
(small size)

3 C. milk

For Crust: Blend flour, margarine and nuts. Press into 9x13-inch pan. Bake at 350° for 20 minutes. Cool.

For Filling: First Layer: Blend softened cream cheese and powdered sugar. Fold one container of Cool Whip. Spread over crust. Second Layer: Combine lemon pudding and milk, beat 3 minutes. Pour over First Layer. Spread rest of Cool Whip over pudding and sprinkle with nuts.

MATRIMONIAL BLISS

Charli Pals

¾ C. butter

½ C. brown sugar

2 C. flour

¼ tsp. salt

Mix well and press into 9x12-inch pan.

TOPPING:

1 ½ C. brown sugar

1 T. flour

1 tsp. vanilla

1 T. butter

½ C. chopped nuts

Mix well and spread over first mixture. Bake at 350° for 30 minutes.

PEACH COBBLER

Esther R. Woodyard

1 stick butter (melt in cake pan
in oven)

1 C. sugar

1 C. self-rising flour

1 C. milk

Mix together and pour into butter, then add one 29 oz. can sliced peaches, juice and all. Bake about 1 hour at 350°-400°. Serve hot or cold.

PEACH COBBLER

J. Furneaux

Spray 9x13-inch pan. In pan, use 1 qt. of sliced, canned peaches with juice. Sprinkle Betty Crocker butter brickle cake mix over peaches. Melt one stick oleo and pour over top. Bake at 325° for about 50 minutes. Use topping or cream.

PUMPKIN CUSTARD

Pam Hubrig

1 C. canned pumpkin	¼ tsp. salt
1½ C. scalded milk	1/8 tsp. allspice
¾ C. sugar	¼ tsp. nutmeg
3 eggs (slightly beaten)	

Combine pumpkin, sugar, salt, spices and eggs. Add milk slowly, stirring constantly. Pour into well oiled custard cups. Set in pan of warm water. Bake at 375° until inserted knife comes out clean, about 30-40 minutes. Makes 6 servings.

PUMPKIN CRUNCH

Floy Harmsen

1 large can solid pumpkin	3 eggs
3 tsp. pumpkin pie spice	1 tsp. salt
1 large can evaporated milk	1 C. sugar

Mix together and pour into greased 9x13-inch pan. Sprinkle one large yellow cake mix on top. Sprinkle 1 C. chopped nuts over above mix. Pour ½ C. melted butter over all. Bake for 1 hour at 325°.

RHUBARB COBBLER

Kay Siemens

1½ C. Bisquick mix	1 egg
3½ T. sugar	1 qt. fresh rhubarb
3 T. vegetable oil	1 C. sugar
½ C. milk	

Preheat oven to 400°F. Cut rhubarb into ½-inch pieces and line bottom of greased 8x12-inch pan. Sprinkle 1 C. sugar over top. Combine Bisquick mix, sugar, oil, milk and egg and pour over rhubarb. Bake at 400° for 15 minutes, then bake at 350° for 15 minutes.

RHUBARB CRUNCH

Mary Lou Powers

PART ONE:

1 C. sifted flour
¾ C. oatmeal
1 C. brown sugar

½ C. melted butter
1 tsp. cinnamon

PART TWO:

1 C. sugar
2 T. cornstarch

1 C. water
1 tsp. vanilla

Mix part one until crunchy. Press ½ crumbs into greased baking dish, cover with uncooked rhubarb (4 C.). Combine part two, cook until thick and clear. Pour over rhubarb, top with remaining crumbs. Bake at 350° for 1 hour.

RHUBARB DUMPLINGS

Margaret Slaughter

1 ½ C. flour
2 tsp. baking powder
¼ tsp. salt

2 T. (heaping) shortening
Milk to make soft dough
(about ½ C.)

Mix first 4 ingredients, add milk and beat. Roll out in rectangular, cut into 6 squares. Put cut up rhubarb on each square, sprinkle with sugar to taste, cinnamon and a lump of butter or margarine. Fold over dough, and place folded side down in 10x13-inch baking pan. Cut slit in top of dumpling, sprinkle rhubarb between and around all dumplings, sugar and cinnamon on top. Pour boiling water to ½ depth of dumpling. Have oven preheated to 450°. Bake 10 minutes at 450°, then 50 minutes at 350°. Tops should be brown and crusty.

QUICK CARAMEL DUMPLINGS

Jeanette Young

4 T. butter or oleo
3 C. brown sugar
3 C. hot water

1 tsp. vanilla
1 can (10) biscuits

Combine butter, sugar and water in saucepan and boil for 3 minutes. Add vanilla. Open biscuits and cut each in fourths. Drop into boiling sugar. Cover tightly, turn heat down low and cook 15 minutes. Serve warm with whipped cream. Serves 6.

PUMPKIN PIE SQUARES

Arlene Mueller

- | | |
|---------------------------------|---------------------|
| 1 C. sifted flour | ¾ C. sugar |
| ½ C. quick cooking oatmeal | ½ tsp. salt |
| ½ C. brown sugar (packed) | 1 tsp. cinnamon |
| ½ C. butter | ¼ tsp. cloves |
| 1 lb. can pumpkin | ½ C. brown sugar |
| 1 (13½ oz.) can evaporated milk | 2 T. butter |
| 2 eggs | ½ C. chopped pecans |

Combine the first 4 ingredients in a bowl; mix until crumbly. Press into ungreased 9x13x2-inch pan. Bake at 350° for 15 minutes. Combine the next 7 ingredients together and beat well. Pour into crust; bake at 350° for 20 minutes. Combine the last 3 ingredients together until crumbly. Remove pumpkin squares and carefully sprinkle mixture over filling. Return to oven and bake 20 minutes or until set. Cool and cut into squares - 2-inches. Yields 2 dozen squares.

RHUBARB PINK CLOUD

Marie Wirtz

- | | |
|----------------------------------|--------------------------------------|
| 2 C. hot sweetened rhubarb sauce | 1 tall can evaporated milk (chilled) |
| 1 (3 oz.) pkg. strawberry Jello | 2 pie shells or 8x12-inch loaf pan |
| 1 tsp. vanilla | |

Dissolve Jello in hot rhubarb sauce, cool until starting to congeal. Whip the evaporated milk with 1 tsp. vanilla and mix with rhubarb, Jello mixture and pour into baked pie shells. (I like graham cracker crumbs and 5 T. powdered sugar and 3/8 C. melted butter or oleo. Mix thoroughly and press into pie pans or 8x13-inch Pyrex pan. Save a little for topping. Can bake in microwave for 1½ minutes.)

HEAVENLY RICE

Karen Lane

- | | |
|-------------------------|-------------------------|
| 1½ C. rice | 1 pkg. strawberry Jello |
| 2 C. water | 4 T. cold water |
| 1 can crushed pineapple | 1 pkg. Dream Whip |
| 1 C. sugar | Nuts |

Cook rice in 2 C. water until done and fluffy. Wash with cold water in colander. Put in bowl and add pineapple and sugar. Dissolve strawberry Jello in 4 T. cold water (set over hot water until dissolved). Whip Dream Whip according to package. Add to rest of mixture and add nuts.

CHERRY SALAD

Pat Boe

1 can cherry pie filling
½ C. nuts
1 can Eagle Brand sweetened condensed milk

1 large container Cool Whip
1 small can crushed pineapple

Mix together and refrigerate.

FRUIT SALAD

Pat Boe

1 can peach pie filling
1 can pineapple chunks

1 tall can mandarin oranges
1 can white grapes

Drain oranges, pineapple, and grapes. Combine with pie filling and chill.

STRAWBERRY SQUARES

Margaret Rowe

1 C. flour
¼ C. brown sugar
½ C. chopped walnuts
½ C. butter (melted)
2 egg whites

1 C. sugar
2 C. strawberries or 10 oz. frozen
2 T. lemon juice
1 C. whipped cream

Mix first 4 ingredients together. Bake in shallow pan at 350° for 20 minutes. Stir occasionally. Sprinkle ⅔ crumbs in 9x13-inch pan. Combine egg whites, white sugar, berries and lemon juice. Beat at high speed for 10 minutes. Fold in whipped cream. Spoon over crumbs. Top with remaining crumbs. Freeze 6 hours. Serves 12.

BLUEBERRY TORTE

Bonnie Headington

1 C. flour
1 C. crushed graham crackers
1 C. nuts

½ C. brown sugar
1 C. oleo

Mix above ingredients together. Put on cookie sheet and bake at 400° for 15 minutes. Stir several times; remove from oven; cool. Crumble up and put in 9x13-inch pan.

FILLING:

1 (8 oz.) pkg. cream cheese
(softened)

1 C. powdered sugar

Mix these two together. Prepare 2 pkgs. Dream Whip as directions indicate and add cheese and sugar. Top with blueberry or cherry pie mix.

CHOCOLATE PISTACHIO TORTE

LaVonne Paustian

- 1 (15 oz.) pkg. Oreo cookies
- 2 (3 oz. ea.) pkgs. instant pistachio pudding
- 1 (9 oz.) carton Cool Whip

- ½ C. melted butter
- 1½ C. milk
- 2 drops green food coloring
- 1 qt. vanilla ice cream

Scrape vanilla filling, discard, and crush Oreo cookies. Mix crumbs and butter. Pat ⅔ of crumbs into lightly greased 9x13-inch pan. Reserve rest of crumbs for top. Beat together pudding, milk and food coloring until very thick. Add softened ice cream and beat together until well blended. Pour pudding mixture over crumbs. Spread Cool Whip over pudding and top with remaining crumbs. Refrigerate overnight. Serves 12.

GRASSHOPPER TORTE

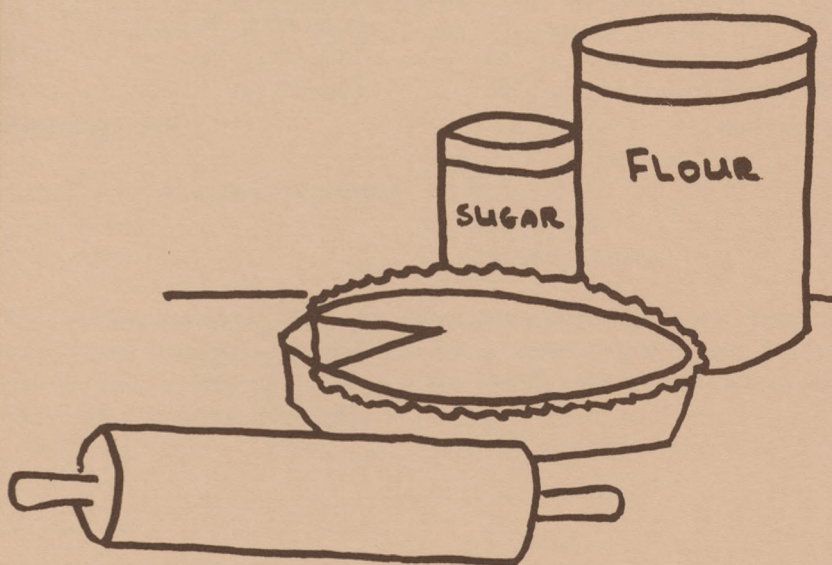
Connie Rommel

- 2 C. crushed Oreo cookies
- ¼ C. melted oleo
- ¼ C. milk

- 1 (7 oz.) jar marshmallow creme
- Few drops peppermint extract
- Few drops green food coloring
- 2 C. heavy cream (whipped, not Cool Whip)

Combine Oreos and oleo. Save ½ C. for topping. Press crumbs into bottom of 9x13-inch pan. Chill. Gradually add milk to marshmallow creme. Blend well. Add extract and coloring. Fold in whipped cream and pour in pan. Sprinkle with remaining crumbs. Freeze firm.

Lies & Pastries



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-PIES AND PASTRIES-

ANGEL PIE

Florence Strottmann

4 egg whites

¼ tsp. cream of tartar

1 C. sugar

4 egg yolks

½ C. sugar

3 T. lemon juice

1 T. lemon rind

Beat egg whites until frothy, add cream of tartar and beat until stiff. Gradually add sugar (cup) and beat well. Spoon into well greased 9-inch pie tin. Spread to edge of tin. Bake 1 hour in 275° oven. Cool. Beat egg yolks until thick. Beat in ½ C. sugar, lemon juice and lemon rind. Cook over hot water in double boiler until thick. Cool and spread over meringue crust. Cover with Cool Whip or whipped cream. Put in refrigerator until ready to serve. (NOTE: Do not spread meringue over edge of tin.)

BAVARIAN BROWNIES

Jacque Karsten

1 pkg. chocolate cake mix

⅓ C. milk

¼ C. margarine (softened)

1 egg

6 oz. (1 C.) chocolate chips

1 C. chopped walnuts

Grease and flour 9x13-inch pan. In large bowl combine cake mix, milk, margarine and egg. Stir in chocolate chips and walnuts (batter will be very thick). Spread in pan. Bake in 350° oven for 20-30 minutes. Cool. Makes 36 bars.

BROWNIE PIE

Dee Praisner

⅓ box chocolate wafers (15 cookies)

3 egg whites

½ C. nuts

¾ C. sugar

Pinch of salt

Cool Whip topping

Roll out chocolate wafers. Beat egg whites until stiff and add pinch of salt. Add sugar slowly to beaten egg whites. Add cookie crumbs and ½ C. nuts. Put in pie pan and bake at 325° for 35 minutes. Top with Cool Whip. Better if made night before and refrigerated overnight.

BROWNIE PIE

Arlene Mueller

1 pie crust
4 sqs. semi-sweet chocolate
½ C. butter or margarine
¼ C. brown sugar (packed)
¼ C. water

2 eggs (separated)
1 tsp. vanilla
⅓ C. flour
¼ tsp. salt
¾ C. chopped pecans

Preheat oven and cookie sheet to 350°. In medium sauce pan, melt chocolate and butter; cool slightly. Mix together water, egg yolks and vanilla. Stir into chocolate mixture. Fold in flour and salt. Beat egg whites until stiff; fold into chocolate mixture. Stir in pecans. Spread in pie shell. Bake at 350° for 30 minutes.

CHERRY CHEESECAKE PIE

Cindy Mohling

1 graham cracker crust
1 (8 oz.) pkg. cream cheese
(softened)
⅓ C. sugar
1 C. sour cream

2 tsp. vanilla
1 (8 oz.) container Cool Whip
(thawed)
1 C. cherry pie filling

Beat cheese until smooth. Gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping, blending well. Spoon into crust. Chill until set - at least 4 hours. Spoon cherry pie filling over top of pie.

CHOCOLATE OR LEMON PIE

Maxine Fee

⅔ C. cold milk
1 pkg. instant pie filling mix (lemon
or chocolate)
1½ C. softened ice cream

2 pkgs. Dream Whip
Milk (according to directions on
package)

Beat with electric beater for 10 minutes the milk, pie filling and ice cream. Clean sides of bowl often. Prepare 2 packages of Dream Whip according to directions on package. Add ½ of Dream Whip to filling mixture and blend together well. Pour and spread mixture over pie crust and chill in refrigerator for 30 minutes. Spread remainder of Dream Whip over filling mixture.

CHOCOLATE HERSHEY PIE

Lois Walitshek

1 1/3 C. milk
1/2 of a 1/2 gal. vanilla ice cream
2 pkgs. instant chocolate pudding

Cool Whip
Hershey bar

Mix milk and ice cream until smooth. Beat with mixer. Add instant chocolate pudding mix. Beat 2 minutes. Put in graham cracker pie crust. Top with Cool Whip and grated Hershey bar. Refrigerate.

SUPER CHOCOLATE PIE

Dorothy Rodger

MERINGUE SHELL:

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar

1/2 C. chopped walnuts
1/2 tsp. vanilla
1/2 C. sugar

FILLING:

1 pkg. sweet German chocolate
3 T. water

1 tsp. vanilla
1 C. heavy cream (whipped)

Beat until foamy the egg whites, salt, and cream of tartar; add sugar slowly. Beat until peaks form. Fold in walnuts and vanilla. Pour in lightly greased pie plate. Bake in 250° oven for 45 minutes.

For Filling: Break chocolate into pieces and put in pan with water. Heat until melted. Cool. Fold vanilla and whipped cream. Pour into meringue shell.

AMAZING COCONUT PIE

Betty Lindaman

2 C. milk
3/4 C. sugar
1/2 C. biscuit mix
4 eggs

1/4 C. butter or oleo
1 1/2 tsp. vanilla
1 C. coconut

Combine milk, sugar, biscuit mix, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9-inch pie pan. Let stand about 5 minutes. Then sprinkle with coconut. Bake at 350° for 40 minutes.

FUDGE PIE

Debbie Cox

½ lb. oleo
6 squares unsweetened chocolate
6 eggs (beaten until light and thick)

3 C. sugar
½ C. white corn syrup
2 tsp. vanilla

Melt in double boiler on low heat the oleo and unsweetened chocolate. Mix in bowl the eggs, sugar, corn syrup and vanilla. Add chocolate mixture and pour in unbaked pie shells. Bake for 25-30 minutes at 300°.

IMPOSSIBLE FUDGE PIE

Margaret Kuriger

½ C. margarine
¾ C. sugar
⅓ C. cocoa

¼ C. flour
2 eggs
1 tsp. vanilla

In saucepan melt oleo. Stir in sugar, cocoa and flour. Remove from heat, beat in eggs, one at a time; add vanilla. Pour into a well greased pie pan. Bake at 350° for 15 minutes. Don't Overbake! Center will be soft. Let cool for 5-10 minutes, center will become firm. Serves 8.

GRAHAM CRACKER LEMON PIE

Judy Miller

8 oz. cream cheese
½ C. cold milk

1½ C. milk
1 pkg. instant lemon pudding

Stir cream cheese until soft; blend in ½ C. cold milk until mixture is smooth. Add 1½ C. more milk and one regular size package instant lemon pudding. Beat slowly with egg beater for 1 minute. Pour into graham cracker crust and sprinkle graham cracker crumbs on top.

GROUND CHERRY PIE

Marie Wirtz

4 C. ground cherries
1 C. apples (2)
¾-1 C. sugar

1 T. tapioca
1 tsp. lemon juice

Use 9-inch pie plate, using double crust. Bake in a 425° oven for 15 minutes, then reduce to 375° oven for 35-45 minutes.

PINK LEMONADE PIE

Maxine Fee

2 pkgs. Dream Whip
1 C. milk

1 can Eagle Brand milk
1 small can frozen pink lemonade

Beat Dream Whip and milk until stiff. Add Eagle Brand milk and beat. Add lemonade and beat for 5 minutes. Pour into prepared graham cracker crust shell and top with graham cracker crumbs. Refrigerate 2 hours or longer. Makes a 9-inch pie.

LEMONADE PIE

Rita Gullord

Graham cracker crust
6 oz. can frozen lemonade

9 oz. Cool Whip
1 can Eagle Brand sweetened
condensed milk

First, thaw the lemonade and partially thaw the Cool Whip. Then stir together the lemonade, Cool Whip and milk. (You may not need all of the Cool Whip. I usually use $\frac{3}{4}$ of it.) Pour into crust. Refrigerate the pie. (NOTE: You may also use 6 oz. of orange or limeade, instead of the lemonade.)

NEVER FAIL PIE CRUST

Blanche Evans

3 C. flour
1 $\frac{1}{4}$ C. shortening
5 $\frac{1}{2}$ T. water

1 tsp. vinegar
1 egg

Mix flour and shortening with blender until crumbly. Combine water, vinegar and egg. Beat and add to flour mixture. Roll out. This makes a double 9-inch pie crust.

NEVER FAIL PIE CRUST

Bev Bengston

1 C. lard
3 C. flour
1 tsp. salt

1 egg
5 T. cold water
1 tsp. vinegar

Cut lard into flour and salt. Beat egg, add water and vinegar and mix with flour mixture. Makes 2 double crust pies.

NEVER FAIL PIE CRUST

Mary F. Brouwer

$\frac{2}{3}$ C. liquid shortening

$\frac{1}{2}$ tsp. salt

$\frac{1}{3}$ C. milk

$2\frac{1}{4}$ C. flour

Mix ingredients in above order with a fork. When well blended, put into a ball. Divide in half. Roll out between two sheets waxed paper. Makes two 9-inch crusts. For single crust bake at 400° 10 minutes or until golden brown.

FRESH PEACH PIE

The Millers

1 C. flour

1 C. water

1 stick margarine

2 T. white Karo syrup

1 C. sugar

2 T. orange Jello or

$\frac{1}{2}$ tsp. salt

3 T. peach Jello

$3\frac{1}{2}$ T. cornstarch

Mix flour and margarine and press into pan. Bake at 425° for 8 minutes.

For Glaze: Mix sugar, salt, cornstarch, water and Karo syrup and cook until thick; then add orange Jello or peach Jello. After you remove from heat, let cool. Peel fresh peaches and fold into cooled glaze mixture. Chill.

LAZY PEACH PIE

Nancy Schmitt

$\frac{1}{2}$ C. margarine

2 tsp. baking powder

1 C. sugar

$\frac{3}{4}$ C. milk

1 C. flour

$\frac{1}{2}$ tsp. vanilla

1 large can peaches

Melt margarine and pour into the bottom of a 9x13-inch pan. Mix together sugar, flour, baking powder, milk and vanilla; pour this over melted margarine. Open one large can of peaches, arrange slices on top of flour mixture and pour on all of the peach juice. Bake 1 hour in a 350° oven or until golden brown.

Add a little vinegar to the water when an egg cracks during boiling.

PEANUT BUTTER ICE CREAM PIE

Carlene Lawrence

½ gal. vanilla ice cream (let soften)
½ C. Karo syrup
1 C. peanut butter

2½ C. graham cracker crumbs
½ C. melted margarine
½ C. sugar

For Crust: Mix together crumbs and margarine; add sugar. Mix together and spread evenly in bottom of 9x13-inch pan. Bake at 375° for 8 minutes.

For Filling: Blend together remaining ingredients in mixer until even consistency. Pour over graham cracker crumbs in pan and let freeze. Serve with hot fudge sauce (heat in microwave).

PECAN PIES

Leslie Lane

3 oz. cream cheese
1 C. flour

½ C. butter

Allow cream cheese and butter to come to room temperature. Add flour and mix well to form dough. Chill dough about ½ hour. Roll into 1-inch balls. Press into muffin tins to form cups. Chill awhile.

FILLING:

1 egg
1 T. butter
⅔ C. chopped pecans

¾ C. brown sugar
1 tsp. vanilla
Pinch of salt

Beat egg and add butter, vanilla, salt and sugar. Beat until smooth. Put a few pecans in bottom, add small spoon of filling. Bake at 325° until filling is set, about 25 minutes.

HEART O'TEXAS PECAN PIE

Debbie Cox

1¼ C. sugar
¼ C. oleo
½ C. corn syrup
2 well beaten eggs

½ tsp. vanilla
1 T. flour
Pinch salt
1 C. (rounded) pecans

Combine sugar, oleo and corn syrup in saucepan and bring to boil. Beat eggs and sprinkle in flour. Add vanilla and salt. Add hot syrup gradually and beat until blended. Add nuts and cool. Line 9-inch pan with crust and flute rim. Pour cooled filling into unbaked pie shell. Bake at 375° for 45 minutes or until knife comes out clean.

PECAN PIE

Floy Harmsen

- | | |
|-----------------------|-------------------|
| 1 C. brown sugar | 3 eggs (beaten) |
| 2 T. flour | ¼ tsp. salt |
| 1 T. butter | 1 tsp. vanilla |
| 1 C. light corn syrup | 1 C. pecan halves |
| 1 unbaked pie shell | |

Cream butter with mixed sugar and flour; add syrup and eggs. Beat until frothy. Add salt, vanilla and pecan halves. Pour into 9-inch unbaked pie shell and bake 40 minutes at 325°.

PECAN PIE

Ethel R. Sissel

- | | |
|---------------------------|-----------------------|
| 3 eggs (slightly beaten) | Pinch of salt |
| 1 C. white Karo syrup | Dash of vanilla |
| 1 C. brown sugar (packed) | 1 C. (heaping) pecans |
| ⅓ C. butter (melted) | |

Beat eggs slightly and add remaining ingredients. Mix well and pour into unbaked 9-inch pie shell. Bake at 350° for 50 minutes.

NEVER FAIL PIE MERINGUE

Ruth Ogg

- | | |
|-----------------|--------------|
| 1 T. cornstarch | ½ C. water |
| 6 T. sugar | 3 egg whites |
| Few grains salt | |

Cook cornstarch, sugar, salt and water until thick and clear; cool. Beat egg whites until frothy. Slowly pour cooled mixture into beaten whites and continue to beat 5 minutes. Put on pie filling. Bake at 450° for 5-7 minutes.

BEST EVER PIE CRUST

Mary Hagberg

- | | |
|-----------------|-----------------|
| 3 C. flour | 1 egg (beaten) |
| 1 tsp. salt | 1 T. vinegar |
| 1 C. shortening | ⅓ C. cold water |

Sift flour and salt together. Add shortening and cut in until mixture resembles corn meal. Combine beaten egg, vinegar and water and add to flour mixture. Stir lightly with a fork until dough follows fork in the bowl. Form into ball and roll out. Makes two 9-inch pies.

PIE CRUST

Betty Walter

4 C. flour	2 C. Crisco
1 egg (beaten)	1 T. vinegar
½ C. ice water	¼ tsp. salt

Shake ice water and vinegar together. Mix well with rest of ingredients. This will be sticky! Form into size of balls you will need for a pie crust. Wrap in plastic wrap and freeze. Unthaw when you are ready to use. Makes approximately 6 balls; enough for 6 single crust pies or 3 double crust pies.

PIE CRUST

Mary Lou Powers

1½ C. flour	Pinch of salt
2 T. sugar	½ C. vegetable oil
2 T. milk	

Mix together and put in pie plate, push around to sides. Bake in preheated oven at 350° for 15-20 minutes.

SPECIAL PIE CRUST

Dorothy Sauer

1 C. flour	1 T. sugar
½ C. margarine	

Blend with fingers and press into pie tin. Bake slowly for 10-15 minutes in 325° oven. Don't bake for unbaked pie crust. Good with Toll House Pie!

PINEAPPLE PIE

Maxine Fee

1 (No. 2) can crushed pineapple (drained)	3 T. lemon juice
1 can Eagle Brand milk	1 small carton Cool Whip

Mix milk and Cool Whip. Add lemon juice and drained pineapple. Pour into graham cracker crust and chill several hours before serving.

PISTACHIO-PINEAPPLE PIE

Arlene Mueller

- | | |
|-------------------------------------|---|
| 1/4 C. butter or margarine (melted) | 1 (4 serving size) pkg. pistachio instant pudding mix |
| 2 C. coconut | 1 (8 1/4 oz.) can crushed pineapple |
| 1 1/2 C. milk | |
| 1 envelope Dream Whip | |

Combine butter and coconut; press in 9-inch pie pan. Bake at 300° for 20 minutes or until golden. Cool. Blend milk, whipped topping mix and pudding mix in mixer bowl. Gradually increase beating speed and beat at high speed for 5 minutes or until thick. Fold in drained pineapple. Spoon into pie crust. Chill 3 hours. Garnish with toasted coconut, if you like.

PUMPKIN PIE (Unbaked, Uncooked)

Arlene Mueller

- | | |
|----------------|--|
| 1 C. Cool Whip | 1 (3 oz.) pkg. vanilla instant pudding |
| 1 C. pumpkin | 3/4 tsp. pumpkin pie spice |
| 2/3 C. milk | |

Mix with beater until blended the milk, pumpkin, spice and pudding; add Cool Whip. Pour into baked pie shell and chill. Can use graham cracker crust if you like.

PUMPKIN PIE

Patsy Sater

- | | |
|-----------------|-----------------|
| 3 eggs | 1/4 tsp. ginger |
| 1 C. sugar | Pinch of salt |
| 1 tsp. cinnamon | 1 C. milk |
| 1/4 tsp. cloves | 1 can pumpkin |

Mix all ingredients except milk. Put in milk. Mix well. Pour into unbaked pie shell. Bake at 400° for 50 minutes or until knife inserted in center comes out clean.

PUMPKIN PIE

Connie Hardee

- | | |
|---------------------------|---------------------------------------|
| 2 C. pumpkin (home grown) | 2/3 C. milk or 2/3 C. evaporated milk |
| 3/4 C. sugar | 1 tsp. cinnamon |
| 1/2 tsp. salt | 1/2 tsp. ginger |
| 1/2 tsp. nutmeg | |
| 3 eggs (beaten) | |

Combine ingredients and pour into a 9-inch pie shell. Bake at 375° for 55-75 minutes.

CREAMY PUMPKIN PIE

Ramona Bartos

- | | |
|---------------------------------|-----------------|
| 1 (9-inch) pie | 1 tsp. cinnamon |
| 16 oz. can or 2 C. pumpkin | ½ tsp. salt |
| 1 (14 oz.) can Eagle Brand milk | ½ tsp. ginger |
| 2 eggs | ½ tsp. nutmeg |

Combine milk, pumpkin, eggs and spices. Mix well and pour into pie shell. Bake for 15 minutes at 425°. Then bake at 350° for 35-40 minutes or until knife comes out clean. Use whipped cream and nuts for topping.

CHIFFON PUMPKIN PIE

Debbie Cox

- | | |
|-------------------|---------------------|
| 1 pkg. Dream Whip | 1 C. canned pumpkin |
| ¼ C. sugar | ½ C. cold milk |
| 1 tsp. cinnamon | ¼ C. cold water |

- 1 (9-inch) pie shell (baked and cooled)

Combine Dream Whip, sugar and spice. Blend in pumpkin, milk and water. Whip at high speed for 3 minutes. Pour into pie shell and chill 3 hours. Top with whipped cream.

PUMPKIN CHIFFON PIE

Arlene Mueller

- | | |
|------------------------------------|---------------------------|
| 1 deep dish pie shell | 3 eggs (separated) |
| 1 envelope Knox unflavored gelatin | ¾ C. milk |
| ¾ C. brown sugar | 16 oz. can pumpkin |
| ½ tsp. salt | ¼ C. sugar |
| ½ tsp. nutmeg | Non dairy whipped topping |
| 1 tsp. cinnamon | |

Preheat oven and cookie sheet at 350°. Bake pie shell 12 minutes. Let cool. In medium saucepan, mix gelatin, brown sugar, salt, nutmeg and cinnamon. Beat egg yolks with milk. Blend into gelatin mixture and let stand 1 minute. Stir with wire whisk over low heat until gelatin is dissolved and mixture is smooth, about 5 minutes. Blend in pumpkin. Pour into large bowl, chill, stir occasionally until mixture mounds slightly - about 3 hours. In medium bowl, beat egg whites until soft peaks form; gradually add sugar and beat until stiff. Fold into gelatin mixture. Pour into pie crust and chill. Garnish with whipped topping.

RAISIN PIE

Arlene Mueller

- | | |
|---------------------------|--------------------------|
| 2 C. raisins | 1 T. lemon rind |
| 1½ C. boiling water | 2 T. lemon juice |
| ½ C. sugar | 3 T. orange juice |
| ¼ tsp. salt | 2 T. cornstarch |
| 1 T. butter | ½ C. chopped nuts (opt.) |
| 1 T. orange rind (grated) | |

Cook raisins in water 5 minutes. Mix sugar and cornstarch, add to raisins mixture. Cook until thick, about 5 minutes. Remove from heat; add rest of ingredients. Bake in double crust at 350°.

RAISIN CREAM PIE

Elda Wittenburg

- | | |
|--------------|---------------------------------|
| 1 C. raisins | 3 T. flour |
| 1 C. water | 3 egg yolks |
| Dash of salt | 1 C. Half 'N Half or thin cream |
| ⅔ C. sugar | |

Cook raisins, water and salt until water is almost gone. Combine sugar, flour, egg yolks and Half 'N Half. Add to raisins and cook until thick. Pour into baked pie shell. Top with meringue.

RHUBARB CUSTARD PIE

Bonnie Headington

- | | |
|----------------------------|---------------------|
| 4 C. chopped raw rhubarb | 3 T. Minute Tapioca |
| 10-inch uncooked pie shell | ½ C. flour |
| 3 beaten eggs | Dash of salt |
| 2 C. sugar | |

Put rhubarb in pie shell. Mix in bowl remaining ingredients and pour over rhubarb. Bake at 350° for 1¼-1¾ hour or until middle of pie appears set when moved.

RHUBARB DELIGHT PIE (2 Crust Pie)

Jo Funk

- | | |
|--------------|----------------------|
| 3 C. rhubarb | ½ tsp. nutmeg |
| 1½ C. sugar | 1 T. butter |
| 3-5 T. flour | 2 eggs (well beaten) |

Blend first 4 ingredients. Add eggs and blend until smooth. Pour over rhubarb - be sure all is covered in pie shell. Cover with crust. Bake 10 minutes at 450° and 30 minutes at 350°.

SOUR CREAM RAISIN PIE

Ruth Rodamaker

1 C. raisins
 $\frac{3}{4}$ C. sugar
2 egg yolks (beaten)

2 T. (heaping) flour
1 C. sour cream
Pinch of salt

Cook raisins in enough water to cover. Mix together sugar, beaten egg yolks, flour, sour cream and salt. Add dry mixture to cooked raisins slowly and cook over low heat until thick. Add dash of cinnamon for flavoring. Pour in baked pie shell and top with meringue or whipped cream.

SOUR CREAM RAISIN PIE

Lenora Rathe

1 C. raisins (put in boiling water
for 10 minutes)
1 C. sugar
 $\frac{1}{4}$ C. cornstarch
 $\frac{1}{8}$ tsp. salt

$2\frac{1}{4}$ C. milk
3 eggs (separated)
 $\frac{1}{4}$ C. butter and $\frac{1}{2}$ C. sour cream
 $\frac{1}{2}$ tsp. vanilla and 6 T. sugar
for meringue

Mix sugar, cornstarch, salt and gradually stir in milk. Cook and stir until thick and bubbly. Reduce heat and stir 2 minutes more. Remove from heat. Beat egg yolks slightly. Stir 1 C. hot mixture into yolks. Return mixture to pan, cook and stir 2 more minutes. Remove from heat. Stir in butter and drained raisins. Fold in sour cream. Pour into 9-inch pie shell. Make meringue of egg whites and sugar. Bake until brown in 325° oven.

SOUR CREAM RAISIN PIE

Ruth Ogg

1 C. sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
4 T. flour
 $\frac{1}{4}$ tsp. cloves
 $\frac{3}{4}$ C. raisins
2 egg yolks

$1\frac{1}{2}$ C. sour cream
($1\frac{1}{2}$ box commercial cream)
1 tsp. vanilla
2 egg whites
3 T. sugar
 $\frac{1}{2}$ tsp. vanilla

Combine sugar, cinnamon, nutmeg, flour, sour cream, cloves and raisins; cook over heat or in double boiler. Slightly beat 2 egg yolks with a fork and add to filling and cook. Add 1 tsp. vanilla and cool. Pour into baked shell. Beat egg whites, 3 T. sugar and $\frac{1}{2}$ tsp. vanilla. Brown in oven.

SATIN PIE

Marvel Voss

- | | |
|---|--------------------------|
| 1 (12 oz.) pkg. semi-sweet chocolate pieces | Pinch of salt |
| ¼ C. milk | 1 tsp. vanilla |
| ¼ C. sugar | 9-inch pie shell (baked) |
| 4 eggs (separated) | Whipped cream |

Combine chocolate pieces, milk, sugar and salt in double boiler. Cook over hot water until mixture is blended and smooth. Cool slightly. Add egg yolks one at a time, beating after each addition. Blend in vanilla. Beat egg whites until stiff. Fold into chocolate mixture, blending thoroughly. Pour into baked 9-inch pie shell. Let set 2-3 hours. Serve with whipped cream. If pie is refrigerated, let stand at room temperature at least 1 hour before serving.

SODA CRACKER PIE

Karen Lane

- | | |
|--------------------------------|----------------------|
| 14 soda crackers (rolled fine) | ½ C. chopped walnuts |
| 3 egg whites (beaten stiff) | ½ tsp. baking powder |
| 1 C. sugar | 1½ tsp. vanilla |

Beat egg whites until stiff. Fold in sugar and vanilla, fold in cracker crumbs, baking powder and walnuts. Bake in well greased 9-inch pie plate at a 350° oven for 30 minutes.

For Topping: Beat 1 C. whipped cream until stiff; fold in 1 box frozen strawberries, well drained. Spread over pie and refrigerate 4 hours or more.

STRAWBERRY GLACE PIE

Georgia Smith

- | | |
|-----------------|--------------------|
| 1 C. berries | 1 C. sugar |
| ¾ C. water | 1 tsp. lemon juice |
| 3 T. cornstarch | |

Line baked non-roll pie crust (recipe follows) with 1 qt. whole strawberries - saving 1 C. for glaze. Simmer berries and water for 3-4 minutes. Combine cornstarch and sugar. Add carefully to hot berries mixture (remove from heat). Cook until clear and thick. Add lemon juice. Pour over berries in pie crust. Chill. Can add red food coloring to berry and water mixture.

NON-ROLL PIE CRUST:

- | | |
|-------------------|---------------------|
| 1 C. sifted flour | 5 T. powdered sugar |
| ½ C. soft oleo | |

Blend together. Press into pie pan. Bake at 350° for 15 minutes.

STRAWBERRY PIE FRESH

Mary Lou Powers

1 C. white sugar
3½ T. cornstarch
1 C. water

2 T. white syrup
2 T. strawberry Jello
1-2 drops food coloring (opt.)

Cook sugar, cornstarch, water and syrup over hot fire until thick. Add Jello and food coloring. Let it cool. (Do not refrigerate.)

STRAWBERRY PIE

Cathy Kessell

BUTTER CRUST:

1 C. flour
1 stick softened butter or oleo

2 T. sugar

Mix crust ingredients and pat into pie pan. Prick pie shell well. Bake 10 minutes and cool.

BOIL UNTIL CLEAR:

1¼ C. water
2 T. cornstarch

1 C. sugar

Add 1 small package strawberry gelatin. Cool. Add fresh strawberries to filling. Pour into 9-inch pie shell and chill. Serve with whipped cream.

STRAWBERRY PIE

Arlene Mueller

1 C. flour
½ C. butter or margarine
1 qt. strawberries (cleaned)

1 C. sugar
3 T. cornstarch

Blend flour and butter; press into pie pan. Bake at 350° for 20 minutes. Place ½ of strawberries in baked pie shell. Combine the other half of berries, sugar and cornstarch; boil until clear and thick. Cool slightly and pour over berries in crust and cool.

STRAWBERRY PIE GLAZE

Betty Walter

1 C. sugar
1 C. warm water
3 T. strawberry Jello

3½ tsp. cornstarch
2 tsp. white syrup

In saucepan mix sugar and cornstarch. Add warm water and syrup. Mix and cook until thickened. Remove from heat and add Jello. Cool and pour over berries in a baked and cooled pie shell.

STRAWBERRY MALLOW PIE

Barbara Tomlinson

Dissolve 3 oz. pkg. strawberry gelatin in 1 C. boiling water. Add 10 oz. pkg. frozen strawberries, stirring until fruit separates and mixture thickens. Fold in 2 C. miniature marshmallows and 1 C. heavy cream, whipped. Pour into 9-inch graham cracker crust. Chill until firm.

TOLL HOUSE PIE

Dorothy Sauer

- | | |
|--|----------------------|
| 2 eggs | 1 C. chopped walnuts |
| ½ C. sugar | ½ C. flour |
| 1 C. melted butter | ½ C. brown sugar |
| 1 (6 oz.) pkg. Nestle's semi-sweet chocolate chips | |

Preheat oven to 325°. In large bowl, beat eggs until foamy. Add flour, sugar; beat until well blended. Blend in melted butter. Stir in chocolate chips and walnuts. Pour into pie shell (unbaked). Bake at 325° for 1 hour. Serve warm with whipped cream or ice cream. May be doubled and freeze for later on. Pie crust recipe - "Special Pie Crust" is very good with this!

GREEN TOMATO PIE

Betty Lindaman

- | | |
|------------------------|----------------------|
| 5 large green tomatoes | 2 T. vinegar |
| Large lump of butter | 1 tsp. nutmeg |
| 1 C. sugar | 1 T. flour and water |

Peel and slice tomatoes; cook with butter. When tender, add sugar, vinegar and nutmeg. Stir well. Make paste of flour and water; add to first mixture. Cook until thick. Pour in unbaked pie shell and cover with pie crust. Bake until nice and brown in 350° oven for about 30 minutes. Or tomatoes may be cut in thin slices, placed in unbaked pie shell, covered with the above custard and baked with or without top crust.

GREEN TOMATO PIE

Ruby Witt

- | | |
|------------------------------------|---------------------------|
| 2½ C. green tomatoes (sliced thin) | 2 tsp. tapioca |
| 1 C. sugar | ½ tsp. cinnamon or nutmeg |
| ½ C. butter | 1 egg |
| 3 tsp. vinegar | |

Bake in double crust for 30 minutes at 350°. Serve hot.

WATER WHIP PIE CRUST

Nona Christopher

$\frac{3}{4}$ C. shortening
 $\frac{1}{4}$ C. boiling water
1 T. milk

2 C. flour (sifted)
1 tsp. salt

Pour boiling water and milk over shortening. Use a wire whip and whip until thick like whipped cream. Mix in flour and salt. Stir until dough cleans side of bowl. Make two balls; roll out two crusts. Never fail. Makes 2 crusts.

WHIP CREAM PIE

Pat Woolman

$\frac{1}{2}$ lb. small marshmallows
 $\frac{3}{4}$ C. milk
 $\frac{1}{2}$ tsp. salt
1 C. whipping cream

1 sq. Bakers semi-sweet chocolate
(grated)
1 tsp. vanilla

Combine milk, marshmallows and salt. Heat until marshmallows are melted in double boiler. Cool in refrigerator until cold. (Marshmallows and milk will separate when it gets cold). Take out of refrigerator and stir occasionally while cooling. Add vanilla and grated chocolate, mix well. Whip the cream quite stiff and fold into marshmallow mixture. Pour into cooled 9-inch pie shell. Chill in refrigerator.

ZUCCHINI PIE

Marie Wirtz

4 C. zucchini (peeled and seeds
removed and slice like apple)
 $\frac{1}{2}$ - $\frac{3}{4}$ C. sugar (to taste)

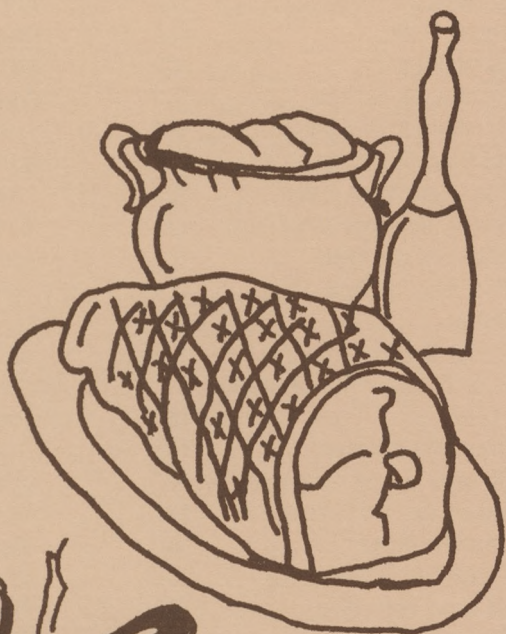
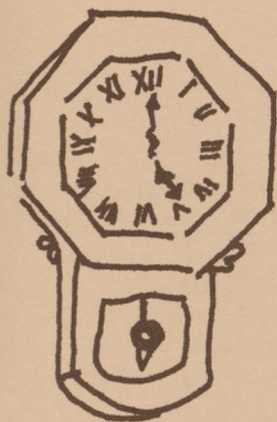
1 T. cinnamon
1-2 T. flour
2 T. butter or oleo

Combine and pour into lined 8-inch pie pan. Dot with the butter. Cover with top crust. Bake for 35 minutes at 400° oven.

“JUST FOR NOTES”

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Meats and Main Dishes



MEATS AND MAIN DISHES

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-MEATS AND MAIN DISHES-

BREAKFAST TULIPS

Gwen Scoles

Butter muffin tins. Place 2 slices of Canadian bacon in tins. Drop egg on top. Salt and pepper. Cover with 1 tsp. cream. Bake in 325° even to desired firmness.

BRUNCH

Irene Matthias

- | | |
|-------------------------------|------------------------------|
| 1 (7 oz.) pkg. elbow macaroni | 2½ C. ham or chicken (diced) |
| 2 cans mushroom soup | 1 small onion (chopped) |
| 3 hard boiled eggs (chopped) | Small can pimento |
| 1 pt. milk or 2 C. | ½ lb. grated sharp cheddar |

Combine and refrigerate overnight in large flat pan. Take out 1 hour before baking. Bake 1 hour at 350°. Put crumbs on top.

QUICK ZIPPY CHEESE OMELETTE

Nona Christopher

- | | |
|------------------------------------|-----------------------------|
| ½ C. picante or salsa sauce (mild) | 6 eggs |
| 1 C. shredded Monterey Jack cheese | 1 (8 oz.) carton sour cream |
| 1 C. shredded cheddar cheese | |

Pour sauce in bottom of 10-inch pie plate. Sprinkle cheese over sauce. Blend eggs and add sour cream; blend until smooth. Pour mixture over cheese. Bake at 350° for 30-40 minutes.

QUICHE LORRAINE

No Name

- | | |
|--------------------------------------|-----------------|
| 6 slices bacon (cooked and crumbled) | ½ tsp. salt |
| 2 C. (8 oz.) shredded cheddar cheese | 1/8 tsp. pepper |
| 3 eggs (beaten) | 1 T. butter |
| 1½ C. Half 'N Half | |

In a 9-inch unbaked pie shell, put bacon or ham, then cheese. Mix eggs, cream, salt and pepper; pour into shell. Break butter into small pieces over top. Bake at 375° for 35-40 minutes or until knife in center comes out clean. (NOTE: You may use 1 C. Swiss and 1 C. cheddar instead of all cheddar cheese.)

EGG PUFF

Cindy Horak

- | | |
|----------------------|-----------------------------|
| 10 eggs | 1 lb. grated cheddar cheese |
| ½ C. flour | 2 C. cottage cheese |
| 1 tsp. salt | 1 can mushroom soup |
| ½ tsp. baking powder | |

Beat eggs and add flour, salt, and baking powder. Mix well. Add both cheeses. Mix and pour into a greased 9x13-inch pan. Bake in a 350° oven for 45 minutes or until firm and brown on top.

MOCK SOUFFLE

Friend

- | | |
|---|------------------------------|
| 5 slices white bread (crusts removed
and buttered on both sides) | 1 tsp. dry mustard |
| ¾ lb. sharp cheddar cheese
(coarsely grated) | 1 tsp. salt |
| 2 C. milk | Dash of cayenne pepper |
| | Dash of Worcestershire sauce |
| | 4 eggs (beaten) |

Alternate layers of bread and cheese in a greased medium-sized baking dish. Combine milk, dry mustard, salt, pepper and Worcestershire sauce. Add to beaten eggs. Mix and pour over cheese and bread. Let stand several hours or overnight. (It can stand as long as 4 days in refrigerator.) Bake at 350° for 1 hour. This is similar to cheese souffle but does not need to be served immediately. Excitingly enough, it is better warmed up!

BAKED BEEF HASH

Jo Funk

- | | |
|--------------------------------------|----------------------------|
| 2 C. ground or chopped leftover beef | Salt and pepper |
| 2-3 C. diced cooked potatoes | 1 C. leftover gravy |
| 6 T. minced onion | 2 C. buttered bread crumbs |

Combine meat, potatoes, onion, seasoning and gravy. Blend thoroughly. Pour into greased casserole or 8x8-inch cake pan. Spread crumbs over top. Bake 20-25 minutes in a 350° oven. Serves 4.

BAKED CHOP SUEY

Sue Neebel

- | | |
|------------------------------|---------------------------------|
| 1 lb. lean hamburger | 2 C. water |
| 1 C. chopped celery | ½ C. raw rice (not Minute Rice) |
| 1 large chopped onion | 3-4 T. soy sauce |
| 1 can cream of mushroom soup | 1 pkg. chow mein noodles |
| 1 can chicken with rice soup | |

In a large fry pan, brown hamburger, celery and onion. Drain excess grease. Add soups and water. Stir in rice and soy sauce. Blend well. Put it in a 9x13-inch pan. Bake at 350° for 1 hour. Stir once during baking time. Put chow mein noodles on top, the last 10 minutes of baking time.

BEEF AND DRESSING

Louise Shubert

- | | |
|---|--------------------------|
| 12 slices dried cubed bread | 2 lbs. ground beef |
| 1 small onion | ¼ tsp. salt and pepper |
| 2 cans mushroom or chicken soup
(save ½ can of soup for top) | 1 tsp. poultry seasoning |
| 1 soup can milk | ¼ C. minced celery |
| | 1 T. prepared mustard |

Make a dressing with bread cubes, onion, celery and seasonings. Can store overnight in refrigerator. Next day add meat blend. Pour into 9x13-inch pan. Spread some of the soup mixture over top and bake in a 350° oven for 1 hour.

CHILI-BURGER SUPPER

Lorraine Wahl

- | | |
|----------------------------------|-----------------------------|
| 1 C. elbow spaghetti or macaroni | 1 can condensed tomato soup |
| 1 lb. ground beef | 3 slices American cheese |
| 1 can condensed chili beef soup | |

Follow package directions - cook spaghetti in boiling salted water until done. Drain thoroughly. Brown ground beef in skillet. Add chili beef soup, tomato soup and spaghetti. Heat, stirring occasionally for 5-7 minutes, or until bubbly. Halve the cheese slices diagonally and overlap cheese triangles atop hot soup mixture. Cover for a few minutes to allow cheese to melt slightly. Serve at once. Makes 6 servings.

EASY CHOP SUEY

Dorothy Auerhoff

- | | |
|---------------------------------|--------------------------|
| 1 lb. ground beef | 1 T. soy sauce |
| 1 small onion (chopped fine) | 1 can Chinese vegetables |
| 1 can mushroom soup (undiluted) | 1 can chow mein noodles |

Brown beef; drain well. Add onion, can soup, soy sauce. Let simmer 20 minutes, stirring occasionally. Rinse and drain vegetables. Add to beef mixture. Cook until hot. Serve over the noodles (good if warmed). Additional soy sauce can be served to individual taste.

COUNTRY BURGERS

Karen Peverill

- | | |
|--------------------|----------------------------------|
| 1 lb. ground beef | 2 T. finely chopped green pepper |
| 1 tsp. dry mustard | ½ C. milk |
| ½ tsp. salt | 1 T. margarine |
| 1/8 tsp. pepper | 1 can cream of mushroom soup |

Mix ground beef lightly with mustard, salt, pepper, green pepper and milk. Shape into patties. Pan fry over medium heat in margarine until brown on both sides. Spoon soup over top and stir carefully to blend with drippings. Cover and simmer 10-15 minutes. Baste often.

ENCHILADA PIE

Betty Walter

- | | |
|----------------------------------|----------------------------------|
| 1 medium onion (chopped) | 2 cloves garlic (opt.) |
| 1 lb. ground beef | 2 T. flour |
| 1 (8 oz.) can tomato sauce | 1 (8 oz.) can enchilada sauce |
| 1 C. water | 2 T. vinegar |
| 1-2 T. chili powder | 6 tortilla shells (floured kind) |
| 1 C. grated sharp cheddar cheese | |

Fry ground beef and onion, drain well. Sprinkle flour over ground beef, stir until well blended. Add tomato sauce, enchilada sauce, water, vinegar and chili powder; simmer 15-20 minutes, stirring frequently. Grease an 8x12-inch glass baking dish and layer it with meat sauce, layer of tortillas and grated cheese. Repeat layers using all the ingredients. Bake in 350° oven about 45 minutes. Yield: 8 servings.

ENCHU-RUTIOS

Shirley Horak

1 lb. hamburger
Mushrooms
Garlic powder

Onions (diced)
Oregano

Brown hamburger and add rest of ingredients. Mix 1 can enchilada sauce and 1 can tomato soup or cream of mushroom soup. Simmer 10 minutes. Save a little for top of tortilla. Add soups to hamburger. Line hamburger and refried beans in large tortilla, then grated cheese. Roll up and spoon some sauce over top. Bake in a 350° oven for 15-20 minutes.

HAMBURGER PIE

Jacque Karsten

1 lb. hamburger
½ C. chopped onion
1 (15½ oz.) can cut green beans
1 (10¾ oz.) can tomato soup
¼ C. water
¾ tsp. salt

1/8 tsp. pepper
3 medium potatoes (peeled and quartered)
1 beaten egg
Milk
½ C. shredded American cheese

Cook hamburger and onion; drain fat. Add drained beans, tomato soup, water, salt and pepper. Put into 1½ qt. casserole. Cook potatoes. Mash while hot; blend in egg. Add enough milk to make fluffy. Drop mounds of potatoes on top of mixture. Sprinkle with cheese. Bake uncovered in 350° oven until heated through 25-30 minutes.

HAMBURGER QUICHE

Marvel Voss

1 lb. frozen hash browns (thawed)
¼ C. butter
½ lb. ground beef
1 chopped onion

1 C. milk
2 eggs
1 T. cornstarch
Salt and pepper to taste

Grease large pie pan and press hash browns into it for crust. Drizzle butter on hash browns and bake until it starts to brown. Mix rest of ingredients together and pour into pie pan. Bake at 350° for 30 minutes. This serves 8. Quick and easy!

HAMBURGER STROGANOFF

Jean Zimmerman

1 ½ lbs. hamburger
1 tsp. salt
½ tsp. pepper
1/8 tsp. garlic salt
½ tsp. minced onion
2 T. flour

1 can cream of chicken soup
1 C. sliced cooked carrots
1 can mushrooms
1 C. dairy sour cream
½ pkg. noodles (cooked)

Combine hamburger, salt, pepper, garlic salt, onion and flour in a large skillet. Cook until red is no longer visible in meat. Add soup and stir until hot. Just before serving, stir in carrots, mushrooms and sour cream and heat just long enough to warm through. Serve with noodles.

IRISH ITALIAN SPAGHETTI

Nancy Dumer

1 onion (chopped)
2 T. salad oil
1 lb. ground beef
1 tsp. salt
¼ tsp. black pepper

½ tsp. chili powder
1 can cream of mushroom soup
1 can tomato soup
1 (8 oz.) pkg. spaghetti
½ C. grated parmesan cheese

Brown onion in hot oil; add meat and seasoning and brown. Cover; simmer 10 minutes, add soups. Cover and simmer 45 minutes. Cook spaghetti in boiling water until tender. Drain and cover with sauce. Sprinkle with cheese. Serves 4-6.

PORCUPINE MEAT BALLS

Joy Fix

1 ½ lbs. ground beef
½ C. uncooked rice
1 tsp. salt
¼ tsp. pepper

½ C. chopped onion
1 can condensed tomato soup
½ C. water

Combine meat, rice, salt, pepper and onion. Shape in small balls. Blend soup and water. Heat in fry pan until mixture begins to simmer. Add meat balls. Cook 10 minutes (or covered frying pan for ½ hour).

SWEET AND SOUR MEAT BALLS

Diana Sidler

1 ½ lbs. ground beef
2 eggs
4 T. cornstarch
1 onion (minced)
¼ tsp. pepper
¼ tsp. nutmeg
1 tsp. salt
¼ tsp. garlic powder
2 T. salad oil

1 ¼ C. pineapple juice
1 T. soy sauce
3 T. wine vinegar
⅓ C. water
½ C. brown sugar
1 (16 oz.) can pineapple chunks
2 green peppers (diced)
½ C. chopped toasted almonds
Cooked rice

Blend together beef, eggs, 1 tsp. cornstarch, onion, pepper, nutmeg, salt and garlic powder. Shape into 1-inch balls and brown on all sides in heated oil. Combine remaining cornstarch and pineapple juice, add soy sauce, vinegar, water, and brown sugar and cook until thickened, stirring constantly. Add meat balls, pineapple and green peppers and cook about 5 minutes or until fruit is well heated. Sprinkle with almonds and serve with hot fluffy rice. May be frozen before pineapple and green peppers are added to the meat balls. Makes 6-8 servings.

MORE-SUPPER DISH

Debbie Cox

1 lb. ground beef
½ lb. pork sausage
1 T. oleo
1 small onion (minced)
1 ½ C. broken spaghetti (cooked and drained)

1 large can tomatoes
1 can peas
1 C. ripe chopped olives
2 C. shredded cheese (any kind)

Melt oleo in large pan, add onion and cook until light brown. Add meats and cook until done. Add spaghetti to meat with tomatoes and peas and half the cheese. Mix with fork. Put into greased 3 qt. dish, sprinkle with remaining cheese and olives. Bake at 400° for about 20 minutes or until bubbly. Serves 6-8.

POOR MAN'S CHOW MEIN

Signe Knief

1 lb. hamburger
½ C. rice
½ C. chopped celery
¼ C. onion

1 C. mushrooms or water chestnuts
1 can cream of celery soup
2 C. water

Brown hamburger. Mix in all other ingredients. Bake in buttered baking dish at 350° for 1 ¼ hours.

RUNZAS

Kim Andersen

2 lbs. ground beef
1 solid head cabbage (grated fine)
or 1 qt. sauerkraut

1 large onion (chopped)
Salt and pepper to taste
Use a rich yeast roll dough

Cook beef, cabbage, onion and salt and pepper at high temperature. Stir frequently, about 8 minutes. Roll dough quite thin. Cut into 5-inch or 6-inch squares. Put generous spoonful of hamburger mixture on each square. Fold over and seal edges with fingers, or top with second square of dough. Let raise. Bake at 425° for 15-20 minutes. (These freeze and heat well in foil packages.)

SKILLET DINNER

Marion Peters

1 lb. ground beef
1 C. thin diagonally sliced carrots
1 C. diagonally sliced celery
1 can Campbell's Condensed Beef
Broth
1 can Campbell's Beefy Mushroom
soup

3 C. uncooked fine or medium
noodles
½ C. water
¼ C. chili sauce
1 T. soy sauce

In 10-inch skillet over medium heat, brown meat and cook carrots and celery until tender. Stir to separate meat; pour off fat. Stir in remaining ingredients, heat to boiling. Reduce heat to low, cover, simmer 5 minutes. Stir occasionally. Serves 4.

BEEF TONGUE WITH MUSHROOM GRAVY

Frieda E. Clements

Beef tongue
Water

1-2 cans mushroom soup

Preheat oven to 325° to 350°. Wash tongue. Roll in flour. Salt, if desired but cream of mushroom soup contains a lot of salt. Put just enough vegetable oil in frypan to brown tongue, turning as needed. (It is best to cover tongue as it pops while browning. An electric skillet works well.) Remove and put in roaster. Add 2-3 C. of water to brownings, then pour over tongue. Don't let tongue bake dry, but do let bake low towards the end. Bake 2-3 hours or until done enough to skin and trim. Return to roaster and add the soup which has been diluted to gravy consistency. Heat about 20 minutes or until hot. Slice and eat. (NOTE: Shortcut method - Put washed defrosted tongue in slow cooker overnight. Next morning, skin, trim and slice. Return to cooker adding mushroom gravy as above and heat. Herb seasonings or onion powder may be used as desired.)

BRANDICOT CHICKEN

Leslie Lane

- | | |
|---|---------------------------------|
| 2 tsp. cornstarch | ¼ tsp. ground ginger |
| ¼ C. soy sauce | 1 T. orange juice |
| ¼ C. apricot preserves | 1 T. brandy |
| 2 T. sugar | Dash of pepper |
| 2 T. white vinegar | 3½-4 lbs. broiler fryer chicken |
| 1 medium clove garlic (minced) or a
little garlic salt | (cut into pieces) |

Preheat oven to 375°. Stir together cornstarch and soy sauce in a saucepan. Stir in apricot jam, sugar, vinegar, garlic, ginger and pepper. Cook over medium heat until thick and bubbling, about 2 minutes. Remove from heat, stir in orange juice and brandy. Place chicken, skin side down in a shallow 3 qt. baking dish or 9x13-inch glass baking dish. Pour sauce over top. Bake for 30 minutes, turn chicken pieces, baste with sauce. Bake an additional 30 minutes or until tender.

CHICKEN BREAST SUPREME

Joanne Heath

- | | |
|---------------------------------------|---|
| 3 whole chicken breasts (cut in half) | 1 T. instant chicken bouillon |
| ¾ C. seasoned dry bread crumbs | ¼ tsp. salt |
| ¼ C. grated parmesan cheese | 1 C. water |
| 2 T. butter | ¼ C. cooking wine |
| 2 C. (8 oz.) sliced mushrooms | 1 (10 oz.) pkg. frozen French-cut
green beans (thawed) |
| 2 T. chopped onion | 1 (4 oz.) pkg. boiled ham slices
(cut in strips) |
| 3 T. cornstarch | |

Combine bread crumbs and cheese. Dip chicken in mixture to coat. Arrange pieces in 12x8-inch baking dish (meatiest portions to the outside of dish). Save remaining crumbs for top. Combine mushrooms, onion and butter in 4 C. measure. Heat 3-4 minutes in microwave until vegetables are tender. Stir in bouillon, salt, cornstarch and water. Cook until thickened. Stir in beans and ham. Pour over chicken breasts. Sprinkle with remaining crumb mixture. Microwave, covered with waxed paper, 15-20 minutes until tender or bake in moderate oven (350°) for 1 hour.

BAKED CURRIED CHICKEN

Arlene Mueller

- | | |
|--------------------------------|--------------------|
| 1 (3½ lb.) chicken (cut up) | ½ tsp. garlic salt |
| ⅓ C. oil | ½ tsp. salt |
| 1½ tsp. curry and onion powder | |

Mix well, except chicken. Arrange chicken skin side down in pan. Pour oil mixture over. Bake in a 425° oven for 45 minutes.

CHICKEN DINNER

Debbie Cox

1 chicken (cut into pieces)
1 C. celery soup
1 can milk

1 C. raw rice
1 can golden mushroom soup
1 pkg. dry onion soup mix

In a shallow casserole, place rice with pieces of raw chicken on top of rice. Pour sauce over chicken and rice. Sprinkle package dry onion soup over the top. Seal the casserole with foil and bake at 350° for 2 hours.

SUNDAY CHICKEN DINNER

Floy Harmsen

Small box quick rice
½ C. milk
1 envelope onion soup mix

1 frying chicken
2 cans mushroom or celery soup
or 1 can of each

Grease 9x13-inch pan. Sprinkle rice on bottom. Combine soups and milk; pour over rice. Lay uncooked chicken on top of rice and soup. Add onion soup mix on top. Cover with foil and bake at 325° for 2-2½ hours.

CHICKEN WITH RICE

Pat Nickel

Chicken
Bay leaf

Allspice
Pepper

8 T. butter
8 T. flour
Chicken broth

2 egg yolks (beaten with water)
½ C. lemon juice

Boil chicken with bay leaf, allspice and pepper. Make white sauce using chicken broth instead of milk. Serve over rice.

RICE AND CHICKEN

Connie Rommel

6-8 chicken breasts, thighs and legs
1 C. uncooked rice
1 can chicken broth
¼ tsp. butter flavoring

1 can mushroom soup
1 can cream chicken soup
1 tsp. salt (opt.)

Brown chicken. Place rice and other ingredients in a 9x13-inch greased pan. Place chicken on top. Bake 1½-2 hours at 325°. (NOTE: Iowa pork chops are also good instead of the chicken and bake about 1-1½ hours.)

CHICKEN SPAGHETTI

Cindy Horak

- | | |
|------------------------------------|-----------------------------------|
| 3 cans mixing chicken | 1 (16 oz.) can tomatoes (stewed) |
| 3 ribs celery (chopped) | 2 T. chopped black olives |
| 1 green pepper (chopped) | Salt and pepper |
| 2 green onions (chopped) | Few dashes Worcestershire sauce |
| 2 cloves garlic (crushed) | 1 lb. Velveeta (cubed) |
| 1 (4 oz.) can mushrooms | 3 (12 oz. ea.) cans chicken broth |
| 1 (10 oz.) pkg. spaghetti (broken) | |

Bring to boil the chicken broth with celery, pepper, onions, garlic and mushrooms. Cook a few minutes and add spaghetti and cook until spaghetti is done. Add tomatoes, olives, soup, salt and pepper. Mix chicken, cheese and Worcestershire sauce together and add to pan and cook until cheese is melted. Serves 10-12 people.

LOW CAL CHICKEN DIANE

Diana Sidler

- | | |
|--|-----------------------------|
| 2 T. + 2 tsp. margarine (divided) | ¼ C. chopped parsley |
| 1¼ lb. skinned and boned chicken breasts | 2 T. + 2 tsp. dry sherry |
| ½ C. minced onion | 2 tsp. Worcestershire sauce |
| 2 T. + 2 tsp. steak sauce | 2 tsp. Dijon-style mustard |

In 12-inch nonstick skillet heat half of the margarine over medium heat until bubbly and hot. Add chicken and cook, turning frequently, until lightly browned on all sides and when pierced with a fork, juices run clear. Remove chicken to a plate and keep warm. In same skillet, heat remaining margarine until bubbly and hot. Add onion and saute until translucent, 1-1½ minutes. Reduce heat and add remaining ingredients except chicken. Cook, stirring occasionally, until heated through. Return chicken to skillet and turn to coat with sauce. Serve with hot rice or noodles. Makes 4 servings.

When a drain is clogged with grease, pour a cup of salt and a cup of baking soda in the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.

STIR-FRIED CHICKEN

Esther Rusch

- | | |
|-------------------------|--------------------|
| 1 lb. chicken | 1 ½-2 C. celery |
| 3 tsp. oil | 2 C. chicken broth |
| 1 garlic clove (minced) | 4 T. soy sauce |
| 1 medium onion (sliced) | 4 T. brown sugar |
| 1 ½-2 C. carrots | 4 T. cornstarch |
| 1 ½-2 C. mushrooms | 2 oz. pkg. almonds |

Cut up chicken, season with red pepper and ground ginger. Cut into bite-size pieces. Heat oil in large skillet or wok. Stir-fry vegetables and garlic for 5 minutes. Add chicken; cover and simmer for 5 minutes. Combine broth, soy sauce, brown sugar and cornstarch. Stir into chicken and vegetables. Bring to a boil. Add almonds and boil for 1 minute. Serve over hot rice. Serves 6.

CORNEB BEEF/CABBAGE-PEPPERS

Emily Schumacher

- | | |
|---------------------------------|-------------------------------------|
| 1 medium size head cabbage | 4 drops liquid hot pepper seasoning |
| 1 large white or yellow onion | 2 tsp. soy sauce |
| 2 red bell peppers | 2 T. vinegar |
| 2 (12 oz. ea.) cans corned beef | 1 tsp. vinegar |
| 1 C. water | |

Cut cabbage into about 1-inch wide wedges. Slice onion in rings. Remove stems and seeds from peppers and slice in ¼-inch strips. Cut corned beef in thin slices. Using Dutch oven or heavy pan, arrange half the cabbage on the bottom, top with half the onions, peppers and beef slices. Repeat layers using remaining cabbage, onion, peppers and beef slices. Combine the water, hot pepper seasoning, soy, vinegar and sugar. Pour over foods in pan. Cover, bring to a boil, reduce heat, and simmer gently until tender, about 30 minutes. Serve in wide soup bowls or deep plates. Serves 6-8.

CORNEB BEEF HOT DISH

Ione White

- | | |
|---|--------------------------------|
| 1 (8 oz.) pkg. noodles (cooked and drained) | 1 can cut up corned beef |
| 1 can cream of mushroom or chicken soup | 1 C. milk |
| | ¼ lb. shredded American cheese |

Mix ingredients and bake for 30 minutes at 350°. Can use more noodles if desired.

CORNISH PASTRIES

Avis Smith

1 pkg. Pepperidge pattie shells (defrosted)

Roll out on floured board to 6-inch rounds.

FILLING:

1 (12 oz.) can corn beef

1 small onion (grated)

Salt, pepper and sage to taste

1 pkg. Ore-Ida frozen diced potatoes

Mix all above ingredients together and place 1 C. of filling in each round. Seal tight edges. Bake on cookie sheet in 375° oven until golden brown. Any filling left can be frozen for another time.

CRAB ROYALE

Janice Israel

$\frac{3}{4}$ -1 C. (6-8 oz.) drained and cooked,
flaked crab meat

$\frac{1}{2}$ C. shredded cheddar or Swiss
cheese

2 T. dry bread crumbs

2 T. chopped celery

2 T. salad dressing or mayonnaise

2 T. milk or cream

1 T. chopped pimiento

1 T. chopped green pepper

$\frac{1}{2}$ tsp. instant minced onion

$\frac{1}{2}$ tsp. lemon juice

$\frac{1}{8}$ tsp. salt

Dash pepper

Preheat oven to 350°. In mixing bowl combine all ingredients. Spoon into 2 lightly greased individual baking dishes or shells. Bake uncovered 12-15 minutes or until heated through. Serves 2. (NOTE: To make ahead, prepare to just before baking and refrigerate up to 12 hours. Then bake 15-20 minutes.)

FISH BAKE

Margaret Kuriger

4 T. melted butter

2 T. chopped onion

1 tsp. salt

$\frac{1}{4}$ C. water

Dash of sage

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

1 bay leaf

1 C. ketchup

Mix sauce, pour over 1 pkg. perch fillets. Bake at 350° for 35 minutes.

FISH IN BARBECUE SAUCE

Betty Bradfield

- | | |
|-------------------------|---------------------------|
| ½ C. chopped onion | 1 tsp. vinegar |
| ½ C. chopped celery | ¾ tsp. chili powder |
| 1 clove garlic (minced) | 1 T. Worcestershire sauce |
| 3 T. salad oil | 1 lb. fish fillets |
| 1 lb. can tomatoes | ½ C. chopped green pepper |
| 8 oz. barbecue sauce | 1 tsp. cornstarch |
| 1½ tsp. salt | |

Cook onion, celery and garlic in hot salad oil until tender. Add tomatoes, barbecue sauce and spices. Simmer uncovered 45 minutes. Mix cornstarch with 2 tsp. water and stir into sauce. Cook until mixture thickens. Add fish and green pepper. Cover and simmer until done, about 5 minutes. Serve over rice.

FISH BAKED IN FOIL

Donna Stevens

- | | |
|-----------------------------------|------------------------------------|
| 4 fish fillets (cod, perch, etc.) | 1 small carrot (sliced lengthwise) |
| 1 T. vegetable oil | ½ medium onion (sliced) |
| Salt and pepper to taste | 1 T. minced fresh parsley |

Preheat oven to 450°. Divide fish into 4 serving portions. Place each portion in center of a 12-inch square of foil. Brush with oil. Sprinkle with salt and pepper. Put carrot and onion on fish. Seal foil. Place on shallow pan. Bake for 25-30 minutes. Fold back foil, sprinkle fish with parsley. Serve in foil.

HERB BAKED FISH

Betty Bradfield

- | | |
|----------------------------|-----------------------|
| 1 lb. fish fillets | ¼ tsp. oregano leaves |
| ½ stick margarine (melted) | ½ tsp. salt |
| ¼ tsp. basil leaves | |

MIX:

- | | |
|-----------------------|-----------------------------|
| ⅔ C. crushed crackers | ½ C. grated parmesan cheese |
|-----------------------|-----------------------------|

Dip fish in melted margarine, then in cracker mix. Put in pan and bake in a 350° oven for 25-30 minutes.

ESCALLOPED SALMON

Joyce A. Arends

- | | |
|--|---------------------|
| 1 can pink salmon | 2 eggs |
| 1 can cream of chicken soup | Salt and pepper |
| 1 C. celery (cut finely)
or celery flakes | ½ C. milk |
| | 1 C. cracker crumbs |

Stir well in order given and pour into greased casserole. Bake 45 minutes in a 350° oven.

SALMON BALL

Rita Gullord

- | | |
|---------------------|--------------------|
| 1 lb. can salmon | 1 tsp. horseradish |
| 8 oz. cream cheese | ¼ tsp. salt |
| 1 T. lemon juice | ½ C. pecans |
| 2 tsp. grated onion | |

Mix all together. Garnish with 3 tsp. parsley flakes.

SALMON LOAF

Nona Christopher

- | | |
|-----------------|------------------------|
| 1 C. red salmon | ¾ C. milk |
| 2 eggs (beaten) | 2 slices bread (cubed) |

Mix together. Pour into 4 greased baking cups. Put baking cups in cake pan with an inch of water in the bottom. Bake at 325° for 30-40 minutes.

SALMON MOUSSE

Pauline Fischels

- | | |
|---------------------|----------------------|
| 1 large can salmon | 1 tsp. onion flakes |
| 8 oz. cream cheese | 1 C. crushed walnuts |
| 1 tsp. liquid smoke | Parsley flakes |
| 1 tsp. horseradish | |

Cream room temperature cream cheese together with salmon; add liquid smoke, horseradish and onion flakes. Shape into a log or ball and wrap in foil; refrigerate overnight. Next morning, roll in crushed walnuts and some parsley flakes. Serve with bagels or crax or fresh vegetables.

SALMON ROLL

Verdis Feller

- | | |
|----------------------------|-------------|
| 1 can red salmon (drained) | ¼ tsp. salt |
| 1 C. flour | 2 T. lard |
| 2 tsp. baking powder | ⅓ C. milk |

Drain salmon and remove bones; set aside. Mix together flour, baking powder, salt, cut in lard. Gradually add milk. Knead lightly. Roll out dough in rectangle. Shape about ¼-inch thick. Spread with melted butter. Cover with salmon. Roll up like jelly roll and cut slices ½ to ¾-inch thick. Place on greased cookie sheet. Bake in a 475° oven for 15 minutes. Serve with your favorite cheese sauce.

SCALLOPS MORNEY

Diana Sidler

- | | |
|--------------------------------|---------------------------------------|
| ½ lb. fresh or frozen scallops | 2 T. chopped onion |
| ¾ C. water | 1 T. butter or margarine |
| ½ C. dry white wine | 4 tsp. flour |
| ¼ tsp. salt | ⅓ C. milk |
| Dash pepper | ¼ C. shredded Swiss cheese
(1 oz.) |
| ½ C. sliced fresh mushrooms | 2 T. snipped parsley |
| Hot cooked rice (if desired) | |

Thaw scallops if frozen. In saucepan combine water, wine, salt and pepper; bring to boiling. Add scallops and mushrooms; return to boiling. Cover and simmer about 1 minute. Remove scallops and mushrooms; set aside. Boil the liquid, uncovered, for 10-15 minutes until reduced to ½ C. In another saucepan, cook onion in butter until tender. Stir in flour. Add the ½ C. scallop liquid and milk. Cook and stir until thickened and bubbly. Stir in cheese until melted. Remove from heat. Season with more salt and pepper, if desired. Stir in scallops and mushrooms. Turn into two 10-ounce casseroles. Bake uncovered, in 375° oven for 15-20 minutes or until heated through. Sprinkle with parsley. Serve with hot cooked rice, if desired. Makes 2 servings.

TUNA BURGERS

Debra Henderson

- | | |
|---------------------------|-----------------|
| 3 hard boiled eggs | Pickle relish |
| 2 T. chopped green pepper | 7 oz. can tuna |
| Onion to taste | ½ C. mayonnaise |
| Olives | |

Mix all ingredients with mayonnaise, and place in hot dog buns. Wrap in foil and bake at 300° for 20 minutes.

BROILED OYSTERS WITH HAM

LaVonne Paustian

24 medium-sized oysters
Nutmeg
Celery salt

Bread crumbs
12 very thin medium-sized slices
Prosciutto or Westphalian ham

Examine oysters carefully and remove any loose pieces of shell. Drain on paper towels to remove excess liquid. Sprinkle with nutmeg and celery salt and dip into bread crumbs. Cut each slice of ham in half and wrap a piece around each oyster; fasten with 2 toothpicks. Place the oysters in a shallow metal pan and broil under a preheated broiler about 1½-2 minutes on each side. Remove toothpicks and insert clean ones before serving.

TUNA ON A SHOESTRING

Janie Williamson

1 (6½ oz.) can tuna (drained)
1 C. shredded carrots
1 C. diced celery

¼ C. minced onion
¾-1 C. mayonnaise
1 (4 oz.) can shoestring potatoes

Into large bowl, separate tuna into chunks. Add carrots, celery, onion and mayonnaise. Toss until tuna is well coated with dressing; cover and chill. Just before serving, fold in potatoes. If desired, garnish with parsley and carrot curls. Serves 4.

HAM BALLS

Lola Wilson

1 lb. lean ham
1½ lbs. lean pork
2 C. bread crumbs
2 well beaten eggs
1 C. milk

1 C. brown sugar
½ C. vinegar
½ C. water
1 tsp. dry mustard

Grind ham and pork together. Add bread crumbs, eggs and milk. Mix well and roll into small balls. Put in 325° oven long enough to let set.

For Sauce: Put remaining ingredients in saucepan and bring to boil; pour over ham balls. Bake at 325° for 1 hour.

HAM BALLS

Dee Pruisner

- | | |
|--------------------|----------------------|
| 2½ lbs. ground ham | 3 C. graham crackers |
| 2 lbs. lean pork | 2 C. milk |
| 1 lb. ground beef | ½ tsp. salt |
| 3 eggs | |

Makes forty ⅓-C. balls.

TOPPING:

- | | |
|--------------------|--------------------|
| 2 cans tomato soup | 2¼ C. brown sugar |
| ¾ C. vinegar | 2 tsp. dry mustard |

Bake 1 hour at 350°.

HAM BALLS

Judy Miller

- | | |
|-----------------------------|-------------------|
| 1¼ lb. ground ham | 1 C. milk |
| 1 lb. ground lean pork | 1 can tomato soup |
| ½ lb. ground lean beef | 1 C. brown sugar |
| 1½ C. graham cracker crumbs | 2 T. vinegar |
| 2 eggs | 1 T. dry mustard |

Combine ham, pork, beef, crumbs, eggs and milk and shape into balls. Combine soup, sugar, vinegar and mustard; pour or spoon sauce over balls and bake at 350° for 1 hour.

HAM BALLS

Dixie Madsen

- | | |
|-------------------|--------------------|
| 2 lbs. ground ham | ¾ C. catsup |
| 1 lb. ground pork | 9 T. brown sugar |
| 3 eggs | 3 tsp. dry mustard |
| 1 C. milk | ¾ tsp. nutmeg |
| 3 C. Wheaties | |

Mix ham, pork, eggs, milk and Wheaties together and roll in balls or loaf. Bake at 350° for 1 hour.

For Sauce: Mix together remaining ingredients and brush on ham balls. Bake ½ hour more.

PEANUT DEVILED HAM BALL

Diana Sidler

- | | |
|------------------------------------|-----------------------------|
| 1 (8 oz.) pkg. cream cheese (soft) | ¼ tsp. hot pepper |
| 1 (4½ oz.) can deviled ham | ¼ tsp. dry mustard |
| 1 T. grated onion | ½ C. chopped salted peanuts |
| 1 tsp. prepared horseradish | |

Beat together all ingredients except nuts until smooth and well blended. Chill. When firm enough to handle shape into ball. Roll in nuts to coat. Chill ½ hour before serving. Makes one 4-inch ball. Serve with crackers.

POOR MAN'S HAM ROLL

Karen Smith

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|---------------------------------|----------------------------|
| 5 lbs. hamburger | 2 C. milk |
| 2 T. Morton's Tender Quick salt | 3 C. crushed soda crackers |
| 3 eggs | |

SAUCE:

- | | |
|-------------------|--------------|
| 1 can tomato soup | ½ C. vinegar |
| 1½ C. brown sugar | |

Mix Morton's salt and hamburger. Add eggs, milk and crackers. Make into balls. Cover with sauce and bake. Baste a couple times while baking. Bake in a 350° oven for 1 hour.

LASAGNA

Pat Boe

- | | |
|--------------------------------------|-----------------------------------|
| 2 lbs. ground beef | ¾ tsp. pepper |
| Garlic salt | ½ tsp. oregano |
| 1 (6 oz.) can tomato paste | 2 tsp. dried onions |
| 1 (12 oz.) can tomato sauce | 16 oz. mozzarella cheese (grated) |
| Lasagna noodles (cooked and drained) | |

Brown beef. Mix in spices and paste and sauce. Cover and simmer for 20 minutes. Place in 9x13-inch pan alternating noodles, cheese and meat. Bake in 350° oven for 20-30 minutes.

LASAGNE

Jo Schilling

- | | |
|--|--|
| 1-2 lbs. ground beef | 2 (6-8 oz. ea.) pkgs. sliced mozzarella cheese |
| 1 (8 oz.) can tomato sauce | ½ C. grated parmesan cheese |
| 1 envelope spaghetti sauce mix | 1 (No. 2½) can (3½ C.) tomatoes |
| 1 large cottage cheese with 2 eggs added | 1 tsp. garlic powder |
| 9 lasagne noodles | |

Brown meat, drain grease. Add tomatoes, sauce, sauce mix and garlic powder. Salt to taste. Cover and let simmer 40 minutes, stir occasionally. Cook noodles in boiling salt water until tender. Drain and rinse. Cover bottom of 9x12-inch pan with thin layer of sauce. Layer as follows: 3 noodles, sauce, cottage cheese, mozzarella cheese, sauce, 3 noodles, cottage cheese, mozzarella cheese, sauce, 3 noodles, cottage cheese, sauce. Top with parmesan cheese. Bake at 350° for 30 minutes. Cool 15 minutes. Serve. (NOTE: It works best to put all mozzarella cheese between noodles and not on top.)

LASAGNA

Arlene Lienhard

- | | |
|-----------------------------|------------------------------------|
| 1½-2 lbs. hamburger | 9 lasagna noodles |
| 3 T. chopped onion | 1 lb. mozzarella cheese (shredded) |
| ½ tsp. garlic salt | 1 lb. cheddar cheese (shredded) |
| 3 cans tomato sauce (large) | 1 (3 oz.) pkg. parmesan cheese |
| 1 tsp. oregano | |

Mix all of the cheeses together in large bowl. Cook the noodles as directed on box. Brown ground beef and onion. Drain grease off the ground beef. Add rest of ingredients other than cheese. Simmer for 15 minutes. Layer in 9x13-inch cake pan, starting with the noodles, then sauce, then cheese. Make 3 layers. Bake for 40 minutes in a 350° oven. Can be made the day before or even frozen.

To Make Sweetened Condensed Milk: 1 C. plus 2 T. dry milk, plus ¾ C. sugar and ½ C. warm water. Mix the warm water and milk well. Stir in sugar until it dissolves. This may be used whenever sweetened condensed milk is required.

LIVER WITH STIR-FRIED VEGETABLES

Marian Gray

1½ lbs. sliced beef liver
Salt and white pepper
½ tsp. each dried rosemary and
oregano leaves
Flour
3 T. butter or margarine
¼ C. chopped parsley
½ C. dry white wine or broth

1 T. salad oil
2 medium carrots (thinly sliced)
2 medium onions (thinly sliced,
separated into rings)
1 medium green pepper (seeded,
slivered)
1 clove garlic (minced or pressed)

Cut liver in serving pieces; sprinkle with salt and pepper, then evenly with mixture of rosemary and oregano. Coat lightly with flour, shaking off excess; set aside. In a large frying pan heat 2 T. of the butter with oil over medium high heat. Add onions and carrots. Cook until onion is limp, stirring frequently, about 3 minutes. Add green pepper. Continue cooking and stirring until onions brown lightly and carrots are tender-crisp, about 3 minutes. Mix in garlic and parsley. Remove vegetable mixture to a bowl. Add remaining 1 T. butter to pan. Quickly brown liver well on both sides, 2½-3 minutes per side. Place liver on warm platter and keep warm. To pan add wine or broth. Cook, stirring, until reduced by half. Add vegetables. Cook, stirring, until reheated; add salt, if needed. Spoon vegetables over and around liver.

BARBECUE MEAT BALLS

Jo Kriener

2 lbs. ground beef
Bread crumbs
2 eggs (beaten)

½ C. onions
Salt and pepper

Mix and form into balls and brown.

SAUCE:

1½ C. catsup
6 T. brown sugar
3 T. vinegar
3 tsp. chili powder
3 tsp. liquid smoke

1½ tsp. dry mustard
3 T. Worcestershire sauce
1½ tsp. onion salt
1½ tsp. garlic salt

Mix sauce and simmer meat balls for ½ hour.

BAR-B-Q MEATBALLS

Lois Walitshek

- | | |
|-----------------------------|----------------------|
| 1½ lbs. ground beef | ½ C. chopped onion |
| 1 small can evaporated milk | ¼ tsp. garlic powder |
| 1 C. quick oats | 1 tsp. salt |
| 1 egg | 1 tsp. chili powder |

Mix all together. Shape into balls. Put in 9x13-inch baking dish. Make sauce by combining 1 C. ketchup, ¾ C. brown sugar, ¼ tsp. garlic powder, ¼ C. chopped onion and 1 tsp. liquid smoke. Stir sauce until sugar dissolves. Pour over balls and bake at 350° for 1 hour.

MEATBALLS

Rita Gullord

- | | |
|-----------------------|--|
| 1½ lbs. ground beef | 2 eggs |
| 1 C. cracker crumbs | ½ C. milk |
| 1 tsp. barbecue sauce | 1 tsp. onion flakes or minced
onion |
| 1 tsp. salt | ½ tsp. celery salt |
| 1 tsp. garlic powder | |

Combine in large bowl; mix until thoroughly blended. Mold into meatballs. Put them aside in refrigerator.

SAUCE:

- | | |
|-----------------------------|---------------------|
| 1 can condensed tomato soup | 2 T. ketchup |
| 1 can celery soup | 2 T. barbecue sauce |
| ½ C. water | 1 T. brown sugar |

Can add ¼ tsp. pepper, ¼ tsp. sage and ¼ tsp. garlic powder. Combine in crock pot; mix well. Gently lay your noodles in this sauce in the crock pot. Place one large bay leaf on top. Cook in crock pot on slow all day. Can make meatballs and sauce and freeze to use later.

MEAT BALLS

Lois Rookaird

- | | |
|--------------------------|------------------------|
| 12 oz. bottle ketchup | 2 tsp. onion salt |
| Small bottle chili sauce | 2 tsp. garlic salt |
| 7 oz. jar grape jelly | 4 eggs |
| 1 T. Real Lemon | 1½ C. cracker crumbs |
| ¼ C. brown sugar | 1 tsp. salt and pepper |
| 4 lbs. ground beef | |

Combine ground beef, seasonings, eggs and cracker crumbs. Add enough milk to moisten. Make into balls; mix remaining ingredients. Put over meatballs. Bake at 350° for 1½ hours.

MEATBALLS IN GRAVY

Georgia Smith

- | | |
|-----------------------------|----------------------------|
| 1 lb. ground beef | 1 egg |
| ½ C. oatmeal | 1 tsp. salt |
| ¼ C. catsup | ¼ tsp. pepper |
| 1 T. prepared mustard | 1 can cream of celery soup |
| 1 tsp. Worcestershire sauce | ½ can water |

Mix together all ingredients except soup and water. Form mixture into 12-14 golf ball sized meatballs. Brown meatballs. Mix soup and water and pour over browned meatballs. Simmer 15-20 minutes. Extra gravy is good on potatoes also.

MINI-MAGIC MEATBALLS

Mabel Dunakey

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|-------------------|-----------------------------|
| 1 lb. ground beef | 1/8 tsp. pepper |
| ½ C. bread crumbs | ½ tsp. Worcestershire sauce |
| ⅓ C. minced onion | ½ C. shortening |
| ¼ C. milk | 12 oz. bottle chili sauce |
| 1 egg | 10 oz. jar grape jelly |
| 1 tsp. salt | |

Combine first 8 ingredients. Shape into 1-inch balls. Melt shortening and brown meat balls. Remove from pan and pour off fat. In skillet mix chili sauce and jelly, stirring until jelly melts. Add meat balls, simmer uncovered 30 minutes. Serve in chafing dish as appetizer. Catsup and brown sugar may be used instead of chili sauce.

PORCUPINE MEAT BALLS

Rita Gullord

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|-------------------------|-------------------|
| 1 lb. hamburger | 1 can tomato soup |
| 1 small onion (chopped) | 1 can water |
| ⅓-½ C. rice | Salt |
| ½ green pepper | |

Mix hamburger, onion, rice and pepper together. Form into balls. Mix soup and water and bring to rapid boil. Drop meat balls into sauce and let simmer in covered skillet for 45 minutes. Turn once.

SWEET AND SOUR MEATBALLS

Zella Ackerman

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|---------------------------------------|----------------------|
| 1½ lbs. ground beef | ½ C. sugar (or less) |
| ¼ tsp. oregano | 2 T. cornstarch |
| 1 envelope onion soup | ½ C. water |
| 1 (8¼ oz.) can pineapple chunks | 3 T. vinegar |
| 1 large pepper (cut up) | 1 T. soy sauce |
| 1 (8 oz.) can jellied cranberry sauce | |

Mix together ground beef, oregano, onion soup. Shape meat mixture into balls, brown lightly in skillet. Drain pineapple and save juice. Top browned meat balls with pineapple chunks, and green pepper. Simmer slightly. Combine cranberry sauce, pineapple juice, sugar, cornstarch, water, vinegar and soy sauce. Pour over mixture. Can be frozen. Simmer or bake 40 minutes.

CALIFORNIA MEAT LOAF

Arlene Mueller

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|----------------------------|-----------------------------|
| 1 (8 oz.) can tomato sauce | 1 C. cottage cheese |
| 2 eggs | 1½ lbs. ground beef |
| 1 C. cracker crumbs | ¼ C. green pepper (chopped) |
| ½ C. chopped onion | Salt |
| ½ tsp. garlic salt | ¼ C. parmesan cheese |

Combine eggs, cracker crumbs, tomato sauce, ground beef, onion, green pepper, garlic and salt. Mix well. Put half in 8x8-inch pan. Put cottage cheese in middle, mix remaining ingredients and put on top. Put remaining meat mixture over this. Bake in 350° oven for 1 hour. Let stand a few minutes before cutting.

EVERYDAY MEAT LOAF

Lorna Neil

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|---------------------|-----------------|
| ⅔ C. oatmeal | ¼ C. onion |
| 1 C. milk | 1 tsp. salt |
| 1½ lbs. ground beef | 1/8 tsp. pepper |
| 2 beaten eggs | ½ tsp. sage |

SAUCE:

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|------------------|--------------------|
| 3 T. brown sugar | ¼ tsp. nutmeg |
| ¼ C. catsup | 1 tsp. dry mustard |

Put meat in mixing bowl and add all the rest and mix well. Put in single loaf pan or in individual loaves. Cover with following sauce before baking in 350° oven for 45 minutes to 1 hour. Mix sauce of brown sugar, catsup, nutmeg and mustard; mix well.

EVERY DAY MEAT LOAF

Maggie Mennenga

2/3 C. dry bread crumbs
1 C. milk
1 1/2 lbs. ground beef
2 eggs (beaten)

1/4 C. chopped onion
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. sage

Soak bread crumbs in milk. Add eggs, meat, onions and seasoning. Mix well. Form into loaf. Cover loaf with the following sauce: Combine 3 T. brown sugar, 1/4 C. catsup, 1/4 tsp. nutmeg, 1 tsp. dry mustard. Bake in moderate oven of 350° for 45 minutes.

MEATBALLS AND SPAGHETTI

Jerry Ketterer

1/2 C. onions (chopped)
1 1/2 lbs. hamburger
1/2 lb. ground pork
1 egg (beaten)

1/2 C. cracker crumbs
Pinch of oregano
Salt and pepper to taste
Powdered garlic to taste

SAUCE:

2 cans tomato paste
1 large can tomato juice
1/2 C. chopped onion

Garlic powder to taste
1 T. chili powder (opt.)

Mix ingredients together and roll into small meatballs and fry in hot fat until brown.

For Sauce: Combine ingredients and drop meatballs into sauce. Add water to cover. Refrigerate overnight. Cook the next day.

STOVE TOP MEAT LOAF

Blanche Evans

2 lbs. lean ground beef
1/2 C. rolled oats
1 egg
2 T. Worcestershire sauce

2 T. A-1 Sauce
1 tsp. hot pepper sauce (opt.)
1 (No. 2) can tomato sauce
2 packets sugar substitute (opt.)

Combine ground beef, oats, egg and sauce. Make a round rather flat meat loaf. Brown meat loaf on both sides in nonstick skillet. Combine sauce and sugar; pour over meat loaf and cook slowly on low heat until done, about 1-1 1/2 hours. Serves 8; 233 calories per serving.

PHEASANT IN CREAM SAUCE

Joyce A. Arends

1 pheasant (cut into serving pieces)
Flour (seasoned with salt and pepper)
2 T. margarine
1 T. cooking oil
1/3 C. wine

1 C. fresh mushrooms (sliced)
1/8 tsp. crushed rosemary
1 C. heavy cream
1 C. chicken bouillon

Roll pheasant pieces in seasoned flour and brown in large skillet in margarine and oil mixture over medium heat. Pour the port wine over pheasant and cook over high heat until liquid has reduced to few tablespoons. Add cream, mushrooms, rosemary and bouillon, then cover and simmer until pheasant is tender, about 1 1/2 hours. Serve with buttered rice. Spoon the sauce over rice and pheasant.

BAKED PORK CHOPS

Denise Crook

6-8 chops
1 egg
1 1/2 pkgs. soda crackers

Pepper
Paprika
1/4 C. milk

Beat egg and milk. Crush soda crackers. Season cracker crumbs with pepper and paprika. Dip chops in egg/milk mixture and then in cracker crumbs. Slowly brown in oil in skillet. Drain on paper towels. Place on cookie sheet and bake in the oven at 350° for 45 minutes or until done. (NOTE: Can be adjusted easily to any number of chops. They come out very tender.)

INDONESIAN PORK

Gwen Scoles

3 T. crunchy peanut butter
1/4 C. warm water
1/2 C. chicken broth
2 T. soy sauce
2 T. dry sherry
1 tsp. cornstarch
2 tsp. dark brown sugar
2 tsp. cider vinegar
1/2 tsp. minced fresh ginger
1/2 tsp. sesame oil
1 clove garlic

1/8 tsp. red pepper flakes
(crushed)
1 T. vegetable oil
1/2 lb. lean pork (cut in thin strips)
1/2 green pepper (thinly sliced)
1/4 large head napa cabbage
(sliced)
1/2 C. sliced scallion
1 tomato (cut in wedges)
2 C. hot cooked rice

Mix peanut butter and water. Stir in next 10 ingredients. In wok or large skillet heat oil. Add pork and stir-fry 2 minutes. Add carrots and pepper strips and fry 3 minutes. Add cabbage and scallion, stir-fry 1-2 minutes until cabbage wilts. Add peanut sauce and cook until thickened. Stir in tomato wedges. Serve over rice.

PORK CHOPS ON RICE

Blanche Evans

6 pork chops (1½ lbs. trimmed)
Salt and pepper
1½ C. pkg. precooked rice

1 C. orange juice
1 (10½ oz.) can condensed
chicken with rice soup

Season chops with salt and pepper. Brown in non-stick pan. Place rice in 9x13-inch baking dish. Pour orange juice over rice. Arrange pork chops over rice. Pour undiluted chicken soup over all. Cover with foil and bake for 45 minutes at 350°; uncover and bake 10 minutes longer. Calories per serving - 225.

SAUERKRAUT AND NOODLES

Karen Peverill

1 (8-10 oz.) pkg. noodles
1 (8 oz.) carton sour cream
1 (16 oz.) can sauerkraut

Salt and pepper to taste
Sausage and pork chops

Cook noodles until almost done; drain. Place in a casserole dish and add sour cream; mix. Add sauerkraut, salt and pepper; mix well. (You can add more sauerkraut if you like.) Place sausage patties or pork chops on top and bake for approximately 1½ hours or until meat is done in 325° oven. Also good warmed up.

SPANISH PORK CHOPS

Jo Funk

4 chops (1-inch thick)
4 slices onion
Salt and pepper to taste

4 T. ketchup
½ C. diluted vinegar or sweet
pickle juice

Place chops in shallow baking pan. Sprinkle with salt and pepper. Place slice of onion on each chop. Top with ketchup. Pour vinegar around chops. Bake 1 hour in 350° oven. Serves 4.

SWEET AND SOUR PORK OR CHICKEN

Betty Bradfield

1 can pineapple rings
1 C. sugar
2 T. cornstarch
¾ C. cider vinegar

1 T. soy sauce
¼ tsp. ginger
1 chicken bouillon cube
1 green pepper

Drain pineapple. Add water to make 1¼ C. Combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger and bouillon cube. Bring to boiling, stirring constantly. Boil 2 minutes. Pour over browned chicken or browned pork. Bake uncovered for 30 minutes. Add pineapple rings and green pepper and bake 30 minutes more or until meat is tender. Serve over rice.

SWEET-SOUR PORK

5-6 lbs. pork chops

½ C. flour

Salt and pepper to taste

2 C. onion rings

2 C. celery

2 C. green pepper

½ C. ketchup

2 T. sweet pickle juice

2 T. Worcestershire sauce

¾ C. white sugar

¾ C. water

Trim fat and flour pork chops and place in 3 qt. baking dish. Cover with vegetables. Mix ketchup, pickle juice, Worcestershire sauce, sugar and water together. Pour mix over and cover. Bake at 300° oven for 3 hours, covered, and 1½ hours uncovered.

BARBECUE SAUCE FOR RIBS

Diane Slattenow

4 T. butter

6 T. flour

½ C. catsup

½ C. Worcestershire sauce

½ C. vinegar

¼ tsp. cayenne pepper

1 tsp. salt

8 T. brown sugar

2 cans tomato paste

1 C. water

1 medium onion

Mix above ingredients together. Brown ribs in oven and pour sauce over ribs. Bake in 300°-350° oven for 1 hour or so. Leave ribs in sauce overnight and finish baking until done. Add more water if it gets too thick.

BARBECUE RIBS

Susie Musch

1½ C. catsup

½ C. brown sugar

1 tsp. salt

1 tsp. chili powder

⅓ C. Worcestershire sauce

2 T. vinegar

2 C. water

3 lbs. country-style ribs

½ C. chopped onion

Place about 3 lbs. country-style ribs in pan. Do not cover. Sprinkle chopped onion over ribs. Bake in 450° oven for 30 minutes. Mix the remaining ingredients together and bring to boil. Pour over ribs. Bake at 350° for 1-1½ hours or until tender.

OVEN BARBECUED RIBS

Joy Fix

3-4 lbs. spare ribs or loin back ribs
(cut in pieces)

1 lemon (thinly sliced)
1 large onion (thinly sliced)

BASTING SAUCE:

1 C. catsup
1 tsp. chili powder
1½ C. water

½ C. Worcestershire sauce
1 tsp. salt
2 dashes Tabasco sauce

Salt ribs; place in shallow roasting pan, meaty side up. Roast at 450° about 30 minutes. Drain excess fat from pan. Top each piece of ribs with a slice of unpeeled lemon and a slice of onion. Make basting sauce.

For Sauce: Combine remaining ingredients. Bring to boil. Pour over ribs. Lower temperature control to 350°. Bake until well done, about 1½ hours. Baste ribs with the sauce every 15 minutes. If sauce gets too thick add more water.

BAR-B-QUED BEEF

Cindy Mohling

2 (3-4 lbs. ea.) roasts
1 can tomato soup
1 (14 oz.) ketchup
1 C. water
2 T. lemon juice
2 T. Worcestershire sauce

2 T. brown sugar
½ tsp. dry mustard
Onion (as desired)
Salt (as desired)
4 bay leaves

Cook meat long and slow. Remove and cut up. Simmer sauce in pan for ½ hour. Add beef and simmer 1 hour.

PRIME RIB ROAST

Jackie Fischels

2-6 lb. rib beef roast or rolled
boneless roast

1 pkg. au-jus gravy mix
Salt and pepper

Preheat oven to 375°. Roast should be at room temperature for at least 1 hour prior to cooking. Season well with salt and pepper. Place roast in uncovered pan and put in oven. Cook for 1 hour. Turn off oven and leave roast in but Do Not Open Oven. When ready to serve turn oven on and cook at 375° for 35 minutes more for rare roast, 40 minutes for medium and 45 minutes more for well done. This roast can be cooked several hours ahead of time for the first cooking. Do not open the oven until you are ready to serve. Then take the package of au-jus and add to pan drippings from roast, add mushrooms if desired.

SWEET AND SOUR POT ROAST

Lucile Brown

4 lb. chuck or rump roast
1 T. fat
2 onions (sliced thin)
¼ tsp. pepper
1 tsp. salt

6 whole cloves
⅓ C. honey
½ C. bottled lemon juice
⅓ C. sugar

Soften onions over medium heat in hot fat. Use Dutch oven, heavy skillet or kettle with tight fitting lid. Brown meat slightly on all sides. Add salt, pepper and cloves. Pour honey, sugar and lemon juice over meat. Cover tightly. Simmer slowly over low flame or in 300° oven about 3-3½ hours or until tender. Slice thinly. Pour gravy over meat, rice or noodles.

SALAMI

Paula Tann

2 lbs. lean ground beef
¼ tsp. pepper
¾ C. water
2 T. Morton Tender Quick

1 tsp. salt
1 T. liquid smoke
1/8 tsp. garlic powder (or more)
1 T. dry mustard

Mix well with spoon and shape into salami (two rolls). Wrap securely in heavy tin foil and refrigerate for 24 hours. Then bake on cookie sheet at 350° for 1 hour. When done prick with fork to drain off fat. Rewrap in foil and chill.

DAD'S BEEF SALAMI

Sharon Sholley

2 lbs. lean ground beef
1 C. water
1-2 tsp. mustard seed or dry mustard
1½ tsp. liquid smoke

½ tsp. pepper
¼ tsp. garlic powder
2½ tsp. curing salt

Mix all ingredients, shape into 2-3 rolls. Wrap in foil and twist ends to seal. Put into refrigerator for 24 hours. Then put onto cookie sheet with sides and bake 1½ hours in a 350° oven. Remove. Punch holes into foil and drain or rewrap. Refrigerate for 24 hours before eating. Slice and serve. Rolls can then be frozen if desired. (NOTE: My dad used to make this when I was a kid and it is very good. It's better than store bought salami!)

HOME-MADE SUMMER SAUSAGE

Frieda E. Clements

2 lbs. ground beef
1 C. water
2 T. Morton Tender Quick curing salt
½ tsp. liquid smoke
1 tsp. black pepper

½ tsp. brown sugar
1 T. mustard seed (opt.)
¼ tsp. onion powder
1/8 tsp. garlic powder

Preheat oven to 300°. Mix well and shape into 2 rolls about 10-inches long. Wrap in Saran Wrap and put in refrigerator for 24 hours. Unwrap and place on broiler pan and bake for 1 hour turning once.

SUMMER SAUSAGE

Lelia Purdy

2 lbs. hamburger
2-2½ tsp. curing salt
¼ tsp. onion salt

1 C. water
2 tsp. liquid smoke
1/8 tsp. garlic powder

Mix with hands, divide in 3 parts. Shape into 3 rolls, wrap in plastic wrap. Refrigerate for 24 hours. Remove from wrap and palm on pan, then bake 1 hour at 325°. It will be red when done baking but will be done. Then refrigerate and eat when cool.

SAUSAGE PILAF WITH LEMON

Sandra Warnke

½ lb. Italian sweet sausage (casings removed)
2 T. olive oil
2 T. margarine
1 medium onion (finely chopped, ½ C.)
1 clove garlic (chopped)
½ medium sweet red pepper (chopped, ¼ C.)

1 small celery stalk (diced ⅓ C.)
1 T. grated lemon rind
3 T. lemon juice
2 C. chicken broth
1 C. long-grain rice
½ C. grated parmesan cheese
¼ C. chopped green onion
½ medium sweet green pepper (chopped, ¼ C.)

Saute sausage in olive oil in 10-inch skillet, breaking up with wooden spoon, until no longer pink. Remove with slotted spoon to paper towel. Drain all but 2 T. drippings. Add butter to remaining drippings in skillet. Add onion, garlic, green and red pepper and celery. Saute until tender, about 5 minutes. Return sausage to skillet. Reserve lemon rind. Add juice and broth to sausage. Bring to boiling. Stir in rice with fork. Lower heat; cover and cook 20 minutes or until liquid is absorbed and rice is tender. Stir in cheese. Top with green onion and rind. Serves 4.

BEEF STEAK-POTATO SCALLOP

Caryl Beinfang

1 lb. beef round steak (1-inch thick)
Flour
3 T. shortening
3 small onions (thinly sliced)
3 T. flour
1½ tsp. salt
Dash garlic salt

¼ tsp. pepper
Dash thyme
2 C. water
3 medium potatoes (thinly sliced)
Salt
Paprika

Heat oven to 350°. Cut meat into 1-inch cubes, coat with flour. Melt shortening in skillet; brown meat. Add onion; cook and stir until onion is tender. Pour into ungreased 2 qt. casserole; sprinkle with 3 T. flour, 1½ tsp. salt, the pepper, thyme and garlic salt. Pour water over mixture. Cover; bake 45-60 minutes or until meat is tender. Increase oven temperature to 450°. Arrange potatoes on meat; sprinkle with salt and paprika. Bake uncovered about 30 minutes longer or until potatoes are tender. Serves 4-6.

BEEF STRIPS IN SOUR CREAM

Floy Harmsen

1 large onion (chopped)
2 T. butter or margarine
2-3 C. julienne strips or cooked
beef pot roast

2 (8 oz. ea.) cans spaghetti sauce
with mushrooms
1 C. sour cream
Hot buttered noodles

Saute onion in butter or margarine in large electric skillet; add beef and brown lightly. Stir in spaghetti sauce; simmer for 5 minutes. Stir in sour cream; heat but do not boil. Serve over hot buttered noodles.

BEEF STROGANOFF

Friend

1 C. butter
1½ C. onion (chopped)
2 (4 oz. ea.) cans mushrooms (pieces
or whole)
3½ lbs. sirloin (cut into 1-inch
squares)
3 cubes beef bouillon in 3 C. hot water

1½ tsp. salt
1 can tomato paste
2 tsp. Worcestershire sauce
1 C. sour cream
1½ C. Half 'N Half
Minute Rice or noodles

Melt ½ C. butter in a frying pan. Add the onions and saute until golden brown. Remove the onions and brown beef cubes which have been floured. Place in a Dutch oven, the browned beef, onions, salt and beef bouillon liquid. Cover and simmer until tender (325° for 1½ hours). Add tomato paste, Worcestershire sauce, sour cream, Half 'N Half, and mushrooms. Serve over Minute Rice or noodles.

BEEF TIPS AND NOODLES

Charli Pals

12 oz. frozen noodles
1-1½ lbs. boneless sirloin (cut into
1-inch cubes)
2 cans beef consomme
2-3 onions (chopped)

½ C. mushrooms
½ C. red wine
2 tsp. basil
1 tsp. thyme

Prepare noodles per package directions. Cook beef and mushrooms in broth and wine for about 30 minutes. Stir in onion and seasonings. Heat an additional 5 minutes. Spoon over noodles and serve. (NOTE: Beef should be cooked until fork tender.)

EASY BEEF DINNER

Debbie Cox

Piece of round or sirloin steak
1 can tomato soup
1 can beef gravy
Pinch of salt
½ can water

1 pkg. dry onion soup
1 T. (rounded) brown sugar
1 tsp. dry mustard
1 tsp. chili powder

Place raw beef in roasting pan. Mix remaining ingredients in saucepan and heat until well mixed. Pour over meat. Cover pan and bake at 325° for 3 hours.

EASY MINUTE STEAK

Arlene Mueller

6 minute steaks
1 can cream of mushroom soup or
cream of celery soup

1 can milk
3 potatoes (sliced)
1 onion (sliced)

Brown steak; drain grease. Add soup and milk; slice potatoes and onion. Put in pan and cook until potatoes and onion are done.

GRILLED STEAK STRIPS

Rita Gullord

2 lbs. steak strips (minute or round)
½ C. oil
½ C. soy sauce

½ C. orange juice
2 tsp. sugar
¼ tsp. nutmeg

Marinate steak in above ingredients for 3 hours. Cook approximately 10 minutes on grill.

ITALIAN-STYLE ROUND STEAK

Donna Shock

2 lbs. round steak (1-inch thick)
Salt, pepper, and garlic powder
¼ C. flour
3 T. oil
1 (6 oz.) can tomato paste
1½-1¾ C. water
½ tsp. salt

Dash of pepper
1 bay leaf
¼ tsp. sugar
¼ tsp. oregano
1 large onion (sliced)
1 green pepper (sliced into rings)

Cut steak into serving pieces; remove fat. Sprinkle with salt, pepper and garlic powder. Pound flour into steak. Heat oil in large skillet; brown steak. Remove and put in casserole. Pour oil from skillet. Mix tomato paste, water and seasonings; heat in same skillet. Arrange onion and green peppers over meat. Pour tomato mixture over all. Cover tightly. Bake in 325° oven for 1 hour and 30 minutes to 2 hours or until meat is fork tender. Add small amounts of water during baking period if necessary to keep liquid from becoming too thick. Serves 4-6.

PEPPER STEAK

Nona Christopher

1 lb. chuck or round steak
¼ C. soy sauce
1 clove garlic or garlic salt
½ tsp. ginger
Mushrooms
2 tomatoes (wedged)

¼ C. oil
1 C. green onions (chopped)
1 C. green peppers (cut up)
6 stalks celery
1 T. cornstarch
1 C. water

Slice meat in 1/8-inch strips (easier if partly frozen). Combine soy sauce, garlic and ginger and add meat and set aside while preparing vegetables. Heat oil in large skillet. Add meat and toss over high heat until browned. Taste, if not tender cover and simmer 30 minutes over low heat. Turn heat up and add vegetables. Toss until tender-crisp (10 minutes). Mix cornstarch with water. Add to meat mixture. Stir until thickened.

ROLL UP ROUND STEAK

Jo DeJaeger

Pound a round steak and spread mustard lightly over one side. Top this with strips of bacon to cover. Sprinkle a package of French onion soup mix over bacon. Roll up steak like a jelly roll and tie so it won't unroll. Put heavy aluminum foil on a cookie sheet. Place the steak roll on it. Put a can of golden mushroom soup over the steak. Wrap foil all around steak so it can't leak juices. Bake in 325° oven for 3 hours. When baked, pour off juice from one end. This steak may also be cooked on a covered outdoor grill.

ROUND STEAK

Jean Zimmerman

1 lb. round steak (cubed)
½ C. chopped onion
1 C. diced celery
4-5 large potatoes (cubed)

½ C. grated cheddar cheese
1 C. cream of mushroom soup
½ soup can water
Salt and pepper to taste

Brown meat with onions. Add celery, simmer until partly done. Arrange potatoes and meat mixture in layers in 1 qt. casserole, topping each layer with cheese. Combine soup and water and pour over mixture. Bake at 350° for 1 hour and 30 minutes.

RUSSIAN BEEF STROGANOFF

Diana Sidler

1 T. flour
1 tsp. salt
1 lb. beef sirloin (cut in ¼-inch strips)
2 T. butter
1 C. thinly sliced mushrooms
½ C. chopped onions
1 clove garlic (minced)

2 T. butter
3 T. flour
1 T. tomato paste
1¼ C. beef stock or 1 can condensed beef broth
1 C. dairy sour cream
2 T. cooking sherry

Combine 1 T. flour and salt; dredge meat in mixture. Heat skillet, then add 2 T. butter. When melted, add sirloin strips; brown quickly on all sides. Add mushroom slices, onion and garlic; cook 3-4 minutes until onion is barely tender. Remove from pan to plate. Add 2 T. butter to pan drippings. When melted, blend in 3 T. flour, add tomato paste. Now slowly pour in cold meat stock. Cook and stir until thickened. Return browned meat and mushrooms to pan. Stir in sour cream and cooking sherry; heat briefly. Keep warm over hot water. Serve over rice or noodles.

SALISBURY STEAK

Donna Shock

1 lb. ground beef
½ C. catsup
2 T. vegetable flakes

1 T. Worcestershire sauce
1 tsp. prepared mustard
½ C. water

Brown ground beef patties. Mix remaining ingredients. Pour sauce over meat and simmer for 30 minutes.

SALISBURY STEAK BAKE

Rita Gullord

1 can Campbell's golden mushroom
soup
1½ lbs. ground beef (can use 1 lb.)
½ C. fine dry bread crumbs

Dash of pepper (1/8-¼ tsp.)
1 egg (slightly beaten)
¼ C. finely chopped onion

Mix thoroughly ¼ C. soup with all the other remaining ingredients. Shape into 6 patties and place in shallow baking pan (9x13x2-inch). Bake at 350° for 30 minutes. Spoon off fat. Mix the rest of the soup, ⅓ C. water, and pour over the meat.

SIMPLY ELEGANT STEAK AND RICE

Deb McIlhon

1½ lbs. tenderized boneless beef
round steak
1½ T. vegetable oil
2 large onions (cut 1-inch slices,
separated into rings)

1 (4 oz.) can sliced mushrooms
(drained, save liquid)
1 (10¾ oz.) can condensed cream
½ C. dry sherry
1½ tsp. garlic salt
3 C. hot cooked rice

Cut steak into thin strips. In a large skillet (ovenproof if desired), brown meat in oil, using high heat. Add onions, saute until tender-crisp. Blend soup, sherry, liquid from mushrooms and garlic salt. Pour over steak; add mushrooms. Reduce heat; cover and simmer for 1 hour or until tender or bake in a 350° oven for 1 hour. Serve over rice. (NOTE: Super easy and delicious! You can freeze leftovers.)

SHERRY BEEF

Dorothy Ernster

3 lbs. stewing beef
1 envelope Lipton Onion soup mix
8 oz. mushrooms (fresh or canned)

2 cans mushroom soup
¾ C. sherry (liquor store sherry)

Mix and bake at 350° covered for 4 hours. Serve over rice or biscuits.

A pinch of salt added to very sour fruit while cooking will greatly reduce the quantity of sugar needed to sweeten them.

SUPPER STEAK

Debbie Cox

1 ½-2 lbs. round steak
Flour
Salt and pepper
2 T. oil

1 med onion (chopped)
1 C. cooking wine
1 can mushroom soup
½ can water

Cut the steak into serving pieces, roll in flour, salt and pepper. Brown slowly in oil; remove steak. Cook onions until tender. Place steak and onions in shallow baking dish. Add wine, cover and bake 1 hour at 350°. Add soup and water and bake 45 minutes longer. Thicken for gravy.

SWISS STEAK

Donna Stevens

¼ C. flour
1 tsp. salt
¼ tsp. pepper
1 lb. beef round steak (about ¾-inch thick)

1 (16 oz.) can tomatoes
½ C. beef broth
2 C. peeled, sliced carrots

Combine flour, salt and pepper. Coat steak with seasoned flour. With wooden mallet, pound meat between waxed paper until it's ½-inch thick. Cut into 6 serving pieces. Heat oil in large skillet. Brown steak well on both sides. Move to one side of skillet to saute onions until tender. Add tomatoes and broth. Cover and simmer 1 ½ hours. Add carrots; cover, simmer ½ hour, or until meat and carrots are tender.

COWBOY STEW

Ellie McGowan

In large pot, dice and boil 3-4 medium potatoes and 1 medium onion, like making potato soup. Add 1 can corned beef to mixture and let boil for about 1-2 minutes. Take 1 tube of biscuits and take each individual uncooked biscuit, cut in half, then thin it out by pulling each side. Place on top of soup mixture. Do this until all top is covered. Cover and let simmer until biscuits are done. Remove lid and steam for another minute. Then take these and set on separate plate until all the tube is done. Very tasty and quick meal!

Whipped cream will stay firm longer if you use powdered sugar instead of granulated.

DELICATE OXTAIL STEW

Marian Gray

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|------------------------------------|------------------------------------|
| 2½ lbs. oxtails | 1 carrot (peeled and quartered) |
| 3 T. all purpose flour | 1 clove garlic (minced or pressed) |
| Salt and black pepper | 3 parsley sprigs |
| 2 T. oil | 1 small bay leaf |
| 2 (10½ oz. ea.) cans beef broth | 1 C. each sliced carrots and |
| ½ C. water | leeks or green onions |
| ½ C. each chopped onion and tomato | |

Wash oxtails. Pat dry with paper toweling. Combine flour, salt and black pepper. Coat oxtails in mixture. In Dutch oven, brown oxtails in the heated oil, stirring until browned on all sides. Drain fat. Add broth, water, onion, tomato, quartered carrot, garlic, parsley and bay leaf. Add sliced carrots, salt and black pepper to taste. Simmer 10 minutes. Add leeks or green onions. Simmer 10 minutes longer or until vegetables are tender.

GINGER BEEF STEW

Diana Sidler

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|-----------------|------------------------------------|
| 1 lb. stew beef | 1 medium onion (chopped) |
| 1½ T. flour | 3 large carrots (sliced) |
| 2 T. oil | 3 large potatoes (cut into chunks) |
| ½ tsp. ginger | 1 (10½ oz.) can beef broth |
| ¼ tsp. thyme | 1 (10½ oz.) can water |
| 1 bay leaf | |

Coat beef in flour, brown in oil, stir in ginger and thyme. Add broth, carrots and potatoes; bring to boil. Reduce heat to simmer, cover and let simmer 1½ hours or until meat is tender. Remove bay leaf before serving. Serves 4.

NO PEEK STEW

Pat Woolman

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|---------------------|--------------------------|
| 1 lb. meat cubes | 1 C. water |
| 3 potatoes (diced) | 2 T. Minute Tapioca |
| 4 carrots (diced) | Salt and pepper to taste |
| 1 slice bread cubes | 4 celery (diced) |
| 2 C. tomato juice | |

Mix all together, cover and bake 5 hours in a 250° oven. NO PEEKING!

OLD TIME BEEF STEW

Susie Musch

- | | |
|-----------------------------|----------------------------|
| 2 lbs. stew beef | 1 T. salt |
| 2 T. Crisco shortening | 1 tsp. sugar |
| 1 big onion (sliced) | ½ tsp. pepper |
| 4 C. boiling water | ½ tsp. paprika |
| 1 T. lemon juice | 2 bay leaves |
| 1 tsp. Worcestershire sauce | Dash of allspice or cloves |
| 1 garlic clove | |

Melt shortening in large pot and brown meat. Add all the rest of the ingredients. Gently cook (simmer) for 2 hours. Add 6-8 carrots, cut into bite-size pieces; 1 lb. small white onions (opt.); diced potatoes and a bag of frozen mixed vegetables (opt.). Simmer 30-45 minutes longer. Discard bay leaves!!

For Gravy: Pour ½ C. cold water into shaker. Add ¼ C. flour. Shake. Remove pot from heat, push vegetables and meat to one side. Stir in mixture. Cook until gravy thickens and boils. This recipe can be adopted to a crock pot too.

OVEN STEW

Paula Sash

- | | |
|------------------------|---------------------|
| 1 lb. meat | 1 onion |
| 3 medium size potatoes | Seasonings to taste |
| 3 carrots | 1 pkg. frozen peas |

Cut up potatoes, carrots, onions and combine with meat and seasonings in a large casserole. Put package of frozen peas on top. Do Not Stir! Cover and cook at 250° for 4 hours. Any kind of meat is good even chunks of hamburger. Cut it up in bite-size chunks.

OVEN STEW

Bev Smock

- | | |
|-----------------------------------|------------------------------|
| 1 lb. hamburger (brown and drain) | 1 can tomato soup |
| 2 medium onions (chopped) | 1 can cream of mushroom soup |
| 2 pieces celery (cut fine) | ½ C. water |
| 4-6 medium potatoes (cut fine) | Salt and pepper |

Mix all these together. Bake in a covered pan for 1-1½ hours between 350°-400°.

OVEN STEW

Sandy Walters

3 lbs. stew meat
3 medium potatoes
2 medium onions
1 C. water
3 tsp. salt

1 C. chopped celery
6 medium carrots
3 medium vegetables and juice
1 tsp. sugar
3 T. Minute Tapioca

Combine all ingredients in a roaster pan. Cover and cook at a 250° oven for 5 hours. Do Not Peek or stir until the 5 hours are up.

OLD FASHIONED OVEN STEW

Mildred Hagenow

1½ lbs. cubed beef
1 good sized onion (cut in pieces)
3 T. Minute Tapioca
1 C. tomato juice
Salt and pepper to taste

3-4 potatoes (cut in chunks)
3-4 carrots (cut in chunks)
Several stalks of celery (cut in pieces)

Saute beef in a little shortening until red disappears and is slightly browned. Add ½ C. water. Mix with rest of ingredients. Pour in large ungreased casserole, cover and bake 4 hours in a 300° oven.

PHEASANT STEW

Joyce A. Arends

1 pheasant (cut into pieces)
1 small onion (cubed)
1 C. celery with leaves
2 chicken bouillon cubes
1 medium onion (chopped)
½ tsp. poultry seasoning

2-3 raw potatoes (chopped or diced)
2 carrots (shredded or chopped)
½ C. celery (chopped)
1 T. chopped parsley

Put first 4 ingredients in pan with water to cover; bring to boil, covered. Simmer until meat is tender about 1½-2 hours. Cool the meat and strip from bones. Save 2½ C. of broth, season and thicken with flour to make gravy (make gravy thick). Cook in separate pan the rest of the ingredients. Drain and add vegetables to pheasant and gravy. Grease and bake in 1½ qt. casserole and place mixture. Cover and bake in 350° oven for 45 minutes. Uncover and cook. Serve with hot buttered rolls.

VEAL SCALLOPINI

Floy Harmsen

2 lbs. veal shoulder

½ C. flour

1 onion

1 clove garlic

¼ C. fat

Pepper to taste

1 C. sliced mushrooms

1 tsp. salt

1 tsp. sugar

1 can tomato soup

1 can water

Cut veal in 2-inch squares. Dredge with flour. Mince onion and garlic. Cook veal, onion and garlic in fat until veal is browned. Add remaining ingredients (to can of soup add water as directed). Turn into casserole. Cover. Bake in moderate oven (350°) for 2 hours. Serves 6.

1 C. sliced mushrooms
1 tsp. salt
1 tsp. sugar
1 can tomato soup
1 can water
1/2 tsp. oil

2 lbs. wild mushrooms
1 C. water
1/2 tsp. salt
1/2 tsp. sugar
1/2 can tomato soup
1/2 can water
1/2 tsp. oil

Preheat oven to 350°. In a large pot, sauté mushrooms in oil until they are browned. Add remaining ingredients (to can of soup and water in hot pot) and bring to a boil. Simmer for 10 minutes. Turn into casserole. Bake in moderate oven for 30 minutes. Serve with rice.

1/2 lb. pork chops
1/2 lb. pork tenderloin
1 T. minced onion
1 C. tomato juice
Salt and pepper to taste

1/2 lb. pork chops
1/2 lb. pork tenderloin
1 T. minced onion
1 C. tomato juice
Salt and pepper to taste

Soak lamb in a little sherry wine for 10 minutes. Drain and pat dry. In a large pot, sauté lamb in oil until browned. Add remaining ingredients (to can of soup and water in hot pot) and bring to a boil. Simmer for 10 minutes. Turn into casserole. Bake in moderate oven for 30 minutes. Serve with rice.

PREASANT STEW

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1/2 lb. pork chops
1/2 lb. pork tenderloin
1 C. tomato juice
1/2 can tomato soup
1/2 can water
1/2 tsp. oil

1/2 lb. pork chops
1/2 lb. pork tenderloin
1 C. tomato juice
1/2 can tomato soup
1/2 can water
1/2 tsp. oil

Preheat oven to 350°. In a large pot, sauté pork in oil until they are browned. Add remaining ingredients (to can of soup and water in hot pot) and bring to a boil. Simmer for 10 minutes. Turn into casserole. Bake in moderate oven for 30 minutes. Serve with rice.

Salads and Dressings



SALADS AND DRESSINGS

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-SALADS-

APRICOT SALAD

Gladys VanDeest

- | | |
|---|---------------------|
| 1 (No. 2) can crushed pineapple
(heated) | 1 pkg. cream cheese |
| 1 small box apricot Jello | 5 T. milk |
| | 1 pkg. Dream Whip |

Heat pineapple; add Jello and dissolve. Let cool but not set. Add cream cheese to which milk has been added; mix well. Add Dream Whip which has been beaten. Fold in.

APRICOT SALAD

Pauline Fischels

- | | |
|--|--|
| 1 (3 oz.) pkg. apricot Jello | 1 (8 oz.) pkg. cream cheese |
| $\frac{3}{4}$ C. sugar | 1 large jar junior size apricot
tapioca baby food pudding |
| 1 flat can crushed pineapple
(do not drain) | 1 small Cool Whip |

Combine dry Jello, sugar, pineapple in pan. Bring to a boil over medium heat. Remove from heat. While cooling, mix cream cheese, baby food pudding until smooth. Combine with cooled Jello and fold in Cool Whip. Refrigerate.

QUICK CHERRY SALAD

Alice Daily

- | | |
|----------------------|----------------------|
| 2 pkgs. cherry Jello | 1 C. cold water |
| 2 C. hot water | 1 can cherry pie mix |

Dissolve Jello in hot water; add cold water. Stir in pie mix. Pour into dish. Sprinkle with nuts or top with whipped cream.

CHRISTMAS SALAD

Arlene Lienhard

- | | |
|--|-------------------------------|
| 1 box instant pistachio pudding | 1 (8 oz.) container Cool Whip |
| 1 (20 oz.) can crushed pineapple
with juice | Cut up cherries |

Mix together pudding and pineapple. Then add Cool Whip and cherries. Refrigerate overnight.

CINNAMON APPLESAUCE SALAD

E. Marie Pedersen

- | | |
|----------------------------------|---------------------------|
| 2 pkgs. lemon Jello | ½ C. red cinnamon candies |
| 2 C. boiling water | 2 C. applesauce |
| 1 T. lemon juice | ¼ C. milk or cream |
| 2 (3 oz. ea.) pkgs. cream cheese | 2 T. salad dressing |

Dissolve cinnamon candies and Jello in boiling water. Stir in lemon juice and applesauce. Chill until partially set. Blend remaining ingredients (cream cheese, milk, and salad dressing). Spoon over Jello mixture. Swirl through salad to give marble effect.

CINNAMON APPLESAUCE SALAD

Arlene Mueller

- | | |
|---------------------------|-----------------------------------|
| ½ C. red cinnamon candies | 2 (3 oz. ea.) pkgs. lemon gelatin |
| 2 C. boiling water | 2 C. applesauce |

Add boiling water to candy and gelatin. Stir to dissolve. Stir in applesauce. Pour into solid type mold. Chill. Serves 9.

CARROT AND APPLE SALAD

Jo Funk

- | | |
|-----------------------------|--------------------------|
| 2 large carrots (grated) | ¼ C. raisins (opt.) |
| 2-3 unpeeled apples (diced) | ¼ C. chopped nuts (opt.) |
| 1 C. diced celery | ¼-½ C. mayonnaise |

Toss all ingredients together and chill until serving time.

CONFETTI SALAD

Carlene Lawrence

- | | |
|-----------------------------------|--------------------------------------|
| 1 pkg. red Jello | ½ C. salad dressing |
| 1 pkg. green Jello | 1 C. Cool Whip |
| 1 C. miniature marshmallows | 1 small can fruit cocktail (drained) |
| 1 lb. cottage cheese (small curd) | |

Dissolve each Jello in 1 C. hot water. Pour into two 5x8-inch pans. When set, cut in cubes. Fold in remaining ingredients and chill.

COTTAGE CHEESE SALAD

Elaine Happel

- | | |
|--------------------------------|-----------------------------|
| 1 small carton cottage cheese | 1 can mandarin oranges |
| 1 (3 oz.) pkg. orange Jello | 1 carton Cool Whip |
| 1 medium can crushed pineapple | 1 C. miniature marshmallows |

Sprinkle dry Jello over cottage cheese. Stir to dissolve. Add well drained fruits, marshmallows and Cool Whip. Refrigerate.

CRANBERRY SALAD

Elaine Happel

- | | |
|--|---------------------------|
| 1 lb. cranberries (ground) | Pinch of salt |
| 2 C. sugar | 1 C. diced celery |
| 1 pkg. lemon Jello dissolved in 1 C.
of hot water | Nuts |
| | 1 ground apple and orange |

Mix all together. Refrigerate.

CRANBERRY SALAD

Lola Wilson

- | | |
|---|--|
| 1 pkg. cranberries | 1 C. nuts (walnuts, pecans,
cut up) |
| 2 C. sugar | ½ pkg. miniature marshmallows |
| 2 C. grapes, (Tokay, green seedless,
cut up) | ½ pt. whipping cream (whipped) |
| 1 C. pineapple tidbits (drained) | |

Grind cranberries, add sugar. Let stand overnight or at least 2 hours. Drain off liquid. Mix other ingredients together. Add to cranberries and fold in whipped cream last. Let stand for a period before serving.

CRANBERRY SALAD

Edith Cooley

- | | |
|----------------------------------|---|
| 1 can whole cranberries | 1 C. chopped pecans or walnuts |
| 1 (16 oz.) can crushed pineapple | 2 (3 oz. ea.) pkgs. or 1 large
pkg. cherry Jello |
| 1 C. chopped celery | |

Heat cranberries; bring to boiling point. Remove from stove and stir in Jello until dissolved. Add pineapple and juice, celery and nuts. Put in 8x8-inch pan.

CRANBERRY SALAD

Jerry Ketterer

- | | |
|-------------------------------|--------------------|
| 1 pkg. ground cranberries | 1 C. hot water |
| 1 small can crushed pineapple | 1 C. black walnuts |
| 2 oranges | 1 apple |
| 1 pkg. Cherry Jello | 1 C. sugar |

Grind cranberries and oranges. Dissolve Jello in water. Dice apple. Mix all ingredients together and refrigerate.

DUMP SALAD

Katy Buehner

- | | |
|---------------------------------------|----------------------------------|
| 1 can apricot (or cherry) pie filling | 1 (15 oz.) can crushed pineapple |
| 1 (9 oz.) carton Cool Whip | (undrained) |
| 1 can sweetened condensed milk | 1 C. coconut |

Dump and blend together and pour into a 9x13-inch pan and freeze. Remove 15 minutes before serving.

EASY FRUIT SALAD

Arlene Lienhard

- | | |
|----------------------------------|-------------------------------|
| 1 (16 oz.) can fruit cocktail | 1 (3¾ oz.) pkg. instant lemon |
| 1 (15 oz.) can crushed pineapple | pudding mix |
| 2 C. miniature marshmallows | 1-2 C. Cool Whip |

Combine instant pudding mix with fruit cocktail and pineapple, juices included. Fold in marshmallows and Cool Whip. Chill overnight in refrigerator.

EVERLASTING SALAD

Jean Zimmerman

- | | |
|---|-----------------------------------|
| 1 box macaroni rings (boil, rinse and cool) | 1 can crushed pineapple (drained) |
| 6-8 apples (diced, not peeled) | 1½ C. baby marshmallows |
| | 1 C. whipping cream |

Make dressing first by mixing 1 C. sugar, 2 T. flour and 4 beaten eggs; mix well. Add juice of 2 lemons. Cook in double boiler; cool. Put dressing over apples. Add rest of ingredients except cream. Keep in refrigerator until ready to serve, then add whipped cream and a little sugar.

FAVORITE FRUIT SALAD

Margaret Kuriger

- | | |
|-------------------------------|-----------------------------|
| 1 (No. 2½) can fruit cocktail | 1 T. butter |
| 1½ T. flour | 2 T. lemon juice |
| 2 T. sugar | 1 beaten egg |
| Dash of salt | 1 (3 oz.) pkg. lemon Jello |
| 1 (8 oz.) carton Cool Whip | 1 can pineapple tidbits |
| 1½ C. halved fresh grapes | 1 C. miniature marshmallows |

Drain fruit cocktail; combine syrup with flour, sugar and salt. Boil for 3 minutes. While hot, stir in butter, lemon juice, egg. Add lemon Jello dissolved in hot water. Mix well and let cool. Add Cool Whip. Then add the fruit cocktail, pineapple tidbits, grapes and marshmallows. Or you may use any other fruit of your choice.

FRUIT SALAD

Dorothy Sauer

- | | |
|--------------------------------------|--------------------------|
| 1 small pkg. instant vanilla pudding | 3 bananas |
| 1 can mandarin oranges | 1 can cherry pie filling |
| 1 (20 oz.) can pineapple chunks | |

Empty dry pudding in bowl. Drain oranges and pineapple. Take juice and put in pudding mix; beat well. Fold in oranges and pineapple. Add pie filling, mix and refrigerate. Just before serving, add bananas and fold in.

FRUIT SALAD

Paula Sash

- | | |
|--|--|
| 1 box instant lemon pudding | 1 can fruit cocktail (undrained) |
| 2 tsp. lemon juice | 1 (16 oz.) can sliced peaches
(drained) |
| 1 can orange slices (drained) | Bananas (sliced if desired) |
| 1 small can chunk pineapple
(undrained) | |

Mix all together and put in refrigerator for several hours.

Use muffin tins to make large ice cubes for punch bowl. For even larger ice cubes, use Cool Whip containers.

FROZEN FRUIT SALAD

Mildred Bundy

1 T. lemon juice
1 tsp. vanilla
 $\frac{3}{4}$ C. sugar
1 C. sour cream
2 C. Cool Whip (9 oz.)
Dash salt

$\frac{1}{2}$ C. chopped nuts
2 bananas (sliced)
 $\frac{1}{2}$ C. maraschino cherries (cut in half)
1 (13½ oz.) can drained, crushed pineapple

Mix lemon juice, vanilla, sugar, sour cream, Cool Whip and salt together. Add nuts, bananas, cherries and pineapple. Spoon into paper cups and freeze. Serve directly from freezer.

GREEN SALAD

Carol Smith

3 C. hot water
1 pkg. lime Jello
1 (8 oz.) pkg. cream cheese (softened)
2 pkgs. lemon Jello
1 C. cold water

1 (No. 2) can crushed pineapple (including juice)
1 C. finely chopped celery
 $\frac{1}{2}$ C. finely chopped nuts
2 C. whipped cream or Dream Whip

Dissolve Jellos and cream cheese in hot water. Add cold water and pineapple. Let set until it starts to thicken. Add celery, nuts and whipped cream. Let set.

SPICED GRAPE SALAD

Lola Wilson

1 box lemon Jello
1 can spiced grapes

$\frac{3}{4}$ C. stuffed olives (sliced)

Dissolve Jello in 1 C. boiling water. Drain spiced grapes. Use the juice plus enough water to make 1 C.; add to Jello. Cool until Jello starts to set. Add grapes and olives. Pour in a slightly oiled mold. Garnish with mayonnaise if you wish.

ORANGE SALAD

Rita Gullord

1 small pkg. vanilla pudding
1 (3 oz.) pkg. vanilla tapioca pudding
1 (3 oz.) pkg. orange Jello
Small can mandarin oranges

2½ C. hot water
 $\frac{1}{2}$ C. orange juice
2 C. Cool Whip

Put the puddings, Jello, hot water and orange juice into a pan and cook on stove until thick. Cool. Stir in 2 C. of Cool Whip and the can of mandarin oranges, drained. Set in refrigerator.

ORANGE SALAD SUPREME

Georgia Smith

- | | |
|---|----------------------------------|
| 1 pkg. vanilla tapioca pudding | 1 pkg. Dream Whip (prepared) |
| 1 pkg. orange gelatin | or 2 C. Cool Whip |
| 1 pkg. lemon instant pudding | 1 can drained mandarin oranges |
| 2 C. orange juice or part pineapple juice | 1 (15 oz.) can crushed pineapple |

Cook first 4 ingredients until thick and bubbly. Stir constantly or it will scorch. Cool until warm. Add Dream Whip, oranges and pineapple. Chill until set in a mold, dish or pan.

ORANGE SALAD SUPREME

LaVon Benson

- | | |
|------------------------------------|----------------------------------|
| 1 pkg. orange tapioca pudding mix | 3 C. hot water |
| 1 (3 oz.) pkg. orange gelatin | 1 pkg. whipped topping mix |
| 1 pkg. instant vanilla pudding mix | 1 can mandarin oranges (drained) |

Combine the tapioca pudding mix, orange gelatin and vanilla pudding mix with the hot water. Cook until thick and bubbly. Stir constantly as it burns easily. Let cool completely. Fold in whipped topping prepared according to directions on package. Fold in the oranges. Chill until set. Serves 6-8.

PEANUT SALAD

Mildred Hagenow

- | | |
|---------------------------------|---|
| 1 (No. 2) can crushed pineapple | 2 T. (rounded) flour |
| 1 pkg. miniature marshmallows | 1 (9 oz.) carton Cool Whip |
| 1 egg | 1 lb. salted Spanish peanuts with red skins |
| $\frac{2}{3}$ C. sugar | |

Drain pineapple. Cook 1 C. pineapple juice (add water if necessary to make a cupful), egg, sugar, and flour until thick. Cool thoroughly. Then add pineapple, marshmallows and peanuts. Fold in Cool Whip. This is a large recipe and will fill two bowls. Will keep for several days.

A leaf of lettuce dropped into the pot absorbs the grease from the top of the soup.

PINEAPPLE BANANA SALAD

Arlene Mueller

- | | |
|-------------------------------|------------------|
| 1 (3 oz.) pkg. lemon Jello | 1½ C. cold water |
| 1 (3 oz.) pkg. orange Jello | 2 C. hot water |
| 1 large can crushed pineapple | 2 bananas |

Dissolve gelatin in hot water. Add cold water. Let stand until slightly congealed. Add 1 large can drained, crushed pineapple (save the juice). Add 2 sliced bananas. Put in 9x13-inch pan and refrigerate until set. Cover with topping.

TOPPING:

- | | |
|--|--------------|
| 1 C. pineapple juice saved from
crushed pineapple | 1 beaten egg |
| 2 T. flour | ½ C. sugar |
| | 2 T. butter |

Cook until thickened. Cool. When cool add 1 C. whipped cream or prepared whipped topping.

PINEAPPLE AND CHEESE SALAD

Janet Palmer

- | | |
|---------------------|--------------------|
| 1 pkg. lemon Jello | 2 C. boiling water |
| 1 pkg. orange Jello | |

Dissolve Jello in water and add 1½ C. cold water. Add 2 or more sliced bananas, 1 pkg. miniature marshmallows. Let set up in refrigerator.

TOPPING:

- | | |
|--------------|----------------------|
| 1 beaten egg | ½ C. sugar |
| 2 T. flour | 1 C. pineapple juice |
| 2 T. butter | Whipped topping |

For Topping: Cook egg, flour, butter, sugar and pineapple juice until it boils. Cool. Can add some crushed pineapple to this after it cools. Spread over set Jello. Top with whipped topping or 1 C. heavy cream, whipped, and ¼ C. sugar.

PINEAPPLE SALAD

Jean Zimmerman

- | | |
|--------------------------|----------------------------------|
| 3 eggs | Juice from 1 large can pineapple |
| 1 C. sugar | Bananas |
| 2 T. cornstarch or flour | Pineapple chunks |
| 2 T. butter | Spanish salted peanuts |

For Pineapple Dressing: Combine eggs, sugar, cornstarch, butter and juice. Mix until smooth. In a bowl, put one layer of bananas, one layer of pineapple chunks. Spread part of dressing then sprinkle with peanuts. Repeat. Don't overcook your dressing, just make it smooth and a little thick. It gets thicker as it cools.

PINK SALAD

Alyce Klingfus

1 (5 oz.) jar pimienta cheese spread
1 small whipping cream

1 (15 oz.) can crushed pineapple
2-3 C. colored marshmallows

Whip cream and cheese until smooth; add pineapple and marshmallows. Refrigerate until set.

PISTACHIO SALAD

Mickey Gerst

3½ oz. box instant pistachio pudding
13½ oz. can crushed pineapple
and juice

1 C. miniature marshmallows
1 small container Cool Whip

Combine, using pineapple and pudding. Add marshmallows and Cool Whip. Mix well. Refrigerate in 8x10-inch cake pan about 2 hours.

PISTACHIO SALAD

Shirley Schelich

1 small can mandarin oranges
1 small can crushed pineapple
1 small can fruit cocktail (drained)

1 (3 oz.) pkg. pistachio instant
pudding
1 (8 oz.) container Cool Whip

Mix well. May add marshmallows, nuts and/or chopped cherries.

PUDDING-FRUIT SALAD

Rita Gullord

2 cans fruit cocktail (drained)
2 envelopes Dream Whip
1 can mandarin oranges (drained)

1 (3 oz.) pkg. instant lemon
pudding

Make the Dream Whip; combine all ingredients into bowl and mix. Good to serve with white angel food cake.

RED HOTS SALAD

Alice Daily

⅓ C. red hots
2 C. hot water

2 pkgs. lemon or orange Jello
2 C. applesauce

Dissolve red hots in 1 C. hot water. Dissolve Jello in 1 C. hot water. Mix together with applesauce. Pour into mold and chill until firm.

RASPBERRY SALAD

Maxine Fee

- 1 pkg. French vanilla instant pie filling
- 2 (10 oz. ea.) pkgs. frozen red raspberries (thawed)

- 2 C. miniature marshmallows
- 1 C. chopped nuts
- 1 extra large Cool Whip

Mix in order the first 4 ingredients. Fold in Cool Whip. Keep refrigerated.

RASPBERRY SALAD

Floy Harmsen

- 1 (10 oz.) pkg. marshmallows
- 1 pkg. frozen raspberries
- 2 (3 oz. ea.) pkgs. cream cheese

- 1 small can evaporated milk (chilled and whipped)
- $\frac{2}{3}$ C. mayonnaise

Melt marshmallows in double boiler with raspberries. Let cool; add cream cheese blended with mayonnaise. Add whipped milk to raspberry mixture. Place in tray and freeze. Unmold on lettuce leaves. Serves 12.

RUTH'S SALAD

Lee Stonewall

- $\frac{1}{2}$ C. sugar
- 1 lemon
- 1 pkg. lemon Jello
- 1 C. hot water

- $\frac{3}{4}$ C. grated cheese
- $\frac{1}{2}$ pt. whipping cream
- $\frac{1}{2}$ can pimientos
- 1 small can crushed pineapple

Boil for 3 minutes the pineapple, sugar and lemon juice. Dissolve Jello with the cup of hot water. Combine the two mixtures, when it starts to congeal, stir in the cheese, whipped cream and pimientos.

SNOW SALAD

Jo Kriener

- 1 (3 oz.) pkg. lemon Jello
- $\frac{1}{2}$ C. salad dressing
- 1 C. whipped cream
- $\frac{1}{2}$ C. celery

- 1 apple (diced)
- 1 small can crushed pineapple
- $\frac{1}{2}$ C. nuts

Make Jello according to directions. Let set and whip. Add remaining ingredients and mix together. Put in bowl or square pan.

STRAWBERRY-BANANA JELLO SALAD

Susie Musch

- | | |
|-----------------------------------|------------------------------|
| 2 pkgs. strawberry Jello | 1 tall can crushed pineapple |
| 2 C. boiling water | 2 large ripe bananas |
| 2 small pkgs. frozen strawberries | 1 small carton sour cream |

Dissolve Jello in water, add thawed strawberries with juice, undrained pineapple and bananas which have been mashed. Pour half of mix in 8x12-inch pan. When set, spread with sour cream. Add or pour on rest of Jello mix. Refrigerate until set.

STRAWBERRY, CRANBERRY SALAD

Lorna Neil

- | | |
|--|--|
| 2 pkgs. strawberry Jello | 1 small can crushed pineapple |
| 2 C. boiling water | 1 pkg. frozen strawberries
(thawed) |
| 1 pkg. orange cranberry relish
(frozen) | |

Pour boiling water into Jello and stir to dissolve, then add the frozen relish. Stir until thawed, then add pineapple and strawberries. Refrigerate.

STRAWBERRY JELLO SALAD

Liola Hinneman

- | | |
|---------------------------------|-------------------------------|
| 2 pkgs. strawberry Jello | 2 bananas (mashed) |
| 2 C. boiling water | 1 small can crushed pineapple |
| 1 large box frozen strawberries | 1 C. cultured sour cream |

Mix Jello with boiling water and fold in frozen strawberries. Add bananas and pineapple. Pour half of this mixture in a mold or 9x13-inch pan and chill until set. Spread the sour cream on top of the first layer and then gently (so as not to disturb the cream) pour the remaining Jello mixture on top of the cream. Chill until set.

CLASSIC WALDORF SALAD

Judy Henry

- | | |
|------------------------------------|-------------------------------|
| 2 C. diced apples | 1 T. sugar |
| 1 C. 1-inch julienne celery sticks | ½ tsp. lemon juice |
| ½ C. broken walnuts | Dash of salt |
| ¼ C. mayonnaise or salad dressing | ½ C. whipping cream (whipped) |

Combine apple, celery and nuts. Blend mayonnaise, sugar, lemon juice, and salt. Fold in whipped cream; fold into apple mixture and chill. Makes 6 servings.

WATERGATE SALAD

Bonnie Headington

- 1 pkg. instant pistachio pudding
- 9 oz. Cool Whip
- 1 C. miniature marshmallows

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

Mix well, chill and serve.

WATERGATE SALAD

LaVon Benson

- 1 (8 oz.) whipped topping
- 1 C. miniature marshmallows
- ½ C. nuts (chopped)

- 1 (3½ oz.) pkg. instant pistachio
pudding
- 1 (16 oz.) can crushed pineapple
and juice

Fold dry pudding mix into whipped topping. Add pineapple and juice, marshmallows and nuts. Refrigerate. (NOTE: You can cut up drained maraschino cherries and add to salad if you desire.)

WATERGATE SALAD

Debra Henderson

- 1 pkg. pistachio instant pudding mix
- 1 large carton Cool Whip
- 1 large can crushed pineapple
(undrained)

- ½ C. chopped nuts
- 1½ C. miniature marshmallows

Mix all ingredients together and chill.

WHITE SALAD

Ann Standish

- 1 large can pineapple (drained and
cut in cubes)
- 1 lb. white grapes (cut in halves
and seeds out)

- ½ lb. almonds (blanched and
cut up)
- 1 lb. marshmallows (cut up)

For Dressing: 1 C. milk, yolks of 4 eggs, pinch of salt, pinch of dry mustard. Cook until it begins to thicken and no longer or it will curdle. When cold, add 1 C. whipped cream, then mix with fruit. This can be made 2-3 days before using, if kept in refrigerator. Serves 8.

ORANGE YUM YUM SALAD

Dorothy Sauer

- | | |
|--------------------------------|------------------------------|
| 1 large pkg. orange Jello | 1 large can mandarin oranges |
| 2 C. miniature marshmallows | (drained) |
| 2 C. orange sherbet (softened) | 2 C. water |

In large saucepan bring Jello and water to a boil. Add marshmallows and cook until melted. Stir in sherbet, add drained mandarin oranges. Pour into a 9x9-inch pan. Refrigerate overnight. Serve on a leaf of lettuce. Serves 9.

YUM YUM SALAD

Kay Siemens

- | | |
|------------------------------|----------------------------|
| 2 boxes orange Jello | 1 medium size can apricots |
| 4 C. hot water | ½ pkg. small marshmallows |
| 1 tall can crushed pineapple | |

Dissolve Jello in hot water. Drain pineapple, reserve juice. Drain apricots, cut in small pieces, reserve juice. Mix pineapple, apricots and marshmallows in Jello. Refrigerate and let set.

TOPPING:

- | | |
|------------------|----------------|
| ½ C. sugar | 2 T. flour |
| 1 C. fruit juice | 1 egg (beaten) |
| 2 T. butter | |

Cook at slow heat and let cool. Whip 1 C. cream and add to topping. Spread on salad. Will keep several days. Serves 12. Refrigerate until serving time.

SHRIMP SALAD

Dorothy Ernster

- | | |
|---------------------------------------|--------------------------------|
| 1 C. macaroni (cooked) | 1½ C. salad dressing (approx.) |
| 2 hard cooked eggs (cut up) | (not mayonnaise) |
| 1 medium tomato (chopped) | 1 head of lettuce (opt.) |
| 1 green pepper (diced) | Cheese (diced, opt.) |
| 1 bunch green onions and tops | Cubed ham (opt.) |
| (chopped) | Salt |
| 1-2 (6 oz. ea.) cans shrimp (save the | Pepper |
| juice of one) | |

Twenty-four hours before serving, mix all ingredients except lettuce. Mix shrimp juice and salad dressing (Miracle Whip) and add to first ingredients. Just prior to serving, chop lettuce and add it to macaroni mixture. (NOTE: I add lettuce only for large crowds such as family reunions. Also you could chop lettuce in a salad bowl, then add shrimp mixture. The lettuce will wilt if stored.)

SHRIMP SALAD

Florence Petrides

STIR:

1 (3 oz.) pkg. lemon Jello

1 C. boiling water

BLEND INTO JELLO:

½ C. mayonnaise

¾ C. Half 'N Half

BLEND INTO ABOVE MIXTURE:

1 jar Kraft pimiento cheese

1 T. finely chopped onion

½ C. finely chopped onion

2 tsp. finely chopped green pepper

2 cans small shrimp or 2 cans diced chicken

1 C. chopped nuts (opt.)

HEARTY DINNER SALAD

Janie Williamson

1 pkg. Kraft macaroni and cheese dinner

¼ C. Kraft French dressing

1 (12 oz.) can luncheon meat (cubed)

¼ C. drained pickle relish

1 C. sliced celery

2 T. finely chopped onion

½ C. Miracle Whip salad dressing

2 T. chopped pimiento

Dash of salt

Prepare dinner as directed. Add remaining ingredients; mix lightly. Chill. Serves 6-8.

MACARONI CARROT SALAD

Helen Weseman

2 C. mayonnaise

16 oz. spiral macaroni (cooked)

1 ¼ C. sugar

3 carrots (grated)

¾-1 C. vinegar (depends on individual taste)

1 green pepper (chopped)

1 can Borden's sweetened condensed milk)

1 onion (chopped)

Mix together mayonnaise, sugar, vinegar, and Borden's milk. Pour over the cooked macaroni, carrots, pepper and onion. Macaroni will absorb the dressing. Chill. This makes a large amount.

MACARONI SALAD

Verdis Feller

- 8 oz. shell macaroni
- 1 pkg. Knorr home style vegetable dip and soup mix
- 1 (5 oz.) can chicken or 6½ oz. can tuna (drained)

- 2 sweet pickles (diced)
- 1½ C. mayonnaise
- 1 C. sour cream

Cook macaroni according to package directions. Rinse in cold water. Drain. Add remaining ingredients to the macaroni. Mix well. Chill at least 1 hour.

MACARONI SALAD

Roberta Madland

- 1 box ring macaroni
- 1 can tuna (drained)
- 1 small can peas
- 1 small onion (chopped)
- ½ cucumber (chopped)

- ½ green pepper (chopped)
- 4 stalks celery (chopped)
- ½ C. olive slices
- 4 T. sweet pickle relish

Cook macaroni; drain. Mix other ingredients together. Mix dressing together. Stir in all ingredients. Refrigerate.

DRESSING:

- 2 C. Miracle Whip (more if needed)
- ¼ C. sugar
- 1 T. mustard

MACARONI SALAD

Barbara Tomlinson

- 2 C. uncooked small shell macaroni
- 5 T. cider vinegar
- 1 envelope Italian salad dressing mix
- ¼ C. mayonnaise
- ½ C. vegetable oil

- 2 T. chopped parsley
- ½ tsp. leaf basil (crumbled)
- 1 C. celery
- 1 small cucumber (thinly sliced)

Cook macaroni according to package directions; drain and rinse in cold water. Drain again; chill. Combine vinegar, salad dressing mix and mayonnaise in a large bowl. Beat with wire whisk until combined. Gradually add oil beating all the time. Stir in parsley and basil. Add celery, cucumber and macaroni. Toss to coat well, chill at least 2 hours before serving.

LARGE SHELL MACARONI SALAD

Jo Funk

- 2 bags large shell macaroni (cooked)
- 1 bell pepper
- 1 large onion (chopped)

- 1 large can peas (drained)
- 1 pkg. imitation grated cheese
- Salad dressing

Mix and serve.

PASTA SALAD

Agnes Houser

- 8 oz. pkg. curly pasta
- $\frac{3}{4}$ C. vinegar
- $\frac{3}{4}$ C. sugar
- 1 T. dry or prepared mustard
- $\frac{1}{8}$ tsp. garlic powder

- $\frac{1}{8}$ tsp. pepper
- $\frac{1}{2}$ tsp. salt
- 1 tsp. parsley flakes
- 3 drops yellow food coloring

CHOP:

- 2 stalks celery
- 1 small onion
- 1 small cucumber

- $\frac{1}{4}$ green pepper
- $\frac{1}{4}$ red pepper

Cook pasta until tender and drain. Blend vinegar, sugar, mustard, garlic powder, pepper, salt, parsley and coloring. Mix all together and let stand for 24 hours; stir often. Will keep for a week. Very nice for a large group.

MOSTACCIOLI SALAD

Rita Gullord

- 1 pkg. mostaccioli (cook in salted water, drain and coat in oil)
- $1\frac{1}{2}$ C. vinegar
- $1\frac{1}{2}$ C. sugar
- 2 T. prepared mustard
- 1 medium onion (diced)
- 1 small can pimientos (diced)

- 1 tsp. garlic powder
- 1 tsp. Accent
- 1 tsp. salt
- 1 tsp. parsley
- 1 tsp. pepper
- 1 cucumber (diced)

Combine all ingredients above; marinate overnight or more. Stir occasionally.

TACO SALAD

Dorothy VanGundy

- | | |
|----------------------------|---|
| 1 head shredded lettuce | 1 ¼ lb. sharp cheddar cheese |
| 2 whole tomatoes (chopped) | 1 lb. ground beef (browned and drained) |
| 1 green pepper (chopped) | 1 pkg. Doritos (tortilla) |
| 1 onion (chopped) | 1 large bottle Thousand Island dressing |
| 1 can drained kidney beans | |

Be sure you add your chips and dressing just before you are ready to serve. Chips get very soft.

TACO SALAD

Jacque Karsten

- | | |
|-----------------------|-----------------------------|
| 1 lb. hamburger | 2 tomatoes |
| 1 pkg. taco seasoning | 1 (7 oz.) bottle taco chips |
| 1 head lettuce | Cheese to taste |

Brown hamburger; add taco seasoning according to package. Cut lettuce, tomatoes in large bowl. Mix in hamburger mixture; add cheese and chips. Serve warm or cold.

TACO SALAD

Sue Manross

- | | |
|----------------------------------|-------------------------|
| 2 (8 oz. ea.) pkgs. cream cheese | Shredded cheddar cheese |
| 1 C. cottage cheese | Tomatoes |
| 1 pkg. dry taco seasoning | Lettuce and onions |
| Milk | |

Mix with enough milk to make it dipable, cream cheese, cottage cheese and taco seasoning. Spread on plate. Top with cheddar cheese, tomatoes (diced), lettuce (shredded) and onion (chopped). Dip with nacho Tostidos.

TACO SALAD

Katy Buehner

- | | |
|---------------------------|--------------------------------------|
| 1 lb. hamburger | ½ C. sliced black olives |
| 1 pkg. taco seasoning mix | ½ C. chopped onions |
| 1 can refried beans | 1 large tomato (diced) |
| 1 (16 oz.) jar taco sauce | 1 C. (4 oz.) shredded cheddar cheese |
| Lettuce (shredded) | |
| Taco or corn chips | |

Prepare hamburger according to directions on seasoning mix package. Add beans and ¾ C. taco sauce. In bowls, place lettuce. Add hamburger and bean mixture and desired toppings. Serve with remaining sauce.

EASY VEGGIE SALAD

Jo Schilling

Carrots
Broccoli
Cauliflower

Radishes
Celery
Black olives (opt.)

Clean and make into bite-size. Mix with Zesty Italian dressing. Best to let stand overnight.

BROCCOLI CAULIFLOWER SALAD

Dorothy Sauer

1 medium head cauliflower
3 bunches of broccoli
1 (10 oz.) pkg. frozen peas
1 C. mayonnaise

1 (8 oz.) dairy sour cream
½ tsp. garlic salt
½ tsp. onion salt
Salt and pepper to taste

Wash and break cauliflower and broccoli into bite-size pieces. Add frozen peas. Combine mayonnaise, sour cream, garlic and onion salt and mix. Add to vegetables and mix. Chill and serve. Best if stands overnight.

BROCCOLI/CAULIFLOWER SALAD

Judy DePaepe

1 head broccoli
1 head cauliflower
1 C. sour cream

1 C. real mayonnaise
1 envelope Hidden Valley dressing

Break broccoli and cauliflower into bite-size pieces. Mix together remaining ingredients. Toss and marinate overnight.

CAULIFLOWER SALAD

Mrs. Almata Yates

1 head cauliflower
½ C. chopped celery
½ C. chopped onion

1 pkg. frozen peas
1 pkg. Hidden Valley Ranch low
calorie dressing

Mix dressing as directed on package; put in refrigerator until set. Separate cauliflower and put in bowl with celery and onion; add peas. Blend low calorie dressing which has set in refrigerator and stir in dressing and refrigerate.

CAULIFLOWER SALAD

Agnes Hausen

- 1 large head cauliflower (broken into flowerettes and blanched)
- 2 carrots (sliced thin and blanched)
- 1 (10 oz.) pkg. frozen peas (thawed)
- ¼ C. chopped onion

- 2 C. Hellmann's mayonnaise
- 1¼ tsp. Schilling Salad Supreme salad seasoning
- 4 oz. shredded cheese
- 8 slices crisp bacon (crumbled)

Put in a 9x13-inch pan in layers in order given. Sprinkle bacon over top. Cover. Let stand 18-24 hours in refrigerator before serving. Put in bowl and mix well.

CAULIFLOWER SALAD

Katy Buehner

- 1 head cauliflower (cut in bite-size pieces)
- 1 pkg. frozen peas
- 1 small onion (diced)
- 5 strips bacon (fried crisp and crumbled)

- 1 C. grated cheddar cheese
- 1 pt. mayonnaise
- 1/8-¼ C. Schilling Salad Supreme (to taste)

Mix all together and refrigerate overnight.

CAULIFLOWER SALAD

Milly Colvin

- 1 head cauliflower (cut up)
- 1 medium onion (chopped)
- 1 (10 oz.) pkg. frozen peas
- 1 pt. Hellmann's mayonnaise
- ¼ lb. crisp bacon (cut up)

- 1½ tsp. Spice Island Salad Seasoning (available at Hy-Vee)
- 4 oz. (or more) sharp cheddar cheese (shredded)

Layer in bowl. Cover and refrigerate overnight. Mix before serving.

HOT GREEN BEAN SALAD

Margaret Kuriger

- 1 can green beans
- 2 small onions
- 3 slices of bacon

- ⅓ C. vinegar
- 2½ T. sugar
- ½ tsp. salt

Heat green beans; drain. Keep warm. Slice onions into rings about 1/8-inch thick and put in bowl with beans. Dice and fry bacon; add vinegar, sugar and salt to bacon in skillet. Heat mixture to boiling. Pour over beans and onions. Serve.

LEMON CABBAGE SALAD

Jo Schilling

- | | |
|----------------------------|------------------------------|
| 6 C. shredded cabbage | ¼ tsp. mustard seed |
| 1 onion (shredded) | 1 C. sugar |
| 2 carrots (shredded) | ⅓ C. white vinegar |
| 2 green peppers (shredded) | ⅓ C. boiling water |
| ¾ C. salad oil | 1 (3 oz.) pkg. lemon gelatin |
| 1 tsp. celery seed | |

Mix salad oil, celery seed and mustard seed and pour over shredded vegetables. Mix again and let stand. Boil sugar, vinegar and water. Add gelatin. Stir until dissolved. Cool and pour over vegetables. Let stand overnight. Serves 24.

PICKLED CARROT SALAD

Irma Barton

- | | |
|----------------------------------|------------------|
| 2 lbs. carrots (cut) | 1 C. vinegar |
| 1 can sliced water chestnuts | 1 C. sugar |
| 3 small cans mushrooms (drained) | ½ C. oil |
| 1 green pepper (sliced) | 1 tp. salt |
| 1 onion (chopped) | 1 tsp. dill weed |
| 1 can tomato soup | |

Cook carrots until nearly done, drain. Boil to blend. Pour over vegetables. Refrigerate at least 24 hours. Serve cold.

COLE SLAW

Alice Daily

- | | |
|-----------------------|---------------------|
| 1 green pepper | 1 C. vinegar |
| 1 medium head cabbage | 1 C. sugar |
| 1 medium onion | 1 tsp. mustard seed |
| 1 T. salt | 1 tsp. celery seed |
| 1½ C. boiling water | ½ can pimientos |

Mix together shredded cabbage with chopped onion and green pepper. Mix with salt in a large bowl. Pour the boiling water over this and let stand for 1 hour. Drain in colander. Squeeze out moisture. Mix in the remaining ingredients. Cover and let stand overnight. It will keep several days.

CUCUMBER SALAD

Mickey Gerst

1 C. boiling water
1 pkg. lime Jello
1½ T. vinegar
½ tsp. salt

1 tsp. grated onion
½ C. Miracle Whip
½ C. whipped topping
1 grated cucumber

Dissolve lime Jello in boiling water; add vinegar, salt and grated onion. Then mix the last 3 ingredients into Jello mixture thoroughly. Chill until firm. Delicious as a summer salad.

CUCUMBER SALAD

Gwen Scales

1 C. cucumber
1 C. celery (diced)
¼ C. diced onion
1 C. mayonnaise
1 C. tomato soup

1 (3 oz.) pkg. cream cheese
1 tsp. salt
1 T. Knox gelatin
¼ C. cold water

Dissolve gelatin in cold water. Heat soup. Blend in cheese and gelatin and stir well. Cool. Mix mayonnaise with remaining ingredients and add to soup mixture. Mold and chill until firm. Serve with mayonnaise. Use salad dressing when you oil the mold, you will get a different look.

LAYERED LETTUCE SALAD

Helen Weseman

1 head shredded lettuce
1 C. diced celery
4 eggs (hard boiled and diced)
1 (10 oz.) pkg. frozen peas
(uncooked)
1 sweet onion (medium size, sliced)

8 slices bacon (fried crisp and crumbled)
2 C. Miracle Whip
2 T. sugar
4 oz. cheddar cheese

In a 9x12-inch Tupperware container place first 6 ingredients in layers. Spread Miracle Whip and sugar mixed over top as you would frosting. Top with grated cheese. Cover and refrigerate 8-12 hours.

PEA SALAD

Bonnie Headington

1 lb. frozen peas
½ tsp. salt
2 C. water
2 hard boiled eggs
2 oz. sweet relish
½ oz. chopped onions

2 oz. chopped celery
½ lb. cheddar cheese
½ lb. Miracle Whip
Dash of salt
Dash of pepper
1 T. sugar

Cook the first 3 ingredients and cool; then add next 5 ingredients. Mix the last 4 ingredients together and add to the above mixture.

SEVEN LAYER SALAD

Kim Andersen

Lettuce (bite-size, amount desired)
½ C. chopped celery
½ C. chopped onion
A few chopped radishes
½ C. chopped green pepper

7-8 strips crisp crumbled bacon
1 C. frozen peas (slightly cooked
and cooled)
2 T. sugar
2 C. Hellmann's mayonnaise
Grated American cheese

Use Tupperware container with tight cover (fits 9-inch square). Layer in pan in order; do not stir. Sprinkle sugar on top then add real mayonnaise and sprinkle on cheese and bacon. Best if made night before serving.

SUMMER SALAD

Arlene Mueller

1 (7 oz.) pkg. elbow macaroni
1 (16 oz.) can Veg-All mixed
vegetables (drained)
1 (7 oz.) can tuna (drained and
flaked)
1 C. cheddar cheese (diced)
½ C. sweet pickles (diced)

½ C. onion (diced)
½ C. sour cream
½ C. salad dressing
1½ T. lemon juice
1 tsp. seasoned salt
¼ tsp. pepper

Prepare macaroni according to package directions; drain. Add mixed vegetables, tuna, onion, cheese and pickles. Mix sour cream, salad dressing, lemon juice, salt and pepper. Toss with macaroni mixture. Chill. Serves 6-8.

THREE BEAN SALAD

Sharon L. Alcott

1 can green beans
1 can wax beans
1 can kidney beans

½ C. chopped onion
½ C. chopped celery
½ C. chopped green pepper

Mix together ½ C. vegetable oil, ½ C. sugar and ½ C. white vinegar and pour over bean mixture.

TUNA CRUNCH SALAD

Florence Petrides

1 can tuna (drained)
1 can shredded carrots
1 C. chopped celery
1 can chow mein noodles

1 C. peas
2 T. minced onion
4 hard cooked eggs
Salad dressing

Combine all ingredients except the noodles. Chill and add noodles just before serving.

DR. JOHNSON'S TOSSED SALAD

Judy Henry

1 large cauliflower
1 large broccoli

1 large red onion

Slice thin with sharp knife. Don't bruise.

DRESSING:

1 C. Hellmann's real mayonnaise
½ C. oil
1 C. sugar

⅓ C. vinegar
Pimientos
Salt, pepper and mustard to taste

VEGETABLE SALAD

Jeanette Young

1 (10 oz.) pkg. frozen vegetable mix
1 stalk celery (diced)
½ green pepper

½ onion (diced)
1 (15 oz.) can red kidney beans
(drained and washed)

DRESSING:

¾ C. sugar
½ C. vinegar

1 T. (rounded) flour
1 tsp. prepared mustard

Cook vegetables according to package; drain and add onion, pepper and beans. Cook and cool dressing and pour over vegetable mixture and refrigerate for at least 4-5 hours.

-DRESSINGS-

CUKE MARINADE

Pat Jones

¼ C. oily Italian salad dressing
¼ T. pepper
3 tsp. salt
Cucumbers

¼ C. sugar
½ C. vinegar
¼ C. water
Onions

Cut and slice cucumbers. Peel and slice onions thinly. Combine all ingredients. Let stand for at least 3 hours. May be kept for up to 3 months in the refrigerator. Just keep adding cukes.

FRENCH SALAD DRESSING

Dorothy Sauer

¼ C. sugar
½ tsp. paprika
1 tsp. ground mustard
½ tsp. chili powder
¼ tsp. garlic powder

½ tsp. celery salt
½ tsp. onion salt
⅓ C. vinegar
¾ C. vegetable oil
1 can tomato soup

Mix sugar, salt and spices. Pour soup in a jar, add the above mixture and shake until mixed well. Then add vinegar and oil and shake until well mixed.

FRENCH DRESSING

Jo Schilling

1 C. sugar
2 tsp. paprika
½ C. vinegar
½ C. catsup

2 tsp. salt
1 C. Mazola oil
½ medium onion (grated)

Mix with rotary egg beater. Shake well before using. Will keep in refrigerator indefinitely.

FRENCH DRESSING

Elaine Thoma

¾ C. vinegar
2 tsp. salt
2 tsp. paprika

1½ C. Wesson oil
1 C. catsup
1½ C. sugar

Put all in a large jar and shake well. An onion finely chopped may be added. Shake again before using.

FRENCH SALAD DRESSNG

Jackie Fischels

1 (14 oz.) bottle ketchup
1 C. sugar
1 diced onion

2 C. salad oil (Mazola)
¼ C. vinegar
2 tsp. celery seed

Mix in blender or use electric mixer for a couple minutes.

GREEN GODDESS SALAD DRESSING

Floy Harmsen

1 clove garlic (crushed)
2 T. chopped anchovies (opt.)
3 T. chopped green onion
1 T. lemon juice
Salt and coarse black pepper

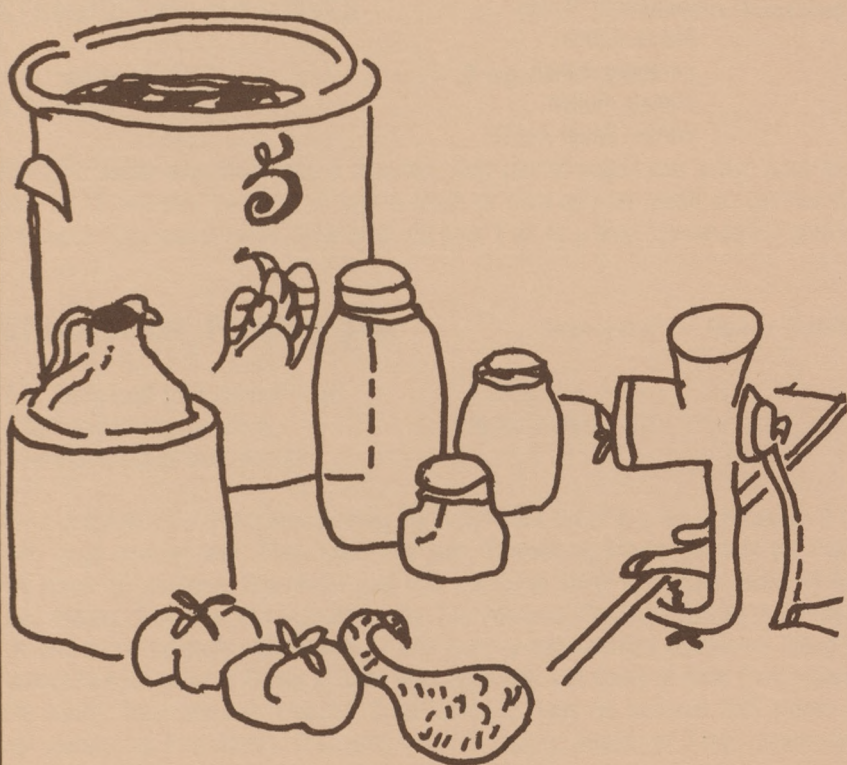
3 T. tarragon wine vinegar
½ C. sour cream
1 C. mayonnaise
½ C. chopped parsley

Mix in order given and chill. Makes 1 pint.

“JUST FOR NOTES”



Preserving Jams ^{and} Pickles



PRESERVING, JAMS AND PICKLES

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-JAMS-

RHUBARB AND BLUEBERRY JAM

Rena Kremer

5 C. rhubarb
½ C. water
4½ C. sugar

1 can blueberry pie filling
2 (3 oz. ea.) pkgs. raspberry Jello

Boil until soft and stringy. Remove from heat; add pie filling. Let boil 5 minutes. Remove from heat and add Jello. Mix and put in plastic containers and put in freezer.

RHUBARB JELLO JAM

Sharon L. Alcott

4 C. rhubarb

3 C. sugar

Let set until it forms its own juice, generally 1½-2 hours. Boil until thick, about 20 minutes. Take off and add 1 pkg. Jello. Seal or keep in refrigerator.

STRAWBERRY PRESERVES

Dorothy VanGundy

1 qt. whole berries
4 C. sugar

2 tsp. lemon juice

Put 2 C. sugar over fruit; boil 5 minutes. Add rest of sugar and lemon juice and boil 10-15 minutes longer. Put into a crock or dish and let stand on counter for 24 hours. Stir occasionally. Seal cold. Do only 1 qt. at a time. Serve on ice cream.

STRAWBERRY FREEZER JAM

Dedicated To Nancy Baldus

2 C. prepared fruit (about 1 qt.
fully ripe strawberries)
1 box powdered fruit pectin

4 C. sugar
¾ C. water

First prepare fruit. Stem and thoroughly crush, one layer at a time. Measure 2 C. into large bowl or pan. Then make the jam. Thoroughly mix sugar into the fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers filling to within ½-inch of tops. Cover at once with tight lids. Let stand at room temperature 24 hours, then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. If desired add 2 T. orange liqueur or 2 tsp. almond extract to berries before adding sugar.

STRAWBERRY OR RASPBERRY JAM

Kay Siemens

1 qt. (4 C.) berries
Boiling water

4 C. sugar

Hull berries and pour boiling water over them to cover. Drain and add 2 C. of the sugar and boil for 4 minutes. Add the remaining sugar and boil 4 minutes longer. Place in a shallow pan and let stand overnight. Next morning turn into sterilized glasses and seal with paraffin. Makes 4-6 eight ounce glasses of jam. This makes a perfect jam.

TOMATO JAM

Lenora Rathe

4 C. whole tomatoes
4 C. sugar

1 large or 2 small boxes
raspberry Jello

Peel tomatoes and put in blender until fine. Add sugar; bring to a boil and boil 20 minutes, uncovered. Stir in raspberry Jello; seal. Very good!

-PICKLES-

ARISTOCRAT PICKLES

Mary Lou Powers

2 C. pickling salt
4 qts. water
4 qts. thinly sliced cucumbers
(4 to 5-inches in length)
1 T. powdered alum
1 T. ground ginger
2 C. white vinegar

2 C. water
6 C. sugar
1 stick cinnamon
1 tsp. whole cloves
1 tsp. celery seed
½ tsp. whole allspice

Dissolve salt in 4 qts. of water; add cucumbers. Let stand 8 days. On the 9th day, drain well. Add fresh unsalted water to cover; add alum. Simmer 30 minutes. Mix vinegar, 2 C. water, sugar and spices (tie spices in cloth bag). Add cucumbers and simmer again until pickles are clear. Pack in hot sterilized pint jars; seal. Process 10 minutes in boiling water bath. Makes about 6 pints.

BEET PICKLES

Pat Jones

2 C. sugar
1 T. whole allspice
1½ tsp. salt
3½ C. vinegar

1½ C. water
3 qts. peeled and cooked beets
2 sticks cinnamon

To Cook Beets: Wash and drain beets. Leave 2-inch of stems and tap roots. Cover with boiling water and cook until tender. Combine all ingredients except beets. Simmer 15 minutes. Pack beets into hot jars, leaving 1½-inch head space. Remove cinnamon and bring to boil. Pour hot liquid over beets, leaving ½-inch head space. Adjust caps. Process for 30 minutes in hot water bath.

BREAD AND BUTTER PICKLES

Mary Lou Powers

12 large cucumbers

6 onions

Wash cucumbers; they can be peeled or unpeeled. Slice about ¼-inch thick. Peel onions and slice. Put together and pour over salt water strong enough to float an egg. Let stand 3 hours. Drain and wash in clear water. To cucumbers and onions, add 1 pt. vinegar, 1 C. sugar, 1 tsp. salt, 1 tsp. ginger, 1 tsp. mustard seed, 1 tsp. celery seed, 1 tsp. turmeric powder. Boil 1 minute and can.

FROZEN PICKLES

Mary Zubak

5-6 qts. cucumbers sliced (unpeeled)
3-4 onions
2 red peppers or pimientos (chopped)
1 medium bunch of celery (cut in
½-inch diagonal slices)

1 green pepper (chopped)
¼ C. pickling salt
6 C. sugar
4 C. white vinegar

Place in bowl cucumbers, onions, peppers and celery. Mix salt, sugar and vinegar together. Stir until dissolved. Pour over pickle mixture. Let stand overnight at room temperature. Spoon pickle mixture in containers. Cover with juice and freeze. (NOTE: I have added cauliflower and thinly sliced carrots.)

LIME PICKLES

Sandy Walters

7½ lbs. cucumbers
2 C. hydrated lime

2 gal. water

Slice cucumbers ¼-inch thick. Soak for 24 hours in 2 gal. water and 2 C. hydrated lime. Wash clean and soak in cold water for 3 hours. Drain. Make syrup.

SYRUP:

5 lbs. sugar
2 qts. vinegar
3 T. salt

2 tsp. cloves (whole)

Celery seeds and mixed spices

Heat syrup and pour over pickles. Let stand overnight. In the morning boil for 35 minutes. Put in jars and seal. Add 1 tsp. green food coloring just before putting in jars. Give water bath - quarts for 10 minutes; pints for 5 minutes.

SALAD DRESSING PICKLES

Marlys Lehman

12 large cucumbers
3 C. sugar
1 T. turmeric
½ tsp. cayenne
1 qt. vinegar

1 small jar pimiento
12 onions
1 T. celery seed
½ C. flour
Pepper

Peel and slice cucumbers and let stand overnight in a brine made with ½ C. salt to 3 qts. of water. Chop onions fine. Mix sugar, spices, flour and vinegar. Add cucumbers, onion and pimiento. Cook 10 minutes after coming to a boil. Pack into sterilized jars and seal.

SWEET DILL PICKLES

Ruth Ogg

1 qt. boughten dill pickles
(do not use koshers)
⅓ C. white vinegar
½ C. juice from pickles

3 C. sugar
1 tsp. celery seed
1 tsp. mustard seed

Cut pickles in chunks; put in a bowl. Add remaining ingredients. Stir and let stand until clear, stirring occasionally. Put in jar and refrigerate.

SWEET GREEN PICKLES

Mary Lou Powers

3 C. pickling salt
6 qts. water
30 whole pickling cucumbers
(3 to 4-inches in length)
5 C. white vinegar

10 C sugar
2½ T. powdered alum
1¼ tsp. whole cloves
2½ sticks cinnamon

Add salt to water; bring to a boil. Pour over cucumbers in stone crock. Weight down with plate. Let stand 8-10 days. Rinse well in fresh unsalted water. Slice pickles; rinse again. Let stand in fresh unsalted water 1 hour; drain. Combine remaining ingredients (tie spices in cloth bag); bring to boil, pour over cucumbers. Cover and let stand 24 hours. Drain syrup; bring syrup to a boil. Pour over cucumbers. Let stand 24 hours. Repeat this process for a total of 3 mornings. On the 4th morning, drain pickles, reserving syrup. Pack pickles in hot, sterilized pint jars. Bring syrup to a boil. Add green food color, if you wish. Pour hot syrup over pickles in jars; seal. Process 10 minutes in boiling water bath. Makes 6 pints.

CUCUMBER RELISH

In Memory of Dorathea Fort

10-12 large cucumbers
(8-10 C. ground up)
3 C. ground onion
1 large bunch celery (ground up)

2 sweet green or red peppers
(ground up)
¼ C. coarse pickling salt
6 C. water

Mix well. Let stand overnight in refrigerator. Drain for 1 hour.

PUT IN KETTLE:

4 C. vinegar
5 C. sugar
½ C. flour

1 T. celery seed
2 T. mustard seed
1 tsp. turmeric

Bring mixture to boil. Add vegetables. Cook slowly for 10 minutes, stirring frequently. Pack in jars and seal.

PICKLE RELISH

Mary Lou Powers

7 C. cucumbers
3 C. carrots (grind and measure)
4 red peppers
4 onions

5 C. sugar
2 C. vinegar
1 tsp. celery seed
½ tsp. mustard seed

Sprinkle salt over cucumbers, carrots, peppers and onions. Let stand 3 hours and drain. Add the remaining ingredients and cook 20 minutes and seal.

LINDBERG RELISH

Sharon Sholley

GRIND:

2 large heads of cabbage
12 large carrots

12 large onions
12 large peppers (6 green, 6 red)

Put $\frac{1}{2}$ C. salt on this and let stand 1 hour. Then drain or "squeeze" out good.

MIX:

3 pts. vinegar (apple cider or white)
6 C. sugar

1 T. celery seed
1 T. mustard seed

Add mixture to vegetables. Fill jars and seal. No cooking or heating necessary. This makes 10 pints plus. It will keep for 2 years. (NOTE: This recipe originated in 1890 by my great-grandmother. My grandmother named it after Charles Lindberg in 1927.)

TOMATO RELISH

Mary Lou Powers

1 peck ripe, peeled tomatoes
(chopped)

1 C. salt (canning)

2 C. onions (chopped fine)

2 C. sugar

2 C. celery (chopped fine)

1 tsp. cinnamon

1 tsp. cloves

1 qt. vinegar

1 C. mustard seed

Do not over scald when peeling tomatoes. Mix in salt and let stand overnight. Drain and add remaining ingredients. Mix together and can cold.

WINTER SALAD RELISH

Mary Lou Powers

2 qts. sliced green tomatoes

4 T. pickling salt

2 C. sugar

1 qt. white vinegar

2 T. pickling salt

2 tsp. ground turmeric

1 tsp. whole allspice

2 tsp. mustard seed

w qts. shredded cabbage

1 qt. chopped onion

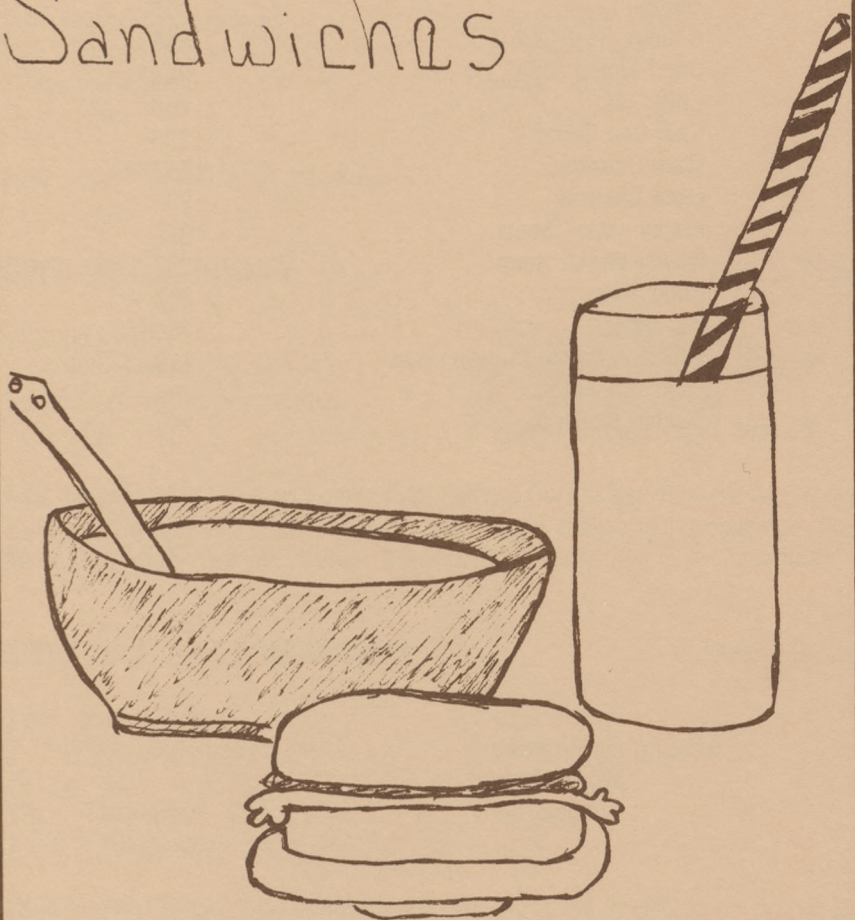
2 qts. sliced cucumbers (peeled
and seeded)

1 C. chopped green peppers

1 $\frac{1}{3}$ C. chopped red pepper

Mix tomatoes and 4 T. pickling salt; let stand overnight. Rinse in fresh unsalted water. Drain well. Mix sugar, vinegar, 2 T. salt and spices (tie spices in cloth bag). Boil 10 minutes. Add vegetables; heat to full boil. Pour into hot, sterilized pint jars; seal. Process 10 minutes in boiling water bath. Makes about 10 minutes.

Soups and Sandwiches



SOUPS AND SANDWICHES

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-SANDWICHES-

CHEESE FRENCHEE

Georgia Smith

Spread salad dressing on 2 slices of bread. Make a sandwich using a slice of cheese or spread Cheez-Whiz on one of the slices. Cut into 3 triangles. Dip triangles in mixture of 1 egg and $\frac{3}{4}$ C. milk, slightly beaten. Then dip in crushed corn flakes. Deep fat fry until golden brown. Can also use tuna salad for Tuna Frenchee.

EASY HOT CHICKEN SALAD

Pat Boe

2 C. cooked diced chicken
2 C. chopped celery
2 tsp. onion juice
 $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ C. slivered almonds
1 C. mayonnaise
Cheddar cheese
 $\frac{1}{2}$ C. potato chips

Bake at 450° oven for 10 minutes.

GOOD HOT SANDWICH

Lenora Rathe

6 bacon slices
2 medium onions (sliced)
1 can cream of mushroom soup
 $\frac{1}{4}$ C. milk

5 hard cooked eggs (sliced)
8 oz. shredded cheddar cheese
Dash of salt and pepper
6 English muffins (split, toasted)

Heat oven to 350°. Fry bacon until crisp. Remove from skillet. Reserve fat, reserving 2 T. to saute onions. Stir in soup, milk, eggs, cheese and seasonings. Pour into baking dish. Top with bacon. Bake for 20 minutes. Serve over muffins.

MEATLOAF FOR SANDWICHES

Jackie Fischels

2 lbs. ground beef
2 small potatoes (ground up)
 $\frac{1}{2}$ tsp. salt
1 tsp. horseradish
1 can tomato sauce

2 eggs
2 small onions (chopped)
Dash of pepper
1 tsp. sage

Form in a loaf shape. Pour tomato sauce over top. Cook in electric fry pan on low heat. Simmer until done, about 30 minutes.

SANDWICH SPREAD (Cocktail Sandwiches)

Mary K. Williams

1 C. finely grated Swiss cheese
¼ C. cooked crumbled bacon
1 (4½ oz.) can chopped olives

¼ C. minced green onion
1 tsp. Worcestershire sauce
¼ C. mayonnaise

Mix and spread on party rye slices of bread. Bake at 375° oven for 10-15 minutes. Can be frozen and reheated when needed.

-SOUPS-

GOURMET BEAN SOUP

Janice Israel

1 lb. old fashioned mixed soup beans
2 C. ham (cooked and diced)
1 medium onion (finely chopped)
1 stalk celery (finely chopped)

¼ lb. raw bacon
3 C. potatoes (diced)
3 C. tomatoes (finely diced)

Wash beans thoroughly. Place in large kettle; cover with water, add 1 T. salt and 2 T. baking soda (salt and soda optional). Soak overnight. The next day drain. Add 2 qts. water and ham, bring to a boil. Simmer slowly 2½-3 hours. Saute onion, celery and bacon. Add these and remaining ingredients to the beans and ham. Simmer 30 minutes until beans are tender (salt and pepper to taste). For crock pot, as above, saute onion, celery and bacon. Combine all ingredients and cook on low for 12-14 hours.

BROCCOLI SOUP

Dorothy Ernster

1 C. diced onion
1 C. finely diced carrots
1 C. oleo
1 C. flour
4 cans Campbell's chicken broth
1 (10 oz.) pkg. frozen chopped
broccoli

Garlic to taste
Black and white pepper
Salt
½ lb. Monterey Jack cheese
(grated)
Dill (opt.)

Saute onions and carrots in oleo. When almost cooked, stir in flour to form thick paste. Cook over medium heat 5 minutes. Add broth and stir until thickened. Cook broccoli in just enough water to cover. Add to broth mixture. Add seasonings, cheese and stir until cheese melts. Add more broth or milk if soup is too thick. May be frozen.

CHEESE SOUP

Katy Buehner

- | | |
|--|-------------------------------|
| 1 C. broccoli (chopped) | 1 qt. water |
| 1 C. celery (finely cut) | 1 qt. milk |
| 1 C. carrots (shredded) | 1 lb. Velveeta cheese (diced) |
| ¼ C. onion (finely cut) | ¾ C. oleo |
| 2 T. instant chicken bouillon crystals | ¾ C. flour |

Put water and vegetables in pan and cook until done. In another pan scald milk, then add diced cheese and stir until melted. In large pan melt oleo, add flour, mix until smooth. Add milk and cheese. Mix a little at a time until smooth. Heat and stir in vegetables undrained. Add salt if desired. May be frozen.

CHUNKY BEEF CHILI

Lois Walitshek

- | | |
|--------------------------------------|------------------------------|
| 1 small roast (cut in ½-inch pieces) | 1 large can tomatoes |
| 1 C. chopped onion | 1 C. water |
| 1 C. chopped green pepper | 1 small can tomato paste |
| A touch of garlic salt | 3 T. chili powder |
| 2 T. oil | 1 tsp. oregano |
| 1 tsp. salt | 1 can kidney beans (drained) |

Brown beef, onion, green pepper and garlic in oil in Dutch oven. Pour off drippings. Sprinkle salt over beef. Add tomatoes, water, tomato paste, chili powder and oregano. Cover tightly and cook 1½ hours or until beef is tender. Add beans and cook uncovered 20-30 minutes.

OUR FAVORITE CHILI

Debbie Cox

- | | |
|---------------------------|--------------------|
| 3 lbs. ground beef | 6 T. chili powder |
| 2 medium onions (chopped) | ¼ C. brown sugar |
| 2 cans tomato juice | 2 cans chili beans |

(NOTE: Dry onion flakes work well. Add to drained ground beef.) Brown beef and drain. If using fresh onion, add when browning beef. Put in large pot. Add juice and chili powder and sugar. Bring to boil, turn to simmer and cook 2½ hours. Add beans if desired. Simmer 15 minutes more.

CHILI SOUP

Kim Andersen

- | | |
|---|-------------------------|
| 1 lb. hamburger | 1 can tomato soup |
| 1 onion (chopped) | 1 can water |
| 1 green pepper (chopped) | 1 tsp. chili powder |
| 1 can kidney beans | 4-5 drops Tabasco sauce |
| 1 can Hormel brand hot chili with beans | |

Brown in skillet with a little cooking oil the hamburger, onion and green pepper. Add to and put in a kettle the kidney beans, tomato soup, water, chili powder, Tabasco sauce and chili with beans. Simmer at least 3 hours. Serve with crackers and cheese.

CHILI CON CARNE (A Texas Creation)

Lois Rookaird

- | | |
|---------------------------|------------------------------------|
| 4 T. vegetable oil | 1 (20 oz.) can tomatoes |
| 1 C. thinly sliced onions | 2 T. chili powder |
| ½ C. diced green pepper | 2 tsp. salt |
| 1½ lbs. ground beef | 2 cloves of garlic (minced) |
| 1½ C. boiling water | 4 C. cooked or canned kidney beans |

Heat oil in a heavy casserole or Dutch oven. Cook onions, green peppers, for 10 minutes. Add the meat and cook over the heat, stirring almost constantly until browned. Mix in the water, tomatoes, chili powder, salt and garlic. Cover and cook over low heat for 1 hour. Add the beans and cook an additional 30 minutes. Serves 8-10.

CLAM CHOWDER

Pat Nickel

- | | |
|--------------------------|---------------------------|
| 3 C. potatoes (4 medium) | ½ tsp. white pepper |
| 2 medium onions | 1 tsp. salt |
| 2-4 stalks celery | ¼ C. Worcestershire sauce |
| ½ lb. bacon | 1 qt. Half 'N Half |
| 4 cans baby clams | 1 tsp. soda |
| ½ tsp. Accent | |

Dice and boil potatoes, onions and celery. Reserve liquid. Fry bacon and drain. Add to bacon the clams, Accent, white pepper, salt, Worcestershire sauce, Half 'N Half and soda. Add potatoes, onions and celery. With reserved liquid, add enough instant mashed potatoes for desired thickness. Add to chowder.

CLAM CHOWDER

Margaret Slaughter

2 C. diced potatoes
½ C. chopped onion
½ C. chopped celery
¼ tsp. salt
1 C. water
1 C. milk

1 can condensed chowder (non tomato)
1 (7½ oz.) can minced clams (drained)
3 T. dry white wine
2 T. parsley
½ C. whipped cream or Cool Whip

Combine first 5 ingredients. Cook covered until tender, about 10 minutes; mash slightly. Add chowder, milk, clams and wine. Heat but do not boil. Add whipped cream and season with salt and pepper. After in bowls, sprinkle top with chopped parsley.

FRENCH ONION SOUP

Donna Stevens

4 large onions (thinly sliced)
2 T. margarine
4½ C. beef broth
1 tsp. Worcestershire sauce

½ tsp. salt
1/8 tsp. pepper
2 slices French bread (toasted)
2 T. grated parmesan cheese

Saute onions in margarine until lightly browned. Add broth, salt, pepper and Worcestershire sauce. Simmer 20 minutes. Sprinkle toast with parmesan cheese; place under broiler a few seconds until cheese is browned. Cut each slice into 3 pieces. Pour soup in bowls and float toast slices on top.

HEARTY WINTER SOUP

Agnes Houser

1 C. water
1 C. cubed potatoes
½ C. carrots (sliced)
½ C. celery (sliced)

¾ lb. Velveeta cheese (cubed)
1 C. cubed ham
Dash of pepper

Bring water, potatoes, carrots, and celery to boil. Reduce heat; simmer 10 minutes or until vegetables are tender. Add remaining ingredients. Cook, stirring occasionally, until cheese is melted. Approximately 4 servings.

HOBO SOUP

Norma Heideman

1 lb. ground beef
1 C. chopped onion
1 qt. (4 C.) water
1 C. cubed potatoes
1 C. sliced celery

1 (20 oz.) can tomatoes
1 C. sliced carrots
1/3 C. uncooked rice
2 tsp. salt
Pepper

Brown ground beef in heavy skillet or kettle, add onion and cook until tender. Add next 6 ingredients and simmer 1 hour. Salt and pepper to taste. Additional leftover vegetables may be added near end of cooking time. Serves 8-10.

PEA SOUP

Pat Nickel

1 lb. dried peas
3 fresh pork hocks
2 stalks celery
2 med. onions
4 green onions

2 parsley sprigs
1/4 lb. salt pork
1/8 tsp. rosemary leaves
1 bay leaf
2 Kielbasa's

Rinse peas, drain. Combine peas, hocks and 2 1/2 qts. water. Cook 45 minutes. Saute cut up salt pork in pan until brown. Add celery, onions, parsley. Saute 5 minutes. Add this to peas and pork hocks. Also add the rosemary and bay leaf. Cover 2 hours until hocks are tender. Remove meat from hocks. Cut up 2 Kielbasa's in bite-size pieces and add to soup.

DELICIOUS POTATO CHEESE SOUP

Suzette Thyer

8 medium potatoes
1 chopped onion
1/2 C. chopped celery
1/2 pan of milk
Carrots
Parsley

1/2 tsp. salt
1/2 tsp. pepper
2 cans cream of celery soup
8 oz. Velveeta cheese
3 tsp. butter

Boil potatoes, onion and celery. When just tender, pour off 1/2 of the water; add milk. Shave in carrots, shake in parsley, salt and pepper. Add celery soup, cheese and butter. Simmer on low for 30 minutes.

WILD RICE SOUP

Velma Smith

9 pieces bacon (fried crisp)
1 small onion or use green onions
2 cans potato soup
1 C. Half 'N Hlf (cream)

1 C. milk
 $\frac{1}{2}$ C. wild rice (pre-cooked)
2 C. Velveeta cheese

Simmer until rice is tender and cheese is melted. Delicious!

SALMON CHOWDER

Mabel Dunakey

4 C. peeled and cubed potatoes
1 C. sliced carrots
1 C. cut celery
3 C. water
1 T. salt
 $\frac{1}{3}$ C. chopped onion

$\frac{1}{4}$ C. flour
5 C. milk
 $\frac{1}{3}$ C. butter
1 lb. can salmon and juice
 $\frac{1}{2}$ T. Worcestershire

Combine first 6 ingredients, bring to a boil. Lower heat and cook until tender. Melt butter, add flour and stir until smooth. Add 2 $\frac{1}{2}$ C. milk stirring constantly over low flame, until thick. Add salmon and juice to the warm milk. Add all of this, plus the remaining milk and the Worcestershire to the cooked vegetables.

1 C. milk
1/2 C. wild rice (pre-cooked)
1/2 C. Velveeta cheese
1/2 C. butter
1/2 C. cheddar cheese

1/2 C. milk
1/2 C. wild rice (pre-cooked)
1/2 C. Velveeta cheese
1/2 C. butter
1/2 C. cheddar cheese

Simmer until rice is tender and cheese is melted. Delicious!
SALMON CHOWDER

1/2 C. milk
1/2 C. wild rice (pre-cooked)
1/2 C. Velveeta cheese
1/2 C. butter
1/2 C. cheddar cheese

1/2 C. milk
1/2 C. wild rice (pre-cooked)
1/2 C. Velveeta cheese
1/2 C. butter
1/2 C. cheddar cheese

Simmer until rice is tender and cheese is melted. Delicious!
SALMON CHOWDER

DELICIOUS POTATO CHEESE SOUP

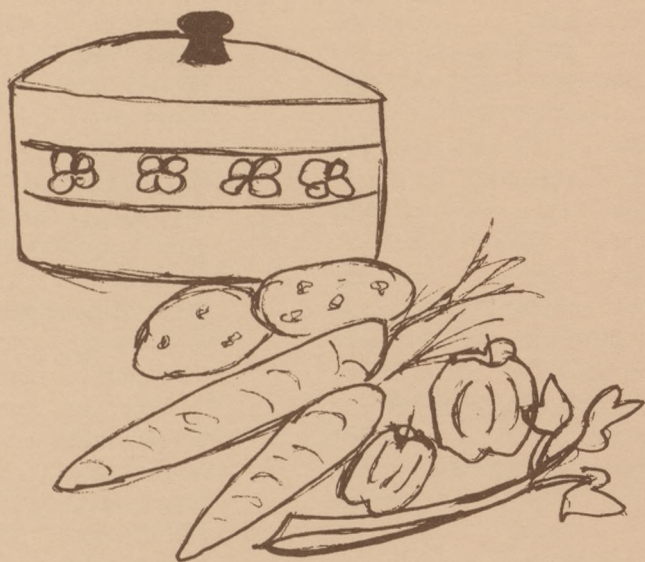
WINDY HILLS

2 medium potatoes
1 chopped onion
1/2 C. chopped celery
1/2 gal. of milk
Carrots
Peas

1/2 gal. milk
1/2 gal. peas
2 cups cream of onion soup
1/2 C. Velveeta cheese
1/2 C. cheddar cheese

Boil potatoes, onion and celery. When just tender, pour off half the milk. Add milk. Simmer 10 minutes. Add carrots and peas. Simmer 10 minutes. Add cheese.

Vegetables and Casseroles



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-CASSEROLES AND VEGETABLES-

A-B-C CASSEROLE

Rosalie Weber

1 pkg. each asparagus, broccoli and
cauliflower (cook as directed)

1 can cream of mushroom soup
(stir in)

Put in casserole. Bake at 350° for 20 minutes; the last 5 minutes put 1 small can of French-fried onions on top.

ASPARAGUS SUPREME

Jo Schilling

4 C. fresh asparagus or 2 (8 oz. ea.)
frozen pkgs.

1 can condensed cream of shrimp
soup

½ C. dairy sour cream

1 tsp. grated onion

½ C. herb seasoned stuffing mix

1/8 tsp. pepper

1 T. melted oleo

2 T. coarsely chopped carrots

Cook fresh asparagus in boiling, salted water 5-6 minutes or frozen according to package directions. Drain well. Combine soup, sour cream, carrots, onions and pepper. Fold in asparagus. Turn in greased 1 qt. baking dish. Combine stuffing mix and melted oleo. Mix and sprinkle around edge of asparagus mixture. Bake uncovered at 350° for 30-35 minutes.

BAKED BEANS

Diane Slattenow

1 large can pork and beans

½ C. brown sugar

½ C. ketchup

1 T. mustard

¼ C. molasses

¼ tsp. liquid smoke

Dash of each: chili powder

Worcestershire sauce

Tabasco sauce

Garlic powder

1 large onion (diced)

Mix all together. Bake 2 hours in a 400° oven. Cover first hour of baking. These beans are best if done in a regular bean pot with one layer of bacon across the top.

BEAN HOT DISH

Connie Rommel

- | | |
|-------------------------------|------------------------------|
| 1 lb. hamburger | 1 tsp. salt (scant) |
| 1 medium onion (chopped) | 1 tsp. prepared mustard |
| 1 (15 oz.) can pork and beans | 1 tsp. vinegar |
| $\frac{3}{4}$ C. ketchup | $\frac{1}{4}$ C. brown sugar |

Fry hamburger and onion. Add remaining ingredients and mix well. Bake uncovered at 350° for 30 minutes or heat well on top of stove.

THREE BAKED BEANS

Bev Smock

BROWN IN SKILLET:

- | | |
|-----------------------------|---------|
| $\frac{1}{2}$ lb. bacon | 1 onion |
| $\frac{1}{2}$ lb. hamburger | |

ADD:

- | | |
|------------------------------|--------------------------------|
| $\frac{1}{2}$ C. brown sugar | $\frac{1}{4}$ C. catsup |
| $\frac{1}{2}$ C. white sugar | $\frac{1}{2}$ tsp. dry mustard |

ADD:

- | | |
|------------------------------|--------------------------|
| 1 can kidney beans (drained) | 1 small can butter beans |
| 1 can pork and beans | (drained) |

Bake 1-1½ hours at 350°. Put foil over top while baking.

THREE BEAN BAKE

Carol Morgan

- | | |
|---|------------------------------|
| $\frac{1}{2}$ lb. bacon (cut into small pieces) | 1 C. catsup |
| 1 C. onion (chopped) | $\frac{1}{4}$ C. brown sugar |
| 2 (1 lb. 12 oz. ea.) cans pork
and beans | 3 T. vinegar |
| 1 (1 lb.) can kidney beans | 1 tsp. salt |
| 1 (1 lb.) can lima beans | Dash of pepper |

Brown the bacon, drain and save half the drippings. Add onion and cook until soft. Add remaining ingredients. Bake covered at 350° for 1-1½ hours Serves 8-10.

CALICO BEANS

Betty Walter

1 lb. ground beef (fried and drained)
1 can lima beans (drained)
1 can butter beans (drained)
1 can green beans (drained)
 $\frac{3}{4}$ C. brown sugar
2 tsp. vinegar
Salt and pepper to taste

$\frac{1}{2}$ lb. bacon (cut up, fried,
drained)
1 can pork and beans (drained)
1 can kidney beans (drained)
1 onion (chopped)
 $\frac{1}{2}$ C. catsup
1 tsp. mustard

Put in crock pot 3-4 hours on high or 6-7 hours on low.

HARVARD BEETS WITH PINEAPPLE

Lois Walitshek

1 (16 oz.) can canned diced beets
 $\frac{1}{3}$ C. vinegar
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ tsp. salt

1 T. butter
1 T. cornstarch
1 small can crushed pineapple

Drain beets. Reserve $\frac{1}{2}$ C. liquid. In 2 qt. saucepan, mix vinegar, sugar, salt, cornstarch and beet liquid until smooth. Add butter over medium heat. Cook until thick stirring constantly. Add pineapple and beets.

BROCCOLI CASSEROLE

Jan Cox

1 onion
 $\frac{1}{2}$ stick butter
1 can mushroom soup

1 pkg. chopped broccoli (thawed)
1 small jar Cheez-Whiz
1 C. cooked rice

Saute onion in butter. Add rest of ingredients and place in baking dish. Bake at 350° for 30 minutes.

BROCCOLI CASSEROLE

Ruby Witt

4 T. butter (melted in skillet)
1 small onion (chopped)
2 pkgs. chopped broccoli
Salt and pepper

1 can cream of mushroom soup
1 C. boiling water
1 C. Minute Rice
1 C. Cheez-Whiz

Pour boiling water over Minute Rice. Brown broccoli in butter. Brown onion with broccoli. Mix rest of ingredients together. Put in casserole and bake for 30 minutes or until brown in 350° oven.

BROCCOLI CASSEROLE

Ila Akers

- 1 pkg. frozen chopped broccoli (thawed)
- 1 C. shredded mild cheddar cheese
- 1 can creamed corn
- 1 egg

- ¼ tsp. paprika
- ¼ C. chopped green pepper
- ¼ C. chopped onion
- 3 T. butter or oleo
- ½ C. cracker crumbs

Saute green pepper, onion and paprika in 2 T. butter until tender. Add egg and beat. Add creamed corn and ¼ C. of the cracker crumbs, salt and pepper to taste. Layer in a 1½ qt. casserole, starting with the broccoli, then half of the corn mixture and half a cup of the cheese. Repeat to get 2 layers. Top with the other ¼ C. of cracker crumbs and remaining 1 T. of butter melted. Bake in 350° oven for 1 hour. (NOTE: If double the recipe, use 1 can of whole kernel corn and 1 can of creamed corn and use a 2 qt. casserole and make in 3 layers.)

BROCCOLI CASSEROLE

Dee Holdiman

- 1 pkg. chopped broccoli (thawed)
- 1 can cream corn
- 1 T. minced onion

- 1 egg
- 1 C. stuffing
- 3 T. melted butter

Mix together. Sprinkle shredded cheese on top. Bake uncovered in a 350° oven for 45 minutes.

BROCCOLI CASSEROLE

Arlene Mueller

- ½ C. chopped onions
- ½ C. chopped green pepper
- 2 pkgs. frozen chopped broccoli
- 1 small jar Cheez-Whiz

- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- ¾ C. Minute Rice
- ¼ C. butter

Saute onions and green pepper. Add broccoli. In casserole, put cream of mushroom soup and cream of chicken soup, rice and Cheez-Whiz. Stir. Add vegetables. Bake at 325° for 30 minutes.

BROCCOLI CASSEROLE

Nancy Schmitt

- | | |
|---|-----------------------------|
| ½ stick margarine | ½ C. milk |
| 1 (20 oz.) pkg. frozen broccoli
(cooked) | 1 can cream of chicken soup |
| 1 small jar Cheez-Whiz | 1 C. Minute Rice (uncooked) |

Mix ingredients above. Put into a casserole dish and bake for 1 hour, uncovered, in 350° oven.

BROCCOLI CHICKEN CASSEROLE

Leslie Lane

- | | |
|----------------------------------|---------------------------------|
| 6 chicken breasts (cut up) | 1 tsp. salt |
| 2 pkgs. frozen broccoli (cooked) | ¾ tsp. garlic salt |
| 2 C. milk | 1½ C. parmesan cheese (or less) |
| 2 (8 oz. ea.) pkgs. cream cheese | |

Cook chicken, debone and place in casserole dish. Cover with cooked broccoli. Combine cream cheese, parmesan, milk and seasonings in saucepan. Simmer until thick. Pour over chicken. Bake at 350° for 25-30 minutes.

BROCCOLI CASSEROLE

Dee Praisner

- | | |
|---|---------------------------------|
| 1½ C. Minute Rice | 1 (8 oz.) jar Cheez-Whiz |
| 1½ C. water | 1 (20 oz.) pkg. frozen broccoli |
| 1 can cream of mushroom soup
(undiluted) | |

Soak Minute Rice in water until all water is absorbed. Stir all ingredients together and bake in 2 qt. casserole at 350° for 1 hour.

BROCCOLI AND RICE CASSEROLE

Pam Hubrig

- | | |
|-------------------------------------|------------------------------|
| 1 C. Minute Rice | 1 egg |
| 1 small onion (chopped) | 2 C. shredded cheddar cheese |
| 1 lge. pkg. frozen chopped broccoli | ¾ C. milk |
| Salt and pepper | ¼ C. margarine |

Melt margarine. Cook rice and broccoli. In large bowl, beat egg. Add melted margarine, milk, cheese, chopped onion, salt and pepper. Then add cooked rice and broccoli. Pour into buttered casserole dish and bake at 350° for about 1 hour. Will be brown on top.

BROCCOLI AU GRATIN

Donna Stevens

- 1 (10 oz.) pkg. frozen broccoli
(cut or chopped)
- ½ of a 10½ oz. can cream of
mushroom soup

- ¼ C. grated cheddar cheese
- 1 tsp. margarine
- 2 T. dry bread crumbs

Preheat oven to 350°. Cook broccoli until crisp-tender; drain. Stir in soup and cheese. Turn into 1 qt. baking dish. Melt margarine in small skillet over medium heat. Add bread crumbs; stir until lightly browned. Sprinkle over casserole. Bake 25-30 minutes or until heated through.

BROCCOLI QUICHE

Sue Neebel

- 1 pastry pie shell
- 3 C. cooked chopped broccoli
- 2 C. shredded American cheese
- 2 T. chopped onions

- ¼ tsp. cayenne pepper
- ¼ tsp. thyme
- 4 eggs
- 1½ C. Half 'N Half cream

Partially bake pie crust, then spread broccoli on bottom. Add cheese on top of broccoli. Mix cream, pepper, onions, thyme and eggs together until blended smooth. Pour over broccoli and cheese. Bake at 375° for 30 minutes. Test with toothpick - should come out clean.

CAULIFLOWER BROCCOLI CASSEROLE

Jan Cox

- 2 pkgs. frozen cauliflower
- 2 pkgs. frozen broccoli
- 1 can onion rings

- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 (8 oz.) jar Cheez-Whiz

Cook vegetables until tender and drain. Lay vegetables in casserole dish. Heat soups and cheese, pour over vegetables. Bake at 350° for 25 minutes. Top with can of onion rings and bake 5 minutes more.

CHICKEN CASSEROLE

Audrey Warneka

- 1 chicken (cooked and deboned)
- 1 C. chicken broth
- 1 can cream chicken soup (undiluted)
- 1 can cream mushroom soup
(undiluted)

- 1 large can LaChoy Chinese
vegetables
- 1 small onion
- Pimiento (opt.)

Add together in large pan, then bake in a 9x13-inch cake pan. Bake in a 350° oven for 45 minutes covered and 15 minutes uncovered.

CHICKEN CANTON

Carol Morgan

- | | |
|---|---------------------------------|
| 1 (2½ oz.) jar whole mushrooms
(drained) | ½ C. milk |
| 1 C. celery (diced) | 1 pkg. frozen peas |
| ¼ C. green onion (sliced) | 1 C. chicken (cooked and diced) |
| 3 T. margarine or butter (melted) | ½ C. salted cashews |
| 1 (10½ oz.) can cream of mushroom | 1/8 tsp. (scant) pepper |
| | 1 (3 oz.) can chow mein noodles |

Saute the mushrooms, celery and onion in margarine. Combine all ingredients with half of the noodles in a 1½ qt. casserole. Top with remaining noodles and bake at 375° for about 20-25 minutes. Serves 4-6. Serve with soy sauce, if desired.

CHICKEN CASSEROLE

Rose Saunders

- | | |
|---|--|
| 2 C. diced cooked chicken | 1 (13 oz.) can chicken broth or |
| 2 C. uncooked elbow macaroni | 1½ C. home cooked chicken |
| 2 (10½ oz. ea.) cans cream of
mushroom soup or 1 can of
mushroom and 1 can cream of
chicken soup | broth |
| 1 soup can of milk | 1 small onion (chopped) |
| ½ lb. grated cheddar cheese | 1 (2 oz.) jar pimienta (diced) |
| | 1 small can water chestnuts
(chopped) |
| | ½ tsp. salt |

Mix all ingredients and pour into a 9x13-inch well greased pan. Cover with foil and refrigerate overnight. Bake in a 350° oven for 1 hour when ready to serve.

CHICKEN CASSEROLE

Carlene Lawrence

- | | |
|------------------------------|-----------------------|
| 4 chicken breasts | 1 can milk |
| 1 can cream of chicken soup | ¼ lb. butter (melted) |
| 1 can cream of celery soup | 1½ C. uncooked rice |
| 1 can cream of mushroom soup | |

Heat soup and milk with ⅔ of butter. Mix with rice; pour mixture in deep 9x13-inch pan. Place chicken on top and brush with remaining butter. Bake at 275° for 2½ hours.

CHICKEN CASSEROLE

Jan Cox

1 pkg. Lipton's onion soup mix
1 cut up chicken

1 C. rice (Minute Rice works)
1 can cream of chicken soup

Sprinkle package of onion soup mix in buttered casserole. Over this sprinkle the rice. Lay pieces of uncooked chicken over this. Pour the can of chicken soup mixed with two cans of water over all. Bake uncovered at 325° for 2 hours. (NOTE: Use shallow casserole like a 9x12-inch. This is real good!)

CHICKEN CASSEROLE

Carol Morgan

4 C. cooked chicken
 $\frac{2}{3}$ C. celery (cut up)
1 can cream of chicken soup
1 can cream of mushroom soup
 $\frac{2}{3}$ C. mayonnaise or
1 small can condensed milk

1 small can mushrooms
1 small can slivered almonds
1 T. chopped onions
1 T. green pepper
1 T. pimiento
2 C. Chinese noodles

Mix all ingredients gently. Bake at 350° until heated through - 45 minutes to 1 hour.

CHICKEN CASSEROLE

Jean Zimmerman

2 (6½ oz. ea.) cans tuna or boned
chicken
1 C. chopped onion or 2 T. minced
onion
1 C. chopped celery
1 can cream of celery soup

2 tsp. (heaping) mayonnaise
1 small can mushrooms (drained)
1 can Chow Mein noodles
1 (6 oz.) can chopped cashews
Crushed potato chips on top

Bake at 350° for 45 minutes.

CHICKEN AND MUSHROOM SOUP

Elaine Happel

1 (2-3 lb.) chicken
1 can mushroom soup
1 can milk

$\frac{3}{4}$ tsp. poultry seasoning
Salt and pepper
Shortening

Brown the chicken parts in shortening. Stir the soup and milk together. Put chicken in a baking dish or cake pan and put soup and milk over it. Sprinkle poultry seasoning over all. Bake in a 350° oven for 45 minutes covered, the last 15 minutes uncover.

CHICKEN DIVAN

Carol Morgan

- | | |
|--|-----------------------------------|
| 2 (10 oz. ea.) pkgs. frozen broccoli | 1 tsp. lemon juice |
| 3 chicken breasts (cooked and boned) | 1 (4 oz.) can mushrooms (drained) |
| 2 (10½ oz. ea.) cans cream of chicken soup | ½ C. grated parmesan cheese |
| ¾ C. salad dressing | 2 T. melted butter with |
| | 1 C. soft bread crumbs |

Cook the broccoli as directed; drain well. Arrange spears in a greased baking dish. Layer chicken and mushrooms on top. Combine undiluted soup, salad dressing, lemon juice and half the cheese. Pour over the top, then sprinkle buttered crumbs and remaining cheese over all. Bake at 350° for 30-40 minutes or until heated through.

CHICKEN NOODLE CASSEROLE

Jan Cox

- | | |
|------------------------------|-------------------------------|
| 1 pt. boned chicken | ½ C. celery (chopped) |
| 1 can cream of mushroom soup | ½ C. onion (chopped) |
| 1 can chicken rice soup | 1 large can chow mein noodles |
| 1 large can evaporated milk | 1 can peas |

Toss all ingredients together and bake at 350° for 1 hour.

SCRUMPTIOUS CHICKEN AND NOODLES

Cheryl Miller

- | | |
|---------------------------------|------------------------------|
| ½ pkg. (6 oz.) noodles (cooked) | 1 can cream chicken soup |
| ⅓ C. chopped green pepper | ⅓ C. ripe olives |
| ⅓ C. onion (chopped) | Dash salt and pepper |
| 2 T. butter | 1½ C. diced cooked chicken |
| 1 C. sour cream | ⅓ C. blanched almonds (opt.) |
| ⅓ C. milk | |

Mix together and bake 35-40 minutes in a 350° oven.

CHICKEN AND RICE CASSEROLE

Eileen Dvorak

- | | |
|-----------------------------|------------------------------|
| 2 C. Minute Rice (uncooked) | 1 can cream of mushroom soup |
| 1½ C. milk | 1 can cream of chicken soup |

Cut up 1 chicken and place on top of rice mixture. Top chicken with 1 pkg. dry onion soup mix. Bake at 350° for 1½-2 hours or until chicken is done.

IMPOSSIBLE CHICKEN PIE

Dorothy Ernster

- | | |
|-----------------------------------|--------------------------------|
| 2 small cans Swanson chicken | 1 ½ C. cheddar cheese (grated) |
| 1 (10 oz.) pkg. broccoli (thawed) | |

Mix together and pour into greased deep dish pie plate.

- | | |
|-----------|-----------------|
| 1 C. milk | ½ C. Bisquick |
| 3 eggs | Salt and pepper |

Beat together and pour over chicken mixture.

- | | |
|-----------------------|-----------------|
| ½ C. Bisquick | 1/8 tsp. garlic |
| ¼ can parmesan cheese | 2 T. butter |

Mix first 3 ingredients and chop in butter until crumbly. Sprinkle over pie. Bake 15 minutes more or until knife comes out clean. Let sit 5 minutes before serving.

CHICKEN AND RICE

E. Marie Pedersen

- | | |
|---------------------------------|----------------------|
| 4 chicken breasts or 8-9 thighs | 1 soup can milk |
| 1 can cream of mushroom soup | ¼ lb. oleo |
| 1 can cream of chicken soup | 1 ¼ C. uncooked rice |
| 1 can celery soup | (not Minute Rice) |

Heat soups and milk with ½ or more of the oleo. When heated, mix in the rice. Pour in baking dish. Place chicken pieces into mixture. Use remaining oleo to brush chicken. Bake at 275° for 2 ½ hours. Do Not Cover.

CHICKEN AND RICE TOPPED WITH BISCUITS

Friend

- | | |
|---------------|--------------------------|
| 1 ½ T. butter | Salt and pepper to taste |
| 2 T. flour | 1 ½ C. cooked chicken |
| 1 C. broth | ½ C. Minute Rice |
| ¼ C. milk | |

Melt the butter, blend in flour. Gradually add broth and milk. Cook until thickened and season to taste. Place chicken and rice in casserole and add the sauce. Cover with biscuits. Bake at 400° for 25-30 minutes. (NOTE: This yields 4 servings but can easily be doubled or tripled.)

CHICKEN SALAD CASSEROLE

Ruth Ogg

- | | |
|--------------------------------------|------------------|
| 2 C. chicken (cut in small pieces) | 1 C. cooked rice |
| ¾ C. celery (cut fine) | ¼ C. almonds |
| 1 can mushroom soup | ½ C. mayonnaise |
| 2 green onions (tops too, cut small) | 1 T. lemon juice |
| 2 boiled eggs | |

Refrigerate overnight the eggs, rice, almonds, mayonnaise and lemon juice. Leave out for awhile before baking. Bake at 350° until brown on top.

CORN BEEF CASSEROLE

Charli Pals

- | | |
|--|-----------------------------|
| 1 (8 or 10 oz.) pkg. noodles
(cooked and drained) | 1 can cream of chicken soup |
| 1 can corn beef | 1½ C. crushed potato chips |
| 1 medium onion (chopped) | 1 can evaporated milk |
| | 1-2 C. shredded cheese |

Combine cooked noodles, with corn beef which has been broken up, and soup, milk, cheese and onion. Place in a 9x12-inch pan. Sprinkle chips over top and dot with butter. Bake at 350° for 45-60 minutes. (NOTE: 1 lb. ground beef may be substituted for corn beef.)

STUFFED CUCUMBERS

Maggie Mennenga

- | | |
|-------------------------------|--|
| 2 large cucumbers | ½ tsp. Worcestershire sauce |
| 1 (6½ oz.) can tuna (drained, | ½ tsp. salt |
| 2 T. mayonnaise (WW) | ½ tsp. paprika |
| ½ tsp. lemon juice | 1 packet artificial sweetener
(Equal) |
| ½ tsp. grated onion | |

Trim ends from cucumbers; remove centers with apple corer. Mix remaining ingredients. Stuff cucumbers; chill. Slice ½-inch thick. Serves 2.

CORN AND MACARONI CASSEROLE

Lenora Rathe

- | | |
|------------------------------|-------------------------|
| 1 can whole kernel corn | 1 small onion (chopped) |
| 1 can cream style corn | Salt |
| ½ C. melted margarine | Pepper |
| 1 C. Velveeta cheese (cubed) | |

Mix all ingredients together and put in 1½-2 qt. buttered casserole dish. Bake at 320° for 1 hour. Can use American or cheddar cheese too. Serves 10-12 people.

BAKED CORN AND OYSTERS

Friend

- | | |
|---------------------|-----------------------------------|
| 2 C. corn (cooked) | 1 tsp. sugar |
| 1 C. cracker crumbs | ¼ tsp. pepper |
| 1 egg (beaten) | ¼ C. butter (melted) |
| ½ C. milk or cream | 1 C. small oysters (do not drain) |
| 1 tsp. salt | |

Combine all the ingredients in the order given. Pour into a casserole and bake at 375° for 20 minutes.

EASY CORN PUFF

Carol Tompkins

- | | |
|--|------------------------------|
| 2 (16½ oz. ea.) cans whole kernel corn | 2 eggs |
| 1 C. Bisquick baking mix | 1 C. shredded cheddar cheese |
| 1 C. milk | 2 T. dry onion soup mix |

Heat oven to 325°. Butter 5-C. souffle dish or 1½ qt. round casserole dish. Beat baking mix, milk, eggs and soup mix with hand beater until smooth. Stir in corn and cheese. Pour into buttered dish. Bake about 1 hour or until knife inserted halfway between center and edge comes out clean. Serve immediately.

EASY BUSY DAY CASSEROLE

Janie Williamson

- | | |
|-----------------------------|----------------------------|
| 1 lb. ground beef | 2 T. butter |
| 1 (4-5 oz.) pkg. noodles | 1 small can peas (drained) |
| 1 can cream of chicken soup | |

Cook and drain noodles; set aside. Brown ground beef and drain, add noodles and remaining ingredients. Stir enough to mix evenly and place in greased casserole baking dish. Bake in moderate oven (350°) for 30 minutes. If desired, sprinkle cheese or crumbled potato chips on top.

EGG CASSEROLE

Louise Shubert

- | | |
|--------------------------------|------------------------|
| 1 lb. mild sausage | 12 eggs |
| 4 C. milk | 4 slices bread (cubed) |
| 2 tsp. dry mustard | ½ tsp. salt |
| 2 C. cheddar cheese (shredded) | |

Brown sausage and drain well. Beat eggs, add milk, bread, seasonings, cheese and meat. Place in greased 9x13-inch pan and let stand overnight. Bake in a 325° oven for 45-50 minutes. Can be made also with ham or bacon.

CHAR'S EGG CASSROLE

Floy Harmsen

1 (8 count) pkg. crescent rolls
2 lbs. sausage (fried and drained)
Green pepper and onion (to taste,
browned)
Salt and pepper to taste

3 C. frozen hash browns
12 oz. shredded sharp cheddar
cheese)
10 eggs (beaten) and ½ C. milk

Layer as listed by numbers in an 8½x11-inch baking dish. Bake at 375° oven for 40-45 minutes.

EGGPLANT CASSEROLE

Carol Morgan

1 medium eggplant
Salad oil
2 C. onions (chopped)
2 C. green pepper (diced)
2 C. ripe olives (halved)

2 C. cheese (grated)
1 (8 oz.) can tomato sauce
1 C. bread crumbs
2 T. melted butter

Pare the eggplant, cut in half-inch slices. Fry in hot oil until brown. Add green pepper, olives, salt and pepper. Place half the eggplant in casserole. Cover with half the pepper mixture and half the cheese. Repeat layers and pour tomato sauce over all. Mix crumbs with butter and sprinkle on top. Bake at 375° for 50 minutes. Serves 6.

EGGPLANT AND GROUND MEAT CASSEROLE

Floy Harmsen

1 lb. ground beef
2 T. salad oil
1 medium eggplant
⅓ C. flour
¼ C. olive oil
2 cans tomato sauce

½-1 tsp. oregano
1 T. parmesan cheese
1 C. cheddar cheese (grated)
1 tsp. salt
Pepper to taste

Shape ground beef into thick patties. Season to taste with salt and pepper. Brown in hot oil. Slice eggplant into thick slices (do not remove skin). Season with salt and pepper, coat with flour and brown in olive oil. Place cooked eggplant slices in shallow baking dish. Top each with browned meat patties. Cover with tomato sauce. Sprinkle oregano and parmesan cheese over it all. Top with the grated cheddar cheese. Bake at 300° for 35 minutes. Serves 6.

BRUNCH SCRAMBLE

Janie Williamson

6 slices bacon	6 eggs
2 C. thinly sliced pared potatoes	1/3 C. milk
Salt and pepper to taste	Crisp toast

In a 10-inch skillet, cook the bacon until crisp, crumble and reserve. To the bacon fat (about 1/4-C.) left in the skillet, add the potatoes; fry until well browned on both sides. Add salt and pepper. Cook over low heat, tightly covered, until potatoes are done through, about 5 minutes. Beat eggs enough to blend yolks and whites; add milk, salt and pepper. Beat to blend. Pour over cooked potatoes in skillet. Cook slowly, stirring occasionally until eggs are set. Sprinkle reserved bacon over eggs and potatoes. Serve at once with crisp toast.

EGG CUSTARD

Pat Jones

5 eggs (beaten)	2 3/4 C. milk
5 T. sugar	1/8 tsp. salt
1 tsp. vanilla	Raisins (opt.)

Beat all ingredients together. Sprinkle with nutmeg. For a smooth custard, set dish in pan of water in a 350° oven. Bake until knife inserted in middle comes out clean. An hour or more will do it.

ENCHILADA CASSEROLE

Pat Doocy

1 1/2 lbs. hamburger	1 (8 oz.) can tomato sauce
1 chopped onion	1 can chili beans
1/2 can mild enchilada sauce	1 tsp. chili powder

Brown the hamburger and onion. Mix in the enchilada sauce, tomato sauce, chili beans and chili powder. Simmer over low heat 15-20 minutes. Place half of meat mixture in 9x13-inch pan. Cover with 6 tortilla shells overlapping. Spread rest of meat mixture over shells. Top with shredded cheddar cheese. Bake at 325° for 30-40 minutes until bubbly.

STEAMED DUMPLINGS

Maggie Mennenga

1 C. flour
1½ tsp. baking powder
½ tsp. salt

1 egg (beaten)
⅓ C. milk
2 T. melted fat or salad oil

Sift flour, baking powder and salt together. Combine egg, milk and oil and add to dry ingredients to make soft dough. Drop from teaspoon into stew. Stew should have 3 C. of liquid (add boiling water if necessary). Place cover on cooker without indicator weight and steam 15 minutes. Serve at once. Chicken broth may be added in place of water.

FIVE CAN CASSEROLE

Karen Lane

1 can cream of chicken soup
1 can cream mushroom soup
1 small can evaporated milk

1 can Chinese noodles
1 can deboned chicken
Crushed potato chips

Combine soups, milk in bowl; mix well. Pour layer of soup mixture into greased casserole. Add layer of noodles with layer of chicken. Repeat layers until all ingredients are used. Sprinkle potato chips over top. Bake in a 350° oven for 1 hour.

PIONEER HAM CASSEROLE

Eileen Dvorak

2 C. cubed boneless ham
1 C. frozen peas (thawed and drained)
2 C. cooked rice
¾ C. chopped onions

2 T. chopped pimiento
1 can cheddar cheese soup
½ C. milk
Pepper to taste

Combine all ingredients and spoon into casserole dish. Cover and bake at 350° for 30 minutes. Serves 4.

HAM OR SHRIMP SOUFFLE

Leslie Lane

10 slices bread (cubed, cut off crust)
8 eggs (beaten)
2 T. parsley
2 T. lemon juice (only when using shrimp)

2 C. milk
1 T. dry mustard
2 C. cubed ham or shrimp
2 C. shredded cheddar cheese

Place cubed bread in greased 9x13-inch pan. Beat together all ingredients except shrimp or ham. Add shrimp or ham after beating. Then pour over bread in pan. Spread out, cover and put in refrigerator overnight. Bake at 325° for 1 hour uncovered.

HAM AND CURRY CASSEROLE

Linda Gericke

6 oz. box Uncle Ben's Long Grain
and Wild Rice (cooked)
10 oz. pkg. broccoli or peas
2 C. diced ham or cooked chicken

4 oz. mushrooms
Small can water chestnuts
(sliced)
1 C. cheddar cheese (grated)

TOPPING:

1 C. mayonnaise
1 C. celery soup

2 tsp. salad mustard
½ tsp. curry powder

Layer first 7 ingredients in order given in 9x13-inch pan.

For Topping: Mix well the topping ingredients and spread over casserole. Sprinkle with parmesan cheese. Bake in 350° oven for 1 hour.

GROUND BEEF CASSEROLE

Alice Daily

Salt and pepper ground beef. Put ½ of hamburger in bottom of casserole. Add layers of sliced potato, carrots, onions and celery. Then rest of ground beef. Cover with 1 can of cream of chicken soup. Bake until vegetables are done.

HAMBURGER CASSEROLE

Connie Joens

2 lbs. ground beef
1 large can tomato sauce
1 (8 oz.) container sour cream
1 (8 oz.) pkg. cream cheese
1 pkg. extra wide egg noodles

Garlic
Onion
Salt
Pepper
Shredded cheddar cheese

Brown ground beef, onion and garlic; drain. Add salt and pepper and tomato sauce. Mix together cream cheese and sour cream. Cook egg noodles. In a casserole dish, layer egg noodles, hamburger mixture. Keep layering until ingredients are used. Top with shredded cheese and put in 350° oven. Cook until heated through.

HAMBURGER DISH

Kay Beebe

2 lbs. hamburger
8 potatoes
1 C. mixed vegetables

1 C. cream of chicken soup
1 C. beef stock soup

Brown hamburger and drain. Peel and slice potatoes. Layer as per list. Bake at 350° for 1 hour.

EASY HAMBURGER CASSEROLE

Susie Musch

- | | |
|--------------------------|---------------------------|
| 1 lb. ground beef | 2 T. sugar |
| 1 medium onion (chopped) | 1 T. Worcestershire sauce |
| 1 C. diced cheese | 1 tsp. salt |
| 1 can tomato soup | Dash of pepper |
| ½ C. water | 1 C. cooked macaroni |

Brown ground beef with the onion and drain. Add other ingredients. Bake in casserole for 45 minutes at 350°.

HAMBURGER AND CABBAGE CASSEROLE

Donna Miller

- | | |
|--------------------------|--|
| 2 lbs. hamburger | 2 (16 oz. ea.) cans stewed tomatoes (blended in blender) |
| 1½ C. diced celery | 3 C. shredded cabbage |
| ½ C. diced onion | |
| Salt and pepper to taste | |

Brown hamburger with onion. Add celery, tomatoes, cabbage, salt and pepper. Mix and put into casserole. Bake at 350° for 2 hours.

HAMBURGER CHILI BEAN CASSEROLE

Donna Miller

- | | |
|----------------------------|--------------------------|
| 2 lbs. hamburger | 2½ C. sliced potatoes |
| ½ C. diced onion | 1 can tomato soup |
| 1 (22 oz.) can chili beans | Salt and pepper to taste |

Brown hamburger with onions. Add chili beans, potatoes, salt and pepper. Mix and put into casserole. Spread tomato soup on top. Bake at 350° for 1 hour and 45 minutes.

HAMBURGER AND POTATO CASSEROLE

Floy Harmsen

- | | |
|-------------------|------------------------------|
| 1 lb. ground beef | 3 medium potatoes (sliced) |
| 1 tsp. salt | 2 medium onions (sliced) |
| 2 T. fat | 1 can cream of mushroom soup |

Season meat with salt; brown in hot fat. Arrange alternate layers of potatoes, onion and meat in 2 qt. casserole. Pour soup over layers. Bake in 350° oven for 45 minutes. Yield: 6 servings.

CHEDDAR-BURGER SKILLET

Karen Lane

1 lb. ground beef
1 medium onion (chopped)
1 can cream of mushroom soup
1 can cheddar cheese soup

¼ C. water
2 (16 oz. ea.) cans whole potatoes
(drained and sliced)

In skillet brown beef and cook onion until tender. Stir soups and water. Add potatoes and heat.

ITALIAN CASSEROLE

Lois Rookaird

1 lb. hamburger
½ C. onion
1 tsp. oregano
½ tsp. salt

1 can tomato soup
½ C. water
2 C. cooked wide noodles
1 C. shredded cheese

Mix first 6 ingredients all together, put in cooked noodles, and top with cheese and bake in 350° oven for 30 minutes.

LOW CALORIE HOT DISH

Blanche Evans

1 small head cabbage
1 lb. ground beef
1 small onion (minced)

⅓ C. rice (uncooked)
1 can tomato soup
1 soup can water

Chop cabbage in large pieces. Place in bottom of greased baking dish. Brown meat and onion, pour off fat and stir in rice. Pour meat over cabbage. Cover all with soup and water. Bake at 350° for 1 hour. Watch to see it doesn't get dry. Add more water if necessary.

MAIN DISH CASSEROLE

Dorothy Sauer

2 lbs. ground beef
1 can cream of chicken soup
1 can cream of mushroom soup

1 (5½ oz.) can chow mein
noodles
1 (No. 303) can mixed vegetables
(drained)

Brown ground beef. Combine all ingredients and put in a well greased casserole. Bake uncovered 45 minutes in a 350° oven or until nicely browned.

MANICOTTI

Donna Shock

2½ lbs. hamburger
2 tsp. oregano
2 tsp. garlic salt
1 C. parmesan cheese

4 eggs
28 manicotti shells (uncooked)
Spaghetti sauce
Mozzarella cheese

Brown meat; drain. Stir in ½ C. parmesan cheese, egg, and seasonings. Fill manicotti shells; place in baking dish. Pour spaghetti sauce mixed with water over manicotti. Sprinkle with remaining parmesan cheese. Cover with aluminum foil; bake at 350° for 1 hour. Top with mozzarella cheese; continue baking until cheese is melted.

BAKED MACARONI AND CHEESE

Debbie Cox

1 (8 oz.) pkg. elbow macaroni
¾ C. margarine
¼ C. flour
1 tsp. salt

1/8 tsp. pepper
2 C. milk
8 oz. grated cheddar cheese

Preheat oven to 375°. Cook macaroni according to package directions; drain. Meanwhile, melt margarine in medium saucepan; remove from heat. Stir in 1½ C. cheese and the macaroni. Pour into 1½ qt. casserole and sprinkle ½ cheese on top. Bake 15-20 minutes or until brown.

OVERNIGHT MACARONI CASSEROLE

Edith Cooley

7 oz. pkg. Creamettes (uncooked)
1 can cream of mushroom soup
1 can cream of celery soup
2 cans milk
½ C. pimienta

1 small onion
4 C. chopped chicken
½ lb. shredded cheddar cheese
Mushrooms (if desired)

Mix all together and put in greased casserole. Refrigerate overnight. Remove 1 hour before baking and stir. Bake in a 350° oven covered for 1 hour and 20 minutes uncovered. Sprinkle chow mein noodles on top before serving. Serves 8-10.

OVERNIGHT CASSEROLE

Floy Harmsen

2 C. chicken or tuna
1 can mushroom soup
2 C. milk

2 C. cooked macaroni
1 can cream of chicken soup
½ lb. cheese

Mix all together and let sit in refrigerator overnight. Top with buttered crumbs and bake 1 hour at 350°. Serves 6-8.

STUFFED MUSHROOMS

Ginger Shirley

Button mushrooms

Cream cheese

Stem fresh button mushrooms and hollow out. Fill with cream cheese. Warm in butter in pan until cheese melts.

BAKED ONIONS

Floy Harmsen

12 medium size fresh onions
1 (3¾ oz.) bag potato chips
½ lb. Wisconsin mild cheese

2 cans cream of mushroom soup
½ C. milk
1/8 tsp. cayenne pepper

In a 9x13-inch buttered casserole place alternate layers of thinly sliced onions, crushed potato chips and grated cheese. Pour mushroom soup and milk over the top of the onion mixture and it will cook through. Sprinkle cayenne pepper over the top and bake 1 hour at 350°.

CONNIE'S ONE DISH MEAL

Connie Joens

1 pkg. frozen Japanese vegetables
1-2 pkgs. Ramen's oriental noodles

Can of shrimp

Cook vegetables and noodles as directed on packages. Add shrimp. Heat through.

To rescue over-salted foods cooked in water, drop in a few slices of raw potato and boil until excess salt is absorbed.

ONE DISH MEAL

Marie Wirtz

- | | |
|----------------------------------|---------------------------|
| 2 C. diced leftover beef or pork | 2 T. butter |
| 1 C. peas | 3-4 C. boiling water |
| 1 C. diced cooked carrots | Salt and pepper to taste |
| 3 C. diced uncooked potatoes | 1 can buttermilk biscuits |

Cook vegetables until tender. Pour into greased baking dish and top with the biscuits. Bake in a 450° oven for 15 minutes or until biscuits are lightly browned.

PARTY CASSEROLE

Carol Morgan

- | | |
|-----------------------------|----------------------|
| 1 pkg. noodles (cooked) | 1½ C. corn (drained) |
| 1 lb. hamburger | 1 can mushroom soup |
| ½ C. onion (chopped) | ¼ C. pimiento |
| ¾ C. milk | Dash of pepper |
| 1 (8 oz.) pkg. cream cheese | |

Brown the meat, add onion and cook until tender. Stir in the milk and cheese until well blended. Add remaining ingredients and pour into a 2 qt. greased casserole. Bake at 350° for 30 minutes.

PLANTATION SUPPER

Debbie Cox

- | | |
|------------------------------|-----------------------------------|
| 1 lb. ground beef | 1 (8 oz.) pkg. cream cheese |
| ½ C. chopped onion | 1½ C. whole kernel corn (drained) |
| ¾ C. milk | 8 oz. noodles (cooked) |
| 1 can cream of mushroom soup | |

Brown meat, add onion and cook until tender. Stir in milk, soup and cheese until blended. Add remaining ingredients and heat. Serves 6.

BAKED POTATO CASSEROLE

Lucile Brown

- | | |
|------------------------|----------------------------------|
| Mashed potatoes for 16 | Dried chives |
| 1 pt. cottage cheese | Butter, salt and pepper to taste |
| ½ pt. sour cream | Slivered almonds (amount opt.) |

Mix and bake in casserole at 350° for 30-35 minutes.

PLANTATION STUFFED PEPPERS

Katy Buchner

- | | |
|-------------------------|-------------------------------------|
| 1 lb. hamburger | 2 cans tomato soup |
| 1 C. chopped onion | ½ lb. shredded sharp cheddar cheese |
| 1 clove garlic (minced) | 1½ C. cooked rice |
| 2 tsp. chili powder | 8 medium green peppers |
| 1 tsp. salt | |
| ½ tsp. pepper | |

Cook hamburger, onion and garlic until browned; drain. Add tomato soup and seasonings and simmer, covered 10 minutes. Add cheese and stir until melted. Stir in rice. Set aside to cool. Clean peppers and boil in salted water about 3 minutes. Drain and stand upright in greased pan and stuff. Bake at 350° for 20 minutes. They may be frozen.

GARDEN PIZZA

Verdis Feller

- | | |
|---|---|
| 2 pkgs. Pillsbury crescent rolls | ⅔ C. mayonnaise |
| 2 (8 oz. ea.) Philadelphia cream cheese | 1 small pkg. Hidden Valley ranch style dressing (dry) |

TOPPINGS:

- | | |
|-------------|---------------|
| Broccoli | Tomato |
| Cauliflower | Black olives |
| Scallion | Grated cheese |
| Pepper | |

Spread in jelly roll pan the crescent rolls. Pinch edges together. Bake according to directions. Cool. Mix together cream cheese, mayonnaise, and ranch style dressing (dry). Spread over crust. Cut into squares. Decorate each square with any of the following.

PIZZA CASSEROLE

Dee Pruisner

- | | |
|--------------------------------|--|
| 1 lb. ground beef | 2 C. rotini or macaroni (cooked and drained) |
| 2 (8 oz. ea.) cans pizza sauce | ⅔ C. milk |
| 1 (4 oz.) can sliced mushrooms | 2 C. shredded mozzarella cheese (8 oz.) |
| 1 T. dried oregano (crushed) | |
| 1 tsp. garlic salt | |

Brown meat and drain off excess fat. Stir in pizza sauce, undrained mushrooms, oregano, and garlic salt. Bring to boiling, remove from heat. Combine rotini and milk in a 2 qt. casserole. Layer half each of the meat sauce, rotini mixture and cheese. Repeat layers. Bake covered in 350° oven for 25-30 minutes.

PIZZA MASHED POTATOES

Nona Christopher

Boil 4-5 medium potatoes. Drain and mash with 2 T. butter and seasonings. Spread in bottom of well greased 9x9-inch cake dish.

TOP WITH:

1/4 lb. mozzarella cheese
2 large tomatoes (cut up)
1/3 C. parmesan cheese

Salt and pepper
1/2 tsp. oregano

Drizzle 2 T. melted butter over top. Bake in 425° oven about 20 minutes or until potato layer begins to crisp.

POTATO CASSEROLE

Virginia Johnson

2 lbs. frozen hash browns (thawed)
1/2 C. melted margarine
1 tsp. salt
1/2 tsp. pepper

2 T. dried minced onion
1 can cream of chicken soup
1 can cheddar cheese soup
1 pt. sour cream

Mix and put in 9x13-inch buttered dish or cake tin. Sprinkle top with 2 C. crushed corn flakes. Bake 60 minutes in a 350° oven. (NOTE: I usually add 1/4 C. milk to the soups and mix.)

POTATO CASSEROLE

Milly Colvin

2 lb. bag frozen hash browns
1 can cream of chicken soup
2 C. grated American cheese

1 carton sour cream
1/2 C. grated onion
1 stick margarine (melted)

Mix in large bowl. Bake at 350° for 1 hour. Top with 1/2 stick melted margarine and 2 C. corn flakes, rolled into chunks. Bake 10 minutes longer.

POTATO SOUR CREAM CASSEROLE

Dee Holdiman

1 large bag hash browns (thawed)
1/4 C. onion (chopped)
2 cans cream of potato soup

1 pt. sour cream
1 wedge sharp cheese (shredded)
1/2 C. Parmesan cheese

Combine all and sprinkle parmesan cheese on top. Bake in a 350° oven for 1 hour. Bake in 9x13-inch pan.

BUFFET POTATO CASSEROLE

Barbara Tomlinson

1 (2 lb.) pkg. frozen hash brown potatoes
½ C. butter (melted)
1 pt. dairy sour cream
1 can condensed cream of chicken soup

½ C. chopped onion
2 C. shredded cheddar cheese
1 tsp. salt
½ tsp. pepper
2 C. corn flake crumbs
½ C. butter (melted)

Combine potatoes and ½ C. melted butter in large bowl. Stir in sour cream, soup, onion, cheese, salt and pepper. Place in greased 9x13x2-inch baking dish. Combine corn flake crumbs and ½ C. melted butter. Sprinkle over top. Cover with foil. Bake in a 350° oven for 20 minutes. Uncover and continue baking 20 minutes. Serves 12.

POTATO AND SALMON SCALLOP

Floy Harmsen

Sliced cold potatoes (cooked leftovers)
1 small sized can salmon
Salt and pepper to taste
Grated onion

1 can condensed cream of celery soup
¼ C. milk
Crushed potato chips to cover

Arrange potatoes and salmon alternately in a buttered casserole. Season well with salt, pepper and grated onion. Mix soup and milk and pour over potatoes and salmon. Cover with potato chips, dotted with butter. Bake in moderate oven (350°) for 30 minutes.

CHEESY POTATOES

Elda Wittenburg

1 pkg. hash browns (with pepper and onion)
1 C. sour cream
1 C. chopped onion (opt.)

1 can cream of chicken soup
½ C. butter or margarine (melted)
¾ T. salt
2 C. cheddar cheese

Mix all ingredients together except cheese. Pour into casserole dish. Sprinkle grated cheddar cheese on top. Bake at 350° for 45 minutes.

CHEESY POTATOES

Bonnie Headington

8-10 medium potatoes with skins
1 pt. carton Half 'N Half
½ C. butter

Grated American cheese
Salt
Pepper

Boil potatoes with skins; cool. Remove skin and grate into a large casserole dish or crock pot. Heat together Half 'N Half and butter. Pour over grated potatoes, salt and pepper. Bake in 350° oven for 45 minutes. Top with grated cheese and bake 15 minutes.

INSTANT POTATOES SUPREME

Ann Standish

Instant potatoes enough for 8. Follow directions and prepare as you would if you were going to serve them. Then add one 8 oz. pkg. cream cheese and one 8 oz. carton sour cream and garlic powder. Mix well. Put in casserole and top with butter. Heat until fairly brown and bubbly (in oven). Serves 8.

POTATO HOT DISH

Ione White

1 lb. hamburger
1 medium onion (chopped)
2 qts. raw sliced potatoes

1 can mushroom soup
1 can vegetable soup
1 C. water or little more

Brown hamburger and onion lightly. Put layer of potatoes in greased baking dish. Add half of meat and potatoes; another layer of potatoes and meat. Salt and pepper to taste. Pour the soups mixed with water over all. Bake at 350° for 1½ hours or until done.

POTATO PUFF

Debbie Cox

3 T. margarine (melted)
2 C. cold mashed potatoes
Salt to taste

2 eggs
1 C. evaporated milk

Beat margarine into mashed potatoes until smooth. Beat eggs until they are light and lemon colored. Add milk and beat well, add salt to taste. Butter a 1 qt. casserole. Pour in potato mixture and bake in a 325° oven for 50-60 minutes or until puffed and light and brown. Serve immediately.

PORK CHOP-POTATO CASSEROLE

Dorothy Sauer

6 pork chops (well browned)
6 medium potatoes

10½ oz. can cream of onion soup
10½ oz. can cream cheese soup

Slice or shred potatoes and put in well greased baking dish. Lay browned pork chops over top. Mix together the soups and pour over top. Bake for 1 hour or until potatoes are done in a 350° oven.

YAM 'N CRANBERRY CASSEROLE

Joan Dane

1 (40 oz.) can yams (drained)
1 (12 oz.) pkg. fresh whole
cranberries
1¼-1½ C. sugar
1 small orange (sliced)

½ C. pecan halves
¼ C. orange juice or brandy
¾ tsp. ground cinnamon
¼ tsp. ground nutmeg
1/8 tsp. ground mace

Combine cranberries, sugar, orange slices, pecan halves, orange juice and spices in 2 qt. casserole. Bake uncovered at 375° for 30 minutes. Stir yams into cranberry mixture; bake until hot, about 15 minutes.

JAN'S YUM YUM SWEET POTATOES

Jan Fluharty

3 C. mashed cooked sweet potatoes
¼ C. sugar
2 eggs

4 T. margarine
1 tsp. vanilla

TOPPING:

¾ C. brown sugar
1 C. chopped pecans

½ C. flour
4 T. margarine

Beat eggs. Add sweet potatoes, sugar, vanilla and margarine. Mix, then put into greased casserole. Then mix topping together and spread on top of first mixture. Bake in a 350° oven for 20 minutes.

QUICK CASSEROLE

Floy Harmsen

1 medium size can sauerkraut
1 can cream of celery soup
1 pkg. Tater Tots

1 can onion rings
2 lbs. hamburger

Brown hamburger in skillet. Add a little onion. Put browned meat in the bottom of a 9x13-inch pan. Spread the sauerkraut over hamburger. Put Tater Tots over sauerkraut. Spread the celery soup over all and sprinkle the onion rings over the top. Cover with foil and bake at 350° for 1 hour. Green beans may be added if desired.

REFRIGERATOR CASSEROLE

Dorothy Sauer

10 oz. pkg. egg noodles
3 medium onions (diced)
2 lbs. ground beef
1 tsp. salt and pepper
1 tsp. thyme

1 can cream of celery soup
½ can water
TOPPING: ½ C. grated cheese
3 eggs (beaten)

Cook noodles and drain. Cook onion in skillet with a little margarine just until yellow in color. Put in ground beef, cook enough to take red out of it. Add salt, pepper and thyme. Mix noodles, soup and water with ground beef mixture in 1½ qt. casserole. Refrigerate overnight. Before baking put cheese on top. Put beaten eggs over all. Bake at 350° for 1 hour.

GREEN RICE

Lucile Brown

2 C. cooked rice
1 (10 oz.) pkg. frozen chopped
spinach (cook slightly)
2 beaten eggs
1 C. ground onions or chives

1 C. evaporated milk
½ tsp. garlic salt
1 C. grated American cheese
(or more)
½ C. vegetable oil

Mix all ingredients together in casserole and bake at 350° for 45 minutes or until set (when knife comes out clean).

GREEN RICE CASSEROLE

Marvel Voss

2 C. Uncle Ben's converted rice
1 pkg. frozen and chopped spinach
1 small onion (grated)

2 C. grated cheese (cheddar)
2 eggs
2 C. milk

Cook rice as directions on the package. Cook spinach until just thawed. Drain and add to rice. Beat eggs in milk and add onion, 1 C. of the cheese. Add to the rice mixture. Put in buttered baking dish and top with rest of cheese. Bake for 35 minutes in 350° oven. Good with most meat, chicken and fish. (NOTE: If they dislike spinach, they will not be able to tell it is spinach.)

GREEN RICE

Rena Kremer

- | | |
|-----------------------------|-----------------------------|
| 2 pkgs. broccoli | 1 C. Cheez-Whiz |
| 1 small onion | 1 C. milk |
| 1 can cream of chicken soup | 1 C. Minute Rice (uncooked) |

Cook broccoli and drain. Mix all ingredients together and put 1 stick margarine on top and bake in 350° oven for 40 minutes.

SPANISH RICE

Karen Lane

- | | |
|-------------------------|---------------------------------|
| 1 C. rice (washed) | 1 C. water |
| 4 T. fat | 1 red or green pepper (chopped) |
| 5 onions (chopped) | 1 tsp. paprika |
| 1 clove garlic (minced) | 2 tsp. salt |
| 2 C. strained tomato | |

Place rice in skillet with fat, add onion and the garlic. Cook 10 minutes, stirring often. Add remaining ingredients. Cover and cook slowly about 1 hour until rice is tender and liquid is absorbed.

REUBEN CASSEROLE

Alice Daily

- | | |
|-------------------------------------|-------------------------------|
| 14 oz. can sauerkraut | 8 oz. Swiss cheese (shredded) |
| 2 medium tomatoes (sliced) | 1 can refrigerator biscuits |
| 2 T. Thousand Island dressing | 2 rye crackers (crushed) |
| 2 T. butter | ¼ tsp. caraway seed |
| 8 oz. sliced corned beef (shredded) | |

Spread kraut in bottom of baking dish; top with tomatoes; dot with dressing and butter. Cover with corned beef. Sprinkle with cheese. Bake at 425° for 15 minutes. Remove from oven. Separate biscuits into 3 layers, overlapping layers on casserole to form 3 rows. Sprinkle with crackers and caraway seed. Bake at 425° for another 15-20 minutes.

ROUND STEAK CASSEROLE

Arlene Mueller

- | | |
|---------------|----------------------|
| Round steak | 2 raw potatoes |
| Onion | Cream soup of choice |
| Carrot slices | |

Roll round steak in flour and brown. Add onions, layer of meat, carrot slices, more onions if desired, 2 raw potatoes. Add cream soup of choice. Bake at 350° for 1 hour.

SALMON SUPREME

Floy Harmsen

1 can salmon
1 C. soda crackers (crushed)
½ C. celery (cut very fine)
Salt and pepper to taste

1 can cream of mushroom soup
½ C. minced onion
½ C. green pepper (or can use
1 C. celery)

Mix all ingredients together. Bake in a greased casserole, uncovered, at 325°-350° for 1-1½ hours. Serves 6.

SAUERKRAUT

Mary Lou Powers

Wash, quarter, core and shred sound, hard, fully matured cabbage. Weigh. Thoroughly mix ½ lb. dairy, pickling or Kosher salt with 20 lbs. cabbage. Firmly pack into stone jar or tight keg. Cover with white cloth and dinner plate or glass pie plate. Fill Ball jar with water and use to hold plate under the brine which forms as salt draws juice from cabbage. Start cabbage curing in a temperature of about 85°F. When fermentation begins, move to a cooler place (about 65°F.). Remove scum each day. Sauerkraut is cured and ready to can in 2-4 weeks, depending upon the temperature at which it is cured. When properly cured, sauerkraut is yellow white and free of white spots. Pack sauerkraut into hot Ball jars, leaving ½-inch head space. If there is not enough juice to cover, add brine made by dissolving 2 T. salt in 1 qt. water, leaving ½-inch head space. Adjust caps. Process pints and quarts 30 minutes in boiling water bath. Yields 6-7 qts.

MARJORIE'S SAUSAGE SAUERKRAUT CASSEROLE

Dorothy Averhoff

1 large can sauerkraut
1 pkg. egg noodles

1½ lbs. pork sausage
(or ground beef)

Brown meat; drain. Add to the sauerkraut and cooked noodles. Mix well. Put in baking dish and bake at 350° for 45 minutes to 1 hour.

SEAFOOD CASSEROLE

Donna Stevens

2 (6½ oz. ea.) cans crab meat
(drained and flakes)

1 (4½ oz.) can small shrimp
(drained)

1 (10 oz.) pkg. frozen peas (thawed)
1½ C. cooked rice

¼ C. chopped green pepper

2 T. chopped fresh parsley

½ tsp. salt

Pepper to taste

1 C. dairy sour cream

Preheat oven to 350°. Toss all ingredients together lightly. Place in 2 qt. casserole sprayed with vegetable pan spray. Bake, covered, for 1 hour.

SPAGHETTI AND BEEF CASSEROLE

Dee Pruisner

2 tsp. oil
½ lb. hamburger
1 small onion
½ can (4 oz.) mushrooms
5½ oz. tomato paste and sauce
¼ tsp. ground oregano
¼ tsp. garlic powder

2 oz. softened cream cheese
½ C. cottage cheese
1/8 C. chives
1/8 C. sour cream
1/8 C. bread crumbs or
mozzarella cheese

Heat oil in skillet. Add hamburger and onions, saute until meat is browned, stirring to crumble. Drain. Combine mushrooms (undrained), tomato sauce and paste, oregano, and garlic powder; add to meat and onions. Simmer 15 minutes uncovered. Cook spaghetti. Drain well. Place ½ in buttered 9x13x2-inch baking dish. Combine cream cheese, cottage cheese and sour cream. Mix well. Spoon this mixture over spaghetti; layer, spreading evenly. Place remaining spaghetti over cream cheese mixture. Pour meat sauce over all. Sprinkle with bread crumbs or mozzarella cheese. Bake at 350° for 30 minutes.

SIX LAYER CASSEROLE

Alice Daily

2 C. raw sliced potatoes
2 C. cut celery
2 C. ground beef
2 tsp. salt

½ C. sliced green pepper
1 C. sliced onion
2 C. canned tomatoes
2 tsp. sugar

Place in greased casserole in order given. Sprinkle each layer with salt. Sprinkle sugar on tomatoes. Top with cracker crumbs. Bake 2 hours in moderate oven. Serves 6 people.

SPAGHETTI PIE

Renell Richter

1 lb. hamburger (cooked)
1 lb. (8 oz.) spaghetti noodles
1 large and 1 small jar spaghetti sauce

1 small carton cottage cheese
1 large bag mozzarella cheese

Boil noodles until done. Line 9x13-inch pan with small jar of sauce. Spread noodles on top of sauce. Mix large jar of sauce with meat. Pour on top of noodles. Sprinkle with cottage cheese. Top with mozzarella cheese. Bake in 350° oven until heated for about 35-40 minutes.

SKILLET SPAGHETTI

Debra Henderson

- | | |
|-----------------------------|--------------------------|
| 1 lb. ground beef | 3 C. water |
| 1 (18 oz.) can tomato juice | 1 tsp. garlic salt |
| 1 (6 oz.) can tomato paste | 1 tsp. salt |
| 2 T. minced onion | 1 tsp. oregano |
| 1½ tsp. chili powder | 1 (7 oz.) pkg. spaghetti |

Combine beef, tomato juice and paste, onion, seasonings, water, and salt. Bring to a boil; simmer, covered, for 30 minutes, stirring often. Add spaghetti and simmer, covered, for 30 minutes more, stirring often. Serve with grated Parmesan cheese sprinkled on top.

STROGANOFF BAKE

Cindy Mohling

- | | |
|---------------------|----------------------|
| 1½ lb. hamburger | 1 can vegetable soup |
| 2 T. onion (minced) | ½ C. milk |
| 1 tsp. salt | 1 C. sour cream |
| ¼ tsp. pepper | |

Brown hamburger, onion, salt and pepper. Add soup to these ingredients. Simmer for 15 minutes. Add milk and sour cream and place in a 9x9-inch baking dish.

BISCUIT TOPPING:

- | | |
|----------------------|-----------------|
| 1½ C. flour | ½ tsp. salt |
| 2 tsp. baking powder | ¼ C. shortening |
| ½ tsp. celery seed | ¾ C. milk |
| 1 tsp. paprika | Poppy seed |

Mix flour, baking powder, celery seed, paprika and salt. Cut in shortening. Add milk to above ingredients and stir until moist. Drop by spoonful on meat mixture. Sprinkle top with poppy seed. Bake at 450° for 15-20 minutes.

SUPER SUPPER

Jean Zimmerman

- | | |
|------------------------------|---------------------------|
| 1 lb. hamburger | 1 T. instant onion |
| 1½ C. sour cream | 1 tsp. salt |
| 1 C. water | ¼ tsp. pepper |
| 1 pkg. instant potatoes | ½ C. diced cheddar cheese |
| 1 can tomato sauce with bits | 1/8 tsp. oregano |
| 1 can corn (undrained) | |

Brown hamburger; drain. Mix all ingredients together and put in a 1½ qt. casserole. Bake at 350° for 30 minutes.

SUNDAY BRUNCH

LaVonne Paustian

12 slices white bread (cubed,
no crust)
6 eggs (beaten)
2½ C. cooked ham (cubed)
¾ lb. sharp cheddar cheese (grated)
¼ tsp. dry mustard

11 oz. pkg. chopped broccoli
(cooked)
3½ C. milk
2 T. instant onion
1 tsp. salt

In large bowl, pour eggs over cubed bread. Add ham and broccoli. Warm milk in saucepan (do not scald). Dissolve cheese in warm milk. Add onion, salt and dry mustard. Add milk-cheese mixture to ingredients in bowl. Mix gently. Pour into 9x13-inch glass oven dish. Refrigerate overnight. Bake 1 hour in a 350° oven. If desired, sprinkle cheese over top last 15 minutes of baking time. Cool 10 minutes and serve. Serves 12.

SWISS VEGETABLE MEDLEY

Pat Nickel

1 (16 oz.) bag frozen broccoli, carrots
and cauliflower combination (thawed
and drained)
1 can cream of mushroom soup

½ C. sour cream
¼ tsp. black pepper
1 can Durkee French-fried onions
1 C. shredded Swiss cheese

Combine vegetables, soup, ½ C. cheese, sour cream, pepper and ½ can of onions. Pour into a 1 qt. casserole. Bake covered at 350° for 30 minutes. Top with remaining cheese and onions. Bake uncovered 5 minutes longer. Serves 6.

TACO CASSEROLE

Donna Stevens

1 lb. ground beef
½ C. onion
1 pkg. taco seasoning mix (1¼ oz.)
1½ C. water

1 C. coarsely crushed tortilla chips
(about 2 oz.)
1½ C. shredded cheddar cheese
½ C. chopped green pepper

Brown ground beef with onion in skillet; drain. Add seasoning mix and water to meat. Bring to a boil; reduce heat, and simmer 15 minutes. Preheat oven to 350°. Spread corn chips on bottom of 8x8-inch baking dish. Pour meat sauce evenly over chips. Sprinkle cheese and green pepper over meat. Bake in oven for 20 minutes or long enough to melt cheese and heat through. Let stand 5 minutes before serving.

CANNED STEWED TOMATOES

Joyce A. Arends

About 50 tomatoes	2 tsp. celery salt
2 green peppers (diced finely)	2 tsp. powdered garlic
2 onions (cut up)	Salt
1 T. Worcestershire sauce	Pepper to taste

Select firm ripe tomatoes, wash well, peel and drain. Cut into sections. Simmer until softened, stir occasionally to prevent burning. Bring to boil and pour immediately into sterilized jars filling within $\frac{1}{2}$ of top. Put on cap, screw tight. Process in water bath for 5 minutes. To be used for chili or spaghetti. These could be used as seasoned tomato juice by putting the above through sieve, fine enough to remove seeds. Bring juice to boil and pour into sterilized jars and process in water bath for 5 minutes.

TORTILLA DE PRIMAVERA

Jenett Johnson

$\frac{1}{2}$ C. oil	4 eggs
2 C. sliced potatoes	$\frac{1}{4}$ tsp. salt
2 C. sliced green onions with tops	Dash of pepper

Heat oil in skillet over medium heat. Add potatoes and onion. Cover and cook until soft, stirring often. Drain off excess oil. Beat eggs and seasonings. Stir potatoes and onion into egg mixture, pour into pan with just one tablespoon oil. Cook over low heat until set, invert a dish over pan, turn over. Slide omelet back into skillet, browned side up. Cook 2 minutes. Serve immediately. Serves 4.

TUNA-ASPARAGUS CASSEROLE

Mary K. Williams

1 ($\frac{1}{2}$ -inch) pkg. noodles (boil in salted water)	3 cans cream of chicken soup
3 cans cream of mushroom soup	1 C. Miracle Whip

Heat soups and Miracle Whip together. Pour some sauce in bottom of a large baking dish; spread noodles on top. Add 3 cans bits and pieces of asparagus; spread around. Add 4 cans tuna chunks, 2 cans mushrooms, drained, 1 can water chestnuts, sliced. Add remainder of sauce. Top with slices of Colby or American cheese. Sprinkle with slivered almonds or buttered bread crumbs. Bake at 350° for 1 hour. Makes a 9x13-inch baking dish plus a small casserole. Can be made a day ahead, refrigerated and baked before serving.

TUNA NOODLE CASSEROLE

Marilyn H. Squires

6 oz. (3½ C.) medium noodles
1 can tuna
½ C. mayonnaise
⅓ C. chopped onion
¼ C. chopped pimiento

1 tsp. salt
1 can cream of mushroom soup
½ C. milk
1 C. shredded sharp cheese
Buttered bread crumbs

Cook noodles in boiling salted water until tender, drain; Combine noodles, drained tuna, mayonnaise, onion and salt. Blend soup and milk, heat through, add cheese. Add to noodle mixture. Put in 1½ qt. casserole top; top with bread crumbs or potato chips. Bake in 425° oven for 20 minutes. Serves 6.

COMPANY TUNA BAKE

Mabel Dunakey

1 pkg. noodles or 1 C. macaroni
1 (3 oz.) pkg. Philadelphia cream
cheese
1 can tuna fish

2 T. chopped onion
1½ tsp. prepared mustard
¼ C. milk
1 can mushroom soup

Cook noodles in salted water, then drain. When hot add cream cheese. Stir until melted. Add rest of ingredients. Put into a 1½ qt. casserole. Sprinkle top with crushed potato chips or crushed Ritz crackers. Bake in 350° oven for 30 minutes.

EASY TUNA CASSEROLE

Bonnie Headington

1 can tuna (drained)
1 can mushroom soup

¾ C. milk
Potato chips (crushed, about 1 C.)

Heat soup with milk; add tuna and chips. Pour in greased baking dish. Sprinkle some crushed chips on top and bake at 375° for 20 minutes.

TURKEY BROCCOLI CASSEROLE

Donna Stevens

2 (10 oz. ea.) pkgs. frozen broccoli
spears
2 C. coarsely diced cooked turkey
½ C. grated cheddar cheese

1 (10½ oz.) can cream of
mushroom soup
½ C. milk

Preheat oven to 375°. Cook broccoli according to package directions. Layer in 8x12-inch baking dish. Spread turkey evenly on top. Combine soup with milk; mix until smooth and pour over turkey. Sprinkle grated cheese on top. Bake for 30 minutes. Let stand 5 minutes before cutting into portions.

WALKING TACO

Lee Stonewall

Refried beans
Ortega salsa
Ortega chopped chili (if desired)
Chopped black olives
Chopped tomatoes

Chopped onions
Avocado (lemon)
Sour cream
Cheddar cheese (grated)

Layer, use as much as desired.

WEST COAST CASSEROLE

Friend

½ C. seedless raisins (chopped)
1 (15 oz.) can salmon
1 C. medium white sauce
¼ C. mayonnaise

2 T. pickle relish
¼ tsp. salt
1½ C. buttered crumbs

Butter casserole. Coat with bread crumbs. Mix white sauce, raisins, mayonnaise, relish and salt. Alternate layers with salmon. Top with remaining crumbs and bake in a hot 425° oven for 15 minutes.

WILD RICE CASSEROLE

Verdis Feller

1 C. Uncle Ben's Long Grain and
Wild Rice
1 C. ripe olives (chopped)
1 C. mushrooms (sliced)
1 onion (finely chopped)

4 T. butter
1 C. cheddar cheese (grated)
1 C. tomatoes (drained, opt.)
1½ C. boiling chicken broth
Salt and pepper to taste

Cover with boiling water over rice. Soak for several hours; drain. Mix rice with olives, mushrooms, and onion. Brown in butter; place in casserole. Add cheddar cheese, tomatoes, chicken broth and salt and pepper. Bake in a 350° oven for 1 hour. Add more broth if it becomes too dry.

Add 1 tsp. vinegar to grease when frying doughnuts. They will absorb less fat.

WILD RICE AND CRAB MEAT CASSEROLE

Jo Funk

2 C. wild rice
3 cans crab meat
2 cans cream of mushroom soup
1 C. whipping cream (unwhipped)
1 C. grated cheddar cheese
 $\frac{3}{4}$ stick butter

$\frac{1}{2}$ C. chopped onion
1 C. chopped celery
1 lb. fresh mushrooms
1 can chicken broth
1 can water

Wash rice under water and drain thoroughly - 4 times. Melt $\frac{3}{4}$ stick of butter in deep large pan and saute onion, celery and mushrooms. Add rice and saute a little more. Add soup broth and water. Cover and simmer until tender, 20-40 minutes. Watch carefully so as not to burn rice. Add water if necessary. Dilute mushroom soup with the unwhipped cream. This is soup mixture. Now layer four times: $\frac{1}{4}$ rice, 1 can crab, $\frac{1}{3}$ soup mixture. Cover and bake for 30 minutes at 350°. Uncover at least few minutes for cheese to melt. Serves 6-8.

CALIFORNIA MIXED VEGETABLES

No Name

1 bag California mixed vegetables
 $\frac{1}{2}$ C. uncooked Minute Rice
1 small chopped onion or
1 T. onion flakes
 $\frac{1}{4}$ C. butter

1 (8 oz.) jar Cheez-Whiz
1 can cream of chicken soup
 $\frac{1}{4}$ C. water
 $\frac{1}{2}$ C. milk

Put vegetables in baking dish. Scatter rice over vegetables. Heat all other ingredients and pour over vegetables. Bake at 350° for 30-40 minutes.

BAKED STUFFED CABBAGE

Donna Stevens

8 large cabbage leaves
1 lb. ground beef
3 T. chopped onion
2 T. chopped parsley
 $\frac{3}{4}$ tsp. salt

$\frac{1}{2}$ tsp. thyme
 $\frac{1}{2}$ clove garlic (pressed)
Dash of cayenne
 $\frac{1}{2}$ C. tomato sauce

Preheat oven to 375°. Wash and blanch cabbage leaves; drain and dry. Combine remaining ingredients except tomato sauce. Divide meat mixture into 8 equal portions on cabbage leaves. Roll leaves around meat. Secure with a toothpick. Place seam side down in a casserole. Cover with tomato sauce. Bake covered about 50-60 minutes.

CABBAGE CASSEROLE

Dee Holdiman

- | | |
|-------------------------|----------------------|
| 1 head cabbage (cooked) | ¾ stick margarine |
| 1 onion | 1 (8 oz.) box cheese |
| 1 can mushroom soup | 1 C. bread crumbs |

Mix butter and cheese, add onions and saute. Add soup and stir in cabbage. Mix, add a few bread crumbs. Put in casserole dish and sprinkle remaining crumbs on top. Bake in a 350° oven for 30 minutes uncovered.

RED CABBAGE WITH APPLES

Floy Harmsen

- | | |
|--|--|
| ½ head cabbage (about 1½ lbs.) | ½ tsp. salt |
| 1 medium yellow onion (coarsely chopped) | 1/8 tsp. black pepper |
| 2 T. vegetable oil | 1 large tart green apple (cored and thinly sliced) |
| ¼ C. cider vinegar | ½ tsp. caraway seeds |
| 2 T. light brown sugar or honey | |

Quarter cabbage, trim off core at point of each section. Cut each quarter into 1/8-inch thick slices. Set aside. Saute onion in oil in 12 to 14-inch skillet over moderate heat about 5 minutes or until soft. Stir in vinegar, sugar, caraway seeds, salt and pepper. Add cabbage and apple. Bring to a boil, then reduce heat to moderate. Cover, cook until cabbage just wilts, about 8-10 minutes, tossing occasionally. Serves 4.

CARROT DELIGHT CASSEROLE

Rose Saunders

- | | |
|-----------------------------------|-----------------------------------|
| 3-4 C. carrots (sliced real thin) | 5 green onions (sliced real thin) |
| 4 T. butter or margarine | A few of the onion tops |
| ¼ C. diced thin green peppers | 4 T. flour |
| Add a little jalapeno (opt.) | 2 C. milk |
| Salt and pepper | |

Saute together margarine, peppers and onions, about 15 minutes. Cook carrots about half done. In saute mixture stir in 4 T. flour, add milk, salt, pepper and add to drained carrots. Mix all ingredients and cook for a little while. Pour in casserole dish and bake about 30-40 minutes in a 350° oven. About 5 minutes before done, sprinkle corn flakes or onion rings or whatever.

CARROT CASSEROLE

Elaine Happel

4 C. carrots (sliced and cooked
to crisp)
¼ C. margarine
1 C. grated cheese

Salt and pepper to taste
1 small onion
½ C. corn flakes

Melt butter, add cheese, salt and pepper. Mix with carrots and onions. In a casserole, add corn flakes on top. Bake in a 350° oven for 30 minutes.

CARROT CASSEROLE

Ethel R. Sissel

6 C. diced or sliced carrots
¼ C. chopped onion
1 C. Velveeta cheese

½ C. margarine
1 C. crushed corn flakes

Cook carrots and onion until tender. Melt cheese and margarine. Combine above in a casserole dish. Sprinkle corn flakes on top. Bake at 325° for 20 minutes.

BAKED CARROT CASSEROLE

Lorna Neil

4 C. cooked carrots
1 small onion

¼ C. melted margarine
½ lb. Velveeta cheese

Slice the carrots before cooking, but small whole ones could be used. Place the cooked carrots in a buttered dish and cover with the topping. Saute diced onion in the melted margarine. Add the cheese; when melted pour over the carrots. May top with a few corn flakes or potato chips. Bake in 350° oven for 25 minutes.

CARROT CASSEROLE

Mary Zubak

4 C. cooked sliced carrots
1 can cream of celery soup
1 C. processed cheese (cubed)

1 tsp. grated onion (opt.)
½ C. dry bread crumbs
1-2 T. butter

Combine drained carrots, soup and cheese in 1½ qt. casserole. Top with bread crumbs that have been mixed with butter. Bake at 350° for 25-30 minutes. Serves 6.

CARROT CASSEROLE

Dorothy Rodger

Sliced cooked carrots (desired amount)	½ can evaporated milk
1 green pepper (chopped)	Small amount Velveeta cheese
1 small can mushrooms	Butter or margarine
½ can mushroom soup	

Put carrots in casserole dish. Add rest of ingredients. Use a couple pats of butter or margarine. Top with bread crumbs and sprinkle with a little bit of sugar. Bake at 350° for ½ hour.

CARROT CASSEROLE

Mildred Hagenow

4 C. carrots (cut up)	1 stick margarine
½ C. celery (diced)	½ lb. Velveeta cheese
¼ C. onion (diced)	Buttered crumbs

Add salt and pepper to taste to vegetables, and cook until just tender; drain. Melt margarine and cheese together in a pan. Put vegetables in a 2 qt. casserole. Pour melted margarine and cheese over all and sprinkle with crumbs. (Mix 7 soda crackers and 1 tsp. melted margarine.) Bake 20 minutes at 350°.

CORN BAKE

Cindy Mohling

1 (16 oz.) bag whole kernel corn	2 eggs (slightly beaten)
1 can cream style corn	1 pkg. Jiffy corn muffin mix
1 stick oleo (melted)	1 C. sour cream

Cook frozen corn in microwave or on stove top. Leave a little water with the corn. Add other ingredients and mix together. Pour into 2 greased casserole dishes. Bake at 350° for 50-60 minutes.

CORN CASSEROLE

Wanda Iverson

⅓ C. melted margarine	1 C. sour cream onion dip
1 (8 oz.) can creamed corn	1 egg
1 (8 oz.) can regular corn	1 box Jiffy corn muffin mix

Blend together and bake in a 9x9-inch baking dish at 350° for 40-45 minutes.

CORN AND BROCCOLI CASSEROLE

Lola Wilson

- ¾ C. cracker crumbs mixed with
1 egg (beaten)
- 1 can cream style corn

- 1 pkg. frozen chopped broccoli
(slightly cooked)
- ¼ C. shredded cheddar cheese

In a shallow pan, put a layer of corn, then broccoli, layer of cracker crumb mix, cheese. Repeat until all ingredients are used with cheese as the topping. Bake at 350° for 30 minutes or until bubbly.

QUICK CORN AND SAUSAGE

Marie Wirtz

- 1 lb. sausage

- 1 (No. 2½) can cream style corn

Make sausage into patties and fry until browned. Drain off fat. Put ½ corn in greased baking dish, top with patties and add remaining corn. Bake in a 350° oven for approximately 30 minutes. Sprinkle with paprika for a little color.

CRUNCHY VEGETABLE CASSEROLE

Arlene Mueller

- 1 can green beans
- 1 can yellow beans
- 1 can carrots (or fresh or frozen)
- 1 can cream of mushroom soup

- 2 small cans mushrooms
(whole or pieces)
- 1 (8 oz.) jar cheese spread

Drain all vegetables. Heat cheese spread and mushroom soup together. Combine in large casserole and bake at 325° for 45 minutes. Put French-fried onions on top the last 5 minutes and brown slightly.

CRUSTLESS CHEESE-SPINACH PIE (Low Cal)

Sandra Warnke

- 1 (10 oz.) pkg. frozen chopped
spinach (cooked and well drained)
- 1 C. low-fat cottage cheese
- 3 egg whites
- 1 small onion (grated)

- 2 tsp. oil
- 2 T. skim milk
- 1 tsp. caraway seeds
- ½ tsp. pepper

Mix all ingredients in a medium bowl. Pour into greased 8-inch pie plate or small, shallow baking dish. Bake 20 minutes at 350°. Serves 4.

CUSTARD CORN

Sharon L. Alcott

2 cans cream style corn
1 can regular corn
2 eggs

1 C. milk
Dash of salt

Mix the above ingredients together. Put $\frac{1}{2}$ C. crumbs with butter dots on top. Bake at 350° for 1 hour.

DELICIOUS ESCALLOPED CORN

Carol Morgan

1 can yellow cream style corn
 $\frac{1}{2}$ C. cracker crumbs
1 T. flour
 $\frac{1}{2}$ tsp. baking powder
1 T. sugar

1 tsp. salt
Dash of pepper
 $\frac{1}{4}$ C. of Half 'N Half or
regular milk
2 eggs (well beaten)

Mix in the order given and bake in a greased casserole at 350° for about 30 minutes.

SCALLOPED CORN AND BROCCOLI

Carol Morgan

1 egg (beaten)
1 (No. 2) can cream style corn
1 C. coarse cracker crumbs
1 small pimienta (cut up)

1 medium onion (diced)
1 C. milk
1 tsp. salt
Pepper

Mix all the ingredients and put into a 2 qt. greased casserole. Cover with crumb mixture of $\frac{1}{4}$ C. butter and $\frac{1}{2}$ C. cracker crumbs. Bake at 350° for 45 minutes to 1 hour.

FREEZER CORN

Susie Musch

4 qts. corn (cut off of cob)
1 qt. water

4 tsp. salt
1 C. sugar

Cook to boil and turn down to simmer for 10 minutes, stirring occasionally. Cool and place in freezer bags or cartons. Use juice - do not drain. Tastes just like corn-on-the-cob, without the cob!

FROZEN CORN

Verdis Feller

15 C. raw corn
½ C. sugar

1/8 C. salt
5 C. ice water

Mix together ingredients; pack in freezer boxes and freeze.

FROZEN SWEET CORN

Pat Nickel

36 ears of corn
1 lb. butter

1 pt. Half 'N Half

Cut corn off of cob. Place in large roasting pan. Add butter and cream. Bake at 350° for 1 hour, stirring occasionally. Cool and freeze.

STUFFED ZUCCHINI FOR ONE

Jacque Karsten

1 small zucchini (6-inches long)
2 oz. bulk pork sausage (¼ C.)
1 T. chopped onion
1 T. chopped celery

¼ C. plain or garlic croutons
¼ C. shredded mozzarella or
Monterey Jack cheese

Trim ends of zucchini; cook zucchini in boiling water until crisp-tender. About 8 minutes; drain. Cut in half lengthwise. Scoop out center and chop. Cook sausage, onion, and celery until meat is done; drain fat. Stir in croutons, half of cheese and chopped zucchini. In small baking dish mound mixture in zucchini shells. Bake uncovered at 350° for 20 minutes. Top with remaining cheese. Bake 5 minutes more.

CRUNCHY VEGETABLE CASSEROLE

Ruth Ogg

1 can green beans
1 can yellow beans
1 can carrots or fresh cooked ones
2 small cans mushrooms (whole
or pieces)

1 (8 oz.) jar Cheez-Whiz spread
1 can cream of mushroom soup
1 can water chestnuts

Drain all vegetables. Heat cheese and soup together. Combine all ingredients in a large casserole. Bake at 325° for 45 minutes. Put French-fried onions on top the last 5 minutes. Brown slightly.

VEGETABLE CASSEROLE

Gwen Scoles

2 (3 oz. ea.) pkgs. frozen broccoli
1 (No. 303) can carrots (sliced)
1 large can mushrooms
1 ¼ tsp. salt
1 tsp. mustard
1 C. grated onions

1 (No. 303) can baby lima beans
2 cans cream of mushroom soup
1 large can water chestnuts
(sliced)
1 C. grated cheese

Cook and drain broccoli and carrots. Put in layers in greased casserole and top with grated cheese. Bake at 350° for 35-40 minutes.

VEGETABLE CASSEROLE

Verdis Feller

1 pkg. frozen broccoli
1 pkg. frozen cauliflower
1 pkg. frozen brussel sprouts
1 ½ C. sliced almonds

1 large can mushrooms (drained)
1 can golden mushroom soup
Small jar Cheeze-Whiz

Partially cook frozen vegetables. Add almonds and mushrooms. Mix and heat soup and Cheez-Whiz. Pour over vegetables. Put in casserole and bake at 350° for 35 minutes.

VEGETABLE CASSEROLE

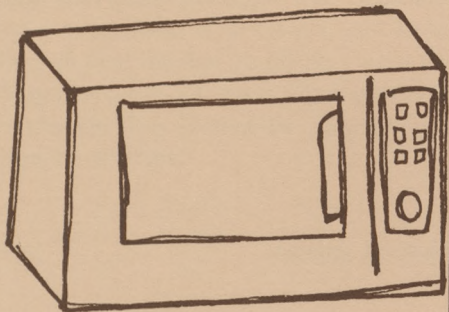
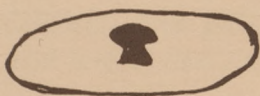
Florence Strottmann

1 can yellow beans
1 can green beans
1 can baby carrots
1 can water chestnuts

1 can mushrooms
1 can cream of celery soup
1 small jar Cheez-Whiz or Velveeta

Put in oiled casserole all ingredients (well drained). Top with French-fried onion rings and bake for 40-45 minutes in 350° oven.

Micro wave and Slow Cooking



MICROWAVE AND SLOW COOKING

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-MICROWAVE AND SLOW COOKING-

BEEF GOULASH (Microwave)

Bonnie Elbert

- | | |
|-------------------------------|---------------------------|
| 1 lb. ground beef | 1 small can mushrooms |
| 3 C. narrow or medium noodles | 1 C. water |
| 1 (15 oz.) can tomato sauce | 1 envelope onion soup mix |
| 1 T. sugar | |

Microwave beef in 2½ qt. casserole dish on high for 6 minutes. Stir to break up meat and drain off fat. Sprinkle noodles evenly over meat. Combine sauce, water, sugar, soup mix and mushrooms. Pour over noodles, and do not stir. Cover and microwave on high for 10 minutes. Stir to mix well. Cover and microwave 2-6 minutes longer or until noodles are tender. Serves 4.

CROCK POT BEEF

Shirley Horak

- | | |
|-----------------------------------|------------------------|
| Cubed beef (stew meat) | 1 pkg. brown gravy mix |
| Flour | 1 pkg. onion soup mix |
| 1 can beef (enough to cover meat) | |

Put in crock pot on low for 8 hours. Serve over rice or noodles.

MICROWAVE CHICKEN/CHICKEN AND DRESSING/ CHICKEN AND RICE OR JUST BAKED CHICKEN

Nona Christopher

Sprinkle 1 whole frying chicken with seasoning. Put in baking dish covered with Handi-Wrap. Bake on full power 15 minutes. With breast side down, then 15 minutes with breast side up. It will also brown and is really moist. Stuff it if you want dressing. If you want rice, add the rice to the dish after the first 15 minutes when you turn the chicken over. (NOTE: I also add grated carrot and onion with the rice and ¾ C. water and half can soup) Finish baking the other 15 minutes. Very good just as a baked chicken and served with mashed potatoes.

MICROWAVE CARAMEL CORN

Connie Rommel

- | | |
|----------------------|-----------------|
| 3-4 qts. popped corn | ¼ C. white Karo |
| 1 stick oleo | ½ tsp. soda |
| 1 C. brown sugar | Dash salt |

Put popped corn in paper bag. Mix next 3 ingredients - bring to a boil. Boil 2 more minutes on high. Take out and add soda and salt. Pour over corn and mix. Put bag in microwave and bake on high 1½ minutes. Shake. Repeat 1½ minutes. Shake and microwave again 45 minutes. Empty bag in large bowl.

MICROWAVE CARAMEL CORN

Dee Pruisner

3 poppers corn	¼ C. white corn syrup
1 C. brown sugar	½ tsp. salt
1 stick butter or oleo	½ tsp. baking soda

Combine all ingredients except soda and popcorn in 2-4 qt. dish. Bring to a boil, then cook on full power for 2 minutes. Remove from microwave and stir in soda. Put popped corn in brown grocery bag. Pour syrup over corn. Close bag and shake. Cook in bag on high in microwave for 1½ minutes. Shake and cook another 1½ minutes. (May need another 1½ minutes). Pour into pan and allow to cool.

MICROWAVE CARAMEL CORN

Jane Sullivan

2½ qt. popped corn	½ tsp. salt
¼ C. corn syrup	¼ tsp. soda
½ C. brown sugar	1 tsp. vanilla
½ C. oleo or butter	

Place corn syrup, brown sugar, oleo and salt in glass pitcher in microwave; cook 4 minutes on high. Remove and stir. Add soda and vanilla; cook 2 more minutes. Place popped corn in brown paper bag and pour mix on popcorn and shake bag. Put bag in microwave and cook on high for 1½ minutes. Remove and shake bag. Repeat for another minute and shake bag every 30 seconds.

MICROWAVE CARAMEL POPCORN

Pat Boe

1 lb. brown sugar	1 tsp. salt
½ C. margarine	2 tsp. baking soda
½ C. light corn syrup	3 qts. popcorn
1 T. water	1 C. peanuts

In 2 qt. dish place brown sugar, margarine, corn syrup, water and salt. Microwave at high 15 minutes stirring after 6 minutes. Add baking soda. Pour over popcorn and peanuts. Toss. Spread on foil to cool or form into balls.

MICROWAVE FUDGE

Bev Smock

1 lb. powdered sugar
½ C. cocoa
¼ C. milk

1 stick oleo (melted)
1 tsp. vanilla

Stir sugar and cocoa together. Add milk and oleo. Cook 3-4 minutes on high. Stir halfway through. Stir well. Put in greased 9-inch pan. Refrigerate 1 hour.

MICROWAVE FUDGE

Diana Sidler

1 lb. sifted powdered sugar
¼ C. evaporated milk
2 tsp. vanilla

½ C. dry cocoa
1 stick margarine
1½ C. walnuts (if desired)

Sift sugar and cocoa in microwaveable dish, lay stick of margarine on top. Pour milk over and cook on high 1 minute 45 seconds. Take out and stir adding vanilla and nuts.

MICROWAVE MARSHMALLOW CRISP

Joyce A. Arends

¼ C. butter
1 (10 oz.) pkg. large marshmallows
(about 40)

5 C. crispy rice cereal

In 3 qt. casserole, place butter, microwave at high 1 minute to melt. Add marshmallows, microwave at high 3-4 minutes. Remove from oven and stir until butter is melted and marshmallows are well blended. Add cereal, stir until well coated. Press warm mixture evenly and firmly into lightly buttered 8x12x2-inch dish. Use waxed paper or buttered spatula to press into an even layer. Cool, cut into squares. Makes 24 (2-inch squares). (VARIATIONS: Peanuts. Add 1 C. whole or chopped peanuts or stir ¼ C. peanut butter into marshmallow mixture just before adding cereal. Can frost crisp with chocolate frosting.)

MICROWAVE PEANUT CLUSTERS

Florence Petrides

½ lb. white chocolate
1½ C. sweet chocolate chips

1 (6½ oz.) can Spanish peanuts
(I use about 8 oz.)

Put white chocolate in microwave bowl and melt about 1 minute. Stir and melt ½-1 minute more. Stir (be careful it could burn). Add semi-sweet chocolate chips and stir. If chocolate chips do not melt put in microwave another ½ minute. Then stir in Spanish peanuts. Drop by teaspoon on waxed paper.

MICROWAVE MEATLOAF-IN-A-MUG (for one)

Dee Pruisner

- | | |
|------------------------|-----------------------------|
| ¼ lb. ground beef | ¼ tsp. salt |
| 1 T. quick rolled oats | ¼ tsp. instant minced onion |
| 1 T. milk | Dash pepper |
| 1 T. catsup | |

Combine all ingredients in 6-8 oz. mug, custard cup or grab-it bowl; cover with waxed paper. Microwave high 3-3½ minutes or until cooked in center rotating mug once. Drain juices. Invert on serving plate. Serve with additional catsup. For 2 - double, divide into 2 mugs, microwave for 6-7 minutes.

MICROWAVE INDIVIDUAL APPLE CRISP

Dee Pruisner

- | | |
|-------------------------|------------------------------------|
| 2 T. butter or oleo | 2 T. rolled oats |
| ¼ C. packed brown sugar | 2 T. shredded coconut (if desired) |
| 3 T. flour | 1 T. raisins |

Microwave (high) butter in glass bowl ¼-½ minute or until softened. Mix in brown sugar, flour, oats, coconut and 1/8 tsp. cinnamon. Combine 1 medium apple and raisins (1 T.) in glass serving dish, spoon topping over apple. Microwave (high) uncovered 2½-3½ minutes or until apple is tender.

MICROWAVE RICE PUDDING

Paul Sash

- | | |
|-------------------|--------------------------------------|
| 1 C. instant rice | 1 small pkg. regular vanilla pudding |
| 3 C. milk | ½ tsp. cinnamon |
| ½ C. raisins | |
| Salt (opt.) | |

Bake uncovered on high for 9-10 minutes. Stir after cooking 5 minutes.

POTATOES IN CROCK POT

Ellie Sorge

- | | |
|--------------------------------------|--------------------------------|
| 1 large frozen bag cubed hash browns | 1 can cream of celery soup |
| 1 can evaporated milk | 1 can cream of potato soup |
| Onion to taste (about ½ C., diced) | 1 C. cheddar cheese (shredded) |

Spray crock pot with Pam. Combine all ingredients. Set on low temperature for 4 hours. Put 1 C. of shredded cheddar cheese on top. Stir every once in awhile to be sure cheese is mixed thoroughly. Very good!

ROUND STEAK CASSEROLE (Crock Pot)

Alice Daily

- | | |
|------------------------------|-----------------------------|
| 1½ lb. round steak | 3-4 potatoes (peeled and |
| Salt and pepper | quartered) |
| 1 onion (thinly sliced) | 1 can green beans (drained) |
| 1 can cream of mushroom soup | |

Season meat with salt and pepper. Cut into serving pieces and put in crock pot. Top with onion slices separated into rings. Add potatoes, green beans and soup. Cover. Cook on high 1 hour; low for 8 hours.

STROGANOFF IN A CROCK POT

Maxine Fee

- | | |
|------------------------------------|--------------------------------|
| 2½ lbs. round steak (cut in ½-inch | ½ tsp. paprika |
| strips) | 3 T. butter |
| ¼ C. flour | 1 (8 oz.) can sliced mushrooms |
| 1 tsp. salt | (undrained) |
| 1 C. sour cream | 1 pkg. onion soup mix |

Dust meat with flour, salt, pepper and paprika. Brown in hot fat. Add drained mushrooms and brown lightly. Stir in ½ C. water, mushroom liquid and onion soup mix. Cook in slow cooker on low 6-8 hours. Stir in sour cream. Cover and cook on high for ½ hour. Serve over hot buttered noodles. (French onion dip can be substituted for the sour cream.)

“JUST FOR NOTES”

1 lb. round steak
 2 oz. and 2 tablespoons butter, soft
 1 onion (finely sliced)
 1 can cream of mushroom soup
 3-4 potatoes (peeled and
 parboiled)
 1 can green beans (drained)
 1 egg

Place meat with fat and pepper in large pot. Add potatoes, green beans and soup. Cover and simmer 2 1/2 hours. Add onion and egg 15 minutes before serving.

STONED IN A CROCK POT

2 1/2 lb. round steak (cut in 1/2 inch
 slices)
 1/2 lb. butter
 1/2 lb. onion (finely sliced)
 1/2 lb. onion soup mix
 1/2 lb. onion (finely sliced)

Place meat in crock pot. Add butter, onion and soup mix. Cover and cook 8 hours. Add onion 15 minutes before serving.

SHREDDED RICE PUDDING

1/2 lb. round steak
 1/2 lb. onion (finely sliced)
 1/2 lb. onion soup mix
 1/2 lb. onion (finely sliced)

Place meat in crock pot. Add onion and soup mix. Cover and cook 8 hours. Add onion 15 minutes before serving.

POTATOES IN CROCK POT

1 lb. round steak
 1/2 lb. onion (finely sliced)
 1/2 lb. onion soup mix
 1/2 lb. onion (finely sliced)

Place meat in crock pot. Add onion and soup mix. Cover and cook 8 hours. Add onion 15 minutes before serving.

MSR/ER/ROUS

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-MISCELLANEOUS-

BBQ SAUCE

Diana Sidler

¼ C. vinegar
¼ C. water
4 T. brown sugar
1 T. prepared mustard
½ tsp. pepper
1½ tsp. salt
1 medium onion (chopped)
½ tsp. cayenne pepper

2 T. lemon juice
¼ C. margarine
2 T. molasses
½ C. ketchup
2 T. Worcestershire sauce
2 tsp. liquid smoke
2 tsp. soy sauce

Mix together vinegar, water, brown sugar, mustard, pepper, salt, onion, cayenne, lemon juice, margarine, and molasses. Simmer uncovered 20 minutes. Add ketchup, Worcestershire, liquid smoke and soy sauce. Bring to boil, cool. Store in refrigerator until ready to use.

BARBECUE SAUCE

Rita Gullord

1 C. ketchup
½ C. brown sugar
Lemon juice to taste
Worcestershire sauce to taste
Mustard (hot) or hot sauce to taste
Butter or margarine to taste
Basil to taste

Oregano to taste
Parsley to taste
Garlic to taste
Onion to taste
Horseradish to taste
Salt and pepper to taste

Simmer 10 minutes in pan over stove.

BARBECUE SAUCE

Margaret Theel

¼ C. onion
1 T. fat
1/8 T. pepper
2 T. sugar
1 T. mustard

4 T. Worcestershire sauce
½ C. catsup
½ C. water
¼ C. vinegar

Mix together and cook until desired thickness.

BARBECUE SAUCE

Jackie Fischels

- | | |
|---------------------------|-------------------------------|
| 1 C. catsup | 2 T. brown sugar |
| ¼ C. water | 1 medium onion (chopped fine) |
| 1 T. vinegar | 1 tsp. celery seed |
| 1 T. Worcestershire sauce | Dash of Tabasco sauce |

Simmer all together for 10-15 minutes. Enough for 2 lbs. of meat.

TEX MEX BAR-B-Q SAUCE

Kim Andersen

- | | |
|---------------------------|--------------------------|
| ½ C. mayonnaise | 3 T. chili powder |
| ½ C. catsup | 1 clove garlic |
| ¼ C. Worcestershire sauce | Dash of hot pepper sauce |

Mix with whisk and put on meat last 20 minutes of cooking.

BEER BATTER FOR FISH

Dorothy Sauer

- | | |
|-------------|--------------------------|
| 2 eggs | 1/8 tsp. thyme |
| ½ C. beer | 1/8 tsp. coriander |
| 1 C. flour | 1 tsp. baking powder |
| 1 tsp. salt | 1 tsp. melted shortening |

Stir beer into beaten eggs. Combine dry ingredients and beat into liquid. Add melted shortening to mixture. Cut fish into 3-inch squares, dip in batter and deep fry until golden brown.

CHEESE WHIZ

Debra Henderson

- | | |
|------------------------|----------------------------|
| 2 T. butter | 1 (12 oz.) evaporated milk |
| 1½ lb. American cheese | 1 T. flour |
| 2 egg yolks (beaten) | |

In a double boiler, or Silverstone pan, melt butter and cheese (grated) over low heat. When soft, add egg yolks, milk and flour. Cook until thick. Use mixer after it's melted, to make sure it is smooth. Store in a covered jar until use.

CHILI SAUCE

Debbie Cox

2 large cans peeled tomatoes
2 green peppers (chopped)
2 T. salt
1 T. nutmeg
2 onions (chopped)

3 C. vinegar
1 tsp. cinnamon
2 T. sugar
2 T. mustard

Combine spices, mustard and vinegar. Add remaining ingredients. Cook slowly, stirring frequently, about 1½ hours.

CONEY ISLAND CHILI SAUCE

Diana Sidler

½ lb. ground beef
1 garlic clove (minced)
¼ C. water

¼ C. chopped onion
1 (8 oz.) can tomato sauce
½-¾ tsp. chili powder

Combine beef, onion and garlic in large skillet over medium high heat and stir until mixture is finely crumbled. Pour off excess fat. Add remaining ingredients and simmer about 10 minutes, stirring occasionally. Serve immediately. Serves 4.

CHRISTMAS SCENT

LaVonne Paustian

1 lemon peel (cut up)
1 orange peel (cut up)
3 cinnamon sticks

6 whole cloves
2 C. water

Simmer on low whenever you want the house to smell nice. Add more water as needed. Store in refrigerator in between uses.

COUGH SYRUP

Sharon Sholley

Juice of 1 lemon
4 T. honey

3 C. boiling water

Mix together and put into bottle or jar (can use Real Lemon juice). This will make quite a lot, and does the job. Kids really like this. (NOTE: This was my grandmother's recipe and I used this as a child. It does work well. It's especially nice since it doesn't contain alcohol or added ingredients which could harm young children. This also can be given to babies as it is nutritious for them.)

DOG BISCUITS FOR YOUR DOG

Sharon Sholley

- | | |
|---|-----------------------|
| 2 C. caramel | 2 C. white flour |
| 2 C. whole wheat flour | 2 eggs |
| ½ C. milk | Chicken or beef broth |
| 1 pkg. yeast dissolved in small amount of water | |

Mix all ingredients except broth. Add enough broth to make a loaf that can be rolled out on a board dusted with corn meal. Cut into biscuit shapes and place on ungreased cookie sheet. Bake at 300° for 1 hour. Turn off oven and leave in oven overnight. Makes about 3 dozen. (NOTE: These are actually more nutritious for your dog and cheaper to make than to buy. Also instead of the broth you can use bouillon cubes or instant soup mix.)

EASY PIZZA

Jo Kriener

BATTER:

- | | |
|-------------|--------------------------|
| 1 C. flour | 1 tsp. Italian seasoning |
| 1 tsp. salt | 1/8 tsp. salt |
| 2 eggs | 2/3 C. milk |

TOPPING:

- | | |
|------------------------------|------------------|
| 1½ lbs. hamburger or sausage | 1 C. pizza sauce |
| 1 can mushrooms | 1 C. cheese |

Stir up batter and pour into greased cookie sheet (do not use oil). Tip until pan is covered. Add topping of meat and mushrooms. Brown for 20 minutes at 425° on low rack. Then add sauce, cheese. Bake 10 minutes more until cheese melts.

GOLDEN GRANOLA

Verlee McMahon

- | | |
|-----------------------|--------------------|
| 3 C. oatmeal | ¼ C. oleo (melted) |
| 1 C. shredded coconut | 1½ tsp. cinnamon |
| 1 C. chopped nuts | ½ tsp. salt |
| ¼ C. honey | 2/3 C. raisins |

Combine all ingredients except raisins in 9x13-inch pan. Bake in 350° oven for 25-30 minutes, stirring occasionally until golden brown. Stir in raisins; cool. Store in tightly covered jar. Serve with milk or as a snack.

HOMEMADE ICE CREAM (1 Gallon)

Luanne Klatt

2½ C. sugar	1 T. (level) flour
3 eggs	Pinch of salt
2 T. vanilla	2½ C. milk
2 T. (heaping) flour	

Warm the milk. Mix eggs and dry ingredients. When milk is warm, add egg and dry ingredients mixture. Stir until thickened. Pour into ice cream freezer; add ½ pint whipping cream and enough cold milk to make 1 gallon.

LEMON SAUCE

Joan Tangeman

½ C. sugar	1 C. boiling water
1 T. cornstarch	2 T. butter
Dash salt	1½ T. lemon juice
Dash nutmeg	

Mix first 4 ingredients. Gradually stir in water. Cook over heat, stirring constantly until thick. Blend in butter and lemon juice.

LEMON SHERBET

Georgia Smith

1 (3 oz.) pkg. lemon gelatin	Juice and rind of 2 lemons
1 C. boiling water	1 qt. milk
¾ C. milk	

Grate lemon rind and add with other ingredients to prepared gelatin. Mix and freeze in freezer pans or cake pan (9x13-inch). May be whipped after slushy, optional.

POULTRY STUFFING

Joyce A. Arends

1 lb. sausage	2 T. snipped parsley
1 C. chopped onion	1 (¾ oz.) can clear chicken broth
2 C. diced celery	4 oz. can mushrooms (stems and pieces)
7 oz. Herb Seasoning Croutons	
1 green pepper (chopped)	

Cook giblets separately, cool and add. In skillet cook sausage, onion, celery, until sausage is cooked. Add remaining ingredients, mix and stuff bird or cook in casserole.

PRESSED CINNAMON ORNAMENTS

Judy DePaepe

- | | |
|-----------------|-----------------|
| 1 C. cinnamon | 1 tsp. nutmeg |
| 1 tsp. allspice | 1 C. applesauce |
| 1 tsp. cloves | |

Add applesauce to dry ingredients. Knead for a few minutes on counter or tabletop with a little cinnamon sprinkles so it won't stick. Roll out so dough is about 1/2-inch thick. Cut with open cookie cutter. Take a small swizzle straw and cut in pieces. Stick one straw in the top of each ornament for a ribbon hole. Leave straw in until completely dry - about 5-10 days. Don't move them until completely dry. Remove straws and tie with satin ribbon. Great room fresheners. Yields 8 ornaments.

PUPPY CHOW

Ruby Witt

- | | |
|--------------------------|----------------------|
| 6 C. Rice Krispie cereal | 1/2 C. peanut butter |
| 1 stick oleo | 1 C. chocolate chips |

Melt together oleo, peanut butter and chocolate chips. Pour over cereal and stir. Put 1 C. powdered sugar in plastic or paper bag, add cereal and 1 C. more of powdered sugar; shake well. Put on cookie sheet to cool. Store in refrigerator.

DIFFERENT SPAGHETTI SAUCE

Jackie Fischels

- | | |
|----------------------|-----------------------|
| 2 lbs. ground beef | 1/2 C. celery |
| 1/4 C. green pepper | 1 small jar mushrooms |
| 2 C. beef bouillon | 1 can tomato paste |
| 1 can tomato soup | 1 can whole tomatoes |
| 1/2 tsp. cloves | 1/4 tsp. nutmeg |
| 1 T. parsley | Dash of salt |
| 1 T. sugar | 1 tsp. cinnamon |
| 1 tsp. garlic powder | 3/4 tsp. oregano |
| 1 small onion | |

Brown ground beef with onion, celery and green pepper. Add mushrooms, beef bouillon, tomato paste, tomato soup, and whole tomatoes. Then add cloves, nutmeg, parsley, salt, sugar, cinnamon, garlic and oregano. Simmer for about 1 hour. Serve over spaghetti.

SPAGHETTI SAUCE

Suzette Thyer

½ C. onions
1½ lbs. hamburger
2 (8 oz. ea.) cans tomato sauce
2 (8 oz. ea.) cans tomato paste
1 can chopped tomatoes
1 small can mushrooms
½ C. brewed coffee

1 bay leaf
½ tsp. oregano
¼ tsp. garlic powder
½ tsp. parsley flakes
1 tsp. salt
1/8 tsp. pepper

Simmer ½-1 hour. Serve over pasta.

SPAGHETTI SAUCE

Pat Doocy

1 lb. hamburger
1 chopped onion
1 large can tomatoes
1 (15 oz.) can tomato paste
1 can water
1 T. sugar
2 tsp. salt

½ tsp. basil
½ tsp. garlic powder
1 tsp. oregano
2 bay leaves
1 tsp. parsley
½ tsp. pepper
1 can mushrooms

Brown hamburger and onion. Add remaining ingredients and mix well. Simmer 2-2½ hours over low heat. Serve over cooked spaghetti.

SPAGHETTI SAUCE

Jacque Karsten

1 T. minced dried onion
1/8 tsp. garlic powder
1½ T. salad oil
1 (1 lb.) can tomatoes
1 (6 oz.) can tomato paste
1 C. water

1½ tsp. sugar
¾ tsp. salt
¼ tsp. pepper
¾ tsp. oregano
½ bay leaf

Mix ingredients together and simmer uncovered 30 minutes. Remove bay leaf, add Italian meatballs or hamburger, continue cooking about 30 minutes longer. Serve over hot spaghetti. Top with grated Romano or parmesan cheese.

SPAGHETTI SAUCE

Barbara Tomlinson

2 lbs. ground beef
1 medium onion (chopped)
1 green pepper (chopped)
2 (15 oz. ea.) cans tomato sauce
2 (15 oz. ea.) cans tomato paste
1 (16 oz.) can tomatoes
3 C. water
1 T. sugar

1 tsp. oregano leaves
2 cloves garlic (chopped)
1 bay leaf
½ tsp. dried basil leaves
½ tsp. dried thyme leaves
½ tsp. salt
Pepper

Brown ground beef, onion and green pepper. Mix in rest of ingredients. Cover and simmer 1½ hours, stirring occasionally.

HOMEMADE WINDOW CLEANER

Sharon Sholley

MIX:

1 C. rubbing alcohol
1 C cold water

1 T. white vinegar

Put into spray bottle. This is an old recipe dating back to the 1860's before commercial products were introduced. Again, it is inexpensive to make for those of us who have to pinch pennies.