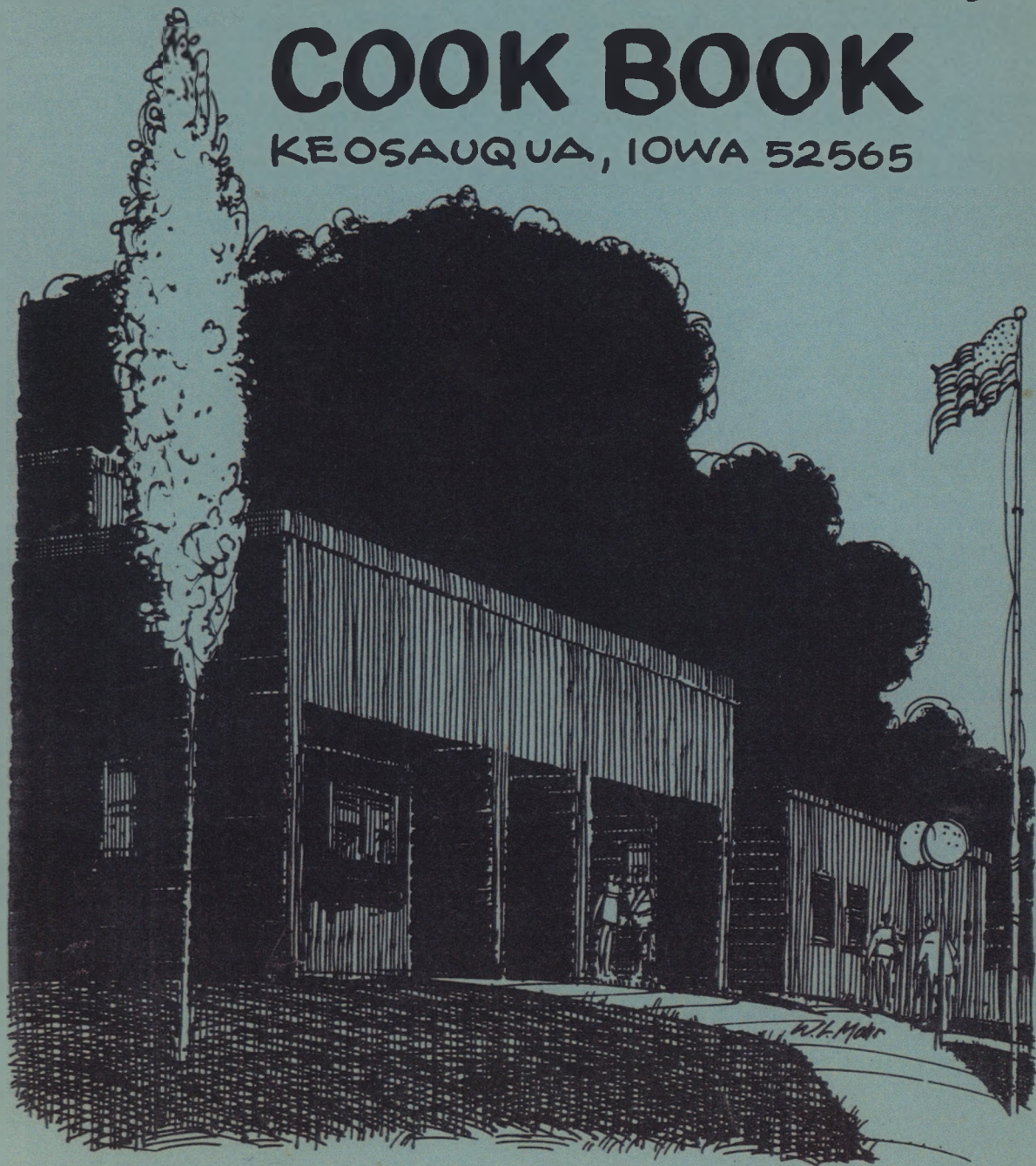


*Good Sam*  
**HOME AND FAMILY  
COOK BOOK**

KEOSAUQUA, IOWA 52565





PIES AND PASTRIES ----- 137 - 156  
 Pies ----- 137 - 152  
 Pastries ----- 152 - 156

DEDICATION

DESSERTS ----- 157 - 176  
 CAKE ----- 206  
 COOK ----- 182 - 194  
 MIS ----- 194

Everything in this book is dedicated to the many past and future residents who have been or will be a part of the Good Samaritan Center in Keosauqua, Iowa.

Since opening in 1972, over 300 individuals have made the Center a home. Those of us who have been fortunate enough to know these people will forever treasure the memories and knowledge that were gained by sharing the happy as well as the sad times. We greatly appreciate your thoughtful giving and shall remember you forever. Due to your generosity, we have been able to compile this cookbook.

(Submitted by Good Sam) ----- 253 - 256

Once again, **THANK YOU** to all the many residents who have made or will make the Van Buren Good Samaritan Center their home.

May God Bless You!!!

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A sincere thank you to all who helped compile this book. Many hours were spent typing, proofreading, categorizing and accomplishing the many other tasks that go with putting a cookbook together.

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And last but not least, a BIG THANK YOU to the residents, families, staff and friends who shared their favorite recipes. Without your kindness and generosity, this cookbook would not have been possible.

## DEDICATION

Everything in this book is dedicated to the many past and future residents who have been or will be a part of the Grand Executive Center in Keosauqua, Iowa.

Since opening in 1975, over 300 individuals have made the Center a home. Many of us who have been fortunate enough to know these people will forever treasure the memories and knowledge that were gained by sharing the party as well as the work time. We greatly appreciate your thoughtful giving and shall remember you forever. Due to your generosity, we have been able to compile this cookbook.

Once again, THANK YOU to all the many residents who have made us what we are. We will miss the Center days.

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STANDARD ABBREVIATIONS

sp. = teaspoon  
 T. = tablespoon  
 c. = cup(s)  
 pt. = pint  
 qt. = quart  
 oil = coffee  
 oz. = ounce  
 lb. = pound  
 doz. = dozen  
 pk. = package  
 can. = can(s)  
 med. = medium  
 lg. = large

OVEN TEMPERATURES

Very hot 350° - 360°  
 Hot 325°  
 Moderate 300°  
 Moderate quick 375°  
 Moderate hot 400°  
 Hot 425°  
 Very hot 450°

TABLE OF CONTENTS

APPETIZERS AND BEVERAGES - - - - - 3 - 20  
 Appetizers - - - - - 3 - 13  
 Beverages - - - - - 13 - 20

BREADS - - - - - 21 - 54

SOUPS AND SANDWICHES - - - - - 55 - 66  
 Soups - - - - - 55 - 62  
 Sandwiches - - - - - 62 - 66

MEATS AND MAIN DISHES - - - - - 67 - 106

SALADS AND VEGETABLES - - - - - 107 - 136

PIES AND PASTRIES - - - - - 137 - 156  
 Pies - - - - - 137 - 152  
 Pastries - - - - - 152 - 156

DESSERTS - - - - - 157 - 176

CAKES, FROSTINGS AND CANDIES - - - - - 177 - 206  
 Cakes - - - - - 177 - 192  
 Frostings - - - - - 192 - 194  
 Candies - - - - - 195 - 206

COOKIES AND BARS - - - - - 207 - 238

MISCELLANEOUS - - - - - 239 - 284  
 Miscellaneous - - - - - 239 - 252  
 Spice and Herb Chart  
 (Submitted by Good Sam) - - - 253 - 256  
 Helpful Hints  
 (Submitted by Good Sam) - - - 257 - 284

INDEX - - - - - 285 - 304





## GUIDE TO WEIGHTS AND MEASURES AND EQUIVALENTS

Dash	=	Less than 1/8 tsp.	1/2 lb. butter	=	2 sticks
Few grains	=	Less than 1/8 tsp.	1 stick butter	=	1/2 c. or 8 T.
1 coffee spoon	=	1/4 tsp.	1/4 lb. grate cheese	=	1 c.
1 tsp.	=	60 drops	1 lb. cheese	=	2 2/3 c.
3 tsp.	=	1 T.	1 lb. granulated sugar	=	2 cups
2 T.	=	1 oz.	1 lb. brown sugar	=	2 1/2 c.
4 T.	=	1/4 c.	1 lb. powdered sugar	=	3 1/2 c.
5 1/3 T.	=	1/3 c.	1 lb. cube sugar	=	96 - 160 cubes
8 T.	=	1/2 c.	1 lb. seedless raisins	=	3 c.
1 1/2 oz.	=	1 jigger	1 lb. coffee	=	5 c.
1/2 jigger	=	Pony			Yields 45 c. coffee
16 T.	=	1 c.	1 lb. rice	=	2 c.
1 c.	=	1/2 pt.			Yields 3 1/2 c. cooked rice
2 c.	=	1 pt.	1 lb. cocoa	=	4 c.
4 c.	=	2 pts. or 1 qt.	1 sq. chocolate	=	1 oz. or 3 T. grated
4 qts.	=	1 gal.	1/2 lb. marshmallows	=	16 lg. marshmallows
8 qts.	=	1 peck	1 lb. pitted dates	=	2 c.
4 pecks	=	1 bushel	1 lb. figs, chopped	=	3 c.
16 oz.	=	1 lb.	1 lb. nutmeats, chopped	=	4 c.
1 c. baking powder	=	5 1/2 oz.	1 c. noodles	=	1 1/2 c. when cooked
1 lb. flour			1 ave. size lemon	=	3 T. juice
All-purpose flour	=	4 c.	5 - 8 ave. size lemons	=	1 c. juice
Cake	=	4 1/2 c.	1 lemon rind, grated	=	1 T.
Graham	=	3 1/2 c.	1 orange	=	2 - 3 T. juice
1 lb. butter	=	2 c.	1 orange rind, grated	=	2 T.

## FRUIT AND VEGETABLE EQUIVALENTS

### FRUITS:

4 c. sliced apples	=	4 med.
2 c. strawberries, sliced	=	1 pt.
2 c. pitted cherries	=	4 c. unpitted
4 c. fresh peaches, sliced	=	2 lbs. or 8 med.
1 c. orange juice	=	3 med. oranges
1 tsp. orange rind, grated	=	1/2 orange

### VEGETABLES:

4 c. sliced raw potatoes	=	4 med.
4 c. cut green beans, cooked	=	1 lb.
1 c. shelled peas	=	1 lb.
1 c. chopped onions	=	1 lg.
4 c. shredded cabbage	=	1 lb.
2 1/2 c. cooked tomatoes	=	4 med. or 1 lb.
1 cup grated raw carrots	=	1 lg.
10 med. carrots	=	1 lb.

## CEREAL AND CRACKERS EQUIVALENTS

### CEREAL:

1 c. corn flakes, crushed	=	3 c.
2 c. corn meal, cooked	=	1/2 c.

### CRACKERS:

1 c. graham crackers, finely crushed	=	12 crackers
1 c. saltine crumbs, coarse	=	20 sqs. crackers

## HERB CHART

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

## SUBSTITUTIONS

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

Continued next page.

## SUBSTITUTIONS (Continued)

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

## KNOW YOUR MEASURES

<b>Fruits</b>	<b>Units Per lb.</b>	<b>Remarks</b>	
Apples	About 3 med.	3 c. diced	
Apricots, dried	3 c.	5 c. cooked	
Bananas	3 - 4 med.		
Cranberries, raw	4 3/4 c.	3 - 3 1/2 c. sauce	
Dates, pitted, cut unpitted	2 1/2 c. 1 3/4 c.		
Lemons	4 med.	1 = 3 - 4 T. juice 1 rind = 3 tsp. grated 1 = 1/2 c. juice 1 rind = 2 T. grated 50 prunes	
Prunes, dried	2 c.		
Raisins, seedless	2 3/4 c.		
<b>Meats And Poultry</b>	<b>Weight</b>	<b>Yield</b>	
Chicken and turkey	2 - 2 1/2 lbs. raw 1 1/4 lbs. cooked and diced	1 lb. cooked 1 qt. About 10	
Hot dogs	1 lb.	About 10	
<b>Nuts</b>	<b>Cups Per Pound</b>	<b>In Shell</b>	
Shelled:			
Almonds	3	1/4 lb. meats	
Filberts	3 1/2	1/2 lb. meats	
Peanuts	3 1/2	2/3 lb. meats	
Pecans, halves chopped	2 1/2 4	1/3 lb. meats	
Walnuts, halves chopped	2 4	1/2 lb. meats	
Coconut, long shred	7		
<b>Seasonings And Spices</b>	<b>Weight</b>	<b>Measured</b>	
All ground spice	1/12 oz.	1 tsp.	
Salt	1 lb. 1 oz.	1 1/2 c. 2 T.	
Vanilla	1 oz. 1/6 oz.	2 T. 1 tsp.	
<b>Dairy Products</b>	<b>Weight</b>	<b>Measure</b>	<b>Remarks</b>
Cheese:			
Cheddar	4 oz.	1 c.	Shredded
Cottage	12 oz. 1 lb.	1 1/2 c. 2 c.	
Whipping cream			Doubles in volume when whipped
Butter	1 lb. 1/4 lb.	2 c. 1/2 c.	
Milk			
Nonfat dry	1 lb.	4 c.	

Continued next page.

## KNOW YOUR MEASURES (Continued)

### Eggs:

Whole (per dozen)	
Jumbo	30 oz.
Large	24 oz.
Medium	21 oz.
Small	18 oz.

4 eggs = 1 c.
7 egg whites = 1 c.
14 egg yolks = 1 c.
5 eggs = 1 c.
17 yolks = 1 c.
6 eggs = 1 c.
9 egg whites = 1 c.
19 yolks = 1 c.

1 egg (large)	2 oz.
1 white (large)	
1 yolk (large)	

3 T.
2 T.
1 T.

### Fats And Oils Weight

Butter	1 lb.
Lard	1 lb.
Margarine	1 lb.
Oils	1 lb.
Hydrogenated fat	1 lb.

### Measure

2 c.
2 c.
2 c.
2 c.
2 c.
2 1/2 c.

### Sweets Weight

<b>Sugar:</b>	
Brown, packed	1 lb.
Powdered, sifted	1 lb.
Powdered, unsifted	1 lb.
White	1 lb.
Honey	12 oz.
Molasses	12 oz.
Marshmallows	1 lb.

### Measure

2 1/2 c.
3 - 4 c.
2 1/2 c.
2 1/4 c.
1 c.
1 c.
4 c.
2 1/2 c.
1 qt. chopped
3 lg.
1 med. = 5 T. diced
3 med.

### Vegetable Weight

Beans, dried	1 lb.
Celery	1 lb.
Onions	1 lb.
Potatoes	1 lb.

### Measure

### OTHER FOODS

<b>Bread</b>	2 lbs.
	1 1/2 lbs.
	1 lb.
	1 lb.
<b>Coffee</b>	1 lb.
Gelatin, plain	1 envelope
Graham crackers	15
Peanut butter	1 lb.
	1 oz.
Soda crackers	22
Vanilla wafers	30
Yeast	1 envelope

36 slices
24 slices
16 slices
5 c.
1 T.
1 c. crumbs
1 3/4 c.
1 3/4 T.
1 c. crumbs
1 c. crumbs
2 1/2 tsp.

## GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:

4 cup baking dish

6 cup baking dish

8 cup baking dish

10 cup baking dish

12 cup baking dish

15 cup baking dish

19 cup baking dish

USE EITHER:

A. 9" pie plate

B. 8" x 1 1/4" round cake pan

C. 7 3/8" x 3 5/8" x 2 1/4" loaf pan

A. 9" x 1 1/2" round cake pan

B. 10" pie plate

C. 8 1/2" x 3 5/8" x 2 5/8" loaf pan

A. 8" x 8" x 2" square pan

B. 11" x 7" x 1 1/2" pan

C. 9" x 5" x 3" loaf pan

A. 9" x 9" x 2" square pan

B. 11 3/4" x 7 1/2" x 1 3/4" baking pan

C. 15" x 10" x 1" jelly roll pan

A. 13 1/2" x 8 1/2" x 2" glass pan

A. 13" x 9" x 2" metal pan

A. 14" x 10 1/2" x 2 1/2" roasting pan

## MISCELLANEOUS PANS AND THEIR VOLUMES

8 1/2" x 2 1/4" ring mold

Holds 4 1/4 cups

7 1/2" x 3" bundt tube pan

Holds 6 cups

9 1/4" x 2 3/4" ring mold

Holds 8 cups

9" x 3 1/2" bundt tube pan

Holds 9 cups

8" x 3" spring-form pan

Holds 12 cups

9" x 3 1/2" angel cake tube pan

Holds 12 cups

10" x 3 3/4" bundt tube pan

Holds 12 cups

9" x 3" spring-form pan

Holds 16 cups

10" x 4" tube mold

Holds 16 cups

10" x 4" angel cake tube pan

Holds 12 cups

## CONTENTS OF STANDARD CANS

8 oz. can

=

1 cup

Picnic

=

1 1/4 cups

No. 300

=

1 3/4 cups

No. 1 tall

=

2 cups

No. 303

=

2 cups

No. 2

=

2 1/2 cups

No. 2 1/2

=

3 1/2 cups

No. 3

=

4 cups

No. 5

=

7 1/4 cups

No. 10

=

13 cups

# RETAIL CUTS OF BEEF

WHERE THEY COME FROM AND HOW TO COOK THEM

**CHUCK**  
Braise, Cook in Liquid

- 2 Boneless Chuck Eye Roast\*
- 3, 4 Chuck Short Ribs
- 2 Blade Roast or Steak
- 3 Boneless Shoulder Pot-Roast or Steak
- 4 Cross Rib Pot-Roast
- 1 Beef for Stew
- 1 Ground Beef\*\*

**RIB**  
Roast, Broil, Panbroil, Panfry

- 2 Rib Roast
- 2 Rib Steak
- 2 Rib Steak, Boneless
- 2 Rib Eye (Delmonico) Roast or Steak

**SHORT LOIN**  
Roast, Broil, Panbroil, Panfry

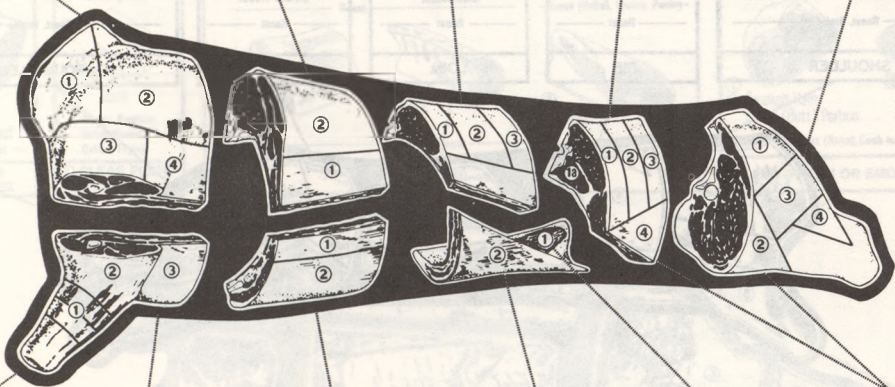
- 1, 2, 3 Top Loin Steak
- 2 T-Bone Steak
- 3 Porterhouse Steak
- 1, 2, 3 Boneless Top Loin Steak
- 2, 3 Tenderloin (Filet Mignon) Steak or Roast (also from Sirloin 1a)

**SIRLOIN**  
Broil, Panbroil, Panfry

- 1 Pin Bone Sirloin Steak
- 2 Flat Bone Sirloin Steak
- 3 Wedge Bone Sirloin Steak
- 1, 2, 3 Boneless Sirloin Steak

**ROUND**  
Braise, Cook in Liquid

- 4 Heel of Round
- 1 Boneless Rump Roast (Rolled)\*
- 3 Cubed Steak\*
- 1 Ground Beef\*\*
- 3 Round Steak
- 3 Top Round Steak\*
- 3 Bottom Round Roast or Steak\*
- 3 Eye of Round\*



**FORE SHANK**  
Braise, Cook in Liquid

- 1 Shank Cross Cuts
- 2 Beef for Stew (also from other cuts)

**BRISKET**  
Braise, Cook in Liquid

- 3 Fresh Brisket
- 3 Corned Brisket

**SHORT PLATE**  
Braise, Cook in Liquid

- 1 Short Ribs
- 1, 2 Skirt Steak Rolls\*
- 1, 2 Beef for Stew (also from other cuts)
- 1 Ground Beef\*\*

**FLANK**  
Braise, Cook in Liquid

- 1 Ground Beef\*\*
- 1 Flank Steak\*
- \*\* Beef Patties
- 1 Flank Steak Rolls\*

**TIP**  
Braise

- 4, 2 Tip Steak\*
- 4, 2 Tip Roast\*
- 4, 2 Tip Kabobs\*

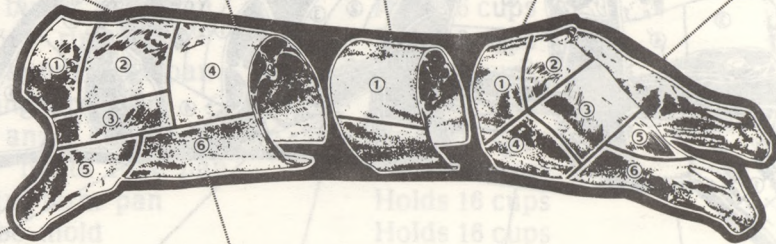
\*May be Roasted, Broiled, Panbroiled or Panfried from high quality beef.  
\*\*May be Roasted, (Baked), Broiled, Panbroiled or Panfried.









This chart approved by  
**National Live Stock and Meat Board**

# RETAIL CUTS OF VEAL

WHERE THEY COME FROM AND HOW TO COOK THEM

<p><b>SHOULDER</b></p>  <p>(Large Pieces) (Small Pieces) ① ② ③ for Stew*</p> <p>— Braise, Cook in Liquid —</p>  <p>③ Arm Steak ② Blade Steak</p> <p>— Braise, Pantry —</p>  <p>② ③ Boneless Shoulder Roast</p>  <p>③ Arm Roast ② Blade Roast</p> <p>— Roast, Braise —</p>	<p><b>RYB</b></p>  <p>④ Boneless Rib Chop</p>  <p>④ Rib Chop</p> <p>— Braise, Pantry —</p>  <p>④ Crown Roast</p>  <p>④ Rib Roast</p> <p>— Roast —</p>	<p><b>LOIN</b></p>  <p>① Top Loin Chop</p>  <p>① Loin Chop</p>  <p>① Kidney Chop</p> <p>— Braise, Pantry —</p>  <p>① Loin Roast</p> <p>— Roast —</p>	<p><b>SIRLOIN</b></p>  <p>Cubed Steak**</p>  <p>① Sirloin Chop</p> <p>— Braise, Pantry —</p>  <p>① Boneless Sirloin Roast</p>  <p>① Sirloin Roast</p> <p>— Roast —</p>	<p><b>ROUND (LEG)</b></p>  <p>① ④ Cutlets ① ③ ④ Rolled Cutlets</p>  <p>③ ④ Cutlets (Thin Slices) ③ ④ Round Steak</p> <p>— Braise, Pantry —</p>  <p>② Boneless Rump Roast</p>  <p>② Rump Roast ③ ④ Round Roast</p> <p>— Roast, Braise —</p>
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


<p><b>SHANK</b></p>  <p>⑤ Shank</p>  <p>⑤ Shank Cross Cuts</p> <p>— Braise, Cook in Liquid —</p>	<p><b>BREAST</b></p>  <p>⑥ Breast</p> <p>— Roast, Braise —</p>  <p>⑤ Stuffed Breast</p>  <p>⑥ Riblets ⑥ Boneless Riblets ⑥ Stuffed Chops</p> <p>— Braise, Cook in Liquid —</p> <p>— Braise, Pantry —</p>	<p><b>VEAL FOR GRINDING OR CUBING</b></p>  <p>Rolled Cubed Steaks**</p> <p>— Braise —</p>  <p>Ground Veal* Patties*</p> <p>— Roast (Bake) Braise, Pantry —</p>  <p>Mock Chicken Legs* Choplets*</p> <p>— Braise, Pantry —</p> <p>* City Chicken</p>
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\*Veal for stew or grinding may be made from any cut  
\*\*Cubed steaks may be made from any thick cut  
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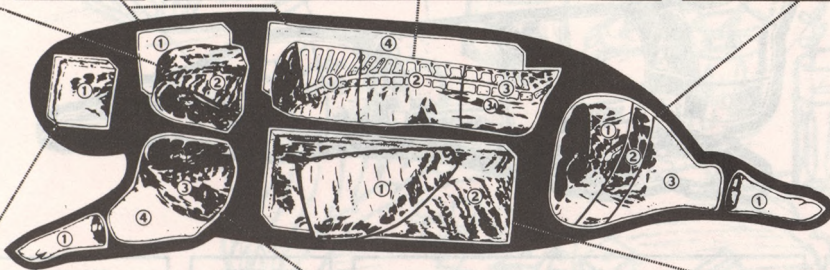
# RETAIL CUTS OF PORK

WHERE THEY COME FROM AND HOW TO COOK THEM












 Cubed Steak* — Braise, Cook in Liquid, Broil	 Pork Cubes — Braise, Cook in Liquid, Broil
 Blade Steak — Braise, Pantry	 Smoked Shoulder Roll — Roast (Bake), Cook in Liquid
 Boneless Blade Boston Roast — Braise, Roast	 Fat Back — Pantry, Cook in Liquid
 Blade Loin — Braise, Roast	 Lard — Pantry, Cookies, Quick Breads, Cakes, Frying
<b>BOSTON SHOULDER</b>	<b>1 CLEAR PLATE</b> <b>4 FAT BACK</b>



 1 Blade Chop	 2 Rib Chop	 2 Loin Chop	 3 Sirloin Chop
 Cubed Steak*	 2, 3 Butterfly Chop	 2 Top Loin Chop	 3 Sirloin Cutlet
— Braise, Broil, Panbroil, Pantry			
 1 Country-Style Ribs	 1, 2 Back Ribs	 2 Smoked Loin Chop	 2, 3 Canadian-Style Bacon
— Roast (Bake), Braise, Cook in Liquid		— Roast (Bake), Broil, Panbroil, Pantry	
 1, 2, 3 Boneless Top Loin Roast	 1, 2, 3 Boneless Top Loin Roast (Double)	 2, 4 Tenderloin	
— Roast		— Roast (Bake), Braise, Pantry	
 1 Blade Loin	 2 Center Loin	 3 Sirloin	
— Roast			
<b>LOIN</b>			

 1, 2, 3 Boneless Leg (Fresh Ham) — Roast	 1, 2, 3 Sliced Cooked "Boiled" Ham — Heat or Serve Cold
 1, 2, 3 Boneless Smoked Ham — Roast (Bake)	 1, 2, 3 Canned Ham — Roast (Bake)
 2 Boneless Smoked Ham Slices — Broil, Panbroil, Pantry	 2 Center Smoked Ham Slice — Broil, Panbroil, Pantry
 1, 2 Smoked Ham Rump (Butt) Portion — Roast (Bake), Cook in Liquid	 3 Smoked Ham Shank Portion — Roast (Bake), Cook in Liquid
<b>LEG (FRESH OR SMOKED HAM)</b>	



 1 Smoked Jowl — Cook in Liquid, Broil, Panbroil, Pantry
 1 Pig's Feet — Cook in Liquid, Braise

 3 Fresh Arm Picnic — Roast	 3, 4 Smoked Arm Picnic — Roast (Bake), Cook in Liquid	 3 Arm Roast — Roast	 Ground Pork* — Roast (Bake), Panbroil, Pantry
 Fresh Hock — Braise, Cook in Liquid	 Smoked Hock — Braise, Cook in Liquid	 2, 3 Neck Bones — Cook in Liquid	 3 Arm Steak — Braise, Pantry
 Link — Pantry, Braise, Bake	 Sausage* — Pantry, Braise, Bake	 Roll — Pantry, Braise, Bake	

 1 Spareribs — Bake, Broil, Panbroil, Pantry, Cook in Liquid	 2 Slab Bacon — Bake, Broil, Panbroil, Pantry
 1 Salt Pork — Bake, Broil, Panbroil, Pantry, Cook in Liquid	 2 Sliced Bacon — Bake, Broil, Panbroil, Pantry

\*May be made from Boston Shoulder, Picnic Shoulder, Loin or Leg













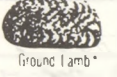
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# RETAIL CUTS OF LAMB

WHERE THEY COME FROM AND HOW TO COOK THEM

 Braise  2 Boneless Blade Chops (Saratoga)  2 Boneless Shoulder  3 Cushion Shoulder  2 Square Shoulder Roast	 1 Neck Slices Braise	 1 Frenched Rib Chops  1 Rib Chops Braise, Panbroil, Pantry  1 Crown Roast  1 Rib Roast Roast	 1 Loin Chops  1 Boneless Double Loin Chop Braise, Panbroil, Pantry  1 Boneless Double Loin Roast  1 Loin Roast Roast	 2 Leg Center Slice (Steak) Braise, Panbroil, Pantry  1 Sirloin Chop Braise, Panbroil, Pantry  1 Boneless Sirloin Roast  1 Sirloin Roast Roast	 1 Combination Leg  2 Center Leg  1 Boneless Leg (Rolled)  2 American Style Leg  1 Sirloin Half of Leg  2 Shank Half of Leg  1 French-Style Leg  2 French-Style Leg, Sirloin Off Roast						
SHOULDER		NECK		RIB		LOIN		SIRLOIN		LEG	



<p>FORE SHANK</p>  1 Fore Shank Braise Cook in Liquid	<p>BREAST</p>  2 Breast Roast, Braise  2 Rolled Breast Roast  2 Stuffed Breast Roast		<p>HIND SHANK</p>  4 Hind Shank Braise, Cook in Liquid	<p>GROUND OR CUBED LAMB*</p>  (Large Pieces) Lamb for Stew* (Small Pieces) Braise, Cook in Liquid		
 2 Riblets Braise Cook in Liquid	 2 Boneless Riblets Braise, Roast (Bake)	 2 Spareribs Braise, Roast (Bake)	 2 Stuffed Chops Braise, Panbroil, Pantry	 Cubed Steaks** Panbroil, Pantry	 Lamb Patties** Panbroil, Pantry	 Ground Lamb* Roast (Bake)

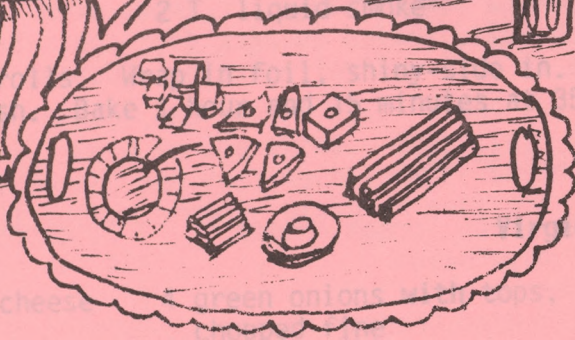
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# Appetizers & Beverages





## APPETIZERS

### PARTY MEATBALLS

Mamie Carlton

2 lbs. hamburger	1/4 tsp. pepper
1 c. cornflakes <b>or</b> cracker crumbs	1/2 tsp. garlic powder
1/3 c. dried parsley flakes	1/3 c. catsup
2 eggs	2 T. instant onion
2 T. soy sauce	

Combine all ingredients and shape into balls. Place in baking dish.

#### SAUCE:

1 lb. can jellied cranberry sauce	2 T. brown sugar
1 (12 oz.) bottle chili sauce	1 T. lemon juice

Mix all ingredients together and pour over meatballs. Bake at 350° for 45 minutes to 1 hour.

### BOLOGNA

Ruby Sebree

2 lbs. ground beef	1/8 tsp. garlic salt
1 c. water	2 T. Morton's quick-cure salt
1/2 tsp. onion salt	2 T. liquid smoke

Mix well; form into 2 rolls. Wrap in foil, shiny-side in. Place on rack in a baking dish. Bake 1 hour and 15 minutes at 350°. Cool and refrigerate.

### DRIED BEEF CHEESE BALL

Virgie Kerr

2 (8 oz.) pkgs. cream cheese	4 green onions <b>with</b> tops, chopped fine
1 stick oleo	1/2 pkg. <b>or</b> glass of dried beef

Mix together and mound in ball. Will be soft. Chill 2 to 3 hours. Serve with crackers.

**SALAMI**

Gloria Starnes

5 lbs. hamburger	2 1/2 tsp. cracked pepper
5 <b>rounded</b> tsp. Morton Tender Quick salt	2 1/2 tsp. garlic salt
2 1/2 tsp. mustard seed	1 tsp. hickory smoked salt

**FIRST DAY:**

Mix ingredients and place in sealed container and refrigerate.

**SECOND AND THIRD DAY:**

Mix well.

**FOURTH DAY:**

Shape into 3 rolls. Place in broiler pan and bake at 140° for 8 hours, turning to keep rolls in shape.

NOTE: May want to increase temperature to 150°.

**SUMMER SAUSAGE**

Melva Carr

2 lbs. hamburger	2 <b>or</b> 3 T. Morton Tender Quick
1/8 tsp. onion salt <b>or</b>	1 c. water
1/2 tsp. onion powder	1 <b>or</b> 2 T. liquid smoke
1/8 tsp. garlic salt <b>or</b> powder	2 tsp. mustard seed (optional)
Salt <b>and</b> pepper (to taste)	

Mix above ingredients together thoroughly. Divide mixture into 3 equal parts. Shape into rolls. Wrap in foil, shiny-side in. Refrigerate for 24 hours. Preheat oven to 350°. Slit the bottom of each roll. Place on rack over pan. Bake for 1 1/2 hours. Rewrap in foil and refrigerate. (Can be frozen.)

**BACON CHEESE BALL**

Sue Arnold

1 (8 oz.) pkg. cream cheese	1 T. chopped parsley
1/4 c. mayonnaise	1/4 tsp. dry mustard
1 lb. bacon	1/2 c. chopped nuts
2 c. shredded Cheddar cheese	

Fry bacon; drain and crumble. Beat cream cheese and mayonnaise until smooth. Stir in bacon, cheese, parsley and dry mustard. Chill several hours. Form into ball and roll in nuts, to coat the outside. Serve with crackers.

**GARLIC AND ONION CHEESE BALL****Kathy Story - Sue Arnold**

1 (8 oz.) pkg. cream cheese	1/2 tsp. garlic powder <b>or</b> salt
1 jar Old English cheese	1 T. parsley flakes
1 <b>or</b> 2 jars Roka bleu cheese	1/2 c. chopped pecans
2 T. minced onion	Worcestershire sauce

Mix cheese with onion and garlic. Add 2 or 3 shots of Worcestershire sauce. Let cool for 1 hour in refrigerator. Butter hands and shape into ball. Roll in pecans and parsley mixture. Serve with crackers.

**CHEESE BALL****Judy Shotten**

2 (8 oz.) pkgs. cream cheese	1 T. Worcestershire sauce
1 c. sharp Cheddar cheese, crumbled	1 tsp. lemon juice
1 T. celery, chopped	Dash of salt
1 T. onion, chopped	Dash of pepper

Cream together and roll into a ball. Roll in cracker crumbs.

**CHEESE BALLS****Sylvia Hamilton**

1 c. grated sharp cheese	1/4 tsp. salt
1/4 c. fine dry bread crumbs	1/4 tsp. Worcestershire sauce
1/4 tsp. paprika	1 egg yolk, slightly beaten
Cayenne pepper	1 egg white, stiffly beaten

Combine cheese with bread crumbs and seasonings. Blend thoroughly. Add egg yolk and mix well. Fold in egg white. Shape into small balls, about 3/4-inch diameter, and roll each in more bread crumbs. Fry in deep hot fat until golden brown. Drain on soft paper towel. Serve hot.



**HAM AND CHEESE ROLL-UPS****Emelia Weltch**

1/4 c. shredded Cheddar cheese	1/2 c. margarine, softened
1 (3 oz.) pkg. cream cheese, softened	4 (1/8-inch) slices boiled ham Ritz crackers

In small bowl, combine Cheddar cheese, cream cheese and margarine until well-blended. Spread 1/4 of mixture on 1 ham slice; repeat with remaining cheese mixture and ham slices. Roll up from short sides; chill for several hours or overnight. To serve, slice rolls into 1/2-inch thick slices. Arrange slices on top of Ritz crackers.

**PIZZA FONDUE****Linda Corman**

1 lb. ground beef	1/4 tsp. garlic powder
2/3 c. chopped onion	1 c. shredded mozzarella cheese
2 (8 oz.) cans pizza sauce with cheese	2 (5 oz.) jars sharp pasteurized cheese spread
3/4 tsp. leaf oregano	French bread cubes or chips

Combine ground beef and onion in 2-quart casserole. Cook on full power in the microwave for 4 to 5 1/2 minutes or until meat is no longer pink. Stir halfway through cooking time. Blend together pizza sauce, oregano and garlic powder. Add to meat mixture. Cook on full power for 4 to 6 minutes or until bubbly. Stir in mozzarella cheese and cheese spread. Heat on full power for 3 to 4 minutes or until cheese melts and is no longer stringy. Stir occasionally during cooking time. Serve hot with bread or chips. Makes 1 quart.

**HAM SPREAD****Judy Newlon**

2 c. ground ham	1/4 c. salad dressing
8 oz. cream cheese	1 T. parsley flakes
1 tsp. chopped onion	1/4 tsp. dry mustard

Mix together. Serve with crackers and raw vegetables.

**DRIED BEEF DIP**

**Janice Rubey**

- 1 (3 oz.) pkg. dried beef
- 1 can mushroom soup
- 4 T. catsup
- 1/2 tsp. instant onion
- 2 (8 oz.) pkgs. cream cheese

Mix together in blender or mixer. Good with crackers.

**TUNA DIP**

**Janice Rubey**

- 1 (3 oz.) pkg. cream cheese
- 1 c. sour cream
- 1 can tuna, drained
- 2 tsp. chives
- 1 tsp. Worcestershire sauce
- 1/4 tsp. salt

Beat cream cheese and sour cream until fluffy. Add remaining ingredients and chill.

**MANWICH DIP**

**Rhonda Niederhuth**

- 1 lb. ground beef, browned  
and drained
- 1 can original manwich
- 1 can refried beans
- 1/2 to 3/4 lb. Velveeta cheese
- Taco sauce (to taste)

Combine all ingredients in crock pot. Heat until cheese is completely melted. May keep warm in crock pot or reheat in microwave. May also be made in microwave.

**CHILI DIP**

**Janice Rubey**

- 2 lbs. hamburger
- 1/2 green pepper, chopped
- 1 med. onion, chopped
- 2 T. chili powder
- 1 can tomato soup
- 1 (8 oz.) can tomato sauce
- 1 (6 oz.) can tomato paste
- 1/2 lb. Velveeta cheese

Saut  hamburger, green pepper and onion until meat loses its pinkness. Stir in remaining ingredients. Warm in crock pot. Serve hot with your favorite chips.

**HAM AND HERB DIP****Hazelle Lanman**

1 (8 oz.) pkg. cream cheese	2 T. onion
1 (2 1/4 oz.) can deviled ham (may double, if you want)	1 T. parsley flakes
	1/4 tsp. dill weed
1/4 c. salad dressing	1/4 tsp. garlic powder
1/4 c. evaporated milk	4 drops hot pepper sauce

Chill 1 to 2 hours and serve with crackers or vegetables.

**CHILI DIP****Sue Burchett**

1 lb. hamburger	Salt
1 sm. onion	1 can chili beans, smashed and juice
1/2 c. catsup	
3 tsp. chili powder	

Brown hamburger and onion; drain. Stir in remaining ingredients. Just before serving, melt 1 cup sharp shredded cheese in mixture.

**FIESTA NACHO DIP****Linda Corman**

1 lb. ground beef	1 (16 oz.) can refried beans
2 T. instant minced onion	1 (8 oz.) carton guacamole dip
1 (8 oz.) bottle (3/4 c.) taco sauce	2 c. shredded Cheddar cheese
1 (4 oz.) can chopped green chilies	

Combine beef and onion in a 1 1/2-quart casserole dish. Microwave on full power for 4 to 5 1/2 minutes or until beef is no longer pink. Stir halfway through cooking time. Drain. Stir in taco sauce and chilies. Set aside. Spread beans in 2-quart utility dish or on 4-inch glass platter. Spread meat mixture over beans. Microwave on full power for 4 to 6 minutes or until heated through. Spread guacamole dip over meat and sprinkle cheese evenly over top. Microwave on full power for 1 1/2 to 3 minutes or until cheese begins to melt. Serve warm. Garnish with shredded lettuce, chopped tomatoes, tortilla chips, guacamole sauce, sour cream and green onion tops. Serve as a dip with tortilla chips. Makes 4 cups.

**TACO DIP****Doris Carr**

1/2 lb. ground beef	1/2 tsp. chili powder
1 can refried beans	1 c. sour cream
1 (8 oz.) can tomato sauce	1/2 tsp. chili powder
1 pkg. taco seasoning	Shredded lettuce
1 sm. onion	Grated cheese
1/2 med. green pepper	Taco chips
1/2 tsp. dry mustard	

Brown beef; drain. Stir in beans, tomato sauce, seasoning mix, onion, green pepper, mustard and chili powder. Heat to boiling. Spread in a 9-inch baking dish. Combine sour cream and remaining 1/2 teaspoon chili powder. Spread over beef mixture. Layer lettuce, cheese, etc. on top. Serve with taco chips.

**PORK TACO DIP****Edna Lewman**

1 lb. ground pork	1 onion, chopped
1 lb. Velveeta cheese	1/3 pkg. taco seasoning
1 (4 oz.) can chili peppers	

Brown loose pork and onion. Drain. Cut cheese in cubes. Combine all ingredients in skillet until cheese is melted. Serve hot with chips or over toast.

**ENCHILADA DIP****Miladean Garrett**

1 1/2 to 2 lbs. hamburger	2 cans enchilada sauce
2 lbs. Velveeta cheese	

Brown hamburger; drain. Pour on sauce. Cut cheese into small pieces and add to meat and sauce. Simmer until scum forms on top. Put in crock pot to keep warm. Serve with taco chips.

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.

**DORITO DIP****Janice Rubey**

1/2 lb. hamburger  
 8 oz. chili beans, mashed  
 Chili powder  
 Onion  
 1/4 c. ketchup  
 Mozzarella cheese

Cook hamburger and onion. Add remaining ingredients. Season, to taste. Top with cheese and put in low heat oven until cheese melts.

**JALAPENO DIP****Linda Corman**

1 lb. American pasteurized process cheese, shredded  
 8 oz. sharp Cheddar cold-pack cheese food  
 1 (16 oz.) can stewed tomatoes  
 1/2 c. finely chopped green pepper  
 1 to 2 T. diced Jalapeno peppers  
 1 T. Worcestershire sauce  
 3 to 4 drops hot pepper sauce

Combine all ingredients in 2-quart casserole. Microwave on full power for 5 1/2 to 8 minutes or until cheeses are melted and mixture is well-blended. Stir 2 to 3 times during cooking time. Makes 4 to 5 cups.

**BEAU MONDE DIP****Kathy Story**

1 1/2 c. sour cream  
 1 1/2 c. real mayonnaise  
 1 tsp. dill seed or weed  
 1 tsp. Beau Monde  
 1 T. onion flakes  
 1 tsp. parsley flakes

Combine and chill. Serve with fresh raw vegetables, such as zucchini, broccoli, cauliflower, celery, carrots, etc. Also good with chips or crackers.

**CHIP DIP****Melody Brewer**

3 oz. cream cheese  
 Garlic powder (to taste)  
 Onion salt (to taste)  
 1 T. milk

Mix all ingredients together and store in refrigerator.

**CHEESE DIP****Janice Rubey**

1/2 lb. colby cheese, shredded	1 T. sugar
1/2 lb. Swiss cheese, shredded	1/2 tsp. garlic powder
1/2 lb. Velveeta cheese, shredded	1 T. minced onion
1 tsp. dry mustard	1 tsp. Ac'cent
	2 c. Hellmann's mayonnaise

Mix mayonnaise and seasonings. Stir well. Gently mix in cheese. Chill.

**CAULIFLOWER DIP****Janice Rubey**

8 oz. cream cheese	1 tsp. onion powder
1/2 c. catsup	4 oz. deviled ham

Beat together. Chill for 4 hours.

**RAW VEGETABLE DIP****Catherine Clubb**

1 c. Miracle Whip	4 T. dry salad onions
1/3 to 1/2 c. oil	1/2 tsp. paprika
1/2 c. sugar	4 T. Western dressing

Mix together and chill.

**MEXICAN MUNCH****Linda Corman**

1/4 c. margarine	2 c. round toasted oat cereal
1/2 pkg. taco seasoning mix	2 c. toasted corn cereal squares
2 c. thin pretzel sticks	1/2 c. Spanish peanuts

Place margarine in 1-cup glass measure. Heat on full power in microwave for 45 seconds to 1 1/2 minutes or until melted. Stir in taco seasoning mix. Combine remaining ingredients in 3-quart casserole. Add margarine mixture and toss until well-coated. Heat on full power for 3 to 5 minutes or until heated through. Stir 2 to 3 times during cooking time.

**NACHOS****Linda Corman**

- |   |                              |
|---|------------------------------|
| 1 (10 1/2 oz.) can Jalapeno<br>bean dip <b>or</b> refried beans | 1 c. shredded Cheddar cheese |
| 1 (5 1/2 oz.) pkg.<br>tortilla chips                            | 14 pimento-stuffed olives    |

Spread 1 teaspoon refried beans on each tortilla chip. Top with 1 teaspoon cheese and 1 olive slice. Place 8, in a circle, on paper plate. Heat on full power in the microwave for 30 to 60 seconds or until cheese is melted. Serve warm. Repeat until ingredients are used up. Makes 3 1/2 dozen.

**ONION RINGS****Peggy Lane**

- |                              |                        |
|------------------------------|------------------------|
| 3 <b>or</b> 4 Bermuda onions | 1/2 tsp. salt          |
| 1 c. milk                    | Dash of pepper         |
| 2 eggs                       | 1 tsp. baking powder   |
| 1 c. flour                   | 1 T. melted shortening |

Heat deep fat to 380°. Slice onions and separate into rings. Mix remaining ingredients until smooth. Dip rings into batter. Drop rings into hot fat. Fry till golden brown.

**FRITTER BATTER FOR ONION RINGS****Linda Corman**

- |                      |                    |
|----------------------|--------------------|
| 2 eggs               | 1 tsp. salt        |
| 1/2 c. milk          | 1 tsp. cooking oil |
| 1 c. flour           | 3 lg. onions       |
| 1 tsp. baking powder |                    |

Beat eggs; stir in milk. Add dry ingredients and oil. Dip onions and deep fat fry.



**HOMEMADE GRANOLA****Sylvia Hamilton**

4 c. rolled oats	1/4 c. sunflower <b>or</b> corn oil
1/2 c. sesame seeds	1/2 tsp. salt
1/2 c. sunflower seeds	1 tsp. vanilla
1/4 c. honey <b>or</b> maple syrup	1/2 c. raisins

In large mixing bowl, combine oats, sesame and sunflower seeds and salt, mixing well. In another bowl, mix together honey, oil and vanilla. Add to dry ingredients. Mix thoroughly to an even consistency and spread out in a shallow baking dish. Set oven at 325° and bake about 40 minutes or until fairly dry and golden brown. Other things may be added to this, such as a touch of cinnamon, small cubes of dried fruit, apricots, peaches, strawberries, prunes, etc. Add these and the raisins after removing from the oven. Granola will become crispier and crunchier when it cools. After cooling, it is ready to eat, as is, with hot or cold milk or you may prefer to cook it like oatmeal. Makes 5 to 6 cups. Good eating and so good for you!

**MONTEREY BREAD****Esther Thommen**

1 c. salad dressing	1 tsp. Worcestershire sauce
1/4 c. finely chopped onion	1/2 c. Parmesan cheese

Combine all ingredients and spread on French bread. Put under broiler until bubbly.

**BEVERAGES****PUNCH****Melody Brewer**

1 (46 oz.) can pineapple juice	1 lg. can frozen orange juice
1 (46 oz.) can Hawaiian punch	2 lg. bottles ginger ale
1 lg. can frozen lemonade	1 carton sherbet

Mix together well; add ginger ale and sherbet just before serving.

**PUNCH****Judy Newlon**

2 (46 oz.) cans pineapple  
juice  
1 lg. can frozen lemonade  
1 c. sugar **and** 1 c. water

48 oz. ginger ale  
1 bottle white soda  
1 pkg. any flavor Kool-Aid

Combine everything but the ginger ale and soda. Add just before serving. Serves 35.

**PUNCH****Marilyn Doud**

1 pkg. orange Kool-Aid  
1 1/2 c. sugar  
2 c. water  
1 orange, sliced thin

1 lemon, sliced thin  
1 pt. orange sherbet  
2 qts. ginger ale

Mix and let stand until ready to serve. Just before serving, add orange sherbet and ginger ale.

**BETTY HENDRICKS' PUNCH****Joyce McIntosh**

2/3 c. Tang  
1/2 c. sugar  
2 c. pineapple juice

4 c. water  
1 qt. ginger ale

Mix Tang, sugar, pineapple juice and water until it dissolves. Freeze. Set out before serving and add ginger ale. **Very good!** One large can pineapple juice makes 3 batches and 1 large container of Tang makes 6 batches.

**CLEAR PUNCH****Bertha Thornburg**

2 1/2 c. sugar  
2 (6 oz.) cans frozen  
lemonade  
7 c. water

1 qt. 7-Up  
1 qt. ginger ale

Combine all ingredients and tint with any color.

**BLUE PUNCH****Deb Harmon**

1 gal. water	Blue food coloring
1/2 c. sugar	Green food coloring
11 (16 oz.) cans frozen lemonade	11 (12 oz.) bottles 7-Up
	1/2 gal. pineapple sherbet

Mix together water, sugar and frozen lemonade, then mix food coloring together and add slowly, just 1 scant tablespoon blue coloring and 1/4 tablespoon green coloring, just a few drops at a time, to shade desired. Add 7-Up and sherbet just before serving. This recipe serves 50 to 75, depending on size of cups.

**DELICIOUS PUNCH****Bertha Thornburg**

5 pkgs. cherry Jell-0	3 (46 oz.) cans unsweetened orange juice
5 c. hot water	3 qts. ginger ale
5 c. cold water	
3 (46 oz.) cans pineapple juice	

Dissolve Jell-0 in hot water. Add cold water and juices. Mix and chill. Add ginger ale before serving. Serves 100.

**FRUIT PUNCH****Judy Newlon**

1 (6 oz.) box Jell-0	1 lg. can pineapple-grapefruit juice
2 c. hot water	2 c. water
1 lg. can frozen orange juice	1 lg. bottle of Sprite <b>or</b> 7-Up

Combine Jell-0, hot water and juices in large container. Freeze. When ready to use, put in a punch bowl and add remaining water, to thaw. Add soda. Vary juices and Jell-0, according to the color of punch you desire.



**GOLDEN FRUIT PUNCH****Marilyn Doud**

2 (20 oz.) cans crushed pineapple, undrained	1/4 c. sugar
2 (6 oz.) cans frozen lemonade concentrate	1 (28 oz.) bottle club soda
	Ice cubes

Blend pineapple. Pour into bowl; add undiluted lemonade and sugar. Ten minutes before serving, add ice cubes and soda. For champagne punch, add 4/5 quart of extra dry or dry champagne.

**LIME PUNCH****Van Buren Good Samaritan Center**

4 pkgs. lime Kool-Aid	1 med. can frozen lemonade
4 c. sugar	1 (46 oz.) can pineapple juice
1 med. can frozen orange juice	1 lg. bottle Sprite
6 qts. water	Ice cubes

Mix first 6 ingredients together and chill. Add Sprite just before serving. When ready to serve, pour over ice in punch bowl. Makes seventy-six 6-ounce servings.

**PUNCH SLUSH****Jane Anderson**

2 sm. boxes any flavor Jell-O	1 lg. can unsweetened pineapple juice
2 c. hot water	2 qts. ginger ale or 7-Up
2 c. sugar	

Stir Jell-O in water until dissolved. Add sugar and pineapple juice. Put into container and cover with lid. Freeze until ready to use. Take out of freezer 2 hours before using. Mash and add ginger ale or 7-Up.

**PINEAPPLE FRAPPE****Deb Harmon**

1 c. ice cubes	1 (14 oz.) can pineapple juice
1 (1 lb. 4 oz.) can crushed pineapple	

Continued Next Page

**PINEAPPLE FRAPPE** (Continued)

Place ice cubes in electric blender. Add equal amounts of crushed pineapple and pineapple juice, approximately 1/2 can of each. Cover and whirl at high speed until smooth. Pour into tall glasses and decorate with fruit.

**YELLOW GOLD PUNCH****Marilyn Doud**

4 c. water	4 c. orange juice
4 c. sugar	4 cans pineapple juice
3 cans apricot nectar	4 qts. ginger ale
2 c. lemon juice	

Mix everything but ginger ale together. Chill. Just before serving, add ginger ale. Serves 100.

**ORANGE JULIUS****Melody Brewer**

1 sm. (6 oz.) can frozen orange juice	1/2 c. sugar
1 c. milk	1/2 tsp. vanilla
1 c. water	12 ice cubes

Combine all ingredients in blender and blend until well-mixed. Pour in glasses and serve.

**V-8 TOMATO JUICE****Virgie Kerr**

7 qts. cooked tomatoes, made into juice	2 c. celery
2 c. carrots	1 or 2 peppers
	1 c. onions

Cook the vegetables until tender. Run through a ricer, saving the juice. Add the vegetables and juice to the tomato juice. Add 1/2 teaspoon salt per quart and 1/2 teaspoon celery seed per quart. Process the same as tomato juice.

**FRUIT EGGNOG**

Kathy Story

3 eggs  
6 T. sugar

3 c. milk  
6 T. any kind of fruit

Beat together eggs and sugar until fluffy and stiff. Beat in milk and fruit. Serve in chilled glasses.

**HOT COCOA MIX**

Judy Anderson

7 c. powdered milk  
1 c. sugar  
1 1/2 c. cocoa

1/4 tsp. salt  
6 oz. jar nondairy creamer

Combine all ingredients and store in a covered container. To make hot cocoa, use 1/3 cup mixture for every cup of boiling water.

**INSTANT CHOCOLATE MIX**

Sylvia Hamilton

Mix thoroughly:

1 (8 qt.) box instant powdered milk  
1 (6 oz.) jar nonfat dairy creamer

1 to 2 c. powdered sugar (to taste)  
1 lb. instant Nestle's Quik chocolate mix

Use about 1/3 cup, with boiling water, to make a cup of cocoa.

**SUISSE MOCHA**

Virgie Kerr

1/2 c. instant coffee granules  
1/2 c. sugar  
1/2 c. nonfat dry milk

1/2 c. nondairy creamer  
2 T. unsweetened cocoa  
1/8 tsp. soda

Stir ingredients together. Blend in blender until powdered. Place 2 rounded teaspoons in cup for each 6 to 8 ounces of hot water. Store in tight container.

## RUSSIAN SPICE TEA

Sylvia Hamilton

- 1 c. instant tea  
1 (3 oz.) pkg. lemon drink  
mix  
2 c. Tang
- 1 1/4 c. or less sugar  
1 tsp. cinnamon  
1 tsp. cloves

Mix thoroughly. Add 2 to 3 teaspoonfuls to each cup of hot water, according to your taste.



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ADDITIONAL RECIPES

STYLISH HAMILTON  
FRUIT FLAVOR

- 3 eggs
- 1/4 c. or less sugar
- 1/2 tsp. cinnamon
- 1/2 tsp. cloves

Beat together eggs and sugar until fluffy. Add 2 to 3 teaspoons to each cup of hot liquid, according to your taste.

HOT COCOA MIX

- 7 c. powdered milk
- 1 c. sugar
- 1 1/2 c. cocoa

Combine all ingredients and store in a covered container. To make hot cocoa, use 1/3 cup mixture for every cup of boiling water.

INSTANT CHOCOLATE MIX

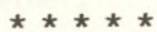
- 1 (8 qt.) non-fat powdered milk
- 1 (5 oz.) jar non-fat creamer
- 1 lb. instant vanilla chocolate mix

Use about 1/2 cup with boiling water. 30 ml.

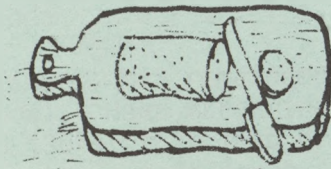
SUISSE MOCHA

- 1/2 c. instant coffee granules
- 1/2 c. sugar
- 1/2 c. nonfat dry milk

Stir ingredients together. Blend in blender until smooth. Place 2 rounded teaspoons in cup for every cup of boiling water. Store in tight container.



# Breads





## BREADS

## BEER BREAD

Catherine Clubb

3 c. self-rising flour      1 (12 oz.) can beer  
6 T. sugar                      (room temperature)

Mix well and pour into a well-greased loaf pan. Bake for 1 hour at 350°. Butter top during last 15 minutes of baking time.

## NORWEGIAN RYE BREAD

Barb Fleming

5 c. water                      1 T. salt  
1/2 c. sorghum                2 c. rye **or** wheat flour  
2 tsp. shortening            11 to 12 c. flour  
2/3 c. brown sugar          1 envelope **and** 1 tsp. yeast  
2/3 c. white sugar

Measure first 6 ingredients in pan. Heat till warm. Stir in rye or wheat flour and yeast. Stir in as much white flour as possible, then work rest of white flour in, kneading. Knead until smooth. Let rise till doubled. Knead. Let rise. Bake at 350° for 50 minutes. Flavor is improved by wrapping bread and leaving a day. Put loaves, for later, in plastic bags and freeze.

## QUICK-MIX WHITE BREAD

Peggy Lane

6 3/4 c. flour                      1 pkg. rapid-rise yeast  
3 T. sugar                        1/3 c. margarine  
2 1/2 tsp. salt                    1 c. milk  
1/4 tsp. baking soda            1 c. water

Set aside 1 cup flour. Mix remainder of dry ingredients, including yeast, in large bowl. Heat margarine, milk and water until hot to touch (125° to 130°); stir into dry mixture. Mix in enough reserved flour to make a soft dough. Knead 8 to 10 minutes. Set in greased bowl; grease top. Cover; let rise until double, 30 to 40 minutes. Punch down; shape into 2 loaves. Set in greased bread pans. Cover; let rise, 30 to 40 minutes. Bake at 375° for 30 minutes.

**WHOLE-WHEAT BREAD****Melody Brewer**

2 pkgs. active dry yeast	1/4 c. honey
3/4 c. warm (105° to 115°) water	3 T. shortening
2 c. lukewarm milk, scalded and cooled	1 T. salt
	7 to 8 c. whole-wheat flour

Dissolve yeast in warm water in large bowl. Stir in milk, honey, shortening, salt and 4 cups flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased-side up; cover; let rise in warm place until dough doubles, about 1 hour. (Dough is ready if indentation remains when dough is touched.) Punch down dough; divide into halves. Roll each half into 18 x 9-inch rectangle. Fold 9-inch side into thirds, crosswise, overlapping ends. Roll up tightly, beginning at narrow end. Pinch edge of dough into roll to seal well; press in ends of roll. Press each end with side of hand, to seal; fold ends under. Place loaves seam-sides down in 2 greased loaf pans. Brush lightly with margarine. Let rise until double, about 1 hour. Heat oven to 425°. Place loaves on low rack so that tops of pans are in center of oven. Pans should not touch each other or sides of oven. Bake until loaves are deep golden brown and sound hollow when tapped, 25 to 30 minutes. Immediately remove from pans. Brush top with margarine; cool on wire racks.

**SPICED APPLESAUCE BREAD****John Kern**

1 1/4 c. unsweetened applesauce	2 c. whole-wheat flour
2/3 c. sugar	1 tsp. baking soda
1/4 c. oil	1/2 tsp. baking powder
2 eggs	1 tsp. cinnamon
1/4 c. skim milk	1/2 tsp. nutmeg

In bowl, combine applesauce, sugar, oil, eggs and milk. Sift together dry ingredients and stir into first mixture; beat well. Turn into greased 9 x 5 x 3-inch loaf pan. Bake at 350° for 1 hour, until done. Remove from pan and cool on rack. Makes 1 loaf.

**APPLE BREAD****Lois Starnes**

1 c. sugar	1/2 tsp. salt
2 eggs	1/2 c. butter
1 tsp. soda	1 tsp. vanilla
2 T. sour milk	2 c. apples, chopped
2 c. flour	

Cream butter, sugar and eggs together. Dissolve soda in sour milk; add to egg mixture. Stir in flour, salt, vanilla and apples. Pour into greased and floured loaf pan.

**TOPPING:**

2 T. butter	2 T. white sugar
2 T. flour	1 tsp. cinnamon

Mix together topping ingredients and sprinkle over batter. Bake at 350° for 1 hour.

**RAISED BANANA-NUT BREAD  
(Two loaves)****JoAnn Wiley**

2 pkgs. yeast	1 c. warm potato water
1/4 c. lukewarm mashed potatoes	8 T. sugar
7 1/4 c. flour	1 tsp. salt
1 stick margarine, melted	2 eggs, beaten
1 c. pecans, chopped	1 c. bananas, mashed

Sprinkle yeast into potato water; stir until dissolved. Add mashed potatoes, 2 tablespoons sugar and 1 cup flour. Beat until smooth. Cover and let rise until bubbly, about 1/2 hour. Stir down; add remaining sugar, salt and 1 cup flour; beat until smooth. Stir in eggs and cooled melted margarine; add bananas and nuts. Stir in enough additional flour to make a soft dough. Knead until smooth and elastic. Place in a greased bowl; cover and let rise until double, about 1 hour. Punch down and divide in half; let rise for 5 minutes; shape into 2 loaves and place in greased loaf pans. Cover and let rise until double in bulk. Bake at 350° for 45 minutes or until done.

**BANANA BREAD**

Janet Randolph

1/3 c. shortening	1 c. mashed bananas
2/3 c. sugar	2 c. flour
2 eggs	1 tsp. baking powder
3 T. sour milk (add 1/4 tsp. vinegar, to make milk sour)	1/2 tsp. soda
	1/2 tsp. salt

Cream together shortening, sugar and eggs. Add sour milk and bananas. Stir in dry ingredients; mix well. Pour into greased bread pan and let stand 20 minutes. Bake at 350° for 50 to 60 minutes.

**ONE PAN BANANA BREAD**

Jane Anderson

1/3 c. oil	2 1/3 c. Bisquick
1 1/2 c. (3 lg.) mashed bananas	1 c. sugar
1/2 tsp. vanilla	1/2 c. chopped nuts
3 eggs	

Heat oven to 350°. Grease a 9 x 5 x 3-inch pan. Stir all ingredients in pan with fork until moist. Beat vigorously for 1 minute. Bake for 55 to 65 minutes.

**DATE-NUT HARVEST BREAD**

Jo Ann Wiley

1 c. butter	2 tsp. cinnamon
1 1/2 c. sugar	1 tsp. salt
2 c. canned pumpkin	4 eggs
3 c. sifted flour	1/2 c. raisins
2 tsp. baking powder	1 c. chopped pecans
1/2 tsp. soda	1 1/2 c. dates

Cream butter and sugar. Add eggs, one at a time, beating after each addition. Add pumpkin and mix well. Sift flour, salt, baking powder, soda and cinnamon. Add to pumpkin mixture and beat well. Add dates, raisins and pecans. Mix well.

**RAISIN OR DATE-NUT BREAD****Hazel Baird**

1 c. raisins or dates  
 1 c. boiling water  
 1 tsp. soda  
 1 egg  
 1 T. butter  
 2/3 c. sugar

1/2 c. nuts  
 2 c. flour  
 1 tsp. baking powder  
 Pinch of salt  
 1 tsp. vanilla

Pour boiling water over raisins or dates and soda. Add egg, butter, sugar, nuts, flour, baking powder, salt and vanilla. Put in greased loaf pan. Let rise 15 minutes and bake at 350° for 45 minutes or test for doneness.

**STRAWBERRY BREAD****Judy Anderson - Melody Brewer**

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

2 (10 oz.) pkgs. frozen strawberries (reserve 1/4 c. juice for spread)  
 4 eggs, well-beaten  
 1 c. oil

Make a "well" in dry ingredients. Add strawberries, eggs and oil. Stir thoroughly. Pour into loaf pan. Bake for 1 hour at 350°.

**SPREAD:**

1/4 c. reserved strawberry juice

8 oz. pkg. softened cream cheese

Mix well and spread on slices of strawberry bread.

**ZUCCHINI BREAD****Susie Arnold**

3 c. flour  
 1 tsp. cinnamon  
 1 tsp. salt  
 1 tsp. soda  
 3 eggs, beaten  
 1/2 c. butter, melted

1/2 c. oil  
 2 c. sugar  
 2 c. zucchini  
 3 tsp. vanilla  
 1 c. nuts

Mix dry ingredients together. Stir in liquid ingredients; mix well. Bake at 350° for 1 hour in 2 loaf pans.

**PUMPKIN BREAD**

Cindy Eden

3 1/2 c. flour, sifted	1/2 c. water
1 tsp. salt	4 eggs, beaten
2 1/2 c. sugar	3/4 tsp. cinnamon
2 tsp. baking soda	1/2 tsp. nutmeg
2 c. pumpkin purée	1 c. chopped nuts (optional)
1 c. vegetable oil	

Preheat oven to 350°. Sift all dry ingredients together. Mix pumpkin, oil, water, eggs and spices together. Combine with dry ingredients, but do not overmix. Add nuts, if desired. Bake in 2 well-buttered 9 x 5 x 3-inch loaf pans for 45 minutes to 1 hour or until toothpick comes out clean. Turn out and cool on cake racks. Makes 2 loaves.

**CARROT-COCONUT BREAD**

Barb Fleming

3 eggs	2 c. unsifted all-purpose flour
1/2 c. salad oil	1/2 tsp. salt
1 tsp. vanilla	1 tsp. soda
2 c. finely shredded carrots	1 tsp. baking powder
2 c. grated coconut	1 tsp. cinnamon
1 c. raisins	1 c. sugar
1 c. chopped walnuts	

In a large bowl, beat the eggs until light. Stir in salad oil and vanilla; add carrots, coconut, raisins and nuts; mix until well-blended. Combine the flour, salt, soda, baking powder, cinnamon and sugar; sift into the first mixture. Stir until just well-blended. Spoon into a 9 x 5-inch loaf pan that has been well-buttered and dusted with sugar. Bake at 350° for about 1 hour or until it tests done. Its flavor and texture improve, if wrapped and refrigerated for a couple of days. Makes 1 loaf. It's a moist fruity bread, due to the carrots. You won't taste them as a vegetable.

A man who journeys through life and confronts no problems is probably in the wrong lane.

**SPICED ZUCCHINI BREAD****Helen Rice**

1/2 c. (1 stick) butter or margarine	1/2 tsp. baking soda
1 c. sugar	1/2 tsp. nutmeg
2 eggs	1 c. raw unpeeled zucchini, finely grated
1 3/4 c. all-purpose flour	1/2 c. chopped walnuts
1/2 tsp. salt	1 tsp. pure vanilla

Cream together butter and sugar; beat in eggs. Combine flour, salt, soda and nutmeg. Stir half the dry ingredients into the creamed mixture, then the zucchini (batter may look curdled). Add the remaining dry ingredients, then nuts and vanilla; mix well. Spoon into greased 9 x 5 x 3-inch loaf pan. Bake in 350° oven for 50 to 60 minutes. Makes 1 loaf; I use 3 small foil loaf pans.

**HAWAIIAN ZUCCHINI BREAD****Sylvia Hamilton**

2 eggs	1 c. chopped dates
2 c. sugar	1 c. nuts (optional)
1 c. oil	3 c. flour
1 tsp. vanilla	1 tsp. baking powder
2 c. zucchini, chopped fine	2 tsp. cinnamon
1 sm. can crushed pineapple, drained	2 tsp. soda

Beat together eggs, sugar, oil and vanilla. Add zucchini and pineapple. Sift dry ingredients and add dates and nuts. Add to the egg mixture. Bake in 2 greased loaf pans at 350° for 1 hour. **SUBSTITUTION:** Try substituting ground raisins, ground citrus candied fruit, prunes or other fruits, in place of the pineapple.



**ZUCCHINI BREAD**

Lana Lewman

3 eggs, beaten	1 T. baking soda
1 c. cooking oil	3 c. flour
2 c. sugar	1/2 tsp. baking powder
2 c. grated zucchini	1 tsp. salt
2 tsp. vanilla	1 tsp. cinnamon
1/4 tsp. allspice	1/2 c. nuts

Beat eggs; add oil, sugar, zucchini and vanilla. Sift together dry ingredients and add to egg mixture. Pour into loaf pans. Bake at 325° for 1 hour.

**GINGERBREAD**

Hazel Boley

1/2 c. sugar	2 c. flour
1 c. molasses	1 tsp. baking powder
1/2 c. shortening	2 tsp. soda <b>dissolved</b> in 1 c.
1 tsp. ginger	hot water
1 tsp. cinnamon	1 egg, beaten
1 tsp. cloves	

Mix together all ingredients. Pour into a greased cake pan. Bake at 325° for 35 minutes or until done.

**PISTACHIO BREAD**

Esther Thommen

1 pkg. yellow cake mix	1 c. sour cream
1 pkg. instant pistachio pudding	1/2 c. chopped nuts
4 eggs	1/8 c. water
1/4 c. oil	3/4 c. chopped maraschino cherries

Combine all ingredients. Mix with a spoon. Put in two greased loaf pans. Mix 1/4 cup sugar and 1/2 teaspoon cinnamon. Sprinkle on top of loaves. Bake at 350° for 45 minutes. Wrap in foil and store in refrigerator for 2 or 3 days before serving, to enhance the flavor.

**CORN BREAD**

Van Buren Good Samaritan Center

7 1/2 c. flour  
 5 1/4 c. corn meal  
 9 T. baking powder  
 1 T. salt  
 1/2 c. sugar

2 c. dry milk  
 7 eggs  
 7 1/2 c. water  
 2 c. oil

Sift dry ingredients together. Beat eggs; mix with water and oil. Form a "well" in center of dry ingredients and add liquid. Stir; do not overmix. Pour into four 9 x 13-inch well-greased pans. Bake at 400° for 30 minutes. Makes 80 to 85 servings.

**CRUSTY CORN BREAD**

Esther Thommen

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

1 c. corn meal  
 1 egg, well-beaten  
 1/4 c. melted shortening, corn  
 oil or bacon grease

Combine dry ingredients in a mixing bowl. Add eggs, milk and shortening. Stir until moistened. Bake in a 9 x 9-inch greased pan for 25 minutes in a 450° oven.

**BUTTERHORN ROLLS**

Ethel M Harryman

1 pkg. yeast  
 1 c. sweet milk  
 1 stick oleo  
 3 eggs, well-beaten

1/2 c. sugar  
 1 tsp. salt  
 4 c. flour

Heat the milk with stick of oleo, then let cool. Beat the eggs in large mixing bowl; add sugar, salt and yeast. Add milk and oleo, gradually adding the flour. Dough will be rather soft. Cover with cloth and let stand until morning, rolling out the dough into pie-shapes. Roll from the wide edge toward the small end. Let rise and bake in moderate oven, then frost.

**BUTTERHORN ROLLS****Mary Randolph**

1 pkg. <b>or</b> cake of yeast	3 eggs
1 c. warm water	4 1/2 c. flour
1/2 c. butter	Salt
1/2 c. sugar	

Make dough and put in refrigerator overnight. Divide in half and roll each piece round and 1/4-inch thick. Brush with melted butter and cut like pie. Roll each piece from big to little end. Place on buttered sheet and let rise. Bake in moderate oven (350°) for 20 minutes.

**QUICK LIGHT ROLLS****Marilyn Doud**

5 1/2 c. flour	1 1/2 T. Crisco
1 1/4 tsp. salt	2 1/2 c. warm water
1/4 c. sugar	2 pkgs. yeast

Dissolve yeast in 1/2 cup of the water. Soften shortening in 1 cup of very warm water with sugar and salt. Add the other cup of water to shortening mixture. Add 2 cups flour; beat well. Add yeast and beat well. Add remaining flour, a little at a time, beating well after each addition. Knead lightly. Store in refrigerator or let rise after oiling top. When double in bulk, knead again and make out into rolls or loaves. Let rise again. Bake rolls for 15 minutes at 450°. This is a very soft dough, but do not add extra flour.

**ICEBOX ROLLS****Elsie Williams**

1 pkg. dry yeast	1/2 c. Crisco <b>or</b> lard
1/4 c. warm water	1/2 c. sugar
1 T. sugar	Dash of salt
2 c. boiling water	4 c. (more <b>or</b> less) flour

Combine yeast, warm water and sugar; set aside. Combine boiling water, Crisco, sugar and salt. Let stand until lukewarm. Add part of flour to shortening mixture, then add yeast mixture and rest of flour. Let rise until double. Make into rolls and let rise again. Bake.

**HOT ROLLS****Janet Randolph**

1 pkg. yeast	4 c. flour
1/3 c. sugar	1 egg, slightly beaten
1 c. warm water	1 tsp. salt
1/2 c. melted shortening, cooled to lukewarm	

Dissolve yeast in 1/4 cup warm water, plus 1 teaspoon sugar. In large mixing bowl, mix yeast, sugar and shortening. Add egg; beat all together. Add salt and water. Gradually beat in flour. Knead until smooth. Put in warm place to rise until double, then make into balls. Place in greased pans and let rise. Bake at 350° for 25 minutes or until done.

**POTATO REFRIGERATOR ROLLS****Sandra Oliver**

1 c. milk, scalded	1 pkg. yeast
1 c. hot mashed potatoes	1/2 c. warm water
1/2 c. shortening	2 beaten eggs
1/4 c. sugar	5 to 6 c. flour
2 tsp. salt	

Combine milk, potatoes, shortening, sugar and salt in large mixing bowl. Add yeast, softened in water. Add eggs. Add 1 1/2 cups flour and beat well. Cover and let stand in warm place for 1 hour or until full of bubbles. Stir in 3 1/2 to 4 1/2 cups flour, to make fairly stiff dough. Knead until smooth on lightly floured surface. Return to greased mixing bowl. Grease top of dough. Cover and chill in refrigerator, about 1 1/2 hours. Before serving time, shape desired number of rolls; place in greased pan; let rise 1 to 1 1/4 hours or until doubled in size. Bake in hot oven (425°) for 15 to 20 minutes. Punch down unused dough and return to refrigerator. This can be kept in refrigerator up to 2 weeks in a tightly covered container. Makes 3 dozen medium-sized rolls.

Prayers can't be answered unless they are prayed.

**DOUBLE-QUICK DINNER ROLLS**

Helen Rice

1 c. warm water	1 tsp. salt
1 pkg. active dry yeast	1 egg
2 T. sugar	2 T. soft shortening
2 1/4 c. sifted flour	

In mixing bowl, dissolve yeast in water. Stir in sugar, half of flour and salt. Beat with spoon until smooth. Add egg and shortening. Beat in rest of flour until smooth. Scrape down sides of bowl and cover with cloth. Let rise in warm place until double, about 30 minutes. Grease 12 large muffin cups; stir down raised dough. Spoon into muffin cups, filling 1/2 full. Again, let rise in a warm place until dough reaches tops of muffin cups, 20 to 30 minutes. Heat oven to 400°. Bake 15 to 20 minutes.

VARIATIONS: Vary by sprinkling 1/4 teaspoon poppy seed or sesame seed over each roll; honey or maple syrup for sugar; whole-wheat or rye flour for 1/2 of flour or corn meal.

**OVERNIGHT REFRIGERATOR ROLLS**

Marjorie Orr

2 pkgs. active dry yeast	3/4 c. sugar
2 1/2 c. warm (105° to 115°) water	2 eggs, well-beaten
3/4 c. soft <b>or</b> melted shortening	8 to 8 1/2 c. flour
	2 1/2 tsp. salt

Soften yeast in warm water. Add shortening, sugar, 4 cups flour and salt. Stir, to mix, then beat until smooth, about 1 minute. Stir in remaining flour. This will be a soft dough. Place in a greased bowl and lightly grease surface of dough. Cover tightly. Store in refrigerator overnight or until needed. (Dough will keep about 4 days.) Punch down daily. Count days from time dough is placed in refrigerator. Makes 36 rolls or two 9-inch coffee cakes. Cut in rolls. Bake rolls in 9 x 9 x 2-inch pan. Let rise 1 hour. Bake in hot oven (400°) for 15 to 20 minutes.

When God closes a door, He opens a window.

**NO-KNEAD ROLLS****JoAnn Wiley**

1 cake <b>or</b> pkg. yeast	1 T. salt
1/4 c. warm water	1/4 c. Crisco
1 c. milk	1 egg
2 T. sugar	3 1/2 c. flour

Dissolve yeast in warm water. Scald milk; add sugar, salt and shortening. Cool. Add the beaten egg, yeast and enough flour to make a dough that is slightly sticky to the hands. Place in greased bowl and let stand at room temperature or in the refrigerator for 2 hours. Work down; form rolls and let rise until very light. Bake at 400° for 20 to 25 minutes.

**NO-KNEAD REFRIGERATOR ROLLS****Mildred Ritchhart**

2 pkgs. yeast	6 1/2 to 7 c. flour
2 c. warm water	1 egg
1/2 c. sugar	1/4 c. shortening
2 tsp. salt	

Dissolve yeast in warm water. Add sugar, salt and 1/2 of flour. Add egg and shortening. Gradually add rest of flour. Cover with damp cloth. Place in refrigerator. Remove 2 hours before using. Punch down occasionally, as dough rises in refrigerator. Bake in 400° oven for 20 minutes.

**EASY CINNAMON CARAMEL ROLLS****Janice Rubey**

1 loaf frozen bread, cut in pieces	1 T. milk
Cinnamon	1 pkg. vanilla <b>or</b> butterscotch pudding
Sugar	1/2 c. brown sugar
1/2 stick oleo	

Roll each piece of bread dough in mixture of cinnamon and sugar. Butter a 9 x 9-inch pan. Put dough in pan. Mix all other ingredients and pour over top. Sprinkle with more cinnamon and sugar mixture. Let rise. Bake 15 to 20 minutes at 375°.

**HAY-HAND ROLLS****Lealin Boecker**

1 pkg. yeast	3 eggs, beaten
1 c. lukewarm water	1 c. shortening, melted and cooled
1 T. salt	1 c. sugar
1 T. sugar	Approximately 6 c. flour
4 c. water	

Dissolve yeast in warm water. When dissolved, add salt, 1 table-spoon sugar and water. Beat well, until bubbly. Cover and set aside, at room temperature, for several hours or overnight. After the "sponge" has set, add beaten eggs, melted shortening, sugar and enough flour to make a soft dough. Turn onto a floured board and knead. Place in a greased bowl and let rise until double in bulk. Knead down and place in refrigerator. Punch down each day. When ready to use, remove the portion of the dough desired from refrigerator and let it stand for 1 hour at room temperature. Make into rolls and place in a greased pan. Bake at 400° for 15 to 20 minutes.

**RICH SWEET DOUGH****Linda Corman**

3/4 c. milk	1/2 c. warm (105°) water
1/2 c. sugar	2 pkgs. yeast
2 tsp. salt	1 egg
1/2 c. margarine	4 c. flour

Scald milk; stir in sugar, salt and margarine. Combine water and yeast in bowl. Stir in lukewarm milk mixture. Add egg and 1/2 cup flour. Beat until smooth. Stir in remaining flour. Cover tightly. Refrigerate 2 hours. (Will keep in refrigerator for 3 days.)

For cinnamon roll ring, divide dough in half. Roll out and brush with melted butter, sugar and cinnamon, to taste. Roll up. Place in circle on greased cookie sheet. Cut 2/3 way into ring at 1-inch intervals. Turn each section on its side. Repeat with other half. Let rise 1 hour. Bake at 350° for 20 to 25 minutes. Frost with powdered sugar frosting.

**BREAKFAST TWIST ROLLS**

Linda Corman

1/4 c. warm water	1/8 tsp. salt
1 pkg. yeast	1 egg, beaten
1 (8 oz.) pkg. sour cream	2 T. soft shortening
5 T. sugar	3 1/2 c. flour

Dissolve yeast in warm water. Stir in sour cream, sugar, salt, egg, shortening and flour. Mix dough good, then turn onto floured board and knead several times. Roll into an oblong shape, 24 x 6-inch. Spread dough with 2 tablespoons soft margarine. Sprinkle half the dough with 1/2 cup white sugar and 1/4 cup brown sugar. Sprinkle with cinnamon and nuts or raisins. Fold over other half. Cut into 1-inch strips. Twist and place into greased pan. Press down ends. Cover; let rise 1 hour. Bake at 350° for 12 to 15 minutes. Ice with powdered sugar frosting while still warm.

**HOMEMADE BISQUICK**

Jane Anderson

8 c. flour	3 T. salt
1 c. dry milk	1 c. lard or Crisco
1/4 c. baking powder	

Combine dry ingredients. Cut in shortening until mixture is crumbly. If you use lard, keep mixture refrigerated. May use in place of Bisquick.

**MILE-HIGH BISCUITS**

Miladean Garrett

3 c. flour	3/4 tsp. salt
4 tsp. baking powder	1/2 c. shortening
1/4 c. sugar	1 egg, beaten
2 tsp. cream of tartar	1 1/8 c. milk

Combine dry ingredients in bowl. Cut in shortening. Add milk and egg, all at once. Mix and turn out on lightly floured surface. Knead 10 or 12 times. Roll to 3/4-inch thick. Cut and place on greased baking sheet. Bake at 475° until light brown. Makes 1 dozen. May be frozen before baking.

**BISCUIT MIX**

Marjorie Orr

6 c. flour  
1 tsp. salt

4 T. baking powder  
3/4 c. fat (lard)

Mix together. Can be stored in refrigerator and used like Bisquick.

**BISCUITS**

Esther Thommen

4 c. flour  
8 tsp. baking powder  
1 tsp. salt

4 T. Crisco  
1 1/2 c. milk

Mix dry ingredients. Cut in shortening. Add milk. Pat out on floured wax paper. Cut with biscuit cutters. Bake in a 450° oven until brown.

**DELICIOUS LIGHT BISCUITS**

Sandra Oliver

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

4 T. shortening  
3/4 c. milk

Combine flour, baking powder and salt in mixing bowl. Cut shortening into flour mixture with pastry blender until mixture resembles coarse corn meal. Stirring with a fork, add enough milk to make a soft puffy dough - easy to roll out. Round up on a lightly floured surface. Knead lightly, about 6 times (too much handling makes biscuits tough). Roll out 1/2-inch thick; cut with floured biscuit cutter. Place on ungreased baking sheet. Bake at 450° for 10 to 12 minutes. Yields twelve 2-inch biscuits.

**SAUSAGE BISCUITS**

Betty Petersma

3 c. Bisquick  
3/4 c. water  
1 lb. sausage

1 lb. shredded Cheddar or  
colby cheese

Continued Next Page

**SAUSAGE BISCUITS** (Continued)

Cook sausage and drain; add to Bisquick mixture and cheese. Drop on cookie sheet, like drop cookies. Bake at 350° for approximately 12 to 15 minutes. Makes about 6 dozen.

**SOUTHERN GAL'S BISCUITS**

Sylvia Hamilton

2 c. flour	2 T. sugar
4 tsp. baking powder	1/2 c. shortening
1/2 tsp. cream of tartar	1 egg, beaten
1/2 tsp. salt	2/3 c. milk

Mix dry ingredients; cut in shortening. Make hole in center and add the beaten egg and milk. Stir to a soft dough. Turn out on a lightly floured board and knead 5 times. Roll out to 1/2-inch thick. Cut. Bake at 450° for 10 to 15 minutes. These may be frozen, just thaw a few minutes before baking.

**NIP QUICK BUTTERMILK BISCUITS**

Virgie Kerr

2 c. flour	1/2 c. vegetable shortening
1 tsp. baking powder	2 T. lard or oleo, cut in thin slices
1/2 tsp. salt	3/4 c. buttermilk
1/2 tsp. soda	

Sift flour, baking powder, soda and salt in bowl. Cut in shortening and butter with pastry until crumbly. Add buttermilk; stir lightly with fork. Put dough on floured surface. Knead 5 times. Pat out to 3/4-inch thickness. Cut and place on ungreased cookie sheet. Bake 15 to 18 minutes at 425°.

**DUTCH BUNS**

Beulah Boley

1 potato, cooked and mashed	1/2 c. sugar
1 c. potato water	1/2 tsp. salt
1/4 c. shortening	1/2 cake of yeast

Mix together all ingredients at night. Knead down in the morning. Let rise and make into buns. Let rise. Bake 30 minutes at 350°.

**REBEL BISCUITS**

Evelyn A Wright

8 oz. plain yogurt  
4 c. flour  
1 c. oil

1/2 tsp. salt  
8 tsp. baking powder  
1 c. **or more** milk

Combine all ingredients to make a soft dough. Roll out on floured surface. **Do not** overwork dough. Cut with cookie cutter at least 1/2-inch thick. Bake at 400° for 10 to 15 minutes or until as brown as you like.

**CARAMEL BISCUIT RING-A-ROUND**

Donna Story

1/3 c. packed brown sugar  
3 T. butter **or** margarine  
1 T. water

1/3 c. chopped nuts  
1 (8 oz.) can refrigerator  
biscuits

Combine brown sugar, butter and water in 1-quart casserole or 8-inch round baking dish. Microwave at high for about 1 minute or until butter is melted. Stir in nuts. Separate biscuits; cut each one into quarters. Add biscuits to sugar mixture; stir to coat each piece. Push biscuits and coating away from center of casserole and set a custard cup or glass, open-end up, in center. Microwave at high for 3 to 3 1/2 minutes or until biscuits are no longer doughy. Let stand 2 minutes; twist out custard cup and invert biscuit ring on serving plate. Serve warm with forks, to pull sections apart, into individual servings. Makes about 6 servings.

**MISSOURI BEER BARREL MUFFINS**

Linda Corman

1 c. flour  
3/4 c. rye flour  
2 T. brown sugar  
2 tsp. baking powder  
1/4 c. salad oil

2 tsp. caraway seed  
1/2 tsp. salt  
1 egg  
1 c. beer

Preheat oven to 400°. Grease 12 muffin pan cups. Combine dry ingredients. In small bowl, beat egg. Stir in beer and oil. Add to dry ingredients, stirring until just moistened. Don't overmix - batter should have a rough appearance. Fill muffin cups 3/4 full. Bake 20 to 25 minutes. Calories: 120.

**BAKERS' BUNS****Marilyn Doud**

1 1/2 c. bread dough                      1 c. lukewarm water  
 1/2 c. sugar                                  Shortening (the size of an egg)

Measure out dough when making loaves or rolls. Set aside until 4:00 P.M., if bread is started in the morning. Add sugar, water, shortening and enough flour to make dough a little softer than bread dough. Let rise until 9:00 P.M. Shape into buns. Let stand in cool place until morning. Bake.

**IOWA CORN 'N' BACON MUFFINS****Linda Corman**

1 c. flour                                      1/2 tsp. salt  
 1 c. yellow corn meal                      1 egg  
 2 T. sugar                                    1 1/3 c. milk  
 1 T. baking powder                        1/4 c. salad oil  
 12 slices bacon, cooked **and**  
 crumbled

Preheat oven to 400°. Grease 12 muffin pan cups. Combine dry ingredients. Stir in crumbled bacon. Mix well. In small bowl, beat egg. Stir in milk and oil. Add to dry ingredients. Stir until batter is smooth and starts to thicken, about 1/2 minute. Fill muffin cups about 3/4 full. Bake for 20 to 25 minutes.

**CORNFLAKE MUFFINS****Susie Arnold**

1 1/3 c. flour                                  2 c. cornflakes  
 1 T. baking powder                        1 1/4 c. milk  
 1/2 tsp. salt                                  1 egg  
 1/4 c. sugar                                  1/3 c. oil

Combine flour, baking powder, salt and sugar; set aside. Measure cornflakes and milk into a large mixing bowl. Stir, to combine, and let stand 2 minutes or until cereal is softened. Add egg and oil; beat well. Add flour mixture, stirring only until combined. Portion batter evenly into 12 greased muffin pan cups. Bake at 400° for about 20 minutes or until lightly brown. Yields 12 muffins.

**BUTTERMILK-OATMEAL MUFFINS**

Ethel M Harryman

1 c. quick rolled oats	1/2 tsp. soda
1 c. buttermilk	1/2 c. brown sugar
1 c. flour	1 egg, unbeaten
1 tsp. salt	1/4 c. oil
1 1/2 tsp. baking powder	

Mix oatmeal and buttermilk; stir well. Add brown sugar and egg; mix well. Sift dry ingredients and stir into first mixture. Add oil. Divide into 12 muffin tins and bake 20 minutes at 375°.

**OATMEAL MUFFINS**

Van Buren Good Samaritan Center

8 eggs	8 c. oatmeal
5 1/3 c. sour milk	8 c. flour
4 c. brown sugar	2 2/3 T. baking powder
2 2/3 c. shortening	1 T. <b>plus</b> 1 tsp. soda

Beat eggs. Add brown sugar, shortening and sour milk. Mix all dry ingredients together. Add to above mixture. Batter should be lumpy. Bake at 400° in conventional oven for 20 to 25 minutes. (If no sour milk, add 1 tablespoon of vinegar to each cup of milk.) Makes 84 muffins.

**OLD-FASHION BRAN MUFFINS**

Leah Gerber

1 c. Kellogg's All-Bran	1 c. flour
3/4 c. milk (I use buttermilk <b>with</b> 1/2 tsp. soda)	2 1/2 tsp. baking powder
1 egg	1/2 tsp. salt
1/4 c. soft butter	1/4 c. sugar

Combine All-Bran and milk. Let stand until most of moisture is taken up. Add beaten egg and shortening. Sift flour, baking powder, salt and sugar. Add to first mixture, stirring only until combined. Fill greased muffin pan 2/3 full. Bake in a moderately hot oven (400°) for about 30 minutes. Yields 12 muffins.

**SWEET MUFFINS**

Deb Harmon

1 egg	1 1/2 c. flour
1/2 c. milk	1/2 c. sugar
1/4 c. vegetable oil or	2 tsp. baking powder
shortening	1/2 tsp. salt

Grease muffin cups. Beat egg with a fork and stir in milk and oil. Sift together flour, sugar, baking powder and salt; add, all at once, to liquid mixture. Stir enough to moisten. Fill muffin cups 2/3 full. Bake at 400° for 20 to 25 minutes.

**CAKE DOUGHNUTS**

Linda Corman

1 3/4 c. flour	1/2 c. milk
2 tsp. baking powder	1/2 c. sugar
1/4 tsp. salt	1 T. melted butter or salad oil
1 egg	

Put egg, milk, sugar and melted butter in a mixing bowl. Add dry ingredients. Mix. Add enough flour to make dough just firm enough to handle, keeping it as soft as possible. Chill. Place 1/3 of the mixture on floured surface. Knead slightly; roll 1/3-inch thick. Shape with floured cutter. Put on floured wax paper. Let stand 5 or 10 minutes before frying. Fry in hot oil (360°). Makes 18.

**MASHED POTATO DONUTS**

Lois Starnes

1 1/2 c. milk	1/3 c. oleo
1/2 c. sugar	1 c. mashed potatoes
2 pkgs. dry yeast	5 c. flour (more, if needed)
2 eggs, beaten	Dash of salt

Mix potatoes, milk, yeast, sugar, eggs and oleo together. Stir well. Add flour and salt. Mix and knead. Roll out; cut and fry in deep fat.

**RAISED DOUGHNUTS****Linda Corman**

1 c. lukewarm milk	1 c. brown sugar
1 pkg. yeast	2 eggs, well-beaten
1 tsp. salt	1/2 tsp. nutmeg
2 c. flour	1 1/2 c. flour
1/4 c. melted butter <b>or</b>	
salad oil	

Place milk, yeast, salt and flour in a bowl. Beat thoroughly. Cover and let rise for 1/2 hour. Add butter, brown sugar, eggs, nutmeg and flour. Beat well. Cover and let rise until dough is light. Punch down. Add more flour, if dough is soft to handle. Turn out on well-floured surface. Divide into half. Cover with a bowl and let rise 10 minutes. Roll 1/2-inch thick. Cut with floured cutter. Set on board, uncovered, for 1 hour. Fry in hot (360°) oil until golden brown.

**RAISED DOUGHNUTS****Sandra Oliver**

2 1/2 c. milk, scalded	2 pkgs. yeast
1/2 c. water	1 T. sugar
1/2 c. sugar	1 T. salt
1/2 c. lard (shortening)	6 c. flour
1/2 c. warm water	

Combine first 4 ingredients; allow to cool to lukewarm. Add remaining ingredients and blend well. Knead; put into greased bowl and let rise 2 times. Cut out; let rise again. Deep-fry.

**GLAZE:**

1 box powdered sugar	1 tsp. vanilla
1/2 c. cold water	

Combine all ingredients and glaze doughnuts.



**YANKEE DOUGHNUTS**

Donna Story

2 c. Bisquick baking mix	1/4 c. milk
2 T. sugar	1/4 tsp. cinnamon
1 tsp. vanilla	1/4 tsp. nutmeg
1 egg	

Mix all ingredients together until smooth. Gently smooth dough into a ball on floured cloth-covered board. Knead 8 to 10 times. Roll dough 1/4-inch thick. Cut with floured doughnut cutter. Drop rings in hot fat (375°). Fry about 1/2 minute on each side or until golden brown. Drain. If desired, spread with chocolate glaze.

**CHOCOLATE GLAZE:**

2 oz. semi-sweet chocolate	3/4 tsp. vanilla
3 T. butter <b>or</b> margarine	2 to 3 T. hot water
1 c. confectioners' sugar	

Melt chocolate and butter over low heat. Remove from heat; stir in confectioners' sugar and vanilla. Mix in water, 1 tablespoon at a time, until glaze is proper consistency.

**DROP DOUGHNUTS**

Donna Story

1 c. sugar	2 tsp. baking powder
1 T. melted butter	3 c. flour
2 eggs	1 tsp. vanilla
1 c. sweet milk	

Cream sugar and eggs. Add other ingredients. Mix well. Drop by teaspoon into hot lard. Fry until brown.

**GLAZE:**

1 lb. powdered sugar	1 T. sweet cream
1 T. cornstarch	1 tsp. vanilla
Butter (size of egg)	

Combine ingredients and mix well. Dip doughnuts and serve.

**DROP DOUGHNUTS****Doris Carr**

1/4 c. sugar  
 1 egg  
 1/4 c. milk

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

Beat egg and sugar. Add milk and dry ingredients. Drop by spoonfuls into hot fat.

**LONG JOHNS****Doris Carr**

1/2 c. oleo  
 1 1/2 c. hot water  
 1 c. rich milk, scalded  
 3 pkgs. yeast  
 1/2 c. warm water

2 eggs  
 1/2 c. sugar  
 1/2 tsp. nutmeg  
 2 tsp. salt  
 8 or 9 c. flour

Combine oleo, hot water and scalded milk. Allow to cool. Dissolve yeast in warm water. Add to first mixture, then add all ingredients. Knead; let rest 10 minutes. Roll out, as for doughnuts. Cut in desired strips, about 4 x 1 1/2-inch. Let rise 1 hour. Fry in hot fat.

**FROSTING:**

1/4 c. oleo  
 1/2 c. brown sugar  
 2 T. cream

1 tsp. maple flavoring  
 Powdered sugar

Melt oleo, brown sugar and cream together, then add flavoring. Stir in enough powdered sugar to make desired consistency for frosting.

**SPUTNIKS****Susie Arnold**

2 eggs, beaten  
 1 c. milk  
 1 tsp. vanilla  
 1 c. sugar  
 3 c. flour

2 tsp. baking powder  
 1/4 tsp. salt  
 1/2 tsp. nutmeg  
 1/2 tsp. cinnamon  
 Shortening (for frying)

Continued Next Page

**SPUTNIKS (Continued)**

Mix eggs, milk, vanilla, sugar and flour; stir well. Add remaining ingredients. Heat shortening to 400°. Using a teaspoon, drop batter into hot shortening. Fry until drops become golden brown.

**COFFEE CAKE****Bernita Epperly**

1 1/2 c. sugar  
1 stick oleo (room  
temperature)  
2 eggs  
1 tsp. vanilla  
3 c. flour

2 tsp. baking powder  
1/4 tsp. salt  
1 1/2 c. buttermilk  
1/2 tsp. soda

Cream sugar and oleo; add eggs and vanilla. Add dry ingredients and buttermilk alternately. Bake in 3 layer pans at 350° for 25 to 30 minutes.

Top with the following:

Combine 2 tablespoons oleo, 1/4 teaspoon vanilla, 1/2 teaspoon cinnamon, 1 tablespoon warm milk and enough powdered sugar to make a thin glaze. Drizzle over tops of cakes.

**COFFEE CAKE****Van Buren Good Samaritan Center**

7 1/2 c. flour  
3 3/4 c. sugar  
4 T. baking powder  
1 1/2 tsp. salt

5 eggs, well-beaten  
3 3/4 c. milk  
1 1/4 c. shortening

**TOPPING:**

1 1/2 c. brown sugar  
1 1/4 c. flour

2 1/4 tsp. cinnamon  
2 sticks oleo

Sift together first 4 ingredients. Mix eggs, milk and shortening together in mixer. Add dry ingredients. Beat for a short time. Mix together topping ingredients and sprinkle over batter in three 9 x 13-inch pans. Bake at 350° for 30 minutes. Drizzle with powdered sugar glaze over warm cake.

**OVERNIGHT COFFEE CAKE****Audrey Brown**

1 c. white sugar	2 eggs
1 c. butter	1 c. buttermilk
2 c. flour	1 tsp. soda
1 c. brown sugar	Nuts
1 tsp. cinnamon	

Mix together first 5 ingredients. Reserve 1 cup. Add remaining mixture to eggs, buttermilk and soda. Sprinkle nuts on bottom of a greased 9 x 13-inch pan. Pour 1/2 of batter into pan, then a layer of 1/2 cup of reserved mixture. Pour on rest of batter and top with remaining 1/2 cup of reserved mixture. Refrigerate overnight. Bake at 350° for 40 to 45 minutes.

**FILLED COFFEE CAKE****Hazelle Lanman**

1 1/2 c. flour	2 eggs
1 1/2 tsp. baking powder	1 1/2 c. milk
1/2 tsp. salt	1/4 to 1/2 c. brown sugar
Nuts	1/4 c. white sugar
1/2 c. margarine	1 c. nuts
1 c. sugar	1 T. cinnamon

Sift together flour, baking powder and salt. Add nuts. Cream together margarine and sugar. Add eggs and milk to creamed mixture and blend into dry ingredients. Pour half of this batter into 9 x 13-inch baking pan and sprinkle with mixture of brown sugar, white sugar, nuts and cinnamon. Pour remaining batter on top. Bake 45 to 50 minutes at 350°.

**FLOUR TORTILLA****Jane Anderson**

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

Cut lard into dry ingredients. Add milk to make a stiff dough. Cover with towel and let rest for 1/2 hour. Divide into 12 pieces. Roll out very thin. Cook on very hot griddle. Top with refried beans, hamburger, chili seasonings, grated cheese, etc.

**CHERRY COFFEE CAKE****Ruth Bruegge**

1 c. oleo	1/2 tsp. salt
1 3/4 c. sugar	1 1/2 tsp. vanilla
4 eggs	1 1/2 tsp. baking powder
3 c. flour	1 can cherry pie filling

Cream the oleo and sugar together. Add one egg at a time; beat well. Add dry ingredients and vanilla; mix well. Spread 3/4 of batter on a greased cookie sheet. Top with cherry pie filling. Drop remainder of batter on top. Bake at 350° for 35 minutes. Drizzle with glaze made from powdered sugar and water.

**DANISH COFFEE CAKE****Rhonda Robinson**

2 c. sifted flour	1 egg
1 c. sugar	1 c. milk
3 tsp. baking powder	1/3 c. soft butter
1 tsp. salt	

Sift flour, baking powder, sugar and salt into a bowl. Add butter, egg and milk. Beat hard with beater for 2 minutes. Pour into greased 9 x 9-inch pan and sprinkle with topping. Bake 35 to 40 minutes at 350°.

**TOPPING:**

2 T. butter	1 tsp. cinnamon
2 T. flour	1/2 c. coconut
1/4 c. brown sugar	

Combine all ingredients and spread on top of batter before baking.

**TACO DOUGH****Doris Carr**

1 pkg. yeast	1 tsp. salt
1 tsp. sugar	3 T. oil
1 c. hot water	3 to 3 1/2 c. flour

Mix yeast and water, then add sugar, salt, oil and flour. Let rise for 40 to 45 minutes. Roll out and cut into 6-inch circles. Deep fat fry until golden brown. Also, may be used for pizza rolls, pizza crust or bread sticks.

**STREUSEL COFFEE CAKE**

Joan Kern

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

**TOPPING:**

2 T. flour	2 T. butter, melted
1/2 c. brown sugar	1/2 tsp. cinnamon
	Nuts

Mix together sugar, shortening, egg, milk, flour, salt and baking powder for cake batter. Pour part of batter into an 11 x 7-inch pan, then put part of combined topping ingredients; another layer of batter and finish with a layer of topping. Bake at 350° for about 30 minutes.

**TACO SHELLS**

Linda Corman

2 1/2 c. flour	Water
1/2 tsp. salt	3/8 c. oil
3 tsp. baking powder	

Mix together dry ingredients. Add enough water to make a workable dough. Add oil and work in. Pinch off in quarter-size balls. Roll out, using flour base. Shell will lose stickiness. Deep fat fry about 20 to 30 seconds or until dough floats to the top. Makes approximately 25.

**MONKEY BREAD**

Rachel Meek

1 loaf frozen bread	1/2 c. sugar
1/4 c. butter or oleo, melted	1 T. cinnamon

Thaw bread in refrigerator overnight. Mix together sugar and cinnamon. Cut bread dough into pieces. Dip in melted butter, then in sugar-cinnamon mixture. Grease loaf pan and put the pieces of bread dough into it. Pile the pieces on top of one another. Let rise, then bake at 350° for 30 to 40 minutes. Pull apart, to eat.

**PIZZA DOUGH****Peggy Lane**

2 1/2 c. flour	1 c. water
1 pkg. yeast	2 T. shortening
1 1/2 tsp. salt	1 tsp. sugar

Combine ingredients in mixing bowl. Mix well. Let rest for 30 minutes. Spread on pizza pan or cookie sheet. Add desired toppings. Bake at 425° for 25 to 30 minutes.

**HUSH-PUPPIES****Emelia Weltch**

1 3/4 c. corn meal	1/2 tsp. garlic salt
1/2 c. flour	1/2 c. chopped onion
3/4 tsp. soda	1 c. buttermilk
1/2 tsp. salt	1 egg
1 tsp. sugar	Vegetable oil

Sift together all dry ingredients. Add onions. Combine egg and buttermilk, then add to dry ingredients, stirring until mixture is moist. Drop by teaspoonfuls into deep hot oil (400°), frying only a few at a time. Turn hush-puppies once and cook until they are a golden brown. Remove and drain on paper towels.

**PANCAKES****Edna Lewman**

1 c. flour	1/4 tsp. soda
1 tsp. baking powder	1 egg
1/2 tsp. salt	2 T. shortening
1 T. sugar	3/4 c. milk

Sift together dry ingredients. Add remaining ingredients and mix well.



**PANCAKES**

Van Buren Good Samaritan Center

3 qts. <b>plus</b> 1 pt. flour	1 c. sugar
1 qt. corn meal	12 eggs
1/2 c. baking powder	3 qts. <b>plus</b> 1 pt. milk
2 T. salt	1 2/3 c. oil

Combine dry ingredients in mixer bowl. Add eggs, milk and oil to dry ingredients. Mix on low speed until blended. Bake on hot grill until bubbly on top. Turn. Bake 1 minute on other side. Makes one hundred 4-inch pancakes.

**FLUFFY WAFFLES**

Virgie Kerr

2 c. flour	3 eggs, separated
2 tsp. baking powder	1 1/2 c. milk
1/4 tsp. salt	2 T. butter
1 T. sugar	

Sift first 4 items together. Mix egg yolks, milk and melted butter. Add to dry ingredients. Fold in beaten egg whites.

**SOPAIPILLAS**

Gloria Starnes

1 3/4 c. sifted flour	2 T. shortening
2 tsp. baking powder	2/3 c. cold water
1 tsp. salt	

Start heating oil or fat. Combine flour, baking powder and salt. Sift into mixing bowl. Cut in shortening with pastry blender. Add enough water to make a stiff dough. Turn dough onto lightly floured board and knead lightly until smooth. Cover with clean dishtowel and let rest 10 minutes. Roll dough very thin, 1/8-inch, into a rectangle, about 15 x 12-inch. Cut into 3 squares. When oil is very hot, drop a few squares of dough into it, one at a time. Turn frequently so that sopaipilla will puff up evenly. Remove with slotted spoon; drain on paper towels. Serve hot with honey. Makes 18 to 20.

**FUNNEL CAKES****Jane Anderson**

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

Mix together and let stand 10 to 15 minutes. Heat oil for deep-frying. When hot, pour 1/2 cup batter into funnel, using a slow swirling motion. Dribble batter in shape of a coil, starting in center. Deep-fry for 2 to 3 minutes on each side. Drain on paper towels. When cool, sprinkle with powdered sugar. Can be served hot or cool - best when warm.

**MORMON BREAD STICKS****Esther Thommen**

4 tsp. (2 pkgs.) dry yeast	1 c. warm water
4 tsp. sugar	2 c. flour
2 tsp. salt	

Put all dry ingredients, except flour, into a mixing bowl. Add water and stir until dissolved. Mix in flour. Set aside and let rise for 30 minutes. Knead dough and cut into pieces. Roll into sticks, 1-foot long and the size of your little finger. Place on greased baking sheets. Butter tops. Let rise 15 minutes. Bake at 375° for 20 minutes until tops are browned.

**NOODLES****Mrs Walter (Bernita) Epperly**

1 egg, beaten	2 T. margarine
1/2 tsp. baking powder	1/8 c. (2 T.) milk or cream
1/2 tsp. salt	1 c. flour

Mix beaten egg, baking powder and salt. Melt butter; add milk and flour last. Noodles should be stiff. May have to add a little more flour. Roll very thin. Turn while drying.

In the University of Life, there are three courses: Life, Death and Judgement.

**NOODLES****Pat Yarnell**

1 egg, beaten  
1/2 tsp. salt

2 T. milk  
1/2 c. all-purpose flour

Combine egg, salt, milk and enough sifted flour to make stiff dough. Roll very thin on floured surface; let stand 20 minutes. Roll up loosely; slice 1/4-inch wide; unroll. Spread out and let dry for 2 hours. Drop into boiling soup or boiling salted water. Cook, uncovered, about 20 minutes.

**EGG NOODLES****Peggy Lane**

1 egg  
1/2 tsp. salt

2 T. top milk  
1 c. flour

Combine egg, salt and milk in mixing bowl; beat well. Add flour; mix well. Roll out on floured surface. Let dry and cut. Store in refrigerator in plastic bag, if not used right away.

**NEVER FAIL NOODLES****Emelia Weltch**

2 egg yolks  
1 tsp. lard  
2 T. cream

1/4 tsp. salt  
1/4 tsp. baking powder  
Flour

Mix and add enough flour to roll; cut immediately. Cook or let dry and cook. This makes a small batch.

**NEVER FAIL EGG NOODLES****Sara Breitenstein**

2 eggs, beaten  
1/2 egg shell full of cream  
(for each egg used)

Salt and pepper (to taste)  
Flour

Combine eggs, cream, salt and pepper. Stir in enough flour to make a stiff dough. Roll out very thin on floured breadboard and cut in small pieces. These do not have to be dried - can be used immediately. Can also be frozen.

**DUMPLINGS**

Donna Story

2 c. flour	1 egg
1 1/2 tsp. soda	Sweet milk
1/2 tsp. salt	

Mix together all ingredients with enough sweet milk to make a very stiff dough. Drop into boiling water.

**DUMPLINGS**

Jennie Perkins

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

Mix together dry ingredients and add milk gradually. Mix to soft dough. Drop by spoonfuls into broth and cook about 5 minutes or until done.

**FEATHERWEIGHT DUMPLINGS**

Virgie Kerr

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

Sift together in bowl the flour, baking powder and salt. Cut in shortening with pastry blender until mixture is crumbly. Pour in milk; add egg. Mix only until flour is damp. Will be lumpy. Drop by spoonfuls on top of meat, broth or fruit. Cover tightly and steam 12 minutes without removing cover. Makes 6 dumplings.

For dessert dumplings, add 3 tablespoons sugar to dry ingredients. Substitute butter or oleo for shortening and add 1 teaspoon vanilla to milk.

NOODLES  
Dorcas Story

1 egg, beaten  
1/2 tsp. salt

Combine egg with 1 1/2 cups water and 1/2 cup flour to make a stiff dough. Roll a piece of dough at a time into a long strip about 1/8 inch thick. Cut into 1/2 inch wide strips. Drop into boiling water. Cook 2 to 3 minutes. Drain and serve with butter and sauce.

ADDITIONAL RECIPES

Jennie Perkins  
EGG NOODLES

1 egg  
1/2 tsp. salt

Mix to soft consistency. Add milk gradually and add milk gradually. Cook about 5 minutes. Drain and serve with butter and sauce.

Virgie Kerr  
EGG NOODLES

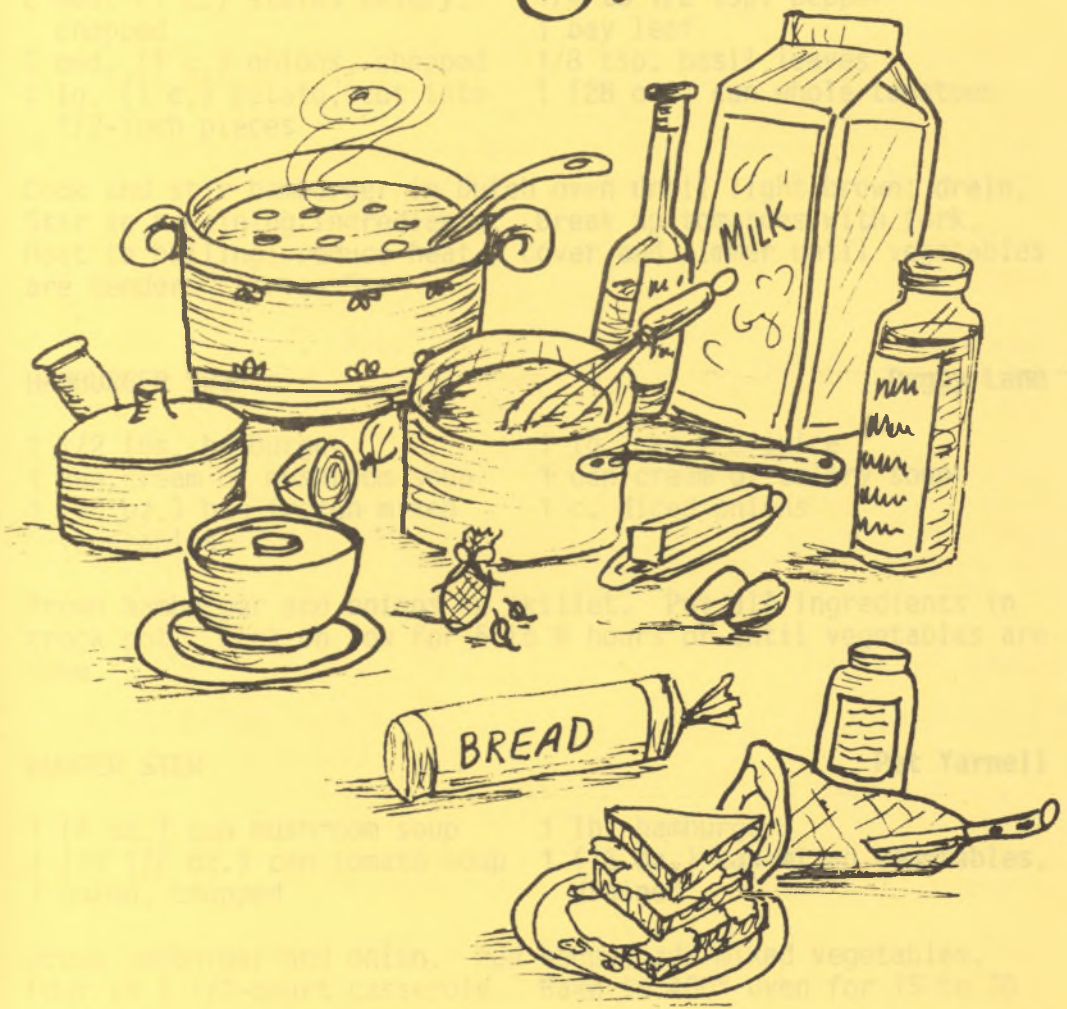
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SOUPS

# Soups & Sandwiches





## SOUPS

## STEW

Pat Yarnell

- |  |                                       |
|--|---------------------------------------|
| 1 1/2 lbs. hamburger                             | 2 tsp. salt                           |
| 3 c. water                                       | 1 tsp. bottled Brown Bouquet<br>sauce |
| 3 med. (1 c.) carrots, chopped                   | 1/4 to 1/2 tsp. pepper                |
| 2 med. (1 c.) stalks celery,<br>chopped          | 1 bay leaf                            |
| 2 med. (1 c.) onions, chopped                    | 1/8 tsp. basil leaves                 |
| 1 lg. (1 c.) potato, cut into<br>1/2-inch pieces | 1 (28 oz.) can whole tomatoes         |

Cook and stir hamburger in Dutch oven until light brown; drain. Stir in remaining ingredients. Break up tomatoes with fork. Heat to boiling; reduce heat. Cover and simmer until vegetables are tender. Serves 6.

## HAMBURGER SOUP

Peggy Lane

- |   |                            |
|---|----------------------------|
| 1 1/2 lbs. hamburger                      | 1 lg. can V-8 juice        |
| 1 can cream of mushroom soup              | 1 can cream of celery soup |
| 1 (20 oz.) bag frozen mixed<br>vegetables | 1 c. diced onions          |

Brown hamburger and onions in skillet. Put all ingredients in crock pot. Cook on low for 6 to 8 hours or until vegetables are done.

## BURGER STEW

Pat Yarnell

- |                                |   |
|--------------------------------|---|
| 1 (4 oz.) can mushroom soup    | 1 lb. hamburger                             |
| 1 (10 1/2 oz.) can tomato soup | 1 (16 oz.) can mixed vegetables,<br>drained |
| 1 onion, chopped               |   |

Brown hamburger and onion. Add soups; add mixed vegetables. Pour in 1 1/2-quart casserole. Bake in 400° oven for 15 to 30 minutes.

## HAMBURGER SOUP

Virgie Kerr

1 lb. ground beef	1 (8 oz.) can tomato sauce
1/4 tsp. pepper	1 tsp. soy sauce
1/4 tsp. oregano	1 c. diced celery
1/4 tsp. basil	1 c. sliced carrots
1/2 tsp. seasoned salt	1 c. macaroni, cooked <b>and</b> drained
1 envelope onion soup mix	1/4 c. grated Parmesan cheese
3 c. boiling water	

Crumble beef into slow cooker. Add pepper, oregano, basil, seasoned salt and dry soup mix. Stir in water, tomato sauce and soy sauce, then add celery and carrots. Cook 6 to 8 hours on low. Turn control to high. Add cooked macaroni and Parmesan cheese. Cook 10 to 15 minutes. Serves 5 to 6.

## CHILI SOUP

Melody Brewer

Hamburger	Tomato juice
Onion (optional)	Tomatoes
Chili beans	Potatoes

Peel and dice potatoes; cook until done, then fry hamburger and onion until meat is no longer pink. Put all ingredients in pan and boil. Serve and enjoy. This chili can be made for the size of crowd you are feeding.

## CROCK POT CHILI

Virgie Kerr

2 lbs. hamburger, browned <b>and</b> drained	Salt <b>and</b> pepper (to taste)
1 qt. tomatoes	1/2 pkg. chili seasoning mix
2 (15 3/4 oz.) cans Brooks chili hot beans <b>with</b> chili gravy	2 T. vegetable oil
	1/4 c. chopped onion <b>or</b> 1 T. instant minced onion

Combine all ingredients in crock pot. Cover with water. Cover and cook on low for 6 to 8 hours.

**EASY CHICKEN GUMBO****Linda Corman**

1/4 c. butter	2 1/2 c. canned tomatoes
1/4 c. chopped green pepper	Salt <b>and</b> pepper (to taste)
1 1/2 c. canned <b>or</b> frozen okra, cut in 1/2-inch pieces	1 sm. bay leaf
1/4 c. chopped onion	1/2 c. regular uncooked rice
5 c. chicken broth	1 T. minced parsley
	1 c. diced cooked chicken

In large saucepan, simmer in butter until soft the green pepper, okra and onion. Stir in broth, tomatoes, salt, pepper and bay leaf; bring to boiling. Add rice; cover and simmer 20 minutes. Stir in chicken and parsley. Heat through. Remove bay leaf.

**CABBAGE SOUP****Virgie Kerr**

1 med. head of cabbage, chopped	Zucchini
Potatoes	Anything (to taste)
Celery	1 pkg. Polish sausage, sliced 1-inch thick
Onion	Salt <b>and</b> pepper (to taste)
Carrots	1 can cream of chicken soup

Cook cabbage and vegetables of your choice, along with Polish sausage, until tender. Drain off most of water. Add salt, pepper and cream of chicken soup. Warm again and add parsley flakes. Serve.

**CLEAR ONION SOUP****Janice Rubey**

3 T. butter <b>or</b> margarine	Salt <b>and</b> pepper (to taste)
2 c. thinly sliced onions	Toasted squares of bread
2 c. consommé	Grated Parmesan cheese
1 tsp. Worcestershire sauce	

Fry onions in butter until clear, not browned. Add to liquids. Bring to boil; simmer 20 minutes. Pour into bowls. Top with toasted bite-size bread squares. Sprinkle generously with grated cheese.

**CREAMY FRENCH ONION SOUP**

Linda Corman

1/4 c. (1/2 stick) butter	4 c. water
7 c. (about 2 lbs.) sliced onions	3 T. beef stock base <b>or</b> 12 beef bouillon cubes
2 T. flour	4 c. milk
1 tsp. salt	

**CROUTONS:**

1/2 c. (1 stick) butter	8 slices French bread, cut 1-inch thick
1 sm. clove garlic, crushed	2 c. (8 oz.) shredded Swiss cheese

In 4-quart saucepan, melt butter; sauté onions until tender and lightly browned, about 15 minutes. Stir in flour and salt. Add water and beef stock base. Bring to boil; reduce heat; cover and simmer 30 to 40 minutes. Stir in milk. Heat to serving temperature (do not boil). To prepare croutons, in saucepan, melt butter; stir in garlic. Dip both sides of bread in butter. Place on a jellyroll pan and toast in preheated 325° oven for 10 minutes; turn and toast an additional 5 minutes or until lightly browned. To serve, place about 1 cup soup in each ovenproof soup bowl. Top each with 1 crouton and 1/4 cup Swiss cheese. Place in oven 10 minutes or until cheese melts. Makes 8 servings.

**TOMATO SOUP**

Edna Lewman

3 1/2 c. tomatoes	Salt <b>and</b> pepper (to taste)
1 onion, chopped	2 1/2 c. thin white sauce
2 tsp. sugar	

Cook all ingredients, except white sauce. Boil and simmer for 5 minutes. Heat sauce in pan. Be sure sauce and tomato mixture is same temperature. Slowly pour tomato mixture into sauce.

**WHITE SAUCE:**

2 1/2 T. butter	2 1/2 T. flour
2 1/2 c. milk	1/2 tsp. salt

Combine all ingredients and cook until thickened.

**SPLIT PEA SOUP****Sylvia Hamilton**

1 1/2 c. green split peas	1 tsp. garlic powder
7 c. water	1/2 tsp. thyme
1 T. butter <b>or</b> oleo	1/4 tsp. cumin
1 <b>or</b> 2 onions, chopped	Cayenne (to taste)
1 <b>or</b> 2 carrots, cubed	1 bay leaf
2 <b>or</b> 3 ribs of celery, chopped	2 T. nutritional yeast (optional)
1 tsp. salt (to taste)	1 T. soy sauce

In a large soup pot, bring peas to a boil with water and bay leaf. Reduce heat and simmer for at least 30 minutes. Meanwhile, heat butter in a frying pan on medium heat. Add onions, then carrots, celery and a little salt. Stir for a minute or two after each addition. Remove bay leaf from simmered peas and add vegetables, then other ingredients, except soy sauce. Simmer together for another half hour or so until the vegetables are tender, stirring occasionally, to prevent sticking and adding water, if needed, to thin or to suit taste. Add soy sauce 5 to 10 minutes before serving. Serves 8. This is a stick-to-the-ribs all-vegetarian version of the traditional favorite. Of course, ham may be added, if one wishes.

**TOMATO SOUP****Janice Rubey**

2 c. canned tomatoes	2 tsp. sugar
1 tsp. salt	3 T. flour
1/2 bay leaf (optional)	2 T. fat
2 T. chopped onion	2 c. milk

Simmer tomatoes, salt, bay leaf, onion and sugar 5 minutes and strain. Set aside. Make a thickening of white sauce, using fat, flour and as much of the tomato mixture as needed to get proper consistency. Add hot tomato mixture, a third at a time, stirring after each addition. Add milk and cook until smooth and thick. Do not boil.

Sin is a heart disease that can only be healed  
by the Great Physician.

**ZUCCHINI SOUP****Sylvia Hamilton**

1 med. zucchini, diced	Meat (ham, hamburger, bacon
1 med. onion, diced	<b>or</b> soup bone)
1 pt. tomatoes	Salt <b>and</b> pepper
	1/2 tsp. garlic powder
	(optional)

Clean and prepare all vegetables. Place in large stew pan and cook. Prepare meat and add it in any way you wish. (I like the bacon diced and most of the grease fried out.) This is good with homemade bread.

**NEW ENGLAND CLAM CHOWDER****Virgie Kerr**

4 (6 1/2 oz.) cans minced clams	3 c. diced potatoes
2 slices diced bacon	2 c. half & half cream
1 c. finely chopped onion	1/8 tsp. ground thyme
	Pepper

In saucepan, cook bacon until crisp. Remove with slotted spoon and drain on paper towel. To drippings, add onion; cook 5 minutes until clear. Stir in potatoes and clam juice, reserved from canned clams. Cover and simmer, about 25 minutes, until potatoes are tender. Stir in clams. Meanwhile, warm cream over medium heat until there are bubbles around the edge. Pour hot cream into simmering clam mixture. Mix well. Stir in thyme, some pepper and bacon. Taste, for seasoning. Makes 7 1/2 cups. About 260 calories per cup.

**EASY CHEDDAR CHOWDER****Linda Corman**

2 c. boiling water	1/4 c. margarine
2 c. chopped potatoes	1/4 c. flour
1/2 c. carrot slices	2 c. milk
1/4 c. chopped onion	2 c. shredded sharp natural
1/2 c. celery slices	Cheddar cheese
1 1/2 tsp. salt	1 c. ham cubes
1/4 tsp. pepper	

Continued Next Page

**EASY CHEDDAR CHOWDER** (Continued)

Combine water, vegetables and seasonings. Cover; simmer 10 minutes. Do not drain. Make a white sauce with margarine, flour and milk. Add cheese; stir until melted. Add ham and undrained vegetables. Heat. Do not boil. Makes 6 to 8 servings.

**WISCONSIN FISH CHOWDER****Audrey Brown**

2 to 4 slices bacon, in 1-inch pieces	1/8 tsp. pepper
1 1/2 c. potatoes, peeled and diced	1/2 c. water
1/3 c. diced onion	1 lb. pike
1/2 tsp. salt	3 c. milk
	1 T. chopped fresh parsley

Fry the bacon until golden brown. Add the potatoes, onions, salt, pepper and water. Cover and cook over moderate heat, 5 to 10 minutes. Add the boned and cut up fish. Cover and continue cooking until potatoes are done, about 10 to 12 minutes. Add the milk and heat through. Add the parsley. Serves 4.

**OZARK-STYLE CORN CHOWDER****Audrey Brown**

4 strips bacon	2 c. sweet white corn
1/4 c. minced onion	2 c. whipping cream
1/2 c. chopped celery	2 T. butter
2 c. water	1 tsp. salt
1 c. diced parsley root or turnips, rutabaga and parsnips	1/2 tsp. pepper

Fry bacon until crisp. Pour off all but 2 tablespoons of the bacon fat. Sauté onion and celery until tender. Add water and parsley root; simmer until tender, about 15 to 20 minutes. Add the remaining ingredients and reheat. Do not boil. Top with the crumbled bacon. Serves 4.

Fear not tomorrow, God is already there.

**CHEESE SOUP****Sue Burchett**

- |  |                                       |
|--|---------------------------------------|
| 1 lb. hamburger                              | 1 can tomatoes <b>or</b> tomato juice |
| 1 sm. onion                                  | 6 <b>to</b> 8 slices of Velveeta      |
| 2 <b>to</b> 3 stalks of celery<br>(optional) | Salt <b>and</b> pepper (to taste)     |
| 2 <b>to</b> 3 lg. potatoes                   |                                       |

Dice potatoes, onion and celery; cover with water. Boil until potatoes break. In a skillet, brown hamburger; drain, then add tomatoes. When hamburger mixture boils, add to complete potato mixture, including water. Bring entire mixture to boil. Just before serving, add cheese. When cheese melts, it is ready to serve.

**CORN CHOWDER****Van Buren Good Samaritan Center**

- |                                     |   |
|-------------------------------------|---|
| 1 lb. bacon, cubed<br>(reserve fat) | 3 T. salt   |
| 12 oz. onions, chopped              | 5 lbs. potatoes, cubed <b>and</b> cooked                  |
| 1 c. flour                          | 1 (No. 10) can whole kernel <b>or</b><br>cream-style corn |
| 2 gal. milk                         |   |

Fry bacon until crisp. Add onion and cook slowly for 5 minutes. Remove bacon and onion from fat. Add flour to fat. Blend as if you were making gravy. Add milk and salt, stirring constantly. Add potatoes, corn, bacon and onions. Heat thoroughly. Makes 3 gallons.

**SANDWICHES****BBQ BEEF SANDWICHES****Janice Rubey**

- |                                  |                             |
|----------------------------------|-----------------------------|
| 3 <b>to</b> 4 lbs. roast, cooked | 1 lg. onion                 |
| 1 can tomato soup                | 3/4 c. water                |
| 1/2 c. vinegar                   | 2 T. sugar                  |
| 1/8 tsp. salt                    | 1 tsp. Worcestershire sauce |
| Pinch of garlic salt             | 1 tsp. liquid smoke         |

Brown roast with onions; cut into bite-size chunks. Add soup, water, vinegar and spices. Cook over low heat for at least 1 hour. Serve on buns.

## CREAMED CHIPPED BEEF AND CHEESE SANDWICHES

Van Buren Good Samaritan Center

16 (3 oz.) pkgs. chipped beef	4 qts. milk
1 lb. margarine	80 slices cheese
3 c. flour	80 slices bread, toasted

Shred chipped beef. Melt margarine in large kettle; stir in flour. Add milk, stirring until thick. Add beef. Keep hot until serving time. Place a scoop of creamed chipped beef on slice of toast. Place a slice of cheese on top of meat. Heat in oven, to melt cheese. Makes 80 sandwiches.

## PIZZA MELT SANDWICHES

Janice Rubey

1 lb. hamburger	1 (14 oz.) jar pizza quick sauce
6 English muffins, split	6 slices American cheese

Broil or toast muffin halves until lightly browned. Crumble and brown hamburger. Combine pizza sauce and hamburger mixture on toasted muffin halves. Broil until mixture is hot. Top each with 1/2 slice cheese. Broil until cheese melts. Makes 12 open-faced sandwiches.

## SLOPPY JOES

Janice Rubey

1 1/4 lb. lean ground beef	3/4 c. catsup
1 lg. onion, chopped	2 T. prepared mustard
2 T. brown sugar	1 tsp. salt
1 T. vinegar	

Brown meat in skillet. Add onion and other ingredients. Simmer 30 minutes. Serve on toasted hamburger bun.





**CHEESE SANDWICH** (Continued)

Grease a 9 x 13-inch baking dish. Place enough slices of bread in bottom of baking dish to cover. Top with a cheese slice and an additional layer of bread slices. Beat together eggs, milk, salt, mustard and onion. Pour over bread with cheese between slices. Let set 10 minutes. Bake at 350° for 30 minutes. Add cooked bacon and sliced tomatoes on top; put in broiler a few minutes and brown.

**CHEESE SANDWICHES****Virgie Kerr**

1 lb. Cheddar <b>or</b> longhorn cheese, ground <b>or</b> shredded	1 tsp. salt
1/4 c. diced pimentos	1 egg
1/2 c. sugar	1/2 c. vinegar
2 <b>heaping</b> T. flour	1/2 c. buttermilk
	1 T. butter

Cook sugar, flour, salt, egg, vinegar, buttermilk and butter until thick. Strain and mix with cheese and pimentos.

**SANDWICH SPREAD****Jennie Perkins**

1 c. ground pimento	2 T. flour
1/2 c. onions	1 T. mustard
1 c. carrots	2 T. celery seed
3/4 c. sugar	1 c. cream
1 c. vinegar	1/4 lb. cheese, ground
1 T. salt	

Mix together first 9 ingredients. Boil a few minutes. Add cream and boil 5 minutes or as stiff as desired. Remove from heat and add cheese. Place in sealed container or use.

SOUPBURGERS

ADDITIONAL RECIPES

CHICKEN SANDWICH

1 1/2 cups chicken stock, 1/2 cup milk, 1/2 cup butter, 1/2 cup flour, 1/2 cup onion, 1/2 cup celery, 1/2 cup carrot, 1/2 cup potato, 1/2 cup mushroom, 1/2 cup tomato, 1/2 cup bell pepper, 1/2 cup eggplant, 1/2 cup zucchini, 1/2 cup squash, 1/2 cup cauliflower, 1/2 cup broccoli, 1/2 cup cauliflower, 1/2 cup broccoli, 1/2 cup cauliflower, 1/2 cup broccoli.

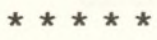
VEGETARIAN SANDWICH

1/2 cup butter, 1/2 cup flour, 1/2 cup onion, 1/2 cup celery, 1/2 cup carrot, 1/2 cup potato, 1/2 cup mushroom, 1/2 cup tomato, 1/2 cup bell pepper, 1/2 cup eggplant, 1/2 cup zucchini, 1/2 cup cauliflower, 1/2 cup broccoli, 1/2 cup cauliflower, 1/2 cup broccoli.

CHICKEN SANDWICH

1/2 cup chicken stock, 1/2 cup milk, 1/2 cup butter, 1/2 cup flour, 1/2 cup onion, 1/2 cup celery, 1/2 cup carrot, 1/2 cup potato, 1/2 cup mushroom, 1/2 cup tomato, 1/2 cup bell pepper, 1/2 cup eggplant, 1/2 cup zucchini, 1/2 cup cauliflower, 1/2 cup broccoli, 1/2 cup cauliflower, 1/2 cup broccoli.

1/2 cup chicken stock, 1/2 cup milk, 1/2 cup butter, 1/2 cup flour, 1/2 cup onion, 1/2 cup celery, 1/2 cup carrot, 1/2 cup potato, 1/2 cup mushroom, 1/2 cup tomato, 1/2 cup bell pepper, 1/2 cup eggplant, 1/2 cup zucchini, 1/2 cup cauliflower, 1/2 cup broccoli, 1/2 cup cauliflower, 1/2 cup broccoli.



# Meats, & Main Dishes





## MEATS - MAIN DISHES

## CROCK POT ROUND STEAK AND RICH GRAVY

Virgie Kerr

2 to 2 1/2 lbs. round steak      1/2 c. water  
 1 (1 1/2 oz.) pkg. onion      1 (10 1/2 oz.) can condensed  
     soup mix                      cream of mushroom soup

Cut steak into 5 or 6 pieces. Place in slow cooker. Add dry onion soup mix, water and soup. Cover and cook on low, 6 to 8 hours. Serve with mashed potatoes. Makes 5 to 6 servings.

## BEEF STROGANOFF

Esther Thommen

1 can cream of mushroom soup      1/2 c. sour cream  
 1 lb. round steak, cut in      1/3 c. water  
     thin strips  
 1/2 c. sliced onions

Brown the meat strips. Cook the onion in the oleo. Add remaining ingredients. Cover; simmer for 45 minutes or until meat is tender. Stir often. Serve over hot noodles. Serves 4.

## OVEN SWISS STEAK

Susan Parrish

1 1/2 lbs. beef round steak,      1 (16 oz.) can tomatoes, cut up  
     cut 3/4-inch thick      1/2 c. finely chopped celery  
 1/4 c. flour      1/2 c. finely chopped carrot  
 1 tsp. salt      1/2 tsp. Worcestershire sauce  
 2 T. shortening

Cut meat into 6 serving-size portions. Combine flour and salt; pound 2 tablespoons of the mixture into meat. Brown meat on both sides in hot shortening. Transfer meat to a 12 x 7 1/2 x 2-inch baking dish. Blend remaining 2 tablespoons flour mixture into pan drippings. Stir in undrained tomatoes, celery, carrots and Worcestershire sauce. Cook and stir till thickened and bubbly; pour over meat. Bake, covered, at 350° until tender, about 1 hour and 20 minutes. Makes 6 servings.

**SWISS STEAK**

Peggy Lane

2 lbs. Swiss **or** round steak, 1 lg. onion, thinly sliced  
 3/4-inch thick 1 (1 lb.) can tomatoes  
 Salt **and** pepper

Cut steak in serving pieces; season with salt and pepper. Place in crock pot with sliced onions. Pour tomatoes over all. Cover; set on high for 1 hour, then turn to low for 8 to 10 hours.

**SWISS STEAK**

Marilyn Doud

2 lbs. round steak, cut thick 1/2 c. chopped onion  
 1/4 c. flour 1 (16 oz.) can tomatoes  
 3 T. shortening 2 T. green peppers (optional)  
 1 tsp. salt 1/4 tsp. pepper

Combine flour, salt and pepper. Cut steak into serving-size pieces. Pound flour into steak. Heat shortening in large skillet; brown meat on both sides. Top with onion and tomatoes. Cover and cook over low heat, about 1 1/2 hours or until tender. Add green pepper; cook 15 minutes. Skim off fat and thicken juices, if desired. Season, to taste. Serves 4 to 6. May put in baking dish; cover and bake at 350° for 1 1/2 hours. Uncover and cook 15 minutes, basting occasionally.

**CHICKEN-FRIED STEAK**

Kathy Story

1 (about 1 lb.) round steak, 1/4 c. all-purpose flour  
 cut 1/2-inch thick Salt **and** pepper (to taste)  
 2 lg. eggs 2 T. butter **or** margarine  
 2 T. milk

Cut steak crosswise into 4 pieces. Place 1 piece between 2 sheets of plastic wrap. Using rolling pin or meat pounder, pound to 1/4-inch thickness. Repeat with remaining pieces. In pie plate, beat eggs with milk. In second pie plate, combine flour, salt and pepper. Dip each piece of steak, first into egg mixture, then into flour mixture, to coat completely. Shake gently to remove excess flour. In 12-inch skillet, over medium heat, melt butter; add steak; cook about 5 minutes on each side until golden. Serve with gravy.

**SALISBURY STEAK****Betty Kirkhart**

1 lb. ground beef	1/2 tsp. dried onion
1 egg	1/2 tsp. salt
1/2 c. quick oats, uncooked	1 can condensed cream of mushroom
2 T. catsup	soup
2 T. water	1 can water
1 T. Worcestershire sauce	

Mix all, except soup and water. Shape in patties and brown. Combine soup and water; pour over patties. Simmer 45 minutes.

**MOCK CHICKEN CASSEROLE****Miladean Garrett**

1 lb. hamburger	1 can chicken noodle soup
2 c. croutons	1/2 tsp. oregano
1 egg	1 tsp. sage
1 onion	Salt and pepper

Mix all ingredients together and bake at 325° for 45 minutes. Good hot or when cold, slice for sandwiches.

**STUFFED GREEN PEPPERS****Judy Nelson**

4 lg. green peppers	1 tsp. salt
1/4 c. water	1/4 tsp. pepper
1 lb. lean ground beef	1 1/2 c. cooked rice
1 med. onion, finely chopped	1 T. minced fresh parsley
1 clove garlic, minced	1 (8 oz.) can tomato sauce, divided

Wash peppers; remove tops and seeds. Place upright in a 2-quart microwaveproof casserole dish. Pour water over bottom of dish and cook, covered, on high (maximum power) for 2 minutes. Drain water. Let peppers stand while preparing filling. Crumble beef into glass mixing bowl. Add onion and cook on high for 4 minutes or until meat loses its color, stirring once during cooking. Drain fat; stir in garlic, salt, pepper, rice, parsley and 1/2 cup of tomato sauce. Fill green peppers with mixture, mounding on top. Replace peppers in casserole dish and top with remaining tomato sauce. Cook, covered, on high for 10 to 12 minutes or until peppers are tender. Makes 4 servings.

**NO-BAKE STUFFED PEPPERS**

Pat Yarnell

3 med. green peppers	2 1/4 c. Minute Rice
1 tsp. sugar	1 tsp. salt
1/2 tsp. basil	1/2 c. grated Cheddar cheese
1 (15 oz.) can tomato sauce	2 c. water
3/4 lb. ground beef	2 tsp. butter <b>or</b> margarine
1 sm. onion, diced	(optional)

Cut peppers in half lengthwise. Remove and discard stem, ends and seeds. Parboil in boiling salted water for 10 minutes; drain. Brown ground beef and onion well in large skillet. Stir in 1/2 cup of tomato sauce mixture (tomato sauce, sugar and basil), 1/4 cup of the rice and 1/2 teaspoon salt. Cover and simmer 5 minutes. Stir in cheese. Spoon meat mixture into peppers; place in skillet. Pour remaining sauce around peppers; cover and simmer 5 minutes. Meanwhile, bring water, 1/2 teaspoon salt and the butter to a boil. Stir in remaining rice. Cover. Remove from heat. Let stand 5 minutes. Serve peppers with rice. Top with sauce and additional grated cheese, if desired.

**POLISH CABBAGE ROLLS**

Helen Rice

1/2 lb. hamburger	Salt <b>and</b> pepper (to taste)
1/2 lb. sausage	1 med. head of cabbage
2 c. cooked rice	2 c. sauerkraut
1 egg	1 (10 oz.) can condensed
2 T. minced onion	tomato soup
	1/2 can water

Mix together meats, rice, egg, onion and seasonings. Remove core from cabbage. Wilt leaves by placing the head in boiling water; cover for about 5 minutes; drain and cool. Peel leaves from head; trim heavy rib from leaf. Add about 2 tablespoons of meat mixture to each leaf at upper end. Fold both sides of leaf over meat mixture and roll tightly. Save enough leaves to line casserole top and bottom. Oil a 2 1/2-quart covered casserole dish; line with leaves. Add 1 cup sauerkraut, the cabbage rolls and remaining sauerkraut. Mix tomato soup and water; pour over layers. Cover with remaining leaves. Cover and bake at 400° for 1 hour. Remove outer leaves and serve hot. May be cooked ahead of time and rewarmed for potluck dish.

**STUFFED ZUCCHINI****Barb Fleming**

2 lbs. zucchini	1 tsp. oregano leaves
1/2 lb. ground beef	1 tsp. salt
1/4 c. mayonnaise	1 tsp. lemon juice
2 tsp. onion flakes	1/4 tsp. pepper
2 tsp. dried parsley flakes	2/3 c. spaghetti sauce

Halve zucchini; scoop out centers, leaving 1/4-inch shell. Place shells in shallow baking dish. Coarsely chop zucchini centers and mix with next 8 ingredients. Spoon mixture into shells. Top with spaghetti sauce. Bake at 350° for 30 minutes. Makes 4 servings.

**BEEF-CABBAGE CASSEROLE****Emelia Weltch**

1 lb. ground beef	2 1/2 c. tomatoes
1 T. shortening	Dash of salt <b>and</b> pepper
1/4 c. chopped onion	4 c. shredded cabbage
1 c. chopped celery	1 c. soft bread crumbs

Brown beef in shortening. Add onions and celery. Cook 5 minutes. Add tomatoes, salt and pepper. Place half in casserole; cover with half of cabbage. Repeat layer. Top with bread crumbs. Bake at 375° for about 45 minutes.

**HAMBURGER CASSEROLE****Judy Newlon**

1 lb. hamburger	8 slices cheese
1 onion, chopped	1 tube of biscuits
1 can mushroom soup	Salt <b>and</b> pepper
1 can green beans, drained	

Brown meat and onions in oil. Place meat mixture in casserole dish. Add soup, beans and seasonings. Bake at 350° for 25 minutes. Remove and place cheese on top, then the biscuits. Bake 12 minutes at the temperature on the biscuit tube.

Gossip is like soap; mostly lye.

**HAMBURGER CASSEROLE**

Pat Yarnell

1 lb. hamburger  
 1 bag frozen peas  
 1 can mushroom soup

1 bag Tater Tots  
 1 onion, chopped

Place layer of uncooked hamburger in 2 1/2-quart casserole dish. Place a layer of chopped onion, half can of mushroom soup, layer of frozen peas and rest of hamburger and mushroom soup. Top with Tater Tots. Bake at 350° for 50 to 60 minutes.

**TATER TOT CASSEROLE**

Peggy Lane

1 lb. ground beef  
 Cheese (optional)  
 Onions (optional)

Vegetables (optional)  
 1 bag frozen Tater Tots  
 1 can cream of mushroom soup

Lightly brown ground beef; layer on bottom of baking dish. Cheese, onions or vegetables may be added at this time, if desired. Add one layer of frozen Tater Tots. Pour on can of soup, prepared as directed on can. Add another layer of Tater Tots. Bake at 350° for 45 minutes.

**HAMBURGER PIE**

Peggy Lane

1 lb. hamburger  
 8 servings of instant  
 mashed potatoes  
 1 egg  
 1 tsp. salt  
 1/8 tsp. pepper

1 T. minced onion  
 1/4 c. catsup  
 1 c. milk  
 1/2 c. shredded Cheddar cheese

Mix meat, 1 1/3 cups instant potatoes, egg, salt, pepper, onion, catsup and milk. Spread in an ungreased 9-inch pie pan. Bake, uncovered, 35 to 40 minutes. Prepare remaining instant potatoes as directed for 4 servings. Top baked meat loaf with mashed potatoes; sprinkle with cheese. Bake 3 or 4 minutes longer or until cheese melts. Serves 4 to 5.

**BARBECUED HAMBURGER PIE****Barb Fleming**

1 lb. ground beef	1 tsp. sugar
3/4 c. chopped onion <b>or</b>	2 T. prepared mustard
1/2 tsp. dried onion	Dash of salt
3/4 c. ketchup	
1 T. cider vinegar	

Brown meat; add onions and brown lightly. Add remaining ingredients. If mixture is too thick, add a little water. Simmer 10 minutes. Fill dish with hot mixture. Top with a can of biscuits. Bake in a very hot (475°) oven about 12 to 15 minutes. Makes 4 servings.

**GREEN BEAN AND HAMBURGER DISH****Shirley Dimond**

3 lbs. hamburger, cooked <b>and drained</b>	4 c. tomato juice
3 pts. green beans, undrained	

Combine ingredients in a 4-quart saucepan; bring to a boil. Turn heat to low and simmer until juice begins to thicken. Serve over mashed potatoes or buttered toast.

**BEAN CASSEROLE****Rita Wenke**

1 lb. hamburger	1 sm. can butter beans, drained
1 med. onion, chopped	1 sm. can navy beans, drained
1 sm. can pinto beans, drained	1/2 c. brown sugar
1 sm. can pork and beans, drained	2 T. prepared mustard
1 sm. can kidney beans, drained	1/2 to 1 c. catsup <b>or</b> barbecue sauce

Brown together hamburger and onion. Add beans, sugar, mustard and catsup. Works good in a crock pot; heat 2 hours on low setting or in oven, heat 45 minutes at 350°.



**GROUND BEEF-NOODLE CASSEROLE**

Van Buren Good Samaritan Center

10 lbs. ground beef	2 (50 oz.) cans cream of
1 T. minced onion	chicken soup
1 T. parsley	2 (50 oz.) cans water
Dash of pepper	2 c. cheese, cut in sm. chunks
3 1/2 lbs. noodles, cooked as directed	

Brown ground beef until pinkness is gone from meat; drain. Stir onion, parsley and pepper into beef. Cook and drain noodles. Mix together soup and water. Mix ground beef, noodles and soup together. Put cheese on top. Bake at 350° for 1 1/2 hours in two 12 x 20 x 2-inch pans. Makes 90 portions.

**HOT DISH CASSEROLE**

Esther Thommen

1 green pepper, chopped	1 can cream-style corn
1 med. onion, chopped	1 lb. hamburger
1 T. oleo	1 lb. shell macaroni
1 can tomato soup	Salt (to taste)
1/2 lb. chunked Cheddar cheese	

Sauté green pepper and onion in oleo. Add soup, cheese and corn. Cook and drain hamburger. Cook and drain macaroni. Add salt, as desired. Mix all together. Bake for 30 minutes at 350°.

**UNBEATABLE CASSEROLE**

Susie Arnold

2 lbs. lean ground beef	1 can pimento, drained <b>and</b> diced
1 sm. onion	1 can mushrooms, drained
1 med. pkg. fine-cut noodles	1/2 lb. grated Cheddar cheese
1 can cream of mushroom soup	1 green pepper, chopped
1 can cream of chicken soup	Salt <b>and</b> pepper (to taste)
1 can cream-style corn	

Brown beef and onion. Simmer in water until tender. Cook noodles and drain. Combine all ingredients. Place in greased casserole dish. Top with buttered bread crumbs and bake at 350° for 1 hour.

**HAMBURGER AND POTATO CASSEROLE****Shirley Dimond**

3 lbs. hamburger, cooked **and** drained  
 2 c. shredded potatoes  
 2 cans cream of chicken **or** mushroom soup

1 1/4 c. milk  
 Salt **and** pepper (to taste)

Combine soup and milk; heat. Layer hamburger and potatoes in a 2-quart baking dish. Pour heated soup over top and fork through mixture. Bake at 350° for 35 minutes.

**HAMBURGER AND RICE DELUXE****Helen Rice**

1 lb. hamburger  
 3 c. water  
 1 tsp. salt  
 1 tsp. coarse pepper

2 tsp. onion salt  
 1 T. Worcestershire sauce  
 1 1/4 c. rice

Brown hamburger in cast iron skillet until tender. Add 1 cup water, salt, pepper, onion salt and sauce. Simmer over low heat until boiling. Add rice and cover. Cook approximately 4 minutes; add remaining water. Cover and let rice steam, stirring gently, occasionally. Rice may need more water. (We like 1 small can of mushrooms added at this time.) After rice is done, approximately 25 minutes, stir well and serve with hot vegetables. Yields 5 servings.

**CHOP SUEY CASSEROLE****Barb Fleming**

1/2 lb. ground beef  
 Onion (to taste)  
 1/2 c. rice  
 1/2 c. chopped celery  
 1 1/4 c. water

1 T. soy sauce  
 1/2 can cream of chicken soup  
 1/2 can cream of mushroom soup  
 Chow mein noodles

Brown ground beef and onion. Heat rice, celery and water until water is gone. Mix together with ground beef and add soy sauce. Add soups and noodles; bake. Serve remaining chow mein noodles with casserole.

**MEAT LOAF****Pat Yarnell**

1 lb. hamburger	1 tsp. salt
1/4 lb. sausage	1 tsp. pepper
1/2 onion, diced	1/3 c. catsup
2 eggs, beaten	1 c. crackers, crushed

Mix and stir together all ingredients well. Make into a loaf. Place in greased pan. Put a little water around loaf. Bake at 350°, uncovered, for 1 to 1 1/4 hours.

**MEAT LOAF****Hazelle Lanman**

2 eggs, beaten	1 tsp. Morton's sausage seasoning
1 lb. hamburger	Chopped onion
1/4 c. catsup	Chopped celery
3/4 c. milk	Cracker crumbs
1/2 tsp. salt	

Combine all ingredients and shape into loaf. Place in pan and bake at 350° for 45 minutes.

**FAVORITE MEAT LOAF****Judy Nelson**

1 (8 oz.) can tomato sauce, divided	1 med. onion, minced
1/4 c. brown sugar	1/4 c. cracker crumbs
1 tsp. prepared mustard	2 lbs. lean ground beef
2 eggs, lightly beaten	1 1/2 tsp. salt
	1/4 tsp. pepper

In small bowl, combine part of tomato sauce, brown sugar and mustard. Set aside. In large mixing bowl, combine eggs, onion, cracker crumbs, ground beef, salt and pepper. Add 1/2 cup of tomato sauce mixture and stir thoroughly. Place meat mixture in glass ring mold or 2-quart microwaveproof round casserole dish. Pour remaining tomato sauce over top of meat. Cook, uncovered, in the microwave on high (maximum power) for 12 to 14 minutes. Let stand, covered, 5 to 10 minutes before serving.

**SPECIAL MEAT LOAF****Mary Shafranek**

1 1/2 lbs. lean ground beef	1 tsp. salt
2 eggs	1/8 tsp. pepper
3/4 c. (17 squares) cracker crumbs	1/2 tsp. oregano (optional)
1/2 c. finely chopped onion	1 (8 oz.) pkg. mozzarella cheese, grated
1/2 (8 oz.) can tomato sauce	

Combine beef, eggs, crackers, onion, tomato sauce, salt and pepper. Mix well and shape into flat 10 x 12-inch rectangle on wax paper. Sprinkle cheese evenly and roll up like a jellyroll, pressing ends, to seal. Cover with other half of tomato sauce. Place in shallow baking dish. Bake at 350° for 1 hour and 15 minutes. Drain off excess fat before serving.

**CHEESY MEAT LOAF****Marjorie Guernsey**

1 lb. ground beef or ground pork	3/4 tsp. salt
1 egg, beaten	1/2 tsp. dried thyme, crushed
1/4 c. catsup	3/4 c. soft bread crumbs
1 c. shredded cheese or 4 oz. jar cheese spread	1/2 c. chopped onion
	1/4 c. chopped green pepper
	1/8 tsp. pepper

Combine egg and catsup. Stir in cheese, bread crumbs, onions, green pepper, salt, thyme and pepper. Add meat and mix well. In a baking dish, shape mixture into a 6-inch round loaf. Bake at 350° about an hour or until done.

**BEER BALLS****Mary Shafranek**

1 (14 oz.) bottle catsup	1 T. onions
3 T. Worcestershire sauce	Dash of Tabasco sauce
3 T. brown sugar	1 lb. hamburger
1 T. vinegar	

Mix all ingredients, except hamburger, in saucepan. Heat on stove. Make small meatballs from hamburger; brown and drain. Saturate with sauce; heat to boiling. Just before serving, add 1/2 can beer.

**REUBEN MEAT LOAF****Esther Thommen**

1 1/2 lbs. hamburger	1/4 c. sweet pickle relish
3 slices whole-wheat bread, cubed	1/4 c. Italian dressing
1 egg	1 T. Worcestershire sauce
1/4 c. dried onions	1 1/2 tsp. salt
Pinch of dried green peppers	1 (22 oz.) can sauerkraut, drained
Pinch of parsley	Slices of mozzarella cheese

Mix all ingredients, except sauerkraut and cheese. Put half of mixture into an 8 x 8-inch pan. Top with sauerkraut and cheese. Spread remaining meat mixture on top. Bake at 350° for 30 to 35 minutes.

**TOPPING:**

1/3 c. catsup	1 T. brown sugar
1 T. prepared mustard	

Combine ingredients and spread on top. Bake for another 25 minutes.

**BBQ MEATBALLS****Juanita Alexander**

1 1/2 lbs. hamburger	1 1/2 tsp. salt
3/4 c. oats	1/4 tsp. pepper
3 T. onion	1/2 c. milk

Mix and form into balls. Roll in flour and brown in oil. Put in pan; cover with sauce and bake at 350° for 1 hour.

**SAUCE:**

2 T. sugar	1/4 c. vinegar
2 T. Worcestershire sauce	1/2 c. onion
1 c. catsup	1 tsp. liquid smoke (optional)
1/3 c. water	1/2 c. brown sugar

Combine all ingredients and mix well. Pour over meatballs before baking.

## SWEDISH MEATBALLS

Judy Nelson

- |  |                             |
|--|-----------------------------|
| 1 1/2 lbs. ground beef <b>or</b><br>beef <b>and</b> pork | 1 1/2 tsp. salt             |
| 1/2 c. onion, chopped                                    | 1/2 tsp. pepper             |
| 3/4 c. fine bread crumbs<br><b>or</b> cornflakes         | 1 tsp. Worcestershire sauce |
| 1 T. parsley, minced (optional)                          | 1 egg                       |
|  | 1/2 c. milk                 |

Combine all ingredients and make into balls. Brown in skillet. Remove balls from skillet. Add 1/4 cup flour and 1 teaspoon paprika; stir in 2 cups boiling water and 3/4 cup sour cream. Return meatballs to gravy and simmer 15 to 30 minutes.

## HOLIDAY MEATBALLS

Vivian Bloomquist

- |                        |                               |
|------------------------|-------------------------------|
| 2 lbs. hamburger       | 2 T. soy sauce                |
| 2 eggs                 | 2 T. minced onion             |
| 1 c. fine bread crumbs | 1 c. jellied cranberry sauce  |
| 1/3 c. dried parsley   | 1 (12 oz.) bottle chili sauce |
| 1/4 tsp. pepper        | 1 T. lemon juice              |
| 1/2 tsp. garlic salt   | 2 T. brown sugar              |
| 1/3 c. ketchup         |                               |

Combine hamburger, eggs, crumbs, parsley, pepper, garlic salt, ketchup, soy sauce and minced onion. Shape into balls. Make a sauce of remaining ingredients. Cook over moderate heat until smooth. Pour over meatballs. Bake for 30 minutes at 350° in a 9 x 13-inch pan, uncovered. May be frozen.

## A RECIPE FOR A HAPPY TIME

Take one large quantity of **cheerfulness** and let it simmer without boiling. Put with this a brimming cupful of **kindness**, then add a full measure of **thought for other** people. Mix into these a piling tablespoonful of **sympathy**. Flavor with essence of **charity**. Stir well together and very carefully strain off any grains of **selfishness**. Let the whole be served with heaps of **love sauce** and **fruits of the spirit**.

**SAUCEPAN MEATBALLS**

Helen Rice

1 pkg. dry onion soup mix	1/2 tsp. garlic salt
1 1/4 c. water	1/2 tsp. thyme
2 (8 oz.) cans tomato sauce	1/4 tsp. pepper
1 lb. ground beef	1 T. chopped parsley

In deep thick saucepan, quickly bring to a boil the onion soup mix, water and 1 1/2 cans tomato sauce. Simmer, covered, for 10 minutes. Mix ground beef, seasonings, parsley and remaining tomato sauce. Shape into 16 meatballs and place them in sauce. Simmer gently, uncovered, for 25 minutes, turning occasionally. Serve over hot noodles, cooked spaghetti, rice or potatoes. Serves 4.

**WAIKIKI MEATBALLS**

Rita Wenke

1 1/2 lb. ground beef	2 T. cornstarch
2/3 c. cracker crumbs	1/2 c. brown sugar, packed
1/3 c. minced onion	1 (13 1/2 oz.) can pineapple tidbits, drained (reserve syrup)
1 egg	1/2 c. vinegar
1 1/2 tsp. salt	1 T. soy sauce
1/4 tsp. ginger	1/3 c. chopped green pepper
1/4 c. milk	
1 T. shortening	

Mix beef, crumbs, onion, egg, salt, ginger and milk. Shape into rounded tablespoon-size balls. Melt shortening in large skillet. Brown and cook meatballs. Remove meatballs; keep warm. Pour fat from skillet. Mix cornstarch and sugar. Stir in reserved pineapple syrup, vinegar and soy sauce until smooth. Pour into skillet; cook over medium heat, stirring constantly, until thick and bubbly. Boil and stir 1 minute. Add meatballs, pineapple tidbits and green pepper; heat through. Serve over rice.



**SPAGHETTI AND MEATBALLS****Marilyn Doud****SAUCE:**

4 slices bacon, chopped	1/2 tsp. salt
1 med. onion, chopped	1/8 tsp. pepper
2 cans tomato juice	1/2 tsp. allspice
1 can tomato paste	1/2 tsp. mace
1 bay leaf	1 clove garlic
1 T. dehydrated parsley	

Mix all together and simmer until thick.

**MEATBALLS:**

1/2 lb. ground pork	1 T. dehydrated parsley
1 lb. ground beef	1 clove garlic
1 c. grated American cheese	1 T. chopped onion
2 beaten eggs	1 tsp. salt
1 c. bread crumbs	1/4 tsp. pepper

Soak bread crumbs in milk or water; drain. Mix bread crumbs, meat, cheese, eggs and seasonings. Form into small balls. Brown in hot fat. Add to sauce. Let simmer while cooking spaghetti. Serve spaghetti and meat sauce separate. Pass the grated Parmesan cheese and French bread with garlic butter.

**ITALIAN SPAGHETTI****Mrs Walter (Bernita) Epperly**

5 med. onions	1 tsp. Worcestershire sauce
2 T. parsley flakes	2 tsp. salt
4 cloves garlic, minced	1/4 tsp. pepper
1/4 c. butter	1/2 tsp. Tabasco sauce
2 (8 oz.) cans tomato purée	1/2 tsp. chili powder
2 (6 oz.) cans tomato paste	Dash of red pepper
1 (10 1/2 oz.) can tomato soup	2 lbs. hamburger, browned
1 (10 1/2 oz.) can cream of mushroom soup	

Cook onions, parsley flakes, garlic and butter until onions are clear. Add remaining ingredients and cook slowly for 3 hours, stirring often. Serve with long spaghetti and top with Parmesan cheese.

NOTE: Other optional spices: 2 teaspoons sweet basil leaves, 1 teaspoon oregano leaves, cracked black pepper or Lawry's seasoned salt.

**LASAGNA****Judy Nelson**

1/2 lb. lasagna noodles  
 2 T. Wesson **or** olive oil  
 2 cloves garlic, minced  
 1 med. onion, chopped  
 1 lb. ground beef  
 2 1/2 tsp. salt  
 1 bay leaf  
 1/4 tsp. pepper

1/2 tsp. rosemary **and** basil  
 1 T. parsley, minced  
 2 (6 oz.) cans tomato paste  
 1 1/2 c. hot water  
 2 eggs, beaten  
 1 pt. cottage cheese  
 1/2 lb. mozzarella **or** Swiss cheese  
 1/4 c. Parmesan cheese, grated

Cook noodles in salted water, about 15 minutes; drain. Heat oil in skillet; cook garlic and onion until soft. Add beef and seasonings; cook until crumbly. Add tomato paste and water. Simmer 5 minutes; set aside. Blend beaten eggs with cottage cheese in a bowl. In a 9 x 13-inch baking dish, put a thin layer of meat and half the mozzarella cheese. Repeat with half the remaining meat sauce, rest of the noodles, remainder of the sauce and mozzarella cheese. Sprinkle with Parmesan cheese. Bake at 350° for 30 minutes. Cool 10 minutes.

**LASAGNA****Catherine Clubb**

1 lb. ground beef  
 1/8 tsp. garlic powder  
 1 T. parsley flakes  
 1 T. basil  
 1 1/2 tsp. salt  
 1 lb. can (2 c.) tomatoes  
 2 (6 oz.) cans tomato paste  
 1/2 tsp. oregano

8 lasagna noodles  
 3 c. cottage cheese  
 2 eggs, beaten  
 2 tsp. salt  
 1/2 tsp. pepper  
 2 T. parsley flakes  
 1/2 c. Parmesan cheese  
 1 lb. mozzarella cheese, thin slices

Brown meat slowly; spoon off excess fat. Add next 7 ingredients and simmer, uncovered, until sauce is thick, 45 minutes to 1 hour, stirring occasionally. Cook noodles in boiling water until tender. Drain and rinse in cold water. Meanwhile, combine cottage cheese, eggs, salt, pepper, parsley flakes and Parmesan cheese. Place 1/2 cooked noodles in 9 x 13-inch pan; spread 1/2 cottage cheese mixture over; add 1/2 mozzarella and 1/2 meat sauce. Repeat layers, ending with meat sauce. Bake at 375° for 30 to 45 minutes. Let stand 15 minutes before cutting.

**LASAGNA****Pat Yarnell**

1 1/2 lbs. ground beef	2 T. parsley flakes
3/4 c. chopped onion	2 T. sugar
2 (15 oz.) cans tomato sauce	1/2 tsp. pepper
	1 tsp. salt

Fry hamburger and onion until done. Mix in rest of ingredients as listed. Cook in saucepan on stove.

1 lb. cottage cheese	1/2 c. Parmesan cheese
1 T. parsley flakes	1 tsp. salt

Mix above ingredients in bowl; set aside.

3/4 lb. mozzarella cheese, shredded	1 lb. lasagna noodles
--	-----------------------

Cook noodles as directed on package. Drain and chill in cold water. Arrange 1 layer of cooked noodles in parallel strips in bottom of greased pan; cover with meat sauce, mozzarella and cottage cheese mixture. (Save some meat sauce for top layer. Do not put cottage cheese mixture on very top - just sauce, mozzarella and Parmesan cheese.)

NOTE: Cottage cheese mixture should be used last on each layer. Repeat layer of these ingredients until all of noodles have been used. Sprinkle top with Parmesan and mozzarella cheese. Bake at 375° for 30 minutes.

**SLOPPY JOE CASSEROLE****Janice Rubey**

1 (8 oz.) pkg. shell macaroni	1/2 c. grated Cheddar cheese
1 envelope Sloppy Joe mix	1 (8 oz.) jar Ragù
1 lb. ground beef	2 (8 oz.) cartons cottage cheese
1 (6 oz.) can tomato paste	

Cook macaroni and drain. Prepare seasoning mix with cooked hamburger, sauces and 1 1/4 cups water as package label directs. In 2 1/2-quart casserole, layer half of macaroni, half of cottage cheese and half of meat mixture. Repeat and top with Cheddar cheese. Bake at 350° for 40 to 50 minutes.

**SKILLET LASAGNA****Jane Anderson**

- |   |  |
|---|--|
| 1 lb. ground beef                           | 1 (28 oz.) can whole tomatoes, cut up            |
| 1/2 c. chopped onion                        | 1 T. dried parsley flakes                        |
| 1 (8 oz.) can tomato sauce<br>with herbs    | 1 1/2 tsp. dried basil, crushed<br>(I omit this) |
| 1 envelope spaghetti<br>sauce mix           | 1 tsp. salt                                      |
| 2 c. (16 oz.) cream-style<br>cottage cheese | 1 c. (4 oz.) shredded<br>mozzarella cheese       |
| 4 oz. uncooked lasagna noodles              |  |

In a 12-inch skillet, cook beef and onion until meat is brown and onion is tender. Drain off fat. Stir in tomato sauce and 1/2 of spaghetti sauce mix. Spread cottage cheese in a layer over sauce, then add layer of noodles. Combine remaining sauce mix, tomatoes and seasonings. Pour over noodles. Cover and simmer 25 minutes. Uncover; sprinkle with cheese. Cover, to melt cheese. Makes 6 servings.

**TORTILLA BEEF BAKE****Linda Corman**

- |                                       |   |
|---------------------------------------|---|
| 1/2 lb. ground beef                   | 6 (6-inch) tortillas                                |
| 1/2 c. onions, chopped                | 1 (3 oz.) pkg. cream cheese,<br>softened            |
| 1 (14 1/2 oz.) can<br>stewed tomatoes | 1 (4 oz.) can diced green<br>chili peppers, drained |
| 1/2 c. enchilada sauce                | 1/2 c. (2 oz.) shredded<br>monterey cheese          |
| 1 tsp. ground cumin                   |   |
| 1/4 tsp. salt                         |   |
| 1/4 tsp. pepper                       |   |

Cook ground beef and onions; drain off fat. Stir in tomatoes, enchilada sauce, cumin, salt and pepper. Bring to boil; reduce heat; cover and simmer 5 minutes. Pour half of meat sauce into a 12 x 7-inch baking dish. Wrap the stack of tortillas in foil; warm at 350° for 8 to 10 minutes. Spread warm tortillas with cream cheese; top with chilies. Fold tortillas in half. Arrange folded tortillas over meat sauce in dish. Pour remaining sauce down the center. Cover and bake at 350° for 15 minutes. Uncover; sprinkle with cheese. Return to oven for 5 minutes or until cheese is melted.

**MEXICAN CASSEROLE****Gloria Starnes**

1 to 1 1/2 lbs. ground beef	3 T. chili mix
1 sm. onion, chopped	Dash of garlic powder
1 can tomato sauce <b>with</b> tomato "bits"	1 to 2 c. tortilla chips
1 medium-size can Mexicorn	Grated colby <b>or</b> Cheddar cheese

Crumble ground beef into microwave casserole; cover and cook on high for 3 to 4 minutes or until browned. Drain grease; mix in remaining ingredients, topping with grated cheese. Cover with wax paper and microwave on high, about 4 minutes or until cheese is bubbly. Serve.

**CHILI-MAC****Linda Corman**

1 (16 oz.) pkg. dry red beans	4 oz. (1/2 of an 8 oz. pkg.) elbow macaroni
6 c. water	1/2 tsp. pepper
2 tsp. salt	2 1/2 tsp. salt
2 lbs. ground beef	3 T. chili powder (to taste)
1 lb. onions, coarsely chopped	
3 c. tomato juice	

Add beans and salt to water and cook until tender. In Dutch oven or saucepan over medium heat, cook ground beef and onions until meat loses pink color, stirring occasionally. Add beans and their liquid and remaining ingredients. Heat mixture to boiling; reduce heat to low and simmer about 20 minutes or until macaroni is tender. Makes 12 to 15 servings.

**CORNER BEEF CASSEROLE****Elsie Williams**

1/4 to 1/2 lb. macaroni <b>or</b> noodles, cooked	1/2 lb. Velveeta cheese
1 can corned beef	1/2 sm. onion
1 can cream of chicken soup	1 3/4 c. milk

Combine all ingredients in casserole dish. Crumble top with crackers, cereal or potato chips. Bake 1 hour.

**TACO CASSEROLE**

Peggy Lane

- |   |   |
|---|---|
| 2 lbs. hamburger                              | 1 (10 oz.) can mild<br>enchilada sauce  |
| Salt <b>and</b> pepper                        | 1 (8 oz.) can tomato sauce              |
| 1/2 onion, chopped                            | 1 (8 oz.) pkg. grated<br>Cheddar cheese |
| 1 (7 oz.) bag taco-flavored<br>tortilla chips |   |

Brown beef, onion, salt and pepper. Drain off grease and add enchilada and tomato sauces. Crush tortilla chips. In a 9 x 13-inch pan, put a layer of meat, then chips; a second layer of meat, then chips. Bake for 45 minutes at 350°. Sprinkle cheese over meat, to melt. Top with shredded lettuce and sliced tomatoes.

**TACO PIZZA**

Judy Nelson

- |   |   |
|---|---|
| 1 lb. ground beef                               | 1 (8 oz.) bottle Ortega mild<br>taco sauce    |
| 1 (1 1/4 oz.) pkg. Ortega<br>taco seasoning mix | 1/2 c. chopped onion                          |
| 1 c. water                                      | 1 c. sliced ripe olives                       |
| 2 (12-inch) pizza crusts                        | 2 c. (8 oz.) shredded<br>monterey jack cheese |

In medium skillet, brown beef until crumbly; drain. Mix in taco seasoning and water. Simmer, uncovered, for 15 minutes. For each pizza, spread 1/2 taco sauce on crust; top with 1/2 meat mixture, onions, olives and cheese. Bake in preheated 400° oven for 15 minutes or until cheese is bubbly. Makes 2 pizzas.

**CHICAGO-STYLE PIZZA**

Donna Story

- |   |   |
|---|---|
| 1 loaf white, Italian <b>or</b><br>French frozen bread dough,<br>thawed | 8 oz. can tomatoes, undrained   |
| 1 lb. ground beef   | 6 oz. can tomato paste  |
| 1 sm. onion, chopped  | 1/2 tsp. <b>each</b> salt, sugar,<br>oregano, basil, marjoram<br><b>and</b> garlic powder |
| 4 oz. can mushroom stems<br><b>and</b> pieces, undrained                | 2 T. chopped fresh parsley  |
|   | 1 c. shredded mozzarella cheese   |

Continued Next Page

**CHICAGO-STYLE PIZZA** (Continued)

Let dough rise until doubled. Cook meat and onion in skillet until meat loses pinkness; drain. Stir in remaining ingredients, except cheese. Cover and simmer 15 minutes. Cool to warm. Press dough into bottom and along sides of a well-greased 12-inch skillet or 9 x 13-inch cake pan. Spoon filling into shell and sprinkle with cheese. Let stand 15 minutes. Bake at 425° for 15 to 20 minutes or until crust is rich golden brown.

**PERSONAL PIZZAS****Rachel Meek**

1 (10 oz.) pkg. refrigerator biscuits  
 1 (8 oz.) can pizza sauce  
 1 (4 oz.) pkg. shredded mozzarella cheese

Grease 2 baking sheets with some shortening, then sprinkle a cutting board with flour. Pull biscuits apart and roll each until it forms a circle (4-inch across). Put each one on baking sheet. (Add more flour to the board, if they start to stick.) Spoon 1 1/2 tablespoons pizza sauce on each biscuit. Spread evenly over the tops. Sprinkle 1 1/2 tablespoons of cheese on each biscuit. Put on topping: hamburger, sliced hot dogs, chopped green pepper, pickle relish or sliced pepperoni. Bake at 425° until the crust is brown, 10 to 15 minutes. Lift pizzas from baking sheet with pancake turner.

**UPSIDE-DOWN PIZZA****Marjorie Guernsey**

2 lbs. ground beef  
 1 envelope spaghetti sauce mix  
 16 oz. can tomato sauce  
 1/2 c. sour cream  
 2 tsp. melted butter  
 1/4 c. chopped onion  
 1 1/2 c. mozzarella cheese, grated  
 1 (8 oz.) crescent rolls  
 1/3 c. Parmesan cheese

Brown beef and onion; drain. Add spaghetti sauce mix and tomato sauce. Simmer gently, to let flavors combine. Spread meat mixture into 9 x 13-inch pan; layer on cheese and sour cream. Top with crescent rolls; brush with butter and sprinkle with Parmesan cheese. Bake at 375° for 20 to 30 minutes.

**EASY DEEP DISH PIZZA**

Mary Shafranek

3 c. Bisquick	15 oz. tomato sauce
3/4 c. water	1 tsp. Italian seasoning
1 lb. ground beef	4 1/2 oz. jar sliced mushrooms
1/2 c. chopped onion	1/4 c. chopped green peppers
1/2 tsp. salt	2 c. (about 8 oz.) shredded mozzarella cheese
2 cloves garlic, crushed	

Heat oven to 425°. Lightly grease jellyroll pan, 15 1/2 x 10 1/2 x 1-inch. Mix baking mix and water to soft dough. Gently smooth dough into ball on floured surface. Knead 20 times. Pat dough on bottom and up sides of pan with floured hands. Cook and stir ground beef, onion, salt and garlic until beef is brown; drain. Mix tomato sauce and Italian seasoning; spread evenly over dough. Spoon meat mixture evenly over sauce. Top with mushrooms, green peppers and cheese. Bake until crust is golden brown, about 20 minutes.

**ROUND REUBEN PIZZA**

Rita Wenke

5 c. cooked rice	1 (16 oz.) can sauerkraut, drained <b>and</b> rinsed
1 c. (4 oz.) shredded Swiss cheese	1/2 lb. sliced corned beef, cut into strips
1/4 c. (1 oz.) grated Parmesan cheese	2 c. (8 oz.) shredded Swiss cheese
2 eggs, beaten	1/4 c. grated Parmesan cheese
2 tsp. caraway seeds	1/3 c. olives, sliced
2 (8 oz.) pkgs. cream cheese, softened	1/4 c. chopped pimento, drained
2 T. horseradish mustard	1/4 c. chopped parsley

Combine first 5 ingredients. Mix well. Press onto bottom and sides of 12-inch greased pizza pan. Bake at 450° for 15 to 18 minutes until light brown. Combine cream cheese and mustard. Mix well. Spread over crust. Layer sauerkraut, meat, Swiss and Parmesan cheese over cream cheese mixture. Bake at 450° for 10 minutes or until cheese is melted. Top with olives, pimento and parsley. Makes 8 servings.

**CREAMED CHIPPED BEEF**

Kathy Story

1/4 c. butter <b>or</b> margarine	2 c. milk
2 (2 1/2 oz.) jars dried beef, shredded	4 oz. (about 1 c.) fresh mushrooms, chopped (optional)
2 T. all-purpose flour	6 slices white bread
1/8 tsp. black pepper	

In 2-quart saucepan over medium heat, melt butter; add dried beef; cook about 5 minutes, stirring occasionally until crisp. Add flour and pepper; stir until well-blended. Gradually add milk; bring to boil, stirring constantly. Reduce heat to low; cook until mixture is slightly thickened. Stir in mushrooms; cook 3 to 5 minutes until mixture is heated through. Meanwhile, toast bread; cut into triangles; serve with beef. Makes 6 servings.

**FRENCH-FRIED LIVER**

Virgie Kerr

Beef liver	1/4 tsp. pepper
2 eggs	2 c. cracker crumbs
1/4 tsp. salt	

Beat egg and add salt and pepper. Put liver in bowl of cold water, to bleach. Cut in strips the size of French fries. Dip in egg, then in cracker crumbs. Fry in a skillet of hot bacon grease. Turn heat down to medium. Won't take long to cook.

**GOULASH**

Lana Lewman

2 c. dried leftover roast beef <b>or</b> pot roast	1 (No. 2) can tomatoes
1 1/2 lbs. (3 <b>or</b> 4 ) potatoes	1 lb. sm. white onions
1 c. water	2 T. butter
	Salt (to taste)

Combine meat with potatoes, which have been pared and diced. Add water and tomatoes; cover and cook until potatoes are tender. Meanwhile, peel and slice onions; sauté in the butter until soft and yellow or leave onions whole and boil in enough water to cover until just tender. Add meat and vegetable mixture. Season, to taste, and serve piping hot!

**MACARONI-MEAT CASSEROLE****Linda Corman**

7 oz. elbow macaroni  
 1/4 c. chopped onion  
 1/4 c. butter  
 3 T. flour  
 2 1/2 c. milk  
 1 beef bouillon cube  
 1 tsp. salt

Dash of pepper  
 1 tsp. Worcestershire sauce  
 1 c. shredded American cheese  
 1/2 c. mushrooms, drained  
 2 c. leftover any kind  
 cooked meat  
 1/2 c. buttered bread crumbs

Cook and drain macaroni. Sauté onion in butter. Blend in flour. Add milk and bouillon cube. Cook until smooth and thickened, stirring constantly. Add salt, pepper, Worcestershire sauce and American cheese. Stir until cheese is melted. Add mushrooms and meat. Combine sauce and drained macaroni. Pour into 2-quart buttered casserole and top with buttered bread crumbs. Bake at 350° for 30 minutes or until lightly browned. Serves 6.

**MEAT CASSEROLE****Helen Lunsford**

3 c. diced meat  
 1 (8 oz.) pkg. macaroni  
 1/2 lb. Velveeta cheese, cubed  
 4 hard-cooked eggs, diced

1 can mushroom soup  
 1 can celery soup  
 2 c. milk  
 Sm. onion, chopped fine

Mix all ingredients together; place in greased 9 x 13-inch pan or any casserole. Refrigerate overnight. Take out 1 hour before baking. Bake at 350° for 1 hour. (This makes 2 casseroles - you can freeze one.)



**DELICIOUS DEER LOAF****Rita Wenke**

1 lb. ground venison	1/8 tsp. prepared mustard
1/2 lb. lean ground pork	1/8 tsp. garlic salt
1/2 c. salted crackers, crushed	2 tsp. Worcestershire sauce
1/4 c. ketchup <b>and</b> 1/4 c. chili sauce <b>or</b> 1/2 c. ketchup	1/8 tsp. crushed savory
1 egg	Salt <b>and</b> pepper (to taste)
1 sm. onion, finely chopped	Dash of curry powder
1 T. minced green pepper	Parmesan cheese
	2 <b>or</b> 3 beef <b>or</b> chicken bouillon cubes

Combine all but the last 2 ingredients. Add 1 cup water; mix well. Form into loaf and place in greased loaf pan. Sprinkle with cheese. Bake at 350° for 1 3/4 hours. For gravy, use drippings and add bouillon cubes.

**SPICY BARBECUED RIBS****Susie Arnold**

5 spareribs	1/4 c. Worcestershire sauce
1 c. firmly packed brown sugar	1/4 c. chili sauce
1/2 c. ketchup	2 cloves garlic, crushed
1/3 c. soy sauce	2 tsp. prepared mustard
	1/8 tsp. pepper

Combine ingredients, mixing well; pour into large shallow dish; add ribs. Cover and refrigerate at least 2 hours, turning ribs occasionally. Drain; reserve marinade; grill 30 minutes, turning frequently. Brush with sauce. Cook additional 30 minutes, basting and turning frequently.

**HAM AND MACARONI CASSEROLE****Gloria Starnes**

2 c. raw macaroni	2 c. grated cheese
2 c. diced ham	2 cans soup

Mix together; let set overnight. Bake at 350° for 1 hour.

**TEXAS PORK CHOPS**

Joe Aylor

Sliced potatoes                      Seasonings (to taste)  
 1 can cream of mushroom soup      2 strips of bacon  
 4 pork chops

Peel and slice enough potatoes to cover bottom of a greased 9 x 9-inch baking dish. Pour soup over top; spread evenly. Lay pork chops on top of potatoes. Season. Place 2 strips of bacon on top and bake, uncovered, at 350° for 1 1/2 hours.

**BBQ PORK CHOPS**

Catherine Clubb

4 to 6 pork chops                      1 lemon  
 1 onion

**SAUCE:**

1 1/2 c. catsup                              2 c. water  
 1/4 c. Worcestershire sauce              Several drops Tabasco sauce  
 1 tsp. chili powder

Place pork chops in single layer in shallow baking pan. Top each with a slice of onion and lemon. Bake 15 minutes at 425°. Meanwhile, combine rest of ingredients and bring to boiling. Pour hot sauce over pork chops and bake 1 hour at 300°.

**QUICK HAM BAKE**

Helen Rice

1 Kraft dinner                              Salt and pepper  
 1 1/2 c. ham cubes                          1 c. milk  
     (can be leftover)                      2 eggs, beaten  
 2 T. chopped green pepper

Prepare dinner as directed. Add ham and green pepper; season, to taste. Place in a 10 x 6-inch baking dish. Combine milk and beaten eggs; pour over dinner mixture. Bake at 350° for 25 to 30 minutes. Makes 4 to 6 servings.

**HAM CASSEROLE****Linda Corman**

2 c. chopped cooked ham	1/4 c. chopped onion
1 (16 oz.) can French-cut green beans, drained	3 T. chopped peppers
1/2 c. sour cream	1 can (10) refrigerator biscuits

Heat well first 5 ingredients. Cut each biscuit into 4 pieces. Spoon hot ham mixture into 1 1/2-quart casserole dish. Top with biscuits. Bake for 15 to 20 minutes at 400° or until biscuits are golden brown.

**PORK AND CHEESE BAKE****Gloria Starnes**

1 1/2 lbs. lean ground pork	1 c. cottage cheese
4 c. cooked noodles	1/4 c. sour cream
1 (16 oz.) can tomato sauce	1 T. minced pepper
1 (8 oz.) pkg. cream cheese	1 T. minced onion

Brown meat; drain. Spread 1/2 noodles in greased casserole. Add cheeses, sour cream, onion and green pepper that have been mixed together. Add rest of noodles, then meat and pour tomato sauce over top. Bake at 350° for 45 minutes or until done.

**HAM LOAF****Marilyn Doud**

2 1/2 lbs. ground ham	2 1/2 c. tomato juice
1/2 lb. ground beef	1/2 tsp. pepper
1 1/2 lbs. ground lean pork	4 eggs, beaten
1 1/3 c. quick oats	

Mix all ingredients together. Form into a loaf and bake in 325° oven for 2 hours. Serves 20.

Life is like a ladder; every step we take  
is either up or down.

**HAM LOAF**

Judy Newlon

2 lbs. ground pork  
1 1/2 lbs. ground hamburger

1 c. cracker crumbs  
3 eggs, beaten

Mix the ingredients with enough milk to moisten or you can use pineapple juice. Make into loaf and bake at 350° for 1 1/2 hours. The last 20 minutes, add barbecue sauce.

**SAUCE:**

1 onion, diced  
1 pt. tomato juice  
1 sm. can tomato sauce

1/2 c. ketchup  
2 c. brown sugar  
1 1/2 tsp. Worcestershire sauce

Cook onion in butter. Add remaining ingredients. Heat sauce and pour over loaf during the last 20 minutes of baking.

**SWEET-SOUR HAM BALLS**

Verna Teal - Lena Crane

1 to 2 lbs. ground ham  
1 1/2 lb. ground pork  
2 c. cracker crumbs **or** bread

2 eggs, well-beaten  
1 c. milk

**TOPPING:**

1/2 c. vinegar  
1 tsp. dry mustard

1 1/4 c. brown sugar  
1/2 c. water **or** fruit juice

Combine ham, pork, cracker crumbs, eggs and milk. Form into balls. Place in baking dish. Combine topping ingredients. Stir until brown sugar melts and pour over meatballs. Bake at 325° for 1 to 1 1/2 hours. Baste several times. Serves 8 to 10.

**TASTY TOTIN' EGGS**

Rita Wenke

12 hard-cooked eggs  
1/2 c. chunky blue cheese  
dressing  
1/2 c. finely chopped celery

2 T. finely chopped red pepper  
4 crisply cooked bacon slices,  
crumbled

Cut eggs in half. Remove yolk; mash. Blend in dressing, celery, red pepper and bacon; refill whites.

**NIGHT BEFORE CASSEROLE****Marilyn Doud - JoAnn Wiley**

7 slices white bread  
 8 oz. shredded Cheddar cheese  
 6 eggs  
 3 c. milk  
 1/2 tsp. salt  
 1/4 tsp. pepper  
 1 tsp. dry mustard  
 Bacon strips **or** chopped ham

Trim crusts from bread; crumble bread into mixing bowl. Add cheese and mix well. Spread in a 9 x 13-inch pan. Beat eggs and milk; stir in salt, pepper and mustard. Pour over bread mixture. Arrange meat on top. Cover and refrigerate overnight. Bake, uncovered, for 50 to 55 minutes in a preheated 350° oven. Serves 6 or more.

**BACON 'N' EGG CHEESE CASSEROLE****Janice Rubey**

6 eggs  
 1/3 c. milk  
 1 tsp. salt  
 1/8 tsp. pepper  
 Dash of seasoning salt  
 1/4 tsp. minced onion  
 1/4 lb. Velveeta cheese, cubed  
 4 slices bacon, cooked **and**  
 crumbled

Beat eggs, milk, salt, pepper, seasoned salt and onion in mixer. Add cubed cheese and crumbled bacon. Combine. Pour into a 1 1/2-quart casserole. Cook in microwave for 4 1/2 minutes, stirring at 1-minute intervals. Serve 6. This may be mixed up the night before. Refrigerate, then put directly into microwave.

**FRANKS AND BACON****Peggy Lane**

1 lb. frankfurters  
 1 lb. bacon

Wrap frankfurters with bacon. Hold bacon in place with toothpicks.

Mix together:

1/2 c. red jelly  
 1/2 c. maple syrup  
 1 c. brown sugar

Put frankfurters in 9 x 13-inch pan. Pour syrup over all. Bake 1 to 1 1/2 hours at 350°. Serve warm.

**BAKED EGGS IN BACON RINGS**

Pat Yarnell

6 slices bacon  
6 eggs

Milk  
Salt **and** pepper

Grease bottom of custard cups; curl slice of bacon around inside of each cup (may be half fried.) Break an egg in each bacon ring. Season with salt, pepper and milk. Bake in moderate oven (350°) until firm.

**CHEESY POTATO-FRANK BAKE**

Doris Carr

1/2 lb. frankfurters  
3 c. sliced raw potatoes  
1/2 c. chopped onions  
1/4 c. margarine **or** shortening  
1 T. mustard

1/4 c. flour  
1 tsp. salt  
2 c. milk  
1 c. **or** 4 oz. shredded process  
American cheese

In saucepan, cook onion until tender in margarine. Blend in flour. Slowly, over low heat, stir in milk. Cook until thick. Stir in cheese and mustard. Cut frankfurters in 1/2-inch slices. In 2-quart casserole, layer sauce, frankfurters and potatoes. Bake at 325° for 1 1/4 hour.

**CORN DOGS**

Sue Burchett

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

2 T. melted shortening  
1 egg  
3/4 c. milk  
Hot dogs

Mix all ingredients together. Dip hot dogs and deep fat fry.

A man who uses good judgement is like a pin;  
his head keeps him from going too far.

**BAKED CHICKEN****Dixie Jenkins**

1 cut up fryer chicken      2 to 3 c. Rice Krispies,  
1/4 c. butter **or** margarine      crushed

Wash chicken. Melt butter and dip chicken into it. Roll in Rice Krispies. Place in 9 x 13-inch cake pan. Cover; bake at 350° for 1 to 1 1/2 hours.

**CHICKEN CASSEROLE****Kathleen Bogner**

Meat from 1 chicken      1/4 c. thinly sliced onions  
2 c. cooked rice      1/2 c. thinly sliced celery  
1/2 c. water chestnuts      1 c. mayonnaise  
1/2 c. green pepper, cut      1 c. chunk pineapple  
in thin strips      2 c. thickened chicken broth

Mix together all ingredients. Bake for 1 hour or until nicely browned at 350°.

**CHICKEN CASSEROLE****Betty McQuoid Dietzman**

1 chicken **or** 3 big      1 onion, cut fine  
chicken breasts, cooked      1 c. celery, cut fine  
1 can cream of chicken,      2 eggs, well-beaten  
mushroom **or** celery soup      Crushed potato chips  
1 pkg. Rice-A-Roni **or** 4 c.  
Pepperidge Farm cube stuffing

Pick chicken off the bones and cut in bite-size pieces. Add remaining ingredients and mix well. Place in casserole dish or can make 2 small casseroles (may freeze one for later). Place crushed potato chips on top. Bake 45 minutes at 350°. (May also use chicken broth, if needed.)



**CHICKEN CASSEROLE**

Betty Petersma

3/4 c. chicken broth	2 T. chopped onion
3/4 c. Minute Rice	1 1/2 c. chopped chicken
1/2 c. mayonnaise	1 c. Special K cereal
1 c. cooked celery	2 T. melted butter
1 can cream of chicken soup	

Cook rice in broth. In a separate dish, mix together mayonnaise, celery, soup, onion and chicken. Combine rice and chicken mixtures and put in baking dish. Sprinkle top with cereal and butter. Bake for 45 minutes at 350°.

**CREAMY CHICKEN 'N' BROCCOLI**

Linda Corman

1 (6 oz.) pkg. stuffing mix	1 (1 1/8 oz.) pkg. cheese sauce mix
1 (28 oz.) can Durkee French fried onions	1 1/4 c. milk
1 (10 oz.) pkg. frozen broccoli spears, thawed and drained	1/2 c. sour cream
	2 c. (10 oz.) cubed cooked chicken or turkey

Prepare stuffing mix according to package directions. Stir in 1/2 can of French fried onions. Spread stuffing over bottom of greased 9-inch (1 3/4-quart) casserole dish. Arrange broccoli spears around outer edge of dish. Prepare cheese sauce mix according to package directions, using milk. Stir in sour cream. Combine meat and cheese sauce; mix well. Pour mixture over broccoli spears. Bake, covered, at 350° for 30 minutes. Sprinkle remaining onions over chicken and bake, uncovered, for 5 minutes.

**HAWAIIAN CHICKEN**

Peggy Lane

1 fryer chicken, cut up	1 (20 oz.) can crushed pineapple
3 cans undiluted cream of chicken soup	

Fry chicken until done. In large baking dish, mix pineapple and soup together. Lay fried chicken on top of mixture and bake for 45 minutes at 350°. Use pineapple mixture over mashed potatoes.

**CHICKEN NOODLE CASSEROLE****Doris Carr**

1 (8 to 10 oz.) pkg. med. white noodles  
 1 can cream of mushroom soup  
 1 can cream of chicken soup  
 1 c. milk  
 1 chicken, cut in pieces

Place uncooked noodles in casserole dish. Put raw chicken on noodles. Sprinkle with salt and pepper. Mix milk and soups together and pour over chicken and noodles. Cover; bake at 350° for 1 hour.

**CHICKEN AND RICE DISH****Betty Petersma**

1 c. uncooked rice  
 1 can cream of mushroom soup  
 1 can cream of chicken soup  
 1/2 to 1 c. milk  
 Chicken  
 1 pkg. dry onion soup mix

Sprinkle rice in a 9 x 13-inch glass casserole dish. Add soups and milk. Mix together. Lay chicken on top and sprinkle with dry soup mix. Bake, covered, at 300° for 2 1/2 to 3 hours.

**EASY CHICKEN DISH****Joan Kern**

1 pkg. dry onion soup mix  
 1 c. dry rice (not instant)  
 1 chicken, cut into serving pieces  
 Salt and pepper (to taste)  
 1 can chicken soup  
 1 can water

Put onion soup in well-buttered 9 x 13-inch pan. Sprinkle with rice. Lay chicken pieces on top. Combine seasonings, soup and water. Pour over top. Bake at 350° for 1 hour, uncovered.

**CHICKEN SUPREME****Barb Fleming**

2 1/2 c. chicken, tuna or ham  
 1 can cream of mushroom soup  
 8 oz. Velveeta cheese, cubed  
 4 hard-boiled eggs, diced  
 1/2 chopped onion  
 1 c. chicken broth  
 1 c. milk  
 7 oz. macaroni, uncooked

Mix well. Bake in greased 9 x 13-inch pan at 350° for 1 hour.

**CHICKEN PIE****Norene Boley - Irene Boley**

Chicken 1 c. milk  
Seasonings 1/2 c. flour

Stew chicken with desired seasonings until tender. Remove from bones and cut into small pieces. Combine milk and flour to make a paste. Add to chicken and broth; turn into a well-greased pan.

**BISCUIT DOUGH:**

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

Sift dry ingredients together. Beat egg. Add egg and milk to dry ingredients. Drop by spoonfuls into chicken broth. Bake in hot oven (425°) for 20 or 25 minutes. Take some of the broth and make gravy.

**HOT CHICKEN SALAD****Mamie Carlton**

4 c. cold chicken chunks, 1 c. cheese, grated  
cooked **and** cut up 2 c. chopped celery  
1 T. lemon juice 4 hard-boiled eggs, sliced  
2/3 c. toasted almonds, 3/4 c. cream of chicken soup  
finely chopped 1 tsp. onion, finely chopped  
3/4 c. mayonnaise 2 pimentos, cut fine  
1 tsp. salt 1 1/2 c. crushed potato chips  
1/2 tsp. soda

Combine all ingredients, except cheese, almonds and potato chips. Place in a large rectangular dish. Top with the cheese, almonds and potato chips. Let stand overnight in refrigerator. Bake in 350° oven for 20 to 25 minutes. Serves 8.

**SCALLOPED SALMON****Van Buren Good Samaritan Center**

1 1/2 lbs. bread **or** 12 eggs  
cracker crumbs 12 lbs. salmon  
Milk

Continued Next Page

**SCALLOPED SALMON** (Continued)

Soak bread or cracker crumbs in milk. Use enough milk to soak crumbs. Add eggs and stir. Add salmon, liquid and all. Stir well. Bake in 2 large 12 x 20-inch counter pans at 350° for 1 1/2 to 2 hours. Cut in 96 servings.

**EASY SCALLOPED CHICKEN****Joyce McIntosh**

1 (4 lb.) fryer chicken	1 egg
2 c. water	1 onion
1 sm. loaf of bread	Salt (to taste)
1 can cream of chicken soup	1/4 to 1/2 tsp. sage
1 can cream of celery soup	

Place chicken in pressure pan. Add water and pressure for 1 hour. Cool and pick off bones and cut up. Tear up bread. Add soups, sage, salt, egg and onion to meat and bread. Place in a 9 x 13-inch pan and bake at 350° for 1 hour.

**TURKSEND CASSEROLE****Edna Lewman**

8 slices bread	3 eggs
2 or more c. leftover turkey	3 c. milk
1 c. celery, diced and cooked	1 can cream of mushroom soup
1/2 c. mayonnaise	1 c. grated cheese
Salt and pepper	

Oil a large 10 x 14-inch casserole dish. Break up 4 slices of bread and arrange evenly in dish. Mix turkey, celery and mayonnaise together; spread on bread. Crumble other 4 slices of bread on top. Salt and pepper, to taste. Beat eggs and milk. Pour over all. Cover with foil and refrigerate overnight. Bake 1 hour at 350°. Remove from oven; cover with undiluted soup and top with cheese. Return to oven for 15 minutes more. Serve.

The only thing most people do better than anyone else,  
is read their own handwriting.

**TURKEY HUNTINGTON**

Janice Rubey

4 lbs. turkey or chicken	1 1/4 lb. cheese
2 lbs. spaghetti	Pimento
6 c. broth	Salt
1 1/2 c. flour	4 c. milk

Cook spaghetti in salted boiling water. Blend flour and milk. Stir in broth. Cook until thickens. Mix in grated cheese. Add turkey and mix all ingredients together. Bake at 350° for 25 minutes.

**TURKEY AND STUFFING PIE**

Doris Carr

8 oz. of bread, cut up for stuffing	3/4 c. chicken broth
Sage	1/2 c. butter, melted
Salt and pepper	1 egg, beaten

Mix together and press into greased 10-inch pie plate.

**FILLING:**

1 sm. can mushrooms	1 sm. can peas, drained
2 tsp. flour	2 T. diced pimento
1/2 med. onion, chopped	1 T. parsley flakes
1 T. butter	1/2 tsp. Worcestershire sauce (optional)
1 can cream of chicken soup	4 slices American cheese
3 c. cubed turkey, cooked	

Drain mushrooms; combine liquid with flour; set aside. Sauté mushrooms and onion in melted butter. Stir in all ingredients, except cheese. Heat thoroughly and turn into crust. Bake at 375° for 20 minutes. Cut each cheese slice into 4 strips; place in lattice design on pie. Bake 5 minutes more.

**CANNED CARP OR OTHER FISH**

Esther Thommen

Carp	1 tsp. vinegar
1 T. catsup	1/2 tsp. salt

Continued Next Page

**CANNED CARP OR OTHER FISH** (Continued)

Fillet carp; soak out blood. Put uniform-sized pieces in pint jars. Pack solid. Add no water. To each pint, add catsup, vinegar and salt. Tighten lids. Pressure can at 15 pounds pressure for 1 1/2 hours.

**SALMON LOAF****Jennie Perkins**

1 can salmon	2 eggs
1 c. bread crumbs	Salt (to taste)
1/2 c. milk	Butter
1/2 c. cream	

Combine salmon, bread crumbs, milk, cream, eggs and seasoning. Put in loaf pan. Top with butter before baking. Bake 1 hour. When brown, set in pan of water and finish baking.

**TUNA NOODLE CASSEROLE****Marylou Richardson**

4 c. macaroni	1 c. longhorn cheese, cubed
2 cans tuna	2 T. margarine
2 cans cream of mushroom soup	Salt and pepper (to taste)

Cook macaroni; add soup, tuna, cheese, salt, pepper and margarine. Mix well. Bake in oven for about 1 hour at 350°.

**TUNA AND NOODLE CASSEROLE****Lana Lewman**

1 (7 oz.) can of tuna	8 oz. noodles
3 c. medium white sauce	Buttered bread crumbs

Drain and flake tuna; add to white sauce, then heat over boiling water. Meanwhile, cook noodles in 2 quarts boiling salted water until tender. Drain well; arrange noodles in alternating layers with the creamed tuna in a buttered casserole. Sprinkle buttered bread crumbs on top and bake at 350° for about 20 minutes or until golden brown.

**TUNA AND POTATO CHIP CASSEROLE** Van Buren Good Samaritan Center

3 (4 lb.) cans tuna                    2 soup cans of water  
 2 (50 oz.) cans mushroom soup    3 lg. bags potato chips

Drain tuna. Mix together soup and water. Crush chips. Layer tuna and chips, starting with tuna, in two 12 x 20 x 2-inch pans. Reserve a few chips for top of casserole. Pour soup mixture over top; sprinkle remaining chips on top. Bake at 325° for 1 1/2 hours.

**SPANISH RICE**

Lana Lewman

1 T. lard                                    1/4 c. onion  
 1/2 c. uncooked rice                    1/4 c. green pepper  
 1/4 c. celery                              1 c. tomatoes  
 1 tsp. sugar                                2 c. meat

Cook rice in lard until lightly browned. Add onion, green pepper, celery, tomatoes and sugar. Heat to boiling. Cover; reduce heat and simmer for 25 minutes. Stir in the meat and cook slowly for 5 minutes.

**MACARONI AND CHEESE**

Mary Shafranek

1/4 c. butter                                1/2 c. heavy cream  
 1/4 c. flour                                 12 oz. sharp Cheddar cheese,  
 2 c. warm milk                              shredded coarsely  
 Dash of pepper                             2 c. macaroni, cooked and  
 1/2 tsp. hot pepper sauce                drained

In heavy saucepan over low heat, melt butter. Add flour; stir 3 minutes or until mixture is frothy and taste of raw flour is gone. Slowly stir warm milk into mixture. Stir until smooth and free of lumps. Turn up heat; stir until sauce is just beginning to boil. Turn down heat; let simmer a few minutes. Add pepper and hot pepper sauce. Stir in heavy cream; simmer briefly. Stir 3/4 cheese into simmering sauce until melted; combine cheese sauce with macaroni. Pour into greased 2-quart baking dish. Sprinkle with remaining cheese. Bake in preheated oven at 350° for 30 minutes.

## SPANISH RICE

Pat Yarnell

2 1/2 c. cooked rice  
1 green pepper, chopped  
2 c. canned tomatoes  
1 sm. onion, chopped

1/3 c. grated sharp cheese  
2 T. butter **or** margarine  
1/2 tsp. salt

Heat butter in skillet. Sauté chopped onion and pepper for 5 minutes. Add rice, tomatoes and salt. Bring to boil. Simmer gently for 5 minutes. Add grated cheese. Serve at once.



## ADDITIONAL RECIPES

1/2 c. melted butter  
 1/2 c. brown sugar  
 1/2 c. molasses  
 1/2 c. corn syrup  
 1/2 c. cream  
 1/2 c. vanilla  
 1/2 c. almond extract  
 1/2 c. orange extract  
 1/2 c. lemon extract  
 1/2 c. lime extract  
 1/2 c. peach extract  
 1/2 c. cherry extract  
 1/2 c. raspberry extract  
 1/2 c. strawberry extract  
 1/2 c. blueberry extract  
 1/2 c. blackberry extract  
 1/2 c. raspberry extract  
 1/2 c. strawberry extract  
 1/2 c. blueberry extract  
 1/2 c. blackberry extract

### SPANISH RICE

1 T. lard	1/4 c. onion
1/2 c. uncooked rice	1/4 c. green peas
1/4 c. celery	1/4 c. tomatoes
1 tsp. sugar	1/4 c. salt

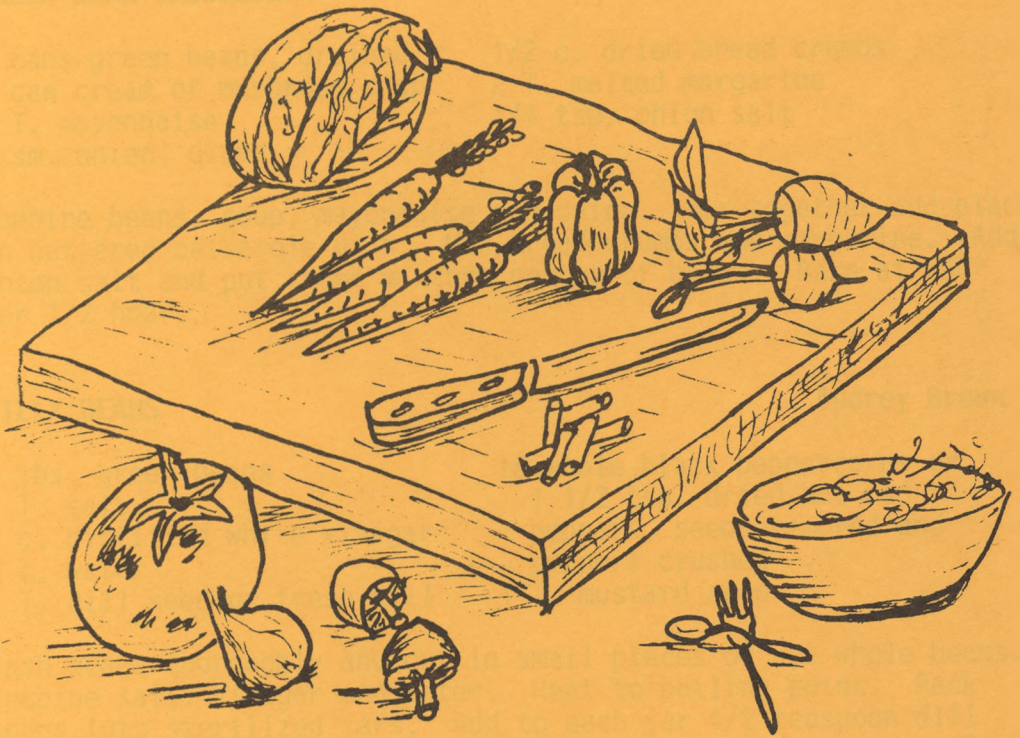
Cook rice in lard until lightly browned. Add onion, celery, tomatoes and sugar. Stir to combine. Add and simmer for 25 minutes. Stir in the peas for the last 5 minutes.

### MACARONI AND CHEESE

1/4 c. butter	1/2 c. heavy cream
1/4 c. flour	1/4 c. sharp cheddar cheese
2 c. warm milk	1/4 c. parmesan cheese
dash of pepper	1/4 c. mozzarella cheese
1/2 tsp. hot pepper sauce	1/4 c. salt

In heavy saucepan melt the butter. Add the flour and cook for 3 minutes or until mixture is brown and bubbly. Add the milk and stir until smooth. Add the cheese and hot pepper sauce. Simmer for 5 minutes. Add the parmesan and mozzarella cheese. Cook for 5 minutes. Serve hot.

# Salads & Vegetables





## SALADS - VEGETABLES

## ASPARAGUS CASSEROLE

Esther Thommen

- |                                 |                                   |
|---------------------------------|-----------------------------------|
| 1 (10 1/2 oz.) can<br>asparagus | 1 tsp. chopped onion              |
| 1 can cream of mushroom soup    | 1/2 c. finely cut American cheese |

Drain asparagus and reserve juice. Combine juice with soup and onions. Heat slightly. Place asparagus in casserole dish. Pour soup mixture over top. Place cheese and cracker crumbs on top. Bake at 350° for 30 minutes.

## GREEN BEAN CASSEROLE

JoAnn Wiley

- |                              |                           |
|------------------------------|---------------------------|
| 2 cans green beans, drained  | 1/2 c. dried bread crumbs |
| 1 can cream of mushroom soup | 2 T. melted margarine     |
| 3 T. mayonnaise              | 1/4 tsp. onion salt       |
| 1 sm. onion, diced           |                           |

Combine beans, soup, mayonnaise and onion. Mix together and place in buttered casserole dish. Mix bread crumbs and margarine. Add onion salt and put crumb mixture on top of beans. Bake at 350° for 1/2 hour.

## DILLY BEANS

Audrey Brown

- |                              |                               |
|------------------------------|-------------------------------|
| 4 lbs. green beans           | 18 whole black peppercorns or |
| 6 T. salt                    | 1 1/2 tsp. dried hot red      |
| 2 c. distilled white vinegar | peppers, seeds removed and    |
| 3 c. water                   | peppers crushed               |
| 1 T. dill seed or fresh dill | 1 T. mustard seed             |

Wash beans thoroughly and cut in small pieces or use whole beans. Combine salt, vinegar and water. Heat to boiling point. Pack beans into sterilized jars. Add to each jar 1/2 teaspoon dill seed, 1/2 teaspoon mustard seed and 3 whole peppercorns or 1/4 teaspoon hot red peppers. Pour boiling liquid over beans. Seal. Process in boiling water for 20 minutes. Makes 6 to 7 pints.

**GREEN BEAN CASSEROLE**

Pat Yarnell

2 cans French-style green beans	1/8 tsp. pepper
1 tsp. salt	1 (3 oz.) can French fried onions
3/4 c. milk	2 T. diced pimento
1 (10 1/2 oz.) can cream of mushroom soup	

Combine salt, milk, soup and pepper. Pour over beans. Add 1/2 can onions. Pour into 1 1/2-quart casserole. Bake at 350° for 20 minutes. Garnish with 1/2 can onions and pimento. Bake for 5 more minutes.

**DELICIOUS GREEN BEAN CASSEROLE**

Janice Rubey

1 qt. green beans	1 c. sour cream
3 T. margarine	1/2 lb. diced soft cheese
1/4 tsp. butter flavoring	Garlic salt <b>and</b> seasoning
2 T. flour	(to taste)

Drain green beans and place in flat baking dish. Sprinkle garlic salt and seasonings over beans. Melt butter or margarine; add butter flavoring; stir in flour and sour cream. Add cheese; stir until thick and cheese is melted. Pour over beans. Bake for 30 minutes at 350°.

**CALICO BEANS**

Audrey Brown

1/2 lb. bacon, fried <b>and</b> drained	1 tsp. salt
1/2 lb. hamburger, fried <b>and</b> drained	3/4 c. brown sugar
1/2 c. onion	1/2 c. white sugar
1/2 c. catsup	1 lg. can pork and beans
1 tsp. dry <b>or</b> 2 T. prepared mustard	1 (15 oz.) can lima beans, drained
2 tsp. vinegar	1 (15 oz.) can kidney beans, drained

Mix together all ingredients. Bake at 350° for 40 to 50 minutes or on high in the crock pot. Good for large covered dish for a picnic.

**SWEET AND SOUR BAKED BEANS****Shirley Dimond**

2 lg. cans pork and beans  
 1/2 c. catsup  
 1 T. celery salt  
 Vinegar

Brown sugar  
 Ham, bacon **or** other meat of  
 choice  
 Onion (if desired)

Combine beans, catsup and salt. Stir in enough vinegar to make sour tasting. Add enough brown sugar to make beans taste tangy. Add meat and enough onion, to taste. Bake at 350° until bubbly and starts to thicken.

**CAMPFIRE PORK AND BEANS****Linda Corman**

4 slices bacon, cut in  
 1 1/2-inch pieces  
 2 T. chopped onion  
 2 T. chopped green pepper

1 (16 oz.) can pork and beans  
 2 T. molasses  
 1/8 tsp. liquid red pepper sauce

Fry bacon until crisp; set aside. Reserve 1 tablespoon of drippings in pan. Sauté onions and green peppers in drippings until tender. Combine with beans, molasses and red pepper sauce in 1-quart casserole. Top with bacon pieces. Bake for 30 minutes at 350°.

**HARVARD BEETS****Esther Thommen**

1 can diced beets  
 1/4 c. vinegar  
 3 T. cornstarch

6 T. sugar  
 1/2 c. beet juice  
 1 T. oleo

Combine vinegar, cornstarch, sugar, beet juice and oleo in a saucepan. Cook until thick. Add beets and heat.



**BROCCOLI CASSEROLE**

Betty Petersma

1 lb. Velveeta cheese  
 1 stick butter  
 1/2 lb. Ritz crackers

3 (10 oz.) pkgs. frozen  
 chopped broccoli

Cook broccoli and drain. Crumble crackers. Melt 1/2 of butter and mix with cracker crumbs. Set aside. Melt cheese and rest of butter. Layer in casserole: broccoli, cheese and crackers; repeat. Bake at 350° for 15 minutes.

**BROCCOLI CASSEROLE**

Mamie Carlton

2 boxes chopped broccoli  
 1 c. Minute Rice  
 1/2 c. celery  
 1/4 c. chopped onion

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

Cook broccoli and drain well. Mix all ingredients together and put in greased casserole dish. Bake at 350° for 1 hour or a little longer. I also sprinkle grated cheese on top, then grind up potato chips and cover top with all this.

**BROCCOLI CASSEROLE**

Zella Hummell

2 (10 oz.) pkgs. California  
 mix (broccoli, carrots  
 and cauliflower)

1 can cream of mushroom soup  
 Garlic cheese

Place vegetables in 4-quart casserole dish. Add soup and stir. Slice cheese over top and bake for about 1 hour at 350°.

**SCALLOPED CABBAGE**

Judy Anderson

4 c. shredded raw cabbage  
 1 1/2 c. water  
 3 T. flour  
 1 1/2 tsp. salt

3 T. butter  
 1 1/2 c. liquid from cooked  
 cabbage  
 3/4 c. instant milk  
 1 c. buttered bread crumbs

Continued Next Page

**SCALLOPED CABBAGE (Continued)**

Put cabbage in rapidly boiling water. Cover and cook 3 minutes. Drain thoroughly, saving liquid. Make a white sauce of butter, flour, salt, instant milk and liquid from cabbage. Using 1 1/2-quart greased baking dish, arrange alternate layers of cabbage and white sauce, topping the dish with buttered crumbs; sprinkle with grated Parmesan cheese or 1/2 cup of other grated cheese. Bake in hot oven at 400° for 15 minutes. Serves 8.

**CAULIFLOWER AND BROCCOLI CASSEROLE****Mary Shafranek**

1 pkg. frozen cauliflower	1 can mushroom soup
1 pkg. frozen broccoli	1 stick margarine
1 c. Velveeta cheese	6 slices of bread

Cook and drain vegetables; spread in bottom of baking dish. Dice the cup of cheese and spread over vegetables. Pour can of soup over this. Melt the margarine and tear the bread in it and put on top. Bake at 350° for 1 hour in 6 1/2 x 10-inch pan. Serves 6 to 8.

**ESCALLOPED CABBAGE****Esther Thommen**

1 med. head of cabbage, shredded	1/4 c. milk
1 can cream of celery soup	1 c. grated cheese
	1 c. soft bread crumbs

Cook cabbage in salted water until it shrinks. Place in baking dish. Heat cheese, milk and soup until cheese melts. Pour over cabbage. Stir well. Place bread crumbs over top. Bake at 400° for 20 minutes.

**CORN-NOODLES****Joyce McIntosh**

1 c. diced Velveeta cheese	1 can cream of chicken soup
1 beaten egg	1/4 c. melted butter
1 can cream-style corn	6 oz. cooked noodles

Mix together and bake at 350° for 45 minutes.

**GLAZED CARROTS****Van Buren Good Samaritan Center**

6 (2 lb.) boxes frozen carrots	2 qts. water
2 T. salt	2 1/2 c. granulated sugar
	3/4 c. butter

Boil carrots in water and salt until tender. Melt sugar and butter together. Pour over cooked carrots. Keep warm on stove or in low oven.

**CORN CASSEROLE****Juanita Alexander**

1/2 c. cut up celery	1 T. butter
1 sm. onion, chopped	1 tsp. salt
2/3 c. shredded cheese	1 can whole corn
1 c. milk	1 c. crushed crackers
2 eggs	

Combine all ingredients and place in baking dish. Bake for 50 minutes at 350°.

**CORN CASSEROLE****Edna Lewman**

4 T. melted butter	1/2 c. flour
3/4 tsp. dry mustard	1 1/2 c. scalded milk
1 c. dry bread crumbs	1 egg
1 c. cream-style corn	Salt <b>and</b> pepper

Mix butter and flour. Add remaining ingredients, except bread crumbs. Put in greased casserole dish. Sprinkle with bread crumbs and bake for 30 minutes at 350°.

**SCALLOPED POTATOES FOR A CROWD****Marilyn Doud**

12 1/2 lbs. potatoes	1 gal. milk
1/2 lb. margarine	1 lb. American cheese
1 c. flour	1/4 c. salt

Continued Next Page

**SCALLOPED POTATOES FOR A CROWD** (Continued)

In large kettle, melt margarine. Mix in flour and salt; mix well. Slowly add milk, stirring constantly. When slightly thickened, add cheese. This makes thin sauce. Slice potatoes about 1/8-inch thick. Place in large baking or several small pans. Cover with sauce. Bake in 350° oven until potatoes are tender.

**SCALLOPED CORN****Mary Shafranek**

2 eggs	1/2 c. (about 12) crushed
1 (17 oz.) can cream-style corn	saltines
2/3 c. milk	1/4 tsp. salt
2 T. cold butter or margarine, cut in sm. pieces	1/4 tsp. pepper

In bowl, beat eggs until frothy. Stir in remaining ingredients. Blend well. Turn into greased 1-quart casserole. Bake in pre-heated 350° oven for 1 hour or until knife inserted in center comes out clean.

**EGGPLANT PARMESAN****Janice Rubey**

1 lg. eggplant	Bread crumbs
1 egg, beaten	Any spaghetti sauce
2 T. milk	1 lb. hamburger
1/4 c. Parmesan cheese	1/2 lb. sliced mozzarella cheese

Peel and slice eggplant. Mix together beaten egg, milk and Parmesan cheese. Dip eggplant in egg mixture and the bread crumbs; fry in butter. After eggplant is fried, layer eggplant, spaghetti sauce and meat mixture and mozzarella cheese. Repeat until dish is full. Bake in oven at 300° to 350° until cheese is bubbly on top.

Learn from the mistakes of others. You can't live long enough to make them all yourself.

**CREAMY SCALLOPED POTATOES**

Dixie Jenkins

6 med. potatoes	Salt <b>and</b> pepper
3 T. butter <b>or</b> margarine	2 1/2 c. milk
3 T. flour	1 T. butter <b>or</b> margarine

Heat oven to 350°. Pare potatoes and slice thin (about 4 cups). Melt 3 tablespoons butter in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. In greased 2-quart casserole, arrange potatoes in 2 layers, topping each layer with half of white sauce. Cover; bake 30 minutes. Uncovered; bake 60 to 70 minutes.

**SCALLOPED POTATOES**

Mary Shafranek

1 can Cheddar cheese soup	1 sm. onion, thinly sliced
1/2 c. milk	1 T. butter
4 c. thinly sliced potatoes	

Gradually pour milk into soup. In buttered 1 1/2-quart casserole, layer potatoes, onion and sauce alternately. Dot top with butter. Bake, covered, at 375° for 1 hour. Uncover; bake 15 minutes longer.

**DIET-WISE STUFFED POTATO**

Sylvia Hamilton

2 lg. potatoes, scrubbed	1 tsp. lemon juice <b>or</b> lime juice
1/2 c. cottage cheese	
1 bouillon cube <b>dissolved</b> in 1/4 c. boiling water	1/4 tsp. salt
1 T. chopped scallions	Dash of pepper
2 T. chopped fresh parsley	1 tomato, cut in wedges
	1 lemon wedge

Bake potatoes until soft or use microwave. Cut in half lengthwise; scoop out potato from each half without breaking skin. Place potato in large mixing bowl. Add cottage cheese, bouillon, scallions, parsley, lemon or lime juice, salt and pepper. Mix well. Spoon into potato skins. Bake at 350° for 10 to 15 minutes until lightly browned. Serve with tomato wedges and the lemon wedge. About 90 calories, each half.

**ESCALLOPED POTATOES****Lois Starnes**

2 sticks oleo	1 can cream of chicken soup
16 oz. pkg. Velveeta cheese	1 pt. sour cream
1/2 tsp. salt	2 sm. pkgs. hash browns
Pepper (to taste)	2 c. crushed cornflakes

Melt together 1 stick oleo, cheese, salt, pepper, soup and sour cream. Mix together with hash browns. Place in casserole dish and top with 1 stick melted oleo and crushed cornflakes. Bake at 350° for 45 to 60 minutes.

**SWEET POTATOES AND FRUIT****Vivian Bloomquist**

1 lb. sweet potatoes, cooked	1/8 tsp. cinnamon
2 c. apricot halves (reserve juice)	1 c. reserved apricot juice
1 c. pineapple	2 T. butter
1 1/4 c. brown sugar	1/4 c. pecans
1 1/2 T. cornstarch	Maraschino cherries
1/4 tsp. salt	

Lay sweet potatoes in bottom of casserole dish. Mix together brown sugar, cornstarch, salt, cinnamon and apricot juice. Boil for 2 minutes. Add apricots, pineapple, butter and pecans to juice mixture. Pour over sweet potatoes. Bake at 350° for 25 minutes. Garnish with cherries.

**SWEET POTATO CASSEROLE****Janice Rubey - Ruth Bruegge**

3 c. cooked mashed sweet potatoes	1/2 c. milk
1/2 c. sugar	1 1/2 tsp. vanilla
2 eggs, beaten	1/2 c. brown sugar
1/2 tsp. salt	1/3 c. flour
1/2 stick oleo, melted	1 c. chopped nuts
	1/3 stick oleo, melted

Combine potatoes, sugar, eggs, salt, 1/2 stick oleo, milk and vanilla. Spoon into 1 1/2-quart baking dish. Combine brown sugar, flour, nuts and 1/3 stick oleo. Spread over sweet potato mixture. Bake at 350° for 35 minutes.

**YAM 'N' CRANBERRY CASSEROLE**

Linda Corman

1 (4 oz.) can yams, drained	1/2 c. pecan halves
1 (12 oz.) pkg. fresh whole cranberries	1/4 c. orange juice <b>or</b> brandy
1 1/4 <b>to</b> 1 1/2 c. sugar	3/4 tsp. ground cinnamon
1 sm. orange, sliced <b>and</b> seeded	1/4 tsp. ground nutmeg
	1/8 tsp. ground mace

Combine all ingredients, except yams, in a 2-quart casserole dish. Bake, uncovered, at 375° for 30 minutes. Stir yams into cranberry mixture. Bake until hot, 15 minutes.

**ZUCCHINI ENTRÉE**

Kathy Story

4 c. zucchini, cubed	3 T. butter
1 sm. onion, chopped	4 eggs
1/2 tsp. salt	4 slices American cheese
1/4 tsp. garlic salt	

Fry zucchini and onion in butter, seasoned with salts, until tender. Place in casserole dish. Beat eggs and pour over fried zucchini. Lay cheese slices on top. Microwave for 4 to 6 minutes on high or until eggs are solid and cheese is melted. May be baked in oven.

**QUICHE WITHOUT CRUST**

Evelyn (Boyer) Wright

3 c. raw <b>or</b> cooked vegetables (zucchini, onions, tomatoes, spinach <b>or</b> broccoli)	1/2 c. milk
Cottage cheese	1 c. grated Cheddar <b>or</b> monterey jack cheese
	3 beaten eggs
	1 c. cooked rice

Make a balanced combination out of vegetables and cottage cheese. Mix together and place in a medium-sized casserole dish. Scald milk in saucepan, then stir in cheese until melted. Add eggs to milk and cheese mixture; pour over vegetable mixture. Bake at 350° for 30 minutes or until firm.

**SWEET 'N' SOUR BEAN SALAD****Rita Wenke**

1/2 c. oil and vinegar dressing	1 (16 oz.) can lima beans, drained
2 T. honey	1 (16 oz.) can wax beans, drained
1 T. mustard	1/2 c. onion, sliced
1/2 tsp. poppy seeds	1/4 c. chopped pimento
1 (16 oz.) can green beans, drained	

Combine dressing, honey, mustard and poppy seeds. Mix well. Pour over combined remaining ingredients; mix lightly. Chill several hours.

**MARINATED CARROTS****Audrey Brown**

5 c. cooked sliced carrots	1/2 tsp. pepper
1 sliced green pepper	1/2 tsp. salt
1/2 c. salad oil	1 tsp. mustard
3/4 c. vinegar	3/4 c. sugar
1 tsp. Worcestershire sauce	1 tsp. celery salt
1 can tomato soup	1 tsp. basil leaves
1 med. chopped onion	

Cook carrots in salted water until tender; drain and cool. Combine rest of ingredients. Add carrots and let stand in refrigerator for 24 hours. Will keep at least 2 weeks.

**SEVEN-LAYER SALAD****Emelia Weltch**

Lettuce, broken up	Mayonnaise
Celery, diced	Bacon bits
Onion, diced	Cheese, grated
Frozen peas	

Layer all ingredients in order given. Refrigerate. Should be made the day before.

Some people will believe anything if it is whispered to them.

**LETTUCE-PEA SALAD****Van Buren Good Samaritan Center**

4 to 5 heads of lettuce	8 c. salad dressing
2 c. celery, chopped	1 lb. bacon
2 c. onions, chopped	1 doz. boiled eggs
2 (2 1/2 lb.) bags frozen peas	1 lb. mozzarella <b>or</b> Cheddar cheese, grated

Tear lettuce into two 12 x 12 x 2-inch pans. Sprinkle chopped onions and celery over top of lettuce. Sprinkle frozen peas over lettuce. Spread salad dressing over top and seal to edges. Fry bacon until crisp; drain and crumble over top of salad dressing. Slice boiled eggs over top and sprinkle with grated cheese. Cover and refrigerate.

**CAULIFLOWER AND PEA SALAD****Esther Thommen**

3 stalks celery, diced	1 head raw cauliflower, broken into pieces
1 med. onion, diced	1 c. mayonnaise
1 (20 oz.) pkg. frozen peas, thawed	1 1/2 tsp. seasoned salt

Toss all ingredients together in large bowl. Chill several hours before serving.

**CAULIFLOWER AND LETTUCE TOSS-UP****Janice Rubey**

1 med. head cauliflower	1/3 c. grated Parmesan cheese
1 med. head lettuce	1/2 c. sugar
1/2 lb. bacon	2 c. salad dressing
1 med. onion, chopped	

Chop lettuce and cauliflower in small pieces; place in bowl that can be sealed. Spread salad dressing over lettuce and cauliflower, sealing edges. Fry bacon until crisp and break in small pieces. Sprinkle bacon, chopped onion, cheese and sugar over salad dressing. Seal bowl. Put in refrigerator overnight or for several hours. Stir together just before serving.

**POTATO SALAD****Mary Story**

- |  |  |
|--|--|
| 6 med. potatoes, cooked<br>and chopped | 4 beaten eggs                                    |
| 6 hard-boiled eggs, chopped            | 1/2 c. sugar and enough vinegar<br>to equal 1 c. |
| 1/2 c. chopped celery                  | 1/3 c. half & half                               |
| 1/4 c. chopped onions                  | 1/2 tsp. salt                                    |

Combine potatoes, hard-boiled eggs, celery and onions. Mix together beaten eggs, sugar, vinegar, half & half and salt. Cook on low heat until thickened. Cool slightly. Add to potato mixture and stir until mixed. Refrigerate until time to eat.

**ALPINE POTATO SALAD****Rita Wenke**

- |  |                                      |
|--|--------------------------------------|
| 1 1/2 qts. cooked new<br>potatoes, quartered | 1/4 c. green onion slices            |
| 2 c. shredded red cabbage                    | 3/4 c. Italian dressing              |
| 2 c. ham strips                              | 1 T. prepared mustard                |
| 1 c. celery, chopped                         | 8 oz. Swiss cheese, cut in<br>strips |

Combine potatoes, cabbage, meat, celery and onion. Add combined dressing and mustard; mix lightly. Chill. Add cheese just before serving. Mix lightly.

**SLAW****Mary Story**

- |  |                  |
|--|------------------|
| 1 med. head of cabbage,<br>chopped fine          | 1 tsp. salt      |
| 1/2 c. sugar and enough<br>vinegar to equal 1 c. | 1 c. half & half |

Mix together sugar, vinegar and salt. Pour over cabbage and mix. Add half & half and mix. Refrigerate until served.



**COLESLAW****Connie Herteen**

- |                     |                              |
|---------------------|------------------------------|
| 1 c. sugar          | 1 tsp. celery seed           |
| 1 c. sour cream     | 1 T. vinegar                 |
| 1 c. salad dressing | 1 lg. head cabbage, shredded |

Combine first 5 ingredients. Mix well. Pour over shredded cabbage and refrigerate.

**FREEZER SLAW****Sylvia Hamilton**

- |                    |                    |
|--------------------|--------------------|
| 2 lbs. cabbage     | 2 c. sugar         |
| 1 lg. green pepper | 1 tsp. dry mustard |
| 3 lg. carrots      | 1/2 c. water       |
| 1 sm. onion        | 1 c. vinegar       |
| 1 tsp. salt        | 1 tsp. celery seed |

Shred cabbage, green pepper and carrots. Add chopped onion. Sprinkle with the salt and let stand for 1 hour; drain well. Combine remaining ingredients in a saucepan. Bring to a boil; boil 3 minutes. Cool. Pour over cabbage mixture; let stand 5 minutes. Stir well again. Pack in freezer containers; label and freeze. Yields about 5 pints.

**FROZEN COLESLAW****Catherine Clubb**

- |                         |                     |
|-------------------------|---------------------|
| 1 med. head of cabbage  | 2 c. sugar          |
| 1 carrot, grated        | 1 c. vinegar        |
| 1 red pepper, chopped   | 1/4 c. water        |
| 1 green pepper, chopped | 1 tsp. celery seed  |
| 1 c. celery, chopped    | 1 tsp. mustard seed |
| 1 tsp. salt             |                     |

Mix vegetables with salt and let stand for 1 hour. Squeeze out excess liquid. Mix rest of ingredients and bring to boil. Let cool. Add to vegetables and freeze.

To err is human; to really foul things up requires a computer.

**CROCK SLAW****Marilyn Doud**

1 lg. head of cabbage	2 c. sugar
2 to 3 onions	2 c. vinegar
2 peppers (1 red and 1 green)	2 T. celery seed
1 to 2 carrots	2 T. mustard seed

Shred vegetables; soak in brine made of 1 tablespoon salt to 1 quart water for 3 to 4 hours or overnight. Drain vegetables. Mix sugar, vinegar, celery seed and mustard seed together. Heat until sugar is dissolved. When cool, pour over drained vegetables. Refrigerate. Will keep 4 to 6 weeks in refrigerator.

**24-HOUR SLAW****Helen Rice**

3 lbs. cabbage, chopped	2 T. salt
1 med. onion, chopped	1 c. sugar
1 lg. green pepper, chopped	1 c. vinegar

Combine cabbage, onion and pepper; add salt. Let stand for 15 minutes; drain off liquid. Add sugar and vinegar; refrigerate for 24 hours. Drain off liquid and place slaw in covered jar or container. This slaw will stay crisp for days in the refrigerator.

**KRAUT SALAD****Ruby Turner - Ruby Sebree**

1 lb. can sauerkraut, cut up	1 lg. green pepper, chopped
1 c. onion, chopped (to taste)	or about 8 stuffed olives, chopped
1 c. celery	1/4 c. vinegar
	3/4 c. sugar

Make the dressing by boiling the sugar and vinegar until the sugar is dissolved. Pour over the first part **while hot**. Mix well and store in covered container in the refrigerator.

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

**SLICED CUCUMBERS  
IN SOUR CREAM****Van Buren Good Samaritan Center**

6 lbs. cucumbers, sliced  
 2 1/2 c. milk  
 1 1/2 c. cottage cheese  
 3 c. mayonnaise

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

Place sliced cucumbers in large bowl. Blend milk and cottage cheese together for sour cream. Mix together remaining ingredients. Stir in milk mixture. Pour over cucumbers and mix lightly. Makes 80 servings.

**RUTH WILSON'S PICKLE SALAD****Nola Wilson**

2 (3 oz.) pkgs. lemon  
 gelatin  
 1 med. can pineapple tidbits  
 or chunks, drained  
 (reserve juice)  
 1 c. sweet pickles (tart)

1 c. broken nutmeats (pecan  
 or hickory)  
 1/2 c. strained pickle vinegar  
 Reserved pineapple juice and  
 enough water to equal 4 c.

Heat 2 cups of the liquid to thoroughly dissolve the gelatin. Add the cool liquid and chill to semi-solid. Add the other ingredients. These make nice individual salads, molded. Leave out a little liquid, if using 1 large mold. It is tart and tasty with ham or pork or even turkey. If you don't use the pickle vinegar, then add a clove or two to the liquid you heat to boiling.

**TACO SALAD****Peggy Lane - Melody Brewer**

1 head of lettuce  
 1 c. grated Cheddar cheese  
 1 can Mexican beans  
 1 pkg. corn chips, crushed  
 1 pkg. taco seasoning

1 jar Catalina salad dressing  
 2 tomatoes, chopped  
 2/3 c. onion, chopped  
 1 lb. hamburger

Brown meat; drain. Add taco seasoning and beans. Put this mixture in refrigerator to chill. When ready to serve, mix together chopped lettuce, onion, cheese, corn chips and meat. Toss with Catalina dressing.

**POOR MAN'S SALAD DRESSING****Barb Fleming**

1 c. sugar	1 c. vinegar
6 T. flour	3 c. water
1 tsp. salt	6 T. salad mustard

Mix together sugar, flour and salt. Stir together vinegar, water and salad mustard. Combine the two mixtures and mix together. Cook until thick in a double boiler.

**SALAD DRESSING****Betty Petersma**

1 c. sugar	1 1/2 c. catsup
3/4 c. vinegar	1 tsp. salt
1/2 c. vegetable oil	1 onion, grated

Cook sugar, vinegar and onion until clear; strain. Add oil, salt and catsup. Mix well and keep in cool place.

**CREAMY SALAD DRESSING****Hazel Baird**

1 tsp. salt	2 eggs <b>or</b> 4 yolks
1 tsp. dry mustard	2 T. melted butter
3 T. sugar	1 1/2 c. milk
Few grains of cayenne pepper	1/2 c. vinegar
3 T. flour	

Mix dry ingredients; add slightly beaten eggs, melted butter, milk and vinegar, stirring to blend. Cook over hot water, stirring until thick and smooth. Makes 1 pint. To thin, add 1/2 cup sour or sweet cream to 1 cup of dressing.  
**VARIATIONS:** Add 1/3 cup minced celery and 1/4 cup chopped green pepper.



**POPPY SEED DRESSING****Donna Story**

3 c. sugar	4 c. Crisco oil
1 1/2 c. vinegar	1/4 c. minced onion
4 T. ground dry mustard	1/8 c. poppy seed or celery seed
4 tsp. salt	

Beat first 5 ingredients until sugar dissolves. Beat 10 minutes. Add onion and seed; beat 5 minutes. Store in refrigerator. Makes 1/2 gallon.

**COLESLAW DRESSING****Betty Petersma**

1 c. sour cream	1 tsp. celery seed
1 c. sugar	1/2 tsp. salt
3 T. vinegar	1 c. mayonnaise

Mix and pour over slaw. Dressing keeps 3 or 4 weeks in refrigerator. Makes about 1 1/2 pints.

**EASY SALAD DRESSING****Barb Fleming**

1 can tomato soup	1 can vinegar
1 can sugar	1 tsp. salt
1 can vegetable oil	

Combine all ingredients and mix well. Refrigerate.

**TOMATO SALAD DRESSING****Barb Fleming**

1 can tomato soup	1 can salad oil
1 can sugar	1/2 can vinegar
1 tsp. paprika	1 tsp. onion seasoning
1 tsp. Worcestershire sauce	1/2 c. Miracle Whip

Beat all ingredients together, except Miracle Whip. Add Miracle Whip and blend well. Makes 1 1/2 pints of salad dressing.

**FRENCH DRESSING****Kathy Story**

1 c. sugar  
 1/2 c. vinegar  
 1 c. oil  
 1/2 T. catsup

1 tsp. celery seed, soaked in  
 cold water **and** drained  
 1 med. onion, grated fine

Beat together sugar and vinegar. Add slowly the oil, catsup, celery seed and onion. Beat with mixer until well-blended. Pour in jar and refrigerate.

**FROSTED SALAD****Velda Howarth - Vera Lyons**

2 pkgs. lemon Jell-O  
 2 c. boiling water  
 2 c. clear carbonated  
 beverage

1 (20 oz.) can crushed pineapple,  
 drained (reserve juice)  
 2 lg. bananas, sliced  
 1 c. marshmallows

Dissolve Jell-O in boiling water. Add carbonated beverage and chill until partially set. Drain and save juice from pineapple. Fold pineapple, bananas and marshmallows into Jell-O.

**TOPPING:**

1 c. pineapple juice (may  
 add water, if necessary)  
 1/2 c. sugar  
 2 T. flour

1 beaten egg  
 1 c. whipped cream  
 Grated cheese

Combine sugar and flour; stir in pineapple juice. Add beaten egg and cook until thick. Cool. Fold in whipped cream. Spread on salad and sprinkle with grated cheese. Chill overnight.

**LEMON FLUFF SALAD****Rachel Meek**

1 (6 oz.) pkg. lemon Jell-O  
 1 1/2 c. hot water  
 1 (20 oz.) can crushed  
 pineapple, undrained

3/4 c. white sugar  
 2 c. Cool Whip

Place Jell-O, water, pineapple and sugar in saucepan. Cook until boiling and Jell-O dissolves. Cool until almost set; add Cool Whip. Put in bowl. Trim with maraschino cherries and walnuts. Refrigerate. Makes a big-sized salad.

**SEVEN-UP SALAD**

Linda Corman

2 pkgs. lemon Jell-0	1/2 c. sugar
2 c. boiling water	2 T. flour
1 c. 7-Up	1 c. pineapple juice
1 c. drained pineapple (reserve juice)	2 T. butter
2 diced bananas	2 egg yolks
1 c. miniature marshmallows	1 pkg. Dream Whip, prepared

Dissolve Jell-0 in boiling water. Add 7-Up. Let partially set. Add pineapple, bananas, marshmallows and let set in refrigerator. Make a topping by combining the sugar, flour, pineapple juice, butter and egg yolks in a saucepan. Cook until thick. Cool and add to Dream Whip. Spread over Jell-0 when set. Top with grated cheese or nuts. Serves 8 to 10.

**LEMON PINEAPPLE SALAD**

Ruth Bruegge

1 box lemon Jell-0	1 c. reserved pineapple juice
1 lg. can pineapple tidbits, drained	4 <b>rounded</b> T. flour
1 lg. can crushed pineapple, drained	1 c. sugar
1 c. marshmallows	2 eggs, beaten
	1 c. whipped cream

Make Jell-0 as directed on box. Add pineapple and top with marshmallows. Chill. Mix together juice, flour, sugar and eggs. Cook until thick and cool. Pour mixture into whipped cream. Spread over Jell-0. Top with shredded cheese, if desired.

**LEMON SALAD**

Norene Boley - Irene Boley

1 lg. box lemon Jell-0	1 can lemon pie filling
2 c. hot water	1 sm. can crushed pineapple
1/2 c. cold water	

Dissolve Jell-0 in hot water. Add cold water and let cool. Add pie filling and pineapple. Refrigerate.



**ICE CREAM SALAD****Linda Corman**

- |                         |                              |
|-------------------------|------------------------------|
| 1 pkg. lime Jell-0      | 1 med. can crushed pineapple |
| 1 pt. vanilla ice cream | 1 c. shredded Cheddar cheese |

Drain pineapple. Add enough water to make 1 cup liquid. Heat to boiling point and add Jell-0. While still hot, add the ice cream by spoonfuls. Stir until ice cream is melted. Mixture will then be almost set. Add pineapple and cheese; pour into mold and chill.

**EASY JELL-0 SALAD****Virgie Kerr**

- |  |                                  |
|--|----------------------------------|
| 1 (9 oz.) carton Cool Whip                 | 1 (3 oz.) pkg. strawberry Jell-0 |
| 1 (8 oz.) carton small-curd cottage cheese | 1 can fruit cocktail, drained    |

Mix and place in bowl or mold to set.

**JOHN'S SALAD****Susie Arnold**

- |                           |                                |
|---------------------------|--------------------------------|
| 2 cans crushed pineapple  | 1/4 c. cold water              |
| 2 pkgs. blackberry Jell-0 | 1 container Cool Whip          |
| 1/4 c. water              | 1 lg. container cottage cheese |

Heat pineapple and water to simmer; boil. Remove from heat and add Jell-0; stir until dissolved. Add cold water. When cool, add Cool Whip and cottage cheese. Chill.

**COCA-COLA SALAD****Lana Lewman**

- |                                       |                              |
|---------------------------------------|------------------------------|
| 2 pkgs. cherry Jell-0                 | 1 can dark seedless cherries |
| 2 c. hot water                        | 1 sm. can crushed pineapple  |
| 1 (3 oz.) pkg. cream cheese, shredded | 1/2 c. chopped nuts          |
| 2 sm. or 1 lg. bottle Coke or Pepsi   |                              |

Dissolve Jell-0 in hot water. Add shredded cream cheese, Coke, cherries and pineapple. Stir in nuts. Refrigerate until firm.

**BLUEBERRY SALAD****Elsie Williams**

2 sm. pkgs. Concord grape gelatin <b>or</b> raspberry gelatin	1 can blueberry pie filling
2 c. boiling water	1 (8 oz.) pkg. cream cheese
1 lg. can crushed pineapple, undrained	1/2 pt. sour cream
	1/2 c. sugar
	4 tsp. vanilla
	Chopped pecans

Dissolve gelatin in boiling water. Add pineapple with juice. Add the pie filling. Pour into mold and chill until firm. To make topping, combine cream cheese, sour cream, sugar and vanilla, mixing well. Spread over firm gelatin and sprinkle with pecans.

**CHRISTMAS SALAD****Joan Kern**

2 pkgs. raspberry Jell-0	2 (10 oz.) pkgs. frozen raspberries
4 c. hot water <b>and</b> juice from berries	

Dissolve Jell-0 in hot water and juice. Stir in raspberries. Put in 9 x 13-inch pan and let set.

**TOPPING:**

1/3 c. milk	1 lg. pkg. cream cheese, room temperature
4 c. miniature marshmallows	1 envelope Dream Whip, whipped

Melt the marshmallows in the milk over low heat. Let cool. Blend the cream cheese and Dream Whip. Add to marshmallows and milk. Spread over Jell-0.

**PINEAPPLE SALAD****Marilyn Doud**

1 (No. 2 1/2) can (3 1/2 c.) crushed pineapple	1 lb. carton cottage cheese
1 sm. pkg. red Jell-0	1 (9 oz.) carton Cool Whip

Heat pineapple to boiling. Stir in Jell-0; let cool. Fold in cottage cheese and whipped topping. Refrigerate until ready to serve.

**BLACK CHERRY SALAD MOLD**

Ada Lazenby

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 1 c. pitted canned black cherries | 1/4 c. coarsely chopped peanuts |
| 1 pkg. cherry gelatin             | 3/4 c. finely chopped celery    |

Drain juice from cherries. Prepare gelatin as directed on package, substituting the cherry juice for the water. Oil a small-sized ring mold and place cherries, peanuts and celery on the bottom. Add the slightly thickened gelatin. Put in the refrigerator until it sets. Unmold on a bed of crisp lettuce and fill center with mayonnaise. You may wish to garnish with chopped peanuts. Serves 4 to 6.

**CHERRY SALAD**Ruth Bruegge - Jane Anderson  
Esther Thommen

- |                          |   |
|--------------------------|---|
| 1 can cherry pie filling | 1 can Eagle Brand milk                  |
| 1 c. coconut             | 1 c. marshmallows                       |
| 1 c. nuts                | 1 pkg. Dream Whip, prepared as directed |
| 1 c. crushed pineapple   |   |

Mix all ingredients in order given. Chill.

**CHERRY SALAD**

Betty Petersma

- |                                    |                          |
|------------------------------------|--------------------------|
| 2 boxes tapioca pudding            | 1 can cherry pie filling |
| 1 lg. or 2 sm. boxes cherry Jell-O | 1 (8 oz.) Cool Whip      |
| 3 c. water                         |                          |

Mix first 3 ingredients together and boil 5 to 10 minutes. Cool completely and add cherry pie filling and Cool Whip. Put in 9 x 13-inch pan and refrigerate.

Don't trust your friends and tell them things you'd not have others hear; for he will tell them to his friend and it will cost you dear.

**APRICOT SALAD****Kathy Story**

- |  |                           |
|--|---------------------------|
| 1 (No. 2 1/2) can apricots,<br>drained (reserve juice)             | 2 pkgs. orange Jell-0     |
| 1 (No. 2 1/2) can crushed<br>pineapple, drained<br>(reserve juice) | 2 c. hot water            |
|  | 2 1/2 c. juice from fruit |

Dissolve Jell-0 in hot water and stir. Add remaining ingredients and pour into a 7 x 11 x 12-inch pan. Chill until set. Top with the following topping, if desired.

**TOPPING:**

- |                  |                      |
|------------------|----------------------|
| 1/2 c. sugar     | 2 T. butter          |
| 3 T. flour       | 1 c. whipped cream   |
| 1 egg, beaten    | 3/4 c. grated cheese |
| 1 c. fruit juice |                      |

Cook sugar, flour, egg and fruit juice in double boiler until thick. Add butter; cool. Stir in whipped cream. Spread on Jell-0 and sprinkle with cheese.

**ORANGE TAPIOCA SALAD****Sandra Oliver**

- |                                |  |
|--------------------------------|--|
| 2 pkgs. Jell-0 tapioca pudding | 1 can mandarin oranges, drained        |
| 1 pkg. orange Jell-0           | 10 lg. marshmallows                    |
| 3 c. water                     | 1 (8 oz.) container whipped<br>topping |

Mix pudding, Jell-0 and water together in a saucepan. Boil until clear, 20 minutes at moderate heat. Add marshmallows and stir until melted. Cool. Add orange segments, whipped topping and stir. Refrigerate at least 3 hours.

**JELLIED APPLESAUCE****Linda Corman**

- |               |                           |
|---------------|---------------------------|
| 1 c. Red Hots | 1 c. applesauce           |
| 2 c. water    | 2 pkgs. strawberry Jell-0 |

Simmer the Red Hots in water until they dissolve. Add Jell-0. Cool and add the applesauce. Place in mold.

**FROZEN SALAD****Bertha Thornburg**

- |  |                               |
|--|-------------------------------|
| 1 (No. 2) can crushed<br>pineapple, undrained    | 1 can Eagle Brand milk        |
| 1 can cherry <b>or</b> strawberry<br>pie filling | 1 lg. Cool Whip               |
|  | 1 c. nuts, chopped (optional) |

Blend together pie filling, pineapple, milk, Cool Whip and nuts. Put in freezer; cut while frozen and serve. Any pie filling can be used. Will keep in freezer for a long time.

**GLORIFIED RICE****Norene Boley - Irene Boley**

- |              |                         |
|--------------|-------------------------|
| 1 c. rice    | 1/2 c. sugar            |
| 6 c. milk    | 1 c. Cool Whip          |
| Dash of salt | 1 can crushed pineapple |

Cook rice in milk in a double boiler with dash of salt. After rice is done, add sugar. Cool, then add Cool Whip and crushed pineapple. Mix thoroughly. Refrigerate at least 1 hour before serving.

**GLORIFIED RICE****JoAnn Wiley**

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 pkg. lemon Jell-0               | 3/4 c. crushed pineapple |
| 1 c. boiling water                | 3/4 c. marshmallows      |
| 1 c. cooked rice<br>(cook 1/2 c.) | 1/4 c. powdered sugar    |
| 1/2 c. nuts                       | 1 c. cream, whipped      |

Dissolve Jell-0 in boiling water. When it starts to set, add rice, nuts, pineapple, marshmallows and powdered sugar. Fold in stiffly beaten whipped cream. Turn into a mold and refrigerate.

**APPLE SALAD****Dixie Jenkins**

- |                               |                   |
|-------------------------------|-------------------|
| 2 apples, cubed               | 1 c. marshmallows |
| 1 can fruit cocktail, drained | 2 c. Cool Whip    |

Mix all ingredients together and chill.

**CRANBERRY SALAD****Linda Corman**

- |                           |                             |
|---------------------------|-----------------------------|
| 1 lb. cranberries, ground | 2 apples, ground            |
| 1/2 c. nuts               | 1 c. miniature marshmallows |
| 1 can crushed pineapple   | 1 pkg. Dream Whip, prepared |

Mix together and let stand overnight. Whip Dream Whip until stiff and put this in cranberry mixture.

**FROZEN CRANBERRY SALAD****Marjorie Orr**

- |   |                             |
|---|-----------------------------|
| 1 qt. raw cranberries                     | 1 lb. marshmallows, diced   |
| 6 apples, peeled <b>and</b> cored         | 1/2 c. nuts                 |
| 1 1/4 c. sugar                            | 1 tall can evaporated milk, |
| 1 sm. can crushed pineapple,<br>undrained | chilled <b>and</b> whipped  |

Run cranberries and apples through food grinder, using fine blade. Add sugar, pineapple and diced marshmallows. Stir these ingredients thoroughly and set aside, to ripen, for 15 minutes. Add nuts and fold in whipped cream. Spoon into containers and freeze immediately. Makes 4 quarts.

**FROZEN CRANBERRY-PINEAPPLE SALAD****Linda Corman**

- |                         |                     |
|-------------------------|---------------------|
| 1 lg. pkg. cream cheese | 1 can cranberries   |
| 3 T. sugar              | 1 sm. can pineapple |
| 1/2 c. salad dressing   | 1 pkg. Dream Whip   |

Cream together cheese, sugar and dressing. Add the cranberries and pineapple. Fold in the prepared Dream Whip. Keep in the freezer.



**FIVE-CUP SALAD**

Melody Brewer

- |  |                             |
|--|-----------------------------|
| 1 c. pineapple tidbits<br>or chunks, drained | 1 c. sour cream             |
| 1 c. mandarin oranges,<br>drained            | 1 c. miniature marshmallows |
| 1 c. shredded coconut or<br>fruit cocktail   |                             |

Combine all ingredients and let stand overnight in refrigerator. Whipped cream may also be added.

**JUG'S SALAD**

Susie Arnold

- |  |                                   |
|--|-----------------------------------|
| 1 (8 oz.) pkg. cream cheese                    | 1 med. can crushed pineapple      |
| 3/4 c. sugar                                   | 4 ripe sliced bananas             |
| 2 cartons sweetened<br>strawberries, undrained | 3/4 c. nuts                       |
|  | 1 med. or lg. container Cool Whip |

Cream together cheese and sugar. Add strawberries, pineapple, bananas, nuts and Cool Whip. Freeze until ready to serve.

**MADONNA SALAD**

Esther Thommen

- |   |   |
|---|---|
| 1 (3 oz.) dry apricot Jell-0              | 1 (8 oz.) pkg. cream cheese                       |
| 3/4 c. sugar                              | 1 junior-size jar of apricot<br>tapioca baby food |
| 1 sm. can crushed pineapple,<br>undrained | 1 (8 oz.) Cool Whip                               |

Combine Jell-0, sugar and pineapple in a saucepan. Bring to a boil, then cool well. Add cream cheese, broken into pieces so it remains chunky. Add baby food. Stir in Cool Whip and let set.



**TAPIOCA PUDDING SALAD****Marjorie Orr**

- |                                   |                        |
|-----------------------------------|------------------------|
| 1 pkg. orange tapioca<br>pudding  | 3 c. water             |
| 1 pkg. vanilla tapioca<br>pudding | 1 pkg. Dream Whip      |
|                                   | 1 can mandarin oranges |

Combine puddings and water in saucepan. Cook over low heat until smooth and bubbly. Let cool well. Whip Dream Whip and add oranges (juice and all). Mix all together. Chill and serve.

**HEAVENLY HASH****Helen Rice**

- |                                     |   |
|-------------------------------------|---|
| 1/2 lb. marshmallows                | 1/2 c. pecans                           |
| 1 (20 oz.) can pineapple<br>tidbits | 2 c. fresh strawberries, cut<br>in half |

Cut marshmallows in pieces or use miniatures; add the syrup drained from pineapple. Refrigerate overnight. Add pineapple, nuts and prepared berries to marshmallow mixture. Chill and serve on crisp salad greens.

**CIRCUS PEANUT SALAD****Sylvia Hamilton**

- |   |   |
|---|---|
| 2 c. hot water                                    | 1 can pineapple tidbits or<br>crushed pineapple |
| 1/4 c. Minute Tapioca                             | 1 tsp. vanilla                                  |
| 1 bag circus peanuts (orange<br>marshmallow-type) | 1 c. whipped cream or Dream Whip                |

Combine water, tapioca and peanuts. Cook until peanuts are all melted. Cool, then add pineapple, vanilla and whipped cream. Chill.



**PINEAPPLE AND CHEESE SALAD**

JoAnn Wiley

- |                                      |  |
|--------------------------------------|--|
| 1 lg. can sliced<br>pineapple, diced | 1 egg  |
| 1 c. diced cheese                    | 1 T. flour                                       |
| 1 c. marshmallows                    | 1 c. pineapple juice, reserved<br>from pineapple |
| 2 T. sugar                           |  |

Combine drained pineapple, cheese and marshmallows in bowl. Mix together sugar, egg, flour and reserved pineapple juice. Cook until it thickens. Let cool and pour over pineapple mixture.

PIES

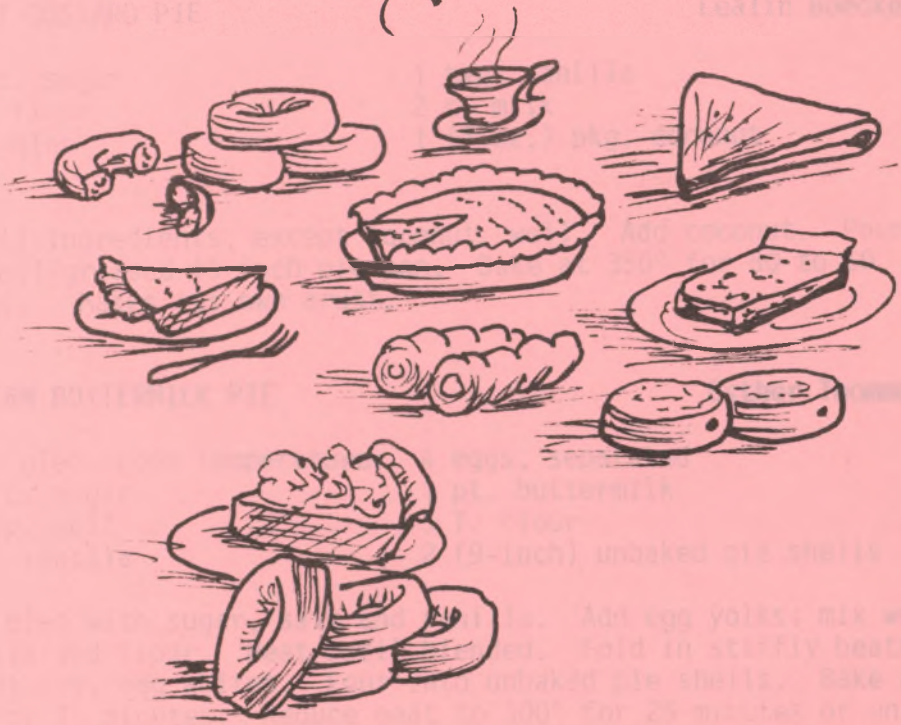
Julia Casserlynn - South Boley

# Pies & Pastries

1 T. vanilla  
2 2/3 c. milk, scalded  
nutmeg

CRUSTLESS CHOCOLATE PIE

Leah's Buecker



SHRIMP BUTTERFLY PIE

Buttersilk

9-inch) unbaked pie shells

Add egg yolks; mix well.  
Fold in stiffly beaten  
unbaked pie shells. Bake at  
300° for 25 minutes or until  
the top is golden brown. The egg yolks make a cake-like texture on



## PIES

## CUSTARD PIE

Julia Sodergren - Beulah Boley

4 eggs  
 2/3 c. sugar  
 1/4 tsp. salt

1 T. vanilla  
 2 2/3 c. milk, scalded  
 Nutmeg

Beat eggs with sugar, salt and vanilla. Scald milk. Beat into egg mixture. Pour into unbaked pie shell. Sprinkle with nutmeg. Bake at 350° for 45 minutes.

## COCONUT CUSTARD PIE

Lealin Boecker

1 1/2 c. sugar  
 1/2 c. flour  
 1/4 c. oleo  
 4 eggs

1 tsp. vanilla  
 2 c. milk  
 1 (7 oz.) pkg. coconut

Beat all ingredients, except coconut, well. Add coconut. Pour into well-greased 10-inch pie pan. Bake at 350° for 50 to 60 minutes. Makes its own crust.

## SOUTHERN BUTTERMILK PIE

Esther Thommen

1/2 c. oleo, room temperature  
 1 1/4 c. sugar  
 1/8 tsp. salt  
 1 tsp. vanilla

4 eggs, separated  
 1 pt. buttermilk  
 5 T. flour  
 2 (9-inch) unbaked pie shells

Cream oleo with sugar, salt and vanilla. Add egg yolks; mix well. Add milk and flour. Beat until blended. Fold in stiffly beaten, but not dry, egg whites. Pour into unbaked pie shells. Bake at 375° for 15 minutes. Reduce heat to 300° for 25 minutes or until golden brown. Cool. The egg whites make a cake-like texture on top; custard at the bottom.

**CREAM PIE****Marilyn Doud**

1 c. sugar	3 eggs, separated
6 T. flour	1 T. butter
2 1/2 c. milk	1 tsp. vanilla

Heat 2 cups milk; make paste of remaining 1/2 cup milk, sugar and flour. Add paste to hot milk, stirring constantly. Beat egg yolks; add 2 tablespoons of thickened milk to egg yolks, then add to rest of cooked filling, stirring constantly until thick. Remove from heat; add butter and vanilla. Cool slightly. Pour into baked pie shell. Top with meringue made with 2 egg whites, 1/4 teaspoon salt and 2 tablespoons sugar or may serve with whipped topping. If using whipped topping, use whole eggs in filling.

**VARIATIONS:**

Coconut Pie: Add 1/2 cup flaked coconut with vanilla and butter.

Banana Pie: Slice 2 or 3 bananas in pie shell; top with cream filling.

Chocolate Pie: Add 2 squares chocolate when heating milk.

**DIABETIC CUSTARD PIE****Virgie Kerr**

3 c. skim milk	1/2 tsp. salt
3 eggs	1 1/2 tsp. vanilla
2 tsp. liquid sweetener	1/4 tsp. nutmeg

Scald milk. In a bowl, beat eggs slightly. Add sweetener, salt, vanilla and scalded milk. Pour into 9-inch chilled unbaked pastry shell. Sprinkle with nutmeg. Bake at 450° for 10 minutes, then 325° for 30 minutes or until set.

**RHUBARB CUSTARD PIE****Cindy Eden**

2 eggs	2 T. tapioca
1 c. sugar	Rhubarb

Beat eggs. Add sugar and tapioca to enough rhubarb to fill pie shell. Pour mixture into unbaked pie shell. Cover with latticed crust and bake at 350° until crust is browned and rhubarb is tender.

**RHUBARB CUSTARD PIE**

Leah Gerber

4 c. rhubarb, cut up  
 1 1/2 c. sugar  
 1/8 tsp. salt

1 1/2 T. flour  
 3 eggs, beaten  
 Dots of butter

Pour hot water over rhubarb and let stand until ready for pie. Drain. Combine sugar, salt and flour. Beat eggs. Mix dry ingredients with eggs; mix in dots of butter and rhubarb. Put in an unbaked pie shell. Place crust over top. Bake at 450° for 15 minutes, then reduce to 350° and bake for 25 to 30 minutes or until browned.

**CREAM PIE**

Ruth Sullivan

2 c. milk  
 1 c. sugar

2 egg whites  
 1 tsp. flour

Mix sugar and flour; add milk and 2 beaten egg whites. Pour in unbaked pie shell and bake as you would a custard pie.

**CHOCOLATE PIE**

Leah Gerber

2 c. water  
 1 c. sugar  
 1 sq. chocolate or 2 T. cocoa

2 T. cornstarch  
 2 egg yolks  
 1 tsp. vanilla

Bring water, sugar and chocolate to boil. Mix cornstarch with a little water. Remove chocolate mixture from heat; add cornstarch and egg yolks. Return to heat to thicken, if necessary. Beat. Pour in baked pie shell. Beat egg whites and put on top of pie. Brown. Makes 1 pie.



**CHOCOLATE ANGEL PIE**

Linda Corman

1 (3 oz.) pkg. instant chocolate pudding	1 c. milk
2 T. cocoa	1 (8 oz.) nondairy whipped topping

Combine pudding mix and cocoa; blend well. Add milk. Beat at low speed 1 minute. Fold in thawed topping. Spoon into baked and cooled crust. Freeze for 4 hours.

**LEMON PIE**

Marilyn Doud

1 1/2 c. boiling water	Rind <b>and</b> juice of 1 lemon
1 c. sugar	1 T. butter
2 <b>level</b> T. flour	1/2 c. cold water
2 <b>level</b> T. cornstarch	2 egg whites
Pinch of salt	2 T. sugar
2 egg yolks	1/8 tsp. salt

Grate lemon rind and set aside. Squeeze juice from lemon. Make a paste of flour, cornstarch, salt and cold water. Pour into boiling water, stirring constantly until slightly thickened. Beat egg yolks. Add 2 to 3 tablespoons thickened mixture to egg yolks and mix well. Add to the thickened mixture. Add rind and juice of lemon. Continue cooking until thick. Remove from fire. Add butter. Cool slightly. Pour into baked pie shell. Make a meringue by adding salt to egg whites. Beat at high speed until thick. Add sugar, 1 spoonful at a time, beating while adding sugar. Spread on top of lemon filling. Brown in 375° oven.

**LEMON PIE**

Leah Gerber

2 c. water	5 T. cornstarch <b>in</b> little water
1 c. sugar	2 egg yolks
1 lemon rind, grated <b>and</b> juice	1 baked pie shell

Bring to a boil the water, sugar, lemon rind and juice. Remove from heat; add cornstarch and egg yolks. Return to heat to thicken, if necessary. Beat whites for topping and brown. Makes 1 pie.

**LEMON PIE****Beulah Boley**

1 sm. box instant  
lemon pudding  
1 c. milk

2 c. soft vanilla ice cream  
Graham cracker crust

Combine first 3 ingredients and beat until well-blended. Pour into crust and refrigerate. Top with Cool Whip. May use any flavor of instant pudding mix.

**FROZEN LEMON CREAM PIE****Linda Corman**

1 (9-inch) graham cracker  
crust  
3 eggs, separated  
1/2 c. plus 2 T. sugar

1/4 c. lemon juice concentrate  
1 c. (1/2 pt.) whipping  
cream, whipped

Beat egg yolks and 1/2 cup sugar until light. Add lemon juice. In small bowl, beat egg whites to soft peaks; gradually add remaining sugar, beating to stiff peaks. Fold egg whites into lemon mixture; gradually fold in whipped cream. Spoon into crust. Freeze for 3 hours. May serve with Raspberry Sauce Topping.

**RASPBERRY SAUCE TOPPING:**

Reserve 2/3 cup syrup from one 10-ounce package of thawed, frozen raspberries. In small saucepan, combine syrup, 1/4 cup red currant jelly and 1 tablespoon cornstarch. Cook and stir until thickened and clear. Cool. Add raspberries.

**KATHRYN'S CHERRY PIE****Laura Loeffler**

1 lg. can crushed pineapple  
1 T. cornstarch  
1 tsp. red food coloring  
3/4 c. sugar

1 can cherry pie filling  
1 box cherry Jell-0  
4 bananas, sliced  
1 c. pecans, chopped

Mix together first 4 ingredients; cook until thick. Add Jell-0 and stir until dissolved. Add pie filling. Mix and let cool. When cool, add bananas and pecans. Pour into 2 baked pie shells. When ready to serve, cover with whipped topping. May also use a graham cracker crust in a 9 x 13-inch pan.

**VANILLA CREAM PIE**

Linda Corman

2 T. flour	2 c. milk
2 T. cornstarch	3 egg yolks, slightly beaten
1/2 tsp. salt	1 tsp. vanilla
2/3 c. sugar	1 T. shortening

Blend flour, cornstarch, salt and sugar in a saucepan. Stir in milk; bring to a boil over low heat. Cook until thickened, stirring constantly. Add egg yolks to a little of hot mixture. Combine with remaining hot mixture and cook over low heat for 2 minutes, stirring constantly. Stir in vanilla and shortening; cool slightly. Pour into a baked pastry shell.

**VARIATIONS:**

Chocolate Cream Pie: Increase sugar to 3/4 cup and add 2 squares unsweetened chocolate along with the milk.

Almond Cream Pie: Use almond extract instead of vanilla and stir 1/2 cup toasted, blanched and slivered almonds into cooked filling.

Butterscotch Pie: Use 3/4 cup brown sugar in place of the 2/3 cup white sugar.

**SUGARLESS APPLE OR PEACH PIE**

Virgie Kerr

1 qt. sliced apples or peaches	6 oz. orange juice concentrate (for peaches)
4 T. flour	2 T. honey (for apples); nothing (for peaches)
1 T. lemon juice	Cinnamon (for apples)
6 oz. apple juice concentrate (for apples)	

Mix juice, honey and lemon juice and bring to boil. Add flour mixed with a little water. When thick, pour over fruit and stir gently. (Frozen peaches may need 1 tablespoon tapioca, if juicy.) Sprinkle with spices. Put fruit in 10-inch unbaked pie shell. Place top crust over fruit and pinch edges. Bake at 400° for 15 minutes, then 350° for 45 minutes or until done.

A word of advice -- don't give it.

**APPLIE PIE FILLING****Doris Carr - Cindy Eden  
Ruth Bruegge**

10 c. water	4 1/2 c. sugar
1 c. cornstarch	2 tsp. cinnamon
1/4 tsp. nutmeg	1 tsp. salt
2 or 3 drops yellow food coloring	3 T. lemon juice

Approximately 5 1/2 lbs.  
apples, peeled, cored and sliced

In large saucepan, blend sugar, cornstarch, cinnamon, nutmeg and salt. Stir in water. Cook and stir until comes to a boil and thickens. Add lemon juice and food coloring. Remove from heat. Fill hot jars to the neck with apples. Add hot thickened syrup to the neck. Add lids and process in hot water bath for 20 minutes. Makes 7 quarts.

**ORANGE PIE****Bertha Thornburg**

1 c. sugar	3 T. cornstarch
2 c. water	Vanilla
3 eggs	1 baked pie crust
1 orange	

Grate outside of orange rind and squeeze out juice; add the sugar and water together in a pan; bring to a boil. Mix cornstarch with enough water to make a thin liquid. Stir in boiling mixture, stirring constantly until it thickens. Take off stove. Separate egg yolks from the whites and beat in egg yolks and vanilla. Place in a baked pie shell. Beat egg whites until stiff; add 1/2 teaspoon cream of tartar and 1/4 cup sugar, adding the sugar gradually. Place on top of pie and bake at 350° until light brown.

**RECIPE FOR A GRANDMA**

1 head white hair	1 enormous house
2 kind of wrinkled hands	1 full cookie jar
1 big lap	

**TROPICAL ORANGE CHIFFON PIE**

Linda Corman

**CRUST:**

3/4 c. cornflakes, crumbled      2 T. coconut  
2 T. sugar                              1/4 c. soft oleo

Mix and press into pie pan. Chill before adding filling.

**FILLING:**

1 T. unflavored gelatin              1/2 c. sugar  
1 c. concentrated orange              1 c. whipping cream  
    juice                                      1/2 tsp. salt  
1 c. water

Mix well and pour into crust. Refrigerate.

**FRESH PEACH PIE**

Bertha Thornburg

4 c. peaches, sliced                      3 T. cornstarch  
1 c. sugar                                      1/2 c. water

Take 1 cup of peaches from above amount and crush with a masher. Add sugar, cornstarch and water. Heat over low heat until thick, stirring constantly. Cool mixture and add remaining sliced peaches. Put in a baked pie shell. Serve with ice cream.

**PUMPKIN PIE**

Leah Gerber

4 eggs, beaten                              1/4 tsp. ginger  
1 lg. can pumpkin                          1 tsp. salt  
3 c. sugar                                      4 level T. cornstarch  
1 tsp. cinnamon                              3 cans evaporated milk  
1/2 tsp. nutmeg

Mix together eggs and pumpkin. Add sugar, spices and salt. Mix. Use 1/2 cup regular milk to smooth cornstarch; add to mixture and stir well. Add remaining milk. Makes 3 pies.

Man is the only animal that can be skinned more than once.

**PUMPKIN PIE****Joyce McIntosh**

4 c. (2 sm. cans) pumpkin	3 tsp. cinnamon
3 c. rich milk	1 1/2 tsp. allspice
1 1/2 c. sugar	6 eggs
1 1/2 tsp. salt	

Mix together and pour into 3 unbaked pie shells. Bake at 425° until an inserted knife comes out clean. Serve with whipped cream.

**PUMPKIN PIE****Hazelle Lanman**

2 eggs	1/4 tsp. ginger
1 (16 oz.) pumpkin	1/8 tsp. cloves
1/2 c. sugar	3/4 c. evaporated milk <b>plus</b> milk
1/4 c. brown sugar	to make 1 1/2 c.
1 tsp. cinnamon	

Beat eggs and blend with pumpkin. Add remaining ingredients and mix together. Pour into unbaked pie shell. Bake at 425° for 25 minutes, then 350° for 15 minutes.

**NO-BAKE PUMPKIN PIE****Linda Corman**

1 egg	1/2 tsp. salt
1 (14 oz.) can sweetened condensed milk ( <b>not</b> evaporated milk)	1 envelope unflavored gelatin
1 tsp. ground cinnamon	2 T. water
1/2 tsp. ground ginger	1 (16 oz.) can pumpkin
1/2 tsp. nutmeg	1 graham cracker <b>or</b> prebaked pie crust

In medium bowl, beat egg, milk and spices. In medium saucepan, sprinkle gelatin over water; let stand 1 minute. Over low heat, stir gelatin until dissolved. Add milk mixture. Over low heat, cook and stir constantly until mixture thickens slightly, 5 to 10 minutes. Remove from heat. Add pumpkin. Pour into crust. Chill for 4 hours.

**PUMPKIN PIE****Marilyn Doud**

2 c. pumpkin	1 tsp. salt
1 c. sugar	1/2 tsp. ginger
2 eggs, beaten	1 1/2 tsp. cinnamon
2 c. rich milk <b>or</b> 1 c. milk	1/2 tsp. allspice
<b>and</b> 1 c. canned milk	

Combine all ingredients and mix well. Pour into 1 large pie shell or 2 small ones. Bake at 375° until firm or until knife comes out clean when inserted in center of pie, about 1 hour.

**PUMPKIN PIE****Esther Thommen**

4 eggs, beaten	2 tsp. cinnamon
1 (16 oz.) can pumpkin	1/2 tsp. vanilla
1 1/2 c. sugar	1/4 tsp. nutmeg
3/4 tsp. salt	1 (13 oz.) can evaporated milk

Combine all ingredients. Mix well. Makes two 9-inch pies.

**DIABETIC PUMPKIN PIE****Virgie Kerr**

1 (16 oz.) can pumpkin	1/4 tsp. cloves
1 tsp. liquid sweetener	1 tsp. vanilla
<b>or</b> 1/4 c. Sprinkle Sweet	1/2 tsp. salt
1 tsp. cinnamon	2 eggs, beaten
1/2 tsp. ginger	1 (13 oz.) can evaporated milk
1 T. flour	

Combine all ingredients. Put in unbaked 10-inch pie shell and bake at 400° for 15 minutes, then 350° for 40 minutes or until set.



**CREAMY RAISIN PIE****Cindy Eden**

1 c. raisins	1/2 c. cream <b>or</b> 1/2 c. milk <b>and</b>
1/4 tsp. salt	1 T. butter
1/2 c. sugar	1 tsp. vanilla
3 T. flour	2 eggs

Put raisins in small saucepan and cover slightly with water. Cook until plump and tender. Add salt when cooked enough. Add cream with 2 egg yolks, beaten well, and vanilla. Add mixed flour and sugar; stir until thick. Use egg whites for meringue. Put filling in baked pie shell. Cover with meringue and brown.

**SOUR CREAM RAISIN PIE****Esther Thommen**

1 c. stewed raisins, drained	1 c. sour cream
2 T. flour	2 eggs, separated
2/3 c. sugar	1/2 tsp. vanilla

Combine flour, sugar, sour cream and egg yolks in a saucepan. Cook until thick, like pudding. Add vanilla. Stir in raisins and put into a baked pie shell. Use egg whites to make a meringue.

**DIET MINCEMEAT CHIFFON PIE****Virgie Kerr**

1 envelope Knox unflavored gelatin	1/2 tsp. grated orange peel
2 eggs, separated	2 envelopes Equal sweetener
2/3 c. orange juice	2/3 c. ready-to-use mincemeat
1 c. milk	1/4 c. chopped walnuts
	9-inch baked pastry shell

In medium saucepan, sprinkle gelatin over egg yolks beaten with orange juice. Let stand 1 minute. Stir over low heat until gelatin is completely dissolved, about 5 minutes. Stir in milk and orange peel. Pour into large bowl and chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. In medium bowl, beat egg whites until soft peaks form. Gradually add sweetener and beat until stiff. Fold egg whites, then mincemeat and walnuts into gelatin mixture. Turn into pastry shell. Chill until firm. Garnish with Cool Whip.



**STRAWBERRY PIE****John Kern**

20 oz. frozen strawberries  
 3/4 c. sugar  
 2 1/2 T. cornstarch

1 c. water  
 1 (9-inch) precooked pie crust  
 (good with meringue pie crust)

Defrost fruit until it separates easily. Combine sugar, cornstarch and water in saucepan over low heat. Add 1 cup of berries to pan and boil until thick, stirring constantly. Put remaining berries in cooked pie crust, distributing them evenly. Pour berry syrup mixture into the pie. Refrigerate at least 3 hours.

**STRAWBERRY-RHUBARB PIE****Linda Corman**

2 c. fresh **or** frozen strawberries  
 2 c. fresh rhubarb, diced  
 1 c. sugar

2 T. tapioca **or** flour  
 1/8 tsp. salt  
 1 T. orange juice  
 1 T. shortening

Mix together all ingredients. Pour into an unbaked crust. Bake at 400° for 30 to 45 minutes.

**WHITE CHRISTMAS PIE****Janice Rubey**

1/2 c. sugar  
 1/4 c. flour  
 1 envelope (1 T.) unflavored gelatin  
 1/2 tsp. salt  
 1 3/4 c. milk  
 3/4 tsp. vanilla

1/4 tsp. almond flavoring  
 3 egg whites  
 1/4 tsp. cream of tartar  
 1/2 c. sugar  
 1/2 c. whipping cream, whipped  
 1 c. moist shredded coconut  
 High fluted pie crust

For the filling, blend thoroughly in saucepan the sugar, flour, gelatin and salt. Gradually stir in milk. Cook over medium heat until mixture boils, stirring constantly. Boil 1 minute. Place pan in cold water. Cool until mixture mounds slightly when dropped from spoon. Blend in vanilla and almond flavorings. Make a meringue of egg whites, cream of tartar and sugar. Carefully fold first mixture into meringue. Gently fold in whipped cream and shredded coconut. Spoon into fluted pie crust.

**ZUCCHINI PIE**

Esther Thommen

4 c. zucchini, seeded, peeled <b>and</b> sliced thin	4 T. RealLemon juice
3/4 c. sugar	1 tsp. cinnamon
2 T. Minute Tapioca	2 tsp. cornstarch
	2 tsp. oleo

Combine all ingredients, except oleo, in bowl. Let set, to make juice. Pour into a 9-inch unbaked pie shell. Dot with oleo. Put on top crust; sprinkle with sugar and cinnamon, as for an apple pie. Cut slits in top crust. Bake at 400° for 40 minutes. Reduce heat to 350° for 20 minutes or until zucchini is done and pie is browned.

**OUT-OF-THIS-WORLD PIE**

Elsie Williams

1 can cherry pie filling	1 (3 oz.) box raspberry gelatin
3/4 c. sugar	6 bananas, sliced
1 lg. can crushed pineapple <b>and</b> juice	1 c. chopped pecans
1 T. cornstarch	2 (10-inch) baked pie shells
1 tsp. red food coloring (if desired)	Whipped topping

In a saucepan, combine cherry pie filling, sugar, pineapple and juice, cornstarch and food coloring. Cook until thick. Remove from heat and add gelatin. Allow to cool. Add bananas and pecans. Pour into two baked pie shells and top with whipped topping. Chill. Put topping on after pies have chilled.

**CHOCOLATE CHIP PIE**

Linda Corman

1 1/2 c. chocolate chips	1 1/2 c. whipped cream
3/8 c. milk	3 oz. cream cheese (optional)
1 1/4 c. miniature marshmallows	1 (6 oz.) graham cracker (9-inch) crust
1/4 tsp. salt	

Mix and melt chips, marshmallows, milk and salt. Stir until smooth. Mix in cream cheese. Cool completely. Fold in whipped cream and pour into crust. Chill.

**PEANUT PIE****Linda Corman**

2 eggs  
 1 c. dark corn syrup  
 1 c. sugar

1 tsp. vanilla  
 1 c. salted peanuts  
 2 T. shortening

Combine eggs, corn syrup, sugar and vanilla. Stir in peanuts and pour into an unbaked pie shell. Dot with shortening and bake at 350° for 40 to 50 minutes or until filling is set.

**PECAN OR WALNUT PIE****Sylvia Hamilton**

3 eggs  
 3/4 c. white sugar **or**  
 1 c. brown sugar  
 1 c. white corn syrup  
 1/3 c. butter

1 tsp. vanilla  
 1/4 tsp. salt  
 1 **to 2 heaping** c. pecans **or** walnuts  
 1 unbaked pie shell

Beat eggs. Add sugar, syrup, butter, vanilla and salt. Pour mixture over pecans in crust. Bake 45 to 50 minutes at 325°. Serve with whipped cream.

**OATMEAL PIE****Marie Grimson**

1 stick oleo  
 3/4 c. oatmeal  
 3/4 c. sugar  
 3/4 c. pancake syrup

2 beaten eggs  
 Chopped nuts (optional)  
 1 unbaked pie shell

Melt oleo. Add oatmeal, sugar, syrup, eggs and nuts. Beat well. Pour into pie shell and bake at 325° for 1 hour.

NOTE: This pie is similar to pecan pie and is delicious.



**SODA CRACKER PIE****Barb Fleming**

10 sm. soda crackers,      1 tsp. baking powder  
 rolled fine                    3 egg whites  
 1 c. nuts (pecans)            1 c. sugar  
 1/2 tsp. vanilla

Fold stiffly beaten egg whites into well-blended dry ingredients. Bake at 350° for 30 minutes. Serve with ice cream or whipped cream.

**PASTRIES****PIE CRUST****Sandra Oliver**

5 c. flour                            1 c. water  
 2 c. lard or 2 1/4 c.            Pinch of salt  
 shortening

Cut shortening into flour and salt. Add water; stir with fork until moistened. Roll out on floured surface. Makes 6 single crusts.

**PIE CRUST****Connie Herteen**

1 c. flour                            6 T. shortening  
 1/2 tsp. salt                        4 T. cold water

Mix all ingredients together and roll out on floured surface.

**PIE CRUST****Doris Carr**

1 1/3 c. flour                        1/2 c. oil  
 1 tsp. salt                            3 T. cold milk

Mix flour and salt. Measure oil and milk into measuring cup, but don't stir. Add, all at once, to flour. Stir until mixed. Press into smooth ball and flatten slightly. Roll out between 2 sheets of wax paper. Dampen tabletop slightly, to keep paper from sliding. Bake at 475° for 10 minutes for single crust.

**PIE CRUST****Barb Fleming**

5 c. flour  
 2 1/2 c. lard or 3 c. Crisco  
 1 1/4 c. milk

3 heaping T. sugar  
 2 tsp. salt

Put flour, salt, sugar and Crisco together. Add liquid all at once. Stir well. Refrigerate overnight, then roll out on well-floured pastry board. Makes three 2-crust pies.

**PIE CRUST MIX****Audrey Brown**

6 c. sifted flour  
 1 1/2 tsp. salt

1 T. sugar  
 1 (1 lb.) can shortening

Sift together flour, salt and sugar. Add half of shortening and cut with two knives or pastry blender until mixture resembles corn meal. Cut in remaining half of shortening until mixture resembles small peas. Store in airtight container in refrigerator or a cool dry place. Makes 8 cups.

**DIRECTIONS FOR USE:**

Measure 2 cups pie crust mix into bowl. Sprinkle 4 to 6 table-spoons cold water, a little at a time. Stir quickly and evenly with fork after each addition of water, adding just enough water that dough holds together in a ball.

**BUTTERMILK PIE CRUST****Lealin Boecker**

6 c. flour  
 1 T. salt  
 2 c. lard  
 1 c. buttermilk

2 T. oil  
 1/2 c. oleo  
 1 tsp. vanilla

Cut lard and oleo into the flour and salt. Add buttermilk, oil and vanilla. Makes a good crust. Will keep in refrigerator up to a week and can still roll out.

DiETING is triumph of mind over platter.

**LIGHT AND LOVELY PIE CRUST****Bertha Thornburg**

4 c. flour  
2 c. shortening  
1 tsp. salt

1 egg  
1/2 c. **cold** water  
2 T. vinegar

Mix flour, shortening and salt together until size of small peas. Beat egg lightly; add vinegar and water. Add this mixture to the flour and shortening, mixing well. (I use butter-flavored Crisco.)

**MERINGUE PIE CRUST****John Kern**

1 c. sugar  
1/4 tsp. cream of tartar

4 egg whites, room temperature

Heat oven to 275°. Sift sugar with cream of tartar. Beat egg whites at high speed until stiff, but not dry. Slowly add sugar mixture, beating until stiff and glossy. Spoon into deep 9-inch pie pan. Spread over bottom and up to rim of pan, making bottom 1/4-inch thick and sides about 1-inch thick. Bake at 275° for 1 hour; allow to cool in oven.

**MERINGUE****Linda Corman**

2 to 3 egg whites  
1/4 tsp. cream of tartar

2 T. sugar **per** egg white

Beat egg whites until frothy. Add cream of tartar and continue to beat until egg whites are stiff enough to hold a peak. Gradually beat in sugar and beat until meringue is stiff and glossy. Pile meringue on cooled pie, making sure it touches edges. Delicately brown.



## NO-WEEP MERINGUE

Mamie Carlton

2 egg whites  
4 T. sugar

1/2 tsp. cream of tartar  
1 tsp. cornstarch

Beat egg whites until frothy. Add cream of tartar and continue beating. Gradually add sugar mixed with cornstarch. Beat until peaks form. Bake at 375° for 12 to 15 minutes.



ADDITIONAL RECIPES

Meringue Pie Crust  
1/2 cup cream of tartar

NO-WEET MERINGUE  
2 egg whites  
4 t. sugar

Beat egg whites until frothy. Add cream of tartar and continue to beat until very thick and stiff. Gradually add sugar and beat until glossy. Pipe meringue on cookies or make into nests. Bake at 375°F until crisp and golden. Let cool on wire rack. (Crisco.)

MERINGUE PIE CRUST

1 c. sugar  
1/4 tsp. cream of tartar

Heat oven to 275°. Sift sugar with cream of tartar. Beat egg whites at high speed until stiff, but not dry. Add sugar mixture, beating until stiff and glossy. Spread over pie pan. Spread over surface and up to rim of pan. Bake 1/4-inch thick and slice when cooled. Allow to cool 1 hour; allow to cool in oven.

MERINGUE

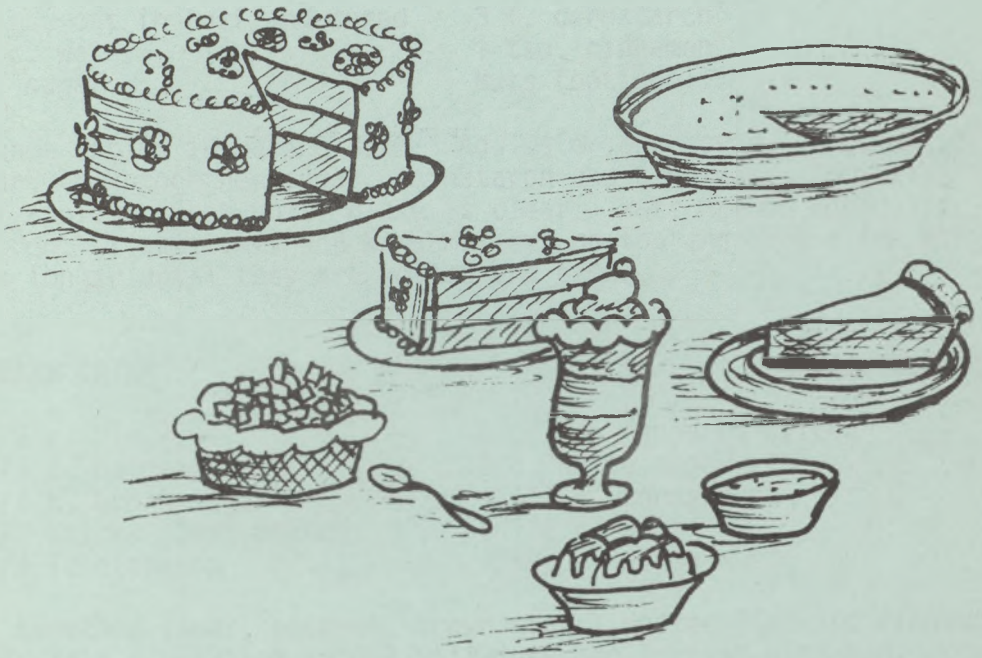
2 to 3 egg whites  
1/4 tsp. cream of tartar

Beat egg whites until frothy. Add cream of tartar and continue to beat until very thick and stiff. Gradually add sugar and beat until glossy. Pipe meringue on cookies or make into nests. Bake at 375°F until crisp and golden. Let cool on wire rack. (Crisco.)



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# Desserts





## DESSERTS

## BAKED APPLES

Dixie Jenkins

3/4 c. sugar  
 1/2 tsp. cinnamon  
 2 T. cornstarch

1 c. water  
 Dash of salt  
 5 or 6 cored apples

Mix sugar, cinnamon, cornstarch and water in saucepan. Bring to boil. Pour over apples in cake pan. Bake at 350° for 30 to 40 minutes.

## BAKED APPLES

Velda Howart - Vera Lyons

Apples, cut in half and cored  
 3/4 c. water  
 1 c. sugar

3 T. cornstarch  
 1 tsp. cinnamon  
 Nuts (optional)

Arrange apples in baking dish. Add water and cover. Cook until clear. Mix together sugar, cornstarch and cinnamon. Sprinkle over apples. Cook until glaze is clear. Nuts may be added, if desired. I sometimes add marshmallows on top and cook a few minutes longer until they are melted and brown.

## RHUBARB CRISP

Rochelle Scovel

1 1/2 c. flour  
 1 1/4 c. oatmeal  
 1 1/2 c. brown sugar  
 1 1/2 sticks oleo, melted  
 1 1/4 T. cinnamon

6 c. raw rhubarb, sliced  
 2 c. white sugar  
 1 1/2 T. cornstarch  
 1 1/2 c. water  
 1 tsp. vanilla

Mix together flour, oatmeal, brown sugar, melted oleo and cinnamon. Press half of mixture into 9 x 13-inch pan sprayed with Pam. Cover with rhubarb. Combine white sugar, cornstarch and water in saucepan. Cook until thick and clear (doesn't get real thick). Add vanilla and pour over rhubarb. Top with remaining crunch mixture. Bake at 350° for 20 minutes, then reduce to 325° for 40 minutes.

**MICROWAVE APPLE CRISP**

Catherine Clubb

4 c. apples	3/4 tsp. cinnamon
2/3 c. brown sugar	3/4 tsp. nutmeg
1/2 c. flour	1/3 c. soft margarine
1/2 c. oatmeal	

Core; peel and dice apples in a 12 x 12-inch baking dish. Mix rest of ingredients and put on top of apples. Microwave on high for 5 to 6 minutes.

**RHUBARB CRISP**

Susie Arnold

2 eggs, beaten	2 T. lemon juice
2 c. sugar	3 slices of bread
2 T. melted butter or oil	3 c. rhubarb, diced

Mix all above ingredients and beat. Put half in bottom of pan. Pour on 3 cups of rhubarb and add the rest of mixture. Bake at 400° for 40 to 50 minutes. May need to cover for half the time.

**GOOSEBERRY COBBLER**

Esther Thommen

1 c. flour	1 can gooseberries, drained (reserve juice)
1 c. sugar	1 c. sugar
1 1/2 tsp. baking powder	1 T. oleo
1/2 c. milk	

Combine flour, sugar, baking powder and milk. Pour batter in an 8 x 11-inch pan. Place drained gooseberries over top of batter. Add enough water to gooseberry juice to make 2 cups liquid. To the liquid, add sugar and oleo. Bring to a boil and pour over gooseberries and batter. Bake at 350° for 1 hour or until done.



## PEACH COBBLER SURPRISE

Sylvia Hamilton

2 c. sliced peaches (best <b>with</b> fresh peaches)	3/4 c. flour
1 1/2 c. sugar	2 tsp. baking powder
1 stick butter <b>or</b> oleo	3/4 c. milk
	Pinch of salt

Peel raw peaches; put into bowl and sprinkle with 1/2 cup of the sugar. Put butter in 8-inch square pan and put in 350° oven to melt. Mix the batter: sugar, flour, baking powder, salt and milk. Remove the melted butter from the oven. Pour in the batter. **Do not stir.** Spread the sliced peaches on top. **Do not stir.** Bake 1 hour at 350° or until top is golden brown and fluffy. Good Eating!!!

## SOMERSAULT COBBLER

Marilyn Doud

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

Cream sugar and shortening. Add milk, alternating with dry ingredients. Blend. Pour batter into a greased 8 x 8 x 2-inch pan.

## TOPPING:

3 c. fresh fruit	1/2 c. white sugar
2 T. butter <b>or</b> margarine	3/4 c. boiling water

Spread fruit over batter; sprinkle sugar over fruit. Dot with butter. Pour boiling water over top. Bake for 30 minutes or until brown on top at 400°.

SUBSTITUTION: Drained canned fruit may be used in place of fresh fruit, using juice from fruit in place of water.



**SPICED PEACHES**

Leah Gerber

1 pt. vinegar  
 8 c. sugar  
 Pinch of salt  
 2 long pieces cinnamon bark,  
 broken to 2-inch long pieces  
 (put 2 pieces in **each** jar)

2 T. allspice  
 Peaches

Peel peaches and leave seeds in them. Bring sugar, vinegar and spices to a rolling boil. Boil 3 minutes. Drop peaches in syrup and let cook until peaches are almost done. Pack in jars and pour syrup over them; seal.

**FRUIT PIZZA**

Janice Rubey

1/2 c. oleo  
 1/4 c. powdered sugar  
 1 (8 oz.) pkg. cream cheese  
 1/3 c. powdered sugar  
 1 T. vanilla  
 1 sm. can mandarin oranges  
 Sliced bananas

Sliced peaches  
 Strawberries  
 Pineapple  
 Maraschino cherries (for color)  
 1/2 c. sugar  
 2 T. cornstarch  
 1 T. lemon juice

Mix oleo, 1/4 cup powdered sugar and enough flour to make dough easy to spread. Spread in pizza pan and bake at 350° for 15 minutes. Beat softened cream cheese, 1/3 cup powdered sugar and vanilla. Spread over cooled crust. Drain juices from fruit. Combine 1 cup fruit juices, lemon juice, sugar and cornstarch. Cook until thick; cool. Arrange fruit on cooled crust and dot with cherries. Pour thickened syrup over all and refrigerate.

**CHEESE CAKE**

Van Buren Good Samaritan Center

1 c. Jell-O  
 2 c. boiling water  
 2 (8 oz.) pkgs. cream cheese  
 1 c. sugar

2 tsp. vanilla  
 2 cans Milnot  
 Graham cracker crust

Continued Next Page

**CHEESE CAKE** (Continued)

Dissolve Jell-O in boiling water. Cool slightly. Combine cream cheese, sugar and vanilla; blend well. Have Milnot very cold. Whip in large mixing bowl until stiff. Fold in Jell-O and cream cheese mixture. Pour into graham cracker crust and refrigerate overnight. Use a 12 x 20-inch pan. Serves 60.

**CROWD-SIZE BANANA SPLIT**

Joyce McIntosh

2 c. graham cracker crumbs	2 to 3 bananas
1/2 stick (1/4 c.) butter or margarine	1 (8 oz.) can pineapple, crushed
2 eggs	1 (8 oz.) container Cool Whip
2 c. confectioners' sugar	1 c. chopped walnuts
1 stick (1/2 c.) butter or margarine	1 c. maraschino cherries
1 tsp. vanilla	

Combine graham cracker crumbs and 1/4 cup melted butter; place in the bottom of a 9 x 13-inch pan. Make a filling by mixing eggs, sugar, 1/2 cup butter and vanilla for about 5 minutes or until smooth. Spread filling over crumb crust. Add layer of sliced bananas, then drained pineapple, then thawed Cool Whip. Top with nuts and cherries. Chill at least 3 hours or overnight. Serves 8 to 10.

**EASY CHERRY CHEESE CAKE**

Linda Brown

3/4 c. graham cracker crumbs	1 can ready-to-spread cream cheese or vanilla frosting
1/4 c. sugar	
3 T. butter, melted	1 (21 oz.) can cherry fruit pie filling
2 (8 oz.) pkgs. cream cheese	

In small bowl, combine crumbs, sugar and butter. Mix well. Press in bottom of 9-inch square pan. In large bowl, beat cream cheese until fluffy. Add frosting and mix well. Spread over crumbs in pan. Chill 2 hours. Spoon pie filling over top. Refrigerate.

**CHOCOLATE-LEMON DELIGHT**Susie Arnold - Gloria Starnes  
Janice Rubey

1 c. flour  
1/2 c. chopped nuts

1/2 c. melted butter

Mix butter, flour and nuts together. Press into 9 x 13-inch pan. Bake 15 minutes at 375°.

1 c. Cool Whip  
8 oz. cream cheese

1 c. powdered sugar

Mix and spread over cooled crust.

2 (3 oz. pkgs. chocolate  
or lemon instant pudding

3 c. milk

Mix pudding with milk until dissolved and thickened slightly. Pour over cream cheese mixture. When it sets, top with Cool Whip and nuts.

**BANANA SPLIT PIE**

Susie Arnold - Vivian Bloomquist

2 c. graham cracker or  
vanilla wafer crumbs  
1 stick margarine, melted  
2 eggs  
2 c. powdered sugar  
2 sticks margarine, softened

5 or 6 bananas, sliced  
1 lg. can crushed pineapple,  
drained  
1 lg. carton Cool Whip  
Chopped nuts  
Chopped maraschino cherries

Mix crumbs with melted butter. Press into 9 x 13-inch pan.

**FIRST LAYER:**

Beat 2 eggs, 2 cups powdered sugar and 2 sticks softened margarine in electric mixer for 15 minutes on medium speed. Spread mixture over crumb crust.

**SECOND LAYER:**

Place sliced bananas evenly over mixture.

**THIRD LAYER:**

Sprinkle drained pineapple over bananas.

**TOPPING:**

Spread Cool Whip over pineapple; sprinkle with nuts and maraschino cherries. Keep cool in refrigerator.

**LEMON CHEESE CAKE****Linda Corman**

2 pkgs. graham crackers,  
crushed                      2 T. powdered sugar  
1/2 c. soft margarine              1/4 c. sugar

Mix and line cake pan, making crust. If extra is left, use to sprinkle over top.

1 sm. pkg. lemon Jell-0              1 c. boiling water

Stir. Set aside to cool (do **not** refrigerate.)

1 (8 oz.) pkg. cream cheese              1/2 c. sugar  
1 can Milnot                      1 T. vanilla

Mix cream cheese and sugar together. Whip Milnot and blend into Jell-0 mixture. Add cheese mixture. Add vanilla and pour over crust. Sprinkle with graham cracker crumbs. Place in refrigerator.

**CHERRY DESSERT****Doris Carr**

1 (8 oz.) pkg. cream cheese              1 box Dream Whip, whipped  
1/2 c. powdered sugar              1 can cherry pie filling  
Milk (if necessary)              1 graham cracker crust

Make a graham cracker crust and press into bottom of a 9 x 13-inch pan. Mix together cream cheese, powdered sugar, a few drops of milk and Dream Whip. Spread mixture on top of graham cracker crust. Top with cherries.

**SUMMER DESSERT****Melody Brewer**

2 pkgs. orange Jell-0              1 c. whipped cream  
2 c. hot water                      2 tsp. sugar  
1 qt. orange sherbet              1/4 tsp. ground ginger

Dissolve Jell-0 in hot water. Add orange sherbet by spoonfuls, stirring until melted. Beat until frosty. Spoon into individual dishes or 2-quart mold. Chill until firm. Whip cream and add sugar. Fold in ginger. Top the dessert and serve. Makes 8 servings.

**LAYERED BLUEBERRY DELIGHT**

Pat Yarnell

14 whole graham crackers	1 c. thawed Cool Whip
1 pkg. (6 serving-size) instant vanilla pudding and pie filling	1 (21 oz.) can blueberry pie filling

Line a 9-inch square pan with whole graham crackers, breaking crackers, if necessary. Prepare pudding as directed on package. Let stand 5 minutes, then blend in whipped topping. Spread half the pudding mixture over crackers. Add another layer of crackers; top with remaining pudding mixture and crackers. Spread pie filling over top layer of crackers. Chill 3 hours. Serves 9.

**CHERRY ANGEL DESSERT**

Gloria Starnes

8 c. angel food cake, in 1/2-inch cubes	1 1/2 c. milk
1 c. dairy sour cream	1 pkg. vanilla instant pudding
	1 (No. 2) can cherry pie filling

Place half the cake pieces in a 9 x 9 x 2-inch pan. Reserve 1/2 cup cherry pie filling and spread remainder over cake cubes in pan. Top with remaining cake cubes. Combine pudding mix, milk and sour cream. Beat until smooth and spoon over cake cube layer. Chill 5 hours. Cut in squares and garnish with remaining 1/2 cup cherry pie filling.

**ANGEL STRAWBERRY DESSERT**

Janice Rubey - JoAnn Wiley

1 angel food cake, broken in pieces	2 pkgs. strawberry Jell-O
2 c. liquid (juice from strawberries plus water to make correct amount)	2 pts. vanilla ice cream
	2 boxes frozen strawberries

Heat to boiling the liquid. Remove from heat and add Jell-O, stirring until dissolved. Add ice cream to hot Jell-O, stirring immediately, until melted. When mixture is thickened, but not set, fold in strawberries. In 9 x 13-inch oiled pan, beginning and ending with strawberry mixture, alternate layers with cake. Chill until firm.

**STRAWBERRY LIGHT AND FRUITY DESSERT****Melody Brewer**

1 (3 oz.) pkg. strawberry Jell-0	2 c. ice cubes
2/3 c. boiling water (may use juice <b>from</b> fruit as part of water)	8 oz. Cool Whip, thawed
	1 c. dried strawberries (optional)

Dissolve Jell-0 in boiling water, stirring about 3 minutes. Add ice cubes, stirring constantly, until Jell-0 is thickened, about 2 to 3 minutes. Remove unmelted ice. Using wire whisk, blend in Cool Whip, then whip with mixer until smooth. Fold in fruit.

Chill, if necessary, until mixture will mound. May be put in an 8 or 9-inch graham cracker pie shell, if desired. Chill 3 hours.

VARIATIONS: (Instead of strawberries)

1 cup raspberries or blueberries; 1 cup dried orange sections or bananas; 1 cup (8 3/4-ounce) apricots or sliced peaches, drained and diced; 1 cup (8 1/4-ounce) crushed pineapple, drained; 1 cup (8 3/4-ounce) fruit cocktail, drained.

**HELEN'S DESSERT****Lealin Boecker**

2 pkgs. vanilla tapioca pudding	1 can cherry pie filling
2 pkgs. cherry Jell-0	1 (8 oz.) container prepared Cool Whip
3 c. water	

Combine pudding, Jell-0 and water in saucepan. Boil together for 5 minutes. Cool. Add pie filling and fold in whipped topping. Put in a 7 x 11-inch pan.

VARIATIONS: Can use any combination of Jell-0 and pie filling you desire.

**GOOD MARRIAGE RECIPE**

2 c. Love (Jesus)	1 tsp. Honey Do
1 c. Togetherness	Pinch of Thoughtfulness
2 T. Forgiveness	

Mix thoroughly and bake at moderate (even) temperature. Never fails.

**PINEAPPLE-LEMON DESSERT****Linda Corman**

4 egg yolks	4 egg whites
1 c. crushed pineapple	1/4 c. sugar
1/2 c. sugar	Graham cracker crust
1/2 box lemon Jell-O	

Cook egg yolks, pineapple and sugar over medium heat, stirring constantly. Remove from heat when thick and add Jell-O. Stir until dissolved. Cool custard until it starts to set. Beat egg whites until stiff, adding sugar gradually. Fold into custard mixture. Pour into crust. Refrigerate.

**BAKED DEVIL'S FLOAT****Lealin Boecker**

1 c. white sugar	1 T. baking powder
2 c. water	1 c. flour
2 T. butter	1/2 c. milk
1/2 c. sugar	1/2 c. nuts (if desired)
3 T. cocoa	

Boil together the sugar and water for 5 minutes in an 8 x 8-inch pan. Cream together butter and sugar. Add remaining ingredients and mix well. Dip teaspoon into hot syrup to keep batter from sticking. Dip spoon into batter and drop, like dumplings, into hot syrup. Bake at 350° for 30 minutes.

**PUMPKIN PIE SQUARES****Judy Newlon**

1 c. flour	3/4 c. white sugar
1/2 c. quick-cooking oats	1/2 tsp. salt
1/2 c. brown sugar	1 tsp. cinnamon
1/2 c. butter	1/2 tsp. ginger
1 (16 oz.) can pumpkin	1/4 tsp. cloves
1 (13 1/2 oz.) can evaporated milk	1/2 c. pecans
2 eggs	1/2 c. brown sugar
	2 T. butter

Continued Next Page

**PUMPKIN PIE SQUARES** (Continued)

Combine flour, oats, 1/2 cup brown sugar and 1/2 cup butter in mixing bowl. Mix until crumbly. Press into ungreased 9 x 13-inch pan. Bake at 350° for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt and spices in mixing bowl. Beat and pour over crust. Bake at 350° for 20 minutes. Combine pecans, 1/2 cup brown sugar and 2 tablespoons butter; sprinkle over pumpkin filling. Return to oven and bake 15 to 20 minutes longer or until filling is set.

**EVELYN'S PUMPKIN ICE CREAM PIE**

Janice Rubey

1 1/2 c. graham cracker crumbs	1/2 tsp. salt
6 T. melted butter	1 tsp. vanilla
1 T. sugar	1 1/3 c. sugar
1 tsp. vanilla	1 tsp. cinnamon
Approximately 1/2 gal. ice cream	1/4 tsp. nutmeg <b>or</b> ginger
1 c. pumpkin	1 c. whipped cream

Make a crust of crumbs, melted butter, sugar and vanilla. Press into bottom of a 9 x 13-inch pan. Spread ice cream, to make 1 1/2-inch thick layer, on top of crust. Mix together pumpkin, salt, vanilla, sugar, cinnamon and nutmeg. Blend well. Add whipped cream to mixture. Spread over top of ice cream. Freeze.

**PUMPKIN PIE DESSERT**

Esther Thommen - Sylvia Hamilton

1 (16 oz.) can pumpkin	3 eggs, beaten
1 1/2 tsp. cinnamon	1/2 tsp. salt
1/4 tsp. nutmeg	1 can evaporated milk
1 tsp. vanilla	1 (18 oz.) yellow cake mix
1 1/2 c. sugar	2 sticks oleo, melted

Mix together pumpkin, cinnamon, nutmeg, vanilla, sugar, eggs, salt and milk. Pour into a greased 9 x 13-inch pan. Sprinkle dry cake mix evenly over filling. Drizzle melted oleo over dry cake mix. Sprinkle with nuts. Bake at 350° for 50 to 55 minutes.

**ROCKY ROAD DELIGHT**

Peggy Lane

- |   |   |
|---|---|
| 1 sm. pkg. instant<br>chocolate pudding | 3/4 c. chopped almonds                  |
| 1 c. cold sweetened<br>condensed milk   | 1/3 c. chopped maraschino<br>cherries   |
| 1 c. cold milk                          | 1 prepared chocolate crumb<br>pie crust |
| 1 lg. Cool Whip                         |   |
| 1 c. Marshmallow Creme                  |   |

Prepare pudding according to directions, using condensed milk and milk. Add half of Cool Whip. Add Marshmallow Creme. Whip until light and fluffy. Fold in cherries. Sprinkle 1/2 cup almonds on crust. Spoon chocolate mixture into crust. Chill several hours until firm. Before serving, spoon remaining Cool Whip on top and sprinkle with rest of almonds.

**PRALINE CRESCENT DESSERT**

Susie Arnold

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| 1/3 c. margarine <b>or</b> butter | 1/2 c. firmly packed brown sugar |
| 3 T. sour cream                   | 1 c. rice cereal                 |
| 1/2 c. chopped nuts               | 1/2 c. coconut                   |
| 8 oz. crescent dinner rolls       | 3 oz. cream cheese, softened     |
| 2 T. powdered sugar               |                                  |

Heat oven to 375°. In small pan over low heat, melt butter. Add brown sugar and cook 2 minutes, stirring constantly. Add sour cream; cook 4 minutes, stirring occasionally. Remove from heat. Add cereal, nuts and coconut. Stir, to coat evenly. Separate dough into 8 triangles; press into muffin tin bottom and sides. Combine cream cheese and powdered sugar. Spread teaspoonful over bottom of each cup. Spoon heaping tablespoonful of cereal mixture into each cup. Bake for 11 to 16 minutes till golden brown. Whipped cream topping, optional.

Before you flare up at anyone's faults, take time to count ten.....ten of your own.

**BASIC PUDDING****Sue Burchett**

1 c. sugar	2 c. milk
2 1/2 T. cornstarch	1 tsp. vanilla
2 1/2 T. cocoa (for chocolate pudding)	

Combine all ingredients in saucepan; cook until thick. Add vanilla. If making coconut, banana or vanilla pudding, omit cocoa and add after mixture is thickened.

**LOW-CAL CHOCOLATE PUDDING****Virgie Kerr**

2 c. 2% milk	1/8 tsp. cinnamon
1/8 tsp. salt	1 tsp. liquid sweetener
2 T. cornstarch	1 tsp. vanilla
2 T. cocoa	

Mix the cornstarch, salt, cinnamon and sweetener with the cocoa and 1/3 cup milk until smooth. Add remaining milk. Cook and stir constantly until pudding is thick and smooth. Cool slightly, then add vanilla. Chill and serve.

**APPLE PUDDING****Melva Carr**

1 c. sugar	1 1/2 tsp. cinnamon
2 c. diced apples	1 tsp. soda
1 egg	1/2 c. nuts
1 c. flour	1/4 tsp. salt

Mix sugar with apples. Let stand until sugar dissolves. Add egg; beat. Stir in remaining ingredients. Pour into an 8-inch pan. Bake for 35 minutes at 375°.

**SAUCE:**

1/2 c. brown sugar	2 T. flour
1/4 c. butter	1/2 c. sugar
1 c. water	1 tsp. vanilla

Combine sugars, flour and water in saucepan. Cook until clear. Remove from heat. Stir in vanilla and butter. Pour sauce over cake while both are hot.

**APPLE PUDDING**

Ruby Sebree

1 c. sugar	1/4 tsp. cinnamon
1 c. flour	2 c. diced apples
1/4 c. oleo	1 egg
1/2 tsp. baking powder	1/3 c. chopped nuts
1/2 tsp. soda	Dash of salt
1/4 tsp. nutmeg	

Combine and bake at 350° for about 30 minutes.

**BLACK JOHN PUDDING**

Donna Story

1 c. molasses	1 tsp. cloves
1/2 c. coffee	1 tsp. allspice
1 tsp. soda	1 T. lard or Crisco
1 tsp. cinnamon	2 1/2 c. flour

Combine all ingredients and bake at 350° until done.

**SAUCE:**

1 egg	1/2 c. butter
1 c. sugar	1/2 c. water

Cook in double boiler and spoon over top of pudding.

**DATE PUDDING**

Ruth Sullivan - Edna Lewman

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

Combine water, dates, soda and butter. Let stand. Beat egg, salt, vanilla and sugar together. Add flour and baking powder, then date mixture. Mix in nuts. Bake at 350° for approximately 45 minutes. Top cooled cake with whipped cream.

This has been a holiday tradition for many years at the Sullivan's.

## DATE PUDDING

Leah Gerber

6 eggs	1 1/2 c. English walnuts,
2 c. sugar	chopped
1/2 lb. dates, chopped	9 tsp. white crackers, rolled fine
2 tsp. baking powder	Pinch of salt
1 tsp. vanilla	

Mix dates with cracker crumbs and baking powder. Beat eggs; add sugar and salt. Mix together the two mixtures; add vanilla and nuts. Bake in 2 greased pie pans at 350° for 20 to 30 minutes until light brown on top. Serve with whipped topping.

## DATE PUDDING

Rachel Smith

1/2 lb. dates	1 T. butter
1 tsp. soda	1 c. sugar
1 c. boiling water	1 1/4 c. flour
1 egg	1 tsp. baking powder

Combine dates, soda and boiling water in saucepan. Cook until heated through. Beat together egg, butter, sugar, flour and baking powder. Add to cooled date mixture. Bake at 325° for 45 to 50 minutes or until done.

## TOPPING:

1/2 lb. dates	1/2 c. sugar
3/4 c. water	Nuts

Cook until thick and add nuts. Spread on top of cooled cake.

## HASTY PUDDING

Ruby Turner

1 c. brown sugar	1 T. butter
2 1/2 c. boiling water	Nutmeg (to taste)

Let boil.

1/2 c. white sugar	1/2 c. sweet milk
1 c. flour <b>with</b> 1 tsp.	1/2 c. raisins
baking powder <b>mixed</b> into it	Vanilla

Mix well; pour into the first part and bake. Use 2-quart pan.

**RAISIN PUDDING**

Van Buren Good Samaritan Center

5 c. raisins  
 5 c. brown sugar  
 15 c. water  
 1 1/4 T. vanilla  
 5/8 c. butter

2 1/2 c. sugar  
 5 c. flour  
 5 tsp. baking powder  
 2 1/2 c. milk  
 1 1/4 c. butter

Combine first 3 ingredients in a saucepan. Bring to a boil. Remove from heat. Add vanilla and butter. Make a batter of remaining ingredients. Pour batter into four 9 x 13-inch greased pans. Pour raisin mixture over batter. Bake at 350° until done.

**RHUBARB PUDDING**

Esther Thommen

3 c. diced rhubarb  
 1 c. sugar  
 1 T. oleo  
 1 egg  
 1/2 c. sugar

1 T. oleo  
 1/2 c. milk  
 1 c. flour  
 1 tsp. baking powder  
 Pinch of salt

Place rhubarb in 9 x 9-inch pan. Sprinkle with sugar and dot with 1 tablespoon oleo. Make batter of remaining ingredients. Pour over rhubarb. Bake at 350° until rhubarb is tender.

**GRANDMA GOLDIE'S BREAD PUDDING**

Linda Corman

2 eggs  
 1/2 c. sugar  
 2 1/2 c. milk

1 tsp. vanilla  
 Pinch of salt  
 3 slices dry bread

Beat eggs. Add and beat in sugar. Add milk, vanilla and salt, then bread. Top with nutmeg. Set baking dish in pan of cold water to cook, 325° to 350°. (When done, stick a knife in and it should come out clean.)

Remember your past mistakes just long enough to profit by them.

**BREAD CUSTARD**

Van Buren Good Samaritan Center

15 slices bread or  
1 1/2 lbs. rice  
30 eggs  
3 1/8 c. sugar  
3/4 tsp. salt

3 T. vanilla  
1 1/2 qts. cold milk  
5 1/2 qts. scalded milk  
Nutmeg

Break bread or place cooked rice in four 9 x 13-inch pans. Beat eggs lightly in mixing bowl. Add salt, sugar and vanilla. Beat on low speed. Add cold milk, then scalded milk. Pour over bread or rice. Sprinkle with nutmeg. Bake at 325° until knife inserted in center comes out clean.

**ESCALLOPED PINEAPPLE**

Esther Thommen - Donna Story

1 c. oleo  
1 c. sugar  
3 eggs  
4 c. fresh bread crumbs,  
crusts removed

1 (20 oz.) can crushed pineapple,  
undrained  
1/4 c. milk

Mix together sugar and oleo. Set aside. Combine eggs, bread crumbs, pineapple and milk. Place in baking dish and put sugar and oleo mixture over top. Bake at 325° for 1 hour.

**BUTTER BRICKLE DESSERT**

Judy Newlon

1/2 c. soda cracker crumbs  
1/2 c. graham cracker crumbs  
1/2 c. melted oleo  
2 pkgs. instant vanilla pudding

2 c. milk  
1 qt. butter brickle ice cream  
1 c. whipping cream, whipped  
3 Heath candy bars, crushed

Mix together cracker crumbs and melted oleo in 9 x 13-inch pan. Press, to cover bottom of pan. Bake at 350° for 10 minutes. Cool. Combine pudding and milk; beat 2 minutes and add ice cream; mix until blended. Pour over crumbs. Whip cream and sweeten, to taste, with sugar. Cover the pudding layer. Crush Heath bars on top and chill. (If you use Cool Whip on top, don't sweeten.)

**ICE CREAM DESSERT**

Joan Kern

1/2 c. butter  
 2 c. powdered sugar  
 1/2 c. walnuts  
 3 eggs, separated  
 2 sq. chocolate

1/2 tsp. vanilla  
 1 (9 x 13-inch) graham cracker  
 crust  
 1/2 gal. ice cream  
 Chopped nuts  
 Maraschino cherries

Mix together butter, powdered sugar, walnuts, egg yolks, chocolate and vanilla. Heat until chocolate melts. Beat 3 egg whites until stiff. Fold into chocolate mixture. Pour the chocolate mixture over a graham cracker crust in a 9 x 13-inch pan. Slice ice cream and lay on top. Cover with chopped nuts and cherries. Put in freezer.

**RASPBERRY ICE CREAM DESSERT**

Donna Story

3 c. Rice Krispies  
 1 c. flaked coconut  
 1/2 c. brown sugar, packed

2/3 to 1 c. chopped pecans  
 1/2 c. melted butter **or** oleo  
 2 qts. vanilla ice cream,  
 softened

Mix cereal, coconut, brown sugar and pecans with melted butter. Put 1/2 of mixture in a 9 x 13-inch pan. Spread ice cream on top. Top with remaining cereal mixture and freeze. Serve with or without sauce.

**SAUCE:**

2 boxes frozen raspberries,  
 thawed  
 1 tsp. lemon juice  
 1/4 c. water

1/2 c. sugar  
 Salt  
 2 T. cornstarch

Drain raspberries; add enough water to juice to make 1 cup. Boil juice; add sugar, cornstarch, water and salt. Cook until thick. Add berries and pour over ice cream dessert. Yields 18 servings.



## ICE CREAM DESSERT

Sue Burchett

2 1/2 c. Rice Chex  
1/2 c. flaked coconut  
1/2 c. chopped nuts (optional)

1/2 c. oleo  
1/2 c. brown sugar  
Any flavor ice cream

Mix together cereal, coconut, nuts, oleo and brown sugar. Blend well. Put 1/2 of mixture in bottom of large Pyrex dish or cake pan. Slice enough ice cream to make a layer 1/2 to 1-inch; press down firmly on mixture. Put balance of cereal mixture on top. Freeze, covered.





# Cakes, Frostings, & Candies



Cakes & Breads  
 Cakes & Breads  
 Cakes & Breads



## CAKES

## CHOCOLATE MAYONNAISE CAKE

Doris Carr

- |                 |                |
|-----------------|----------------|
| 1 1/2 c. sugar  | 1 c. hot water |
| 1/2 c. cocoa    | 2 c. flour     |
| 1 c. mayonnaise | 1 tsp. soda    |
| 1 egg           | 2 tsp. vanilla |

Mix sugar, cocoa, eggs and mayonnaise together. Add hot water, flour, soda and vanilla. Mix well. Bake at 350° for 30 minutes.

## SECRET CHOCOLATE SENSATION

Linda Corman

- |                                      |            |
|--------------------------------------|------------|
| 1 pkg. chocolate pudding<br>cake mix | 1 c. water |
| 1 c. mayonnaise                      | 3 eggs     |

Grease and flour a cake pan. In large bowl, with mixer at low speed, blend all ingredients for 30 seconds. Beat at medium speed for 2 minutes or 300 strokes. Pour into prepared pan. Bake at 350° for 40 to 45 minutes or until cake springs back when touched lightly in center. To prepare cake without pudding in the mix, reduce mayonnaise to 1/2 cup.

## DARK CHOCOLATE CAKE

Susie Arnold

- |                          |                    |
|--------------------------|--------------------|
| 1 3/4 c. flour           | 2 eggs             |
| 2 c. sugar               | 1 c. milk          |
| 3/4 c. cocoa             | 1/2 c. oil         |
| 1 1/2 tsp. baking soda   | 2 tsp. vanilla     |
| 1 1/2 tsp. baking powder | 1 c. boiling water |
| 1 tsp. salt              |                    |

Combine dry ingredients. Add eggs, milk, oil and vanilla. Beat 2 minutes on medium speed. Stir in boiling water. (Batter will be thin.) Pour into greased 9 x 13-inch pan. Bake at 350° for 35 to 40 minutes or until cake tester comes out clean. Cool and frost.

**GERMAN CHOCOLATE CAKE****Marilyn Doud**

1 1/4 c. boiling water	1 c. sugar
1 c. quick oats	1 tsp. soda
1/2 c. butter <b>or</b> margarine	1/2 tsp. salt
1 (4 oz.) bar German chocolate	1 c. brown sugar
3 eggs	

Break chocolate into pieces. Add oats, butter and chocolate to boiling water; stir until chocolate is melted. Let set 20 minutes. Sift together flour, sugar, soda and salt. Add brown sugar and eggs. Stir until well-blended. Add the oatmeal mixture and beat until just combined. Bake 35 to 40 minutes at 350°.

**TOPPING:**

6 T. butter <b>or</b> margarine	1/2 c. chopped pecans
1/4 c. cream <b>or</b> canned milk	3/4 c. brown sugar

Mix butter, cream and brown sugar in pan. Let simmer 2 to 3 minutes; add chopped pecans and spread over warm cake.

**QUICK COCOA CAKE****Melva Carr**

1 1/2 c. flour	2 <b>rounded</b> T. cocoa
1 c. sugar	2 eggs
1 tsp. soda	1 1/2 c. sour cream
2 tsp. baking powder	1 tsp. vanilla

Sift together dry ingredients. Beat well in a bowl the eggs, sour cream and vanilla. Add to dry ingredients and bake in loaf or layers. Bake at 350° for 35 to 40 minutes.

**CHOCO-CAKE****Elsie Williams**

2 c. sugar	1 c. salad oil
2 1/2 c. flour	1 c. buttermilk
1 tsp. baking powder	1 tsp. vanilla
4 T. cocoa	2 tsp. soda <b>dissolved</b> in 1 c.
1/4 tsp. salt	hot water
2 eggs	

Continued Next Page

**CHOCOLATE CAKE** (Continued)

Mix all dry ingredients. Add all liquids. Beat at medium speed for 2 minutes. Batter will be thin. Bake at 350° for 25 to 30 minutes in layer pans or longer for 9 x 13-inch pan.

**CHOCOLATE CHERRY CAKE**

**Marilyn Doud - Rita Wenke  
Hazel Boley**

1 pkg. chocolate cake mix <b>without</b> pudding	2 eggs
1 can cherry pie filling	1 tsp. almond <b>or</b> vanilla flavoring

Mix all together and pour into greased 9 x 13-inch pan. Bake at 350° for 35 to 40 minutes.

**FROSTING:**

1 c. sugar	1/3 c. milk
5 T. butter <b>or</b> margarine	1 (6 oz.) pkgs. chocolate chips

Heat sugar, milk and butter to boiling in a saucepan. Blend in chocolate chips and stir until melted. Spread on cool cake.

**IT'S DELICIOUS CAKE**

**Vivian Bloomquist**

1 c. sugar	1 can Hershey's chocolate syrup
1 stick oleo	1 tsp. baking powder
1 c. flour	1 pkg. miniature marshmallows
4 eggs	1 c. chopped nuts

Mix together sugar, oleo, flour, eggs, syrup and baking powder. Bake at 350° for 30 minutes in a greased 9 x 13-inch pan. While cake is warm, spread marshmallows and nuts on top.

**TOPPING:**

1 stick oleo, melted	3 T. cocoa
1 1/2 c. powdered sugar	1 egg, well-beaten
1 tsp. vanilla	

Mix together topping ingredients and pour over warm cake and marshmallows.

**LENORA'S CAKE****Joyce McIntosh**

1 c. water	1/3 c. sour milk (1 T. vinegar to make milk sour)
2 sticks (1 c.) oleo	1 tsp. soda
3 T. cocoa	1 tsp. vanilla
2 c. flour	2 eggs
2 c. sugar	
1/4 tsp. salt	

Bring to a boil the water, oleo and cocoa. Set aside. Mix together flour, sugar and salt. Add chocolate mixture, along with milk, soda, vanilla and eggs. Bake at 400° for 20 minutes in a 15 1/2 x 10 1/2 x 1-inch pan.

**FROSTING:**

4 T. cocoa	6 T. milk
1 stick (1/2 c.) oleo	1 box powdered sugar

Mix together and frost while cake is warm.

**POTATO CAKE****Jane Anderson**

1 c. butter	1/4 tsp. nutmeg
2 c. sugar	1/4 tsp. cloves
1 c. mashed potatoes	1/2 tsp. cinnamon
4 eggs, well-beaten	1 tsp. soda
2 sq. chocolate, melted	3/4 c. sour milk
1 1/2 c. flour	1 c. nuts
1 c. raisins	1/3 c. powdered sugar

In large bowl, cream butter and sugar. Add eggs, mashed potatoes and chocolate. Combine flour and spices. Dissolve soda in sour milk. Alternate dry ingredients and sour milk to creamed mixture. Beat well. Add nuts and raisins. Pour into greased and floured 9 x 13-inch cake pan. Bake at 350° for 30 to 45 minutes. Sprinkle with powdered sugar when cool.

The years are beginning to add up if it takes you longer to rest up than it did to get tired.

**CRAZY CAKE****Joyce McIntosh**

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

Make 3 holes in dry ingredients and add vanilla, vinegar, oil and water. Mix well and pour into greased 9 x 13-inch pan. Bake at 350° until done.

**FROSTING:**

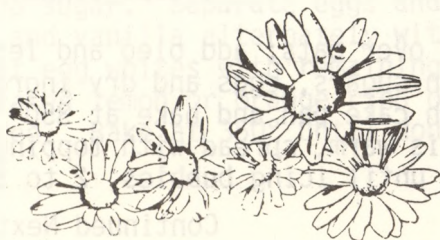
1 c. sugar	3 T. cornstarch or 6 T. flour
1/4 c. (4 T.) cocoa	1 c. hot water
1 tsp. vanilla	3 T. butter

Cook until thick and frost while cake is warm.

**SNICKER CAKE****Esther Thommen**

1 box German chocolate cake mix	1/3 c. milk
1 (14 oz.) pkg. caramels	3/4 c. chocolate chips
1 stick oleo	1 c. pecans

Mix cake as package directs. Put half of batter in a greased and floured 9 x 13-inch pan. Bake at 350° for 20 minutes. While it is baking, melt caramels, milk and oleo in double boiler. Remove cake from oven; pour caramel mixture over cake. Sprinkle with chocolate chips and nuts. Dot remaining batter over top and return to oven. Bake at 250° for 20 minutes. Turn up heat and bake at 350° for 10 minutes.



**RED VELVET CAKE**

Barb Fleming - Susan Parrish

2 oz. red food coloring	2 1/4 c. cake flour
3 T. cocoa	1 tsp. vanilla
1/2 c. Crisco oil	1 T. vinegar
1 1/2 c. sugar	1 tsp. soda
2 eggs	<b>Scant</b> tsp. salt
1 c. buttermilk	

Mix food coloring and cocoa; set aside. Cream oil and sugar. Add eggs and coloring mixture. Mix well. Add buttermilk and cake flour, that has been sifted 3 times with a scant teaspoon of salt. Add vanilla. Remove from mixer and add vinegar and soda. Mix with spoon. Bake in greased and dusted with sugar 8 or 9-inch pan or 9 x 13-inch pan. Bake at 350° for 30 to 35 minutes.

**FROSTING:**

4 T. flour	1 c. sugar
1 c. milk	2 tsp. vanilla
1/2 c. butter	3 T. powdered sugar
1/2 c. Crisco	

Mix and cook flour and milk until it is thick as paste. Cool. Mix butter and Crisco. Add white sugar and beat 4 minutes. Add milk paste. Add vanilla and powdered sugar. Frost.

**SOUTHERN PECAN-OATMEAL CAKE**Marjorie Guernsey  
Sara Breitenstein

1 1/2 c. boiling water	1 stick oleo
1 c. quick <b>or</b> regular oats	1 c. brown sugar
2 eggs	1 c. white sugar
1 1/2 c. flour	1/4 tsp. salt
1 tsp. baking soda	1 tsp. cinnamon

Pour boiling water over oats; add oleo and let stand until oleo is melted. Stir in sugars, eggs and dry ingredients. Pour into greased 9 x 13-inch cake pan and bake at 350° for 30 to 35 minutes. While cake is warm, spread with topping mixture and place cake under broiler until icing bubbles, 2 to 3 minutes.

Continued Next Page

**SOUTHERN PECAN-OATMEAL CAKE** (Continued)

## TOPPING:

6 T. melted oleo  
1/2 c. sugar

1 c. chopped pecans  
1/4 c. evaporated milk

**OATMEAL CAKE**

**Doris Carr - Kathy Story**  
**Mamie Carlton - Ruth Sullivan**

1 c. oatmeal  
1 1/2 c. boiling water  
1 c. oleo  
1 c. white sugar  
1 c. brown sugar  
2 eggs, beaten

Pinch of salt  
1 1/2 c. flour  
1 tsp. soda  
1 tsp. cinnamon  
1 tsp. vanilla

Pour boiling water over oatmeal; set aside to cool. Combine remaining ingredients, adding oatmeal mixture last. Mix well. Bake at 350° for 30 minutes.

## TOPPING:

6 T. oleo  
1/2 c. brown sugar  
1/2 c. coconut

1/2 c. nuts  
1/4 c. evaporated milk

Cook ingredients until thick. Put on cake after it has cooled slightly.

**FOUNDATION LARD CAKE**

**Sara Breitenstein**

3/4 c. lard  
1 1/2 c. sugar  
1 1/2 tsp. vanilla  
3 eggs, separated

1 c. milk  
3 c. sifted flour  
3 tsp. baking powder

Cream lard and 1 cup sugar. Separate eggs and add egg yolks to mixture. Add milk and vanilla alternately with sifted flour and baking powder. Beat egg whites with remaining 1/2 cup sugar. Fold in batter. Grated lemon or orange rind or 1 tablespoon cinnamon may be added. Bake at 350° until done.

**BONNIE BUTTER CAKE**

(Continued) Linda Corman

2/3 c. soft butter	1 1/4 c. milk
1 3/4 c. sugar	2 3/4 c. flour
2 eggs	2 1/2 tsp. baking powder
1 1/2 tsp. vanilla	1 tsp. salt

Grease and flour pan. Cream butter, sugar, eggs and vanilla until fluffy, 5 minutes. Blend in dry ingredients. Add milk slowly. Mix. Bake at 350° for 45 to 50 minutes.

**HOT MILK SPONGE CAKE**

Kathleen Bogner

2 eggs	1 c. flour
1 c. sugar	1/2 c. hot milk
1 tsp. baking powder	1 T. butter
1/2 tsp. salt	

Beat eggs and add sugar. Sift together salt, baking powder and flour. Add to sugar mixture. Add butter to hot milk, then add quickly to above mixture. Bake for 25 to 30 minutes at 350°.

**BURNT CARAMEL CAKE**

In Memory of Ruby Turner

2/3 c. brown sugar (may use white sugar)	2 egg yolks
1/2 c. boiling water	1 tsp. soda
1 1/2 c. white sugar	3 c. flour
1 c. butter	1 tsp. vanilla
	2 egg whites, beaten

Burn brown sugar until dark, then add boiling water. Set aside. Put yolks in a cup and beat, then fill cup with cold water. Sift together soda and flour. Add to sugar, butter and beaten yolks; mix well. (Remember these were mixed by hand.) Add burnt sugar syrup and vanilla. Fold in beaten egg whites. Pour into a 9 x 13-inch pan and bake at 350° until firm or toothpick comes out clean when inserted into center of cake.

NOTE: Ruby either saved a little burnt syrup for the icing or made it in the same skillet where she had burned the sugar.

This recipe was given to former Good Sam resident, Ruby Turner, in the late 1920's or early 1930's. It was from an old "White House" cookbook.

**JELL-O CAKE****Van Buren Good Samaritan Center**

5 lbs. white **or** yellow  
cake mix  
5 1/2 c. water  
1 1/2 c. Jell-O

3 3/4 c. boiling water  
4 c. milk  
10 oz. whipped topping mix  
1 1/2 c. instant pudding

Mix together cake mix and water. Bake in one 9 x 13-inch pan and one 12 x 20-inch pan. While cake is baking, dissolve Jell-O in boiling water. Let stand at room temperature. When cake is done, prick with fork all over top. Pour Jell-O over top of cake and into punctures. Refrigerate. Whip milk, topping mix and instant pudding until thick. Spread over cooled cake and keep refrigerated. Serves 80.

**COKE CAKE****Peggy Lane - Jane Anderson**

2 c. flour  
2 c. sugar  
2 sticks margarine  
3 T. cocoa  
1 c. Coca-Cola

1/2 c. buttermilk  
2 eggs  
1 tsp. soda  
1 tsp. vanilla  
1 1/2 c. miniature marshmallows

Mix together flour and sugar; set aside. Mix and bring to a boil the margarine, cocoa and Coca-Cola. Pour this mixture over flour mixture after you bring to a boil. Add buttermilk, eggs, soda, vanilla and marshmallows. Stir until mixed well. Pour into greased sheet pan. Bake at 325° to 350° for 30 minutes. When done, will pull away from sides of pan.

**ICING:**

1 stick margarine  
3 T. cocoa  
1 c. chopped nuts

6 T. Coca-Cola  
1 lb. box powdered sugar

Combine margarine, cocoa and Coca-Cola; bring to a boil and pour over powdered sugar. Beat well. If a little stiff, beat 3 teaspoons Coca-Cola and pour in. You want it thin so it will spread. Add nuts and pour over hot cake.

**GOOEY CAKE**

Rachel Meek

2 c. flour	1 tsp. soda
2 c. sugar	2 tsp. vanilla
1 (No. 2) can crushed pineapple <b>including</b> juice	

Mix together and bake in 9 x 13-inch pan at 350° oven until brown.

**TOPPING:**

1/2 c. butter	3/4 c. canned evaporated milk
1 c. sugar	

Boil together for 2 minutes. Add 1 teaspoon vanilla, 1/2 cup chopped nuts and 1/2 cup coconut. Cool a little. Spread over warm cake. This will work down through cake. Can put on whipped cream when ready to serve.

**FRUIT SALAD CAKE**

Peggy Lane

1 1/2 c. sugar	2 tsp. soda
2 eggs	1/2 tsp. salt
1/2 c. salad oil	1 lb. can fruit cocktail
2 c. flour	

Cream together sugar, eggs and oil. Add flour, soda and salt; stir. Add fruit cocktail with juice. Pour into 9 x 13-inch pan and bake at 350° for 50 minutes.

**APPLESAUCE CAKE**

Van Buren Good Samaritan Center

4 1/2 c. raisins	7 3/4 c. flour
9 eggs	4 1/2 tsp. soda
4 c. white sugar	4 1/2 tsp. baking powder
2 1/4 c. brown sugar	1/2 tsp. salt
2 1/4 c. shortening	2 tsp. cinnamon
6 3/4 c. applesauce	1 1/2 tsp. allspice

Heat raisins and allow to cool. Beat eggs; add sugars, then shortening. Add applesauce and raisins. Add dry ingredients. Bake for 35 to 40 minutes at 350° in four 9 x 13-inch pans. Ice with Brown Sugar Frosting (see recipe in book).

**RAISIN CAKE****Marie Grimson**

1 lb. raisins	1 tsp. cinnamon
3 c. water	1 tsp. nutmeg
1/2 c. oleo	1 tsp. cloves
2 c. sugar	1 tsp. vanilla
4 c. flour	1 tsp. salt
1 T. soda	

Simmer raisins and 2 cups water for 15 minutes, leaving 1 cup liquid left on raisins. Add remaining 1 cup water and ingredients. Mix until well-blended. Pour into greased pan. Bake at 350° for 40 to 50 minutes or until done.

**DATE CAKE****Betty Kirkhart**

2 c. diced dates	1/2 tsp. salt
1 1/2 c. boiling water	1 tsp. baking powder
1 tsp. soda	1 c. sugar
1/2 c. butter or oleo	2 c. flour
1 egg	1 c. nuts

Pour boiling water over dates, soda and butter. Let stand. Beat egg and add sugar. Beat in remaining dry ingredients. Add to first mixture. Bake in 9 x 13-inch pan at 350° until done.

**TOPPING:**

1 c. dates	1/2 c. sugar
1 T. oleo	2/3 c. boiling water

Stir and boil until thick. Spread over cake.

**WHAT IS LOVE?**

It is Silence ---when your words would hurt.  
 It is Patience---when your neighbor is curt.  
 It is Deafness---when a scandal flows.  
 It is Thoughtfulness---for others woes.  
 It is Promptness---when stern duty calls.  
 It is Courage---when misfortune falls.

**SOUR CREAM SPICE CAKE**

Linda Corman

1/2 c. shortening	1/2 tsp. nutmeg
1 1/2 c. brown sugar	2 c. flour
2 eggs	1 1/2 c. sour cream
1 tsp. soda	1 c. nuts (optional)
2 tsp. cinnamon	1 c. raisins (optional)
1 tsp. ground cloves	

Cream shortening and sugar together. Add beaten eggs. Add dry ingredients alternately with sour cream; begin and end with flour mixture. Bake at 350° for 30 minutes.

**RHUBARB CAKE**

Sylvia Hamilton

1 1/2 to 2 c. raw rhubarb, cut fine	1 tsp. baking powder
1 1/2 c. brown sugar	1 tsp. soda
1/2 c. butter	1/2 tsp. salt
1 egg	1 tsp. vanilla
1 c. buttermilk <b>or</b> 1 c. milk <b>with</b> 2 T. vinegar	2 c. flour

Cream butter and sugar. Add egg, salt and vanilla. Stir soda in the buttermilk - this will get foamy. Stir baking powder in the flour. Add the milk and the flour mixture alternately. Stir in rhubarb last. Pour batter into a greased and floured 9 x 13-inch pan. Sprinkle cake top with 1/4 cup sugar and 1 teaspoon cinnamon before baking. Bake at 350° for 30 to 35 minutes. Needs no icing. Very moist and keeps well. Serve either hot or cold.

**RAW APPLE CAKE**

Sheryl Pitts

1 c. sugar	2 c. peeled raw apples, chopped
1 egg	1 tsp. cinnamon
1/2 c. shortening (part oleo)	1 1/2 c. flour
1/2 c. cold coffee	1/2 c. nuts (optional)
1 tsp. soda	

Continued Next Page

**RAW APPLE CAKE** (Continued)

Put soda in coffee. Mix in order given. Pour into a 9 x 9-inch baking dish. Sprinkle top with 2 tablespoons sugar. Bake for 30 to 40 minutes at 350°. I usually double this recipe and use a 9 x 13-inch pan. I also put a cream cheese frosting on it and let it set in the refrigerator until served.

**GERMAN APPLE CAKE****Virgie Kerr - Sylvia Hamilton**

2 c. sifted flour	1 c. chopped pecans
2 c. sugar	3 eggs
1/2 tsp. salt	1 c. oil
2 tsp. cinnamon	1 tsp. vanilla
1 tsp. baking soda	4 c. apples, thinly sliced

Sift together dry ingredients. In a small bowl, mix eggs, oil and vanilla well; add to above sifted ingredients. Mix well. Will be stiff. Fold in apples. Spread in a 9 x 13-inch greased and floured cake pan. Bake at 350° for 50 to 60 minutes.

**FROSTING:**

2 (3 oz.) pkgs. cream cheese	3 T. melted butter
1 tsp. vanilla	2 c. powdered sugar

Combine and spread on cake.

**PINEAPPLE CAKE****Hazelle Lanman - Kathryn Wichhart**

2 eggs	2 tsp. vanilla
2 c. sugar	1 (No. 2) can crushed pineapple, undrained
2 c. flour	1 1/2 c. nuts
2 tsp. baking soda	

Combine all ingredients and blend well. Pour in greased and floured 9 x 13-inch pan. Bake at 350° for 40 to 45 minutes.

**FROSTING:**

1 (8 oz.) pkg. cream cheese	1 3/4 c. powdered sugar
1/2 c. nuts	1 tsp. vanilla

Mix all ingredients together and frost while cake is still warm.

**PINEAPPLE CAKE****Doris Carr**

2 eggs	1 T. vanilla
1 1/2 c. sugar	2 tsp. baking soda
2 T. oil	1 tsp. salt
2 c. flour	1 (No. 2) can crushed pineapple
1/2 c. chopped nuts	

Blend all ingredients until well-mixed. Pour into a floured and greased 9 x 13-inch pan. Bake at 350° for 35 minutes.

**TOPPING:**

1/2 pkg. cream cheese	1 1/2 c. powdered sugar
1 stick oleo	1 tsp. vanilla

Cream together and frost.

**EXTRA-MOIST PINEAPPLE UPSIDE-DOWN CAKE****Pat Yarnell**

1 (20 oz.) can sliced pineapple in juice	1 (2 layer-size) pkg. yellow cake mix
2 (4 serving-size) pkgs. instant vanilla pudding and pie filling	4 eggs
10 maraschino cherry halves	1/4 c. oil
1/2 c. firmly packed brown sugar	1 c. water

Drain pineapple, reserving juice. Arrange slices in a 9 x 13-inch pan. Place a cherry half in center of each. Combine 1 package pudding mix and pineapple juice; pour over pineapple and sprinkle with brown sugar. Combine cake mix, remaining pudding mix, eggs, water and oil in large mixer bowl. Blend, then beat at medium speed of electric mixer for 4 minutes. Pour into pan. Bake at 350° for 55 to 60 minutes. Do not underbake. Cool in pan for 5 minutes. Invert onto platter and let stand 1 minute; remove pan. Serve warm.

A teacher scolded a pupil: "If you don't learn to write, nobody will be able to read your picket signs."

**DARNED-IF-I-KNOW CAKE****Mamie Carlton**

- |  |                       |
|--|-----------------------|
| 1 lg. can pie filling                      | 1 c. shredded coconut |
| 1 can crushed pineapple<br>(juice and all) | 1 c. chopped nuts     |
| 1 (17 oz.) cake mix                        | 1 1/2 sticks oleo     |

In 9 x 13-inch pan, mix pie filling and pineapple. Sprinkle cake mix on top of this. Sprinkle with coconut and nuts. Slice oleo thinly; place over top. Bake at 350° for 45 to 50 minutes.

**LITTLE CARROTS CAKE****Virgie Kerr**

- |  |                           |
|--|---------------------------|
| 1 c. cooked carrots <b>or</b>                | 1 tsp. baking powder      |
| 7 oz. jar junior-size Gerber<br>baby carrots | 1 tsp. vegetable oil      |
| 1 c. sugar                                   | 1/4 tsp. butter flavoring |
| 1 tsp. cinnamon                              | 2 eggs                    |

Sift together dry ingredients. Blend in carrots, oil and flavoring. Add eggs and beat well. Pour into greased 8 x 8-inch pan and bake at 350° for 40 to 45 minutes.

**FROSTING:**

- |                     |                           |
|---------------------|---------------------------|
| 1/4 c. oleo         | 4 oz. cream cheese        |
| 2 c. powdered sugar | 1/4 tsp. butter flavoring |
| 1/2 tsp. vanilla    |                           |

Cream oleo and cream cheese. Mix in powdered sugar and flavoring. Spread on cooled cake.

**HICKORY NUT LAYER CAKE****In Memory of Hazel Husted**

- |                                   |                            |
|-----------------------------------|----------------------------|
| 1/2 c. butter <b>or</b> margarine | 3 tsp. baking powder       |
| 1 1/2 c. granulated sugar         | 1 c. chopped hickory nuts  |
| 3/4 c. cold water                 | 4 egg whites, beaten stiff |
| 2 c. Swansdown cake flour         | Pinch of salt              |

Cream together butter and sugar. Add water. Stir in dry ingredients and nuts. Fold in stiffly beaten egg whites. Pour into 2 layer pans and bake at 350° until done.

**HIDDEN TREASURE CUPCAKES**

Doris Carr

- |  |                                |
|--|--------------------------------|
| 1 pkg. German chocolate<br>cake mix      | 1/3 c. sugar                   |
| 1 (8 oz.) pkg. cream cheese,<br>softened | Dash of salt                   |
|  | 1 egg                          |
|  | 1 (6 oz.) pkg. chocolate chips |

Mix cake according to directions and fill cupcake pans 2/3 full. Cream the cheese with sugar. Beat in salt and egg. Stir in chips. Drop 1 rounded teaspoon of mixture into each cupcake. Bake for 25 to 30 minutes at 350°.

**FROSTINGS****CHOCOLATE FROSTING**

Connie Herteen

- |                              |                           |
|------------------------------|---------------------------|
| 1/4 c. water                 | 1/2 tsp. vanilla          |
| 2 unsweetened chocolate bars | 2 c. confectioners' sugar |
| 2 T. butter                  |                           |

Melt unsweetened chocolate bars and cool. Mix confectioners' sugar, vanilla, butter and water. Add chocolate and beat until smooth.

**CHOCOLATE ICING**

Deb Harmon

- |                 |                     |
|-----------------|---------------------|
| 1 T. butter     | 3 T. milk           |
| 1 sq. chocolate | 2 c. powdered sugar |

Melt butter and chocolate together. Add milk and powdered sugar. Mix well. May add more milk until you reach desired consistency.

**SILKY FUDGE FROSTING**

Elsie Williams

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 3 c. granulated sugar                | 1 <b>heaping</b> T. cake flour  |
| 1 c. rich milk                       | Lump of butter (size of walnut) |
| 4 T. cocoa <b>or</b> 2 sq. chocolate | 1 tsp. vanilla                  |

Continued Next Page

**SILKY FUDGE FROSTING** (Continued)

Mix sugar, cocoa, flour and milk, stirring as little as possible. Add half of butter and cook until forms a soft ball in cold water. Add remainder of butter and vanilla. Let cool until lukewarm and beat until consistency wanted. If becomes too stiff, add a little warm milk or cream.

**BROWN SUGAR FROSTING**

Van Buren Good Samaritan Center

1/2 lb. oleo  
2 c. brown sugar

1/2 c. milk  
4 c. powdered sugar

Melt oleo. Add brown sugar. Cook over low heat for 2 minutes. Add milk to butter and brown sugar. Stir until comes to full boil. Cool. Add powdered sugar to above mixture. Spread on cake. Frosts a 9 x 13-inch cake.

**BUTTERSCOTCH ICING**

Leah Gerber

6 T. butter  
2 c. sifted powdered sugar

1 tsp. vanilla  
4 T. hot cream

Melt butter and heat until golden brown. Remove from heat. Blend in powdered sugar. Add vanilla. Stir in cream. Will be enough icing for a 2 layer cake.

**BURNT SUGAR FROSTING**

Connie Herteen

1/4 c. butter  
1/2 c. brown sugar  
3 T. half & half

3/4 c. coconut  
1/2 c. chopped nuts

Combine ingredients. Boil until frosting bubbles. Let cool.



**CARAMEL FROSTING**

Connie Herteen

1 c. brown sugar  
1/2 c. white sugar

6 T. margarine  
1/3 c. milk

Combine all ingredients. Cook to a rolling boil. Boil for 1 minute. Cool, then beat.

**WHITE FROSTING**

Connie Herteen

4 c. powdered sugar  
1/4 c. water

2 tsp. clear vanilla  
6 T. Crisco

Combine all ingredients and beat smooth.

**EASY FROSTING**

Catherine Clubb

1/4 c. margarine  
1/2 tsp. salt  
2 tsp. vanilla

3 c. powdered sugar  
1/4 c. milk

Combine margarine, salt, vanilla and 1 cup powdered sugar. Add milk and remaining powdered sugar, alternately.

**WEDDING CAKE FROSTING**

Kathy Story

1 egg white  
1 1/2 T. Crisco

1/2 lb. powdered sugar  
Water

Combine egg white, Crisco and powdered sugar. Add water, if too stiff. Will keep in refrigerator for a long time.

**PEANUT BUTTER FROSTING**

Peggy Lane

2 c. powdered sugar  
1/2 c. peanut butter  
1/4 c. butter

1/4 c. milk  
1 tsp. vanilla

Combine all ingredients. Beat until smooth. Makes 1 3/4 cups.

## CANDIES

### DATE-NUT ROLL

Susan Parrish - Muriel Van Steinburgh  
Eva Cretcher

2 1/2 c. sugar	1 T. butter
1 c. milk	1 lb. dates
2 T. syrup	1/2 c. chopped nuts

Boil sugar, milk, butter and syrup to hard ball stage. Add dates and stir. Bring to boil again. Add nuts and beat until cool. Roll in a damp cloth. Chill and slice.

### NUT LOAF

Doris Carr

3 c. sugar	1 to 2 c. nuts, chopped
1 c. syrup	1 tsp. vanilla
3 c. canned evaporated milk	

Combine sugar, syrup and milk in saucepan. Bring to a boil; add nuts and remain boiling until reaches soft ball stage (forms ball in cup of water). Beat until stiff. Add vanilla. Shape into a roll and slice.

### TEMPT-ME TRUFFLES

Linda Corman

4 c. powdered sugar	1 tsp. vanilla
1 (8 oz.) pkg. cream cheese	Chopped nuts
5 (1 oz.) sq. unsweetened chocolate, melted	Cocoa

Gradually add powdered sugar to cream cheese, mixing well. Add chocolate and vanilla; mix well. Chill several hours. Shape into 1-inch balls. Roll in nuts, cocoa or powdered sugar. Chill.



**BURNT SUGAR CANDY****Jennie Perkins**

1 c. sugar  
1 c. cream

2 c. sugar  
1 c. cream

Burn 1 cup sugar. Stir into this 1 cup cream and 2 cups sugar. Let melt and stir until smooth; add 1 cup cream. Cook until it forms a ball in cold water. Beat until thick and pour on buttered plates.

**BUCKEYES****Peggy Lane - Vivian Bloomquist**

2 lbs. creamy **or** chunky  
peanut butter  
1 lb. margarine, room  
temperature

3 lbs. powdered sugar  
2 (12 oz.) pkgs. chocolate chips  
1/2 bar paraffin wax

Mix together peanut butter, margarine and powdered sugar. Form into balls. Place on wax paper and insert toothpicks into each ball. Refrigerate. Slowly melt chocolate chips and paraffin wax in top of double boiler. Dip balls into chocolate. Let dry on wax paper; remove toothpicks immediately after dipping.

**BOURBON BALLS****Peggy Lane**

1 (6 oz.) pkg. semi-sweet  
chocolate pieces  
1/2 c. sugar  
1/2 c. bourbon

3 T. light corn syrup  
2 1/2 c. vanilla wafers, crushed  
1 c. finely chopped black walnuts

Melt chocolate pieces in top of double boiler over hot (not boiling) water. Remove pan from heat and stir in sugar and corn syrup. Blend in bourbon. Combine vanilla wafers and walnuts in bowl. Add to chocolate mixture. Form into 1-inch balls and roll in powdered sugar. Let ripen in tightly covered container for several days.

Life is 10% what you make it; 90% how you take it.

**TURTLES**

Peggy Lane

1/2 lb. (25) caramels  
2 T. half & half cream

1 1/4 c. pecan halves  
4 sq. chocolate almond bark

Melt caramels and cream in double boiler over hot water. Let cool about 10 minutes. Arrange pecan halves in groups of three on lightly greased baking sheet (one for head, two for legs). Spoon melted caramel over nuts, leaving tips showing. Let stand at least 30 minutes. Melt chocolate over hot water. Removing from water, stir till smooth. Cool; spread over caramels of turtles (do not cover tips). Makes 24 turtles.

**PEANUT CLUSTERS**Sheryl Pitts - Dixie Jenkins  
Catherine Clubb

24 oz. almond bark  
12 oz. chocolate chips

2 lbs. salted Spanish peanuts

Melt bark and chips in crock pot. Add peanuts. Drop by teaspoon onto wax paper.

**ROCKY ROAD CLUSTERS**

Linda Brown

1 pkg. chocolate almond bark  
1 (12 oz.) pkg. nuts

1 c. miniature marshmallows  
1 c. Rice Krispies

In crock pot, melt almond bark. Add remaining ingredients and mix. Drop by teaspoonfuls onto wax paper.

**MINT MOLD**

Peggy Lane

3 oz. cream cheese  
1/2 tsp. flavoring  
(your choice)  
Dash of salt

Food coloring (your choice)  
2 1/2 c. powdered sugar

Mash cheese; add flavoring and coloring. Mix in sugar and knead well. Roll into marble-size balls. Roll balls in granulated sugar. Press into mold. Unmold onto wax paper. Leave until set. Makes 50 to 60 mints.

**PEPPERMINT STICK CANDY****Bernita Epperly**

Melt vanilla almond bark. Add crushed peppermint stick candy. Pour on cookie sheet sprayed lightly with Pam. Cool and break into pieces.

**HARD CANDY****Dixie Jenkins**

2/3 c. Karo white syrup                      2 c. sugar  
1 c. water

Bring to hard crack stage (300°). Add 1/2 to 1 teaspoon flavoring and 1/2 teaspoon food coloring. Mix thoroughly. Pour into buttered 9 x 13-inch pan. Cool and crack.

**CREAM CARAMELS****Nola Wilson**

1/2 c. chopped nuts                              1/2 c. butter  
2 c. sugar    2 c. cream (20% butterfat)  
3/4 c. light corn syrup

Butter 8-inch square pan and sprinkle nuts into buttered pan. Mix sugar, corn syrup, butter and half of cream in saucepan. Bring to boil over low heat, stirring constantly. Stir in rest of cream gradually. Continue stirring as mixture thickens and cook to 250° or until a little dropped in cold water forms a hard ball. Remove from heat and pour over nuts in pan. When cold, cut into squares. (This is also good for caramel apples, dipping the apples into the cooked mixture before it cools.)

**CARAMELS****Betty Kirkhart**

1 c. oleo    1 (15 oz.) can sweetened  
2 1/4 c. brown sugar                              condensed milk  
1 c. light corn syrup                              1 tsp. vanilla

Melt oleo. Add sugar and stir. Stir in syrup. Gradually add milk. Cook over medium heat to 245° (firm ball stage). Remove from heat. Add vanilla. Pour into buttered 9 x 13-inch pan. Cool and cut.

**REESE'S BARS****Rhonda Robinson**

1 1/2 c. peanut butter	1/4 c. butter
1 c. brown sugar	2 c. chocolate chips
1 1/2 c. powdered sugar	1/2 c. butter

Melt together first 4 ingredients. Press out into a 9 x 13-inch pan. Melt remaining 2 ingredients together and pour over peanut butter mixture. Refrigerate until hard.

**PEANUT BUTTER CUPS****Bertha Thornburg**

1 lb. powdered sugar	1 c. crushed graham crackers
2 sticks oleo	1 c. peanut butter
1 tsp. vanilla	1 (12 oz.) pkg. chocolate chips
1 c. peanut butter	

Combine powdered sugar, oleo, vanilla, peanut butter and cracker crumbs. Press in pan. Melt together in double boiler peanut butter and chocolate chips. Pour over top. Let cool. Cut in bars and serve.

**CHOCOLATE PEANUT BUTTER CUPS****Peggy Lane**

2 c. powdered sugar	1 c. graham cracker crumbs
1 c. creamy peanut butter	1 stick oleo

Cream. Add a little water, if necessary. Spread on cookie sheet.

**TOPPING:**

4 T. oleo	4 T. milk
1 c. sugar	

Boil until sugar is dissolved. Take off stove and immediately add one 12-ounce package chocolate chips. Stir. Spread on peanut butter mixture. Refrigerate until solid.

It's getting so a man can't afford to be prompt for an appointment, as people will think his time isn't worth anything.

**WHITE PEANUT BUTTER FUDGE****Miladean Garrett**

2 c. sugar  
 2/3 c. milk  
 1 c. peanut butter

1 c. Marshmallow Creme  
 1 tsp. vanilla

Cook sugar and milk to soft ball stage. Remove from heat and add peanut butter and Marshmallow Creme. Also, add vanilla. Stir quickly and pour into a greased pan. Let set until cool.

**PEANUT BUTTER FUDGE****Betty Petersma**

2 c. sugar  
 3/4 c. milk  
 1 T. butter

1 tsp. vanilla  
 4 T. peanut butter

Cook sugar, milk and butter until soft ball stage, about 7 minutes. Add vanilla and peanut butter. Beat till stiff (while hot). Set pan in cold water while beating. Real easy and seldom fails.

**FABULOUS FUDGE****Bertha Thornburg**

2 1/4 c. sugar  
 3/4 c. evaporated milk  
 16 lg. marshmallows  
 1/4 c. butter or oleo

1/4 tsp. salt  
 1 tsp. vanilla  
 6 oz. chocolate chips  
 1 c. nuts

Combine ingredients in a 2-quart saucepan. Cook, stirring constantly over medium heat, to a boil; mixture will be bubbling all over top; boil and stir 5 minutes more. Take off heat; stir in chocolate chips and nuts. Spread in a buttered 8-inch square pan. Cool; cut in pieces.

SUBSTITUTIONS: May substitute other flavors of chips, as desired.



**FUDGE CANDY****Ruth Jones**

3 T. cocoa  
 3 c. sugar  
 3/4 c. Karo syrup

1 c. cream **or** milk  
 1 c. nuts  
 1 tsp. vanilla

Boil till it makes a soft ball in water. Beat till creamy and pour into pan.

**FIVE-MINUTE FUDGE****Doris Carr**

2/3 c. Carnation milk  
 1 2/3 c. sugar  
 1 tsp. vanilla

1/2 c. nuts  
 1 1/2 c. semi-sweet chocolate chips  
 1 1/2 c. (about 16) diced marshmallows

Combine milk and sugar in heavy saucepan over medium heat, stirring constantly. Boil 5 minutes. Remove from heat. Add remaining ingredients. Stir until marshmallows and chocolate are melted. Spread in a buttered dish. Cool.

**DIVINE DIVINITY****Ethel Kirkhart**

2 1/2 c. sugar  
 1/2 c. water  
 1/2 c. corn syrup

2 egg whites, well-beaten  
 1 c. nuts  
 1 tsp. vanilla

Boil sugar, water and syrup until soft ball forms in water. Pour over beaten egg whites and beat about 10 minutes. Just before pouring, add nuts and vanilla.

**HONEY POPCORN BALLS****Audrey Brown**

3/4 c. brown sugar  
 1/3 c. honey

2 T. oleo **or** butter  
 10 to 12 c. seasoned popped popcorn

Combine first 3 ingredients in pan over low heat. Heat until mixture bubbles around edge. Pour over popcorn and make into balls.

**COCOA FUDGE**

Cindy Eden

1/3 c. cocoa	1/4 c. white syrup
3 c. sugar	1/4 c. butter <b>or</b> margarine
1/8 tsp. salt	1 tsp. vanilla
1 1/2 c. milk	

Combine cocoa, sugar and salt in large saucepan. Add milk and syrup gradually. Mix thoroughly; bring to a "bubbly" boil on high heat, stirring continuously. Reduce heat to medium and continue to boil mixture, without stirring, until it reaches a temperature of 232° or until a small amount of mixture forms a soft ball when dropped in cold water. Be sure that bulb of thermometer is not resting on bottom of pan. Remove pan from heat. Add butter and vanilla to mixture. **Do not stir.** Allow fudge to cool to room temperature until it reaches 110°. Beat, by hand or with portable electric mixer, until the fudge thickens and loses some of its gloss. Quickly pour and spread fudge in lightly buttered 8 x 8 x 2-inch pan. Cool. Cut into squares. Makes about 3 dozen squares.

**PEANUT BRITTLE**

Ruth Bruegge

2 c. sugar	1 c. corn syrup
1/8 lb. butter	1 tsp. vanilla
3/4 c. water	1 lb. raw peanuts
1 tsp. soda	1 tsp. water

Boil sugar, syrup and water until it forms a hard ball. Add peanuts and butter. Cook to hard crack stage. Remove from heat. Add vanilla, soda and teaspoon of water. Mix well and pour on 2 buttered cookie sheets. Spread and let cool.

**QUICK CARAMEL CORN**

Betty Kirkhart

1 c. brown sugar	18 lg. marshmallows
1 c. butter	5 to 7 qts. popped corn

Melt sugar, butter and marshmallows in microwave. Pour over popped corn in large roaster. Place roaster in 200° to 225° oven for 1 hour, stirring every 15 minutes.

**SPONGE CANDY****Linda Corman**

1 c. Karo dark syrup	2 pkgs. chocolate chips
1 c. sugar	1/4 paraffin
4 tsp. soda	

Combine syrup and sugar in a large pan. Bring to boil (280° to 300°). Stir only enough to dissolve sugar over moderate heat. Remove from burner and add soda. Stir; pour into buttered 9 x 13-inch cake pan. Pour slowly in one direction. (Do not go back over or attempt to smooth out.) Let set 20 minutes, then cut into squares. Melt chocolate chips and paraffin. Dip or pour over squares.

**POPCORN CAKE****Donna Story**

2 lbs. popcorn, popped (makes 2 cakes)	1 tsp. cream of tartar
2/3 c. white syrup	2 T. vinegar
2 c. sugar	2 T. butter
2/3 c. boiling water	1/3 tsp. soda
	2 tsp. vanilla

Bring sugar, syrup, vinegar, water and cream of tartar to boil. Let boil until it spins a good thread (almost to crack stage). Remove and put in butter, vanilla and soda. Put popcorn in large pan and pour syrup mixture over it. Put in well-buttered angel food cake pan. Be sure and press it down good. Take out the cake and put Red Hots, gumdrops and nuts over the top for decoration. Do this at once because syrup cools pretty quick and then you cannot get decorations to stick.

**CARAMEL CORN****Kathryn Wichhart**

5 qts. popped corn	1 stick butter <b>or</b> oleo
15 to 16 lg. marshmallows	1/2 c. dark brown sugar

Melt oleo in pan on the stove; add brown sugar and marshmallows. Heat and stir until marshmallows are melted. Pour over corn. Shape into balls or crumble for loose caramel corn.

**CARAMEL CORN**

Rita Wenke

8 qts. popped corn	1/4 c. maple syrup
2 c. brown sugar, firmly packed	1 tsp. salt
1 c. margarine or butter	1 tsp. vanilla
1/2 c. white syrup	1/4 tsp. soda

Bring sugar, oleo, syrups and salt to boil in 2-quart saucepan. Boil slowly for 5 minutes. Add vanilla and soda. Stir and pour over corn. Mix well. Spray large roaster with Pam. Pour mixture over popped corn. Bake at 200° for 1/2 hour. Stir several times. Continue to stir until cool, to avoid sticking.

**OVEN CARAMEL CORN**

Melva Carr

2 c. brown sugar	1/2 tsp. salt
2 sticks margarine	1 tsp. soda
1/2 c. white or dark syrup	8 or 9 qts. popped corn
1/4 tsp. cream of tartar	

Mix sugar, margarine, syrup, cream of tartar and salt together in a 2-quart pan. Bring to a boil, stirring often; boil 3 minutes. Remove from heat; add soda and stir well. This will foam up a little. Keep stirring until soda is well-mixed through syrup and foaming has stopped. Syrup will turn odd color. Pour over popped corn. Mix until corn is evenly coated. Put in pans with sides high enough so corn can be stirred. Place in 200° oven for 1 1/2 hours. Stir every 15 minutes. It will be very sticky, but will dry out. Remove from oven and store in large plastic bag or coffee cans. May add dry roasted peanuts before adding syrup.

**SUGAR-GLAZED POPCORN**

LaRue Wilson

Popped corn	1/4 c. sugar
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Pop corn as usual, using a popper with a stir-type handle. When corn is almost finished popping, uncover quickly and add sugar. Re-cover and stir a few times, to coat corn. Empty quickly into pan.

**CRACKER JACKS****Jennie Perkins**

1 T. lard **or** butter  
2 T. sugar

3 T. popcorn

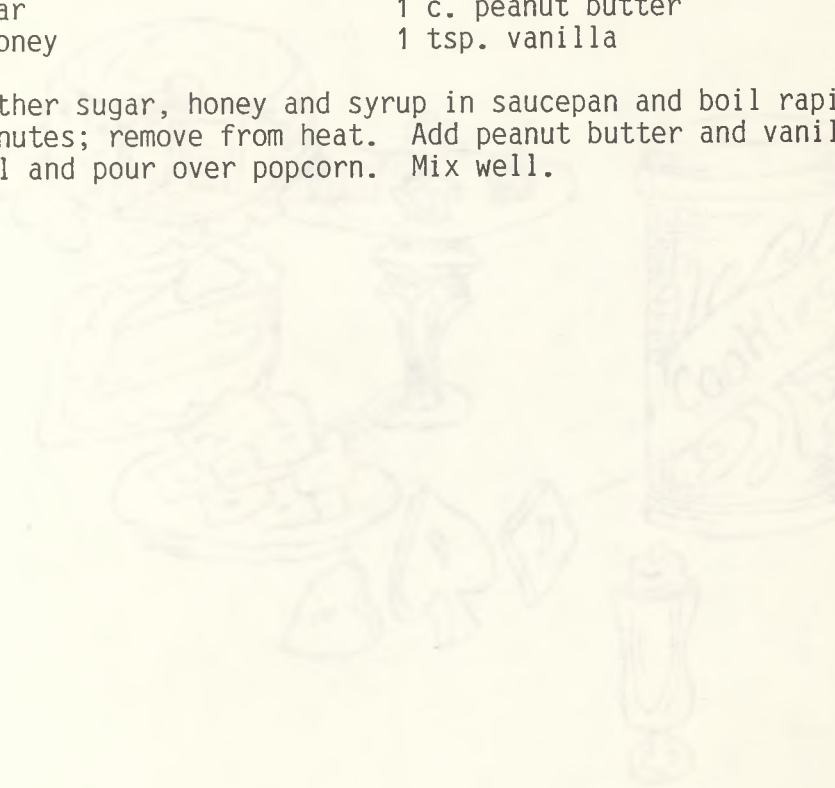
Place all ingredients into an iron kettle. Make a lid out of cardboard, cutting a hole for a long-handled spoon. Stir constantly over medium heat, until popcorn is popped.

**PEANUT BUTTER POPCORN****Martha Sullivan**

10 c. popcorn, popped  
1 c. sugar  
1/2 c. honey

1/2 c. white syrup  
1 c. peanut butter  
1 tsp. vanilla

Mix together sugar, honey and syrup in saucepan and boil rapidly for 2 minutes; remove from heat. Add peanut butter and vanilla. Stir well and pour over popcorn. Mix well.



ADDITIONAL RECIPES

1 T. lard or butter  
 2 T. sugar  
 Place all ingredients into an iron kettle. Make a hole for a long-handled spoon. Stir constantly over medium heat, until popcorn is popped.

Bring sugar, lard and butter to a boil. Add 5 cups of popcorn. Stir constantly until popcorn is popped. Add 1/2 cup of sugar and 1/2 cup of butter. Stir until popcorn is popped.

OVEN CARAMEL CORN  
 1/2 c. water  
 1 c. peanut butter  
 1 tsp. vanilla  
 Mix together sugar, honey and syrup in saucepan and boil rapidly for 5 minutes. Remove from heat. Add peanut butter and vanilla. Stir well and pour over popcorn. Mix well and pour into a plastic bag or coffee can. Dry popcorn in oven for 1 1/2 hours. Stir every 15 minutes. Popcorn will be sticky, but will dry soon. Remove from oven and store in a plastic bag or coffee can. May add any favorite candy or nuts, adding syrup.

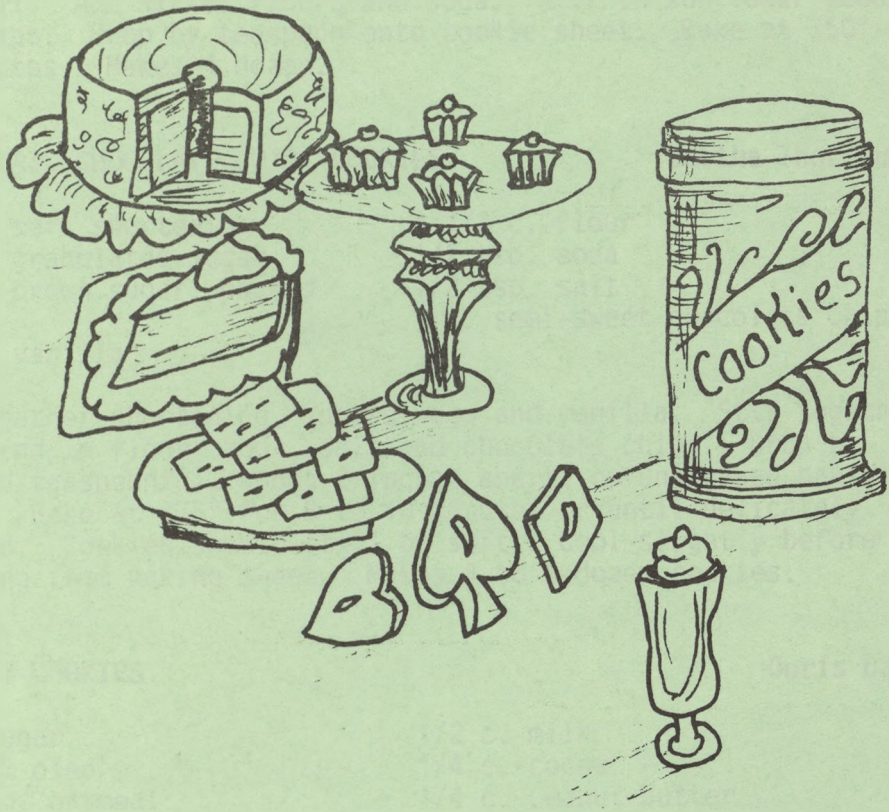
Mix sugar, margarine, syrup, cream of tartar and vanilla in a 2-quart pan. Bring to a boil, stirring constantly. Cook 5 minutes. Remove from heat, beat well and stir until thick. Spread on a little. Keep stirring until soda is well mixed. Popcorn over popped corn. Mix until corn is evenly coated. Spread popcorn with sides high enough so corn can be stirred. Place in oven for 1 1/2 hours. Stir every 15 minutes. Popcorn will be sticky, but will dry soon. Remove from oven and store in a plastic bag or coffee can. May add any favorite candy or nuts, adding syrup.

SUGAR-GLAZED POPCORN

Popped corn  
 1/2 c. sugar  
 Pop corn as usual, using a popper or hot oil. The time for popping corn is almost finished popping, uncover and stir. Re-cover and stir a few times. Dry popcorn in oven for 1 1/2 hours.



# Cookies, & Bars





## COOKIES - BARS

### CHOCOLATE CHIP-PEANUT BUTTER COOKIES

Hazelle Lanman

1 c. margarine	1 c. white flour
1 c. white sugar	1 c. whole-wheat flour
1 c. brown sugar	1 tsp. soda
1 c. peanut butter	1 c. sunflower seeds or nuts
1 tsp. vanilla	1 c. chocolate chips
2 eggs	

Cream margarine and sugars. Add peanut butter, vanilla and eggs. Mix well. Add sifted flours and soda. Stir in sunflower seeds and chips. Drop by teaspoon onto cookie sheet. Bake at 350° for 15 minutes. Makes 4 dozen.

### NEVER FAIL CHOCOLATE CHIP COOKIES

Bertha Thornburg

2/3 c. soft shortening	1 1/2 c. flour
1/2 c. granulated sugar	1/2 tsp. soda
1/2 c. brown sugar, packed	1/2 tsp. salt
1 egg	1 c. semi-sweet chocolate chips
1 tsp. vanilla	

Mix together shortening, sugars, egg and vanilla. Stir together and blend in flour, soda, salt and chocolate chips. Drop by rounded teaspoonful, about 2 inches apart, on ungreased baking sheet. Bake at 375° for 8 to 10 minutes or until delicately browned. Cookies should still be soft. Cool slightly before removing from baking sheet. Makes 4 to 5 dozen cookies.

### THIRSTY COOKIES

Doris Carr

2 c. sugar	1/2 c. milk
1 stick oleo	1/4 c. cocoa
2 3/4 c. oatmeal	1/4 c. peanut butter

Combine sugar, oleo, milk and cocoa in saucepan. Cook to boiling. Boil 5 minutes. Remove from heat. Add oatmeal and peanut butter. Drop onto wax paper.

**HONEY-CHOCOLATE CHIP COOKIES**

Sylvia Hamilton

1/2 c. butter	1 tsp. baking powder
1/2 c. honey	1/4 tsp. salt
1 egg	1/2 tsp. vanilla
1 c. sifted flour	1/2 c. semi-sweet chocolate chips
1/4 c. chopped nuts	

Cream butter and honey until light and fluffy. Add egg and beat well. Sift flour, baking powder and salt twice. Add flour mixture to butter mixture; add vanilla and mix well. Fold in chips and nuts. Chill. Drop by teaspoon on greased cookie sheet. Bake at 375° for about 12 minutes. Yields 3 dozen.

**CEREAL DROP COOKIES**

Rita Wenke

1 c. margarine	3 1/2 c. flour
1 c. salad oil	1 tsp. soda
1 c. brown sugar	1 tsp. cream of tartar
1 c. white sugar	1 c. oatmeal
2 eggs	1 or 2 c. coconut
2 tsp. vanilla	2 c. Rice Krispies
1 tsp. coconut flavoring	1 (12 oz.) pkg. chocolate chips

Cream sugars, margarine and oil. Add eggs and flavoring; blend well. Add flour, soda, cream of tartar and mix well. Add oatmeal, coconut, Rice Krispies and chips; stir till blended. Drop by teaspoon on ungreased cookie sheet. Bake at 350° for 8 to 10 minutes. Makes at least 8 dozen cookies. (These freeze very well.)

**CHOCOLATE CRINKLE COOKIES**

Barb Fleming

1/2 c. oil	1/2 c. cocoa
2 c. sugar	4 eggs
2 tsp. vanilla	1/2 tsp. salt
3 c. flour	2 tsp. baking powder
1 c. powdered sugar	

Mix oil, cocoa and sugar. Add eggs, one at a time, and vanilla. Add dry ingredients. Chill several hours. Roll balls in powdered sugar before baking. Bake at 350° for 10 to 12 minutes.

**FROSTED CHOCOLATE DROP COOKIES****Melva Carr - Jane Anderson**

1 c. shortening  
 2 c. brown sugar, firmly  
   packed  
 2 eggs  
 2 tsp. vanilla

3 1/2 c. sifted flour  
 1/4 c. cocoa  
 1 tsp. baking soda  
 1 tsp. salt  
 1 c. milk

Cream together shortening and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Sift together flour, cocoa, baking soda and salt. Add dry ingredients alternately with milk to creamed mixture, beating well after each addition. Drop by teaspoonfuls, 2 inches apart, on greased cookie sheet. Bake at 350° for 10 minutes or until done. Remove cookies on rack and frost with Mocha Frosting.

**MOCHA FROSTING:**

1/4 c. cocoa  
 1/2 c. soft butter or  
   margarine  
 1 tsp. vanilla

3 c. sifted confectioners' sugar  
 1/4 c. hot coffee

Mix all ingredients together. Spread on Chocolate Drop Cookies.

**CHOCOLATE COOKIES****Linda Corman**

2 c. brown sugar  
 1 c. Crisco  
 1 c. sour milk  
 3 c. flour

1 tsp. soda  
 Pinch of salt  
 4 T. cocoa  
 Nuts (optional)

Mix together all ingredients. Refrigerate for 1 hour. Drop on greased cookie sheet. Bake at 375° for 15 to 20 minutes.

**FROSTING:**

3 T. butter  
 3 T. sugar  
 Powdered sugar

3 T. cream  
 2 T. cocoa

Combine ingredients in a saucepan. Bring to a boil. Cool and add enough powdered sugar to make frosting consistency. Frost cookies while still warm.

**CHOCOLATE DAINTIES COOKIES****Judy Newlon**

1 c. butter, softened	2 1/4 c. flour
1 c. powdered sugar	1/4 c. cocoa
1 tsp. vanilla	1 c. finely chopped nuts
1 T. water	

Cream together butter and sugar until fluffy. Beat in vanilla and water. Add flour and cocoa; stir into creamed mixture. Add nuts; mix well. Shape into rolls, about 3/4-inch diameter and 2-inch long. Set 1 inch apart on cookie sheet. Bake at 300° for 20 minutes. While hot, roll in powdered sugar. Cool and roll in powdered sugar again.

**MONSTER COOKIES****Judy Nelson**

6 eggs	4 tsp. soda
1/2 lb. butter	1 1/2 lb. peanut butter
1 lb. brown sugar	9 c. oats
2 c. sugar	1/2 lb. chocolate chips
1 1/2 tsp. vanilla	1/2 lb. M & M's
1 1/2 tsp. white syrup	

Mix in order given. Drop by large tablespoonfuls and flatten. Bake at 350° for 12 minutes. Don't overbake.

**SUGAR COOKIES****Connie Herteen**

2 c. flour	1 c. sugar
1/2 tsp. baking powder	1 egg
1/2 tsp. soda	2 T. milk
1/2 tsp. salt	1/2 tsp. vanilla
2/3 c. butter	1 tsp. lemon flavoring

Combine flour, baking powder, soda and salt; set aside. Cream butter and sugar; add egg and mix with flour mixture. Add milk, vanilla and lemon juice. Chill 2 hours. Bake on ungreased cookie sheet at 375° for about 10 minutes. Frost with confectioners' icing, adding 1 teaspoon of lemon flavoring.

**PEANUT BUTTER COOKIES****Ada Lazenby**

1 c. peanut butter	3 c. flour
1 c. shortening, creamed	1 tsp. soda
1 c. brown sugar	2 eggs
1 c. white sugar	

Mix together all ingredients. Make balls, size of walnuts. Mash out with fork. Bake at 350° until done.

**CAROLERS' COOKIES****Linda Corman**

1 c. soft margarine	1/2 tsp. baking powder
1 c. granulated sugar	1/2 tsp. salt
2 eggs	2 c. sifted powdered sugar
1/2 tsp. vanilla	3 T. milk
3 1/2 c. flour	Food coloring
1/2 tsp. baking soda	

Beat margarine and granulated sugar until light and fluffy. Blend in eggs and vanilla. Add combined dry ingredients; mix well. Chill. On lightly floured surface, roll dough to 1/8-inch thickness; cut with assorted 3-inch cutters. Place on ungreased cookie sheet. Bake at 400° for 4 to 6 minutes or until edges are lightly browned. Cool. Combine powdered sugar and milk; mix well. Tint, as desired, with food coloring. Frost cookies. Decorate, as desired. Recipe makes about 4 dozen.

**SUGAR COOKIES****Sheryl Pitts**

3 c. flour	2 eggs
2 tsp. baking powder	1 c. sugar
1 c. shortening	4 T. milk
2 tsp. soda	1 tsp. vanilla

Cut shortening into flour, baking powder and soda. Beat eggs in another bowl. Add sugar, milk and vanilla to beaten eggs. Beat well and pour into dry ingredients, to form dough. Let dough chill, then roll out thin and cut with cookie cutters. Bake at 375° for 8 to 10 minutes.

**SUGAR COOKIES**

Cindy Eden

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

Sift flour, baking powder and salt together. Mix shortening, sugar, eggs and vanilla until very light and fluffy. Mix flour alternately with milk into shortening mixture. Refrigerate dough until very easy to handle. Roll out and cut into shapes. Bake 9 minutes in a 400° oven. Decorate. Do not overbake or allow cookies to brown. Makes approximately 6 dozen.

**SUGAR COOKIES**Ruth Jones - Melody Brewer  
Melva Carr

2 c. sugar	Pinch of salt
2 eggs	1 c. sour cream
1 tsp. soda	1 c. shortening
1 tsp. vanilla	Flour

Mix together all ingredients and add enough flour to make soft dough. Roll and cut. Bake at 350° for approximately 10 minutes.

**CUT OUT SUGAR COOKIES**

Joyce McIntosh - Sandra Oliver

6 c. flour	4 eggs
1 tsp. salt	2 c. sugar
4 tsp. baking powder	8 T. milk
2 tsp. soda	2 tsp. vanilla or almond flavoring
1 tsp. nutmeg	
2 c. oleo	

Cut flour, salt, baking powder, soda and nutmeg into oleo. Beat eggs. Add sugar, milk and vanilla. Beat well and add dry ingredients. Chill and roll out. Don't roll too thin. Bake at 350° for 7 to 10 minutes. Makes 6 to 8 dozen.

**DROP SUGAR COOKIES****Ethel Kirkhart**

1 c. white sugar	6 T. sweet milk
1 c. brown sugar	4 c. flour
1 c. shortening	2 tsp. baking powder
3 eggs	1/2 tsp. salt
2 tsp. vanilla	1 c. nuts
1 tsp. lemon juice	

Combine all ingredients and drop by teaspoonfuls on lightly greased cookie sheet. Bake at 350° until done.

**LAZY SUGAR COOKIES****Esther Thommen - Melody Brewer**

1/2 c. oleo	1 egg
1/2 c. Crisco	1/2 tsp. cream of tartar
1/2 c. sugar	1/2 tsp. soda
1/2 c. powdered sugar	1/2 tsp. salt
1 1/2 tsp. vanilla	2 1/2 c. flour

Cream shortenings; add vanilla and egg. Mix dry ingredients; add to egg mixture. Roll dough in 50 cent piece-size balls. Flatten on cookie sheet with a glass that has been dipped in sugar. Bake for 10 to 12 minutes at 350°.

**SNICKERDOODLES****Susie Arnold**

1 c. shortening	1 tsp. soda
1 1/2 c. sugar	1/4 tsp. salt
2 eggs	2 T. sugar
2 3/4 c. flour	2 tsp. cinnamon
2 tsp. cream of tartar	

Heat oven to 400°. Mix shortening, sugar and eggs thoroughly. Blend flour, cream of tartar, soda and salt. Shape into 1-inch balls. Roll in cinnamon and sugar mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes. Cookies puff up at first, then flatten. Makes 6 dozen cookies.

**BROWN SUGAR COOKIES**

Miladean Garrett - JoAnn Wiley

2 c. brown sugar	1 1/4 c. shortening
1 egg	1 tsp. cinnamon
1 tsp. soda	1/2 tsp. cloves
1/2 tsp. nutmeg	3 c. flour

Cream shortening and sugar. Add egg and mix well. Add dry ingredients. Roll in balls and flatten. Bake at 350° for 10 minutes.

**JUBILEE JUMBLES  
(Drop Cookies)**

Ruth Jones

1/2 c. shortening	1/2 tsp. soda
1 c. brown sugar	1 sm. can Carnation milk
1/2 c. white sugar	1 tsp. vanilla
2 eggs	1 tsp. salt
2 3/4 c. flour	1 c. nuts

Mix together all ingredients. Chill for 1 hour. Drop by teaspoonfuls onto baking sheet. Bake at 375°.

**OVERNIGHT COOKIES**

Rachel Meek

2 egg whites	1 tsp. vanilla
Pinch of salt	1 c. chopped pecans <b>or</b> walnuts
2/3 c. sugar	1 c. chocolate chips

Preheat oven to 350°. Beat egg whites until foamy. Add sugar and beat until stiff. Add salt, nuts, chips and vanilla. Mix well. Line cookie sheet with foil. Drop by teaspoon onto foil. Place in oven. Turn oven off **immediately**. Cookies can be taken out of oven after 5 hours. Makes 48 cookies.

The speediest days in all of creation, most surely,  
are those in a two week vacation.

**FAVORITE ICEBOX COOKIES****Nola Wilson**

2 c. flour	1 egg, unbeaten
1 1/2 tsp. baking powder	1 c. shredded coconut
1/2 tsp. salt	1 T. milk
1/2 c. shortening	1 tsp. vanilla
1 c. sugar	

Cream shortening; add sugar gradually and cream together thoroughly. Add egg, coconut, milk and vanilla. Beat well and add flour, baking powder and salt. Mix well. Divide dough into two parts and shape each into a roll, 1 1/2-inch diameter. Roll in wax paper. Chill until firm enough to slice or freeze for later use. Cut slices 1/8-inch thick and bake on ungreased cookie sheet at 450° for 5 minutes or until done. Makes 8 dozen crisp cookies.

**SANDIES****Vivian Bloomquist**

12 T. shortening	1 tsp. ice water
5 T. powdered sugar	1 c. chopped nuts
2 c. flour	

Mix all together. Chill. Shape in small rolls (long in length). Bake at 300° for 30 minutes. Remove and roll in powdered sugar.

**PECAN PETITES  
(Sugar-Coated Party Cookies)****Jane Anderson**

1 c. margarine	2 c. flour
1/4 c. sugar	1 c. chopped pecans
1 tsp. vanilla	Confectioners' sugar

Cream margarine and sugar until light and fluffy. Blend in vanilla. Add flour and mix well. Stir in nuts. Shape rounded teaspoonfuls of dough into balls; place on ungreased cookie sheet. Bake at 325° for 20 minutes. Cool slightly; roll in confectioners' sugar. Makes approximately 3 dozen.

**CHEWY COOKIES**

Jane Anderson

1/2 c. oleo	2 tsp. baking powder
2 c. brown sugar	1 c. chopped nuts
2 eggs	1 tsp. vanilla
1 1/2 c. flour	

Heat oven to 350°. Melt oleo over low heat; take from heat and add brown sugar. Beat in eggs. Mix well. Sift together flour and baking powder. Add to first mixture. Add nuts and vanilla. Spread in well-greased and floured 8 x 8 x 2-inch pan. Bake 20 to 25 minutes. Cut in squares while warm.

**JELL-O COOKIES**

Rachel Meek

1/2 c. oleo	3/4 c. flaked coconut
1/2 c. sugar	1 1/2 c. all-purpose flour
1 (3 oz.) pkg. lemon Jell-O	1 tsp. soda
1 egg	1/4 tsp. salt
1/4 tsp. lemon extract	

Beat together oleo and sugar. Set aside 2 1/2 tablespoons dry Jell-O. Add remaining Jell-O, egg and lemon extract. Mix well. Add flour, coconut, soda and salt. Chill dough. Shape into balls; flatten cookies with glass dipped in sugar. Bake at 375° for 8 to 10 minutes on a greased cookie sheet.

**GLAZE:**

1 1/4 c. powdered sugar	2 1/2 T. reserved lemon Jell-O
1 T. oleo	Hot water

Combine ingredients and enough hot water to make right consistency for spreading.

**DIABETIC COOKIES**

Virgie Kerr

3/4 c. Bisquick	2/3 c. chopped dates
1 egg	1/2 tsp. vanilla
1 pkg. Desserta pudding	1/2 c. chopped nuts (optional)
2 T. vegetable oil	

Continued Next Page

**DIABETIC COOKIES (Continued)**

Mix together ingredients and form into small balls. Put on cookie sheet; flatten out and bake at 350° about 8 minutes. Do not overbake. Store in tight container in the refrigerator.

NOTE: You can also use butterscotch pudding.

**GINGER CREAM COOKIES****Sara Breitenstein**

1/4 c. soft shortening  
1/2 c. sugar  
1 sm. egg  
1/2 c. molasses  
1/2 c. cold water  
2 c. sifted flour

1/2 tsp. soda  
1/2 tsp. salt  
1/2 tsp. nutmeg  
1/2 tsp. cloves  
1/2 tsp. cinnamon  
1 tsp. ginger

Mix shortening, sugar, egg and molasses thoroughly. Stir in water. Sift dry ingredients and stir in. Chill dough. Heat oven to 400°. Drop by teaspoon on greased cookie sheet. Bake 7 to 8 minutes. While warm, frost with icing.

**ICING:**

3/4 c. powdered sugar

1/4 tsp. vanilla

Blend together powdered sugar and vanilla. Add a little cream and shortening to make spreading consistency.

**DIABETIC APPLESAUCE COOKIES****Virgie Kerr**

3/4 c. oleo  
1 tsp. Sweet 10  
1 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. salt  
1/4 tsp. cloves  
1 egg

1 3/4 c. flour  
1 tsp. soda  
2 tsp. baking powder  
1 c. unsweetened applesauce  
1 c. oatmeal  
1/2 c. chopped raisins or dates  
1/2 c. chopped nuts

Mix well the oleo, Sweet 10 and spices. Add egg and beat well. Sift flour, soda and baking powder. Add alternately with applesauce. Last, fold in oatmeal, chopped nuts and raisins. Drop by spoonfuls onto greased cookie sheet. Bake at 350° for 12 to 15 minutes. Store in tight container in refrigerator.

**SOFT PINEAPPLE COOKIES****Rita Wenke - Jennie Perkins**

1/2 c. butter	2 c. flour
1/2 c. brown sugar	1/4 tsp. salt
1/2 c. white sugar	1/4 tsp. soda
1 egg	1 tsp. baking powder
1/2 c. drained pineapple	Chopped nuts
1 tsp. vanilla	

Cream butter with sugars. Add egg, pineapple and vanilla. Mix well. Add dry ingredients and nuts. Mix. Drop by teaspoon onto cookie sheets and bake at 350° for 12 minutes or till brown.

**PINEAPPLE-NUT COOKIES****Susan Parrish**

1 c. butter	2 tsp. baking powder
1 c. white sugar	1/2 tsp. soda
1 c. brown sugar	2 tsp. vanilla
2 eggs, well-beaten	1 sm. can crushed pineapple, undrained
4 c. flour	1 c. nuts
1/2 tsp. salt	

Cream butter and sugars until blended. Add eggs and mix well. Sift flour, salt, baking powder and soda. Add to mixture and mix well. Add vanilla, pineapple and nuts. Drop by rounded teaspoon on ungreased cookie sheet. Bake at 375° for 10 to 12 minutes.

**PINEAPPLE-OATMEAL COOKIES****JoAnn Wiley**

1/2 c. butter	1/4 tsp. cinnamon
1 c. sugar	1 1/2 c. rolled oats
1 egg	1/8 tsp. nutmeg
1 c. pineapple, undrained	1/2 c. nuts
1 c. flour	1/2 tsp. salt
1/2 tsp. baking soda	

Cream butter and sugar. Beat in egg; stir in pineapple. Add flour sifted with salt, soda, cinnamon and nutmeg. Add oatmeal and nuts. Drop by teaspoon on greased baking sheet. Bake at 375° for 12 to 15 minutes.

**OATMEAL COOKIES**

Esther Thommen

1 c. sugar	2 c. flour
1 c. Crisco	2 c. quick oatmeal
2 eggs	1 tsp. vanilla
1 c. boiled raisins, drained (save 4 T. liquid)	1/2 tsp. salt
1 tsp. soda	1/2 tsp. cinnamon
	1/2 c. nuts

Combine soda to reserved hot raisin juice. Stir in remaining ingredients. Mix well. Bake at 350° until slightly brown.

**OATMEAL COOKIES**

Sara Breitenstein

1 c. sugar	2 c. flour
3/4 c. lard or butter	2 c. oatmeal
2 eggs	1 c. raisins
3/4 tsp. soda	1/2 c. nuts
1 tsp. salt	1 tsp. cinnamon
1/2 c. milk	1 tsp. vanilla

Mix in order given and drop from spoon. Bake at 375° for 20 minutes.

**FARMHOUSE OATMEAL COOKIES**

Rita Wenke

2 c. sifted flour	1 1/4 c. brown sugar, packed
1 c. whole-wheat flour, stirred	2 eggs
1 tsp. baking powder	1/4 c. molasses
1 tsp. baking soda	1 1/2 c. quick-cooking oatmeal
1 tsp. ground cinnamon	1 c. raisins
3/4 c. margarine or butter	1 c. coarsely chopped walnuts
	Granulated sugar

Stir together first 5 ingredients; set aside. Cream together butter and brown sugar until light and fluffy with mixer on medium speed. Beat in eggs and molasses. Stir in flour mixture, oats, raisins and nuts. Drop on greased baking sheets; flatten to 2 1/2-inch round with bottom of a glass, greased and dipped in granulated sugar. Bake at 375° for 12 minutes or until golden brown. Cool on racks.

**SOFT OATMEAL COOKIES****Nola Wilson**

1 c. sugar	1 tsp. salt
3/4 c. shortening	1 <b>scant</b> tsp. soda
2 eggs	1 <b>heaping</b> tsp. baking powder
2/3 c. milk	2 tsp. cinnamon
2 c. oatmeal	1 c. raisins
2 c. flour	1/2 c. chopped nuts

Combine all ingredients and mix well. Bake at 375° until slightly brown, 12 minutes.

**SELF-FROSTING OATMEAL COOKIES****Van Buren Good Samaritan Center**

2 c. brown sugar	1 tsp. salt
2 c. white sugar	1 tsp. cinnamon
2 c. shortening	1/4 tsp. cloves
2 tsp. vanilla	2 tsp. baking powder
4 eggs	2 tsp. soda
3 c. flour	5 c. quick-cooking oatmeal

Mix together sugars, shortening, vanilla and eggs. Add flour and dry ingredients. Make dough into balls. Roll in coating of powdered sugar. Place on cookie sheets; punch down. Bake 8 to 10 minutes in conventional oven at 350°. Makes 8 dozen 2-inch cookies.

**MINCEMEAT-OATMEAL DROPS****Linda Corman**

3/4 c. soft margarine	1 tsp. vanilla
1/2 c. packed brown sugar	1 1/2 c. flour
1/2 c. granulated sugar	1 tsp. baking powder
1 egg	1/2 tsp. salt
1 c. ready-to-use mincemeat	2 c. old-fashioned <b>or</b> quick oats, uncooked

Beat margarine and sugars until light and fluffy. Blend in egg, mincemeat and vanilla. Add combined flour, baking powder and salt; mix well. Stir in oats. Drop by rounded teaspoonfuls of dough onto ungreased cookie sheet. Bake at 375° for 10 to 12 minutes or until golden brown. Yields approximately 4 1/2 dozen.

**COCONUT-OATMEAL COOKIES****Gloria Starnes**

2 1/2 c. sifted flour	1 c. sugar
2 tsp. baking powder	1 c. brown sugar
2 tsp. baking soda	1 c. oleo, melted
1 tsp. salt	2 eggs
1 tsp. vanilla	2 c. oats
2 c. coconut	

Sift flour, baking powder, soda and salt. Add sugars, butter, eggs and vanilla. Beat smooth, 2 minutes. Stir in oats and coconut. Shape into balls. Place on greased cookie sheets. Bake at 350° for 12 to 15 minutes. Makes 4 dozen.

**PUMPKIN COOKIES****Marjorie Orr**

1 egg	1 tsp. vanilla
1/2 c. shortening	1 tsp. soda
1 c. sugar	1 tsp. baking powder
1 c. pumpkin	1 tsp. cinnamon
1 c. raisins <b>or</b> chopped dates	2 c. sifted flour
1/2 to 1 c. nuts	

Mix together egg, shortening, sugar and pumpkin. Add raisins, nuts and vanilla. Sift together dry ingredients and add to above mixture. Mix well. Drop by small spoonful onto a lightly greased baking sheet. Bake at 375° for about 8 minutes.

**PUMPKIN COOKIES****Deb Harmon**

2 c. brown sugar, packed	2 tsp. baking powder
2 c. pumpkin	1 tsp. salt
1 c. vegetable oil	1 tsp. pumpkin pie spice
4 c. flour	1 tsp. vanilla
2 tsp. soda	Chocolate chips, coconut <b>or</b> nuts

Mix together brown sugar, pumpkin and vegetable oil. Add flour, soda, baking powder, salt, pumpkin pie spice and vanilla. Stir in chips, coconut or nuts, if desired. Bake at 350° until done.

**RAISIN SPICE COOKIES****Elsie Williams**

1 c. sifted flour	1 c. brown sugar
1 tsp. baking powder	2 eggs
1/2 tsp. salt	1/3 c. milk
1 tsp. cinnamon	1 c. raisins
1/4 tsp. nutmeg	3 c. Quaker oats, uncooked
3/4 c. shortening	Nuts (if desired)

Sift together dry ingredients into bowl. Add shortening, brown sugar, egg and half the milk. Beat until smooth, about 2 minutes. Fold remaining milk, raisins and rolled oats into mixture. Drop from a teaspoon onto greased baking sheet and bake in a moderate oven (375°) for 12 to 15 minutes. Makes 4 dozen cookies.

**DATE SWIRL COOKIES****Linda Corman**

1 (8 oz.) pkg. chopped pitted dates	1/2 c. brown sugar, packed
1/4 c. granulated sugar	1 egg
1/4 c. water	2 c. flour
1/2 c. soft margarine	1/2 tsp. baking soda
1/2 c. granulated sugar	1/2 tsp. cinnamon
	1/2 tsp. salt

Combine dates, granulated sugar and water in saucepan. Cook, stirring occasionally, over low heat until dates are softened. Cool. Beat margarine and sugars until light and fluffy. Blend in egg. Add combined dry ingredients; mix well. On lightly floured surface, roll dough to 10 x 14-inch rectangle. Spread date mixture on dough. Roll up from long ends. Wrap securely; chill. Cut roll into 1/4-inch slices; place on ungreased cookie sheet. Bake at 350° for 12 to 14 minutes or until lightly browned. Yields approximately 3 dozen.

TIP: For easy slicing, freeze dough for several hours or overnight. Slice frozen dough; bake as directed.



**CHERRY CHARMS****Linda Corman**

1 c. margarine	1/2 tsp. salt
1 c. sugar	1/2 c. <b>each</b> chopped green <b>and</b> red candied cherries
2 T. milk	1 c. finely chopped pecans
1 tsp. vanilla	
3 c. flour	

Beat margarine and sugar until light and fluffy. Blend in milk and vanilla. Add combined flour, salt and cherries; mix well. Shape dough into two 12-inch rolls; roll in pecans. Wrap securely; chill several hours or overnight. Cut rolls into 1/4-inch slices; place on ungreased cookie sheets. Bake at 375° for 10 to 12 minutes or until edges are lightly browned. Yields approximately 7 dozen cookies.

**RITZ CRACKER COOKIES****Betty Petersma**

1 c. finely chopped dates	Nuts (optional)
1 can sweetened condensed milk	Powdered sugar icing

Bring dates and milk to a boil and stir until soft or until easy to spread on Ritz crackers. Add nuts. Spread on Ritz crackers and bake at 350° for 8 minutes. Cool. Ice with powdered sugar icing, using quite a bit of butter.

**CORN MEAL COOKIES****Helen Rice**

1/2 c. shortening	1/2 c. corn meal
3/4 c. sugar <b>or</b> honey	1/2 tsp. baking powder
1 egg	1/2 tsp. ground nutmeg
1/2 tsp. vanilla	1/4 tsp. salt
1 1/2 c. all-purpose flour	

Cream shortening, sugar and egg until light and fluffy. Add vanilla. Combine flour, corn meal, baking powder, nutmeg and salt; stir into creamed mixture and blend thoroughly. Roll dough into a log, 2-inch diameter; chill (I leave in refrigerator overnight) and slice. Bake at 400° until cookies are very-lightly browned. About 30 calories each.

**YEAST COOKIES****Ruby Sebree**

1 c. oleo  
2 c. flour

1/3 c. warm water  
1 cake dry yeast

Dissolve yeast in warm water. Make a crumbly mixture of oleo and flour, as pie crust. Add water and yeast. Mix well. Roll in balls about the size of walnuts. Flatten with finger. Dip in sugar and cinnamon. Make very thin. Place on greased cookie sheet. Bake at 350° for about 12 to 15 minutes. After placing on cookie sheet, press again with spatula. Makes 24 to 30 cookies.

**MERINGUE FINGER COOKIES****John Kern**

3 egg whites, room  
temperature  
1/4 tsp. cream of tartar

1/2 c. sugar  
1 tsp. vanilla extract

In small bowl, with mixer at high speed, beat egg whites and cream of tartar until soft peaks form. Gradually beat in sugar, 2 tablespoons at a time, beating after each addition, until sugar is dissolved. Add vanilla and continue beating until stiff glossy peaks form. Heat oven to 200°. Line cookie sheets with brown wrapping paper or foil. Spoon meringue into decorating bag with medium star tube. Pipe into 3 x 3/4-inch fingers, about 1 inch apart on cookie sheets. Bake 1 hour or until set. Cool on cookie sheets on wire racks for 10 minutes. With small spatula, carefully loosen and remove cookies from pan, then allow to cool completely on wire racks.

**BUTTER-NUT CHEWIES****Susie Arnold**

1/2 c. butter, melted  
2 eggs  
2 c. firmly packed  
brown sugar  
1 tsp. vanilla

1 1/2 c. flour  
2 tsp. baking powder  
1/2 tsp. salt  
1 c. finely chopped nuts

Continued Next Page

**BUTTER-NUT CHEWIES** (Continued)

Preheat oven to 350°. Grease a 9 x 13-inch pan. Beat eggs until light and foamy in large bowl of electric mixer. Beat in sugar, vanilla and butter until creamy. Combine flour with baking powder and salt. Add to egg mixture. Mix on low speed until well-blended. Stir in nuts. Spread evenly in prepared pan. Bake at 350° for 25 to 30 minutes or until top is light brown. Cool 10 to 15 minutes. Makes 2 dozen.

**BONGO COOKIES**

Kathy Story

1 lb. brown sugar	2 3/4 c. flour
3/4 c. oleo	1 tsp. vanilla
3 eggs	1 c. nuts
2 1/2 tsp. baking powder	1 (12 oz.) pkg. chocolate chips
1/2 tsp. salt	

Cream sugar and oleo together. Beat eggs and add to sugar mixture. Add remaining ingredients. Spread and bake in a greased cookie sheet at 350° for 15 to 20 minutes.

**BROWNIES**

Connie Herten

1 stick butter	1 c. <b>plus</b> 1 T. flour
1 c. sugar	1 T. vanilla
4 eggs	1 bag miniature marshmallows
1 can chocolate syrup	

Combine butter and sugar. Add eggs and mix in syrup, flour and vanilla. Bake in a well-greased and floured 9 x 13-inch baking pan at 325° for 20 to 25 minutes. When done, cover with marshmallows and place in oven until soft.

**FROSTING:**

6 T. butter	6 T. milk
1 1/2 c. sugar	

Combine ingredients in a small saucepan. Bring to a full boil. Add 1/2 cup chocolate chips. Stir until melted. Let cool. Frost brownies.

**EASY BROWNIES**

Sue Burchett

3/4 c. flour	2 eggs, unbeaten
1 c. sugar	1 tsp. vanilla
1/2 tsp. salt	1/2 c. nuts (optional)
1/2 c. shortening	

Mix all ingredients together. Bake in an 8 x 8-inch pan at 350° for 30 minutes. Frost while hot and serve.

**YUMMY BROWNIES  
(Chewy and Fudgy)**

Jane Anderson

2 sticks margarine	2 c. sugar
4 sq. chocolate	2 c. flour
4 eggs	1 T. vanilla

Melt margarine and chocolate together. Set aside and let cool. Beat eggs until yellow. Add sugar slowly. Mix in cooled chocolate mixture to the egg and sugar mixture. Add flour and vanilla; mix well. Bake in a 20 x 12-inch pan for 15 to 20 minutes. Frost with a favorite frosting.

**BROWNIES**

Connie Herteen

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

Melt butter and cocoa in pan; set aside. Beat eggs; add sugar and mix. Add cooled cocoa mixture. Add sifted dry ingredients and beat until smooth. Add vanilla and mix well. Bake in a greased 9 x 13-inch pan at 350° for about 30 minutes.



**QUICKIE BROWNIES****Sylvia Hamilton**

3 sq. unsweetened chocolate      2 c. vanilla wafer crumbs  
1 can condensed milk              1 c. chopped nuts

Melt chocolate and add milk, crumbs and nuts. Spread 3/4-inch thick in a buttered pan and bake for 30 minutes at 300°.

**HERSHEY SYRUP BROWNIES****Janice Rubey - Mary Shafranek  
Esther Thommen**

1 c. sugar                              1 lb. can Hershey chocolate syrup  
1/2 c. oleo                              1 c. flour  
Dash of salt                          1/2 tsp. baking powder  
2 tsp. vanilla                        1/2 c. chopped nuts  
4 eggs

Cream sugar, oleo and salt. Add vanilla, then eggs, one at a time. Pour in chocolate syrup and mix. Add flour and baking powder. Stir in nuts, beating until blended. Put into a greased and floured cookie sheet. Bake at 350° for approximately 30 minutes.

**FUDGE FROSTING:**

6 T. oleo                              1 1/2 c. sugar  
6 T. milk                              1 c. chocolate chips

Bring to boil the oleo, milk and sugar. Boil 1/2 minute and remove from heat. Add chocolate chips; stir until melted and easy to spread on brownies.

**GOLDEN GRAHAM BARS****Rhonda Robinson**

2/3 c. light corn syrup              8 c. Golden Graham cereal  
2 T. margarine                      3 c. marshmallows  
1 (12 oz.) pkg. chocolate chips

Combine corn syrup, margarine and chocolate chips in a saucepan. Cook to boiling point, stirring constantly. Add cereal and marshmallows, 1 cup at a time. Mix well. Put in a well-buttered 9 x 13-inch pan.

**CHOCOLATE CRUNCH BARS****Rhonda Robinson**

2/3 c. butter <b>or</b> oleo	1 c. brown sugar
1/2 c. light corn syrup	4 c. quick rolled oats
1 tsp. salt	1 pkg. chocolate chips
3 tsp. vanilla	1/2 c. nuts

Melt the butter in a large saucepan. Add syrup, salt, vanilla, sugar and rolled oats. Mix well. With damp spatula, press into a well-greased 10 1/2 x 15 1/2 x 1-inch jellyroll pan. Bake at 425° for 12 minutes. During the last 2 minutes of the baking, sprinkle on chocolate chips. When chips have softened, remove from oven and spread chocolate evenly, to cover the top. Sprinkle with chopped nuts. Cut into squares while still warm. Makes forty-eight 1 1/2-inch squares.

**CHOCOLATE BARS****Sandra Oliver**

2 eggs, beaten	1 c. nuts
1 c. sugar	1 c. chocolate chips <b>or</b> may use butterscotch chips for a different taste
3/4 c. oleo	1/2 c. peanut butter
1 tsp. vanilla	
2 1/2 c. graham cracker crumbs	
2 c. miniature marshmallows	
1 c. coconut	

Combine eggs, sugar and oleo. Cook 2 to 3 minutes until thickened, stirring constantly. Let cool, then add vanilla, graham cracker crumbs, marshmallows, coconut and nuts. Spread in buttered 9 x 13-inch pan. Melt chocolate chips over low heat in double boiler and add peanut butter. Spread over top of bars. Let cool and cut into bars.

**BAR COOKIES FROM MOM****Susie Arnold**

1 1/2 c. graham cracker crumbs	1 1/3 c. coconut
1 c. Eagle Brand milk	1/2 c. chocolate chips

Mix all ingredients together. Grease and flour an 8 x 8-inch pan. Pour mixture into pan and bake 30 minutes at 350°.

**THICK AND CHEWY CHOCOLATE BARS****Pat Yarnell**

1 c. margarine	1 tsp. baking soda
1/2 c. packed brown sugar	1 1/2 c. old-fashioned <b>or</b> quick
1/2 c. granulated sugar	oats, uncooked
2 eggs	1 (12 oz.) pkg. semi-sweet
1 tsp. vanilla	chocolate pieces
1 1/4 c. flour	1 c. chopped nuts

Cream margarine and sugars until light and fluffy. Blend in eggs and vanilla. Add combined flour and baking soda; mix well. Stir in oats, chocolate pieces and nuts. Spread into well-greased 9 x 13-inch baking pan. Bake at 375° for 25 to 30 minutes or until golden brown. Cool; cut into bars.

**DREAM BARS****In Memory of Neva Cox****PART I:**

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

**PART II:**

2 T. flour	1/2 c. nuts
1 c. brown sugar	2 eggs
1 c. coconut	1/2 tsp. baking powder

Part I - Blend flour and sugar. Cut in butter as for pastry. Pat out on bottom of pan, about 10-inch square. Bake in slow oven (300°) for about 20 minutes. Remove and spread Part II on top.

Part II - Mix flour, sugar, baking powder, coconut and nuts. Add well-beaten eggs and mix well. Spread on top of baked crust. Return to 325° oven for 25 minutes. When cool, cut into strips.



## ROCKY ROAD BARS

Rita Wenke

1/2 c. butter <b>or</b> margarine	1/2 to 1 c. chopped nuts
1 (1 oz.) sq. unsweetened chocolate	1 tsp. baking powder
1 c. sugar	1 tsp. vanilla
1 c. flour	2 eggs

In large saucepan over low heat, melt margarine and chocolate. Add remaining ingredients; mix well. Spread in greased (not oiled) and floured 9 x 13-inch pan.

## FILLING:

1 (8 oz.) pkg. cream cheese, softened (reserve 2 oz. for frosting)	1 egg
1/2 c. sugar	1/2 tsp. vanilla
2 T. flour	1/4 c. chopped nuts
1/4 c. butter <b>or</b> margarine, softened	1 c. (6 oz.) semi-sweet chocolate chips
	2 c. miniature marshmallows

In small bowl, combine 6 ounces cream cheese with next 5 filling ingredients. Beat 1 minute at medium speed until smooth and fluffy; stir in nuts. Spread over crust. Sprinkle with chocolate chips. Bake at 350° for 25 to 35 minutes. Remove from oven. Sprinkle with marshmallows. Bake 2 minutes longer.

## FROSTING:

1/4 c. butter <b>or</b> margarine	1/4 c. milk
1 (1 oz.) sq. unsweetened chocolate	3 c. powdered sugar
2 oz. reserved cream cheese	1 tsp. vanilla

In large saucepan over low heat, melt margarine, chocolate, remaining 2 ounces of cream cheese and milk. Stir in powdered sugar and vanilla until smooth. Pour over marshmallows and swirl together. Cool; cut into bars. Store in refrigerator.



## INDIAN BARS

Judy Newlon

1 c. butter	1 1/2 c. flour
2 sq. unsweetened chocolate	1 tsp. baking powder
2 c. sugar	2 tsp. vanilla
4 eggs, slightly beaten	1 c. pecans, chopped

Melt butter and chocolate over low heat. Add sugar and eggs. Mix thoroughly. Stir flour and baking powder into creamed mixture. Mix in vanilla and pecans. Bake in a greased and floured 9 x 13-inch pan at 350° for 35 to 40 minutes.

## CARAMEL PECAN DREAM BARS

Kathy Story

1 pkg. yellow cake mix <b>with</b> pudding in the mix	1 egg
1/3 c. butter <b>or</b> margarine	1 tsp. vanilla
1 egg	1 c. chopped pecans <b>or</b> coconut <b>or</b> both
1 (14 oz.) can sweetened condensed milk	1/2 c. Heath Bit 0' Brickle baking chips

In large bowl, combine cake mix, margarine and egg. Mix at highest speed until crumbly. Press into prepared 9 x 13-inch pan. In small bowl, beat condensed milk, egg and vanilla until blended. Stir in pecans and baking chips. Pour over base in pan; spread to cover. Bake at 350° for 25 to 35 minutes or until light golden brown (center may appear loose, but will set up while cooling). Cool completely; cut into bars.

## DIXIES

Doris Carr

2 sticks oleo, melted	2 c. brown sugar
1 tsp. vanilla	3 eggs
2 c. flour	1 c. chopped nuts

Mix together oleo, sugar, vanilla and eggs. Add flour and nuts. Pour into buttered 9 x 13-inch pan. Bake at 350° for 30 minutes. Cover with powdered sugar while hot.

**CARROT BARS**

Janice Rubey

4 eggs	2 c. flour
2 c. sugar	2 tsp. soda
1 c. salad oil	2 tsp. salt
3 sm. jars baby food carrots	1 tsp. cinnamon

Beat well the eggs, sugar, oil and carrots. Add dry ingredients. Bake in greased jellyroll pan for 30 minutes at 350°. When cool, cover with icing.

**ICING:**

1 1/2 c. powdered sugar	4 T. oleo
1 (3 oz.) pkg. cream cheese	1 tsp. vanilla

Mix together till creamy. Spread over cooled carrot bars.

**FRUIT BARS**

Mamie Carlton

2 c. sugar	2 eggs
1 c. oleo	1/4 tsp. salt
2 c. water	1 tsp. vanilla
1 c. raisins	3 c. sifted flour
1 tsp. cloves	1 tsp. soda
2 tsp. cinnamon	1 c. nuts

Combine sugar, oleo, water, raisins, cloves and cinnamon in a saucepan. Boil together for 10 minutes. Let cool. Beat together the eggs, salt and vanilla. Add to cooked mixture. Sift flour and soda. Mix with chopped nuts. Add to above mixture. Bake at 350° for 20 minutes in a flat 16 x 11 x 1/2-inch pan.

**FROSTING:**

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

Combine ingredients and beat until smooth. Frost bars.



**Susie Arnold****APPLE SPICE BARS**

1/3 c. shortening	1/2 tsp. baking powder
3/4 c. sugar	1/4 tsp. baking soda
2 eggs	1/4 tsp. ground nutmeg
3/4 c. flour	1/4 tsp. ground ginger
1/2 tsp. salt	1 apple, cored

Cream together shortening and sugar. Add eggs and beat well. Grate apple and add to mixture. Add remaining ingredients and mix thoroughly. Spread in greased 9 x 13-inch pan. Sprinkle with a mixture of 2 tablespoons sugar and 1/2 teaspoon ground cinnamon. Bake at 350° for 25 to 30 minutes. Cool and cut into squares. Makes 36 bars.

**ANGEL FOOD BARS****Marie Grimson**

1 one-step angel food cake mix	1 (16 oz.) can lemon or other flavor pie filling
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Mix cake mix and pie filling together and spread on greased cookie pan. Bake 10 to 15 minutes at 350°.

**CREAM CHEESE FROSTING:**

1 (3 oz.) pkg. cream cheese	Powdered sugar
3/4 c. orange juice	

Cream together, adding enough powdered sugar for spreading consistency.

**PUMPKIN BARS****Lana Lewman**

1/2 c. butter, melted	1 1/2 c. flour
1 1/2 c. pumpkin	1/2 tsp. soda
1/2 c. sugar	1 tsp. cinnamon
1/2 c. brown sugar	1/2 tsp. nutmeg
2 eggs	1 1/2 tsp. salt

Combine melted butter, pumpkin, sugars and eggs in mixing bowl. Add dry ingredients and mix well. Pour into greased and floured pan. Bake at 350° for 20 minutes.

**HONEY BARS****Sylvia Hamilton**

- |                      |                     |
|----------------------|---------------------|
| 1 c. honey           | 1 lb. chopped dates |
| 3 eggs, well-beaten  | 1 tsp. vanilla      |
| 1 tsp. baking powder | 1 1/3 c. flour      |
| 1 c. chopped nuts    |                     |

Mix honey and beaten eggs together. Add baking powder to flour and sift. Add the chopped nuts, dates and vanilla. Bake in a long flat pan. Mixture should be 1/4-inch deep. Cut in strips, 1/2-inch wide and 3-inch long. Roll in powdered sugar. These are fine for the holidays, as they can be made ahead of time and will improve in flavor. They should be baked at 350° for 15 to 20 minutes.

**PEANUT BUTTER SCOTCHIES****Miladean Garrett**

- |                        |                                    |
|------------------------|------------------------------------|
| 1 1/2 c. flour         | 2 eggs                             |
| 1/2 tsp. salt          | 1 (12 oz.) pkg. butterscotch chips |
| 2 tsp. baking powder   | 1 1/2 c. peanut butter             |
| 1/3 c. butter          | 4 c. cornflakes                    |
| 1 1/2 c. sugar         |                                    |
| 1/2 c. evaporated milk |                                    |

Sift flour, salt and baking powder. Melt butter in pan; remove from heat and add sugar and milk. Blend well. Mix in eggs. Add the sifted ingredients and beat again. Pour into a 15 x 10-inch greased pan. Bake at 350° for 30 to 35 minutes. Melt chips over hot water. Stir in peanut butter and cornflakes. Spread over bars after they have cooled.

**SUGAR-FREE APPLE BARS****Virgie Kerr**

- |                                  |                |
|----------------------------------|----------------|
| 1 c. water                       | 1 med. egg     |
| 1 c. raisins                     | 1 tsp. vanilla |
| 2 sm. apples, peeled and chopped | 1 c. flour     |
| 1/4 c. shortening                | 1 tsp. soda    |
| 2 tsp. cinnamon                  | 1/4 tsp. salt  |
| 1/4 tsp. nutmeg                  | 1/4 c. nuts    |

**SUGAR-FREE APPLE BARS** (Continued)

In saucepan, mix water, raisins, apples, shortening, cinnamon and nutmeg. Bring to boil and simmer 3 minutes. Cool. In mixing bowl, beat egg; add vanilla. Combine egg to cooked mixture. Mix flour, soda, salt and nuts; stir into mixture. Spread in 7 x 11-inch pan. Bake at 350° for about 25 to 30 minutes or until just done. Cool. Cut into bars. Store in refrigerator or freezer.

**CREAM CHEESE BARS****Betty McQuoid Dietzman**

1/2 c. brown sugar, packed	1 (8 oz.) cream cheese, softened
1/4 c. butter, softened	1/4 c. sugar
1 c. Bisquick baking mix	1 T. lemon juice
1/2 c. chopped nuts	2 tsp. milk
1/2 tsp. vanilla	1 egg

Cream brown sugar and butter until fluffy. Stir in baking mix and nuts until crumbly. Reserve 1 cup for topping. Press remaining mix into greased 8 x 8-inch pan. Bake about 12 minutes at 350°. Blend cream cheese and sugar. Beat in remaining ingredients until smooth. Spread over partially baked crust. Top with reserved crumb mixture. Bake 25 minutes or until set at 350°. Cut into squares. Store in refrigerator.

**FROSTED PUMPKIN BARS****Connie Herteen**

4 eggs	1 c. oil
2 c. sugar	1 c. pumpkin
1/2 tsp. salt	2 tsp. cinnamon
1 tsp. soda	1 tsp. baking powder
2 c. flour	1 c. nuts

Cream sugar and eggs. Mix salt, soda and flour. Add to sugar mixture. Add oil, pumpkin, cinnamon, baking powder and nuts. Bake in greased cookie sheet at 350°.

**FROSTING:**

1 (3 oz.) pkg. cream cheese	6 T. butter
3/4 lb. powdered sugar	

Mix ingredients together and ice bars while warm.

**SPECIAL K BARS****Betty Petersma**

1 c. sugar	6 c. Special K cereal
1 c. white Karo syrup	1 (6 oz.) pkg. butterscotch chips
1 1/2 c. peanut butter	1 (6 oz.) pkg. chocolate chips
2 tsp. vanilla	

Cook sugar and syrup in saucepan. Bring to a full rolling boil and add peanut butter and vanilla. Stir cereal into mixture and spread into a greased 9 x 13-inch pan. Melt chips and pour over bars; spread. Cool. Cut and refrigerate.

**SCOTCHAROOS****Dixie Jenkins**

1 c. sugar	6 c. Rice Krispies
1 c. Karo white syrup	1 (6 oz.) pkg. chocolate chips
1 c. peanut butter	1 (6 oz.) pkg. butterscotch chips

Combine sugar and syrup in saucepan. Cook over medium heat, stirring frequently, until boils. Stir in peanut butter. Mix well. Pour into Rice Krispies; mix well. Put in a 9 x 13-inch greased cake pan. In separate saucepan, melt chips. Spread over top of Rice Krispies. Cool and cut.

HELPFUL HINT: Don't melt the chips until last, as it hardens and can't be used as frosting.

**UNBAKED OATMEAL COOKIES****Sylvia Hamilton**

1/2 c. butter <b>or</b> margarine	1 c. dates
2 c. sugar	3 c. quick oats
2 T. cocoa	1 tsp. vanilla
1 c. applesauce	1 c. chopped nuts <b>and/or</b>
Pinch of salt	coconut

Melt butter; add sugar, cocoa, applesauce and salt. Boil 1 minute. Remove from heat and immediately add dates, oats, nuts and vanilla. Drop by heaping teaspoon onto wax paper. When cool, roll in powdered sugar, if desired. Yields about 70 cookies. Store in tight container.

**DATE CRISPY BARS****Mamie Carlton**

1 lb. cut up dates	2 c. Rice Krispies
1 c. sugar	1/2 c. chopped nuts
2 eggs, beaten	1 tsp. vanilla
2 T. butter	Shredded coconut

Combine dates, sugar, eggs and butter in saucepan. Cook, stirring constantly. Bring to a boil. Cool for 10 to 15 minutes. Add Rice Krispies, nuts and vanilla. Shape into balls and roll in shredded coconut. Place on wax paper. Store in cool place.

**NO-BAKE FUDGE CLUSTERS****Lois Starnes**

1/3 c. cocoa	1/4 c. oleo
1 1/2 c. sugar	1 tsp. vanilla
1/2 tsp. salt	2 c. rolled oats
1/2 c. milk	1 c. coconut
1/4 c. light corn syrup	

Combine cocoa, sugar and salt in a saucepan. Stir in milk and syrup. Cook, over medium heat, until soft ball stage. Remove from heat. Add butter and vanilla. Stir until butter is melted. Add rolled oats and coconut. Mix. Drop by teaspoon onto wax paper.

**NO-BAKE COOKIES****Melody Brewer**

2 c. sugar	1/2 c. milk
1 tsp. vanilla	1/2 c. chunky peanut butter
1/4 c. cocoa	1/4 lb. margarine
Pinch of salt	3 c. quick-cooking oatmeal

Mix in pan the sugar, cocoa, milk and margarine. Put on medium heat and cook until mixture starts to boil. Remove from heat. Cool for 1 minute. Add vanilla, salt, peanut butter and oatmeal. Stir well. Drop by teaspoon on wax paper or spread on cookie sheets, to make bar cookies.

**FUDGE QUICKLY DROPS**

Hazelle Lanman

1 c. brown sugar	2 tsp. vanilla
1 c. white sugar	2 c. oats
1 c. (2 sticks) margarine	1/2 c. nuts
1/2 c. milk	1/2 c. coconut
1 c. chocolate chips	

Combine first 5 ingredients in saucepan. Boil for 2 minutes, stirring constantly. Remove from heat and stir in remaining ingredients. Drop by teaspoon onto wax paper and cool.

**UNBAKED COOKIES**

Eva Cretcher

2 c. sugar	3 c. quick-cooking rolled oats
1/2 c. cocoa	1/2 c. peanut butter
1/4 lb. (1 stick) oleo or butter	1/2 c. coconut
1/2 c. water	Vanilla flavoring
1 T. syrup	Nuts (optional)

Combine first 5 ingredients in saucepan and boil hard for 2 minutes. Add remaining ingredients. Grease a Pyrex baking dish and put in. When cool enough, cut in squares.

# Miscellaneous





## MISCELLANEOUS

## SLICED CUCUMBERS

Ada Lazenby

8 c. cucumbers, unpeeled and sliced	1 c. vinegar
1/4 c. salt	2 c. sugar
1 tsp. mustard seed	2 green and 2 red peppers
1 tsp. celery seed	1 c. sliced onions

Mix all together. Do not cook. Do not pour off brine. Keep in refrigerator. Can be eaten in 8 hours.

## REFRIGERATOR CUCUMBERS

Martha Wellborn

9 c. sliced cucumbers	1 c. chopped green pepper
2 T. salt	2 c. sugar
1 T. celery seed	1 c. vinegar
1 c. sliced onion	

Combine cucumbers, salt, celery seed, onion and green pepper in a container. Heat sugar and vinegar; pour over vegetables. Cool. Cover container and store in the refrigerator. Keeps several weeks.

## KOSHER DILL PICKLES

Marie Grimson

20 to 25 (4-inch) cucumbers or 2 to 3-inch pickles	1 tsp. horseradish
1/8 tsp. alum	1 c. salt
1 clove or 1/2 tsp. garlic	3 qts. water
2 T. dill seed or bunch of fresh dill weed	1 qt. vinegar

Wash and poke cucumbers or pickles with needle or slit ends. Soak in cold water overnight. Drain and place into 1-quart jars. Add alum, clove or garlic, dill seed or weed and horseradish. Boil together salt, water and vinegar. Pour over cucumbers. Process in hot (not boiling) water for 15 minutes, to seal. Ready to eat in 2 to 3 weeks.

**FROZEN CUCUMBERS****Bertha Thornburg**

7 c. sliced cucumbers	2 c. sugar
1 c. sliced onions	1 c. vinegar (5%)
1 c. sliced pimentos	2 tsp. celery seed
2 T. pickling salt	2 tsp. pimentos

Combine first 4 ingredients and stir. Let set for 2 hours. Rinse and drain well. Boil sugar, vinegar, celery seed and pimentos. Let cool. Place cucumbers in containers; pour liquid solution over them. Cover with lid and freeze.

**CUCUMBERS AND ONIONS****Susie Arnold**

7 c. cucumbers, sliced	1 T. celery seed
1 c. green peppers, chopped	2 c. sugar
1 c. onions, chopped	1 c. vinegar
1 T. salt	

Combine onions, salt, celery seed, sugar and vinegar in a saucepan. Boil. Add to cucumbers and peppers. Mix well and store in refrigerator.

**SWEET PICKLES****Mrs Walter (Bernita) Epperly**

Pickles	6 c. sugar
1 c. pickling salt	5 c. vinegar
1 gal. water	1 oz. stick cinnamon <b>per gal.</b>
1 T. alum	1 oz. celery seed <b>per gal.</b>
1 gal. water	1 oz. cloves <b>per gal.</b>

Wash and scrub pickles with brush. Soak pickles in brine made of pickling salt and 1 gallon of water for 1 week. Weight down under brine with glass plate or crockery. After 1 week, pour off brine; rinse and soak pickles in alum and 1 gallon of water. Let stand for 24 hours. Rinse; split every pickle; drain and cover with clear boiling water for 24 hours. Drain. Combine vinegar and sugar. Bring to boil with spices tied in cloth. Pour boiling syrup over pickles. Drain pickles; reheat syrup and pour over pickles. Do this for 1 week. Each time, add 1 cup sugar for each original syrup recipe.

**LIME PICKLES**

Connie Herteen

10 lbs. pickles	1 tsp. celery seed
2 c. lime	1 tsp. whole cloves
2 gal. cold water	1 tsp. mixed pickling spice
2 qts. vinegar	1 T. salt
5 c. sugar	

Soak pickles in lime and cold water for 24 hours. Drain and wash good. Soak in clean water for 24 hours. Drain. Add vinegar, sugar, celery seed, pickling spice and salt. Let stand overnight. Simmer (boil) for 35 minutes and can.

**BREAD AND BUTTER PICKLES**

Eva Cretcher

12 cucumbers, peeled and sliced	1 c. sugar
6 sm. onions	2 tsp. mustard seed
1 pt. vinegar, weakened	1 tsp. celery seed
	1/2 tsp. turmeric

Let cucumbers stand in salt water overnight. Slice onions and add the next morning. Combine remaining ingredients in a saucepan and heat until clear, then can.

**BEST CRISP PICKLES**

Elsie Williams

4 qts. sliced cucumbers	3 c. distilled white vinegar
6 med. white onions, sliced	5 c. sugar
3 cloves of garlic	1 1/2 tsp. turmeric
1 green pepper	1 1/2 tsp. celery seed
1 red sweet pepper	2 T. mustard seed
1/3 c. coarse salt	

Slice cucumbers, then add sliced onions. Mix in salt and cover with cracked ice; mix thoroughly. Let stand 3 hours and drain. Add remaining ingredients and heat to boiling. Put in jars and seal. Makes 8 pints. Be sure jars and lids are hot.

**FROZEN PICKLES****Emelia Weltch**

2 qts. cucumbers	1/2 c. white vinegar
2 sm. onions	1 1/2 c. sugar
2 T. salt	

Slice cucumbers and onions very thin. Sprinkle salt over cucumbers and onions. Let stand 2 or 3 hours. Put in a colander and wash well. Let drain. Pour into a container. Mix vinegar and sugar. Pour over cucumbers and freeze. Very good!

**ZUCCHINI SQUASH RELISH****Hazel Boley**

10 c. coarsely ground squash	1 tsp. dry mustard
4 c. coarsely ground onions	1 tsp. turmeric
1 lg. coarsely ground pepper	1 tsp. cornstarch
1 red pepper <b>or</b> 1 pimento (optional)	2 tsp. celery seed
5 T. pickling salt	2 tsp. cinnamon
2 1/2 c. vinegar	1/2 tsp. pepper
1 tsp. nutmeg	6 c. sugar

Mix together squash, onion, peppers and pickling salt in a stone jar. Let stand 12 hours. Rinse with cold water. Drain thoroughly. Add remaining ingredients and bring to a boil. Cook 30 minutes. Pour into jars and store.

**WHITE SAUCE****Audrey Brown**

<b>THIN:</b>	<b>MEDIUM:</b>	<b>THICK:</b>
1 T. butter	2 to 3 T. butter	4 T. butter
1 T. flour	2 to 3 T. flour	4 T. flour
1/4 tsp. salt	1/4 tsp. salt	1/4 tsp. salt
1/8 tsp. pepper	1/8 tsp. pepper	1/8 tsp. pepper
1 c. milk	1 c. milk	1 c. milk

Melt butter and stir in flour. Add rest of ingredients and stir continuously until it boils and thickens, about 10 to 12 minutes. For cheese-flavored sauce, add 1 cup grated cheese or American cheese cubes, to taste.

**BARBECUE SAUCE****Linda Corman**

1 tsp. salt	1/4 c. Worcestershire sauce
1 tsp. chili powder	1 c. tomato catsup
1 tsp. celery seed	2 c. water
1/4 c. brown sugar	Few drops of Tabasco
1/4 c. vinegar	

Mix together all ingredients and simmer for 1/2 hour.

VARIATION: To vary, cook 1 grated onion and 1 clove garlic for 5 minutes in butter and add to sauce.

**TEXAS BARBECUE SAUCE****Gloria Starnes**

2 T. brown sugar	1/4 c. vinegar
1 tsp. salt	1 c. tomato juice
1/4 tsp. chili powder	1/4 c. catsup
2 T. Worcestershire sauce	1/2 c. water

Combine all ingredients in saucepan. Simmer for 15 minutes.

**LOWELL'S MARINATED STEAK SAUCE****Mary Shafranek**

2 sm. bottles soy sauce	2 pieces ginger root or 1/4 tsp. ground ginger
5 cloves garlic or minced garlic	1 T. vinegar
1 T. brown sugar	Salt and pepper (to taste)
1/2 c. salad oil	

Combine all ingredients. Soak 1 or 2 hours. Pour over steak and marinate for 2 hours. Grill.

My uncle won second place in the beef division at the "Men's Cookout" at the State Fair in 1976 with this recipe.

Turn all of your hang-ups over to the One who was hung-up for your hang-ups.

**SPAGHETTI SAUCE**

Virgie Kerr

- |                             |                           |
|-----------------------------|---------------------------|
| 1 chopped onion             | 1 tsp. basil              |
| 1 garlic bud                | 1 tsp. oregano            |
| 2 T. salad oil              | 2 T. parsley flakes       |
| 1 lb. ground beef           | 1/8 tsp. Tabasco          |
| 1 (15 oz.) can tomato sauce | 1 T. Worcestershire sauce |
| 1 (6 oz.) can tomato paste  | Salt <b>and</b> pepper    |

Sauté onion and garlic in salad oil in large skillet. Put in a bowl. Brown ground beef in same skillet. Drain. Add tomato sauce, tomato paste, basil, oregano, parsley flakes, Tabasco and Worcestershire sauce. Add salt and pepper, to taste, along with onion and garlic. Simmer. Can double recipe and freeze half for later use.

**TACO SAUCE**

Audrey Brown

- |  |                         |
|--|-------------------------|
| 6 c. tomatoes, peeled<br><b>and</b> chopped                | 3/4 c. onions, chopped  |
| 3 c. Jalapeno peppers,<br>seeded <b>and</b> finely chopped | 1 1/2 tsp. salt         |
|  | 3 garlic cloves, minced |
|  | 1 1/2 c. vinegar        |

Combine all ingredients; bring to a boil. Cover and simmer until desired thickness. Pack in sterilized jars. Use all the liquid. Process pints in boiling bath for 30 minutes.

TIP: Use rubber gloves to remove seeds from peppers.

**SAUCE FOR STUFFED PEPPERS**

Van Buren Good Samaritan Center

- |                              |                        |
|------------------------------|------------------------|
| 2 (46 oz.) cans tomato juice | 2 T. minced onion      |
| 3 sm. cans tomato paste      | 1/2 tsp. garlic powder |
| 3 to 4 slices bacon, diced   |                        |

Combine all ingredients and cook to a boil. Pour over stuffed peppers. Bake as peppers direct.:

**RED HOT SAUCE****Gloria Starnes**

2 qts. tomatoes	1 T. salt
1 1/2 c. chopped hot peppers	2 T. mixed pickling spices
2 c. vinegar	2 c. vinegar
1 c. sugar	

Combine first 5 ingredients in a saucepan. Add spices in cheese-cloth. Cook until thick. Stir in remaining 2 cups of vinegar. Stir, to prevent sticking. Pour into hot jars and seal.

**HOT FUDGE SAUCE****Rhonda Robinson**

2 T. cornstarch (add more, if needs to be thicker)	1/4 tsp. salt
3 T. cocoa	1 c. water
1 c. sugar	1/2 T. butter
	1 T. vanilla

Combine all ingredients, except vanilla. Cook until thick, stirring constantly. Add vanilla. Serve hot or cold over ice cream. Serves 6.

**COCOA SYRUP FOR ICE CREAM****Marilyn Doud**

1 c. cocoa	Dash of salt
1 1/2 c. sugar	2 tsp. vanilla
1 c. hot water	

Mix cocoa, sugar, hot water and salt. Bring to boil for 3 minutes; remove from fire. Stir in vanilla. Use as topping for ice cream or mix, to taste, with milk and heat for delicious hot cocoa.

**RHUBARB JAM****Ada Lazenby**

5 c. rhubarb	1 c. pineapple
4 c. sugar	1 box strawberry or raspberry Jell-0

Cook rhubarb, sugar and pineapple for 10 minutes. Add Jell-0. Cool and seal.

**SUGAR-FREE GRAPE JELLY**

Virgie Kerr

2 c. Welch's grape juice  
(no sugar) or pure  
grape juice

3 T. Minute Tapioca  
3 tsp. Sprinkle Sweet

Combine grape juice and tapioca in a small saucepan. Let stand 10 minutes. Bring mixture to a slight boil on medium heat, stirring constantly. Remove from heat. Add artificial sweetener, to taste. Mix well and pour into pint-size jars. Keep in refrigerator.

**SPECIAL DIET GRAPE JELLY**

Sylvia Hamilton

2 pkgs. unflavored gelatin  
1 (24 oz.) bottle unsweetened  
grape juice

2 T. unsweetened lemon juice  
2 T. liquid sweetener

In saucepan, soften gelatin in grape juice and lemon juice. Bring to a rolling boil, dissolving the gelatin; boil 1 minute. Remove from heat. Stir in liquid sweetener. Pour into sterilized jars. Seal. Store in refrigerator. Makes 1 pint. One table-spoon equals 11 calories.

VARIATIONS: Other juices may be used in place of grape juice.

**SUGARLESS PEACH-APPLE BUTTER**

Virgie Kerr

3 lbs. (about 12 med)  
peaches, peeled, pitted  
and cut up

1 (12 oz.) can frozen apple  
juice concentrate, thawed

In 4-quart kettle or Dutch oven, mash peaches well. Add apple juice concentrate. Bring to a boil. Boil gently, uncovered, for 35 to 40 minutes or till consistency is very thick. Stir frequently, as mixture thickens. Press mixture through a sieve or food mill. Ladle into clean hot 1/2-pint jars; leave 1/2 inch headspace. Wipe rims; adjust lids. Process in boiling water bath for 10 minutes. (Start timing when water boils.) Makes four 1/2-pints.

**RHUBARB JELL-O PRESERVES**

Leah Gerber

5 c. rhubarb  
4 1/2 c. sugar

2 boxes strawberry Jell-O

Cook rhubarb and sugar for 4 minutes. Add Jell-O to rhubarb and cook 8 minutes. Remove from heat and store in jars.

**ZUCCHINI JAM**

Susie Arnold

3 c. zucchini, shredded  
3 c. sugar  
3 c. pineapple

1 (6 oz.) box apricot or peach  
Jell-O

Mix together zucchini and sugar. Boil for 6 minutes. Add Jell-O and boil 1 minute longer. Add pineapple. Let set in pan 1 minute, then put into jars and refrigerate.

**LOW-CAL STRAWBERRY-PEAR JAM**

Virgie Kerr

3 c. fresh strawberries,  
crushed  
3 medium-size (2 c.) fresh  
pears, peeled, cored and  
finely chopped  
1 c. water  
1 T. lemon juice

2 (5/8 oz.) envelopes low-calorie  
strawberry-flavored gelatin  
4 packets Equal or equivalent  
liquid artificial sweetener

In a medium saucepan, combine crushed strawberries, chopped pears, water and lemon juice. Cook, stirring until fruit mixture comes to a boil, stirring constantly. Boil 1 minute while stirring. Remove from heat and stir in sweetener and gelatin. Pour into hot sterilized 1/2-pint jars or glasses. Seal. Refrigerate up to 6 weeks or freeze up to 1 year.



**FREEZER STRAWBERRY JAM**

Sylvia Hamilton

4 c. crushed berries  
 1 c. light corn syrup  
 1 pkg. Sure-Jell

5 1/2 c. sugar  
 1/4 c. lemon juice

Sift Sure-Jell into berries and stir vigorously. Set aside for 20 minutes, stirring occasionally. Add syrup, stirring well. Gradually stir in sugar. Put pan on low heat and heat until warm as baby's milk or just until sugar is dissolved. Add lemon juice. Jam is ready to use, but let it set several hours before putting in the freezer.

**CORNCOB JELLY**

Linda Corman

12 corncobs  
 3 pts. water  
 1 pkg. Sure-Jell

3 c. sugar  
 1 pkg. any flavor Kool-Aid

Break up cobs. Cook with water. Boil 30 minutes. Take cobs out and strain water. Add enough water to make 3 cups. Add Sure-Jell and bring to a boil. Add sugar and Kool-Aid. Boil to jelly-stage.

**SNOW ICE CREAM**

Doris Carr

3 eggs, well-beaten  
 1 1/2 c. sugar  
 2 c. evaporated milk

1 T. vanilla  
 1/2 tsp. salt

Combine ingredients and add clean top snow. Keep beating and adding snow until you have the desired thickness. A mixer is the easiest way to do this.

**PEPPERMINT ICE CREAM**

Ida Kerr

3 pts. milk  
 3 pts. cream

1 lb. red peppermint stick  
 candy

Dissolve candy in milk; add cream and freeze in freezer. Makes 1 gallon delicious ice cream.

Doris Carr

## SHERBET

- |   |            |
|---|------------|
| 1 box orange Jell-0                             | 1 c. sugar |
| 1 c. boiling water                              | 3 c. milk  |
| 1 (10 oz.) can frozen concentrated orange juice |            |

Mix together all ingredients; partly freeze, then beat with electric mixer and refreeze.

## POPSICLE

Doris Carr

- |                            |                          |
|----------------------------|--------------------------|
| 2 c. hot water             | 1 pkg. any flavor Jell-0 |
| 2 c. cold water            | Sugar                    |
| 1 pkg. any flavor Kool-Aid |                          |

Dissolve Jell-0 in hot water. Add cold water and Kool-Aid. Add sugar, to taste. Mix well. Pour into containers and freeze.

## FINGER JELL-0

Bertha Thornburg

- |                                  |                           |
|----------------------------------|---------------------------|
| 4 pkgs. (envelopes) Knox gelatin | 3 boxes any flavor Jell-0 |
|                                  | 4 c. boiling water        |

Dissolve Knox gelatin and Jell-0 into boiling water. Stir until completely dissolved, then pour in a pan. Put in refrigerator to harden. Can leave out of cold storage after hardens. Cut in small squares. Can eat with fingers. Won't melt. (This is a treat for children.)

## MINCEMEAT

Donna Story

- |  |                          |
|--|--------------------------|
| 2 lbs. ground beef, cooked and drained | 1 T. cloves              |
| 5 lbs. chopped apples                  | 1 T. allspice            |
| 3 lbs. raisins, cooked                 | 1 T. salt                |
| 1 1/2 tsp. cinnamon                    | 2 1/2 lbs. sugar         |
| 1 tsp. nutmeg                          | 1 lb. suet               |
|  | 3 pts. vinegar, weakened |

Combine all ingredients. May freeze or use at once.

**MINCEMEAT**

Sara Breitenstein

- |                                       |   |
|---------------------------------------|---|
| 4 c. (3 1/2 lb. roast)<br>canned beef | 1 T. salt   |
| 2 c. ground suet                      | 1 lb. raisins   |
| 1 gal. chopped apples                 | 2 c. currants   |
| 5 c. sugar                            | 2 c. boiled cider <b>or</b> 1/4 c.<br>vinegar <b>and</b> 1 c. water |
| 2 T. cinnamon                         |   |
| 1 T. allspice                         |   |

Mix ingredients thoroughly and add enough boiled cider to make right consistency. Heat slowly, to boiling point, and simmer 1 hour. Put in fruit jars and process.

**MOCK PINEAPPLE**

Peggy Lane

- |   |                         |
|---|-------------------------|
| 1 gal. zucchini, peeled,<br>seeded <b>and</b> chopped | 1 1/2 c. ReaLemon juice |
| 1 (48 oz.) can unsweetened<br>pineapple juice         | 3 c. sugar              |

Mix all ingredients together. Heat through and simmer for 20 minutes. Pack in jars and seal.

**MOCK APPLESAUCE**

Peggy Lane

- |                     |                           |
|---------------------|---------------------------|
| 4 c. zucchini purée | 2 c. sugar                |
| 4 T. cider vinegar  | 1 tsp. cinnamon           |
| 1 tsp. lemon juice  | 2 drops red food coloring |

Chop zucchini coarsely and blend with vinegar. Cook and add rest of ingredients, stirring occasionally. Cook until desired thickness.



**CARAMEL APPLE DIP****Kathy Manning**

1 (8 oz.) pkg. cream cheese, 3/4 c. brown sugar  
 softened 1 tsp. vanilla  
 1/4 c. sugar

Mix all ingredients together. No need to cook. Use as a dip for apples.

**COATING FOR CHICKEN****Peggy Lane**

1 1/2 c. oat flour 1/8 tsp. pepper  
 (1 1/4 c. Quaker oats in  
 blender equals oat flour) 1/3 c. milk  
 3/4 c. Parmesan cheese 1 beaten egg  
 1/2 tsp. paprika and/or sage 1/4 c. melted oleo  
 1/2 tsp. salt 1 (2 1/2 lb.) chicken

Coat chicken in dry ingredients; dip in milk and egg. Coat again with dry ingredients. Place in foil-lined large shallow baking pan. Drizzle melted oleo over chicken. Bake at 400° for 45 to 50 minutes.

**STAY-PUT FRY BATTER****Emelia Weltch**

1 c. flour 1 T. lemon juice or vinegar  
 1 tsp. baking powder Water

Combine flour, baking powder and lemon juice. Add enough water to make a thin batter. Set aside and let work. Batter will not come off when cooked. Good on fish or anything you want breaded.

**FREEZING CORN****Connie Herteen**

4 qts. corn 1 c. sugar  
 1 qt. water 4 tsp. salt

Combine ingredients. Cook (boil for 10 minutes). Cool and put in bags for freezing.

**MUSTARD BUTTER**

Roger Sullivan

1/2 c. butter <b>or</b> oleo, room temperature	2 tsp. lemon juice
2 T. prepared mustard (salad mustard <b>or</b> French-style)	1 tsp. parsley, chopped
	1/2 tsp. black pepper

Combine all ingredients and beat until fluffy. Great on grilled ham or chops.

**PUMPKIN FOR CANNING**

Linda Brown

Wash pumpkins. Cut in half and scoop out seeds. Put upside down on cookie sheet. Place in 250° oven for about 1 hour, until tender. Remove from oven and let cool. Peel shell off of pumpkin. Pack pumpkin loosely in jars. Process at 10 pounds pressure for 80 minutes. When ready to make pies, put pumpkin in blender. Add sugar, eggs, milk and spices, according to taste. Pour in pie shells and bake.

**HOMEMADE SWEETENED CONDENSED MILK**

Catherine Clubb

1 c. <b>plus</b> 2 T. nonfat dry milk	1/2 c. warm water
	3/4 c. sugar

Place water and dry milk in bowl. Mix well. Add sugar and beat until well-blended. Set bowl in hot water, to help dissolve sugar. Can be used in recipes requesting Eagle Brand milk.

**HOMEMADE PLAY DOUGH**

Lealin Boecker

2 1/2 c. flour	2 c. boiling water
1/2 c. salt	3 T. corn oil
1 T. alum	Food coloring

Combine flour, salt and alum. Mix with boiling water. Add oil and mix well. Divide and add food coloring, as desired. Keep covered when not in use. This is a very fine quality soft clay. Stores well and will keep indefinitely when kept covered.

## SPICE - HERB CHART (SUBMITTED BY GOOD SAM)

### SALADS AND VEGETABLES

- Beets - Sprinkle in tarragon while they cook. For tart flavor, use tarragon vinegar.
- Cabbage - Cook with caraway or mustard seed.
- Carrots - Season glazed carrots with ginger.
- Cauliflower - Flavor with rosemary.
- Coleslaw - Sprinkle with caraway or dill seed.
- Corn - Flavor canned corn with chili powder; garnish with green pepper rings.
- Eggplant - Add just enough basil or thyme to enhance the flavor.
- Fruit Salad - Add allspice or mace to the whipped cream dressing.
- Green Beans or Onions - To a cream sauce, add mustard.
- Peas - Drop in mint flakes or pinch of savory while they're simmering.
- Potatoes (mashed) - Sprinkle dill seed while you mash or season with rosemary as they cook.
- Tossed Salad - Cautiously add curry powder to an oil vinegar dressing.

### BREADS

- Biscuits - Add mustard and thyme to dry ingredients. Bake and serve with any meat dish.
- Blueberry Muffins - Add a dash of nutmeg.
- Cinnamon Toast - For French-style, dip in egg and milk; fry; sprinkle with cinnamon and sugar.
- Coffee Cake - Mix anise in the batter - just enough to taste.
- Corn Bread - Mix rosemary in the batter.

Continued Next Page

**SPICE AND HERB CHART** (Continued)

Croutons - Toss toasted bread cubes with melted butter, seasoned with onion salt or powder, basil and marjoram. Serve with soup.

Date Muffins - Add a dash of pumpkin pie spice to the batter.

Doughnuts - Add mace to dry ingredients. After frying, roll in cinnamon and sugar.

Dumplings - Mix parsley flakes in the batter.

Garlic Bread - Slice French bread partly through. Spread slices with butter, seasoned with garlic salt or powder. Wrap and heat.

Rolls - Add caraway seed to butter or put dill seed on top.

Scones - Season with allspice; serve with honey or mix poppy seed with honey.

Sweet Bread - Add pinch of saffron to hot liquid. Soak ten minutes; strain and add to flour mixture, as usual.

Waffles - Add poultry seasoning; serve with creamed chicken or add a dash of allspice and cinnamon.

**DESSERTS**

Apple Pie - Add cinnamon to the crust.

Baked Apples - Core and fill center with brown sugar and stick of cinnamon.

Cherry Pie - Add dash of nutmeg or mace.

Chocolate Cake - To one cake mix, add 1 teaspoon cinnamon, 1/2 teaspoon nutmeg and 1/4 teaspoon cloves.

Chocolate Pudding - Add a dash of cinnamon or mace.

Grapefruit - Sprinkle half with ginger and coconut. Chill and serve.

Molasses Cookies - Add pumpkin pie spice to dry ingredients.

Peach Pie - A shake of cinnamon picks up the flavor.

Pears - Dot fresh or canned pears with butter; sprinkle with sugar and cinnamon; broil.

Continued Next Page

**SPICE AND HERB CHART (Continued)**

Rice Pudding - Season with apple pie spice; serve with stirred custard sauce.

Spice Cake - To one cake mix, add 2 tablespoons instant coffee.

Sugar Cookies - Stir anise seed into dry ingredients.

Yellow Cake - To one cake mix, add 1 teaspoon nutmeg and 1/4 teaspoon allspice.

**SOUPS AND APPETIZERS**

Beef Soup - Add mixed vegetable flakes while it simmers.

Chicken Soup - Add pinch of rosemary or dash of paprika or marjoram.

Consommé - Season with allspice or dash of savory.

Cranberry Juice - If served hot, spice with whole cloves. If chilled, add cinnamon or ground cloves.

Fish Chowder - Cook with lots of vegetables and add thyme.

Oyster Stew - Add light touches of mace or cayenne.

Potato Soup - Try a dash of mustard or basil or add parsley flakes.

Split Pea Soup - Sprinkle with savory.

Stuffed Celery - Mix caraway seed with cream cheese; sprinkle with paprika.

Tomato Juice Cocktail - Try pinch of dill seed or a bit of oregano.

Tomato Soup - Shake in some sage and garlic.

Vegetable Soup - Add thyme or dash of chili powder.

**MEAT, FISH AND POULTRY**

Beef Stew - Add flavor with basil or cook with mixed vegetable flakes or dash of mixed herbs.

Continued Next Page

**SPICE AND HERB CHART** (Continued)

Chicken Stuffing - Use poultry seasoning, sage, thyme and onion salt.

Fish Fillets - Sprinkle with marjoram, tarragon or curry powder before cooking.

Fried Chicken - Use paprika or sprinkle pieces with thyme and marjoram; roll in flour and fry.

Hamburger Patties - Add basil or curry powder.

Ham Loaf - Mix in a bit of rosemary for a complementary flavor.

Meatballs - Season with savory, mustard and garlic salt.

Pork Chops - Sprinkle with sage or thyme or add a shake of cinnamon.

Pork Roast - Blend marjoram and savory; add to basting sauce.

**EGGS AND CHEESE**

Cheese Casserole - Any cheese dish will respond to a dash of sage or marjoram.

Cheese Rabbit - Include basil and marjoram in a cheese sauce.

Cheese Sauce - Add 1/4 teaspoon mustard for zest.

Cheese Souffl  - Add basil, to suit your taste.

Cottage Cheese - Add onion salt or powder; dill or caraway seed.

Cream Cheese - Blend in basil or parsley; spread on thin rye or use as dip.

Cheese Spread - Season snappy soft cheese with thyme or celery seed or salt.

Deviled Eggs - Add savory and mustard.

French Omelet - Dash of basil in the eggs.

Scrambled Eggs - Sprinkle lightly with savory.

Souffl  - Add 1/4 to 1/2 teaspoon marjoram to 4 eggs. Serve with hot tomato juice.

Tomato Omelet - Add a bit of oregano.

## HELPFUL HINTS (SUBMITTED BY GOOD SAM)

### FOOD TIPS

#### **Salt:**

If stew is too salty, add raw cut potatoes and discard, once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar or simply add sugar.

Tightly wrap a piece of aluminum foil around the salt shaker - this will keep the dampness out and salt from caking. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.

#### **Gravy:**

For pale gravy, color with a few drops of Kitchen Bouquet or coffee. To avoid the problem in the first place, brown the flour well before adding the liquid. This also helps prevent lumpy gravy.

To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake; in a few minutes you will have a smooth paste for gravy.

To remedy greasy gravy, add a small amount of baking soda.

#### **Vegetables:**

Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.

By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.

Store leftover corn, peas, green beans, etc. in a container in the freezer. Add to other ingredients when making stew.

Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.

#### **Eggs:**

If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will float and a stale one will sink.

Continued Next Page

**FOOD TIPS** (Continued)

The white of an egg is easiest to beat when it's at room temperature, so leave it out of the refrigerator about a half an hour before using it.

Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.

To make quick diced eggs, take your potato masher and go to work on a boiled egg.

A great trick for peeling eggs the easy way is when they are finished boiling, turn off the heat and just let them set in the pan with the lid on for about 5 minutes. Steam will build up under the shell and they will just fall away. Or, quickly rinse hot hard-boiled eggs in cold water and the shells will be easier to remove.

Fresh or hard-boiled? Spin the egg; if it wobbles, it is raw. If it spins easily, it's hard-boiled.

Add one tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.

Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.

Pierce the end of an egg with a pin and it will not break when placed in boiling water.

Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).

For baking, it's best to use medium to large eggs. Extra-large may cause cakes to fall when cooled.

Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake.....1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.

For fluffier omelets, add a pinch of cornstarch before beating.

To avoid the green ring around the center of a hard-boiled egg, as soon as the egg is finished simmering (never boil), cover with cold water to stop the cooking of the egg.

Continued Next Page

**FOOD TIPS** (Continued)

**Potatoes:**

To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven or cut potatoes in half and place them face down on a baking sheet in the oven, to make the baking time shorter.

Save some of the water in which potatoes were boiled; add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

**Onions:**

To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.

For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.

Peel and quarter onions; place one layer deep in a pan and freeze. Quickly pack in bags or containers while frozen. Use as needed, chopping onions while frozen with a sharp knife.

**Tomatoes:**

Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.

Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen, so find a warm spot near the stove or dishwasher where they can get a little heat.

Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.

**Whipping Cream:**

A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.

As you whip cream, whip extra; drop on wax paper and freeze. Repack in a plastic bag. Next time you need a "glob" for individual desserts - presto! - you have it. Allow 10 to 15 minutes for thawing.

Continued Next Page

**FOOD TIPS** (Continued)

Chill cream, bowl and beaters well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg, if it still will not whip up. Chill, then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (1/4 teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this - cut 2 holes in the middle of a piece of wax paper, then slip the stems of the beaters through the holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip-away.

**Tasty Cheese Sandwiches:**

Toast cheese sandwiches in a frying pan, lightly greased with bacon fat, for a delightful new flavor.

**Rock-Hard Brown Sugar:**

Add a slice of soft bread to the package of brown sugar; close the bag tightly and in a few hours the sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater or put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for awhile or buy liquid brown sugar.

**Thawing Frozen Meat:**

Seal the meat in a plastic bag and place in a bowl of very warm water or put in a bag and let cold water run over it for an hour or so.

For working women, who must take meat from the freezer in the morning for the evening meal, wrap in 4 or 5 sheets of newspaper. When returning in late afternoon or evening, meat will be thawed; still crisp and the juices will still be in the meat.

**Soggy Potato Chips, Cereal or Crackers:**

If potato chips lose their freshness, place under the broiler for a few moments. Care must be taken not to brown them. You can crisp soggy cereal and crackers by putting them on a cookie sheet and heating for a few minutes in the oven.

Continued Next Page

**FOOD TIPS** (Continued)**Pancake Syrup:**

To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.

**Easy Topping:**

A good topping for gingerbread, coffee cake, etc. can easily be made by freezing the syrup from canned fruit and adding 1 tablespoon of butter and 1 tablespoon of lemon juice to 2 cups of syrup. Heat until bubbly and thicken with 2 tablespoons of flour.

**No Spattering or Sticking:**

To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.

Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.

Boil vinegar in a brand-new frying pan to keep things from sticking to it.

Try putting 2 strips of bacon under your meat loaf, to prevent it from sticking. Eat the bacon also or use for other seasonings, such as green beans.

**Hamburgers:**

Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.

Add a raw grated potato to ground meat for luscious, juicy hamburgers.

**Frozen Bread:**

Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven, to thaw completely.

**Removing Corn Silks:**

Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.

Continued Next Page

**FOOD TIPS** (Continued)**Nuts:**

If nuts are stale, place them in the oven at 250°F. and leave them there for 5 or 10 minutes. The heat will revive them.

**Preventing Boil-overs:**

Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.

**Marshmallows:**

Rub scissors with butter, to cut up marshmallows.

**Softening Butter:**

Soften butter quickly by grating it or heat a small pan and place it upside down over the butter dish for several minutes or place in the microwave for a few seconds.

**Measuring Sticky Liquids:**

Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.

**Scalded Milk:**

Add a bit of sugar, without stirring, to milk, to prevent it from scorching.

Rinse the pan in cold water before scalding milk and it will be much easier to clean.

**Tenderizing Meat:**

**Boiled Meat** - Add a tablespoon of vinegar to the cooking water.

**Tough Meat or Game** - Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.

**Steak** - Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.

**Chicken** - To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.

Continued Next Page

**FOOD TIPS (Continued)****Unpleasant Cooking Odors:**

While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove or add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.

To keep cabbage smell from filling the kitchen, don't overcook it (keep it crisp); put half a lemon in the water when you boil it or put a "heel" of bread on top of cabbage before putting on the lid - there will be no odor. The bread has no effect on the cabbage. Remove after cooking. This also works with broccoli and Brussels sprouts, too.

**Grating Cheese:**

Chill the cheese before grating and it will take much less time.

When your recipe says "chop very fine", you can grate it much easier and quicker.

**Pies:**

Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!

To prevent soggy undercrusts for such pies as pumpkin, turn oven to highest temperature recommended for your pie. Put unfilled crust in oven for a few minutes to "set" while you are finishing the filling. Do not bake till brown - keep it white.

**Removing Ham Rind:**

Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks and can be easily removed.

**Sluggish Catsup:**

Push a drinking straw to the bottom of the bottle and remove. This admits enough air to start the catsup flowing.

**Unmolding Gelatin:**

Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.

Continued Next Page

**FOOD TIPS** (Continued)**Leftover Squash:**

Squash that is leftover can be improved by adding some maple syrup before reheated.

**Nonsinking Raisins:**

Put your raisins in the flour in the sifter. Sift out flour into your mixture. Add flour-coated raisins last and they will not sink to the bottom during baking.

**No-Spill Cupcakes:**

An ice cream scoop can be used to fill cupcake papers without spilling.

**Moistier Cakes:**

Add 1/4 cup cooking oil (**no more**) to any box cake. It will be as tender as Grandma used to make.

**Canning Peaches:**

Don't bother to remove skins when canning or freezing peaches. They will taste better and be more nutritious with the skin on.

**Angel Food Cookies:**

Stale angel food cake can be cut into 1/2-inch slices and shaped with cookie cutters to make delicious "cookies." Just toast in the oven for a few minutes.

**Cookie Dough:**

Roll cookie dough with powdered sugar on your board. This will make the cookie a wee bit sweeter, but they will not be tough as they sometimes get with flour.

**Chopping Garlic:**

Chop in small amount of salt to prevent pieces from sticking to the knife or chopping board, then pulverize with the tip of the knife.

**Cooking with Garlic:**

If you use a garlic bud and don't want it left in your cooking, run a toothpick through it and it will be easy to find and lift out.

**FOOD TIPS** (Continued)**Greasy Soups or Stews:**

Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.

**Broiler Drippings:**

Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.

**Cooked Dried Beans:**

When cooking dried beans, add salt after cooking. If salt is added at the start, it will slow the cooking process.

**Leftover Waffles:**

Freeze waffles that are left; they can be reheated in the toaster.

**Fluffier Rice:**

Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.

**Nutritious Rice:**

Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.

**Perfect Noodles:**

When cooking noodles, bring required amount of water to a boil; add noodles; turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.

**Easy Croutons:**

Make delicious croutons for soup or salad by saving toast; cutting into cubes and sautéing in garlic butter.

**Nonsticking Bacon:**

Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.

Continued Next Page

**FOOD TIPS** (Continued)**Tasty Hot Dogs:**

Boil hot dogs in sweet pickle juice and a little water for a different taste.

**Golden Brown Chicken:**

For golden brown fried chicken, roll it in powdered milk instead of flour.

**Double Boiler Hint:**

Toss a few marbles in the bottom of a double boiler. When the water boils down, the noise will let you know!

**Flour Puff:**

Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.

**Jar Labels:**

Attach canning labels to the lids, instead of the sides, of jelly jars, to prevent the chore of removing labels when the contents are gone.

**FOOD STORAGE****Celery and Lettuce:**

Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.

**Garlic:**

Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.

**Onions:**

Wrap individually in foil to keep them from becoming soft or sprouting.

Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

Continued Next Page

**FOOD STORAGE (Continued)****Eggs:**

Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days.

Cover them with oil on the top, in a sealed container, in the refrigerator.

For long-term storage: If there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes, one at a time, for daily use. If you use eggs in twos or threes, freeze them that way, in a plastic sack.

**Cheese:**

Wrap cheese in a vinegar-dampened cloth, to keep it from drying out.

**Milk:**

Milk, at room temperature, may spoil cold milk, so don't pour milk back into the carton.

**Brown Sugar:**

Wrap in a plastic bag and store in refrigerator, in a coffee can with a snap-on lid.

**Cocoa:**

Store cocoa in a glass jar, in a dry cool place.

**Cakes:**

Putting half an apple in the cake box will keep cake moist.

**Pie Crusts:**

Never bake just one crust. Bake 4 to 6. Place one tin on top of another, with wax paper between. Put in large paper bag and store on a top shelf, to prevent breaking. Soon a dessert can be ready, with a can of cherries or a box of instant pudding, some ice cream or whipped cream.

Continued Next Page

**FOOD STORAGE** (Continued)**Ice Cream:**

Ice cream that has been opened and returned to the freezer sometimes forms a wax-like film on the top. To prevent this, after part of the ice cream has been removed, press a piece of wax paper against the surface and reseal the carton.

**Lemons:**

Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.

**Limes:**

Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.

**Smoked Meats:**

Wrap ham or bacon in a vinegar-soaked cloth, then in wax paper, to preserve freshness.

**Casseroles:**

When freezing a casserole dish (or apples for a pie), line dish with foil; fill and freeze, then lift out and the dish can be used daily and you can still put your freezer "treasure" into it when ready to bake.

**Soda Crackers:**

Wrap tightly and store in the refrigerator.

**Vegetables:**

Remove the tops on carrots, beets, etc. before storing.

**Flour:**

If you put a bay leaf in your flour, corn meal and all such staples, 'tis said, you will never have a weevil. This works and bay leaves are cheap.

**Bread:**

A rib of celery in your bread bag will keep the bread fresh for a longer time.

Continued Next Page

## FOOD STORAGE (Continued)

### **Cookies:**

Place crushed tissue paper on the bottom of your cookie jar.

### **Cottage Cheese:**

Store carton upside down. It will keep twice as long.

### **Honey:**

Put honey in small plastic freezer containers, to prevent sugaring. It also thaws out in a short time.

### **Marshmallows:**

They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.

### **Popcorn:**

It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids."

## CLEANING TIPS

### **Appliances:**

To rid yellowing from white appliances, try mixing together 1/2 cup bleach, 1/4 cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.

### **Breadboards:**

To rid cutting boards of onion, garlic or fish smell, cut a lime or lemon into two and rub the surface with the cut side of the fruit or make a paste of baking soda and water and apply generously. Rinse.

### **Copper Pots:**

Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for awhile, then simply rub clean.

Dip lemon halves in salt and rub or rub with Worcestershire sauce or catsup. The tarnish will disappear.

Continued Next Page

**CLEANING TIPS** (Continued)**Burnt and Scorched Pans:**

Sprinkle burnt pan liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.

Stubborn stains on nonstick cookware can be removed by boiling 2 tablespoons of baking soda, 1/2 cup vinegar and 1 cup water for 20 minutes. Reseason pan with salad oil.

**Can Opener:**

Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.

**Clothespins:**

Boil dirty clothespins in a weak solution of bleach and water for a few minutes. Dry, after rinsing; they will be clean and look like new again.

**Dishes:**

Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwasher. The vinegar will cut the grease and leave your dishes sparkling clean.

To remove coffee or tea stains and cigarette burns from fine china, rub with a damp cloth, dipped in baking soda.

**Clogged Drains:**

When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain, followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain.

**Garbage Disposal:**

Grind half a lemon or orange rinds in the disposal, to remove any unpleasant odor.

**Glassware:**

When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.

## CLEANING TIPS (Continued)

### Grater:

For a fast and simple clean-up, rub salad oil on the grater before using.

Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.

### Oven:

Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.

Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.

### Plastic Cups, Dishes and Containers:

Coffee or tea stains can be scoured with baking soda or fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.

To rid foul odors from plastic containers, place crumpled newspaper (black and white only) into the container. Cover tightly and leave overnight.

### Refrigerator:

To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.

### Sinks:

For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for 1/2 hour or so.

Rub stainless steel sinks with lighter fluid, if rust marks appear. After the rust disappears, wipe with your regular kitchen cleanser.

Use a cloth, dampened with rubbing alcohol, to remove water spots from stainless steel.

Club soda will shine up stainless steel sinks in a jiffy.

Continued Next Page

**CLEANING TIPS** (Continued)**Teakettle:**

To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.

**Thermos Bottles:**

Fill the bottle with warm water; add 1 teaspoon of baking soda and allow to soak.

**Formica Tops:**

Polish them to a sparkle with club soda.

**Sponges:**

Wash in your dishwasher or soak overnight in salt water or baking soda, added to water.

**STAIN REMOVAL****Alcoholic Beverages:**

Presoak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds, if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat, if necessary. Wash with detergent in hottest water safe for fabric.

**Blood:**

Presoak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon of water). Rinse. If stain remains, work in detergent and wash, using bleach safe for fabric.

**Candle Wax:**

Use a dull knife to scrape off as much as possible. Place fabric between two blotters or facial tissues and press with warm iron. Remove color stain with nonflammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

Continued Next Page

**STAIN REMOVAL** (Continued)**Chewing Gum:**

Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air-dry. Wash in detergent and hottest water safe for fabric.

**Chocolate:**

Presoak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide; wash again.

**Coffee:**

Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with nonflammable dry cleaning solvent. Wash again.

**Crayon:**

Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1 to 2 cups of baking soda. **NOTE:** If full load is crayon stained, take to cleaners or coin-operated dry cleaning machines.

**Dye:**

If dye transfers from a noncolorfast item during washing, immediately bleach discolored items. Repeat as necessary **before** drying. On whites, use color remover. **CAUTION:** Do not use color remover in washer or around washer and dryer, as it may damage the finish.

**Grass:**

Presoak in cold water for at least 30 minutes; rinse. Pretreat with detergent. Wash, using detergent, hot water and bleach safe for fabric. On acetate and colored fabrics, use 1 part alcohol to 2 parts water.

**Grease, Oil or Tar:**

Use powder or chalk absorbents to remove as much grease as possible. Pretreat with detergent or nonflammable dry cleaning solvent or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

Continued Next Page

**STAIN REMOVAL** (Continued)

Rub spot with lard and sponge with a nonflammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

**Ink:**

Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with nonflammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.

**Mildew:**

Pretreat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric.

**NOTE:** Mildew is very hard to remove; treat promptly.

**Nail Polish:**

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

**Perspiration:**

Sponge fresh stain with ammonia; old stain with vinegar. Presoak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

**CARPETS AND FLOORS****Shag Carpet:**

Raise flattened spots in your carpeting where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam, then brush up the carpet.

**Candle Drippings:**

For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.

Continued Next Page

**CARPETS AND FLOORS (Continued)****Dog Stains:**

Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top, in order to absorb all the moisture.

**Spills:**

When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot, then rinse off with water.

**Liven Up Your Carpet:**

Give your carpet a new lease on life. Sprinkle some salt on it right before you vacuum. The rug will be much brighter when you have finished vacuuming.

**Ink Spots:**

Saturate spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.

**Glue:**

Glue can be loosened by saturating the spot with a cloth soaked in vinegar.

**Repairing Burns:**

Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the backing of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and you will get the best results.

**Blood on the Rug:**

When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.

**Spilled Nail Polish:**

Allow to almost dry, then peel off of waxed floors or tile.

Continued Next Page

**CARPETS AND FLOORS** (Continued)**Varnished Floors:**

Use cold tea to clean woodwork and varnished floors.

**Garage Floors:**

In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.

**Stop Squeaking Floors:**

Just dust some talcum powder between the cracks and it should do the job. If you have really serious squeaking, it could be that you need to wedge in some slivers of wood to the underneath side.

**Heel Marks:**

Just take a pencil eraser and wipe them off.

**WINDOWS****Window Cleaning:**

Newspaper is much cheaper to use for drying freshly washed windows than paper toweling.

The best solution for cleaning windows is 1/2 cup ammonia, 1 cup of white vinegar and 2 tablespoons of cornstarch in a bucket of warm water.

**Window Sills:**

To remove spots on window sills, rub the surface with rubbing alcohol.

**Grease Spots:**

Any cola drink will remove grease spots from windows.

**Window Shade Tears:**

Repair with colorless nail polish. This works wonders on small tears.

Continued Next Page

**WINDOWS** (Continued)**Cleaning Screens:**

For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.

**FURNITURE****Polish Build-Up:**

Mix 1/2 cup vinegar and 1/2 cup water. Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.

**Cigarette Burns:**

For small minor burns, try rubbing mayonnaise into the burn. Let set for awhile before wiping off with a soft cloth.

Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged areas with your finger. Always consider the value of the furniture - it might be better to have a professional make the repair.

**Scratches:**

Make sure you always rub with the grain of the wood when repairing a scratch. For walnut, remove the meat from a fresh unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut. For mahogany, you can either rub the scratch with a dark brown crayon or buff with brown paste wax. For red mahogany, apply ordinary iodine with a number 0 artist's brush. For maple, combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip, then dry; wax and buff.

**Stuck-On Paper:**

Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for awhile and rub with a soft cloth. Repeat the procedure until the paper is completely gone.

Continued Next Page

**FURNITURE** (Continued)**Water Rings and Spots:**

Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.

Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.

Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.

**Candle Wax:**

Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.

**Plastic Tabletops:**

You will find that a coat of Turtle wax is a quick pick-up for dulled plastic tabletops and counters or rub on toothpaste and buff.

**Removing Glue:**

Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.

**Wicker:**

Wicker needs moisture, so use a humidifier in the winter.

To prevent drying out, apply lemon oil occasionally.

Never let wicker freeze. This will cause cracking and splitting.

Wash with a solution of warm salt water to keep from turning yellow.

**Metal Furniture:**

To remove rust, a good scrubbing with turpentine should accomplish the job.

**Vinyl Upholstery:**

Never oil vinyl, as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.

## FURNITURE (Continued)

### Leather Upholstery:

Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.

### Grease Stains:

Absorb grease on furniture by pouring salt on the spill immediately.

## LAUNDRY

### Clean Machine:

Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.

### Too Sudsy:

When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.

### Final Rinse:

Add a cup of white vinegar to the final rinse when washing clothes, to make sure the alkalines in the soap are dissolved.

### Whiter Fabric:

Linen or cotton can be whitened by boiling in a mixture of 1 part cream of tartar and 3 parts water.

### Tennis Shoes:

After washing tennis shoes in the washing machine, spray them with thin starch. This helps prevent the soil from clinging to the fabric. The insides are still soft.

### Whitest Socks:

Boil socks in water, to which a lemon slice has been added.

### Freshen Feather Pillows:

Put feather pillows in the dryer and tumble, then air outside.

Continued Next Page

**LAUNDRY** (Continued)**Remove Creases from Hems:**

Sponge material with a white vinegar solution and press flat, to remove creases in hems.

**Ironing Board Cover:**

When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.

**Washer Advice:**

Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.

**Soiled Collars:**

Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.

**BATHROOM****Bathroom Tile:**

Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand for 10 minutes and buff or polish.

**Shower Curtains:**

Before hanging shower curtains, soak them in a salt water solution to prevent mildew.

To remove mildew on shower curtains, wash them in hot soapy water; rub with lemon juice and let them dry in the sun.

**Porcelain Cleaners:**

Lighter fluid will remove most dark stubborn stains from sink and bathtub.

**Yellowed Bathtub:**

Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.

Continued Next Page

**BATHROOM** (Continued)**Rust Stains:**

Spread a paste of hydrogen peroxide and cream of tartar over the area and add a few drops of ammonia. Let it stand for 2 or 3 hours.

**Sweet Smelling Bathroom:**

Place a fabric softener sheet in the wastepaper basket or add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.

**HANDY PERSON****Leaky Vase:**

Fix a leaky vase by coating the inside with paraffin and letting it harden.

**Plywood Cutting:**

Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.

**Locating Wall Studs:**

Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16 inches apart.

**Loosening Rusty Bolts:**

Apply a cloth soaked in any carbonated soda to loosen rusted bolts.

Loosen a screw by putting a couple of drops of peroxide on it and letting it soak in.

**Screwdriver Tip:**

Keep a screwdriver tip from slipping by putting chalk on the blade.

**Sandpaper Hint:**

By dampening the backing on sandpaper, it will last longer and resist cracking.

Continued Next Page

**HANDY PERSON** (Continued)**Sticking Drawers:**

Rub the runners of drawers with a candle or a bar of soap, so they will slide easily.

**Stubborn Locks:**

Dip key into machine oil or graphite, to loosen up a lock.

**Garbage Can Tip:**

Garbage cans will last longer if they are painted. Use primer on galvanized metal, then paint with matching house paint.

**Towel Rack Tip:**

Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.

**Screen Repair:**

Use clear cement glue to repair a small hole in wire screening.

**Finding a Gas Leak:**

Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gas man comes.

**Hanging Pictures:**

Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.

**Unseen Switches:**

To have electric switches visible at night, paint with luminous paint.

**BEAUTY****Pearls:**

String your pearls with dental floss. It will last much longer.

Continued Next Page

**BEAUTY** (Continued)**Sunburn Relief:**

A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.

Dab on some apple cider vinegar. The pinkness and pain will disappear.

**Broken Lipstick:**

Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.

**Nail Polish:**

Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.

Instead of storing the nail polish bottle right-side up, put it on its side. Stir it up with the brush when you need some.

Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.

**Deodorant:**

To make your own pump spray deodorant, just add 4 tablespoons of alum to 1 quart of water. Mix it up and put into a spray bottle. If you want a scent, add your favorite cologne.

**Toothpaste:**

Baking soda, instead of toothpaste, does as good a job. It also works on dentures.

**Cleaning Combs and Brushes:**

A solution of baking soda and hot water cleans hair brushes and combs.

**Hair Conditioner:**

Mayonnaise gives dry hair a good conditioning. Apply 1/2 cup mayonnaise to dry unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times before shampooing thoroughly.

Continued Next Page

**BEAUTY** (Continued)**Homemade Dry Shampoo:**

Mix together 1 tablespoon salt and 1/2 cup corn meal for your own homemade dry shampoo. Transfer to a large-holed shaker; sprinkle it on oily hair lightly and brush out dirt and grime.

Baby powder or cornstarch can also be used as dry shampoos.

**SEWING****Threading Needles:**

Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.

**Sharp Machine Needles:**

Sharpen sewing machine needles by stitching through sandpaper.

**Buttons:**

Coat the center of buttons with clear nail polish and they'll stay on longer.

**Patterns:**

Fine sandpaper makes a good pattern for quilt blocks. Materials laid on it won't slip so badly while cutting blocks.

**Recycled Elastic:**

Remove elastic waistband from used pantyhose for use in other sewing projects.

**Heavy Seams:**

Rub seams with a bar of soap, to allow a sewing machine needle to easily pass through.

**Sewing on Nylon:**

When repairing seams on nylon jackets or lingerie, make the job a lot simpler by placing a piece of paper underneath the section you are going to sew. Stitch through the fabric and paper. When finished, tear the paper off.

# INDEX

## APPETIZERS AND BEVERAGES - - - - - 3 - 20

### Appetizers

Party Meatballs - - - - -	3
Bologna - - - - -	3
Salami - - - - -	4
Summer Sausage - - - - -	4
Bacon Cheese Ball - - - - -	4
Dried Beef Cheese Ball - - - - -	3
Garlic and Onion Cheese Ball - -	5
Cheese Ball - - - - -	5
Cheese Balls - - - - -	5
Ham and Cheese Roll-Ups - - - -	6
Ham Spread - - - - -	6
Pizza Fondue - - - - -	6
Dried Beef Dip - - - - -	7
Tuna Dip - - - - -	7
Manwich Dip - - - - -	7
Ham and Herb Dip - - - - -	8
Chili Dip - - - - -	7
Chili Dip - - - - -	8
Fiesta Nacho Dip - - - - -	8
Taco Dip - - - - -	9
Pork Taco Dip - - - - -	9
Enchilada Dip - - - - -	9
Dorito Dip - - - - -	10
Jalapeno Dip - - - - -	10
Beau Monde Dip - - - - -	10
Cheese Dip - - - - -	11
Chip Dip - - - - -	10
Cauliflower Dip - - - - -	11
Raw Vegetable Dip - - - - -	11
Mexican Munch - - - - -	11
Nachos - - - - -	12
Onion Rings - - - - -	12
Fritter Batter for Onion Rings -	12
Homemade Granola - - - - -	13
Monterey Bread - - - - -	13

Continued Next Page

## APPETIZERS AND BEVERAGES (Continued)

## Beverages

Punch - - - - -	13
Punch - - - - -	14
Punch - - - - -	14
Betty Hendricks' Punch - - - -	14
Blue Punch - - - - -	15
Clear Punch - - - - -	14
Delicious Punch - - - - -	15
Fruit Punch - - - - -	15
Golden Fruit Punch - - - - -	16
Lime Punch - - - - -	16
Punch Slush - - - - -	16
Yellow Gold Punch - - - - -	17
Pineapple Frappe - - - - -	16
Orange Julius - - - - -	17
Fruit Eggnog - - - - -	18
V-8 Tomato Juice - - - - -	17
Hot Cocoa Mix - - - - -	18
Instant Chocolate Mix - - - - -	18
Suisse Mocha - - - - -	18
Russian Spice Tea - - - - -	19

## BREADS

21 - 54

Beer Bread - - - - -	21
Norwegian Rye Bread - - - - -	21
Quick-Mix White Bread - - - - -	21
Whole-Wheat Bread - - - - -	22
Apple Bread - - - - -	23
Spiced Applesauce Bread - - - -	22
Raised Banana-Nut Bread - - - -	23
Banana Bread - - - - -	24
One Pan Banana Bread - - - - -	24
Raisin or Date-Nut Bread - - - -	25
Date-Nut Harvest Bread - - - - -	24
Strawberry Bread - - - - -	25
Pumpkin Bread - - - - -	26
Carrot-Coconut Bread - - - - -	26
Spiced Zucchini Bread - - - - -	27

Continued Next Page

## BREADS (Continued)

Hawaiian Zucchini Bread - - - -	27
Zucchini Bread - - - - -	25
Zucchini Bread - - - - -	28
Gingerbread - - - - -	28
Pistachio Bread - - - - -	28
Corn Bread - - - - -	29
Crusty Corn Bread - - - - -	29
Butterhorn Rolls - - - - -	29
Butterhorn Rolls - - - - -	30
Quick Light Rolls - - - - -	30
Hot Rolls - - - - -	31
Double-Quick Dinner Rolls - -	32
Potato Refrigerator Rolls - -	31
Icebox Rolls - - - - -	30
Overnight Refrigerator Rolls -	32
No-Knead Rolls - - - - -	33
No-Knead Refrigerator Rolls -	33
Hay-Hand Rolls - - - - -	34
Breakfast Twist Rolls - - - -	35
Easy Cinnamon Caramel Rolls -	33
Rich Sweet Dough - - - - -	34
Homemade Bisquick - - - - -	35
Biscuit Mix - - - - -	36
Biscuits - - - - -	36
Delicious Light Biscuits - - -	36
Mile-High Biscuits - - - - -	35
Southern Gal's Biscuits - - - -	37
Nip Quick Buttermilk Biscuits -	37
Sausage Biscuits - - - - -	36
Rebel Biscuits - - - - -	38
Caramel Biscuit	
Ring-A-Round - - - - -	38
Bakers' Buns - - - - -	39
Dutch Buns - - - - -	37
Missouri Beer Barrel Muffins -	38
Iowa Corn 'n' Bacon Muffins -	39
Cornflake Muffins - - - - -	39
Buttermilk-Oatmeal Muffins - -	40
Oatmeal Muffins - - - - -	40

Continued Next Page

## BREADS (Continued)

Old-Fashion Bran Muffins - - - -	40
Sweet Muffins - - - - -	41
Cake Doughnuts - - - - -	41
Raised Doughnuts - - - - -	42
Raised Doughnuts - - - - -	42
Yankee Doughnuts - - - - -	43
Mashed Potato Donuts - - - - -	41
Drop Doughnuts - - - - -	43
Drop Doughnuts - - - - -	44
Long Johns - - - - -	44
Sputniks - - - - -	44
Coffee Cake - - - - -	45
Coffee Cake - - - - -	45
Overnight Coffee Cake - - - - -	46
Filled Coffee Cake - - - - -	46
Danish Coffee Cake - - - - -	47
Cherry Coffee Cake - - - - -	47
Streusel Coffee Cake - - - - -	48
Flour Tortilla - - - - -	46
Taco Dough - - - - -	47
Taco Shells - - - - -	48
Pizza Dough - - - - -	49
Hush-Puppies - - - - -	49
Pancakes - - - - -	49
Pancakes - - - - -	50
Fluffy Waffles - - - - -	50
Monkey Bread - - - - -	48
Sopaipillas - - - - -	50
Funnel Cakes - - - - -	51
Mormon Bread Sticks - - - - -	51
Noodles - - - - -	51
Noodles - - - - -	52
Egg Noodles - - - - -	52
Never Fail Noodles - - - - -	52
Never Fail Egg Noodles - - - - -	52
Dumplings - - - - -	53
Dumplings - - - - -	53
Featherweight Dumplings - - - - -	53

Continued Next Page

**SOUPS AND SANDWICHES - - - - - 55 - 66**

**Soups**

Stew - - - - -	55
Hamburger Soup - - - - -	55
Burger Stew - - - - -	55
Hamburger Soup - - - - -	56
Chili Soup - - - - -	56
Crock Pot Chili - - - - -	56
Easy Chicken Gumbo - - - - -	57
Cabbage Soup - - - - -	57
Creamy French Onion Soup - - - - -	58
Clear Onion Soup - - - - -	57
Split Pea Soup - - - - -	59
Tomato Soup - - - - -	58
Tomato Soup - - - - -	59
Zucchini Soup - - - - -	60
New England Clam Chowder - - - - -	60
Wisconsin Fish Chowder - - - - -	61
Easy Cheddar Chowder - - - - -	60
Cheese Soup - - - - -	62
Ozark-Style Corn Chowder - - - - -	61
Corn Chowder - - - - -	62

**Sandwiches**

BBQ Beef Sandwiches - - - - -	62
Creamed Chipped Beef and Cheese Sandwiches - - - - -	63
Pizza Melt Sandwiches - - - - -	63
Sloppy Joes - - - - -	63
Soupburgers - - - - -	64
Chicken Sandwiches - - - - -	64
Tunaburgers - - - - -	64
Cheese Sandwich - - - - -	64
Cheese Sandwiches - - - - -	65
Sandwich Spread - - - - -	65

**MEATS AND MAIN DISHES - - - - - 67 - 106**

Crock Pot Round Steak and Rich Gravy - - - - -	67
Beef Stroganoff - - - - -	67

Continued Next Page

## MEATS AND MAIN DISHES (Continued)

Oven Swiss Steak - - - - -	67
Swiss Steak - - - - -	68
Swiss Steak - - - - -	68
Salisbury Steak - - - - -	69
Chicken-Fried Steak - - - - -	68
Mock Chicken Casserole - - - - -	69
No-Bake Stuffed Peppers - - - - -	70
Stuffed Green Peppers - - - - -	69
Stuffed Zucchini - - - - -	71
Polish Cabbage Rolls - - - - -	70
Beef-Cabbage Casserole - - - - -	71
Hamburger Casserole - - - - -	71
Hamburger Casserole - - - - -	72
Tater Tot Casserole - - - - -	72
Hamburger Pie - - - - -	72
Barbecued Hamburger Pie - - - - -	73
Green Bean and Hamburger Dish -	73
Bean Casserole - - - - -	73
Ground Beef-Noodle Casserole - -	74
Hot Dish Casserole - - - - -	74
Hamburger and Potato Casserole - - - - -	75
Hamburger and Rice Deluxe - - -	75
Unbeatable Casserole - - - - -	74
Chop Suey Casserole - - - - -	75
Meat Loaf - - - - -	76
Meat Loaf - - - - -	76
Favorite Meat Loaf - - - - -	76
Special Meat Loaf - - - - -	77
Cheesy Meat Loaf - - - - -	77
Reuben Meat Loaf - - - - -	78
BBQ Meatballs - - - - -	78
Swedish Meatballs - - - - -	79
Holiday Meatballs - - - - -	79
Saucepan Meatballs - - - - -	80
Waikiki Meatballs - - - - -	80
Beer Balls - - - - -	77
Spaghetti and Meatballs - - - -	81
Italian Spaghetti - - - - -	81

Continued Next Page

# MEATS AND MAIN DISHES (Continued)

Lasagna - - - - -	82
Lasagna - - - - -	82
Lasagna - - - - -	83
Skillet Lasagna - - - - -	84
Sloppy Joe Casserole - - - - -	83
Tortilla Beef Bake - - - - -	84
Mexican Casserole - - - - -	85
Chili-Mac - - - - -	85
Taco Casserole - - - - -	86
Taco Pizza - - - - -	86
Chicago-Style Pizza - - - - -	86
Personal Pizzas - - - - -	87
Upside-Down Pizza - - - - -	87
Easy Deep Dish Pizza - - - - -	88
Round Reuben Pizza - - - - -	88
Corned Beef Casserole - - - - -	85
Creamed Chipped Beef - - - - -	89
French-Fried Liver - - - - -	89
Goulash - - - - -	89
Macaroni-Meat Casserole - - - - -	90
Meat Casserole - - - - -	90
Delicious Deer Loaf - - - - -	91
Spicy Barbecued Ribs - - - - -	91
Texas Pork Chops - - - - -	92
BBQ Pork Chops - - - - -	92
Ham and Macaroni Casserole - - - - -	91
Quick Ham Bake - - - - -	92
Ham Casserole - - - - -	93
Pork and Cheese Bake - - - - -	93
Ham Loaf - - - - -	93
Ham Loaf - - - - -	94
Sweet-Sour Ham Balls - - - - -	94
Night Before Casserole - - - - -	95
Tasty Totin' Eggs - - - - -	94
Bacon 'n' Cheese Casserole - - - - -	95
Baked Eggs in Bacon Rings - - - - -	96
Franks and Bacon - - - - -	95
Cheesy Potato-Frank Bake - - - - -	96
Corn Dogs - - - - -	96

Continued Next Page

**MEATS AND MAIN DISHES (Continued)**

Baked Chicken - - - - -	97
Chicken Casserole - - - - -	97
Chicken Casserole - - - - -	97
Chicken Casserole - - - - -	98
Creamy Chicken 'n' Broccoli - -	98
Hawaiian Chicken - - - - -	98
Chicken Noodle Casserole - - -	99
Chicken and Rice Dish - - - - -	99
Easy Chicken Dish - - - - -	99
Chicken Pie - - - - -	100
Hot Chicken Salad - - - - -	100
Easy Scalloped Chicken - - - -	101
Chicken Supreme - - - - -	99
Turksend Casserole - - - - -	101
Turkey Huntington - - - - -	102
Turkey and Stuffing Pie - - - -	102
Scalloped Salmon - - - - -	100
Salmon Loaf - - - - -	103
Canned Carp or Other Fish - - -	102
Tuna Noodle Casserole - - - - -	103
Tuna and Noodle Casserole - - -	103
Tuna and Potato Chip Casserole - - - - -	104
Spanish Rice - - - - -	104
Spanish Rice - - - - -	105
Macaroni and Cheese - - - - -	104

**SALADS AND VEGETABLES - - - - - 107 - 136**

Asparagus Casserole - - - - -	107
Green Bean Casserole - - - - -	107
Green Bean Casserole - - - - -	108
Delicious Green Bean Casserole - - - - -	108
Calico Beans - - - - -	108
Dilly Beans - - - - -	107
Sweet and Sour Baked Beans - -	109
Campfire Pork and Beans - - -	109
Harvard Beets - - - - -	109

Continued Next Page

## SALADS AND VEGETABLES (Continued)

Broccoli Casserole - - - - -	110
Broccoli Casserole - - - - -	110
Broccoli Casserole - - - - -	110
Cauliflower and Broccoli	
Casserole - - - - -	111
Scalloped Cabbage - - - - -	110
Escalloped Cabbage - - - - -	111
Glazed Carrots - - - - -	112
Corn Casserole - - - - -	112
Corn Casserole - - - - -	112
Scalloped Corn - - - - -	113
Corn-Noodles - - - - -	111
Eggplant Parmesan - - - - -	113
Scalloped Potatoes for a Crowd -	112
Creamy Scalloped Potatoes - - -	114
Scalloped Potatoes - - - - -	114
Escalloped Potatoes - - - - -	115
Diet-Wise Stuffed Potato - - -	114
Sweet Potatoes and Fruit - - -	115
Sweet Potato Casserole - - - -	115
Yam 'n' Cranberry Casserole - -	116
Zucchini Entrée - - - - -	116
Quiche Without Crust - - - - -	116
Sweet 'n' Sour Bean Salad - - -	117
Marinated Carrots - - - - -	117
Seven-Layer Salad - - - - -	117
Lettuce-Pea Salad - - - - -	118
Cauliflower and Pea Salad - - -	118
Cauliflower and Lettuce	
Toss-Up - - - - -	118
Potato Salad - - - - -	119
Alpine Potato Salad - - - - -	119
Slaw - - - - -	119
Coleslaw - - - - -	120
Freezer Slaw - - - - -	120
Frozen Coleslaw - - - - -	120
Crock Slaw - - - - -	121
24-Hour Slaw - - - - -	121
Kraut Salad - - - - -	121

Continued Next Page

## SALADS AND VEGETABLES (Continued)

Sliced Cucumbers in	
Sour Cream - - - - -	122
Ruth Wilson's Pickle Salad - - -	122
Taco Salad - - - - -	122
Poor Man's Salad Dressing - - -	123
Salad Dressing - - - - -	123
Creamy Salad Dressing - - - - -	123
Poppy Seed Dressing - - - - -	124
Coleslaw Dressing - - - - -	124
Easy Salad Dressing - - - - -	124
French Dressing - - - - -	125
Tomato Salad Dressing - - - - -	124
Frosted Salad - - - - -	125
Seven-Up Salad - - - - -	126
Lemon Pineapple Salad - - - - -	126
Lemon Fluff Salad - - - - -	125
Lemon Salad - - - - -	126
Jell-O Salad - - - - -	127
Marvelous Fruit Mix-Up - - - - -	127
Pear and Rice Salad - - - - -	127
Ice Cream Salad - - - - -	128
Easy Jell-O Salad - - - - -	128
John's Salad - - - - -	128
Blueberry Salad - - - - -	129
Christmas Salad - - - - -	129
Black Cherry Salad Mold - - - -	130
Pineapple Salad - - - - -	129
Coca-Cola Salad - - - - -	128
Cherry Salad - - - - -	130
Cherry Salad - - - - -	130
Apricot Salad - - - - -	131
Orange Tapioca Salad - - - - -	131
Frozen Salad - - - - -	132
Glorified Rice - - - - -	132
Glorified Rice - - - - -	132
Jellied Applesauce - - - - -	131
Cranberry Salad - - - - -	133
Frozen Cranberry Salad - - - - -	133
Frozen Cranberry-Pineapple Salad - - - - -	133

Continued Next Page

## SALADS AND VEGETABLES (Continued)

Apple Salad - - - - -	132
Five-Cup Salad - - - - -	134
Jug's Salad - - - - -	134
Madonna Salad - - - - -	134
Tapioca Pudding Salad - - - - -	135
Heavenly Hash - - - - -	135
Circus Peanut Salad - - - - -	135
Pineapple and Cheese Salad - -	136

## PIES AND PASTRIES - - - - - 137 - 156

### Pies

Custard Pie - - - - -	137
Coconut Custard Pie - - - - -	137
Diabetic Custard Pie - - - - -	138
Rhubarb Custard Pie - - - - -	138
Rhubarb Custard Pie - - - - -	139
Cream Pie - - - - -	138
Cream Pie - - - - -	139
Southern Buttermilk Pie - - - - -	137
Chocolate Pie - - - - -	139
Chocolate Angel Pie - - - - -	140
Lemon Pie - - - - -	140
Lemon Pie - - - - -	140
Lemon Pie - - - - -	141
Frozen Lemon Cream Pie - - - - -	141
Vanilla Cream Pie - - - - -	142
Sugarless Apple or Peach Pie -	142
Apple Pie Filling - - - - -	143
Kathryn's Cherry Pie - - - - -	141
Orange Pie - - - - -	143
Tropical Orange Chiffon Pie - -	144
Fresh Peach Pie - - - - -	144
Pumpkin Pie - - - - -	144
Pumpkin Pie - - - - -	145
Pumpkin Pie - - - - -	145
Pumpkin Pie - - - - -	146
Pumpkin Pie - - - - -	146
No-Bake Pumpkin Pie - - - - -	145

Continued Next Page

## PIES AND PASTRIES (Continued)

Diabetic Pumpkin Pie - - - - -	146
Creamy Raisin Pie - - - - -	147
Sour Cream Raisin Pie - - - - -	147
Diet Mincement Chiffon Pie - - - - -	147
Strawberry Pie - - - - -	148
Strawberry Pie - - - - -	148
Strawberry Pie - - - - -	149
Fresh Strawberry Pie - - - - -	148
Strawberry-Rhubarb Pie - - - - -	149
Zucchini Pie - - - - -	150
Out-of-This-World Pie - - - - -	150
White Christmas Pie - - - - -	149
Chocolate Chip Pie - - - - -	150
Peanut Pie - - - - -	151
Pecan or Walnut Pie - - - - -	151
Oatmeal Pie - - - - -	151
Soda Cracker Pie - - - - -	152

**Pastries**

Pie Crust - - - - -	152
Pie Crust - - - - -	152
Pie Crust - - - - -	152
Pie Crust - - - - -	153
Pie Crust Mix - - - - -	153
Buttermilk Pie Crust - - - - -	153
Light and Lovely Pie Crust - - - - -	154
Meringue Pie Crust - - - - -	154
Meringue - - - - -	154
No-Weep Meringue - - - - -	155

**DESSERTS - - - - - 157 - 176**

Baked Apples - - - - -	157
Baked Apples - - - - -	157
Microwave Apple Crisp - - - - -	158
Rhubarb Crisp - - - - -	157
Rhubarb Crisp - - - - -	158
Gooseberry Cobbler - - - - -	158
Peach Cobbler Surprise - - - - -	159
Somersault Cobbler - - - - -	159

Continued Next Page

## DESSERTS (Continued)

Spiced Peaches - - - - -	160
Fruit Pizza - - - - -	160
Crowd-Size Banana Split - - - -	161
Banana Split Pie - - - - -	162
Chocolate-Lemon Delight - - - -	162
Cheese Cake - - - - -	160
Lemon Cheese Cake - - - - -	163
Easy Cherry Cheese Cake - - - -	161
Cherry Dessert - - - - -	163
Layered Blueberry Delight - - -	164
Cherry Angel Dessert - - - - -	164
Angel Strawberry Dessert - - - -	164
Strawberry Light and Fruity Dessert - - - - -	165
Summer Dessert - - - - -	163
Helen's Dessert - - - - -	165
Pineapple-Lemon Dessert - - - -	166
Baked Devil's Float - - - - -	166
Pumpkin Pie Squares - - - - -	166
Evelyn's Pumpkin Ice Cream Pie -	167
Pumpkin Pie Dessert - - - - -	167
Rocky Road Delight - - - - -	168
Praline Crescent Dessert - - - -	168
Basic Pudding - - - - -	169
Low-Cal Chocolate Pudding - - -	169
Apple Pudding - - - - -	169
Apple Pudding - - - - -	170
Black John Pudding - - - - -	170
Date Pudding - - - - -	170
Date Pudding - - - - -	171
Date Pudding - - - - -	171
Hasty Pudding - - - - -	171
Raisin Pudding - - - - -	172
Rhubarb Pudding - - - - -	172
Grandma Goldie's Bread Pudding -	172
Bread Custard - - - - -	173
Escalloped Pineapple - - - - -	173
Butter Brickle Dessert - - - - -	173
Ice Cream Dessert - - - - -	174

Continued Next Page

## DESSERTS (Continued)

Ice Cream Dessert - - - - - 175

Raspberry Ice Cream Dessert - - 174

## CAKES, FROSTINGS AND CANDIES - - - - - 177 - 206

## Cakes

Chocolate Mayonnaise Cake - - - 177

Secret Chocolate Sensation - - 177

German Chocolate Cake - - - - - 178

Quick Cocoa Cake - - - - - 178

Chocolate Cake - - - - - 178

Dark Chocolate Cake - - - - - 177

Chocolate Cherry Cake - - - - - 179

It's Delicious Cake - - - - - 179

Lenora's Cake - - - - - 180

Potato Cake - - - - - 180

Crazy Cake - - - - - 181

Snicker Cake - - - - - 181

Red Velvet Cake - - - - - 182

Oatmeal Cake - - - - - 183

Southern Pecan-Oatmeal Cake - - 182

Bonnie Butter Cake - - - - - 184

Foundation Lard Cake - - - - - 183

Hot Milk Sponge Cake - - - - - 184

Burnt Caramel Cake - - - - - 184

Jell-O Cake - - - - - 185

Coke Cake - - - - - 185

Goey Cake - - - - - 186

Fruit Salad Cake - - - - - 186

Applesauce Cake - - - - - 186

Raisin Cake - - - - - 187

Date Cake - - - - - 187

Sour Cream Spice Cake - - - - - 188

Rhubarb Cake - - - - - 188

Raw Apple Cake - - - - - 188

German Apple Cake - - - - - 189

Pineapple Cake - - - - - 189

Pineapple Cake - - - - - 190

Extra-Moist Pineapple

Upside-Down Cake - - - - - 190

Continued Next Page

## CAKES, FROSTINGS AND CANDIES (Continued)

Darned-If-I-Know Cake - - - - -	191
Little Carrots Cake - - - - -	191
Hickory Nut Layer Cake - - - - -	191
Hidden Treasure Cupcakes - - - - -	192

### Frostings

Chocolate Frosting - - - - -	192
Chocolate Icing - - - - -	192
Silky Fudge Frosting - - - - -	192
Brown Sugar Frosting - - - - -	193
Butterscotch Icing - - - - -	193
Burnt Sugar Frosting - - - - -	193
Caramel Frosting - - - - -	194
White Frosting - - - - -	194
Easy Frosting - - - - -	194
Wedding Cake Frosting - - - - -	194
Peanut Butter Frosting - - - - -	194

### Candies

Date-Nut Roll - - - - -	195
Nut Loaf - - - - -	195
Tempt-Me Truffles - - - - -	195
Burnt Sugar Candy - - - - -	196
Buckeyes - - - - -	196
Bourbon Balls - - - - -	196
Turtles - - - - -	197
Peanut Clusters - - - - -	197
Rocky Road Clusters - - - - -	197
Mint Mold - - - - -	197
Peppermint Stick Candy - - - - -	198
Hard Candy - - - - -	198
Cream Caramels - - - - -	198
Caramels - - - - -	198
Reese's Bars - - - - -	199
Peanut Butter Cups - - - - -	199
Chocolate Peanut Butter Cups - - - - -	199
White Peanut Butter Fudge - - - - -	200
Peanut Butter Fudge - - - - -	200
Fabulous Fudge - - - - -	200
Fudge Candy - - - - -	201

Continued Next Page

## CAKES, FROSTINGS AND CANDIES (Continued)

Five-Minute Fudge - - - - -	201
Cocoa Fudge - - - - -	202
Divine Divinity - - - - -	201
Peanut Brittle - - - - -	202
Sponge Candy - - - - -	203
Honey Popcorn Balls - - - - -	201
Popcorn Cake - - - - -	203
Caramel Corn - - - - -	203
Quick Caramel Corn - - - - -	202
Oven Caramel Corn - - - - -	204
Caramel Corn - - - - -	204
Sugar-Glazed Popcorn - - - - -	204
Cracker Jacks - - - - -	205
Peanut Butter Popcorn - - - - -	205

## COOKIES AND BARS - - - - - 207 - 238

Chocolate Chip-Peanut Butter Cookies - - - - -	207
Never Fail Chocolate Chip Cookies - - - - -	207
Honey-Chocolate Chip Cookies -	208
Cereal Drop Cookies - - - - -	208
Chocolate Crinkle Cookies - - -	208
Frosted Chocolate Drop Cookies - - - - -	209
Chocolate Dainties Cookies - -	210
Chocolate Cookies - - - - -	209
Thirsty Cookies - - - - -	207
Monster Cookies - - - - -	210
Peanut Butter Cookies - - - - -	211
Carolers' Cookies - - - - -	211
Sugar Cookies - - - - -	210
Sugar Cookies - - - - -	211
Sugar Cookies - - - - -	212
Sugar Cookies - - - - -	212
Cut Out Sugar Cookies - - - - -	212
Drop Sugar Cookies - - - - -	213
Lazy Sugar Cookies - - - - -	213

Continued Next Page

## COOKIES AND BARS (Continued)

Brown Sugar Cookies - - - - -	214
Snickerdoodles - - - - -	213
Jubilee Jumbles - - - - -	214
Overnight Cookies - - - - -	214
Favorite Icebox Cookies - - - -	215
Sandies - - - - -	215
Pecan Petites - - - - -	215
Chewy Cookies - - - - -	216
Jell-O Cookies - - - - -	216
Ginger Cream Cookies - - - - -	217
Diabetic Cookies - - - - -	216
Diabetic Applesauce Cookies - -	217
Soft Pineapple Cookies - - - -	218
Pineapple-Nut Cookies - - - - -	218
Pineapple-Oatmeal Cookies - - -	218
Oatmeal Cookies - - - - -	219
Oatmeal Cookies - - - - -	219
Soft Oatmeal Cookies - - - - -	220
Farmhouse Oatmeal Cookies - - -	219
Self-Frosting Oatmeal Cookies -	220
Mincemeat-Oatmeal Drops - - - -	220
Coconut-Oatmeal Cookies - - - -	221
Pumpkin Cookies - - - - -	221
Pumpkin Cookies - - - - -	221
Raisin Spice Cookies - - - - -	222
Date Swirl Cookies - - - - -	222
Cherry Charms - - - - -	223
Ritz Cracker Cookies - - - - -	223
Corn Meal Cookies - - - - -	223
Yeast Cookies - - - - -	224
Meringue Finger Cookies - - - -	224
Butter-Nut Chewies - - - - -	224
Bongo Cookies - - - - -	225
Easy Brownies - - - - -	226
Brownies - - - - -	225
Yummy Brownies - - - - -	226
Brownies - - - - -	226
Quick Brownies - - - - -	227
Hershey Syrup Brownies - - - - -	227

Continued Next Page

## COOKIES AND BARS (Continued)

Chocolate Crunch Bars - - - - -	228
Chocolate Bars - - - - -	228
Thick and Chewy Chocolate Bars - - - - -	229
Golden Graham Bars - - - - -	227
Rocky Road Bars - - - - -	230
Indian Bars - - - - -	231
Bar Cookies from Mom - - - - -	228
Dream Bars - - - - -	229
Caramel Pecan Dream Bars - - -	231
Carrot Bars - - - - -	232
Apple Spice Bars - - - - -	233
Fruit Bars - - - - -	232
Dixies - - - - -	231
Angel Food Bars - - - - -	233
Honey Bars - - - - -	234
Peanut Butter Scotchies - - - -	234
Cream Cheese Bars - - - - -	235
Sugar-Free Apple Bars - - - - -	234
Pumpkin Bars - - - - -	233
Frosted Pumpkin Bars - - - - -	235
Special K Bars - - - - -	236
Scotcheroos - - - - -	236
Date Crispy Bars - - - - -	237
No-Bake Fudge Clusters - - - -	237
No-Bake Cookies - - - - -	237
Unbaked Oatmeal Cookies - - - -	236
Fudge Quickly Drops - - - - -	238
Unbaked Cookies - - - - -	238

## MISCELLANEOUS - - - - - 239 - 284

### Miscellaneous

Sliced Cucumbers - - - - -	239
Refrigerator Cucumbers - - - -	239
Frozen Cucumbers - - - - -	240
Cucumbers and Onions - - - - -	240
Sweet Pickles - - - - -	240
Kosher Dill Pickles - - - - -	239

Continued Next Page

## MISCELLANEOUS (Continued)

Lime Pickles - - - - -	241
Bread and Butter Pickles - - - - -	241
Best Crisp Pickles - - - - -	241
Frozen Pickles - - - - -	242
Zucchini Squash Relish - - - - -	242
White Sauce - - - - -	242
Barbecue Sauce - - - - -	243
Texas Barbecue Sauce - - - - -	243
Lowell's Marinated Steak Sauce - - - - -	243
Spaghetti Sauce - - - - -	244
Taco Sauce - - - - -	244
Red Hot Sauce - - - - -	245
Sauce for Stuffed Peppers - - - - -	244
Hot Fudge Sauce - - - - -	245
Cocoa Syrup for Ice Cream - - - - -	245
Sugar-Free Grape Jelly - - - - -	246
Special Diet Grape Jelly - - - - -	246
Sugarless Peach-Apple Butter - - - - -	246
Rhubarb Jam - - - - -	245
Rhubarb Jell-O Preserves - - - - -	247
Zucchini Jam - - - - -	247
Low-Cal Strawberry-Pear Jam - - - - -	247
Freezer Strawberry Jam - - - - -	248
Corncob Jelly - - - - -	248
Snow Ice Cream - - - - -	248
Peppermint Ice Cream - - - - -	248
Sherbet - - - - -	249
Popsicle - - - - -	249
Finger Jell-O - - - - -	249
Mincemeat - - - - -	249
Mincemeat - - - - -	250
Mock Pineapple - - - - -	250
Mock Applesauce - - - - -	250
Caramel Apple Dip - - - - -	251
Coating for Chicken - - - - -	251
Stay-Put Fry Batter - - - - -	251
Mustard Butter - - - - -	252
Freezing Corn - - - - -	251

Continued Next Page

MISCELLANEOUS (Continued)

Pumpkin for Canning - - - - - 252  
 Homemade Sweetened  
     Condensed Milk - - - - - 252  
 Homemade Play Dough - - - - - 252

**Spice and Herb Chart**  
**(Submitted by Good Sam) - - - - - 253 - 256**

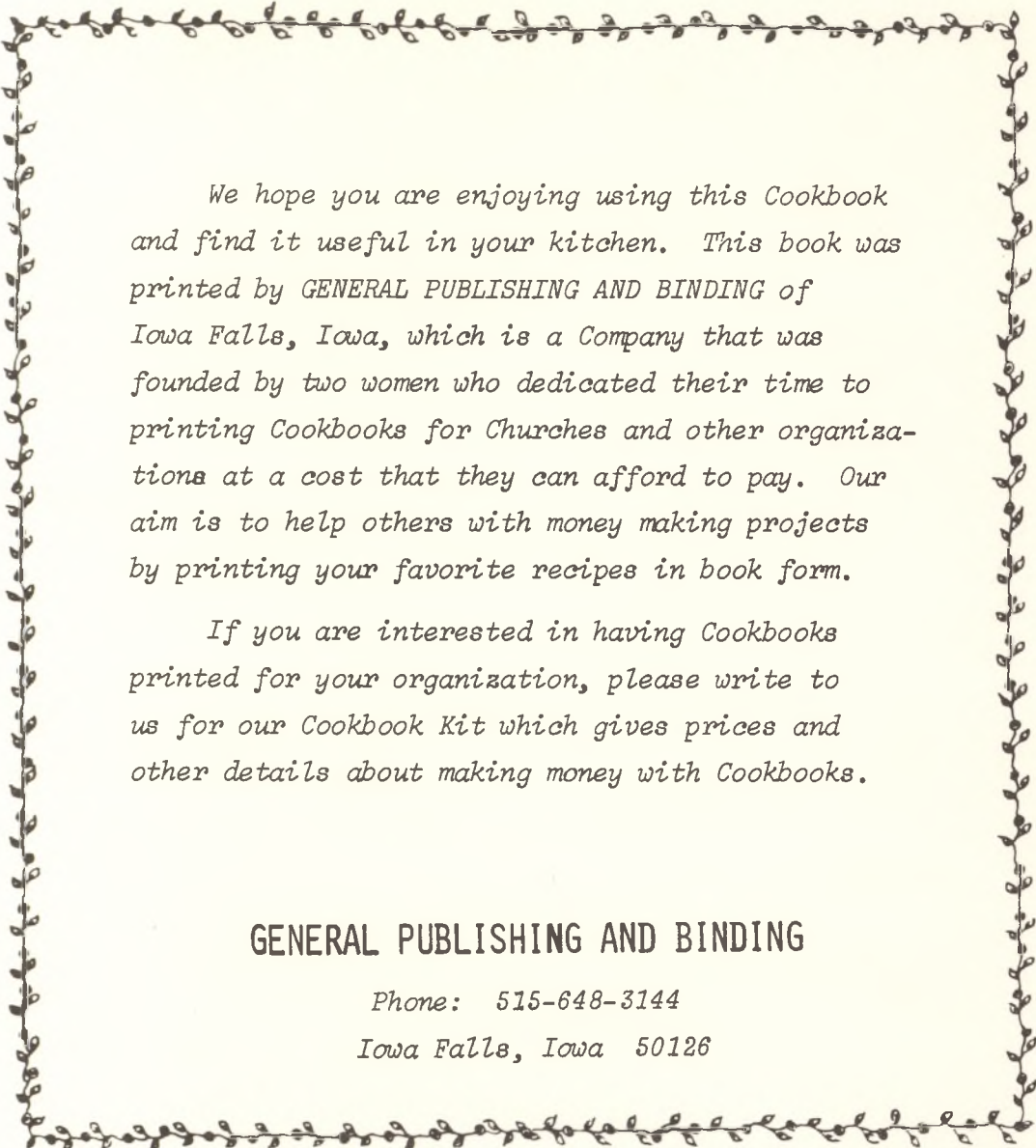
**Helpful Hints**  
**(Submitted by Good Sam) - - - - - 257 - 284**

MISCELLANEOUS

Miscellaneous

Sliced Cucumbers - - - - -  
 Refrigerated Chicken - - - - -  
 Frozen Chicken - - - - -  
 Cucumbers - - - - -  
 Sweetened Condensed Milk - - - - -  
 Kosher - - - - -

Continued next page



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