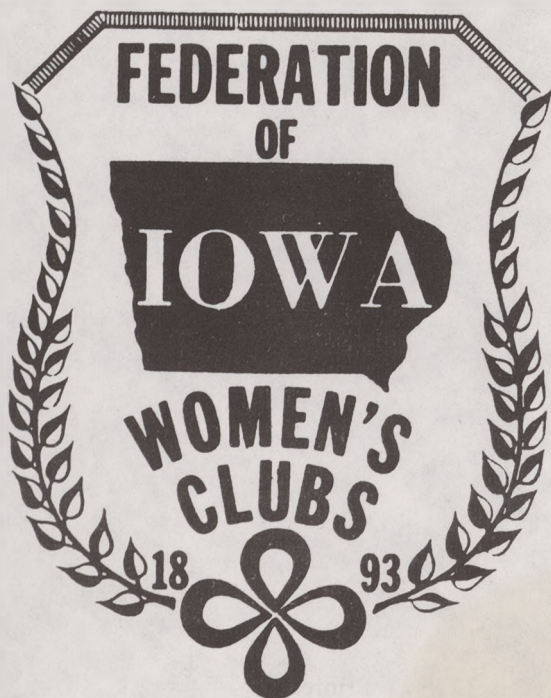


GFWC
IOWA FEDERATION
of
WOMEN'S CLUBS



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of
WOMEN'S CLUBS



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DEDICATION

This cookbook is dedicated to the members of the Iowa Federation of Women's Clubs, who have given generously of their time and effort since 1893.

Table of Contents

Appetizers, Beverages & Dips	1-28
Miscellaneous	29-42
Health & Diet	43-56
Crowds	57-64
International Fare	65-104
Desserts	105-136
Cookies & Bars	137-204
Cakes & Pies	205-248
Main Dishes	249-308
Breads & Quick Breads	309-332
Soups & Vegetables	333-356
Salads	357-402

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Appetizers, Beverages & Dips

APPETIZERS

Caramel Chex Mix	
Pickled Fish	1
Dill Weed Oyster Crackers	2

DIPS

Chili Conquaso	
Cream Cheese Sauce	2
Bacon Cheddar Fondue	
Chip Dip	
Dill Dip	3
Curry Dip	
Deviled Ham Dip	
Dorito Dip	
Shrimp Dip	4
Easy Cheese Dip	
Hot Pecan Dip	
Sandwich Filling or Dip	5
Super Easy Shrimp Dip	
Shrimp Vegetable Dip	
Spinach Dip	6
Spinach Dip	
Tuna Mold	
Nachos Au Natural	7
Tex-Mex Dip	
Taco Appetizers	8
Vegetable Dip (2)	
Zurick Dip	9

FRUIT

Fresh Fruit Platter with Fruit Dip	
Minted Fruit Cups	10
Frozen Fruit Cups	11

HOT APPETIZERS

Bacon Potato Roll-Ups	
Bacon Quickies	11
Beer 'N Hot Dogs	
Blintz Appetizer	
Cherry Tomato Appetizers	12
Cheese Krispies	
Cheese Puffs	
Crab Tea Biscuits	13
Crab Meat Won Tons	
Cocktail Hot Dogs	
Hot Bites	14

Ham and Cheese Puffs	
Ham Stuffed Mushrooms	
Mushroom Snack Squares	15
Spinach Ball	
Vegetarian Pizza	16

SPREADS & CHEESE BALLS

Cheese Ball	16
Cheese Ball	
Marie's Cheese Ball	
Cheese Ball	17
Cheese Roll	
Cocktail Rye Snack	
Cucumber Canapes	18
Deviled Ham Spread	
Dried Beef Cheese Ball	
Shrimp Butter	19
Shrimp Mold	
Salmon Mousse	20
Smoked Salmon Spread	
Spam Ball	
Super Cheese Spread	21

COLD BEVERAGES

Apré's Anything Drink	
Colorado Springs Drink	
Easy Punch	22
Lavender Punch	
Mocha Satin	
Orange Julius	23
Peach Fuzz	
Rhubarb Punch	
Slush Punch	24
Slush Punch	
Strawberry Lemonade	
Sunshine Slush	25
Frozen Strawberry Daiquiri	
Spiced Tomato Juice	
Eggnog	26
Southern Comfort Punch	
Special Milk Punch	27

HOT BEVERAGES

Wassail	27
Cranberry Tea	
Hot Grape Drink	28

APPETIZERS

Caramel Chex Mix

[MICROWAVE]

Candy Anderson

1/2 c. margarine	2 c. Corn Chex
1 c. brown sugar	2 c. Rice Chex
1/4 c. white syrup	2 c. Cheerios
1/2 tsp. salt	2 c. pretzels
1/4 tsp. baking soda	2 c. nuts

Microwave the first 4 ingredients on HIGH for 4 minutes. Take out and add the soda, stir. Combine ingredients from second column; pour syrup mixture over cereal mixture and mix until well coated. Put into a brown paper sack and microwave for 1½ minutes on HIGH. Take sack out and shake. Put back in and cook 1½ minutes on HIGH. Remove and put on two cookie sheets to cool.

Note: Use a total of 10 cups of cereal in whatever combination desired.

Pickled Fish

Gladys Huck

fish	1 onion
7 T. sugar	2 tsp. whole pickling spice
2 T. salt	1 1/2 oz. white wine or vermouth
white vinegar	

Skin and remove rib cage of any fish you wish to use. Cut into ½-inch chunks. Fill a quart jar ³/₄ full. Dice onion. Pack loosely. Combine salt, sugar, spice and wine, put in jar; fill with white vinegar to the top. Shake jar to mix. Refrigerate. Shake every day for 4 days. Then the fish are ready to eat.

In all ranks of life the human heart yearns for the beautiful; and the beautiful things that God makes are His gifts to all alike.

Dill Weed Oyster Crackers

Edna Hauser

2 pkg. oyster crackers	3/4 c. salad oil
1 pkg. Hidden Valley Ranch harvest onion dressing mix	1 T. dill weed
	1 tsp. garlic powder

In a large brown paper sack put the oyster crackers, dressing mix, dill weed, garlic powder and salad oil. Shake every 15 minutes until 1 hour is up. Spread onto a cookie sheet for 1 hour. Store in a Tupperware container. Good to nibble on anytime.

DIPS

Chili Conquaso

Jane Primus

1 lb. hamburger	1/2 lb. cubed Velveeta
1 tsp. garlic powder	2-3 Jalapeno peppers, seeds removed, chopped fine
1 onion, chopped	
15 oz. tomato sauce	

Brown hamburger and add garlic powder and onion. Cook together. Add tomato sauce, Velveeta and peppers. Stir until cheese melts. Refrigerate and reheat when ready to use. Serve with Doritos.

Cream Cheese Sauce

Kathy Wilke

1 1/2 c. ketchup	1/2 tsp. salt
1/2 c. diced onion	1 T. mustard
2 T. vinegar	1/2 tsp. pepper
1/4 c. lemon juice	2 T. Worcestershire sauce
1 c. honey	

Combine all ingredients and bring to a boil. Simmer 10 minutes. Cool. Pour over cream cheese and serve with crackers. May be stored in a jar in the refrigerator for a long time (a month).

Bacon Cheddar Fondue

Lois Rodabaugh

- | | |
|--|---|
| 5 slices bacon | 1 tsp. Worcestershire sauce |
| 1 c. chopped onion | 1 tsp. dry mustard |
| 1 clove garlic, minced fine | 3 dashes Tabasco sauce |
| 1 can condensed cream of mushroom soup | fresh parsley, chopped |
| 1 c. milk | crusty French bread cubes, or raw vegetables |
| 1 1/2 c. sharp cheddar cheese, shredded | |

Fry bacon until crisp and brown in a 3-quart saucepan. Drain, crumble and set aside. Add onion and garlic to bacon drippings; saute until tender, do not brown. Add mushroom soup. Slowly stir in milk, over medium heat; blend until smooth. Add cheese, a little at a time. Stir until melted. Add bacon, reserving some for garnish. Add Worcestershire sauce, dry mustard and Tabasco sauce. Pour into fondue pot and keep warm. Garnish with bacon and parsley. If mixture becomes too thick, stir in a little hot milk. Makes 5 cups. Serve with crusty bread, or prepared raw vegetables for dippers.

Chip Dip

Pat Steinmetz

- | | |
|--------------------------------|--------------------------|
| 8 oz. pkg. cream cheese | 2 T. grated onion |
| 1/2 c. ketchup | 1/4 tsp. salt |
| 2 T. cream | garlic salt |
| 2 T. French dressing | |

Blend until smooth.

Dill Dip

Karen Fread

- | | |
|--------------------------|--------------------------------|
| 2/3 c. sour cream | 1 tsp. shredded parsley |
| 2/3 c. mayonnaise | 1 tsp. dill weed |
| 1 T. diced onion | 1 tsp. Beau Monde spice |

Blend and chill for 1 hour. Great for dipping raw vegetables.

Curry Dip

Ruth Fisher

1 c. Hellmann's mayonnaise	1 tsp. horseradish
1 tsp. chopped onion	1 tsp. curry powder
1 tsp. garlic salt	1/4 tsp. garlic powder
1 tsp. tarragon vinegar	

Stir well, until blended. Keep refrigerated. Good with all fresh vegetables and some fruits.

Note: Hellmann's mayonnaise is best.

Deviled Ham Dip

Jane Nading

2 [4 1/2] oz. cans deviled ham	1-2 tsp. onions, chopped fine
8 oz. pkg. cream cheese	2 T. chopped, stuffed, green olives
1 T. ketchup	

Combine all ingredients and mix well. Chill thoroughly. Garnish with additional stuffed green olives. Serve with crackers. This will make 2 cups.

Dorito Dip

JoAnne Lefever

2 [4 oz.] cans chopped green chilies	15 oz. can refried beans
2 [4 oz.] cans taco sauce	2 lb. hamburger, browned, drained
1 lb. Velveeta cheese, cubed	2 cans cheddar cheese soup

Mix all ingredients together and put in crock pot. Simmer until hot. Use with Dorito chips.

Shrimp Dip

Karon Klingman

8 oz. pkg. cream cheese, softened	1/2 c. chopped celery
1/2 c. Miracle Whip salad dressing	1/2 c. chopped onion
	1 sm. can shrimp
	1 1/2 T. lemon juice

Mix ingredients together, adding shrimp last and refrigerate.

Easy Cheese Dip

[MICROWAVE]

Rosemary Root

1 c. cubed Velveeta cheese	1/2-1 T. minced onion
1 1/2 T. milk	dash Tabasco sauce
2 T. minced green or red pepper	dash garlic powder

Combine in micro-ovenware. Heat in microwave 1 minute, stir. Heat for another minute. Stir again. Serve with vegetables or crackers.

Hot Pecan Dip

Jane Bentrott

1/2 c. chopped pecans	2 1/2-3 oz. pkg. chipped beef, cut up
2 T. butter	1/4 c. green pepper
1/2 tsp. salt	2 T. onion flakes
8 oz. pkg. cream cheese	1/4 tsp. pepper
2 T. milk	1/2 c. sour cream

Heat oven to 350°. Mix pecans, butter and salt. Heat in 8-inch pie plate in oven for 15 minutes, or until toasted. Mix thoroughly remaining ingredients, except sour cream. Then fold in sour cream. Spread in 8-inch pie plate or other baking dish. Sprinkle toasted pecans on top. Bake 20 minutes. Serve while warm with snack crackers.

Sandwich Filling or Dip

Janice Pflibsen

3 sm. or 1 lg. pkg. cream cheese	6 dashes garlic salt
1 pkg. smoked dried beef, cut fine	1 dash Worcestershire sauce
2 T. lemon juice	2 T. milk
	salt, to taste

Mix until creamy; store 1 week before serving. Will keep several weeks in refrigerator, tightly covered. Serve on party rye, pumpernickel, crackers or use to fill celery.

Super Easy Shrimp Dip

Alice Huston

- | | |
|--------------------------------------|------------------------------------|
| 1/2 lb. grated cheddar cheese | 1 c. Hellmann's mayonnaise |
| 5 oz. can shrimp, drained | 1 tsp. Worcestershire sauce |
| 1 sm. onion, grated | dash of garlic salt |
| 1 T. chopped parsley | dash of celery salt |

Make a day ahead.

Combine the first 4 ingredients. Add the last 4 ingredients. Mix well. Cover and chill until ready to use on crackers.

Shrimp Vegetable Dip

Barbara Morris

- | | |
|--------------------------------------|---|
| 8 oz. pkg. cream cheese | green onions, chopped, drained |
| 1 c. ketchup | green pepper, chopped |
| 2 T. horseradish | black olives, sliced, drained |
| 4 whole ripe tomatoes, cut up | 1 bag small frozen shrimp, drained |

Spread cream cheese on bottom of pan or tray on which you are going to serve the dip. Mix together the horseradish and ketchup and spread on top of cream cheese. Mix all other ingredients together, put on top of cream cheese mixture. Sprinkle Mozzarella cheese (shredded), on top. Serve with wheat crackers of some type.

Spinach Dip

Martha Beeh

- | | |
|--------------------------------|--|
| 8 oz. carton sour cream | 1 env. Knorr Swiss vegetable dry soup |
| 2/3 c. mayonnaise | 3-4 green onions |
| 1 pkg. frozen spinach | 1 can water chestnuts |

Cook spinach, drain and squeeze out excess water; chop or cut fine. Cut onion and water chestnuts fine. Mix all ingredients together. Serve in round loaf of pumpernickel bread scooped out. Use inner pieces to dip. Also good on crackers or rye bread.

Variation by Beverly J. Nielsen: Add 1/4 teaspoon garlic, salt and pepper and 1/2 teaspoon dill weed.

Spinach Dip

Kathi Dykstra

- | | |
|--|--|
| 1 pt. sour cream | 1/2 c. chopped parsley |
| 1 c. mayonnaise | 1/2 c. chopped onions |
| 1 pkg. dry leek soup mix | 1 tsp. dill weed |
| 10 oz. pkg. frozen spinach,
chopped, thawed, drained well | 1 tsp. Italian salad dressing mix |

In a large bowl combine all ingredients well. Refrigerate at least 6 hours before serving so that the flavors blend well. May be made up to 2 days in advance. Serve with vegetable dippers.

Tuna Mold

Lucille Stine

- | | |
|---------------------------------------|--|
| 1 can tomato soup | 1 c. mayonnaise |
| 8 oz. pkg. cream cheese | 1/2 c. green pepper,
chopped fine |
| 1 pkg. unflavored gelatin | 1 T. grated onion, or |
| 7 oz. can tuna, chunk style | 1 tsp. dried |
| 1 c. celery, chopped very fine | |

Heat soup and cheese in double boiler, stirring until melted. Add gelatin, cool, add rest of ingredients. Pour into mold. Refrigerate. Serve as a dip with crackers or chips.

Nachos Au Natural

Pat Dow

- | | |
|--|--|
| 2 [20 oz.] cans red kidney
beans, drained | 1 tsp. dried oregano leaves |
| 4 oz. can green chilies,
drained, diced | Tostada chips, Doritos, etc. |
| 6 oz. diced sharp cheddar
cheese | 1/2 c. sour cream |
| | 1/2 c. pimientos-stuffed olives |
| | 1 diced tomato |
| | 1 diced onion |

Mix beans, chilies, oregano and cheese. Heat in 400° oven for 10 minutes, until cheese melts. Spread a ribbon of sour cream down the center and sprinkle with olives. Arrange a row of tomato and onion on either side. Serve with Tostada chips.

Variation: For a change we like this served on a bed of lettuce for a hearty salad.

Tex-Mex Dip

Celia Bukoff

FIRST LAYER:

2 can bean dip, stir, soften

SECOND LAYER:

3 avocados, well mashed, smooth

THIRD LAYER:

1 pkg. taco mix

1 carton sour cream

TOPPING:

bunch green onions, with tops,
chopped fine [1 c.]

1 can pitted ripe olives,
chopped coarsely

3 med. tomatoes, cored,
seeded, coarsely chopped [2 c.]

8 oz. pkg. sharp cheddar cheese,
shredded

To assemble, spread bean dip on a large shallow serving platter. Top with seasoned avocado mixture, leaving a border of bean dip showing. Layer with sour cream and taco mixture, leaving a border of avocado showing. Sprinkle center with layers of chopped onion, cheese, tomatoes and olives. Serve with round tortilla chips.

Taco Appetizers

Randy Oetken

2 lb. hamburger

1/2 c. water

1 [1 1/2 oz.] pkg. taco seasoning

2 [8 oz.] pkg. cream cheese

1/2 c. milk

1 can diced med. green chilies

2 tomatoes, chopped

1 c. onion, chopped fine

1 1/2 c. lettuce, chopped

8 oz. bottle mild taco sauce

8 oz. pkg. shredded cheddar
cheese

Brown meat, drain; add seasoning and water. Cream cheese and milk until creamy. Spread this on a 13-inch round plate. Spread hamburger over cheese mixture when cool, reserving 1/2 cup hamburger. Sprinkle green chilies, tomatoes, onions and lettuce on top. Pour taco sauce over. Top with rest of hamburger. Surround with tortilla chips. Chill. Set out 1/2-hour before serving, if chilled.

Vegetable Dip

Marjorie Brueggeman

3/4 c. mayonnaise	1/2 tsp. Accent
1 c. sour cream	1/2 tsp. onion salt
1 T. instant onion	1/4 tsp. celery salt
1 T. dried parsley	1/4 tsp. salt
1 T. dill weed	

Combine and store in refrigerator. Serve with raw vegetables or potato chips.

Vegetable Dip

Karen Pieper

1 c. mayonnaise	1 c. sour cream
1 tsp. onion salt	1 tsp. parsley flakes
1 tsp. celery salt	1 tsp. Lawry's salt
1 tsp. dill seed	1/2 tsp. Accent
1/4 tsp. Worcestershire sauce	2 drops Tabasco

Mix together and chill overnight.

Zurick Dip

Marian Pedersen

8 oz. pkg. cream cheese	3 oz. can Oscar Mayer real
8 oz. carton sour cream	bacon bits
1 tsp. instant minced onion	paprika
1/8 tsp. garlic powder	

Combine first 4 ingredients. Blend well. Stir in bacon bits (reserve some to garnish). Spoon into shallow 1-quart glass casserole. Sprinkle with paprika and reserved bacon bits. Bake 20 minutes in 350° oven. Serve warm with vegetables or crackers.

Pleasant words are as a honeycomb -- sweet to the love and health to the bones.

FRUIT

Fresh Fruit Platter with Fruit Dip

Irene Tobin

- | | |
|--|--|
| 1 fresh pineapple, cleaned,
and cubed | 10 apples, cored, cubed and
dipped in lemon juice |
| 1 qt. fresh strawberries | 10 bananas, sliced, dipped
in lemon juice |
| 2 cans mandarin oranges | |
| 1 bunch seedless white grapes | |

FRUIT DIP:

- | | |
|---|--------------------------|
| 8 oz. pkg. Philadelphia cream
cheese | 1/2 tsp. cinnamon |
| 8 oz. jar marshmallow fluff | 1/2 tsp. nutmeg |

Arrange fruit on a platter in separate groups with room in the center for a bowl of dip.

Fruit Dip: To prepare the dip, blend cream cheese and marshmallow fluff together until creamy and add spices to taste.

Minted Fruit Cups

Elizabeth Liddle

- | | |
|--|----------------------------------|
| 1 can pineapple chunks,
chilled | 1/4 c. after-dinner mints |
| 1/2 lb. Tokay grapes | ginger ale or 7-Up |
| | any fruit desired |

Drain pineapple. Halve and seed grapes. Combine pineapple and grapes in a large bowl. Add mints and mix well. Place in 6 sherbet glasses. Top each glass with 2-3 tablespoons ginger ale or 7-Up. Each glass may be garnished with fresh mint and a maraschino cherry.

Take care that the face which looks out from your mirror in the morning is a pleasant face. You may not see it again all day, but others will.

Frozen Fruit Cups

Gail Renaud

1 lg. pkg. frozen strawberries **1 c. peach and pineapple syrup**
1 lg. can apricots or peaches **2 sm. cans crushed pineapple**
in light syrup **in light syrup**
4 bananas, diced **6 oz. can frozen lemonade**

Mix all the ingredients together. Divide up into 3-ounce Dixie cups and freeze. Yields 2½ dozen.

HOT APPETIZERS

Bacon Potato Roll-Ups

Lois Rodabaugh

12 slices lean bacon **24 tater tots**
6 slices American cheese

Cook bacon until done, but not crisp (it must bend). Cut cheese into 4 strips, each slice. Cook tater-tots as directed on package. Cut bacon in half. Layer ½-slice bacon, small strip of cheese and potato piece on top. Roll up and secure with a wooden toothpick. Makes 24.

Heat in microwave on FULL POWER until cheese begins to melt, or use broiler until cheese begins to melt.

Note: Plan to make more than you expect to need, they do not last very long.

Bacon Quickies

Jeri Thul

1 can mushroom soup **8 slices bacon, cut in thirds**
24 bread slices, trimmed

Spread soup on bread slices. Cut each slice into thirds and roll as for jelly roll. Wrap a piece of bacon around bread roll, securing with toothpick. Place on a baking sheet and broil for several minutes, or until bacon is brown, turning to brown evenly. Yields 8 servings. About 460 calories per serving.

Beer 'N Hot Dogs

Brenda Roskens

3 pkg. cheap hot dogs **1 c. brown sugar**
1 can beer, your choice of brand **1 dash Tabasco sauce, to taste**

Cut up hot dogs into bite-sized pieces, and combine all ingredients in large saucepan. Cook over medium-high heat, stirring occasionally until a thin sauce is formed. Serve hot.

Blintz Appetizer

Esther R. Forrest

2 loaves sandwich bread, **1/2 c. sugar**
rolled thin **1/2 stick melted oleo or**
2 lg. pkg. cream cheese **butter**
2 egg yolks

Cream together cream cheese, egg yolks, sugar and melted oleo or butter; spread thickly on bread and roll up. Dip in 1 stick melted margarine or butter, and then in a cinnamon-sugar mixture. Put on cookie sheet and freeze, then bag.

When ready to use, thaw for 5-10 minutes and cut into thirds. Bake on lightly buttered cookie sheet at 400° for 10-15 minutes. Recipe may be halved as two loaves of bread make quite a few blintzes. Serve for brunch or coffee.

Cherry Tomato Appetizers

Ruth Braudt

40 cherry tomatoes **salt and pepper, to taste**
7 1/2 oz. tuna **2 T. lemon juice**
4 oz. cream cheese, **heavy cream to moisten**
softened **[about 1 T.]**
2 T. onion, grated

Cut a thin slice from stem end of each tomato. Remove pulp and invert on paper towel to drain. Combine all other ingredient to form a creamy consistency. Stuff tomatoes using a small spoon. Garnish with parsley. Make ahead and chill. Yields 40.

Cheese Krispies

Gwen Tangen

8 oz. sharp cheddar cheese, grated	1/2 tsp. salt
2 c. flour	1/2 tsp. dry mustard
1 c. melted oleo	1/4 tsp. cayenne pepper
2 c. crisp rice cereal	dash Worcestershire sauce

Mix all ingredients with hands. Roll into balls the size of walnuts. Place on ungreased cookie sheet, criss-cross with fork to flatten. Bake at 350° for 10-15 minutes, until lightly brown. Cool. Freeze. Serve at room temperature.

Cheese Puffs

Annette Peck

1 stick oleo	5 oz. glass Kraft Old English cheese spread
1 c. flour	

Work with hands. Put in refrigerator for 15 minutes. Form walnut-sized balls with small slices of Vienna sausage in center. Bake 10 minutes, or less, in a preheated 450° oven. Can be frozen before baking.

Crab Tea Biscuits

Caryl Dukes

1 stick margarine, softened	1 pkg. 6 English muffins
7 oz. jar sharp cheddar cheese	2 T. mayonnaise
7 oz. crab meat	1/2 tsp. seasoned salt
	1/2 tsp. garlic salt

Mix margarine, cheese, mayonnaise and salts together well. Add to crab meat which has been rinsed and drained. Spread on muffins cut into fourths. Freeze 30 minutes, or weeks. Place under broiler until brown.

Listen to the compliments!

Crab Meat Won Tons

Connie Jones

6 oz. can crab meat, drained well	1/4 tsp. garlic powder
8 oz. pkg. cream cheese, softened	2 1/2-3 doz. won ton wrappers
2 T. sour cream	oil for frying
1/2 tsp. A-1 Sauce	Chinese mustard and/or red sauce

Combine crab meat with cream cheese, sour cream, A-1, garlic powder in medium bowl; blend well. Place a heaping teaspoon of mixture in the middle of each won ton. Gather the corners together at the top. Moisten edges with a small amount of water and pinch or twist together gently to seal.

Heat oil in deep fryer or electric fry pan to 375°. Add won tons in batches and fry until golden brown (about 3 minutes). Remove from oil and drain on paper towels. Serve hot with Chinese mustard and/or red sauce (sweet and sour) for dipping.

Cocktail Hot Dogs

Betty Axon

hot dogs	pineapple chunks
green pepper chunks	

Cut each hot dog into 4 pieces. Skewer onto a toothpick along with a pepper and pineapple chunk. Stand in casserole dish. Pour barbecue sauce over and bake at 350° for 20 minutes. Serve hot.

Hot Bites

Marilyn Steggall

1 lb. pork sausage	1 lb. Velveeta or other American cheese
1 lb. hamburger	1/2 T. garlic salt

Combine sausage and hamburger, brown and drain well. Add cheese; heat and stir until cheese is melted. Top slices of party rye bread with about 1 tablespoon of meat mixture. Place on cookie sheets. Bake in oven at 350°, just until bread is toasted. Can be frozen.

Ham and Cheese Puffs

Marlys Kauten

1 c. water	4 eggs
1/2 c. margarine	4 oz. diced ham
1 c. flour	1/2 c. shredded cheddar cheese
1/2 tsp. dry mustard	

Heat water and oleo until boiling; remove from heat. Stir in flour and mustard, mixture will leave sides of pan. Add eggs, one at a time, beating well until mixture is smooth. Beat in ham and cheese. Drop batter by spoonfuls on cookie sheets. Bake at 375° for 30-35 minutes. Yields 12-16 large puffs or 24-30 small puffs.

Ham Stuffed Mushrooms

Arlene M. Mohnssen

16 lg. fresh mushrooms	2 T. onion, chopped fine
2 T. butter	6 3/4 oz. can chunk ham,
2 T. bread crumbs	[I grind my own]
2 T. diced, canned pimienta	chopped mushroom stems

Wash mushrooms. Remove stems. Chop these in blender with onions. Saute in butter after draining and squeezing out the water, until tender, not browned. Add ham, crumbs and pimienta. Stir to combine. Place in caps on cookie sheet or oblong cake pan. Spoon in ham mixture and slightly press. Bake covered with foil at 375° for 15 minutes.

Mushroom Snack Squares

Beverly Siebring

8 oz. can mushrooms, drained	2 T. minced onion
2 T. butter	1 tsp. lemon juice
1/2 tsp. garlic salt	1 tsp. Worcestershire sauce

Brown all of the above ingredients until liquid is evaporated. Put an 8-ounce package of crescent rolls in bottom of a 9x13 pan to form a crust. On this spread an 8-ounce package of softened cream cheese. Then spread the mushroom sauce over the cream cheese layer. Sprinkle 1/4 cup Parmesan cheese over this. Bake at 350° for 20 minutes.

Spinach Ball

Dora Ann Pieper

2 pkg. frozen chopped spinach	2 c. [sm. pkg.] herb stuffing mix
6 eggs	1 c. Parmesan cheese
3/4 c. butter	salt and pepper

Cook and drain well the spinach. Add the stuffing mix, eggs, cheese and butter, salt and pepper. Mix well. Roll into small balls. Freeze. Bake at 350° for 10-15 minutes on a greased cookie sheet. Serves 12.

Vegetarian Pizza

Shirley Amesbury

2 tubes crescent refrigerator rolls	1 T. dill weed
2/3 c. mayonnaise	1 T. dried onion, presoaked
2 [8 oz.] pkg. cream cheese	vegetables in bite-sized pieces

Use cauliflower, broccoli, green pepper, cherry tomato halves, sliced mushrooms, carrots, cucumbers, radishes, olives, etc.

Press crescent rolls in jelly roll pan. Bake 8-10 minutes at 400°. Combine mayonnaise, cream cheese, dill weed and onion. Spread on baked, cooled crust. Arrange vegetables and cut into small squares.

Note: When cutting recipe in half and using 1 package of rolls, it will fit into a 7x11 inch pan and can be cut into 24 squares.

SPREADS & CHEESE BALLS

Cheese Ball

Donna Kinnick

8 oz. pkg. cream cheese	3/4 T. Worcestershire sauce
3 oz. pkg. dried beef, cut in tiny pieces	1 T. salad dressing
3 green onions and tops, cut in tiny pieces	1 T. milk
	1/8 tsp. garlic

Mix and form into a ball.

Cheese Ball

Vera Bergman

1/2 lb. American processed cheese	1/2 c. mayonnaise or salad dressing
1/4 lb. sharp cheddar cheese	2 tsp. Worcestershire sauce
4 oz. Blue cheese	1 T. onion, chopped fine
	1 T. sweet pickle, chopped fine

Have all cheeses at room temperature. Cube and cream all together and beat with electric mixer. Add remaining ingredients. Shape into ball. Roll in nuts and parsley flakes.

Serves many and also keeps well covered and refrigerated.

Marie's Cheese Ball

Dianna Klaus

8 oz. shredded cheddar cheese	1/4 c. chopped onions
8 oz. pkg. cream cheese	1/4 c. bacon bits, or chopped nuts [opt.]
1 stick margarine	

Soften margarine and cream cheese in microwave. Add to cheddar cheese in a large bowl. Add onions. Shape into a ball. Smooth with knife. Roll in bacon or nuts, or leave plain. Refrigerate until firm, or freeze until ready to use.

This is simple, but delicious with crackers.

Cheese Ball

Colleen Chayssee

2 [8 oz.] pkg. Philadelphia cream cheese	1 c. chopped nuts
1 [8 1/2 oz.] can crushed pineapple, drained	1/2 c. chopped green pepper
	2 T. onion, chopped fine
	2 tsp. Lawry's seasoned salt

Mix cream cheese, pineapple, green pepper, onion and salt together. Form into a ball. Press nuts on outside. Chill several hours before serving.

Cheese Roll

Fern Belsley

8 oz. pkg. cream cheese	1 T. grated onion
1 T. mayonnaise	1 pkg. dried beef
1 T. lemon juice	

Soften cream cheese; add mayonnaise, onion and lemon juice. Mix well. Cut dried beef very fine. Spread beef on two squares of waxed paper. Spoon equal amounts of cheese mixture on beef and roll up. Refrigerate. Very good spread on Ritz crackers.

Cocktail Rye Snack

Mrs. Loren Anderson

1 loaf sm. cocktail rye bread	dill weed
1 pkg. Good Season's Italian dry dressing mix	2 cucumbers
	8 oz. pkg. cream cheese

Mix the dressing mix into the softened cream cheese. Spread the cheese mixture on the cocktail rye bread. Put one cucumber slice on each slice of bread. Sprinkle dill weed on top. Serve.

Cucumber Canapes

Jan Stock

1 loaf cocktail bread, rye or pumpernickel	1 env. Hidden Valley dressing mix
8 oz. pkg. cream cheese, softened	fresh cucumbers, sliced thin
	dill weed

Combine cream cheese and dressing mix and spread on slices of cocktail bread. Top with a slice of cucumber and sprinkle dill weed on top.

Cheerfulness and content are great beautifiers, and are famous preservers of youthful looks.

Deviled Ham Spread

Terri Heffelfinger

- | | |
|-------------------------------------|------------------------------------|
| 2 [8 oz.] pkg. cream cheese | 1 T. sweet pickle relish |
| 4 1/2 oz. can deviled ham | 1/4 c. chopped green pepper |
| 1/2 c. green onions, chopped | |

Beat softened cream cheese until fluffy. Stir in all other ingredients and chill for several hours. Serve with assortment of crackers.

Dried Beef Cheese Ball

Early Woman's Club

- | | |
|---|--|
| 1/2 c. margarine | shake of parsley flakes |
| 8 oz. pkg. cream cheese | 3-4 oz. shredded dried beef |
| 4 oz. pkg. shredded cheddar cheese | 4-6 oz. chopped Velveeta cheese |
| 1 T. [little less] grated onion | Wheatsworth cracker crumbs |

Let ingredients soften at room temperature. Mix together with mixer and form into 1 or 2 balls. Roll in cracker crumbs.

Note: Last year our club made 150 of these cheese balls and sold them as a fund raiser.

Shrimp Butter

Sue Krantz

- | | |
|--|--------------------------|
| 4 1/2 oz. can shrimp | 4 T. mayonnaise |
| 1/2 c. butter, softened | 2 T. lemon juice |
| 8 oz. pkg. cream cheese, softened | 1 T. minced onion |
| | 1/4 tsp. salt |

Mix all ingredients and blend thoroughly with mixer, blender or food processor. Pack into round bowl. Refrigerate to blend flavors. Invert onto plate. Serve with crackers.

Shrimp Mold

Peggy Merchant

- | | |
|--|--|
| 2 cans tiny shrimp, save liquid | 1 c. onion, chopped fine |
| 1 can tomato soup | 1 c. green pepper, chopped fine |
| 1 c. mayonnaise | 2 T. Knox gelatin |
| 1 c. celery, chopped fine | 8 oz. pkg. cream cheese |

Soak gelatin in $\frac{1}{2}$ cup shrimp liquid. Boil tomato soup (do not add water), and add cream cheese; stir until completely dissolved. Add gelatin mixture, chopped ingredients and remaining ingredients. Pour into mold which has been greased generously with additional mayonnaise. Refrigerate overnight. Serve as a spread with crackers.

Salmon Mousse

Helen Mahloch

- | | |
|---|--|
| 2 [15 oz.] cans red or pink salmon | 2 lg. egg whites |
| 8 oz. pkg. cream cheese | $\frac{1}{4}$ tsp. cream of tartar |
| 8 oz. container sour cream or yogurt | 2 env. unflavored gelatin |
| $\frac{1}{4}$ c. [or more] minced green onion | $\frac{3}{4}$ c. cold water |
| $\frac{1}{2}$ tsp. red pepper ground | 1 T. lemon juice |
| | dash red pepper sauce |

In a small saucepan sprinkle gelatin over the $\frac{3}{4}$ cup of water, heat until gelatin is dissolved. Remove from heat and cool. Meanwhile drain salmon and discard any skin. Process in a processor half the salmon and cheese, also green onion and lemon juice, red pepper and sauce. Then process other half with cream or yogurt, mix all together well, adding the cooled gelatin. Beat the egg whites with the cream of tartar; fold in to the salmon mixture and pour into a sprayed or lightly oiled fish mold. Cool several hours. Decorate with radishes, olives, lemon, etc. Delicious served with crackers. Serves 10. This recipe can be doubled.

*Anyone can carry his burden, however hard, until nightfall.
Anyone can do his work, however hard, for one day.*

Smoked Salmon Spread

Essie Hall

1 lb. can red salmon	1 sm. green onion, chopped
8 oz. pkg. cream cheese	1 tsp. prepared horseradish
1 T. lemon juice	1/4 tsp. salt
2 tsp. minced onion	1/2 tsp. Liquid Smoke

Let cream cheese soften at room temperature. Mix all ingredients together well with hands. Refrigerate for 24 hours. Serve on crackers, or thin sliced bread.

Spam Ball

Arva Reuscher

8 oz. pkg. cream cheese	12 oz. can Spam, ground
1/4 c. chopped olives	2 T. chopped onions
2 tsp. Worcestershire sauce	2 tsp. lemon juice

Cream the cream cheese and Spam together. Add remaining ingredients. Chill and mold into a ball. Very good served with Ritz crackers.

Super Cheese Spread

Esther B. Smith

8 oz. Velveeta cheese	1 T. prepared salad style mustard
10 oz. Colby cheese	2 T. granulated sugar
10 oz. Monterey Jack cheese	1 pt. [2 c.] real mayonnaise
1 med. onion	3/4-1 tsp. garlic powder
1 green pepper	3 dashes Tabasco sauce
4 oz. pimiento	

Shred cheeses together in a large bowl, using a fine shredder. Chop onion very fine and add to the cheese mixture. Seed and chop the green pepper. Drain the pimiento, chop and add green pepper and pimiento to first mixture. Add mustard, sugar, real mayonnaise, garlic powder and Tabasco sauce. Mix well. Store in refrigerator for flavors to blend. After 24 hours, add more garlic powder and Tabasco sauce if desired. Spread on cocktail rye bread or on unsalted Triscuits. Yields 3 pints of cheese spread.

COLD BEVERAGES

Apré's Anything Drink

Mrs. Erwin W. Pries

1 c. vanilla ice cream **1 c. milk**
1/4 c. creme de menthe

In mixer or blender, blend together ice cream and creme de menthe. Gradually add milk. Makes four 4-ounce servings. Good after dinner drink or after anything.

Colorado Springs Drink

Donna Duerr

1 lg. can pineapple juice **1/2 pint vodka**
1 lg. can apricot nectar **1/2 pt. apricot brandy**
1 lg. can frozen orange juice **7-Up or Squirt, to fill**
1 lg. can frozen lemonade **glasses;**

Mix above ingredients, except 7-Up or Squirt, in a 5-quart ice cream bucket with lid. Put in freezer to store (will not freeze solid). Serve a scoop of mix in glass and fill with 7-Up or Squirt.

Easy Punch

Carole Hoover

6 oz. pkg. Jello **2 c. cold water**
2 c. hot water **46 oz. can pineapple juice**
2 c. sugar **2 qt. ginger ale**

Use Jello flavor to suit the occasion.

Dissolve Jello in hot water; dissolve sugar; add cold water and juice. Do not add ginger ale. Stir well and freeze. Remove punch from freezer several hours before ready to serve. Put punch in cold punch bowl and break apart. Pour ginger ale over this and stir. Will be slushy. Makes 22 8-ounce cups.

Lavender Punch

Garnet Gertsma

8 qt. water	1 1/2 c. Hi-C grape juice
8 qt. Country Time lemonade mix	1/8 tsp. "dip" violet paste food coloring
3 c. sugar	1 pt. vanilla ice cream
1 c. pineapple juice	1 liter 7-Up

Combine first six ingredients and stir well to dissolve. Add ice cream and 7-Up immediately before serving. Serves 75-100.

Mocha Satin

Carla Abel

1/2 c. instant coffee crystals	6 c. milk
1/2 c. sugar	1/2 c. coffee liqueur
1 c. hot water	1 pt. chocolate ice cream
1 pt. vanilla ice cream	

Dissolve coffee and sugar in hot water, chill thoroughly. At serving time pour coffee mixture in large, chilled punch bowl. Stir in milk and liqueur. Spoon ice cream on top. Makes 22 4-ounce servings.

Orange Julius

Eleanor Rygh

6 oz. can frozen orange juice concentrate	10-12 ice cubes
1 c. milk	1/2 c. sugar
1 c. water	1 tsp. vanilla

Combine in electric blender. Blend for 30 seconds. Makes 6 cups.

Too many folks go through life running from something that isn't after them.

Peach Fuzz

Edna Hauser

2 1/2-3 whole peaches 6 oz. can frozen lemonade
 15 ice cubes 6 oz. can 7-Up or vodka
 2 T. powdered sugar

Wash and cube peaches. Place in blender. Add ice cubes, powdered sugar and frozen lemonade. Fill can with 7-Up or vodka. Blend. Can add more liquid if necessary. Ready to serve.

Variation: Powdered sugar can be omitted if peaches are quite ripe. Also use Diet 7-Up if on a diet.

Very good!

Rhubarb Punch

Delores Joens

8 qt. rhubarb 3 oz. pkg. cherry Jello
 8 qt. water 46 oz. can pineapple juice
 1 bottle 7-Up 5 1/2 c. sugar
 6 oz. can lemonade

Cook rhubarb and water until done; drain off juice and add Jello, pineapple juice and sugar. Bring to boil, pack in sterilized jars or freeze. When ready to serve, add 7-Up and lemonade mixture.

Slush Punch

Lauretta Walker

6 oz. pkg. raspberry or lemon 1 c. ReaLemon
 Jello 4 1/2 c. water
 2 c. hot water 46 oz. can pineapple juice
 1 c. sugar 1 qt. ginger ale

Dissolve Jello in hot water. Mix remaining ingredients. Freeze. Take out of freezer about 2 hours before serving. Break up with spoon or fork. Just before serving add 1 quart of ginger ale. Serves about 25 (5-ounce servings).

Slush Punch

Myrna Whitesell

4 c. sugar	1/4 c. lemon juice
6 c. water	46 oz. can unsweetened pineapple juice
6 oz. can orange juice concentrate, mixed according to directions	2 qt. apple juice

Boil sugar and water together for 3 minutes. Mix remaining ingredients with boiled mixture. Freeze. Add 4 quarts of 7-Up when filling punch bowl.

One batch without 7-Up will fill a 5-quart ice cream pail.

Strawberry Lemonade

Joyce Middleton

SYRUP:

1 pt. strawberries	2 1/2 c. sugar
1 1/2 c. fresh lemon juice or ReaLemon	

Wash, hull and crush strawberries. Add lemon juice and sugar to strawberries. Stir until the sugar dissolves. Store in covered jar in refrigerator. To serve, place 3-4 ice cubes in a tall glass. Add 1/4 cup of syrup and fill with club soda, 7-Up or ginger ale.

Sunshine Slush

Marilyn Lambertsen

6 c. water	48 oz. can pineapple juice
2 c. sugar	12 oz. can orange juice, thawed
2 [28 oz.] bottle 7-Up	12 oz. can lemonade, thawed
4 cut up bananas	4 T. lemon juice

Combine sugar and water. Stir and bring to a boil. Boil 3 minutes. Cool. Blend remaining ingredients, except 7-up, in blender and add to sugar syrup. Freeze. To serve, partially thaw and add chilled 7-Up. Mix well. Makes 25 punch cupfuls.

Frozen Strawberry Daiquiri

Marlys Kauten

2 [10 oz.] pkg. strawberries	1/3 c. frozen limeade
1/2 c. rum	1/4 c. powdered sugar
2-3 c. ice cubes	

Blend all but ice. Add ice slowly. Makes 1 quart.

Spiced Tomato Juice

Ruth Braudt

2/3 c. sugar	1 qt. tomato juice
1/2 tsp. nutmeg	1/2 c. lemon juice
1/2 tsp. cinnamon	2 c. hot water
several whole cloves	

Mix first 4 ingredients. Add to juice. Simmer until sugar dissolves. Add lemon juice and water. Simmer until flavors blend. Serve cold in wine glasses or goblets. Serves 15.

Variation by Mrs. Sue Hass: 46 ounce can tomato juice, 2 tablespoons lemon juice, 2 teaspoons Worcestershire sauce and 1/2 teaspoon allspice.

Eggnog

Eunice Neil

2 c. sugar	1 doz. egg yolks
1/2 tsp. salt	1 gal. scalded whole milk
1 doz. egg whites	1 c. sugar

Beat the egg yolks with 2 cups sugar until thick; add salt. Slowly mix small amount of scalded milk into egg yolk mixture, return to rest of scalded milk and cook until it coats a spoon. Scorches easily. Let cool. Beat egg whites and 1 cup sugar until fluffy, but not real stiff. Add cooled custard mixture and fold over and over to mix. Chill and add vanilla to taste. Sprinkle with nutmeg when serving. Chill thoroughly. Makes about 5 quarts.

Southern Comfort Punch

Marlys Kauten

1 fifth Southern Comfort **6 oz. lemon juice**
6 oz. can frozen orange juice **3 qt. 7-Up**
6 oz. can frozen lemonade

Mix base ingredients. Add 7-Up at serving time. Float ice ring and fruit slices. Serves 32.

Special Milk Punch

Marilyn Jensen

1 1/2 qt. vanilla ice cream **1 T. lemon juice**
3 c. pineapple juice, chilled **4 c. cold milk**
1/2 c. orange juice

Put all ingredients into large bowl, beat until frothy. Pour into chilled punch bowl. Makes 3 quarts.

This has been served at weddings with an all white color scheme.

HOT BEVERAGES

Wassail

Elizabeth Sullivan

1/2 gal. cider **1 tsp. whole allspice**
1/2 c. brown sugar **3 sticks cinnamon**
1/4 tsp. salt **1-2 apples**
1 tsp. whole cloves

Heat the first 6 ingredients. Slice apples with peel on and cook in butter until brown and soft. Put in bottom of punch bowl, fill with first mixture.

Just think how happy you would be if you lost everything you have right now -- and then found it again.

Cranberry Tea

Marj Ellison

1 lb. cranberries

3 qt. water

1 1/2 c. [or less] sugar

2/3 c. orange juice

1/3 c. ReaLemon

1 stick cinnamon

Bring water and cinnamon stick to a boil. Place cranberries in a colander and set in boiling water. Cover and boil 5-15 minutes, until liquid is a deep pink color. Smash and drain berries. Then, add the rest of the ingredients. Strain through fine mesh strainer or cheesecloth. Ready to drink warm.

Hot Grape Drink

Elan Junior Federated Club

1 lg. can frozen grape juice

1 sm. can frozen orange juice

5 lg. cans water

1/2 c. sugar

3 cinnamon sticks

1 tsp. whole cloves

Mix all ingredients in large kettle and heat. Add 1 tablespoon lemon juice and serve. Great hot drink for Christmas season.

Miscellaneous

Hot Pepper Jelly	
Making House Smell Nice in the Winter	
Popcorn Treat	29
Microwave Caramel Corn	
Sweet Nothings	
Best-Ever Hot Fudge Sauce	30
Hot Fudge Topping	
Hot Fudge Sauce	
Chocolate Sauce	31
Barbecue Sauce (2)	
Frozen Spaghetti Sauce	32
Fruit Salad Glaze	
Tenderizer Marinade	
Seasoned Salt	33
Homemade Seasoned Salt	
Lemon Sauce	
Spicy Sauce	34
Coleslaw Dressing	
Casserole Spice Mix	
Rum Sauce	35
Sweet Dill Pickles	
Marvelous Sweet Pickles	36
Canned Zucchini Squash Relish	
Vegetable Relish	37
Refrigerator Pickles	
Summer Garden Special	
Easy Rhubarb-Pineapple Jam	38
“Surprise” Preserves	
Rhubarb Jam	
Corn Pudding (Microwave)	39
Crock Pot Dressing	
Infallible Rice	40
Pineapple Casserole	
Baked Pineapple	
Baked Pineapple (2)	41
Escalloped Pineapple	42

MISCELLANEOUS

Hot Pepper Jelly

Mrs. Dale Lehmann

- | | |
|----------------------------------|-----------------------------------|
| 6 1/2 c. sugar | 2 c. sweet bell peppers, |
| 1 1/2 c. vinegar | finely chopped |
| 1/2 c. hot green peppers, | 16 oz. bottle fruit pectin |
| chopped | |

Combine all ingredients, except pectin. Bring to a boil, then let stand 20 minutes. Add pectin; boil 2 minutes or longer. (I simmer it 5 minutes.) Pour jelly into jars and seal with paraffin. Serve on top of Philadelphia cream cheese, with crackers.

Making House Smell Nice in the Winter

Cindy Myer

- | | |
|-------------------------------|----------------------------|
| 32 oz. apple juice | 2 c. water |
| 46 oz. pineapple juice | 2 sticks cinnamon |
| 1 T. whole cloves | 1 T. whole allspice |
| 1 tsp. ground ginger | |

Simmered on the stove, this gives off a fragrant aroma that smells absolutely delightful and quickly banishes unpleasant odors in the house. Add more liquid, either juice or water, from time to time when the mixture cooks down or becomes too thick.

Popcorn Treat

Sharon Cousins

- | | |
|----------------------------------|------------------------------|
| 8 c. popped corn | 1/2 c. butter |
| 1 can shoestring potatoes | 1/2 tsp. chili powder |
| 7 oz. jar roasted peanuts | 1/2 tsp. garlic salt |
| 1/2 c. Parmesan cheese | 1/2 tsp. onion salt |

Combine popped corn, shoestring potatoes, peanuts and cheese. Stir together butter, chili powder, garlic salt, and onion salt; pour over popped corn mixture and toss to mix. Bake in 200° oven. Makes 11 cups.

Microwave Caramel Corn

Carole Lerch - Katherine E. Yount

1 c. brown sugar	1/2 tsp. salt
1/2 c. margarine	1/2 tsp. soda
1/4 c. corn syrup	3 - 5 qt. popped corn

Bring sugar, margarine, syrup and salt to a boil in 2-quart glass container. Boil 2 minutes on HIGH in microwave oven. Remove from oven; stir in soda. Put popped corn in large brown grocery sack. Pour syrup mixture over popped corn. Fold over top of bag. Shake. Place in microwave and cook on HIGH for a total of 4½ minutes; remove from oven every 45-60 seconds to shake. Spread caramel corn on waxed paper to cool. Store in tightly covered container.

Sweet Nothings

Betty Snakenberg

7 c. Corn Chex	1 stick margarine
12 oz. pkg. chocolate chips	1 1/2 c. powdered sugar
1/2 c. peanut butter	

Combine chocolate chips, margarine and peanut butter; melt together, stirring until well blended. Place Corn Chex in large pan (like a roaster). Stir chocolate mixture, which has been cooled slightly, into cereal and mix until well coated.

Put 1½ cups powdered sugar in brown paper bag. Shake cereal mixture in bag until coated and all sugar is used. Put on cookie sheet, spreading evenly, until cooled and dry. Store in airtight container and store in refrigerator. This also freezes well.

Best-Ever Hot Fudge Sauce

[MICROWAVE]

Virginia Sachau

2/3 c. [5 oz. can] evaporated milk	15.4 oz. pkg. fudge frosting mix
	1/2 c. butter or oleo

In 4-cup measure, measure milk; stir in frosting mix until moistened. Add butter and cook, uncovered, in microwave 4 minutes, stirring occasionally. Watch carefully the last minute to avoid boiling over. Serve hot over ice cream, cake or pudding. Makes 3 cups sauce. Super! Can be frozen and used when needed.

Hot Fudge Topping

Maudie Mae Sennert

2 [4 oz.] sq. unsweetened chocolate	1/8 tsp. salt
12 oz. can evaporated milk	1/2 c. margarine
	2 c. sugar

Melt chocolate, margarine, and salt together over medium heat. Add sugar, $\frac{1}{4}$ cup at a time, stirring well after each addition. Add evaporated milk, a little at a time. Stir constantly, until sugar is well melted. Serve hot over ice cream, puddings or cakes. Can be frozen.

Hot Fudge Sauce

Marlene Wright

2 c. sugar	4 T. flour
4 T. cocoa	2 c. milk

Mix sugar, cocoa and flour in saucepan until blended. Add milk, stirring constantly. Bring mixture to a boil and cook for only 1 minute. Ready to serve.

May be reheated in microwave as needed. If you desire a thinner sauce, you may omit 1 tablespoon of flour. Store in airtight container.

Chocolate Sauce

Bonnie Ranson

1 1/2 c. sugar	1/2 c. corn syrup
1/2 c. butter	dash of salt
4 env. [4 oz.] Nestle Choco Bake	1/2 c. milk
	4 tsp. vanilla

Cook sugar, butter, Choco Bake, corn syrup, and salt over moderate heat, stirring until well blended. Add milk and bring to a boil, stirring constantly, until thickened. Remove from heat; stir in vanilla. Store in refrigerator. Makes about 2 cups.

Barbecue Sauce

Hildred Ford

- | | |
|------------------------------|----------------------------|
| 1 c. ketchup | 1 onion, grated |
| 1 1/4 c. wine vinegar | or dry minced onion |
| 1/2 c. water | 1 tsp. chili powder |
| 1 tsp. dry mustard | 1 tsp. Liquid Smoke |
| 1/2 tsp. salt | 1 c. brown sugar |
| dash of Tabasco | |

Combine all ingredients and boil until thickened, 30 to 40 minutes. Use about half this recipe for meat loaf. Great for sliced beef or pork sandwiches, or for barbecued chicken. This keeps a long time in the refrigerator.

Barbecue Sauce

Mrs. Vernon Sievers

- | | |
|-----------------------------------|---------------------------------------|
| 1 1/2 c. water | 1/4 c. oleo |
| 1/4 c. vinegar [white] | 1 large onion, chopped |
| 1/2 c. brown sugar | 1 T. lemon juice |
| 4 tsp. prepared mustard | 1 c. ketchup |
| 1/2 tsp. pepper, or 1 tsp. | 2 or 3 T. Worcestershire sauce |
| 1 T. salt | |

Combine all ingredients and simmer 20 minutes. Pour over cooked ham, beef or pork. Bake 1 hour at 350°.

Frozen Spaghetti Sauce

Lavonne Simpson

- | | |
|------------------------------------|-----------------------------|
| 3 T. oil | 1 tsp. basil |
| 4 med. onions | 1/2 c. dried parsley |
| 3 sm. cloves garlic | 3 T. sugar |
| 6 qt. fresh peeled tomatoes | 3 T. salt |
| 4 [6 oz.] cans tomato paste | 4 tsp. oregano |
| 1 lb. canned mushrooms | 2 bay leaves |

Saute onions and garlic in oil. Add remaining ingredients. Cook 2 hours in heavy pan. Cool before freezing. Makes 6 quarts.

Fruit Salad Glaze

Diane F. Campbell

1 c. water	2 T. cold water
1 c. white sugar	2 T. dry Jello [any flavor]
2 T. cornstarch	1 tsp. vanilla, almond or other flavoring

Boil together the water and sugar, then add cornstarch mixed with the cold water. Cook until thick and clear. Remove from heat and add dry Jello (strawberry Jello for strawberries, peach Jello for peaches, etc.) and also add the flavoring that best goes with the Jello flavor used. Makes 1¼ cups sauce, enough for 8 servings. May use mixed fresh or canned fruit as desired.

Tenderizer Marinade

Marie Pulse

3/4 c. salad oil	1/2 tsp. pepper
6 T. soy sauce	1/4 c. wine vinegar
2 T. Worcestershire sauce	1 tsp. dried parsley flakes
1 T. dry mustard	1/3 c. lemon juice
1 tsp. salt	1 clove garlic, crushed [opt.]

Combine all ingredients in glass jar. Marinade may be made ahead of time and stored, covered, in the refrigerator. It may be saved and used again. Excellent for shish kabobs and grilled steaks. Makes 1½ cups.

Seasoned Salt

Shirley J. Boyken

26 oz. box salt	1 oz. jar monosodium glutamate
2 1/8 oz. bottle celery salt	1 T. chili powder
2 1/2 oz. onion powder	1/2 T. white sugar
1 5/8 oz. jar garlic powder	1 tsp. black pepper

Combine ingredients and store in covered container. Great for small gifts.

Homemade Seasoned Salt

Mrs. Clifford Gould

1/2 c. salt	1/4 c. black pepper
2 T. onion salt	2 T. celery salt
2 T. paprika	

Combine all ingredients. Spoon into a jar with a shaker top. Use wherever seasoned salt is indicated in a recipe.

Lemon Sauce

Marge Bullen

1 c. sugar	3 T. margarine [in pieces]
2 T. cornstarch	1/4 c. lemon juice
dash of salt and nutmeg	1/2 tsp. grated lemon peel
1 c. water	

Mix sugar, cornstarch, salt and nutmeg together in saucepan. Gradually stir in water. Bring to a boil. Stir over medium heat until thickened. Remove from heat. Add margarine, juice and peel; stir until blended. Serve warm or cold. Makes 1 $\frac{3}{4}$ cups.

Variation: Thicken can of crushed pineapple and stir into double batch of lemon sauce. Serve warm on lemon cake. Delicious.

Spicy Sauce

Lois Rodabaugh

1/2 c. chili sauce	1/8 tsp. pepper
1/4 c. bottled horseradish [well drained]	1 T. vinegar
1 tsp. Worcestershire sauce	2 dashes Tabasco sauce
1 tsp. onion juice [may use onion powder]	1/4 tsp. bottled thick steak sauce [such as A-1 or Prime Choice]
1/4 tsp. garlic powder	2 T. granulated sugar
1/2 tsp. salt	1 c. ketchup

Combine all ingredients. Refrigerate in a covered jar. Should stand 2 or 3 days before using. Keeps very well. Use for shrimp, on hamburgers, or any time you might use ketchup. We like it on scrambled eggs or on hush puppies, too.

Note: Measurements need not be exact - adjust the "hotness" to your own taste.

Coleslaw Dressing

Marlene Wright

1 c. Miracle Whip

3/4 c. sugar

1/4 c. oil

1/8 c. vinegar

Mix the above ingredients well. Pour over 1 head of shredded cabbage. Chill. Before serving, stir slaw thoroughly.

Casserole Spice Mix

Karine Mott - Eileen Martin

**2 c. instant nonfat dry milk
crystals**

3/4 c. cornstarch

**1/4 c. instant chicken bouillon
[1/2 - 2 1/4 oz. jar]**

2 T. dried onion flakes

**1 tsp. dried thyme, crushed
[opt.]**

**1 tsp. dried basil, crushed [opt.]
1/2 tsp. pepper**

Combine all ingredients and store in an airtight container. To use, substitute for 1 can condensed soup. Mix $\frac{1}{3}$ cup dry mix with $1\frac{1}{4}$ cups water in saucepan. Cook and stir until thickened or cook in microwave, stirring 2 or 3 times. Add 1 tablespoon margarine, if desired.

Use for escalloped potatoes; or as a flavorful white sauce; add cheese for a vegetable casserole. Be creative.

This is a good source of calcium, has $\frac{1}{3}$ fewer calories and $\frac{1}{3}$ the amount of sodium compared to condensed canned soup.

Rum Sauce

Bea Walker

1/2 c. white sugar

1/4 c. oleo

1/2 c. evaporated milk

1/2 c. brown sugar

1 T. flour

1 tsp. rum flavoring

Combine sugars, oleo, evaporated milk, and flour; bring to a rapid boil. Add rum flavoring. Serve over raw apple cake.

Sweet Dill Pickles

Earlene Lekwa

1 qt. dill slices [not Kosher]	3 c. sugar
[purchased pickles]	1/2 tsp. celery seed
1/2 c. juice from pickles	1/2 tsp. mustard seed
1/3 c. white vinegar	

Drain the pickles, saving $\frac{1}{2}$ cup of the juice. Put the pickles in a large mixing bowl. Add remaining ingredients, stirring occasionally until mixture is clear. Put back in the jar and refrigerate. Best if they set a day or so before eating.

Marvelous Sweet Pickles

Joan Lore

1 gal. med. cucumbers	8 c. sugar
1 gal. water	5 1/2 c. vinegar
1 c. pickling salt	2 2/3 c. water
1 T. alum	1 tsp. celery seed
1 T. ginger	1/2 box mixed pickling spice

Wash and slice the cucumbers. Place in brine of 1 gallon of water and 1 cup pickling salt. Soak the cucumbers in this brine for 4 days. Stir each evening. On the fifth evening, remove the cucumbers from the brine, wash, and return to the jar and cover with solution of 1 gallon water and 1 tablespoon alum. Let this stand overnight.

The next morning, drain the alum water from the cucumbers. Put the drained cucumbers in a large kettle and add 1 gallon of fresh water and 1 tablespoon ginger. Boil for 10 minutes.

While the pickles are boiling, make a syrup of the sugar, water, vinegar, and the celery seed and mixed pickling spice which have been tied together in a bag. Cook this syrup until it boils and becomes clear. At the end of 10 minutes boiling time, drain the ginger water from the cucumbers and discard. Pour the hot syrup over the pickles. Continue boiling until transparent. Makes 7 pints.

Let not the mind be like concrete -- all mixed up and permanently set.

Canned Zucchini Squash Relish

Arvonne Van Hement

3 lg. zucchini squash **5 T. salt**
3 lb. onions [4 c.]

Grind zucchini and onions with coarse grinder. Measure 10 cups of the mixture and add salt; let stand overnight.

SYRUP:

2 1/4 c. vinegar **2 tsp. celery salt**
6 c. sugar **1/2 tsp. pepper**
1 red pepper **1 tsp. turmeric**
1 green pepper **1 tsp. dry mustard**

Wash and drain squash and onions. Mix syrup ingredients together and add to zucchini mixture. Simmer 30 minutes. Pack in sterile jars and seal.

Vegetable Relish

Lydia Patgeter

1 can French style beans **1 green pepper**
1 can white corn **1 c. celery**
1 sm. can tiny peas **a little onion**
1 can pimiento

Drain vegetables well.

SYRUP:

3/4 c. vinegar **1/2 tsp. salt**
1 1/2 c. sugar **1 T. water**
1/2 c. oil

Mix ingredients together; bring to a boil. Pour over the vegetables and stir often. Cool before putting in jars.

If you can read the handwriting on the wall, your children are old enough to know better.

Refrigerator Pickles

Connie Olhausen

7 c. thinly sliced cucumbers	1 tsp. celery seed
1 c. chopped green peppers	2 c. sugar
1 c. thinly sliced onion	1 c. vinegar
2 tsp. salt	

Place cucumbers, green peppers, and onions in large jar or other container. Sprinkle with salt and let stand 1 or 2 hours.

Meanwhile, mix sugar and vinegar together; stir frequently to dissolve. Drain juice that forms on pickles. Pour sugar and vinegar over pickles and refrigerate. Will keep 1 or more months.

Summer Garden Special

Karen Fread

1 qt. chopped onion	4 qt. peeled, ripe tomatoes,
1 qt. chopped celery	chopped
6 green peppers, diced	3 T. salt
1 qt. water	2 T. sugar

Chop onions, celery, and green peppers; combine with water in large kettle. Simmer 15 to 20 minutes or until tender. Peel and chop tomatoes; add to above. Stir in salt and sugar. Bring to a boil. Ladle into hot sterilized jars. Process in boiling water bath for 20 minutes. Yield: 7 quarts.

Excellent for chili, vegetable soup, and spaghetti sauce.

Easy Rhubarb-Pineapple Jam

June Keyes

5 c. rhubarb, cut fine	10 or 15 oz. can crushed
4 c. sugar	pineapple
	1 pkg. raspberry Jello [or cherry]

Mix rhubarb and sugar together. Cook 15 minutes, stirring occasionally. Remove from heat and add crushed pineapple and Jello. Stir until Jello is well dissolved. Pour into a small jar and store in refrigerator, or seal and store on shelf.

“Surprise” Preserves

Doris Scofield

4 c. tomatoes

2 T. lemon juice

4 c. sugar

6 oz. pkg. red raspberry Jello

Peel and cut up tomatoes (then measure the 4 cups). Cook with lemon juice. Sieve for seeds. (Can also remove seeds when cutting up tomatoes.) Add sugar and cook 20 minutes. Remove from heat and add Jello. Pour into jars and refrigerate.

Rhubarb Jam

Mavis Torine

6 c. chopped rhubarb

3 oz. grape Jello

4 c. sugar

1 can blueberry pie mix

Mix rhubarb and sugar and let set until some juice forms, or let set overnight. Cook and keep stirring for 10 minutes. Add grape Jello and mix, and then add pie filling. Store in refrigerator. Makes 8 cups.

Corn Pudding

[MICROWAVE]

Peggy McLane

2 T. butter

2 eggs, slightly beaten

12 oz. can cream style corn

1 c. milk

2 T. flour

1 tsp. salt

1/2 tsp. pepper

1 T. cream [opt.]

Place butter in a 1-quart glass casserole. Microwave on ROAST for 1 minute, or until the butter melts. Add remaining ingredients. Cover with a glass lid or plastic wrap. Microwave on ROAST for 9 minutes. Stir and continue cooking on ROAST for 7 or 8 minutes, or until pudding is slightly soft in center. Let stand covered for 5 minutes, or until pudding is set in center. Serves 4 to 6.

Crock Pot Dressing

Maudie Mae Sennert

1 c. margarine	1 tsp. poultry seasoning
2 c. diced onions	1 1/2 tsp. salt
2 c. diced celery	1 1/2 tsp. sage
13 c. dry bread, broken into small cubes	1/2 tsp. pepper
3 1/2 c. chicken or turkey broth	2 eggs, beaten
cut-up liver, heart, gizzard and meat off of neck	2 [8 oz.] cans mushroom pieces, drained

Melt margarine in skillet; saute onion and celery until done. Pour over bread cubes in a very large mixing bowl. Add all seasonings, mixing well. Pour on broth to moisten and add beaten eggs, mushrooms and cut-up meat; mix well. Pack lightly into a slow cooker. Cover and set on high for 45 minutes. Reduce heat to low and cook for 4 hours. Leftovers can be frozen. Serves 12.

Infallible Rice

Mrs. Millie Carpinter

1 med. onion	1 c. long-grain raw white rice
2 T. butter	2 c. hot chicken broth or chicken bouillon

Saute onion in butter until transparent. Combine onion, rice, and hot broth. Bring to a boil on top of range. Cover and place in 325° oven for 20 minutes. Serve.

Note: The gravy from an accompanying chicken dish may be used over the rice.

Though we travel the world over to find the beautiful, we must carry it with us or we will not find it.

Pineapple Casserole

Gertrude Hibma

2 [20 oz.] cans chunk pineapple	2 c. shredded cheddar cheese
6 T. pineapple juice	1 c. cracker crumbs
1 c. sugar	1/2 c. melted butter
6 T. flour	

Drain pineapple. Combine 6 tablespoons juice with 1 cup sugar and 6 tablespoons flour. Mix 2 cups shredded cheddar cheese with pineapple. Stir in flour mixture. Put into greased casserole dish or cake pan. Top with 1 cup cracker crumbs. Drizzle $\frac{1}{2}$ cup melted butter over crumbs. Bake at 350° for 30 minutes.

Baked Pineapple

Vashti L. Ayers

No. 2 can chunked pineapple juice from pineapple	6 T. flour
1/2 c. brown sugar	8 slices white bread, cubed [no crusts]
1/2 c. white sugar	2 sticks oleo, melted

Add bread cubes to melted oleo until coated with fat. Cook the drained pineapple, flour and sugar until thick. Mix with the pineapple and bread cubes. Pour into medium casserole. Bake at 350° for 30 minutes, or until bubbly. This dish is good served with ham.

Baked Pineapple

Jan Stock

#2 can crushed pineapple	5 slices fresh bread, torn in pcs.
3 T. sugar	1/2 c. butter or margarine
4 eggs	pinch of salt

Cream butter and sugar. Beat in eggs and salt. Stir in pineapple and bread pieces. Turn mixture into a $1\frac{1}{2}$ to 2-quart baking dish and bake at 350° for 30 to 40 minutes.

Serving Tip: Tastes especially good served with ham.

Escalloped Pineapple

Doris McCoy

2 [20 oz.] cans pineapple chunks, drained [reserve juice]	1/2 c. sugar
2/3 lb. Velveeta cheese	1/2 c. flour
	3 T. lemon juice
	1/4 c. butter, melted

Mix together sugar, flour, lemon juice, and melted butter. Add drained pineapple chunks and cubed cheese. Combine thoroughly. Pour mixture into a buttered casserole dish and pour enough pineapple juice over to barely cover. Bake at 300° for 45 minutes. Do not let mixture boil as it may curdle. Serves 6 to 8.

Health & Diet

Healthy Cheese Ball	43
Fruit Slush	
Fruit Dip	
Cottage Cheese Dip	44
Vegetables and Dip	
Homemade Ranch Dip	
Zero Dressing	45
Diet Cauliflower Slaw	
Farmer's Chop Suey	
Health Salad	46
Weight Watchers Salad	
Lo-Cal Bean Salad	
Chicken Salad	47
Non-Wilt Salad	
Health Sandwich	
Low Calorie Hamburger	
Soup	48
Sugar-Free Rainbow Vegetable	
Salad	
Bran Nut Muffins	49
Super Soup	
Savory Bread Sticks	50
Orange Raisin Bread	
High Fiber Zucchini	
Bread	
Diabetic Cake	51
Crisp Oatmeal Wafers	
Diabetic Oatmeal Cookies	52
Frozen Lemon Ginger Pie	
Banana Frozen Yogurt	53
Sweet Yogurt	
Calorie Counter Scramble	54
Rachelle's Granola	
Casserole Sauce Mix	55
Spice Shaker	56

HEALTH & DIET

Psalm 23

[FROM FR. JOE]

The Lord is my Shepherd, I shall not want;
 He maketh me to lie down and do push-ups;
 He giveth me Hollywood bread;
 He restoreth my waistline.
 He leadeth me past the refrigerator for my own sake;
 He maketh me partake of green beans instead of potatoes;
 He leadeth me past the pizzeria.
 Yea, tho I walk through the bakery, I shall not falter
 For thou art with me.
 Thy Tab and thy Fresca, they comfort me.
 Thou preparest a diet for me in the presence of mine enemies;
 Thou anointest my lettuce with low-cal oil.
 My cup will not overflow.
 Surely Ry-Krisp and D-Zerta shall follow me all the days of my life.
 And I shall live with the pains of hunger forever. Amen.

Submitted by Chautauqua Literary, Independence, Iowa

Healthy Cheese Ball

Joanne Biesemier

2 [8 oz.] pkg. Neufchatel cheese	1/4 c. green pepper, finely chopped
8 1/2 oz. can crushed pineapple in its own juice, well drained	2 T. sweet onion, finely chopped
	1 T. Beau Monde spice [Spice Island]
	1 c. chopped nuts

Soften cheese at room temperature. Mix all ingredients, except nuts. Chill 30 minutes, if possible, for easier handling. Divide into 2 balls. Roll each in nuts. Serve 1 now; freeze the other for another special occasion.

This cheese ball provides plenty of flavor for no-salt crackers or as a filling for celery or apple wedges. Each ball serves 8 to 10 people. Calories: 125 per 1/8 ball; 100 per 1/10. If made with cream cheese, 224 calories per 1/8 ball.

Note: Substitute vegetable flake seasoning for Beau Monde if you need even less sodium.

Fruit Slush

Marj Ellison

1 1/3 c. water	20 oz. can crushed pineapple
1 2/3 c. sugar or use Equal	1 jar maraschino cherries
2 sm. cans frozen orange juice	1 lemon [squeezed]
4 bananas	5 sm. cans water

Boil 1 1/3 cups water and 1 2/3 cups sugar together until sugar dissolves. Add 2 small cans frozen orange juice concentrate and 5 cans water. Dice 4 bananas into the above and add 1 can crushed pineapple, the maraschino cherries (drained), and 1 lemon (squeezed). Freeze. Thaw about 2 hours. Serves 20.

Fruit Dip

Connie Olhausen

8 oz. container of plain yogurt	3 pkt. Equal or equivalent of other artificial sweetener
1/2 tsp. cinnamon	
1/2 tsp. vanilla	

Combine all ingredients; refrigerate. Will keep one month or longer. Use as dip for fruits; especially good with apples. Contains about 10 calories per tablespoon.

Cottage Cheese Dip

Ramona Esbeck

2 c. cottage cheese	1/4-1/2 pkg. dry onion soup mix
----------------------------	--

Combine 2 cups cottage cheese that has been sieved, beaten or blender whipped with 1/4 to 1/2 package dry onion soup mix. Allow to stand in refrigerator for several hours before serving. If desired, add chopped hard-cooked egg, tuna, shrimp or pickle relish before serving. Use with fresh vegetable dippers such as green pepper strips, carrot strips, celery strips, and cauliflower.

This dip is low in cost and low in calories. It, too, is low in fat and high in protein (cottage cheese) and vitamins (if vegetable dippers are used in place of crackers).

Vegetables and Dip

Olive Gaarder

celery	8 oz. cottage cheese
radishes	1 pkg. Ranch style dressing
cauliflower	1/8 tsp. thyme
carrots	dash of red pepper
broccoli	1/3 c. [diet] mayonnaise

Prepare vegetables. (Additional vegetables may be used.) Measure and mix together the dressing, thyme, pepper and diet mayonnaise; beat until desired consistency. Add the cottage cheese. Ready to use with vegetables.

Homemade Ranch Dip

Eileen Martin

1 tsp. garlic powder	1/2 tsp. pepper
1 tsp. onion flakes	8 oz. plain low-fat mayonnaise
1 tsp. parsley flakes	

Combine all ingredients and chill at least 1 hour. Serve with fresh vegetable dippers.

Note: Dilute with milk and use as a salad dressing. 15 calories per teaspoon.

Zero Dressing

Anita Hamm

2 c. tomato juice	1/2 c. green pepper,
1/2 env. Knox gelatin	finely chopped
juice of 2 lemons	chopped parsley [opt.]
1/2 tsp. dry mustard	salt
1 c. celery, finely chopped	pepper
1/4 c. onion, finely chopped	artificial sweetener

Soften gelatin in tomato juice. Heat to dissolve. Add lemon juice and mustard. Cool. Add remaining ingredients. Refrigerate. Adjust seasonings as desired.

Diet Cauliflower Slaw

Cynthia Johnson

1/3 c. apple cider vinegar	1 sm. head cauliflower,
1/3 c. safflower oil	coarsely grated [about 4 c.]
10 drops artificial sweetener	1/2 c. chopped celery
1 tsp. salt	1/3 c. chopped green pepper
1/8 tsp. pepper	1/4 c. chopped onion

Combine vinegar, oil, artificial sweetener, salt and pepper; mix well. Add remaining ingredients; mix well. Cover and chill several hours to blend flavors; stir occasionally. Yield: approximately 5 cups.

Farmer's Chop Suey

[COTTAGE CHEESE SALAD]

Mrs. Harry Rosenbaum

4 [12 oz.] containers low-fat cottage cheese	3 med. tomatoes, chopped
4 med. cucumbers, peeled, seeded and chopped	8 green onions, chopped
	4 stalks celery, chopped
	4 radishes, chopped

Mix all ingredients and refrigerate at least one hour before serving. Can be made the day before. Serves 12 at 102 calories per serving.

This is a great salad for Kiddush luncheons because it combines the cheese and vegetables in any easy-to-serve form.

Health Salad

Rozanne King

2 1/2 c. grated carrots	1/4 c. sunflower seeds
1/4 c. raisins	2 T mayonnaise
3/4 c. coconut	1/4 tsp. lemon juice
1/2 of 15 1/2 oz. can pineapple tidbits, undrained	

Mix all ingredients together and serve. Will keep several days in refrigerator, if it lasts that long!

Weight Watchers Salad

Cathy Tyson

- | | |
|-------------------------------|-----------------------------------|
| 1 head lettuce | 2 c. salad dressing |
| 1 c. chopped celery | 2 T. sugar or 3 individual |
| 4 hard-cooked eggs | packets of Equal |
| 1 med. onion, chopped | 4 oz. shredded cheese |
| 8 slices bacon, cooked | |

Shred lettuce and line a large bowl. Add celery, hard-cooked eggs, onion and bacon (in that order). Mix the salad dressing and sugar; pour over all. Sprinkle with the cheese. Make 24 hours ahead of serving.

Lo-Cal Bean Salad

Beryl Williams

- | | |
|--|---------------------------------|
| 1 can French style green beans, drained | 1/2 green pepper, diced |
| 3 oz. jar mushrooms, drained | 2 T. dried, minced onion |
| 2 oz. jar pimiento, drained | 1 tsp. Accent |
| 1/2 cucumber, cut-up | 1 tsp. garlic powder |
| 1/2 head cauliflower, cut-up | 1/2 c. vinegar |
| 2 stalks celery, diced | 1/2 c. water |

Mix together onion, Accent, garlic powder, vinegar and water; add rest of ingredients and toss. Refrigerate in covered dish for 24 hours. Keeps well for several days.

Chicken Salad

Jane Witcombe

- | | |
|-------------------------------------|-------------------------------|
| 4 c. cooked chicken, chopped | 2 c. shredded carrots |
| 2 c. celery, diced | 2 c. chow mein noodles |
| 1 sm.-med. onion, diced | 2 c. Weight Watchers |
| 2 c. frozen peas* | mayonnaise |

Mix together and chill.

*Thaw peas by running cold water over them.

Non-Wilt Salad

Mrs. Char Thorland

1 can French style green beans	4 stalks celery
1 can whole kernel corn	1 onion [opt.]
1 can kidney beans	1 1/2 c. sugar
3 carrots	1 c. vinegar
1 green pepper	1/2 c. oil
1 red pepper	1 tsp. salt

Drain the beans, corn and kidney beans. Grate the carrots, chop the celery, onion and pepper. Mix. Boil the sugar, vinegar, oil and salt. Cool. Pour dressing over vegetables and let stand overnight. Drain to serve.

Health Sandwich

Maxine Monroe

2 slices whole wheat bread	1/2 ripe avocado, sliced thinly
2 T. cream cheese	1/4 c. alfalfa sprouts
1 T. pecans or walnuts, chopped	lettuce [opt.]

Spread bread with cream cheese, sprinkle on nuts, arrange avocado slices on next, and top with alfalfa sprouts. Can add shredded lettuce, if desired. Good lunch with soup and three-bean salad.

Low Calorie Hamburger Soup

Eleanor R. Peterson

1 qt. water	1/2 lb. ground beef, browned, drained and crumbled
5 beef bouillon cubes	1 1/2 c. canned tomatoes
1 large onion, diced	1 c. frozen peas, or peas and carrots [defrosted]
3/4 c. celery, diced	4 T. fresh parsley, chopped
1 clove garlic, pressed	salt and pepper, to taste
1 bay leaf	

Dissolve bouillon cubes in boiling water. Add onion, celery, garlic and bay leaf; simmer, covered, for 30 minutes. Then add ground beef, tomatoes, peas and carrots, and parsley. Season with salt and pepper. 67 calories per cup.

Sugar-Free Rainbow Vegetable Salad

Mrs. Char Thorland

3 oz. pkg. sugar-free cherry gelatin	3 oz. pkg. sugar-free lemon gelatin
1 sm. jar beets baby food	1 sm. jar creamed corn baby food
3 oz. pkg. sugar-free lime gelatin	3 oz. pkg. sugar-free orange gelatin
1 sm. jar peas baby food	1 sm. jar squash baby food

Dissolve cherry gelatin in 1½ cups boiling water. Add beets; mix well and pour into a 9x13 inch pan. When set, dissolve lime gelatin in 1½ cups boiling water. Add peas; mix well and pour over first layer. Continue in same manner, using lemon gelatin and corn for third layer and orange gelatin and squash for fourth layer. When all layers are set, cut into squares and serve with low-calorie whipped topping and rye crackers.

Bran Nut Muffins

[FOR DIABETICS]

Mabel Cavaiani

1 c. water	1/3 c. [2/3 stick] margarine
1 c. All Bran, Bran Buds, or 100% Bran	[room temp.]
liquid sugar substitute equal to 3 T. sugar	1 1/4 c. all-purpose flour
2 lg. egg whites [room temp.]	1/4 c. instant dry milk
	4 tsp. baking powder
	1/4 c. chopped nuts

Combine water, bran, sweetener, and egg whites and let set for 5 to 10 minutes. Cream margarine at medium speed until light and fluffy. Stir flour, dry milk, baking powder, and nuts to blend well and add to creamed margarine, along with bran mixture. Mix at medium speed only until flour is moistened. Do not overmix. Grease muffin tins with margarine or line with paper liners. Fill muffin tins half full and bake at 400° for 20 to 25 minutes, or until muffins spring back when touched in the center. Serve hot, if possible.

Yields 12 muffins, 133 calories per muffin.

Note: for low-sodium diets: use salt-free margarine and low-sodium baking powder.

Super Soup

Mrs. Sylvia Criss

- | | |
|--------------------------------|---|
| 2 green peppers | 1 qt. green beans |
| several whole tomatoes | [or 2 large cans] |
| [or canned] | herbs |
| 5 large onions | salt and pepper |
| 1 large head cabbage | 8 chicken or beef bouillon cubes |
| 1 large bunch of celery | [low sodium] |
| | or dry onion soup mix, to taste |

Cut and chop all vegetables. Add herbs, as desired. Boil in water with seasoning, salt and pepper to taste, for at least 10 minutes. Lower heat and simmer until desired consistency of vegetables is reached. Increase or decrease water, while cooking, to get desired thickness of soup. Season, when done, with chicken or beef bouillon cubes or dry onion soup mix, to taste. 10 to 15 calories per bowl.

Savory Bread Sticks

Irene Ballou

- | | |
|--------------------------------------|---------------------------|
| 1 loaf home-baked bread, | 1 tsp. garlic salt |
| sliced and crusts removed | 1 tsp. onion salt |
| 1/2 c. margarine, melted | 2 tsp. dill weed |
| 1/2 c. grated Parmesan cheese | |

Preheat oven to 350°. Arrange bread on jelly roll pan. Spread melted margarine generously and evenly over slices. Sprinkle with the salts, cheese and dill weed, which have been mixed together. Bake 10 minutes. Then cut slices into strips with shears. Return to oven and bake another 20 minutes or until brown. Cool before storing in airtight container. Bake for total of 30 minutes.

Note: Garlic powder and onion powder can be substituted for a salt-free diet.

Every great work ever accomplished by man, was called impossible at first.

Orange Raisin Bread

[FOR NO SALT AND LOW CALORIE DIET]

Marlene Bentsen

1 c. sugar	1 tsp. baking powder
1 egg	1/2 tsp. vanilla
2 T. shortening	1 c. orange juice
2 c. flour	1/2 c. nuts, chopped
1 tsp. soda	1 c. raisins [plumped]

Mix ingredients in order given. Add raisins and nuts, if desired. Bake in greased loaf pan for 1 hour at 350°.

High Fiber Zucchini Bread

Nellie Heald

1 1/2 c. whole wheat flour	1 tsp. salt
1 1/2 c. white flour	1 c. oil
1 3/4 c. sugar	3 eggs, beaten
2 tsp. cinnamon	2 T. vanilla
1 tsp. soda	2 c. zucchini, grated

Sift together dry ingredients; add remaining ingredients and mix until blended. Bake for 1 hour at 325°. This can be frozen. Yields 1 loaf.

Diabetic Cake

Dora Ann Pieper

2 c. water	2 T. liquid sweetener
2 c. raisins	3/4 c. cooking oil
2 eggs	2 c. flour
1 tsp. soda	1 1/4 tsp. cinnamon
1 c. unsweetened applesauce	1/2 tsp. nutmeg
1/2 tsp. vanilla	

Cook raisins in water until water is almost absorbed. Add applesauce, eggs, sweetener and oil. Mix well. Blend in soda, flour and spices. Bake at 350° until toothpick comes out clean.

Crisp Oatmeal Wafers

[FOR DIABETICS]

Marjorie Teeter

1 1/2 c. rolled oats	3/4 c. sifted all-purpose flour
1/2 c. Sprinkle Sweet or equivalent	2 tsp. baking powder
1/2 c. melted shortening, cooled	1/4 tsp. salt
1 egg, beaten	5 tsp. milk
	1 1/2 tsp. vanilla
	1/4 c. finely chopped pecans

Combine rolled oats and Sprinkle Sweet, then stir in shortening and egg. Sift together flour, baking powder, and salt; add alternately with combined milk and vanilla to first mixture. Add pecans. Drop by teaspoonfuls about 2 inches apart onto greased or oiled cookie sheet. Flatten to 1/8-inch thickness with spatula, wet in cold water. Bake 10 minutes at 400°. Makes 30 wafers.

Diabetic Oatmeal Cookies

Florence Goettsch

2 c. flour	1 c. oleo
1/2 tsp. cloves	2 c. unsweetened applesauce
1 tsp. nutmeg	2 c. quick-cooking oatmeal
3 tsp. cinnamon	2 c. raisins, cooked & cooled
1/2 tsp. salt	2 c. Sprinkle Sweet
2 tsp. soda	1 c. crushed corn flakes
4 eggs	1 c. chopped nuts [opt.]
2 tsp. baking powder	

Sift flour, spices, salt, soda and baking powder. Beat eggs, oleo and applesauce; add dry ingredients, oatmeal, raisins, Sprinkle Sweet, and lastly the corn flakes. Stir in nuts, if desired. Refrigerate a couple hours. Drop dough by teaspoonfuls onto a greased cookie sheet. Bake 10 to 12 minutes at 350°. Refrigerate or freeze.

One cookie can be eaten with a meal.

Frozen Lemon Ginger Pie

Pam Russell

1 tsp. oleo	1/2 c. sugar
1/3 c. fine gingersnap or Vanilla Wafer crumbs [about 6 cookies]	1 c. frozen whipped topping, thawed
3 eggs, separated	1 T. grated lemon peel
	1/4 c. lemon juice

Grease a 9-inch pie pan with oleo; sprinkle $\frac{1}{4}$ cup of crumbs on bottom and side of pie pan. Beat egg whites until foamy. Beat in sugar, 1 tablespoon at a time, until stiff and glossy. Do not underbeat. Beat egg yolks until thick and lemon-colored. Fold into meringue. Mix whipped topping, lemon peel, and lemon juice together, then fold into egg mixture. Add a few drops of yellow food coloring, if desired. Pour into pie pan; sprinkle remaining crumbs on top. Freeze until firm, 3 to 4 hours. Freeze any leftover pie.

Yields 8 servings, 130 calories each.

Banana Frozen Yogurt

Connie Olhausen

2/3 c. sugar or 6 pkt. Equal or equivalent of other artificial sweetener	4 large, ripe bananas
1/2 c. orange juice	2 tsp. lemon juice
	1 c. plain yogurt
	2 egg whites

Combine sugar and orange juice; heat to dissolve sugar. If using sweetener, combine sweetener, orange juice, bananas, lemon juice, and yogurt in blender. Blend until bananas are pulp. Pour into 9-inch square pan (approximately) and place in freezer about 2 hours, or until mixture is frozen to slush. Break up mixture and put in mixer bowl. Beat until smooth, adding egg whites, one at a time. Beat until fluffy. Freeze until firm, about 1 hour.

About 70 calories per $\frac{3}{4}$ cup, using artificial sweetener.

Troubles are often the tools by which God fashions us for better things.

Sweet Yogurt

Linda K. Thomsen

2 1/2 c. warm water
instant nonfat dry milk
[amount to make 1 qt. milk]

2/3 c. sweetened condensed milk
[1/2 of 14 oz. can]
1 1/2 T. unflavored yogurt
[purchased or from a previous batch]

In a blender, whirl until blended the water, dry milk, sweetened condensed milk, and yogurt. Pour the mixture into clean jars. (Jelly jars work very well.) Cover and set in a warm (110°-115°) place until the yogurt is set, about 9 to 12 hours. A few extra hours of incubation does not harm it. If the yogurt is not as thick as you would like, try reducing the amount of water in the next batch. Do not disturb the yogurt during the incubation time.

After the yogurt is set, chill thoroughly before serving plain or with fresh or canned fruit. Yogurt stays fresh about 1 week. Recipe makes about 3 1/2 cups. approximately 140 calories per 1/2-cup serving.

Home method to incubate yogurt: Place the jars of yogurt in an electric frying pan with 1 to 2 inches of water in it. Set the temperature at the lowest setting and before placing the yogurt in it, check the temperature with a candy thermometer to insure that the optimum temperature is maintained for at least an hour. After yogurt is in place, check the temperature periodically.

Calorie Counter Scramble

Pearl Madson

2 egg whites
1 whole egg
2 T. cottage cheese
1 T. skim milk
2 tsp. minced onion

1/4 c. mushrooms, sliced
dash of Worcestershire sauce
few chives or parsley
salt and pepper
seasoned salt [opt.]

Beat egg whites and egg slightly; beat in the cottage cheese and skim milk. Stir in onion and mushrooms which may be sauteed in a little butter, if desired. Add Worcestershire sauce, chives or parsley, and salt and pepper, as desired. Pour mixture into a non-stick skillet and cook on low heat until set, stirring gently and lifting cooked portions from the bottom. Serve immediately.

Rachelle's Granola

Mrs. A.W. Forbes

- | | |
|------------------------------------|-------------------------------------|
| 2 1/4 c. uncooked oatmeal | 1/2 c. safflower oil |
| 1/2 c. instant dried milk | 1/4 c. honey |
| 1/2 c. plain sunflower nuts | 1 c. or more of a mixture of |
| 1/2 c. chopped nuts | these dried fruits: |
| 1/2 c. grated coconut | finely chopped dates, figs, |
| 1/2 c. wheat germ | apricots, pineapple, papaya, |
| 1/4 c. toasted sesame seeds | currants and/or raisins |
| 1/2 c. brown sugar, packed | |

Heat oven to 325°. In a bowl, combine all the ingredients, except the fruits, and mix well. Spread in a 15x10 inch pan sprayed with Pam. Bake 10 minutes, then stir. Bake another 10 minutes and stir. Bake another 10 minutes. Remove from oven and stir in the fruits. Cool. Stir once in a while as it cools. Store in a covered container in the refrigerator. Makes about 8 cups. Use as a snack or a cereal with milk.

Casserole Sauce Mix

Anne M. Kuntz

- | | |
|-------------------------------------|----------------------------|
| 2 c. instant nonfat dry milk | 1 tsp. thyme [opt.] |
| 3/4 c. cornstarch | 1 tsp. basil [opt.] |
| 1/4 c. chicken bouillon | 1/2 tsp. pepper |
| 4 tsp. dry onion flakes | |

Mix together and store in a dry container. When ready to use, mix 1 1/4 cups water with 4 tablespoons of the powdered mix (equivalent of 1 can of soup). Cook until smooth and thick. May add 3 to 4 tablespoons butter or margarine.

Note: Casserole sauce mix can be substituted where soup is called for. It contains virtually no fat, unless butter is added. It can be made for about 1/3 the cost of canned cream soup and has about 1/4 the calories of canned, condensed cream of mushroom soup. This recipe is from I.S.U. Extension Service.

The grass is greener on the other side of the fence, but it is just as hard to mow.

Spice Shaker

[SALT SUBSTITUTE]

Ruth P. Wiele

1 T. dry mustard

1 T. paprika

1 T. onion powder

1 tsp. garlic powder

1/4 tsp. basil [purchase basil

1 tsp. pepper

leaves and rub to powder stage]

Mix all together and put in shaker.

Crowds

Baked Eggs	
Barbecued Beef	
Ground Chuck Casserole	57
Chicken and Dressing	
Meat Loaf	
Sloppy Joe Sauce	58
One-Dish Casserole	
Ham Loaf	59
French Dressing	
Macaroni Super Salad	
Potato Salad	60
Slivered Almonds and Green Bean Casserole	
Potato Salad	61
Scalloped Potatoes	
Eastern Star White Sauce Mix	
Potato Soup	62
Punch Bowl Cake	
Vanilla Ice Cream	63
Monster Cookies	64

CROWDS

Baked Eggs

Nita Boleneus

25 eggs	2 1/2 c. milk
1/4 lb. margarine	2 tsp. salt
2 c. cooked, cubed ham or bacon [opt.]	

Melt margarine in a 9x12 inch cake pan. Warm milk. Beat eggs and add the milk and salt. Pour egg mixture and ham into pan and bake at 350° for 20 minutes. Stir and return to oven for another 20 minutes. Serves at least 12.

Barbecued Beef

Bernice Adams

4 lb. pot roast	2 T. Worcestershire sauce
1 can tomato soup	2 T. brown sugar
1 1/4 c. ketchup	1/2 tsp. dry mustard
1 c. water	1 med. chopped onion
2 T. lemon juice	1/2 c. chopped celery
salt and pepper	

Cook meat slowly until tender; cool. Remove fat, bone and shred meat. Combine all other ingredients and simmer 1/2 hour. Add meat and simmer 1 hour. Slow cooker can be used. Coarsely ground beef may be used. Freezes well. Makes 20 sandwiches.

Ground Chuck Casserole

Margaret R. Hansen

2 1/2 lb. ground chuck	1 can mushroom soup
2 lg. onions	1 can tomato soup
1 lg. pkg. wide noodles	8 oz. can tomato sauce
2 cans cream of chicken soup	1 lg. pkg. frozen peas

Brown meat. Mix all ingredients together well. Place in two 9x13 pans. Crush and lay on top 1 package of potato chips. Bake at 350° for 1 hour. Serves 30.

Chicken and Dressing

Pauline M. Hartwig

3 loaves bread, dry and cut	12-15 eggs, beaten
2 c. celery, diced	2 T. salt
1 c. onion, chopped	2-3 tsp. poultry seasoning
1 c. parsley, chopped	3 c. broth from chicken
5 c. cooked chicken, cut up	1/2 lb. butter or oleo

Moisten bread with cold water. Add rest of ingredients, except butter. Mix some broth of the chicken with melted butter and baste dressing after it has baked a while. Bake until firm, about 1½ hours, in a slow to moderate oven in a baking pan.

Meat Loaf

Marlys Kauten

6 lb. ground beef	1 1/2 c. milk
2 lb. pork sausage	2 tsp. salt
4 eggs	1/2 tsp. pepper
1 1/2 c. bread crumbs	3/4 tsp. sage
2 1/2 T. onion flakes	1 T. dry mustard

Mix and pack in 2 or 3 large baking dishes. Cover each loaf with bacon and ketchup. Bake at 350° for approximately 2 hours. Serves 25-30.

Sloppy Joe Sauce

Marlene Wright

2 1/2 qt. ketchup	1 1/2 c. brown sugar
1 1/4 c. vinegar	1/2 c. plus 2 T. water
1 1/4 c. Worcestershire sauce	

Mix the above ingredients together in a large bowl. Pour sauce over 20 pounds of cooked, drained ground beef. Mix well. Add enough dried bread crumbs until mixture sticks together (about 1½ cups).

Will serve 100 Sloppy Joe sandwiches.

One-Dish Casserole

Marlys Kauten

12-15 lb. diced ham	3 cans cream of mushroom soup
15 lb. potatoes	3 cans cream of celery soup
6 c. frozen peas	6 T. margarine
2 c. chopped onion	2 qt. milk
2 lg. cans mushrooms	1 c. chopped celery
salt and pepper	flour

Dice or slice potatoes. Parboil potatoes, onion, and celery; drain. Prepare white sauce, thicken with flour. Add soups and heat. Place all ingredients in greased roaster. Stir gently to mix. Sprinkle crumbs and cheddar cheese on top. Bake at 325° for 1½-2 hours. Serves 75 people.

All ingredient amounts may be varied.

Ham Loaf

Gretchen Brittain

16 lb. ground ham	2 lb. bread crumbs
6 lb. ground beef	24 eggs
4 lb. ground pork	2 [46 oz.] cans tomato juice
1 T. dry mustard	1 1/3 T. salt
3 lb. powdered milk	pepper

SAUCE:

2 [15 oz.] cans tomato sauce	6 T. brown sugar
1 T. dry mustard	1/8 tsp. nutmeg

Thoroughly mix the ham, beef and pork. Beat eggs. Add all remaining ingredients to the meat and mix thoroughly. Make into individual small loaves, about ½ rounded cupful each. Place in greased pan and bake 1 hour at 300°.

Sauce: Cook ingredients together to blend. Add sauce to the top of each loaf and bake 15 minutes.

Serves 100.

Making excuses doesn't change the truth.

French Dressing

Marlene Wright

8 c. sugar	1 c. dried onion
7 c. oil	3 c. vinegar
2 2/3 c. ketchup	1 T. + 1 tsp. celery seed
1 tsp. salt	

Cover dried onions with water and let soak while mixing other ingredients. Mix the sauce, oil, ketchup and salt in large mixing bowl. After blended well, turn mixer on high and let beat for 20 minutes. Add vinegar, celery seed and drained onions. Mix on low speed for 5 minutes more. Makes 1 gallon plus.

Macaroni Super Salad

Gladys Thomas

1 lb. macaroni	1 c. sugar
1 lg. green pepper, chopped	1 c. vinegar
4 carrots, shredded	2 c. mayonnaise, not salad dressing
1 onion, chopped	1 tsp. salt
1 can Eagle Brand sweetened condensed milk	1/4 tsp. pepper

Cook macaroni, drain and cool. Add prepared vegetables to the macaroni. Mix the condensed milk, sugar, vinegar, mayonnaise and seasonings. Pour dressing over the macaroni and vegetable mixture. Mix well. Chill at least 4 hours before serving. Will seem runny at first, but thickens after refrigeration.

Potato Salad

Lois Leshner

10 lb. boiled potatoes	12-16 hard-cooked eggs
3/4 c. ground or chopped onions	1 qt. salad dressing
1 c. milk	1/3 c. vinegar
3/4 c. sugar	3 T. prepared mustard

Mix all together and refrigerate 12-24 hours. Serves 30.

Slivered Almonds and Green Bean Casserole

Wilma Nyhus

1/2 c. butter	1 T. soy sauce
1 lg. can mushrooms, drained	1 can water chestnuts, drained
1 onion, chopped	slivered
1/4 c. flour	5 pkg. French-cut green beans
1/4 c. milk	cooked, drained
1 lg. jar Cheez Whiz	1/2 c. slivered almonds
1/4 tsp. Worcestershire sauce	salt and pepper, to taste

Melt butter in saucepan, add mushrooms and onions. Cook until soft, add flour, stir; add milk, cook until thick, stirring constantly. Add Cheez Whiz, Worcestershire sauce, soy sauce, water chestnuts and beans, and salt and pepper to taste. Place in 3-quart casserole. Top with almonds. Bake at 325° for 30-40 minutes, or until hot and bubbly. Serves 20.

Potato Salad

Esther Smith

25 lb. potatoes	1 gal. salad dressing
3 doz. hard-boiled eggs	3/4 c. sugar
2 c. chopped celery	1/3-1/2 c. prepared mustard
1 c. chopped onion	salt and pepper

Cook potatoes in skins and slightly salted water. Cool to room temperature, do not refrigerate. Dice eggs. Remove potatoe skins and slice thin. Mix eggs and vegetables. Mix salad dressing, sugar and mustard. Pour dressing over vegetables. Season to taste. Chill at least 24 hours before serving. Makes 30 pounds, serving 125 people.

You are only young once. After that it takes another excuse.

Courtesy is a jewel which needs constant polishing.

Scalloped Potatoes

Pat Chapuis

12 lb. potatoes	1 gal. milk
8 oz. margarine	1 1/2 T. salt
8 oz. flour	6 oz. bread crumbs

Peel and slice potatoes and place in two 12x20 pans. Make white sauce with margarine, flour, milk and salt. Pour over and combine with potatoes. Top with the 6 ounces bread crumbs and another 2 ounces of margarine. Bake approximately 2 hours at 350°. Five pounds of cubed ham may be added to white sauce. Serves 50.

Eastern Star White Sauce Mix

[FOR ESCALLOPED POTATOES - ROASTERFUL]

Lois Leshner

1 1/2 lb. oleo or margarine	3 c. flour
7 1/2 c. dry milk	6 tsp. salt

Blend the above together and store.

To use mix 1 cup of the dry mix with 1 cup of hot water. For cheese sauce add 3 tablespoons of Cheez Whiz.

SINGLE RECIPE:

1 c. margarine	1 c. flour
2 1/2 dry milk	2 tsp. salt

Mix as above, and use 1 cup of mix to 1 cup of water.

Potato Soup

Frances Osborn

15 lb. potatoes	2 gal. milk
1 bunch celery	1 pt. half & half
1 lg. onion	1/4 lb. butter
2 T. instant chicken bouillon	salt and pepper, to taste

Cook diced potatoes, celery and onion. When potatoes are done, drain, leaving 1-2 quarts of water on potatoes. Stir in bouillon. Heat milk in electric roaster. Add vegetables to milk. Add half & half, seasoning and butter. Heat, but do not boil. Serves 50.

Punch Bowl Cake

Rose M. Ertle

yellow cake mix	2 sm. cans crushed pineapple, drained
2 lg. boxes instant vanilla pudding, prepared according to package directions	1 lg. container Cool Whip
1 can cherry pie filling	1 c. chopped pecans

Bake cake mix on a cookie sheet. Let cool. Cut in half and crumble half in the bottom of a punch bowl. Mix the pudding according to package directions and layer this with the remaining ingredients (layered) in the punch bowl. Be artistic with this when layering in punch bowl to have a pretty effect from the sides and top. Crumble remaining cake on top. Refrigerate. This is similar to English truffles. Excellent for large groups.

Note: Bananas can also be added. I have used strawberry pie filling also, probably any kind would work as well.

Vanilla Ice Cream

Evelyn Tonderum

2 c. sugar	1½ oz. can evaporated milk, chilled
6 eggs	2 c. whipping cream
2 T. vanilla	whole milk
¾ tsp. salt	

Beat eggs very light. Add sugar, salt, vanilla, evaporated milk and cream; stir until sugar is dissolved. Pour into freezer can and add enough whole milk to fill can $\frac{2}{3}$ -full.

Tips: When using electric ice cream freezer, use approximately 2 cups of sidewalk or livestock salt. Ration of salt to ice determines smoothness of ice cream. More salt means faster freezing, but coarser grained ice cream. Fill the tub $\frac{1}{3}$ -full of crushed ice and add layer of salt. Add alternate layers until ice stands at the level of the mixture in the can. Electric mixer takes about 18 minutes. When the motor labors, ice cream is done. Drain water, wipe cover and remove dasher.

Makes 6 quarts.

Monster Cookies

Diane F. Campbell

1 lb. oleo

2 lb. brown sugar

4 c. white sugar

1 doz. eggs

8 tsp. baking soda

1/4 c. vanilla

3 lb. jar peanut butter

18 c. quick oatmeal

1 lb. chocolate chips

1 lb. M&M's

Cream together oleo, brown and white sugar, eggs, baking soda, vanilla and peanut butter. Add oatmeal, chips and M&M's. Drop by small tablespoonfuls or an ice cream scoop. Bake at 350° for 12-15 minutes. Makes 300 small or 100 monster cookies. Don't overbake so they stay moist. Should be light brown on top.

International Fares

Egg Rolls	
Liptauer Cheese Spread (Hungarian)	65
Won-Ton Soup	
Chinatown Salad	66
Curried Meat Balls	
Dutch Sla - Wilted Lettuce	67
Layered Mexican Dip	
Jewish Oriental Chicken Salad	68
Taco Salad	
Almond Vegetables Mandarin	69
Mother's Favorite Potato Lefsa	
Specken Dicken	
English Pea Casserole	70
Veg-All Casserole	
Vegetable Dish	71
Sweet and Sour Pork	72
Sweet Sour Pork	
Chow Mein	73
Stir-Fry with Spicy Noodles	74
Oriental Casserole	
Chicken Egg Foo Yung	75
Chinese Fried Rice (2)	76
Beef Steak	
Janvanese	77
Korean Flank Steak	
Saucijzenbroodjes	78
Meat Balls Provencale	79
Boeuf A La Mode	80
Roulladin	
Steak Sauerbraten	81
Italian Delight Casserole	
Italian Egg Pie	
Skillet Lasagna	82
Luigi's Lasagna	
Lasagna	83
Pizza	
Burritos	84
Lavoush Cracking Bread	
Adobo (Chicken)	85
Mexican Chicken Casserole	
Chicken Cream Enchiladas	86
Enchilada Casserole	
Enchilada Fiesta	87
Green Chili Casserole	
Mekee's Mexican Microwave Casserole	
Poncho Pie	88
Mexican Lasagna	
Tostito Casserole	89
Indian Fry Bread Tacos	
Taco Casserole	90
Chicken Khorescht	
Scandinavian Fruit Soup	
Fruit Soup	91
Fruited Lamb Curry	
Baklava	92
Banquet - Almond Pastry	
Kringla	93
Norwegian Kringla (2)	94
Libbie's Scandinavian Pastry	
Dutch Babies	95
Czech Garnets (Bars)	
Vienna Torte	96
Apple Kuchen	
Mexican Fruit Cake	97
Amondo Awayukikan-Anzu Sosu	98
French Icebox Dessert	
Pavlova	99
Pavlova	
Pavlova - Soft Center	100
Malvern Apple Pudding	
Danish Christmas Pudding	101
Italian Custard	
Aunt Lizzie's Plum Pudding	102
Apricot Chutney	103

INTERNATIONAL FARES

Egg Rolls

Barb Newcomer

4 T. oil	1/2 tsp. MSG
1 lb. ground pork	2 T. soy sauce
12 oz. shrimp, chopped	2 tsp. cornstarch
8 oz. mushrooms	1 pkg. egg roll skins
2 c. bean sprouts	1 egg, beaten
2 c. cabbage	8 oz. jar prepared sweet & sour sauce
1 large onion	shortening for frying
2 c. celery	
1 tsp. salt	

Chop all vegetables finely. Heat oil to high temperature in large skillet. Add pork and shrimp to oil and cook 4 to 5 minutes. Add vegetables and seasonings. Cook about 6 minutes, stirring frequently. Sprinkle with cornstarch and soy sauce and cook an additional 8 minutes. Turn mixture into a colander to drain and cool completely. Spoon about 3 tablespoons of mixture onto egg roll skin and roll up according to package directions. Brush with beaten egg and cover with damp towel until ready to fry.

Fry in 2 to 3 inches of shortening at 375° until golden brown. Serve with sweet and sour sauce. This will yield between 15 and 20 egg rolls depending on your skill in rolling the skins.

Liptauer Cheese Spread (Hungarian)

Ilona Bauer

8 oz. cream cheese	1/2 tsp. anchovy paste
2 oz. Roquefort cheese	1 tsp. Worcestershire sauce
2 T. sour cream	1/2 tsp. paprika
1 tsp. mustard	dash of cayenne, chives, caraway seeds, and salt [opt.]

Blend all ingredients well and chill. Good with crackers or for stuffing celery.

Won-Ton Soup

Barb Newcomer

1 lb. ground lean pork	8 c. chicken broth
1/3 c. minced water chestnuts	2 c. water
1/3 c. minced mushrooms	2 T. soy sauce
2 T. soy sauce	1/2 lb. cooked ham or roast
1 pkg. won-ton skins	pork, cut into thin strips
1 egg white, slightly beaten	4 green onions, chopped

To prepare won-tons, mix together pork, water chestnuts, mushrooms and soy sauce. Hold won-ton skin in palm of hand with one point toward you. Place a generous teaspoon of mixture slightly above center. Moisten two adjacent edges with egg white. Fold up near corner to form triangle. Press edges to seal. Moisten triangle's left corner on top and right corner on bottom. Twist to bring the two corners together; pinch to seal. Repeat until all mixture is used.

Cook won-tons in a large pan of boiling water for 10 minutes or until they float. Drain in colander and cool under cold running water. Set aside.

In a large pan, bring chicken broth and water to a boil. Add won-tons and cook 5 minutes or until heated through. Add cooked ham or roast strips and green onions and simmer 5 minutes. Serve hot. Won-tons may be prepared ahead of time and frozen for later use. Yields about 12 generous servings.

Chinatown Salad

Julie Bartelt

10 oz. pkg. frozen peas and carrots	2 hard-boiled eggs, diced
2 T. chopped onion	1 c. salad dressing
1 c. cheddar cheese, cubed	1 T. soy sauce
1/2 c. slivered almonds	1 T. lemon juice
1 c. diced celery	1/8 tsp. salt
2 [6 1/2 oz.] cans tuna, drained	2 c. chow mein noodles

Mix the sauce ingredients together. Toss lightly with the tuna mixture. Chill in refrigerator at least 4 hours. Just before serving, add the 2 cups chow mein noodles.

Curried Meat Balls

Joan Whitted

- | | |
|--|--|
| 1 1/2 lb. ground lean lamb | 1 egg, lightly beaten |
| 3 T. peanut oil | 4 1/2 T. fresh coriander, |
| 1 3/4 c. onions, finely chopped | finely chopped |
| 2 T. garlic, finely chopped | salt [opt.] |
| 1/4 c. sweet peppers, finely | freshly ground pepper, to taste |
| chopped [preferably red] | 1 1/2 tsp. grated fresh ginger |
| 1 T. curry [hot], to taste | 1 tsp. dried, hot red pepper |
| 1 1/2 tsp. ground turmeric | flakes |
| 1 1/2 tsp. ground coriander | 1 tsp. paprika |
| 1 1/2 tsp. ground cumin | 2 c. imported, canned tomatoes |
| | Hoisin sauce, to taste |

Put lamb in mixing bowl. Heat 1 tablespoon of the oil in a skillet and add 1 cup of the chopped onions, 1 tablespoon of the garlic, and the chopped peppers. Cook, stirring, until onions are wilted. Sprinkle with curry, $\frac{1}{2}$ teaspoon each of the turmeric, ground coriander and cumin. Cook, stirring, about 1 minute. Let cool.

Spoon the mixture into bowl with lamb and add the egg and $1\frac{1}{2}$ tablespoons fresh coriander. Add salt and pepper, blend, and shape into tiny meat balls. Brown meat balls in 1 tablespoon oil.

Heat the remaining 1 tablespoon of oil in saucepan and add the remaining $\frac{3}{4}$ cup of onions and 1 tablespoon of garlic. Cook, stirring, until onions are wilted. Sprinkle with the remaining 1 teaspoon each of turmeric, ground coriander and cumin. Add the ginger, pepper flakes and paprika and stir. (Extra curry may be added at this time.)

Put the tomatoes in food processor and blend thoroughly and add to saucepan. Add Hoisin sauce to taste and simmer 5 minutes. Add the meat balls, cover, and let simmer an additional 30 minutes. Serve warm.

Dutch Sla - Wilted Lettuce

Orange City Federated Women's Club

- | | |
|-----------------------------------|-----------------------------------|
| 1 sm. head lettuce or leaf | 1/4 c. vinegar |
| lettuce, shredded | 2 T. sugar |
| 2 green onions, chopped | 2 T. water |
| 4 slices bacon, diced | 1 hard-boiled egg, chopped |

Fry bacon. Add vinegar, sugar, water, salt and pepper to taste; bring to a boil. Pour over vegetables; top with eggs. Very good served over hot boiled potatoes.

Layered Mexican Dip

Velma Eccleston

LAYER 1:

1 can refried beans 2 tsp. lemon juice
1 lg. avocado, peel & mashed dash of salt

LAYER 2:

1 c. sour cream 1 pkg. taco seasoning
1 c. mayonnaise

LAYER 3:

8 oz. each: sliced ripe and green olives

LAYER 4:

1 bunch green onions, 1 lg. tomato, diced
 chopped [approx. 8]

LAYER 5:

shredded cheddar cheese to cover top
[4 oz. should be sufficient]

Layer in above stages in a 9x9 inch pan. Chill 12 to 24 hours.
Serve as a dip with taco chips.

Jewish Oriental Chicken Salad

E. Louise Rebers

chicken, shredded
green onion, sliced

lettuce, shredded
oriental rice noodles

DRESSING INGREDIENTS:

6 T. white vinegar
4 T. sugar
1 tsp. salt
[NO OIL]

1 tsp. pepper
1 tsp. Accent or monosodium
 glutamate
4 T. toasted sesame seeds

Combine the dressing ingredients, except for the sesame seeds, in a jar and shake. Pour over the chicken, green onion, and lettuce. Add rice noodles and sesame seeds last.

Note: Use any proportions of lettuce and chicken you desire. Dressing may be made ahead. Great for diets since the only oil is in the sesame seeds.

Taco Salad

Ramona Weenink

1 med. head lettuce	#303 can kidney beans
1 lb. lean hamburger	4 oz. coarsely crushed taco chips
1 onion, chopped	1/2 tsp. oregano, chili powder
1/2 green pepper, chopped	1/8 tsp. cumin, garlic powder
1/4 lb. grated cheese	salt and pepper, to taste
tomato wedges	Catalina dressing

Brown ground beef and onion; add spices. Stir in drained and rinsed kidney beans. Toss shredded lettuce with green pepper and grated cheese. Just before serving, toss lettuce mixture with warm meat mixture, crushed chips, and dressing. Top with tomato wedges. Serve immediately.

Note: If desired, 3 tablespoons taco sauce may be added to meat mixture.

Almond Vegetables Mandarin

Lula D. Hyland

1 c. carrots, thinly sliced	1 c. water
1 c. green beans, cut about 1 in. thick	2 tsp. chicken stock base
2 T. salad oil	2 tsp. cornstarch
1 c. cauliflower, thinly sliced	pinch of garlic powder
1/2 c. green onion, sliced	1/2 c. unblanched whole almonds

Cook and stir carrots and beans with oil in skillet or electric skillet over medium-high heat 2 minutes. Add cauliflower and onion; cook 1 minute longer. Add mix of water, chicken stock base, cornstarch and garlic. Cook and stir until thickened. Vegetables should be tender-crisp. If they need further cooking, reduce heat, cover and steam to desired doneness. Add almonds. Recipe may be doubled, only do not make larger quantity at one time. Serves 4 to 6.

The secret of life is not to do what one likes, but to try to like what one has to do.

Mother's Favorite Potato Lefsa

Gladys Waddell

6 c. potatoes
2 1/2 c. flour
1/2 c. whipping cream
2 T. sugar
1 level tsp. salt

Boil potatoes and rice while hot. Reserve 1 cup of flour for rolling. Mix all ingredients. Use 1/4 cup dough for each lefsa. Roll thin and bake on lefsa grill. Makes 18 to 20.

Specken Dicken

[NEW YEAR GERMAN PANCAKES]

Shirley Plagge

1 c. dark syrup
3 eggs
2 c. sugar
1 qt. milk
2 c. rye graham flour
2 c. white flour
3 tsp. baking powder
2 1/2 tsp. salt
1 T. anise seed [opt.]
1 c. raisins
summer sausage, sliced thin

Bake this like pancakes. Put batter in pan, place slice of summer sausage on each pancake, then cover sausage with more batter. This is a thin batter, do not make pancakes too thick. Can be stored in refrigerator for several days. Can be served with syrup.

English Pea Casserole

Diane F. Campbell

2 [10 oz.] pkg. frozen peas
1 c. celery, finely chopped
1 c. onion, diced
1/2 c. butter
1 c. water chestnuts, finely chestnuts
10 1/2 oz. can cream of mushroom soup, undiluted mushrooms [opt.]

Cook peas according to package directions and drain well. Combine all ingredients, except bread crumbs, and place in a buttered casserole dish. Cover top with bread crumbs. Bake about 30 minutes in a 350° oven, until bubbly and brown. This freezes well.

Veg-All Casserole

Mrs. Robert Brown

- | | |
|--|--|
| 2 cans Veg-All mixed
vegetables, drained | 1/4 c. chopped onion |
| 1 c. sharp cheddar cheese,
grated | 1/2 pkg. frozen LaChoy Chinese
pea pods |
| 2 or 3 dashes celery seed | or 1 c. chopped celery |
| 2 whole chicken breasts,
cooked and cubed | 1 c. mayonnaise |
| | 1 pkg. Waverly Wafer crackers |
| | 1 stick oleo, melted |

Mix all together and place in casserole dish. Top with 1 package Waverly Wafer crackers, crushed and mixed with 1 stick of melted oleo. Bake at 425° for 45 minutes. Serves 5 to 6.

Vegetable Dish

Helen De Graaf

- | | |
|-----------------------|---------------------|
| 4 c. celery | 1 can green beans |
| 1 can water chestnuts | 1 can mushroom soup |
| 1 can bamboo shoots | |

TOPPING:

- | | |
|---------------|-------------------------|
| 3 T. butter | 1/2 c. slivered almonds |
| 1 c. croutons | |

Boil celery 5 minutes in salted water. Drain. Combine with water chestnuts, bamboo shoots, beans and mushroom soup. Spread in a 9x12 inch pan and cover with topping mixture. Bake at 350° for 45 minutes.

*I still find each day too short
for all the thoughts I want to think,
all the walks I want to take,
all the books I want to read,
and all the friends I want to see. --John Burroughs*

Sweet and Sour Pork

Joyce Price

12 green onions	3 T. sherry
2 1/2 lb. pork shoulder [cut in cubes]	1 1/2 tsp. soy sauce
	1/2 tsp. ground ginger

SAUCE:

1 green pepper	2 T. cornstarch
1 red pepper	1/4 c. water
1 can pineapple chunks	2 tsp. soy sauce
1 c. sugar	1 tsp. fresh ginger slivers
3/4 c. vinegar	

BATTER:

3 eggs	3 T. cornstarch
1/2 c. flour	

Cut onions in 1/2 inch pieces; add cut-up pork, sherry, soy sauce, and ginger. Marinate 30 minutes in shallow bowl.

Sauce: Drain pineapple; add water to juice to make 1 cup. Combine juice, sugar and vinegar and heat until sugar dissolves. Add pepper strips and boil 2 minutes. In a small bowl, mix 1/4 cup water and 2 tablespoons cornstarch; add to hot mixture. Add soy sauce, pineapple and fresh ginger. Cook over medium heat until thickened.

Batter: Prepare batter in medium bowl. Pour over pork cubes in shallow bowl. Mix well. Drop cubes in deep fat fryer, frying about 5 minutes or until golden. Fold into hot sauce. Serve on rice.

*I am only one, but I am one.
I cannot do everything,
but I can do something
What I can do, I ought to do;
What I ought to do, I will do.*

*Some have little and want or need less
They are rich beyond measure.
Others have much and want more,
They are poor beyond belief.*

Sweet Sour Pork

Kathryn Louden

1 lb. pork, cut in 1/2" cubes	1/2 c. ketchup
salt and pepper	1 tsp. soy sauce
2 T. salad oil	20 oz. can pineapple chunks
1 1/2 T. cornstarch	1 med. pepper, diced
1/4 c. vinegar	1/2 c. celery, cut in 1/2"
1 c. firmly packed brown sugar	pieces

Season meat with salt and pepper; brown in hot oil. Remove from skillet and drain off excess fat. Blend cornstarch and vinegar in skillet. Add sugar, ketchup and soy sauce. Cook, stirring constantly, until thickened. Add meat; cover and simmer 30 minutes. Add pineapple, green pepper, and celery. If liquid has cooked down, also add juice from pineapple. Continue cooking 10 minutes. Serve with hot rice.

Chow Mein

Judy Grecian

2 c. cooked chicken or beef	2 T. oil
1 can water chestnuts, sliced	1 onion, coarsely chopped
14 oz. can bean sprouts	1 c. chopped celery
with liquid	1 green pepper strips
1 can mushrooms	2 tsp. sugar
1 c. hot water with 1 bouillon	1/2 tsp. salt
cube [chicken or beef]	dash of ginger
2 T. cornstarch	almond slivers [opt.]
5 T. soy sauce	

Stir-fry green pepper, onion, and celery in oil. Remove. Heat water chestnuts, bean sprouts, and chicken or beef with hot water and bouillon cube. Mix juice of bean sprouts with cornstarch. Add soy sauce and seasonings. Stir into heated water chestnuts, bean sprouts, and meat mixture; cook until slightly thickened. Add vegetables and almonds, just before serving, and heat through.

Serve over chow mein noodles or rice. Serves 6 to 8.

If you have kind words to say -- say them now.

Stir-Fry with Spicy Noodles

Ann McGregor

2 lb. pork chops or sirloin steak	10 cherry tomatoes or 1 med. tomato
2 T. soy sauce	
1 T. prepared mustard	4 - 8 T. cooking oil [divided]
2 zucchini [each 6" long]	1/4 tsp. salt
2 medium-size carrots	1/4 tsp. pepper
1/4 lb. mushrooms	onion, to taste
	fresh broccoli and/or celery [opt.]

SPICY NOODLES:

1/4 c. toasted sesame seeds	1/2 c. water
spaghetti for 4	2 T. soy sauce
1/4 c. peanut butter	red pepper, to taste

Cut meat into 1/4-inch cubes. Combine soy sauce and mustard in a small bowl. Add meat and toss to coat; set aside. Cut vegetables into diagonal slices, 1/4 to 1/8 inch thick. Halve cherry tomatoes (or dice tomato into 1-inch cubes). Place skillet (wok) over high heat. Add 1 to 2 tablespoons oil. Add vegetables, one at a time, and cook for allotted time indicated, stirring constantly: carrots, 1-2 minutes; broccoli or celery, 1-2 minutes; zucchini, 30 seconds; mushrooms, 30 seconds.

Remove vegetables to a large bowl. Toss with salt, pepper and onion. Add a little more oil to wok. Cook half the meat. Stir-fry 2 to 3 minutes. Remove to bowl of vegetables. Cook remaining meat. Add vegetables to meat in wok. Toss together with tomatoes. Serve with spicy noodles.

Spicy Noodles: Blend peanut butter, water, sesame seeds, soy sauce and pepper. Add to noodles. Serves 4.

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

Oriental Casserole

Mrs. Gene R. Niebuhr

- | | |
|-----------------------------------|--|
| 1 1/2 lb. lean ground beef | 1/3 c. soy sauce |
| 2 c. chopped onion | 2/3 c. raw rice |
| 1 c. sliced celery | 4 oz. can water chestnuts, sliced |
| 2 T. salad oil | 4 oz. can mushroom pieces |
| 1/8 tsp. pepper | |

Cook beef, onions, and celery in hot salad oil until meat is lightly browned; pour off drippings. Add pepper, soy sauce and rice. Add enough water to liquids, drained from water chestnuts and mushrooms, to make 2 cups. Heat to boiling; add to meat mixture. Mix lightly and pour into buttered 2-quart casserole. Cover tightly. Bake at 350° for 1 hour. Yield: 8 to 10 servings.

Chicken Egg Foo Yung

Barbara Morris

- | | |
|--|---|
| 1/2 c. raw chicken breast,
sliced | 1 T. soy sauce |
| 4 eggs | 1/8 tsp. Accent
[monosodium glutamate] |
| 1 c. bean sprouts | 1 c. chicken broth |
| 1/4 c. celery | 1 tsp. cornstarch, dissolved
in 1/2 c. water |
| 1/4 c. green onions | salt and pepper, to taste |

Slice the celery diagonally into fine pieces and chop the green onions fine. Heat 2 tablespoons peanut oil in a skillet until it smokes. Add a little salt. Add the chicken and mix for 1 minute. Add the celery, green onions, and bean sprouts; mix for 30 seconds. Add the pepper, soy sauce and Accent; mix and remove from skillet. Add this mixture to a bowl containing 4 beaten eggs. Mix the eggs and vegetables well. Using 3 or 4 tablespoons for each pattie, fry the patties on low heat. Each pattie should be cooked less than a minute on each side. When patties are done, remove to a serving plate and arrange them in a row.

Pour chicken broth into skillet. When the broth begins to boil, stir in enough of the cornstarch solution to thicken the broth. Pour this "gravy" over the egg patties before serving.

Variations: Substitute the chicken for pork, beef, shrimp, lobster meat, crab meat, or mushrooms. When bean sprouts are not available, finely cut cabbage can be used. Lettuce can be used, but must not be sauteed before being added to the beaten eggs.

Chinese Fried Rice

Julia Mason

2 eggs, beaten	1/2 c. fresh mushrooms,
3 T. cooking oil	finely chopped
1/2 c. fully cooked ham,	3 T. soy sauce
finely diced	3 T. green onion, thinly sliced
or raw pork or sm. shrimp	4 c. cooked rice
or chicken strips	soy sauce

In a 10-inch skillet, cook beaten egg in 1 tablespoon hot oil without stirring, until set. Invert skillet over a baking sheet to remove cooked eggs; cut into short narrow strips. In the same skillet, cook ham, pork (meat), mushrooms, 3 tablespoons soy sauce, and green onions in remaining oil, for about 4 minutes or until tender. Stir in cooked rice and egg strips; heat thoroughly (medium heat). Serve with more soy sauce.

Chinese Fried Rice

• Jori Atienza

4 strips of bacon, finely cut	1 T. soy sauce
2 eggs, slightly beaten	1/4 c. shrimp [opt.]
2 c. cooked rice	1 T. green onion, cut fine
1/2 c. boiled pork or any meat,	2 tsp. MSG or Accent
cut fine	salt and pepper, to taste

Fry bacon until lightly browned. Remove the bacon from skillet and set aside. Add cooked rice and fry 5 minutes; mix rice with all other ingredients. Add bacon and other seasonings. Garnish with scrambled eggs and green onions.

One thing is sure -- if you laugh at your troubles you will probably always have something to laugh about.

Beef Steak

Mrs. Jori Atienza

6 slices of tender steak

1 T. lemon juice

1 T. soy sauce

1 tsp. salt

1 tsp. pepper

**1/2 c. sliced onion
cooking oil**

Marinate steaks in lemon juice, soy sauce, salt and pepper. Pan fry in about 2 tablespoons of oil. When steaks are cooked, remove them from pan onto a serving dish. Add about 2 teaspoons of oil to remaining oil in the same pan; pan fry the onion until tender. Pile on top of steaks. Serve hot!

Janvanese

Sue Barry

**1 chicken, cooked and cut into
bite-size pieces**

1 can cream of mushroom soup

1/2 soup can chicken broth

Chinese noodles

rice, cooked

tomatoes, diced

celery, diced

onion, chopped

cheese, grated

crushed pineapple

coconut

sliced almonds

maraschino cherries

Cook chicken, remove from bone, and cut into bite-size pieces. Reserve chicken broth. Prepare a sauce, using cream of mushroom soup and 1/2 soup can of reserved broth. Heat sauce and keep hot while gathering remaining ingredients. Cook rice. The amount of rice and all remaining ingredients depends on the number of people being served. Layer ingredients on dinner plates in the following order: noodles, rice, chicken, sauce, tomatoes, celery, onion, cheese, sauce, pineapple, coconut, almonds and top with a cherry.

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

Korean Flank Steak

Margery Bruce

1 lg. or 2 sm. flank steaks	2 T. sesame oil
1/4 c. soy sauce	1/4 tsp. pepper
1/2 c. onion, finely chopped	1/2 tsp. fresh ginger [minced]
1 clove garlic, crushed	2 T. brown sugar

Mix all ingredients in a bowl large enough to hold the meat. Coat meat thoroughly and let stand at room temperature for 2 to 24 hours. Broil over a charcoal fire, basting as the meat broils. Slice very thin across the grain. Serve hot, at room temperature or cold. You must use sesame oil-Oriental style.

Saucijzenbroodjes

[PIGS IN THE BLANKET]

Orange City Federated Women's Club

4 c. flour	2 lb. ground pork
3 tsp. baking powder	1/2 lb. ground beef
1 tsp. salt	1/2 c. rusk or break crumbs
1 c. butter	1/2 tsp. nutmeg
1 c. milk	salt and pepper, to taste

Sift dry ingredients; cut in butter; add enough milk to make a soft dough. Roll thin; cut into 3x4 inch strips. Blend meat mixture thoroughly. Shape into 3x½ inch rolls. Wrap in strips of dough; seal ends well. Brush with cream or beaten egg when placed sealed-side down on baking sheet. (A brown paper liner will help absorb excess fat.) Bake 40 minutes at 350°. Serve hot.

When you feel dog tired at night, it may be because you growled all day.

Meat Balls Provencale

[FRENCH MAIN DISH]

Ilona Bauer

MEAT BALLS:

2 lb. ground beef
6 slices stale bread
2/3 c. milk or water
1 lg. onion

2 eggs, slightly beaten
1 tsp. MSG
1/2 tsp. pepper
2 tsp. salt

MAIN DISH INGREDIENTS:

2 lg. onions, peeled and sliced
4 green pepper, seeded and
cut into strips
8 sm. zucchini, well scrubbed
and sliced

1 lg. eggplant, peeled, cubed
and dusted with 2 T. flour
8 ripe tomatoes, peeled and
sliced

Meat balls: Combine ingredients and form into small, walnut-shaped balls; brown in heavy skillet in 2 tablespoons oil. Remove with slotted spoon and set aside.

Main Dish: Drain fat into a 4-quart Dutch oven or heavy pot; add 2 more tablespoons oil. Place over medium heat and add onions; cook until onions are tender. Add green pepper; cook until soft. Add prepared zucchini slices and prepared eggplant; mix and cook with occasional stirring for 30 to 40 minutes. Add the tomatoes; mix and continue cooking. Season between additions with salt, pepper and MGS, also a touch of sugar, if desired. When vegetables begin to draw juices and are getting soft, add the reserved meat balls and cook until done, about 10 to 15 minutes. Total cooking time is at least 1½ hours. Serves 8.

Everyone should hear a little music, read a little poetry, and see a fine picture every day of his life, so that he does not lose the sense of the beautiful which God has planted in the human soul.

Boeuf A La Mode

[FRENCH]

Alice Ann Underwood

5 lb. rolled boneless sirloin
beef roast
3 sm. carrots, shredded
[for sauce]
1/2 c. chopped celery

2 tsp. salt
potatoes, carrots, onions, canned
mushrooms, and peas [opt.]
[cook raw vegetables
separately]

MARINADE:

2 c. apple cider
8 oz. can mixed vegetable
juices
1 c. chopped onion

8 peppercorns
6 whole cloves
2 bay leaves

Place meat in large plastic bag (in bowl). Combine marinade ingredients in a 4-cup measure; pour over meat. Bring bag up around meat and marinate so that no air is left in bag. (Meat is surrounded by marinade.) Place in refrigerator at least overnight or up to 4 days, turning several times. If meat is frozen when you start, leave in marinade the 4 days. When ready to cook, remove meat from marinade and pat dry. Brown in its own fat, or add a little if necessary, in a Dutch oven; remove and set aside.

Saute shredded carrots and celery until golden brown in Dutch oven; stir in salt and marinade. Return meat to pan; heat to boiling. Cover and simmer, turning once or twice, 3 hours, or until very tender. Cook vegetables separately. Remove meat from pan; remove bay leaf from juices; pour into 4-cup measure. Let fat rise to top and skim. Add water to make 4 cups. Whiz in blender a few seconds, until smooth. Return to pan and thicken with a little flour and cold water. Cook about 1 minute. Carve meat; place overlapping in oven-proof serving dish. Mound cooked vegetables around meat. Pour gravy over meat and vegetables. Cover with foil and place in a 350° oven until ready to serve.

Note: Can be chilled and reheated in 350° oven for 45 to 60 minutes, or until bubbly. Meat and gravy can be frozen and reheated later. Freeze in smaller amounts if desired.

Cheerfulness and content are great beautifiers, and are famous preservers of youthful looks.

Roulladin

[GERMAN]

Becky Wilke

1 lg. round steak	salt to taste
1 lg. onion	pepper to taste
1/2 lb. bacon	2 T. margarine

Pound the round steak until tender. Cut into 3 to 4 long strips of meat. Slice the onion. Put one slice of onion on a long strip of round steak (in the middle). Lay 1 to 2 slices of bacon, lengthwise, on meat; season with salt and pepper. Roll meat up from one end to the other. (When it is rolled, you can see layers of onion and bacon.) Fasten together with toothpicks or tie with a long piece of string. Melt margarine in a frying pan. Place meat in pan. Add $\frac{1}{2}$ cup water. Simmer 1 hour. (Very tender if made in a crock pot.) Gravy is an option!

Steak Sauerbraten

[GERMAN]

Alice Ann Underwood

1 1/2 lb. round or less tender cut of steak, 1/2 " thick	2 T. brown sugar
1 T. fat	3/4 tsp. salt
1 env. brown gravy mix	1/4 tsp. pepper
2 c. water	1/2 tsp. ginger
1 T. instant minced onion	1 tsp. Worcestershire sauce
2 T. white wine vinegar	1 bay leaf
	hot buttered noodles [opt.]

Cut meat into serving-size pieces or 1-inch squares. In large skillet, brown meat in hot fat; remove from skillet. Add remaining ingredients, except noodles, and bring to a boil, stirring. Return meat to skillet; cover and simmer $1\frac{1}{2}$ hours, stirring occasionally. Remove bay leaf. Serve over hot buttered noodles or potatoes. This dish freezes well. Can be made ahead and reheated.

Italian Delight Casserole

Marcella High

1 pkg. macaroni and cheese	2 cans mixed vegetables
1 1/2 lb. ground beef	2 T. Worcestershire sauce
1 onion, cut fine	2 cans tomato soup
1 c. chopped celery	paprika and chili powder,
1/2 green pepper, chopped	to taste
4 oz. can mushrooms, undrained	salt and pepper, to taste

Cook macaroni and add cheese, while hot (but do not add the milk as called for in package directions). Brown the ground beef; add onion, celery and green pepper. Simmer. Then add remaining ingredients. Put mixture in 9x13 inch casserole. Bake 1 hour at 325°. May be frozen after baking.

Italian Egg Pie

Sharon Weihrauch

10-inch pie shell, unbaked	8 oz. Mozzarella cheese
6 eggs	1/4 tsp. salt and pepper
1/4 c. milk	1 tsp. Italian seasoning
1 lb. sausage	

Brown sausage and drain. Beat eggs and milk together. Add seasonings. Stir in meat and cheese. Pour into unbaked pie shell. Bake at 425° for 35 to 40 minutes, or until brown. Remove from oven and let set 5 minutes before cutting.

Skillet Lasagna

Elaine Cranston

1 lb. hamburger	1 lb. cottage cheese
1 pkg. dry spaghetti sauce mix	1 1/2 - 2 c. Mozzarella cheese
2 c. uncooked noodles	15 oz. can tomatoes
1/2 c. water	

Brown hamburger in electric frying pan. Sprinkle 1/2 package spaghetti sauce over hamburger. Add uncooked noodles, tomatoes, 1/2 cup water, and cottage cheese. Top with remaining spaghetti sauce and Mozzarella cheese. Cover and simmer for 25 to 30 minutes at 225°. May add parsley and salt. Let set 10 to 15 minutes before serving.

Luigi's Lasagna

Marj Cramer

1 lb. ground beef	1 sm. carton cottage cheese
2 cloves garlic, crushed	[sm. curd, undrained]
1/4 tsp. salt	6 oz. grated Mozzarella cheese
1/4 tsp. oregano	6 oz. grated cheddar cheese
2 [8 oz.] cans tomato sauce	Parmesan cheese, to taste
9 lasagna noodles	

Brown ground beef and garlic. Butter an 8x12 inch glass baking dish. Cook and drain 9 lasagna noodles. Add salt, oregano and tomato sauce to beef and garlic mixture. Layer noodles, meat sauce and cheeses in baking dish, ending with a cheese layer. Bake 20 minutes in a 350° oven.

Lasagna

Carol Hibler

2 pkg. Jimmy Dean sausage	2 c. cottage cheese
1 clove garlic	2 T. dried parsley flakes
1 T. dried basil	2 eggs, beaten
1 1/2 tsp. salt	1 tsp. salt
2 lb. can tomatoes	1/2 tsp. pepper
6 oz. can tomato paste	1 lb. Mozzarella, thinly sliced
1 lb. lasagna noodles	1/2 c. grated Italian cheese

Brown meat slowly; spoon off excess fat. Add garlic, basil, salt, tomatoes and tomato paste. Simmer, uncovered, for 30 minutes, stirring occasionally. Cook lasagna in large amount of boiling, salted water until tender. Drain and rinse.

Combine remaining ingredients, except Mozzarella cheese. Spread 1/3 of meat mixture to cover bottom of large rectangular baking dish. Then add 1/2 of the lasagna noodles, 1/2 of the cottage cheese mixture, and 1/2 of the Mozzarella cheese. Repeat layers, ending with meat sauce. Bake at 375° for 30 minutes. Let stand 10 minutes, then cut.

*Anyone can carry his burden, however hard, until nightfall.
Anyone can do his work, however hard, for one day.*

Pizza

Dee Nelson

CRUST:

1 pkg. active dry yeast	4 c. flour
1 1/4 c. warm water	1 tsp. salt
2 T. cooking oil	

FILLING:

6 oz. can tomato paste	1/2 tsp. oregano
1/2 c. hot water	1/8 tsp. black pepper
1 tsp. salt	1/8 tsp. Tabasco

TOPPING:

Mozzarella cheese	ground beef, browned & drained
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Crust: Stir and knead dough; let rise 2 hours or until double.

Filling: Mix filling ingredients together so flavors can blend as dough rises.

Pat out crust, using three 12-inch round pans or 2 cookie sheets. Top with filling; add meat and cheese. Bake 15 minutes in hot (400°) oven.

Note: For a thick crust, let rise at least 1/2 hour after putting together.

Burritos

Susan Whetstine

1 - 1 1/2 lb. hamburger	1 can whole kernel corn [opt.]
1/4 c. green pepper, chopped	1 1/2 tsp. peppercorns, chopped [opt.]
1/2 c. onion, chopped	salt to taste
10 oz. can Rotel tomatoes	soft flour tortillas
15 oz. can Old El Paso Mexi-Beans	shredded cheddar cheese
15 oz. can tomato sauce	

Brown together the hamburger, green pepper, and onion. Add tomatoes, beans, tomato sauce, corn and peppercorns; cook 10 minutes. Fill tortillas with meat mixture, top with cheese, and roll or wrap. Place in foil-lined or greased pan and bake at 350° for 15 to 20 minutes.

Lavoush Cracking Bread

Barb Newcomer

5 1/2 - 6 c. flour	fresh mushrooms, sliced
2 c. lukewarm water	tomatoes, chopped
1 pkg. dry yeast	zucchini, shredded and
1 - 2 tsp. salt	well drained
green pepper, diced	bacon, fried crisp and crumbled
green onion, diced	Monterey Jack cheese
	cheddar cheese

Crackers: Mix 2 cups flour, 2 cups lukewarm water, yeast and salt. Beat until smooth. Add remaining flour, 1 cup at a time, until moderately stiff dough forms. Mix by hand. Knead 3 to 5 minutes. Cover and let rise 2 hours.

Break dough into 8 parts. Roll super thin with a rolling pin and bake on cookie sheets 10 to 12 minutes at 425°, just until it has a flaky appearance. Do not let crackers get brown. Each cracker should nearly cover the entire cookie sheet. Cool. Crackers may be stored for a long time in a brown paper bag in the cupboard or in the freezer.

Assemble remaining ingredients. Place a cooled cracker on cookie sheet and apply generous amounts of remaining ingredients in order given. Bake at 350° until cheese is melted. One cracker with toppings should serve between three and four people. Reheat leftovers in microwave. First baking should be done in conventional oven.

Adobo (Chicken)

Jori Atienza

1 chicken, reg. size	2 c. water
1/2 c. vinegar	oil
1 clove garlic [minced]	salt or soy sauce, to taste
1/2 bay leaf	black pepper

Clean the chicken and cut into pieces. Add the salt or soy sauce, minced garlic and pepper to taste. Put seasoned chicken pieces into kettle and add bay leaf, vinegar and water. Cover and let simmer until chicken is tender and the liquid has practically evaporated. Add fat and fry meat until brown, or bake in oven until brown. Serve hot or cold.

Mexican Chicken Casserole

Pauline Lawrence

4 chicken breasts	1 can cream of mushroom soup
1 sm. can green chilies	1 pkg. Doritos
chopped onion, to taste	1 c. grated sharp cheddar cheese
1 can cream of chicken soup	

Boil chicken; remove bones. Crumble Doritos a little. Layer ingredients as follows: Place $\frac{1}{2}$ of the Doritos in buttered casserole, then chicken chunks. Mix together soups, onion, and green chilies and spread over chicken. Sprinkle cheese on top, then add remaining Doritos. Bake at 325° for 45 minutes, until bubbly.

Note: You can use meat from whole chicken instead of breasts.

Chicken Cream Enchiladas

Pam Hansen

12 flour tortillas, prepared in hot oil	4 oz. jar chopped pimiento, drained
2 lg. onions, thinly sliced	2 [3 oz.] pkg. cream cheese
2 T. butter	8 oz. Monterey Jack cheese
2 c. diced, cooked chicken	$\frac{2}{3}$ c. whipping cream

Over medium heat, cook onions in butter until tender, 20 minutes. Remove from heat and add 2 cups chicken, pimiento and cream cheese. Fold together.

Spoon about $\frac{2}{3}$ cup chicken filling into prepared tortilla and roll up. Continue with remaining filling and tortillas. Set side-by-side in 9x13 inch pan, seam side down. Pour whipping cream over enchiladas and then sprinkle evenly with Jack cheese. Bake, uncovered, in a 375° oven for 20 minutes to heat through. Serves 6.

Note: Enchiladas may be prepared and refrigerated overnight before baking.

Too many folks go through life running from something that isn't after them.

Enchilada Casserole

[MICROWAVE]

Mary Jean Kuhns

1 lb. ground beef	1/2 tsp. salt
1/4 c. chopped onion	1/2 tsp. pepper
8 oz. can tomato sauce	4 round corn tortillas
1/2 c. water	2 c. shredded sharp cheddar
1 1/2 - 2 1/2 tsp. chili powder	cheese

Mix ground beef and onion in 2-quart casserole dish. Microwave on HIGH (100% power) until beef loses pink color, 5 to 9 minutes, stirring once to break up beef. Drain. Stir in tomato sauce, water, chili powder, salt and pepper. Microwave on HIGH until sauce is thickened, 6 to 10 minutes, stirring after one-half of the cooking time. Alternately layer tortillas, meat sauce, and cheese in 1½ quart casserole dish, ending with layer of cheese. Microwave on HIGH until cheese is melted, 1 to 3 minutes. Let stand 2 to 3 minutes before serving.

Enchilada Fiesta

Connie Cox

1 1/2 lb. ground beef	1 can tomatoes and green
1 can tomato soup	chilies, chopped
1 can cream of mushroom soup	1 pkg. flour tortillas
1 can cream of chicken soup	1 lb. grated sharp cheddar
1/4 tsp. chili powder	cheese
4 1/2 oz. can taco sauce	2 c. crumbled corn chips

Brown meat. Mix soups, chili powder, taco sauce, tomatoes, and green chilies in bowl. Add meat to sauce. Alternately layer tortilla and meat sauce (ending with sauce) in a 9x12 inch baking dish. Bake in preheated 350° oven for 45 minutes. Remove from oven and generously cover with grated cheese. Top with a layer of crumbled chips. Bake 15 minutes. Serve with chopped onion, grated cheese, and taco sauce.

In marriage it's not as important to pick the right person as to be the right person.

Green Chili Casserole

Elaine S. Rex

1 lb. ground beef	1/4 c. oleo
1 c. chopped onions	1/4 c. flour
1 pkg. med. flour tortillas	2 c. milk
1/2 c. shredded sharp cheese	1/2 lb. processed cheese
4 oz. can chopped green chilies	

Brown ground beef; add onions and cook until they are transparent. Add the sharp cheese. Heat the tortillas in hot oil, fill with the meat filling, roll and put in 9x13 inch baking dish. Set aside. Melt oleo; add flour, then gradually add milk. Cook over medium heat until thickened (medium white sauce). Remove from heat and add processed cheese and chopped green chilies. Pour white sauce mixture over tortillas. Bake at 350° for 20 to 30 minutes. Great with a green tossed salad.

Mekee's Mexican Microwave Casserole

Karen Hight

1 lb. hamburger	1 can chili without beans
1 can hot chili with beans	1 c. Mozzarella cheese
1 c. Mozzarella cheese	crushed Doritos

Brown hamburger and drain. Layer: Chili, 1 cup cheese, chili, cheese and chips. Microwave until hot, 8 to 10 minutes. Can be baked at 350° for 20 minutes.

Poncho Pie

Helen Myers

1 green pepper	1/2 lb. each: ground beef & pork
3 cloves of garlic	1 tsp. chili powder
2 T. shortening	1 tsp. salt

Cook 10 minutes, then add 1½ cups cooked tomatoes, 1 cup of whole or cream-style corn. Boil briskly, then stir in ½ cup cornmeal, ½ cup of milk, and ½ cup green olives, also 1 cup of mushrooms, if desired. Bake at 325° about 1 hour, until set.

Mexican Lasagna

Julie Smith

MEAT SAUCE:

1 lb. ground beef, browned	1 env. taco seasoning
1 med. onion, chopped	1/2 c. chopped green pepper
6 oz. can tomato paste	8 oz. can tomato sauce
1/2 tsp. chili powder	1/4 c. water

CREAM LAYER:

1 c. sour cream	2 eggs
1/4 tsp. pepper	

ADDITIONAL INGREDIENTS:

4 - 5 tortillas	2 c. shredded Monterey Jack cheese
2 c. broken corn chips	

Meat Sauce: Combine ingredients and cook until vegetables are tender. **Cream Layer:** Combine ingredients and set aside.

Layer casserole in 9x12 inch pan as follows: Start with tortillas (about 2½), then ½ of the meat mixture, then ½ of cream layer. Repeat layers; top with cheese, then corn chips. Bake at 325° for 20 to 30 minutes or until cheese melts and casserole is heated through. Remove from oven and let stand 5 minutes, then cut into squares as you would lasagna.

Note: May be assembled a day ahead, all but the corn chips. Add these just before baking.

Tostito Casserole

Phyllis Connell

1 lb. ground beef	15 oz. can refried beans
15 oz. can tomato sauce	1/2 c. shredded cheese
1 env. taco seasoning mix	2 1/2 c. corn chips

In a 2-quart flat casserole dish, put 2 cups corn chips. Add browned beef and taco seasoning mix. Mix sauce with beans; spread over beef and corn chips. Bake, covered, 30 minutes at 350°. Add cheese and ½ cup corn chips; bake 5 minutes more, uncovered. Serves 4.

Indian Fry Bread Tacos

Bessie McCoy

FRY BREAD:

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

FILLING:

2 lb. hamburger	1/4 tsp. pepper
1 tsp. sweet basil	1 tsp. red pepper, crushed
1 tsp. oregano	1 can tomato paste
1/4 tsp. chili powder	1 can pizza sauce
1/4 tsp. garlic	1 can water [rinse above cans]
1 tsp. salt	1 onion, chopped

Bread: Sift together dry ingredients. Beat eggs well and add to dry ingredients. Add milk and as much more flour as can be added. Roll into 6-inch circles about 1/8 inch thick. Fry in deep fat until brown, folding into taco shape as you fry. May be made ahead and stored in freezer.

Filling: Mix hamburger with all other ingredients and simmer until well done. Fill fry bread with meat mixture and serve.

Taco Casserole

Beverly Clark

6 oz. pkg. Fritos	2 tomatoes, chopped
1 1/2 lb. ground beef	1 med. onion, chopped
1 can chili beans	2 green peppers, chopped
8 oz. Mozzarella cheese, grated	1 can hot sauce [enchilada]
1/2 head lettuce, shredded	1 can tomato sauce

Put Fritos in bottom of 9x13 inch pan; heat until crisp. Brown ground beef; add beans, heat and mix. Pour meat mixture over Fritos. Sprinkle half of the cheese over meat. Layer lettuce, tomatoes, onion and peppers over cheese. Heat sauces together; pour over layers in pan and top with remaining cheese.

Chicken Khorescht

Margaret Faber

3 1/2 lb. chicken	1 fresh tomato
1 onion, chopped	1 T. sugar
8 prunes, soaked	2 T. fat
3 T. tomato paste	

Cut chicken into serving pieces. Using 2 tablespoons fat, fry until just brown. Do not flour the chicken. Remove chicken from pan and fry onion. Return chicken to pan and fill with water. Add prunes, tomato paste, tomato and sugar. Cook until done, $\frac{1}{2}$ to $\frac{3}{4}$ hour. Serve over rice.

Scandinavian Fruit Soup

Peggy Peter

1 c. fruit juice or water	1 can peaches, drained
1/2 c. sugar	1 can mandarin oranges, drained
3 T. tapioca	1 1/2 c. juice from above fruit
2 oz. orange juice	

Drain fruit and reserve juice. Mix together fruit juice or water, sugar and tapioca; boil, then let stand 5 minutes. Add remaining ingredients to boiled mixture and refrigerate. Before serving, add fresh or frozen fruit, such as blueberries, strawberries and cherries.

Fruit Soup

Wilma Isenberg

6 T. quick tapioca	12 oz. can frozen orange juice
2/3 c. sugar	2 1/2 c. water or fruit juice
2 1/2 c. water	fruit assortment
1 tsp. salt	

Mix and bring to a boil the tapioca, sugar, water and salt. Cool 10 minutes. Add frozen orange juice, water or fruit juices, and fruit (peaches, pears, apricots, etc.). Serves 15.

Fruited Lamb Curry

Marjorie Parker

2 T. vegetable oil	1/4 tsp. salt
2 lb. boned leg of lamb, cut in 1-inch cubes	2 c. chicken broth
1 lg. onion, chopped [1 c.]	1 c. water
1 c. diced celery	2 red apples, cut in chunks
2 T. flour	1/2 c. raisins
1 T. curry	2 bananas, sliced
pinch of ground ginger	2 c. hot, cooked rice

Heat oil in large skillet; brown lamb. Saute onion and celery until soft. Sprinkle with flour, curry, ginger and salt. Cook 3 minutes. Add chicken broth and water; bring to a boil. Simmer, uncovered, 40 minutes or until meat is tender. Stir in apples and raisins; cook 5 minutes. Add bananas. Serve over hot rice. Yields 6 to 8 servings.

Baklava

Clarretta De Groot

1 lb. box of phyllo leaves [strudel leaves]	1/2 c. sugar
1 lb. walnuts, finely chopped	1 tsp. cinnamon
12 oz. honey	1 c. butter, melted

Mix walnuts, sugar and cinnamon in large bowl. Butter a large pan (9x13 or larger). Take a phyllo leaf and fold in half; lay in pan and brush with butter. Fold another leaf, lay in pan and brush with butter. Fold one more leaf, lay in pan and brush with butter. Spread 1 cup of walnut mixture over leaves. Then repeat the layer of 3 folded leaves, brushing each with butter. Spread with 1 cup of the walnut mixture. Again, repeat the layer of 3 folded leaves, brushing each with butter. Spread remaining walnut mixture over all. Continue until all leaves and butter are used.

Cut with sharp knife, halfway through diagonally. Bake at 325° for 1 hour and 20 minutes, or until golden brown. Meanwhile, heat honey until hot, but not boiling. After Baklava is baked, remove from oven and spoon the hot honey over it all. Let cool and finish cutting through it. Should set for 2½ hours or up to 2 days before serving for enhanced taste.

Banket - Almond Pastry

Orange City Federated Women's Club

1 lb. butter or margarine
4 c. flour
1 c. cold water

1 lb. prepared almond paste
1 tsp. vanilla or almond flavoring
3 eggs
2 c. sugar

Prepare dough, using butter or margarine, flour and cold water, as pie crust; chill. For filling, beat remaining ingredients well. Divide dough into 10 or 12 equal parts. Roll each into thin 4x14 inch strips. Spread filling down center of strips. Lap one side of dough over filling, then the other side and pinch ends shut. Place seam-side down on baking sheet. Brush tops with beaten egg white and sprinkle with sugar. Prick with fork every 2 inches for steam vents. Bake at 400° for 30 minutes.

Note: Dutch Letters are made by shaping almond rolls before baking.

Kringla

Diane F. Campbell

1 1/3 c. sugar
1 c. sour cream
3/4 c. buttermilk
1/4 c. whipping cream
1/4 c. oleo

1 tsp. vanilla
3 - 4 c. flour
1 tsp. soda
2 tsp. baking powder
1 tsp. salt

Blend sugar, sour cream, buttermilk and whipping cream together. Add melted oleo and vanilla. Mix flour, soda, baking powder, and salt. Add to the first mixture. Chill the dough overnight.

Roll a section of dough until it is 2 inches in diameter. Then cut off sections of dough, 1 tablespoon or a little more. Roll the dough to 8 inches in length and put on a cookie sheet in the shape of a figure 8. Bake at 400° for 5 to 10 minutes.

Middle age is that period in life, when our broad mind and narrow waist begin to exchange places.

Norwegian Kringla

Eleanor Bakley

1 c. sugar	2 1/2 tsp. baking powder
1 c. buttermilk	1/2 tsp. salt
1 egg	3 1/2 c. flour
1 tsp. soda	1/2 tsp. vanilla
1/2 c. butter	

Blend the following ingredients together: sugar, butter, egg and buttermilk and soda. Sift flour and baking powder together; add to buttermilk mixture, a little at a time. Add vanilla. Refrigerate 2 hours.

Roll dough pencil thin in rope fashion. Shape into a letter "e", or like a pretzel. Bake at 450° for about 5 minutes. Brush with butter and then place under the broiler for a minute.

Norwegian Kringla

Lorraine Larson Livingston

1 c. flour	1 T. water
1/2 c. butter	

Mix ingredients like pie crust. Pat out on a cookie sheet to form two strips, 3 inches wide and about 12 inches long.

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

Heat the 1 cup water and 1/2 cup butter to boiling. Remove from the stove and add 1 cup flour. Stir until smooth, then beat in eggs, one at a time, mixing well after each addition. Add 1/2 teaspoon almond extract. Spread this cream puff type dough lightly and evenly onto each of the crust strips. Bake at 375° for 45 minutes. Frost when cool.

FROSTING:

1 c. powdered sugar	1 T. softened butter
1 T. cream	1/2 tsp. almond extract

Combine ingredients. Drizzle over Kringla. Cut into slices and serve.

Libbie's Scandinavian Pastry

Ruby Jedlicka

1/2 c. butter or margarine	1 c. water
1 tsp. almond extract	3 eggs
1 c. flour	pinch of salt

FROSTING:

1 1/2 c. powdered sugar	1 1/2 tsp. vanilla
2 T. butter, softened	1 - 2 T. milk

Heat butter and water to rolling boil in a medium saucepan. Remove from heat and stir in almond flavoring. Beat in the flour, vigorously, over low heat until it forms a ball, about 1 minute. Remove from heat. Beat in the 3 eggs until dough is smooth and glossy. Swirl batter onto an ungreased cookie sheet into the shape of your initial, or any other design. Bake at 350° for 50 to 60 minutes, until crisp and brown. Cool. This will shrink in appearance. Prepare frosting for pastry top. Slice to serve.

Dutch Babies

Carla Abel

1/3 c. butter	1 c. flour
5 large eggs	1 c. milk

Put butter in a 9x13 inch pan and set in a 425° oven to melt. Put eggs in blender and blend on high for 1 minute. Gradually add milk, then flour slowly; blend for 30 seconds. Remove pan from oven and pour the batter into hot, melted butter. Return to oven and bake until puffy and nicely browned, approximately 20 to 25 minutes. Serve immediately with powdered sugar, syrup and fresh lemon wedges. Can also be served with strawberries, sour cream and bananas.

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

Czech Garnets (Bars)

Agnes Docekal

1/2 lb. butter	2 c. flour
1 c. sugar	1 c. chopped nuts
2 egg yolks	1/2 c. raspberry or strawberry jam

Cream butter and sugar. Add egg yolks and blend well. Add flour, mixing thoroughly. Fold in chopped nuts. Grease an 8-inch square pan and spoon in half of the batter. Top with jam and spoon on remaining batter. Bake in a 325° oven for 1 hour. When cool, cut into small squares. Makes 3 dozen cookies.

Vienna Torte

Thelma Rusley

TORTE:

6 egg yolks	2 tsp. baking powder
1/3 c. water	1 tsp. vanilla
1 c. sugar	6 egg whites, beaten
1 1/3 c. cake flour	

CUSTARD:

1/3 c. cornstarch	1/2 lb. butter
1/3 c. sugar	1 c. powdered sugar
2 c. milk	2 T. cocoa [opt.]
1 egg yolk	nuts [opt.]
1/2 tsp. vanilla	

Torte: Beat egg yolks well; add water and beat again. Add sugar gradually, and beat until thick and smooth. Sift baking powder with flour 3 times. Add flour, a small amount at a time, and beat well. Add vanilla. Fold in egg whites last. Bake in a 350° oven 18 to 20, until cake is a light tan. Use three 9-inch layer pans, ungreased. Prop inverted pans for cooling as you would for sponge or angel food cakes.

Custard: Prepare custard in top of double boiler. Mix cornstarch, sugar, milk, egg yolk, and vanilla; cook until thick. Remove from heat and cool until custard is cold. Mix well the butter and powdered sugar; add to the cooked, cold custard. Spread between layers. For the middle layer, you may add cocoa and nuts to the custard mixture.

Apple Kuchen

Eileen Schmitz

1/2 c. oleo, softened
1/2 c. flake coconut
1/2 c. sugar
1 tsp. cinnamon
2 egg yolks or 1 egg

1 pkg. yellow cake mix
1 can apple pie filling
or 2 1/2 c. sliced apples
1 c. sour cream

Mix oleo and cake mix until crumbly. Then mix in coconut. Pat mixture into an ungreased 9x13 inch pan. Bake 10 minutes. Put apple slices on warm baked layer. Blend sour cream and egg yolks; drizzle over apples. Bake 25 minutes, or until edges are light brown. Do not overbake. Serves 10.

Mexican Fruit Cake

Ruth P. Wiele

2 c. flour
2 c. sugar
2 eggs
20 oz. can crushed pineapple
plus juice

1 c. chopped nuts
8 oz. cream cheese
2 1/2 c. powdered sugar
1/2 lb. butter or oleo
1 tsp. vanilla

Preheat oven to 350°. In bowl, mix flour, sugar, eggs, pineapple and juice, and nuts; mix well. Pour batter into a well greased and floured 9x13 inch pan. Bake 30 to 35 minutes. It will be brown. Cool.

Mix the cream cheese (room temperature), powdered sugar, butter and vanilla. Beat until fluffy. Frost cooled cake. Refrigerate. This is a moist and delicious cake.

Note: For a less rich frosting, use only 1/4 pound butter.

Keep your words soft and sweet; you never know when you may have to eat them.

How a man turns out depends a great deal upon what kind of woman decides to marry him.

Amondo Awayukikan-Anzu Sosu

[APRICOT BAVARIAN WITH APRICOT SAUCE]

Unknown

1 T. unflavored gelatin	2 egg whites
1/4 c. sugar	1/4 c. sugar
dash of salt	1 c. whipping cream, whipped
2 egg yolks, slightly beaten	apricot sauce
1 1/4 c. milk	toasted slivered almonds
1/2 tsp. almond extract	

SAUCE:

1 1/2 c. apricot nectar	1 tsp. fresh lemon juice
1/2 c. sugar	1/2 c. dried apricot halves, quartered

In a saucepan, combine gelatin, $\frac{1}{4}$ cup sugar, and salt. Mix together egg yolks, and milk; add to gelatin mixture. Heat over low heat until gelatin is dissolved. Stir in almond extract; chill until mixture mounds slightly. Beat egg whites to soft peaks. Gradually beat in $\frac{1}{4}$ cup sugar until stiff peaks form. Fold into gelatin mixture. Fold in whipped cream. Turn into 8 individual molds (about 5 ounces each) or a 3-cup mold. Chill until set, about 5 hours. Serve topped with apricot sauce and toasted slivered almonds. Cannot be frozen. Yields 8 servings.

Apricot Sauce: In saucepan, combine apricot nectar, sugar and lemon juice. Add apricots; cover and simmer 20 to 25 minutes, or until apricots are tender. Chill. Serve over Almond Bavarian. Makes about $1\frac{1}{2}$ cups.

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

French Icebox Dessert

Paula Luce

1/2 lb. graham crackers	1/2 pt. whipping cream
1/4 c. butter	1 c. crushed pineapple, drained
1/2 c. butter	3/4 c. chopped pecans
1 1/2 c. powdered sugar	12 maraschino cherries
2 eggs, beaten	

Cream $\frac{1}{2}$ cup butter and powdered sugar. Add beaten eggs and beat well. Crush graham crackers and mix with $\frac{1}{4}$ cup butter. Arrange buttered crumbs on bottom of an 8-inch square pan. Spread sugar-butter mixture over crumb layer. Whip cream until stiff. Add pineapple, pecans and cherries. Spread over creamed mixture. Sprinkle remaining crumbs over top. Allow to stand 24 hours in refrigerator. Yields 8 to 9 servings.

Pavlova

[NEW ZEALAND'S "NATIONAL" DESSERT]

Erla M. Souder

4 egg whites	1 tsp. vinegar
1 - 1 1/2 c. sugar	6 T. boiling water
1 tsp. vanilla	dash of salt
	fruit

Beat all ingredients together for 10 minutes, or until it is stiff and forms peaks. Fold in 2 teaspoons cornstarch. Shape on an aluminum foil covered cookie sheet. Preheat oven to 425° , then reduce temperature to 250° and bake Pavlova 1 hour. If you have a sealed oven, it can be turned off instead of reducing the temperature. When done, the Pavlova has a delicately browned crust. Decorate with well-drained fruit layer. Cover with whipped cream and garnish with additional fruit (kiwi, strawberries, peach). Refrigerate several hours.

Success consists of getting up just one more time than you fall.

Pavlova

Marjorie Parker

3 egg whites [room temp.]	3 kiwi's, sliced
3/4 c. sugar	1 c. strawberries, sliced
1/4 tsp. salt	1 c. heavy cream
1 tsp. white vinegar	1 T. sugar
1 tsp. cornstarch	

Grease and lightly flour a cookie sheet. Mark an 8-inch circle on the sheet. Beat egg whites in bowl until soft peaks begin to form. Gradually beat in sugar, 1 tablespoon at a time. Add salt. Add vinegar and vanilla; beat and beat, until stiff peaks form. Sift cornstarch over the meringue; fold in. Spread meringue on cookie sheet within marked circle. Spoon higher on sides to form hollow. Bake in preheated, very slow (250°) oven for 1 hour. Turn off oven; do not open door. Leave in oven 3 to 4 hours, or until cool. Loosen from sheet with long spatula. Place on serving dish. Spread whipped cream over meringue and decorate with strawberries and kiwi. (May put fruit in center and whipped cream on edge of meringue.) Yields 8 servings.

Pavlova - Soft Center

Darlene Bovenmyer

4 egg whites	1 tsp. vanilla
pinch of salt	1 tsp. vinegar
1 c. sugar	1 tsp. cream of tartar
1 T. cornstarch	

Preheat oven to 375°. Beat egg whites with pinch of salt until stiff. Gradually add sugar and beat until dissolved. Add vanilla, vinegar, cream of tartar and cornstarch; beat in. Bake on cookie sheet covered with brown paper (as a grocery sack), in about an 8-inch circle. Bake at 375° for 3 minutes, then at 250° for 1 hour. Remove from oven immediately and peel off paper. Fill center with whipped cream or Cool Whip, to which fresh fruit has been added.

It's what we learn after we think we know it all that counts.

Malvern Apple Pudding

Molly Brown

4 oz. sugar	pinch of salt
4 oz. butter	1/2 lb. Russet apples
2 eggs, beaten	grated rind of 1 lemon
4 oz. plain flour	2 oz. currants
	2 - 3 T. brandy

Cream butter and sugar; add beaten eggs, then fold in flour and salt. Peel, core and chop apples; add to mixture, along with lemon rind, currants and brandy. Turn mixture into a 3-pint basin, cover and boil for approximately 1½ hours. Serve with custard or brandy sauce.

Danish Christmas Pudding

Mildred Boeckholt

1 pkg. large pearl tapioca	1 c. raisins
1 pkg. pitted prunes	1 tsp. ReaLemon
1 pkg. dried apricots	1 c. sugar
1 pkg. dried assorted fruits	#2 can crushed pineapple
1 pkg. dried pears, apples, etc.	#2 can fruit cocktail fresh apple slices

Cook tapioca until clear; cook the fruit. Just bring the prunes to a boil, then turn off heat, and let them steam until done. Drain off juice from other fruits and only use what is needed to make the pudding thin enough to eat. Add pineapple to the hot mixture, then add apple slices. Greenings or other large apples are suitable. Eat with ice cream, cream, milk or plain.

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

Italian Custard

Adele Stefani

1 c. granulated sugar
6 eggs
1 c. granulated sugar
pinch of salt

4 c. milk
1 tsp. vanilla
pinch of nutmeg

Melt 1 cup of granulated sugar until brown. Pour into mold, turning mold until it is completely coated with the sugar. Combine remaining ingredients and beat until frothy. Pour into mold which has been coated with sugar. Bake in pan of hot water in a moderate oven (350°-375°) for 55 to 60 minutes, or until an inserted knife comes out clean. Let cool slightly and unmold. Serve chilled with topping of whipped cream or plain.

Aunt Lizzie's Plum Pudding

Celia Ramsay

1 c. chopped raisins
1 c. flour
1 c. suet
1 c. currants
1 c. brown sugar
1 c. grated carrots

1/2 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. cloves
1/2 tsp. salt
1 c. grated potatoes
1 tsp. soda

Mix together the raisins, flour, suet and currants. Add brown sugar, carrots, cinnamon, allspice, cloves and salt; mix well. Stir in the grated potatoes and soda. Steam 3 hours. This tastes best when made at Thanksgiving and reheated for Christmas dinner.

Did you know that a good neighbor always knocks before she enters not after she leaves.

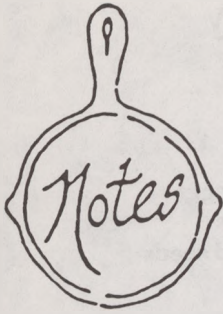
Apricot Chutney

[NEW ZEALAND RECIPE]

Marjorie Parker

8 oz. apricots [dried]	1 c. white vinegar
2 c. boiling water	6 whole cloves
6 oz. raisins	2 tsp. mustard seeds
1 1/2 c. brown sugar, packed	

Cover apricots with boiling water; let stand at least 2 hours. Put apricots and liquid in saucepan with remaining ingredients. Stir over low heat until sugar has dissolved, then bring to a boil. Reduce heat; simmer, uncovered, 1 hour or until mixture is thick. Pour into sterilized jars and seal. Good served with lamb. Makes approximately 1 litre.



Desserts

- | | |
|----------------------------|-----|
| Amaretto Delight | |
| Autumn Apple Surprise | |
| Apple Pudding | 105 |
| Different Apple Crisp | |
| Apple Pudding | 106 |
| Banana Dessert | |
| Blueberry Dessert | 107 |
| Blueberry Dessert | |
| Buster Bars | 108 |
| Carrot Pudding | |
| Champagne Dessert | 109 |
| Blender Cheesecake | |
| Pumpkin Cheesecake | 110 |
| Cherries in the Snow | |
| Easy Frozen Dessert | 111 |
| Cherry Pinwheel Cobbler | |
| Chocolate Ice Cream Cake | |
| Roll | |
| Heath Bar Dessert | 112 |
| Ice Cream Torte | |
| Chocolate Ice Cream | |
| Dessert | |
| Chocolate Dessert | 113 |
| Candy Bar Dessert | |
| Chocolate Dessert | |
| Afton's Fudge Sundae Pie | 114 |
| Chocolate Eclair | |
| Chocolate Sunday Pie | 115 |
| Whopper Dessert | |
| Coconut Cream Dessert | 116 |
| Chocolate Dream Dessert | |
| Skillet Custard | 117 |
| Fruit Pizza (2) | 118 |
| Grape Juice Icebox Dessert | |
| Ice Cream | |
| Lorna Doone Dessert | 119 |
| German Chocolate Ice Cream | |
| Ice Cream Sandwich | |
| Ice Cream Delight | 120 |
| Ice Cream Dessert | |
| Kiwi Tropical Toss | 121 |
| Lemon Joy | |
| Light Lemon Delight | 122 |
| Lemonade Dessert | |
| Lime Dessert | |
| Peach Rum Sundae | 123 |
| Mystery Dessert | |
| Peach Dessert | 124 |
| Yummy Peach Pudding | |
| Heavenly Pineapple Dessert | 125 |
| Baked Pineapple | |
| Frozen Pineapple Cream | 126 |
| Pumpkin Roll | |
| Punch Bowl Cake | 127 |
| Pumpkin Chiffon Dessert | |
| Raisin Cheese Pastries | 128 |
| Raspberry Dessert | |
| Raspberry Delight | 129 |
| Rhubarb Roll | |
| Rhubarb Pink Meringue | |
| Crisp | 130 |
| Rhubarb Coconut Flip | |
| Rhubarb Strawberry Sauce | |
| Rhubarb Pizza | 131 |
| Somersault Shortcake | |
| Royal Heavenly Hash | 132 |
| Strawberry Frozen Dessert | |
| Fruit Velvet | 133 |
| Strawberry Tapioca | |
| 7-Up Strawberry Dessert | |
| Twinkie Dessert | 134 |
| Strawberry Pretzel Dessert | 135 |

DESSERTS

Amaretto Delight

Leone Mummert

3 layers of yellow cake mix **1 c. chocolate chips**
3 c. whipping cream **6 T. Amaretto**

Put cream and chocolate chips on heat, do not boil, until chips melt, stirring occasionally. Refrigerate 24 hours, then whip. Put cake together with whipping cream. Sprinkle Amaretto on each layer before frosting with cream, (2 tablespoons or more of Amaretto).

Note: For two layers use 2 cups of cream and $\frac{2}{3}$ cups chips.

This can be made the day before you serve it as it keeps well.

Autumn Apple Surprise

Rozanne King

1 c. sugar **1/2 c. oil**
2 c. pared, chopped apples **1/2 c. coconut**
1 1/2 c. flour **1 tsp. vanilla**
1 tsp. soda **whipped cream topping**

Mix sugar with apples and let stand 10 minutes. Mix remaining ingredients together and stir into apples until coated. Press into greased and floured 9x13 inch pan. Bake at 350° for 20-25 minutes. Serve with a dollop of whipped cream.

Apple Pudding

Rheuvilla J. Oberg

1 c. sugar **1 tsp. baking powder**
2 T. butter or oleo **1 egg**
1 c. flour **2 c. peeled, sliced apples**

Mix the first 5 ingredients together in order given. Add apples. Put into a pie pan and sprinkle with sugar and cinnamon. Bake at 350° for about 25 minutes, or until toothpick comes out clean.

Different Apple Crisp

Joyce Humphrey

6-8 sliced apples	2 T. flour
1/2 c. sugar	1/4 tsp. nutmeg
1/2 tsp. cinnamon	1/4 c. water
dash of salt	1/4 tsp. lemon flavoring

TOPPING:

1 c. flour	2/3 c. sugar
1/2 c. oleo	1/2 c. coconut
1/2 c. nuts	1/4 tsp. coconut flavoring

Mix first eight ingredients together and put in a 9x9 inch pan. Mix topping ingredients together and spread over apples. Bake at 350° for 50-60 minutes.

Apple Pudding

Helen Hite

1/2 c. butter	2 eggs
2 c. sugar	1 tsp. soda
3 tsp. cinnamon	1 1/2 tsp. nutmeg
1 tsp. salt	4 c. chopped Jonathan apples
2 c. flour	1 c. sugar
1/2 c. sweet cream	1/4 c. butter
1 tsp. vanilla	1 tsp. rum flavoring
1 tsp. butter flavoring	

Mix 1/2 cup butter, eggs, 2 cups sugar, soda, cinnamon, nutmeg and salt together. Beat thoroughly then add apples and flour. Pour into 9x13 inch buttered pan. Bake at 350° for 15 minutes, then at 300° for 1 hour. Cool.

Rum Sauce: In a pan mix and bring to a rolling boil the following: 1 cup sugar, 1/4 cup butter, cream, vanilla and flavorings. Serve over cake while hot.

Very good.

Happiness is a perfume you cannot pour on others without getting a few drops on yourself.

Banana Dessert

Carol Hartig

CRUST:

1 c. flour

1/2 c. sugar

1/2 c. oleo

FILLING:

8 oz. pkg. cream cheese

1 c. powdered sugar

1 c. Cool Whip

2 [3 oz.] pkg. instant vanilla
pudding

4 bananas, sliced

Cool Whip to spread on top

Crust: Mix flour, sugar and oleo together like pie crust. Pat in a 9x13 inch pan. Bake at 350° for 15 minutes.

Filling: Mix cream cheese, powdered sugar and 1 cup Cool Whip together and spread over cooled crust. Pour pudding over cream cheese layer. Top with 4 sliced bananas and then with a layer of Cool Whip.

Blueberry Dessert

LaVonne Oliver

1/4 lb. butter or oleo

36 graham crackers, crushed

1 c. sugar

4 eggs

2 [8 oz.] pkg. Philadelphia
cream cheese

1 c. sugar

1/4 tsp. vanilla

2 cans blueberry pie filling
ice cream, whipping cream
or Cool Whip

Melt butter; add crushed graham crackers and 1 cup sugar. Put in a 10x14 pan, press down firmly. Beat eggs; add cream cheese, sugar and vanilla; pour over crumb mixture. Bake at 350° for 15-20 minutes. Cool. Spread pie mix on top. Can top with ice cream, whipping cream or Cool Whip.

Serves 15-18.

It takes 100 men to make an encampment, but one woman can make a home.

Blueberry Dessert

Elsie Pothast

2 boxes red Jello	3 c. hot water
1 env. gelatin	1/2 c. cold water
1 c. half & half	1 c. sugar
1 tsp. vanilla	8 oz. pkg. cream cheese
1 can blueberries [not pie filling]	1/2 c. [scant] nuts

Dissolve 1 package of Jello in 2 cups boiling water, set until firm. Mix package of gelatin in cold water. Heat cream and sugar but do not boil. Add gelatin mixture, cheese and nuts. Let it cool and partially thicken, then pour over first layer. Mix 1 cup boiling water, 1 box Jello and 1 can of blueberries (not drained). Let cool until partially thickened and pour over second layer. Refrigerate. Use a 7x11 inch pan. Serves 10.

Buster Bars

Marlys Kauten - Lois Carlson

FIRST LAYER:

15 oz. Oreo cookies, crushed **1 stick margarine**

SECOND LAYER:

1/2 gal. softened ice cream

THIRD LAYER:

1 1/2 c. Spanish peanuts

FOURTH LAYER:

1 stick margarine **1 can evaporated milk**
2/3 c. chocolate chips **2 c. powdered sugar**

First Layer: Melt oleo and mix with cookies. Pat in a 9x13 inch pan.

Second Layer: Spread on cookie mixture. Freeze.

Third Layer: Arrange on ice cream and freeze.

Fourth Layer: Cook ingredients together for 8 minutes and cool. Spread on peanuts. Freeze.

Carrot Pudding

Geraldean Horn

1 1/2 c. raw grated carrots	1 T. cinnamon
1 c. grated potatoes	1/2 tsp. cloves or allspice
1/2 c. cooking oil	1 tsp. baking soda
1 c. sugar	1 c. raisins
1 c. flour	1 c. chopped nuts or dates
1 tsp. salt	

ORANGE SAUCE:

1/2 c. sugar	1 T. butter
1 T. cornstarch	1/8 tsp. salt
1 c. orange juice	1 tsp. cider vinegar

Mix salad oil with carrots and potatoes; add sugar. Sift flour with salt, soda and spices. Blend into vegetable mixture. Add raisins, dates and nuts. Spoon mixture into 2-pound size pudding molds, or ordinary pound cans with plastic covers, and steam in deep boiling water for 2½ hours. Tops of cans must remain above water level. Serve with the hot orange sauce.

Orange Sauce: Mix sugar and cornstarch. Boil orange juice and blend into cornstarch mixture. Add remaining ingredients. Serve hot over pudding.

You can use No. 303 cans with foil on top. This pudding can be made ahead of time, frozen, then steamed again to serve.

Champagne Dessert

Helen A. Nielsen

8 oz. pkg. cream cheese, room temperature	10 oz. pkg. frozen strawberries, thawed
3/4 c. sugar	2 bananas
No.2 can crushed pineapple, drained, reserve juice	9 oz. carton Cool Whip, thawed
	1 c. miniature marshmallows

Mix together cream cheese and sugar with a spoon. Slice bananas down center and quarter. Put in some pineapple juice so won't turn brown. Drain before adding to dessert. Add pineapple, strawberries and bananas. Fold in Cool Whip. Fold in marshmallows.

Blender Cheesecake

Anne M. Kuntz

- | | |
|---|--|
| 16 graham cracker squares | 2 T. lemon juice |
| 1/3 c. butter or margarine,
melted | 2 c. cottage cheese |
| 1/2 c. boiling water | 8 oz. frozen whipped topping,
defrosted |
| 3 oz. pkg. gelatin | 1 can fruit pie filling [opt.] |

Crumble graham crackers in the blender; combine with butter. Press into bottom of a 9x9 inch pan. Set aside. Pour boiling water into blender container; add gelatin and process at low speed until gelatin is dissolved. Add lemon juice and 1 cup cottage cheese. Process at high speed until smooth. Add remaining cottage cheese and process until smooth. Pour into large mixing bowl. Add frozen whipped topping and mix at low speed until smooth. Pour over graham cracker crust. Chill until set. This ready for serving in minutes. Top with pie filling if desired. Yields 10-12 servings.

Pumpkin Cheesecake

Sue Olson

- | | |
|---|---|
| 1 1/4 c. graham cracker crumbs | 1/4 tsp. ginger |
| 2 T. sugar | 1/4 tsp. nutmeg |
| 1/4 c. melted butter | 1/8 tsp. salt |
| 16 oz. cream cheese,
at room temperature | 2 eggs |
| 3/4 c. sugar | whipped cream [opt.] |
| 16 oz. can pumpkin | toasted sliced and whole
unblanched almonds [opt.] |
| 1 tsp. cinnamon | |

Mix graham cracker crumbs, sugar and butter. Press into bottom of 9-inch springform pan; chill. Beat cream cheese and $\frac{3}{4}$ cup sugar until well blended. Beat in pumpkin, spices and salt. Add eggs, one at a time, beating well after each. Pour into prepared crust. Bake in preheated 350° oven for 50 minutes. Remove cake. Raise oven temperature to 400° and bake 10 additional minutes. Cool cake on rack. Remove sides of pan. Chill. Before serving garnish with a border of whipped cream and almonds if desired. Makes 12 servings.

Cherries in the Snow

Jean Erickson

CRUST:

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

FILLING:

2 [3 oz.] pkg. cream cheese, softened	1 c. whipping cream, whipped
1 c. sugar	1 tsp. vanilla
	2 c. miniature marshmallows

TOPPING:

1 can cherry pie filling	10 oz. pkg. strawberries
1 tsp. almond extract	

Crust: Beat the first three ingredients until stiff. Add sugar and vanilla and beat well. Spread meringue in buttered 9x13 inch pan. Bake 60 minutes at 275°. Turn off oven and leave 12 hours, unopened.

Filling: Beat cream cheese and sugar. Add vanilla. Fold in whipped cream and marshmallows. Spread over baked meringue.

Topping: Mix pie filling, almond extract and drained strawberries. Put fruit mixture on when served.

Easy Frozen Dessert

Jeanie Gerdes

1 pkg. Oreo cookies, crushed	1 can fudge or caramel topping
1/3 c. melted butter	9 oz. container Cool Whip
1/2 gal. butterbrickle or chocolate mint ice cream	

Place crushed cookies and melted butter in a 9x13 inch pan. Save 2/3 cup for topping. Spread evenly. Spread softened ice cream over cookie crumbs and topping over ice cream. Top with Cool Whip and reserved cookie crumbs. Freeze 4 hours or longer before serving.

Note: I use butterbrickle ice cream with caramel topping and mint ice cream with fudge topping.

Cherry Pinwheel Cobbler

Gloria Thorson

1 can cherry pie filling	2/3 c. milk
1/4 c. margarine	1/4 c. sugar
1/2 tsp. cinnamon	1 c. Special K, crushed, or
2 c. Bisquick	other cereal

Spread cherries over bottom of 1½-quart baking dish. Combine Bisquick mix and milk; mix, knead 10-12 strokes on floured board. Roll into 9x12 rectangle. Spread with margarine. Mix sugar, cinnamon and cereal; sprinkle over dough. Roll jelly roll fashion. Cut. Place over cherries. Bake at 400° until done (25-30 minutes).

Chocolate Ice Cream Cake Roll

Ardie Erickson

3/4 c. cake flour	1/4 tsp. salt
1/4 c. cocoa	4 eggs, separated
1 c. sugar	1/4 c. water
1 tsp. baking powder	1 tsp. vanilla

Sift flour with cocoa, ½ cup sugar and baking powder. Add salt to egg whites and beat until mixture is shiny and forms soft peaks. Beat egg yolks until light, adding a little water at a time. Fold dry ingredients into yolks and fold egg white into mixture. Put on cookie sheet lined with waxed paper. Bake at 350° for 12-15 minutes. Put out on towel dusted with powdered sugar. Cool a few minutes and roll up to cool. When cool spread ice cream on and roll up. Freeze. Very good.

Note: You can use any flavor of ice cream.

Heath Bar Dessert

Maureen Elbert

1 lg. container Cool Whip	8-10 Heath Bars, crushed, [not
1 Sara Lee pound cake, frozen	the Heath Bar Bits]

Slice pound cake into small slices and start first layer on the bottom of your pan. Top with Cool Whip. Sprinkle Heath Bar pieces over the top and repeat directions for two or three layers, depending on the size of your pan.

Ice Cream Torte

Carla Abel

18 crushed chocolate wafers	1/2 gal. vanilla ice cream
1/4 c. butter, melted	1 carton Cool Whip
nuts	4 oz. German sweet chocolate
1/2 c. butter	2/3 c. sugar
1/8 tsp. salt	2/3 c. evaporated milk
1 tsp. vanilla	

Melt chocolate, $\frac{1}{4}$ cup melted butter, sugar, salt and milk; cook 4 minutes. After it boils add vanilla. Combine chocolate wafers with $\frac{1}{2}$ cup butter and spread in a 9x13 inch pan. Chill. Top with sliced ice cream and then with chocolate sauce. Spread Cool Whip over all. Sprinkle with nuts. Freeze.

Chocolate Ice Cream Dessert

Dorothy Weber

15 graham crackers	1/2 c. butter
2 c. powdered sugar	1 tsp. vanilla
3 eggs	1 c. nuts
3 sq. chocolate	

Melt chocolate; add powdered sugar, butter and eggs. Then put in nuts and vanilla. Crush crackers and put half in bottom of a 9x11 inch pan, then chocolate mixture. Next spread on a thick layer of vanilla ice cream. Sprinkle the rest of the crackers on top. Place in freezer. Keeps well. Serves 12.

Chocolate Dessert

Barbara Fettkether

graham cracker crust	1 c. whipped cream
1/2 c. milk	1 lg. almond Hershey Bar, grated
30 lg. marshmallows	or 4 - 5 reg.-sized ones

Mix crust in 8x8 cake pan. Save $\frac{1}{2}$ cup for garnish. Melt marshmallows in milk. Cool and add whipped cream and grated chocolate. (I just put my bars in warm milk and marshmallows.) Grate some chocolate on top of crust. Also can use Cool Whip for crust, too. Refrigerate.

Tip: This can be used for a pie also. Put in pie pan instead of a cake pan.

Candy Bar Dessert

Nita Boleneus

60 big marshmallows	2 c. milk
5 Hershey candy bars, crushed	1 carton whipping cream,
7 c. Rice Krispies, crushed fine	whipped
1/3 c. melted margarine	1/3 c. sugar

Put the marshmallows and milk in a pan and cook until marshmallows are smooth. Cool down. Add 1 carton whipped cream which has already been whipped. Add this to the cooled marshmallows. Crush the Rice Krispies and add sugar and margarine. Put the Rice Krispie mixture in a 9x13 pan and press down. Combine the crushed candy bars and marshmallow mixture and put over the Rice Krispies. Put in the refrigerator for 1 hour.

Chocolate Dessert

Loretta Meyer

3/4 c. sugar	4 eggs
3/4 c. shortening [1/2 butter]	18 graham crackers
2 sq. chocolate	whipped cream

Cream sugar and butter; add melted chocolate, then 1 egg and beat at high speed with electric mixer for 1 minute. Add another egg and beat 1 minute, third egg and beat 1 minute, then the fourth egg and beat another minute. Place graham cracker crumbs in an 8x8 inch pan. Add chocolate mixture. Let stand in refrigerator 2 hours. Top with whipped cream to serve.

Afton's Fudge Sundae Pie

Mrs. John W. Crabb

1 c. evaporated milk	1 c. miniature marshmallows
1 c. semi-sweet chocolate chips	1 tsp. burnt sugar flavoring
1 pt. ice cream	1 graham cracker crust

Cook evaporated milk, marshmallows, chocolate chips and burnt sugar flavoring until dissolved and thick. Cool. Cover graham cracker crust with ice cream, slightly softened, then half the chocolate sauce, then ice cream and then the rest of the sauce. Freeze.

Chocolate Eclair

Jan Shirley

2 pkg. French vanilla instant pudding	3 T. milk
3 c. milk	2 T. white corn syrup
8 oz. container Cool Whip	1 tsp. vanilla
graham crackers	3 T. soft butter
2 sq. soft chocolate	1 1/2 c. powdered sugar

Mix pudding and milk; stir in Cool Whip. Line a 9x13 inch pan with whole graham crackers. Cover with half of the pudding mixture. Top with another layer of crackers, cover with remaining pudding mixture. Top with more crackers. Mix chocolate, milk, syrup, vanilla, soft butter and powdered sugar. Spread over top layer of graham crackers. Refrigerate and leave overnight before serving.

Chocolate Sunday Pie

Veneta V. Sweaney

12 fl. oz. can evaporated milk	3 T. cold water
1/2 c. water	1/2 tsp. vanilla
1/4 tsp. nutmeg	3 egg whites, beaten stiff
3 egg yolks	1/4 c. unsweetened, grated chocolate
1/2 c. sugar	1 c. sweetened whipped cream
1/8 tsp. salt	1 baked pie shell
1 T. unflavored gelatin	

Heat milk and water with nutmeg. Beat egg yolks with sugar until light. Pour hot milk mixture over egg mixture and cook until consistency of thick cream. Remove from heat and add gelatin which has soaked in the cold water for 5 minutes; add vanilla and cool. When cool and ready to set, beat with egg beater until light. Fold in stiffly beaten egg whites. Pour into baked pie shell, let set. When thoroughly cold cover with whipped cream and garnish with grated chocolate.

May God be between you and harm in all the empty places you must walk.

Whopper Dessert

Marilyn Ketelsen

vanilla wafer crumbs	2 T. milk
melted margarine	1 lg. container Cool Whip
1 qt. vanilla ice cream, softened	6 T. malted milk powder
1 c. crushed malted milk balls	6 T. marshmallow cream
	2 T. milk

Mix vanilla wafer crumbs and melted margarine to cover a 9x13 inch pan. Mix ice cream, malted milk balls, 2 tablespoons milk. Put on top of crust. Freeze. Mix Cool Whip, malted milk powder, marshmallow creme and 2 tablespoons milk. Spread on ice cream layer. Keep in freezer.

Coconut Cream Dessert

Anita Lange

1 c. margarine, melted	2 c. flour
2/3 c. nuts, chopped	8 oz. pkg. cream cheese
1 c. powdered sugar	9 oz. carton whipped topping
2 [3 oz.] pkg. instant coconut cream pudding mix	2 1/2 c. cold milk
	toasted coconut

Mix margarine, flour and nuts. Put in a 13x9 pan and bake in a 350° oven for 15-20 minutes.

Blend cream cheese and powdered sugar; add 1 cup whipped topping. Spread over cooled crust. Combine both packages of pudding mix with milk and spread over top of cheese mixture. Top with remaining whipped topping. Sprinkle with toasted coconut. Refrigerate until ready to serve.

Some women like to travel, while others like a book; but the woman who will get her man, is the girl who likes to cook.

When work seems rather dull to me and life is not so sweet, one thing at least can bring me joy, I simply love to eat.

Chocolate Dream Dessert

Mrs. Gerald Swyter

FIRST LAYER:

1 c. flour
1/2 c. margarine

1/2 c. chopped walnuts

SECOND LAYER:

8 oz. pkg. cream cheese
1 c. powdered sugar

1 c. Cool Whip

THIRD LAYER:

2 [3 1/2 oz.] pkg. instant
chocolate pudding

2 1/2 c. milk

TOPPING:

Cool Whip
shaved milk chocolate

chopped nuts

First Layer: Mix flour, margarine and nuts. Press into 9x13 inch pan. Bake at 350° for 15 minutes. Cool.

Second Layer: Mix cream cheese, powdered sugar and Cool Whip. Spread over crust. Cool.

Third Layer: Mix pudding mix and milk. Spread on cream cheese layer.

Topping: Top with Cool Whip, shaved milk chocolate and chopped nuts. Chill.

Note: You can use butterscotch instant pudding instead of the chocolate, or vanilla pudding to which you add bananas.

Skillet Custard

Dora Ann Pieper

2 eggs
1/8 tsp. salt
1 1/2 c. milk

1/4 c. sugar
1/2 tsp. vanilla

Beat the eggs. Add sugar, salt, vanilla and milk. Stir until sugar is dissolved. Pour into 4 custard cups. Arrange in skillet with a tight fitting cover, (I use my electric skillet). Pour hot water into pan to level of the custard mixture. Cover. Bring carefully to full boil. Turn off heat. Let custards stand, covered, 10 minutes. Refrigerate.

Fruit Pizza

Mary Atha

CRUST:

1 Pillsbury sugar cookie roll

TOPPING:

8 oz. pkg. cream cheese

1/3 c. powdered sugar

1 T. vanilla

canned or fresh fruit

Crust: Use Pillsbury sugar cookie roll. Spray pizza pan with Pam. Cut dough into 1/8-inch slices to fit pan. Bake at 375° until brown, about 12 minutes. Cool.

Topping: Blend cream cheese, powdered sugar and vanilla together. Spread over cooled crust. Drain canned or fresh fruit. Arrange on top in circles. Can use strawberries, mandarin oranges, green grape halves, blueberries, pineapple tidbits, peach slices, red grapes halves, kiwi fruit slices look pretty, cherry pie filling, or any flavor makes a nice outer ring. Easy to do and a pretty dessert.

Fruit Pizza

Dorothy Griffith

18 oz. sugar cookie dough

4 1/2 oz. Cool Whip

8 oz. pkg. cream cheese

1 can sliced peaches, drained

2-3 bananas

1 pt. fresh strawberries

1 can chunk pineapple, drained

1/2 c. sugar

2 T. cornstarch

salt

1/2 c. water

1/2 c. orange juice

2 T. lemon juice

Slice cookie dough 1/8-inch thick. Put on lightly greased pizza pan. Press together. Bake at 350° for 10-12 minutes. Cool. Mix cream cheese and Cool Whip and spread over crust. Place on the fruit, starting on the outside with strawberries first, then pineapple, bananas and peaches.

For glaze combine 1/2 cup sugar, cornstarch and a pinch of salt. Gradually add water and juices, heat over medium heat to boil. Boil 1 minute, stirring constantly. Cool. Pour over pizza.

Grape Juice Icebox Dessert

Helen K Facto

- | | |
|---------------------------------------|------------------------------|
| 1/2 c. instant tapioca | 1 c. chopped nutmeats |
| 1 pt. grape juice | 1 box vanilla wafers |
| 1 c. sugar | Dream Whip or whipped |
| 1/4 c. orange juice | cream for topping |
| sm. bottle maraschino cherries | |
| with juice | |

Combine tapioca and grape juice in small saucepan. Cook until done. Add remaining ingredients to tapioca mixture, except wafers and cream. Alternate wafers and grape juice mix in layers in a 9x13 pan. Refrigerate at least 12 hours, 24 is better. Serve topped with cream.

Ice Cream

[FOR 1-GALLON FREEZER]

Mrs. Cloyce I. Crooks

- | | |
|---------------------------------------|-----------------------------------|
| 4 eggs | 1 med. container Cool Whip |
| 1 1/2 c. white sugar | whole milk |
| 1 sm. pkg. instant pudding mix | 3 T. vanilla |
| 1 pt. half & half | |

Beat eggs 2 minutes, gradually add sugar and blend several minutes. Add pudding, flavor of your choice (French vanilla is best for vanilla flavor). Also add half and half and softened Cool Whip; blend. Pour into freezer container and fill to full line with whole milk. Add vanilla. Follow freezer directions for freezing. Freezes well.

Lorna Doone Dessert

Dorothy May

- | | |
|---------------------------------------|--------------------------------|
| 1 pkg. Lorna Doone cookies, | 1/2 c. melted butter |
| crushed | nuts [opt.] |
| 2 pkg. instant vanilla pudding | 2 c. milk |
| 1 sm. container Cool Whip | 1 qt. vanilla ice cream |

Mix crushed cookies, butter and nuts together; press into bottom of a 9x13 pan. Mix pudding with milk, add the ice cream and pour on crumb mixture. Top with Cool Whip. Will keep in refrigerator several days. Need not freeze.

German Chocolate Ice Cream

Pauline Hartwig

1 c. sugar	1 can Eagle Brand milk
1 qt. light cream	2 T. vanilla
dash of salt	1 stick cinnamon
3 c. milk	6 oz. sweet chocolate, grated
4 eggs, separated	

Scald 2 cups of milk, cinnamon and chocolate in top of double boiler. Beat egg whites, adding $\frac{1}{2}$ cup sugar gradually. Beat egg yolk, Eagle Brand milk and $\frac{1}{2}$ cup sugar. Pour egg yolk mixture into milk and chocolate, stirring well. Then add egg white mixture. Add the remaining 1 cup milk, light cream and vanilla.

Ice Cream Sandwich

Pam Shannon - Martha Halcomb

2 1/2 c. Rice Krispies	1/2 c. nuts, chopped fine
1/2 c. melted butter	1 c. brown sugar, packed
1 c. coconut	1 qt. vanilla ice cream

Combine all ingredients, except ice cream. Toss until well blended. Pat half of this mixture in an 8x8 inch pan. Spoon softened ice cream over this layer. Pat remaining mixture on top of ice cream. Freeze until firm. Store covered with foil. Serves 9.

Ice Cream Delight

Mrs. Harold Lisk

2 c. crushed Rice Chex	2/3 c. brown sugar
1 c. coconut	1/2 c. butter, melted
1/2 c. nuts	1/2 gal. ice cream

Mix together all the above ingredients, except the ice cream. Place $\frac{2}{3}$ of the mixture in a 9x13 inch pan. Place softened ice cream on top. Top with remaining mixture and freeze.

Ice Cream Dessert

Renee Schultz

1 c. coconut	2 c. powdered sugar
2/3 c. brown sugar	1 c. chocolate chips
1 c. soft margarine	1 1/2 c. evaporated milk
1/2 c. chopped nuts	1/2 tsp. vanilla
1/2 c. margarine	1/2 gal. vanilla ice cream

Mix together coconut, brown sugar, 1 cup softened margarine and nuts. Put into bottom of 9x13 inch pan. Save 1/2 cup for topping. Put 1/2 cup margarine, powdered sugar, chocolate chips and evaporated milk in saucepan, cook slowly, stirring constantly until thick. Add 1/2 teaspoon vanilla and cool. Put over crust. When set, cover with partially softened ice cream. Sprinkle rest of crumb mixture on top and freeze.

Kiwi Tropical Toss

Fay G. Callies

2-3 kiwi fruit	2 red apples, cut into chunks
2 bananas	20 oz. can pineapple chunks, drained
2 T. lemon juice	

TANTALIZING TOPPING:

1 c. whipping cream	1 container low-fat strawberry yogurt
---------------------	--

Peel and slice kiwi fruit into 1/4-inch rounds. Slice bananas into 1/2-inch pieces. Cut apples into chunks and add lemon juice to bananas and apples, mixing well to coat fruit. Add kiwi and pineapple chunks to bowl and mix. Serve in attractive glass bowl, or individual dishes topped with Tantalizing Topping.

Topping: Whip cream and mix well with yogurt.

Note: Yogurt may be tossed with fruit, if desired, and whipped cream omitted.

Serves 6-8.

A good laugh is sunshine in a house.

Lemon Joy

Lavon Burns

40 Club crackers or Waverly wafers	4 egg whites
1 stick oleo, melted	1 c. sugar
1 can prepared lemon pie filling	1 med. container Cool Whip

Crush crackers and add melted oleo. Pat into a 9x13 pan. Beat egg whites until stiff gradually adding the 1 cup of sugar. Spread egg whites on crackers and bake 15 minutes at 350°, or until the eggs are lightly browned. Remove from oven and cool. Spread lemon pie filling on cooled egg whites. Cover with a medium size container of Cool Whip. Place in the refrigerator overnight. Serves 15.

Light Lemon Delight

Ruth Schwarck

1 lg. can Carnation condensed milk	1/2 c. lemon juice [from fresh lemons]
3 oz. pkg. lemon gelatin	1 c. sugar
2 T. grated lemon peel	3 c. crushed vanilla wafer crumbs
1 tsp. cinnamon	

TOPPING:

whipped cream	nuts
cherries	

Set the gelatin as usual, thicken until syrupy and then whip until light and frothy. Chill the milk. In chilled bowl whip the milk. Fold in the lemon juice and continue to whip. Fold in the whipped gelatin, sugar and grated peel. In a 9x13 pan put two cups of crumbs with the cinnamon and pour in the gelatin mixture. Then top with the other cup of crumbs. Chill for several hours, will keep for days. Top with whipped cream and garnish with additional peel, cherries or nuts.

Marriage is an institution, held together by two books; cook and check.

Lemonade Dessert

Eileen R. Stinehart

60 Ritz crackers, crushed	2 env. Dream Whip
1 stick margarine	1 can condensed milk
1/4 c. sugar	6 oz. can frozen lemonade

Lightly butter a 9x12 inch pan. Mix crackers, margarine and sugar. Lightly pat into pan. Reserve a handful of crumbs for topping. Mix Dream Whip according to package directions. Continue beating hard while adding condensed milk and lemonade. Whip until very stiff. Pour over crust. Garnish with reserved crumb mixture. Refrigerate overnight, or freeze for a few days.

Lime Dessert

Esther Lynch

1 box lime jello	1/4 c. lime juice
1 1/3 c. hot water	2 c. chocolate cookie crumbs
5 oz. can evaporated milk	1/3 c. oleo
1 c. sugar	1 Hershey candy bar
2 T. lemon juice	

Mix Jello and hot water and let set until syrupy. Whip until foamy. Chill milk 20 minutes and whip. Blend Jello and whipped milk. Add sugar, lemon juice and lime juice. Mix cookie crumbs and butter and place in a 9x13 inch pan. Pour Jello mixture into pan and top with chocolate shavings from Hershey candy bar.

Peach Rum Sundae

Mrs. Allen Scheel

29 oz. can sliced peaches	1 tsp. instant coffee crystals
1/4 c. sugar	2 T. rum
1 T. cornstarch	vanilla ice cream

Drain peaches, reserving 1 cup syrup. Chop peaches and set aside. In saucepan combine sugar, cornstarch and coffee granules. Blend in reserved syrup. Cook and stir until thickened and bubbly. Stir in peaches and heat through. Remove from heat. Stir in rum. Serve warm sauce over vanilla ice cream. Store remaining sauce in refrigerator. Heat to serve. Makes 3 cups of sauce.

Mystery Dessert

Margaret Moeller

CRUST:

2 c. graham cracker crumbs 1/2 c. butter, melted
1/4 c. sugar

FILLING:

3 egg yolks, beaten 1 T. grated lemon rind
15 oz. can sweetened 1 c. thick applesauce
condensed milk 1/2 pt. heavy cream
1/3 c. lemon juice 3 egg whites, stiffly beaten

Crust: Combine ingredients, reserving 1/2 cup for topping. Press remainder in the bottom of a 13x9x2 inch dish. Chill.

Filling: Combine yolks, milk, applesauce, lemon juice and rind. Fold in beaten egg whites and spread evenly over crust. Sprinkle reserved crumbs over top; chill. Serve with whipped cream.

Peach Dessert

Frances Currell

1 c. flour 1/4 c. flour
5 T. powdered sugar 1/2 tsp. salt
1/2 c. margarine 2 c. sliced peaches
2 beaten eggs ice cream or whipped cream
1 1/4 c. sugar

Blend first 3 ingredients together. Press into a 9x9 inch pan. Bake at 350° for 15 minutes. Combine remaining ingredients and pour over baked crust. Return to oven for 35 minutes. Serve with ice cream and whipped cream. Serves 9.

Though we travel the world over to find the beautiful, we must carry it with us or we will not find it.

Yummy Peach Pudding

Ann Killinger

4 c. raw, sliced peaches	1/4 tsp. salt
3/4 c. sugar	1 c. sugar
3 T. butter	1 T. cornstarch
1/2 c. milk	1/4 tsp. salt
1 c. flour	3/4 c. boiling water
1 tsp. baking powder	

Put raw, unsweetened fruit in an 8x12 inch pan. Cream $\frac{3}{4}$ cup sugar and butter. Add milk alternately with the flour, baking powder and salt. Pour over fruit in pan. Combine 1 cup sugar, cornstarch and salt and pour over batter. Pour $\frac{3}{4}$ cup boiling water over all and bake 1 hour at 350°.

Heavenly Pineapple Dessert

Kathryn Swanson

1 sm. box yellow Jiffy cake mix	1 pkg. instant vanilla pudding
1 egg	1 c. milk
1/2 c. water	20 oz. can crushed pineapple, drained
8 oz. pkg. cream cheese	1 lg. container Cool Whip
1 c. milk	nuts and coconut [opt.]

Preheat oven to 350°. Combine cake mix, egg and water; beat 4 minutes. Pour into a greased 9x13 inch cake pan. Bake 15 minutes at 350°, cool. Blend the cream cheese and 1 cup milk; then beat instant pudding and 1 cup milk and combine the two mixtures. Pour over cooled cake. Top with drained, crushed pineapple. Frost with Cool Whip and sprinkle with nuts and coconut. Refrigerate. Can be made the day before and covered with foil.

Variation: Fruit can be used, such as bananas with banana pudding, peaches, fresh strawberries, etc.

The grass is greener on the other side of the fence, but it is just as hard to mow.

Baked Pineapple

Galena Townsend

**1 can crushed or chunk
pineapple**
3/4 c. sugar
1 c. grated cheese

2 T. flour
dry bread crumbs
milk to moisten
2 T. butter

Drain pineapple, reserving juice. Put pineapple and cheese in an 8-inch greased pan. Mix sugar, flour and juice, heat until slightly thickened. Pour into crust.

Mix bread crumbs, milk and butter together and put over all. Bake at 350° for 20-25 minutes.

Frozen Pineapple Cream

Dorothy Bauer

1/2 c. crushed corn flakes
3 T. sugar
**3 T. butter or margarine,
melted**
15 lg. marshmallows
2 tsp. pineapple juice

3 oz. cream cheese, softened
**8 oz. can crushed pineapple,
undrained**
**1 1/2 c. thawed frozen whipped
topping**

Toast corn flake crumbs in 300° oven 8-10 minutes. Butter pie plate or 8x8x2 inch square pan. Combine sugar and butter. Stir in crumbs. Reserve 3 tablespoons for topping. Press remaining mixture into pan. Chill about 30 minutes. Stir marshmallows and 2 teaspoons juice over low heat until melted and smooth. Remove from heat. Stir in cheese until smooth. Stir in pineapple (can use other fruits). Fold in whipped topping. Pour mixture over crumb base. Sprinkle with reserved crumbs. Freeze 5 hours or overnight. Let stand at room temperature 10-15 minutes before serving. Makes 6 large or 9 small servings.

Troubles are often the tools by which God fashions us for better things.

Pumpkin Roll

Joyce Lehman

3 eggs	1 tsp. ginger
1 c. sugar	1/2 tsp. nutmeg
2/3 c. pumpkin	1/2 tsp. salt
1 tsp. lemon juice	1 tsp. baking powder
3/4 c. flour	1/2 c. walnuts
2 tsp. cinnamon	

FILLING:

1/4 c. oleo	1 c. powdered sugar
3 oz. pkg. cream cheese	1 1/2 c. Cool Whip
1/2 tsp. vanilla	

Beat the 3 eggs on high speed 4-5 minutes. Gradually add sugar and beat 1 minute. Stir in pumpkin and lemon juice. Fold flour mixture into batter. Pour into greased and floured 15½x10½ inch jelly roll pan. Sprinkle with nuts. Bake 15 minutes at 375°. Cool 10-15 minutes. Turn out onto towel covered with powdered sugar. Roll cake up in towel, cooling completely. Unroll cake and spread filling over the cake. Roll up. Chill, or freeze as it does freeze well.

Punch Bowl Cake

Margaret Sidlinger

1 box yellow Duncan Hines cake mix [without pudding], use milk instead of water	1 can cherry pie filling
1 c. chopped pecans	1 c. crushed pineapple and juice
1 lg. container whipped topping	1 lg. pkg. vanilla pudding mix mixed as directed on pkg.

Bake cake in sheet cake pan, cool. Crumble half of cake in punch bowl. Mix pie filling, pineapple and juice and nuts. Put half of this over the crumbled cake. Put on half of the pudding mix, then a layer of crumbled cake and the mix. Cover with whipped topping. Cover with plastic wrap. Store in refrigerator. Feeds a lot.

Every great work ever accomplished by man, was called impossible at first.

Pumpkin Chiffon Dessert

Bonnie Storey

CRUST:

1 2/3 c. graham cracker
crumbs

1/2 c. sugar
1/4 c. melted butter

FILLING:

No. 303 [2 c.] pumpkin
1/2 tsp. salt

1 tsp. cinnamon
1 lg. container Cool Whip

TOPPING:

Cool Whip

toasted coconut

Crust: Blend together graham cracker crumbs, sugar and melted butter. Press into buttered 9x13 inch pan. Bake at 375° for 8 minutes. Cool.

Filling: Place pumpkin, cinnamon and salt in a large saucepan and stir over low heat until well blended. Cool. Fold in Cool Whip. Gently spoon over crust. Refrigerate at least 2 hours. Add a dab of Cool Whip and toasted coconut on top.

Raisin Cheese Pastries

Fern Swanson

1 med. sized orange
1 c. raisins
6 oz. cream cheese, softened
1/4 c. powdered sugar

1/2 tsp. vanilla
8 oz. pkg. refrigerator crescent
dinner rolls
1 egg, slightly beaten

Grate 1 teaspoon orange peel. Squeeze 2 tablespoons juice from orange. In bowl stir peel, juice and raisins. Set aside. In small bowl with mixer, beat cream cheese, powdered sugar and vanilla until smooth. Stir in raisin mixture. Preheat oven to 375°. Separate crescent roll dough into 4 rectangles. Press perforations together on rectangles. Spoon ¼ of cream cheese mixture onto center of rectangle. Pull 2 diagonal corners of rectangle over filling to center. Twist together to seal. Bake 15 minutes. Serve warm.

Raspberry Dessert

Vera Bergman

2 [10 oz.] pkg. frozen rasp- berries, drained, reserve juice	50 lg. marshmallows
1 c. water	1 c. milk
1/2 c. sugar	2 c. whipping cream, whipped
4 T. cornstarch	1 1/4 c. graham cracker crumbs
1/4 c. cold water	1/4 c. chopped nuts
2 tsp. lemon juice	1/4 c. butter, melted

Cook water, sugar, cornstarch, cold water, lemon juice and raspberry juice until thickened. Add raspberries and cool. Melt marshmallows and milk, cool thoroughly. Fold in whipped cream when cool. Prepare crust by mixing graham cracker crumbs, nuts and melted butter together. Press into a 9x13 inch pan. Chill. Add marshmallow mixture. Chill. Top with cooled raspberry mixture. Refrigerate overnight.

Raspberry Delight

Jennie Allen

20 Nabisco macaroon cookies	1 pkg. raspberry Jello
3 T. butter	1 c. boiling water
1/2 [10 oz.] pkg. marshmallows	1 pkg. frozen raspberries
1 c. whipped cream	

Crush cookies and mix with melted butter. Put 1/2 this mixture in a 9x9 pan. Mix the 1/2 package marshmallows, melted, in 1/2 cup milk. Cool completely and add 1 cup whipped cream. Put 1/2 of this mixture in pan of crumbs. Mix raspberry Jello and frozen raspberries with 1 cup boiling water. Let thicken a little. Put on marshmallow layer. Top this with the last 1/2 of the marshmallow mix and then the last half of the crumb mix. Refrigerate.

Making excuses doesn't change the truth.

Rhubarb Roll

Mrs. John E. Roudabush

1 1/4 c. Bisquick	3/4 c. sugar
1 1/2 T. sugar	1 c. water
1 1/2 T. margarine, melted	1 c. rhubarb, cut up
1/4 c. milk	

Boil sugar and water for 1 minute. Make a dough of first 4 ingredients and pat out to 1-inch thick, spread rhubarb on dough, roll up like a jelly roll and cut in 8 slices and place in a 6x10 inch glass baking dish. Pour syrup over the top, dot each roll with a small piece of butter, a heaping tablespoon of sugar and a dash of cinnamon. Bake in a 400° oven until golden brown, about 12 minutes.

Note: I always bake in a Pyrex dish so I can warm up leftovers in the microwave oven. Tastes freshly baked.

Rhubarb Pink Meringue Crisp

Irene Blair

1 c. flour, sifted	3/4 tsp. cinnamon
1/4 c. brown sugar	1/8 tsp. nutmeg
1 c. rolled oats	red food coloring
1/2 c. melted oleo	2 egg yolks
3 c. rhubarb, cut in 1" pieces	2 egg whites
1 c. sugar	1 T. sugar

Crust: Combine flour, brown sugar, oats and butter. Pack firmly in a 7x11 inch pan.

Filling: Combine rhubarb, sugar, spices and yolks. Spread over crust. Bake at 400° for 30 minutes.

Meringue: Add color to whites. Beat. Add 1 tablespoon sugar. Spread over filling. Bake at 325° for 15 minutes to brown.

In all ranks of life the human heart yearns for the beautiful; and the beautiful things that God makes are His gifts to all alike.

Rhubarb Coconut Flip

Phyllis Baker

5 c. cut up rhubarb	6 T. water
2 c. sugar	1 box Jiffy white cake mix
1/4 c. cornstarch	1/2 c. [1 stick] margarine
1/2 tsp. cinnamon	1 c. coconut

Grease a 9x13 inch ovenproof glass dish and line with cut up rhubarb. Combine sugar, cornstarch, cinnamon and water in a saucepan and bring to quick boil to form a syrup. Pour immediately over the rhubarb. Sprinkle dry cake mix over this. Dot with stick of margarine. Sprinkle coconut on top. Bake at 350°, uncovered, for 50-60 minutes, or until golden brown on top. May be eaten either warm or cold, plain or with ice cream.

Rhubarb Strawberry Sauce

Pearl Legler

4 c. rhubarb	1/4 c. tapioca
10 oz. pkg. frozen strawberries	1 c. sugar
1/2 c. water	

In a 2½-quart casserole combine thawed strawberries, water and tapioca. Let stand 5 minutes. Add rhubarb and microwave 6 minutes on HIGH, covered. Stir and microwave 4 minutes more, or until rhubarb is soft. Stir in sugar and microwave, covered, 2 more minutes on HIGH. Let cool slightly. May be served warm or cold.

Rhubarb Pizza

Betty Johnson

1 c. flour	4 c. cut-up rhubarb
1 tsp. baking powder	3 oz. pkg. strawberry Jello
1/4 tsp. salt	1/3 c. oleo, melted
3 T. oleo	1 c. sugar
1 egg, beaten	1/2 c. flour
6 T. milk	

Cut in the 3 tablespoons oleo with the first 3 ingredients; add egg and milk to same. When mixed, pour into greased 8x8 inch pan. Arrange on top the cut up rhubarb, then sprinkle with Jello. Top with last 3 items which have been mixed together. Bake 40-45 minutes at 375°.

Somersault Shortcake

Arlene Depew

- | | |
|-----------------------------|--------------------------------------|
| 1 c. sugar | 1/2 c. milk |
| 1/4 c. shortening | 3 c. fresh berries or rhubarb |
| 3/4 c. flour | 2 T. butter |
| 1 tsp. baking powder | 3/4 c. boiling water |
| 1/4 tsp. salt | |

Cream $\frac{1}{2}$ cup of the sugar and shortening together well. Add sifted dry ingredients and milk at once and stir together briefly. Spread in greased 8-inch square pan. Top with berries and sprinkle with remaining $\frac{1}{2}$ cup sugar. Dot with butter. Pour boiling water over all. Bake at once in a 375° oven for 30 minutes. This dessert reverses, the fruit on bottom and the crust on top. I especially like this made with rhubarb.

Royal Heavenly Hash

Arlene M. Mohnssen

- | | |
|----------------------------------|-----------------------------------|
| 1 pkg. red gelatin | 2 c. Tokay grapes, seeded, |
| 2 c. fruit cocktail, | halved, or white seedless; |
| well drained | fresh grapes |
| 1 c. maraschino cherries, | 2 c. crushed pineapple, |
| halved | drained |
| 2 c. chopped pecans | 1 1/2 pt. whipping cream |
| | 1/2 pkg. mini-marshmallows |
| | sugar |

Prepare Jello and let set well. Prepare other fruits while Jello sets. Whip Jello, being sure all is pulled away from bottom and sides. Whip cream and sweeten to taste. In very large bowl, combine nuts, fruits and Jello and mix well. Fold in mini-marshmallows and whipped cream until well blended. Can be made several hours ahead.

Worry is like a rocking chair, it will give you something to do, but it won't get you anywhere.

Strawberry Frozen Dessert

Esther Shipper

CRUST:

1 c. flour

1/4 c. brown sugar

1/2 c. melted butter

1/2 c. chopped nuts

FILLING:

2 egg whites

3/4 c. sugar

10 oz. pkg. [1 1/2 c.] frozen strawberries

2 T. lemon juice

Crust: Mix all ingredients as for pie crust until crumbly. Sprinkle $\frac{2}{3}$ of crumbs on bottom of pan. Reserve $\frac{1}{3}$ for top. Bake in moderate oven for 10 minutes.

Filling: Beat egg whites until stiff, gradually adding sugar. Fold in slightly thawed strawberries, lemon juice and 1 cup Cool Whip. Put into crust and freeze.

Fruit Velvet

Gertrude E. Mogg

5 egg whites at room temperature

1/4 tsp. salt

1/2 tsp. cream of tartar

1 1/2 c. sugar

1 tsp. vanilla

1/2 pt. whipping cream

1 T. sugar

strawberries or fresh peaches

Heat oven to 450°. Beat egg whites and salt until foamy. Add cream of tartar and beat until stiff and stands in peaks. Add the 1 1/2 cups sugar, gradually and beat until no longer sugary. Add vanilla. Butter pan with sides at least 2 inches deep and 8 inches across. Pour into pan, put in oven and immediately turn off heat. Don't open door. Leave in oven overnight. In the morning spread with whipped cream and store in refrigerator until ready to serve. Delicious with fresh strawberries or peaches on top. Also good with apricot or cherry pie mix.

Happiness is like potato salad -- when you share it with others, it becomes a picnic.

Strawberry Tapioca

Florence Nelson

1/2 c. sugar	2 1/2 c. sliced fresh
1/2 c. water	strawberries
2 T. quick cooking tapioca	

In a 2-quart saucepan stir together sugar, water, tapioca and berries. Let stand 5 minutes. Over high heat, stirring constantly, cook until sugar dissolves and mixture comes to full boil. Spoon into individual dessert bowls and chill. Makes 2 $\frac{1}{3}$ cups or 4 servings.

7-Up Strawberry Dessert

Marie Shea

1 c. flour	4 T. cornstarch
1/2 c. oleo	1 c. sugar
1/3 c. chopped nuts	1/2 c. water
8 oz. pkg. cream cheese,	3 oz. pkg. strawberry Jello
softened	1 qt. fresh strawberries,
7/8 c. powdered sugar	sliced
1 c. Cool Whip	

Mix flour, oleo and nuts. Put in 9x13 inch pan. Bake at 350° for 20 minutes, cool. Mix cream cheese, powdered sugar and Cool Whip. Put on cooled crust. Cool cornstarch, sugar and water until clear. Add Jello and cool. Add fresh strawberries, sliced. When partially set pour over cream cheese. Refrigerate. A dip of Cool Whip may be added to each square.

Twinkie Dessert

Doris L. Gerdes

9 Hostess Twinkies	16 oz. box frozen strawberries
lg. box vanilla instant pudding	8 oz. container Cool Whip

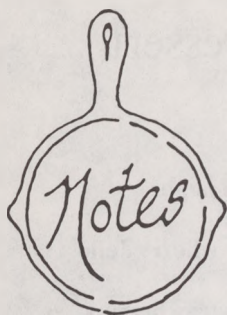
Use a 9x13 inch pan. Split Twinkies lengthwise and place cut side up in pan. Prepare pudding using directions on box, let set, then pour on Twinkies. Thaw, but do not drain strawberries. Spoon on pudding. Spread Cool Whip on top and refrigerate.

Strawberry Pretzel Dessert

Bertha Ver Steegh

2 1/2 c. pretzels, coarsely chopped	1 egg, beaten
3 T. brown sugar	1 c. powdered sugar
3/4 c. oleo, softened	4 oz. Cool Whip
8 oz. pkg. cream cheese	6 oz. pkg. strawberry Jello
1/4 tsp. lemon extract	2 c. hot water
	20 oz. frozen strawberries

Combine pretzels, brown sugar and oleo. Put into 9x13 inch pan. Bake at 325° for 10 minutes, cool. Beat cream cheese, lemon extract, egg and powdered sugar. Fold in Cool Whip and spread on crust. Dissolve Jello in hot water. Add strawberries. Stir until partially thawed. Put on cream cheese mixture. Chill. Serve 12-15.



Cookies, Bars, & Candy

Almond Bars	Oatmeal Coffee Bars	161
Applesauce Bars	Oatmeal Caramelites	
Easy Almond Bars	Honey Oatmeal Chews	
Apple Slices	Pecan Pie Bars	162
Apricot Jam Bars	Orange Slice Bars	
Apricot Bars	Pecan Pie Surprise Bars	163
Apricot Jam Bars	Pineapple Squares	
Brownies	Pumpkin Bars	164
Banana Bars and Frosting	Sour Cream Raisin Bars	
Apricot Butter Bars	Rhubarb Bars	165
Apple Fudge Brownies	Danish Rhubarb Bars	
Blonde Brownies	Rhubarb Dream Bars	166
Fudge Frosting	Leola Rhubarb Bars	
Cupcake Brownies	Rhubarb Crunch	167
Glorious Brownies	Soda Cracker Cookies	
Texas Brownies	Symphony Bars	168
Delicious Brazil Nut	Treasure Chest Bars	
Triple-Layer Bars	Zucchini or Carrot Bars	169
Zucchini Brownies	Sugar Cookies	
Buttermilk Cinnamon Bars	Old-Fashioned Soft Sugar	
Tri-Level Brownies	Cookies	
Butterscotch Cheesecake Bars	"Mom's" Sugar Cookies	170
Brickle Bars	Soft Sugar Cookies	
Caramel Bars	Whole Wheat 'N Honey	
Caramel Bars Elegante	Crackers	171
Cherry Bars	Roll-Up Cinnamon Cookies	
Cherry Chip Bars	Spicy Apple Cookies	172
Cherry Nut Bars	Grandma's Rolled Chocolate	
Cream Cheese Bars	Cookies	
Cherry-Walnut Bars	Apple-Scotch Cookies	173
Double Chocolate Bars	Cheesy Apple 'N Oat Cookies	
Quick Chocolate Bars	Cake Mix Cookies	
Chocolate Chip Cookies	Chocolate Drop Cookies	174
Chocolate Macaroon Toppers	Banana Drop Cookies	
Chocolate Chip Oatmeal Bars	Breakfast Cookies	
Chocolate Ribbon Bars	Sis's Coconut Oatmeal	
Coconut Pecan Bars	Cookies	175
Chocolate Mint Bars	Corn Flake Cookies	
Date Crumbles	Date Cookies	
Date Bars	Forgotten Cookies	176
Fruit Ripple Cookie Cake	Macaroons	
Frosted Fruit Squares	Orange Cookies	177
Fudge Nut Bars	Party Cookies	
Grandma's Chewy Bars	Double Peanut Cookies	178
Goo-ey Butter Bars	Pineapple Drop Cookies	
Hawaiian Fruit Bars	Pineapple-Raisin Cookies	
Hummingbird Bars	Butter Pecan Cookies	179
Lemon Bars	Pride of Iowa Cookies	
Angel Cake - Lemon Bars	Pumpkin Cookies	180
Lemon Cake Bars	Sugar Cookies	
Lemon-Cheese Bars	Danish Sugar Cookies	
Lemon-Coconut Squares	Sour Cream Cookies	181
Lemon Squares	Whoopie Pies	
Merry Cheesecakes	Coffee Cookies	182
Mississippi Mud		
Oatmeal Bars		

Continued on back

Candied Fruit Slices	
Angel Flake Cookies	
Danish Cookies	183
Chocolate-Filled Snowballs	
Coconut Washboard Cookies	
Brown Butter Refrigerator	
Cookies	184
Date-Filled Oatmeal Cookies	
Norwegian Kringla	185
Kringla	
Oatmeal Coconut Macaroons	
Danish Butter Spritz	186
Easy Peanut Butter Cookies	
Rice Krispies Cookies	187
Swedish Spritz	
Sugar Cookies	
Caramel Chews	188
Peanut Butter Rice Krispies	
Bars	
Cherry Mash Bars	
Sour Cream Sugar Cookies.	189
Butterscotch Bars	
Norma Nilan's Almond Bark	
Cookies	190
Chocolate Delite Bars	
Chocolate Mint Bars	191
Creme De Menthe Bars	
Creamed Candied Nuts	192
Coconut Fruit Porcupines	
No-Bake Cookies	
Ohle's Mountains	193
Winter Strawberries	
Buttermilk Candy	
Walnut Caramels	194
Old-Fashioned Hard Anise	
Candy	
Chocolate-Covered Cherries	195
Cherry Mash Candy	
Date Roll Candy	
Raspberry Divinity	196
Divinity Candy	
E-Z Fruit Roll-Ups	197
Chocolate Butter Fudge	
Fannie Mae Fudge	
Caramel Fudge Candy	198
Old-Fashioned Fudge	
Buttermilk Fudge	
Fudge	199
Fool-Proof Fudge	
Electric Skillet Fudge	
Peanut Butter Fudge	200
Peanut Butter Fudge	
White Fudge (2)	201
Marshmallow Porcupines	
Bavarian Mints	
Snickers Candy	202
Peanut Brittle	
Sponge Candy	
English Toffee	203

Cookies, Bars & Candy

Almond Bars

Em Hibma

CRUST:

1/2 c. margarine

1/2 c. lard

2 c. flour

1/2 tsp. salt

1/2 c. milk

FILLING:

2 c. sugar

4 egg yolks

6 T. flour

8 T. milk

4 tsp. almond flavoring

Crust: Divide in half. (Dough is soft). Roll out crust. Line the bottom of 9x13 inch pan with crust. Pour in filling and cover with top rolled out crust.

Sprinkle with sugar. Bake for 10 minutes at 425°, then for 20 minutes at 350°.

Applesauce Bars

Elizabeth Garst

2 c. flour

1 1/4 tsp. baking powder

1 tsp. soda

1 tsp. cinnamon

1/4 tsp. nutmeg

1/4 tsp. cloves

1/2 tsp. salt

1 c. nuts

1 c. raisins

1/2 c. shortening

1/2 c. white sugar

1/2 c. brown sugar

1 egg

2 c. applesauce

Sift together dry ingredients. Add nuts and raisins. Cream shortening and sugar. Add egg. Add dry ingredients, raisins, nuts, and 2 cups applesauce. Pour into bar pans and bake about 40 minutes at 350°. Cool and frost with white powdered sugar frosting.

Easy Almond Bars

Arvonne Van Hemert

2 sticks of oleo	1/4 tsp. salt
1 c. [8 oz. can] almond paste	1/4 tsp. almond flavoring
2 eggs, beaten	2 c. flour
2 c. sugar	1/4 tsp. vanilla

Melt oleo. Add almond paste and beat well. Add eggs and beat again. Stir in 2 cups of sugar, 1/4 teaspoon salt, 1/4 teaspoon of almond flavoring, 2 cups of flour, and 1/4 teaspoon vanilla. Spread into 9x13 pan and sprinkle with sugar. Bake at 300° until golden brown, 40 to 45 minutes. Cool and cut into bars.

Apple Slices

Marlys Kauten

2 1/2 c. flour	1 beaten egg white
1 T. sugar	1 beaten egg yolk
1 c. shortening	8-10 sliced apples
1 c. sugar	milk
	cinnamon

Mix flour, 1 tablespoon sugar, shortening as in pie crust. Add enough milk to egg yolk to make 2/3 cup. Add to crust mixture.

Roll half of dough to fit jelly roll pan. Pat dough in pan. Cover with crushed cereal such as corn flakes. Add apple slices. Sprinkle with 1 cup sugar and cinnamon.

Roll rest of dough, cover apples. Spread egg whites on top. Bake at 400°, approximately 45 minutes, until golden brown. Frost with powdered sugar glaze while hot.

Apricot Jam Bars

Mrs. David Engel

1 1/2 c. flour	1 1/2 c. oats
1 tsp. baking powder	3/4 c. butter or margarine
1 c. brown sugar	1 1/2 c. apricot jam

Mix flour, baking powder and oats. Cut in the butter until crumbly. Pat 2/3 of mixture into 9x13 pan. Spread with jam. Cover with remaining crumbs. Bake at 350° for about 35 minutes. Cool and cut into bars. Makes about 24.

Apricot Bars

Mrs. Wm. Roskens

1/2 c. margarine	1/4 tsp. salt
1 tsp. vanilla	1 c. quick oatmeal
1 T. milk	1 c. flour
3/4 c. brown sugar	3/4 c. apricot preserves

Combine first 5 ingredients. Add flour and oatmeal. Reserve 1 cup crumbs. Spread remaining crumbs in a 9" square pan. Press firmly. Spread apricot jam over crumbs. Place 1 cup crumbs over top. Bake at 375° for 20 minutes.

Apricot Jam Bars

Lois Hatterman

1 c. butter or margarine	1 c. sugar
1 egg yolk	2 c. all purpose flour
10 oz. jar apricot jam	

Cream butter and sugar. Add egg, mixing well. Stir in flour. Divide dough. Press one half into 13x9 inch baking dish. Spread with apricot jam, drop remaining dough by spoonfuls carefully over jam. Bake at 350° for 40 to 45 minutes. Cool and cut into squares.

Brownies

Elaine Banks

1 c. butter	1 c. flour
2 c. sugar	1 c. nuts
5 eggs	1 tsp. vanilla
4 T. cocoa	

Cream butter and sugar well. Add eggs and beat. Add flour, and cocoa; mix. Add vanilla and nuts. Bake in a 15½x10½ pan at 325° to 350° for 20 minutes.

Banana Bars and Frosting

Marilyn Heiken

1 1/2 c. sugar	3 ripe bananas, mashed
1/2 c. margarine	1 tsp. soda
2 eggs	1 tsp. salt
1 c. sour cream	2 c. flour
2 tsp. vanilla	

FROSTING:

3 oz. pkg. cream cheese	2 c. powdered sugar
3/4 stick butter	1 tsp. vanilla
1 T. cream	

Grease and flour 10x15 pan. Cream sugar and butter. Beat in eggs and sour cream. Add bananas and vanilla. Sift soda and salt with flour. Then add to banana mixture. Blend well. Bake at 375° for 25 minutes.

Frosting: Mix together until smooth. Spread on cooled bars.

Apricot Butter Bars

Thelma A. Wilson

1 c. all purpose flour	2 eggs
1/4 c. sugar	1 tsp. vanilla extract
1/2 c. butter	1 c. brown sugar, firmly packed
1/3 c. all purpose flour	1 c. dried apricots, snipped
1/2 tsp. baking powder	3/4 c. English walnuts, chopped
1/2 tsp. salt	

Mix 1 cup flour and the sugar in bowl. Cut in butter until particles are size of small peas. Turn into 9x9x2 inch baking pan and press firmly into even layer over bottom of pan. Bake at 350° for 25 minutes.

Meanwhile, blend remaining 1/3 cup flour, baking powder and salt. Set aside.

Beat eggs with extract. Add the brown sugar gradually, beating until thick. Stir in the flour mixture. Stir. Then add the apricots and nuts.

Remove pan from oven; turn the apricot mixture onto layer in pan; spread evenly. Return to oven. Bake 30 minutes. Cool before cutting.

Apple Fudge Brownies

[MICROWAVE]

Irene Ballou

1/2 c. butter or margarine	2 sq. unsweetened chocolate
1 c. brown sugar	1/2 c. applesauce
2 eggs	1 tsp. vanilla
1 c. flour	1/2 tsp. baking powder
1/4 tsp. soda	1/2 c. chopped nuts

In a large bowl, heat butter and chocolate on HIGH 1-2 minutes or until melted. Stir in sugar, applesauce, eggs and vanilla. Gradually add dry ingredients, adding nuts last. Pour batter into an 8- or 9-inch baking dish. Set power at MEDIUM and heat 9½ to 10 minutes. Let stand, covered with waxed paper, 5 minutes. Cool, uncovered.

Blonde Brownies

Linda Potter

2/3 c. margarine	2 c. flour
2 c. brown sugar	1/4 tsp. soda
2 eggs	1 tsp. baking powder
2 tsp. vanilla	1 c. chocolate chips
1 tsp. salt	1/3 c. chopped nuts

Melt margarine in saucepan. Mix with sugar, eggs and vanilla in a large bowl. Add sifted dry ingredients; mix until well blended. Add chocolate chips and nuts. Mix. Spread in a 9x13 inch ungreased pan. Bake for 30 minutes at 350°. Cool and cut into bars.

Fudge Frosting

Ann Johnson

1 1/2 c. sugar	6 T. milk
6 T. oleo	3/4 c. chocolate chips

Mix sugar, oleo and milk. Bring to boil, boil rapidly exactly ½ minute. Add chocolate chips immediately. Stir to melt. Let cool, beating frequently, until of the right consistency and spread on brownies or cake.

Cupcake Brownies

Lavona Bailey

4 sq. semi-sweet baking chocolate	1 c. margarine
1 3/4 c. sugar	1 1/2 c. chopped pecans
4 lg. eggs	1 c. flour
	1 tsp. vanilla

Melt the chocolate and margarine over low heat. Remove from stove and add pecans. Stir to coat well. In a bowl, mix the sugar, flour, unbeaten eggs, and vanilla. Combine, but do not beat with mixer. Blend into chocolate mixture, but do not beat. Bake in cupcake pans with paper liners at 325° for about 20 minutes. The cupcakes will have a cracked appearance on top. No frosting is needed. Makes 24.

Glorious Brownies

Ann Johnson - Barbara Wurth

1 stick oleo	1 tsp. baking soda
1/2 c. salad oil	1/2 tsp. salt
4 T. cocoa	2 eggs
1 c. water	1/2 c. buttermilk
2 c. sugar	1 tsp. vanilla
2 c. flour	

Preheat oven to 350°. Heat to boiling the stick of oleo, salad oil, cocoa and water. Remove from heat, let cool while measuring dry ingredients. Mix together the flour, sugar, soda and salt. Add chocolate mixture. Then add the eggs, buttermilk and vanilla. Pour into greased 13x18 baking pan. Bake 20 minutes at 350°. Frost with fudge frosting.

Butter and honey, the principal ingredients of Biblical sweets, were a symbol of plenty in the land. In every walk of life, a sweet dish to end the meal was the usual thing.

Texas Brownies

[QUICK AND EASY]

Mary Kay Lux

- | | |
|------------------------------------|------------------------------|
| 1 sm. box Jello pudding mix | 1/2 c. chopped pecans |
| 2 c. milk | 1/2 c. coconut |
| 1 white cake mix | powder sugar frosting |
| 1 c. milk chocolate chips | |

Preheat oven to 350°. Cook pudding mix to directions on box. Remove from heat and add white cake mix. Put into a brownie pan. Add top with chips, nuts, and coconut. Bake for 20 to 22 minutes at 350°. Drizzle with a small amount of powdered sugar frosting.

Delicious Brazil Nut Triple-Layer Bars

Lois Leshner

- | | |
|--|--|
| 1/4 c. soft butter or margarine | 1/4 tsp. salt |
| 1 c. sifted flour | 2 eggs, well beaten |
| 3/4 c. brown sugar, packed | 1 c. finely chopped Brazil nuts |
| 1/2 c. flaked coconut [opt.] | 1 tsp. vanilla |
| 1/4 tsp. salt | 2 T. flour |
| coarsely chopped Brazil nuts | |

ORANGE FROSTING:

- | | |
|---|--------------------------|
| 1 3/4 c. sifted confectioner's sugar | 2 T. orange rind |
| | 2 T. orange juice |

Preheat heat oven to 350°. With a wooden spoon, thoroughly blend butter with 1/4 teaspoon salt and 1 cup flour. With spatula, press this mixture evenly into a greased 9x9 inch pan. Bake for 15 minutes.

Meanwhile, into eggs blend brown sugar, finely chopped nuts, coconut, vanilla, 1/4 teaspoon salt, and 2 tablespoons flour. Spread this mixture evenly over baked layer; bake 15 minutes. Cool and then frost with orange frosting. Sprinkle with coarsely chopped nuts. Cut into bars. Makes about 27 bars.

Frosting: In small bowl, thoroughly blend 1 3/4 cups sifted confectioner's sugar with 2 tablespoons orange rind, grated, and 2 tablespoons orange juice.

Zucchini Brownies

Marie Groomes

2 c. grated zucchini	1 1/4 c. sugar
2 c. flour	1 1/2 tsp. soda
2 tsp. vanilla	1/2 c. oil
3 T. cocoa	1/2 c. nuts
1/2 tsp. salt	

FROSTING:

3/4 c. sugar	3 T. evaporated milk
3 T. margarine	1/4 c. chocolate chips
	1 tsp. vanilla

Mix and spread in oiled 9x13 inch pan. Sprinkle nuts on top. Bake 25 minutes at 350°.

Frosting: Boil sugar, margarine and evaporated milk for 30 seconds. Stir in chocolate chips and vanilla. Drip over top of brownies.

Buttermilk Cinnamon Bars

Helen Johns

1 1/4 c. sugar	1 egg, beaten
2 c. flour	1 tsp. cinnamon
1/4 c. brown sugar	1/4 tsp. salt
1/2 c. butter	1 tsp. soda
1/3 c. chopped nuts	1 tsp. vanilla
1/2 c. coconut	1 c. buttermilk

FROSTING:

1 c. powdered sugar	1 to 2 T. cream
1/2 tsp. vanilla	

Mix sugar, flour, brown sugar, and butter like pie crust. Take out 2 cups. To these add chopped nuts and coconut. Press into jelly roll pan. To remaining crumbs, add beaten egg, cinnamon, salt, vanilla and buttermilk. Mix and pour over crust and bake at 350° for 35 to 40 minutes.

Frosting: Blend ingredients and spread over bars.

Tri-Level Brownies

Doris L. Fry

1/2 c. flour	4 T. butter or oleo, melted
1/4 tsp. soda	3/4 c. granulated sugar
1/4 tsp. salt	1 egg
1 c. oatmeal	2/3 c. flour
1/2 c. brown sugar	1/4 tsp. baking powder
6 T. melted butter	1/4 tsp. salt
1/2 c. chopped nuts	1/4 c. milk
1 sq. chocolate, melted	1/2 tsp. vanilla
FROSTING:	1 1/2 c. powdered sugar
1 sq. melted chocolate	1 tsp. vanilla
2 T. butter	2 T. hot water

Mix first 5 ingredients. Stir in 6 tablespoons butter, melted. Pat into an 11x7x1½ inch pan. Bake at 350° for 10 minutes.

Second layer: Combine melted chocolate and 4 tablespoons melted butter, granulated sugar, and egg. Beat well. Sift and stir in ⅔ cup flour, baking powder and salt. Add alternately with milk and vanilla. Fold in ½ cup of chopped nuts. Spread over first layer and bake at 350° for 25 minutes. Cool slightly and spread with frosting. Cut into squares.

Butterscotch Cheesecake Bars

Anita Hamm

12 oz. pkg. butterscotch chips	8 oz. pkg. cream cheese
1/3 c. butter	1 egg
2 c. graham cracker crumbs	1 tsp. vanilla
1 c. chopped nuts	1 can sweetened condensed milk

Melt chips and butter together. Stir in crumbs and nuts. Press ½ of mixture into greased 9x13 pan. In large mixer bowl, beat cheese until fluffy. Add egg and vanilla. Beat in milk. Pour over crust in pan. Top with remaining crumbs. Bake 25 to 30 minutes at 350°. Cool before cutting. Store in refrigerator.

Brickle Bars

Jan Godby

- | | |
|------------------------------|----------------------------------|
| 1 egg | 1 T. vanilla |
| 1 box yellow cake mix | 1 c. chopped pecans |
| 1/2 c. butter | 1 c. almond brickle chips |
| 1 c. Eagle Brand milk | |

Combine egg, cake mix, and butter; mix until crumbly. Press into 9x13 inch cake pan. Combine the remaining ingredients, mixing well. Pour over the cake mixture. Bake at 350° for 30 to 35 minutes. Cut into bars, bite-size or larger.

Caramel Bars

Kay Vaughn

- | | |
|---|-------------------------------|
| 14 oz. pkg. Kraft caramels | 2/3 c. evaporated milk |
| 1 pkg. German chocolate cake mix [regular not pudding mix] | 1 c. chopped nuts |
| 1/2 c. melted butter | 1 c. chocolate chips |

Melt the caramels with $\frac{1}{3}$ cup evaporated milk in top of double boiler. In a large mixing bowl, combine the cake mix, $\frac{1}{3}$ cup evaporated milk and the melted shortening. Add chopped nuts. Mixture is crumbly. Pat half of mixture into 9x13 pan. Bake for 10 minutes. Sprinkle the chocolate chips over baked layer and drizzle the melted caramels over evenly. Top with remaining cake crumbs. Bake at 350° for 18 to 20 minutes. Cut into bars while slightly warm.

*Everytime a jar is opened
For my families' repast,
I shall serve, quite as an extra,
Memories of the summer past.*

Caramel Bars Elegante

Arlene M. Mohnssen

43 caramels [Kraft]	1 c. pecans, chopped
1 1/3 c. flour	2 T. milk
1 c. brown sugar	1 1/3 c. oatmeal
1/3 tsp. salt	3/4 tsp. soda
1 c. chocolate chips [Nestle's]	1 c. butter

Melt caramels with 2 tablespoons milk in double boiler. Mix together flour, oatmeal, brown sugar, soda, salt and melted butter. Press $\frac{2}{3}$ of crumb mixture in 9x13 inch pan. Bake 10 minutes at 350°. Spread caramels on top of crust and sprinkle chocolate chips and 1 cup chopped pecans. Spread remaining crumbs on top and pat slightly. Bake at 350° for 20 minutes.

Cherry Bars

Sherri Dickerson

CRUST:

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

FILLING:

2 eggs	1/2 tsp. baking powder
1 c. sugar	1 tsp. vanilla
1/2 c. flour	4 oz. maraschino cherries and
1/8 tsp. salt	the juice

FROSTING:

1/4 c. oleo	1 tsp. vanilla
2 c. powdered sugar	milk or cream

Crust: Mix and pat into 9x13 pan which is lightly greased. Bake 15 minutes at 350°. Cool. Mix the filling and spread on crust. (The dough is quite thin). Bake for 30 minutes at 350°.

Frosting: Beat well $\frac{1}{4}$ cup oleo and then add 2 cups powdered sugar, 1 teaspoon vanilla and enough milk or cream to make a fluffy frosting. Frost the cooled bars.

Note: 4 oz. equals 19 cherries. Juice amount equals $\frac{1}{4}$ cup.

Cherry Chip Bars

Betty Drey

1/2 c. butter	1/2 c. butter
1/2 c. brown sugar	12 lg. marshmallows
1 c. flour	6 oz. pkg. cherry chips
1 1/2 c. sugar	1 tsp. vanilla
2/3 c. evaporated milk	6 oz. pkg. chocolate chips
dash of salt	3/4 c. chunky peanut butter

Mix together butter, brown sugar, and flour. Pat into a 9x13 inch pan. Bake 10 minutes at 350°. Cool. Boil the sugar, evaporated milk, salt, butter, and marshmallows for 5 minutes. Then add the cherry chips and vanilla. Pour over cooled crust. Cool again. Melt the chocolate chips and peanut butter together and spread over the cherry mixture. (Salted peanuts may also be added to the peanut butter.)

Cherry Nut Bars

Norma Anders

3/4 c. melted butter	2 c. white sugar
1/3 c. brown sugar [packed]	1/2 c. chopped maraschino cherries
1 1/2 c. flour	1/2 c. chopped nuts
2 pkg. Knox gelatin	1 tsp. vanilla
1/2 c. cold water	red food coloring
1/2 c. cold water	

Crust: Combine the butter, brown sugar, and flour. Pat into 9x13 pan. Prick crust with fork and bake at 325° for about 20 minutes. Remove from oven and cool.

Filling: Sprinkle 2 packages Knox gelatin on 1/2 cup cold water. Let stand. Boil 2 cups sugar and 1/2 cup cold water for 2 minutes. Add gelatin and dissolve. Put in mixer and beat until thick and looks like frosting. Add 1/2 cup chopped nuts, and 1/2 cup maraschino cherries. Add vanilla and food coloring until delicate pink. Spread over crust. Sprinkle with coconut (optional). When set cut into bars.

Cream Cheese Bars

Ann Fenner

**1 white cake mix [pudding
in the mix]** **1/3 c. vegetable oil**
1 egg

FILLING:

8 oz. cream cheese **1 T. lemon juice**
1/3 c. sugar

Mix cake mix, oil and egg until crumbly. Press into 8x8 inch pan reserving $\frac{1}{2}$ cup for topping. Bake at 350° for 10 minutes.

Filling: Blend ingredients until smooth. Spread over warm bars, sprinkle with reserved crumbs. Bake for 10-15 more minutes until lightly browned. Better if stored in refrigerator.

Cherry-Walnut Bars

Linda L. Currie

2 1/4 c. sifted flour **3/4 tsp. vanilla**
1/2 c. sugar **4 oz. jar maraschino cherries,**
1 c. softened butter or oleo **chopped and drained, save juice**
3 eggs **1/2 c. chopped walnuts**
1 1/2 c. brown sugar **2 T. softened butter**
3/4 tsp. baking powder **2 c. powdered sugar**
3/4 tsp. salt **1/2 c. flaked coconut [opt.]**

Mix flour, sugar and 1 cup butter until crumbly. Press into a 9x13 pan. Bake for 20 minutes at 350°. Blend eggs, brown sugar, baking powder, salt, vanilla, cherries and walnuts. Place on top of baked crust. Return to oven and bake for 25 minutes. Remove from oven and cool. Combine 2 tablespoons softened butter, 2 cups powdered sugar and enough cherry juice to spread. Sprinkle with coconut if you wish.

To prevent the bottom pie crust from becoming soggy, grease pie pans with butter; the crust will be soft and flaky.

Double Chocolate Bars

Flossie Inman

3/4 c. sugar	2 eggs
1/2 c. margarine or lard	1/4 tsp. salt
3/4 c. flour	2 c. miniature marshmallows
1/2 tsp. baking powder	6 oz. pkg. chocolate or butterscotch chips
1 tsp. vanilla	1 c. peanut butter
2 heaping T. cocoa	2 c. Rice Krispies

Mix sugar, margarine or lard, flour, baking powder, vanilla, cocoa, eggs and salt together and spread in greased 9x13 pan. Bake 15 to 20 minutes at 350°. Take from oven and spread marshmallows on top. Return to oven and bake 2 minutes more. Cool.

Topping: In small pan, put chocolate or butterscotch chips with peanut butter; melt slowly. Add Rice Krispies. Mix and spread on top of cake mixture.

Quick Chocolate Bars

Jane Witcombe

BARS:

1 chocolate cake mix	1 tsp. almond extract
2 eggs	1 pkg. instant chocolate pudding
2 c. milk	

FROSTING:

1/4 c. milk	1 tsp. vanilla
1 c. sugar	1/2 c. chocolate chips
1/4 c. oleo	

Bars: Combine all ingredients and beat three minutes. Spread in a greased 10x15 jelly roll pan. Bake 25 to 30 minutes at 350°.

Frosting: Boil milk, sugar, and oleo for 2 minutes. Remove from heat and stir in the chocolate chips and vanilla. Spread on bars when cooled a bit.

Chocolate Chip Cookies

Marge Dykstra

1 c. white sugar	1 c. chopped nuts
1 c. brown sugar	1 pkg. chocolate chips
1 c. oleo	4 c. flour
1 c. cooking oil	OR IN PLACE OF 4 C. FLOUR:
1 egg, beaten	1 c. Rice Krispies
1 T. milk	1 c. oatmeal
1 tsp. cream of tartar	1 c. coconut
1 tsp. baking soda	3 c. flour
1 tsp. salt	cut chocolate chips to 1 c.
1 tsp. vanilla	cut nuts to 1/2 c.

Mix ingredients in order given. Shape into walnut-size balls. Bake at 350° for 15 minutes.

Chocolate Macaroon Toppers

Edna Hauser

1 egg, separated	1/2 c. firmly packed brown sugar
1 T. water	1/4 tsp. salt
1/2 c. sugar	1 1/2 c. sifted flour
1 tsp. vanilla	6 oz. pkg. chocolate bits
2 c. flaked coconut	1 c. candied cherries, cut in half
1/2 c. butter	or chopped nutmeats

Beat egg white with water until soft mounds form. Slowly beat in sugar, 1/2 teaspoon vanilla; stir in coconut. Form 10" roll on waxed paper. Wrap and chill. Cream butter. Add brown sugar, creaming well. Blend in egg yolk, rest of vanilla and salt. Beat. Add flour; mix. Form into 10" roll. Wrap and chill. Cut cookie dough in 1/4" slices. Place on ungreased baking sheets. Cut coconut roll with sharp knife into 1/4" slices. Place on top of first slices. Smooth edges with spatula. Bake in moderate oven, 375°, for 12 to 15 minutes until brown. Remove from oven. Top with chocolate bits. Let stand 5 minutes. Spread chocolate. Top cookie with cherry piece or chopped nuts. Makes about 3 1/2 dozen. I love to serve these on a special tray for a special occasion.

Chocolate Chip Oatmeal Bars

Sharon Cousins

2 sticks oleo, melted	1 1/2 c. flour
1 c. brown sugar	1 tsp. soda
1 c. white sugar	3 c. oatmeal
2 eggs	1/2 tsp. salt
1 tsp. vanilla	12 oz. pkg. chocolate chips

Combine oleo and sugars. Add eggs and vanilla. Add oatmeal. Combine other dry ingredients and add to mixture. Add chocolate chips. Bake at 350° for 20 minutes.

Chocolate Ribbon Bars

Cindy Tribolet

1 pkg. white cake mix	1/2 c. chopped nuts
6 T. margarine	2 eggs
1/2 tsp. vanilla	6 oz. pkg. chocolate chips

Heat oven to 350°. Grease 13x9 inch pan. In large bowl, combine cake mix, margarine, vanilla, nuts, and eggs at low speed until well mixed. Press into prepared pan. Sprinkle with chocolate chips. Press lightly. Bake at 350° for 20 to 30 minutes until golden brown. Cool. Frost with frosting if desired.

Coconut Pecan Bars

Maxine Wood

1 c. margarine	2 c. flour
2 c. brown sugar	1 tsp. baking powder
2 eggs	1 tsp. salt
2 tsp. vanilla	1 c. coconut
	1 c. pecans, chopped

Cream margarine and sugar. Beat in eggs and vanilla. Add dry ingredients and then stir in coconut and pecans. Spread into greased jelly roll pan and bake at 350° for 25 minutes. When cool, sprinkle with powdered sugar.

Chocolate Mint Bars

Susan Porth

1 c. oleo	1 1/4 c. flour
2 sq. baking chocolate	1 1/3 c. sugar
4 eggs	1 tsp. peppermint flavoring

MINT FROSTING:

1/2 c. oleo	2-4 T. milk
3 c. powdered sugar	scant tsp. peppermint flavoring

GLAZE:

2 sq. baking chocolate	2 tsp. oleo
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Melt chocolate and oleo and cool. Beat eggs and sugar until frothy. Add chocolate mixture. Add flour and mix. Add flavoring. Grease and flour 9x13 pan. Bake at 350° for 30 to 35 minutes. When cool frost with mint frosting.

Frosting: Cream oleo and powdered sugar together. Add milk and peppermint flavoring.

Glaze: Melt and spread over mint frosting when cool. Refrigerate until hard. Cut and serve.

Date Crumbles

Betty Stein

2/3 c. pitted dates	1 c. sugar
3/4 c. milk	1 c. flour
1/2 c. sugar	1 tsp. salt
1 T. butter	1 tsp. soda
3/4 c. butter	2 1/4 c. oatmeal

Cook first four ingredients together until thick. Cream butter and sugar. Sift together flour, salt and soda. Stir into creamed mixture. Add oatmeal. Spread 1/2 mixture on greased 9x13 pan. Press in with hands and cover with date filling. Sprinkle remaining oatmeal mixture over filling and press down lightly. Bake 25 minutes at 350°. Cut into bars while hot.

Date Bars

Emma Schoening

CRUST:

1 c. flour
1/2 c. margarine

1/2 c. brown sugar

FILLING:

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

1 egg
2 c. Rice Krispies

FROSTING:

3 oz. cream cheese

2 c. powdered sugar

Crust: Mix and pat into a 9x13 pan. Bake at 350° for 15 to 20 minutes.

Filling: Put in saucepan and cook over low heat, stirring constantly. Add 1 beaten egg. Remove from heat and add 2 cups Rice Krispies.

Frosting: Mix well and spread over date layer.

Fruit Ripple Cookie Cake

Mrs. Charles R. Hess

2 c. all purpose flour

1 1/2 c. sugar

4 eggs

1/2 c. [1 stick] butter or
margarine, softened

1/4 c. cooking oil

1 1/2 tsp. vanilla

#20 or #21 oz. fruit pie filling,
any flavor

Preheat oven to 350°. In large bowl, mix all ingredients except pie filling. Spread half of batter in 9x13x2 inch pan, greased on bottom. Top with pie filling. Dollop remaining batter over fruit, covering as much of the filling as possible. Swirls in batter and uncovered fruit peeking through are to be expected. Bake at 350° for 35 to 40 minutes or until top is browned. For ultimate flavor, serve warm. Can use a 12x16 inch pan, one recipe of batter and two cans of filling, or 19x13x2 inch pan, two recipes of batter and three cans of filling. These could all be the same or each one different. No frosting, a light frosting or topped with ice cream. Any way it is delicious. Quick, one bowl.

Frosted Fruit Squares

Leona Erickson

2/3 c. milk	4 egg yolks, lightly beaten
1 tsp. sugar	4 c. sifted flour
1 pkg. active dry yeast	1 c. [2 sticks] margarine
1/4 c. very warm water	1 can instant fruit pie filling

Scald milk. Add 1 teaspoon sugar and cool to lukewarm. Dissolve yeast in very warm water; add to milk mixture. Stir in beaten egg yolks. Measure flour into large bowl. Cut margarine into flour using pastry blender or 2 knives, until mixture resembles coarse meal. Stir in yeast and milk mixture; blend thoroughly. Dough will be soft and moist. Divide dough in half. Roll one half out on floured board to fit bottom of a jelly roll pan and overlap edges, about 16x10 inches. Spread with one can of instant fruit pie filling. Roll remaining dough large enough to cover filling. Seal edges. Snip top of dough with scissors to let steam escape. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake at 375° for 35 to 40 minutes. Frost with confectioner's sugar icing. Serve warm or cold.

Note: Any flavor of fruit filling may be used.

Fudge Nut Bars

Lorna Propst

PART 1:

12 oz. pkg. milk chocolate chips	3 T. margarine
1 can Eagle Brand milk	2 tsp. vanilla

PART 2:

1 c. margarine	2 1/2 c. flour
2 c. brown sugar	1 tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	3 c. oatmeal
	1/2 c. nutmeats

Part 1: Melt together in double boiler the milk chocolate chips, Eagle Brand milk and margarine. Add vanilla and set aside to cool.

Part 2: Cream together margarine, brown sugar, eggs and vanilla. Add remaining ingredients. Take 2/3 of this mixture and press into a cookie sheet with sides. Spread the cooled chocolate mixture (Part 1) over it. Crumble the other third of mixture over top. Bake at 350° for 20 to 25 minutes. Cool and cut into bars.

Grandma's Chewy Bars

Karen Boersma

1/2 c. margarine	1 c. flour
1/4 c. molasses or syrup	1/2 tsp. salt
3/4 c. brown sugar	1/2 tsp. soda
1 egg, beaten	1/2 c. or more chocolate chips

Heat margarine and molasses. When margarine is melted, remove from heat and add brown sugar and beaten egg. Beat together. Add flour, salt, and soda, mixing all together. Mix in chocolate chips. Bake 20 minutes at 350° in 9x13 inch pan that has been greased and floured.

These are guaranteed to melt in your mouth.

Goo-ey Butter Bars

Alice Sienknecht - Betty Tschopp

1 reg. yellow cake mix	8 oz. softened cream cheese
1/2 c. margarine	2 egg
1 egg	3/4 c. nuts
3 c. powdered sugar	

Mix 1 regular yellow cake mix, 1/2 cup margarine and 1 egg, until crumbly. Press into a greased 9x13 pan. Mix 2 1/2 cups powdered sugar, 8 oz. cream cheese and 2 eggs, beaten, on top of crust. On top of this mixture put remaining 1/2 cup of powdered sugar and 3/4 cup of nuts, mixed together. Bake at 350° for 35 to 40 minutes. Best if made day ahead. Freezes well.

Hawaiian Fruit Bars

Mrs. George C. Dahms

3/4 c. flour	2 eggs
1 tsp. baking powder	3/4 c. sugar
1/4 tsp. salt	1/2 c. dates
1/2 c. crushed pineapple, drained	1/2 c. nuts
	1/2 c. coconut

Sift together flour, baking powder, and salt. Drain pineapple. Beat eggs, stir in. Fold in fruit. Spread on 9x9x2 inch pan. Bake at 350° for 30 to 35 minutes.

Hummingbird Bars

Evelyn Hansen

3 c. flour	1 1/2 c. oil
2 c. sugar	1 1/2 tsp. vanilla
1 tsp. salt	2 c. pecans, chopped
1 tsp. soda	8 oz. crushed pineapple, undrained
1 tsp. cinnamon	2 c. ripe bananas, chopped
3 eggs	

FROSTING:

4 oz. cream cheese, softened	1/2 lb. powdered sugar
1/4 c. butter	1/2 tsp. vanilla

Dump all ingredients together in a large mixing bowl. Mix well by hand. Do not beat. Pour into ungreased 11x18 pan. Bake at 350° for 30 to 40 minutes. Frost.

Frosting: Mix all ingredients. Beat well.

Lemon Bars

Mary Ann Ahrens

CRUST:

1 c. butter, softened	2 c. flour
1/2 c. powdered sugar	

FILLING:

4 eggs, beaten	4 T. flour
6 T. lemon juice	1 tsp. baking powder
2 c. sugar	

FROSTING:

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

Crust: Mix crust ingredients together and press into 15x10 inch cookie sheet pan. Bake 12 minutes at 350°.

Filling: Combine eggs, lemon juice, sugar, flour and baking powder. Blend. Pour on first layer and bake 25 minutes more.

Frosting: Beat together powdered sugar, vanilla, butter and milk. Frost bars, when cool, and cut.

Note: Very delicate. Good for receptions and teas.

Angel Cake - Lemon Bars

Opal Reams - Louise Adamson
Marie Barghahn - Mrs. Bruce Sampson

1 box angel food cake mix **1 c. coconut**
1 can lemon pie pilling

Mix all three above ingredients together. Place in 13x9 cake pan, greased. Bake 30 minutes at 350°. Sift powdered sugar over top while warm. Cool and cut into bars.

Note: Variation; may omit coconut. Frost with powdered sugar frosting flavored with lemon juice. (Jane L. Happel).

Lemon Cake Bars

Marie Barghahn

1 pkg. Duncan Hines lemon **3/4 c. oil**
velvet mix [without pudding **3/4 c. water [part lemon juice]**
mix] **4 eggs**
1 - 3 oz. box lemon Jello

Dump all together. Beat 10 minutes. Spread in a 15x11 inch jelly roll pan, or 2 small pans. Bake at 325° for 30 to 35 minutes. Test for doneness, watch, don't overbake. When done, punch holes in the cake right away. Put frosting over top.

Frosting: Mix 2 cups powdered sugar and lemon juice to a medium consistency and spread over the cake with a tablespoon.

Lemon-Cheese Bars

Lillian D. Matthiesen

1 pkg. lemon cake mix **8 oz. cream cheese**
1 egg **1 egg**
1/3 c. oil **1/3 c. sugar**

Combine cake mix, oil, and egg until crumbly. Do not use an electric mixer. Reserve 1 cup of mixture. Pat the rest lightly into an ungreased 13x9x2 inch pan. Bake at 350° for 15 minutes.

Mix sugar and other egg. Combine with cream cheese which has been softened for easy blending. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 to 20 minutes. Cool. Cut into bars.

Lemon-Coconut Squares

Rozanne King

1 1/2 c. flour	1 c. almonds, chopped
1/2 c. brown sugar	2 T. flour
1/2 c. butter	1/2 tsp. baking powder
2 eggs, beaten	1/4 tsp. salt
1 c. brown sugar	1/2 tsp. vanilla
1 1/2 c. coconut	

FROSTING:

1 c. powdered sugar	juice of one lemon
1 T. butter	

Mix together first three ingredients and pat in 9x13 inch buttered pan. Bake 20 minutes at 275°. Mix remaining ingredients and spread on baked crust. Bake 20 minutes at 350°. Frost while warm.

Lemon Squares

Sandy Davis - Virginia Christensen - Beckie Akers

PART 1:

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

PART 2:

4 eggs	1/4 c. flour
2 c. granulated sugar	5 T. lemon juice
1 tsp. baking powder	dash of salt

Part 1: Mix together and pat into a 9x13 pan. Bake 20 minutes at 350°.

Part 2: Mix together and pour over Part 1, return to oven. Bake 20 to 25 minutes. Remove from oven and sprinkle with powdered sugar. Cool on rack. Cut into squares.

Housework is something you do that nobody notices unless you don't do it.

Oatmeal Bars

Effie Fay Johnson

1 c. sugar	2 c. flour
1 c. brown sugar	1 tsp. soda
1 c. margarine	3 c. quick oatmeal
2 beaten eggs	

FILLING:

1 can Eagle Brand milk	6 oz. pkg. chocolate chips
	1 c. margarine

Cream the first three ingredients together. Add eggs, flour, soda and oatmeal. Put $\frac{2}{3}$ of the dough in an ungreased jelly roll pan. Pour filling over crust and top with remaining dough. Bake 20 to 25 minutes. Do not overbake.

Filling: Mix and cook over low heat, stir until chips melt. Pour over crust.

Oatmeal Coffee Bars

Myrtle Duesenberg - Kaddy Helmick

1 1/2 c. boiling water	1 c. brown sugar
1 c. quick cook oatmeal	1 1/2 c. flour
1 stick margarine	1 tsp. soda
1 beaten egg	1 tsp. cinnamon
1 c. white sugar	

TOPPING:

1 stick margarine	1 T. milk
1 c. brown sugar	1 beaten egg, added slowly

Pour $1\frac{1}{2}$ cups boiling water over 1 cup quick cook oatmeal and 1 stick margarine. Cool. Add 1 beaten egg, 1 cup white sugar and 1 cup brown sugar. Sift $1\frac{1}{2}$ cups flour, 1 teaspoon soda and 1 teaspoon cinnamon. Add to above mixture. Mix well. Spread in greased and floured cookie pan (with sides). Bake at 350° until done, about 20 minutes.

Topping: Boil 1 minute and add 1 cup coconut. Spread over the baked oatmeal bars.

Oatmeal Caramelites

Vivian Licklider

1 c. flour	3/4 c. butter, melted
1 c. quick oatmeal	6 oz. chocolate chips
3/4 c. brown sugar	1/2 c. nuts
1/2 tsp. soda	3/4 c. caramel
1/4 tsp. salt	ice cream topping

Combine flour, oatmeal, brown sugar, soda, salt and butter. Pat half of this mixture into bottom of 7x11 inch pan. Bake for 10 minutes at 350°. Sprinkle with chips and nuts. Drizzle caramel over this. Cover with remaining crumb mixture and bake for 15 to 20 minutes more at 350°.

Honey Oatmeal Chews

Lois Magee

1/2 c. butter	1/2 c. honey
1/2 c. sugar	1 tsp. vanilla
1 egg	1/2 tsp. soda
2/3 c. flour	1/2 tsp. baking powder
1 c. oatmeal	1/4 tsp. salt
1 c. flaked coconut	chopped nuts

Cream butter, honey, and sugar. Add egg and vanilla. Beat well. Sift together the flour, salt and baking powder. Stir in oatmeal, coconut and nuts. Spread in a 9x13 greased pan. (It will be thick.) Bake at 350° for 20 or 30 minutes. Cut in squares. Makes 30 bars. Powdered sugar may be sprinkle over top while warm.

Pecan Pie Bars

Rowena Hardin

1 1/2 c. flour	1/2 c. chopped pecans
2 T. brown sugar	2 T. melted butter
1/2 c. butter	1 tsp. vanilla
2 eggs	1/2 tsp. salt
1/2 c. corn syrup	1/2 c. packed brown sugar

Mix flour, 2 tablespoons brown sugar and 1/2 cup butter. Pat into an ungreased 11x7 1/2 inch pan. Bake at 350° for 12 minutes. Beat eggs slightly, add remaining ingredients. Pour over baked layer. Bake at 350° for 20 minutes more.

Orange Slice Bars

Carol Struve

15 candy orange slices, cut up small	1 c. brown sugar
1/2 c. chopped dates	2 eggs
1/2 c. sugar	1 tsp. vanilla
2 1/2 T. flour	1 3/4 c. flour
1 c. boiling water	1 tsp. soda
	1 c. chopped nutmeats

Boil orange slices, dates, 1/2 cup sugar, 2 1/2 tablespoons flour and water until thick. Cool. Mix remaining ingredients to form dough. Put 1/2 of the mixture into a 9x13 pan. Spread with cooked mixture. Top with remaining dough. Bake 30-35 minutes at 350°. Frost while warm with your favorite powdered sugar frosting.

Pecan Pie Surprise Bars

Arnola Siggelkow

1 pkg. Pillsbury yellow cake mix [save 2/3 c. dry cake mix for the filling]	1 c. chopped pecans
1/2 c. butter or margarine	3 eggs
1 egg	1/2 c. brown sugar, packed
	1 1/2 c. dark corn syrup
	1 tsp. vanilla

Grease bottom and sides of a 9x13 inch pan. Mix in large bowl the cake mix (except 2/3 cup), butter and 1 egg until crumbly. Press in pan. Bake at 350° for 15-20 minutes, until light golden brown.

Meanwhile, prepare filling of 2/3 cup dry cake mix, 3 eggs, brown sugar, corn syrup and vanilla. Beat for 1-2 minutes. Add nuts. Pour over baked crust, return to oven of 350° and bake for 30-35 minutes until firmly set. Cool, cut into 35 bars.

*"He drew a circle that shut me out,
But love and I had the wit to win:
We drew a larger circle that took him in."*

Pineapple Squares

Mildred Alexander

1 c. shortening	1/2 tsp. salt
1 c. sugar	1 tsp. soda
1 1/2 c. brown sugar	1 tsp. vanilla
2 eggs	3 1/2 c. flour
2 c. crushed pineapple	1 c. pecan nuts

Mix shortening, sugar, eggs, salt, soda, and vanilla. Add pineapple, flour and nuts. Spread on a well greased 12x16 cookie sheet. Bake 25 minutes at 350°.

Frosting: Make with powdered sugar, butter and pineapple juice.

Pumpkin Bars

Helen Ringsdorf

1 c. cooking oil	1/2 tsp. salt
2 c. sugar	1 tsp. soda
4 eggs	2 tsp. baking powder
16 oz. can pumpkin	2 c. flour
2 tsp. cinnamon	

FROSTING:

3 oz. cream cheese	1 tsp. vanilla
6 T. margarine	pinch of salt
1 tsp. milk	3 c. powdered sugar

Cream the oil, sugar and eggs. Add pumpkin, cinnamon, salt, soda and baking powder. Add flour and bake at 350° for 25 minutes in a jelly roll pan. Frost bars after cool. Keep in refrigerator.

Frosting: Have cream cheese at room temperature. Whip ingredients together and frost bars.

The only wise speed at which to live is.... Godspeed.

Sour Cream Raisin Bars

Wanda Buck - Diane F. Campbell - Virginia Christensen

CRUST:

1 3/4 c. oatmeal
1 c. butter or oleo

1 3/4 c. flour
1 c. brown sugar
1 tsp. soda

FILLING:

2 c. raisins
1/2 c. water
4 egg yolks
1 1/2 c. sugar

3 T. cornstarch
2 c. sour cream
pinch of salt

Mix together and pat 1/2 of the crust mixture into a greased 9x13 pan. (Reserve rest for top.) Boil raisins in the 1/2 cup water until water is almost gone. Beat egg yolks, sugar, cornstarch, sour cream and salt together. Cook, stirring constantly until thick (this scorches very easily). Fold in raisins. Pour on crust. Crumble reserved crust mixture on top. Bake 20 minutes at 350°.

Rhubarb Bars

Shirley Amesbury

CRUST:

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

1/4 c. margarine
1 egg, beaten
1 T. milk

TOPPING:

3 c. finely cut rhubarb
3 oz. pkg. red Jello
1/4 c. margarine

1/2 c. flour
1 c. sugar

Mix crust ingredients in order given and press dough into 9x13 pan. Spread rhubarb in layer over crust. Sprinkle dry Jello over rhubarb. Mix last 3 ingredients until crumbly and sprinkle over Jello. Bake 40 minutes at 350°. Cut into bars or for dessert.

Danish Rhubarb Bars

Rhoda Baldwin

2 1/2 c. all purpose flour	milk
1 tsp. salt	6 c. chopped rhubarb
1 c. shortening [1/2 oleo]	1/2 c. corn flakes or Wheaties
1 egg [separated]	1/2 c. granulated sugar
	3/4 tsp. cinnamon

ICING:

2/3 c. powdered sugar	few drops almond extract
[approximate]	milk [just enough to make a thin drizzle]

Mix flour, salt, and shortening as for pie crust. Put egg yolk in measuring cup and add enough milk to measure $\frac{2}{3}$ cup liquid. Add to first mixture until flour is dampened. Press $\frac{1}{2}$ of dough in bottom of 13x13 or 10x15 inch pan and up sides about an inch. Sprinkle crushed cereal on crust; arrange rhubarb evenly over cereal. Mix sugar and cinnamon; sprinkle over rhubarb. Roll out remaining dough for top crust; place over rhubarb; pierce dough several places. Pinch crusts to seal; spread stiffly beaten egg white over crust. Bake 50-60 minutes at 350 to 375°. Cool slightly; drizzle icing over top. When cool, cut into squares.

Rhubarb Dream Bars

Margie Lasek

2 c. flour	2 c. sugar
3/4 c. powdered sugar	1/2 c. flour
1 c. soft oleo or butter	4 c. chopped rhubarb
4 eggs	pinch of salt

Mix together the first three ingredients and spread in a 9x15 or 9x13 pan. Bake at 350° for 15 minutes. While this is baking, mix remaining ingredients together and spread this mixture over baked crust. Bake for an additional 45 minutes at 350° or until golden brown.

Leola Rhubarb Bars

Irene Tobin

3 c. chopped rhubarb	1/2 tsp. baking soda
1 1/2 c. sugar	1 c. butter or margarine
2 T. cornstarch	1/2 c. chopped walnuts
1/4 c. water	1 1/2 c. rolled oats
1 tsp. vanilla extract	1 1/2 c. flour
	1 c. brown sugar

In a medium saucepan, combine rhubarb, sugar, cornstarch, water, vanilla and soda. Stirring constantly, bring to a boil and cook until thick and bubbly. Set aside. In a large mixing bowl, cut butter into nuts, oats, flour and sugar until crumbly. Pat $\frac{3}{4}$ of the crumb mixture over the bottom of a 13x9 inch baking pan. Spread rhubarb filling over crust. Sprinkle with remaining crumbs. Bake at 375° for 30 to 35 minutes. Makes 24 bars.

Rhubarb Crunch

Arlene Stoner

CRUST:	1 c. flour
1 c. quick-cooking oatmeal	1/2 c. butter or margarine
1 c. brown sugar	pinch of salt

FILLING:	1 tsp. almond flavoring
4 c. diced rhubarb	1/2 c. chopped pecans
1 c. sugar	or other nuts
1 c. water	1 can cherry pie filling
2 T. cornstarch	

Crust: Combine oatmeal, sugar, salt and flour. Cut in butter or margarine. Press half of mixture into bottom of a 9x13 inch cake pan.

Filling: Arrange rhubarb on top of crust. Boil together sugar, water and cornstarch until thick. (A few drops of red food coloring may be added.) Add almond flavoring. Remove from heat and stir in cherry pie filling. Spoon this mixture over rhubarb. Sprinkle remaining crust mixture over top, then sprinkle with chopped nuts. Bake at 350° for 45 minutes.

Soda Cracker Cookies

Mrs. Darrell Hart

1/2 c. oleo
1/2 c. butter

3/4 c. sugar
slivered almonds

Bring first three ingredients to a boil, stirring constantly until slightly thickened, about 2 or 3 minutes. Place as many soda crackers as possible in a sheet cake pan. Pour mixture over crackers until all are covered. Sprinkle almonds over top. Bake 10 to 15 minutes at 325°, until very lightly browned. Remove to waxed paper immediately.

Symphony Bars

Virginia Walker

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

2 c. flour
1/2 tsp. salt
1 c. pecans
2 sq. chocolate, melted

FROSTING:

1 c. milk
5 T. flour

2 tsp. vanilla
1 c. sugar
1 c. margarine

Cream butter, sugar, eggs and vanilla. Add flour, salt and nuts. Put 1/2 of the mixture into buttered jelly roll pan or 9x13 inch cake pan, depending on thickness desired. Add melted chocolate to remaining mixture and spread on top of mixture already in pan. Bake at 350° for 30 minutes.

Frosting: Cook 1 cup milk and flour until thickened. Cool. Cream sugar and margarine 4 minutes. Add thickened milk and flour; cream together 4 minutes. Add vanilla and spread over bars.

A tiny cork tacked on the back of the lower part of the picture frame will prevent a dark line forming on wallpaper or painted wall.

Treasure Chest Bars

Gladys Williams

1/2 c. butter	1 1/2 tsp. baking powder
1/2 c. sugar	1/2 tsp. salt
1/2 c. brown sugar	3/4 c. milk
2 eggs	1 c. nuts
1 tsp. vanilla	1 c. chocolate chips
2 c. flour	1 c. maraschino cherries, quartered

Cream butter and sugars. Add eggs and vanilla. Add sifted dry ingredients alternately with milk. Fold in nuts, chips, and well-drained cherries. Pour batter into prepared 15x10x1 inch pan. Bake 25 to 30 minutes at 325°.

While warm, frost with butter frosting, such as 1/2 package Betty Crocker Butter Pecan or Butterbrickle Frosting.

Zucchini or Carrot Bars

Eloise Galloway

3 eggs	1/2 c. nuts, chopped [opt.]
3/4 tsp. salt	2 c. shredded zucchini or carrots
2 c. sugar	1 c. cooking oil
2 c. flour	1 1/2 tsp. vanilla
2 tsp. soda	1 c. raisins
1/4 tsp. baking powder	

Combine all ingredients, except raisins and nuts. Beat well. Stir in raisins and nuts; pour batter into greased and floured cookie sheet. Bake 20 to 25 minutes at 350°, or until toothpick comes out clean. Cool and frost.

FROSTING:

6 T. margarine	3/4 lb. powdered sugar
3 oz. pkg. cream cheese	1/2 tsp. vanilla

Add milk until frosting spreads easily.

Use the finger from an old glove over the end of a curtain rod, when slipping curtains on, so they will not tear.

Sugar Cookies

Sharon Cousins

1 c. oleo	1 tsp. vanilla
1 c. vegetable shortening	1 tsp. cream of tartar
1 c. white sugar	1 tsp. soda
1 c. powdered sugar	4 c. flour
2 eggs	

Cream shortenings and sugars. Add eggs and vanilla. Sift together dry ingredients; add to creamed mixture. Chill dough. Roll and cut cookies. Bake at 350° for 8 to 10 minutes. Recipe can be doubled easily.

Old-Fashioned Soft Sugar Cookies

Beverly Gray

1 c. margarine	2 c. sugar
1 T. vanilla	2 eggs
5 c. flour	1/2 tsp. salt
2 T. baking powder	1 c. buttermilk
1 tsp. soda	

Cream sugar and margarine; add vanilla, then eggs. Add salt, baking powder, and 1/2 of the flour. Add remaining flour, alternately with buttermilk and soda. Roll out and cut. Bake at 400° about 12 minutes.

“Mom’s” Sugar Cookies

Lois Bradley

2 c. sugar	1 tsp. soda
1 c. sour cream	2 tsp. baking powder
1 c. butter or oleo	1 tsp. vanilla
1/2 tsp. salt	4 c. flour [or more]
2 eggs	

Cream butter and sugar, then blend in sour cream. Add eggs, vanilla, salt, soda and baking powder. Add enough flour to make a dough which can be rolled. Chill overnight or long enough for dough to be easy to handle. Roll out and cut into shapes. Bake at 350°. Watch closely - don't let them become too brown. Makes a big batch.

Soft Sugar Cookies

Bertha Ver Steegh

1/2 c. shortening	3 c. flour, sifted
1 c. sugar	1/2 tsp. salt
1 egg	1 tsp. baking powder
6 T. sweet milk	1 tsp. cream of tartar
1 tsp. lemon extract	3/4 tsp. soda
1 tsp. vanilla extract	

Cream sugar and shortening. Beat egg and combine with creamed mixture. Sift dry ingredients together; add alternately with milk and extracts to creamed mixture. Cookies may be dropped or rolled $\frac{1}{4}$ inch thick and cut. Bake at 350° for 8 to 10 minutes.

Note: I use this recipe for Christmas decorated cookies.

Whole Wheat 'N Honey Crackers

Martha Beeh

1/2 c. shortening	2 c. whole wheat flour
1/4 c. honey	1 c. all-purpose flour
1/2 c. brown sugar	1/2 tsp. baking soda
1 tsp. vanilla	1 tsp. baking powder
1/2 c. milk	

Beat shortening, sugar, honey and vanilla until fluffy. Stir together flours, baking powder and soda. Add dry mixture alternately with milk to the shortening mixture. Mold dough into a ball and chill several hours.

Divide dough into fourths. Roll one portion at a time into 15x5 inch rectangle. Cut into $2\frac{1}{2}$ -inch squares or use cookie cutters. Prick several times with a fork. Bake at 350° for 10-12 minutes. Store in airtight container. Cookies freeze well.

When driving nails or screws into hardwood, always rub them with soap. They will go in easily without splitting the wood.

Roll-Up Cinnamon Cookies

Gail Renaud

1 c. margarine	1 c. sugar
2 c. flour	1 c. nuts, chopped
1 c. sour cream	1 tsp. cinnamon

Cut up margarine; add flour and sour cream. Divide mixture into four parts. Chill 3 hours. Prepare a filling of sugar, nuts and cinnamon. Roll out one portion of dough at a time, like pie crust, 1/8 to 1/4 inch thick. (Keep remainder of dough refrigerated.) Spread rolled-out dough with 1/4 of the filling. Roll in with rolling pin. Cut into 12 to 16 pie-shaped pieces. Roll up each piece, beginning with wide end. Bake on ungreased cookie sheet for 20 minutes at 350°. Remove and put on foil-lined plate. Drizzle with frosting made with powdered sugar, butter and milk, while cookies are still warm.

Spicy Apple Cookies

Maudie Mae Sennert

1/2 c. margarine	1/2 tsp. cloves
1 1/2 c. brown sugar	1 tsp. baking soda
1 egg	1/4 c. milk
2 c. flour	1 c. grated apple
1/2 tsp. cinnamon	1 c. raisins
1/4 tsp. nutmeg	1/2 c. nuts, chopped
1 tsp. baking powder	

Cream margarine, sugar and egg. Sift dry ingredients and add alternately with milk to creamed mixture. Add apples, raisins and nuts. Drop dough by teaspoonfuls onto cookie sheet. Bake at 350° until done, about 25 minutes. Ice while still hot.

ICING:	3 T. milk
1 T. butter	2 c. powdered sugar
1/8 tsp. salt	1/2 tsp. vanilla

Mix ingredients together; beat until smooth and right consistency for spreading.

Grandma's Rolled Chocolate Cookies

Ruth Shuster

1 c. sugar	1 c. white syrup
1 c. shortening	2 eggs, beaten
4 sq. unsweetened chocolate	1 tsp. soda
4 tsp. vanilla	4 c. flour

Chill dough 1 hour. Roll out on floured board. Place on greased cookie sheet. Bake at 375° for 10 minutes. Frost.

FROSTING:	1 stick margarine
4 T. cocoa	6 T. milk

Bring above frosting ingredients to a boil. Remove from heat and add 1 pound powdered sugar and 1 teaspoon vanilla. Spread on warm cookies.

Apple-Scotch Cookies

Cecile Moats

2 c. flour	3/4 c. margarine
2 tsp. baking soda	2 eggs
1 tsp. cinnamon	1 tsp. vanilla
3/4 tsp. salt	12 oz. pkg. butterscotch morsels
1 1/4 c. brown sugar, firmly packed	2 c. chopped apples
	1 c. quick-cooking oats, uncooked

In a large bowl, combine brown sugar and margarine; beat until fluffy. Beat in eggs and vanilla. Gradually beat in flour mixture. Stir in morsels, apples and oats. Using a rounded tablespoon for each cookie, drop dough onto lightly greased cookie sheets. Bake at 350° for 10 to 12 minutes. Cool 1 minute; remove to wire racks. Cool completely. Makes 3½ dozen 3-inch cookies.

A tablespoon of vinegar in hot water removes the onion or fish odor from kettles in which these foods have been cooked.

Cheesy Apple 'N Oat Cookies

Martha Beeh

3/4 c. sugar	3/4 c. flour
1/2 c. margarine	1/2 tsp. baking powder
1 egg	1/2 tsp. cinnamon
1 tsp. vanilla	1 1/2 c. oatmeal [uncooked]
1 1/2 c. finely chopped apples	1 1/2 c. shredded cheddar cheese

Cream margarine, sugar, vanilla and egg together. Sift the flour, baking powder, and cinnamon; add this to the creamed mixture. Stir in the oatmeal, apples and cheese. Drop dough onto cookie sheet and bake at 350° for 12-15 minutes, or until browned. These freeze well and are good for snacks.

Cake Mix Cookies

Ruth Myers

1 pkg. chocolate, chocolate chip cake mix	1/2 c. oil
2 T. maraschino cherry juice	1/2 c. maraschino cherries, chopped
2 eggs	1/2 c. chopped nuts

Mix all ingredients by hand for 2 minutes. Drop dough by teaspoon onto ungreased cookie sheet. Bake at 350° for 10 minutes.

Chocolate Drop Cookies

Helen Goecke

2 c. brown sugar	1 tsp. soda
1 c. shortening	3 c. flour
2 eggs	1/2 c. cocoa
1 c. sweet milk	1 tsp. vanilla
	nutmeats [opt.]

Cream shortening and sugar; add well beaten eggs and vanilla. Sift dry ingredients; add alternately with milk to creamed mixture. Add nutmeats, if desired. Drop dough from teaspoon, 2 inches apart on cookie sheet. Bake in moderate oven (350°) 10 to 12 minutes.

Banana Drop Cookies

Polly Stoner

3/4 c. shortening	1 1/2 c. flour
1 c. sugar	1/2 tsp. soda
1 c. mashed bananas [about 2]	1 tsp. baking powder
1 egg	1/2 tsp. cinnamon
1 tsp. vanilla	1 c. oatmeal [uncooked]
	1/2 c. chopped nuts

Blend shortening and sugar until creamy. Stir in mashed bananas, then egg and vanilla. Add sifted dry ingredients. Blend in oatmeal and nuts. Drop dough by teaspoon onto greased cookie sheet. Bake 12 minutes at 375°.

Breakfast Cookies

Enid Quinn

1 c. flour	1/2 c. shortening
3/4 c. sugar	1 egg
1/4 tsp. soda	3 c. corn flakes
1/2 c. bacon bits, drained	

Mix dry ingredients well. Add bacon bits, oleo and egg; blend well. Stir in cereal. Drop dough by teaspoon and bake at 350° for 13 to 15 minutes. Makes about 2 dozen.

Sis's Coconut Oatmeal Cookies

Ila M. Barrett

1 c. brown sugar	3 c. oatmeal
1 c. white sugar	1 1/2 c. flour
1/2 c. shortening	1 tsp. soda
1/2 c. butter [or oleo]	1/2 tsp. salt
2 eggs	1/2 tsp. baking powder
1 c. coconut	

Mix as listed and drop from spoon onto cookie sheet. Bake at 350° for 8 to 10 minutes. Makes 5 dozen.

Corn Flake Cookies

Phyllis J. Persinger

2 c. flour	1 c. white sugar
1 tsp. soda	1 c. brown sugar
1/2 tsp. salt	2 eggs
1/2 tsp. baking powder	1 tsp. vanilla
1 1/4 c. shortening	2 c. coconut
	2 c. corn flakes

Cream shortening and sugars; add eggs and vanilla. Add all remaining ingredients, including coconut and corn flakes. Drop small teaspoonfuls of dough onto greased cookie sheet. Bake at 350° for 8 to 10 minutes.

Date Cookies

Derri Heffelfinger

1 c. shortening	1 tsp. soda
2 c. brown sugar	1 tsp. salt
2 eggs	1 1/2 c. pecans, chopped
1/2 c. sour milk	1 lb. dates, chopped
3 1/2 c. flour	

Cream shortening, sugar and eggs. Stir in milk. Add dry ingredients. Stir in nuts and dates. Drop dough by teaspoonfuls onto greased cookie sheet. Bake at 350° for 8 to 10 minutes. Makes 7 dozen cookies.

Forgotten Cookies

Vera McKay

2 egg whites	6 oz. pkg. butterscotch bits
2/3 c. sugar	3/4 c. chopped nutmeats

Beat egg whites; add sugar gradually. Beat until peaks form. Add butterscotch bits and nutmeats. Drop dough by teaspoonfuls onto ungreased cookie sheet. Preheat oven to 375°. Put cookie sheet in oven. Turn off oven. Don't open for 12 hours or more.

Macaroons

Karen Swanson

2 2/3 c. flake coconut	1 tsp. vanilla
2/3 c. sweetened condensed milk	1/4 tsp. almond extract
	2 tsp. flour

In a 350° oven, toast coconut, stirring often to prevent burning. Meanwhile, in a medium bowl, measure and mix milk, vanilla, almond extract and flour. Add hot toasted coconut; mix well. Drop dough by teaspoonfuls onto greased cookie sheet. Using metal spatula or large glass dipped in cold water, flatten each cookie slightly. Bake 8 to 10 minutes in preheated 375° oven. Remove at once to cooling rack. Store in tightly covered container. They will soften and be chewy.

Orange Cookies

Betty Thomas

1 1/2 c. sugar	1 c. sour milk or buttermilk
1 c. shortening	1 tsp. soda
1 egg	1 tsp. baking powder
1/2 tsp. salt	juice and grated rind of 1 orange

FROSTING:	powdered sugar
juice and rind of 1 orange	1/2 tsp. vanilla

Cream sugar and shortening. Add egg. Add soda which has been dissolved in sour milk. Sift in flour and baking powder. Add juice and rind of orange and salt. Drop dough by teaspoonfuls onto baking pan. Bake at 350° for 10 to 12 minutes.

Frosting: Beat juice and rind of orange with powdered sugar for right consistency. Add vanilla.

Unusual bouquets may be made by putting food coloring in the water. One can have delicate pink or creamy yellow lilacs, spirea, iris, or any other flower which is naturally white. The amount of coloring needed depends upon the amount of water.

Party Cookies

Mrs. Sylvia Criss

1 c. shortening	2 1/4 c. flour
1 c. brown sugar, firmly packed	1/2 tsp. baking soda
1/2 c. granulated sugar	1/2 tsp. baking powder
2 tsp. vanilla	1 tsp. salt
2 eggs	1 1/2 c. M&M's or chocolate chips

Blend shortening, brown sugar, and granulated sugar in a large bowl. Beat in vanilla and eggs. Stir dry ingredients together; add to sugar-egg mixture, blending well. Stir in 1/2 of the M&M's; reserve remainder for decorating. Drop dough by teaspoon onto ungreased cookie sheet. Decorate tops with rest of M&M's. Bake in 350° oven for 10 minutes, or until golden brown. Remove with spatula to wire racks. Cool completely before storing.

Double Peanut Cookies

Janet Sturm

1 c. flour	1/2 c. granulated sugar
1/2 tsp. baking soda	1/2 c. brown sugar, packed
1/2 c. shortening	1 egg
1/2 c. peanut butter [smooth]	1/2 c. salted peanuts

Sift flour and soda; set aside. Cream shortening and peanut butter until blended. Add sugars; beat until fluffy. Beat in the egg. Stir in flour mixture until well blended. Stir in peanuts. Drop by rounded tablespoon, 3 inches apart on ungreased cookie sheet. Flatten slightly. Bake in preheated 350° oven for 10 to 12 minutes, or until lightly browned. Cool on cookie sheet for about 5 minutes. Makes 16 large cookies or 36 small cookies (a rounded teaspoon of dough).

A pinch of salt added to very sour fruits while cooking will greatly reduce the quantity of sugar needed to sweeten them.

Pineapple Drop Cookies

Vesta Dixon

15 oz. can crushed pineapple [do not drain]	2 eggs
1 c. brown sugar	1 tsp. soda
1 c. white sugar	1/2 tsp. salt
	4 c. flour
	1 c. shortening

Mix all together. It is best if you refrigerate dough until cold, before baking. Drop dough onto cookie sheets. Bake at 375°, until lightly browned along edges.

Pineapple-Raisin Cookies

Doris Woodin

1 c. brown sugar, packed	2 c. flour
1/2 c. butter or margarine	1 tsp. baking powder
1 egg	1/2 tsp. soda
1 tsp. vanilla	1/2 tsp. salt
1/2 c. raisins	1/2 c. chopped nuts
3/4 c. canned, crushed pineapple [undrained]	

Combine brown sugar, butter, egg and vanilla; beat until fluffy. Add pineapple and raisins and mix thoroughly. Combine and sift flour, baking powder, soda and salt. Add to above mixture; mix well. Stir in nuts. Drop dough by level tablespoonfuls onto greased cookie sheet. Bake at 375° for 12 to 15 minutes. May be frosted, if desired.

Butter Pecan Cookies

Helen Setzler

1 1/4 c. flour	1 1/2 sticks margarine
1 pkg. instant pecan pudding	

Roll dough into balls; flatten with bottom of a glass. Bake at 350° for 15 minutes. Makes about 24 cookies.

Pride of Iowa Cookies

Martha Gamble - Helen Hite

1 c. brown sugar	1 tsp. vanilla
1 c. white sugar	2 c. flour
2 sticks margarine	1 c. crushed Wheaties
2 eggs	2 c. quick-cooking oatmeal
1/2 tsp. salt	1 c. coconut
1 tsp. baking powder	6 oz. chocolate chips
1 tsp. soda	

Combine sugars, margarine, eggs, salt, baking powder, soda, and vanilla. Add flour and beat until smooth. Add remaining ingredients. Roll dough into seven dozen balls. Bake on greased cookie sheets in 350° oven for 10 to 12 minutes. Share with your friends.

Variation: Substitute 1 cup Rice Krispies for Wheaties; 1 cup butterbrickle chips may be substituted for chocolate chips. Dough may be dropped by teaspoon, or rolled into balls.

Pumpkin Cookies

Pat Kelley

2 c. sugar	4 c. flour
2 c. shortening	2 tsp. baking powder
16 oz. can pumpkin	1 tsp. baking soda
2 eggs	1 tsp. salt
1 tsp. vanilla	2 tsp. cinnamon
2 c. raisins	1 tsp. nutmeg
1 c. chopped nuts	1/2 tsp. allspice

Cream shortening and sugar; add pumpkin, eggs and vanilla. Beat until creamy. Add dry ingredients and mix well. Add raisins and nuts. Drop dough by teaspoon onto greased cookie sheets. Bake 12 to 15 minutes at 350°.

FROSTING:

3 oz. cream cheese	1 tsp. vanilla
1/2 c. cream	2 1/2 c. powdered sugar

Place cream cheese and cream in mixer bowl; blend well. Add vanilla and powdered sugar. This is not a thick frosting.

Sugar Cookies

Mrs. Darrell Hart

1 c. oleo or butter	1/4 tsp. salt
1 c. salad oil	1 1/2 tsp. vanilla
1 c. powdered sugar	4 c. sifted flour
1 c. sugar	coconut [opt.]
1 tsp. soda	2 eggs
1 tsp. cream of tartar	

Mix shortening, sugars, oil and eggs together. Beat well until thick. Sift dry ingredients and add to mixture. Add vanilla. Chill dough 2 hours. Drop dough by spoonfuls; flatten with glass dipped in sugar. Bake at 350° until done. Really crisp and delicious.

Danish Sugar Cookies

Kathleen Sands

1 c. shortening	2 T. milk
1 c. white sugar	3 lg. c. flour
1/2 c. brown sugar	1 1/2 tsp. cream of tartar
1 egg, beaten	1 tsp. soda
	1 tsp. vanilla

Mix shortening, sugars and egg; add milk and vanilla. Gradually add dry ingredients. Drop dough onto greased cookie sheet; press with fork dipped in flour. Bake in 350° oven 6 to 8 minutes. Cool and frost with burnt sugar frosting. (Make by adding 1 teaspoon burnt sugar flavoring to white frosting.) Makes 5 dozen. Delicious.

Sour Cream Cookies

Debbie Briles

1 c. shortening	1/2 tsp. soda
2 c. sugar	3 tsp. baking powder
3 eggs, beaten	1 tsp. salt
1 tsp. vanilla	1 1/2 c. chopped nuts
1 c. sour cream	3 T. sugar
5 c. flour	1 tsp. cinnamon

Cream shortening and sugar. Add beaten eggs, vanilla, sour cream, flour, soda, baking powder, salt and nuts. Drop dough by teaspoon and press with sugar and cinnamon mixture. Bake at 350° for 6 to 8 minutes.

Whoopie Pies

Pam Keith

1 1/2 c. sugar	1 tsp. soda
2 eggs	1 tsp. baking powder
1/2 c. Spry	1 tsp. salt
1/2 c. hot water	1 tsp. vanilla extract
1/2 c. milk	2 2/3 c. flour
1/2 c. cocoa	

FILLING:	2 egg whites
1 c. Spry	pinch of salt
2 c. confectioner's sugar	1 tsp. vanilla extract

Cream sugar, eggs, and Spry. Add water, milk and cocoa; mix. Add remaining ingredients. Drop dough onto cookie sheet and bake at 350°.

Filling: Prepare filling and spread a generous amount between two cookies.

Coffee Cookies

Jean Ross

3/4 c. [1 1/2 sticks] margarine	2 c. white flour
1/2 c. brown sugar	1/2 tsp. salt
1/2 c. white sugar	1/2 tsp. soda
1 egg	1/4 tsp. baking powder
2 tsp. vanilla	2 T. instant coffee powder
1 T. milk	or crystals

Combine margarine, sugars, egg, vanilla and milk; mix well. Sift remaining ingredients together; add to first mixture; mix. Form dough into 1-inch balls and place 2 inches apart on ungreased cookie sheets. Flatten to 1/8 inch with buttered glass dipped in sugar. Bake at 350° about 8 minutes or until edges are just brown. Makes 4 dozen.

Use greased muffin tins as molds when baking stuffed green peppers.

Candied Fruit Slices

Opal Gilchrist

- | | |
|----------------------------|--|
| 1 c. butter | 2 1/4 c. flour |
| 1 c. powdered sugar | 1 c. pecan halves |
| 1 egg | 2 c. candied [fruit cake type] |
| 1 tsp. vanilla | cherries, red and green, halved |

Cream 1 cup butter and 1 cup powdered sugar. Add 1 egg, vanilla and flour; mix well. Add 1 cup pecans and 2 cups candied cherries. Chill dough at least 1 hour. Form dough into 2 or 3 rolls. Wrap in waxed paper and chill 3 hours. Cut into 1/8-inch slices; bake on greased cookie sheet at 325° for 13 to 15 minutes. A good Christmas cookie!

Angel Flake Cookies

Mrs. Helen Erickson

- | | |
|----------------------|---------------------------------------|
| 1 c. butter | 1 tsp. cream of tartar |
| 1 c. sugar | 1 tsp. vanilla |
| 1 egg | 1 tsp. coconut extract |
| 1/3 tsp. salt | 2 1/3 c. sifted flour |
| 1 tsp. soda | 7 oz. pkg. angel flake coconut |

Mix in order given. Shape dough into round balls; flatten slightly. Moisten top with water and dip in white sugar. Bake at 325° for about 10 to 12 minutes. Do not brown.

Danish Cookies

Arvonne Van Hemert

- | | |
|----------------------|--|
| 1 c. sugar | 1 tsp. flavoring [vanilla, almond or lemon] |
| 1 egg | 1/2 tsp. cream of tartar |
| 1/2 tsp. soda | chocolate chips or butterscotch |
| 2 c. flour | chips [opt.] |
| 1 c. oleo | |

Mix sugar, egg and oleo together; beat in flavoring. Add soda and cream of tartar and flour; beat. Roll dough in sugar; shape into balls and flatten with fork, or use a cookie press. Bake 10 minutes at 350°.

Chocolate-Filled Snowballs

Mrs. Vera Yeager

- | | |
|-----------------------|---------------------------------|
| 1 c. margarine | 2 c. sifted flour |
| 1/2 c. sugar | 1 c. finely chopped nuts |
| 1 tsp. vanilla | 1 pkg. chocolate kisses |

Cream margarine, sugar, and vanilla until light and fluffy. Add flour and nuts; blend well. Chill dough while removing foil from kisses. Roll each kiss in a spoonful of dough. Bake 12 to 14 minutes at 375°. Roll in powdered sugar.

Coconut Washboard Cookies

Laurina Peterson

- | | |
|---|---------------------------------|
| 1 c. shortening, softened
[half butter] | 1 tsp. vanilla |
| 2 c. brown sugar,
firmly packed | 4 c. flour, sifted |
| 2 eggs | 1 1/2 tsp. baking powder |
| 1/4 c. water | 1/2 tsp. soda |
| | 1/4 tsp. salt |
| | 1 c. flaked coconut |

Cream sugar and shortening. Add eggs, water and vanilla. Sift together dry ingredients and stir in. Mix in coconut. Chill dough 2 hours. Roll dough into balls, the size of walnuts. Place 2 inches apart on an ungreased baking sheet. With fingers, flatten each ball into an oblong, 1 1/2 x 2 1/2 x 1/4 inches. Press each cookie with tines of a fork in washboard effect. Bake 8 to 10 minutes at 400°. Makes about 5 dozen cookies.

Brown Butter Refrigerator Cookies

Mrs. Alvin Peterson

- | | |
|------------------------------|-------------------------------|
| 1 c. butter [browned] | 1 tsp. soda |
| 2 c. brown sugar | 1 tsp. cream of tartar |
| 2 eggs | 1/4 tsp. salt |
| 2 3/4 - 3 c. flour | 1 c. chopped pecans |

Brown butter; cool. Then mix dough as usual. Shape into two or three rolls. Refrigerate overnight. Slice and bake in 375° oven for 10 to 12 minutes. Remove from oven before too brown.

Date-Filled Oatmeal Cookies

Roxanne Smith

1 c. flour	1 c. butter
1 c. brown sugar	1/4 c. boiling water
3 c. oatmeal [ground]	1 tsp. soda, dissolved in water

Mix dough ingredients in given order. Shape into long rolls; chill overnight. Slice and fill with the following filling:

FILLING:	1/2 c. water
1 lb. pkg. dates	1/2 c. sugar

Blend ingredients moderately until mixed. Spoon between cookie slices; press edges together. Bake at 350° until golden brown.

Norwegian Kringla

Gladys Robb

2 c. sour cream [canned or cultured]	1 tsp. soda
2 c. sugar	2 tsp. baking powder
1/2 tsp. salt	2 tsp. vanilla
1 T. butter	1/2 tsp. nutmeg [or more]
2 eggs, beaten	5 c. flour

Place all ingredients, except flour, in a large bowl. Add flour, a little at a time. Last cup should be added carefully so dough will not become too stiff. Chill dough thoroughly before rolling.

Place dough, size of large walnut, on floured board and roll gently with palm of hand. When dough is about 6 inches long, place ends in center to form a figure "8." Bake in a 350° oven just until tops look dry (7 to 10 minutes), not brown. Store in covered stone or glass jar while still warm. Serve buttered, warm or cold. Delikat!

FRIENDSHIP

<i>2 heaping cups of patience</i>	<i>A dash of laughter</i>
<i>1 heartfelt of love</i>	<i>1 headful of understanding</i>
<i>2 handfuls of generosity</i>	

Sprinkle generously with kindness, add plenty of faith and mix well. Spread over a period of a lifetime and serve everyone you meet.

Kringla

Ruth Thompson

2 c. sugar	2 c. thick buttermilk
1 c. soft whipped margarine	2 tsp. soda, dissolved in buttermilk
1 tsp. salt	6 c. flour
1 tsp. vanilla	

Cream sugar, salt and shortening. Dissolve soda in buttermilk and stir; add soda mixture to the creamed ingredients. Add vanilla, then mix in flour. Chill dough several hours or overnight. Turn dough onto floured board and knead in some flour, so dough is not sticky. Cut off piece of dough and roll with fingers to the length and thickness of pencil. Fold to make figure "8." Bake at 325° until a very light brown. These freeze well.

Oatmeal Coconut Macaroons

Mrs. Leone M. Tigges

1 c. margarine	2 c. flour
1 c. brown sugar	2 tsp. baking powder
1 c. granulated sugar	1 tsp. salt
2 eggs	2 c. quick-cooking oatmeal
2 tsp. vanilla	2 c. flaked coconut

Sift together flour, baking powder, and salt. Mix ingredients in order given. Chill dough at least 1 hour. Roll dough into small balls and place on greased cookie sheet. Bake at 375° about 10 minutes, or until lightly browned.

Danish Butter Spritz

Doris Carstensen

3/4 lb. butter	1 tsp. almond flavoring
1 1/3 c. sugar	[or 1 T. vanilla]
1 egg, slightly beaten	3 c. all-purpose flour

Cream together butter and sugar; add egg and flavoring. Mix in flour. May need additional flour to hold shape properly, depending on humidity of day. Put mixture in spritz cookie press to form various shapes on ungreased cookie sheets. Bake about 9 minutes at 375°.

Easy Peanut Butter Cookies

Dorothy Kirchhoff

14 oz. can Eagle Brand sweetened condensed milk	2 c. biscuit baking mix
3/4 c. peanut butter	1 tsp. vanilla extract
	granulated sugar

Preheat oven to 375°. In large mixer bowl, beat Eagle Brand milk and peanut butter until smooth. Add biscuit mix and vanilla; mix well. Shape dough into 1-inch balls; roll in sugar. Place balls 2 inches apart on ungreased baking sheets; flatten with fork. Bake 6 to 8 minutes or until lightly browned. (Do not overcook.) Cool. Store tightly covered at room temperature.

Peanut Blossoms: Shape as above; do not flatten. Bake as above. Press milk chocolate candy kiss in center of each ball immediately after baking.

Rice Krispies Cookies

Gladys Williams

1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. cream of tartar
1 c. oil	2 tsp. vanilla
1 c. margarine	1 c. Rice Krispies
1 egg	1 c. oatmeal
3 1/4 c. unsifted flour	1 c. coconut
1 tsp. salt	

Mix sugars, oil, margarine and egg. Sift together flour, salt, soda, and cream of tartar. Combine the two mixtures. Stir in remaining ingredients. Chill dough well. Shape dough into balls; flatten with glass. Bake at 350° until light brown. Watch carefully.

*Some folks just don't seem
to realize when they're
moaning about not getting
prayers answered, that NO
is the answer.*

Swedish Spritz

Hilma M. Fertig

2 c. butter	1 tsp. almond extract
1 c. sugar	4 c. flour
1 egg, well beaten	1 tsp. baking powder

Thoroughly cream butter and sugar. Add egg and almond extract. Beat well. Add sifted dry ingredients; mix to a smooth dough. Force through cookie press, forming various shapes, if desired. (I make circles.) Bake in hot oven (375°-400°) until light brown, about 8 to 10 minutes. Makes 6 dozen cookies.

Sugar Cookies

Ruby Larson - Linda Obert - Gladys Heghin

1 c. white sugar	2 eggs
1 c. powdered sugar	1 1/2 tsp. vanilla
2 sticks of margarine	1 tsp. soda
4 1/2 c. flour	1 tsp. cream of tartar
1 c. salad oil [Wesson]	1/2 tsp. salt

Cream sugars and oleo; add salad oil and eggs. Beat well by hand. Add vanilla and dry ingredients which have been sifted together. Beat. Cover tightly and refrigerate at least 4 hours (overnight is better). Roll in balls, the size of a walnut, and flatten with a glass greased and then dipped in sugar. Bake 10 to 12 minutes at 375°. If covered tightly, these will keep in refrigerator for 2 to 3 weeks.

Caramel Chews

Connie Olhausen

36 vanilla caramels	1 c. rice cereal
3 T. thin cream	1 c. coconut
1 c. corn flakes	1 c. chopped pecans

Combine unwrapped caramels and cream in heavy saucepan; melt on low heat, stirring occasionally. Combine corn flakes, rice cereal, coconut and chopped pecans in a large greased bowl. Pour caramel mixture over dry ingredients and stir well. Shape into walnut-size balls, using buttered hands. Store in covered container. Makes 4 to 5 dozen.

Peanut Butter Rice Krispies Bars

[MICROWAVE]

Irene Ballou

1 c. sugar
1 c. white corn syrup

1 c. peanut butter
6 c. Rice Krispies

TOPPING:

6 oz. chocolate chips

6 oz. butterscotch chips

Combine sugar, syrup and peanut butter. Microwave for 3 minutes on HIGH. Add Rice Krispies; spread mixture in buttered pan.

Topping: Melt the chips on MEDIUM for 2 minutes. Spread on top of Krispies mixture. Cut into squares.

Cherry Mash Bars

Phyllis Fox

2/3 c. evaporated milk
12 large marshmallows
1/2 c. margarine
2 c. sugar

10 oz. cherry chips
1 tsp. vanilla
12 oz. chocolate chips
3/4 c. peanut butter
chopped peanuts

Combine evaporated milk, marshmallows, margarine and sugar; boil for 5 minutes. Remove from heat and add cherry chips and vanilla. Pour into buttered 9x13 inch pan and chill.

Melt chocolate chips and peanut butter. Mix in chopped peanuts. Pour over cherry mixture.

Sour Cream Sugar Cookies

Lenore O'Neill - Roberta Williams

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

1 tsp. vanilla
4 tsp. sour cream
1 tsp. soda
1/4 tsp. salt
1/4 tsp. ReaLemon juice

Cream sugar and shortening. Add egg, then flour and sour cream, alternately. Add vanilla and lemon juice. Roll dough into balls; flatten with glass dipped in sugar. Bake at 350° for 7 to 8 minutes.

Butterscotch Bars

Eveline Spencer - Loretta Beinhart - Eileen Sargent

2 eggs	2 1/2 c. graham crackers
1 c. sugar	1/2 c. coconut
3/4 c. margarine	1/2 c. nutmeats
	2 c. miniature marshmallows

TOPPING:

1 pkg. butterscotch chips	3 T. peanut butter
----------------------------------	---------------------------

Beat egg in a saucepan; add sugar and margarine. Bring to a boil; cook 2 minutes, boiling slowly. Cool. In large bowl, combine graham crackers, coconut, coarsely chopped nutmeats, and marshmallows; add the cooked mixture. Mix together and press into a 9x13 inch pan.

Topping: Melt and blend ingredients together; spread on top of mixture in pan. When cool, cut into bars and serve. No baking is required. May be refrigerated in pan - will keep indefinitely.

Note: When cut into small squares, this is a nice bar for use on a tea table.

Norma Nilan's Almond Bark Cookies

[MICROWAVE]

LaRue Clark

1 1/2 lb. vanilla almond bark	2 c. miniature marshmallows
1 c. peanut butter [chunky]	4 1/2 c. Rice Krispies
2 c. Spanish peanuts [redskins]	

Put the almond bark in a 9x13 inch dish; microwave 3 minutes on ROAST. Stir, and microwave 3 minutes more on ROAST, or heat in 150° oven 20 minutes, or until melted. Add the peanut butter to the almond bark and stir. Microwave 1½ minutes on ROAST.

While the almond bark is melting, mix together the peanuts, miniature marshmallows, and Rice Krispies. Pour the almond bark mixture over Rice Krispies mixture and stir well. Drop by teaspoon onto waxed paper. Let set until firm. These freeze well.

The secret of life is not to do what one likes, but to try to like what one has to do.

Chocolate Delite Bars

Mrs. John W. Crabb

1/4 c. margarine	1/2 c. nuts
1/4 c. cocoa	1/2 c. powdered sugar
1 tsp. vanilla	1 egg, slightly beaten
1/2 c. coconut	2 c. crushed graham crackers
TOPPING:	2 T. milk
1/4 c. butter	2 T. vanilla pudding mix
1 tsp. vanilla	[not instant]
2 c. powdered sugar	6 oz. chocolate chips

Blend bar ingredients and press into pan; chill until cold.

Topping: Mix butter, vanilla, milk and vanilla pudding mix (not instant); cook until thick. Beat in powdered sugar. Spread on top of first layer and chill. Melt chocolate chips and spread over top.

Chocolate Mint Bars

Velma Eccleston

6 oz. pkg. semi-sweet chocolate chips	2 [8 oz.] pkg. cream cheese, softened
1 c. margarine	1 c. powdered sugar, sifted
1 3/4 c. graham cracker crumbs	1/2 tsp. mint extract
1 c. flake coconut	few drops green food coloring
1/2 c. chopped walnuts or pecans	[opt.]

Melt $\frac{1}{3}$ cup chocolate chips with $\frac{3}{4}$ cup margarine over low heat, stirring until smooth. Add cracker crumbs, coconut, and nuts; mix well. Press mixture into bottom of ungreased 9x13 inch pan; chill. Combine cream cheese, sugar, extract, and food coloring, mixing until well blended. Spread over crust and chill.

Melt remaining chocolate chips with remaining margarine over low heat, stirring until smooth. Spread over cream cheese layer; chill. Cut into bars. Keep cool until served. Makes approximately 3 dozen bars.

Creme De Menthe Bars

Irma M. Stambaugh

CRUST:	1 egg, beaten
1/2 c. butter	1 tsp. vanilla
1/4 c. cocoa	2 c. graham cracker crumbs
1/2 c. confectioner's sugar	1 c. coconut
FILLING:	4 tsp. vanilla instant pudding mix, dry
1 c. butter	4 c. confectioner's sugar
6 T. creme de menthe	
FROSTING:	
1/2 c. butter	2 c. chocolate chips

Crust: Melt butter; stir in cocoa. Add confectioner's sugar, vanilla, beaten egg, cracker crumbs, and coconut. Press into 13x9x2 inch pan. Chill.

Filling: Melt butter; stir in creme de menthe, vanilla pudding mix, and confectioner's sugar. Spread over crust. Chill.

Frosting: Melt butter with chocolate chips. Spread over cooled layers and chill.

Creamed Candied Nuts

Mrs. A.W. Turner

1 1/2 c. sugar	1 tsp. vanilla
1/2 c. A-E sour cream	1 tsp. cinnamon
2 T. butter	2 1/2 c. pecan halves

In a 2-quart heavy saucepan, bring sugar, sour cream, and butter to a boil. Cook to soft ball stage. (Test in cold water and undercook, rather than overcook.) Stir occasionally. Remove from heat and add vanilla and cinnamon. Stir until mixture begins to thicken. Add nuts and stir until well coated. Turn out onto buttered cookie sheet and separate into individual clusters.

Note: If, while cooking, the candy appears to curdle, or if it scorches a little, continue stirring. The curdled appearance will disappear and the small amount of scorch will not affect the taste.

Coconut Fruit Porcupines

Mabel Victoria

- | | |
|--------------------------------------|---------------------------|
| 1 c. chopped dates or raisins | 1 c. walnuts |
| 1/2 c. sugar | 3 T. Tang |
| 2 eggs, well beaten | 1 c. corn flakes |
| 1 1/2 c. coconut | 1 c. Rice Krispies |

Combine the dates, sugar and eggs in a skillet. Cook over medium heat until the mixture pulls away from the sides of the skillet. Stir in the walnuts, Tang and vanilla. Carefully add the cereal. With moistened hands, roll the mixture into balls, about the size of a walnut, then roll balls in the coconut. Makes about 30 cookies.

No-Bake Cookies

Pat Dingel

- | | |
|-----------------------------------|-----------------------------------|
| 2 c. granulated sugar | 4 T. cocoa |
| 1/2 c. butter or margarine | 1/2 c. peanut butter |
| 1/2 c. milk | 3 c. quick-cooking oatmeal |
| 1 tsp. vanilla | |

Boil sugar, butter and milk 1 minute. Add vanilla, cocoa, peanut butter, and oatmeal. Stir together. Drop onto waxed paper by teaspoonful.

Ohle's Mountains

Lucille Latch

- | | |
|--|---|
| 2 lb. white almond bark | 3 c. Captain Crunch peanut butter cereal |
| 3 c. Fruit Loops or Rice Krispies | 3 c. dry roasted peanuts |
| | 3 c. miniature marshmallows |

Melt white almond bark in a 200° oven for 20 minutes. Stir after first 10 minutes. Measure cereals, peanuts and marshmallows into a large bowl. Pour melted bark over mixture. Drop by teaspoon onto waxed paper. Will harden quickly.

Winter Strawberries

Rhea Calderwood

2 boxes strawberry Jello	1/2 tsp. vanilla
1 c. ground pecans	red sugar
2 c. flake coconut	slivered almonds
1 can sweetened condensed milk	

Mix all together, except red sugar and almonds. Refrigerate overnight. Form mixture into strawberry shapes and roll in red sugar. Add almond stems. (I toss almonds with a drop of green food coloring before using for stems.) Store in refrigerator.

Buttermilk Candy

Jeanette Conrad

2 c. white sugar	2 T. light corn syrup
1 1/2 sticks oleo	1 tsp. vanilla
1 c. buttermilk	2 c. chopped pecans
1 tsp. soda	or other nuts

Dissolve soda in buttermilk. In large pan, melt oleo over low heat. Add sugar and syrup to the oleo and stir well. Add buttermilk and soda mixture to oleo mixture. Cook over medium heat until mixture reaches hard ball stage when tested in cold water. (248°-250° on candy thermometer) Add vanilla. Remove from heat; beat mixture until it begins to thicken. Add nuts and pour onto greased platter.

Walnut Caramels

Bonnie Herrold

13 oz. can Eagle Brand milk	1/4 lb. butter
2 c. sugar	3 tsp. vanilla
2 c. light Karo syrup	1 c. nuts, chopped

In a saucepan, combine the milk, sugar, syrup and butter. Cook on low heat, stirring constantly, to 244°. Remove from heat; add vanilla and nuts. Stir as little as possible. Pour mixture into a well greased 9x9 inch pan. Let set overnight. Turn the entire piece out onto a cutting board. Cut into 1/2-inch squares and wrap individually in waxed paper. These are very good without nuts, also.

Old-Fashioned Hard Anise Candy

Marge Bullen

4 c. sugar	1 tsp. red food coloring
1 1/2 c. Karo white syrup	1 tsp. oil of anise flavoring
2 c. water	

Mix together the sugar, syrup and water. Cook over medium heat to 300° (hard crack stage). This will take approximately 1 hour. Stir frequently - especially after syrup starts to thicken. Remove from heat; add coloring and flavoring. Stir gently and mix well. Pour candy into greased and sugared cookie sheet. Sprinkle more sugar on top of candy. Cool.

When candy is cool and set, crack into bite-size pieces with back of heavy spoon. Sprinkle with more sugar and pack into gift glass jars. Makes 2 pounds.

Note: Use large, heavy-duty pan to cook syrup. Other coloring and flavorings may be substituted. (Green - peppermint; yellow - lemon; or blue - wintergreen) Oil flavorings can be purchased at drug store.

Chocolate-Covered Cherries

Arlene M. Mohnssen

6 [10 oz.] jars maraschino cherries, drained	3 lb. sifted powdered sugar
1/2 lb. softened butter	1 can Eagle Brand milk
1/4 tsp. vanilla	12 oz. pkg. real chocolate chips
	1/4 bar paraffin

Using spoon or hands, knead the mixture of sugar, butter, milk and vanilla to a smooth consistency. Form into balls, using 1 teaspoon mixture for each. Flatten enough, with hands, to wrap around cherry. (I don't drain cherries too well.) Seal well to prevent them from leaking. Place on tray and chill. (I place them in freezer until they are nearly frozen.)

In shallow pan of water, melt chocolate chips and slivered paraffin together over low heat. Using fork or candy tine, quickly dip cherries in chocolate, and then place on waxed paper or foil. Chill to dry. Make weeks ahead so cream will soften. Yield: about 180.

Cherry Mash Candy

Hattie Good

1ST LAYER:
2 c. sugar
16 marshmallows
13 oz. can evaporated milk
1 tsp. vanilla
10 oz. pkg. cherry chips

2ND LAYER:
12 oz. pkg. chocolate chips
3/4 c. peanut butter
10 oz. salted peanuts, chopped

First Layer: Mix and stir over low heat until melted: sugar, marshmallows and milk. Boil for 3 minutes. Remove from heat. Stir in cherry chips and vanilla. Spread mixture into a 9x13 inch pan.

Second Layer: Melt chocolate chips and peanut butter. Add part of the peanuts. Spread over cherry mixture. Top with rest of peanuts. Chill.

Date Roll Candy

Ruby Mitchell

3 c. sugar
1 c. milk
1 c. dates, chopped
1 c. nuts, chopped

Boil sugar, milk and dates until mixture forms a soft ball in cold water, or until it reaches 130° on thermometer. Beat until cool; add chopped nuts. Shape mixture into roll on a damp cloth, then wrap in Saran Wrap. Slice when ready to serve. Will keep for weeks in refrigerator.

Raspberry Divinity

Marie Shea

3 c. sugar
1/2 c. water
3/4 c. light corn syrup
2 egg whites
3 oz. pkg. raspberry Jello

In heavy saucepan, place sugar, water, and syrup. Heat to 252°, or hard ball stage. With electric mixer, beat egg whites to stiff peaks, then slowly beat in hot syrup. Continue beating until candy holds shape. Quickly drop by teaspoon onto waxed paper.

Divinity Candy

Betty Kerley

2 1/2 c. sugar	1/4 tsp. cream of tartar
1/2 c. white Karo syrup	1 tsp. vanilla
1/2 c. water	dash of salt
2 egg whites [large]	[1/8 tsp.]

Boil water, sugar and syrup to soft ball stage. (Mixture will form a soft ball when tested in cold water.) Beat egg whites, salt and cream of tartar until stiff. Pour half of the boiled syrup over egg whites; beat. Return syrup to heat and boil again. Again pour half of syrup over egg whites. Return syrup to heat and boil again. Beat egg whites and syrup. Add last of syrup and vanilla. Continue beating until ready to drop by teaspoonful onto waxed paper. (Add nuts when almost firm.) Makes 40 pieces. A pecan half may be placed on top of each.

E-Z Fruit Roll-Ups

[FRUIT LEATHER]

Mrs. Bonnie Hach

16 oz. can applesauce **cinnamon [opt.]**

Spread applesauce approximately 1/8 inch thick in 9x13 inch pan or jelly roll pan lined with waxed paper. Lightly sprinkle with cinnamon. May be dried in the sun (cover with cheesecloth), in an electric oven at 140°-150°F., or in gas oven (pilot light is sufficient). Will dry in 10-20 hours. (Experiment with your oven.)

When the fruit leather is firm to touch and can be peeled off the paper, cut it in desired pieces with pizza cutter; or roll while still on waxed paper and store in plastic bag. Keeps approximately 1 month at room temperature.

VARIATIONS (but not as easy):

1. Any drained, canned fruit - puree, sweeten if desired.
2. Any dried fruit - soak, then puree, sweeten if desired.
(Approximately 2 cups of fruit puree)

One thing is sure -- if you laugh at your troubles you will probably always have something to laugh about.

Chocolate Butter Fudge

Ruth Schwarck

3 c. white sugar	1 env. gelatin
3 sq. unsweetened chocolate	1/2 c. white syrup
1 c. milk	1/2 lb. butter
1 T. vanilla	[margarine will not do]
	1 1/2 c. walnut meats

Mix sugar with dry gelatin. Add the syrup and milk and mix thoroughly. Add the chocolate and butter. Over medium heat, cook mixture, stirring occasionally, to soft ball stage (238°). Remove from heat and immediately pour mixture into stainless steel mixer bowl. Let cool 15 minutes. Add vanilla and mix with mixer until almost stiff. (Will be very creamy.) Add the nuts and spread in buttered pan.

Fannie Mae Fudge

Leatrice Brown

13 oz. pkg. milk chocolate chips	13 oz. semi-sweet chocolate chips
2 oz. unsweetened chocolate	25 large marshmallows
4 c. sugar	1 c. butter [no substitute]
1 c. milk	1 tsp. vanilla
	1 c. walnuts [opt.]

Bring sugar, milk, butter and vanilla to a boil; boil exactly 2 minutes. Remove from heat and add remaining ingredients. Stir until melted together. Pour mixture into a 9x13 inch pan or a cookie sheet for a thinner fudge. Keeps well for a long time.

Caramel Fudge Candy

Suzanne Tucker

6 c. white sugar	3 c. cream [or 1 c. whipping cream and 2 c. half & half]
1 c. golden syrup	

Combine ingredients in saucepan; boil to soft ball stage, stirring constantly. Set saucepan in pan of cold water, stir mixture until it loses gloss and starts to set. Pour into a large buttered 9x13 inch glass pan.

Old-Fashioned Fudge

Diane F. Campbell

1 c. brown sugar	3 1/2 T. cocoa
1 c. white sugar	1 c. cream
pinch of salt	1 1/2 T. butter
	1 tsp. vanilla

Put all ingredients in a heavy metal pan. Cook mixture until it reaches soft ball stage, then add butter and vanilla. Let cool. Beat until it loses its gloss and is almost stiff. Pour into an 8x8 inch pan and let cool. Cut and serve.

Buttermilk Fudge

Esther Edleman

1 c. buttermilk	6 oz. pkg. butterscotch chips
1 tsp. soda	6 oz. pkg. coconut chips
2 c. white sugar	1 tsp. vanilla
1/2 c. butter or margarine	1 c. chopped nuts
3 T. marshmallow creme	

Mix buttermilk and soda together; let stand 3 minutes. Add sugar and butter; cook to soft ball stage (230°). Stir often during cooking. Cool; add marshmallow creme and chips. Add vanilla and nuts. Pour into a buttered 8x8x2 inch pan.

Fudge

Noreen Meyer

4 c. sugar	7 oz. jar marshmallow creme
1/2 c. oleo	12 oz. pkg. chocolate chips
1 lg. can evaporated milk	8 oz. Hershey candy bar

Boil sugar, oleo and milk to soft ball stage. Put rest of ingredients in large bowl. Pour boiled mixture over chocolate mixture and beat with mixer until creamy and slightly thickened. Add nuts, if desired. Pour into well-buttered, large cake pan.

Fool-Proof Fudge

E. Louise Rebers

6 oz. can evaporated milk	1 pkg. chocolate chips
10 large marshmallows	1 large Hershey bar
2 c. sugar	1/4 lb. butter or oleo
1 T. vanilla	1 c. chopped nuts

Boil evaporated milk, marshmallows, and sugar in heavy pan for 5 minutes, stirring to prevent sticking. Place chocolate chips, Hershey bar, and butter in a large mixer bowl. Pour hot mixture over ingredients in bowl; beat until thick and smooth. Add vanilla and nuts. Pour into 9x13 inch pan. Store covered in refrigerator.

Electric Skillet Fudge

Mavis Hiscocks

2 c. sugar	1 1/2 c. chocolate chips
1 c. evaporated milk	[milk chocolate best]
3 T. butter	1/2 c. marshmallows
	1 tsp. vanilla
	1 c. chopped walnuts

Bring sugar, milk and butter to a boil. Boil for 5 minutes, stirring constantly (280°). Turn off heat. Add chocolate chips, marshmallows, vanilla and nuts. Stir until blended. Pour into a buttered, square pan.

Peanut Butter Fudge

Ellene Clarahan

2 c. sugar	1 c. peanut butter
2/3 c. evaporated milk	1 tsp. vanilla
1 c. marshmallow creme	

Boil the sugar and milk to soft ball stage. Remove from heat; add marshmallow creme, peanut butter, and vanilla. Stir well. Pour into a buttered 9x9 inch pan.

Note: Two cups marshmallows may be substituted for the marshmallow creme.

Peanut Butter Fudge

Miriam Andes

1 c. white sugar	1/2 c. milk
1 c. brown sugar	10 marshmallows
2 T. butter	1/4 c. peanut butter

Combine white sugar, brown sugar, butter and milk; cook to soft ball stage. Remove from heat and add marshmallows and peanut butter. Beat until creamy. Pour into buttered 8x8 inch pan. Cut when firm.

White Fudge

Susan Elwood

2 T. butter	1 c. light cream
3 c. sugar	1/2 c. milk
1/4 c. light corn syrup	2 tsp. vanilla
1/2 tsp. salt	1 c. nuts

Combine all ingredients, except vanilla and nuts, and cook over medium heat until it boils. Continue cooking and stirring, until mixture reaches soft ball stage. Remove from heat; add vanilla. Set saucepan in pan of water and cool mixture to 110°. Beat until it thickens and loses sheen. Quickly add nuts and pour into 8-inch square pan, foil-lined and buttered.

White Fudge

Margaret Hoffman

2 c. sugar	1 c. miniature marshmallows
1 c. evaporated milk	1/2 c. flake coconut
1/2 c. oleo	1/2 c. chopped nuts
8 oz. white almond bark	1 tsp. vanilla

Butter sides of 3-quart saucepan. Combine sugar, evaporated milk, and oleo; cook to soft ball stage (234°). Remove from heat; add almond bark and marshmallows, stirring until melted. Add remaining ingredients and mix. Pour into buttered 8x8 inch pan. Cool and cut.

Marshmallow Porcupines

Sandra K. (Hatch) Iwen

1 stick butter [or oleo]	27 Kraft caramels
1/2 c. Eagle Brand milk	Rice Krispies
large marshmallows	

Melt and blend butter, caramels and Eagle Brand milk in double broiler. Dip marshmallows in mixture, then roll in Rice Krispies. These freeze well.

Bavarian Mints

Mrs. David Engel

3 c. milk chocolate chips	14 oz. can Eagle Brand
1 1/2 T. margarine	sweetened condensed milk
	2 tsp. peppermint flavoring

Melt chips and margarine together, and then add Eagle Brand milk and flavoring. Pour into an 8x8 or 8x10 inch pan. Cool and cut into very small squares.

Snickers Candy

Mary Seehusen

1 c. milk chocolate chips	1 tsp. vanilla
1/4 c. peanut butter	1 c. roasted peanuts
1/4 c. butterscotch chips	20 caramels
1 c. white sugar	2 T. water
1/4 c. oleo	1 c. milk chocolate chips
1/4 c. milk	1/4 c. peanut butter
1/4 c. peanut butter	1/4 c. butterscotch chips
1 c. marshmallow creme	

Melt 1 cup milk chocolate chips, 1/4 cup peanut butter, and 1/4 cup butterscotch chips. Spread mixture into buttered 9x13 inch pan. Cool.

Combine sugar, oleo and milk; boil for 5 minutes. Add 1/4 cup peanut butter, marshmallow creme, and vanilla. Pour over bottom layer. Sprinkle peanuts over this layer.

Melt caramels and water. Drizzle over peanuts. Melt 1 cup milk chocolate chips, 1/4 cup peanut butter, and 1/4 cup butterscotch chips. Spread over caramel layer. Cool.

Peanut Brittle

[MICROWAVE]

Irene Ballou

1 c. sugar	1 tsp. butter
1 c. raw peanuts	1 tsp. vanilla
1/2 c. white corn syrup	1 tsp. soda
1/8 tsp. salt	

Combine sugar, peanuts, syrup and salt; cook 4 minutes. Stir; cook 3 minutes more. Add butter and vanilla; cook 1 minute. Add soda. Spread on lightly greased aluminum foil. This sets fast.

Sponge Candy

Jeanie Gerdes

1 c. dark syrup	2 lb. almond bark
1 c. sugar	2 [12 oz.] pkg. chocolate chips
4 tsp. soda	

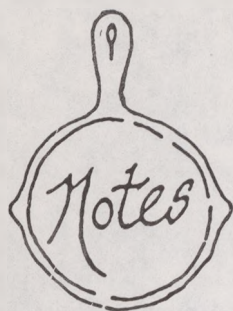
Cook syrup and sugar to hard crack stage. Add soda. Pour into buttered cookie sheet. Let cool. Break into pieces. Melt almond bark and chocolate chips together; pour over candy pieces.

English Toffee

Mrs. Lewis Nelson

1 c. sugar	1/2 lb. butter
3 T. water	[do not substitute]
	1 tsp. vanilla
	3 sm. Hershey candy bars

Place sugar, water, butter and vanilla in a saucepan; cook until brown (10 minutes or longer). Stir continuously to prevent burning. Pour mixture onto buttered cookie sheet. Lay 3 small Hershey bars across the hot candy and spread evenly. Cool and break into pieces.



Cakes & Pies

Angel Food Cake	
Fresh Apple Cake	205
Raw Apple Cake	
Applesauce Chocolate Chip Loaf Cake	206
Applesauce Cupcakes	
Apricot Poundcake	207
Banana Bundt Cake	
Rave Coconut Cake	208
Goopy Butter Cake	
Cover Mountain Carrot Cake	209
Mini Cheesecakes	
Blue Ribbon Cheesecake	210
Coconut Orange Marble Cake	211
Creme De Menthe Cake	
Chocolate Sheet Cake	212
Chocolate Angel Food	
Chocolate Chip Date Cake	213
Chocolate Cherry Upside-Down Cake	
Picnic Devil's Food Cake	214
Chocolate Cream Cake	215
Self-Filled Chocolate Cupcakes	
Chocolate Chip Crumb Cake	
Date Apple Dream Cake	216
Dummy Cake	
Dusky Delight	
Tiny Tim Fruitcakes	217
Funnel Cakes	
Best Ever Fruit Cake	218
Holiday Fruitcake	
Granny Cake	219
Hawaiian Pineapple Poke Cake	
Hummingbird Cake	220
Hickory Nut Cake	
Jam Cake	
Jelly Roll	221
Inspiration Cake	
Lemon Buttermilk Poundcake	222
Lemon Tea Cake	
Mandarin Orange Cake	223
Mother's Hot Milk Cake	
Mississippi Mud	224
Orange-Peach Cake	
German Oat Cake	225
Overnight Cake	
Pina Colada Cake	226
Pineapple Cake	
Pineapple Upside-Down Cake	227
Poppy Seed Cake	
Potato-Nut Cake	
Sour Cream Poundcake	228
Raisin Crumb Cake	
Red Cake	229
Rhubarb Upside-Down Cake	
Sinful Cake	
Sponge Cake	230
Rhubarb Cake	
Strawberry Shortcut Cake	231
Strawberry Pop Cake	
Turtle Cake	
Elegant Caramel Frosting	232
Supreme Cake	
Brown Velvet Cake	233
Sherry Cake	
Bit O'Zucchini Cake	
Whipped Cream Icing	234
Zucchini Cake	
Apple Macaroon Pie	235
Black Bottom Ice Cream Pie	
Coronation Pie	236
Chocolate Chip Pie	
Coconut Crunch Pie	
Its-Own-Crust Coconut Pie	237
French Silk Pie	
Miracle Pie	
Key Lime Pie	238
Lemon Pie	
Homemade Mincemeat	239
Millionaire Pie	
Out-Of-This-World Pie	
Gooseberry Pie	240
Mystery Pecan Pie	
Pineapple Chiffon Pie	241
Pineapple Millionaire Pie	
Pink Squirrel Pie	242
Pistachio Pie	
Praline Peach Pie	243
Rhubarb Pie (2)	
Rhubarb Cream Pie	244
Raspberry Fluff Pie	
Sour Cream Raisin Pie	245
Rhubarb and Bing Cherry Pie	
Fresh Strawberry Pie	
Super Meringue	246
Swish Pie	
Sumptuous Strawberry Daiquiri Pie	247

Cakes, Frostings & Pies

Angel Food Cake

Gertrude Tobin

1 1/2 c. [about 12] egg whites	1 c. sifted confectioner's sugar
1/4 tsp. salt	1 c. sifted cake flour
1 tsp. cream of tartar	1 tsp. vanilla
1 c. sifted granulated sugar	1/2 tsp. almond flavoring

Put empty 10-inch tube pan in a 425° oven. Beat egg whites with salt. Add cream of tartar after whites become frothy and continue to beat until stiff, but not dry. Fold in granulated sugar, 2 tablespoons at a time. Sift confectioner's sugar and flour together 5 times. Fold into egg white mixture, 2 tablespoons at a time. Add vanilla and almond flavoring. Remove pan from oven and pour batter into hot pan. Bake in 375° oven about 25-30 minutes, don't overbake. Cake will shrink a little. Place cake pan upside down until cool before removing cake from pan.

Fresh Apple Cake

Winifred Vosseller - Joan Shelgren

2 c. sugar	1/2 c. oleo
2 eggs	2 c. flour
1 tsp. soda	3 tsp. cinnamon
1-2 tsp. nutmeg	1 tsp. salt
3 1/2 c. chopped apples	1/2 c. nuts

SAUCE:

1/2 c. oleo	1 c. sugar
1 tsp. vanilla	1/2 c. half & half

Cream sugar, oleo and eggs. Sift dry ingredients together and add to creamed mixture. Add apples and nuts which have been mixed with 2 tablespoons flour. Blend all together. Bake in greased 9x13 pan at 350° for 15 minutes and 300° for 45 minutes.

Sauce: Mix ingredients and boil until it coats a spoon. Serve hot over pieces of cold cake and serve immediately.

Raw Apple Cake

Elva Smith

4 c. chopped apples

2 c. sugar

2 eggs

1/2 c. vegetable oil

2 tsp. vanilla

1/2 c. nuts

2 tsp. baking soda

1/2 tsp. salt

2 tsp. cinnamon

2 c. flour

Combine apples and sugar and set aside for 1/2 hour. Beat eggs; add oil and vanilla. Mix and sift flour, baking soda, cinnamon and salt. Stir in alternately with apple-sugar mixture. Add nuts. Bake in a greased 13x9x2 Pyrex pan for 1 hour at 350°, or in a bundt pan for 1 hour and 7 minutes.

Applesauce Chocolate Chip Loaf Cake

Yvonne M. Epley

1 3/4 c. flour

1/4 tsp. salt

1/2 tsp. mace

1/2 c. shortening

2 eggs

1/2 c. raisins

1 c. chocolate chips

1 tsp. baking soda

1/4 tsp. cloves

1 tsp. cinnamon

1 c. sugar

1 c. applesauce

1/2 c. chopped nuts

Sift together dry ingredients. Cream shortening, add sugar gradually, creaming until light and fluffy. Add eggs, one at a time, beating well. Add flour mixture alternately with applesauce in small amounts. Stir in raisins, nuts and chocolate chips. Pour into a 9x5x3 inch loaf pan which has been greased and lined on the bottom with brown paper which has been greased. Bake at 325° for about 1 hour and 15 minutes, or until tests done when a toothpick is inserted near the center. Turn out on wire rack to cool. Wrap and store overnight before slicing. Serve sliced with a scoop of vanilla ice cream and hot fudge sauce, or serve plain. This loaf freezes well.

Applesauce Cupcakes

Flo Slawson

1/2 c. oleo or Crisco	1 c. [or less] nutmeats
1 c. sugar	1 tsp. salt
1 egg	1 tsp. soda
1 3/4 c. flour	1 tsp. cinnamon
1 c. raisins	1/2 tsp. cloves
1 c. applesauce	

Heat applesauce. Turn off heat and add raisins; set aside. Cream sugar and oleo; stir in egg. Add raisins, applesauce and nutmeats, stir. Then sift in all the dry ingredients and stir in, by hand. Fill cups 1/2-full. Bake at 350° for about 20 minutes. Good frosted.

Apricot Poundcake

Joyce Thorson

1 pkg. yellow cake mix	2/3 c. reserved syrup
1 lb. 10 oz. can apricot halves, drained, reserve syrup	1/4 c. soft butter or oleo
	3 eggs
	1 T. grated orange peel

GLAZE:

1/2 c. apricot preserves	1-2 tsp. reserved apricot syrup
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Preheat oven to 350° (325° for colored, fluted tube pan). Using solid shortening or margarine (not oil), greased 12-cup fluted tube pan (non-stick finish, too). Sprinkle greased pan with sugar. In large bowl, blend cake mix, drained apricots, apricot syrup, butter, eggs and orange peel; beat 2 minutes at highest speed, scraping the bowl occasionally. Pour batter into prepared pan. Bake 40-50 minutes, or until toothpick inserted in center comes out clean. Cool upright in pan 45 minutes; turn onto serving plate. Cool completely. Mix glaze ingredients; spoon over cake.

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

Banana Bundt Cake

Beverly Garwood

3 c. flour	1 tsp. baking soda
1 tsp. salt	1 pkg. regular banana cream pudding mix
1 tsp. baking powder	1 c. butter or margarine
1 1/2 ripe bananas, sliced thin	4 eggs
1/3 c. milk	2 tsp. rum extract
2 c. sugar	

GLAZE:

1 1/2 c. powdered sugar	2 T. softened butter
1 tsp. rum extract	1 T. milk

Preheat oven to 325°. Grease and flour bundt pan. In large bowl blend all cake ingredients and beat 3 minutes on medium speed and then pour into pan. Bake 60-75 minutes. Cool 15 minutes in pan, then turn on plate and cool completely.

Glaze: Blend ingredients together and pour over cake. You may use Cool Whip with rum flavor.

Rave Coconut Cake

Verda Belle Hunt

1 pkg. yellow cake mix, without pudding	4 eggs
4 oz. pkg. instant pudding	1/4 c. oil
1 1/3 c. water	2 c. coconut
	1 c. chopped pecans

FROSTING:

2 T. margarine	3 1/2 c. sifted powdered sugar
2 c. coconut	1/2 tsp. vanilla
8 oz. pkg. cream cheese	2 T. margarine
2 tsp. milk	

Cake: Mix cake ingredients and blend for 4 minutes. Bake in a greased 9x13 inch pan at 350° for 35 minutes. Cool.

Frosting: Brown 2 tablespoons margarine and coconut; cool. Cream together 2 tablespoons margarine and cream cheese; add milk, powdered sugar and vanilla. Stir in 1¾ cups of coconut mixture. After frosting cake, sprinkle remaining ¼ cup of coconut mixture on top.

Goosey Butter Cake

Grace Juracek

- | | |
|-------------------------------------|----------------------------------|
| 17 oz. box poundcake | 1/2 tsp. vanilla |
| 1/2 c. melted butter or oleo | 3 c. confectioner's sugar |
| 4 eggs | 1 c. chopped nuts |
| 8 oz. pkg. cream cheese | |

Combine cake mix, butter and 2 eggs until well blended. Beat 1 minute. Spread into greased 13x9 inch pan. Beat cream cheese until fluffy. Beat in remaining 2 eggs and vanilla. Set aside 1/2 cup confectioner's sugar, then beat remaining sugar into cream cheese. Pour evenly and gently over cake batter. Sprinkle with nuts. Bake at 350° for 45 minutes. Cool 20 minutes. Sprinkle with sugar.

Cover Mountain Carrot Cake

Glenna Whitford

- | | |
|-------------------------------|-------------------------------|
| 1 1/2 c. vegetable oil | 2 tsp. soda |
| 1 1/2 c. sugar | 2 tsp. ground cinnamon |
| 4 eggs, well beaten | 2 tsp. ground allspice |
| 3 c. grated carrots | 1 c. chopped pecans |
| 2 c. unbleached flour | 1 c. raisins |
| 1/2 tsp. salt | 1 tsp. vanilla extract |

FROSTING:

- | | |
|--|------------------------------------|
| 1/2 c. margarine, melted | 2 c. sifted, powdered sugar |
| 8 oz. pkg. cream cheese, softened | 1 tsp. vanilla extract |

Cream oil and sugar. Add eggs and carrots; mix well. Mix dry ingredients. Add flour mixture to carrot mixture, a small amount at a time, beating well. When blended add pecans, raisins and vanilla. (This mixture will fit into Cuisinart processor.) Pour into a 10x14 inch greased and sugared pan and bake at 325° for 1 hour. Cool slightly before frosting.

Frosting: Combine margarine and cheese with sugar and beat well. Add other ingredients, mix well and spread on cooled cake.

Note: Travels well, gets eaten quickly.

Mini Cheesecakes

Ruth Calderwood

2 [8 oz.] pkg. cream cheese	2 tsp. vanilla flavoring
3/4 c. sugar	18-24 vanilla wafers
2 eggs	variety of pie fillings

Combine cream cheese, sugar, eggs and vanilla. Beat 5 minutes with electric mixer. Line cupcake pan with paper liners. Put vanilla wafer in bottom of each. Fill each 1/2-full with cream cheese mixture. Bake at 350° for 15 minutes. Cool. Best if refrigerated overnight. When ready to serve remove paper liners from each and top with variety of pie filling. Makes 18-24.

Blue Ribbon Cheesecake

Sue Barry

1 1/2 c. graham cracker crumbs	1 c. sugar
1/2 c. melted butter	3 eggs
3 T. sugar	1/2 c. melted butter, cooled
24 oz. cream cheese at room temperature	1/2 tsp. orange extract
	grated orange peel for garnish

Combine crumbs, 1/2 cup melted butter and sugar. Press into bottom and 3/4 inch up sides of a 9-inch springform pan. Beat cheese and sugar until light and fluffy. Add eggs, one at a time, beating after each addition. Blend in cooled butter and extract. Pour into pan. Bake at 450° for 15 minutes. Cool. Refrigerate for 12 hours. Remove sides of pan. Garnish with orange peel.

*I am only one, but I am one.
I cannot do everything,
but I can do something
What I can do, I ought to do;
What I ought to do, I will do.*

Coconut Orange Marble Cake

Mrs. Lloyd Endreson

**1 pkg. Pillsbury Plus white
cake mix**
1/3 c. oil
1 c. water

4 egg whites
**1/4 c. frozen orange
concentrate, thawed**

TOPPING:

1 c. flake coconut
2 T. water

1 tsp. sugar
**1 T. orange juice concentrate,
thawed**

FROSTING:

**1 can Pillsbury Ready To
Spread white frosting**
3 oz. cream cheese, softened

2 T. grated orange peel [opt.]
2 T. orange concentrate

In a large bowl blend cake mix, water, oil and egg whites. Beat 2 minutes at highest speed. Reserve 1½ cups batter. Pour rest into two 9-inch cake pans. Combine ¼ cup orange concentrate with the 1½ cups batter. Spoon orange batter over white batter. Swirl to marble. Bake at 350° for 10-12 minutes. Cool 15 minutes and remove from pan. Cool completely.

Topping: In small bowl combine topping. Spread on ungreased cookie sheet. Bake at 350° for 10-12 minutes, or until slightly thickened, stirring twice. Cool.

Frosting: In medium bowl, combine frosting ingredients. Spread ½ of the frosting between cake layers. Spread half of the topping on sides of cake and the rest on top. Refrigerate at least 1 hour or until served. This can be made in a 9x13 inch pan; just frost and put on the topping.

*She measured out the butter with a very solemn air,
The milk and sugar, also, she took the greatest care
To count the eggs correctly and to add a little bit
Of baking powder, which you know beginners oft omit.
Then she stirred it all together, and baked it for an hour
But she never quite forgave herself for leaving out the flour!*

Creme De Menthe Cake

Agnes Docekal - Carol Hibler - Elsie Folkerts

1 box white cake mix	16 oz. can chocolate fudge
6 T. creme de menthe syrup or	topping
liqueur	2 T. creme de menthe syrup
8 oz. container Cool Whip	or liqueur

Mix cake according to directions on box. Add 6 tablespoons creme de menthe syrup or liqueur and blend well. Pour into greased 9x13 cake pan. Bake in 350° oven 35-40 minutes, or until done. Cool. Spread fudge topping over cake. Mix Cool Whip with 2 tablespoons creme de menthe syrup or liqueur. Spread over cake. Garnish with chocolate curls. Chill until serving time.

Chocolate Sheet Cake

Bev Johnson

2 c. sugar	1 stick oleo
2 c. flour	1/2 c. Crisco
1/2 c. buttermilk	4 T. cocoa
2 eggs, slightly beaten	1 c. water
1 tsp. vanilla	1 tsp. soda

FROSTING:

1 stick oleo	4 T. cocoa
6 T. sweet milk	1 lb. powdered sugar

Combine oleo, Crisco, cocoa and water in saucepan; bring to a boil. (Or bring these ingredients to a boil in microwave.) Remove from heat. Pour hot mixture over flour and sugar. Combine remaining ingredients and add to mixture. Stir, by hand, until all ingredients are mixed. Pour batter into greased cookie sheet, approximately 11x18 inches in size. Bake at 400° for 20 minutes.

Frosting: Begin to prepare frosting 5 minutes before cake is done baking. Melt oleo, cocoa and milk; bring to a boil. Remove from heat; add powdered sugar and vanilla, and also nuts, if desired. Beat well and spread on cake, 5 to 8 minutes after it has been taken from oven. This is a very tasty and fast cake to make.

Chocolate Angel Food

Jean White

1 1/2 c. [11-12] egg whites	1 1/4 tsp. vanilla
1 1/2 tsp. cream tartar	3/4 c. + 2 T. flour
1/3 tsp. salt	1/4 c. cocoa
1 c. sugar	3/4 c. sugar

Sift flour 3 times with sugar and cocoa. Beat egg whites until frothy, add cream of tartar and salt. Beat until glossy and holds up in points. Add 1 cup sugar, a few tablespoons at a time, as you continue to beat. Add vanilla. Gently fold in 1 tablespoon at a time of flour, sugar and cocoa mixture. Do not beat. Pour into ungreased tube pan. Cut through batter several times with knife. Bake 1/2 hour in 400° oven. Remove and invert pan until cool.

Frost with 2 cups confectioner's sugar, 1/3 cup margarine, 1 teaspoon vanilla, 3 tablespoons cocoa and milk to soft spreadable consistency.

Chocolate Chip Date Cake

Dorothy Mattocks

1 c. chopped dates	1 3/4 c. all-purpose flour
1 c. boiling water	1 tsp. baking soda
1 c. butter	1 T. cocoa
1 c. sugar	1/2 c. chocolate chips
2 eggs	1/2 c. chopped nuts
1 tsp. vanilla	1/2 c. chocolate chips

Chop dates. Cover with boiling water and let stand. Cream the butter until light and fluffy. Gradually add the sugar. Beat in the eggs, one at a time. Add vanilla and the date mixture. Sift dry ingredients together. Stir dry ingredients into the date creamed mixture. Stir in the first 1/2 cup of chocolate chips. Spread batter in a greased 9x13 inch cake pan. Sprinkle the top of the batter with the chopped nuts and remaining 1/2 cup of chocolate chips. Bake at 350° for 40 minutes. This is a moist cake that needs no frosting. There is no salt in the recipe.

Chocolate Cherry Upside-Down Cake

Vera Hendrix

21 oz. can cherry pie filling	3/4 tsp. salt
2 1/2 c. flour	1 1/2 c. water
1 1/2 c. sugar	1/2 c. cooking oil
3/4 c. cocoa	1/4 c. vinegar
1 1/2 tsp. baking soda	1 1/2 tsp. vanilla

Spread pie filling in bottom of 9x13 pan. In a large bowl stir together flour, sugar, cocoa, soda and salt. In another bowl combine water, oil, vinegar and vanilla. Add liquid ingredients to flour mixture all at once. Stir just to moisten. Pour batter evenly over cherry pie filling. Bake at 350° for 30-35 minutes, or until tests done. Cool 10 minutes and invert pan onto plate.

Picnic Devil's Food Cake

Mary Young

1/2 c. shortening	1 tsp. red food coloring
1 1/2 c. sugar	2 c. sifted cake flour
2 eggs	1 tsp. salt
1 tsp. vanilla	1 tsp. soda
1/4 c. cocoa	1 c. buttermilk
3 T. hot coffee	

CARAMEL FROSTING:	vanilla
1/4 c. butter	1/4 c. evaporated milk
3/4 c. brown sugar	2 1/2 c. powdered sugar

Cake: Cream shortening with sugar, eggs and vanilla until fluffy. Mix cocoa, hot coffee, and red food coloring to smooth paste. Add cocoa mixture to creamed mixture. Sift dry ingredients together and add alternately with buttermilk. Pour batter into 9x13 inch loaf pan that has been buttered and lightly floured. Bake at 350° for 30 to 40 minutes.

Frosting: Melt butter in saucepan; add brown sugar and evaporated milk. Heat until sugar dissolves. Cool slightly, then beat in powdered sugar and vanilla. Spread on cake and decorate with pecan halves or coconut.

Chocolate Cream Cake

Jane Conway

12 oz. pkg. semi-sweet chocolate chips	1 T. Irish cream liqueur
1/2 c. unsalted butter	1/2 tsp. vanilla
6 eggs [room temp.] [separated]	pinch of cream of tartar
1 c. sugar	2 c. whipping cream
1/2 c. finely chopped pecans	1/4 c. powdered sugar
	2 T. Irish cream liqueur
	2 oz. chocolate curls

Preheat oven to 350°. Grease and flour a 10-inch springform pan. Melt chocolate chips and butter in top of double boiler over hot, but not boiling, water. Beat egg yolks in large bowl of electric mixer until very thick, about 5 minutes. Beat in 1/2 cup sugar, one tablespoon at a time. Stir in melted chocolate, pecans, 1 tablespoon liqueur, and vanilla.

Beat egg whites with cream of tartar in another large bowl, until soft peaks form. Gradually add remaining 1/2 cup sugar; beat until stiff, but not dry. Gently fold 1/4 of the whites into chocolate mixture, then fold chocolate mixture back into remaining whites. Pour into prepared pan. Bake 30 minutes. Reduce oven temperature to 275° and continue baking 30 minutes. Turn off oven; let cake stand in oven for 30 minutes with door ajar. Remove cake. Dampen paper towel and place on top of cake for 5 minutes. Remove towel. (Top of cake will crack and fall.) Cool cake in pan. Remove springform. Transfer cake to platter.

Beat whipping cream in large bowl of electric mixer until soft peaks form. Beat in powdered sugar and 2 tablespoons liqueur. Spoon whipped cream onto top of cake and smooth evenly. Sprinkle with chocolate curls. Refrigerate 6 hours. Let stand at room temperature 20 minutes before serving.

RECIPE FOR A HOME

One-half cup of friendship and a cup of thoughtfulness; cream together with a pinch of powdered tenderness, very, very lightly beaten in a bowl of loyalty. With a cup of faith and one of hope and one of charity, be sure to add a spoonful of gaiety that sings and a dash of ability to laugh at little things. Moisten with sudden tears of heartfelt sympathy. Bake in a good-natured pan and serve repeatedly.

Self-Filled Chocolate Cupcakes

Elizabeth Liddle

1 pkg. chocolate cake mix	1 egg
8 oz. pkg. cream cheese	dash of salt
1/3 c. sugar	6 oz. pkg. chocolate chips

Prepare cake according to directions on package. Fill cupcake papers $\frac{2}{3}$ full. Cream the cream cheese with sugar; beat in egg and salt. Stir in chocolate chips. Drop 1 rounded teaspoonful of cheese mixture into each cupcake. Bake as directed on cake mix package.

Chocolate Chip Crumb Cake

Elaine Heilman

2 c. brown sugar	1 tsp. vanilla
2 c. flour	1 c. milk
1/2 c. oleo	1 tsp. soda
1 egg	6 oz. pkg. chocolate chips
1 tsp. salt	nuts

Mix together brown sugar, flour, and oleo. Reserve $\frac{3}{4}$ cup of this mixture. To the remainder, add egg, salt, vanilla, milk and soda; mix well. Place batter in a 9x13 inch greased pan. Sprinkle with reserved crumbs, chips and nuts. Bake at 350° for 30 minutes.

Date Apple Dream Cake

Mary East

2 c. sifted flour	2 eggs, beaten
1 c. sugar	21 oz. can apple pie filling
1 tsp. salt	1/2 c. cooking oil
1 tsp. cinnamon	1 tsp. vanilla
1/2 tsp. allspice	1 c. chopped dates
	1/4 c. chopped nuts

Sift together flour, sugar, salt, cinnamon, and allspice. Combine remaining ingredients; add sifted mixture. Place batter in a 13x9 inch greased pan. Bake at 350° for 40 to 45 minutes. Cool, cut into squares, and serve with Cool Whip.

Dummy Cake

Arlene Hall

No. 303 can apple pie filling	1/2 tsp. salt
2 c. sugar	2 c. flour
1/2 c. vegetable oil	1 tsp. cinnamon
1 tsp. vanilla	2 tsp. baking soda
2 eggs	1 c. chopped nuts or raisins

Chop apples in pie filling into small pieces; mix with sugar. Add the eggs, oil, vanilla, salt, flour, cinnamon, baking soda, and nuts or raisins. Stir together with spoon. Bake in a greased and floured 9x13 inch pan about 1 hour at 325°. Serve with whipped topping, butter cream icing, or plain.

Note: Do not use electric or hand mixer.

Dusky Delight

Margaret Powell

2/3 c. soft shortening	2 1/8 c. flour
1 3/4 c. sugar	1 tsp. soda
3 eggs	1 tsp. salt
1/2 c. cocoa	3/4 c. buttermilk
1/2 c. water	

Cream together sugar and shortening. Beat in eggs thoroughly. Blend together cocoa and water. Sift together flour, soda and salt. Stir dry ingredients into creamed mixture alternately with cocoa mixture, vanilla and buttermilk. Pour batter into prepared pans, 9x13 or two 9-inch layer pans. Bake layers 30 to 35 minutes and oblong 35 to 40 minutes at 350°.

Tiny Tim Fruitcakes

Mary East

1 c. walnuts	1 tsp. pumpkin pie spice
1 1/2 c. mixed candied fruit	1 T. honey
14 oz. pkg. date bar mix	1/2 c. applesauce
1/3 c. flour	1/2 c. moist mincemeat
3/4 tsp. baking powder	

Chop nuts and fruit and set aside. Mix remaining ingredients together. Stir in fruits and nuts. Spoon batter into small muffin pans. Bake at 325° for 15 minutes. Makes 72 cakes.

Funnel Cakes

Lois A. Maricle

1 1/3 c. flour	1/4 tsp. salt
1/2 tsp. baking soda	2 T. sugar
3/4 T. baking powder	1 egg, beaten
3/4 c. milk	

Sift in separate bowl: flour, salt, soda, sugar, and baking powder. Mix egg and milk together; add dry ingredients; mix until smooth. Add more milk if batter is too thick. Hold finger over bottom of funnel and pour in batter. Remove finger and let batter drop in a spiral motion into a pan containing 1 inch of hot oil (375°). Fry until golden brown, turning once. Remove from pan and drain on paper towel. Sprinkle with powdered sugar. Serve hot.

Best Ever Fruit Cake

Arvonne Van Hemert

3 c. shelled whole Brazil nuts	1 c. candied pineapple
[or 1 c. Brazil nuts	1 1/4 c. sifted flour
and 2 c. pecans]	1 1/4 c. sugar
1 c. shelled walnuts	1 tsp. baking soda
1 c. pitted whole dates	1/2 tsp. salt
1 c. golden raisins	6 eggs
1 c. red candied cherries	2 T. almond flavoring
1 c. green candied cherries	[brandy flavoring may be
1/2 c. chopped candied ginger	substituted]

Grease cans or molds and line with waxed paper and grease again. Combine all nuts and fruits in a very large bowl. Measure flour, sugar, baking powder, and salt into sifter. Sift over fruit mixture; mix well. Beat eggs with flavoring until light in a medium-size bowl; pour over fruit mixture, then blend in thoroughly. Spoon into prepared mold or pan; press down firmly with hands until nuts and fruits are covered with batter. Bake in a slow oven (300°) for 2 hours.

Cool on cake rack for 10 minutes. Loosen around edge with knife; turn out onto wire rack and peel off waxed paper. Cool cakes completely. Add pineapple glaze, if desired. Wrap with waxed paper and then foil. Place in a tightly covered metal container, then in a plastic bag. Store in freezer.

Holiday Fruitcake

Jan Hales

1 c. chopped dates	3 c. flour
2 c. raisins	1/3 c. sorghum
2 c. pecans	1 1/2 c. grape juice
16 oz. pkg. candied fruit	2 sticks oleo
3 eggs	1 c. brown sugar
1 tsp. baking powder	1/2 tsp. salt
1 tsp. soda	1 tsp. cinnamon
1/2 tsp. nutmeg	1/2 tsp. allspice

Mix dates, raisins, pecans, fruit, sorghum, brown sugar, and grape juice together. Melt oleo and stir into mixture. Combine dry ingredients; stir into fruit mixture. Grease two loaf pans and line them with waxed paper. One tube pan may also be used. Bake 2½ hours at 275°. Store tightly wrapped in refrigerator.

Granny Cake

Marcia Stoneman

20 oz. can crushed pineapple, drained	2 eggs
1 tsp. soda	1 tsp. salt
2 c. flour	1 tsp. baking powder
1 c. nuts	1/4 tsp. black walnut flavoring
1 tsp. vanilla	3/4 - 2 c. sugar

Mix all together and pour into a 9x13 inch pan. Bake at 350° for 45 minutes.

FROSTING:

3/4 c. evaporated milk	1 c. white sugar
3/4 c. margarine	1 tsp. vanilla

Boil all 4 ingredients and pour at once over hot cake.

Keep your words soft and sweet; you never know when you may have to eat them.

Hawaiian Pineapple Poke Cake

Mrs. Alvin Peterson

- | | |
|--------------------------------|---|
| 1 pkg. yellow cake mix | 20 oz. can crushed pineapple,
drained |
| TOPPING I: | 3 3/4 oz. pkg. instant vanilla
pudding |
| 8 oz. pkg. cream cheese | 1 c. cold milk |
| TOPPING II: | |
| 2 c. whipped topping | coconut or chopped nuts |

Prepare cake according to directions; bake in a 9x13 inch pan. Cool cake thoroughly. Punch large holes over top, using handle of wooden spoon. Pour drained pineapple over top and spread to cover; some will go into holes.

Topping I: Combine softened cream cheese, pudding mix, and milk; beat. Spread over pineapple.

Topping II: Spread over first topping. Refrigerate cake for 1 hour or overnight.

Hummingbird Cake

Mrs. A.W. Forbes

- | | |
|------------------------|---|
| 3 c. flour | 1 1/4 c. oil |
| 2 c. sugar | 1 1/2 tsp. vanilla |
| 1 tsp. salt | 2 c. [or less] chopped nuts |
| 1 tsp. soda | 8 oz. can crushed pineapple,
undrained |
| 1 tsp. cinnamon | 1 c. chopped ripe bananas |
| 3 eggs | |

Combine all ingredients in a large bowl; mix well - don't beat! Pour batter into an ungreased 11x18 inch pan or a 9x13 and an 8-inch pan. Bake at 350° for 30 to 40 minutes.

- | | |
|--|-----------------------------|
| FROSTING: | 1/2 c. butter |
| 8 oz. pkg. cream cheese,
softened | 1 lb. powdered sugar |
| | 1 tsp. vanilla |

Mix ingredients thoroughly and beat well.

Hickory Nut Cake

Mrs. Erwin W. Pries

1 1/2 c. sugar	2 tsp. baking powder
1/2 c. butter or oleo margarine	1 tsp. salt
3/4 c. sweet milk	4 egg whites, stiffly beaten
2 c. flour	1 c. chopped hickory nuts

Combine butter, sugar, flour, salt and baking powder. Add milk and beat thoroughly. Stir in nuts, then fold in beaten egg whites. Bake in 9x13 inch pan 30 minutes at 350°. Test for doneness.

Jam Cake

E. Louise Rebers

1 1/2 c. sugar	2 c. flour
3/4 c. + 1 T. oil	1 tsp. soda
3 eggs	1 tsp. nutmeg
1 c. buttermilk	1 tsp. allspice
1 tsp. vanilla	1 tsp. cinnamon
1 c. chopped nuts	1/2 tsp. salt
3/4 c. strawberry jam	1/2 tsp. cloves

Combine sugar, oil, eggs and buttermilk in bowl of mixer; beat well. Sift flour and spices together; add to mixture in bowl. Add strawberry jam, vanilla and nuts. Pour batter into well greased, well floured bundt pan. Bake at 375° for 1 hour.

Jelly Roll

Edna Leinbaugh

10 egg yolks	1 c. sugar
1/2 c. lukewarm water	1 1/2 c. cake flour
1/8 tsp. soda	2 tsp. baking powder
	1/2 tsp. salt

Beat together egg yolks, water, and soda until lemon colored. Add remaining ingredients, beating in flour last. Put waxed paper in jelly roll pan. Bake at 350° until golden brown. Turn cake out onto towel. Spread with grape jelly. Roll with towel.

Inspiration Cake

Julia Travis

2 1/2 c. flour	1 1/4 c. milk
4 1/2 tsp. baking powder	1 tsp. vanilla
1 tsp. salt	1/3 c. egg whites [4-5 eggs]
1 1/2 c. sugar	1 c. finely chopped nuts
2/3 c. shortening	2 oz. chocolate, grated

Spread the nuts evenly in bottom of two well-greased and floured 9-inch layer pans. Sift together the flour, baking powder, salt and sugar. Add the shortening, milk and vanilla; blend at low speed. Add the egg whites and beat. Put $\frac{1}{4}$ of the batter in each pan. Sprinkle with grated chocolate. Spoon in remaining batter, spreading carefully so as not to disturb the chocolate. Bake 35 to 40 minutes at 350°. Frost between layers and on sides with chocolate frosting. Frost the top with white frosting.

Lemon Buttermilk Poundcake

Lillian Noble

1 c. shortening	1/2 tsp. soda
1/3 c. butter or margarine	1 T. hot water
1 c. buttermilk	1/2 tsp. salt
2 1/2 c. sugar	1 tsp. lemon extract
4 eggs	3 1/2 c. all-purpose flour

Cream shortening, butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Dissolve soda in the hot water; add salt and lemon extract. Stir in creamed mixture. Add flour to creamed mixture, alternately with the buttermilk, beginning and ending with flour. Bake 1 hour and 15 minutes at 325°. Punch holes while warm and spoon lemon sauce over cake. (Use angel food or bundt pan.)

LEMON SAUCE:	1/2 c. hot water
1 c. sugar	juice and rind of 2 lemons

Combine all in saucepan. Bring to a boil. Reduce heat and simmer 10 to 12 minutes. Yield: 1½ cups.

Lemon Tea Cake

Sharon Fawcett

1/2 c. butter	1 1/2 c. flour
1 c. sugar	1 tsp. baking powder
grated rind of 1 lemon	1/8 tsp. salt
2 eggs	1/2 c. milk

GLAZE:

juice of 1 lemon	1/4 c. sugar
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Preheat oven to 325°. Grease and flour loaf pan. Cream butter and sugar. Add grated lemon rind. Add eggs; mix well. Sift dry ingredients and add alternately with milk to creamed mixture. Pour batter into prepared pan. Bake at 325° for 1 hour.

Glaze: Mix ingredients while cake is still warm. Pour over cake.

Mandarin Orange Cake

Iola Lovely

1 box yellow cake mix	1 can mandarin oranges & juice
3 eggs	3/4 c. oil

TOPPING:

1 sm. can crushed pineapple	8 oz. carton whipped topping
	1 pkg. instant lemon pudding

Mix cake mix, oranges and juice, eggs and oil together; beat exceedingly well. Pour batter into a 9x13 inch greased and floured pan. Bake in a 350° oven about 30 minutes, or until done. When cake is cool, top with frosting.

Topping: Mix the pineapple and pudding until thick, then add whipped topping. Spread over cake. Refrigerate after topping is added.

How a man turns out depends a great deal upon what kind of woman decides to marry him.

Mother's Hot Milk Cake

Kathy Stamper

4 eggs	2 c. sugar
2 c. flour	2 tsp. baking powder
pinch of salt	1 c. scalded milk
2 T. butter	1 tsp. vanilla

TOPPING:

6 T. butter, melted	4 T. canned milk
10 T. brown sugar	1 c. halved walnuts

Beat eggs well; add sugar. Then add, alternately, the dry ingredients with the milk, butter and vanilla. Bake in a 350° oven for 35 minutes in a 9x13 inch pan. Remove the cake from oven.

Topping: Mix the ingredients together; pour over hot cake and then return cake to oven for 6 to 10 minutes.

Mississippi Mud

Ann Youngquist

2 c. sugar	1 1/2 c. flour
1 c. butter	1 1/3 c. flake coconut
2 T. cocoa [or up to 1/2 c.]	1 1/2 c. chopped nuts
4 eggs, beaten	13 oz. jar marshmallow creme
1 tsp. vanilla	[or miniature marshmallows]

ICING:

1/2 c. butter	1/3 c. cocoa
1/2 c. evaporated milk	1 tsp. vanilla
	1 lb. box confectioner's sugar

Cream sugar, butter and cocoa. Add eggs and vanilla, beating until light and fluffy. Stir in flour; beat well. Stir in coconut and nuts. Spread batter in greased 13x9 inch pan. Bake at 350° for 30 to 40 minutes; or spread in greased 15x10x1 inch pan and bake at 350° for 25 to 35 minutes.

Immediately spread with marshmallow creme or miniature marshmallows. Return to oven or 1 minute is using miniature marshmallows. While cake is still warm, spread with icing.

Icing: Combine ingredients, beating until light and fluffy.

Orange-Peach Cake

Stephanie Larson

1 pkg. orange cake mix	2 eggs
1/2 c. sour cream	1 can peach pie filling
	1/2 c. peach preserves

Mix together cake mix, sour cream, eggs and pie filling. Pour mixture into a greased and floured 9x13 inch pan or bundt pan. Bake at 350° for 40 to 45 minutes for a 9x13 inch pan, 50 to 55 minutes for bundt pan.

Poke holes in cake after removing from oven. Spread with peach preserves which have been heated. Refrigerate overnight. Serve with whipped topping or ice cream.

German Oat Cake

Judy Wood

1 1/4 c. boiling water	1 c. sugar
1 c. quick-cooking oats	1 tsp. soda
1/2 c. butter	1/2 tsp. salt
4 oz. bar German sweet chocolate, broken up	1 c. brown sugar
1 1/2 c. flour	3 eggs

TOPPING:

6 T. butter	1/4 c. cream
3/4 c. brown sugar	1/2 c. pecans

Into the boiling water, pour the oats, butter and chocolate; stir until melted. Set aside 20 minutes. In mixing bowl, pour flour, sugar, soda and salt; add brown sugar and eggs. Stir until well blended. Add oatmeal mixture and beat until just combined. Pour batter into greased and floured 9x13 inch pan. Bake for 35 to 40 minutes at 350°.

Topping: Combine the butter, brown sugar, and cream. Cook, stirring constantly, until mixture boils. Simmer 2 to 3 minutes, then add nuts. Spread over hot cake, then return cake to oven. Broil 4 to 5 inches from heat for 1 minute.

Overnight Cake

Nola Hoover

2 c. cake flour	salt
2 c. sugar	vanilla
1 c. boiling water	6 egg whites
2 tsp. baking powder	1 tsp. cream of tartar

FROSTING:

6 T. brown sugar	9 T. powdered sugar
6 T. cream	3 T. butter

Cake: Mix cake flour, sugar and boiling water; let stand overnight in a covered bowl. Next morning, add baking powder, salt and vanilla. Beat egg whites and cream of tartar until really stiff; fold into cake batter. Pour batter into ungreased pan and bake at 300°.

Frosting: Boil brown sugar and cream for 2 minutes; add powdered sugar and butter. Add more cream, if too thick.

Pina Colada Cake

Lola Dinsmore

1 pkg. Super Moist yellow cake mix	1/2 c. shredded coconut
8 oz. can crushed pineapple in juice, undrained	2 tsp. rum flavoring
toasted coconut	8 oz. carton frozen whipped topping, thawed

Heat oven to 350° oven. Grease and flour two 8- or 9½-inch round pans, or a 13x9x2 inch pan. Prepare cake mix as directed on package, except substitute pineapple for the water. Stir shredded coconut and rum flavoring into batter. Pour batter into pans. Bake as directed. Cool layers 10 minutes; remove from pans and cool completely.

Fill and frost layers or frost rectangular cake with the whipped topping; sprinkle with toasted coconut. Keep refrigerated until all is served.

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

Pineapple Cake

Yvonne Sharp - Lucille Boerm

3 eggs	No. 2 can crushed pineapple, undrained
2 c. sugar	1/2 c. chopped pecans
2 c. flour	
2 tsp. baking soda	

VARIATION OR ALTERNATE:

2 eggs	2 tsp. vanilla
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Mix all ingredients together and bake in a 9x13 inch pan 45 minutes at 350°. Frost with cream cheese frosting.

Variation: Bake cake in jelly roll pan 20 minutes. Sprinkle with powdered sugar and serve as bars.

FROSTING:

8 oz. pkg. cream cheese	1 3/4 c. powdered sugar
1/2 stick of margarine	1/2 c. chopped pecans

Mix ingredients with electric mixer until creamy; spread over cooled cake.

Pineapple Upside-Down Cake

Norma Anderson

1/2 c. butter	1/8 tsp. salt
1 c. brown sugar	3 eggs, separated
No. 2 can sliced pineapple	1 c. granulated sugar
1 c. sifted cake flour	5 T. pineapple juice
1 tsp. baking powder	red maraschino cherries

Melt butter in an 11-inch heavy cast iron skillet. Spread brown sugar evenly in skillet and arrange the pineapple slices on sugar, filling spaces with cherries. Beat egg yolks until light, adding sugar gradually. Add pineapple juice and sifted flour. Fold in stiffly beaten egg whites. Pour batter over pineapple. Bake at 375° for 35 minutes. Turn upside down on cake plate. Serve with whipped cream. Serves 8.

It's what we learn after we think we know it all that counts.

Poppy Seed Cake

Margaret Mater

1 pkg. yellow cake mix	1/2 c. oil
1 pkg. instant coconut pudding mix	1 c. hot water
4 eggs	scant 1/4 c. poppy seeds

Mix well. Bake in a bundt pan for 50 minutes at 350°. This is excellent for a morning coffee.

Potato-Nut Cake

Lois Lesher

2 c. sugar	1/2 c. sour milk
1/2 c. butter or margarine	1 c. hot, mashed potatoes
1 c. walnuts, chopped	1/2 c. melted chocolate
4 eggs, beaten	2 c. flour
2 tsp. baking powder	3/4 tsp. allspice
3/4 tsp. ground cloves	3/4 tsp. nutmeg
1 tsp. vanilla flavoring	

Mix sugar and butter together until smooth; blend in remaining ingredients until smooth. Pour batter into two 8-inch round pans, or one 9x13 inch pan. Bake at 350° for 1 hour. Yield: 12 to 16 servings.

Sour Cream Poundcake

Karen Lynch

1 c. butter	1/4 tsp. baking soda
3 c. sugar	3 c. flour
6 eggs	1/2 pt. sour cream
1 tsp. vanilla	

Cream butter and sugar; add eggs. Add soda to flour. Add flour and sour cream alternately to creamed mixture, then add vanilla. Bake in two 5x8 inch loaf pans at 300° for 1½ hours.

Raisin Crumb Cake

Diane Ware

1 c. brown sugar
3/4 c. butter
1 3/4 c. oatmeal
1 1/4 c. flour

1 tsp. soda
pinch of salt
2 T. water

FILLING:

2 c. raisins
1 c. hot water

1 c. sugar
1 T. flour
1 tsp. lemon extract

Cream butter and brown sugar. Add remaining ingredients. Put half of this mixture in bottom of 7x11 inch pan.

Filling: Mix raisins, water, sugar and flour together; cook until thick. Add lemon extract. Pour filling over mixture in bottom of pan. Crumble remaining half of mixture on top. Bake 15 to 20 minutes at 375°.

Red Cake

Sharon Cousins - Diane F. Campbell

1 1/2 c. sugar
1/2 c. butter
2 eggs
2 oz. food coloring
2 tsp. cocoa
1 tsp. vanilla

1 tsp. salt
1 c. buttermilk
2 1/2 c. sifted cake flour
1 tsp. soda
1 tsp. vinegar

Cream sugar and butter; add eggs. Use a small amount of creamed mixture to mix with food coloring and cocoa, making a paste. Add to creamed mixture. Combine salt and flour. Add milk, alternately with dry ingredients to creamed mixture. Add vanilla. Last, add vinegar and soda. When foamy, bake at 350° for 30 minutes in layer cake pans.

FROSTING:

1 c. milk
3 T. flour

1 c. butter
1 tsp. vanilla
1 c. sugar

Cook milk and flour until thick. Let cool. Cream butter, and sugar; add vanilla. Add butter to cooled milk mixture. Beat the heck out of it! Refrigerate the cake.

Rhubarb Upside-Down Cake

Joyce Beck

- | | |
|---|------------------------------------|
| 5 c. rhubarb, cut-up | 3 c. miniature marshmallows |
| 1 c. sugar | 1 yellow cake mix |
| 3 oz. pkg. strawberry Jello, dry | |

Put rhubarb in glass 9x13 inch cake pan. Sprinkle sugar over rhubarb, then marshmallows and Jello. Prepare cake mix according to the package directions. Pour batter over rhubarb and marshmallows in pan. Bake 1 hour at 350°.

Sinful Cake

Grace Wheeler

- | | |
|---------------------------------------|-------------------------------------|
| 1 box white or yellow cake mix | 9 oz. carton whipped topping |
| 1 can Eagle Brand milk | 1/4 c. flake coconut |
| [homemade can be used] | 1/4 c. chopped nuts |
| 8 oz. crushed pineapple | |

Grease and flour 9x13 inch pan. Preheat oven to 350°. Prepare and bake cake according to package directions. Remove from oven. Punch holes all over cake; spread with sweetened condensed milk, then with crushed pineapple and juice. Refrigerate 8 hours.

Before serving, spread on whipped topping. Sprinkle with coconut and nuts which have been mixed together. Leftovers freeze well.

Sponge Cake

Mary Young

- | | |
|--------------------------|-------------------------------------|
| 5 egg yolks | 1/4 tsp. salt |
| 1/3 c. cold water | 1/2 tsp. baking powder |
| 1 1/2 c. sugar | 5 egg whites, lightly beaten |
| 1 1/2 c. flour | 3/4 tsp. cream of tartar |

Beat egg yolks; add cold water and beat until frothy. Beat in sugar until light. Add sifted flour, salt, and baking powder. Fold in egg whites, lightly beaten, adding cream of tartar, and then beat until stiff. Pour batter into ungreased angel food cake pan. Bake 45 to 60 minutes in 350° oven.

Rhubarb Cake

Marcia Frerichs

1 1/2 c. sugar	1 tsp. soda
1 egg	1/2 tsp. salt
1/2 c. margarine	1 tsp. vanilla
1 c. buttermilk	3 c. rhubarb
2 1/2 c. flour	

Mix sugar and oleo together; add egg, buttermilk, vanilla and dry ingredients. Mix well. Stir in rhubarb. Pour batter into 9x13 inch pan. Sprinkle 1 cup brown sugar over the top. Bake at 350° for 45 minutes.

TOPPING:

3/4 c. evaporated milk	1 stick oleo
1 c. sugar	1 tsp. vanilla

Boil evaporated milk, sugar and oleo 3½ minutes. Add vanilla. Pour over warm cake.

Strawberry Shortcut Cake

Mary Olson

2 c. [2 - 10 oz. pkg.] frozen sliced berries in syrup	3 tsp. baking powder
3 oz. pkg. strawberry gelatin	1/2 tsp. salt
2 1/4 c. flour	1 c. milk
1 1/2 c. sugar	1 tsp. vanilla
1/2 c. shortening	3 eggs
	1 c. miniature marshmallows

Combine and set aside the berries and gelatin. In a large bowl, combine remaining ingredients, except marshmallows. Blend at low speed until moistened; beat 3 minutes at medium speed, scraping sides of bowl occasionally. Generously grease bottom only of a 9x13 inch baking pan. Sprinkle 1 cup miniature marshmallows evenly over bottom of greased pan. Pour batter over marshmallows. Spoon strawberry mixture evenly over batter. Bake at 350° for 45 to 50 minutes, until golden brown. Cool slightly (about 30 minutes); cut into squares. Using a spatula, invert pieces on serving plates so that berries are on top. Serve with a dab of whipped topping.

Strawberry Pop Cake

Dona Mattiesen

3/4 c. shortening	1/2 tsp. salt
1 1/2 c. sugar	7 oz. bottle of strawberry pop
3 c. cake flour	1 c. chopped nuts [opt.]
2 tsp. baking powder	3 egg whites, stiffly beaten

Cream shortening and sugar together until light and fluffy. Sift flour, baking powder, and salt together; add to the creamed mixture, alternately with the strawberry pop. Add nutmeats and then fold the egg whites into the batter. Pour an equal part of batter into each of two greased and floured 8-inch cake pans or a 9x13 inch cake pan. Bake at 350° for 30 to 40 minutes, or until a cake tester comes out clean.

Turtle Cake

Arlene M. Mohnssen

1 German chocolate cake mix	1 c. Nestle chocolate chips
8 oz. pkg. caramels	1 c. chopped pecans
1/2 c. Milnot milk	

Mix cake as directed. Pour 1/2 of the batter into a 9x13 inch greased pan. Bake exactly 12 minutes in preheated 350° oven. Melt caramels and milk; pour over cake and sprinkle with 1 cup chocolate chips and 1 cup chopped pecans. Re-beat other half of batter and pour into pan. Bake another 12 to 15 minutes. Cool and cut into small squares.

Elegant Caramel Frosting

Duretta Niemeyer

1/2 c. butter or margarine	1/4 c. milk
1 c. brown sugar, firmly packed	2 c. powdered sugar, sifted
	1/4 tsp. maple flavoring

Melt butter or margarine. Add brown sugar and bring to a boil. Boil exactly 2 minutes, stirring constantly. Add milk and bring back to a boil. As soon as it has again reached the boiling stage, remove from heat and add the powdered sugar and flavoring. Beat until smooth.

Supreme Cake

Mrs. Burton H. Jenkins

1 Duncan Hines golden butter cake mix	1/2 c. Wesson oil
4 eggs	11 oz. can mandarin oranges and juice

ICING:

20 oz. can crushed pineapple and juice	1 pkg. vanilla instant pudding
	9 oz. carton Cool Whip

Add eggs, one at a time, to cake mix, beating well. Add Wesson oil and mandarin oranges and juice. This cake must be baked in 3 layers, using 8-inch pans. Bake at 325° for 25 to 30 minutes.

Icing: Mix all ingredients well. This will frost between layers, sides and top. Refrigerate. This cuts better when left in the refrigerator overnight.

Brown Velvet Cake

Duretta Niemeyer

2 c. brown sugar	4 T. hot water
1/2 c. shortening	2 1/4 c. cake flour
1/2 c. commercial sour cream	1/4 tsp. salt
1/2 c. water	1 tsp. soda
2 egg yolks	2 egg whites
5 tsp. cocoa	1/2 tsp. vanilla

Cream together the sifted brown sugar and shortening. Mix sour cream with 1/2 cup water and whip well. Add to first mixture. Then add 2 well-beaten egg yolks. Combine cocoa with hot water to make paste; add to mixture. Sift together flour, salt and soda; combine with other ingredients. Last, fold in stiffly beaten egg whites to which flavoring has been added. Turn batter into two layer pans and bake for 30 minutes in a 350° oven. Spread with Elegant Caramel Frosting.

He who leaves God out of his reasoning does not know how to count.

Sherry Cake

Alice Clements

1 pkg. yellow cake mix	4 eggs
3 oz. pkg. instant vanilla pudding mix	3/4 c. oil
1 tsp. nutmeg	3/4 c. sherry

Combine ingredients and beat with electric mixer for 4 minutes. Pour batter into well greased bundt or angel food cake pan. Bake at 325° for 45 to 50 minutes, or until cake is done. Cool in pan 15 minutes, then turn out and sprinkle with powdered sugar.

Bit O' Zucchini Cake

Peggy Merchant

1 pkg. coconut pecan or coconut almond frosting mix	1 tsp. soda
2 1/2 c. flour	1/4 tsp. baking powder
1 1/4 c. sugar	2 c. shredded zucchini
1 T. cinnamon	1 c. oil
1 tsp. salt	1 T. vanilla
	3 eggs

Place all ingredients in a large bowl; beat 2 minutes. Pour batter into a greased 15½x10½ inch jelly roll pan. Bake 20 to 25 minutes in 325° oven, or until done. Cool completely.

Glaze: Combine 1 cup powdered sugar, 1 tablespoon margarine, and 1 to 2 tablespoons milk. Pour over cake.

Whipped Cream Icing

[UNCOOKED]

Charlotte Dessinger

1/2 c. shortening	3/4 c. granulated sugar
1/2 c. butter	7 T. all-purpose flour
1/2 c. milk	1 tsp. vanilla

Have all ingredients at room temperature. Place in a small mixer bowl. Mix at high speed until like whipped cream, 5 to 10 minutes. This will generously cover a 9-inch layer cake or two oblong 13x9 inch cakes. The frosting is very smooth and creamy, but not too sweet.

Zucchini Cake

Maxine Gerriets

2 c. sugar	2 1/2 c. flour
1 c. salad oil	1 tsp. salt
2 eggs, beaten	1 tsp. soda
3 c. grated zucchini	1 tsp. baking powder
1/2 c. chopped walnuts	1 tsp. cinnamon
3/4 c. flake coconut	1 c. butterscotch chips
4 T. soft margarine	3 oz. pkg. cream cheese
1 1/2 c. powdered sugar	1 tsp. vanilla

Combine sugar, oil and eggs; beat well by hand. Stir in zucchini, walnuts, and coconut. (Frozen zucchini should be thawed and drained.) Sift together flour, salt, soda, baking powder, and cinnamon. Add to zucchini mixture and beat well. Pour batter into greased and floured 9x12 inch pan. Sprinkle chips on top, and bake 40 minutes at 350°.

Beat together margarine, cream cheese, powdered sugar, and vanilla. Spread on cake after it has cooled. Omit the icing and serve with whipped cream, if desired. Also, chocolate or peanut butter chips may be used instead of butterscotch.

Apple Macaroon Pie

Shirley Leeper

1 unbaked pastry shell	1 T. flour
4 c. sliced apples	2 T. butter
1/2 c. sugar	1/2 tsp. cinnamon
1/2 tsp. salt	

TOPPING:

1 egg	1 c. coconut
1/2 c. sugar	1/4 c. milk

Mix apples with dry ingredients and put in pie shell. Dot with butter. Bake 20 minutes at 425°.

Topping: Combine topping ingredients and spread over apples. Bake 30 minutes at 350°.

Black Bottom Ice Cream Pie

Carla Abel

- | | |
|--|-----------------------------------|
| 1 1/2 c. gingersnap cookie
crumbs | 1 c. chocolate chips |
| 1/3 c. butter, melted | 1/2 c. whipping cream |
| 1/4 c. powdered sugar | 1/2 tsp. vanilla |
| 1/2 pt. chocolate ice cream,
softened | 1 qt. vanilla ice cream, softened |

Combine crumbs, melted butter and sugar; mix well. Press firmly against bottom and sides of a 9-inch pie pan. Chill until set.

In saucepan over low heat, heat together chocolate and whipping cream until chocolate melts; stir in vanilla. Cool. Spread chocolate ice cream in crust; spread about 1/4 cup sauce over ice cream. Spoon vanilla ice cream over chocolate; drizzle another 1/4 cup sauce over top. Freeze. Use remaining sauce for sundaes.

Coronation Pie

Velma M. Bowker

- | | |
|--------------------------|-----------------------------|
| 6 egg whites | 2 c. sugar |
| 1 tsp. vinegar | 1/4 tsp. salt |
| 1 tsp. vanilla | 1 large container Cool Whip |
| 1/2 tsp. cream of tartar | |

CUSTARD:

- | | |
|------------------|--------------------------|
| 6 egg yolks | 1/2 c. sugar |
| 2 T. lemon juice | 1/4 c. crushed pineapple |

Beat egg whites slightly; add vinegar, vanilla, cream of tartar, sugar and salt. Beat a full 20 minutes. Put mixture into a greased 9 1/2 x 13 inch pan. Bake 1 hour at 300°.

Custard: Cook ingredients in double boiler, beating until thick. Cool. When meringue is cool, cover with 1/2 of the Cool Whip, then spread on the custard (which will be sparse, but sufficient). Spread rest of Cool Whip over custard and top with chopped walnuts. Refrigerate 24 hours. Serves 24.

Success consists of getting up just one more time than you fall.

Chocolate Chip Pie

Clara Hooegeven

24 marshmallows	1/2 c. nutmeats
1/2 c. milk	8 graham crackers
1 sq. Baker's chocolate	3 T. melted butter
1 pt. whipping cream	2 T. sugar

Melt marshmallows in double boiler; cool. Add Baker's chocolate (shaved fine) and whipping cream (whipped). Add nutmeats.

Make a crust of graham crackers, butter and sugar; pack into pie pan. Pour filling into crust and refrigerate.

Coconut Crunch Pie

Beryl J. Williams

1 c. graham cracker crumbs	1/4 tsp. salt
1/2 c. shredded coconut	1 tsp. vanilla
1/2 c. chopped pecans	1 c. sugar
4 egg whites	

Combine crumbs, coconut and nuts. Beat egg whites with salt and vanilla until foamy. Gradually add sugar, and beat after each addition. Continue to beat until stiff. Fold in graham cracker mixture. Spread filling into well-buttered 9-inch pie plate. Bake 30 minutes at 350°. Serve topped with whipped cream or ice cream.

Its-Own-Crust Coconut Pie

Velma Jarrard

4 eggs	1/4 c. melted oleo
1/2 c. flour	2 c. milk
1 3/4 c. sugar	1 1/2 c. coconut
	1 tsp. vanilla

Combine ingredients in order given (eggs, flour, sugar, etc.); mix well. Pour mixture into 10-inch pie pan. Bake at 350° for 45 minutes or until golden brown. Middle of pie will appear rather soft.

Note: Bake 1/2 of the recipe in an 8-inch pan about 30 minutes.

French Silk Pie

Karon Klingman

1/2 c. butter	3/4 c. sugar
2 oz. unsweetened chocolate	1 tsp. vanilla
2 eggs	

Melt butter and chocolate over hot water; cool. Beat sugar and vanilla into chocolate mixture, at high speed for 10 minutes. Add 1 egg and beat for 5 minutes. Add another egg and beat another 5 minutes. Pour filling into baked or graham crust; chill for 2 hours. Serve topped with whipped cream.

Miracle Pie

Mrs. Clifford Gould

1 c. sugar	2 c. milk
1/4 c. butter	1 c. coconut
4 eggs	1/4 tsp. salt
1/2 c. flour	1/2 tsp. baking powder
1 tsp. vanilla	

Put all ingredients into a blender. Blend well. Pour into a 10-inch buttered pie plate. Bake in a 350° oven for 60 minutes. A crust will form on the bottom, a filling in the middle, and the coconut will rise to the top.

Key Lime Pie

Marian Medici

4 eggs, separated	1/2 tsp. cream of tartar
1/2 c. lime juice	1/3 c. sugar
14 oz. can sweetened condensed milk	

Beat egg yolks until light and thick. Blend in lime juice, then milk, stirring until mixture thickens. If desired, add a few drops green food coloring. Pour filling into baked pie shell. Beat egg whites with cream of tartar until stiff. Gradually beat in sugar, beating until glossy peaks form. Spread egg whites over surface of pie to edge of crust. Bake in 350° oven until golden brown, about 20 minutes. Chill before serving.

Lemon Pie

Bess Rolfs

1 1/2 c. sugar	1 T. grated lemon rind
6 T. cornstarch	juice of 1 lemon
1 1/2 c. water	1 T. butter
2 egg yolks, lightly beaten	8-inch baked pie shell

Mix sugar, cornstarch, and water together; cook over low heat, stirring constantly. When thick, boil 1 minute more. Stir a small amount of the mixture into the egg yolks, and add to the first mixture. Return to heat until it boils again. Remove from heat; add lemon juice, rind and butter. When cool, pour into baked pie shell.

MERINGUE:	2 egg whites
1/2 tsp. cream of tartar	4 T. sugar

Add cream of tartar to egg whites; beat until frothy. Add sugar, a little at a time; beat until the whites will stand in peaks. Spread on filled pie crust. Bake in 425° oven until brown, about 10 minutes.

Homemade Mincemeat

Jan Hales

10 c. sugar	10 c. ground apples
2 c. corn syrup	6 c. ground lean beef
1 qt. sour cherries and juice	1 lemon and grated rind
2 c. ground suet	4 c. raisins
4 T. cinnamon	2 T. cloves
2 T. nutmeg	1 T. salt
2 c. vinegar	

Mix all ingredients in a large bowl. May be frozen or canned. Yield: 8 quarts.

For Pie: Put mincemeat into unbaked crust. Bake at 400° for 30 minutes, then at 350° for 30 minutes.

Note: I like to use stars or bells cut from crust for top crust.

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

Millionaire Pie

Irene Banwart

CRUST:	1/4 c. sugar
20 graham crackers, crushed	1/4 c. melted butter
FILLING:	
14 oz. can Eagle Brand milk	1/4 c. lemon juice
20 oz. can crushed pineapple, drained	9 oz. carton Cool Whip
	1 c. nuts

Crust: Mix ingredients together; pat into 9x13 inch pan. Bake 5 minutes at 350°.

Filling: Mix ingredients in given order (milk, pineapple, etc.); pour into crust. Refrigerate 24 hours.

Out-Of-This-World Pie

Doris Archer - Gladys Gaiser

1 can cherry pie filling	6 bananas, sliced
3/4 c. sugar	1 c. chopped pecans
1 lg. can crushed pineapple and juice	2 [10-inch] baked pie shells
1 tsp. red food coloring	whipped topping
3 oz. pkg. raspberry or cherry Jello	1 T. cornstarch

In saucepan, combine pie filling, sugar, pineapple and juice, cornstarch and food coloring. Cool until thick. Remove from heat and add Jello. Cool, then add bananas and pecans. Pour filling into pie shells; top with whipped topping.

Gooseberry Pie

Virginia Koch

4 c. gooseberries	1/4 tsp. salt
1 3/4 c. sugar	2 T. butter or oleo
5 T. flour	9-inch unbaked pie shell

Mix gooseberries, sugar, flour, and salt together; place in pie shell. Dot with butter. Bake at 425° for 45 to 55 minutes.

Mystery Pecan Pie

Ramona Samples

8 oz. pkg. cream cheese	1 unbaked pie crust
1/3 c. sugar	1 1/4 c. chopped pecans
4 eggs	1/2 c. sugar
1 tsp. vanilla	1 c. corn syrup
dash of salt	1 tsp. vanilla

Soften and beat cream cheese, $\frac{1}{3}$ cup sugar, 1 egg, vanilla and salt together until thick and creamy. Spread mixture on bottom of crust. Sprinkle pecans over the cheese filling. Beat remaining 3 eggs; add $\frac{1}{2}$ cup sugar, corn syrup, and vanilla. Beat at medium speed, just until well blended. Pour this mixture gently over the pecans. Bake at 375° for 35 to 40 minutes, or until center is firm.

Pineapple Chiffon Pie

Gladys Willeke

1 T. plain gelatin	2 T. lemon juice
1/4 c. cold water	1/4 tsp. salt
4 eggs, separated	9-inch baked pastry shell
1/2 c. granulated sugar	whipped cream [opt.]
1 1/2 c. crushed pineapple, not drained	

Soften gelatin in cold water. Beat egg yolks until well mixed. Beat in $\frac{1}{4}$ cup sugar. Add pineapple and lemon juice. Cook over moderate heat, stirring constantly, until slightly thickened. Add gelatin and stir until it is dissolved. Chill until mixture congeals slightly.

Beat egg whites until stiff. Gradually beat in the remaining $\frac{1}{4}$ cup sugar. Fold egg whites into pineapple mixture. Pour filling into baked pie shell. Chill until set. It takes at least two hours. Serve with whipped cream, if desired.

*Some have little and want or need less
They are rich beyond measure.
Others have much and want more,
They are poor beyond belief.*

Pineapple Millionaire Pie

Helen Johnson

2 c. sifted powdered sugar	2 baked 9-inch pie crusts
1/4 lb. butter or oleo, softened	1 c. heavy cream
2 large whole eggs	1/2 c. sifted powdered sugar
1/8 tsp. salt	1 c. crushed pineapple, well drained
1/4 tsp. vanilla extract	1/2 c. chopped pecans

Cream together powdered sugar and butter with electric mixer. Add eggs, salt and vanilla. Beat until light and fluffy. Spread mixture evenly into baked pie crusts, then chill. Whip cream until stiff. Blend in powdered sugar. Fold in pineapple and pecans. Spread this mixture on top of base mixture and chill thoroughly. Yield: two 9-inch pies.

Pink Squirrel Pie

Ramona Snow

1 1/2 c. shortbread crumbs [24 cookies]	1 c. heavy cream
4 T. butter or margarine	3 T. creme de almond
20 large marshmallows	1 T. white creme de cacao
1/4 c. milk	4 T. slivered almonds

Crush cookies. Melt butter and mix into cookie crumbs. Pat mixture into 8-inch pie pan. Chill.

Combine marshmallows and milk in double boiler; stir until melted. Cool. Stir often. Whip cream and fold into mixture, along with liqueurs. Pour into crumb crust; chill until firm. Sprinkle with almonds.

WORDS OF APPRECIATION

A blessing upon the cook

Who, seeing, buys this book

And buying, tries and tests its wares;

And testing, throws away her cares

And carefree, tells her neighbor cook

"Get another, such a book!"

Pistachio Pie

Mary Sexton

43 Ritz crackers, crushed	1 1/2 c. milk
1 1/2 sticks oleo, melted	1 qt. vanilla ice cream, soft
2 pkg. pistachio pudding mix	2 Heath candy bars
	Cool Whip

Mix the Ritz crackers and oleo together; press into 10-inch pie plate or pan. Bake at 350° for 12 minutes. Cool.

Filling: Beat together pistachio pudding mix and milk. Mix in the softened ice cream. Pour into cooled crust and freeze for 2 hours. Remove from freezer and spread with whipped cream or Cool Whip. Crush 2 Heath candy bars and sprinkle over the Cool Whip. Put back into the freezer for 1 hour or more and then serve.

Note: Put Heath bars in refrigerator to chill really well - they crush much nicer.

Praline Peach Pie

Faith Krause

FILLING:

4 c. fresh or frozen peaches, sliced	2 T. cornstarch
1/2 c. brown sugar	1 tsp. lemon juice
	unbaked pie shell

TOPPING:

1/2 c. flour	1/2 c. pecans
1/4 c. brown sugar	1/4 c. margarine, softened

Toss peaches with lemon juice; add brown sugar and cornstarch. Continue to toss until peaches are coated. Pour into pie shell.

Topping: Mix ingredients until just crumbly, crumbs being about pea-sized. Sprinkle over filling. Bake at 425° for 15 minutes, then reduce heat to 350° and bake 40 minutes more, or until mixture is good and bubbly and "cooked-up," and peaches are tender when tested with a fork.

Did you know that a good neighbor always knocks before she enters not after she leaves.

Rhubarb Pie

Sadie Teaquist

3 c. rhubarb, sliced
2 c. sugar
2 eggs, well beaten

1/2 c. soda cracker crumbs
few grains of salt
2 T. butter

Combine sugar and rhubarb; if possible, let set overnight or a few hours. Add rest of ingredients. Mix well and pour into pastry-lined pie pan. Cover with a top crust. Bake in hot oven for 15 minutes. Reduce heat to 350° and bake 1 hour more.

Rhubarb Pie

Blanche Elliott

3 c. diced rhubarb
2 eggs
2 c. sugar

3 slices bread, crumbled
2 T. butter, melted
2 tsp. lemon juice

Mix together eggs, sugar, bread, butter and lemon juice, making a batter. Place half of the batter into an unbaked pie shell. Add cut-up rhubarb and rest of batter. Cover with a lattice top crust. Bake at 350° for 1 hour; or bake 10 minutes at 500°, then reduce heat to 350° and bake 30 to 40 minutes more.

Rhubarb Cream Pie

Jan DeGoey - Glenna Voyles

1 1/2 c. sugar
1/4 c. flour
3/4 tsp. nutmeg

3 eggs, lightly beaten
3 c. rhubarb

Combine sugar, flour, and nutmeg; beat in 3 eggs. Stir in rhubarb. Pour filling into unbaked pie shell. Dot with butter or margarine. Bake at 400° for 50 to 60 minutes. May be baked with top crust, if desired.

Raspberry Fluff Pie

Delores Erickson

FILLING:

3 oz. pkg. raspberry Jello	4 T. sugar
1 c. boiling water	1 c. raspberries [crushed fresh or drained frozen]
1 c. raspberry juice and cold water, mixed	1 pkg. Dream Whip

9-INCH BAKED PIE SHELL:

1 c. + 2 T. unsifted flour	1/3 c. Mazola corn oil
1/4 tsp. salt	2 T. water

Pie Shell: Mix flour and salt; blend in Mazola oil thoroughly with fork. Sprinkle all of water over mixture. Press into ball. Roll between 2 pieces of waxed paper. Bake at 475° for 7 to 8 minutes.

Filling: Dissolve Jello in boiling water. Add juice, water and sugar; chill. When partially set, beat with rotary beater or hand mixer until stiff enough to hold its shape. Fold in berries and prepared Dream Whip. Spoon filling into baked pie shell. Refrigerate until firm.

Sour Cream Raisin Pie

Susan Carr

1 c. raisins	1 c. sour cream
1/2 c. sugar	1 tsp. vanilla
1 c. hot water	1/4 tsp. salt
4 T. flour	1/4 tsp. nutmeg
3 egg yolks, slightly beaten	1 baked pie shell

Cover raisins and sugar with hot water; cook until puffed. You may need to add more water. Add sour cream. Make paste with flour and small amount of cool water. Add paste and slightly beaten egg yolks to raisins; beat until thick. Cool and pour into baked pie shell. Cover with meringue.

Meringue: Beat 3 egg whites until frothy. Add 5 tablespoons sugar, slowly. Beat until very stiff. Spread meringue on pie and bake until nicely browned.

Rhubarb and Bing Cherry Pie

Kathleen Peterson

2 c. diced rhubarb
2 c. bing cherries
1 c. sugar

2 T. Minute Tapioca
1 T. butter

Mix all ingredients together; pour into bottom crust. Cover with top crust. Bake at 400° for 10 minutes. Reduce oven to 350° and continue to bake until crust is nicely browned.

Fresh Strawberry Pie

Carolyn Blaue

1 c. sugar
10 oz. 7-Up

3 T. cornstarch
1 pt. strawberries,
whole or cut-up

Cook 1 cup sugar, 10 ounces 7-Up, and 3 tablespoons cornstarch until thick; add a dash of red food coloring. Let cool. Add 1 pint strawberries to mixture. Pour filling into cooled, baked pie shell. Refrigerate 3 to 4 hours before cutting. Top with whipped cream or Cool Whip.

Super Meringue

Velma Heady

1 T. cornstarch
2 T. cold water
1/2 c. boiling water

3 egg whites
dash of salt
6 T. sugar
1 tsp. vanilla

In saucepan, blend cornstarch and cold water. Add boiling water and cook until clear, stirring constantly. Cool completely.

Beat egg whites until foamy. Add salt. Gradually add sugar, beating at high speed. Add vanilla. Gradually beat in cold cornstarch mixture; beat again at high speed, beating well. Spread onto 9-inch pie. Bake at 350° for 12 to 15 minutes. Cool away from drafts.

Swish Pie

MaryLou Engstler

1 can sweetened condensed milk	1/2 c. nuts [your choice]
1/4 c. lemonade	9 oz. container Cool Whip
No. 2 can crushed pineapple	2 graham cracker crusts

Mix sweetened condensed milk and lemonade together. Add crushed pineapple (undrained), nuts and Cool Whip. Pour filling into pie crusts. Refrigerate.

Sumptuous Strawberry Daiquiri Pie

Susan Heins

CHOCO-WALNUT CRUST:	1 c. walnuts, finely chopped
6 oz. semi-sweet chocolate morsels	1/4 c. lime juice
2 T. vegetable shortening	1 env. unflavored gelatin
	1 c. heavy cream, whipped

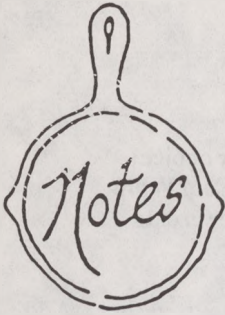
STRAWBERRY DAIQUIRI FILLING:	
1 c. strawberries, sweetened and pureed	1/4 c. honey
	1/3 c. light rum

GARNISH:	chocolate curls
whole strawberries	whipped cream

Crust: Line a 9-inch pie pan with aluminum foil. Melt chips and shortening in a bowl in the microwave on MEDIUM HIGH for 2 to 3 minutes. Stir in walnuts. Spread evenly on bottom and up sides of pan. Chill in refrigerator until set. Lift out pan; peel off foil. Replace shell in pan.

Filling: Sprinkle gelatin over rum and lime juice. Allow to soften for a minute or two. Place over low heat and stir until gelatin dissolves. Add to pureed strawberries and honey. Fold strawberry mixture into whipped cream. Pour filling into shell. Chill 1½ to 2 hours or until set.

To Serve: Garnish as desired with whole berries, chocolate curls, and additional whipped cream.



Main Dishes

BEEF

Barbecued Ribs "Roast With Wine"	
Harvest Stew	249
Beef Tenderloin with Madeira Sauce	
Pepper Steak	250
Roulades De Boeuf	
Forgotten Roast	251
Easy-Bake Stew	
Corned Beef Casserole	
Reuben Casserole	252

EGGS

Baked Deviled Eggs	
Breakfast Casserole	253
Breakfast Pizza	
Egg Casserole	
Egg and Sausage Souffle	254
Crab Meat Brunch Casserole	
Gold Rush Brunch	255
Make-Ahead Egg Fondue	
Swiss Omelet Roll	256

FISH & TUNA

Asparagus-Tuna Casserole	
Creamy Seaside Casserole	257
Creole Jambalaya	
Fish Supreme	258
Green Beans and Shrimp	
Party Shrimp-Egg Casserole	
Grandma's Homemade Noodles	259
Poor Man's Lobster	
Seafood Cup-and-Can Casserole	
Tuna "Pickstraw" Casserole	260
Reames Noodle Sea Bake	261

GROUND BEEF

Charlene's Casserole	261
Beef Noodle Stroganoff	
Easy Skillet Supper	262
Hamburger Casserole	
Hearty Beef Casserole	
Mock Chicken and Dressing	263
Prairie Hot Dish	
Family-Size Pan Pizza	
Pizza Hot Dish	264
Macaroni Pizza	
Poor Man's Steak	265
Rio Grande Medley	
Skillet Cornbread Casserole	266

Skillet Dinner	
Spinach Fandango	267
Zimmie-Zammie	
Mystery Meat Balls	268
Pineapple Baked Beef Balls	
Sweet and Savory Meat Balls	269
Spicy Beef Cups	
Sweet and Sour Meat Balls	
Chorizo	270
Pork Logs	271

MEAT BALLS & MEAT LOAF

Pork Meat Balls	271
Cheese Meat Roll	
Everyday Meat Loaf	272
Pizza Burger Loaf	
Meat Loaf with a Twist	273
Meat Loaf	
Reuben Meat Loaf	274
Favorite Meat Loaf	275

PORK & HAM

Baked Ham in Can	
Ham Slice Florentine	275
Ham Casserole	
Stuffed Ham Casserole	276
Ham and Potato Supper Pie	
Favorite Pork Steaks	
Crown Pork Chops	277
Iowa Pork Dish	
Pork Chop Casserole	
Stuffed Pork Chops	278
Quick Pork and Rice Casserole	
Roast Pork with Thyme	279

POULTRY

Chicken Casserole	279
Zesty Pork Chop Bake	
Chicken Asparagus	280
Brunswick Chicken	
California Chicken	
Chicken Casserole	281
Chicken Casserole (2)	282
Chicken Casserole	
Chicken-Broccoli Casserole	
Chicken Casserole	283
Chicken Casserole	
Chicken Jerusalem	284

Continued on back

Chicken Marengo	
Chicken Supreme	
Christmas Chicken Delight	285
Chicken Roll-Ups	
Chicken Loaf	286
Chicken Spaghetti	
Chicken Tetrazzini	287
Chicken-Stuffed Peppers	
Crock Pot Chicken	
Crunchy Coconut Chicken	288
Delicious Chicken Casserole	
Escalloped Chicken	289
Fried Chicken Supreme	
Nine-Layer Chicken	290
Green Chili Chicken	
Hot Chicken Salad	
Herbed Hot Chicken Salad	291
Hot Chicken Dish	
Sweet and Sour Chicken	292
Male Ego	
Quick Chicken Divan	
Refrigerator Chicken	
Casserole	293
Rolled Chicken Breasts	
Sweet and Sour Chicken	294
Scalloped Chicken	
Spanish-Style Chicken	
Turkey Macarole	295
Delicious Smoked Turkey	
Turkey Leg Stew	296
Turkey on the Grill	
Baked Pheasant or Quail	
with Rice	297
Turkey Souffle	
Hamburger-Hash Brown	
Quiche	298

Roast Duck	
Chicken Quiche	
Turgetti Turkey Casserole	299

QUICHE

Jane's Quiche	
Onion Pie	300

RICE

Wild Rice Casserole (2)	
Rice Casserole	301

SANDWICHES

Corned Beef Sandwiches	
Crab (B) Sandwiches	
Drive-In Burgers	302
Barbecued Pork and Beef	
Falcon Burgers	
Maidrites	303
Ham and Cheese Sandwiches	
Hot Tuna Rolls	
French Ham Sandwiches	304
Italian Beef Au Jus	305

VARIETY MEATS

Cheesy Potato-Frank	
Bake	305
Barbecued Franks	
Corn Sommora	
Sauerkraut and Wieners	306
Liver Bake	
Mostaccioli and Meat	
Sauce	307

Beef

Barbecued Ribs

Margaret King

4 lbs. pork or beef ribs
8 oz. tomato sauce
8 oz. ketchup
1/2 tsp. salt
1/2 tsp. celery seed

1 sm. onion, chopped
large garlic clove, chopped
1 T. Worcestershire sauce
1 T. lemon juice

Cut ribs into serving-size pieces. Boil in slightly salted water for 1 hour. Drain juice from boiled ribs and cool meat 15 minutes.

Combine all other ingredients and simmer for 15 minutes. Pour hot sauce over cooled ribs. Tumble with fork to marinate. Refrigerate; if for extended time, tumble again before using to coat meat with sauce. Barbecue over hot coals 30 to 40 minutes, turning every 10 minutes. Serve hot with Russian Rye/Spinach Dip Bread.

“Roast With Wine”

Delores Joens

4 lb. beef roast
1/2 c. red cooking wine

1 can golden mushroom soup
1 can onion soup

Mix together soups and wine. Pour over roast in roaster. Leave covered and do not peek. The soup and wine mixture will also be the gravy when done. Bake 3 hours in 325° oven. Very good, moist roast.

Harvest Stew

Darlene Blythe

1 1/2 lb. raw stew meat
2 c. cubed potatoes
1 c. cubed celery
6 med. carrots, cubed
1 lg. onion, sliced

1 T. sugar
2 T. tapioca
3 c. tomato juice
salt and pepper, to taste

Mix everything together in casserole dish. Bake 5 hours at 225° - 250°. Do not remove lid. This may also be cooked in a crock pot.

Beef Tenderloin with Madeira Sauce

Julia Job

4 lb. beef fillet	1/4 c. dry Madeira
1 T. oil	1/4 c. [1/2 stick] butter
12 [1 box] whole mushrooms, sliced	salt and pepper
3 T. butter	2 T. cornstarch
1 can beef broth	parsley sprigs [for garnish]

Preheat oven to 375°. Brown fillet in 1 tablespoon oil in large skillet set at 350°. Transfer to roasting pan and bake 45 minutes for medium rare (meat thermometer should register 140°).

While meat is roasting, combine beef broth, Madeira wine, and ¼ cup butter in small saucepan. Bring to a boil, then reduce heat and simmer 3 minutes. Mix some of the sauce with the cornstarch and then return to the pan. Continue simmering, stirring frequently, until sauce thickens, about 12 minutes.

While the sauce is simmering, melt 3 tablespoons butter in the large skillet. Add mushrooms and saute over medium heat. Add the mushrooms, salt and pepper (to taste) to the thickened Madeira sauce.

When meat is done, transfer to heated platter (either sliced or in one whole piece); cover with sauce and garnish with parsley. Serve. Yields 6 servings.

Hint for the party cook: Madeira sauce can be made up 1 day ahead, refrigerated and reheated. Saute and add mushrooms when reheating.

Pepper Steak

Judy Brueggeman

1 lb. round steak, cut in strips	1 med. onion, chopped
1 can consommé	1 green pepper, chopped
1 can water	2 T. cornstarch
rice	1 T. soy sauce

Dust meat with flour and brown in 1 tablespoon fat. Add chopped onion and green pepper and cook until onion is transparent. Add 1 can of consommé and 1 can of water. Simmer until tender. Thicken with 2 tablespoons cornstarch and 1 tablespoon soy sauce, mixed with water to make a thin paste. Serve over cooked rice.

Roulades De Boeuf

[STUFFED BEEF ROLLS]

Shari O'Keefe

2 lbs. sirloin tips or round steak, cut 1/4" thick and 4-6" long	1 med. size onion, sliced
salt and pepper	1 carrot, cubed
1/2 lb. bacon strips [or use salt pork]	2 c. canned bouillon or consomme
1/4 c. mustard	1/2 c. fresh parsley, finely chopped
	1/2 tsp. lemon rind
	3 - 4 T. sour cream

Have your butcher tenderize steaks or hammer them to break membranes. Cut lengthwise into 6-inch strips. Place bacon or salt pork on each piece of meat, spreading mustard, salt and pepper over it. Roll lengthwise into compact bundle; tie with string. Roll in flour and brown on all sides. Use a Dutch oven pan. Add the onion, browning well; then add the bouillon or consomme, chopped parsley, cubed carrot, and lemon rind. Cover and let cook slowly on top of stove approximately 2 hours. Add the sour cream to the gravy. Remove roulades and cut strings. Serve over hot bed of noodles.

Forgotten Roast

Marjorie Gutel

any type of beef roast	1 can cream of mushroom soup
1 pkg. dry onion soup	

Select any type of beef roast. Lay on large piece of foil. Sprinkle the onion soup over it. Spread with the mushroom soup. (Use no other seasonings.) Seal foil tightly. Set in shallow pan and place in oven. For larger roast, use 2 cans mushroom soup and cook longer. Roast will brown itself and make its own gravy. Bake at 250° for 6 to 7 hours for medium roast.

Today should always be our most wonderful day.

Easy-Bake Stew

Delores Barringer

- | | |
|---|-------------------------------------|
| 2 lb. beef meat [roast or round], cut-up | 1 can tomatoes |
| 4 or 5 carrots, cut into 3-inch chunks | salt and pepper, to taste |
| 2 potatoes, peeled and cut into large chunks | 5 stalks celery, diced large |
| | 1 can green beans and juice |
| | 1 onion, cut-up |
| | 1/2 c. tapioca |

Mix all ingredients in large casserole dish. Cover and bake in slow oven (275°) for 6 hours.

Corned Beef Casserole

Florence Porath

- | | |
|------------------------------------|-------------------------------------|
| 8 oz. pkg. noodles | 1 c. milk |
| 12 oz. can corned beef | 1/2 c. chopped onion |
| 1 c. American cheese | 3/4 c. buttered bread crumbs |
| 1 can cream of chicken soup | |

Cook noodles until tender. Drain. Dice corned beef; cut cheese into small cubes; chop onion fine. Blend soup and milk. Mix all together and pour into a greased pan. Cover with crumbs. Bake in 350° oven for 45 minutes.

Reuben Casserole

Anne McNellis

- | | |
|---|--------------------------------|
| 12 oz. pkg. corned beef | 1 pkg. potato chips |
| 16 oz. can sauerkraut | 1/2 c. Russian dressing |
| 1/4 lb. Swiss cheese, sliced or grated | |

Crush potato chips and mix with dressing. Line bottom of casserole with half of the potato chip mixture. Then layer all of the corned beef, sauerkraut and Swiss cheese. Top with remaining chip mixture. Bake at 350° for 45 minutes, uncovered. Serve with rye bread.

Eggs

Baked Deviled Eggs

Arlene M. Mohnssen

18 hard-cooked eggs	1 tsp. salt
3/4 tsp. dry mustard	1 T. vinegar
3 T. butter	cream
3 c. milk	6 T. flour
1/2 c. butter	3/4 tsp. salt
bread crumbs	

Boil eggs. Cook quickly, peel and slice through center, lengthwise. Place yolks in bowl; mash until fine. Blend in the following to make a smooth paste: mustard, 1 teaspoon salt, vinegar, 3 tablespoons butter, and enough cream to just moisten for thick paste. Do not use mayonnaise! Replace the yolk mixture into whites. Place eggs in baking dish, in a single layer. Cover with white sauce made of milk, flour, butter, $\frac{3}{4}$ teaspoon salt, cooked and thickened. Pour over eggs and garnish with bread crumbs to your liking. Bake at 350° for 15 minutes or until nicely browned.

Breakfast Casserole

Mary Axon

3 c. fresh bread cubes [not crust]	4 eggs
2 pkg. Little Sizzlers, cooked and drained, cut into 1/2" pieces	3 c. milk
1/2 c. American cheese, cubed	3 T. flour
	1 tsp. dry mustard
	2 T. butter, melted

Beat eggs, milk, flour, mustard and melted butter. Pour over bread, meat and cheese, which have been layered in a 9x13 inch pan. Mash down so liquid covers. Refrigerate overnight. Bake 1 hour at 300° .

Note: Three cups chopped ham or bacon may be substituted for Little Sizzlers.

Breakfast Pizza

Esther Carlson

1 pkg. crescent rolls	5 eggs
1 pkg. hash brown potatoes	1/4 c. milk
1 c. shredded sharp cheese	salt and pepper
1 lb. bacon, fried and drained	Parmesan cheese

Press the crescent rolls into a 12-inch pizza pan, both sides and bottom. Spread thawed potatoes over crust, also bacon. Add a layer of cheese over potatoes and bacon. Mix together milk, eggs and salt and pepper. Pour over mixture in pan; sprinkle with Parmesan cheese. Bake in a 375° oven for 25 to 30 minutes.

Egg Casserole

Margaret Owens

3 c. seasoned croutons	1 can cream of mushroom soup
2 c. diced Colby cheese	1 stick margarine, melted
3 c. chopped ham or sausage	onions, to taste
10 eggs	salt and pepper
2 c. milk	

Butter a 9x13 inch baking dish. Put croutons in bottom. Cover with cheese and meat. Beat together eggs, milk, butter, soup, and seasonings. Pour over bottom layer. Bake 1 hour, 20 minutes at 350°. Serves 12 to 15.

Egg and Sausage Souffle

Mrs. Joseph Hall

3 c. herb-flavored croutons	4 eggs
2 1/2 c. American cheese, grated	2 1/2 c. milk
1 1/2 lb. link sausage, cut in thirds	3/4 tsp. mustard
	1 can cream of mushroom soup
	1/2 soup can milk

Place croutons in bottom of greased 9x13x2 inch pan. Sprinkle cheese over croutons. Brown sausage, drain and put on top of cheese. Beat eggs with milk; add dry mustard. Pour milk-egg mixture over all, cover and refrigerate overnight.

Next day, just before putting in oven, dilute soup with milk and pour over casserole. Bake, uncovered, at 300° for 1½ hours. Ham or bacon may be substituted for sausage.

Crab Meat Brunch Casserole

Meredith McHone-Pierce

6 slices bread, buttered [no crust]	2 c. evaporated milk
1 c. crab meat [or shrimp]	1 1/2 c. water
2 c. shredded cheddar cheese	2 tsp. grated onion
4 eggs	1/2 tsp. dry mustard
	1 T. green pepper [opt.]

Cube bread; put half in bottom of 9x13 inch baking pan. Cover with half of the crab meat and half of the cheese; put rest of bread, crab meat, and cheese on top. Mix together eggs, milk, water and dry ingredients; pour over top of bread, cheese and crab meat. Let stand in refrigerator overnight. Bake at 350° for 1 hour and 15 minutes, or until knife comes out clean; let set a few minutes before serving.

Gold Rush Brunch

Lois Carlson

10 oz. pkg. hash brown potatoes	1 tsp. salt
1/4 c. onion, chopped	1/4 tsp. pepper
2 T. parsley, chopped	1 1/2 c. milk
1/4 c. butter	1 c. commercial sour cream
1/2 c. flour	12 round slices Canadian Bacon
	8 eggs, scrambled

Prepare potatoes according to package directions and drain well. Stir in onion and parsley. Place potatoes in well-greased 9x13 inch baking dish. Melt butter in saucepan. Blend in flour, salt and pepper. Gradually stir in milk and heat until thickened; add sour cream. Lay bacon slices on the potatoes; cover with half of the sauce. Cover sauce with scrambled eggs, and pour remaining sauce on top. Bake for 30 minutes at 350°. Serves 8.

*Let's pour some happy spirit
In a great big mixing bowl;
Then add a few ingredients
And lo! A casserole.*

Make-Ahead Egg Fondue

Lyndal Watts

12 slices of bread, cubed	2 c. grated cheese
1 lb. sausage	6 eggs
1 1/4 c. milk	salt and pepper, to taste
1 T. chopped onion	1 can cream of mushroom soup
1/2 can milk	

Place bread in a 9x13 inch pan; sprinkle cheese over bread. Cook and drain sausage; add 1 1/4 cups milk, salt, pepper and onion. Beat eggs and add to sausage mixture. Pour over bread and cheese. Refrigerate overnight.

Next day, mix mushroom soup with 1/2 can of milk; pour over egg mixture. Bake 1 1/2 hours in a 300° oven.

Swiss Omelet Roll

Kathy Muhlenbruch

MUSTARD SAUCE:

1 c. mayonnaise	2 T. onion
2 T. prepared mustard	

Combine ingredients and mix well.

1/2 c. mayonnaise	1/2 tsp. salt
2 T. flour	1/8 tsp. pepper
1 c. milk	1 1/2 c. finely chopped ham
12 eggs, separated	1 c. Swiss cheese, shredded
	1/4 c. onion

Combine mayonnaise and flour. Gradually add milk and beaten egg yolks. Cook, stirring constantly, over low heat until thickened. Remove from heat; cool 15 minutes. Fold mayonnaise mixture and seasonings into stiffly beaten egg whites. Pour into jelly roll pan lined with buttered waxed paper. Cover with ham, Swiss cheese, and onion. Bake at 425° for 20 minutes. Invert pan on towel. Remove waxed paper. Roll, lifting towel while rolling. Top with mustard sauce. Garnish with watercress.

Fish & Tuna

Asparagus-Tuna Casserole

Norma Goeller

2 T. butter	4 hard-cooked eggs, chopped
2 T. flour	1 c. soft bread crumbs
2 c. milk	7 oz. can tuna [lg. pieces]
salt and pepper	1/2 c. buttered bread crumbs
1 lb. can [2 c.] asparagus pieces, drained	

Combine butter, flour, milk, salt and pepper to make a white sauce. In greased 1½ quart casserole, arrange layers of asparagus, egg, bread crumbs, and tuna. Pour sauce over top and sprinkle with buttered crumbs. Bake in moderate oven (375°) until heated through, about 25 minutes.

Creamy Seaside Casserole

Grace Power

12 oz. pkg. Velveeta shell and cheese dinner	2 T. margarine
1/4 c. chopped onion	10 oz. pkg. frozen peas, thawed and drained
1/4 c. red pepper, chopped	1 can salmon or tuna, drained
	1/2 c. mayonnaise

Prepare dinner as directed on package. Saute onions and red pepper in margarine. Add to dinner, along with peas, tuna, and mayonnaise; mix well. Cover. Bake at 350° for 25 minutes, or until thoroughly heated.

To Microwave: Cover with Saran Wrap, turning back to vent. Microwave on HIGH for 8 to 10 minutes, rotating after 5 minutes. Serves 6.

*Stuff it and roast it, baste it with care;
Carefully then some gravy prepare;
Around your kitchen savory odors will tell,
Whatever is cooking, is going well.*

Creole Jambalaya

Annell Banks

- | | |
|--------------------------------------|--|
| 1 1/2 lb. raw, cleaned shrimp | 2 c. canned tomatoes, chopped, drain [reserve liquid] |
| 2 c. diced ham | 1 1/2 c. raw rice |
| 3 T. butter | 3 bay leaves |
| 1/2 c. chopped onion | 1 c. water, including reserved tomato liquid |
| 1/2 c. green pepper | salt |
| 2 cloves garlic, minced | dash of cayenne pepper |
| 1/2 c. chopped celery | |

Saute onions, green pepper, and garlic in melted butter. Add shrimp and ham; fry about 5 minutes. Stir in tomatoes and cook 10 minutes. Stir in rice; add seasoning and liquid. Bring to a boil. Cover and simmer until rice is done. Serves 6.

Fish Supreme

Faye H. Thompson

- | | |
|---|---|
| 16 oz. pkg. frozen fish fillets | 10 3/4 oz. can condensed cream of chicken soup |
| 2 [10 oz.] pkg. frozen broccoli spears | 1/2 c. milk |
| 1 tsp. salt | 3 oz. can French fried onions [or 1/2 can] |

Cut frozen fish crosswise into 5 equal parts. (Let stand at room temperature 10 minutes before cutting.) Rinse frozen broccoli under running cold water to separate; drain. (If broccoli stems are more than 1/2 inch in diameter, cut lengthwise into halves.) Place fish in center of ungreased 13x9x2 inch baking dish. Arrange broccoli around fish. Sprinkle fish and broccoli with salt. Mix soup and milk; pour over top. Bake, uncovered, in 350° oven until fish flakes easily with fork, about 30 minutes. Sprinkle with onions; bake 5 minutes longer.

Note: Cream of celery soup can be substituted for the cream of chicken soup.

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

Green Beans and Shrimp

Mrs. C.L. Nassens

3 cans green beans	1 can Campbell's frozen
8 oz. pkg. Philadelphia	shrimp soup
cream cheese	salt and pepper
1/4 c. chives [or less]	2 tsp. lemon juice
1/4 c. milk	1 sm. can shrimp

Mix all together. Top with almonds. Warm in oven. Serves 6 to 8 people.

Party Shrimp-Egg Casserole

Carolyn Biggs

2 T. butter	1 T. chopped pimiento
2 T. flour	1 T. pimiento juice
1 c. milk	1/4 tsp. dry mustard
1/8 tsp. salt	6 deviled eggs
dash of cayenne pepper	1 lb. cooked shrimp
1 T. chopped chives	Chinese noodles
1 c. grated American cheese	

Melt butter and flour; add milk to make white sauce. Add the cayenne pepper, chives, cheese, dry mustard, pimiento, and pimiento juice to sauce. In bottom of a greased casserole, arrange the deviled eggs. Add a layer of shrimp and top with the sauce. Bake at 375° for 15 minutes. Serve on heated Chinese noodles. Serves 6.

Grandma's Homemade Noodles

Suzanne Skadburg

3 eggs	1/4 c. milk
1 tsp. salt	3 c. flour
1/4 tsp. pepper	

Beat eggs, milk, salt and pepper until well blended. Add flour, a cup at a time. When all the flour is moistened, roll out on floured board until dough is very thin. Cut in narrow strips. Cook in well seasoned chicken or beef broth until tender.

Poor Man's Lobster

Louisa Piersma

2 2/3 c. hot water
2/3 c. white wine
1 sm. onion, sliced
5 lemon slices

1 tsp. salt
1/4 tsp. whole peppercorns
1 1/2 lb. northern pike fillets,
about 3/4 inch thick

In a 10-inch skillet, combine water, wine, onion, lemon slices, salt and peppercorns. Heat to boiling; reduce heat and simmer, covered, for 15 minutes.

Cut fish as desired; add to liquid. Cover and cook over medium heat until fish flakes easily at thickest part. Serve with melted butter and fresh lemon wedges.

Seafood Cup-and-Can Casserole

Chris Garst

1 can small shrimp, drained
1 can crab meat, flaked
1 c. chopped celery
1 c. minced green pepper
1 c. chopped onion

1 c. mayonnaise
1 c. buttered herb-seasoned
stuffing crumbs
1 T. Worcestershire sauce
salt and pepper, to taste
1 T. sherry [opt.]

Combine all ingredients, reserving some of the crumbs. Place in buttered baking dish and top with reserved crumbs. Bake at 350° for 30 minutes. Yields 10 to 12 luncheon servings, 8 dinner servings.

Tuna "Pickstraw" Casserole

Arnetta Williams

4 oz. can shoestring potatoes
1 can cream of mushroom soup
6 oz. can [2/3 c.] evaporated
milk

3 oz. can mushrooms, drained
1/4 c. chopped pimienta [opt.]
1 can tuna, drained

Reserve part of the shoestring potatoes for topping. Combine remaining potatoes with other ingredients. Pour mixture into a 1½ quart casserole. Arrange reserved potatoes on top. Bake, uncovered, in 375° oven 20 to 25 minutes. Serves 4 to 6.

Reames Noodle Sea Bake

Mary Ruth Smith

12 oz. pkg. Reames frozen egg noodles	2 c. cottage cheese [sm. curd]
1 c. [heaping] fresh or frozen pan fish, flaked*	2 c. grated cheddar cheese
1/2 c. finely chopped onion	1/2 tsp. garlic salt
1/2 c. finely chopped celery	1/2 tsp. salt
1/2 c. finely chopped green pepper	1/4 tsp. pepper
1 1/2 c. sour cream	1 c. soft bread crumbs
	6 T. butter or margarine, melted
	parsley to garnish

Cook noodles as directed on package. Drain. Place in large mixing bowl and add all other ingredients. Mix well. Bake in buttered baking dish and bake at 350° for 30 minutes. Garnish generously with parsley.

Note: This recipe was the grand prize winner in the 1984 Reames noodle recipe contest.

*A small can of crab, salmon, shrimp or tuna may be substituted for fresh or frozen pan fish.

Ground Beef

Charlene's Casserole

Dorothy Wilmarth

1/2 c. celery, diced	2 cans mushroom soup
1/2 c. green pepper, diced	1/2 c. water
1/2 c. onion, diced	1/2 c. American cheese, diced
butter	1/2 c. noodles, salted & cooked
1 lb. hamburger	1 can French fried onion rings

Cook diced celery, green pepper, and onion in butter. Brown hamburger and drain grease. Add meat to cooked vegetables. Add soup, water, cheese, and cooked noodles. Bake at 350° for 1 hour. Remove from oven. Cover with canned onion rings. Bake 5 minutes longer.

Note: You may use more cheese if you like.

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

Beef Noodle Stroganoff

[MICROWAVE]

Carolyn Blaue

1 lb. ground beef	1/4 c. dry red wine or water
1 sm. onion, chopped	1 T. dried parsley flakes
1/2 c. chopped celery	1/4 tsp. each: salt and pepper
4 c. uncooked noodles	4 oz. can mushroom pieces, including liquid
10 1/2 oz. can condensed beef broth	1 heaping tsp. prepared mustard
	1 c. sour cream

Crumble ground beef into a hard-plastic colander and sprinkle onion and celery on top. Set colander in a 2 to 3-quart round casserole. Microwave on HIGH 6 to 7 minutes, stirring midway through cooking. Discard fat. Place noodles in bottom of same casserole. Add meat, broth, wine, parsley, salt, pepper and mushrooms; cover. Stirring twice during cooking, microwave on HIGH 12 to 14 minutes, or until noodles are almost tender. Blend mustard into sour cream and stir into beef-noodle mixture. Cover and microwave at 70% power (MED.-HIGH) 2 to 2½ minutes. Let stand 5 to 7 minutes.

Easy Skillet Supper

Shirley J. Boyken

1 lb. hamburger	2 c. chopped cabbage
1 med. onion, sliced into rings	1/2 tsp. salt
2 - 3 stalks celery, cut into chunks	pepper to taste
2 - 3 med. potatoes, cut as for French fries	1 T. soy sauce
	1/2 c. water

Brown hamburger and season lightly. Add vegetables in layers in fry pan on top of hamburger, adding cabbage last. Sprinkle salt, soy sauce and water over entire mixture and reduce heat to simmer. Vegetables will steam done in about 20 minutes.

Do not resent growing old -- many are denied that privilege.

Hamburger Casserole

Edith Johnson

1 lb. hamburger	salt and pepper, to taste
1 tsp. dried onion [or equivalent]	1 can tomato soup
1 c. uncooked macaroni	1 can cheddar cheese soup
1/2 c. diced celery	2 tsp. sugar
1/2 c. green pepper, diced	1/4 tsp. basil

Combine all ingredients and let stand 2 to 3 hours or overnight. Bake at 350° for 1 hour.

Hearty Beef Casserole

Margaret Colthurst

1 1/2 lb. ground beef	1 lg. can mushroom stems and pieces
garlic salt	1/2 c. + stuffed green olives
2 med. onions	15 oz. Ragu spaghetti sauce
1 green pepper, chopped	1 can tomato soup
3 celery ribs	2 c. shredded Mozzarella cheese
8 oz. pkg. noodles	

Brown ground beef which has been sprinkled with garlic salt. Saute onion, pepper and celery. Cook noodles according to package directions. Combine all ingredients and bake at 350° for 1 hour.

Mock Chicken and Dressing

Calene Smith

1 box chicken flavored Stove Top dressing	1 can chicken noodle soup
	1 lb. raw ground beef

Prepare one package Stove Top dressing mix. Add 1 pound raw ground beef. Add 1 can chicken noodle soup. Mix all together and put into an 8x8 inch greased pan. Bake at 350° about 30 to 40 minutes, or until lightly browned, but not dry. To serve, cut into squares. This dish can be prepared quickly.

Prairie Hot Dish

Mrs. Bessie McCoy

1 lb. hamburger	1 tsp. salt
1 c. onions	1/4 tsp. pepper
1 can chow mein noodles	1/3 c. water
1 can cream-style corn	1/2 c. shredded cheddar cheese
1 can tomato soup	

Brown hamburger and pepper. Add rest of the ingredients. Bake in a casserole 30 minutes at 350°.

Family-Size Pan Pizza

Evelyn Fagerland

2 pkg. Buttermilk refrigerated biscuits	15 oz. size jar spaghetti sauce
1 1/2 lb. hamburger	1 c. shredded Mozzarella cheese
1/2 c. onion, chopped	1 c. shredded cheddar cheese

Pat biscuits into a 9x13 inch greased pan. Brown hamburger and onions. Drain and spread over biscuits. Top with sauce and sprinkle with both cheeses. Bake at 350° for 35 to 45 minutes. This recipe can easily be doubled for crowds.

Pizza Hot Dish

Neoma Hansen

12 oz. pkg. wide noodles	10 oz. can pizza sauce
1 1/2 lb. ground beef	1 pkg. sliced pepperoni
1 sm. can mushrooms	Mozzarella cheese
onions	

Cook noodles. Brown ground beef with onions and mushrooms; stir in pizza sauce. Stir in noodles and put mixture into casserole. Put sliced pepperoni on top and cover with shredded Mozzarella cheese. Bake at 350° for about 40 minutes, or until brown. Serve with garlic bread.

Macaroni Pizza

Leona Jacobs

2 c. macaroni	1 tsp. salt
1 egg	1/2 tsp. oregano
1/2 c. milk	1/4 tsp. garlic powder
1 lb. hamburger	1/4 tsp. pepper
1/3 c. onion, chopped	4 oz. can mushrooms
8 oz. can tomato and cheese sauce	1 c. grated American cheese
8 oz. tomato and mushroom sauce	1 c. Mozzarella cheese

Cook macaroni until tender. Drain well and spread into a greased 7x11 inch pan. Beat egg; add milk and pour over macaroni. Brown hamburger and onion in skillet. Drain off grease; add sauces, seasonings, and mushrooms. Pour mixture over macaroni; top with cheeses. Bake at 350° until cheese bubbles.

Poor Man's Steak

Rose M. Ertle

3 lb. hamburger	onion flakes
25 crackers, crushed	garlic salt
1 c. milk	pepper, to taste

Mix all ingredients together. Press into a square or oblong pan. (It may depend on how many pieces you want.)

Let stand in refrigerator overnight. Cut into squares, roll in flour and brown well. Cover bottom of pan in which you refrigerated meat mixture in with 1 can cream of mushroom soup, then add browned meat and cover with another can of cream of mushroom soup. Cover. Bake 1½ hours at 300°.

Serve like Swiss steak. Gravy from pan can be put into dish and served on the side. This is extremely good to serve when having children for a meal as it is easily handled by them.

Prayer can change burdens into blessings.

Rio Grande Medley

[MICROWAVE]

Bernice Smith

1 lb. ground beef	1 can cream of celery soup
1 c. chopped onion	1/2 tsp. salt
3/4 c. chopped green pepper	1/4 tsp. pepper
1 med. clove garlic, minced	16 oz. can tomatoes, cut up
1 1/2 tsp. chili powder	1 c. Minute Rice, uncooked

In 3-quart casserole combine first 5 ingredients. Cover and microwave on HIGH 6-7 minutes, stirring once. Add remaining ingredients. Cover and microwave on HIGH another 12-14 minutes, stirring once. Let stand covered 5 minutes before serving.

Skillet Cornbread Casserole

Maxine Von Sprecken

2 eggs, slightly beaten	1 lb. ground beef
1 c. yellow cornmeal	2 c. or 8 oz. shredded cheddar cheese
2 tsp. baking soda	1 lg. onion, chopped
1 tsp. salt	2-4 hot peppers or California peppers, chilled
17 oz. can cream style corn	
1 c. milk	
1/4 c. oil	

Combine first 7 ingredients in bowl and set aside. Pour half of cornmeal mixture in a greased 10½ inch cast iron skillet. Brown hamburger and sprinkle on cornmeal mixture. Top with cheese, onion and pepper. Pour rest of batter on top. Bake at 350° for 45-50 minutes. Serves 6-8.

*I still find each day too short
for all the thoughts I want to think,
all the walks I want to take,
all the books I want to read,
and all the friends I want to see. --John Burroughs*

Skillet Dinner

Carol Bonnstetter

- | | |
|---|--------------------------------------|
| 1 1/2 lb. hamburger | 16 oz. can green beans |
| 1/2 c. coarsely chopped celery | 10 oz. can beef gravy |
| 1/2 c. chopped onion | 1/3 c. sliced cheese |
| 1 tsp. Worcestershire sauce | potatoes, enough for 6 people |
| 3/4 tsp. salt [1/4 tsp. in meat, | 1/2 c. sour cream mixed with |
| 1/2 tsp. in potatoes] | potatoes |
| 1/8 tsp. pepper | |

In skillet cook beef, celery and onions until meat is brown and vegetables are crisp and tender. Stir in Worcestershire sauce, 1/2 teaspoon salt, pepper, beans, 1/2 cup water and gravy. Turn heat down to simmer, to blend flavors. Mash potatoes and sour cream and chives. Spoon the mounds of potatoes over meat. Top with cheese. Cover and heat until cheese melts.

Spinach Fandango

Ione Stiegemeyer

- | | |
|------------------------------------|------------------------------|
| 1 lb. ground beef, seasoned | 1/4 c. salad oil |
| 1 onion, finely chopped | 1 pkg. frozen Spinach |
| 1 c. canned mushrooms | 1 can celery soup |
| 1/2 tsp. garlic powder | 1 can mushroom soup |
| cheese [Swiss, cheddar, | 1 c. sour cream |
| Velveeta] | |

Brown hamburger (seasoned with salt and pepper), and onion. Add drained mushrooms and garlic powder, salt, pepper and oil. Put in a 9x13 inch pan. Lay spinach, which has been thawed, on top; add soup and sour cream. Top with shredded Swiss, cheddar and Velveeta cheese. Bake 1/2 hour at 350°.

Happiness is a perfume you cannot pour on others without getting a few drops on yourself.

Zimmie-Zammie

Norma Anders

3 lb. ground beef	1 can mushroom pieces
1 lg. onion	1 scant tsp. thyme
1 c. celery, cubed	1/4 c. salad olives, chopped
1 green pepper, chopped	12 oz. pkg. wide noodles,
1 can whole tomatoes	cooked
1 can cream style corn	salt and pepper, to taste
2 cans mushroom soup	

Brown beef, onion, celery and green pepper in large skillet. Add tomatoes, corn, soup, mushroom pieces, thyme, salt, pepper and olives and noodles. Bake 1 hour at 350°. The last 15 minutes of baking time grated cheese or individual cheese slices may be placed on top.

Mystery Meat Balls

Evelyn Friesz

3 lb. hamburger	1/2 tsp. pepper
1 1/2 c. corn flake crumbs	3/4 tsp. garlic powder
1/2 c. parsley flakes	1/2 c. ketchup
3 eggs	3 T. minced instant onion
2 T. soy sauce	

SAUCE:

1 lb. can cranberry sauce	2 T. brown sugar
12 oz. bottle chili sauce	1 T. lemon juice

Mix all ingredients together and form into balls. Place into a 9x13 Pyrex baking dish and cover with the sauce.

Sauce: Melt together and pour over meat balls.

Bake uncovered 45-60 minutes, depending on size of meat balls. Makes 18 2½-inch meat balls.

It takes 100 men to make an encampment, but one woman can make a home.

Pineapple Baked Beef Balls

Mrs. Harold F. Malcolm

1 slice white bread	2 T. pineapple juice
1 lb. ground beef	1/2 c. water
1/8 tsp. black pepper	1 tsp. salt
13 oz. can pineapple chunks, drained	2 T. chopped onion
1/4 c. chopped green pepper	1/4 c. ketchup
	2 T. vinegar

Soak bread in water, tear into pieces and combine with the ground beef, salt, pepper and onion; mix well. Shape into balls. Makes 8 balls. Place 1/2-inch apart in a 9x9 shallow baking dish. Bake at 375° for 30 minutes. Drain off most of the fat. Add drained pineapple chunks and green pepper. Blend ketchup, pineapple juice and vinegar together and pour over the meat balls, green peppers and pineapple. Bake for 15 minutes more, or until glazed. Serves 4.

Sweet and Savory Meat Balls

Lavonne Simpson

1 lb. ground beef	1 can Campbell's golden mushroom soup
1/4 c. fine dry bread crumbs	1/2 c. drained, chopped, canned tomatoes
1/4 c. finely chopped onion	2 T. vinegar
1 egg, slightly beaten	2 tsp. soy sauce
1 sm. clove garlic, minced	dash of pepper
1 T. shortening	
cooked rice	

Mix beef, crumbs, onion, egg and garlic. Shape into 16 meat balls.

In skillet, brown meat balls in shortening; pour off fat. Add remaining ingredients, except rice. Cover and cook over low heat for 20 minutes, or until done. Stir occasionally. Serve over rice. Makes about 3 1/2 cups. Serves 4.

May God be between you and harm in all the empty places you must walk.

Spicy Beef Cups

Myrtle Kinyon

- | | |
|------------------------------------|--------------------------------|
| 1 lb. lean ground beef | 1/2-1 c. barbecue sauce |
| 1/4 c. chopped onions | 1 c. grated cheese |
| 1 can refrigerator biscuits | |

Brown hamburger and onions in heavy skillet, drain. Add barbecue sauce, to taste, and simmer for several minutes.

Flatten biscuits with rolling pin or hands and press into ungreased muffin tin, bringing dough up sides of each cup. Fill each with 2 tablespoons of meat mixture and top with grated cheese.

Bake in 425° oven for about 12 minutes.

Sweet and Sour Meat Balls

Em Hibma

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|------------------------------|------------------------|
| 1 1/2 lb. hamburger | 1 1/2 tsp. salt |
| 2/3 c. cracker crumbs | 1/2 tsp. pepper |
| 1/3 c. minced onion | 1/4 c. milk |
| 1 egg | |

SAUCE:

- | | |
|---------------------|---------------------|
| 3 T. sugar | 1/2 c. water |
| 3 T. vinegar | 1 c. ketchup |

Form into balls. Put in single layer into casserole and cover with sauce.

Sauce: Combine ingredients.

Bake at 350° for 1 hour.

Chorizo

Betty Harper

- | | |
|-----------------------------------|-----------------------------------|
| 10 lb. fresh ground pork | 8 lg. buds garlic pods |
| 6 T. salt | 1 T. oregano |
| approximately 1 c. vinegar | 2 tsp. coarse black pepper |
| 5 T. paprika | 1 c. water |
| 3 T. hot ground pepper | |

Mix ingredients together and make into patties. Wrap well and freeze.

Pork Logs

Evelyn Lockard

1 1/2 lb. lean ground pork	1 egg, slightly beaten
3/4 c. fine dry bread crumbs	1 tsp. salt
1/2 c. finely chopped onion	1/4 c. Worcestershire sauce
6 strips cheddar cheese, [4"x1/4"]	6 slices bacon

Combine ground pork, bread crumbs, onion, egg, salt and 4 teaspoons Worcestershire sauce. Divide into six parts. Shape the pork mixture around each cheese strip to form a roll. Wrap a bacon slice around each roll.

Place on a jelly roll pan and brush liberally with Worcestershire sauce. Bake in a preheated 475° oven for 15-20 minutes, or until done, as desired. Brush once more with Worcestershire sauce.

Meat Balls & Meat Loaf

Pork Meat Balls

Evelyn Lockard

2 lb. 75-80¹/₂ lean ground pork	1/2 tsp. oregano
2 eggs	1/2 tsp. pepper
1/2 c. milk	1/2 tsp. garlic powder
2 tsp. salt	1 tsp. Worcestershire sauce
1 lg. onion, chopped	1 can cream of onion soup or
3 slices bread	1 can cream of mushroom soup
1/2 tsp. chili powder	

Beat eggs and mix with milk. Soak torn bread in egg mixture for a few minutes. Mix all ingredients, except soup, together. Shape into balls. Brown in 400° oven about 30 minutes. Drain fat. Pour soups over meat balls. Bake 30 minutes at 350°. Serve with noodles or mashed potatoes.

Use your French-fry basket or a large strainer when cooking pasta. It is so easy to lift the basket out of the water before rinsing the pasta and transferring it to the serving bowl.

Cheese Meat Roll

Deanna Weismann

1 1/2 lb. lean ground beef	1 tsp. salt
1 egg	1/2 tsp. oregano
3/4 c. cracker crumbs	dash of pepper
1/2 c. chopped onion	2 c. shredded Mozzarella or
15 oz. can tomato sauce	cheddar cheese

Combine beef, egg, cracker crumbs, onion, 1/2 of the tomato sauce, salt, pepper and oregano. Mix well and shape into a 10x12 inch rectangle on waxed paper. Sprinkle cheese evenly over meat mixture. Roll up like a jelly roll and press ends of roll to seal. (Be sure meat roll is sealed well or cheese will ooze out during baking.) Bake in shallow baking dish at 350° for 45 minutes. Drain off excess fat. Pour remaining sauce over roll and bake an additional 15 minutes. Just prior to serving, sprinkle additional shredded cheese over roll and leave in oven until melted. Slice and serve.

Everyday Meat Loaf

Lorene Johnson

2/3 c. dry bread crumbs	1 tsp. salt
1 c. milk	1/8 tsp. pepper
2 eggs	1/2 tsp. sage
1/2 c. grated onion	1 1/2 lb. ground beef

PIQUANT SAUCE:

3 T. brown sugar	1/4 tsp. nutmeg
1/4 c. ketchup	1 tsp. dry mustard

Soak bread in milk. Add eggs, onions, seasonings and meat. Mix well.

For individual servings, place in greased muffin tins, cover with sauce and bake 45 minutes at 350°.

Or form in single loaf (4³/₄x8³/₄ inch) pan. Spread sauce over meat and bake 1 hour at 350°.

Piquant Sauce: Combine ingredients and pour over meat mixture.

Pizza Burger Loaf

Linda Collins

1/2 c. chopped onion	2 tsp. salt
6 oz. can tomato paste	1 tsp. oregano
1 c. water	1/4 tsp. basil
1 1/2 lb. ground beef	sliced Mozzarella cheese
1 egg	1 c. bread crumbs

Combine onion, tomato paste and water in pan. Simmer 20 minutes. Mix beef, egg, bread crumbs, salt, oregano and basil; add 1/2 cup prepared sauce and blend well. Form into loaf, place in 10x6x2 inch baking dish. Bake at 375° for 50 minutes. Pour sauce over and arrange cheese on top. Bake for an additional 16 minutes.

Meat Loaf with a Twist

Lorene Kollasch

1 1/2 lb. ground beef	3/4 c. shredded Mozzarella cheese
3/4 c. soft bread crumbs	3 T. grated Parmesan cheese
1 egg	1 tsp. Italian seasoning
1 1/4 tsp. salt	1/8 tsp. garlic powder
1/8 tsp. pepper	3 T. ketchup
10 oz. pkg. frozen spinach	

Lightly, but thoroughly, combine ground beef, bread crumbs, egg, 1 teaspoon salt and pepper. Combine spinach, 1/2 cup Mozzarella cheese, Parmesan cheese, Italian seasoning, remaining salt and garlic powder. Place beef mixture on waxed paper and pat into 14x10 inch rectangle. Spread spinach mixture over beef to 3/4-inch of edge on all sides. Roll up from short end of rectangle to enclose spinach filling, forming a pinwheel loaf. Press beef mixture over filling at both ends. Place loaf, seam side down, on rack in roasting pan. Bake at 350° for 1 hour. Spread ketchup over loaf; continue baking 15 minutes. Sprinkle remaining Mozzarella cheese over loaf. Sprinkle with Italian seasoning, if desired. Makes 6 servings.

After opening a box of any pasta product, store unused portion in a tightly-covered glass container to preserve freshness.

Meat Loaf

Mrs. Clifford Gould

6 oz. pkg. pork flavored stuffing mix	1 egg
1 1/2 lb. ground beef	1/4 c. milk
1/2 lb. ground pork sausage	1 tsp. garlic salt
1 slice bread, crumbled	1 T. minced onion
2 T. steak sauce, [opt.]	1/4 tsp. pepper

Make the stuffing mix according to package instructions, using only 1½ cups of water and 3 tablespoons butter. Fluff mixture lightly and set aside.

Combine all other ingredients well in a bowl. Spread half the meat mixture in bottom of a 9x5x3 inch loaf pan. Spread the stuffing on top of this, patting it down evenly. Pat the remaining meat over the stuffing. Bake uncovered 1 hour and 15 minutes, or until nicely browned, at 350°. Drain off excess fatty liquid. Cool meat loaf for 3-5 minutes before serving.

Reuben Meat Loaf

Gail Miller

1 beaten egg	1/4 c. sweet pickle relish
1 c. soft rye bread crumbs	1 1/2 lb. lean ground beef or pork
1/2 c. chopped onion	8 oz. can sauerkraut, drained
1/4 c. Russian salad dressing	and finely snipped
1 tsp. Worcestershire sauce	1 c. shredded Swiss cheese

In bowl combine egg, bread crumbs, onion, salad dressing, Worcestershire sauce, relish, 1 teaspoon salt and ¼ teaspoon pepper; add ground meat and mix well. On waxed paper pat mixture to a 12x8 inch rectangle; top with the sauerkraut and ¾ cup of the cheese. Using waxed paper to lift rectangle, roll up meat jelly-roll style, beginning with short side. Press ends to seal. Place roll, seam side down in a 13x9x2 inch baking pan. Bake in a 350° oven for 50 minutes. Sprinkle remaining cheese on top. Bake 3 minutes more. Serves 8.

Favorite Meat Loaf

Ruth Calderwood

2 lb. ground beef	1 1/2 c. stewed tomatoes
1 med. onion, diced [opt.]	4 slices bread, broken in pieces
2 eggs	2 tsp. salt
1 1/2 tsp. dry mustard	1/4 tsp. pepper
1 tsp. chili powder	4 strips bacon

Combine all ingredients, except bacon. Pack into 9x5x3 loaf pan. Top with bacon strips. Bake at 350° for 1½ hours. Makes 8-10 servings.

Can also be made in crock pot. Cook on high 5-6 hours.

Pork & Ham Baked Ham in Can

Bernie Weier

5 lb. canned ham	1 c. barbecue sauce
whole cloves	1 tsp. garlic salt
1 c. dark syrup	

With can opener poke 8 holes around the top of a canned ham. Bake 1 hour at 350°. Drain off juices. Stick a whole clove in each of the holes. Combine the dark syrup, barbecue sauce and garlic salt and pour over cloves. Return to oven for 1½ hours more. (Make sure the can is upright so when using the key to open the can when finished baking, it is not upside down.) Half of this recipe can be used on a 3-pound canned ham.

Ham Slice Florentine

Renetta Becker

1/4 c. milk	1 pkg. frozen spinach, cooked, well drained
2 T. chopped pimiento	1/4 c. herb seasoned stuffing mix
1 lb. ham slice, cut in 4 pieces	
1 can of mushroom soup	

In 1½-quart shallow baking dish combine soup, milk, spinach, pimiento. Top with ham, sprinkle with stuffing mix. Bake at 450° for 20 minutes, or until hot. Makes 4 servings.

Ham Casserole

Marge Hunt

6 oz. pkg. long and wild rice	1 can cream of celery soup
10 oz. pkg. frozen broccoli, chopped, cooked	1 c. mayonnaise
1 lb. ham, cubed	1 sm. can water chestnuts, sliced
4 oz. can drained, sliced mushrooms	2 tsp. prepared mustard
1 cup cheddar cheese, grated	1/2 tsp. curry powder
	1/2 c. Parmesan cheese

Cook rice as directed on package, grease a 9x13 pan. Layer rice, cooked broccoli, ham, mushrooms, cheddar cheese and water chestnuts. Blend soup, mayonnaise, mustard and curry powder in small bowl and spread on top of casserole. Sprinkle with the Parmesan cheese. Bake at 350° for 45 minutes.

Stuffed Ham Casserole

Dorothy Griffith

1/2 c. chopped green pepper	salt and pepper, to taste
1/4 c. chopped onions	24 slices cooked ham
1/4 c. butter or margarine	1 c. [4 oz.] shredded cheddar cheese
1/2 c. bread crumbs	1 c. [4 oz.] shredded Swiss cheese
8 hard-boiled eggs, chopped	canned pineapple rings
1 c. mayonnaise	
2 tsp. dry mustard	

Cook green pepper and onion in butter until tender, but not brown. Mix in bread crumbs, eggs, mayonnaise, mustard, salt, and pepper and spread mixture on ham slices and roll up. Place in a single layer in buttered casserole and sprinkle with cheeses. Bake at 400° for 20 minutes. Top with pineapple rings. Makes 6-8 servings.

Use a piece of foil that's been crumpled and then smoothed out to bake fish sticks. Turn them over as required. They will brown equally on bottom and top and won't stick, either.

Ham and Potato Supper Pie

Monica Hinkhouse

4 eggs, beaten slightly	1/4 tsp. minced dried onion
1 c. mixed vegetables	2 potatoes, peeled and shredded
1 c. ham, chopped	1/2 c. [2 oz.] shredded processed cheese
1 c. [4 oz.] shredded processed cheese	
1/2 c. milk	

Combine eggs, vegetables, meat, 1 cup cheese, milk and onion in a large bowl. Combine the shredded potatoes and the 1/2 cup cheese and press onto bottom and sides of a 9-inch ungreased pie plate. Pour in meat and egg mixture. Bake at 350° for 45-50 minutes, or until center of pie is set. Let stand about 10 minutes before serving. Makes 6 servings.

Favorite Pork Steaks

Vernadine Kaisand

4 pork shoulder steaks, 1/2" thick	1 egg, beaten
1 c. fine dry bread crumbs	2 T. milk
1/2 tsp. sage	1/2 tsp. pepper
1 tsp. salt	1/4 c. shortening

Mix the bread crumbs with the sage, salt and pepper. Mix the milk with the beaten egg. Dip steaks in crumbs, then in egg mixture, then in bread crumbs again. Chill 1/2-1 hour. Brown in shortening. Bake or cook 1 hour, or until tender, at 325°.

This method could be used on fresh pork chops, too.

Crown Pork Chops

Arlene Phillips

4-6 pork chops	1/2 lg. onion, chopped
1 can cream style corn	2 slices bread, in sm. pieces
1/2 green pepper, chopped	seasonings, to taste

Place chops in a baking dish or pan and season. Mix remaining ingredients and place by spoonfuls on top of chops. Bake in 375° oven and bake uncovered for 1 hour.

Iowa Pork Dish

Alma Striegel

1 1/2 lb. sausage, cooked, drained salt and pepper 1 can cream of celery soup	3 T. onion soup mix 1 can tomato soup 2 cans milk 1 pkg. Creamette spaghetti
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Mix everything together. Put in covered casserole and bake 1 hour at 350°.

Pork Chop Casserole

Kathy Rieck

6 pork chops 2 T. butter 1 c. uncooked rice 1 sm. onion, chopped 1 can cream of chicken soup	1 1/2 c. water 1/2 c. Velveeta cheese 1/2 tsp. salt pepper
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Brown chops in butter. Add rice and onion to 2 tablespoons drippings and heat, stirring until rice is coated. Add soup, water, cheese, salt and pepper to rice. Put into greased baking dish. Arrange chops on rice mixture. Cover and bake at 350° for about 1½ hours. For extra browning, remove cover toward end of baking period.

Stuffed Pork Chops

Rozanne King

6 pork chops 1 1/4-1 1/2" thick 1 1/2 c. toasted bread cubes 1/2 c. chopped, unpared apple 2 oz. sharp cheddar cheese, shredded	2 T. golden raisins 2 T. butter, melted 2 T. orange juice 1/4 tsp. salt 1/8 tsp. cinnamon
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Cut pocket in each chop along fat side. Salt and pepper inside pocket. Toss together bread cubes, apple, cheese and raisins. Combine melted butter, orange juice, salt and cinnamon. Pour over bread-fruit mixture and mix gently. Stuff pork chops lightly. Place in shallow baking dish and bake at 350° for 1¼ hours. Cover with foil and bake 15 minutes longer.

Quick Pork and Rice Casserole

Lois Curtis

1 1/2 lb. ground pork	1 can chicken rice soup
1 env. onion-mushroom soup mix	3/4 c. water
1 can cream of celery soup	dash of pepper
2 T. dried parsley	1 1/2 c. instant rice
	4 oz. can mushrooms

Place ground pork in 2-quart casserole. Microwave on HIGH for 6-7 minutes or until pork is cooked. Stir once during cooking to break up meat. Pour off drippings, if needed. Add dry soup mix and stir to coat pork. Add remaining ingredients, stirring well. Cover, microwave on HIGH for 10 minutes. Stir well and let stand, covered for 5-10 minutes.

This recipe can also be done by conventional methods on top of stove.

Roast Pork with Thyme

Joy Smith

3 T. olive oil	1 clove garlic, finely chopped
2 T. lemon juice	salt and pepper, to taste
1 tsp. thyme	

Combine the above ingredients. Rub the mixture into the pork loin and roast normally.

Poultry

Chicken Casserole

Karen Day

1 boned chicken	1 can cream of mushroom soup
1 can cream of chicken soup	1 can chicken with rice soup
1 lg. can chow mein noodles	1/2 c. milk

Combine above ingredients and pour in large buttered casserole dish. Bake for 1 hour in 350° oven.

Zesty Pork Chop Bake

Bethine Grismore

1 c. elbow macaroni	2 T. flour
4 loin or rib pork chops, 1/2" thick	1 T. brown sugar
2 tsp. salt	1/2 tsp. salt
1/4 tsp. pepper	1/2 c. water
2 T. minced onion	1/2 c. chili sauce
1/4 c. minced green peppers	1 T. vinegar
	No. 2 can cream-style corn

Cook macaroni; drain. Season chops with the 2 teaspoons salt and the pepper. In a skillet, brown the chops well and then remove. Add onions and green peppers to skillet and brown lightly. Stir in flour, sugar, 1/2 teaspoon salt, water, chili sauce and vinegar. Cook, stirring until thickened. Mix in the macaroni and corn. Pour into a 2-quart casserole. Arrange chops on top.

Bake 1 hour at 350°. If refrigerated before baking, allow 1 hour and 20 minutes.

Chicken Asparagus

Lois Johnson

2 lg. chicken breasts, [1 lb.]	1/4 tsp. salt
10 oz. pkg. frozen asparagus	1/8 tsp. nutmeg
1/4 c. butter	dash of pepper
5 T. flour	1/2 c. fine dry bread crumbs
1 c. milk	2 T. snipped parsley
1 c. chicken broth	2 T. slivered almonds, toasted
6 oz. can sliced mushrooms, drained	2 T. melted butter

Slice cooked chicken breasts and set aside. Cook asparagus according to directions and drain. Melt butter; blend in flour and add milk and broth. Cook until thickened. Stir in mushrooms, salt, nutmeg and pepper.

Arrange chicken slices in bottom of 10x6x1 1/2 inch baking dish. Spoon half of mushroom sauce over the chicken slices. Arrange asparagus over sauce. Pour remaining mushroom sauce over asparagus. Cover container and refrigerate 24 hours. Mix bread crumbs, parsley, almonds and 2 tablespoons butter. Refrigerate.

To serve, bake casserole at 375° for 30 minutes. Sprinkle crumb mixture on casserole. Bake uncovered about 15 minutes.

Brunswick Chicken

Ruth Heim

1 pkg. [2 lb.] cooked, frozen chicken pieces [Banquet]	1/4 c. chopped onion
10 oz. pkg. frozen baby lima beans	1 can creamy chicken mushroom soup
10 oz. pkg. frozen whole kernel corn	pepper, to taste
No. 2 can stewed tomatoes	salt [opt.]
	garlic powder [opt.]
	1/2 c. water, if needed

Brown chicken in 350° for 15 minutes in 2 to 3-quart casserole. Cook separately the corn and lima beans. Add tomatoes and soup to vegetables after cooked. Add onion and seasonings. Pour over chicken and bake 30 minutes.

Serve as a main dish.

California Chicken

Margaret Ord

1 c. orange juice	1 T. molasses
1 can mandarin oranges, drained	2 T. green pepper
1 can tomato sauce*	1 tsp. dry mustard
2 T. soy sauce	1 cut up 4 lb. chicken
	1 tsp. chili powder

Cut up chicken into serving pieces. Place in slow cooker. In bowl, place orange juice and tomato sauce; mix in chili powder, soy sauce, molasses, dry mustard and garlic. Mix well and pour over chicken. Cook on three for 3 hours. Add the mandarin oranges and the green pepper the last 30 minutes of cooking time.

*1 cup of tomato soup may be used instead of the tomato sauce.

Chicken Casserole

Virginia Robinson

1 c. chicken	1 c. Velveeta cheese
1 1/2 c. cooked rice	1 can mushroom soup
1 pkg. frozen mixed vegetables	1 can cream of chicken soup
green pepper [opt.]	

Cook and drain vegetables. Combine all ingredients and top with buttered crumbs. Bake 30 minutes at 350°.

Chicken Casserole

Donna Duerr

8 oz. frozen egg noodles, cooked, rinsed, drained	1/2 c. Miracle Whip
2/3 c. milk	1/3 c. sliced, stuffed olives
1 can cream of mushroom soup	1/3 c. diced green pepper
1/2 tsp. salt	2 oz. pimiento
1/2 tsp. poultry seasoning	1/4 c. fresh parsley chopped
8 oz. cream cheese	1/3 c. minced onion
1/2 c. sour cream	4 c. cooked, diced chicken
	2 c. buttered bread crumbs

In blender, mix milk, soup, seasonings, cream cheese, sour cream and Miracle Whip. Heat, but do not boil. Add remaining ingredients, except bread crumbs, and put into 9x13 inch baking pan. Top with bread crumbs (Pepperidge Farm herb stuffing also works well).

Bake at 375° for 45 minutes. Let set 10 minutes before serving.

Chicken Casserole

Ardis Reynolds

3 sections Escort crackers	1 c. sour cream
1 stick butter or margarine	1 can cream of chicken soup
5 chicken breasts, cooked and cut in small pieces	1 can cream of mushroom soup
1 sm. can water chestnuts	2 lg. T. pimiento, chopped

Butter a 9x13 baking dish. Press 1½ sections crushed crackers in bottom of pan. Slice butter thin over the cracker layer. Place chicken cubes over the butter layer. Slice the water chestnuts over the chicken. Mix the sour cream, chicken soup, mushroom soup and the pimiento together and spread over this. Add the 1½ sections crushed crackers over this; slice and add the ½ stick butter. Bake at 350° until bubbly, 20-30 minutes.

To make gravy: Mix cold water and flour or cornstarch into a smooth paste. Cover the jar and shake it until the paste is smooth. Add mixture gradually to the pan, stirring the gravy constantly while bringing it to a boil.

Chicken Casserole

Verda Belle Hunt

3 c. cooked, cut up chicken	1 c. cooked rice
1 can cream of chicken soup	1 tsp. lemon juice
1 c. chicken broth	1 tsp. salt
3/4 c. real mayonnaise	1 can sliced water chestnuts
1 c. diced celery	3 hard-cooked eggs, sliced
1 green pepper, diced	2 c. crushed potato chips
1 sm. can mushrooms	

Saute celery and pepper until nearly done. Mix all the other ingredients together with the exception of the chicken. Fold the chicken in last. Pour into a 9x13 pan and top with the sliced eggs and crushed potato chips. Bake 45 minutes at 350°, or until done.

Chicken-Broccoli Casserole

Pearl Mertz

10 slices Velveeta cheese	1/3 c. margarine
8 oz. sour cream	1 can cream of chicken soup
20-30 oz. broccoli	3 carrots, sliced
5-6 chicken legs and thighs	

Cook chicken and cut off the bone. Cook the broccoli and carrots and drain. Heat on low until cheese is melted; add margarine, sour cream and can of chicken soup. Layer the vegetables and chicken in a casserole or cake pan. Refrigerate until ready to bake. Bake at 350° for 30-45 minutes until warmed through.

Chicken Casserole

Lorna Forsberg

2 c. raw macaroni	3 c. cooked chicken
2 c. broth	2 cans cream of chicken soup
1 c. Velveeta cheese, cubed	1 sm. onion, chopped
1/2 c. celery	1 c. milk
1/2 c. shredded carrots	

Mix above ingredients together well and put in buttered dish. Crumble potato chips or crackers and put on top. Let stand overnight. Bake 1½ hours at 350°.

Chicken Casserole

Kathy Kuhl

1 stewing chicken
1/2 lb. spaghetti
1 qt. milk
1/2 c. butter
2/3 c. flour

1 green pepper
1 med. onion
1 sm. can mushrooms and juice
1/2 lb. American cheese
1/2 lb. Old English cheese

Cook hen until tender. Remove from bone while warm. Cut into cubes. Cook spaghetti in all stock (1 quart or more). Cut pepper and onion in small pieces, add mushrooms and juice. Mix with above. Make cream sauce of milk, flour and butter. Add cheese. Put into baking dish and bake at 350° for 30 minutes.

Chicken Jerusalem

Elizabeth Garst

1 chicken, cut up
1 can artichoke hearts
4 oz. can mushrooms and juice
1/2 c. sherry

1 pt. half & half
parsley or chives
dash of nutmeg

Brown chicken. Add artichoke hearts, mushrooms and juice, and 1/2 cup sherry. Cover and simmer 1 1/2 hours, then remove chicken and thicken juice. Add half and half and let thicken to desired consistency. Season to taste. Replace chicken and garnish with parsley or chives and dash of nutmeg.

This is good served with noodles or rice and a tossed green salad.

A quick way to darken gravy: Mix one tablespoon of sugar and one tablespoon of water and heat the mixture in a heavy pan until the water evaporates and the sugar starts to brown. Then pour the pale gravy into the sugared pan, or add dark, percolated coffee to pale gravy. It will add color but won't affect the taste.

Chicken Marengo

Dorothy Berry

1 can tomato soup	1 lb. jar whole, white onions
1 can golden mushroom soup	1-2 cloves garlic
3 lb. chicken or chicken pieces	4 1/2 oz. can button mushrooms
salt, to taste	dash of pepper

In a large skillet brown the chicken in butter; pour off fat. Stir in remaining ingredients.

Cover and cook 1-1½ hours, until tender, in a 350° oven. Stir occasionally. Uncover and cook down somewhat to thicken the sauce. Serve over buttered noodles or rice.

Chicken Supreme

Elizabeth Schmidt

1 1/2 c. diced, cooked chicken	5 oz. can chow mein noodles
1 can cream of mushroom soup	5 oz. can evaporated milk
1 can chicken noodle soup	4 slices bread, cubed
	1/2 c. oleo margarine, melted

Combine the chicken, soups, noodles and evaporated milk. Toss the bread cubes in the melted oleo margarine. Put the chicken mixture into a greased 8x8 inch square baking pan or casserole. Sprinkle the bread cubes on top. Bake 45 minutes at 350°. Serves 9.

Christmas Chicken Delight

Mrs. Robert P. Guetzlaff

chicken [or turkey], deboned,	1/2 pt. sour cream
cooked, cut in bite-size pieces	2 1/2 c. Waverly wafers
[preferably white meat]	[or other]
1 can cream of chicken soup	2 T. poppy seed
	3/4 c. butter

Place chicken (or turkey) in a 9x13 inch pan. Mix together soup and sour cream; spread over chicken (or turkey). Crush crackers and mix together with poppy seed and melted butter. Spread on top of chicken. Bake 40 minutes at 350°.

Chicken Roll-Ups

Jane Bentrrott

1 can crescent rolls

1 c. diced, cooked chicken

3 oz. cream cheese

1/3 c. mushrooms

2 T. melted butter

1/3 tsp. lemon juice

1/4 tsp. pepper

SAUCE:

**1 can cream of chicken or
or mushroom soup**

1 sm. can evaporated milk

Mix ingredients together. Wrap in crescent rolls, starting at wide end. Roll in melted butter and crumbled stuffing mix, croutons or bread crumbs. Place on ungreased cookie sheet and bake in a 375° oven for 15-20 minutes. Top with heated sauce.

Sauce: Heat ingredients together.

Note: May use turkey or ham. May be frozen.

Chicken Loaf

Corlene Lehmkuhl

3 c. cooked chicken, diced

1/4 c. chopped celery

3 eggs, lightly beaten

1/2 c. cream of chicken soup,

[reserve rest]

salt and pepper, to taste

2 T. melted butter or oleo

4 slices bacon

1 c. soft bread crumbs

1 T. onion flakes

1 c. milk

1 tsp. Worcestershire sauce

1 T. ReaLemon juice

Place chicken, celery and onion in bowl. Combine eggs, milk and 1/2 cup soup. Pour over chicken, mix well. Season with salt and pepper. Stir in oleo and Worcestershire sauce and lemon. Put in greased loaf pan. Bake 45-60 minutes in 350° oven, or until set. When there is 30 minutes left, top with 4 slices of raw bacon and continue baking. Yield 8 servings. Thin remaining soup with milk to make gravy and serve with chicken loaf.

If you make your own noodles, drape the noodles over an old-fashioned wooden collapsible clothes hanger to dry.

Chicken Spaghetti

Nancy Schuldt

1 stewing hen	1 tsp. Worcestershire sauce
1 med. onion	1 clove garlic
No. 2 1/2 can tomatoes	salt and pepper
1 lb. can mushrooms	1 bay leaf
1/2 c. sliced black olives	3/4 lb. Velveeta cheese
1 lb. spaghetti	

Cook chicken until tender; cool in broth then remove meat from bones. Saute chopped onion. Add tomatoes without juice, all the seasonings and 1 quart chicken broth. Make paste of 1 tablespoon flour and broth to moisten. Add to sauce and simmer 30 minutes. Add olives and mushrooms. Cook spaghetti. Grate cheese. Layer sauce, spaghetti and cheese. Can be made ahead and frozen. Bake at 350° for 45 minutes.

Chicken Tetrazzini

Doris K. Luiken

8 oz. pkg. spaghetti	1 tsp. salt
1/4 c. margarine or butter	1/8 tsp. nutmeg
3 T. flour	dash of pepper
2 c. chicken broth	3 c. cubed, cooked chicken
3/4 c. half & half	4 oz. can sliced mushrooms, drained
1 - 3 T. sherry [opt.]	1/2 c. Parmesan cheese
1 T. fresh parsley, chopped	chopped fresh parsley [opt.]

Heat oven to 350°. Cook spaghetti as directed on package. Set aside. In heavy pan, melt margarine; stir in flour. Add chicken broth; cook, stirring constantly, until sauce is thickened. Remove from heat; stir in half & half, sherry, parsley, salt, nutmeg and pepper. Toss chicken, mushrooms and cooked spaghetti into sauce. Turn mixture into a 13x9 inch pan. Sprinkle with Parmesan cheese. Bake at 350° for 30 to 40 minutes, or until thoroughly heated. Garnish with parsley before serving, if desired. Yields 8 servings.

Chicken-Stuffed Peppers

[MICROWAVE]

Pat Young

2 lg. chicken breasts	1 c. sliced zucchini
1/2 c. barbecue sauce	1/2 c. sliced celery
4 lg. green peppers	1/2 tsp. Italian spices

Cut chicken breasts into small pieces. Place in bowl and pour barbecue sauce over it. Marinate for 1 hour or longer. Place chicken in microwave bowl, reserving 4 tablespoons barbecue sauce. Cook on HIGH POWER until chicken is done.

Cut off top of pepper and remove seeds, rinse. Mix cooked chicken, zucchini, celery and Italian spice. Spoon mixture into peppers, top with remaining sauce. Heat covered at HIGH 10-12 minutes, or until peppers are tender. Let stand covered 5 minutes before serving.

Crock Pot Chicken

Lucile Bills

6 chicken breasts	2 [3 oz.] pkg. cream cheese
2 T. oil	1/2 c. sherry
2 T. dry Italian salad dressing mix	4 oz. can mushrooms
1 can cream of mushroom soup	1 T. grated onion

Mix oil and salad dressing mix; brush on chicken breasts. Place chicken in crock pot; cook 4 to 5 hours on high. An hour and a half before serving, mix together soup, cream cheese, sherry, mushrooms, and onion. Pour over chicken. Serve gravy over steamed rice.

Crunchy Coconut Chicken

Ruth Pfeil

1 egg	1/2 c. seasoned bread crumbs
1 c. angel flake coconut	2 1/2 lb. chicken [fryer]

Beat egg in bowl. In another bowl, combine coconut and bread crumbs. Dip chicken pieces in egg, then crumbs. Place coated chicken in shallow baking pan. Drizzle with $\frac{1}{3}$ cup melted oleo. Bake at 400° for 1 hour or until desired doneness.

Delicious Chicken Casserole

Lois Leshner

**2 chickens [6-8 lb. total]
cooked and deboned**
2 c. celery, cooked
3 c. spaghetti, cooked
**1 jar mushroom stems and
pieces**

Cut chicken into coarse pieces (this is meat picked from bone). Cook and blanch spaghetti. Make 4 cups white sauce, like thin cream, using broth from the chicken, or celery water. Mix ingredients and pour into baking dish. Grate cheese over the top; spread with mushrooms. Make a crumb topping of Ritz crackers, rolled fine. Melt oleo and mix with crumbs. Sprinkle crumb topping over mushrooms. Sprinkle slivered almonds over all. Bake at 350° for 40 minutes. Serve with the following Olive Sauce:

OLIVE SAUCE:
2 sprigs parsley
several lg. green olives, sliced
1/4 c. butter
1 onion, chopped
1 T. flour
1 chicken bouillon cube
1 c. boiling water
salt and pepper, to taste
nutmeg

Chop parsley and onion; slice olives; melt butter. Saute parsley and onion slightly in butter. Remove from heat; mix in flour. Gradually stir in bouillon cube that has been dissolved in boiling water. Return sauce to heat; cook, stirring constantly, until creamy and slightly thickened. Season with salt and pepper to taste; add nutmeg and olives. Bring to a boil and serve hot over the chicken casserole.

Escalloped Chicken

Gail Alt

4 c. diced, cooked chicken
1 1/2 c. diced celery
1 1/2 c. diced Velveeta cheese
1 lg. onion, diced
2 eggs, beaten
1 can mushroom soup
4 c. Ritz cracker crumbs
1/2 tsp. pepper
2 tsp. salt
4 c. chicken broth

Mix together the chicken, celery, crackers, cheese, and onion. Beat eggs; add to chicken mixture. Add soup; mix thoroughly. Spread mixture into a 9x13 inch pan. Pour broth over top. Bake 45 minutes at 350°.

Fried Chicken Supreme

Sheila Gause

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|-----------------------------------|---------------------------|
| 1 frying chicken, cut-up | 2 T. dried minced onion |
| 1/4 c. margarine, melted | 1/4 c. Parmesan cheese |
| 1 egg | 1/2 tsp. chili powder |
| 2 T. milk | salt and pepper, to taste |
| 1 c. instant mashed potato flakes | |

Melt margarine in a large baking dish. Beat egg and milk in a flat dish. Mix potato flakes, onion, cheese, and chili powder in separate dish, crunching flakes into a fine mixture. Dip chicken pieces in egg and milk, then roll in crumb mixture until coated. Place, skin side down, in baking dish. Season with salt and pepper. Bake at 400° about 30 minutes. Turn pieces over and bake another 30 minutes, or until done.

Nine-Layer Chicken

Helen McFerrin

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|--|---|
| 9 slices bread, crusts removed | 4 eggs, beaten |
| 4 c. chicken, cooked, diced | 2 c. milk |
| 4 oz. can mushrooms | 1 tsp. salt |
| 2 cans water chestnuts, drained and sliced | 1 can mushroom or cream of chicken soup |
| 1/2 c. mayonnaise | 1 can celery soup |
| 9 slices cheddar cheese | buttered crumbs |

Butter a 9x12 pan.

First Layer: Line the pan with the 9 slices of bread with crusts removed (save crusts).

Second Layer: Cover first layer with 4 cups of chicken.

Third Layer: Cover chicken layer with 1 can of mushrooms.

Fourth Layer: Add the 2 cans of water chestnuts.

Fifth Layer: Cover with 1/2 cup mayonnaise.

Sixth Layer: Put 9 slices of cheddar cheese over mayonnaise.

Seventh Layer: Combine eggs, 2 cups milk and 1 teaspoon salt and pour over cheese layer.

Eighth Layer: Combine soups and pour over all.

Cover with foil and refrigerate for 24 hours. Bake at 350° for 1 1/2 hours.

Ninth Layer: Cover with buttered crumbs.

Green Chili Chicken

Pam Grove

3 breasts of chicken	green chilies
2 cans cream of chicken soup	salt and pepper
4 green onions	garlic salt
1 pkg. flour tortillas	celery salt
cheddar cheese	1 T. horseradish

Boil and debone chicken; reserve broth. Saute onions and hot peppers. Combine all ingredients, except cheese and tortillas, then layer in 8x10 inch pan: tortillas, sauce, grated cheese. Bake at 350° for 30 to 40 minutes.

Hot Chicken Salad

Hallene H. Frank

2 c. diced, cooked chicken	1 can pimiento
2 hard boiled eggs	1 can mushroom soup
1 c. chopped celery	1/2 c. mayonnaise
2 T. chopped onion	1/2 c. slivered almonds
1 T. lemon juice	2 sm. pkg. potato chips

Cook celery and onions slightly before it is added to chicken mixture. Mash chips and put layer on bottom of pan. Add chicken mixture. Top with potato chips and almonds. Bake at 400° for 25 minutes. Let set 20 minutes before serving. Serves 6.

Herbed Hot Chicken Salad

Florence Thomas

2 c. diced chicken	1 1/2 T. chopped chives
3/4 c. diced celery	1 1/2 T. chopped parsley
1/4 c. chopped red/green pepper	1 1/2 c. white sauce, made from chicken broth
1 can French fried onions	chopped thyme, to taste
8 oz. can water chestnuts, sliced	1 tsp. paprika
	2 T. mayonnaise

Mix all ingredients, except for 1/2 of the fried onions. Pour into 1-quart oiled casserole. Top with remainder of onion rings. Bake in 400° oven for 15 minutes. Yields 5 average or 4 large servings.

Hot Chicken Dish

Erna Schuller

8 slices white bread	1/2 tsp. salt
3 c. diced, cooked chicken	1/2 tsp. Accent, dash of pepper
1/2 c. chopped onion	3 eggs
4 oz. can drained, chopped mushrooms	2 c. milk
1/2 c. salad dressing	1 can cream of chicken soup
	1 c. shredded cheddar cheese

Cut bread in cubes. Put half on bottom of 9x13 inch cake pan. Combine next ingredients up to eggs. Spoon over bread cubes. Top with second half of bread cubes. Beat eggs, add milk and pour over cubes. Cover and refrigerate overnight. Just before baking, top with soup diluted with a can of milk. Bake at 350° for 1 hour, or until set. Sprinkle cheese over top of mixture and return to oven until melted and bubbly.

Sweet and Sour Chicken

Nellie Yurkovich

1 frying chicken, cut in pieces	8 oz. jar Kraft Russian dressing
10 oz. jar apricot preserves	1/4 c. Crisco oil
1 pkg. onion soup dry mix	1/2 tsp. Accent

Rinse chicken pieces in water, pat dry and arrange in 9x13 inch cake pan. Mix preserves, dry soup mix, dressing and oil. Brush each piece of chicken with sauce and bake at 350° for 30 minutes. Turn pieces of chicken and baste with sauce and drippings in the pan. Continue baking and basting for another 30 minutes. Delicious served with rice.

Note: Spare ribs may be used instead of chicken. Cook ribs 30 minutes before putting them in the cake pan and basting with the sauce. Bake the ribs and sauce a total of 1 hour.

For greaseless gravy: Pour pan drippings into a tall glass; the grease will rise to the top in minutes. Remove it and prepare grease-free gravy.

Male Ego

Kathy Shepherd

1 can cream of chicken soup	2 lg. firm tomatoes, sliced thin
4 oz. can diced green chilies	6 oz. pkg. corn or taco chips
1/4 tsp. instant onion	2 [5 oz.] cans chicken
1/2 c. water	1 c. shredded cheddar cheese

In a small bowl place soup, chilies, onion and water. Stir until well blended. In a 2-quart casserole layer half of the corn or taco chips. Top with 1 can of chicken, then half of the tomato slices. Pour half of the soup mixture over top and sprinkle with half the cheese. Repeat layers in the same order, reserving last half of cheese. Microwave 10-12 minutes on HIGH. Put remaining cheese on top and let stand 5 minutes before serving. Makes 6-8 servings.

Quick Chicken Divan

Lorene Kollasch

10 oz. pkg. frozen broccoli spears, cooked, drained	1/3 c. milk
1 can Campbell's cream of mushroom soup	1 can Swanson chunk white chicken
	1/2 c. shredded cheddar cheese

Arrange broccoli in 1½-quart shallow baking dish (10x6x2). Blend soup, milk and chicken. Pour over broccoli; sprinkle with cheese. Bake at 450° for 15 minutes, or until hot. Yields 4 servings.

Refrigerator Chicken Casserole

Marge Ducommun

2 1/2 c. diced, cooked chicken	1/2 green pepper, chopped
2 c. elbow macaroni, uncooked	2 oz. jar diced pimiento
2 cans mushroom soup	8 oz. can water chestnuts, sliced
1 soup can milk	1/2 lb. grated cheddar cheese
1 3/4 c. chicken broth	1/2 tsp. salt
1 sm. onion, chopped fine	

Mix all ingredients together in order given. Pour in well greased 9x13 inch pan. Cover with heavy aluminum foil. Refrigerate overnight until ready to bake. Uncover and bake at 350° for 1 hour.

Rolled Chicken Breasts

Joan Jacobsen

Stove Top stuffing mix
cream of chicken soup
2 eggs, slightly beaten
crushed whole wheat wafers

3 whole chicken breasts, split,
skinned and boned
flour
melted butter

SAUCE:

2 T. chopped green onion
1/2 tsp. dill weed
1/4 chopped cucumber
2 T. butter

3/4 c. cream of chicken soup
1/4 c. sour cream
1/4 c. water

Follow directions to make stuffing mix, but use cream of chicken soup to moisten. Flatten chicken breasts to $\frac{1}{4}$ inch thick. Place a small amount of stuffing in center of each breast. Tuck in ends; roll tightly. Dip in flour, then egg, and then in whole wheat crumbs. Refrigerate 30 minutes or more. Place in baking pan and drizzle with melted butter. Bake at 425° for 20 minutes, or until done.

Sauce: Cook onion, dill weed and cucumber in butter until tender. Blend in soup, sour cream and water. Heat, stirring occasionally. Serve over chicken breasts.

Sweet and Sour Chicken

Lavonne Simpson

1 chicken or about 3 lb.
chicken pieces

2 beaten eggs

SAUCE:

3/4 c. brown sugar
1/4 c. pineapple juice
1/4 c. vinegar
1 1/2 tsp. salt

3/4 c. ketchup
1 tsp. Accent
1 tsp. soy sauce

Cut up chicken. Sprinkle chicken with garlic salt, dip into beaten eggs, roll in flour and brown. Place in a 9x13 inch pan and cover with sauce.

Bake 1 hour at 350° , turning chicken and spooning sauce over pieces one or two times during baking.

Scalloped Chicken

Lori Geary

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| 10 slices white bread crusts,
cubed | 2 c. chicken broth |
| 4 c. [or more] cooked chicken | 1 c. milk |
| 1/2 c. Hellmann's mayonnaise | 1 can mushroom or cream of
celery soup |
| 1 c. diced celery | 1/2 lb. [or less] grated sharp
cheddar cheese |
| 4 eggs, beaten well | |

Mix all ingredients, except cheese, together and refrigerate overnight. Put in 350° oven for 15 minutes, then sprinkle cheese on top and bake for 1 hour.

Spanish-Style Chicken

Dee Hall

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|-----------------------------|--------------------------------|
| 1 cut up fryer | 10 oz. pkg. frozen peas |
| 1 tsp. salt | 1 tsp. minced garlic |
| 1/4 tsp. pepper | 1 c. tomato juice |
| 3 T. shortening | 2 c. chicken broth |
| 1/2 c. chopped onion | 1 c. uncooked rice |

Season chicken with salt and pepper. Brown chicken in skillet in hot shortening. Add onion and garlic. Add tomato juice and 1/2 cup broth. Cover and simmer 20 minutes.

Add rice and remaining broth. Simmer covered for 20 minutes. Add peas. Simmer 5 minutes, or until peas are tender.

Turkey Macarole

Elva Smith

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|-----------------------------|--|
| 7 oz. pkg. macaroni | 1/2 tsp. poultry seasoning |
| 1/4 c. margarine | 3 c. cubed turkey |
| 2 c. celery | 1/4 c. pimiento |
| 1/2 c. chopped onion | 1/4 c. milk |
| 1 tsp. salt | 2 [10 3/4 oz.] cans cream of
chicken soup |

Cook macaroni according to directions. Melt oleo, add celery and onions and cook 2 minutes. Add remaining ingredients and stir gently.

Use a Pyrex casserole and bake 25 minutes, or longer, at 350°.

Delicious Smoked Turkey

[OVEN OR SMOKER]

Marjorie Young

turkey

BRINE:

1 gal. water

1 3/4 c. curing salt

1 3/4 c. brown or white sugar

2 oz. Liquid Smoke

Pump bird full of mixed brine every possible place with a 50cc veterinary hypodermic syringe. Pump in as much as you can. Let stand refrigerated in a pan, 24 hours preferred. Throw away brine in pan and cook bird in a covered roaster at lowest temperature on oven until done. Uncover and turn oven up to brown quickly.

A 14-pound bird takes approximately 8 hours. This will produce a delicious, mild, juicy bird. Can be done in an oven or smoker. Enjoy!

Turkey Leg Stew

Edith A. Chester

4 lg. turkey legs

2 c. carrots

1 c. onion

2 c. potatoes

1 c. celery

1 c. noodles

1 can chicken broth or 1
bouillon cube

basil, garlic salt, marjoram
or oregano for seasoning, as
desired

Cook turkey legs 2-3 hours, or until done, using 1½ quarts of water. Add more water as needed to maintain that amount for broth. Be sure to reserve broth.

Remove meat from bones when only partially cooled. Return to broth. Better yet, partially cook cut-up potatoes, carrots, onion and celery chunks in broth, then add meat, noodles and seasonings. Simmer 15-20 minutes. Makes a large amount.

Note: This can be varied by adding rice instead of noodles. Recipe could be cut in half by reserving some turkey for other use, and by adding less vegetables.

Turkey on the Grill

Margaret Reinertson

1 1/2 c. water	1 tsp. sugar
1/2 c. oil	1 tsp. salt
2 T. vinegar	1 tsp. chili powder
1 tsp. Worcestershire sauce	1 tsp. paprika
1 tsp. Tabasco	1 tsp. pepper
2 T. chopped onion	1/2 tsp. dry mustard
1 clove garlic, crushed	dash of cayenne

Combine ingredients in bowl. Place turkey in leak-proof plastic bag. Place marinade in bag. Exhaust air from bag and seal. Refrigerate overnight for 24 hours. Turn turkey (in bag) several times to assure even coating with marinade. Place bird on covered grill (such as a Weber) or balance bird on rotisserie rod and twirl on gas grill, basting now and then with marinade. Cook until meat thermometer registers 190-195°. For an 8-pound turkey this should take 2-2¼ hours.

Baked Pheasant or Quail with Rice

Mary Ann Lindsay

breasts, legs & thighs of	3 oz. can mushrooms
2 pheasants	2 tsp. chicken seasoned
3/4 c. uncooked rice [wild rice	stock base
is delicious]	2 c. water
salt & pepper, to taste	1/2 stick butter
1 T. grated onion	

Roll pheasant pieces or quail, or both, in flour; brown. Cut pheasant breasts in half. Place rice, salt and pepper in large, greased casserole. Add mushrooms and juice. Place meat on rice mixture; add chicken stock dissolved in water. Dot with butter. Bake at 300° for 1½ hours.

Yields 4-6 servings if only using 2 pheasants.

Add one-quarter teaspoon of baking soda to greasy gravy.

Buzz lumpy gravy in your blender.

Turkey Souffle

Helen Schroeder

4 c. cooked turkey, cut into bite-sized pieces	1/2 c. green pepper, diced
2 c. Minute Rice, dry	1/2 c. mayonnaise
1/2 c. celery, sliced diagonally	4 oz. can sliced mushrooms
1/2 c. diced onion	1/2 tsp. salt
	dash ground black pepper

MUSHROOM SAUCE:

2 lg. eggs, beaten	1 can cream of mushroom soup
1 1/2 c. milk	1/2 c. shredded cheddar cheese
3/4 c. herb-seasoned croutons	

Oil a 9x13 inch glass baking dish. Line this dish with rice. Combine turkey with casserole ingredients and spread evenly over rice.

Mushroom Sauce: Prepare by adding milk and soup to beaten eggs. Beat until smooth.

Pour sauce over the turkey mixture. Top with shredded cheese. Refrigerate at least 1 hour. Bake at 350° for 1-1½ hours, until the souffle is completely heated through, but not overcooked. After about 45 minutes of baking, the souffle may be topped with ¾ cup herb-seasoned croutons and then returned to the oven to finish baking. Let stand about 5 minutes before serving.

Hamburger-Hash Brown Quiche

Trudy Porter

1 lb. pkg. frozen hash browns	2 eggs, beaten
1/3 c. melted butter	1 T. cornstarch
1/2 lb. ground beef	1/2 lb. Velveeta cheese, cubed
1/3 c. onion, chopped	1 tsp. Worcestershire sauce
1 c. milk	salt & pepper, to taste

Press potatoes into greased 9-inch pie plate; brush with melted butter. Bake 10 minutes while preparing meat filling.

Brown meat and onion; drain. Combine milk, eggs and cornstarch; stir into meat, heat and add cheese and season with salt, pepper and Worcestershire sauce. Pour into hash brown crust. Bake at 350° for 30-35 minutes.

Roast Duck

Mary Ann Lindsay

1 duck per serving	4 cloves
1 onion per duck	salt, pepper & ginger
2 T. ground pepper	bacon strips [opt.]

Clean and prepare duck. Rub thoroughly inside and out with salt, pepper and ginger. Peel onion; stick with 4 cloves. Place inside duck. Place duck on rack in roasting pan and add 1 cup water. Bake in preheated 325° oven for 1½ hours, or until done. Baste during baking, or may place 2 or 3 bacon strips over duck breast.

Test for doneness by moving legs, if they move freely, duck is done.

Chicken Quiche

Joanne I. Christensen

2 c. chopped chicken	1 1/2 c. milk
1/2 scant c. chopped onion	3/4 c. Bisquick
1/2 c. mushrooms, diced	3 eggs
1 c. shredded cheddar cheese	1 tsp. salt
	1/4 tsp. pepper

Mix chicken, onion, mushrooms and cheese in greased pie plate. Beat remaining ingredients in blender for 15 seconds. Pour blended mixture into pie plate and garnish with sliced almonds if desired. Bake for 35-40 minutes at 375°. Serves 6-8.

Turgetti Turkey Casserole

Edna Staggs

1 1/2 c. or 6 oz. cut spaghetti or macaroni	1/2 c. onion, diced fine
2 c. diced, cooked turkey	2/3 c. chicken broth
1/4 c. chopped pimienta	1/2 tsp. celery salt
1/4 c. chopped green pepper	dash of pepper
1 can mushroom soup	1/4 tsp. salt
	1 c. grated cheese or bread crumbs

Cook spaghetti or macaroni according to directions. Combine all ingredients, except cheese or bread crumbs. Sprinkle the cheese or crumbs on top of casserole. Bake at 375° for 45 minutes.

Quiche

Jane's Quiche

Jane Nading

1 1/2 c. grated Swiss cheese	1/2 tsp. salt
8 slices bacon	1/4 tsp. pepper
3 eggs, beaten well	dash cayenne [opt.]
1 c. heavy cream	1/2 tsp. dry mustard
1/2 c. milk	9" pastry shell, unbaked

Cook bacon until crisp; crumble. Sprinkle cheese and bacon into pastry shell. Beat remaining ingredients together and pour into pastry shell. Bake at 350° for 45 minutes, or until firm and brown. Makes 6 servings.

Onion Pie

Velma Heady

30 soda crackers	3 beaten eggs
1/2 c. butter or oleo	1 1/2 c. scalded milk
3 c. chopped onions	1 c. shredded sharp cheese
1/2 c. butter or oleo	

Crush soda crackers and mix with the 1/2 cup oleo. Press into 9-inch pie pan.

Saute onions in the second 1/2 cup oleo and put in crust.

Mix beaten eggs and scalded milk and pour over onions. Sprinkle with the shredded cheese.

Bake 30 minutes at 350° or until set.

When pounding to tenderize meat, pound flour into it to prevent the juices from escaping.

To keep hot fat from splattering, first sprinkle a little salt in the frying pan.

Rice

Wild Rice Casserole

Mrs. Chester Pals

1 pkg. long grain and wild rice	4 oz. can mushrooms
2 lb. ground beef	2 T. soy sauce
1 med. onion, chopped	1 can chicken rice soup
1/2 c. celery, cut fine	1 can mushroom soup

Prepare rice according to directions on package.

Brown the meat and drain off excess fat. Add rice to drained meat and mix in the other ingredients. Put in large casserole or divide and freeze some for later use. Bake at 350° for 1 hour. Serves 12-16 people, depending on size of servings.

Wild Rice Casserole

Jan Esterly

1/2 c. chopped onion	1 c. chopped celery
1/2 c. long grain white rice	1/2 c. wild rice
4 T. soy sauce	1 lb. ground beef
1 tsp. salt	1/8 tsp. pepper
4 c. hot water	

Cook onion and ground beef just until it begins to brown. Mix all ingredients together in casserole. Bake at 350° for 1-1½ hours. Add more salt if necessary. Stir 2-3 times while baking. Serves 8.

Rice Casserole

Sandra Neary

1 can beef consomme	1 can mushrooms with juice
1 can French onion soup	1/4 lb. butter
1/3 c. Parmesan cheese	1 1/2 c. rice or Minute Rice

Mix above ingredients in a 9x13 inch pan. Dot with butter. Bake at 350°, covered, for 30 minutes, and uncovered for 30 minutes. Stir half-way through.

Can add browned chicken or pork chops on top of rice when baking.

Sandwiches

Corned Beef Sandwiches

Bette Butler

1 can corned beef	1/2 c. grated cheese
1/2 c. ketchup	2 T. Worcestershire sauce
little grated onion	1 T. Heinz 57 Sauce [opt.]

Put on buns and wrap in foil. Heat in oven for 15 minutes at 350°. Can make ahead and refrigerate for company.

Crab (B) Sandwiches

Mrs. John W. Crabb

7 1/2 oz. can Alaska king crab, flaked	1/2 c. mayonnaise
1/4 c. diced celery	3 T. chili sauce
1/2 tsp. grated onion	2 T. pickle relish
	6 hamburger buns

Combine all ingredients, except buns, and mix well. Split and butter buns. Spread with crab mixture. Wrap each in foil. Bake at 325° for 20 minutes.

Tuna may be used. It's a little cheaper, but not as good.

Drive-In Burgers

Vera Yeager

3 lb. ground beef	2 T. chili powder
1/2 c. chopped onion	1 1/2 tsp. salt
1 c. water	1 1/2 tsp. pepper, or to taste
1 1/2 c. ketchup	1 T. Worcestershire sauce
4 T. paprika	

Brown ground beef with onion. Add remaining ingredients and simmer 20 minutes. Serve in hamburger buns.

This recipe was a well-kept secret at a former Iowa drive-in restaurant.

Barbecued Pork and Beef

Rozanne King

1 1/2 lb. beef stew meat	1/4 c. cider vinegar
1 1/2 lb. pork roast, cubed	1/4 c. chili powder
2 c. onions, chopped	2 tsp. salt
3 green peppers, chopped	2 tsp. Worcestershire sauce
6 oz. can tomato paste	1 tsp. dry mustard
1/2 c. brown sugar, packed	

Place all ingredients in slow cooker (3½-5 quart). Cover and cook on high (300°) for 8 hours. Stir mixture until meat is shredded. Serve on buns.

Leave uncovered if you prefer for dryer meat for sandwiches. Can be cooked in Dutch oven by adding 1 cup water and simmering for 3 hours or more.

Falcon Burgers

Jane Davis

1 1/2 lb. ground beef	1/2 c. ketchup
1 onion, chopped	1 T. mustard
10 1/2 oz. can tomato soup	chili powder [opt.]
1 can chicken gumbo soup	

Brown ground beef, drain. Add 1 chopped onion and rest of ingredients. Simmer on heat in crock pot 1 hour or more. Serve on hamburger buns.

Maidrites

Karen Manley

2 lb. hamburger	2 tsp. water
2 tsp. mustard	2 T. flour
2 T. onion, chopped	1 1/2 tsp. chili powder
1 c. ketchup	2 T. brown sugar
4 T. vinegar	2 T. Worcestershire sauce

Brown hamburger and onion. Add remaining ingredients and simmer 1 hour.

Ham and Cheese Sandwiches

Caroline Lehman

- | | |
|----------------------------|-----------------------------------|
| 1 c. butter or oleo | 16-20 buns |
| 3 T. salad dressing | 1 lb. slivered ham |
| 2 T. mustard | 2 pkg. Swiss cheese slices |
| 1 T. honey | |

Cream first 4 ingredients and spread on cut surfaces of buns. Sprinkle with poppy seed, if desired. Put a slice of cheese on bottom half of bun, then slivered ham, another slice of cheese and the top of the bun. Wrap buns in foil and heat for 15 minutes at 300°.

Hot Tuna Rolls

Paula Long

- | | |
|---------------------------------------|---|
| 1/2 c. grated cheese | 1 1/2 T. instant minced onion or |
| 1 can tuna, drained, flaked | 1 T. onion juice |
| 2 hard boiled eggs, chopped | 3 T. Miracle Whip |
| 1 1/2 T. black olives, chopped | 6 hot dog buns |
| 2 T. celery chopped fine | butter |

Combine tuna, eggs, black olives, celery, onion and Miracle Whip. Butter hot dog buns. Put mixture on buns. Sprinkle cheese on top of mixture. Fold up buns. Wrap each sandwich in foil. Place on cookie sheet. Bake at 350° for 20-25 minutes.

French Ham Sandwiches

Louise Grimmus

- | | |
|-----------------------------------|-------------------------------------|
| 1 c. ham, chopped | 1/3 c. sour cream |
| 1 c. shredded Swiss cheese | 1 1/2 T. sweet pickle relish |
| 1 hard boiled egg, chopped | |

Spread on hot dog or hamburger buns, pack down.

Mix 1 egg, beaten, with 1/3 cup of milk, then dip sandwich into egg and milk mixture. Put in a preheated 425° oven for 10 minutes, then turn over and bake another 5 minutes.

I wrap these in foil to heat, as oven temperatures are different, and you want them heated through with the cheese slightly melted.

Italian Beef Au Jus

Marilyn Stille

4-5 lb. beef roast

SAUCE:

2 c. water	salt and pepper
1 c. beef broth	1 tsp. onion salt
2 beef bouillon cubes	1 tsp. garlic salt
1 tsp. chili powder	1/2 tsp. oregano

Simmer beef roast in 2 cups water until almost done. Drain juice off and use one cup in sauce. Cut beef into small pieces and set aside.

Sauce: Combine all ingredients for sauce and simmer 10 minutes.

Combine beef and sauce and simmer for 1 hour. Serve on French bread. May serve juice on side to dip French bread in.

Variety Meats

Cheesy Potato-Frank Bake

Mrs. Irving Carlson

1/2 lb. frankfurters	1 tsp. salt
3 c. sliced, raw potatoes	2 c. milk
1/2 c. chopped onions	1 c. [4 oz.] shredded processed
1/4 c. margarine or shortening	American cheese
1 T. prepared mustard	

Cook onion in margarine in saucepan until tender. Blend in flour. Slowly over low heat stir in milk. Cook until thick. Stir in cheese and mustard. Cut franks in 1/2-inch slices. In 2-quart casserole, layer sauce, franks and potatoes. Bake at 325° for 1 1/4 hours.

Tenderize tough meat by rubbing all sides with a mixture of vinegar and olive oil. Let it stand two hours before cooking.

For a very tough piece of meat, rub it well with baking soda, let stand a few hours, then wash it thoroughly before cooking.

Barbecued Franks

Marj Ellison

4 lb. franks	1/4 c. vinegar
1 c. onion, chopped fine	1/4 c. sugar
1 c. ketchup	4 tsp. prepared mustard
1/3 c. Worcestershire sauce	1 tsp. pepper

Mix all ingredients together. Place in two 9x13 pans in a single layer. Bake uncovered in a 350° oven for 25 minutes.

Corn Sommora

Janice Pflibsen

1 can cream style corn	1/2 c. grated cheese
1 egg, beaten	1 sm. green pepper, chopped [opt.]
1 c. milk	1/4 c. chopped onion
2 T. melted butter	3/4 c. soda cracker crumbs
1/2 tsp. salt	1/2 c. crushed corn flakes
3 wieners, ground or sliced	

Combine all ingredients, except the corn flakes. Place in greased casserole. Sprinkle corn flakes on top. Bake at 350° for 45-60 minutes.

Sauerkraut and Wieners

Sadie Mossberg

1/2 c. onions	1 T. brown sugar
2 T. oleo	1 tsp. prepared mustard
1/3 c. ketchup	1 lb. can sauerkraut
1/3 c. water	1 pkg. wieners

Mix the onions, oleo, ketchup, water, sugar and mustard and bring to a boil. Add 1 pound can of sauerkraut, which has been drained and rinsed. Place the sauerkraut in a well-greased 9x9 square baking dish. Top with scored wieners. Bake in 350° oven for 30 minutes.

Liver Bake

Vera Johnson

6 slices bacon	2 bouillon cubes
1 1/2 lb. liver	2 tsp. Worcestershire sauce
paprika and flour	1/4 c. ketchup
1 lg. onion, sliced thin	salt & pepper

Fry bacon and reserve. Dredge liver in flour and paprika. Brown quickly in bacon drippings, then arrange in casserole dish.

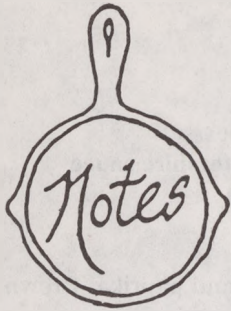
Make gravy in dripping pan, using 1½ cups water. Stir in bouillon cubes and seasonings. Pour gravy over liver pieces and onions. Cover. Bake at 350° for 1 hour. Garnish with bacon strips.

Mostaccioli and Meat Sauce

Doris K. Luiken

4 c. uncooked Mostaccioli or elbow macaroni	3 [8 oz.] cans whole tomatoes
1 lb. bulk hot Italian sausage	6 T. tomato paste
1 clove garlic, minced	6 T. chopped olives
1 c. onion, chopped	1 tsp. basil
1 c. fresh, sliced mushrooms, or a 4 oz. can	1 1/2 c. shredded Mozzarella or sharp cheddar cheese
	3 tsp. Parmesan cheese

Prepare macaroni according to package directions. Set aside. Combine sausage, onion and garlic and cook over medium heat until meat is cooked, stirring to break meat apart, drain. Stir in mushrooms, tomatoes, tomato paste, olives and basil; cook over low heat until mixture is heated and flavors blended. Mix the Mostaccioli and meat sauce and pour in casserole, sprinkle with Mozzarella, then with Parmesan cheese. Place in 350° oven for 25-30 minutes, until cheese melts and sauce is hot. Serves 6.



Motivisch und West-Sache

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Breads & Quick Breads

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|-------------------------------|-----|
| Cedar Crest Whole Grain Bread | |
| Dilly Onion Bread | 309 |
| Honey Whole Grain Bread | |
| White Rye Bread | 310 |
| Whole Wheat and Rye Bread | |
| Refrigerator Bread Dough | 311 |
| Angel Biscuits | |
| Blender Rolls | 312 |
| All Bran Rolls | |
| Whole Wheat Cinnamon Rolls | 313 |
| Cheesy-Onion Burger Buns | |
| Tato Flake Bread - Buns | 314 |
| Island Nut Bread | |
| Orange Poppy Seed Bread | 315 |
| Carrot Bread | |
| Apricot Bread | 316 |
| Apricot Bread | |
| Strawberry Bread | 317 |
| Delicious Apple Bread | |
| Oatmeal Muffins | 318 |
| The Best Bran Muffins | |
| Rhubarb Muffins | 319 |
| Zucchini Nut Muffins | |
| Orange Muffins | 320 |
| Crunchy Topped Apple Muffins | |
| Stuffed French Toast | 321 |
| Night Before French Toast | |
| Mashed Potato Doughnuts | 322 |
| Applesauce Doughnuts | |
| Raised Doughnuts | |
| Swedish Pancakes | 323 |
| Tropical Muffins | |
| Orange Caramel Sticky Buns | |
| Jam Dandy Coffeecake | 324 |
| Orange Rolls | |
| Sour Cream Sugar Twists | 325 |
| Blue Ribbon Kolaches | |
| Banana Coffeecake | 326 |
| Rhubarb Coffeecake | |
| Almond Rhubarb Coffeecake | |
| Cheese French Bread | 327 |
| Apple-Nut Coffeecake | |
| Sour Cream Coffeecake | 328 |
| Crumb Cake | |
| Overnight Coffeecake | 329 |
| Danish Yardstick | |
| Almond Puff | 330 |
| Party Bread | |
| Club Soda Waffles | 331 |

Breads

Cedar Crest Whole Grain Bread

Florence Thomas

4 1/2 c. boiling water	2 c. coarse ground wheat
1/2 c. oleo	1 c. wheat germ
2 c. old fashioned rolled oats	2 T. salt
1 c. honey	1 c. sunflower seeds [hulled]
4-5 c. white flour	4 pkg. dry yeast, dissolved in
1 c. coarse ground rye	1/2 c. lukewarm water and a pinch of sugar

Pour boiling water over oleo, rolled oats, wheat and rye, honey. Let stand 30 minutes. In a large bowl mix white flour, wheat germ, salt and sunflower seeds. When wet mixture is cool enough, add yeast, and mix in the dry ingredients a little at a time. Let stand several minutes. Turn onto board, and knead until smooth and elastic. Let rise 2 hours or until double in size. Knead. Make into loaves or rolls, let rise. Bake at 325° for 30 to 50 minutes depending on size of loaf.

Dilly Onion Bread

Donna Duerr

1 pkg. dry yeast	1 tsp. salt
3/4 c. warm water	1/4 tsp. baking soda
2 T. sugar	1 c. cottage cheese
2 T. instant minced onion	2 T. margarine
1 T. dill seed	3-4 c. flour [unbleached]
1 egg	

Heat cottage cheese and margarine in pan until margarine is melted; set aside. Soften yeast in warm water and add sugar, onion, dill, salt, soda and egg; whisk until well blended. Stir in cottage cheese and flour until you have a very sticky dough. Let rise until doubled. Turn out onto floured surface and knead a short while, until you have a nice elastic dough. Shape into two medium bread loaves or rolls for 9x13 pan. Bake loaves 40 minutes at 350°; bake rolls 20 to 25 minutes at 350°. Brush surface with melted butter after removing from oven. Also very good made into flatter buns for ham sandwiches.

Honey Whole Grain Bread

Marjorie Rempp

3 c. [plus] white flour	2 pkg. active dry yeast
1 1/2 tsp. salt	1 c. water
1 c. cottage cheese	4 T. butter
1/2 c. honey	2 eggs
2 1/2 c. whole wheat flour	1/2 c. regular rolled oats
2/3 c. chopped walnuts or pecans	

In a large bowl, combine 2 cups of white flour with yeast and salt. Heat water, cottage cheese, butter and honey until very warm (120°-130°) Add warm liquid and eggs to flour mixture. Mix well. Add whole wheat flour, oats and nuts. Stir in remaining white flour (add more in necessary), knead until smooth and elastic. Let rise until double. Punch down and place in two greased loaf pans. Let rise about 1 hour. Bake at 350° for 35-40 minutes. Remove from pans onto cooling rack. Brush with butter.

White Rye Bread

Joan Whitted

1 pkg. dry yeast	1 tsp. caraway seed [opt.]
2 1/2 c. room temperature beer	4 c. white flour
1 T. salt	2 c. white rye flour [approx.]

Set yeast to raise with a little sugar and water. Mix beer, salt, caraway and 2 cups white flour. Add yeast mixture. Add enough rye flour to make gooey sticky mixture and let stand (covered) at room temperature for 2½ hours or overnight. Mixture should be bubbly. Add 2 cups white flour and enough rye flour to make stiff dough. Turn to floured board and knead until dough is smooth and no longer sticky. Let rise until double. Divide into 2 parts and form round loaves. Place in round wooden bowls or on baking parchment; let rise until double. Lightly oil tops of loaves and transfer to ceramic bread plate or cookie sheet dusted with cornmeal and bake. Follow individual instructions for ceramic baking or bake 30-35 minutes using cookie sheet. To test, tap bottom of loaf. If it has a hollow sound, the bread is done. Remove from oven and rub tops with cold water.

Whole Wheat and Rye Bread

Bette Jalliffe

2 T. yeast	1/4 c. blackstrap molasses
3 1/2 c. warm water	3 c. whole wheat flour
1 c. powdered instant milk	1 c. rye flour
3 T. safflower oil	3/4 c. unprocessed bran
1 T. salt	5 c. unbleached white flour
1/4 c. honey	

Combine yeast, water, instant milk, oil, salt, honey and molasses; let set 10-15 minutes. Add flour and bran and knead dough until dough is smooth and satiny. Cover and let rise in warm place until double. Knead again and let rise until double. Divide into two loaves, place in greased bread pans and let rise until double. Bake at 350° for 35 minutes.

Refrigerator Bread Dough

Sonna Johnson

2 c. milk, scalded	5 eggs
1 c. sugar	1 tsp. salt
1 stick margarine	1/2 c. very warm water
9 c. flour	2 pkg. yeast
[to make wheat dough use 1/2 white and 1/2 whole wheat]	

Add to scalded milk the margarine and sugar and let cool until lukewarm. To the warm water, add yeast; stir well and let work or bubble. In largest mixing bowl beat eggs until lemon colored. Add milk mixture, yeast and salt to eggs and mix. Start adding flour 2 cups at a time until you have added 6 cups. (Use regular beater, do not use a dough hook.) Add remaining flour 1 cup at a time. If you do not have a heavy duty mixer the last 2 or 3 cups may have to be mixed by hand. Place in large greased Tupperware bowl and put in refrigerator. Dough will rise there. In the morning take out and cut into either dinner or sweet rolls. Dough will be sticky but makes a very light roll. Cutting while cool makes it easier to handle. Bake dinner rolls in a 350° oven for approximately 10 minutes in a 9x13 and at 375° for 15 minutes for sweet rolls.

Angel Biscuits

Maudie Mae Sennert

1 tsp. dry yeast	1/2 tsp. baking soda
3 T. warm water	1/2 tsp. salt
2 1/2 c. all purpose flour	1/2 c. butter
2 1/2 tsp. baking powder	3/4 c. [about] buttermilk
2 T. sugar	

In a 1 cup measure, dissolve yeast in warm water. In a large bowl stir together flour, sugar, baking powder, soda, and salt. Cut in butter until it is fine. Stir in yeast mixture and enough of the buttermilk to make a fairly soft dough. Turn out on a pastry cloth; knead a few times to smooth dough. With a stockinet covered rolling pin, roll dough to $\frac{1}{2}$ inch thickness. Cut out with a round floured 2 inch cutter. Place a few inches apart on a greased cookie sheet. Bake in a preheated 400° oven until golden brown, 15 to 20 minutes. Serve hot. Makes 2 dozen.

Blender Rolls

Ella Menefee

1 c. mashed potatoes	dash of ginger
1 3/4 c. very warm milk [115°]	2 pkg. dry yeast
1/3 c. sugar	2 eggs
2 tsp. salt	1/2 c. oil
	6-6 1/4 c. flour

In blender container, place potatoes, milk, sugar, salt, ginger, eggs and oil. Blend thoroughly. Add yeast and blend. Let stand 3 minutes and blend again thoroughly. In large mixing bowl, place $5\frac{1}{2}$ cup of flour. Add liquid mixture and beat well. Turn out on a lightly floured board and knead lightly, working about $\frac{1}{2}$ cup or more of flour or enough to make a soft dough that does not stick to board. Grease mixing bowl; place dough in bowl and turn to grease surface. Cover and let stand in a warm place until doubled. Punch down; form into slightly larger than a walnut. Place in 2 pans, (9x13 & 9x9-inch); let rise until doubled. Bake at 375° for 18-22 minutes, or until done. Makes 3 dozen.

All Bran Rolls

Helen Setzler

1 c. shortening	1 c. Kellogg's All Bran
1 c. boiling water	1 1/2 tsp. salt
3/4 c. white sugar	2 eggs, well beaten
2 pkg. yeast	1 c. lukewarm water
6 c. flour or little more	

Mix shortening, bran, salt, boiling water, and sugar. Stir and let stand until lukewarm. Soften yeast in lukewarm water. Combine all ingredients; mix well. Knead on floured board. Place in a large greased bowl. Cover with a cloth and let rise until double in bulk. May be stored in refrigerator. Makes about 40 rolls. Bake at 425° for 10 to 12 minutes.

Whole Wheat Cinnamon Rolls

Alice Groomes

2 pkg. dry yeast	1/2 c. sugar
1/2 c. water	1 T. salt
1 tsp. sugar	3 eggs
2 c. milk	2 c. whole wheat flour
1 stick margarine	4-5 c. white flour

Heat water to 115° and dissolve 1 teaspoon sugar in it. Add yeast and let rise to the top of a 2 cup glass measuring cup. Heat milk to dissolve sugar and melt margarine. Add the beaten eggs, one cup of flour, then the yeast. Add remaining flour until stiff enough to knead. Let rise until double. Punch down and let rest 10 minutes. Divide into fourths. Roll out each fourth, spread with margarine and generously sprinkle with sugar and cinnamon. Roll up, cut and let rise. Bake at 350° to 375° for 15 minutes, or until light brown.

Problems are only opportunities in work clothes.

Cheesy-Onion Burger Buns

Shirley Leeper

5 3/4-6 3/4 c. unsifted flour	2 T. margarine
3 T. sugar	2 c. very hot tap water
1 1/2 tsp. salt	1 1/2 c. finely shredded sharp cheddar cheese
2 pkg. dry yeast	1/4 c. finely chopped onion

Mix 2 cups flour, sugar, salt and dry yeast; cut in margarine. Gradually add hot water and beat 2 minutes at medium speed. Add 1 cup flour and beat 2 minutes. Stir in cheese, onion and enough flour to make stiff dough. Turn onto board and knead 10 minutes. Place in greased bowl; cover. Let rise for 1 hour. Punch down and roll out. Form into 20 balls and place 2" apart on a greased pan. Let rise until doubled. Bake 15 to 20 minutes at 400°.

Tato Flake Bread - Buns

Jane Witcombe

2 pkg. yeast	2 tsp. salt
1/2 c. warm water	1/3 c. sugar
1 tsp. sugar	1 c. instant potato flakes
1 1/2 c. buttermilk	3 eggs [beaten]
1/2 tsp. soda	6 c. white flour
1 stick oleo	

Dissolve yeast in water and 1 teaspoon sugar. Heat 1½ cups buttermilk, add 1 stick oleo to melt. Add soda, salt, sugar, and potato flakes; stir well. Add three beaten eggs and stir into yeast mixture. Stir in three cups of white flour and add a cup at a time until soft dough, knead and turn into greased bowl. Let rise until double, one hour or so. Shape into dinner rolls or cinnamon rolls or put into bread pans. Let rise again and bake at 350°. Bake 20 minutes for rolls and 30-40 minutes for bread. Brush with melted oleo and cool on racks.

We can't take it with us, but perhaps how we got it may determine where we will go.

Island Nut Bread

Gail Renaud

8 1/4 oz. crushed pineapple in syrup	2 1/4 c. flour
3/4 c. buttermilk	3/4 c. sugar
1/4 c. butter	2 tsp. baking powder
1 egg, lightly beaten	1 tsp. baking soda
1 c. chopped pecans	1/2 tsp. salt

Combine pineapple, buttermilk, butter, egg, and pecans in a large mixing bowl. Stir in combined remaining ingredients and mix well. Pour batter into greased 9x5 in a loaf pan. Bake in 350° oven 60 to 70 minutes until bread tests done. Cool pan 10 minutes. Invert onto wire racks to complete cooling. Makes 1 loaf.

Orange Poppy Seed Bread

Carolyn Elwood

3 c. flour	1 1/8 c. salad oil
1 1/2 tsp. salt	1 T. poppy seeds
1 1/2 tsp. baking powder	3 eggs
2 1/2 c. sugar	1 1/2 tsp. vanilla
1 1/2 c. milk	1 tsp. almond

GLAZE:

3/4 c. sugar	1/2 tsp. vanilla
1/4 c. orange juice	1/2 tsp. almond

Sift together the first four ingredients. Mix remaining ingredients together and add to first mixture. Beat 2 minutes with mixer. Pour in greased and floured pans. Bake at 350° for 1 hour.

Glaze: Mix and brush on while still hot.

Carrot Bread

Mrs. Frances Wells

1 c. sugar	1/2 tsp. salt
3/4 c. oil	1 tsp. soda
2 eggs [beaten]	1 tsp. cinnamon
1 1/2 c. carrots [grated]	nuts [if desired]
1 1/2 c. flour	

Combine sugar, oil and eggs and beat well. Add grated carrots; then beat in dry ingredients. Put into either 1 large loaf pan or 2 medium size pans or 3 small ones. Bake at 350° for 1 hour or until it tests done.

Apricot Bread

Mabel Marine

1 pkg. dried apricots	1 c. orange juice
2 c. sugar	4 c. flour
4 T. butter	4 tsp. baking powder
2 eggs	1/2 tsp. soda
1/2 c. water	2 tsp. salt

Cut apricots into small pieces and soak in warm water for 1 hour before adding to batter. Cream sugar and butter. Add eggs and beat. Add water and orange juice and mix well. Add dry ingredients and mix; add drained apricots. Mix and put into 2 pans (greased). Let stand 1/2 hour. Bake at 350°. Use toothpick to test for doneness. Remove from oven and wrap hot in foil until cool or overnight. Remove from pans when cool. Store in plastic bags and may be frozen.

Opportunity often roams around disguised as hard work.

Apricot Bread

Mrs. Robert E. Diedrich

2 1/2 c. flour	1 tsp. salt
1 1/2 c. dried apricots	1 egg
1 1/4 c. water	1 c. milk
4 tsp. baking powder	2 T. shortening
1/4 c. sugar	1/2 c. nutmeats

Soak apricots in water for one hour. Simmer slowly until all water disappears. Cool. Beat the egg, add sugar and milk. Sift flour, salt and baking powder together. Add nuts. Combine the egg mixture, apricots and dry ingredients. Stir only to blend. Fold in melted shortening. Pour into oiled loaf pan, 8x4x4 and bake for 1 hour at 350°.

Variation: For pineapple bread, drain a flat 8 oz. can of crushed pineapple and use in place of dried apricots and water. Use the pineapple juice with milk to make 1 cup.

Strawberry Bread

Linda Weber

3 c. flour	2 c. sugar
1 tsp. soda	2 c. fresh strawberries or
1/2 tsp. salt	2 pkg. frozen berries, thawed
3 tsp. cinnamon	and drained
4 eggs, well beaten	1 1/4 c. chopped pecans
1 1/4 c. oil	

Sift together dry ingredients in a large bowl. Make well in center of dry ingredients. Mix together remaining ingredients, pour into well. Stir carefully, just enough to dampen all ingredients. Pour into 2 greased and floured loaf pans. Bake at 350° for 1 hour. Good served with cream cheese.

When you feel dog tired at night, it may be because you growled all day.

Delicious Apple Bread

Shirley Leeper

2 c. white sugar	3 c. flour
3/4 c. margarine	2 tsp. soda
3 eggs	1 tsp. cinnamon
1/4 c. orange or pineapple juice	1/2 tsp. salt
2 T. vanilla	3 c. raw apples, chopped
	1/2 c. nuts, opt.

Cream sugar and margarine. Add eggs and blend. Add juice and vanilla. Sift dry ingredients together and add. Mix in the apples. Bake 1 hour at 350°. Makes 3 small loaves.

Oatmeal Muffins

Marion Hoon - Betty Stringer

1 c. quick cooking oats	1 c. buttermilk or sour milk
1 egg	1/2 c. brown sugar
1 c. flour	1/2 tsp. salt
1 T. baking powder	1/2 tsp. soda
1/2 c. melted shortening or oil	

Soak oatmeal in milk for 1 hour. Add egg and beat well. Add sugar and mix. Add flour, baking powder, salt and soda, sifted together. Add cooled shortening last. Bake in greased muffin tins at 400° for 15 to 20 minutes.

Optional: You may add raisins, chopped apple, or dates. Yields approximately 1 dozen. Reheats well in microwave.

If you have kind words to say -- say them now.

The Best Bran Muffins

Vera D. Thummel

1 c. boiling water	2 c. All Bran Buds
1 c. Kellogg's All Bran	2 c. buttermilk
1/2 c. margarine	2 1/2 c. flour [I use unbleached]
1 1/2 c. sugar [part brown] or honey	2 1/2 tsp. soda
2 eggs, slightly beaten	1/2 tsp. salt
	1 c. raisins

Pour water over All Bran and let stand. Cream the margarine and sugar. Add eggs and combine. Add alternately the Bran Buds, buttermilk, and flour-soda-salt mixture. Fold into first mixture. Add raisins. Don't stir. Pour into oiled muffin tins $\frac{2}{3}$ full. Bake 20 minutes at 400°. Use as much as you want and store the remainder in the refrigerator where it will keep up to 6 weeks. Makes about 4 dozen.

Variation: Lucille Weisert substitutes 1 cup of Grape Nuts for the All Bran.

Rhubarb Muffins

May Olsen

1 1/4 c. brown sugar	1/2 c. walnuts, opt.
1/2 c. cooking oil	1/4 tsp. walnut flavoring, opt.
1 egg	2 1/2 c. flour
2 tsp. vanilla	1 tsp. soda
1 c. buttermilk	1 tsp. baking powder
1 1/2 c. diced rhubarb	1/2 tsp. salt

TOPPING:

1 tsp. melted butter	1/3 c. sugar
	1 tsp. cinnamon

Mix brown sugar, oil, egg, vanilla and buttermilk. Stir in rhubarb, walnuts and flavoring. Add mixture of flour, soda, baking powder and salt. Spoon batter into muffin tins. Combine melted butter, sugar, and cinnamon; spoon over top of muffins, pressing it down. Bake at 350° to 375° for 20 to 25 minutes. Makes 2 dozen.

Zucchini Nut Muffins

Kathy Daedlow

3 c. flour	2 c. sugar
1 tsp. baking soda	4 eggs [room temperature]
1 tsp. baking powder	1 c. vegetable oil
1 tsp. salt	2 c. grated zucchini
1 tsp. cinnamon	1 tsp. vanilla
1/2 c. golden raisins	1 c. chopped nuts

Mix sugar and eggs together. Slowly add 1 cup vegetable oil and grated zucchini. Add vanilla, nuts, and golden raisins. Blend dry ingredients: flour, soda, baking powder, salt and cinnamon. Add to zucchini mixture and mix well. Spoon into muffin tins or cups. Bake 25 minutes at 350°.

Orange Muffins

Barbara Doughty

1 c. sugar	1 tsp. baking soda
1/2 c. orange juice	1 tsp. salt
1/2 c. oleo [room temp.]	1 tsp. grated orange peel
1 c. sugar	1/2 c. raisins
3/4 c. sour cream	1/2 c. chopped nuts
2 c. sifted flour	

Preheat oven to 375°. Mix sugar and orange juice; set aside for dipping after muffins are cooled. Grease miniature muffins tins and set aside. Cream oleo and sugar until smooth. In a separate bowl, mix flour, baking soda, and salt. Add sour cream to oleo-sugar mixture alternately with dry ingredients. Stir only until just mixed. Bake at 375° for 12 to 15 minutes. Makes 36 miniature muffins. When they come from the oven and are still hot, dunk them into the sugar-orange mixture and cool on wire rack.

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

Crunchy Topped Apple Muffins

Lucille Francis

3/4 c. brown sugar	1 1/2 c. flour
1/3 c. cooking oil	1/2 tsp. soda
1 egg	1/2 tsp. salt
1/2 c. sour milk	1 c. [or more] chopped apples
1 tsp. vanilla	1/2 c. chopped nuts

TOPPING:

1/4 c. brown sugar	1/2 tsp. cinnamon
	1/4 c. chopped nuts

Mix together and fill muffin tins $\frac{1}{2}$ full. Add topping. Bake at 325° for 25 to 30 minutes. (This can also be baked in a 9x5 loaf pan at 325° for 45 minutes.)

Note: This recipe is also delicious using rhubarb instead of apples.

Stuffed French Toast

Kathryn Morgan

1 loaf French bread*	1/2 c. milk
4 eggs	1 tsp. cinnamon
	1/4 tsp. nutmeg

FILLING:

8 oz. pkg. cream cheese	1 1/2 tsp. vanilla
1/2 c. chopped walnuts	little milk
1/2 c. chopped dates	

APRICOT GLAZE FOR TOAST:

1 large jar apricot preserves	1/2 can orange juice
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*Cut into 1½" pieces using serrated knife. Cut down center of each piece about half way through. Slice and make a pocket with tip of knife. Stuff with 1½ to 2 teaspoons of filling. Whisk together the eggs, milk, cinnamon and nutmeg. Dip the stuffed bread into this mixture. Brown both sides in a small amount of melted butter.

Apricot glaze for toast: Heat together, stirring. Serve with hot toast.

Night Before French Toast

Irene Ballou

10 oz. long, thin loaf of French or Italian bread [without seeds]	4 tsp. sugar
8 large eggs	3/4 tsp. salt
3 c. milk	1 T. vanilla
	2 T. butter or oleo [cut in pieces]

Using extra butter, grease a 9x13 pan generously. Cut bread into 1" slices and arrange in 1 layer on bottom of pan. In a large bowl, beat eggs, milk, sugar, salt and vanilla. When thoroughly mixed, pour over layer of bread. Cover with foil and refrigerate 4-36 hours. To bake; uncover pan and dot with 2 tablespoons of butter and bake at 350° for 45-50 minutes or until bread is puffy and lightly browned. Remove from oven and let stand 5 minutes before serving. Serve with syrup, sour cream or fresh fruit.

Mashed Potato Doughnuts

Martha Beeh

3 eggs [beaten]	6 c. flour [sifted]
2 c. sugar	4 tsp. baking powder
1 1/2 c. mashed potatoes	1 1/2 tsp. baking soda
1/3 c. margarine [melted]	1 tsp. salt
1 c. buttermilk	1 tsp. nutmeg

Add sugar to eggs; beat until well blended. Stir in potatoes, margarine, and buttermilk. Add flour and dry ingredients, mix only until dry ingredients are completely moistened. Chill dough 1 hour or longer. Roll 1/3 of dough at a time on a lightly floured pastry cloth and roll to 1/2" thickness. Cut with floured doughnut cutter. Let rest for 10-15 minutes. (I place in refrigerator, covered.) Fry in hot fat or oil at 370° for 1 1/2 to 2 minutes on each side. Lift from fat to paper toweling, cool. Roll in powdered sugar, sugar and cinnamon. Makes 3 dozen doughnuts.

For the best golden-brown pizza crust, try hard-wheat flour or pasta flour (available at health-food stores).

Applesauce Doughnuts

Lyndal Watts

3 T. shortening	2 tsp. baking powder
2 eggs	1 tsp. soda
1 c. sugar	1/2 tsp. salt
1/2 c. milk	1/4 tsp. nutmeg
1 c. applesauce	1/2 tsp. cinnamon
4 c. flour	

Beat eggs and add rest of ingredients. Drop by spoonfuls into hot fat. Fry on both sides, remove and let drain. Shake in sugar and cinnamon. Makes 5 dozen.

Raised Doughnuts

Margaret Jorgensen

2 pkg. yeast	2 eggs, beaten
1 c. lukewarm water	grated rind & juice of 1/2 lemon
1 c. milk, scalded and cooled	1/8 tsp. nutmeg
1/2 c. butter	1/8 tsp. mace
2/3 c. sugar	7 c. flour
1 1/2 tsp. salt	

Dissolve yeast in lukewarm water. Combine water with cooled milk, butter, sugar, salt, eggs and lemon juice. Add dry ingredients. Makes a medium soft dough. Let rise and knead down. Roll out to $\frac{1}{3}$ " thickness; cut and let rise until double in size. Fry in hot fat (375°). Glaze or sugar coat. Makes 3 dozen.

Swedish Pancakes

Anna Marie Olson

1 c. milk	3 eggs
1 c. light cream	1/4 tsp. salt
1 c. flour	5 T. butter, melted

In blender combine milk, cream, flour, eggs and salt. Blend 30 seconds more. Transfer to bowl, cover, and let stand one hour. Bake on hot griddle. Serve with lingonberries or a variety of jams.

Tropical Muffins

Erla M. Souder

1 3/4 c. flour	1/3 c. shortening, melted
1/2 c. sugar	1 egg, beaten
2 tsp. baking powder	1 tsp. orange rind, grated
1/4 tsp. soda	1/2 c. coconut
3/4 tsp. salt	1 c. bananas, mashed
	1/3 c. orange juice

Sift together the first 5 ingredients. Stir remaining ingredients into sifted ingredients until just moistened. Bake 20-25 minutes at 350°.

Orange Caramel Sticky Buns

[MICROWAVE]

Martha Eekhoff

1/2 c. packed brown sugar	1/2 tsp. rum flavoring
2 T. butter or margarine	1/2 c. chopped nuts
1 T. frozen orange juice concentrate, undiluted	8 oz. can refrigerated biscuits

Combine all ingredients, except biscuits, in a 9x5 glass loaf pan. Microwave for about 1½ to 2 minutes on HIGH or until butter is melted. Stir well. Open and separate biscuits; place in sugar mixture, turning to coat. Arrange biscuits on their sides. Microwave for 5 minutes on MEDIUM. Microwave for 1½ to 2 minutes on HIGH or until biscuits are no longer doughy. Let stand 2 minutes. Invert onto plate. Makes about 6 servings.

Jam Dandy Coffeecake

Hazel M. Gregory

3 c. flour	1/2 c. shortening
1/2 c. sugar	1 1/2 c. milk
5 tsp. baking powder	2 eggs

Mix together. Put into greased 9x13 pan. Sprinkle top with ½ cup brown sugar, ½ cup nuts and 1⅓ cup of jam. Bake for 25 to 30 minutes.

Orange Rolls

Rosina Vandewater

1 pt. milk [scalded]	4-6 c. flour
1/2 c. sugar	2 c. sugar
1/2 c. Crisco [butter flavored]	8 T. butter or oleo
2 tsp. salt	4 T. white syrup
2 pkg. yeast [like new quick rise]	4 T. orange juice and grated rind of one orange
3 eggs	

Mix together scalded milk, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup Crisco and salt; cool to lukewarm. Add 2 packages yeast, 3 eggs, and 4-6 cups flour. Treat like any sweet roll dough. Mix remaining ingredients and heat until dissolved. Place 1 teaspoon in each of 4 dozen muffin tins. Divide dough in 2 parts and roll out as for cinnamon rolls. Spread with butter; sprinkle with sugar and the grated rind of one orange. Roll and cut as for cinnamon rolls and place in muffin tins that have been sprayed with a little Pam before putting in the syrup.

Sour Cream Sugar Twists

Fern Dahl

1 pkg. dry yeast	1 whole egg plus 1 yolk
1/4 c. warm water	1 c. sour cream
4 c. flour	1 tsp. vanilla
1 tsp. salt	1 c. sugar [mix with
1 c. margarine	1 tsp. vanilla]
	1 egg white

Add yeast to warm water. Mix flour and salt in a large bowl, cut in margarine as for pie crust. Beat egg and yolk. Mix in sour cream, yeast and vanilla. Stir into flour mixture. Cover and let stand 3 hours in refrigerator. Sprinkle about 2 tablespoons vanilla sugar on board, place dough on top and cover with 2 tablespoons vanilla sugar. Roll to 12 inches square. Repeat a total of 4 times. After 4 times rolled out to 12 inches, brush with egg white. sprinkle with sugar. Cut into $\frac{3}{4}$ " wide and 3" long strips. Twist 2 or 3 times. Place on cookie sheet and bake 13 minutes at 375°.

Blue Ribbon Kolaches

Mrs. Howard Kroul

3 pkg. dry yeast	1/2 c. lukewarm water
1 T. sugar	2 c. lukewarm milk
1/2 c. sugar	1/2 c. oil
3 egg yolks	1 whole egg
6 1/2 c. flour	1 T. salt

Dissolve 3 packages yeast in $\frac{1}{2}$ cup lukewarm water with 1 tablespoon sugar. Mix milk, sugar, and oil. Beat eggs and add. Stir in dissolved yeast mixture and add salt and flour. Mix together until smooth. Grease top with oil and raise until double in bulk. Turn out onto floured surface. Cut into egg sized pieces and roll into balls. Place on greased cookie sheets. Grease entire ball and let rise until double. Indent the middle with two fingers of both hands. Fill with prune, apricot, or cherry pie filling. Let rise about 10 minutes and bake in hot oven about 10 minutes, should be light brown, top and bottom, remove from oven and grease again. Makes 5 dozen.

Banana Coffeecake

Alice Watkins

1/2 lb. margarine	1 1/2 c. sugar
2 eggs	2 c. flour
5 T. milk	1/2 tsp. soda
3 bananas, mashed	1 tsp. vanilla flavoring

TOPPING:

1 stick margarine, melted	1 c. coconut
2/3 c. light brown sugar	

Mix all ingredients except topping. Pour into greased 13x9 $\frac{1}{2}$ x2 inch pan. Combine topping ingredients and sprinkle over batter. Bake at 350° for 10 minutes. Reduce heat to 325° and bake for 40 minutes longer. Test for doneness as it may need longer baking. This cake is very rich.

To test whether hot oil is still usable, drop a piece of white bread into the pan. If the bread develops dark specks, the oil is deteriorating.

Rhubarb Coffeecake

Rita Brannaman

1 1/2 c. brown sugar	1 tsp. soda
1/2 c. shortening	2 c. flour
1 egg	1/4 tsp. salt
1 c. sour cream, buttermilk or milk plus 1 tsp. vinegar	1 tsp. vanilla
	2 c. finely cut rhubarb

TOPPING:

1/2 c. sugar	1 tsp. cinnamon
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Mix brown sugar, shortening and egg. Add sour liquid with 1 teaspoon soda. Add flour, salt and vanilla. Mix well. Stir in rhubarb. Sprinkle top with topping. Bake at 350° for 35 minutes.

Almond Rhubarb Coffeecake

Bee Walker

2 1/4 c. Bisquick	1 1/4 c. sliced fresh rhubarb
1 c. packed brown sugar	1/2 c. white sugar
1 egg	1 tsp. firm butter or oleo
1 c. milk	1/4 c. cut up walnuts or almonds
1 tsp. vanilla	

Mix Bisquick, brown sugar, egg, milk, and vanilla. Beat 30 seconds. Stir in rhubarb (raw) and 1/2 cup nuts. Have ready greased and floured jelly roll pan. Heat oven to 350°. Pour mixture into pan. Mix the granulated sugar, margarine, and 1/4 cup almonds (or walnuts). Sprinkle over batter in pan. Bake 25 to 30 minutes. Delicious and easy.

Cheese French Bread

Nancy Berg

2 sticks margarine	salt and pepper to taste
3-4 T. oil	garlic salt to taste
1 c. grated cheddar cheese	French bread
1 c. grated Mozzarella cheese	chives

Split loaf of French bread lengthwise. Combine margarine, oil, cheeses, salt, pepper, and garlic salt. Top with chives. Bake at 350° for 20 minutes.

Apple-Nut Coffeecake

Inez Colvin

#303 can apple pie filling	1 tsp. salt
2 c. sugar	2 c. flour
1/2 c. vegetable oil	1 tsp. cinnamon
1 tsp. vanilla	2 tsp. baking soda
2 eggs	1 c. chopped nuts or raisins or both

Chop apples in pie filling into smaller size; mix with sugar. Add the eggs, oil, vanilla, salt, flour, cinnamon, baking soda and nuts or raisins. "Stir together with a spoon" and bake in a greased and floured 9x13 inch metal pan about 50 or 60 minutes at 325°. Serve with whipped topping, butter cream icing or just plain "very moist".

Sour Cream Coffeecake

Jane Nading

1 c. butter or margarine	1 c. sour cream
1 1/2 c. sugar	1 tsp. vanilla
2 eggs	6 T. sugar
2 c. flour	1 1/2 tsp. cinnamon
1/2 tsp. soda	2 tsp. cocoa
1 tsp. baking powder	1/2 c. chopped nuts

Cream butter or margarine and sugar. Add eggs, flour, soda, baking powder, sour cream, and vanilla. Beat three minutes. Grease and flour a bundt or tube pan. Mix 6 tablespoons sugar, cinnamon, cocoa, and chopped nuts. Put half of this mixture in bottom of pan. Pour half the cake batter into pan. Sprinkle remaining cinnamon mixture over batter in pan and cover with remaining cake batter. Bake at 325° for 1 hour.

When reusing frying oil, eliminate odors and unwanted taste by first frying a dozen sprigs of parsley or raw potato in the oil for about fifteen minutes.

Crumb Cake

Erma N. Griffin

2 c. flour	2 eggs, beaten
2 c. brown sugar	1 c. sour milk
2/3 c. Crisco	1/2 tsp. soda
1/2 tsp. salt	1/2 tsp. cinnamon
2 tsp. baking powder	1/2 tsp. nutmeg

TOPPING:

sliced almonds	1/2 tsp. cinnamon
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Rub flour, sugar, Crisco and salt together until crumbly. Take out 1/2 cup crumbs and set aside for topping. To remainder add spices and baking powder. Beat sour milk and soda together. Mix with beaten eggs. Stir liquids into dry ingredients. Pour into two 8" round pans. Add 1/2 teaspoon cinnamon and chopped almonds as desired to the 1/2 cup crumbs and mix. Sprinkle over tops of cakes. Bake 15 to 20 minutes at 400°. Can be served hot or cold as coffee cake.

Note: To make sour milk, add 1 1/3 tablespoons vinegar, or 1 1/2 tablespoons lemon juice.

Overnight Coffeecake

Mrs. R. E. Utterback

3/4 c. oleo	2 c. flour
1 c. white sugar	1 tsp. soda
1/2 c. brown sugar	1/2 tsp. cinnamon
2 beaten eggs	1 tsp. nutmeg
1 c. sour cream	

TOPPING:

1 c. chopped nuts	1/2 c. brown sugar
	1 tsp. cinnamon

Cream oleo and sugars. Add eggs and dry ingredients. Mix well then fold in sour cream. Spread into a 9x13 pan and sprinkle topping over batter. Cover and refrigerate overnight. Bake at 350° for 40-50 minutes.

Danish Yardstick

Beulah Neary

3 c. flour [scant]
1/2 tsp. salt
1/2 c. oleo
1/2 c. lard

1/2 c. cold water
1 can prepared fruit
pie filling
1 egg white

Mix flour, salt, and shortenings as for pie crust. Add $\frac{1}{2}$ cup cold water to make dough. Divide in 3 parts. Roll in rectangular shape. Spread filling on $\frac{1}{2}$ and fold over. Seal edges and brush top of each with egg white beaten foamy. Bake for 20-25 minutes or until slightly browned. Frost with powdered sugar icing if desired. Can put 3 yardsticks on a large cookie sheet. Alternate almond filling (good), $\frac{3}{4}$ cup sugar, 1 stick melted oleo, and 1 teaspoon almond flavoring. Dough will roll easier if chilled for an hour.

Almond Puff

Lillian Kinnick Ford

1/2 c. softened margarine
1 c. flour
2 T. water
1/2 c. margarine

1 c. water
1 c. flour
1 tsp. almond extract
3 eggs

FROSTING:

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

1 to 1/2 tsp. almond extract
3/4 tsp. vanilla
1 to 2 T. warm water

Cut margarine into flour and sprinkle water over it. Mix like pie crust. Round into a ball and divide in half. On large cookie sheet (ungreased), pat each half into a strip, leave 3 inches between the strips. Heat oven to 350° . In medium saucepan, heat margarine and water. When a rolling boil, add flour and almond extract. Stir vigorously over LOW heat until mixture forms a ball (about one minute). Remove from heat and add eggs and beat until smooth. Divide in half and spread each half over the strips on cookie sheet, covering them completely. Bake about 60 minutes at 350° or until top is crisp and browned. Cool.

Frosting: Frost with glaze. Mix powdered sugar, softened margarine, almond extract and vanilla. Add warm water. Mix until smooth. Sprinkle with nutmeats.

Party Bread

Arlene M. Mohnssen

1 loaf French bread
sliced Swiss cheese

1 c. shredded Mozzarella cheese
1 c. shredded cheddar cheese

POPPY SEED MIXTURE:

1/2 c. softened oleo
1/4 c. minced onion
3 T. yellow mustard

3 T. poppy seed
2 T. lemon juice
1/2 c. bacon

Slice loaf lengthwise, leaving a hinge on 1 side. Spread both inside halves with poppy seed mixture. Save a little for top of loaf. Place slices of Swiss cheese on 1 side. Sprinkle the Mozzarella and cheddar on top of sliced cheese. Fold halves together. With electric knife, slice at an angle making slices $\frac{3}{4}$ " to 1" thick. Spread each slice of bread generously with the "mix". I always make a double batch of the mix. Use plenty. Wrap in foil and heat until hot through and cheese melts. You'll need to cut slices clear through to serve.

Club Soda Waffles

Donnice Cook

2 c. Bisquick
1 egg

1/2 c. oil
1 1/3 c. club soda

Add ingredients. Beat well, use up all the batter as it cannot be saved. Freeze waffles in zip lock bags. Put them in your toaster.

Note: 1 bottle of club soda will make 3 batches.

HOME A LA MODEL

1 husband

A bit of tenderness

1 wife

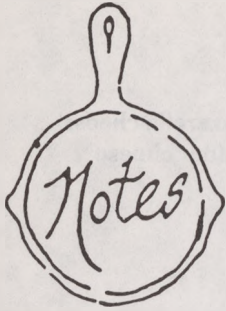
A large quantity of patience

Children (as desired)

A measure of good humor

A heap of love

Combine husband and wife to make a home. Add children one at a time (though some have excellent results adding double or even triple this). Add more love and patience with each child. Season with humor. Saturate with tenderness; let ingredients settle in warm atmosphere. Garnish with memories, shared experiences, family fun, high hopes and cherished dreams. If done slowly and carefully, this recipe never fails.



Soups & Vegetables

VEGETABLES

Asparagus in White Wine	
Asparagus	
Asparagus Casserole	333
Calico Beans	
German Style Baked Beans	
German Baked Beans	334
Garbanzo Bean Casserole	
Beets with Pineapple	
Broccoli Casserole	335
Broccoli and Rice	
Casserole	
Lima Bean-Broccoli	
Casserole	
Broccoli-Lima Bean	
Casserole	336
Broccoli Casserole	
Broccoli-Onion Deluxe	337
Broccoli Casserole	
Broccoli & Cauliflower	
Cheese Bake	
Crispy Carrot Casserole	338
Glazed Carrots	
Creole Cauliflower	
Cooked Celery in Orange	
Sauce	339
Sesame Cauliflower	
Celery Casserole	340
Favorite Corn Casserole	
Creamy Corn	
Baked Corn in Casserole	341
Corn Casserole (2)	
Scalloped Corn	
Corn and Broccoli Casserole . . .	342
Scalloped Green Beans	
Barbecue Green Beans	
Baked Lima Beans with	
Sour Cream	343
Corn and Noodles	
Eggplant Au Gratin	
Scalloped Eggplant Supreme . . .	344

Cheese Scalloped Onions	
Hash Brown - Zucchini	
Layers	345
Parsnip Casserole	
Potato Casserole	
Easy Scalloped Potatoes	346
Cheese Potatoes	
Company Potatoes	
Ham-Stuffed Potatoes	347
Twice Baked Potatoes	
Parmesan Potatoes	
Onion Patties	348
Spinach Cheese Casserole	
Jalapeno Hot Rice	
Summer Squash Casserole	349
Squash Casserole	
Squash with Praline	
Topping	350
Squash Crisp	
Herb Tomatoes	
Vegetable Casserole	351
Zucchini Casserole	
Vegetable Platter	352
Vegetable Hot Dish	
Calico Casserole	353

SOUPS

Iowa Bean Soup	
Chunky Beef-Barley Soup	354
Cheese-Broccoli Soup	
Ham and Cheese Chowder	355
Gourmet Chicken Soup	
Pumpkin Chowder	356
Cheesy Vegetable Soup	
Wild Rice Chowder	357
Zucchini Soup	
Favorite Wild Rice Soup	358

Vegetables

Asparagus in White Wine

Jane Nading

1 bunch fresh asparagus	2 oz. Parmesan cheese, grated
3 oz. butter	salt
2 oz. white wine	pepper

Cook asparagus until almost tender. Place in a shallow baking dish. Pour melted butter and wine over top. Sprinkle with salt and pepper (to taste). Sprinkle with cheese. Bake at 425° for 10 minutes or until cheese is lightly browned.

Asparagus

Gertrude Taber

3 c. [1-inch] pieces fresh asparagus	2 T. butter
	2 T. soy sauce

Saute asparagus in butter about 10 minutes, or until almost tender. Pour soy sauce over asparagus. Cover and cook 5 minutes more.

Asparagus Casserole

Dorothy Stamper

1 can cream of chicken soup	1 pkg. frozen, cut asparagus
1/4 c. milk	1 c. sliced almonds
3 hard-cooked eggs, cut in 1/8-inch slices	1/2 c. bread crumbs
1 tsp. onion flakes	2 T. butter
1 c. cubed American cheese	dash of salt and pepper

Combine milk and soup. Stir in eggs, cheese and asparagus (which has been cooked until tender). Turn mixture into buttered casserole; cover top with almonds, then crumbs. Dot with butter. Bake at 350° for 30 to 40 minutes, until bubbly and slightly browned on top.

Calico Beans

Beckie Akers

1/4 lb. bacon, diced	1 tsp. salt
1 lb. ground beef	1 can kidney beans
1/2 c. chopped onion	1 can lima beans, drained and rinsed [reserve and use half the juice]
1/2 c. brown sugar	1 can pork & beans
1/2 c. ketchup	1 can garbanzo beans, drained [opt.]
2 T. vinegar	
1 T. mustard	

Brown the bacon, ground beef, and chopped onion; pour off grease. Mix all the ingredients together. Bake at 350° for 1½ hours. Makes approximately 3 quarts.

German Style Baked Beans

Agnes Kramer

2 [15 oz.] cans pork & beans	1/2 tsp. dry mustard
3/4 c. sauerkraut, rinsed	1/2 tsp. salt
1 c. applesauce	onion to taste
1/2 c. brown sugar	bacon

Combine all ingredients, except bacon. Lay strips of bacon on top and bake approximately 1½ hours at 400°.

German Baked Beans

Dorothy Dirks

No. 2 1/2 can pork & beans	1/2 c. brown sugar
1 c. applesauce	1 c. ketchup
1 T. mustard	salt to taste
1 lb. hamburger	1/2 c. chopped onion

Combine pork & beans, applesauce, brown sugar, ketchup and salt in a large casserole. Brown hamburger and onion; add to mixture in casserole. Bake at 350° for 30 minutes. Also good cooked in crock pot.

Garbanzo Bean Casserole

Gay Blair

1 c. diced celery	1 can mushroom soup
1 can garbanzo beans	1/4 c. diced onion
1 lg. can chow mein noodles	1/8 c. water

Mix above ingredients well, reserving a few noodles to sprinkle on top. Bake at 350° for 40 minutes.

Beets with Pineapple

Christa Belknap

2 T. brown sugar	1 T. butter or margarine
1 T. cornstarch	1 T. lemon juice
1/4 tsp. salt	1 lb. can [2 c.] sliced [or diced]
9 oz. can [1 c.] pineapple tidbits	beets, drained

Combine brown sugar, cornstarch, and salt in saucpan. Stir in pineapple (with syrup). Cook, stirring constantly, until mixture thickens and bubbles. Add butter, lemon juice, and drained beets. Heat through (about 5 minutes). Makes 4 servings.

Broccoli Casserole

Marsha Anderson

1 box frozen broccoli or spinach, chopped	1/4 lb. American cheese
1 carton [pt.] cottage cheese	3 eggs
1/4 c. margarine	3 T. flour
	salt and pepper

Put cottage cheese into bowl. Add unbeaten eggs, cut-up American cheese, and margarine. Thaw broccoli (or spinach), enough to mix it with other ingredients. Add flour and stir until blended. Bake in well greased 1½-quart casserole at 350° for 1 hour.

Broccoli and Rice Casserole

Virginia G. Bombei

- | | |
|---|--|
| 2 [10 oz.] pkg. chopped broccoli | 4 oz. mushrooms, liquid and all |
| 1 can cream of mushroom soup | 1 1/4 c. Minute Rice [uncooked] |
| 1 can cream of chicken soup | 1 c. celery |
| 8 oz. jar Cheez Whiz | 1 small onion |

Cook broccoli according to directions on package. Saute celery and onion in 1/2 cup butter. Combine all ingredients and bake at 350° until hot and bubbly.

Lima Bean - Broccoli Casserole

Elvie Reetz

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|---------------------------------------|------------------------------|
| 1 pkg. frozen broccoli | 4 c. Rice Chex cereal |
| 1 pkg. baby lima beans | 1 tsp. curry powder |
| 1 can celery soup, undiluted | 4 T. butter, melted |
| 1 can mushroom soup, undiluted | |

Precook vegetables until crisp-tender; drain. Saute cereal and curry powder in melted butter. Mix soups together. Combine all ingredients and pour into casserole. Bake at 350° for 30 minutes.

Broccoli - Lima Bean Casserole

Marie Groomes

- | | |
|---------------------------------|-------------------------------------|
| 1 box frozen broccoli | 1 can water chestnuts |
| 1 box frozen lima beans | 1 can cream of mushroom soup |
| 1 env. Lipton onion soup | 1 c. sour cream |

TOPPING:

- | | |
|---------------------------|----------------------------------|
| 3 c. Rice Krispies | 1 stick margarine, melted |
|---------------------------|----------------------------------|

Cook broccoli and lima beans until tender. Mix together onion soup, water chestnuts, mushroom soup, and sour cream; pour over vegetables. Add topping of Rice Krispies and melted margarine. Bake 30 minutes at 350°.

Broccoli Casserole

Jane Bentrott

2 [10 oz.] pkg. broccoli spears, cooked; may use fresh, if available	1/2 c. milk
1 can cream of celery soup	1/2 c. grated Swiss cheese
	3 hard-boiled eggs
	1 can French fried onion rings

Lay cooked broccoli on bottom of 2-quart casserole. Combine soup, milk and cheese; pour over broccoli. Slice hard-boiled eggs and layer on top of mixture. Put 1/2 can onion rings on top. Bake 20 to 25 minutes in 350° oven. Top with remaining half of onion rings. Bake 5 minutes more.

Broccoli - Onion Deluxe

Helen Morrison

1 lb. broccoli, or 2 [10 oz.] pkg. frozen, cut broccoli	1/4 tsp. salt
2 c. frozen sm. whole onions or 3 med. onions, quartered	1 c. milk
1/4 c. butter or margarine	3 oz. pkg. cream cheese
2 T. flour	1/2 c. shredded sharp American cheese [2 oz.]
dash of pepper	1 c. soft bread crumbs

Cut up fresh broccoli and cook in 1 inch of boiling, salted water, until crisp-tender (10 to 15 minutes). Drain. Cook frozen or fresh onions in boiling, salted water until tender; drain.

In saucepan, melt half of the butter. Blend in flour, salt and pepper. Add milk. Cook, stirring constantly, until thickened and bubbly. Reduce heat; blend in cream cheese until smooth.

Place vegetables in a 1 1/2-quart casserole. Pour sauce over vegetables and mix lightly. Top with American cheese. Melt the remaining butter; toss with bread crumbs. Sprinkle over top of casserole. Bake at 350° until heated through (40 to 50 minutes). Makes 6 servings.

Note: Casserole can be assembled day before, refrigerated, and baked 1 hour before serving.

Keep cold water running in the sink while you pour hot water from a pot of vegetables. It prevents the steam from scalding your hands.

Broccoli Casserole

Jeanette Peelen

**3 pkg. frozen broccoli,
cooked and drained
1 can water chestnuts**

**1 can celery soup,
thinned with 1/3 c. milk
pimiento and cheese**

Mix broccoli with water chestnuts; put into 9x13 inch pan. Pour soup and milk over broccoli. Dot with pimiento and cheese. Bake at 350° for 30 minutes. Do not overbake.

Broccoli & Cauliflower Cheese Bake

Lora McColley

**20 oz. pkg. frozen broccoli
and cauliflower
1 can cream of celery soup
1/4 c. diced green pepper**

**4 oz. pkg. shredded cheddar
cheese
1/2 c. prepared stuffing mix
2 T. diced onion**

Place frozen broccoli and cauliflower in casserole dish. Mix soup, cheese and 1/4 cup stuffing with broccoli and cauliflower mixture. Sprinkle remaining stuffing on top. Bake at 350° for 1 hour, or until vegetables are tender.

Note: One can cream of mushroom soup may be substituted for cream of celery soup.

Crispy Carrot Casserole

Ann Drefke

**4 c. sliced carrots
1/4 c. butter
1 med. onion, chopped**

**1 c. cheese, diced or grated
crushed potato chips**

Cook carrots in small amount of water until tender-crisp; drain. Put carrots into greased casserole. Dot with butter. Layer onion in casserole over carrots; cover with cheese; top with crushed potato chips. Bake at 350° for 30 minutes.

Glazed Carrots

Rogene Sederburg

4 c. sliced fresh or frozen carrots	1 1/2 T. sugar
1/8 c. butter or margarine	1 tsp. cornstarch
1/4 tsp. salt	1/4 c. orange juice [fresh or frozen]

Cook carrots until tender; drain well. Combine butter, salt, sugar, cornstarch and orange juice; cook until thick. Pour sauce over carrots. Serves 6.

Creole Cauliflower

Margaret Ord

2 [10 oz.] pkg. frozen cauliflower, thawed	2 T. minced onion
1 c. [11 oz.] stewed tomatoes	2 T. chopped green pepper
pinch of cayenne pepper	2 T. grated, extra-sharp cheddar cheese
1 tsp. garlic salt	1 T. bread crumbs

In oven-proof casserole, combine all ingredients, except the cheese and bread crumbs. Combine the cheese and bread crumbs and sprinkle over top of casserole. Bake at 350° for 35 minutes, until top is brown. Makes 8 side-dish servings, 45 calories each.

Cooked Celery in Orange Sauce

Virginia Hartmann

2 chicken bouillon cubes	6 oz. can frozen orange juice
2 c. boiling water	2 T. minced onion
2 lg. bunches celery, cut into 4-inch slices	2 T. butter orange slices
4 tsp. cornstarch	

Dissolve bouillon cubes in water in large skillet; add celery. Cover and cook 10 minutes, or until tender-crisp. Remove celery and place on platter.

Combine cornstarch and orange juice; add to broth in skillet, stirring well. Saute onion in butter; add to orange juice mixture and cook until thick. Pour sauce over celery; garnish with orange slices.

Sesame Cauliflower

Mildred Janssen

1 med. head cauliflower	1/4 c. chopped parsley
[2 lb. or about 2 qt. when cut]	1/4 - 1/2 tsp. salt
3 T. sesame seed	1/8 tsp. pepper
1/4 c. butter or margarine	1/2 c. sliced green onions
1/3 c. water	

Prepare and assemble all ingredients before cooking. Break cauliflower into flowerets. Cut each floweret through stem into 1/4-inch slices. Heat 12-inch skillet or wok over medium heat. Add sesame seed. Cook and stir until seed is golden; remove and reserve.

Turn heat to medium; add butter and melt. Stir in cauliflower and onion until vegetables are coated with butter. Add water; cover and steam until cauliflower is tender-crisp, about 8 minutes, stirring twice. Stir in parsley, sesame seed, salt and pepper. Makes 6 servings.

Celery Casserole

Vashti L. Ayers

4 c. chopped celery	16 oz. can water chestnuts, sliced
1/2 c. blanched almonds, slivered	1 sm. can mushroom pieces
	1/2 c. dry bread crumbs

SAUCE:

5 T. melted butter	1/2 c. half & half
3 T. flour	1/2 c. Parmesan cheese
1 c. chicken broth	salt to taste

Boil celery 5 minutes (no longer) and drain. Mix with almonds, water chestnuts, and mushrooms.

Sauce: Combine melted butter and flour. Heat until bubbly, then add chicken broth and half & half. Cook over low heat until thick; salt to taste.

Combine sauce with celery; pour into medium casserole. Top with bread crumbs and Parmesan cheese. Bake in 375° oven for 30 minutes.

Favorite Corn Casserole

Effie Fay Johnson

1 can cream-style corn	1 can whole kernel corn, drained
2 eggs	1 stick margarine
1 c. sour cream	4 T. chopped onion
1 sm. box cornbread mix	salt and pepper, to taste

Mix all ingredients together. Bake at 350° for 45 minutes in a greased, uncovered baking dish.

Creamy Corn

Susan Bogue

8 oz. pkg. cream cheese	1/4 tsp. garlic salt
1 stick margarine	1/4 c. milk
	2 cans corn, drained

In a medium saucepan, heat cream cheese, margarine, garlic salt, and milk until blended. Add drained corn. Can be served immediately or can be made ahead and warmed in the oven in a 1½-quart casserole dish. Yields 6 to 8 servings.

Baked Corn in Casserole

Arlene Burghart

16 oz. can cream-style corn	1 egg, well beaten
16 oz. can whole kernel corn, drained	1 c. fine soda cracker crumbs
1/2 c. chopped onion	1 c. grated cheese
1/2 c. chopped green pepper	4 T. butter or margarine, melted
2 pimientos, chopped	2 T. sugar
2/3 c. milk	1/4 tsp. pepper

In large bowl, combine all ingredients and mix well. Pour into buttered 2-quart casserole. Bake 1 hour at 350°. Yields 8 to 10 servings.

Corn Casserole

Hazel Hoover

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|---|-------------------------------------|
| 3 c. cooked noodles
[use small noodles] | 1 can cream of chicken soup |
| 1 can cream-style corn | 1 c. diced American cheese |
| 1 egg, beaten | 1/4 c. melted butter or oleo |

Mix all together. Bake about 45 minutes at 350° in a 9x13 inch dish or 2-quart dish or pan.

Corn Casserole

Eudene Ernst

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|--------------------------------------|-----------------------------------|
| 1 can Mexi-corn | 1 can cream of celery soup |
| 1 pkg. yellow rice [mahatona] | 1 c. sharp shredded cheese |
| 1/2 stick oleo | bread crumbs or paprika |

Cook rice as directed on package. Add 1/2 stick oleo, corn, soup, and cheese. Sprinkle bread crumbs or paprika on top. Bake 30 minutes at 350°.

Scalloped Corn

Shirley Anderson

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|---|------------------------------------|
| 1 can whole kernel corn | 1 c. American cheese, cubed |
| 1 can cream-style corn | or grated cheddar cheese |
| 1 c. raw spaghetti, .
broken into 1-in. pieces | 1 tsp. onion salt |
| | salt and pepper, to taste |

Mix and bake at 350° for 1 1/2 hours.

Corn and Broccoli Casserole

Pearle Sanderson

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|--------------------------------|-------------------------------------|
| 1 pkg. chopped broccoli | 1 T. onion, chopped |
| 1 can creamed corn | 1 c. bread crumbs |
| 1 egg, beaten | 1 1/2 T. butter or margarine |

Mix the broccoli, corn, egg and onion together. Put mixture into a buttered casserole. Scatter the buttered crumbs on top. Bake at 350° for 30 minutes.

Scalloped Green Beans

Peggy McLane

2 T. margarine	3 c. green beans
3 T. flour	1/2 c. liquid from beans
1 c. milk	1/2 tsp. salt
1/2 c. cubed cheese	1/4 tsp. pepper
1 T. prepared mustard	1/4 c. buttered bread crumbs

Melt margarine and blend in flour. Add milk slowly and cook until mixture thickens, stirring constantly. Add cheese, mustard, and bean liquid; stir until cheese melts. Add salt and pepper. Simmer beans 15 minutes, unless canned or fresh cooked beans are used. Put alternate layers of beans and sauce in a greased casserole. Top with bread crumbs. Bake at 350° for 30 minutes.

Barbecue Green Beans

Pearl E. Smith

3 cans green beans, drained	1 c. ketchup
1 onion, chopped	1 c. brown sugar
6 slices uncooked bacon, cut-up	

Mix all ingredients and bake in a covered casserole at 275° for 4 hours.

Baked Lima Beans with Sour Cream

Irma M. Stambaugh

1 lb. dried baby lima beans	1 T. dry mustard
3 tsp. salt	1 T. molasses
3/4 c. butter	1 c. sour cream
3/4 c. brown sugar	

Soak beans overnight in water. Drain; cover with fresh water. Add 1 teaspoon salt; cook until tender, about 30 to 40 minutes. Drain; rinse with hot water. Put beans in medium-size casserole and dab with butter.

Mix brown sugar, mustard, and remaining salt together; sprinkle over beans. Stir in molasses. Pour sour cream over bean mixture; mix gently. Bake at 350° for 1 hour.

Corn and Noodles

Yvonne Sharp

1 1/2 c. cooked noodles	1 can whole kernel corn
1/2 c. cheese, cut fine	2 T. sugar
1 tsp. salt	2 T. chopped onion
2 T. chopped celery	1 egg, beaten
1 c. milk	1/2 c. cracker crumbs
4 T. butter or margarine	1/4 tsp. paprika

Combine ingredients and put into buttered baking dish. Bake 50 minutes in 325°-350° oven.

Eggplant Au Gratin

Helen Petersen

1 lg. eggplant	dash of pepper
1/2 c. chopped onion	1 c. grated sharp cheese
1/4 c. chopped green pepper	1 c. cracker crumbs
4 tomatoes, peeled & chopped	1/4 c. butter
1 egg, slightly beaten	

Cut eggplant in half, lengthwise; scoop out meat and cook until tender in salted water. Drain and mash. Add all ingredients, except 1/3 cup crumbs and butter. Fill eggplant halves with mixture and place in baking dish, or put mixture into greased 1-quart casserole. Top with remaining crumbs and dot with butter. Bake at 350° for 30 to 45 minutes. Yields 6 to 8 servings.

Scalloped Eggplant Supreme

Velma Augustine

1 lg. eggplant, peeled & sliced	1 T. sugar
1 sm. onion, finely chopped	1 egg, beaten
2 T. butter	1/3 c. bread crumbs
10 3/4 oz. can cream of mushroom soup	1/4 c. shredded cheese

Soak eggplant in salted water for 30 minutes; drain. Cook eggplant in boiling water 8 minutes; drain well. Combine eggplant, onion, butter, soup, sugar and egg; pour into greased 2-quart baking dish. Top with crumbs and cheese. Bake at 350° for 45 minutes. Yields 6 servings.

Cheese Scalloped Onions

Lois Mayer

4 med. onions, cut into 1/2-inch slices	1/4 c. butter or margarine
1 c. [1/2 -inch cubes] processed American cheese	1/4 c. enriched flour
4 slices buttered toast, cut into 1/2-inch cubes	2 c. milk
	1/2 tsp. salt
	1/4 tsp. pepper
	2 eggs, beaten

Cook onions in boiling, salted water until tender, about 10 to 15 minutes, stirring occasionally to separate onions into rings. Drain well. Place $\frac{1}{2}$ of the onions into a 2-quart casserole. Add $\frac{1}{2}$ of the cheese and $\frac{1}{2}$ of the toast. Repeat layers of onion and cheese.

Melt butter; blend in flour; stir in milk, gradually. Cook, stirring constantly, until thick. Add salt and pepper. Add a little of hot mixture to beaten eggs; gradually stir into hot mixture. Pour sauce over layers. Top with remaining toast cubes. Bake in moderate oven (350°) for 30 minutes. Makes 6 to 8 servings.

Hash Brown - Zucchini Layers

Hattie Good

1/4 c. melted butter or oleo	1/2 c. shredded Swiss cheese [2 oz.]
3/4 tsp. paprika	4 tsp. snipped fresh chives
3/4 tsp. salt	2 tsp. snipped fresh tarragon
1/4 tsp. white pepper	1/2 tsp. salt
2 c. shredded zucchini [about 1/2 lb.]	24 oz. pkg. frozen shredded hash browns

Melt butter in 8- or 9-inch square shallow casserole. Make a separate mixture of paprika, $\frac{3}{4}$ teaspoon salt, and white pepper. In a plastic bag or on waxed paper, mix together the zucchini, cheese, chives, tarragon, and $\frac{1}{2}$ teaspoon salt. Place all four of the hash brown rectangles on another piece of waxed paper; drizzle each with about 1 tablespoon of the melted butter. Place two of the hash brown rectangles into the casserole, buttered side up. Sprinkle each piece of the hash browns with a scant teaspoon of the paprika mixture. Spread zucchini mixture over the hash browns in casserole. Place remaining hash browns on top of zucchini mixture, buttered side up. Sprinkle half the remaining paprika mixture over each piece of hash browns. Bake at 400° for about 45 minutes, until golden brown on edges.

Parsnip Casserole

Gertrude Taber

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|---------------------------------------|--|
| 3 c. mashed parsnips | 1 c. sharp processed cheese, shredded |
| 1 c. cubed, cooked ham | 1/2 c. crushed, ready-to-eat cereal |
| 1 c. canned mushrooms, drained | |

Season hot parsnips with salt and pepper. Combine ham, mushrooms and cheese. Alternate layers of parsnips and ham mixture in greased 2-quart casserole. Sprinkle crumbs over top. Bake in moderate oven (350°) for 25 minutes. Makes 6 servings.

Potato Casserole

Judy Rafter

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|-------------------------------------|-----------------------------------|
| 2 lb. bag frozen hash browns | salt and pepper |
| 1/2 c. oleo | 1 can cream of potato soup |
| 2 c. grated cheese | 1 pt. sour cream |

Heat oleo, soup, cheese, sour cream and seasonings until all cheese is melted. Pour over potatoes; top with 2 cups crushed corn flakes. Bake 1 hour at 350°, or if in a glass dish, reduce heat to 325°.

Variations: Cream of chicken soup or cream of mushroom soup may be substituted for cream of potato soup.

Easy Scalloped Potatoes

Irene Ballou

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|----------------------------|------------------------------------|
| 4 - 5 med. potatoes | 1/2 c. chopped onion [opt.] |
| 1 T. flour | 1 1/2 c. milk |
| 1 tsp. salt | 1 T. butter or margarine |
| dash of pepper | |

Combine potatoes, flour, onion, salt and pepper; mix and put into 2-quart dish or larger, as this boils over easily. Pour the milk over the potato mixture; dot with butter. Microwave, uncovered, on HIGH for 15 to 18 minutes, stirring once. Let stand 10 minutes before serving.

Cheese Potatoes

Milla A. Marker

3 lb. potatoes, peeled, boiled, and mashed	1/2 c. Parmesan cheese
1/4 lb. butter	chopped green pepper
6 oz. cream cheese	chopped green onion
1/2 c. grated cheddar cheese	1 sm. can pimiento with juice

While mashed potatoes are warm, beat in the remaining ingredients. Bake at 350° for 30 minutes, longer if refrigerated. Can be made the day ahead and refrigerated.

Company Potatoes

Anne Barry

6 - 7 med. potatoes	1 pt. [8 oz.] sour cream
1/4 c. chopped onion [or to taste]	1 1/2 c. cheddar cheese, shredded
1 can cream of chicken soup	1/2 c. butter or margarine

Cook potatoes beforehand in jackets and cool. Shred potatoes into an 8-inch baking dish. Heat soup and butter; add rest of ingredients. Pour sauce over potatoes and bake at 350° for 45 minutes. Serves 6.

Ham-Stuffed Potatoes

Carol Vander Ploeg

6 baking potatoes	1/4 tsp. pepper
3/4 c. diced ham	2 T. finely chopped onion
1/4 c. chopped green pepper	1 1/4 c. sour cream
1/2 tsp. salt	1/2 c. Swiss cheese, finely shredded

Bake potatoes until done, about an hour at 400°. Scoop out the centers of the potatoes and mix with ham, green pepper, onion, salt and pepper. Mix with sour cream until moistened. Fill potato shells with mixture and sprinkle with shredded cheese. Bake on a cookie sheet 15 minutes at 400°.

Twice Baked Potatoes

Sonna Johnson

**Potato Buds, prepared as
directed for 12 servings**
1 c. sour cream

8 oz. cream cheese
1 T. chopped chives
1/4 tsp. garlic salt
grated cheese for top

Prepare Potato Buds as directed for 12 servings. Add the rest of the ingredients, except the grated cheese which is sprinkled on top. Bake at 350° for 30 minutes.

Note: This may be made the night before and place in the refrigerator overnight. Allow an extra 20 minutes baking time. This can be refrigerated in a crock pot overnight; allow 4 hours on low to heat through.

Parmesan Potatoes

LaVonne Andrew

4 med. potatoes
3 T. margarine
1/2 tsp. garlic salt

1/2 tsp. paprika
2 T. Parmesan cheese

Scrub and quarter potatoes lengthwise. Melt margarine in a baking dish; blend in garlic salt, paprika, and Parmesan cheese. Stir potatoes in margarine mixture until coated. Microwave, covered, 9 to 12 minutes on HIGH, stirring once or twice.

Onion Patties

[EASIER THAN RINGS]

Bernice M. Ritchie

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

1/2 T. cornmeal
1/4 c. powdered milk
1/2 T. sugar

Mix the dry ingredients together; add water to make a paste which is quite thick. Add 1½ cups chopped onions. Fry in oil or butter. (Make patties thin.)

Spinach Cheese Casserole

Lillian Hussey

2 pkg. spinach	1/2 lb. each brick and American
6 eggs	cheese
7 T. flour	2 lb. cottage cheese
	1 stick oleo

Cook spinach (chopped) as directed; drain. Beat eggs slightly. Melt oleo. Add eggs, flour, cheeses and oleo to spinach; mix well. Put mixture into buttered casserole. Bake 1 hour at 350°. Can be frozen before baking.

Jalapeno Hot Rice

Diani Hyland

1 med. onion, chopped	1/4 c. margarine, melted
1 med. green pepper, chopped	4 oz. can mushrooms, undrained
2 Jalapeno peppers, seeded	10 3/4 oz. can chicken broth
and finely chopped	1 c. uncooked rice

Saute onion, green pepper, and Jalapeno peppers in margarine in medium saucepan until tender. Add mushrooms, chicken broth, and rice. Cover and simmer 15 to 20 minutes, or until rice is tender. Bake at 350° for about an hour.

Summer Squash Casserole

Dorothy M. Steenblock

2 lbs. summer squash [or	1 c. sour cream
yellow squash], cubed,	1 c. shredded carrots
with blossom ends cut	1/2 c. butter, melted
1/4 c. chopped onion	8 oz. pkg. stuffing
1 can cream of chicken soup	

Boil summer squash or yellow squash in boiling water until tender. Drain and set aside. Combine the soup, sour cream, and carrots. Set aside. Combine the melted butter with the dressing. Line a 3-quart casserole dish with half of the stuffing. Pour the combined squash, onion and soup mixture over the stuffing. Sprinkle remaining stuffing on top. Bake at 350° for 25 to 30 minutes.

Squash Casserole

Peggy Johnson

1 1/2 lbs. yellow squash	1/2 c. onion, chopped
1/2 c. bell pepper, chopped	1/4 c. pimiento, chopped
1/2 c. mayonnaise	1 c. grated cheese
1 c. slivered almonds	2 eggs, slightly beaten
3/4 stick margarine, melted	cracker crumbs

Cook squash, onion, and bell pepper in salted water until tender. Mash. Add other ingredients; mix well. Pour mixture into casserole dish. Top with cracker crumbs. Pour melted margarine over all. Bake at 350° until set, about 45 minutes.

Squash with Praline Topping

Lanette Kramer

2 [12 oz.] pkg. frozen squash	dash of pepper
4 T. butter or oleo	2 eggs, beaten
1 tsp. salt	

PRALINE TOPPING:

1/3 c. brown sugar	2 T. butter
1/2 tsp. cinnamon	1/2 c. chopped pecans

Combine squash, butter, salt and pepper in a saucepan; heat over low heat, stirring frequently. Beat the eggs. Gradually add squash mixture to the eggs. Mix well. Place mixture into greased 1-quart casserole. Put the topping over the squash in the casserole. Bake for 30 minutes at 350°. Serves 6.

When broiling meat, place a few pieces of dry bread in the broiler pan to soak up dripping fat. This not only eliminates smoking fat, but also reduces the chance that the fat will catch fire.

Squash Crisp

Vera Johnson

3 c. cooked squash	1 T. brown sugar
1 T. butter	1/2 tsp. salt
1 T. flour	1/8 tsp. pepper
2 tsp. mustard	1 egg, beaten

TOPPING:

2 T. butter	1 c. corn flakes, crushed
1 T. brown sugar	[measure before crushing]

Mix squash, butter, flour, egg and seasonings. Put in buttered 2-quart casserole. Sprinkle topping over squash. Bake at 350° for 30 minutes.

Herb Tomatoes

Jan Boyd

1 c. herb-seasoned bread stuffing	1 T. sugar [opt.]
1/4 c. oleo, melted	1/2 tsp. salt
3 1/2 c. [28 oz.] can tomatoes, undrained and cut up	1/8 tsp. pepper
	1/8 tsp. sweet basil leaves

Preheat oven to 350°. In small bowl, mix stuffing and oleo. Combine all other ingredients; add 3/4 of the stuffing mixture. Stir. Put mixture into baking dish and sprinkle with rest of stuffing mixture. Bake at 350° for 30 minutes, or until heated through completely. Makes 6 servings.

Vegetable Casserole

Ruth Bolger

2 c. carrots, cut in thin strips	1 sm. onion, chopped
2 c. celery, cut diagonally	1/3 c. green pepper, chopped
2 c. green beans, frozen or canned	3 T. tapioca
1 c. whole tomatoes	4 T. oleo
	1 T. sugar

Mix all together in a 9x13 inch baking dish. Cover with foil. Bake at 350° for 1 hour, or until carrots and celery are tender-crisp. Stir twice during baking.

Zucchini Casserole

Ruby Van Horn

4 c. diced squash	1 c. grated Parmesan cheese
2 c. boiling water	salt and pepper, to taste
2 eggs	3/4 c. mayonnaise
1 med. onion, chopped	1 T. butter or oleo
1/4 c. chopped bell pepper	2 T. [or more] bread crumbs

Boil squash in water until just tender; drain. Beat eggs in large bowl; stir in mayonnaise, onion, green pepper, cheese, salt and pepper. Add cooked squash. Turn mixture into greased 1½-quart baking dish. Dot with butter; sprinkle with crumbs. Bake at 350° until bubbly, approximately 30 minutes. Serves 6 to 8.

Micro Vegetable Platter

Doris Carstensen

1/2 head cauliflower	1/4 c. butter, melted
1 bunch broccoli	[or oleo margarine]
1 - 2 med. zucchini	1/2 tsp. garlic salt
[or summer squash]	1/2 tsp. seasoned salt
2 stalks celery	1/2 tsp. Italian seasoning
2 carrots	grated Parmesan cheese
1 - 2 med. tomatoes, wedged	

Cut vegetables into bite-size flowerets and slices. Arrange around outside edge of microwave-proof platter, working toward center and ending with slight mound. Set tomato wedges aside until platter of vegetables has cooked to crisp-tender stage. If you have programable microwave, cook on Program I; otherwise, cook platter of vegetables, loosely covered with plastic wrap, about 9 minutes. Remove from microwave; arrange tomato wedges over other vegetables. Combine melted butter with seasoning and drizzle over platter; sprinkle with cheese. Return to microwave; cook, covered, at FULL POWER for about 2 minutes more, until tomatoes are warmed.

Don't let oil heat to the smoking point. It may ignite. (It also makes food taste bitter and irritates your eyes.)

Vegetable Hot Dish

Fran Schlichting

10 oz. pkg. frozen green beans, cut	1 can pearl onions
10 oz. pkg. frozen broccoli, chopped	1 c. grated cheese
10 oz. pkg. frozen cauliflower	1 can mushroom soup
	cracker crumbs or corn flakes, crushed

Cook frozen vegetables as directed, until soft; drain. Place vegetables in a large baking dish. Layer the onions, grated cheese, and mushroom soup over the cooked vegetables. Bake for 20 to 25 minutes at 350°. Top with cracker crumbs or corn flake crumbs. Bake 15 minutes more. Yields 6 to 8 servings.

Calico Casserole

Pearl E. Smith

3 cans vegetables [all vegetables], or 24 oz. bag mixed, frozen vegetables	1 c. finely chopped celery
1 pkg. dry, prepared stuffing mix	1 c. finely chopped onion
	1 c. mayonnaise
	1 c. shredded cheese
	1 stick margarine, melted

Mix vegetables, stuffing mix, celery, onion, melted margarine, and half the cheese together. Pour mixture into buttered baking dish. Top with rest of cheese. Bake at 350° for 45 minutes, or until firm.

Sharp knives should be kept in plain view in wooden holders — but out of the reach of young children — instead of among other utensils in drawer.

Soups

Iowa Bean Soup

Ruth McDonald

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|-------------------------|----------------------------------|
| 2 1/2 c. beans | 1 lg. can tomatoes [opt.] |
| 2 tsp. salt | 1 pod red pepper |
| 2 qt. water | or 1 tsp. chili powder |
| ham or ham hocks | juice of 1 lemon |
| 1 large onion | salt and pepper, to taste |

Wash beans thoroughly; place in large kettle and cover with water. Add 2 teaspoons salt and soak overnight. Drain; add 2 quarts of water and ham or ham hocks. Bring to a boil; simmer slowly 2½ to 3 hours. Add rest of ingredients and simmer at least 30 minutes more. Serve with crackers and a green salad. Serves 8 to 12.

Chunky Beef - Barley Soup

Mrs. Leonard Miller, Jr.

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|----------------------------------|------------------------------------|
| 1 1/2 lb. beef stew meat, | 1 tsp. basil leaves |
| cut in 1/2 inch cubes | 1/8 tsp. pepper |
| 2 T. flour | 2 c. carrot slices |
| 2 cloves garlic, minced | 10 oz. pkg. frozen Italian |
| 1/4 c. vegetable oil | cut green beans |
| 6 c. water | 1 c. celery slices |
| 1 T. Worcestershire sauce | 1 c. chopped onion |
| 1 1/2 tsp. salt | 3/4 c. quick-cooking barley |
| 16 oz. can tomatoes | |

Dredge meat in flour. Brown meat and garlic in oil. Drain. Add water, tomatoes, Worcestershire sauce, salt, basil and pepper to meat; bring to a boil; cover and simmer 1 hour. Add remaining ingredients. Return to a boil; simmer 20 to 30 minutes. Serve with fruit salad and muffins or homemade bread.

Pizza cuts more easily with scissors.

Cheese - Broccoli Soup

Dorcas Redman

1 1/2 qt. chicken stock	8 oz. container Merkt's cheddar spread with garlic
1 lb. fresh broccoli, or 10 oz. pkg. frozen broccoli, chopped	5 strips bacon, fried & diced
2/3 c. flour	1 c. hot milk
1/2 c. butter or margarine	[reserve 6 - 8 flowerets of broccoli for garnish]
1 sm. onion, diced	

Cook broccoli in chicken stock. Saute onion in butter; add flour and cook 5 minutes, stirring constantly. Add broccoli and chicken stock. Bring to a boil; simmer 10 minutes. Add cheese spread and allow to melt. Add hot milk and bacon pieces. Pour soup into tureen or bowls and add reserved broccoli for garnish.

Ham and Cheese Chowder

Marilyn Schlutz

1/2 c. water	3 T. flour
dash of salt	pepper
2 c. cubed potatoes	3 c. milk
3 T. butter	1 1/2 c. diced ham
1 c. chopped onion	1 1/2 c. shredded cheddar cheese

Cook cubed potatoes in 1/2 cup water with dash of salt added. Drain and reserve liquid; add water to liquid to make 1 cup. Saute onion in butter. Add flour and pepper; stir. Add 3 cups milk, 1 cup potato water, diced ham, and potatoes; heat. Stir in shredded cheddar cheese until melted. Serve.

Variations: Use Velveeta cheese instead of cheddar cheese and substitute 2 stalks chopped celery for the potatoes.

— Jane Bentrott

For crispy pizza crust -- slice or grate the cheese and put it directly on the dough, under the sauce. Your pizza crust will get crispy without the cheese burning. Also keeps the crust from getting soggy.

Gourmet Chicken Soup

Mrs. Leah Hotze

- | | |
|--------------------------------|--|
| 1 chicken, cooked | 1 - 2 T. chicken broth powder |
| 1/2 c. oleo | or 6 - 8 cubes chicken bouillon |
| 1/2 c. flour | 4 c. water |
| 2 c. milk | 1 carrot, chopped |
| 2 c. cream | 1 stalk celery, chopped |
| or 1 can condensed milk | 1 onion, cut-up |
| 1 T. thyme | 1/2 c. chives |
| 1 T. pepper | 1 T. chopped parsley |
| 1 T. salt | 3/4 c. rice |

Remove meat from cooked chicken. In soup pan, place $\frac{1}{2}$ cup oleo and $\frac{1}{2}$ cup flour; blend well and cook. Slowly add 2 cups milk and 2 cups cream. Cook gently until thickened. Add all other ingredients and coarsely cut-up chicken; simmer 20 to 30 minutes. Do not allow soup to boil.

Pumpkin Chowder

Helen E. Fox

- | | |
|------------------------------------|-----------------------------------|
| 2 T. vegetable oil | 1 c. diced carrots |
| 1 1/2 c. diced onion | 1 c. diced celery |
| 7 - 8 c. cubed pumpkin | 1 c. lima beans |
| or squash | or diced green beans |
| 4 c. water or chicken broth | 1 c. grated cheddar cheese |
| 2 bay leaves | 1/2 c. heavy cream |
| 1/2 c. water | salt and pepper |
| 3/4 lb. ham hocks [large] | |

In medium size soup pot, heat oil and saute onion until limp. Add the pumpkin or squash, ham hocks, 4 cups water or broth, and bay leaves. Cook, then cool soup slightly. Process in a food processor or blender until smooth.

In a separate pot, simmer the carrots, celery and beans in the remaining $\frac{1}{2}$ cup of water, until tender. Add these vegetables, cheese and cream to the pumpkin or squash and heat gently. Remove meat from ham hocks and add to the soup. Season to taste with salt and pepper. Serve. Serves at least 8 people.

Cheesy Vegetable Soup

Vera Emerson

1 c. chopped potatoes	pepper to taste
1 c. chopped carrots	4 T. butter
1 c. chopped celery	3 c. chicken broth
1/2 c. chopped green pepper	2 c. milk
1 c. chopped onion	2 cans cheddar cheese soup
1 tsp. or dash of salt	1 can cream of celery soup
	1/2 c. all-purpose flour

Cook potatoes, carrots, celery, green pepper, and onion in butter until tender. Do not brown. Add chicken broth and simmer 30 minutes. Blend milk into flour; add, along with soups, to vegetable and broth mixture. Cook and stir until thickened. May be put in crock pot to serve. Serves 8 to 10.

Wild Rice Chowder

Fay G. Callies

1 lb. pkg. wild rice or 1 box wild and white rice	1 lb. Velveeta or processed cheese
2 1/2 c. water	2 [12 cz.] cans evaporated milk
1/2 lb. bacon, cut into bits	2 cans cream of potato soup
1/2 c. onion, chopped	4 oz. can baby shrimp, drained

Cook rice in 2½ cups water according to package directions; set aside. Saute bacon and onion until bacon is crisp and onions are translucent. Drain off fat. Carefully melt cheese in one can evaporated milk, stirring frequently, over low heat or in double boiler.

Combine potato soup, remaining can of milk, bacon and onion; heat. Add drained shrimp and melted cheese and milk. Stir to blend. Last, add wild rice and heat all - but do not allow soup to boil. Yields 6 to 8 servings.

Note: Chowder can be thinned with regular milk, or more rice can be added. For richer soup, use half & half.

Zucchini Soup

Cleo B. Tindall

- | | |
|--|--------------------------------------|
| 3 T. butter | 2 T. chopped fresh parsley |
| 3 med. onions, thinly sliced | 1/2 tsp. basil leaves |
| 2 cloves garlic [minced] | 1/2 tsp. dill weed |
| 2 stalks [ribs] celery with leaves, thinly sliced | salt and pepper, to taste |
| 4 med. zucchini [about 2 lbs.], thinly sliced | 1 c. milk |
| 3 c. chicken broth | thin lemon slices for garnish |
| | Parmesan cheese for garnish |

Saute onion, garlic and celery in butter until tender. Add zucchini, broth, parsley, basil, dill, salt and pepper; simmer about 25 to 30 minutes or until vegetables are tender. Cool the soup, uncovered, until cool enough to handle. Puree the soup in a blender and return to pot. Stir in the milk; cook over low heat until hot. Serve hot, garnished with cheese, or cold with the thin slices of lemon.

Favorite Wild Rice Soup

Arlene Finger

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|------------------------------|--------------------------------------|
| 2 T. butter | 1/3 c. cubed ham |
| 1 T. minced onion | 1/3 c. finely grated carrots |
| 1/4 c. flour | 3 T. chopped slivered almonds |
| 4 c. chicken broth | 1 c. half & half |
| 2 c. cooked wild rice | 2 T. dry sherry [opt.] |
| 1/2 tsp. salt | minced parsley or chives |

Melt butter in saucepan; saute onion until tender. Blend in flour; gradually add broth. Cook, stirring constantly, until mixture thickens slightly. Stir in rice, salt, ham, carrots, and almonds; simmer about 5 minutes. Blend in half & half and sherry; heat to serving temperature. Garnish with minced parsley or chives. Yields 6 to 7 cups.

Variation: Substitute cooked chicken or turkey for cubed ham.

Soak saltwater fish in vinegar to eliminate some of the salty taste. Then rinse fish under cold water.

Salads

Dressing for Cauliflower and Broccoli	
Celery Seed Dressing	
Roquefort Salad Dressing	359
Cooked Salad Dressing	
Fruit Salad Dressing	
Dressing for Leaf Lettuce and Cabbage	360
Pineapple Salad Dressing	
Potato Salad Dressing	
Mild French Dressing	361
Cheese Salad	
Creamy Frozen Salad	
Frozen Fruit Salad	362
Hot Fruit Salad	
Festive Apple Salad Bowl	
Candy Apple Salad	363
Cider Salad	
Calypso Salad	364
Avocado-Citrus Salad	
Blueberry Layered Salad	365
Blue Lady Salad	
Cherry Salad Supreme	
Molded Cranberry Salad	366
Red Cherry Salad	
Cranberry Salad	
Grape Salad	367
Gooseberry Salad	
Lemon Mountain Dew Salad	
Orange Pudding Salad	368
Macaroni Fruit Salad	
Madonna Salad	
Orange Congealed Salad	369
Mandarin Orange Salad (2)	370
Overnight Fruit Bowl	
Peach Salad	
Frozen Pineapple Salad	371
Pineapple Berry Relish	
Fruit Salad	
Pretzel Salad	372
Red Raspberry Salad	
Raspberries and Cream Salad	373
Rhubarb Salad	
Slivered Almond Salad	
Ribbon Strawberry Salad	374
Summer Salad	
Sunday Salad	
Surprise Salad	375
Super Salad	
Wonder Salad	
Crunchy Baked Ham Salad	376
Corned Beef Surprise	
Chicken Salad	377
Hot Herbal Chicken Salad	
Chicken Melon Salad	378
Chicken-Macadamia Salad	
Layered Chicken Salad	379
Crispy Chicken Salad	
Grandma's Chicken Salad	
Shrimp Salad	380
Shrimp-Pea Aspici	
Shrimp Salad	
Tuna Macaroni Salad	381
Hot Shrimp Salad	
Tuna Macaroni Salad	
All-You-Want for Lunch Salad	382
Molded Salmon Salad	
Pasta Salad	
Taco Salad	383
Taco Salad	
Layered Garden Pasta Salad	384
Veggie Dill Pasta Salad	
Macaroni Salad	385
Macaroni Salad	
Pickled Mostaccioli	
Jellied Beet and Cabbage Salad	386
Asparagus Salad	
Bean and Carrot Salad	387
Broccoli Salad (2)	
Dilled Broccoli Salad	388
Cold Broccoli Salad	
Broccoli-Peanut Salad	389
Cabbage Slaw (2)	390
Coleslaw Souffle	
Cauliflower Salad	391
Cauliflower Salad	
Cucumber Salad	
Dilled Cheese and Pea Salad	392
Snowy Cheese Salad Mold	
Cucumber Salad	
Overnight Cauliflower Salad	393
Pea Salad	
Yummy Potato Salad	
Sauerkraut Salad	394
Seven-Layer Salad	
Spinach Salad	395
Spinach Salad (2)	396
Tomato-Macaroni Salad	
Tomatoes and Onion Salad	
Summer Tomato Salad	397
Make Ahead Vegetable Salad	
Marinated Vegetable Salad	398
Marinated Vegetable Salad	
Spring Salad	399
Cauliflower and Broccoli Salad	
Refrigerator Vegetable Salad	400
Vegetable Marinade	
Vegetable Salad	401
Jellied Vegetable Salad	
Vegetable Salad	402

Salads & Dressings

Dressing for Cauliflower and Broccoli

Marie Wright

1 c. Miracle Whip	1/2 c. sugar
1/3 c. oil	1/2 tsp. seasoned salt
1/3 c. red wine vinegar	1/4 tsp. pepper

Combine ingredients. Sprinkle Bacos over all.

Celery Seed Dressing

[COUNTY CONVENTION 1985]

Carolyn Elwood

1 T. salt	1/3 c. wine vinegar
2 c. sugar	1/3 c. cider vinegar
1/4 c. onion, chopped	1/3 c. white vinegar
1 T. dry mustard	1 T. celery seed
	3 c. oil

In blender blend together salt, sugar, onion and dry mustard. Combine vinegars. Add half of vinegar mixture to blended ingredients and blend a few seconds. Add oil very slowly (1/8 cup at a time), blending after each addition. Add remaining vinegar and blend (it will be thick). Add celery seed and blend a few seconds.

Roquefort Salad Dressing

Mrs. John W. Crabb

4 oz. roquefort or blue cheese	salt, to taste
1/2 c. mayonnaise	1/2 tsp. garlic salt
1/2 c. sour cream	1/4 tsp. Tabasco sauce
1 T. lemon juice	

Combine ingredients. Let stand at room temperature for 1 hour, then refrigerate.

Cooked Salad Dressing

Beulah Boyd

1/4 c. sugar	1 1/2 tsp. butter or oleo
2 tsp. flour	2 eggs, slightly beaten
3/4 tsp. salt	3/4 c. milk
3/4 tsp. powdered mustard	6 T. vinegar

Mix dry ingredients in a 1-quart pan. Stir in eggs. Slowly blend in milk, then vinegar and butter. Cook, stirring constantly, until mixture thickens. Makes 1½ cups of salad dressing.

Fruit Salad Dressing

Allie B. Cowlshaw

2/3 c. sugar	1/3 c. honey
1 tsp. dry mustard	1/3 c. vinegar
1 tsp. paprika	1 T. lemon juice
1 tsp. celery seed	1 tsp. grated onion
1/4 tsp. salt	1 c. salad oil

Mix dry ingredients together. Blend in next 4 ingredients. Add oil, beating constantly with electric mixer.

This is very good, has an unusual taste over fresh fruits, but can be used in other salads, too.

Dressing for Leaf Lettuce and Cabbage

[MOTHER'S 1902]

Cleoma Rigg

2/3 c. cream, sweet or sour, [can use half & half]	2-5 T. vinegar
2 shells [4 tsp.] sugar, or 1/4 tsp. Sucaryl	1 tsp. salt, or to taste

Stir salt and sugar into cream and then add the vinegar. Stir all the time, to prevent curdling. Tear or cut lettuce into a large bowl. When ready to serve pour the dressing over lettuce and toss to coat the leaves better.

Pineapple Salad Dressing

Vivian Bramer

2 eggs, beaten	6 oz. pineapple juice
1/2 c. sugar	2 T. vinegar
2 T. flour, rounded	

Mix eggs, sugar, flour and vinegar. Add this mixture to hot pineapple juice. Bring to a boil. Cook a few minutes until thick and smooth, stirring constantly. Keeps well in refrigerator. It mixes well with whipped cream or Cool Whip and is good used on fresh fruit or Jello salads.

Potato Salad Dressing

Mary Buls

1/4 c. vinegar	dash of pepper
1/4 c. water	1 tsp. prepared mustard
1/4 c. sugar	2 eggs, well beaten
1/4 tsp. salt	1 c. mayonnaise

Combine the first six ingredients. Bring to a boil. Reduce heat; gradually beat in well-beaten eggs. Cook, stirring constantly, until slightly thickened, about 5 minutes. Beat in salad dressing. Works well in deviled eggs.

Mild French Dressing

Clara Schwab

1 c. sugar	1 med. onion
1/2 c. vinegar	1/8 tsp. garlic salt
1 can tomato soup	1/2 tsp. paprika
1 c. salad oil	1 tsp. celery seed
1 tsp. dry mustard	1/8 tsp. lemon pepper

Mix in blender to smooth. Keep refrigerated.

Cheese Salad

Meta Francis

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|------------------------------------|--|
| 1 pkg. lemon Jello | 1 c. grated cheese |
| 1 T. lemon juice or vinegar | 1 c. crushed pineapple |
| 1 c. hot water | 1 c. whipped cream or Cool Whip |
| 1/4 scant c. sugar | 1/2 c. chopped nuts |

Mix first 4 ingredients as for regular Jello. Let partially set, then add grated cheese, pineapple and whipped cream (or Cool Whip). Sprinkle nutmeats on top.

Creamy Frozen Salad

Jan Esterly

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|-------------------------|--|
| 1 c. sour cream | 16 oz. can crushed pineapple,
drained |
| 2 T. lemon juice | 1/4 c. sliced maraschino cherries |
| 3/4 c. sugar | 1/4 c. chopped pecans |
| 1/8 tsp. salt | 2 bananas, sliced |

Blend cream, lemon juice, sugar and salt. Stir in remaining ingredients. Pour into 1-quart mold or cupcake papers. Freeze.

Frozen Fruit Salad

Emma L. Gaarde

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|--|--|
| 2 c. sugar | 16 oz. pkg. frozen strawberries |
| 1 c. water or fruit juice | 29 oz. can apricots |
| 16 oz. can unsweetened,
crushed pineapple | 4 bananas |
| | 1/4 c. lemon juice |

Boil sugar and water or fruit juice together until dissolved. Drain all of the fruit and dice. Combine fruit and lemon juice and add gently to the boiled mixture when cool. Use muffin cups, freeze, take out 10 minutes before serving and place on shredded lettuce or lettuce leaf and add a small amount of Cool Whip for decoration. Recipe serves 24.

Hot Fruit Salad

Lucile A. Kayser

1 lg. can pear halves	lemon juice
1 sm. can apricot halves	1/4 c. brown sugar
1 med. can pineapple chunks	1/4 tsp. ground nutmeg
1 can mandarin oranges	1/4 tsp. ground cinnamon
1 sm. can figs	1/8 tsp. ground cloves
maraschino cherries	2 T. butter

Drain fruit and cut into chunks, reserving $\frac{3}{4}$ cup syrup. Arrange fruit in 2-quart casserole dish and sprinkle with lemon juice. Combine syrup, brown sugar, nutmeg, cinnamon, cloves and butter. Pour over fruit. Bake in 350° oven for 20-30 minutes. Serve warm. Top with sour cream. Serves 12.

Festive Apple Salad Bowl

Arlene Burghart

1 c. halved, seedless grapes	1 c. mini-marshmallows
1 c. celery, sliced	3 c. diced, unpeeled apples
	1/2 c. chopped nuts

DRESSING:

1/2 c. mayonnaise	1 dash salt
1 T. sugar	1 c. whipped cream
1 tsp. lemon juice	

Mix all salad ingredients together. Fold in dressing. Chill.

Candy Apple Salad

Pat Kelley

2 [3 oz.] pkg. cherry Jello	1 c. chopped nuts
4 c. hot water	1/2 c. Cool Whip
1/2 c. cinnamon candy	1/2 c. salad dressing
4 c. chopped apples	1/2 c. shredded cheese

Dissolve Jello in hot water. Add candy and cool. Then add the apples and nuts. Pour into 9x13 pan and let set up. Spread Cool Whip and salad dressing mixture over set Jello. Sprinkle with grated cheese.

Cider Salad

Esther Edleman

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|----------------------------------|---------------------------------------|
| 3 c. apple cider | 2 pkg. orange Jello |
| juice and rind of 1 lemon | 1 c. diced celery |
| 1 c. cut up grapes | 1 c. crushed pineapple |
| 1/4 tsp. ground ginger | 6-8 cut up maraschino cherries |

DRESSING:

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|-------------------------------|------------------------|
| 1/2 c. salad dressing | 1 tsp. honey |
| 2 tsp. lime juice | 1/4 tsp. nutmeg |
| 1/2 c. whipped topping | |

Heat half of cider (1½ cups) and dissolve Jello in it. Add ginger, remaining cider, lemon juice and rind. Chill until thick and syrupy. Add grapes, celery, pineapple and cherries. Put into a salad mold and chill.

Unmold on plate. Serve with dressing.

Calypso Salad

Violet Harner

- | | |
|---------------------------------------|----------------------------|
| bananas, quartered | lettuce leaves |
| drained peach halves and fresh | maraschino cherries |
| strawberries, or drained | nutmeats |
| apricot halves and drained | |
| bing cherries | |

DRESSING:

- | | |
|-----------------------------------|-----------------------------------|
| 1 banana, crushed | 2 T. brown sugar |
| 1 c. sour cream | 1/4 tsp. ginger |
| 1/4 c. light rum or 1 tsp. | 1/8 tsp. salt |
| rum extract | 2 tsp. lime or lemon juice |

Brush banana quarters lightly with lemon juice to prevent darkening. Arrange on lettuce on individual salad plate, 2 per serving. Add two or more of the other fruits. Chill dressing at least 1 hour. Top at serving time with dressing. Garnish with cherries and/or nutmeats

This is a good, easy dressing to use on any fruit combination. You must have the banana included in the combination.

Avocado-Citrus Salad

Lucy Huldeen

6 oz. pkg. orange-pineapple flavored gelatin	2 med. avocados, halved, seeded, peeled, sliced crosswise
1 1/2 c. boiling water	1 c. grapefruit sections, cut up
16 oz. bottle [2 c.] Squirt, chilled	lettuce

In a large bowl, dissolve gelatin in boiling water. Stir in Squirt. Chill until partially set. Fold in avocados and grapefruit. Pour into 6½ cup ring mold. Chill for several hours, overnight or until firm. Unmold onto lettuce-lined plate. Serves 8-10.

Blueberry Layered Salad

Margaret Smith

FIRST LAYER:

3 oz. pkg. raspberry gelatin	1 c. cold water
1 c. boiling water	

SECOND LAYER:

1 c. sugar	1 env. Knox gelatin
1 c. coffee cream	1/2 c. cold water
8 oz. pkg. cream cheese, softened	1 tsp. vanilla

THIRD LAYER:

3 oz. pkg. raspberry gelatin	1 can blueberries with juice
1 c. boiling water	

First Layer: Dissolve gelatin in boiling water; add cold water and mix. Let set in oblong dish.

Second Layer: Heat sugar and coffee cream in a pan. Add softened cream cheese and Knox gelatin that has been softened in cold water. Add vanilla. Blend these and pour over the first layer.

Third Layer: Dissolve raspberry Jello in boiling water. Add blueberries (not pie filling). Let cool until syrupy and pour over the second layer.

Blue Lady Salad

Olive Miller

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|---------------------------------------|---|
| 2 [3 oz.] pkg. raspberry Jello | 1 can blueberry pie filling |
| 1 1/2 c. boiling water | 1 can crushed pineapple,
undrained |

TOPPING:

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|--|----------------------------|
| 8 oz. pkg. cream cheese,
softened | 1/2 c. sugar |
| 1/2 c. sour cream | 1 tsp. vanilla |
| | 1/2 c. chopped nuts |

Dissolve gelatin in boiling water. Chill until syrup, then add pineapple and pie filling. Pour into 9x13 pan. Chill until set.

Topping: Mix ingredients, except nuts, and spread over salad. Sprinkle with nuts.

Cherry Salad Supreme

Lorraine Ulrick

- | | |
|--------------------------------------|--------------------------------|
| 3 oz. pkg. raspberry Jello | 3 oz. pkg. cream cheese |
| 21 oz. can cherry pie filling | 1/3 c. salad dressing |
| 3 oz. pkg. lemon Jello | 1 c. crushed pineapple |
| 2 T. chopped nuts | 1/2 c. whipped topping |
| 1 c. miniature marshmallows | |

Dissolve raspberry Jello in 1 cup boiling water; stir in pie filling. Turn into 9x13 pan and chill until partially set. Dissolve lemon Jello in 1 cup boiling water. Add pineapple and juice. Mix together cream cheese, dressing and whipped cream. Fold in lemon mixture with marshmallows. Spread on top of cherry layer. Top with chopped nuts. Chill until set. Makes 12 servings.

Molded Cranberry Salad

Dorothy French

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|---------------------------------------|------------------------------------|
| 2 [3 oz.] pkg. raspberry Jello | 1 c. cold water |
| 2 c. boiling water | 1 can whole cranberry sauce |
| 1/2 pt. dairy sour cream | |

Dissolve Jello completely in boiling water. Add cold water. When it begins to set, fold in cranberry sauce and sour cream. Pour into mold and refrigerate.

Red Cherry Salad

Gladys M. Smith - Virginia Ott

1 box cherry flavored gelatin 1 diced apple
 1 can cherry pie filling 1/2 c. nutmeats
 1/2 c. diced celery

Dissolve gelatin in 1 cup of hot water. Add the remainder of the ingredients. Put in a 9x13 pan and let set in the refrigerator. Cut into squares and serve with salad dressing.

Cranberry Salad

Else Uker

8 1/2 oz. can crushed pineapple 2 T. salad dressing
 2 c. liquid 1 c. cream, whipped or 8 oz.
 2 [3 oz.] pkg. cherry gelatin Cool Whip
 8 oz. pkg. cream cheese 1 lb. can whole cranberry sauce

Drain juice from fruit. Measure and add enough water to make 2 cups. Heat and dissolve gelatin in hot liquid. Cool. Mash cream cheese with fork and blend in salad dressing, beat into gelatin mixture. Fold in remaining ingredients including whole cranberry sauce and pineapple. You may also add 1/2 cup chopped nuts and 1/2 cup chopped apples at this time. Chill until time to serve.

Grape Salad

Emelia Peterson

2 pkg. grape Jello 16 oz. can crushed pineapple,
 1 1/2 c. hot water with juice
 6 oz. can frozen grape juice

TOPPING:

1 c. whipping cream 1 jar pimienta cream cheese

Dissolve Jello in hot water; add frozen grape juice and pineapple. Thicken and pour into an 8x8 pan. Refrigerate.

Topping: Whip cream and add cheese. Spread over set Jello.

Gooseberry Salad

Mrs. Harold F. Malcolm

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|---|--|
| 2 c. gooseberries, undrained | 1 c. sugar |
| 3 oz. pkg. lemon Jello | 3 oz. pkg. lime Jello |
| 1/2 tsp. lemon flavoring | 1 c. diced celery |
| 1/2 c. chopped pecans or
English walnuts | 1 c. sharp cheddar cheese,
grated |
| 1/2 c. mayonnaise | 1/2 c. French dressing |
| 1/4 c. + 1 T. honey | |

Heat gooseberries and sugar until almost boiling, stir in Jellos and stir until dissolved. Chill and cool until syrupy, then add lemon flavoring, celery, nuts and cheese. Put in a 9x9 inch Pyrex baking dish. Mix the mayonnaise, French dressing and honey together and spoon over the salad squares.

Lemon Mountain Dew Salad

Jean Fuller

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|--------------------------------------|-------------------------------------|
| 6 oz. pkg. lemon gelatin | 4 oz. miniature marshmallows |
| 2 c. boiling water | 2 c. whipped topping |
| 1 can [1 1/2 c.] Mountain Dew | 1 lg. can lemon pudding |
| 1 banana | |

Dissolve gelatin with boiling water. Add Mountain Dew. Add sliced banana and marshmallows. Chill until set. Fold whipped topping and pudding and spread over gelatin. Serves 12 people, each serving containing 159 calories.

Variation: Strawberries and pineapple may be added.

Orange Pudding Salad

Mary Barrett

- | | |
|-------------------------------------|---|
| 1 pkg. orange Jello | 1 sm. pkg. whipped topping |
| 1 pkg. Jello tapioca pudding | 1 sm. can mandarin oranges |
| 1 pkg. vanilla pudding | 1 sm. can crushed pineapple
marshmallows |
| 2 3/4 c. water | |

Mix orange Jello, tapioca pudding and vanilla pudding together. Add water. Cook until thick; cool. Fold in topping, mandarin oranges, pineapple and marshmallows. Refrigerate until set.

Macaroni Fruit Salad

Hannah Mae Meyer

1 box ring macaroni	1 can fruit cocktail
1 can mandarin oranges	1 can crushed pineapple
1/2 c. maraschino cherries	2 c. mini-marshmallows

DRESSING:

4 eggs, beaten well	1/2 c. lemon juice
1 1/2 c. powdered sugar	1 c. whipped topping

Cook macaroni and drain. Rinse with cold water. Drain all fruit. Add to macaroni.

Dressing: Combine first 3 ingredients and cook until thick. Cool. Combine cooked ingredients with fruit and put in refrigerator overnight. Before serving add whipped topping.

Topping may be omitted.

Madonna Salad

Lillian D. Matthiesen - Leora Kallestad
Mildred Halgren - Bertha Weidler

1 pkg. apricot Jello	4 oz. whipped topping
1/2 c. sugar	1 jar apricot and tapioca
8 oz. crushed pineapple	Jr. baby food
8 oz. cream cheese	

Mix Jello, sugar and pineapple. Bring to boil. Let cool. Mix softened cream cheese and apricot-tapioca mixture. Fold into pineapple mixture with Cool Whip. Chill. This makes a good dessert when chilled in a crumb crust.

Orange Congealed Salad

Carolyn Blaue

15 1/2 oz. can crushed pineapple, juice and all	1 c. shredded coconut
3 oz. box orange Jello	1 c. chopped pecans
2 c. buttermilk	12 oz. carton whipped topping

Bring pineapple to a boil, stirring so it does not scorch. Add Jello, then buttermilk, coconut and pecans; cool. Fold in topping. Put into 9x13 inch pan and refrigerate.

Mandarin Orange Salad

Donna Duerr

4 oz. slivered almonds
 1/2 c. granulated sugar
 1/2 sm. head lettuce
 1 c. celery, sliced thin

1 bunch [6-8] green onions,
 sliced thin
 8 oz. can mandarin oranges

DRESSING:

1/4 c. cooking oil
 2 T. granulated sugar
 2 T. vinegar
 1 T. parsley

1/2 tsp. salt
 1/8 tsp. Tabasco sauce
 fresh ground pepper

Put almonds and 1/2 cup sugar in skillet, heat until sugar is melted and almonds are coated and lightly browned, stirring constantly. Put on dinner plate to cool (should be separated as much as possible). Put torn lettuce, celery, onions and oranges in salad bowl.

Dressing: Mix together in blender. Pour over salad and top with almonds which have been broken apart.

Mandarin Orange Salad

Florence Thomas

salad greens [lettuce, romaine,
 spinach or other greens] mandarin oranges
 1/2 c. walnut halves fried onion rings

DRESSING:

1 med. onion
 1 c. oil
 1 tsp. salt
 1 tsp. dry mustard

1/3 c. sugar
 1/2 c. cider vinegar
 1 tsp. celery seed

Dressing: Blend onion, oil, salt, mustard and sugar together in blender until creamy. Add cider vinegar and celery seed. Store in refrigerator until ready to use.

Tear greens in large salad bowl. Chop drained mandarin oranges, add chopped walnuts and onion rings. Toss with dressing at last minute.

Overnight Fruit Bowl

Maureen Elbert

- | | |
|--|----------------------------------|
| 3 med. size seedless oranges | 1 c. halved strawberries |
| 16-17 oz. can chunky mixed fruit, drained | 2 c. tiny marshmallows |
| | 8 oz. carton lemon yogurt |

Pare oranges and section; drain sections and cut each in half. Combine with mixed fruit, strawberries and marshmallows in a medium-sized bowl; fold in yogurt.

Spoon into pie plate and place in freezer. Before serving let stand in refrigerator for 10 minutes.

Peach Salad

Jane Axmear - Hazel Hepler

- | | |
|-----------------------------------|---------------------------------|
| 2 boxes peach Jello | 14 lg. marshmallows |
| 1 box reg. vanilla pudding | 1 lg. can sliced peaches |
| 3 c. water | whipped topping |

Combine Jello, pudding and water. Bring to boil, cook until thickened. Remove from heat and add marshmallows. Stir until melted. Cool a little and add peaches, juice and all. Let set. Cover with topping.

Frozen Pineapple Salad

Mrs. John W. Crabb

- | | |
|--|---|
| 8 oz. pkg. cream cheese | 2 c. pineapple yogurt |
| 1/4 c. sugar | 2 T. chopped nuts |
| 1/4 c. brown sugar | 2 T. chopped maraschino cherries |
| 15 1/4 oz. can crushed pineapple in juice | |

Soften cream cheese and beat together with sugars; stir in fruit and yogurt. Spoon into 12 paper baking cups in a muffin pan. Combine nuts and cherries and put some on top of each cup. Cover and freeze until firm. Let stand at room temperature 10 minutes before serving.

Pineapple Berry Relish

Marla J. Steier

- | | |
|--|---|
| 20 oz. can crushed pineapple,
drained | 16 oz. pkg. frozen whole
strawberries, thawed, drained |
| 2 [16 oz.] cans whole berry
cranberry sauce | 1/2 c. chopped walnuts |

Mix ingredients in a bowl and chill. Makes about 6½ cups.
Serve with turkey or ham.

Fruit Salad

Ann Kobbermann

- | | |
|--------------------------------|---------------------------|
| 2 oranges | 2 T. cornstarch |
| 1 can pineapple tidbits | 1/4 c. water |
| 1/2 c. sugar | 1 tsp. lemon juice |

Peel oranges and cut into small pieces; combine with undrained pineapple. Add sugar and let stand until sugar is dissolved. Drain liquid and heat. Thicken with cornstarch dissolved in water. Stir in lemon. Cool dressing. Add other fruits that are in season as desired, bananas, peaches, strawberries, cantaloupe also good.

Pretzel Salad

Ruby Kudej - Helena Terrell

- | | |
|--------------------------------|--------------------------------|
| 2 c. crushed pretzels | 1 c. sugar |
| 3/4 c. margarine | 2 pkg. strawberry Jello |
| 3 T. powdered sugar | 2 c. water |
| 2 c. whipped topping | 1 qt. strawberries |
| 8 oz. pkg. cream cheese | |

Mix pretzels, margarine and sugar and press in a 9x13 pan. Bake 10 minutes at 400°. Combine whipped topping, cream cheese and sugar. Spread over pretzels. Dissolve strawberry Jello in hot water. When partially set, add strawberries and spread over whipped cream cheese mixture.

Red Raspberry Salad

Agnes O'Neal

10 oz. pkg. frozen red raspberries, thawed	1 pt. vanilla ice cream
2 [3 oz.] pkg. raspberry Jello	6 oz. can frozen pink lemonade, thawed
2 c. boiling water	1/4 c. chopped nuts

Drain raspberries, reserving syrup. Dissolve Jello in boiling water. Add ice cream by spoonfuls, stirring until melted. Stir in lemonade and raspberry juice. Chill until partially set. Add raspberries and nuts. Chill until firm. Makes 8-10 servings.

Raspberries and Cream Salad

Lillian Davidson

3 oz. pkg. lemon Jello	10 oz. pkg. frozen raspberries
boiling water	8 oz. pkg. cream cheese
4 c. miniature marshmallows	1 c. heavy cream
3 oz. pkg. raspberry Jello	8 oz. can crushed pineapple

In a large bowl, stir lemon Jello and 2 cups boiling water until Jello is completely dissolved. Stir in marshmallows and set aside.

In medium bowl, stir together raspberry Jello and 1 $\frac{1}{3}$ cups boiling water until Jello is completely dissolved. Add frozen raspberries; stir until berries are thawed. Pour into 8-cup mold. Refrigerate until set, but not firm, about 20-30 minutes.

In small bowl, using mixer at medium speed, beat cream cheese until smooth. Gradually beat in heavy cream; continue until thick and fluffy, then set aside.

Place bowl of lemon Jello mixture in large bowl of ice cubes and water. Stir until Jello mixture is slightly thickened.

Stir in undrained pineapple, fold in cream cheese mixture. Spoon over raspberry layer and cover. Refrigerate until firm.

Unmold onto serving plate. Makes 16 servings.

Try soaking fish in one-quarter cup of vinegar, wine, or lemon juice and water before cooking to make it sweet and tender.

Rhubarb Salad

Ethel Taylor

3 c. diced rhubarb	1 tsp. grated lemon rind
1/2 c. water	1 c. celery, cut fine
1/2 c. sugar	1/2 c. seedless raisins
1 box strawberry Jello	1/2 c. nuts

Cover and boil rhubarb 5 minutes. Remove from heat and add sugar, Jello and lemon rind. Stir until Jello is dissolved. Chill until congealed. Add celery, raisins and nuts.

Slivered Almond Salad

Vera Vandell

3 oz. pkg. orange gelatin	1 c. shredded carrots
1 c. boiling water	1 c. slivered almonds
12 lg. marshmallows, cut up	1/2 c. cream, whipped, or whipped topping
1 sm. pkg. cream cheese	1/2 c. salad dressing
1 c. crushed pineapple	

Combine gelatin, boiling water, marshmallows and cheese and stir until marshmallows and cheese are dissolved. Let cool until slightly thickened. Fold in rest of ingredients. Pour into mold and refrigerate.

Ribbon Strawberry Salad

Bonnie Kretzinger

2 [3 oz.] pkg. strawberry gelatin	1 3/4 c. crushed pineapple, juice and all
2 [10 oz.] pkg. frozen strawberries	1 1/2 c. boiling water
3 bananas, crushed	1 c. dairy sour cream

Dissolve gelatin in boiling water. Stir well until dissolved. Add thawed berries, mashed bananas and undrained, crushed pineapple. Pour half in a 9x13 inch dish. Chill until firm. Spread 1 cup dairy sour cream on chilled layer. Refrigerate about 10 minutes, to stiffen sour cream. Gently spoon the remaining strawberry gelatin mixture over top of sour cream. Chill overnight.

Summer Salad

Eileen Goos

Place the following in a glass bowl, layered:

cut up lettuce	sliced cucumber
sliced celery	rings of green pepper
green onion, chopped	1 pkg. frozen peas, uncooked

DRESSING:

2 c. salad dressing	1 c. grated Swiss cheese
3 T. sugar	

Layer vegetables until bowl is filled.

Dressing: Mix salad dressing (Miracle Whip) and sugar together. Spoon carefully over vegetables. Sprinkle Swiss cheese over dressing.

May be stored in the refrigerator for 24 hours before serving.

Sunday Salad

Lilah Brown

1 pkg. lemon or apricot Jello	1/2 c. sugar
1 c. hot water	1/2 c. grated American cheese
1 can crushed pineapple drained	1/2 c. chopped nuts
	2 T. salad dressing
	1 sm. container whipped topping

Dissolve Jello. Boil pineapple and sugar together for 3 minutes. Stir into dissolved Jello. When set, add remaining ingredients, mixing well.

Surprise Salad

Mrs. Oscar Carlson

16 oz. carton whipped topping	2 c. raisins, soaked in hot water 5 min.
2 [3 oz.] pkg. instant butterscotch pecan pudding	2 c. miniature marshmallows
2 c. salted peanuts	2 c. pineapple juice

Combine topping, pudding and pineapple juice. Add remaining ingredients. Let set 4-6 hours before serving.

Super Salad

Marjorie Gutel

- | | |
|--|--|
| 2 [3 oz.] pkg. lime Jello | 1 can sweetened condensed milk |
| 2 c. boiling water | 1 c. mayonnaise |
| 15 1/4 oz. can crushed
pineapple, drained | 1 1/2 c. creamed cottage cheese |
| 1 tsp. prepared horseradish | 1 c. chopped nuts |

Dissolve the Jello in the boiling water and cool until syrupy. Add the remaining ingredients and pour into glass bowl, mold or pan and refrigerate until set. Garnish with Cool Whip and maraschino cherries.

Wonder Salad

Helen Morehead

- | | |
|----------------------------------|-----------------------------|
| 1 lb. white grapes | 4 egg yolks |
| 1 lg. can pineapple | 1 lemon, juiced |
| 3/4 lb. marshmallows | 1/2 tsp. salt |
| 1 pt. whipping cream or | 1/2 tsp. dry mustard |
| 1 lg. container Cool Whip | 2 T. milk |

Dressing: Mix egg yolks, milk, salt and mustard together and heat in double boiler, stirring constantly, until thickened. Remove from heat and add lemon juice. Cool, then add to whipped cream or Cool Whip.

Cut grapes in half and remove seeds. Cut pineapple into small chunks. Mix marshmallows, grapes and pineapple into the dressing. Refrigerate overnight. Serves 12.

Crunchy Baked Ham Salad

Genevieve Boyd

- | | |
|---|--|
| 3 c. cooked ham, diced | 1 T. prepared mustard |
| 1 c. celery, diced | dash of pepper |
| 1/2 c. stuffed green olives,
chopped | 3/4 c. mayonnaise or salad
dressing |
| 1/4 c. onion, chopped | 1 c. potato chips, crushed |
| 1 T. lemon juice | |

Combine all ingredients, except potato chips. Place mixture in an 8x12 baking dish. Bake at 400° for 20-25 minutes. Last 5 minutes, sprinkle top with the potato chips.

Corned Beef Surprise

Ruth Ketcham

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|-----------------------------------|-------------------------------------|
| 2 pkg. lemon Jello | 2-3 c. shredded carrots |
| 2 c. hot water | 1 c. celery, diced fine |
| 1 scant c. cold water | 1 c. drained peas |
| 1 c. mayonnaise | 1 sm. onion, diced fine |
| salt | 1 can corned beef, broken up |
| lemon juice, to taste | with fork |
| 3 hard cooked eggs, sliced | |

Dissolve Jello in boiling water. Add cold water, salt, lemon juice and mayonnaise. Chill. When slightly hardened add remaining ingredients. Use a 9x13 pan. Serves 12.

More vegetables may be added. Chill. Sugarless Jello and diet mayonnaise may be used.

Chicken Salad

Marian Witt

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|--|-------------------------------|
| 2 c. chicken pieces | 1/2 c. celery, chopped |
| 2 c. cantaloupe chunks | 1/2 c. almonds |
| 1/2 lb. seedless grapes, halved | 1 can pineapple chunks |

DRESSING:

- | | |
|--------------------------|---------------------------|
| 3/4 c. mayonnaise | 2 tsp. soy sauce |
| 1 tsp. curry | 2 tsp. lemon juice |

Mix dressing ingredients together and pour over other ingredients. Toss lightly and chill for several hours. Garnish with some of the pineapple and ripe olives.

*It's a little too much to save
and a little too much to dump,
There's nothing to do but eat it --
That makes the housewife plump!*

Hot Herbal Chicken Salad

Florence Thomas

2 c. cooked chicken	1 1/2 T. chopped chives
3/4 c. diced celery	1 T. chopped fresh parsley
1/4 c. chopped red and green pepper	1 tsp. chopped fresh thyme
1 can French fried onion rings	1/2 c. med. white sauce made with chicken broth
1 c. broccoli stems, sliced about 1/4 inch thick	2 T. mayonnaise

Mix all ingredients together, reserving 1/2 can of onion rings for topping. Pour into 1-quart oiled casserole and bake 15 minutes at 400°. Top with onion rings and place under broiler until lightly browned. Serves 4-6.

Chicken Melon Salad

Verona Stillman

2 c. cooked, cubed chicken	1/4 c. sliced green onions
1/2 cantaloupe, cubed	1/3 c. cashews
1/2 honeydew, cubed	lettuce leaves
1/2 c. diced celery	

DRESSING:

1/4 c. plain yogurt	3/4 tsp. ground coriander
3 T. mayonnaise	1/2 tsp. salt
3 T. lemon juice	dash of pepper

In medium bowl, combine ingredients, except lettuce, with dressing. Mix well. Cover and chill 1 hour. Serve on lettuce leaves. Makes 4 servings.

There's not much to see in a small town, but what you hear makes up for it!

Chicken-Macadamia Salad

Marlene Krause

3 c. cooked chicken or turkey	1/2 lb. seedless white grapes
5 oz. can water chestnuts, sliced, drained	1 c. mayonnaise
3/4 c. sliced celery	1/4 tsp. curry powder
1 c. sliced macadamia nuts or almonds	1 1/2 tsp. soy sauce
8 oz. can pineapple chunks, drained	2 cans mandarin oranges
	lettuce
	paprika

Mix turkey or chicken, water chestnuts, celery, nuts, pineapple, oranges and grapes. Mix mayonnaise, curry and soy sauce. Toss with chicken mixture. Chill. Serve on lettuce. Garnish with grapes, pineapple, oranges or nuts. Sprinkle with paprika. Yields 4-6 servings.

Layered Chicken Salad

Mildred Largey

1/2 head shredded lettuce	1/2 c. chopped green pepper
1 can sliced water chestnuts	1/2 c. sliced red onion
2 1/2 c. cooked, cut up chicken	1 pkg. frozen green peas
1 c. chopped celery	

First Layer: Combine lettuce and water chestnuts and put in pan.

Second Layer: Put cooked, cut up chicken on top of lettuce mixture.

Third Layer: Combine celery, green pepper and onion and put on top of chicken.

Top with frozen peas which have been rinsed and drained.

On top of peas spread 1 pint of mayonnaise and sprinkle with 3 tablespoons of sugar. Refrigerate at least 8 hours, tightly covered. One hour before serving garnish with 6 ounces of grated cheese, 8 slices crisp bacon, crumbled (or use prepared type), and 3 sliced, hard cooked eggs. Serves 6-8.

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

Crispy Chicken Salad

Norma Powell

- | | |
|---|--------------------------------------|
| 1/2 c. crumbled saltine
crackers | 1/2 c. Chinese noodles |
| 3 strips bacon, cooked,
crumbled | 1/2 c. diced celery |
| 1 T. grated onion | 1/3 c. sour cream |
| 1 T. parsley | 1/3 c. mayonnaise |
| 1/2 c. red grapes | 1 tsp. prepared mustard |
| 2 c. diced, cooked chicken | 1/4 tsp. salt |
| | 1/4 c. sliced, stuffed olives |

Mix sour cream, mayonnaise, mustard and salt. Combine all other ingredients, except noodles. Mix these two combinations together. Just before serving, add the Chinese noodles. Serve on lettuce leaf.

Grandma's Chicken Salad

Hazel Lindgren

- | | |
|------------------------------|--|
| 2 c. chicken, diced | 2 T. lemon juice |
| 1 c. diced celery | 1/2 c. chopped, roasted peanuts |
| 2 T. grated onion | 1/4 c. mayonnaise |
| 2 T. chopped pimiento | |

Toss all together. Can be served as a sandwich, stuffed into a tomato, or on a bed of lettuce.

Variations

If using as a dip, add $\frac{1}{2}$ cup mayonnaise.

Ala King, heat ingredients to boiling and serve on toast points, in tart shells, or over Chinese noodles.

Shrimp Salad

Fern Malm

- | | |
|-----------------------------------|-----------------------------------|
| 2 flat cans shrimp | 4 hard cooked eggs, diced |
| 1/2 c. green pepper, diced | 1 c. peas, cooked, cooled |
| 1 c. celery, diced | 2 c. cooked macaroni rings |

Squeeze lemon juice over all (about 1 tablespoon). Use salad dressing to which a little French dressing has been added. Mix all together and chill for an hour or longer.

Shrimp-Pea Aspic

Donna Duerr

2 env. unflavored gelatin	1/4 tsp. Tabasco sauce
3 c. tomato juice	2 bay leaves
2 tsp. cider vinegar	1 c. sour cream
1/2 tsp. salt	1 c. diced celery
1/2 tsp. basil	2 [8 oz.] cans tiny cooked shrimp
1/2 tsp. MSG	10 oz. pkg. frozen peas, thawed
1/2 tsp. garlic salt	lg. shrimp and extra peas for garnish
4 whole cloves	

Sprinkle gelatin on $\frac{1}{2}$ cup of tomato juice. Simmer remaining tomato juice, vinegar, spices and Tabasco for 5 minutes. Stir into softened gelatin. Chill until thick as unbeaten egg white. Fold in remaining ingredients. Put into a 6-8 cup mold (Bundt pan will work nicely too). Chill until firm. When ready to serve, unmold and garnish with additional large shrimp and peas.

Shrimp Salad

Celia Bukoff

1 c. carrots, grated	1 sm. can shrimp, deveined
1 sm. onion, chopped fine	1 c. mayonnaise
2 hard cooked eggs, chopped	2 c. canned shoestring potatoes
1 c. celery, chopped fine	

Mix first 6 ingredients together thoroughly. Refrigerate. Just before serving add shoestring potatoes. Serve on lettuce.

Tuna Macaroni Salad

Edna Hauser

2 c. grated carrots	1 tsp. diced onion
2 c. chopped celery	3/4 c. mayonnaise
2 [6 1/2 oz.] cans tuna	1 pkg. shoestring potatoes
1 box macaroni rings, cooked, cooled	

Thin mayonnaise with milk. Mix together with the carrots, celery, tuna, cooked macaroni rings and onion. Chill. Just before serving add the shoestring potatoes.

Hot Shrimp Salad

Carolyn Blaue

- | | |
|-----------------------------------|---------------------------------------|
| 1 c. rice [before cooking] | 1 T. green onion |
| 1 can shrimp soup | 1 tsp. curry powder |
| 3/4 c. milk | 1/4 tsp. salt |
| 1/2 c. mayonnaise | 1/3 c. shredded natural cheese |
| 1/4 c. celery | 1 c. frozen or canned shrimp |
| 1/4 c. green pepper | 1/4 c. chow mein noodles |

Cook rice, combine with milk, mayonnaise, celery, onion, salt and shrimp soup; mix well. Stir in cheese and shrimp with cooked rice. Pour into 1½ quart casserole and bake uncovered at 350° for 30-35 minutes. Top with chow mein noodles and bake another 10 minutes or more.

Tuna Macaroni Salad

Joann Stahly

- | | |
|---|--|
| 7 oz. pkg. Creamettes [shell or small O's] | 1/2 tsp. celery seed |
| 1 c. mayonnaise | 1/4 tsp. onion powder |
| 1 c. sour cream | 2 [7 oz.] cans tuna, drained |
| 1/2 c. diced celery | 3/4 c. diced, mild cheddar cheese |
| 1 c. cooked frozen peas | 1 jar diced pimiento |
| 2 T. diced green pepper | 1/2 tsp. salt |
| 3 hard cooked eggs, diced | pepper |

Cook, drain and cool Creamettes and peas. Put salad together and refrigerate.

All-You-Want for Lunch Salad

Virginia Sachau

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|----------------------------------|-------------------------------------|
| 1 c. carrots, grated | dash of salt |
| 1 c. celery, chopped | 2 hard boiled eggs |
| 2 [7 oz.] cans light tuna | 1 can shoestring potatoes |
| 1 c. mayonnaise | sliced tomatoes, for garnish |
| diced onion | |

Combine and chill the first 5 ingredients with salt. Before serving, add shoestring potatoes and garnish with parsley and tomatoes.

Molded Salmon Salad

Anita Hamon

2 [3 oz.] pkg. lemon Jello	1 c. sour cream
2 c. hot water	1 T. grated onion
1 lb. can red salmon	3/4 tsp. salt
3 eggs, hard cooked	2 T. lemon juice
1/2 c. slivered almonds	1/2 c. celery, chopped fine
1 c. Miracle Whip	2 T. chopped parsley [opt.]

Dissolve Jello in water, partially congeal. Flake salmon very fine, remove bones. Chop eggs very fine. Add salmon, eggs and almonds to Jello. Combine dressing, cream, onion, salt and lemon juice and add. Add celery and parsley. Pour into well-oiled fish-shaped or other mold. Chill.

Pasta Salad

Trudy Porter

1 pkg. cooked macaroni swirls	1 med. tomato, cut in sm. chunks
1 can black olives, quartered	Italian zesty dressing
fresh broccoli	Parmesan cheese
1 can mushrooms	

Combine ingredients and add enough dressing to cover all. Let sit in refrigerator overnight.

Taco Salad

Shirley Kopsas

1 lb. hamburger	1 onion, chopped
1 pkg. taco seasoning	1 bottle Russian dressing
1 head lettuce	1/3 c. sugar
2 c. shredded cheddar cheese	1 T. taco seasoning
1 can kidney beans, drained	3 T. taco sauce
3 tomatoes, diced	

Brown hamburger with 1 package taco seasoning. Break lettuce into bite-sized pieces. Layer hamburger, lettuce, shredded cheddar cheese, kidney beans, tomatoes and onion in a large salad bowl. Chill. Combine remaining ingredients. At serving time add 1 package taco chips and the dressing and toss.

Taco Salad

Gertrude Hibma

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|--|---------------------------------------|
| 1 head lettuce | celery and olives [opt.] |
| 1 lb. hamburger | 1 pkg. taco seasoning |
| 8 oz. grated cheddar or
American cheese | 8 oz. jar 1000 Island dressing |
| 1 sm. can kidney beans | 1 T. taco sauce |
| 1 lg. onion, diced | 1 pkg. taco chips, crushed |
| 1 green pepper, cut up | 4 tomatoes, diced |

Brown meat. Drain and add 1 package taco seasoning, reserving 1 tablespoon for later. Cool. Layer the lettuce, cheese, beans, onions, tomatoes, green pepper, celery and olives. Add meat on top. Refrigerate.

Mix dressing, $\frac{1}{3}$ cup sugar, 1 tablespoon reserved taco seasoning and taco sauce. Chill. Just before serving, crush chips and add to layered ingredients. Mix all together with dressing. Serves 20.

Layered Garden Pasta Salad

Reba Sellers

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|--|--------------------------------|
| 7 or 8 oz. pkg. macaroni shells | 1 med. zucchini, sliced |
| 1/2 c. sliced green onions | 1 c. sliced cauliflower |
| 1/4 c. bacon bits | 1 c. broccoli flowerets |
| 4 c. bite size salad greens | 2 med. tomatoes, wedged |

DRESSING:

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|----------------------------|-------------------------------|
| 1 c. salad dressing | 1/2 tsp. garlic powder |
| 1/4 c. lemon juice | 3 T. grated cheese |
| | 1 tsp. sugar |

Cook macaroni, drain and rinse and drain again. Stir macaroni, onions, and 2 tablespoons of bacon bits. Mix all the dressing ingredients. Layer lettuce, macaroni, zucchini, cauliflower and broccoli. Pour dressing over top and refrigerate at least 2 hours before serving. Add additional bacon bits and shredded cheese over dressing just before serving and garnish with the tomato wedges.

Veggie Dill Pasta Salad

Maurine Roberts

7 oz. box ring macaroni	2 tsp. dill weed
1 1/2 c. sugar	16 oz. pkg. frozen mixed
1/2 c. vinegar	vegetables
1/2 tsp. garlic salt	1 cucumber
1 T. prepared mustard	1 onion
1 T. parsley flakes	1 green pepper
	2-4 stalks celery

Cook macaroni according to package directions. Drain. Add 1½ tablespoons oil, toss and set aside. Place sugar, vinegar, garlic salt, mustard and parsley flakes in a saucepan. Stir to combine and bring to a boil. Cool 10 minutes. Add dill weed and vegetables; mix. Chop cucumber, onion, pepper and celery and add to salad along with prepared macaroni. Mix together, store in covered bowl and refrigerate before serving.

Macaroni Salad

Maxine Benjamin

7 oz. pkg. of Skroodles, shell	sweet pickles, diced, as much
or other macaroni	as you want
1 med. onion, diced*	4 hard-boiled eggs
1 small jar of pimienta	1 tsp. celery seed
1 green pepper, diced	1/4 c. sugar
hard cheese, diced, as much	1/2 tsp. salt
as you want	1/2 c. mayonnaise [or more if
	needed]

Boil macaroni in salted water. Drain and rinse with cold water. Combine with remaining ingredients. Cover and refrigerate.

Note: *Use garden green onions when in season.

If you have kind words to say -- say them now.

Macaroni Salad

K. Brandenburg

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|--|--|
| 12 oz. can Spam [or chopped ham] | 1 c. chopped celery |
| 7 oz. box shell macaroni | 1 small chopped onion |
| 10 oz. box frozen peas | 3/4 tsp. salt and bit of pepper |
| 1 can crushed pineapple [drained] | 1 T. prepared yellow mustard |
| 4 boiled eggs, chopped | 1 pt. mayonnaise |
| | 1/2 c. shredded cheese |

Cook macaroni, drain and cool. Cook frozen peas, drain and cool. Combine all ingredients. Use more mayonnaise if necessary. Refrigerate.

Pickled Mostaccioli

Doris Wilhelm

- | | |
|--|----------------------------------|
| 16 oz. pkg. mostaccioli, cooked | 1 tsp. salt |
| 1 1/2 c. vinegar | 1 tsp. pepper |
| 1 1/2 c. sugar | 1 T. chopped parsley |
| 2 T. prepared mustard | 1 medium cucumber, sliced |
| 1 tsp. garlic powder | 1 med. onion, sliced |

Prepare pasta according to package directions. Drain. Rinse in cold water until cool. Place remaining ingredients in blender or food processor bowl and blend well. Pour over pasta. Refrigerate. Let set 3 days. Will keep for four weeks. If desired add chopped celery. Green pepper or pimiento for color and texture. Serves a crowd.

Jellied Beet and Cabbage Salad

Virginia Chesebro

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|------------------------------------|-------------------------------------|
| 10 1/2 oz. can consommé | 1 c. finely shredded cabbage |
| 3 oz. pkg. lemon gelatin | 1 T. grated onion |
| 1 1/2 T. vinegar | 1 tsp. salt |
| 1 c. drained julienne beets | dash of pepper |

Heat consommé and beet juice to make 2 cups. Pour hot liquid over gelatin, stir until dissolved. Add vinegar, salt and pepper. Chill until syrupy. Stir in remaining ingredients. Turn into an 8x8 pan or individual molds. Serve on lettuce with sour cream dressing.

Asparagus Salad

Mildred Fry

1 can asparagus soup, undiluted	1/2 c. cold water
3 oz. pkg. lime gelatin	3/4 c. finely cut celery
8 oz. pkg. cream cheese	1/2 c. finely cut green pepper
1/2 c. mayonnaise or salad dressing	1 T. grated onion
	1/2 c. chopped pecans

Heat the soup to boiling. Remove from heat and add to the gelatin, stirring until it is dissolved. Add cheese and mix until it is melted. (It won't melt completely and may have to be heated gently). Add the mayonnaise and water and blend. Stir in the remaining ingredients. Chill until firm.

Bean and Carrot Salad

Thelma Durst

2 c. cut green beans, drained	2 T. snipped parsley
2 c. sliced carrots, drained	1/2 c. vinegar
2 c. red kidney beans, drained	1/3 c. sugar
1 small onion, thinly sliced	2 T. salad oil
1/4 c. chopped green pepper	1 tsp. dry mustard
1/4 c. chopped celery	dash of pepper

In a deep bowl, combine green beans, carrots, kidney beans, onion, green pepper, celery, and parsley. In a screw-top jar combine vinegar, sugar, oil, mustard, and pepper; cover and shake well to mix. Pour mixture over vegetables and stir to coat. Cover and refrigerate several hours or overnight, stirring occasionally. To serve, spoon vegetables into serving dish, arranging onion rings on top. Makes 10 to 12 servings.

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

Broccoli Salad

Henrietta Rietema

1 lg. bunch broccoli	1 tsp. salt
1 lb. fresh mushrooms	1 tsp. pepper
1 sm. red onion	1 tsp. celery seed
1/2 c. sugar	1 tsp. onion powder
1/4 c. red wine vinegar	1/2 tsp. garlic powder
1 c. oil	

Clean broccoli, cut heads into bite size pieces. Slice onion thinly. Combine sugar, oil, salt, pepper, wine vinegar, celery seed, onion powder, and garlic powder. Pour over broccoli and onions. Let marinate several hours. Chill. Add mushroom caps, sliced, 1/2 hour before serving.

Broccoli Salad

Ruby M. Ferguson

1 large head of broccoli, finely chopped	1/2 c. plumped raisins
1 med. sized onion, chopped	1/4 c. chopped nuts
4 strips bacon, fried crisp and crumbled	1 c. real mayonnaise
	2 T. vinegar

Mix dressing and combine with vegetables. Must use real mayonnaise. Cover and refrigerate several hours before serving. Nuts are optional.

Dilled Broccoli Salad

Arlene Garden

4 c. fresh broccoli, cut up	1/4 c. chopped onion
1/2 c. chopped celery	2 T. lemon juice
3/4 c. chopped stuffed olives	1 tsp. dill weed
4 hard-boiled eggs, chopped	1 c. mayonnaise

Stir dill weed and lemon juice into mayonnaise. Pour over vegetables and eggs. Chill.

Cold Broccoli Salad

Mrs. Robert Jensen

10 oz. pkg. frozen broccoli	4 hard-cooked eggs, diced
10 oz. pkg. frozen peas	1/3 c. mayonnaise
dash of lemon juice	1/3 c. Hidden Valley dressing
3 stalks celery, chopped [2 c.]	1 T. blue cheese dressing
1 small onion, chopped or	1/3 c. sour cream
2 - 3 green onions	3/4 to 1 tsp. horseradish [opt.]

Cook broccoli and peas until tender crisp. Drain and cut broccoli. Put in bowl and sprinkle with lemon juice. Add celery, onion, and season with salt and pepper to taste. Mix mayonnaise, dressing and sour cream. Add to vegetables and mix. Add egg and mix lightly. Serve in lettuce lined bowl. Top with bacon chips, optional. If prepared ahead, add eggs shortly before serving. Add bacon chips just before serving. Serves 8.

Broccoli-Peanut Salad

Nancy Hotz

1 bunch fresh broccoli	red onion to taste
1 c. raisins	salted peanuts, almonds or cashews

DRESSING:

1/3 c. sugar	1 tsp. onion juice
1 tsp. paprika	4 T. vinegar
1 tsp. dry mustard	1/2 c. salad oil

Cut broccoli flowers into small pieces. Add raisins and chopped or sliced onion. Add nuts and dressing just prior to serving.

Dressing: Mix all but salad oil and boil together for 1½ minutes. Remove from heat and add very slowly while mixing. Chill and add to broccoli mixture just prior to serving.

One thing is sure -- if you laugh at your troubles you will probably always have something to laugh about.

Cabbage Slaw

Bertha Ver Steegh

1 T. unflavored gelatin	1 tsp. celery seed
1/4 c. cold water	1 c. salad oil
1 c. vinegar	8 c. shredded cabbage
1 c. sugar	3 large carrots, shredded
1 tsp. salt	1 green pepper, minced
1/4 tsp. pepper	1 small onion, grated

Soften gelatin in cold water; set aside. Heat sugar and vinegar until sugar is dissolved. Add seasonings and gelatin, stir until gelatin is dissolved. Add salad oil; cool, whip with mixer or in a blender. Combine with vegetables. Pour on only enough dressing to moisten, chill overnight. Keeps well indefinitely. Yields twenty 1/2-cup servings.

Cabbage Slaw

Bernice Grettenberg

1 large head cabbage	1 1/2 c. chopped celery
1 tsp. salt	1 large green pepper
DRESSING:	
1 c. vinegar	1/2 c. water
1 1/2 c. sugar	1/2 tsp. mustard seed
	1/2 tsp. celery seed

Chop cabbage. Sprinkle with salt. Let stand one hour. Drain. Bring to a boil and cool the vinegar, sugar, water, mustard seed, and celery seed. Combine dressing with vegetables and store in refrigerator. Shredded carrots and onion may be added. Will keep for a week.

The secret of life is not to do what one likes, but to try to like what one has to do.

Coleslaw Souffle

Hannah J. Corl

8 oz. can crushed pineapple	1 c. shredded carrots
1 pkg. orange Jello	1/2 c. golden raisins
3/4 c. boiling water	1/2 c. chopped walnuts [opt.]
3/4 c. mayonnaise	3 egg whites, stiffly beaten
1 c. finely shredded cabbage	

Fold 22 inches of aluminum foil in half lengthwise. Tape firmly around 1-quart souffle dish. Drain pineapple, reserving liquid. Dissolve gelatin in boiling water. Add reserved liquid. Beat in mayonnaise. In a bowl freeze until firm 1 inch from edge, but soft in the middle, about 20 minutes. Beat until fluffy. Fold in pineapple, then cabbage, carrots, raisins, and walnuts. Fold in egg whites. Pour into prepared dish. Chill until set. Remove foil. Serves 6.

Cauliflower Salad

Viola Neumeyer

1 head cauliflower, broken	1 tomato, cut up
2 grated carrots	3 green onions, cut
	4 radishes, cut

DRESSING:

1 c. salad dressing	2 tsp. sugar
3 T. ketchup	3 dashes Worcestershire sauce
dash salt and garlic salt	

Mix all ingredients together and add the dressing mixture to it all and mix well.

When you feel dog tired at night, it may be because you growled all day.

Cauliflower Salad

Leone Fritz

1 lg. head cauliflower	caraway seed, opt.
1/2 c. diced radishes	1/2 c. sour cream
1/2 c. diced green onions and tops	1/2 c. mayonnaise
1/4 c. snipped parsley	1 packet of salad mix [cheese or garlic]

Break cauliflower into bite sized pieces. Toss all vegetables. Mix sour cream, mayonnaise and salad mix. Coat vegetables well with above mixture. Chill overnight.

Cucumber Salad

Roberta Bigley

3 oz. pkg. lime Jello	2 T. lemon juice
3/4 c. boiling water	2 med. cucumbers, unpeeled and grated
1 c. salad dressing	1/4 c. finely chopped green onion
2-3 oz. pkg. cream cheese, softened	1 tsp. horseradish

Pour boiling water over Jello to dissolve. Cool slightly. Stir in Miracle Whip, or salad dressing, cream cheese, horseradish and lemon juice and beat with mixer until smooth. Chill until slightly thickened and add cucumber which has been drained and onion. Pour into mold. Cool until set.

Dilled Cheese and Pea Salad

Audrey Keller

10 oz. pkg. frozen peas	1 c. diced mild cheddar cheese [4 oz.]
2 lg. stalks celery, chopped	1/4 c. chopped dill pickle [opt.]
1/2 c. mayonnaise or salad dressing	1/2 tsp. dried dill weed
1/4 tsp. salt [opt.]	8 lettuce cups

Rinse frozen green peas under running cold water to separate; drain. Toss peas, cheese, celery, pickle, mayonnaise, dill weed and salt. Spoon salad into lettuce cups. Yields 8 servings.

Snowy Cheese Salad Mold

Helen Benson

1 lg. pkg. lemon Jello	12 oz. can large curd cream style cottage cheese
1 1/2 c. hot water	1/2 c. heavy cream [whipped]
1/2 c. diced celery	1/2 c. salad dressing
1/4 c. chopped green pepper	1/2 c. grated carrot
1/4 c. chopped onion	

Dissolve gelatin in hot water. Chill until partially set. Add vegetables and cheese; mix. Fold whipped cream and dressing together and add to remaining ingredients. Pour into 5½ cup ring mold and chill.

Cucumber Salad

Marge Witte

2 or 3 med. cucumbers, peeled and sliced	1 med. tomato, peeled and coarsely chopped
1 med. onion, coarsely chopped	

DRESSING:

1/2 c. mayonnaise	1/2 tsp. Beau Monde
1/3 c. buttermilk	1/8 tsp. black pepper
1/4 tsp. garlic salt	1/4 tsp. celery salt
1/2 tsp. salt	1/2 tsp. monosodium glutamate
1/4 tsp. dill weed	2 T. vinegar

Peel and slice cucumbers (not too thin). Peel and chop tomato and onion. Add to cucumbers. Mix dressing and pour over vegetables. Add a bit more buttermilk if you wish it thinner.

Overnight Cauliflower Salad

Arlene M. Mohnssen

1 head cauliflower	2 T. Salad Supreme seasoning
10 oz. pkg. frozen peas	1 pt. Hellmann's mayonnaise
1 lg. onion, finely diced	1 c. shredded cheddar cheese
1 bottle bacon bits [4 or 5 oz.]	

Cut cauliflower very fine. Add rest of ingredients and mix well. Let set overnight, at least.

Pea Salad

Ramona Esbeck

2 c. frozen peas, thawed and moisture drained off	1/4 c. mayonnaise
1 c. diced celery	3/4 c. sweet pickle relish
1 c. diced cheese [cheddar, Colby, Longhorn]	1 T. grated or minced onion or 1 tsp. onion powder
1/2 c. grated carrot [opt.]	1/4 tsp. salt
	dash of pepper

Mix together mayonnaise, pickle relish, minced onion, salt and pepper; add to peas, celery, cheese and grated carrot. Chill for several hours. Serves 8 to 10.

Yummy Potato Salad

Edna Hauser

6 - 7 potatoes, cooked	3 - 4 boiled eggs, diced
1 onion, cut-up	

DRESSING:

1/2 c. milk	4 T. butter
1/3 c. sugar	1 T. cornstarch
1/4 c. vinegar	3/4 tsp. salt
1 egg	3/4 tsp. celery seed

Boil potatoes; cool. Add boiled eggs and onion. In double boiler, cook all the ingredients for dressing until thick. Remove from heat. Blend in $\frac{1}{4}$ cup mayonnaise. Cool. Fold dressing into potatoes and eggs. Chill.

Sauerkraut Salad

Pauline Donahue

1 can sauerkraut	1 can bean sprouts
1 lg. green pepper, diced	2 c. diced celery
1 lg. onion, diced	2 c. sugar
1/2 c. vinegar	1 sm. jar pimientos, cut into small pieces

Mix well.

Seven-Layer Salad

Gertrude Weaver

- | | |
|---|--|
| 1 layer lettuce, shredded to fill container 1/2 full | 1 layer boiled eggs [6], sliced |
| 1 layer frozen peas [8 oz. box], uncooked | 1 layer onions, chopped |
| 1 layer bacon [8 strips], fried and crumbled | 1 pt. real mayonnaise |
| | Swiss cheese, grated or cut-up, to top dish |

Place lettuce, peas, bacon, eggs, and onions in dish as directed. Spread mayonnaise on top, sealing the edge. (This is very important.) Cover and refrigerate 12 to 24 hours.

Spinach Salad

Greta Willis

- | | |
|---|----------------------------------|
| 2 pkg. frozen spinach, drained | 3 hard-boiled eggs, diced |
| 1 c. diced celery | salt and pepper, to taste |
| 1/2 c. onion [opt.] | 1 c. salad dressing |
| 1 c. sharp cheddar cheese, cheese | 1/4 tsp. Tabasco sauce |
| 1 sm. can sliced button mushrooms, drained | [or dash more] |
| | 1/4 tsp. horseradish |

Thaw frozen spinach; drain well, until not much water is left in it. Add celery, onion, mushrooms and cheese. I do this by layers, starting with spinach and other ingredients in order. Combine salad dressing with seasonings; mix with vegetable mixture. This can set overnight, and then add diced eggs next day before serving. Add salt and pepper to taste.

This is a salad with a tang of Tabasco sauce and horseradish. Good with meats.

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

Spinach Salad

Arlene Delfs

1 lb. spinach [fresh]	1/2 c. chopped onions
1/2 can bean sprouts [opt.]	2 hard-boiled eggs
1/2 c. water chestnuts	1/2 lb. bacon [or less], crumbled
DRESSING:	1/2 c. sugar
1/2 c. salad oil	1/4 c. ketchup
1/4 c. vinegar	2 T. Worcestershire sauce

Clean and devein spinach; chop hard-boiled eggs. Fry or microwave bacon until crisp; crumble bacon. Combine all salad ingredients in a bowl.

Dressing: Mix ingredients together; toss with salad just before serving.

Spinach Salad

Angie Sodey

1 bag fresh spinach	1/2 lb. fresh mushrooms
1 can baby shrimp	4 hard-boiled eggs
1/2 lb. bacon	

Wash 1 bag fresh spinach; place on paper towels in a single layer. Roll up and refrigerate. Wash 1 can baby shrimp; let drain. Fry 1/2 pound bacon; crumble. Hard boil 4 eggs; chop coarsely. Slice 1/2 pound fresh mushrooms.

Tear spinach leaves and place in a bowl. Add eggs, shrimp, mushrooms, and bacon; toss lightly. Use a hot bacon dressing, or a commercially made Caesar dressing with an oil base. Add to taste. Eat immediately with popovers or hot rolls.

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

Tomato-Macaroni Salad

Lois Schroeder

1/2 lb. bow-tie or seashell macaroni	4 lg. tomatoes
1 green pepper, chopped	1 c. diced celery
3 T. fresh parsley, finely chopped, or 1 1/2 T. dried parsley flakes	2 T. finely chopped onions
1/2 tsp. celery seed	1 1/4 tsp. salt
	1 tsp. pepper
	1/4 c. mayonnaise
	1/3 c. creamy French dressing

Cook, drain and cool macaroni. Peel tomatoes, cut into wedges, sprinkle lightly with salt, and you may add a hint of garlic powder. Chill.

Combine all ingredients, except tomatoes; cover and chill until serving time. Fold in tomato wedges and serve on lettuce.

Note: Grated carrot may be added for color. Serves 8.

Tomatoes and Onion Salad

Rheuvilla J. Oberg

1 garlic clove, minced	6 tomatoes, sliced or 1 pt. box cherry tomatoes
1 tsp. salt	1 onion, sliced
1 tsp. sugar	chopped parsley
1/4 tsp. pepper	1/4 c. salad or olive oil
2 tsp. prepared yellow mustard	2 T. tarragon vinegar

Mash garlic and salt; stir in sugar, pepper, mustard, oil and vinegar. Pour over tomatoes and onion slices. Sprinkle with parsley and chill.

Summer Tomato Salad

Jane Rasmussen

8 qt. fresh tomatoes, quartered	1 1/2 c. sugar
4 c. diced onions	3 c. vinegar
2 c. diced green peppers	1/2 c. salt
2 c. diced celery	1/3 c. mustard seed

Combine sugar, vinegar, salt and mustard seed. Bring to a boil, then pour over prepared vegetables. Store in refrigerator. Will keep up to 6 weeks.

Make Ahead Vegetable Salad

Marge Ducommun

20 oz. pkg. frozen mixed vegetables	1/2 c. salad oil
1 c. vinegar	1 c. chopped celery
1 c. sugar	1 c. chopped onions
	1 c. green peppers

Cook frozen mixed vegetables; drain well. Combine vinegar, sugar and oil; boil 5 minutes. While mixed vegetables and dressing are still hot, mix them together. Cool mixture, then add celery, onions and peppers. Cover and refrigerate at least one day before serving. Will keep in refrigerator for weeks.

Marinated Vegetable Salad

Barbara Doughty

8 c. assorted vegetables
[cauliflower, broccoli, onion, zucchini, peppers, carrots, etc.]

DRESSING:

1/3 c. lemon juice	garlic powder to taste
1/3 c. white vinegar	pepper to taste
2/3 c. vegetable oil	1/4 tsp. powdered mustard
1 tsp. salt	3 T. sugar

Chop vegetables into small pieces. Mix with dressing. Refrigerate at least 12 hours, stirring occasionally. Yields approximately 16 servings.

Note: Mushrooms, radishes, and tomatoes may be added just before serving. Without radishes and tomatoes, the salad will keep well.

Do not resent growing old -- many are denied that privilege.

We can't take it with us, but perhaps how we got it may determine where we will go.

Marinated Vegetable Salad

Jeannine Liljedahl

20 oz. bag frozen California blend vegetables	3 - 4 green onions, sliced cherry tomatoes
3 stalks celery, sliced	1 pkg. Hidden Valley Ranch dressing mix
1/2 c. stuffed olives, sliced	2/3 c. salad oil
1 can ripe olives	1/4 c. vinegar
8 oz. can mushrooms	

Bring frozen vegetables to boil in salted water; cook 2 minutes. Drain and cool. Add other vegetables and toss lightly.

Combine dry dressing mix with oil and vinegar. Mix and set aside for 20 minutes. Pour over vegetables; mix gently. Season with salt and pepper to taste. Chill 24 hours before serving. Keeps well for 3 to 4 weeks.

Spring Salad

Harriett Petersen

1 pkg. sm. ring macaroni	1/4 c. [more or less] celery, diced
2 hard-boiled eggs	1/4 c. [more or less] sweet pickles, diced
2 tomatoes	1/4 c. green pepper, diced
salad dressing [enough to moisten]	1/4 c. Velveeta cheese, diced
onion, radishes, cucumbers [to taste]	

Cook macaroni according to directions on package; chill. Chop or cube all vegetables and add to chilled macaroni. Use ample amount of salad dressing to moisten salad.

Note: If you prepare salad far ahead, hold the tomatoes and cheese until just before serving. (Tomatoes will juice and cheese will melt.) Two boxes of macaroni will serve 40.

Believe in yourself and what others think won't matter.

Cauliflower and Broccoli Salad

Fran Briggs

1/2 lb. bacon	5 oz. pkg. frozen peas
1 lg. head cauliflower	1 bunch broccoli
6 green onions, chopped	10 oz. sour cream
[including tops]	10 oz. salad dressing

Fry bacon until crisp and crumble into small pieces. Break cauliflower and broccoli into flowerets. Reserve some bacon for garnish. Combine remainder of bacon with cauliflower, broccoli, onions and peas. Blend sour cream and salad dressing; toss gently with salad to coat. Top with bacon. Refrigerate at least 3 hours. Will keep up to 2 weeks in refrigerator.

Refrigerator Vegetable Salad

Helen E. Fox

#303 can French style green beans	#303 can white whole kernel corn [small kernel]
#303 can tiny peas	1 c. chopped celery
1 c. chopped green pepper	1/4 c. chopped onion
1 sm. jar pimiento	

Drain vegetables; place in large bowl.

DRESSING:

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

Heat dressing ingredients until sugar is dissolved. Pour over vegetables and refrigerate. This will keep in the refrigerator 6 weeks.

Problems are only opportunities in work clothes.

Vegetable Marinade

Marilyn Myer

3/4 c. sugar	1/2 c. salad vinegar
1 tsp. salt	4 stalks broccoli
2 tsp. mustard	8 oz. can mushrooms, sliced
1 T. onion flakes	3 stalks celery
1 1/2 c. vegetable oil	1 head cauliflower
2 tsp. poppy seed	1 can ripe olives, sliced

Cut broccoli, celery and cauliflower into bite-size pieces. Add sliced mushrooms and olives. Combine sugar, salt, mustard, onion, oil, poppy seed, and vinegar; pour dressing over cut-up pieces. Chill for at least 3 hours or overnight. If stored in an airtight container, turn every so often, so dressing will blend with all the pieces.

Vegetable Salad

Martha Beeh

1 bunch broccoli	3 carrots, grated
1 head cauliflower	6 stalks celery
1 green pepper	1 pkg. curly macaroni
3 - 4 green onions	

MARINADE:	1 tsp. onion salt
1 1/2 c. oil	1 tsp. garlic salt
1 1/2 c. vinegar	1 tsp. Accent
1 c. sugar	1 tsp. celery salt

Cut all vegetables into small pieces. Cook macaroni and cool; add to vegetables. Mix dressing and marinate vegetables overnight. Makes a large salad.

Opportunity often roams around disguised as hard work.

Keep your words soft and sweet; you never know when you may have to eat them.

Jellied Vegetable Salad

Mrs. Ralph H. Watkins

- | | |
|------------------------------|---|
| 1 pkg. lemon Jello | 2 c. shredded cabbage |
| 1 c. boiling water | 1 c. grated carrots |
| 2 T. lemon juice | 1/2 c. finely diced celery |
| 1/2 tsp. salt | 2 T. chopped onion |
| 1/2 c. mayonnaise | 1/4 c. chopped green pepper |
| 1/2 c. sour cream | 1 cucumber, seeded & chopped |
| 1 T. prepared mustard | |

Dissolve Jello in hot water; add lemon juice and salt, stirring until Jello is dissolved. Chill until syrupy. Fold in mayonnaise, sour cream, and mustard. Chill until slightly thickened. Stir in the vegetables. Pour into mold; chill until firm. Serves 10 to 12.

Vegetable Salad

Bernice Lehmkuhl

- | | |
|--|--------------------------------------|
| 6 oz. pkg. lime Jello | 1/2 c. thinly sliced cucumber |
| 2 c. boiling water | 1/3 c. chopped green onions |
| 20 oz. can chunk pineapple,
drained [reserve juice] | 1 c. mayonnaise |
| 1/2 c. chopped radishes | 1 c. sm.-curd cottage cheese |
| | 2 T. horseradish |

Dissolve Jello in boiling water. Drain the pineapple and save the juice. Add water to juice to make $\frac{3}{4}$ cup liquid. Add liquid to Jello; set aside to cool. When it starts to congeal, put $1\frac{1}{2}$ cups of Jello in pan; add the pineapple and vegetables. Let stand for awhile. Add the cottage cheese, mayonnaise, and horseradish to rest of Jello; mix well. Spoon on top of Jello in pan. Let stand overnight.

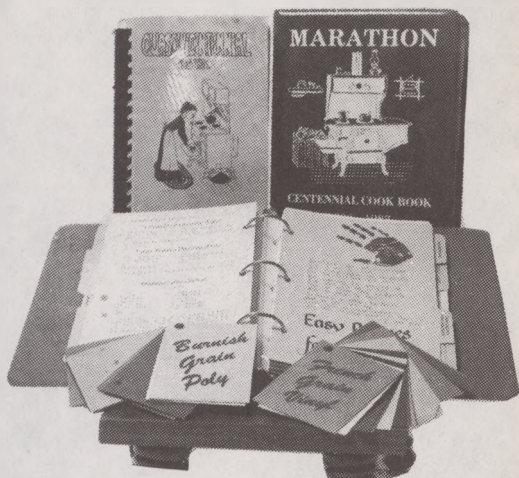
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