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TO



FROM

Bethany  
Home

**A WORD OF APPRECIATION.....**

*The Activities Department of Bethany Home wishes to express its deep appreciation for the cooperation of the Staff, Residents, and Friends of Bethany Home who contributed recipes for this cook book.*

*The profits from the sale of this book will be used by this department for activities and materials for activities designed to make each resident's day brighter, happier and more comfortable.*

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**THANK YOU**

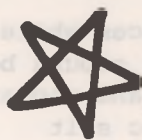


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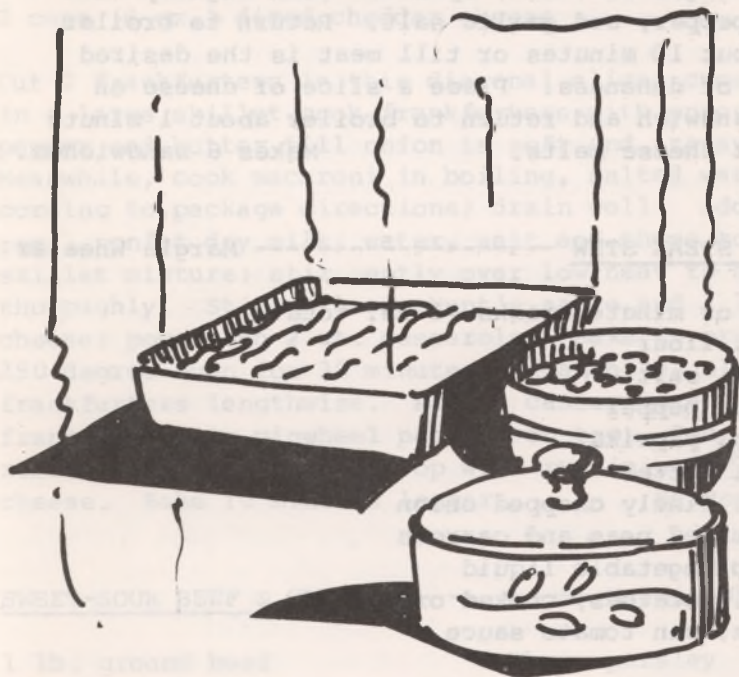
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# HOT



# DISHES



OPEN-FACED HAMBURGERS ----- Margie Wheeler

6 slices white bread  
1 lb. ground beef  
Salt and pepper  
Garlic salt  
6 slices processed American cheese

Place bread slices in a single layer on a broiling pan; place under a preheated broiler about 5" from source of heat till bread is slightly toasted on one side. Remove from broiler and turn bread slices over. Divide meat among bread slices and spread to the edges of bread; sprinkle each lightly with salt, pepper, and garlic salt. Return to broiler for about 10 minutes or till meat is the desired degree of doneness. Place a slice of cheese on each sandwich and return to broiler about 1 minute or till cheese melts. Makes 6 sandwiches.

MINUTE STEAK STEW ----- Margie Wheeler

4 cube or minute steaks (1 lb. total)  
2 Tbsp. flour  
1/2 tsp. salt  
1/8 tsp. pepper  
1/8 tsp. paprika  
2 Tbsp. butter  
1 Tbsp. finely chopped onion  
1 cup mixed peas and carrots  
1/2 cup vegetable liquid  
6-8 sm. potatoes, cooked or canned  
1 8 oz. can tomato sauce

Cut the steaks into 1" strips. Season flour with salt, pepper and paprika. Roll the steak in flour mixture. Heat butter in skillet till bubbling. Add meat; brown well on both sides. Stir in remaining ingredients. Cover skillet; simmer 10 min. 3-4 servings.

FANCY FRANKS ----- Margie Wheeler

- 5 frankfurters
- 1/2 cup minced onion
- 1/2 cup minced green pepper
- 1 Tbsp. butter
- 1 pkg. (7 or 8 oz.) macaroni  
(elbow; shell; corkscrew)
- 3/4 cup instant nonfat dry milk
- 1 cup water
- 1/2 tsp. salt
- 1/4 tsp. leaf thyme or basil
- 2 8 oz. or 1 15 oz. can Hunt's tomato sauce with  
tomato bits
- 2 cups (8 oz.) diced cheddar cheese

Cut 2 frankfurters in thin diagonal slices crosswise. In a large skillet cook frankfurters with onion, green pepper and butter till onion is soft and transparent. Meanwhile, cook macaroni in boiling, salted water according to package directions; drain well. Add macaroni, nonfat dry milk, water, salt and thyme to skillet mixture; stir gently over low heat to blend thoroughly. Stir in 1 can Hunt's sauce and 1 1/2 cups cheese; pour into 2 qt. casserole. Bake in preheated 350 degree oven for 20 minutes. Meanwhile, slice 3 frankfurters lengthwise. Remove casserole and arrange frankfurters in pinwheel pattern on top. Pour over remaining Hunt's sauce. Top with remaining 1/2 cup cheese. Bake 10 minutes longer. Serves 6-8.

SWEET-SOUR BEEF & CABBAGE ----- Margie Wheeler

- 1 lb. ground beef
- 1/4 cup soft bread crumbs
- 1 egg, slightly beaten
- 1/2 med.-sized onion, chopped
- 1/2 green pepper, chopped
- 1 clove garlic, minced
- 2 Tbsp. parsley
- 1 tsp. salt
- 2 Tbsp. salad oil
- 1 head cabbage--about  
2 lbs.
- Sweet and Sour Sauce

(continued)

Combine in a bowl the meat, bread crumbs, egg, onion, green pepper, garlic, parsley and salt. Mix well with your hands till it is well blended; then shape into balls. Use a Dutch oven; heat oil and then brown the meatballs. Turn to brown all sides. Drain off fat. Remove the cover and slice cabbage into wedges and arrange over meat. Pour the sauce over the meat and cabbage. Reduce heat and simmer 15 minutes or till cabbage is tender. Serves 4-6.

EASY SUMMER SAUSAGE ----- Margie Wheeler

4 lbs. inexpensive ground beef  
1 tsp. onion powder  
1/2 tsp. garlic salt  
1/2 tsp. minced garlic  
4 Tbsp. Liquid Smoke  
4 Tbsp. Morton's Tender Quick salt  
2 cups water

Mix all ingredients together well with hands. Roll into 4 or 5 rolls and wrap each one in aluminum foil. Leave in refrigerator for at least 24 hours. Remove from refrigerator and put into a big pan and cover with water. Bring to a slow boil for 1 hour; pour off water. Open foil; drain and throw away the old foil. Wrap in new foil and freeze immediately.

BURGER STUFFED PEPPERS ----- Margie Wheeler

4 medium green peppers      1 1/2 tsp. salt  
1 lb. lean ground beef      1/8 tsp. pepper  
2 cups cooked rice      2 8 oz. cans tomato sauce  
1/4 cup chopped onion      1 cup shredded cheese

Wash peppers; cut in half lengthwise; remove seeds. Lightly mix beef, rice, onion, salt, pepper and 1/2 cup tomato sauce. Pile into pepper halves; top with cheese; arrange in shallow baking dish. Pour remaining sauce over peppers. Cover and bake at 350 degrees for 1 hour. Serves 4-6.

OVEN BARBECUED CHICKEN ----- Margie Wheeler

1 chicken, cut up                      1 can (3 oz.) sliced  
Seasoned flour                              mushrooms  
4 slices bacon                              Barbecue sauce

Roll chicken in seasoned flour. Place in shallow baking pan. Top each piece with a slice of bacon. Cover pan and bake at 400 degrees for 40 minutes. Uncover and pour undrained mushrooms over chicken. Streak with barbecue sauce. Cover and bake 10 minutes more. Uncover and put under broiler about 10 minutes or till browned.

BOLOGNA-CABBAGE DINNER ----- Margie Wheeler

1 lb. bologna, cut in about 10--1/4" slices  
1 small cabbage, shredded (about 8 cups)  
4 potatoes, peeled, halved lengthwise and cut in  
    1/2" slices  
4 carrots, sliced  
2/3 cup chicken bouillon  
2 tsp. caraway seed  
1 tsp. salt  
Pepper to taste  
Mustard

Brown both sides bologna in Dutch oven over medium heat. Add remaining ingredients; stir with fork. Cover and cook over low heat, stirring once or twice, 40-50 minutes or till vegetables are tender. Serve with mustard.    Serves 4-6.

PEPPER STEAK ----- Margie Wheeler

3 cups hot cooked rice  
1 lb. beef round steak  
1 Tbsp. paprika  
2 Tbsp. margarine  
2 cloves garlic, crushed

(continued)

- 1 1/2 cups beef broth
- 1 cup sliced green onion
- 2 green peppers, cut in strips
- 2 Tbsp. cornstarch
- 1/4 cup each water and soy sauce
- 2 large tomatoes, cut in eighths

While rice is cooking, pound steak to 1/4" thickness. Cut into 1/4" wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend cornstarch, water and soy sauce. Stir into meat mixture; cook, stirring till clear and thickened--about 2 minutes. Add tomatoes and stir gently. Serve over rice. Serves 6.

STROGANOFF "57" ----- Lena Pecoy

- |  |                          |
|--|--------------------------|
| 1 lb. ground beef                            | 1/3 cup chopped onion    |
| 1 egg, slightly beaten                       | 2 Tbsp. flour            |
| 1 tsp. salt                                  | 1 cup water              |
| Dash pepper                                  | 1/4 cup Heinz "57" sauce |
| 2 Tbsp. shortening                           | 1/4 tsp. minced parsley  |
| 1 can (4 oz.) mushrooms,<br>stems and pieces | 1/3 cup dairy sour cream |
|  | 1 lb. wide noodles       |

Combine first 4 ingredients; form into 16 balls. In large skillet, partially brown meatballs in shortening. Drain off excess fat. Drain mushrooms, reserving liquid. Stir onions and mushrooms into skillet; saute until onion is tender. Stir in flour, then mushroom liquid, water, "57" sauce, and parsley. Cover; simmer 25 minutes, stirring occasionally. Slowly stir in sour cream; heat--do not boil. Serve immediately over hot buttered noodles. Makes 4 servings.

HAM LOAF ----- Lena Pecoy

1 lb. ground ham	1 cup small curd cottage cheese
1/2 lb. ground pork	
1/2 lb. ground beef	1 cup cracker crumbs
3 eggs	1 tsp. prepared mustard
1 cup milk	1 1/2 tsp. Worcestershire sauce

Mix all together and put in loaf pan. Make this sauce and put half over meat and bake uncovered at 350 degrees for 1 hour.

Sauce:

1 can tomato soup	1/4 cup vinegar
1 cup brown sugar	1/2 tsp. dry mustard

Mix altogether and heat. When ready to eat, heat the remaining half to put over the meat when it's eaten and I'm sure you will say it is very tasty.

MEXICAN CHICKEN ----- Lynn Studebaker

(Preheat oven to 300-325 degrees.)

1 (3 to 4 lb.) whole chicken  
1 dozen corn tortillas  
1 can cream of mushroom soup  
1 can cream of chicken soup  
1 cup milk  
1 grated onion  
1 6 oz. can green chili salsa  
1 lb. grated cheddar cheese

Bake the whole chicken, wrapped in foil, at 400 degrees for approximately 1 hour; save all juices. Cool, bone and cut into bite size pieces; cut tortillas into 1 inch strips. Mix the soups, milk, onion and salsa together. Butter oblong baking dish and pour in juice saved from chicken. Layer tortilla strips, chicken, soup and cheese in that order 2 or 3 times. Cover with foil and put in refrigerator for 24 hours. When ready, bake at 300-325 degrees for 1 1/2 hours. A garnish of black olives may be used on top.

DISTINCTIVE BEEF STEW ----- Vernice Warren

- 2 Tbsp. salad oil
- 1/8 tsp. black pepper
- 1/4 cup finely chopped onion
- 1 1/2 lb. beef stew meat, cut in 1" pieces
- 1 clove garlic, minced
- 1 tsp. salt
- 1 cup meat broth (1 beef bouillon cube to 1 cup hot water)
- 2 Tbsp. cornstarch
- 4 tsp. soy sauce
- 1/2 cup water
- 1 10 oz. pkg. frozen peas
- 1 4 oz. jar pimiento, drained and cut in pieces

Heat salad oil and pepper in large heavy skillet. Add meat and brown on all sides. Add onion and cook until golden yellow. Add garlic, salt, and meat broth. Cover and cook about 1 1/2 hours or until meat is tender. Blend together cornstarch mixture to skillet. Blend thoroughly. Add peas and pimiento. Cook over low heat until cooking liquid thickens and peas are thoroughly heated. Serve with fluffy cooked rice.

FAVORITE MEAT LOAF ----- Karen Oates

- 3/4 cup dry bread crumbs
- 1/2 cup Italian spaghetti sauce
- 1 1/2 lbs. ground beef
- 1/2 lb. ground pork
- 2 eggs, beaten
- 1/2 cup chopped onion
- 1/4 cup chopped green pepper
- 1 1/2 tsp. salt
- 1/4 tsp. garlic powder (optional)
- 1/4 tsp. pepper
- Remaining spaghetti sauce

Preheat oven to 350 degrees.

(continued)

Soak bread crumbs in spaghetti sauce; add remaining ingredients. Mix well and pack into 8 x 4 x 2 loaf pan. Invert on to shallow baking pan and score loaf with wooden spoon handle. Bake at 350 degrees for 1 hour; then spread remaining sauce on top of meat loaf and bake 15 minutes longer. Serves 6-8.

CHICKEN CACCIATORI ----- Karen Oates  
Platteville, WI

4 chicken breasts or 1 frying chicken  
2 Tbsp. olive oil or good quality vegetable oil  
1 large can whole tomatoes  
1 small can tomato sauce  
1 cup chopped celery  
1 cup chopped green onions  
1 cup whole button mushrooms  
1/2 tsp. garlic powder  
1/2 tsp. oregano  
Salt and pepper to taste

In a heavy fry pan brown chicken pieces in oil (skin side down first). Turn and brown underside. Drain off excess fat and oil. Add tomatoes and tomato sauce. Add 1/2 tsp. garlic and 1/2 tsp. oregano, salt and pepper and mix these ingredients gently into tomato base. Then add celery, onions and mushrooms. Reduce heat to medium; put lid on fry pan and cook for 30-35 minutes or until chicken is tender. Serve over hot fluffy rice. Serves 4-6.

(This delicious meal is enhanced when served with a crisp tossed green salad and if you'd like to add extra mushrooms to this chicken dish, I'm sure no one will mind.)

CHICKEN MANDARIN Paula Moerbe

1 chicken, cut up  
1/4 cup seasoned flour  
2 Tbsp. margarine  
2 Tbsp. safflower oil  
4 Tbsp. lemon juice

(continued)

1/4 cup orange juice (drained from oranges)  
2 Tbsp. honey  
1/2 Tbsp. soy sauce  
1/2 tsp. powdered ginger  
1 11 oz. can mandarin oranges

Shake chicken pieces in a paper bag with seasoned flour to coat. In a skillet, heat oil and margarine; add chicken and brown each piece. Drain mandarin oranges and set aside. Mix juice with lemon juice, honey, soy sauce and ginger. Pour sauce over the chicken in skillet. Cover and simmer for 30 minutes. Add mandarin orange sections 5 to 10 minutes before the chicken is done. (Mushrooms and Bell pepper rings may be added at the same time as the liquid.) Serve with rice. Makes 4 servings.

MEAT LOAF ----- Mary Hutchison

1 medium onion, chopped  
1/2 cup Pepperidge Farm stuffing  
1/2 cup beef bouillon  
1 Tbsp. chopped parsley  
3 Tbsp. Parmesan cheese  
1 slightly beaten egg  
1 tsp. salt  
Dash of pepper  
1 lb. ground beef

Saute 1 medium onion, chopped, in butter. In large bowl, mix 1/2 cup Pepperidge Farm stuffing and 1/2 cup bouillon. Add onion, 1 lb. ground beef, 1 Tbsp. chopped parsley, 3 Tbsp. grated Parmesan cheese, 1 egg, 1 tsp. salt and dash of pepper. Blend; form loaf in pan. Dot with butter. Bake 30 minutes at 375 degrees. Top with catsup; sprinkle with oregano. Bake 20 minutes longer. (I usually start with catsup and oregano and bake for 1 hour.)

(continued)

CHICKEN DIVAN ----- Lena Pecoy

Cook a 3-4 lb. chicken and take it off the bones.

20 oz. chopped broccoli	1 tsp. lemon juice
1 can cream of chicken soup	1/2 cup shredded cheddar cheese
1/4 cup milk	
1/2 cup Miracle Whip	1/2 cup soft bread crumbs
	2 Tbsp. oleo

Cook broccoli and drain well. Then put it in a 11 x 9" greased casserole. Place the chicken over the broccoli. Mix the Miracle Whip, soup, milk and lemon juice and spread over all, next the cheese and last the buttered crumbs. Bake in a 350 degree oven for 45 minutes. (You salt the chicken and broccoli when you cook them.) (This recipe was tried by relatives in New Jersey and brought to me and I made it for other relatives from California and friends in Dubuque and it got many compliments and is one of my favorite dishes.)

BEEF, BEAN & TATER CASSEROLE ----- Lena Pecoy

1 1/2 lbs. ground round
1/4 cup chopped onion
1 tsp. salt
1/4 tsp. pepper
1 1/2 lbs. frozen green beans
1 can cheddar cheese soup
1 lb. package tater tots

Put meat, onions, salt and pepper in skillet and cook but don't brown. Lift meat out with a slotted spoon and put on the bottom of a 8 x 12" casserole. Cook beans (to which a little salt was added) and drain well. Add the beans over the meat and spread the undiluted soup over all and top with tater tots. Bake 1 hour in a 350 degree oven. (Serve with a salad and dessert and you have a super meal.)

CHICKEN DELICIOUS ----- June Cottrell

3 lbs. chicken breasts, cut in half  
1 pkg. dried beef  
6 slices of bacon  
1 small carton sour cream (1/2 pint)  
1 cup mushroom soup

Wrap the half of chicken breast around a slice of dried beef. Wrap a slice of bacon around the chicken and dried beef. Place in a greased casserole dish. Mix the sour cream and undiluted mushroom soup and spread over the chicken. Bake at 250 degrees for 3 hours, uncovered. The cooking time and temperature are what keep the chicken moist and tender and allow flavors to blend in.

MEAT BALLS ----- Mae Krayer

13 lbs. beef                      1/3 cup salt  
6 lbs. pork                      2 Tbsp. mace  
6 cups bread crumbs          1 tsp. allspice  
6 cups applesauce              1 tsp. pepper  
1 1/2 gals. gravy of chicken stock

Place meat balls and gravy in deep pan; heat in oven.  
(Served in Stampfer home.)

CHICKEN BREASTS SUPREME

Bone and skin breasts. Place between waxed paper sheets and pound until thin. Dredge in flour and brown in minimal amount of butter. Bake until almost done--singly on a baking sheet. Remove to a new baking sheet; put a few slices of mushrooms on each breast, then a slice of Fontina or Mozzarella cheese. Place under hot broiler just long enough to melt cheese.

HAMBURGER CASSEROLE TO GO ----- Mrs. Jim Duvel  
Postville, Iowa

1 pkg. ground beef	2 tsps. sugar
1 tsp. onion	Salt and pepper to taste
1 cup uncooked macaroni	1/4 tsp. basil
1/2 cup celery, diced	1/4 tsp. butter flavoring
1 can tomato soup	
1 can cheddar cheese soup	

Combine all ingredients. When completely mixed, spoon into a greased casserole dish (9 x 9). Cover and refrigerate several hours or overnight. Bake at 350 degrees for 1 hour.

QUICHE LORRAINE ----- Mildred Minger

4 slices crisp bacon	1 (13 oz.) can evaporated milk
1 (9") baked pie shell	
1 cup shredded Swiss cheese	1/2 tsp. salt
1/4 cup finely minced onion	1/4 tsp. sugar
3 eggs	1/4 tsp. cayenne pepper

Layer crumbled bacon in bottom of pastry shell. Sprinkle with cheese and onion. Blend remaining ingredients and pour over bacon mixture. Bake at 350 degrees till firm. Let set a bit before serving. Any other meat can be used. If sausage is used, brown and drain slightly.

FATHER'S MEAT LOAF ----- Mildred Minger

2 lbs. hamburger	1/4 cup milk
2 eggs, slightly beaten	2 Tbsp. horseradish
2 cups bread crumbs	2 tsp. salt
1 cup chopped onion	1/8 tsp. dry mustard
1/2 cup chopped green pepper	
1/4 cup catsup	

Mix all ingredients except catsup. Shape into loaf and brush catsup over top. Bake at 350 degrees for 1 hour, spooning juices over top before serving.

Serves 8.

LASAGNE A LA MONTGOMERY ----- Rita Montgomery

1 lb. ground beef  
1/2 cup chopped onion  
2 cans (15 oz. size) spaghetti sauce with mushrooms  
Salt  
Pepper  
3 qts. boiling water  
8 oz. curly edge lasagne noodles  
1 pkg. (8 oz.) Mozzarella cheese, grated  
4 Tbsp. grated Parmesan cheese

Preheat oven to 350 degrees F. In a large skillet, brown meat and onion for 5-8 minutes, stirring occasionally. Drain off excess fat. Stir in spaghetti sauce. Add salt and pepper. (Use fresh ground pepper, if possible.) Simmer 15 minutes, stirring occasionally. In a 6 qt. kettle, boil the 3 qts. of water. Add 1 Tbsp. salt. Add lasagne strips, one at a time, keeping water boiling. Boil rapidly, uncovered, for 15 minutes or tender. Drain in colander. Lightly grease a 9 x 13 x 2" baking dish. Layer sauce, lasagne and Mozzarella in baking dish, ending with sauce. Sprinkle top with Parmesan cheese and some of the Mozzarella. Bake for about 40-45 minutes, uncovered, until bubbly. Allow to "rest" for five minutes before serving to make cutting easier. Cut into 12 squares. Serves four very generously.

Serving suggestions:

Serve with tossed salad, herbed French bread and red wine.

(Herbed bread: Slice a loaf of French bread diagonally, 2" apart, butter lightly, then sprinkle with grated Parmesan and oregano. Wrap in foil; heat in oven until hot and crispy. Delicious!!)

MOCK LASAGNE ----- Lena Pecoy

- 1 lb. lean ground beef
- 1 Tbsp. salad oil
- 1 large onion, chopped
- 2 jars (1 lb. each) spaghetti sauce
- 1 lb. medium noodles
- 2 Tbsp. salt
- 4 qts. boiling water
- 1 Tbsp. margarine
- 16 oz. creamed cottage cheese
- 3 slices American cheese, cut in half diagonally

In large skillet, cook beef in oil until lightly browned, stirring frequently. Add onion and cook 2 minutes. Stir in spaghetti sauce. Simmer uncovered 5 minutes. Set aside. Gradually add noodles and salt to boiling water; cook uncovered, stirring occasionally, until tender; drain in colander. Return to pot and toss with margarine. Pour half the meat sauce into a 13 x 9" baking pan; cover with noodles. Pour remaining sauce in center of noodles. Spoon cottage cheese on top. Cover and bake in 375 degree oven for 30 minutes. Uncover and place cheese slices on top and bake 5 minutes. Very tasty.

PIZZA BURGERS ----- Margie Wheeler

- 1 1/2 lbs. hamburger
- 1/4 cup flour
- Salt
- Pepper
- 2 Tbsp. cooking oil
- 2 cans (8 oz. each) tomato sauce
- 1/2 cup Mozzarella cheese, grated
- Parmesan cheese

Mix hamburger, flour, salt and pepper. Shape into patties; brown in frying pan in oil. Drain; add tomato sauce. Simmer 30 minutes. Divide Mozzarella cheese equally and place on patties; sprinkle with Parmesan cheese. Spoon tomato sauce over cheese. Cover pan; simmer 10 minutes.

LIVER A LA ROYALE ----- Christine Zimmer

- 2 Tbsp. cooking oil (or bacon drippings)
- 1/2 medium-size onion
- 1/2 medium-size apple
- 1 large slice liver (beef, pork or calves)
- Flour and seasoning
- 1 Tbsp. vinegar (cider or white)

Place oil or drippings into a small skillet over very slow heat. Add onion (sliced very thin); saute slowly for three minutes. Add apple (sliced very thin) and cook slowly while dredging liver with flour. Add seasoning to taste. Cut liver into 1/4" strips. Place into skillet with onion and apples. Add vinegar; cover skillet quickly and let simmer slowly about 5 minutes. Serves 1.

PARMESAN CHICKEN ----- Marlene DeYoung

- 2 broiler fryers (small pieces)
- 2 eggs, beaten with 2 Tbsp. water
- 1 1/2 cups corn flakes crumbs
- 1/2 cup Parmesan cheese, grated
- 1 1/2 tsp. salt
- 1 tsp. Lawry's salt
- 1 cup butter

Rinse chicken; dip in egg mixture. Combine crumbs with Parmesan cheese and salts. Drain and coat heavily with crumb mixture. Place in a foil-lined pan which has been coated with butter. Dot chicken with remaining butter. Bake in a preheated oven--375 degrees. Bake for 1 hour or until crisp and tender. This is also a good coating for pork.

SPANISH HAMBURGER ----- Marlene DeYoung

- 3 lbs. hamburger, browned
- 1 medium onion
- 1/4 cup rice
- 1 can tomato soup
- 2 tsp. salt
- 1/3 cup diced celery
- 1 cup tomato juice
- 1/2 cup catsup

Mix together and put in oven (325 degrees) for 3 hours. After 1 hour add more juice if needed. Fits in a 4 quart casserole. (Some just simmer this slowly on top of stove. As it makes a large batch it can be frozen.)

CHICKEN COUNTRY CAPTAIN ----- Nancy Zurcher

Cut a 3 lb. chicken into serving pieces and coat with seasoned flour. Brown chicken in 1/4 cup oil in large skillet. Remove chicken. Add to skillet 1 chopped onion, 1/3 cup chopped green pepper, 1 garlic clove (mashed), 1 1/2 tsp. curry powder, and 1/2 tsp. thyme. Cook over low heat for several minutes. Stir in 2 cups stewed tomatoes and add chicken pieces. Cook over low heat for 30 minutes or until fork-tender. Stir in 3 Tbsp. dried currants or raisins. Serve with rice.

SMORGASBORD MEAT BALLS

- |                      |                              |
|----------------------|------------------------------|
| 1/4 lb. veal         | 1 cup Holland rusk, crumbled |
| 1/4 lb. lean pork    | 1 cup cream                  |
| 1/2 lb. beef         | Salt and pepper              |
| 1 egg                | 1/2 cup sparkling water      |
| 1 Tbsp. grated onion |                              |

Soak crumbs in cream; add egg, meat and seasonings. Add water last. Form into balls and fry slowly until done.

## SWEDISH HAM BALLS

1 1/2 lb. ground ham      1 cup milk  
1 lb. ground pork      1 cup soft bread crumbs  
2 beaten eggs      1/8 tsp. pepper

Mix together; form into balls; place in baking pan and pour over:

### Syrup:

Combine and cook slowly until thick -- 1 1/2 cups brown sugar, 1 tsp. dry mustard, 1/2 cup vinegar and 1/2 cup water.

Bake 1 1/2 hours in 375 degree oven.

## PORK CHOPS WITH CORN

Have loin chops cut 3/4" thick. For 3 servings (3 chops) use:

1 can whole kernel corn  
1 well-beaten egg  
Salt and pepper  
Cracker crumbs sufficient to make a soft corn patty

Dip chops in flour; brown well in margarine on both sides. Place in Dutch oven or covered receptacle and add about 1/2 cup hot water. Cook slowly for about 45 minutes. Then place the soft corn mixture on top of the 3 chops and continue cooking for 1 hour 15 minutes, basting the corn with juice in kettle. As liquid boils down, add a little water. These are more easily cooked on top of stove due to basting. Better if cooked about 2 hours slowly.

## MY FAVORITE CHICKEN PARMESAN

Combine:

1/4 cup bread crumbs  
4 Tbsp. grated Parmesan cheese  
1/4 tsp. crushed oregano leaves  
Garlic powder  
Pepper

Roll chicken in this. Chicken breasts (boned) are delicious. Arrange in baking dish. Bake at 400 degrees for 20 minutes. Turn. Bake 20 minutes more. Blend 1 can cream of mushroom soup and 1/2 cup milk. Pour over chicken. Sprinkle with paprika. Bake 20 minutes more.

## SWEET & SOUR CHICKEN ----- Mrs. Lena Pecoy

1/2 cup chopped onion  
1/4 cup butter or margarine  
2 Tbsp. green pepper, chopped fine  
3/4 cup catsup  
1 cup pineapple juice (17 oz. can perfect)  
1/4 cup brown sugar  
2 tsp. soy sauce  
1/2 tsp. garlic salt  
2 Tbsp. vinegar  
1/2 tsp. salt  
Dash of pepper  
Dash of ginger  
1 cup parboiled celery chunks  
1 cup parboiled carrot chunks  
Rice (as much as you'll want)

Saute onion and green pepper in the 1/4 cup butter. Add catsup, pineapple juice, brown sugar, soy sauce, garlic salt, vinegar, salt, pepper and ginger. Simmer about 10 minutes on low then set aside. Arrange desired number of chicken pieces in shallow baking dish or pan. Pour sauce over seasoned chicken and bake at 375 degrees for 25 minutes. Add (from can) pineapple

chunks, parboiled celery and carrots to the baking pan. Bake an additional 20 minutes or until chicken is tender. Serve over cooked rice. (Delicious with country style spare ribs too!)

IMPOSSIBLE QUICHE ----- Lavon Laube

12 slices bacon (1/2 lb.), crisply fried and crumbled  
1 cup shredded natural Swiss cheese (4 oz.)  
1/2 cup finely chopped onion  
2 cups milk  
1/2 cup Bisquick  
4 eggs  
1/4 tsp. salt  
1/8 tsp. pepper

Heat oven to 350 degrees. Grease 9 or 10" pie plate. Sprinkle bacon, cheese and onion evenly over bottom. Place remaining ingredients in blender. Blend on high speed for 1 minute. Pour into pie plate. Bake until golden (50 to 55 minutes). Let stand 5 minutes before cutting. Serves 6.

CHICKEN PARMESAN

Combine: 1/4 cup bread crumbs  
4 Tbsp. grated Parmesan cheese  
1/4 tsp. crushed oregano leaves  
Garlic powder

Roll chicken in this. Arrange in baking dish. Bake in 400 degree oven for 20 minutes. Turn. Bake 20 minutes. Blend 1 can cream of mushroom soup and 1/2 cup milk and pour over chicken. Sprinkle with paprika. Bake 20 minutes more. (Chicken breasts are especially nice for this.)

## ISTANBUL EGGS

As many eggs as required.

Add equal parts of olive oil, Turkish coffee and the brown outside skins of 2 onions. Cover and simmer 12 hours. Whites will be coffee-colored when done and yolks a brilliant saffron yellow. The eggs will taste like chestnuts.

## BREAKFAST CASSEROLE ----- Mildred Minger

6 slices bread	2 cups milk
1 lb. cooked ham	1 tsp. dry mustard
1/2 lb. cheese	1 stick butter
3 eggs	

Cube bread; cube ham and cheese. Beat eggs and add milk and mustard. Mix together and pour first mixture. Melt butter (or margarine) and pour over all. Cover; refrigerate overnight. Remove lid and bake 1 hour at 350 degrees.

## HAM CASSEROLE ----- Alma Schleisman

3 cups ham, cubed
3 cups French bread, cubed (cut off crust)
1/2 lb. cheddar cheese, cubed
3 cups milk
4 eggs
3 drops Tabasco sauce
1/2 tsp. Worcestershire sauce
3 Tbsp. flour
1 1/2 Tbsp. dry mustard
6 Tbsp. melted butter

Place a layer of bread in a 13 x 9 pan. Combine and sprinkle flour and mustard over bread. Layer ham and then cheddar cheese; top with bread cubes. Dribble melted butter over bread. Beat milk and eggs together. Add Tabasco sauce and Worcestershire sauce; pour over

(continued)

bread cubes--see that they are all milk-soaked.  
Cover; refrigerate 8 to 12 hours. Bake at 350  
degrees for 1 hour.

TATER TOT CASSEROLE ----- Karen Oates

1 lb. ground chuck                    1 can cream of chicken or  
1 cup chopped onion                    celery  
1 (#303) can peas                    1 can cream of mushroom  
1 small bag Tater Tots

Preheat oven to 350 degrees  
13" baking pan

Brown ground chuck. Drain fat. Layer ground chuck,  
onions, peas and top with layer of Tater Tots. Mix  
together two soups until smooth. Pour soups over  
casserole. Bake in 350 degree oven for 45-50 min.  
A layer of grated cheese may be added the last  
10 minutes.

CHEESE AND RICE CASSEROLE ----- Jane Jamison

2 cups cooked rice  
2 cups cooked, grated carrots  
2 cups sharp cheese, cut in small pieces  
1 can mushroom soup

Mix together in casserole. Bake in moderate oven,  
30-40 minutes.

HAMBURGER HEAVEN ----- Mildred Minger

1 lb. ground beef  
1/2 lb. sliced American cheese  
1 cup chopped celery  
1 small can ripe olives  
1 can tomatoes

(continued)

2 cups fine, dry noodles  
1/4 cup water  
1/2 cup each of salt, onion salt and pepper

Brown beef; drain off any grease. Add layers in order given, with meat in between. Cover in electric frying pan. When it steams, turn down heat to low and simmer for 30 minutes or until noodles are done. Serves 6.

SIX-LAYER DINNER ----- Dee Reynolds

1 lb. ground beef  
1/2 cup tomato juice  
1 cup sliced potatoes  
1 cup sliced carrots  
1 cup chopped celery  
1/2 cup onion  
1/2 cup chopped green pepper  
1 tsp. salt  
1/8 tsp. pepper  
1 1/2 cups tomato juice

Mix ground beef and 1/2 cup tomato juice. Pat into bottom of a buttered 8 x 12" baking dish. Place potatoes, carrots, celery, onions, green peppers in layers (in order listed) over the meat. Sprinkle with salt and pepper. Cover with the 1 1/2 cups tomato juice. Bake 2 hours at 350 degrees.  
Yields: 5 servings.

RICE AND MUSHROOM CASSEROLE

3 onions, sliced  
1/4 lb. butter or margarine  
2 cups mushrooms, fresh or canned  
1 cup rice  
1 can consomme or broth  
1 cup water  
Salt and pepper

Saute onions and sliced mushrooms in butter. Add

consomme or broth and water. Mix well with uncooked rice. Season. Bake in greased casserole in moderate oven (350 degrees) 45 minutes to an hour. (I think fresh mushrooms in this recipe are better than canned.)

BEEF ORIENTAL ----- Kathy Gabrielson

1 lb. round steak, cut in strips  
1 onion chopped  
1 cup water  
2 Tbsp. soy sauce  
1 clove garlic  
1 cup carrots, sliced  
1 cup celery, sliced  
2 cups mushrooms  
Salt and pepper to taste  
1/4 to 1/2 cup Parmesan cheese

Brown meat and saute onions; drain. Add water, soy sauce and garlic. Simmer for 45 minutes. Add 1 cup carrots, 1 cup celery and 2 cups mushrooms (halved). Salt and pepper to taste. Cover and cook 20 minutes. Combine 2 Tbsp. cornstarch and 1/4 cup cold water. Add to hot meat and vegetable mixture; stir till thickened. Remove from heat; add Parmesan cheese. (1 lb. ground round may be substituted for beef strips. The meat and onion mixture simmering should be reduced to 20 minutes.)

DOUBLE NOODLE CASSEROLE ----- Dee Reynolds

3 cups medium noodles (about 6 oz.)  
1/4 cup butter  
1/4 cup flour  
2 cups milk  
1 cup shredded American cheese (1/4 lb.)  
1 cup cooked or canned peas  
1 1/2 cups diced, cooked chicken  
Salt and pepper to taste  
Chow mein noodles

(continued)

Cook noodles in boiling, salted water until just tender. Drain and set aside. Melt butter in saucepan. Blend in flour. Add milk, stirring constantly. Cook and stir until sauce is smooth and thickened. Add cheese and stir over low heat until melted. Fold in noodles, peas and chicken. Season with salt and pepper to taste. Transfer to greased 1 1/2 quart casserole. Bake in 350 degree oven about 20 minutes, or until bubbly around edges. Sprinkle with chow mein noodles; return to oven and bake an additional 5 to 10 minutes or until noodles begin to brown. Yields 5-6 servings.

CHICKEN CRUNCH CASSEROLE ----- Doris Slaght

2 cups chunked cooked chicken  
1 can (15 to 16 oz.) French-style green beans, drained  
1 can (10 1/2 oz.) cream of chicken soup  
1/4 cup milk  
1 can (2 oz.) sliced mushrooms with juice  
1 can (3 oz.) chow mein noodles

Place beans in shallow baking dish. Combine chicken with soup, milk, and mushrooms with liquid. Spoon over beans. Sprinkle noodles over mixture. Bake 350 degrees for 30 to 40 minutes or until heated through.

Serves 4 to 6.

CHICKEN CASSEROLE

4 cups chicken, cooked and diced  
4 eggs (hard boiled, sliced)  
2 cups celery, chopped  
1 Tbsp. pimento  
1 tsp. minced onion  
3/4 cup mayonnaise  
3/4 cup cream of chicken soup (condensed)  
3 Tbsp. lemon juice  
1 tsp. salt  
1/2 tsp. monosodium glutamate  
1 1/2 cups crushed potato chips  
1 cup cheddar cheese, grated

2/3 cup toasted almonds, chopped

Combine all but last three ingredients. Place in 9 x 13" baking dish. Top with chips, cheese and nuts. Let stand in refrigerator overnight. Bake at 400 degrees for 25 to 30 minutes. Serves 8. (Individual casseroles may be used.)

EASY HAMBURGER CASSEROLE ----- Blanche E. Robbins

- 1 lb. hamburger
- Salt and pepper
- Chopped onions
- 1 can cream of chicken soup
- 1 can peas
- 1 pkg. frozen tater tots

Place hamburger in bottom of a 1 1/2 quart casserole. Sprinkle with salt, pepper and onions to taste. Put soup over this. Add peas and top with tater tots. Bake at 350 degrees for 45 to 50 minutes.

HAMBURGER CASSEROLE ----- L. Mihelic

(Crock Pot Main Dish)

Time: 6-8 hours  
Serves: 6

- 2 large size potatoes, sliced
- 2-3 medium carrots
- 1 No. 2 can peas, well-drained
- 3 medium onions, thinly sliced
- 1 1/2 lb. lean ground beef, browned
- 2 stalks celery, sliced small
- 1 10 oz. can tomato soup
- 1 10 oz. can of water

Place layers of the vegetables in the order given in CROCK POT. Season each layer with salt and pepper. Put the lightly browned ground beef on top of the

(continued)

celery. Mix tomato soup with the water and pour into the Crock Pot. Cover and set to low for 6-8 hours.

POOR MAN'S DINNER ----- Pat Waterman

- 2 lbs. hamburger
- 1 can (16 oz.) pork and beans
- 1 medium green pepper
- 1 medium onion

Brown and drain hamburger. Add green pepper (chopped) and onion (chopped) while hamburger is browning. Add pork and beans and let simmer for 1/2 hour or until onions and green pepper are cooked.

HOT TURKEY or CHICKEN SALAD -----

Mrs. Helen (Harold) Ditmer

- 4 cups cooked chicken or turkey, diced
- 4 cups celery, diced
- 1 cup mayonnaise
- 2 cans cream of chicken soup
- 2 cups slivered almonds
- 2 cups hard-boiled eggs, diced
- 1 Tbsp. powdered onion
- 1 tsp. salt
- 3 cups crushed potato chips
- 1 large cup of grated American cheese

Mix all ingredients except potato chips and cheese. Put in 9 x 13" baking dish. Cover with chips and cheese mixture. Bake 30 minutes at 350 degrees. Serves 12.

REAL TEXAS CHILI ----- Lavon Laube

- 2 1/2 lbs. beef chuck, cubed (about 1" cubes)  
(Do not use ground beef.)
- 1 clove garlic, minced
- 3 Tbsp. oil

(continued)

- 10 cubes beef broth
- 1 1/2 cups water
- 2 tsp. oregano
- 2 tsp. sugar
- 1-2 tsp. cumin (Do not use chili powder)
- 1/2 tsp. salt
- 1 bay leaf
- 1 can green chili peppers
- 2 Tbsp. corn meal

Simmer all except green chili pepper about 2 hours or until beef is tender. Add chili peppers about last 10 minutes.

TEXAS CHILI ----- Margie Wheeler

- 1 1/2 lbs. ground beef
- 1 medium onion, chopped
- 1 green pepper, chopped
- 1 clove garlic, minced
- 3 (15 1/2 oz.) cans small red beans, undrained
- 2 (6 oz.) cans tomato paste
- 1 to 2 Tbsp. chili powder
- 2 tsp. salt

In large skillet, brown beef-onion-green pepper and garlic; drain fat. Stir in rest of ingredients; simmer, uncovered, 30 minutes. Serves 6.

ENCHILADA BAKE (Low Cholesterol) Fonda Corson

- |                            |   |
|----------------------------|---|
| 1/2 cup dry beans, cooked  | 8 corn tortillas  |
| 1 onion, chopped           | 1/4 cup grated Mozzarella cheese (made from partially skimmed milk) |
| 1 clove garlic, minced     |   |
| 5 or 6 mushrooms, sliced   | 1/2 cup Ricotta cheese (made from partially skimmed milk)           |
| 1 green pepper, chopped    |   |
| 1 1/2 cups stewed tomatoes |   |
| 1 Tbsp. chili powder       | 1/4 cup low-fat yogurt  |
| 1 tsp. cumin seed, ground  | 6 black olives, sliced  |
| Salt to taste              |   |
| 1/2 cup dry red wine       |   |

(continued)

Preheat oven to 350 degrees F. Saute onion, garlic, mushrooms, and pepper. Add beans, tomatoes, spices, salt and wine. Simmer gently about 30 minutes. Mix Ricotta cheese and yogurt. In an oiled 1 1/2 quart casserole, put a layer of tortillas, layer of sauce, 1 1/2 Tbsp. of grated cheese and 4 Tbsp. of cheese-yogurt mixture. Repeat until all ingredients are used, ending with layer of sauce. Top with cheese-yogurt mixture and black olives. Bake 15-20 minutes. (6 servings; approx. 195 Cal. per person.)

LIVER CREOLE ----- Margie Wheeler

4 slices bacon, finely chopped  
1 lb. beef or pork liver  
4 Tbsp. flour  
1 1/2 cups tomato juice  
1 tsp. pepper  
1 sm. green pepper, cut in strips  
1 sm. onion, sliced into rings

Fry bacon for 2 minutes. Sprinkle liver with flour, salt and pepper. Brown quickly with bacon. Continue heating; add green pepper and onion. Add tomato juice. Simmer slowly for 20 minutes.

Note: Tomato paste and water may be substituted for tomato juice.

(Serves 4.)

SALMON PARTY BALL

1 1 lb. can salmon (red)  
1 8 oz. pkg. cream cheese  
1 Tbsp. lemon juice  
2 tsp. grated onion  
1 tsp. prepared horseradish  
1/4 tsp. salt

(continued)

- 1/4 tsp. Liquid Smoke
- 1/2 cup chopped pecans
- 3 Tbsp. snipped parsley

Drain and flake salmon; remove skin and bones. Combine first 7 ingredients and mix thoroughly. Chill several hours. Combine pecans and parsley and roll shaped salmon ball in them. Chill well. Serve with sesame seed crackers.

### CHINESE TUNA NOODLE DISH

- 1 can fried noodles
- 1 can chop suey vegetables, drained
- 1 can tuna
- 1 can pitted ripe olives
- 1 can mushrooms, drained
- 1 can mushroom soup
- 1 cup milk
- 3 hard cooked eggs, sliced
- 1/4 lb. blanched slivered almonds

Mix in order given. Bake in uncovered dish for 45 minutes in 350 degree oven. (Serves 8.)

### TUNA CASSEROLE ----- Evelyn Oehrle

- 4 cans water-packed tuna, drained
- 2 cups chopped celery
- 1 cup sliced water chestnuts
- 2 cups mayonnaise
- 1 can cream of mushroom soup, undiluted
- Pepperidge Farm bread crumbs

Mix together first 5 ingredients. Put in 9 x 13" pan. Cover with Pepperidge Farm bread crumbs mixed with butter. Bake at 350 degrees for 40 minutes. (You may substitute 5 cups cooked chicken for tuna if desired.)

SALMON POTATO PUFF ----- Mrs. John A. Cameron

- 1 1 lb. can salmon
- 2 Tbsp. butter
- 2 Tbsp. chopped celery
- 2 Tbsp. parsley
- 2 cups seasoned mashed potatoes
- 3 eggs
- 1 tsp. salt
- 1 tsp. minced onions
- 1 Tbsp. lemon juice

METHOD: Flake salmon - melt fat and cook celery and parsley a few minutes. Combine salmon and potatoes and seasoning. Add beaten egg yolks. Beat mixture until very light. Fold in well beaten egg whites. Pile lightly, at once, into greased baking dish and bake at 350 degrees for one hour.

- Egg Sauce: 2 Tbsp. butter  
2 Tbsp. flour

Add milk to make medium white sauce. Salt to taste and last, add 2 chopped hard boiled eggs, cut fine some parsley; serve on dish.

OYSTER CASSEROLE ----- Mae Krayer

- layer of bread or cracker crumbs
- layer of oysters
- layer of crumbs
- dabs of butter
- salt and pepper

Bake 15 to 40 minutes depending on the depth of the dish. Use plenty of butter. This dish was served in the Stampfer home.

RICE AND SALMON LOAF ----- Margaret Garlow

2 eggs	2 Tbsp. lemon juice
1/2 tsp. salt	1 can pink salmon
1/4 tsp. pepper	2 cups cooked rice
2 Tbsp. melted butter	

Preheat oven to 350 degrees. Fork beat 2 egg yolks with 1/2 tsp. salt and 1/4 tsp. pepper. Add 2 Tbsp. melted butter and 2 Tbsp. lemon juice. Mix well. Drain salmon, break into pieces and add to above mixture. Add 2 cups cooked rice, mix well. Fold 2 well beaten egg whites into mixture. Pour into buttered casserole dish or loaf pan. Cook at 350 degrees for 45 minutes or until done. Serve HOT!

SALMON LOAF ----- Margie Wheeler

1 lb. can salmon	1/4 tsp. garlic salt
1 cup cracker crumbs	4 drops hot pepper sauce
1 Tbsp. grated onion	1 egg beaten
1/2 tsp. salt	1/2 cup milk
1/2 tsp. celery salt	2 Tbsp. melted butter

Flake salmon, mix in other ingredients. Spoon into a greased baking dish, dot with butter and bake at 350 degrees for 25-30 minutes. Serve with cheese sauce.

Cheese Sauce: 1/2 lb. pasteurized process cheese  
                  food  
                  1/4 cup milk

Melt cheese in top of double boiler and add milk gradually; stir till sauce is smooth.

BEEF CHOWDER ----- Connie March

1 1/2 lbs. ground beef	1/2 cup chopped onion
1/2 cup chopped celery	1/3 cup chopped green pepper

(continued)

2 cans cream of celery soup  
1 quart tomatoes (or 2-16 oz. cans)  
1-17 oz. can corn  
salt to taste

Brown first 4 ingredients, drain off fat. Add remaining ingredients. Simmer, covered 30 minutes. (Can be frozen.)

POTATO CHOWDER (LOW CHOLESTEROL)----- Fonda Corson

3 medium potatoes                    1 1/2 cups hot skim milk  
1/4 cup chopped onion            season with pepper,  
boiling water                    celery salt and cayenne  
salt to taste

Peel and dice potatoes. Add onion. Add just enough boiling water to cover. Add salt. Cover tightly and cook slowly until the potatoes are very soft (approx. 15 minutes). Crush the potatoes with a fork without draining them (or use the blender for one second only). Add hot milk. Season to taste. Yield: 3 servings.

CHINESE EGG DROP SOUP ----- Karen Oates

1 egg, slightly beaten  
1 small can sliced mushrooms or  
1/2 cup sliced fresh mushrooms  
1 green onion, chopped fine  
2 cans chicken broth or equivalent of fresh chicken  
broth  
soy sauce to taste

Bring broth to boil. Add mushrooms and chopped green onion. Pour egg in while stirring slowly so that egg forms shreds. Add a dash of soy sauce. Serves 4.  
46 calories per serving.

CRAZY CRUST PIZZA ----- Margie Wheeler

1 1/2 lbs. ground beef or sausage or  
1 cup thinly sliced pepperoni sausage

Batter: 1 cup flour  
1 tsp. salt  
1 tsp. Italian seasonings or 1/8 tsp.  
oregano  
1/8 tsp. pepper  
2 eggs  
2/3 cup milk

Topping: meat mixture  
1 cup pizza sauce\*  
1 cup (4 oz.) shredded Mozzarella cheese  
1/4 cup chopped onion, if desired  
1 can (4 oz.) well drained  
mushroom stems and pieces, if desired

Oven 425 degrees; 14 or 12" pizza. In medium skillet brown beef or sausage - seasoning to taste (no need to brown pepperoni). Drain well. Set aside. Lightly grease and dust with flour 14 or 12" pizza pan. Prepare batter: in small bowl, combine flour, salt, Italian seasoning, pepper, eggs and milk, mixing till smooth. Pour batter into pan; tilting pan so batter covers bottom. Arrange topping of meat, onion and well drained mushrooms on batter. Bake on low rack in oven at 425 degrees for 25-30 minutes, till pizza is deep golden brown. Remove from oven; drizzle with pizza sauce and sprinkle with cheese. Return to oven for 10-15 minutes.

\*If desired, use 1 can (8 oz.) tomato sauce, 1-2 tsp. leaf oregano and 1/4 tsp. pepper instead of pizza sauce.

HE-MAN BEEF KABOBS ----- Gene Kruser

2 1/2 lbs. beef sirloin cut in 1 inch cubes  
1/2 cup soy sauce

(continued)

2 Tbsp. vinegar  
1 Tbsp. instant minced onion (flakes, dry)  
1/2 cup salad oil  
1/2 tsp. ginger  
1 clove fresh garlic, cut fine and crushed  
1 pt. box cherry tomatoes  
2 cans (16 oz.) whole small potatoes  
2 - 7 1/2 oz. jars whole mushrooms  
1 sweet green pepper cut in 1 inch squares

In covered dish, marinate beef in mixture of oil, soy sauce, vinegar, minced onion flakes, ginger and garlic, refrigerate several hours or overnight. Drain mushrooms - reserve. Drain potatoes and carefully cut each in half. Wash cherry tomatoes and reserve. Thread metal skewer (12 to 14 inches) alternating as follows: 3 beef cubes, 1/2 potato, 1 pc. green pepper, 1 mushroom, 1 cherry tomato, 3 beef cubes, etc. until skewer is filled. Lightly brush with some of the remaining marinade.

When charcoal briquets have burned until grey in color, place kabobs on grill 3 or 5 inches above coals. Cook at moderate temp. turning every 3 or 4 minutes and brushing with marinade for 10 to 15 minutes depending on degree of doneness. Serves 6.

Note: Gas grill works excellent. Lay skewers across lip of grill itself (not on the cooking grill). Same with charcoal grill.

BEEF JERKY ----- Gene Kruser

3 lbs. lean London Broil (Rolled Sirloin Tip)  
3/4 cup soy sauce  
1/8 cup original Worcestershire sauce  
1 Tbsp. honey  
2 Tbsp. catsup or barbecue sauce  
1/4 tsp. garlic powder (or less, if desired)  
salt, freshly ground pepper to taste

(continued)

Slice meat diagonally across the grain with sharp knife into 1/4 inch strips by 4 inch long, set aside. Combine remaining ingredients in bowl. Mix well, and pour marinade over beef strips in shallow glass dish. Marinate 2 hours turning meat several times. Take 2 cookie sheets and line with aluminum foil. Place beef on cake racks placed on cookie sheets. Place racks in preheated oven 180 degrees for 8 to 10 hours. Check after 5 or 6 hours as some ovens are hotter than others. It should be "CHEWY" about this time and can be eaten - however has to be DRYER to keep at room temperature in an air tight jar after cooling.

PIGS IN THE BLANKET ----- Ronnie Keehn

1 pkg. 16 oz. weiners  
10 slices American cheese  
1 pkg. Pillsbury refrigerated biscuits  
1/2 cup onion (chopped)

Place raw weiners and onions in cheese slices. Wrap them in uncooked biscuits. Hold them together with toothpicks. Place them in pan in 375 degree oven for 20 minutes or until golden brown.

BEER BBQ SAUCE ----- Alma Schliesman

1 cup onion chopped fine	2 cups brown sugar
1/2 cup Wesson oil	1/3 cup Worcestershire sauce
2 cups beer	2 cups chili sauce
1/3 cup vinegar	1 cup catsup
	garlic powder to taste

Simmer 2 hours and use this as much as desired - meat should be well coated. Keeps a long time if refrigerated.

FANTASTIC BAR "BQ" SAUCE ----- Kristeen Chmelicek

- 1 Tbsp. Worcestershire sauce
- 3 Tbsp. vinegar
- 2 Tbsp. sugar
- 1 cup catsup
- 1/2 cup water
- 6 Tbsp. onion - chopped fine

Mix together all ingredients. Simmer on med. low heat till onion is soft. Add any kind of meat you want barbecued about 1/2 way through cooking time. Meat should be fully cooked first. We've tried beef, ham and chicken. Great sandwiches.

BARBECUE SAUCE ----- Darlene Keehn

- 1/2 cup oil
- 3/4 cup chopped onions
- 3/4 cup ketchup
- 3/4 cup water
- 1/2 tsp. pepper
- 3 tsp. sugar
- 3 tsp. Worcestershire sauce
- 3 tsp. mustard
- 3 tsp. salt

Cook onion until soft in hot oil. Add other ingredients. Simmer 15 minutes. Serve over ribs, chicken, etc.

CORN PUDDING CASSEROLE ----- Lavon Laube

- 1 can cream style corn
- 2 Tbsp. flour
- 2 eggs beaten
- 1/2 cup milk
- 1 1/2 Tbsp. sugar
- 1/4 cup grated cheddar cheese
- 1 tsp. salt
- 2 Tbsp. butter

Combine all ingredients except butter. Pour in greased casserole. Dot with butter. Bake at 350 degrees for 30 minutes.

MACARONI - SPAM SALAD ----- Marilyn Herold

- 1 pkg. shell macaroni - cooked
- 1 pkg. frozen peas & carrots - cooked
- 1 can Spam - diced
- 3 hard boiled eggs - diced
- 1/3 bottle of pimento
- 1/4 green pepper - diced
- 1/2 onion - diced
- 1/4 jar pickle relish
- 3 sticks celery - chopped
- 1/3 quart mayonnaise

Mix above ingredients and chill. Makes a good size bowl full.

HAWAIIAN CHICKEN ----- Dorothy Dorman

- |                             |                      |
|-----------------------------|----------------------|
| 1/4 cup margarine           | 2 Tbsp. vinegar      |
| 1/2 cup chopped onion       | 1/4 cup brown sugar  |
| 1/2 cup green pepper strips | 2 tsp. soy sauce     |
| 1/2 cup celery 1" pieces    | 1/2 tsp. garlic salt |
| 1/2 cup carrots             | 1/2 tsp. salt        |
| 3/4 cup catsup              | dash pepper          |
| 1 cup pineapple juice       | dash ginger          |
| 1 cup pineapple chunks      | 3 pound chicken      |

Melt margarine, add vegetables and cook 5 minutes. Mix remainder, except pineapple & chicken. Cook until boiling & add pineapple & chicken. Arrange chicken, skin up, in a 9 x 13 inch pan. Pour sauce over and bake covered 45 minutes & uncovered until done in 400° oven.

BURGER JOES ----- Dorothy Dorman

2 Tbsp. butter	1 Tsp. prepared horseradish
1 Lb. ground beef	1 1/2 cup bean sprouts (well drained)
1/4 cup chopped onion	1/4 Tsp. pepper
1/2 cup diced celery	1/2 cup dairy sour cream
1 Tbsp. prepared mustard	8 hamburger buns (toasted, buttered)
2 Tbsp. tomato paste	
2 Tbsp. soy sauce	
1/2 Tsp. garlic powder (optional)	

Melt butter in skillet; add beef, onions and celery cooking until meat is browned. Stir in mustard, tomato paste, soy sauce, garlic powder, pepper, horseradish and bean sprouts. Simmer, stirring occasionally. Remove from heat; Stir in sour cream. Spoon on warm buns. Serves 8.

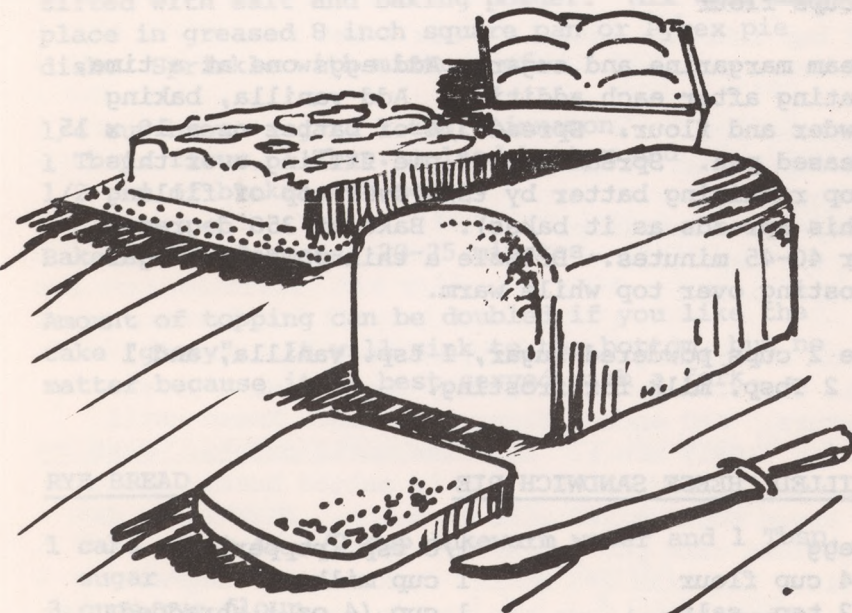




# BREADS

## COFFEE CAKE

### ★ ROLLS ★



GRIDDLE PANCAKES ----- Fonda Corson

- 1 1/4 cup sifted enriched flour
- 1 Tbsp. baking powder
- 1 Tbsp. sugar
- 1/2 tsp. salt
- 1 beaten egg
- 1 cup milk
- 2 Tbsp. melted shortening

Sift flour with baking powder, sugar and salt. Combine egg, milk and shortening. Add to dry ingredients, stirring just until flour is moistened. Batter will be lumpy. Bake on griddle. Makes 6 to 8 pancakes.

CHERRY COFFEE CAKE

- |                 |                          |
|-----------------|--------------------------|
| 1 cup margarine | 1 1/2 tsp. baking powder |
| 1 3/4 cup sugar | 1 tsp. vanilla           |
| 4 eggs          | 1 can cherry pie filling |
| 3 cups flour    |                          |

Cream margarine and sugar. Add eggs one at a time, heating after each addition. Add vanilla, baking powder and flour. Spread 3/4 of batter on a 10 x 15 greased pan. Spread can of pie filling over this. Drop remaining batter by tsp. over top of filling (this spreads as it bakes). Bake at 350 degrees for 40-45 minutes. Drizzle a thin powdered sugar frosting over top while warm.

Use 2 cups powdered sugar, 1 tsp. vanilla, and 1 to 2 Tbsp. milk for frosting.

GRILLED CHEESE SANDWICH PIE

- |               |  |
|---------------|--|
| 1 egg         | 1/8 tsp. pepper                        |
| 3/4 cup flour | 1 cup milk                             |
| 1/2 tsp. salt | 1 cup (4 oz.) shredded Muenster cheese |

(continued)

In small mixing bowl, combine egg, flour, salt, pepper and half of milk. Using a rotary beater, beat until smooth. Add remaining milk, beat until well blended. Stir in one-half of the cheese. Pour into a well greased 8 x 8 inch pan. Bake at 425 degrees for 30 minutes. Sprinkle remaining cheese over top and bake just until cheese is melted, about 2 minutes. Makes 4 main dish servings or 24 appetizer servings.

Tip: Batter may be prepared ahead and refrigerated for an hour before baking.

### COFFEE CAKE

1 beaten egg	1 cup flour
1/2 cup sugar	1/2 tsp. salt
1/2 cup milk	1/2 tsp. baking powder
2 Tbsp. melted shortening	

Combine egg, sugar, milk and shortening. Add flour, sifted with salt and baking powder. Mix well and place in greased 8 inch square pan or Pyrex pie dish. Sprinkle with mixture of:

1/4 cup brown sugar, 1 tsp. cinnamon,  
1 Tbsp. flour, 1 Tbsp. melted butter and  
1/2 cup of broken nut meats.

Bake at 375 degrees, 20-25 minutes.

Amount of topping can be doubled if you like the cake "gooey". It will sink to the bottom, but no matter because it is best served with a fork.

### RYE BREAD

1 cake yeast in 1/2 cup lukewarm water and 1 Tbsp.  
sugar  
3 cups rye flour

(continued)

4 cups scalded milk  
1 cup sorghum  
1/2 cup brown sugar  
1/2 cup melted shortening  
1 Tbsp. salt  
1/4 tsp. soda dissolved in 1/4 cup warm water  
9 to 11 cups white flour (unbleached is better)

Pour scalded milk over sorghum, sugar and melted shortening. Then add rye flour and beat well till bubbly. Add salt, when cool add soda and yeast mixtures and mix well. Add unbleached flour to make soft dough. Knead well and let double. Knead down again and let double. Shape into four loaves and let rise till double.

Bake 325 degree oven for 30 minutes and then 225 degree oven for another 30 minutes.

#### MOUNTAIN ROLLS

1 cake yeast  
1/2 cup lukewarm water      Mix & let rise  
1/2 Tbsp. sugar  
  
1 beaten egg  
1/2 cup butter or margarine  
1/2 cup sugar  
2 cups lukewarm water  
1 & 1/2 tsp. salt  
8 cups flour

Cream shortening and sugar, add salt (shortening will dissolve in warm water), egg, water & yeast mixture. Add enough flour to knead. Knead until smooth (10-15 min.). Let rise until double. Make golf ball sized balls. Dip in melted butter and then in brown sugar mixed with cinnamon. Pile rolls in Angelfood cake pan and scatter pecans among the rolls. Let rise 2-3 hours. Bake at 350 degrees for 45 minutes. Turn pan upside down on cake platter.

(continued)

These make an interesting centerpiece - also conversation piece.

CRANBERRY ORANGE BREAD

- |                         |                           |
|-------------------------|---------------------------|
| 2 cups sifted flour     | 3/4 cup orange juice      |
| 3/4 cup sugar           | 1 beaten egg              |
| 3 tsp. baking powder    | 2 Tbsp. salad oil         |
| 3/4 tsp. salt           | 1 cup chopped cranberries |
| 1/2 tsp. nutmeg         |                           |
| grated rind of 1 orange |                           |

Sift dry ingredients together. Add orange rind and mix. Combine orange juice, egg and salad oil. Add to dry ingredients, stirring just until flour is moistened. Fold in cranberries. Spread in greased 9 x 5 x 3 inch pan. Bake at 350 degrees for 60-70 minutes.

STRAWBERRY BREAD ----- Romualda Hansen

- |                 |   |
|-----------------|---|
| 3 cups flour    | 1 1/4 cups oil                            |
| 1 tsp. soda     | 4 beaten eggs                             |
| 1 tsp. salt     | 2-10 oz. pkgs. frozen strawberries thawed |
| 3 tsp. cinnamon |   |
| 2 cups sugar    | 1 1/4 cups chopped pecans                 |

Sift first 5 ingredients together into a large bowl. Make a well in mixture and pour oil, beaten eggs, and strawberries. Mix well, add nuts. Pour into 2 large greased and floured bread pans. Bake 1 hour at 350 degrees. Can also use 3 smaller bread pans.

BASIC REFRIGERATOR ROLLS ----- Marlene DeYoung

- |                                |                      |
|--------------------------------|----------------------|
| 1 pkg. dry yeast               | 1 cup boiling water  |
| 2 Tbsp. warm water             | 1 tsp. salt          |
| 1 1/2 Tbsp. oleo or shortening | 1 egg, beaten        |
| 1/4 cup sugar                  | 3 1/2 - 4 cups flour |

(continued)

Dissolve yeast in 2 Tbsp. warm water. Set aside. Combine margarine, sugar, boiling water and salt. Stir until lukewarm. Add egg, 2 cups flour and yeast mixture, beat thoroughly. Add remaining flour. Turn out on floured surface and knead until smooth and shiny. Place dough in a greased bowl. Grease top of dough. Refrigerate. When ready to use, put dough in a warm place for 1 to 1 1/2 hours. Shape into desired rolls and let rise until double in bulk. Bake at 400 degrees for 20 minutes. Dough will keep in refrigerator a week.

SWEET ROLLS ----- Marlene DeYoung

5 to 5 1/2 cups flour	Filling:	1/4 cup brown sugar
2 pkgs. dry yeast		1/4 cup sugar
1/2 cup sugar		1 tsp. cinnamon
1 tsp. salt		3 Tbsp. butter,
1 cup milk		melted
1/2 cup water		chopped nuts
1/4 cup butter		
2 eggs		

In mixer bowl, combine 2 1/2 cups flour, yeast, sugar and salt, mix well. Heat milk, water and butter until warm (120 to 130 degrees). Butter does not need to melt. Add to flour mixture. Add eggs. Blend at low speed until moistened. Beat 3 minutes at medium speed. By hand, gradually stir in remaining flour to make a firm dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover. Let rise in warm place until light and double about 1 hour. Punch down dough. Combine filling ingredients except butter. On lightly floured surface roll out dough. Spread with melted butter, sprinkle with filling and roll up. Pinch edges to seal. Cut in pieces and place on greased cookie sheet so edges are touching. Cover and let rise about 30 minutes. Bake at 350 degrees for 20 to 25 minutes. Glaze.

PINEAPPLE-BANANA BREAD ----- Romualda Hansen

- 3 beaten eggs
- 2 cups sugar
- 8 oz. can crushed pineapple with juice
- 1 1/2 cup oil (scant)
- 2 cups bananas, mashed
- 3 cups flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. soda
- 1/2 tsp. salt

Mix in order given. Beat well. Bake in 2 large or 3 small bread pans, greased and floured about 1 hour in 350 degree oven.

COFFEE CAKE ----- Bill Keehn

- A -

- 1 egg beaten
- 1/2 cup milk
- 2 tsp. baking powder
- 1/2 cup sugar
- 1 cup flour
- 1/2 tsp. salt

- B -

- 1/4 cup brown sugar
- 1 tsp. cinnamon
- 1 Tbsp. flour
- 1 Tbsp. melted butter

Mix ingredients - A - and pour dough in pan and sprinkle ingredients - B - on top. Bake at 350 degrees for 20 minutes.

ZUCCHINI PINEAPPLE BREAD ----- Dee Reynolds

- |   |                        |
|---|------------------------|
| 3 eggs                                      | 3 cups flour           |
| 1 cup oil                                   | 2 tsp. soda            |
| 2 cups sugar                                | 3/4 tsp. nutmeg        |
| 2 tsp. vanilla                              | 1/2 tsp. baking powder |
| 2 cups shredded raw zucchini                | 1 1/2 tsp. cinnamon    |
| 1-8 1/4 oz. can crushed pineapple (drained) | 1 cup chopped nuts     |
|   | 1 cup currants         |

(continued)

Mix in order given. Pour into 2 greased tin loaf pans. Bake at 350 degrees for 1 hour.

I use vegetable cans that have been cleaned. Then buttered with margarine. Fill can 1/2 full. Shake down before putting in oven. Start testing at 50 minutes with a toothpick.

REFRIGERATOR POTATO ROLLS ----- Margie Wheeler

1/2 cup unseasoned warm mashed potatoes or packaged instant mashed potatoes  
1 1/2 cup warm water (105-115 degrees F.)  
2 pkgs. dry yeast  
1/2 cup sugar  
1 Tbsp. salt  
2 eggs  
1/2 cup softened margarine  
6 1/2 cups flour  
melted margarine or 1 egg beaten with 2 Tbsp. water  
poppy or sesame seeds

Prepare potatoes as pkg. label directs for 1/2 cup, omitting salt and butter. Pour warm water into a large bowl. Sprinkle yeast over water, add sugar and salt stirring with wooden spoon till dissolved. Let stand a few minutes, the mixture will start to bubble slightly. Add 2 eggs, soft margarine, warm mashed potatoes and 3 cups flour. With electric mixer at high speed, beat till smooth. Add 2 cups flour beating with wooden spoon till flour is incorporated in dough. Add remaining 1 1/2 cups flour, mixing with hands till dough is smooth and stiff enough to leave side of bowl. Brush top of dough with 1 Tbsp. melted margarine; cover with waxed paper and dish towel. Let rise in refrigerator 2 hours. Remove from refrigerator. Punch down with fist, cover; refrigerate. Dough can be refrigerated for 1-3 days; but punch it down once a day. About 2 hours before serving, remove dough from refrigerator; shape.

(continued)

To Bake: cover with towel, let rise till double (1 hour). Preheat oven to 400 degrees. Brush with butter or with egg and seeds. Bake 12 minutes. Serve warm. Makes 36.

PARMESAN BREAD STICKS ----- Margie Wheeler

- |                        |                         |
|------------------------|-------------------------|
| 1 pkg. yeast           | 1 tsp. sugar            |
| 1/2 cup warm water     | 1/2 tsp. salt           |
| 1/3 cup milk - scalded | 1/3 cup Parmesan cheese |
| 1 tsp. butter          | 2 cups flour            |

Dissolve yeast in the warm water for 5 minutes. Pour the scalded milk into a bowl and add butter, sugar, salt and cheese. Cool to lukewarm and add the dissolved yeast and 1 1/2 cups of the flour. Beat till dough is smooth. Place the remaining 1/2 cup flour on a pastry board and turn the dough out on top of it. Knead till dough is smooth and all the flour is absorbed. Place in a covered bowl and let rise 1 hour. Divide dough into 36 equal sized pieces and roll each piece under the palm of your hand into a rope 4-4 1/2 inches long. Place the pieces 1 inch apart on greased cookie sheet and let rise for 3/4 hour. Bake at 400 degrees for 15 minutes. Turn off heat and leave bread sticks in oven for 1 hour or till dry and crisp. Yields: 3 dozen.

PECAN COFFEE CAKE ----- Lena Pecoy

- |                          |   |                          |
|--------------------------|---|--------------------------|
| 1 cup brown sugar        | ) |                          |
| 4 Tbsp. flour            | ) |                          |
| 4 Tbsp. melted margarine | ) | Mix together for topping |
| 4 tsp. cinnamon          | ) |                          |
| 1 cup chopped pecans     | ) |                          |
| 3 cups flour             |   | 1 cup milk               |
| 6 tsp. baking powder     |   | 2 tsp. vanilla           |
| 2 eggs                   |   | 1 1/2 cups sugar         |
| 1/2 tsp. salt            |   | 1/2 cup margarine        |

(continued)

Cut margarine into dry ingredients, then add the rest. Put half this into a greased and floured 9 x 13 inch pan and put half the topping on then repeat. Bake at 350 degrees for 40-45 minutes; then test with a toothpick. Serve for brunch and receive compliments from your guests.

SOUR CREAM COFFEE CAKE ----- Mrs. Ruth Donatsch

1/2 cup (1 stick) butter or oleo  
1 cup sugar  
2 eggs

Cream butter until soft; add sugar and cream until light, fluffy - add one egg at a time.

2 cups sifted all-purpose flour  
1 tsp. soda  
1 tsp. baking powder  
1/2 tsp. salt

Sift together; add to creamed ingredients - alternately with sour cream - beginning and ending with flour.

Add: 1 cup cultured sour cream  
1 tsp. vanilla

Pour one half of batter into a lightly greased 9 x 9 x 2 inch pan. Cover with one half of nut topping. Pour remaining batter and top with rest of topping. Bake in preheated 325 degree oven for about 40 minutes.

Topping: 1/3 cup brown sugar  
1 tsp. cinnamon  
1 cup white sugar  
1 cup finely chopped nuts

BUTTER ROLLS ----- Dorothy Kisting

1 pkg. dry yeast	1/4 cup warm water
1/2 cup mashed potatoes (lukewarm)	1/2 cup sugar
1/2 cup butter or margarine	2 cups milk, scalded
8 to 8 1/2 cups white flour	2 eggs, well beaten
1 1/2 tsp. salt	

Soften yeast in warm water. Let stand 5 to 10 minutes. Mix mashed potatoes, 1/4 cup sugar and yeast mixture. Cover with waxed paper and let rise in warm place about 1 1/2 hours. Scald milk, add margarine or butter, 1/4 cup sugar and salt. Stir until shortening is melted. Cool. Add 1 cup flour and beat until smooth. Beat in eggs and yeast mixture. Add remaining flour gradually, beating enough to form a soft dough. Turn on a floured board or surface and knead until smooth. Place in a greased bowl and cover with damp cloth or waxed paper. Let rise until double in size. Shape into rolls and let them rise again until they are ready to bake. Oven temperature at 350 degrees. These make excellent dinner or sweet rolls. Makes about 4 or 5 dozen. They freeze well.

FRENCH BREAD ----- Evelyn Oehrle

1 pkg. dry yeast	1 Tbsp. melted Crisco
1 1/2 cups very warm water	melted butter or oleo
1 Tbsp. sugar	4 cups flour
1 1/2 tsp. salt	

Sprinkle yeast into 1/2 cup water. Stir until dissolved. In a large bowl dissolve sugar and salt in remaining 1 cup water. Add melted Crisco and yeast mixture. Mix well. Add flour and mix well. Work through dough with spoon at 10 minute intervals for 5 consecutive times. Turn dough onto lightly floured surface and divide into half. Shape into 2 balls. Let rest 10 minutes. Roll each ball into a 12 x 9 inch rectangle. Then roll firmly as for jelly roll,

(continued)

starting with the long side. Seal edge. Place rolls on baking sheets. Score top diagonally 6 times. Cover with a towel and let rise 1 1/2 hours. Bake at 400 degrees, 30-35 minutes. Brush with butter while warm. This makes delicious garlic bread.

SWEDISH COFFEE CAKE ----- Paula Moerbe

Coffee Cake: 1 pkg. yeast )  
1 tsp. sugar ) dissolve  
1/2 cup water )  
  
1/2 cup milk )  
4 Tbsp. sugar ) warm - do not boil  
2 Tbsp. Crisco )  
  
pinch of salt  
3 to 4 cups flour

Cream Cheese Topping: 2 - 8 oz. pkgs. cream cheese  
1/2 cup cream  
1/2 cup sugar  
2 Tbsp. soft butter  
2 egg yolks  
2 Tbsp. cornstarch  
1 1/2 tsp. vanilla  
salt to taste (pinch)

Add all ingredients for coffee cake together. Use enough flour until the mixture is no longer sticky. Knead. Place in a 9 x 13 inch (or larger - this makes it thinner) pan and let rise.

For topping: mix cream cheese topping ingredients with an electric mixer and place on top of coffee cake after it has risen.

Before baking, melt butter and add cinnamon and spread over the topping; (this is good). Bake at 350 degrees until done.

APRICOT BREAD ----- Mary Hutchison

Mix together: 2 cups flour  
1 cup sugar  
3 tsp. baking powder  
1/2 tsp. salt

Add: 1 egg  
1 cup milk  
2 Tbsp. butter  
1 cup or more cut up dried apricots  
(not cooked)

Mix together flour, sugar, baking powder and salt.  
Add egg, milk, butter and apricots. Put in greased  
loaf tin and bake 1 hour at 350 degrees.

SWEDISH RYE BREAD ----- Dorothy Kisting

2 potatoes	2 tsp. salt
1 qt. potato water	1 pkg. yeast
1/3 cup molasses	3 cups rye flour
1/4 cup white sugar	9 to 10 cups white flour
3 Tbsp. shortening	1 Tbsp. caraway seed

Boil potatoes and mash dry. Add water, molasses,  
sugar, shortening, salt. Sprinkle yeast over this  
mixture and let set about five minutes. Make sure  
it is lukewarm. Add rye flour and white flour. Mix  
until it makes a stiff dough. Then knead it well.  
Let rise until light and about double in size.  
Shape into loaves and let it rise about 90 minutes.  
Bake at 325 degrees for 1 hour. This makes about  
six large loaves. It freezes well.

PUDDING CINNAMON ROLLS ----- Lena Pecoy

1 regular size pkg. vanilla pudding  
1 stick oleo  
1/2 cup warm water

(continued)

2 pkgs. dry yeast	1 tsp. salt
2 tsp. sugar	6 1/2 cups flour
2 eggs	

Cook pudding as directed on the package and add oleo. Let cool to lukewarm. In the 1/2 cup water add yeast, and sugar. Let dissolve, then put first mixture in a bowl and add yeast mixture. Put in 2 cups of flour, the eggs and salt and mix - beat well. Add the rest of the flour gradually and knead as usual. Let rise 1 hour; punch down and let rise again. Roll out and spread with butter, sugar and cinnamon. Proceed as for all rolls. Bake in 350 degree oven, 15-20 minutes. You may frost with powdered sugar frosting or leave plain. These stay moist and are delicious.

REFRIGERATOR MUFFINS ----- June Cottrell

1 cup shortening	2 cups boiling water
2 cups sugar	2 cups 100% bran
4 eggs	5 cups flour
1 qt. milk	5 tsp. soda
4 cups all bran	1 tsp. salt

Beat shortening, sugar and eggs, add milk, mix well. Pour boiling water over all bran. When bran absorbs all the moisture, add to sugar mixture and add 100% bran and blend. Put in Tupperware and refrigerate. Bake as needed. Good for breakfast.

RHUBARB NUT BREAD ----- Dee Reynolds

1 1/2 cups brown sugar	1 tsp. baking soda
2/3 cup liquid shortening	1 tsp. vanilla
1 egg	2 1/2 cups flour
1 cup sour milk	1 1/2 cups diced
1 tsp. salt	rhubarb
	1/2 cup chopped nuts

(continued)

Mix in order given. Pour into 2 well greased 9 x 5 inch loaf pans. Bake at 350 degrees for 50-55 minutes. Also can be poured in vegetable cans that have been greased (can be lightly floured). Fill can about 1/2 full.

BEER BREAD ----- Carleen Hefel

3 cups self-rising flour  
3 Tbsp. sugar  
1 can of warm beer

Mix ingredients together. Put in greased bread pan. Bake at 350 degrees for 45 minutes to 1 hour. Makes 1 loaf.

SOUR CREAM COFFEE CAKE ----- Charlotte Kelly

1/2 lb. butter or oleo  
2 cups sugar. Cream butter and sugar well.  
5 large eggs - add one at a time.  
1 pt. sour cream, alternate and beat.  
4 cups self rising flour, after sifting, remeasure.  
Add: 1/2 tsp. nutmeg, 1/2 Tbsp. vanilla, 1 oz.  
creme de cacao  
2 oz. brandy may be added instead of vanilla.

For marbleizing:

1 cup chopped pecans  
1/2 cup sugar  
2 tsp. cinnamon  
Mix and set aside.

This recipe makes one very large cake (Bundt or 2 - 9 inch Angel form pans.) Butter pans heavily, sprinkle some of the mixture all over pans. Put in a layer of dough and then a layer of mixture. Add remaining dough and top with mixture. Bake at 375 degrees for 15 minutes, then at 325 or 350 for 50 minutes. Then test. If 9 inch pans are used cut test time to 45 minutes.

PECAN COFFEE CAKE ----- Barbara Smeltzer

1/4 lb. butter or oleo	2 beaten eggs
1 cup sugar	1 1/2 cups flour
1 cup sour cream	1 1/2 tsp. baking powder
1 tsp. baking soda	1 tsp. almond extract

Cream butter & sugar until fluffy. Add sour cream, soda and beat, add eggs one at a time. Add flour & baking powder, then almond extract. Turn into a greased 9 x 11 inch pan. Put aside. Topping: combine 1/2 cup sugar, 2 tsp. cinnamon & 1/2 cup chopped pecans. Sprinkle topping over cake mixture. Swirl top. Bake at 350 degrees for 30 minutes.

ONION DILL BREAD ----- Rose Knoernschild

1 pkg. hot roll mix
2 tsp. dill seed
1/2 cup cottage cheese
2 tsp. sugar
1 Tbsp. instant minced onion
1 tsp. salt

Prepare hot roll mix but when stirring in egg as label directs, add cheese, onion, dill seed, sugar and salt. Knead dough a few minutes until smooth and elastic. Cover with towel. Let rise in warm place (80 - 85 degrees) for 1 hour or until doubled. On lightly floured board shape dough into a loaf. Place in greased 9 x 5 loaf pan. Cover with towel and let rise again until doubled. Preheat oven to 375 degrees. Bake 50 minutes or until bread sounds hollow when lightly tapped with fingers. Cool 5 minutes. Then remove from pan and cool completely. Makes 1 loaf.

DATE BREAD ----- Donna Tigges

1 1/3 cup sugar	1 cup pitted chopped dates
2 Tbsp. shortening	
3 cups flour	3/4 cup nut meats
2 beaten eggs	3/4 cup boiling water
1 tsp. soda	1 tsp. salt

Sprinkle soda over dates and add hot water and let cool. Combine other ingredients and add to dates. Makes 2 loaves. Bake in 350 degree oven for 50 to 60 minutes.

ORANGE DOUGHNUTS ----- Charlotte Kelly

1 1/4 cup sugar	1 tsp. soda
3 eggs	2 tsp. baking powder
3/4 cup sour cream	1 1/2 tsp. nutmeg
1 1/2 Tbsp. shortening	1/4 tsp. cinnamon
4 cups bread flour	1/2 tsp. salt
1 orange (juice and grated rind)	

Beat eggs well. Add sugar and beat. Add cream and shortening. Add flour, together with spices, baking powder, soda and salt. Mix until blended. Add orange juice and rind. Roll, cut and fry in hot fat until brown on both sides.

BRAN MUFFINS ----- Barbara Smeltzer

Soak: 2 cups boiling water  
2 bran buds

Cream: 2 1/2 cups sugar  
1 cup shortening (heaping)

Add 4 eggs  
1 quart buttermilk  
5 cups sifted flour  
4 cups all bran  
5 tsp. baking powder  
1 tsp. salt

(continued)

Add the soaked bran buds. Mixture will be lumpy.  
Bake 15-20 minutes at 400 degrees.

ZUCCHINI BREAD ----- Rose Knoernschild

- |                                   |                        |
|-----------------------------------|------------------------|
| 3 eggs                            | 3 cups flour, sifted   |
| 1 cup oil                         | 1 tsp. salt            |
| 2 cups sugar                      | 1 tsp. baking soda     |
| 2 cups grated, peeled<br>zucchini | 3 tsp. cinnamon        |
| 3 tsp. vanilla                    | 1/4 tsp. baking powder |

Beat eggs until light and foamy. Add oil, sugar, grated zucchini and vanilla. Mix lightly but well. Add flour, salt, soda, cinnamon and baking powder, sifted together. Mix until blended. Divide batter into two well greased 9 x 5 x 2 inch loaf pans. Bake at 325 degrees for 1 hour or until bread tests done. Remove from pans and cool on rack. Freezes well.

BOHEMIAN RYE BREAD ----- Donna Tigges

- |                       |                     |
|-----------------------|---------------------|
| 3 cups lukewarm water | 3 Tbsp. lard        |
| 2 Tbsp. sugar         | 1 tsp. caraway seed |
| 1 cake yeast          | 4 cups rye flour    |
| 2 tsp. salt           | 3 cups white flour  |

Mix water, sugar, add yeast. Then add the rest of the ingredients and knead 5-10 minutes. Let rise to double in bulk. Knead down again. After the last rising to double in size, bake in a 350 degree oven for 1 hour. This recipe makes two smaller loaves or one large, round loaf.

DATE NUT BREAD ----- Charlotte Kelly

- |                     |                 |
|---------------------|-----------------|
| 1 cup dates, cut up | 3/4 cup raisins |
| 1 cup boiling water | 1 tsp. soda     |

(continued)

Pour water & soda over fruit & set aside.

1 cup sugar	1 tsp. vanilla
2 Tbsp. butter	1 1/3 cups sifted flour
1 egg	3/4 cups chopped pecans

Cream butter & sugar. Add vanilla, then egg. Beat well. Add flour & mix. Pour in fruit mixture (including water) & pecans. Mix and bake in a buttered 9 x 5 inch loaf pan, 350 degrees for 45-50 minutes or until done.

PUMPKIN BREAD ----- Barbara Smeltzer

3 1/2 cups unsifted flour	3 cups sugar
2 tsp. baking soda	1 1-lb. can pumpkin (2 cups)
1 1/2 tsp. salt	1 cup corn oil
1 tsp. cinnamon	2/3 cup water
1 tsp. nutmeg	4 eggs

In a large mixing bowl thoroughly stir together the flour, baking soda, salt, cinnamon & nutmeg. Add the sugar and stir well again. In a medium mixing bowl, gently beat together the pumpkin, corn oil & water; add eggs, one at a time, beating well after each addition. Make a well in center of flour mixture. Add pumpkin mixture & stir just until flour is moistened. Bake in 3 lb. coffee cans or in 2 or 3 bread pans that are greased & floured for about 1 hour or until cake tester comes out clean - 350 degrees.

OVERNIGHT ROLLS ----- Rose Knoernschild

6 cups flour	2 cups scalded milk
1/2 cup sugar	1 pkg. yeast - dis- solved in 1/4 cup warm water
1 tsp. salt	

(continued)

2 eggs  
1/2 cup plus 2 Tbsp. butter

Pour scalded milk over butter, salt & sugar. Let cool - add eggs, yeast and 1/2 of flour. Seal bowl and set for 1/2 hour. Add rest of flour, refrigerate overnight.

Carmel Topping: Boil 1 minute 1 cup brown sugar, 1/2 cup white sugar, 1/3 cup milk and spread on bottom of pan. Bake at 375 degrees.

BEER MUFFINS ----- Dorothy Dorman

2 cups biscuit mix  
1/2 cup sugar  
6 oz. beer (room temp.)

Glaze:  
1/2 cup powdered sugar  
1 Tbsp. orange juice

Mix well. Spoon into greased muffin tin.

Bake 375° for 8 minutes.

Make glaze of sugar and orange juice. Pour over muffins while hot. Makes 12.

HOLIDAY CRANBERRY NUT BREAD ----- Charlotte Kelly

Sift together: 2 cups flour  
1 cup sugar  
1 1/2 tsp. baking powder  
1/2 tsp. soda  
1 tsp. salt

Combine: juice and grated rind of 1 orange, 2 Tbsp. shortening & enough boiling water to make a total of 3/4 cup. Add 1 well beaten egg. Blend liquid

(continued)

into dry ingredients, stir only until flour is dampened. Add 1 cup chopped black walnuts and 1 cup chopped cranberries. Pour into greased 8 1/2 x 4 1/2 x 3 inch pan. Be sure pan is well greased and the bottom lined with wax paper. Push batter up to corners. Let stand 20 min. Bake 60-70 minutes in oven at 350 degrees.

PINEAPPLE CUP COFFEE CAKE ----- Barbara Smeltzer

Sift together: 1 1/2 cups flour  
2 tsp. baking soda  
1/2 cup sugar  
1/2 tsp. salt

Drain an 8 1/2 oz. can crushed pineapple, reserving syrup. Add milk to make 1/2 cup. Combine 1 beaten egg, 1/4 cup cooking oil, pineapple liquid. Add to flour mixture and stir till smooth.

Top with: 1/3 cup honey, 3 Tbsp. butter; cream together. Add 1/2 cup crushed corn flakes, 1/2 cup coconut and the pineapple. Bake in 9 inch round pan for 25 minutes at 400 degrees.

VEGETABLES

into dry ingredients, stir only until flour is  
 dampened. Add 1 cup chopped black walnuts and 1/2  
 cup chopped cranberries. Pour into greased 8 1/2 x 4 1/2  
 4 1/2 x 3 inch pan. Be sure pan is well greased  
 and the bottom lined with wax paper. Pour batter  
 up to corners, let stand 20 min. Bake 60-70 minutes  
 in oven at 350 degrees. Add rest of flour, nuts and  
 and set for 1/2 hour. Turn out and set  
 overnight.

MINNEAPOLIS CUP COFFEE CAKE

Sift together: 1 1/2 cups flour  
 2 tsp. baking soda  
 1/2 cup sugar  
 1/2 tsp. salt

Drain an 8 1/2 oz. can crushed pineapple, reserving  
 syrup. Add milk to make 1/2 cup. Combine & beat  
 egg, 1/4 cup cooking oil, pineapple juice & 1/2  
 flour mixture and stir till smooth.

Glaze:  
 Top with: 1/2 cup honey, 3 tablespoons cream  
 together. Add 1/2 cup crushed coconut flakes & 1/2  
 coconut and the pineapple. Bake in 9 inch round pan  
 for 25 minutes at 350 degrees. Turn out, allow to  
 cool. Drizzle with glaze. Bake 20-25 min. at 350  
 degrees. Turn out, allow to cool. Drizzle with  
 glaze. 17 cakes.

HOLIDAY CHERRY NUT BREAD

Sift together: 2 cups flour  
 1 cup sugar  
 1 1/2 tsp. baking powder  
 1/2 tsp. soda  
 1 tsp. salt

Combine: juice and grated rind of 1 orange, 2  
 shortening & enough boiling water to make a total  
 liquid base. Add 1 egg. Beat liquid base for 1/2

(continues)



## SKILLET VEGETABLES

2 Tbsp. oil	1/4 tsp. dry mustard
2 Tbsp. cider vinegar	1 1/2 tsp. sugar
1 Tbsp. Worcestershire sauce	1 1/4 tsp. salt
	1/2 tsp. oregano

Combine above ingredients in a large skillet. Bring to boiling point. Add 1/2 lb. green beans cut in 2 inch lengths. Return to boiling point, reduce heat, cover and simmer 5 minutes. Add 1/2 lb. mushrooms sliced, 2 medium zucchini sliced. Cover and simmer 3 minutes. Add 2 medium tomatoes, cut in wedges. Simmer 1 minute. Serve hot, or to serve cold as a salad do not cook tomatoes. Cool, cover, refrigerate, adding tomatoes just before serving. Serves 6.

## BOSTON BAKED BEANS

2 lbs. beans - Calif. pea beans or York state beans  
1 lb. salt pork  
8 Tbsp. sugar  
2/3 cup molasses  
2 tsp. dry mustard  
4 tsp. salt  
2 tsp. pepper  
1 medium onion

Soak beans overnight. Before cooking parboil 10 minutes with 1 tsp. soda. Run cold water over the beans and drain. Dice rind and salt pork in 1/2 inch squares. Put half on bottom of 2 qt. bean pot. Put in onion and beans and put the rest of pork over beans. Bake 6 hours in 300 degree oven. 10 servings.

### HAM BALLS

1 lb. ground ham                      1 egg  
1/2 lb. ground beef                    1 cup milk  
2 cups soft bread crumbs            1/2 tsp. salt

Mix all ingredients in large mixing bowl. Shape into 8-12 balls. Place in baking dish. Combine all ingredients listed below in small saucepan. Bring to a boil. Pour sauce over balls. Bake at 350 degrees for 1 1/2 hours turning balls several times. Serves 6-8.

Sauce: 1 cup brown sugar  
1 Tbsp. prepared mustard  
1/2 cup vinegar  
1/2 cup Seven-Up

### ENGLISH PEA CASSEROLE --- Nancy Zurcher (Mrs. John)

4 cups frozen peas  
1 - 4 oz. can water chestnuts, sliced

Saute in 1/4 cup butter  
1/3 cup diced celery  
1/3 cup chopped onion  
1 small can mushrooms

Dilute 1 can cream of mushroom soup with 1/4 cup milk. Put all ingredients in casserole. Salt & pepper to taste. Bake at 350 degrees for 30 minutes. Can be prepared ahead and refrigerated overnight.

### ELEGANT CAULIFLOWER

1 head cauliflower  
mayonnaise  
grey poupon mustard  
shredded cheddar cheese

(continued)

Cook cauliflower (do not break up) and remove from heat when you think it is almost done - not quite. Cool. Take enough mayonnaise to frost cauliflower generously, adding mustard to taste. Pat on shredded cheese, sprinkle with paprika. Put in 300 degree oven until heated through. Put on serving platter whole and surround with cooked green peas.

### BROCCOLI CASSEROLE

1/4 cup minced onion  
6 Tbsp. butter  
2 Tbsp. flour  
1/2 cup water  
1 - 8 oz. jar Cheez Whiz  
2 - 10 oz. pkgs. frozen chopped broccoli  
3 beaten eggs  
1/2 cup bread crumbs

Saute onions in 4 Tbsp. butter until soft. Add flour, then water; cook over low heat until it thickens. Blend in Cheez Whiz. Combine with thawed but not cooked broccoli which has had moisture squeezed from it. Add eggs and mix gently. Put in greased 1 1/2 qt. casserole, cover with crumbs, and dot with remaining butter. Bake at 325 degrees for 45 minutes. Serves 6.

### FROZEN BAKED POTATOES ----- Connie March

Bake 5 medium potatoes at 425 degrees till tender, 50 to 60 minutes. With electric mixer, blend 2/3 cup milk, 1 envelope sour cream sauce mix, 3/4 tsp. salt and dash of pepper. Let stand 10 minutes. Cut a thin, lengthwise slice from each potato; discard. Scoop out centers and add to the sauce mixture with 2 Tbsp. butter. Beat till fluffy - add more milk if needed. Spoon into potato shells, sprinkle with paprika. Freeze, covered, up to 2 weeks. Before serving, heat potatoes uncovered at 375 degrees about 40 minutes.

BROCCOLI PARMESAN ----- Lena Pecoy

- |                       |                                   |
|-----------------------|-----------------------------------|
| 2 Tbsp. chopped onion | 1 chicken bouillon cube           |
| 3 Tbsp. butter        | 2 cups milk                       |
| 2 Tbsp. flour         | 1/2 cup grated Parmesan<br>cheese |
| 1 tsp. salt           |                                   |
| 1 tsp. dry mustard    | 2 lb. frozen broccoli             |
| 1/2 tsp. marjoram     | paprika                           |
| dash of pepper        |                                   |

Saute onion until soft but not brown. Blend in flour and seasonings. Add bouillon cube and milk, stirring constantly. Cook until smooth and thickened, then stir in cheese, reserving 2 Tbsp. Cook broccoli as directed on package until tender. Drain well and put in shallow casserole. Pour hot sauce over broccoli. Sprinkle with reserved cheese and a generous measure of paprika. Place under broiler to brown lightly.

CHRISTINE'S BROCCOLI CASSEROLE -- Christine Saathoff

- 2 pkg. frozen, chopped broccoli
- 1 cup rice
- 1 onion, chopped
- 1 stick margarine
- 1 can cream of chicken soup
- 1/2 cup milk
- 1 cup grated cheddar cheese (reserve some for topping)
- 2 tsp. salt
- 1/4 tsp. pepper

Cook rice until tender in salted water. Drain. Cook broccoli according to package directions until almost done. Saute onion in margarine. Combine broccoli, soup, milk, rice, onion, cheese, salt and pepper in greased casserole. Sprinkle additional cheese on top. Bake at 300 degrees F. for 30 minutes.

This flavorful dish goes well with most any entree and is great for a special occasion meal. There will be no leftovers!

SOUFFLED POTATOES ----- Marilyn Herold

6 large baking potatoes  
butter or margarine  
1 cup commercial sour cream  
1 egg  
1 tsp. salt  
1/8 tsp. pepper  
9 slices bacon, fried, drained & crumbled

Wash and rub potatoes with butter. Bake at 400 degrees for 45 minutes or until fork tender. Then holding potatoes in pot holder, cut out an oval from one side of skin. Scoop potato out of skin. Mash with sour cream, 1/4 cup butter, egg (beaten), salt and pepper, stir in bacon crumbles. Heap back into shells, fluff with fork. Sprinkle with grated cheddar cheese. May be frozen - allow to cool, freeze individually. To serve, place in 400 degree oven until heated, 45 to 60 minutes.

CARROTS LYONNAISE ----- Vernice Warren

1 lb. (6 medium) carrots  
1 chicken bouillon cube in 1/2 cup boiling water  
1/4 cup butter or margarine  
3 medium onions, sliced  
1 Tbsp. flour  
1/4 tsp. salt - dash of pepper  
3/4 cup water

Pare carrots and cut in Julienne strips. Cook carrots in bouillon, 10 minutes (covered). Melt butter; add onions and cook covered 15 minutes stirring occasionally. Stir in next 4 ingredients and bring to a boil. Add carrots and stock; simmer, uncovered, 10 minutes. Add pinch of sugar. Serves 6.

COMPANY POTATOES ----- Marilyn Herold

5 lbs. potatoes	1 - 8 oz. pkg. cream
3/4 cup half & half	cheese
1 tsp. onion salt	1/2 cup butter
1 tsp. salt	1 tsp. seasoned salt
	1/4 tsp. pepper

Peel potatoes. Cook till tender and drain. Beat softened cream cheese with half and half in mixer. Add hot potatoes and blend. Add butter and seasonings. Put in 2 quart casserole. Brush top with butter and sprinkle paprika. Bake 30 minutes uncovered at 350 degrees. Can be baked earlier and refrigerated. Rebake long enough to heat thoroughly.

BROCCOLI CASSEROLE ----- Marilyn Herold

2 pkgs. chopped frozen broccoli  
1 can condensed mushroom soup  
1/2 cup mayonnaise  
1 Tbsp. lemon juice  
1/2 cup grated sharp cheese  
1/2 oz. jar pimentos  
1 cup Ritz cracker crumbs  
1/4 cup slivered almonds

Cook broccoli as directed on pkg. Drain, then arrange in buttered casserole. Mix soup, mayonnaise, lemon juice and cheese. Spoon over broccoli. Top with pimento, almonds, and cracker crumbs. Bake for 20 minutes or until bubbly hot. Don't leave one ingredient out. Be sure to use real mayonnaise - not Miracle Whip salad dressing.

SPINACH SUPREME ----- Marie E. Buechele

2 pkgs. chopped spinach  
1 large onion diced  
1 cup chopped celery

(continued)

1 can cream of mushroom soup  
salt & pepper  
dash of garlic salt  
1 med. size jar of button mushrooms

METHOD: Put onion and celery in salt water when slightly soft, put in the spinach and cook as directed on package. When done drain and add salt, pepper, garlic salt, and undiluted cream of mushroom soup. Mix all together and put into a casserole, top with mushroom buttons and bits of butter. If you wish a few bread crumbs, and heat in 350 degree oven till bubbly.

### ASPARAGUS BAKE

2 pkgs. frozen asparagus      1 Tbsp. lemon juice  
1 cup bread crumbs              1 cup sweet cream  
3 Tbsp. oleo

Cook asparagus according to pkg. directions. Drain 1 hour. Lay asparagus in buttered baking dish. Fry bread crumbs in oleo. Sprinkle lemon juice on asparagus; dust with pepper. Cover with half the bread crumbs; pour the cream on and then the rest of the bread crumbs. Bake 15 minutes at 400 degrees.

### HOT 3-BEAN CASSEROLE

16 oz. can cut green beans, drained  
16 oz. can cut yellow waxed beans, drained  
16 oz. can baby lima beans, drained  
16 oz. jar B & M baked beans

Mix above together. 8-10 slices bacon; cook until crisp, crunch up. 1/2 cup chopped onion; saute in bacon drippings. Pour crunched up bacon, onion and about 3/4 of the bacon drippings over the beans, toss together.

(continued)

Mix together:

1 Tbsp. dry mustard	1/2 cup catsup
1 Tbsp. Worcestershire sauce	1/2 cup brown sugar
1 tsp. salt	3 Tbsp. vinegar

Pour over above. Bake at 325 degrees for 30 minutes.

### BROCCOLI SOUFFLE

3 Tbsp. butter or oleo	1/2 lb. grated American cheese
3 Tbsp. flour	
1 cup milk	1 (10 oz.) pkg. frozen broccoli
1/4 tsp. salt	
1/8 tsp. pepper	1/2 cup finely chopped onion
3 eggs, separated	

Melt butter in saucepan, stir in flour to make smooth paste; add milk, salt and pepper. Cook 5 minutes. Add cheese; stir until melted. Fold in partially thawed broccoli and onion. Fold in well beaten egg yolks. Lightly fold in egg whites, beaten until stiff but not dry. Bake in 2 qt. baking dish in pan of hot water in 350 degree oven for 1 hour.

### CARROT RING

1 slice fresh bread	2 egg yolks
1 1/2 cups carrot pieces	1 Tbsp. water
1 cup flour	1 Tbsp. lemon juice
2 tsp. baking powder	3/4 cup soft butter
1/2 tsp. salt	1/4 cup brown sugar
1/4 tsp. baking soda	2 egg whites

Heat oven to 350 degrees. Grease a 1 qt. ring mold. Break bread into 8 pieces into blender, cover and run at high until fine. Line mold with bread crumbs. Set aside. Put half the carrot pieces into blender, cover and chop. Empty into a bowl and repeat with

(continued)

remaining carrots. Sift flour, baking powder, salt, and baking soda into bowl with carrots. Put egg yolks, water, lemon juice, butter and sugar in blender, cover and process at blend until smooth. Add to carrot mixture and mix well. Beat egg whites with mixer until stiff and fold into carrot mixture. Pour into mold and bake 45 to 50 minutes. Allow to stand 5 minutes before removing from mold. I usually don't like recipes that require this much work, but it is really good! Also, I have served it in the same Corning casserole that I have baked it in, not bothering with ring.

### BAKED CAULIFLOWER

1 med. head cauliflower	1/3 cup milk
2 slices bacon	1/2 cup grated cheddar cheese
1/4 cup chopped onion	1/4 cup chopped cocktail peanuts
1 can (10 1/2 oz.) cream of chicken soup	

Cook cauliflower whole in salted water till tender. In a saucepan, cook bacon, remove and crumble. Set aside. Pour off all but 2 Tbsp. bacon drippings. Add onion and cook till tender. Gradually stir in soup and milk; keeping smooth. Add cheese and peanuts. Place drained cooked cauliflower in 1 qt. casserole. Pour sauce over it and bake at 350 degrees for 15 minutes. Garnish with reserved bacon.

### GOLDEN CAULIFLOWER

1 med. head cauliflower	2 Tbsp. butter, melted
1 cup raw carrots, diced	1 cup milk
1/4 cup onions, chopped salt and pepper	1 cup cheddar cheese, grated

Break cauliflower into florets. Arrange cauliflower and carrots in buttered casserole. Cover with onions, seasoning and butter. Pour milk over contents.

(continued)

Sprinkle with cheese. Cover. Bake at 350 degrees for 1 hour, removing cover last 15 minutes.

### GREEN BEANS IN SOUR CREAM

2 Tbsp. butter	1 cup sour cream
2 Tbsp. flour	4 cups green beans
1/4 tsp. salt	1/2 lb. grated Swiss cheese
1 tsp. sugar	2 cups corn flake crumbs
1/4 tsp. pepper	2 Tbsp. melted butter
1 tsp. chopped green onion	

In small saucepan, mix together first 6 ingredients over low heat. Fold in sour cream gradually. Add mixture to green beans. Mix well. Pour into 2 qt. greased casserole. Top with grated cheese, then the mixture of butter and corn flake crumbs. Bake at 400 degrees for 30 minutes.

### ZUCCHINI CASSEROLE

2 good sized zucchini	1 rounded tsp. sugar,
1 can stewed tomatoes (with green pepper & onions in it)	stir in
	3/4 cup fine cracker crumbs
	salt & pepper to taste

Pare and slice zucchini thinly and lay half in a casserole. Sprinkle with salt and pepper then half of the tomatoes and half of the cracker crumbs. Repeat and top with bits of butter. Bake at 350 degrees for 50 minutes.

### ZUCCHINI CASSEROLE

8 cups zucchini - cover with water. Cook 4 minutes, drain.

1 cup water	1 pkg. spaghetti sauce
3 oz. can mushrooms	mix

(continued)

1 can tomato paste                      Mozzarella cheese, 4 oz.  
Parmesan cheese to taste

Saute in butter 1/2 cup onion and 1/2 cup green pepper. Add tomato paste, spaghetti mix and water. Then Mozzarella cheese. Mix with zucchini. Sprinkle with Parmesan cheese. Bake 30 minutes at 350 degrees.

#### BAKED MUSHROOMS IN CHEESE SAUCE

8 lg. mushrooms  
2 thick slices salt pork, diced  
1 recipe basic white sauce  
1 cup grated Romano cheese  
1/3 cup finely minced green onions  
1 1/2 cup fine bread crumbs

Remove the stems from the mushrooms and chop coarsely. Fry the salt pork in saucepan over low heat until all the fat is rendered. Remove the pork from the pan. Add the chopped mushrooms and cook over medium heat until all the fat is absorbed, then set aside. Combine the white sauce and 3/4 cup cheese, stirring until the cheese is melted. Stir in the green onions and the chopped mushrooms. Arrange the mushroom caps, round side down, in a 9 1/2 inch shallow baking dish, then pour the cheese sauce over all. Sprinkle the bread crumbs over the cheese sauce and sprinkle the remaining cheese evenly over the bread crumbs. Bake in a preheated 350 degree oven for about 20 minutes or until the topping is browned. Parmesan or any hard cheese may be substituted for the Romano cheese.

#### ONIONS MONTE CARLO

2 - 10 1/2 oz. cans beef broth  
1/2 Tbsp. dark brown sugar  
1/2 cup golden raisins  
2 lb. small peeled onions or shallots  
2 Tbsp. potato flour

(continued)

Pour the beef broth into a small, deep, oven-proof dish, then stir in the brown sugar until mixed. Add raisins and onions. Cover. Bake in a preheated 325 degree oven for about 2 hours or until onions are tender. Remove from oven. Mix the potato flour with 1/2 cup hot beef broth; stir into broth in the oven-proof dish. Cook over low heat, stirring constantly, until thickened. Garnish with mixed chopped chives and chopped parsley, if desired. Two tablespoons cornstarch mixed with a small amount of cold water may be substituted for the potato flour, if desired.

### PARMESAN SPINACH PUREE

1 1/2 to 2 lb. fresh spinach  
2 Tbsp. butter  
1 Tbsp. lemon juice  
1/2 tsp. salt  
1/4 cup hot half and half cream  
3 Tbsp. freshly grated Parmesan cheese

Wash and remove stems from spinach. Place in a large pan and add 1/4 cup water. Cover and cook over medium heat for 10 to 15 minutes or until spinach is tender, turning occasionally with a fork. Drain well, then place half the spinach in the blender container. Add the butter, lemon juice, salt and the remaining spinach. Process spinach until pureed, scraping sides with rubber spatula occasionally. Spoon into small mold and invert onto serving dish. Shape sides and level top with tines of fork. Make a well in the center and pour the hot cream in the well. Sprinkle cheese around side. Serve immediately. This makes about 4 servings.

### STUFFED ZUCCHINI

6 carrots, sliced	4 med. zucchini
12 shallots, peeled	2 slices bread
4 cups beef broth	1/4 cup milk

(continued)

1 lb. ground lean lamb	2 eggs, beaten
1 tsp. thyme	1/4 cup tomato paste
2 tsp. salt	melted butter
1 tsp. pepper	

Place the carrots, shallots, beef broth and 1 cup of water in a Dutch oven or heavy casserole. Bring to a boil and simmer until tender. Prepare the zucchini while the vegetables are cooking. Peel each zucchini, then cut in half lengthwise and hollow out the centers. Remove the crusts from the bread, then soak the bread in the milk. Combine the lamb and bread mixture in a mixing bowl. Add the seasonings, egg and tomato paste and mix well. Fill each zucchini half with the lamb mixture, then fit the halves together. Brush generously with melted butter and wrap each zucchini loosely in aluminum foil. Remove the carrots and shallots from the broth and set aside. Place the wrapped zucchini carefully in the broth and simmer, covered for 1 hour. Remove the zucchini and return the carrots and shallots to the broth to reheat. Unwrap the zucchini and place in a serving dish. Arrange carrots and shallots around the zucchini and pour broth over the top. This will make about 8 servings.

### POTATOES AU GRATIN

4 cups sliced potatoes	1 cup chicken broth
6 Tbsp. butter	salt & pepper to taste
6 Tbsp. all-purpose flour	dry bread crumbs
1 cup milk	Parmesan cheese
1 cup cream	

Cook the potatoes in boiling, salted water until partially done, then drain. Place in a casserole. Melt the butter in a saucepan, then stir in the flour to make a smooth paste. Add the milk, cream and chicken broth and cook, stirring constantly, until thickened. Add salt and pepper and pour over the potatoes. Bake at 350 degrees for 45 minutes.

(continued)

Sprinkle with bread crumbs and cheese and bake for 4 to 5 minutes longer or until browned. This makes 6 to 8 servings.

### STUFFED CABBAGE CASSEROLE

1 lg. head cabbage	parsley
2/3 cup long grain rice	salt and pepper to taste
1/2 cup pure pork sausage	1 egg, beaten
6 slices bacon, diced	6 med. carrots
3/4 lb. calves liver, minced	6 sm. turnips, peeled
1/4 cup olive oil	6 med. onions, chopped
2 leeks	1 1/2 lb. Canadian bacon, diced
1/8 tsp. mace	pinch of rosemary
1/8 tsp. nutmeg	1 bay leaf
thyme leaves	2 cups beef broth
	1/2 cup tomato sauce

Remove any undesirable outside leaves from cabbage. Immerse cabbage in boiling water to cover and remove pan from heat. Let stand for 10 to 15 minutes or until leaves are softened. Plunge into ice water to loosen leaves. Peel off 10 outside leaves carefully. Use remaining cabbage as desired. Cook the rice in 1 1/3 cups boiling salted water for 5 minutes then drain. Combine the rice, sausage, bacon, liver and olive oil in a Dutch oven or heavy saucepan; fry for several minutes or until the liver is slightly tender. Mince the white part of the leeks to measure 1 1/2 cups. Add leeks, mace, nutmeg, 1 tsp. thyme leaves, 2 tsp. minced parsley, salt, pepper and egg to the liver mixture and stir until well mixed. Spread liver mixture on the largest cabbage leaf, then place another large cabbage leaf over the liver mixture. Repeat process until all the liver mixture is used, progressing to smallest cabbage leaves and ending with 1 or 2 small unfilled cabbage leaves. Shape to resemble cabbage head. Tie cabbage head with string to hold shape. Help may be needed to hold cabbage head together while tying. Place stuffed cabbage upside

(continued)

down in roasting pan, then arrange carrots, turnips and onions around cabbage. Spoon the diced Canadian bacon over vegetables. Prepare a Bouquet Garni, using a pinch of thyme leaves, several sprigs of parsley, rosemary and bay leaf. Drop into roasting pan. Combine beef broth and tomato sauce; pour over all ingredients. Bake, covered, 1 shelf below center of oven at 300 degrees for 3 hours. This makes about 6 to 8 servings.

### EGGPLANT SUPREME

2 medium-sized eggplant  
1/4 cup salad oil  
1 sm. onion, sliced  
1/4 cup green pepper strips  
1 clove of garlic, minced  
2 tomatoes, cut in wedges  
1 tsp. oregano  
1 tsp. basil  
1 tsp. salt  
pepper to taste  
1/4 cup parsley sprigs

Cut the eggplant in half lengthwise and scoop out pulp, leaving 1/2 inch shells. Dice the pulp and set aside. Cook the eggplant shells in boiling, salted water until just tender, then drain. Place in a baking dish, cut side up. Heat the oil in a saucepan. Add the onion, green pepper, garlic, diced eggplant, tomatoes, oregano, basil, salt and pepper and cook for about 3 minutes or until heated through, stirring frequently. Spoon into eggplant shells and sprinkle with parsley. Bake at 350 degrees for 25 minutes. This makes 4 servings.

### STUFFED SPANISH TOMATOES WITH CROUTONS

8 firm tomatoes, skinned  
butter  
1/2 tsp. salt  
2 Tbsp. cooking oil

(continued)

2 med. green onions, finely chopped  
 1 cup finely chopped fresh mushrooms  
 1 1/2 cup finely chopped cooked ham  
 1 cup chopped cooked chorizo sausages  
 1 Tbsp. minced parsley  
 1/2 cup fine bread crumbs  
 1/4 cup freshly grated Parmesan cheese  
 1 recipe tomato coulis sauce

Hollow out inside of tomatoes. Place the tomato shells upside down on paper towels and drain thoroughly, then arrange in a shallow baking dish. Place 1/4 tsp. butter in each tomato and season with salt. Melt 2 Tbsp. butter in a fry pan, then add the oil. Add onions and fry over low heat for 3 minutes. Add mushrooms and cook for 2 minutes longer. Add the ham and sausages and heat through. Add half the parsley and mix well. Fill the tomato shells with the mushroom mixture. Combine the bread crumbs and cheese, then spoon over the mushroom mixture. Melt 2 Tbsp. butter and drizzle over bread crumbs. Bake in preheated 400 degree oven for about 10 minutes or until topping is brown. Pour the sauce around the tomatoes, then sprinkle remaining parsley over all. Serve immediately.

BOSA NOVA BEANS ----- Darlene Oldham

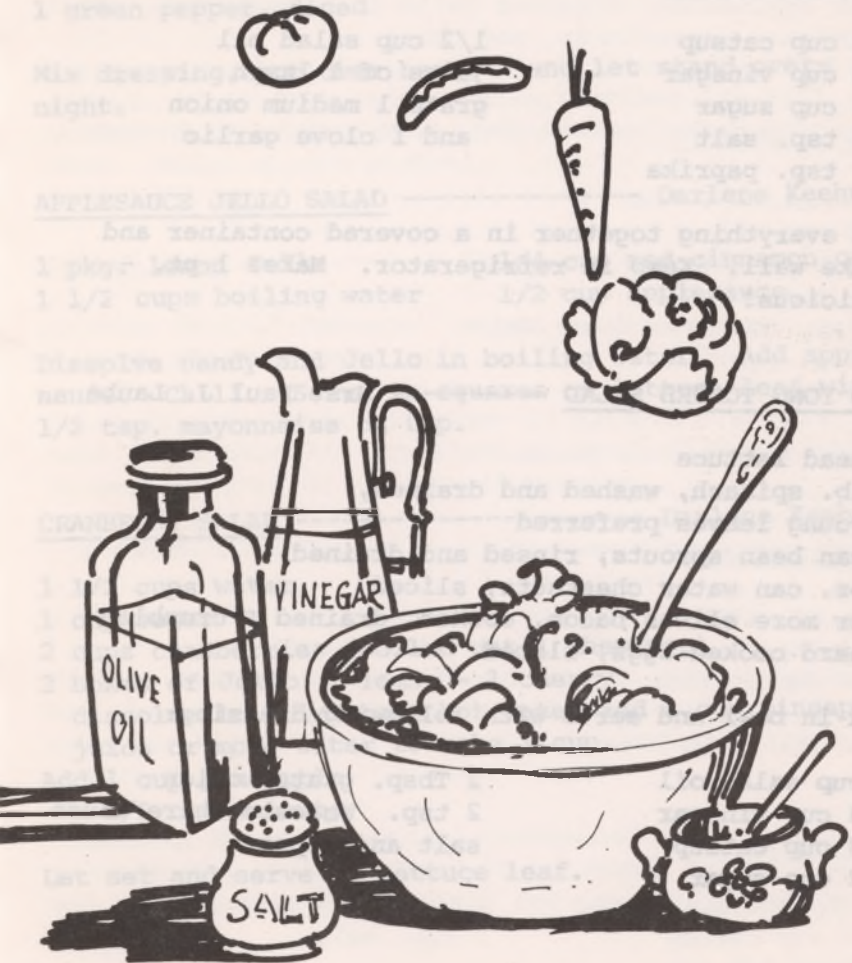
1 16 oz. can baked beans  
 1 11 oz. can chili beans  
 1 8 oz. can tomato sauce  
 1/2 cup chopped onions  
 1/4 cup brown sugar (packed)  
 1/4 tsp. each of salt, garlic salt and pepper  
 1 Tbsp. ground cumin  
 Monterey Jack Cheese grated or sliced thinly

Combine all but cheese and put in a 1 1/2 qt. casserole - bake at 325 degrees for 1 1/2 hours or longer until liquid is reduced. Top with cheese & serve when melted. I often times add 1 lb. of browned ground beef to my beans and it is a very good dish.





# SALADS



VANILLA WAFER SALAD ----- Margaret Pauly

Layer a 9 x 13 inch pan with rolled vanilla wafers (reserve a few to sprinkle on top); next layer 1 box cooked vanilla pudding (not instant), (cooled); next layer - red Jello (set and fork crushed) with 1 pkg. whipped cream. Sprinkle reserved vanilla wafers on top. Refrigerate - can be made a day ahead.

FRENCH DRESSING ----- Lena Pecoy

1/2 cup catsup	1/2 cup salad oil
1/4 cup vinegar	juice of 1 lemon
3/4 cup sugar	grate 1 medium onion
1/2 tsp. salt	and 1 clove garlic
1/2 tsp. paprika	

Put everything together in a covered container and shake well. Keep in refrigerator. Makes 1 pt. - delicious!

FOO YONG TOSSED SALAD ----- Mrs. Paul J. Laube

1 head lettuce  
1 lb. spinach, washed and drained,  
young leaves preferred  
1 can bean sprouts, rinsed and drained  
5 oz. can water chestnuts, sliced  
5 or more slices bacon, cooked, drained & crumbled  
2 hard cooked eggs, sliced

Mix in bowl and serve with following dressing:

1 cup salad oil	2 Tbsp. grated onion
1/4 cup vinegar	2 tsp. Worcestershire sauce
1/3 cup catsup	salt and pepper
1/2 cup sugar	

3 BEAN SALAD ----- Darlene Keehn

- 2 cans (202) size wax beans
- 2 cans kidney beans
- 2 cans French green beans
- 1/2 cup oil
- 1 1/2 cup sugar
- 1 cup vinegar
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 lg. onion diced
- 1 green pepper, diced

Mix dressing, put over beans - and let stand overnight.

APPLESAUCE JELLO SALAD ----- Darlene Keehn

- 1 pkg. lemon Jello
- 1/4 cup red cinnamon candy
- 1 1/2 cups boiling water
- 1/2 cup applesauce

Dissolve candy and Jello in boiling water. Add applesauce. Chill. Serve in squares on lettuce leaf with 1/2 tsp. mayonnaise on top.

CRANBERRY SALAD ----- Darlene Keehn

- 1 1/2 cups water
- 1 cup sugar
- 2 cups cranberries (boiled until they pop)
- 2 boxes of Jello 1 lemon - 1 cherry
- dissolve in 1 1/2 cups hot water and 1 cup pineapple juice or more water to make 1 cup.
- Add 1 cup pineapple
- 1/2 cup walnuts

Let set and serve on lettuce leaf.

MOLDED APPLESAUCE SALAD ----- L. Mihelic

- 1 No. 2 can applesauce
- 1 No. 2 can crushed pineapple (as is)
- 1 pkg. raspberry Jello
- 1 pkg. lemon Jello
- 1/4 tsp. salt
- grated rind of 1 orange
- 1/2 cup fresh orange juice
- 3/4 cup Seven-Up, gingerale or Wink

Heat applesauce, dissolve Jello in it and cool. Add remaining ingredients, and chill.

SALAD DRESSING ----- Mrs. John A. Cameron

- 1 can tomato soup
- 1/2 cup oil
- 3/4 cup vinegar
- 1/2 cup sugar
- 1 tsp. Worcestershire sauce
- 1 tsp. paprika
- 1 tsp. salt

Onion & garlic to taste.

SALAD DRESSING ----- Mrs. John A. Cameron

- 1/2 cup sugar                      1 Tbsp. onion salt
- 1/2 cup salad oil                1/2 tsp. paprika
- 1/2 cup vinegar                   1 Tbsp. Bleu Cheese

Mix well with beater.

FRENCH DRESSING ----- Mrs. John A. Cameron

- 1 cup powdered sugar            1 Tbsp. dry mustard
- 1/2 cup catsup                    1 tsp. salt
- 1/2 to 3/4 cup  
vinegar

(continued)

1 Tbsp. (scant) garlic salt, if desired

Put in bowl and beat with rotary beater. Add 1 cup Mazola Oil or corn oil gradually while beating.

ORANGE JELLO SALAD ----- Doris Slaght

1 pkg. orange Jello  
1 pkg. vanilla pudding  
1 tall can crushed pineapple  
1 pkg. Dream Whip

Drain pineapple and add enough water to make 2 cups liquid. Cook Jello and pudding together (it will not get thick); when cool, add pineapple and Dream Whip. (Makes a good amount).

GALLON SLAW ----- Nancy Zurcher, (Mrs. John)

1 large (4 lb.) cabbage  
1 large white onion

Cut thin with knife and place in alternate layers in bowl. Sprinkle 7/8 cup sugar on top. Cover and put in refrigerator to set for 45 minutes.

1 cup cider vinegar	1 tsp. mustard
1 cup salad oil	1 tsp. sugar
1 Tbsp. salt	1 tsp. celery seed

Combine last ingredients and pour hot over cabbage. Mix through and set to cool in refrigerator. Stir occasionally. Better fixed the day before. Keeps a week or so.

This is a delicious recipe I obtained from a friend in Oklahoma. I have fixed it for many, many occasions, and people never fail to ask for the recipe. Serves 8-12.

## CHEESE SALAD

- 1 pkg. lime Jello
- 1 cup hot water
- 1/2 lb. marshmallows, diced
- 1 No. 2 can (2 1/2 cups) crushed pineapple, drained
- 1 cup mayonnaise
- 2 - 3 oz. pkg. cream cheese
- 1 cup whipping cream, whipped
- 1 pkg. cherry Jello
- 2 cups hot water

Dissolve lime Jello in 1 cup hot water. Cool slightly. Add marshmallows and pineapple. Blend mayonnaise and cream cheese--add to first mixture. Cool until it starts to thicken, then add whipped cream. Pour into a glass 9 x 13 inch cake pan. Chill until firm. Dissolve cherry Jello in 2 cups hot water and cool. Pour over entire mixture. Chill until set.

## THOUSAND ISLAND DRESSING ----- Mrs. John A. Cameron

- 2 egg yolks
- 1 tsp. salt
- 1 tsp. dry mustard
- 1/2 tsp. paprika
- 2 tsp. lemon juice or vinegar
- 1 cup salad oil

Put in bowl - do not stir.

Make white sauce of following:

- 1 Tbsp. butter
- 1/3 cup flour
- 1 cup water

As soon as thick put into above mixture and beat rapidly with egg beater.

(continued)

Add: 1 bottle Heinz Chili Sauce  
6 hard boiled eggs, diced  
1 green pepper, diced  
3 medium dill pickles, diced  
1 small onion, diced  
1 stalk celery, diced

CABBAGE SALAD ----- Jean Curtis

1 medium head cabbage                      2 sticks of celery  
1 onion    1 green pepper  
2 carrots

Cook 1/2 cup vinegar, 1 cup sugar, 1/4 tsp. celery seed, 1/2 cup water, 1/2 tsp. salt, 1/4 tsp. mustard seed. Bring to a boil and pour over all ingredients, leave overnight. Juice may be used again.

24 HOUR CABBAGE SALAD ----- Lena Pecoy

2 carrots, shredded  
6 cups cabbage, shredded  
1 med. onion, chopped  
1 pepper, chopped (green or red)

Put 3/4 cup salad oil and 1/4 tsp. mustard seed and 1 tsp. celery seed over vegetables and set aside.

1/3 cup vinegar                                      1 cup sugar  
1/3 cup water    1 tsp. salt

Bring to a boil and add one 3 oz. pkg. lemon Jello. Set aside to cool. Pour over vegetables and refrigerate 24 hours. Will keep several days. One of my favorite salads.

EASY SALAD DRESSING ----- Lilly Hansen

1 can tomato soup                      1/2 cup sugar  
1 cup salad oil                         1/2 tsp. paprika  
1/2 tsp. dry mustard                    1 onion, grated  
1/2 cup vinegar (apple cider)

Combine all ingredients and beat for 5 minutes.  
If a blender is used, a smoother dressing results.  
Keeps in refrigerator for weeks. Yield: 1 pint.

VEGETABLE SALAD ----- Jean Hufnagel

1 head cauliflower )  
4 stalks broccoli ) flowerettes only  
2 bunches green onion (diced)  
1 green pepper (diced)

Dressing: 1 cup Miracle Whip  
          1/4 cup French dressing  
          1 Tbsp. sugar  
          1 Tbsp. vinegar (tarragon or wine only)  
          1/2 cup sour cream  
          salt & pepper to taste

METHOD: Mix dressing and pour over vegetables. Mix ahead and let set several hours.

NO-CAL SALAD DRESSING ----- Evelyn Oehrle

1/2 tsp. salt                              1 tsp. minced green  
1/2 tsp. celery seed                      chives  
1 tsp. garlic salt                        2 Tbsp. liquid Sucaryl  
1/2 tsp. mustard seed                    3/4 cup water  
  1 cup wine vinegar

Mix together and let set a couple days before using to blend flavors. Great for dieters.

HAWAIIAN SALAD ----- Jean Hufnagel

- 1 pkg. orange Jello
- 1 can pineapple
- 1 pkg. vanilla pudding (crushed, drained)
- 2 cups water
- 1 tsp. vanilla
- 1 pkg. Dream Whip

Mix orange Jello and vanilla pudding (the kind you cook) together dry. Add two cups water, bring to boil and then boil for 2 or 3 minutes. Set aside and cool completely. When cool, mix Dream Whip as on pkg. and add to pudding with 1 tsp. vanilla and the pineapple. Chill.

CABBAGE SOUP ----- Paula Moerbe

- 1 medium head of cabbage
- 1 large onion - sliced thin
- 1 large potato - sliced thin
- 3 cups skim milk or regular milk
- 2 Tbsp. margarine

Shred cabbage and cook with onion and potato with small amount of water until tender. Mash. The cabbage should retain some of its texture. Add the milk and margarine and cook 10 to 15 minutes longer. Serve hot.

TACO SALAD ----- Pat Gabrielson

- 1 lb. ground beef
- Bar-b-que Taco Chips
- 1 head lettuce
- 8 black olives
- 1/2 lb. cheddar cheese
- taco seasoning (optional)
- 1 or 2 tomatoes

Brown ground beef (season as desired) and set aside. Tear lettuce into salad bowl. Chop cheddar cheese. Cut up tomatoes. Break up Bar-b-que Taco Chips. Slice olives. Just before serving, heat ground beef. Then mix all other ingredients with lettuce. Add beef and seasoning and serve.

SUPER SALAD ----- June Cottrell

- 1 head lettuce
- 1/2 cup chopped green pepper
- 1 pkg. frozen peas
- 1 cup diced celery
- 1 pint mayonnaise
- 1 lb. bacon
- 4 oz. shredded cheddar cheese

Tear lettuce in small pieces. Add rest of ingredients in pan or dish in order given. Do not stir. Let stand in refrigerator overnight.

JELLIED PINEAPPLE BANANA SALAD ----- Darlene Keehn

- 1 large box lemon Jello
- 3 1/2 cups hot water
- 3 large bananas
- 2 cups chunk pineapple
- 1 pkg. miniature marshmallows

- Dressing:
- 1 cup pineapple juice
  - 1/2 cup sugar
  - 1 egg
  - 2 Tbsp. flour
  - pinch of salt

Mix Jello and hot water. Place in oblong pan. Slice bananas into Jello along with pineapple and marshmallows. Let set. Cook dressing, when cold, fold in 3/4 cup whipped cream. Spread on top of gelatin and sprinkle small amount of grated cheese on top for color. Serve on lettuce leaf.

7 LAYER SALAD ----- Joyce Cottrell

- 1 head lettuce (broken up)
- 1 cup green pepper, diced
- 1 cup celery, diced

(continued)

- 1 cup onion or less, diced
- 1 pkg. frozen green peas, cooked a little & cooled
- 1 cup cheddar cheese, shredded
- 1 or 1 1/2 cup mayonnaise (do not use salad dressing)
- 2 Tbsp. sugar
- 1 cup diced fried bacon or bacon bits

Break 1 head lettuce up in a cake pan. Layer green pepper, celery, onions, green peas. Then shredded cheese. Mix mayonnaise and sugar. Spread on top of salad the mayonnaise mixture. Sprinkle Parmesan cheese on top, then sprinkle bacon on top. Cover tight, leave set overnight (do not mix).

CRANBERRY JEWEL SALAD ----- Dee Reynolds

- 1 (3 oz.) pkg. of cream cheese
- 1 can (13 1/2 oz.) pineapple pieces, well drained
- 1 can (1 lb.) white cherries, well drained
- 16 large marshmallows, quartered
- 1 cup whipping cream, whipped
- 1 can (1 lb.) jellied cranberry sauce, cut into 1/2 inch cubes
- juice of 1 lemon

Beat cheese and lemon juice until smooth. Add fruit and marshmallows and mix thoroughly. Fold in whipped cream and cranberry sauce. Refrigerate for several hours or overnight. Serves 8.

WHIPPED COLE SLAW

- 1 pkg. lemon, lime, or apple Jello (3 oz.)
- 1 cup boiling water
- 1 cup mayonnaise

Stir above ingredients until dissolved. Cool.

Then add: 1 cup cabbage, 1 cup shredded carrots,  
1 cup crushed pineapple.

(continued)

Mix well and then let set in the refrigerator until firm.

#### CELERY-LEMON-YOGURT MOLD

1 pkg. (3 oz.) lemon gelatin  
1 carton lemon or plain yogurt  
1 cup celery-coarsely chopped

Dissolve gelatin in 1 cup boiling water. Add yogurt and celery. Chill.

#### CRANBERRY SALAD

2 - 16 oz. cans jellied cranberry sauce  
40 soda crackers  
1 - 12 oz. container prepared whipped cream

Use a 9 x 9 x 2 inch dish. Break up cranberry jell with a fork. Crush crackers. Put one can cranberry jell in the bottom of dish. Cover with 1/2 the crackers. Top with 1/2 the whipped cream. Repeat with other half of the cranberry jell, crackers, and whipped cream. Chill for 2 hours. Makes 16 servings.

#### SHERRY CHERRY SALAD

Heat 1 cup juice from can of pitted dark sweet cherries. Dissolve 1 pkg. (3 oz.) cherry Jello into this hot juice. Add 1/4 cup sherry wine.

Add - juice of 1 orange, strained; juice of 1 lemon, strained; and enough water to make 1 cup.

When slightly set, add 1 cup dark cherries and 1 pkg. pecan meats. Pour into individual molds or 9 x 9 inch pan. Chill until set. Serve on lettuce leaf. Serves 8 or 9.

## MA SCHULTZ'S SUPER FRUIT SALAD MOLD

2 egg yolks	1 tsp. vinegar
2 Tbsp. pineapple juice	1 tsp. prepared mustard
2 Tbsp. sugar	2 cups miniature marshmallows

Cook all ingredients except marshmallows in double boiler until thick, stirring constantly. Cool just slightly. Fold in about 1 1/2 or 2 cups of small marshmallows. Allow marshmallows to melt slightly.

Mix and drain: 1 can (13 1/2 oz.) pineapple tidbits  
1 can (small) orange sections  
1 jar (medium) white cherries - pitted

Whip 1/2 pint of whipping cream until stiff and then fold in the drained fruit & cooked dressing and mix well. Put in a mold and chill.

## SHIRLEY'S VEGETABLE CASSEROLE

Butter a 4 quart casserole. Layer the following ingredients in the casserole.

1 cup onion-sliced  
2 cups celery strips  
2 cups whole green beans  
3/4 cup green pepper strips

Combine: 4 Tbsp. melted butter  
1 Tbsp. sugar  
3 Tbsp. tapioca  
1/2 tsp. pepper  
2 1/2 tsp. salt

Mix the above ingredients with 2 cups canned tomatoes and pour over the vegetables. Bake 1 1/2 hours in a covered dish at 350 degrees. Uncover and finish baking for 1/2 hour.

### CRANBERRY SALAD

2 cups raw cranberries (halved)  
3 cups mini marshmallows  
3/4 cup sugar

Toss and refrigerate 8 hours. Add following ingredients to refrigerated mixture.

2 cups apples, peeled & diced  
1 cup seedless grapes, diced  
1/2 cup English walnuts, chopped  
1/4 tsp. salt  
1 cup whipping cream, whipped

Serves 10.

### GREEN JELLO SALAD

3 pkgs. (3 oz.) lime Jello  
2 cups boiling water  
2 cups very cold gingerale or 7-Up  
2 grapefruit  
2 oranges  
1 apple  
few drops lemon juice

Dissolve Jello in boiling water. Chill, but do not let mixture get solid. Section grapefruit and oranges. Dice unpeeled apple. Add gingerale to Jello. Refrigerate until thick but not solid. Whip if desired. Add fruit and lemon juice. Serve on lettuce. Serves 12.

### CAULIFLOWER WALNUT CASSEROLE

1 medium (2 lb.) cauliflower broken into flowerets  
1 cup dairy sour cream  
1 cup cheddar cheese - shredded  
1 Tbsp. flour

(continued)

2 tsp. chicken seasoned stock base  
1 tsp. dry mustard  
1/3 cup walnuts, coarsely chopped  
1/4 cup fine dry bread crumbs  
1 Tbsp. butter - melted  
1 tsp. dried marjoram leaves - crumbled  
1/2 tsp. onion salt

Cook cauliflower in salted water until tender (15 min.). Mix sour cream, cheese, flour, stock base & mustard. Place cauliflower in baking dish 10 x 6 x 2 inch. Spoon cheese mixture over cauliflower. Mix walnuts, bread crumbs, butter, marjoram and onion salt. Sprinkle over cheese and cauliflower. Bake at 400 degrees for 15 to 20 minutes. Serves 6.

#### COLE SLAW PARFAIT SALAD

1 pkg. lemon gelatin (3 oz.)	1/2 cup mayonnaise
1 cup hot water	2 Tbsp. vinegar
3/4 cup cold water	1/4 tsp. salt
1 1/2 cups finely shredded cabbage	1 Tbsp. diced onion
1/2 cup radish slices	2-4 Tbsp. green pepper - diced
1/2 cup celery - diced	

Dissolve gelatin in hot water. Blend in mayonnaise, cold water, vinegar & salt. Chill mixture until partially set. Beat until fluffy. Add cabbage, radishes, celery, green pepper, and onion. Pour into molds. Chill until set, 6-8 servings.

#### SPECIAL TOUCH CRANBERRY SALAD

1 cup raw cranberries, chopped fine  
1/2 cup sugar

Combine these two ingredients and let stand in refrigerator for 2 hours.

(continued)

Whip 1/2 pint whipping cream with 18 cut up marshmallows or with 180 miniature marshmallows and let set in refrigerator for 2 hours.

Drain 1 can (#2 size) crushed pineapple and blend all ingredients after 2 hours. Recipe may be frozen and whipped topping may be used. Makes a delightful different tasting cranberry salad.

### PINEAPPLE SALAD

1 pkg. (3 oz.) lemon Jello  
3 bananas  
1 cup crushed pineapple - drained  
3/4 cup miniature marshmallows

Prepare Jello according to pkg. directions. Add fruit and top with marshmallows. Allow to set and prepare the following topping.

1 cup pineapple juice                      2 eggs, beaten  
1 cup sugar                                      2 Tbsp. cornstarch

Cook the above ingredients. Let cool while Jello is setting and about 2-3 hours before serving, add 1 cup of whipping cream that has been whipped. Spread topping on set Jello. A cake pan, 13 x 9 x 2 inch works well for this recipe and will serve 12.

### CUCUMBER SALAD

1 pkg. (3 oz.) lime Jello  
3/4 cup hot water

Dissolve Jello in hot water.

Add: 1 cup salad dressing (Miracle Whip)  
1 container (4 oz.) cottage cheese with chives

(continued)

1 cucumber - diced  
1 bunch onions - diced  
Refrigerate, serves 10-12.

### CRANBERRY-APPLE SALAD

1/2 lb. cranberries  
1 pkg. (3 oz.) strawberry Jello  
1 cup sugar  
1 3/4 cup hot water  
1 can (small) crushed pineapple - drained  
1 apple - finely chopped  
1/2 cup celery - chopped  
1/2 cup nuts

Grind cranberries, add sugar and let stand. Dissolve Jello in hot water and let cool. Add drained pineapple, apple, celery, and nuts. Add cranberry mixture last. Chill until firm in 8 x 8 inch pan. Serves 9.

### EASY SALAD

1 medium size container Cool Whip  
1 3 oz. pkg. Jello (any flavor)  
1 16 oz. container cottage cheese  
1 medium can crushed pineapple - drained  
1 cup small marshmallows

Mix all ingredients and let stand in refrigerator for 2-3 hours. Nuts, cherries and coconut can be added for variety.

### TOSSED SALAD

Part I: Mix and drain: 1/4 cup green pepper, chopped  
1/4 cup cucumber, sliced  
2 Tbsp. onion, chopped

(continued)

Part II: 1 cup sour cream            1 Tbsp. sugar  
          1/2 cup mayonnaise        1 tsp. salt  
          1 Tbsp. tarragon            1/4 tsp. pepper  
   vinegar

Mix all parts of II and chill.

Part III: Melt 1 Tbsp. butter & add 1/4 cup sesame seeds and brown them. Remove from heat and cool slightly and add 1/4 cup grated Parmesan cheese.

Add Part I to bowl of torn lettuce greens. Add Part II (dressing) on top & sprinkle with Part III (sesame seeds) on top.

#### ASPARAGUS SALAD (MOLDED)

1 can asparagus soup (undiluted)  
1 pkg. (3 oz.) lime gelatin  
1 pkg. (8 oz.) cream cheese  
1/2 cup cold water  
1/2 cup mayonnaise  
3/4 cup celery - chopped  
1/2 cup green pepper - chopped  
1/2 cup pecans - chopped  
1 Tbsp. grated onion

Heat soup to boiling. Remove from heat, add gelatin and dissolve. Add cheese and mix until blended. Add water and mayonnaise; beat until blended. Stir in remaining ingredients. Turn into mold; chill until firm.

#### RASPBERRY-APPLE SALAD

1 pkg. (3 oz.) raspberry Jello  
          (other flavors may be substituted)  
1 cup boiling water

(continued)

1 cup applesauce (chunky, plain, cinnamon-flavored - use your imagination)

Chill in ring mold. To serve, fill center with:

1 cup pineapple chunks  
1/3 cup miniature marshmallows  
1/3 cup nut meats

Moisten with mayonnaise or pour into individual molds. Top with a dollop of mayonnaise. Garnish with a sprig of parsley. A light, tasty accompaniment with any dinner.

### SPINACH SALAD

1 lb. fresh spinach	1/4 cup red wine vinegar
1/2 tsp. salt	1/4 cup fresh lemon juice
garlic - sliced	1 1/4 tsp. salt
1/2 cup salad oil	dash of freshly ground pepper

Wash spinach thoroughly and soak it for 1/2 hour in fresh water with 1/2 tsp. salt. Dry spinach & shred. Combine garlic clove and salad oil to spinach. Mix wine vinegar, lemon juice and salt & pepper and pour over shredded spinach.

Garnish with: 2 Tbsp. grated Parmesan cheese, 2 hard cooked eggs, chopped and 6 strips crisp bacon, chopped.

### TACO SALAD

1 lb. hamburger - browned & drained  
1/2 pkg. dry onion soup mix  
1 can taco sauce

Combine & simmer 20 minutes.

(continued)

Shred small head of lettuce and combine with following ingredients in a large bowl: diced tomatoes (if desired), mild cheddar cheese (shredded) and 1/2 pkg. (large size) taco chips. Pour hamburger mixture over the lettuce while the mixture is still hot. Toss & serve 6.

### PEACH SALAD

2 pkgs. (3 oz.) cream cheese - softened  
1 jar Kraft pimento cheese  
1 can (large) peaches - chopped  
1 can (13 oz.) pineapple - crushed  
1 can mandarin oranges  
1 cup miniature marshmallows  
1 pkg. Dream Whip

Mix first two ingredients; add fruit and marshmallows. Prepare Dream Whip and fold into the other mixture. Chill. Serve on a lettuce leaf.

### JUBILEE SALAD

2 large navel oranges, peeled and sectioned  
1 can (#303) pitted white cherries, drained  
1 can (#2) apricot pie filling  
2 cups miniature marshmallows  
1/2 cup whipping cream or 1 cup Real Whip  
1/4 cup Miracle Whip Salad Dressing

Combine drained fruits and pie filling; add marshmallows. Combine salad dressing & whipped cream and gently fold into fruit mixture. Cover. Chill overnight.

### BLACK RING CHERRY SALAD

1 can black, pitted cherries  
1/3 cup (or less) lemon juice  
1 pkg. orange Jello (3 oz.)  
3/4 cup pecans - optional

Drain cherries. Add water to cherry & lemon juice to make 1 3/4 cups liquid. Heat juice and pour over Jello stirring until Jello is dissolved. Chill until nearly set and add cherries & nuts. If using a large ring mold, use a large can of cherries and double Jello and liquid.

FRUIT SALAD DRESSING: In top of double boiler beat two eggs, add 1 Tbsp. water, 3 Tbsp. vinegar and 3 Tbsp. sugar. Cook over water until thick, stirring constantly. Add 12 marshmallows. Stir until dissolved and cool. Add 1 cup whipped cream. Place in refrigerator.

### PISTACHIO SALAD

1 can (20 oz.) crushed pineapple - undrained  
1 pkg. (3 oz.) pistachio instant pudding (add dry)  
1 1/2 cups miniature marshmallows  
1 container Cool Whip  
nuts

Mix first 3 ingredients together and fold in Cool Whip, and nuts. Pour into 9 x 13 inch pan and chill in refrigerator.

### APRICOT SUPREME SALAD

2 pkgs. (3 oz.) orange Jello  
2 cups hot water  
1/2 cup pineapple juice  
1/2 cup apricot juice

(continued)

- 1 can (#2) crushed pineapple - drained
- 1 can (#2 1/2) apricots - mashed & drained

Pour into 9 x 12 inch pan and let congeal.

- |          |                      |               |
|----------|----------------------|---------------|
| Topping: | 1 cup blended juices | 1/2 cup sugar |
|          | 1 beaten egg         | 2 Tbsp. flour |

Cook until thickened in double boiler. Let mixture cool, then whip up 1/2 pint whipping cream and fold into cooled dressing. Spread over Jello. Serve on crisp lettuce, (excellent with ham). Serves 15-18.

RICE SALAD

- 1 pkg. (3 oz.) lemon Jello
- 1 1/2 - 2 cups warm cooked rice
- 1/4 tsp. salt
- 2 Tbsp. sugar
- 2 cups miniature marshmallows
- 1/2 tsp. vanilla
- 1 can (8 or 10 oz.) crushed pineapple - drained slightly
- 1 container (4 1/2 oz.) Cool Whip or substitute

Make Jello as directed on package and let congeal. Mix warm rice with salt, sugar, and marshmallows and let cool. Stir in congealed Jello, pineapple, and vanilla. Fold in Cool Whip. This salad may be made a day ahead.

NOEL'S SALAD

- 1 small can crushed pineapple
- 1/2 cup grated American cheese
- 1/4 cup mayonnaise
- 1/2 lb. marshmallows (small)
- 1/2 pt. whipping cream

Pour whipped cream over fruit. Let stand overnight.

### CUCUMBER COTTAGE CHEESE SALAD

- 1 - 3 oz. pkg. lime Jello
- 1 cup boiling water
- 1 cup cottage cheese
- 1/2 cup Miracle Whip
- 1 cup chopped cucumber
- 1 Tbsp. chopped onion

Dissolve Jello in boiling water. Combine cottage cheese and salad dressing and stir into Jello. Chill until slightly thickened. Fold in remaining ingredients and pour into a 1 qt. mold. Serves 4 to 5.

### FROSTED APRICOT SALAD

#### Part I

- 1 pkg. orange Jello
- 1 3/4 cup juice or water
- 1 can apricots (drained)
- 1 can pineapple (drained)
- 1 cup marshmallows

Place in oblong pan until set and frost with Part II.

#### Part II

- 1/2 cup apricot juice
- 1 Tbsp. flour
- 1/4 cup sugar or less
- 1 egg
- 1 Tbsp. butter

Mix all ingredients. Cook until thick. Cool & add 1/2 cup whipped cream.

### PEA & KIDNEY BEAN SALAD

- 1 can peas, drained
- 1 can kidney beans, drained and rinsed
- 1 cup cooked macaroni
- 2-3 cooked eggs diced
- 3 sweet pickles diced
- 1/2 cup cheddar cheese, diced
- 1/4 cup celery diced
- small onion, diced

Mix together with enough mayonnaise to moisten.

### CHERRY PIE FILLING SALAD

- 1 pkg. cherry Jello
- 1 cup boiling water
- 1 can pie filling (cherry)
- 1 small can crushed pineapple (drained)

Mix all together and refrigerate. Top with 1 pkg. Dream Whip, 3 oz. pkg. cream cheese, 1/4 cup salad dressing, 1 cup tiny marshmallows.

### STRAWBERRY SALAD

- 2 pkgs. strawberry Jello
- 2 cups boiling water
- 1 lb. pkg. frozen strawberries & juice
- 1 (13 1/2 oz.) can crushed pineapple & juice
- 2 large ripe bananas, crushed
- 1/2 carton or more sour cream (room temperature)

Dissolve Jello in boiling water. Add strawberries, juice, pineapple and bananas & whip with beater. Pour half into 8 x 12 inch dish and chill until set. Keep other half at room temp. When 1st half sets, spread with sour cream, then add remaining Jello mixture and chill until firm.

### PINEAPPLE - CHEESE SALAD

- 1 No. 2 can crushed pineapple
- 1 3 oz. pkg. gelatin (wild raspberry is good)
- 1 small carton cottage cheese (small curd)
- 1/2 pint whipping cream, whipped or 1 pkg. whipped topping

Heat pineapple & juice to boiling point. Turn off heat and add gelatin. Stir until is completely dissolved. Let cool at room temperature. Add cottage cheese, add whipped topping or cream and fold in until well blended & looks uniform in

(continued)

color. Place in 8 x 12 inch pan. Make a day ahead and refrigerate.

You may use any flavor gelatin you wish. Orange flavor and well drained mandarin orange sections in addition to the pineapple is very good.

### CINNAMON SWIRL SALAD

- 2 3 oz. pkgs. lemon gelatin
- 1/2 cup red cinnamon candies
- 3 cups boiling water
- 2 cups applesauce
- 1 Tbsp. lemon juice
- dash salt
- 1/2 cup chopped nuts
  
- 2 3 oz. pkgs. cream cheese softened
- 1/4 cup milk
- 2 Tbsp. mayonnaise or salad dressing

Dissolve gelatin & candies in boiling water. Stir in applesauce, lemon juice & salt. Chill until partially set. Fold in nuts. Turn into 8 x 8 x 2 inch pan. Beat together cream cheese, milk & mayonnaise. Spoon on top of salad, swirl thru to marble. Chill until firm.

### AVOCADO SALAD

- 1 pkg. lime Jello, dissolved in
- 1/2 cup hot water.
- 1/2 cup pineapple juice
- 1 cup crushed pineapple (drained)
- 1/2 tsp. salt
- 1 Tbsp. lemon juice
- 3/4 cup whipping cream, whipped
- 3/4 cup diced avocado
- 1/2 cup mayonnaise

(continued)

Drain pineapple. Stir 1/2 cup juice into Jello. Cool. Add pineapple, salt and lemon juice. Fold in mayonnaise, whipped cream and avocado. Pour into 6 qt. mold.

#### CREAMY FRUIT MOLD

1-13 1/2 oz. can crushed pineapple (drained)  
orange juice  
1/2 tsp. lemon flavoring  
1-3 oz. pkg. peach flavored gelatin  
1 cup commercial sour cream

To pineapple juice add enough orange juice to make 1 1/2 cups. Bring to a boil, add flavoring. Add to gelatin. Stir until dissolved. Chill until it begins to set. Add sour cream and beat until combined. Fold in drained pineapple & chill.

#### ORANGE-APRICOT SALAD

1 large pkg. orange Jello  
apricot juice and water to make 2 cups liquid  
2 cups hot water

When cool add 1 large can peeled apricots mashed. Put Jello in large Pyrex dish saving some liquid to mix with 2 pkgs. Dream Whip. Spread over when Jello is set & sprinkle with chopped pecans.

Note: This can be cut in half by using a No. 202 can of apricots and half liquid and 1 pkg. Dream Whip.

#### GRAPE JELLO SALAD

1 large can crushed pineapple not drained  
1 3 oz. pkg. grape Jello  
16 large marshmallows

(continued)

- 1 8 oz. pkg. cream cheese softened
- 1/4 cup milk
- 1 envelope whipped topping mix

Heat first three ingredients until marshmallows are melted. Set aside to cool. In a large bowl beat cream cheese and milk until smooth. Fold in one envelope of topping mix, whipped according to directions. When the gelatin mixture has cooled, combine the 2 mixtures. Pour into serving dish or mold.

### SAUERKRAUT SALAD

- 1 large can sauerkraut
- 1/2 cup salad oil
- 1/2 cup vinegar
- 1 green pepper or small jar pimento
- 1 1/3 cup sugar
- 1 cup celery, chopped
- 1 onion, diced
- 1/2 cup sweet pickles or 12 stuffed olives

Drain kraut and rinse in cold water to make crisp. Squeeze dry and clip with scissors. Mix all ingredients together and let stand at least 2 hours. Keeps in refrigerator for a month. Keep covered.

### JELLO SALAD

- black cherry Jello - 1 1/2 cups boiling water
- cherry - 1 cup boiling water - 1/2 cup evaporated milk
- lime - 1 1/2 cup boiling water
- lemon - 1 cup boiling water - 1/2 cup evaporated milk
- orange - 1 1/2 cups boiling water
- orange-pineapple - 1 cup boiling water - 1/2 cup evaporated milk
- strawberry - 1 1/2 cups boiling water

Dissolve black cherry Jello in water and pour into 9 x 13 inch dish and let set. Do each Jello separate

(continued)

and pour over the top of the set Jello until all seven are used. Be sure the Jello is set before pouring the Jello on top.

### MRS. D'S POTATO SALAD

6 or 7 medium sized potatoes  
1/4 cup oil  
1/8 cup vinegar  
1/2 tsp. sugar  
1 tsp. prepared mustard  
onions  
sweet relish or chopped dill pickles (optional)  
hard boiled eggs  
sliced stuffed olives (optional)  
commercial salad dressing or (I like my own boiled  
salad dressing)

Boil potatoes with jackets on. Cool them just enough to peel and dice them without burning your fingers. They must still be warm when they are ready for the marinade because cold potatoes will not absorb flavors.

The dressing, no matter how flavorful it is, just wraps itself around the outside and you will have a cold flavorless potato in the middle. This is the big secret to making potato salad. After potatoes are peeled, sliced and diced put them in a marinade made of the oil, vinegar, sugar, mustard and onions. Salt & pepper to taste at this stage. Refrigerate until cool or can be refrigerated overnight very well. Just before serving add generous amounts of hard boiled eggs and salad dressing. Olives, relish or pickles are optional.

### HOT CHICKEN SALAD

2 cups diced chicken  
1 cup diced celery

(continued)

- 3 hard boiled eggs, cut up
- 1 can cream of chicken soup
- 3/4 cup mayonnaise
- 1 1/2 tsp. onion
- 1 1/2 cup slivered almonds

Bake at 425 degrees in a 8 x 10 inch pan for 30 min.  
Layer with crushed potato chips.

### CHICKEN SALAD

- 2 cups diced cooked chicken
- 1 cup diced celery
- 1 cup seedless white grapes
- 1/2 cup slivered almonds
- 1 cup mayonnaise
- 1/2 cup whipping cream, whipped
- 1 cup pineapple chunks

Blend mayonnaise with whipped cream. Mix other ingredients in order given. Serve on lettuce leaf with garnish.

Garnish halves of sliced pineapple - grapes stuffed with almonds.

### BEEF GELATIN SALAD

- 1 cup canned diced or shoestring beets (reserve juice)
- 3/4 cup diced celery
- 1 3 oz. pkg. lemon gelatin
- 1 cup boiling water to dissolve Jello
- 3/4 cup beet juice
- 3 Tbsp. vinegar
- 1/2 tsp. salt
- 2 tsp. grated onion
- 1 Tbsp. prepared horseradish

Dissolve Jello, add all ingredients except beets & celery. Chill until about set. Fold in beets &

(continued)

celery. Pour into a mold & chill until firm. Serve with mayonnaise or sour cream.

SWEET AND SOUR VEGETABLE SALAD ----- Dorothy Dorman

- 1 small head cauliflower
- 1 small bunch broccoli
- 1 cup carrots, sliced
- 4 stalks celery (1/2" slices)
- 1 can pitted black olives

Syrup:

- 3/4 cup sugar            1/2 Tsp. celery seed
- 1/2 cup vinegar        1/2 Tsp. dry mustard
- 1/3 cup salad oil      1 Tbsp. grated onion
- 1 Tbsp. water           1/4 Tsp. paprika
- 1 1/2 Tsp. salt

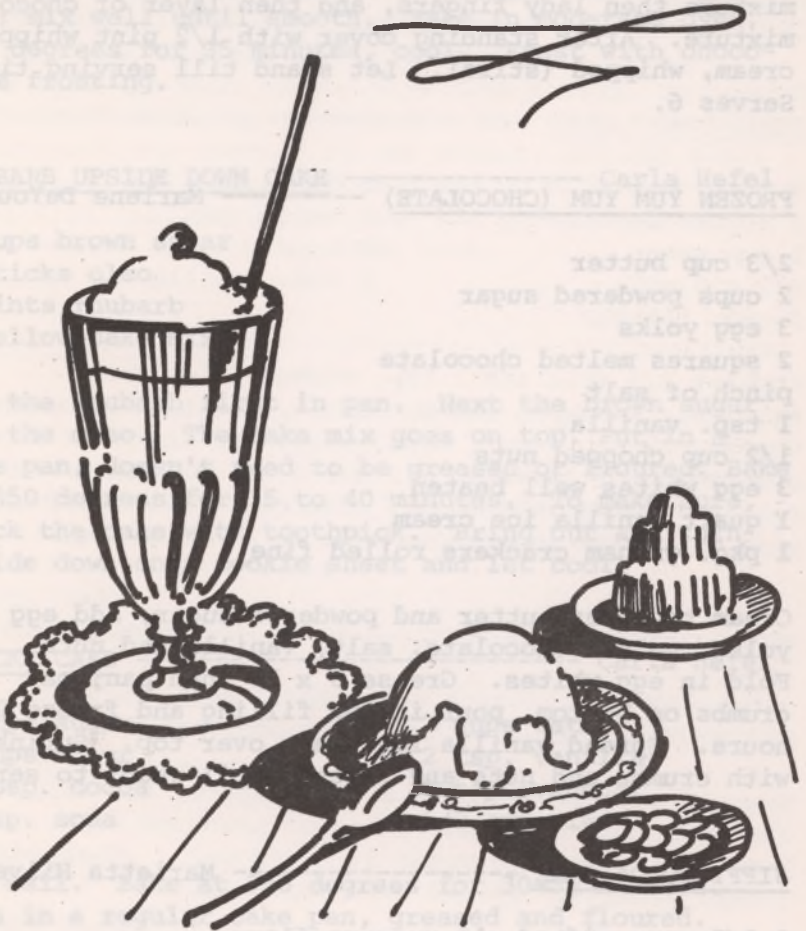
Wash cauliflower and cut into flowerettes. Wash and cut broccoli into 1" pieces. Place all vegetables into large bowl. Mix all syrup ingredients in blender or put into covered container and shake well. Pour syrup over vegetables. Toss gently and refrigerate until serving time.        Serves 12.

SOUR CREAM DRESSING ----- Mrs. Pauly

- 1 cup commercial sour cream
- 1/2 cup mayonnaise
- 1 Tbsp. sugar
- 1 tsp. vinegar, 1 tsp. salt, dash of garlic powder

Add: 1/4 cup radishes, 1/4 cup green pepper, 1/4 cup cucumber, 1/4 cup green minced onion, chopped fine.

# DESSERTS



(continued)

### ICE BOX PUDDING

18 lady fingers  
2 cakes sweet chocolate

Melt chocolate in double boiler. Add 2 Tbsp. sugar and 2 Tbsp. water and yolks of 4 eggs beaten. Add this to 4 egg whites beaten.

Line pan with lady fingers, put on layer of chocolate mixture then lady fingers, and then layer of chocolate mixture. After standing cover with 1/2 pint whipping cream, whipped (stiff). Let stand till serving time. Serves 6.

### FROZEN YUM YUM (CHOCOLATE) ----- Marlene DeYoung

2/3 cup butter  
2 cups powdered sugar  
3 egg yolks  
2 squares melted chocolate  
pinch of salt  
1 tsp. vanilla  
1/2 cup chopped nuts  
3 egg whites well beaten  
1 quart vanilla ice cream  
1 pkg. graham crackers rolled fine

Cream together butter and powdered sugar, add egg yolks, melted chocolate, salt, vanilla and nuts. Fold in egg whites. Grease 9 x 13 inch pan, pat crumbs on bottom, pour in the filling and freeze 2 hours. Spread vanilla ice cream over top. Sprinkle with crumbs and nuts and freeze until ready to serve.

### JIFFY COCOA CAKE ----- Marietta Hilvers

1 1/2 cups sifted all-purpose flour  
3 Tbsp. cocoa  
1 cup white sugar  
1 tsp. baking soda

(continued)

1 cup water  
1/2 tsp. salt  
1 tsp. vinegar  
1 tsp. vanilla  
5 Tbsp. salad oil

Mix in your baking dish. Sift first five ingredients into greased 8 inch square pan. Make three holes in dry ingredients; pour vinegar into one, vanilla into another, salad oil into the third, pour water over all; mix well until smooth. Bake in moderate oven, 350 degrees for 35 minutes, cool. Frost with chocolate frosting.

RHUBARB UPSIDE DOWN CAKE ----- Carla Hefel

2 cups brown sugar  
2 sticks oleo  
2 pints rhubarb  
1 yellow cake mix

Put the rhubarb first in pan. Next the brown sugar and the oleo. The cake mix goes on top. Put in a cake pan, doesn't need to be greased or floured. Bake at 350 degrees for 35 to 40 minutes. To make sure, check the cake with toothpick. Bring out and turn upside down on a cookie sheet and let cool.

WHACKY CAKE ----- Carla Hefel

2 cups sugar	2 cups water
3 cups flour	2 tsp. vanilla
4 Tbsp. cocoa	2 tsp. vinegar
2 tsp. soda	1/2 cup oleo

Mix well. Bake at 350 degrees for 30-35 minutes. Bake in a regular cake pan, greased and floured.

APPLE CAKE ----- Carla Hefel

4 cups finely cut apples	2 tsp. cinnamon
2 cups sugar	2 tsp. vanilla
1/2 cup oil	2 tsp. soda
2 eggs	1/2 tsp. salt
2 cups flour	1/2 cup walnuts

Mix apples and sugar together and let stand for a half hour. Add the rest of ingredients. Bake at 350 degrees for 45-60 minutes, in a 9 x 13 inch pan.

TEXAS SHEET CAKE ----- Joyce Cottrell

4 Tbsp. cocoa	2 cups flour
2 sticks butter	2 cups sugar
1 cup water	2 eggs
1/2 cup milk	1 tsp. vanilla
1 tsp. vinegar	

Combine 1/2 milk and 1 tsp. vinegar, let stand. Melt in a saucepan cocoa, butter, water. Set aside. Combine flour, sugar, eggs, milk, and vanilla. Then add the cocoa mixture, mix until all blended together. Bake at 350 degrees for 25 minutes. Cool and frost with chocolate frosting. Bake in a cookie sheet.

TEXAS CHOCOLATE FROSTING ----- Joyce Cottrell

4 Tbsp. cocoa	6 Tbsp. milk
2/3 stick butter	1 lb. box powdered sugar

Heat in a large saucepan cocoa, butter, and milk. Then beat in with mixer 1 box of powdered sugar, beat until powdered sugar is mixed well. Then add 1 tsp. vanilla. Spread over Texas Cake.

TWINKIE CAKE ----- Marge Kruser

1 yellow cake mix  
1 cup milk  
5 Tbsp. cornstarch  
1 cup sugar  
1/2 cup Crisco  
1/2 cup oleo  
dash salt  
1/2 tsp. vanilla

Bake yellow cake mix in 9 x 13 inch pan. Cool.  
Cook over low heat, 1 cup milk with 5 Tbsp. cornstarch  
till thick stirring constantly. Let cool. Cream  
together 1 cup sugar, 1/2 cup Crisco, 1/2 cup oleo,  
dash salt, 1/2 tsp. vanilla. Add to milk mixture and  
beat till fluffy. Slice cake and spread between  
cake and on top. Slice into bars.

CRISCO WHITE CAKE ----- Darlene Keehn

No. 1

2 3/4 cups flour  
1 cup milk  
1 2/3 cup sugar  
4 1/2 tsp. baking powder  
1 tsp. salt  
2/3 cup Crisco

No. 2

5 unbeaten egg whites  
1 1/2 tsp. vanilla  
1/3 cup milk

Mix thoroughly No. 1 on medium speed - 2 minutes.  
Add ingredients of No. 2 on medium speed - 2 minutes.  
Bake at 350 degrees for 35 minutes.

CRUMBLE CAKE

2 cups flour )  
2 cups brown sugar ) Crumble with hands and take  
1/2 cup butter ) out 1/2 cup for top.

(continued)

Add: 1 cup buttermilk  
1 tsp. soda  
1 egg  
pinch of salt  
raisins and nuts, as desired

Bake in greased square pan in 350 degree oven for 45 minutes or until done. Sprinkle the 1/2 cup of sugar/flour mixture over top of raw dough before putting in oven.

APPLE CAKE ----- Mrs. John A. Cameron

1 cup sugar	1 tsp. soda
1 stick margarine	1 tsp. cinnamon
1 egg	1 1/2 cups flour
2 1/2 cups apples cut up small (3 cups if desired)	1/2 tsp. salt
1/2 cup water	1/2 cup nuts (if desired)

Add water alternately with dry ingredients and mix together. Spread in 9 x 13 inch pan.

Topping: 4 Tbsp. white sugar  
1/2 tsp. cinnamon

Mix together and sprinkle over top of cake before baking. Bake at 375 degrees, 35-40 minutes.

RHUBARB CAKE ----- Fonda Corson

1 1/2 cups brown sugar	1 tsp. vanilla
1/2 cup shortening	1 cup sour milk
1 egg	1 1/2 cups raw rhubarb
2 cups flour	1/2 cup brown sugar
1 tsp. soda	1 tsp. cinnamon
1/2 tsp. salt	

(continued)

Cream brown sugar and shortening. Add egg, beat well. Add flour, soda, salt, and vanilla with milk. Add rhubarb. Put in greased 9 x 13 inch pan. Combine 1/2 cup brown sugar and cinnamon and sprinkle over top. Bake 40 minutes at 350 degrees F.

APPLE BUTTER CAKE ----- Mrs. Helen Ditmer

2 1/3 cups regular flour )	
1 tsp. baking powder )	- Sift together
1 tsp. soda )	
1/2 tsp. salt )	
1/2 cup butter or oleo )	
1 cup sugar )	- Cream together
2 unbeaten eggs )	
3/4 cup apple butter )	
1 tsp. vanilla )	- Add to creamed mixture
1 cup sour cream )	with sifted mixture.

Topping: 1/2 cup brown sugar  
 1 tsp. cinnamon  
 dash nutmeg  
 chopped nuts

Turn one-half of batter into well greased 13 x 9 x 2 inch pan. Sprinkle one-half of topping. Add remaining batter, add rest of topping. Bake 40-50 minutes in 350 degree oven. Sprinkle with powdered sugar.

DUTCH APPLE CAKE ----- Pauline Gross

1 1/2 cups white sugar	3/4 tsp. allspice
1/2 cup shortening	1 tsp. cinnamon
2 unbeaten eggs	1 tsp. baking powder
2 cups flour	1/2 tsp. baking soda
1 tsp. salt	1/2 cup water

(continued)

2 1/2 cups chopped raw apples  
1/2 cup chopped walnuts (optional)

Cream shortening and sugar, add unbeaten eggs, cream well. Sift dry ingredients together, add gradually with water. Fold in apples and nuts. Bake in a square pan that has been greased on bottom and sides, then sprinkle heavy with white sugar. On top of cake batter when in pan sprinkle about 4 Tbsp. more sugar on top. This will give the cake a crumbly top when baked. Bake at 350 degrees about 30 to 45 minutes.

#### APPLE CAKE

1/4 cup shortening	1 tsp. nutmeg
1 cup sugar	1 tsp. cinnamon
1 egg	1/2 tsp. salt
1 tsp. vanilla	2 Tbsp. hot water
1 cup flour	2 1/2 cups diced apples
1 tsp. soda	1/2 cup nuts

Sift dry ingredients. Cream sugar, shortening and egg. Beat in half the flour and 1 Tbsp. water. Add rest of flour and water and beat again. Last of all fold in apples and nuts. Bake at 350 degrees 45 to 50 minutes.

#### CHOCOLATE CAKE TO FLIP OVER ----- Mary Hutchison

Mix, bake and frost all in one hour. It's positively addictive.

2 cups unsifted all-purpose flour  
2 cups sugar  
1 tsp. baking soda  
1 tsp. cinnamon (I use less - 1/2)  
1 cup margarine  
1 cup water  
1/4 cup unsweetened cocoa

(continued)

1/2 cup plain yogurt  
2 eggs  
1 tsp. vanilla extract

Preheat oven to 350 degrees. Grease and flour well a 15 1/2 x 10 1/2 x 1 inch jelly-roll pan or lg. cake pan. Set aside. In large mixer bowl, combine first 4 ingredients. In medium saucepan, heat the margarine, water and cocoa to boiling. Pour hot mixture over dry ingredients in bowl and beat at medium speed until well mixed, scraping sides of bowl occasionally. Add yogurt, eggs and vanilla and continue beating just until mixed. Pour batter into prepared pan. Bake 15 to 20 minutes or until a toothpick inserted in center comes out clean. (Do not overbake. Cake should be very moist.) Remove cake from oven to wire rack. Cool for 5 to 10 minutes in pan. To ice, place dollops of icing on warm cake to melt frosting slightly, then spread. May cover and freeze up to 4 weeks.

Icing: 6 Tbsp. margarine  
1/4 cup unsweetened cocoa  
1/3 cup plain yogurt  
2 1/2 cups confectioner's sugar, sifted  
1 tsp. vanilla  
1 cup chopped walnuts

Combine margarine, cocoa and yogurt in medium saucepan - heat to rapid boil, stir. Remove from heat. Stir in confectioner's sugar and vanilla until smooth. Spread over warm cake. Sprinkle nuts evenly on top.

CARROT CAKE ----- Pauline Gross

2 cups granulated sugar	2 tsp. soda
1 1/2 cups cooking oil	2 tsp. cinnamon
4 eggs	3 cups ground carrots
2 cups flour	1/2 cup chopped black walnuts
1 tsp. salt	

(continued)

Beat sugar and oil, add unbeaten eggs, beat well. Sift together flour, salt, soda and cinnamon. Add to the egg mixture and mix well. Fold in the ground carrots and nut meats. Bake in a well greased 13 x 9 inch loaf pan for 1 hour and 10 minutes in 300 degree oven. When cool, frost with powdered sugar or cream cheese frosting.

ORANGE DATE CAKE ----- Lena Pecoy

1/2 cup oleo	2 1/2 cups flour
1 cup sugar	1 cup finely chopped dates
2 eggs	1/2 cup chopped nuts
1 cup sour cream	grated rind of 2 oranges
1 tsp. soda - dissolved in cream	

Cream oleo and sugar well. Add eggs and mix well. Then add sour cream and flour gradually. Mix in dates, nuts and orange rind. Put in a tube pan and bake at 350 degrees for 45 minutes. While baking squeeze the juice from the 2 oranges in a small bowl and add 1 cup sugar. Stir often and immediately after taking the cake from the oven, pour this evenly over the cake. Cool in the pan, then remove to a plate. There will be an orange glaze and needs no frosting. I always made this at Xmas instead of fruit cake.

NEVER FAIL CUPCAKES ----- Lena Pecoy

1 1/2 cups flour	1/2 cup sour milk
1 cup sugar	1 tsp. soda
1/2 cup cocoa	1 tsp. vanilla
1/2 cup oleo	1/2 cup hot water
1 egg	

Put all together in a bowl and beat 1 minute. Lightly grease cupcake tins or use the paper liners which I prefer, and fill tins (or liners) 3/4 full. Bake

(continued)

for 25 minutes at 350 degrees. Frost with your favorite frosting. These are delicious.

MILE A MINUTE CUPCAKES ----- Margaret Garlow

1/2 cup Crisco	1/2 tsp. soda
1 egg	1/2 cup milk
1/8 tsp. salt	1/2 cup hot coffee
1 cup sugar	1/2 cup cocoa
1 1/3 cups flour	1 tsp. vanilla
1 tsp. baking powder	

Preheat oven to 375 degrees. Cream Crisco and sugar together, add egg and beat. Add dry ingredients alternately with milk, vanilla, and coffee. Beat well. Fill cupcake liners only 2/3 full and cook 12-15 minutes or until done, when tested with toothpick.

WALDORF ASTORIA RED CAKE AND FROSTING--June Cottrell

1/2 cup Crisco	1 cup plus 2 Tbsp.
1 1/2 cup sugar	buttermilk
2 eggs	2 1/2 cups cake flour
3 tsp. cocoa	1 tsp. vanilla
1 tsp. salt	1 tsp. vinegar
2 bottles red food coloring (2 oz. total)	1 tsp. baking soda

Cream sugar and shortening together. Add eggs and vanilla. Make a paste of food coloring and cocoa; add the paste to sugar and shortening, then add buttermilk alternately with flour. Fold in soda and vinegar which have been mixed together. Bake in 2 greased and floured 9 inch layer pans at 375 degrees for 35 minutes. When cake is cooled, ice with rum frosting.

Frosting: 1 cup butter  
1 cup granulated sugar  
1 cup milk

(continued)

- 3 level Tbsp. flour
- 1 tsp. rum flavoring or any other flavoring

Cream butter and sugar until light, very fluffy and white. Add flavoring. Mix milk, and flour together in a separate pan. Cook until thick, when completely cool, blend in with the above mixture. Icing tastes like whipped cream. Never hardens or soaks into cake.

UPSIDE DOWN RHUBARB CAKE ----- Mrs. Jim Duvel

- 2 Tbsp. butter
- 1 cup brown sugar

Mix and put in the bottom of a square cake pan. Add 4 cups cut up rhubarb.

Mix 2 eggs in a cup and fill cup with milk. Add to 1 cup sugar, 1 cup flour, 1 Tbsp. baking power and 1 Tbsp. butter. Stir and pour over rhubarb. Bake at 350 degrees until done.

FOAMY CHOCOLATE YEAST CAKE

- 1 cup butter or margarine
- 2 cups sugar
- 3 eggs
- 3 sq. bitter chocolate (melted)
- 1 cup sweet milk
- 2 and 3/4 cups cake flour
- 1/2 cake compressed yeast
- 1/4 cup lukewarm water
- 1 tsp. soda
- 3 Tbsp. hot water
- 1 and 1/2 tsp. vanilla

Cream butter, add sugar and cream until light and fluffy. Add egg yolks, beat well. Add melted chocolate and milk. Add yeast which has been mixed

(continued)

with lukewarm water. Add flour and salt which have been sifted together. Blend ingredients thoroughly. Fold in stiffly beaten egg whites. Place in refrigerator overnight. Take out of refrigerator about 1/2 hour before you are ready to bake it, then add vanilla. Pour into 2 - 9 inch square cake pans that have been well greased and dusted with flour. Bake 45-50 minutes in 350 degree oven. Makes a larger delicious and different cake.

#### WHIPPED CREAM CAKE

1 cup whipping cream  
1 and 1/2 cups sugar  
2 cups sifted cake flour  
1/2 cup cold water  
3 egg whites  
1/2 tsp. salt  
3 tsp. baking powder  
1 tsp. vanilla

Whip cream stiff and add the beaten egg whites. Sift sugar, salt, cake flour and baking powder together and fold in alternately with cold water and vanilla. Bake at 375 degrees in 3 x 12 inch pan. Have ready frosting of 6 Tbsp. melted butter, 1 cup shredded coconut, 10 Tbsp. brown sugar and 1/2 cup nut meats. Spread on baked cake and brown in slow broiler.

#### LAZY DAISY CAKE

2 eggs	1/4 tsp. salt
1 cup sugar	1 cup sifted cake flour
1 tsp. baking powder	1/2 cup milk
1 tsp. vanilla	1 Tbsp. butter

Beat eggs. Add sugar slowly to well beaten eggs. Sift together 3 times flour, salt and baking powder. Bring to a boil milk and butter, mix all together and bake 25 to 30 minutes in 350 degree oven. Test with

(continued)

finger - if it springs back, it is done. This makes a very thin batter.

When baked, cover with icing made of 2 Tbsp. butter, 2 Tbsp. cream, 5 Tbsp. brown sugar all melted together in saucepan. Add 1/2 cup or more of shredded coconut, spread on cake just after it is done and brown under the broiler.

APPLESAUCE CAKE ----- Mrs. John A. Cameron

- 1 cup sugar
- 1/2 cup shortening
- 1 egg
- 1 1/2 cups juicy apple sauce
- 2 cups flour
- 1 cup seeded raisins
- 1 tsp. cinnamon
- 1 tsp. cloves
- 2 tsp. soda
- 1 tsp. vanilla

Spread in 9 x 13 inch pan. Bake 40 minutes at 350 degrees.

MOTHER'S HICKORY NUT CAKE ----- Mrs. John A. Cameron

- 1/2 cup butter
- 2 cups sifted sugar
- 1 cup lukewarm water
- 3 cups flour ) - Sift 5 times
- 2 tsp. baking powder )
- whites of 5 eggs

Fold in beaten egg whites and last add 1 cup Hickory nut meats. Bake in layers or greased tube pan. Bake at 350 degrees 30-35 minutes.

## MANDARIN ORANGE CAKE

Mix together: 1 box yellow cake mix  
1 cup oil  
4 eggs  
1 can mandarin oranges (11 oz.)  
with juice

Bake in jelly-roll pan at 350 degrees, 20-25 minutes.

Topping: Mix 2 boxes instant vanilla pudding mix  
with 1 #2 can crushed pineapple with juice.  
Fold in 1 medium size carton Cool Whip.  
Frost cooled cake. Keep in refrigerator.  
(Will keep for a week.) This makes a large  
cake. Serves 15-20. (jelly-roll cake pan -  
11 x 15 inch)

## TWINKIE CAKE ----- Pat Waterman

1 regular cake mix, make cake mix (2 layers)

Filling: 1 cup milk  
7 Tbsp. flour

Bring this to a boil, stir till thick. Let cool  
completely. In another bowl, 1 cup sugar, 1/2 cup  
Crisco, 1/2 cup oleo, 2 Tbsp. vanilla, 1/2 Tbsp. salt;  
beat well, cream and add milk mixture. Beat until  
fluffy.

Put this between the layer cake. Need not frost.

## FROSTING ----- Lorine Halvorson

1 1/2 cups brown sugar  
1/2 cup oleo  
1/2 cup milk  
1 cup chocolate chips

(continued)

Boil first three ingredients for 1 minute and add 1 cup chocolate chips. Stir until stiff enough to spread.

#### RHUBARB CUSTARD DAIRY BARS

Cake pan, 9 x 13", Servings: 24-30, Preheated 350 degree oven.

1 cup butter, room temperature  
2 cups regular, all-purpose flour  
4 Tbsp. sugar  
5 cups finely cut rhubarb  
6 egg yolks OR 3 eggs  
2 cups sugar  
7 Tbsp. flour  
1/4 tsp. salt  
1 cup cream

Mix first three ingredients until crumbly; pat into ungreased pan. Bake for 10 minutes. As crust bakes, beat the egg yolks or eggs, adding sugar, flour, salt and cream until well blended. Mix in the rhubarb. Pour mixture over crust and bake for 50 minutes or until custard is well set. Remove from oven and cool.

Topping: 1 pkg. (4 oz.) cream cheese  
1/2 cup sugar  
1/2 tsp. vanilla  
2 cups whipping cream, whipped

Blend cream cheese, sugar and vanilla. Fold in whipped cream and spread over the cooled rhubarb custard. Chill.

#### LEMON CHEESECAKE BARS

Cake pan, 8 x 8", Servings: 16, Preheated 350 degree oven.

(continued)

1/3 cup butter, softened  
1/3 cup brown sugar, packed lightly  
1 cup regular, all-purpose flour  
1/2 cup chopped nuts  
1/4 cup sugar  
1 pkg. (8 oz.) cream cheese  
1 egg  
2 Tbsp. milk  
1/4 tsp. lemon extract  
1 Tbsp. lemon juice  
1/2 tsp. vanilla

Cream butter and brown sugar until light. Add flour and nuts. Mix and reserve 1 cup for topping. Press remaining mixture in pan. Bake 12 minutes or until lightly browned. Cool.

Blend sugar and cream cheese until smooth. Add egg, milk, lemon juice, lemon extract and vanilla. Beat well. Spread over baked crust. Top with remaining crumbs and bake 20-25 minutes. Cool and cut in squares.

#### YUMMY CARAMEL BARS

Cake pan, buttered 9 x 13", Servings: 4-5 doz., Pre-heated 350 degree oven.

75 light caramels  
1 can (5.33 oz.) evaporated milk or 2/3 cup light cream  
1 1/4 cups regular all-purpose flour  
1/2 tsp. baking soda  
1/4 tsp. salt  
1 cup dark brown sugar, firmly packed  
1 1/4 cups oatmeal (either quick-cooking or regular)  
1 cup butter, softened  
1 cup milk chocolate chips  
1/2 cup chopped pecans

In top of double boiler melt caramels and milk or cream. Set aside.

(continued)

Mix together flour, baking soda, salt, sugar and oatmeal. Cut in butter until mixture resembles coarse crumbs. Press approximately two-thirds of mixture in bottom of pan. Bake 10-15 minutes or until lightly browned. Remove from oven. Sprinkle on chocolate chips & pecans. Spread caramel mixture over chips and nuts. Sprinkle remaining oat mixture over top. Bake an additional 20 minutes or until lightly browned. Cool. Cut into bars. Store in airtight container.

### YUMMY RHUBARB BARS

Cake pan, greased 9 x 13", Servings: 18, Preheated 350 degree oven.

1 1/2 cups boiling water  
3 cups cut-up rhubarb  
1 cup butter, room temp.  
1 cup brown sugar, firmly packed  
1 1/2 cups regular, all-purpose flour  
1/2 tsp. soda  
1/2 cup chopped nuts (optional)  
1 1/2 cups oatmeal  
1/2 tsp. salt

Pour boiling water over rhubarb and let stand while mixing the remaining ingredients. Mix until crumbly and pat 1/2 of the mixture in pan. Reserve other half for the top. Drain the rhubarb and let stand while mixing the following in a 2-quart pan.

1 1/2 cups sugar                      1/2 cup half and half  
3 Tbsp. cornstarch                  1 tsp. vanilla

Add drained rhubarb to above ingredients. Cook until thick and rather transparent (stir to keep from sticking). Pour over crust in pan. Cover with reserved crumbs and pat down.

Bake until nice and brown -- 30-35 minutes. Cool.

## BUTTER PECAN BANANA BARS

Cake pan, 15 x 10 x 1", Servings: 48, Preheated 350 degree oven.

2 1/2 cups regular, all-purpose flour  
1 2/3 cups sugar  
1 1/4 tsp. baking powder  
1 1/4 tsp. baking soda  
1 tsp. salt  
3/4 cup butter, softened  
2/3 cup buttermilk or sour milk  
1 1/4 cups very ripe mashed bananas (3 medium)  
2 eggs  
1/2 cup chopped pecans

In a three quart mixer bowl, combine dry ingredients. Add butter, buttermilk and banana. Beat until ingredients are moistened, about 1 minute. Add eggs. Beat 2 minutes at medium speed, scraping sides of bowl often. Stir in nuts. Turn into ungreased pan. Bake near center of oven for 30 to 40 minutes or until cake springs back when touched lightly in center. Cool. Frost with Butter Pecan Frosting.

## BUTTER PECAN FROSTING

4 cups confectioner's sugar  
1/2 cup softened butter  
2-4 Tbsp. milk  
2 tsp. vanilla  
1/2 cup chopped pecans

In one quart mixer bowl, combine confectioner's sugar and butter. Add milk and vanilla. Beat on low speed, scraping sides of bowl often until combined (about 1 minute). Increase to high speed. Beat until fluffy (about 1 1/2 minutes). Fold in chopped, toasted pecans.

## SOMETHIN' SPECIAL PUMPKIN BARS

Cake pan, buttered and floured, 9 x 13", Servings:  
25-30, Preheated 350 degree oven.

2 Tbsp. butter  
1 pkg. (8 oz.) cream cheese, room temperature  
1/4 cup sugar  
1 Tbsp. cornstarch  
2 Tbsp. milk  
1 egg  
1/2 tsp. vanilla

Cream butter with cheese, sugar and cornstarch. Add egg, milk and vanilla. Beat until smooth and set aside.

2 eggs  
1 cup sugar  
1 cup pumpkin (cooked and mashed, or squash may be used)  
1/2 cup butter, melted  
1 cup regular, all-purpose flour  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/4 tsp. cinnamon  
1/2 cup chopped nuts (optional)

Mix eggs, sugar, pumpkin and butter. Add remaining ingredients and mix well. Add nuts. Pour half of batter into pan; over this spread cream cheese mixture. Cover this with remaining pumpkin mixture. Bake for 25-30 minutes or until toothpick inserted comes out clean. Cool then frost.

Frosting: 1 pkg. (3 oz.) cream cheese, room temp.  
4 Tbsp. butter, room temp.  
1 tsp. vanilla  
1 Tbsp. light cream or half and half  
3 cups confectioner's sugar

Combine all ingredients, beating until smooth. Spread on bars.

## SAY CHEESE 'N' SMILE BARS

Cake pan, greased 12 x 16", Servings: 32, Preheated 350 degree oven.

- 1 pkg. golden pound cake mix
- 1/4 cup water
- 1 ounce maple flavoring
- 1 cup pecan ice cream
- 2 eggs
- 1 cup grated shredded cheddar cheese (sharp)
- 1 cup coarsely chopped nuts

Combine above ingredients and mix with electric beater on medium speed. Pour into greased pan and bake 15-20 minutes. Cool and frost.

Frosting: (Use a prepared vanilla frosting or your own favorite).

- 1/4 cup butter
- 1/2 cup caramel chips
- 3/4 cup shredded sharp cheddar cheese
- 1/4 cup sour cream
- pinch of salt

Combine butter, chips, sour cream and salt; melt and mix over low heat, stirring with a rubber spatula to blend. Swirl into frosting in a marble effect. Sprinkle with cheese but swirl it into the frosting also so all cheese is coated (this prevents drying-curled effect). Cover with plastic wrap if storing. Refrigerate. Bars must be cooled to cut.

## STAR WAR BARS

Cake pan, 9 x 13", Servings: 25, Preheated 350 degree oven.

- 2 cups graham cracker crumbs
- 3/4 cup butter, melted

(continued)

1 large can sweetened condensed milk  
2 cups flaked coconut

Mix crumbs and butter; press into pan and bake for 10 minutes. Mix milk and coconut; spread over crumbs and bake 15 minutes longer.

Frosting: 1 1/2 cups brown sugar, firmly packed  
1/4 cup butter  
6 Tbsp. cream  
3/4 cup chocolate bits

Combine all ingredients except chocolate pieces. Boil for one minute. Cool for one minute and then stir in the chocolate bits. Spread over the coconut mixture. Cool and cut into bars.

### RAISIN CREAM PIE BARS

Square cake pan, ungreased, 8", Servings: 16, Pre-heated 375 degree oven.

1/2 cup butter, room temperature  
1 1/4 cups regular, all-purpose flour  
1/2 cup quick-cooking rolled oats  
1/2 cup brown sugar, firmly packed  
1/4 tsp. salt  
2 cups ground raisins  
1/2 cup sugar  
1 cup half & half  
1/4 tsp. salt  
1 Tbsp. lemon juice

To Make Crust: Combine butter, flour, rolled oats, brown sugar, and 1/4 tsp. salt; mix until crumbly (mix by hand). Press 2 cups mixture into bottom of ungreased pan. Set aside remainder of crumb mixture for topping.

To Make Filling: Combine raisins, sugar, half & half, and 1/4 tsp. salt. Cook and stir until thick. Remove

(continued)

from heat and stir in lemon juice. Spread over crust in pan. Top with reserved crumb mixture. Bake 35-40 minutes or until golden brown. Cool and cut in 1 to 1 1/2 inch squares.

### CHEESECAKE DIAMONDS

Cake pan, buttered 8 x 8 x 2", Servings: 24-30, Pre-heated 350 degree oven.

5 Tbsp. butter, softened  
1/3 cup brown sugar, firmly packed  
1 cup regular, all-purpose flour  
1/4 cup chopped walnuts

Combine above ingredients and mix well. Set aside one cup of this mixture for topping. Press remainder in pan and bake for 12-15 minutes.

1/2 cup sugar  
1 pkg. (8 oz.) cream cheese, softened  
1 egg  
2 Tbsp. milk  
1 Tbsp. lemon juice  
1/2 tsp. vanilla

Blend sugar and cream cheese until smooth. Add egg, milk, lemon juice and vanilla; beat well. Spread over crust. Sprinkle reserved mixture over top. Return to oven and bake for 25 minutes. Cool and chill. Cut into diamond shapes.

Hint: Make vertical cuts one inch apart, then cut across them diagonally.

### SOUR CREAM RAISIN BARS

Cake pan, 13 x 9", Servings: 28, Preheated 350 degree oven.

Crust: 1 cup brown sugar, firmly packed  
1 cup butter, room temperature  
1 3/4 cups quick-cooking oatmeal  
1 3/4 cups regular, all-purpose flour  
1 tsp. baking soda  
1/2 cup chopped nuts

Combine above ingredients and mix well. Press half of mixture into pan and bake for 10 minutes.

Filling: 2 cups raisins  
1/4 tsp. salt  
1 cup sugar  
3 Tbsp. cornstarch  
1 tsp. cinnamon  
3 egg yolks  
1 1/2 cups sour cream

Cook raisins in small amount of water until plump. Drain. Combine salt, sugar, egg yolks, cornstarch, sour cream, and cinnamon. Boil until thick. Add raisins; pour over baked crust. Sprinkle with remaining crumbs. Bake for 30 minutes.

### CHOCOLATE PUZZLE BARS

Cake pan, 8 x 12", Servings: 24, Preheated 350 degree oven.

2 cups regular, all-purpose flour  
1/2 cup firmly packed brown sugar  
3/4 cup butter, room temperature

Crumble above ingredients like pie crust and spread half into pan (do not press down). Bake 10 minutes.

(continued)

- \*1 pkg. (3 5/8 oz.) chocolate pudding
- 1 cup milk
- 1 cup chocolate chips

Cook pudding and milk over low heat. Add chocolate chips while cooking. Cook until thick and pour over crust. Top with remaining crust crumbs. (you may add nuts if desired) Bake 20 minutes.

\*You can make your own pudding as follows:

- 1 cup milk
- 1/2 cup sugar
- pinch of salt
- 2 Tbsp. cocoa
- 3 Tbsp. cornstarch

Combine above ingredients and cook until thick.

Variations: Various puddings and different chip combinations can be used. Examples: Vanilla pudding with butterscoth chips; Vanilla pudding with blueberry chips; Lemon pudding with lemon chips; Milk Chocolate pudding with mint chips.

SYMPHONY BARS

Cake pan, buttered 13 x 9 x 2", Servings: 32, Preheated 350 degree oven.

- 1 cup (2 sticks) butter
- 2 cups sugar
- 4 eggs
- 3 tsp. vanilla
- 2 cups sifted all-purpose flour
- 1/2 tsp. salt
- 2 cups chopped pecans
- 4 Tbsp. (2 oz.) melted baking chocolate

(Have all ingredients at room temp.)

Cream butter, gradually add sugar and beat until light and fluffy. Beat in eggs and vanilla. Sift together flour and salt; gradually add to creamed mixture. Blend in nuts. Divide dough in half; add the chocolate to one half and spread white layer

(continued)

in bottom of pan. Then spread chocolate on top. Bake for 30 minutes and cool in pan on wire rack.

Frosting: 5 Tbsp. flour  
1 cup milk  
1 cup (2 sticks) butter  
1 cup sugar  
2 tsp. vanilla

In heavy saucepan slowly blend flour and milk. Cook over low heat stirring constantly until paste thickens. Cool thoroughly. Cream butter, sugar and vanilla in small mixer bowl. Gradually add paste and beat at high speed for 5 minutes or until frosting is creamy. Spread on cooled bars. Cut into 32 sections and garnish each with red and green candied cherries or sprinkle with chopped nuts or chocolate sprinkles.

#### CHEESE 'N' CHIPS BARS

Cake pan, 8 x 8", Servings: 16, Preheated 350 degree oven.

1 1/2 cups regular, all-purpose flour  
1/4 tsp. salt  
1/2 cup brown sugar, firmly packed  
1/2 cup butter, room temperature

Mix together above ingredients. Reserve 1 cup for topping. Press remaining crumbs in pan and bake for 15 minutes.

1/2 cup creamed, small curd cottage cheese  
1/2 cup sugar  
1 egg  
1 pkg. (6 oz.) butterscotch chips  
1/2 cup flake coconut  
1/4 tsp. cinnamon  
1/2 cup chopped nut meats

(continued)

Put cottage cheese, sugar and egg in blender; blend until smooth. Add butterscotch chips and coconut; spread on bottom layer. To the reserved crumbs, add cinnamon and nut meats. Spread on above mixture and bake 25 minutes.

### "CHIEF EXECUTIVE" DAIRY BARS

Cake pan, 9 x 13", Servings: 64, Preheated 350 degree oven.

2/3 cup melted butter  
3 cups graham cracker crumbs  
1/2 cup regular, all-purpose flour  
1/3 cup sugar  
1 pkg. (6 oz.) peanut butter chips  
1 pkg. (8 oz.) cream cheese  
1 can (14 oz.) sweetened condensed milk  
1 cup dairy sour cream  
2 eggs  
3 Tbsp. flour  
1 tsp. vanilla  
1/4 tsp. salt  
1 cup chopped peanuts

Combine first four ingredients. Reserve 1 cup. Press remaining ingredients in cake pan and bake 7 minutes. Sprinkle peanut butter chips over crust and return to oven until soft. Cool.

Beat cream cheese until fluffy. Combine other ingredients with cream cheese, except nuts. Beat until smooth. Pour on top of crust. Top with remaining crumbs and nuts. Bake 30 minutes. Chill before cutting into bars. Refrigerate leftovers.

### WHIPPED MILK TOPPING ----- L. Mihelic

2/3 cup nonfat dry milk solids  
2/3 cup cold water

(continued)

4 tsp. lemon juice  
1 tsp. vanilla extract  
sugar to taste (may use dry sugar substitute to taste)

Place all ingredients in cold mixing bowl; using electric mixer, beat until mixture is like whipped cream. Refrigerate until ready to use. Beat again before using.

HOT FUDGE PUDDING CAKE ----- Darlene Keehn

-A- Cake

1 cup flour  
2 tsp. baking powder  
1/4 tsp. salt  
1 egg  
3/4 cup sugar  
2 tsp. cocoa  
1/2 cup milk  
2 Tbsp. melted shortening  
1 cup nuts

-B- Pudding

1 cup brown sugar  
1/4 cup cocoa  
2 1/2 cups hot water

Blend flour, baking powder, salt, sugar, and 2 Tbsp. cocoa - stir in milk, egg and shortening. Pour in pan, 9 x 13 inch. Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over this. Bake at 350 degrees for 45 minutes. Serve warm.

FRUIT COCKTAIL DESSERT ----- Darlene Keehn

1 cup sugar	1 egg, well beaten
1/2 cup flour	2 cups well drained
1 tsp. soda	fruit cocktail

Mix ingredients, place in greased pan, 9 x 9 inch. Top with 1/2 cup brown sugar and 1/2 cup nut meats. Bake 30 minutes at 350 degrees. Serve with whipped cream.

## TORTONI

1 pt. heavy whipping cream  
1 large jar Marshmallow Fluff  
1/4 cup creme de menthe or other liqueur  
chocolate cookie wafers

Whip cream until stiff peaks form - 5-7 minutes. Add Marshmallow Fluff and mix well. Add liqueur and mix. Crush cookie wafers with rolling pin until fine. Line cupcake pan with liners. Cover bottom with 1/4 inch crushed crumbs. Fill with mixture. Decorate with crumbs. Serve frozen.

## MERINGUES ----- Mrs. John A. Cameron

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

**METHOD:** Beat egg whites until foamy. Add cream of tartar and beat until stiff, but not dry. Add 2 tsp. sugar at a time, beating after each addition. Add vanilla.

Line pan with brown paper or lightly grease.

Swirl on by spoonfuls. Bake at 250 degrees, 1 1/4 hours.

## CARAMEL DUMPLINGS ----- Mildred Minger

**Sauce:** 1 1/2 cups sugar (brown)  
2 Tbsp. butter  
1/8 tsp. salt  
2 cups hot water

**Dumplings:** 2 Tbsp. butter  
1/2 cup sugar

(continued)

1 1/2 cups flour  
2 tsp. baking powder  
1/2 cup milk  
1/2 tsp. vanilla

For the Sauce: Caramelize (melt & brown), 1/2 cup sugar in pan. Add butter and remaining sugar. Add salt and hot water. Cook till dissolved.

For the Dumplings: Cream butter and sugar. Sift flour and baking powder, add alternately with milk. Add vanilla. Drop batter by spoonfuls into hot caramel sauce. Turn heat on low. Cover for 20 minutes.

BANANA SPLIT DESSERT ----- Mildred Minger

1 pkg. graham crackers  
2 large bananas  
1/2 gallon Neopolitan ice cream  
3/4 cup evaporated milk  
1/2 cup chocolate chips  
1 cup powdered sugar  
1/4 cup butter  
1 cup whipping cream  
1/4 cup sugar  
1/2 tsp. vanilla

Crush crackers and line bottom of 9 x 13 inch pan. Reserve 1/2 cup crumbs for top. Slice 2 bananas over crumbs. Slice the ice cream over bananas. Chill while doing rest of dessert. Cook: evaporated milk, 1/2 cup chocolate chips, 1 cup powdered sugar and the butter over low heat till thick. Cool. Spread over mixture in pan. Beat the cream, add vanilla and sugar. Spread over chocolate layer. Top with crumbs and nuts if desired.

4 LAYER DESSERT ----- Mrs. Jim Duvel

- |                    |                                     |
|--------------------|-------------------------------------|
| 1 1/4 cup flour    | 1 cup powdered sugar                |
| 1/2 cup margarine  | 2 pkg. instant butterscotch pudding |
| 8 oz. cream cheese | 2 cups milk                         |
| 1 cup Cool Whip    | 2 cups Cool Whip                    |

Mix flour and margarine as for pie crust, press into an 11 x 13 inch baking dish. Bake 20 minutes at 350 degrees and cool. Combine cream cheese, powdered sugar and 1 cup Cool Whip. Spread on crust. Prepare pudding with the 2 cups milk and spread on filling. Top with 2 cups Cool Whip. Refrigerate.

STRAWBERRY PARFAIT PIE ----- Ann Lundgren

- 1 - 3 oz. pkg. strawberry Jello
- 1 pint vanilla ice cream
- 1 cup sliced fresh strawberries
- 1 9 inch BAKED pastry shell - cooled

Dissolve Jello in 1 and 1/4 cup boiling water. Add ice cream by spoonfuls; stir until melted. Chill until mixture mounds slightly when dropped from spoon. Gently fold in sliced strawberries. Turn into pastry shell. Chill until firm. If desired, top with dab of whipped cream (or Cool Whip) and whole strawberries.

BANANAS FOSTER ----- Paula Moerbe

- 2 Tbsp. brown sugar
- 1 Tbsp. butter or margarine
- 1 banana sliced lengthwise
- 1/2 oz. banana liqueur
- 1 oz. rum

Melt and mix together sugar and butter in chafing dish (or electric skillet). Add remaining ingredients and cook until thickened and bananas are soft (2 or

(continued)

3 minutes). May add brandy and flame if desired. Serve hot over vanilla ice cream. Makes 1 serving. You may make up to 6 servings at one time.

PINEAPPLE FLUFF ----- Pauline Gross

1 cup sweet milk  
35 regular marshmallows  
1 small can crushed pineapple  
1 small carton Cool Whip  
16 graham crackers

Add marshmallows to hot milk, let stand until marshmallows are dissolved and cool, add pineapple and then fold in Cool Whip. Put graham crackers in bottom of pan, saving about 1/4 for the top; put pineapple mixture over crumbs and sprinkle remaining crumbs over top. Place in refrigerator for at least 8 hours before cutting in squares and serving.

CHOC-O-DATE-DELITE ----- Marilyn Herold

12 cream filled Oreo cookies, crushed  
1 - 8 oz. pkg. (1 cup) pitted dates, cut up  
3/4 cup water  
1/4 tsp. salt  
2 cups small marshmallows or 16 large  
1/2 cup chopped Calif. walnuts  
1 cup heavy cream (may use Dream Whip)  
1/2 tsp. vanilla  
walnut halves

Reserve 1/4 cup cookie crumbs. Spread remainder in 10 x 6 x 1 1/2 inch baking dish. In saucepan combine dates, water, salt, bring to boil. Reduce heat and simmer 3 minutes. Remove from heat, add marshmallows and stir till melted. Cool to room temperature. Stir in chopped nuts. Spread date mixture over crumbs. Combine cream and vanilla, whip, swirl over dates. Sprinkle with reserved crumbs. Top with walnut halves. Chill overnight. Cut in squares. Serves 8.

ORANGE FANTASY DESSERT ----- Marilyn Herold

2 cups Ritz crackers, crushed )  
5 Tbsp. sugar ) - Mix  
10 Tbsp. margarine )

4 cups vanilla ice cream  
3 cups orange sherbet  
2 Tbsp. lemon juice  
1 tsp. lemon peel  
1/2 cup sugar  
3 Tbsp. butter  
1 egg

Mix first three ingredients and press into a 9 x 13 inch pan. Mix ice cream and sherbet with mixer and spoon over crust. Cook next 4 ingredients until sugar dissolves. Blend beaten egg and cook till spoon is coated. Cool slightly and pour over ice cream. Freeze.

STEAMED CRANBERRY PUDDING ----- Mary Hutchison

2 cups cranberries (cut lengthwise)  
1 1/3 cups flour  
1/8 tsp. salt  
2 tsp. soda  
1/4 cup dark Karo  
1/4 cup molasses  
1/3 cup water

Mix together and steam in greased container 2 hours. Serve warm with warm sauce.

Sauce: 1/2 cup butter  
1 cup sugar  
1/2 cup heavy cream (half & half)  
1 tsp. vanilla

Cook until smooth and rather thick.



1/4 cup butter  
1/2 tsp. cinnamon

Bake 8 minutes in 350 degree oven.

16 marshmallows  
1/2 cup crushed pineapple (drained)  
1/2 cup pineapple juice  
2 tsp. strawberry Jello  
1 cup whipping cream

Heat marshmallows and pineapple ingredients in double boiler. When melted add Jello granules. Cool and fold into firmly whipped cream. Pile into baked shell.

BUTTERFINGER DESSERT ----- Darlene Oldham

3 Butterfinger candy bars, crushed (1.45 oz. size)  
1 cup graham cracker crumbs  
1 cup soda cracker crumbs

Mix. Add 1 stick of melted margarine. Mold 3/4 of this mixture into a 9 x 13 inch pan, save remaining mixture. Mix 2 pkgs. of vanilla or chocolate instant pudding (4 1/2 oz. size), 2 cups of cold milk, 2 cups vanilla ice cream or butter crunch ice cream. Beat till thickened. Top with small carton Cool Whip and sprinkle on remaining crumbs and refrigerate. Keeps well in refrigerator. 12 servings. Very good.

LEMON FLUFF ----- Dorothy Buettell

1 3 oz. pkg. lemon Jello, dissolved in 1 3/4 cups hot water  
1 large can Pet Evaporated Milk  
1/4 cup lemon juice  
1 cup sugar  
2 1/2 cups crushed vanilla wafers  
whipped topping

(continued)

When Jello mix is set, whip until fluffy. Add lemon juice and sugar. Whip Pet milk. Add to the jello, mix. Put half the crumbs in a buttered 9 x 13 inch pan. Add jello mix, top with remaining crumbs. This dessert can be made two or three days ahead. Serves 10 or 12. Note: chill bowl, Pet milk and beater before using.

QUICK AND PRETTY ----- Ann Lundgren

- 1 store or home made Angel Food cake
- 1 lg. container Cool Whip
- 3 lg. bananas

Use bread knife or thin thread to cut Angel Food cake into two or three layers. Carefully lift off and sit each layer onto wax paper. Frost the bottom layer with generous amounts of Cool Whip then add a layer of banana. Repeat this process adding each layer. Garnish top with more banana. This quick dessert couldn't be easier but it's pretty enough to impress any guests.

APPLE BETTY ----- Lena Pecoy

- 3 cups apples, peeled and sliced fine
- 1/2 cup raisins or cut up dates
- 1 tsp. cinnamon
- 1/2 cup sugar
- 2 Tbsp. water
- 1/2 cup margarine
- 1/3 cup brown sugar
- 1/3 cup peanut butter
- 4 cups bread crumbs

Mix first 5 ingredients and put in a buttered 2 qt. baking dish. Melt margarine, add brown sugar and peanut butter and blend well. Stir in crumbs until well coated. Sprinkle over apples. Bake about 45 minutes in 350 degree oven until apples are done and

(continued)

top is crisp. Serve with milk, cream or vanilla ice cream. Very good!

PEACHES AND CREAM PIE ----- Lena Pecoy

- 1 unbaked 9 inch pie shell
- 2 Tbsp. firm butter
- 1 cup half & half cream
- 2/3 cup sugar
- 1/4 cup flour
- 1/4 tsp. salt
- 1/8 tsp. nutmeg
- 3 cups sliced fresh peaches

Slice butter thinly over bottom of pastry. Measure dry ingredients and mix. Blend in cream until well mixed. Place sliced peaches in pie shell. Pour cream mixture over peaches and press down lightly. Bake in 425 degree oven, 35-40 minutes.

BANANA SPLIT DESSERT ----- Lillian Hird

- 2 cups graham cracker crumbs
- 2 sticks butter or margarine, melted
- 1 cup powdered sugar
- 4 tsp. pineapple juice
- 4 bananas sliced thin & lengthwise
- 1 cup drained crushed pineapple
- 1 large size carton Cool Whip
- Hershey Chocolate Topping
- chopped nuts
- sliced cherries

Mix together graham crackers and 1 stick butter, melted, press in a 9 x 13 inch pan. Mix 1 stick melted butter, powdered sugar and pineapple juice. Pour over crumbs, then layer bananas, crushed pineapple and Cool Whip. Top with chocolate topping, nuts and cherries when served. The nuts and cherries can also be put in with the Cool Whip.

HEAVENLY HASH ----- Jean Curtis

Thoroughly mix: 1 can (8 3/4 oz.) pineapple (drained)  
2 cups thawed Cool Whip  
1 cup Bakers Angel Flake Coconut  
1 cup miniature marshmallows  
1/4 cup chopped maraschino cherries  
3 Tbsp. milk

Chill about 1 hour, makes 6 servings.

BUTTERFINGER DESSERT ----- Beulah Moreland

1 cup crushed graham crackers  
1 cup crushed white crackers

Mix with 1 stick melted oleo, add 3 large candy bars (Butterfinger) crushed. Put into bottom of 9 x 13 inch pan, saving 1/3 for top. Mix 2 small pkgs. instant pudding (any flavor) with 1 pt. ice cream and 2 cups milk. Let stand till firm. Put over crust. Spread 9 oz. carton Cool Whip on this and sprinkle the 1/3 remaining crumbs on top and refrigerate. Cut in squares. Serves 18 to 20.

LEMON CUSTARD SQUARES ----- Lois Rolfs

2 cans condensed milk                    1/3 cup margarine  
1 cup lemon juice                        2 cups brown sugar (packed)  
3 cups flour                                2 cups oatmeal  
2 tsp. baking powder

Blend milk and lemon juice. Stir until thickened and set aside. Sift flour, baking powder, and salt. Cream margarine and brown sugar thoroughly. Add flour mixture and oatmeal. Spread lightly more than half of oatmeal mixture in greased pan, pat down firmly. Spread lemon mixture over top. Cover with remaining oatmeal mixture. Bake at 350 degrees about 15 min. Then cut in small squares, leave in pan and chill or refrigerate until firm.

ANGEL PUDDING DESSERT ----- Darlene Keehn

- 1 small Angel Food cake
- 2 pkgs. instant vanilla pudding
- 1 can cherry pie filling

Break Angel Food cake into bite size pieces in bottom of 9 x 13 inch cake pan. Cover with pudding that has been prepared as directed on package. Allow pudding to set and spread top with cherry filling. Refrigerate.

AMBROSIA LOVE NESTS ----- Dee Reynolds

- 1 (13 1/2 oz.) can pineapple tidbits
- 1 (11 oz.) can mandarin oranges
- 1 cup whipping cream
- 2 Tbsp. lemon juice
- 2 cups miniature marshmallows
- 1/4 cup halved maraschino cherries
- additional maraschino cherries for garnish

Drain pineapple tidbits and orange sections. Whip cream with lemon juice until stiff - fold in marshmallows and fruits. Cover and chill several hours or overnight. Spoon into individual pie shells and garnish with cherries. Serves 8.

EASY PARTY DESSERT ----- Beulah Moreland

1 can cherry pie filling, 1 #2 can crushed pineapple, sprinkle with nuts. Slice 2 sticks margarine thin and spread evenly on top of 1 cake mix. Bake at 350 degrees for 1 hour. Top with Cool Whip.

ANGEL'S DELIGHT

Beat 4 egg whites until stiff. Add 1 cup sugar which has been sifted with 1/4 tsp. cream of tartar. Bake

(continued)

in 9 x 13 inch pan for 1 hour (325 degrees).

Filling: Cook over water;

4 yolks, beaten well  
2 Tbsp. lemon juice  
grated rind of one lemon  
1/2 cup sugar

Cook until thick, stirring constantly. Let cool. If too thick add a few drops of water.

Beat 1 cup cream and spread 1/2 over cold egg whites. Then spread lemon filling on. Then other half of cream on lemon filling. Shave chocolate on top, use Hershey bar, before serving. Serves 10 or 12.

CHERRY CHEESE PIE ----- Jackie Kerth

1 envelope of prepared Dream Whip or 1 cup Cool Whip  
1 8 oz. pkg. cream cheese  
1/2 cup sugar  
unbaked 9 inch graham cracker crumb crust

Blend Dream Whip or Cool Whip into softened cream cheese, add sugar. Spoon into graham cracker crust. Chill 3 hours or more. Top with 1 small can of cherry pie filling. Note: strawberry pie filling may also be used.

BUTTERSCOTCH DESSERT ----- Blanche Robbins

3/4 cup brown sugar packed  
3 Tbsp. cornstarch  
1/2 tsp. salt  
3/4 cup water  
1 1/4 cups milk  
1/2 cup butter  
2 egg yolks, slightly beaten  
1 tsp. vanilla

(continued)

Mix sugar, cornstarch and salt in saucepan, gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens and boils, boil 1 minute. Remove from heat, gradually stir at least half of hot mixture into egg yolks, then blend into hot mixture in saucepan. Boil 1 min, stirring constantly. Remove from heat, blend in butter and vanilla. Pour into dessert dishes. Serve warm or cool with cream or whipped cream.

SNOW PIE ----- Margaret Pauly

- 1 cup sugar
- 4 Tbsp. cornstarch
- 1 small can crushed pineapple
- 1 cup water
- 1 tsp. vanilla
- 2 egg whites

Cook sugar, cornstarch and water in double boiler till very thick. Remove from heat, add vanilla. Cool till lukewarm. Beat egg whites very stiff, fold in cooked mixture, pour in baked pie shell and cool till firm. Put whip cream on top.

HOLLYWOOD PIE ----- Margaret Pauly

1 small-med. can crushed pineapple; heat in double boiler juice and all. Add 12 large marshmallows, stir till dissolved, bring to a boil and add 2 1/2 Tbsp. red Jello. Cool till hardened like jam. Fold in 1/2 pt. whipping cream, whipped. Put in graham cracker crust.

PUMPKIN PIE ----- Margaret Pauly

- |                       |                 |
|-----------------------|-----------------|
| 1 1/4 cup brown sugar | 1 tsp. cinnamon |
| 2 eggs beaten         | 2 Tbsp. flour   |
| 1 cup pumpkin         | 3/4 cup milk    |

(continued)

1/4 tsp. ginger  
1/4 cup canned milk

Bake at 425 degrees for 20 minutes, then 350 degrees till done (about 20 minutes.)

FRESH STRAWBERRY PIE ----- R. Schaller

Add 2 Tbsp. sugar to a Crisco crust when making, bake and cool. Boil 1 cup sugar, 2 Tbsp. cornstarch (rounded), 1 cup water, till thick and clear. Add: 1/4 cup strawberry Jello, 2 drops red food coloring, cool. Layer fresh clean and sliced in half strawberries in baked shell and pour cool filling over them. Chill at least 4 hours before serving with whipped cream. 1 qt. strawberries makes 2 pies. Double liquid and crust for 1 qt. strawberries.

NO BAKE PEACH PIE ----- Mrs. Pauly

Slice 2 large ripe peaches in a baked pie shell. Cover with mixture of: boiled - 1 heaping cup sugar, 2 cups water, 1 sm. can frozen orange juice, 4 level Tbsp. cornstarch. Cook till thick and clear. Pour over peaches while hot. When cool, refrigerate overnight. Can be served with whipped cream.

RHUBARB MERINGUE PIE ----- Mildred Minger

2 cups rhubarb, finely diced  
2 eggs, separated  
2 Tbsp. soft margarine  
1 cup sugar  
2 Tbsp. flour  
1 cup milk  
1 tsp. lemon juice  
2 tsp. Jello powder (strawberry flavor)

(continued)

Place 2 cups diced rhubarb in an unbaked pie shell. Beat egg yolks, flour and margarine together. Slowly stir in milk. Add sugar and lemon juice and mix well. Beat the 2 egg whites until stiff and fold into the above mixture. Pour over the rhubarb. Bake in a 450 degree oven for 10 minutes. Reduce heat to 350 degrees and bake for 40-45 minutes. The egg whites make the topping.

BUTTERFINGER PIE ----- Mrs. Darlene Keehn

1 graham cracker crust  
30 marshmallows  
1/2 cup milk  
3 - 10¢ Butterfinger Candy Bars, chopped  
1 tsp. vanilla  
1/2 pt. whipping cream, whipped

Combine marshmallows and milk. Beat until melted. Cool. Fold in vanilla, whipped cream and candy bars. Pour in crust. Chill.

FRESH STRAWBERRY PIE ----- Mrs. Joyce Miller

1 9 inch pie shell  
1 qt. fresh strawberries

Cook until clear & thick: 1 cup sugar, 1 cup water, 3 tsp. cornstarch. Add 3 tsp. strawberry Jello powder, 1 tsp. lemon juice, red food coloring (opt.). Cool this.

Slice a layer of strawberries into pie shell. Pour over berries a layer of sauce. Add another layer of strawberries and another of sauce. Chill 3-4 hours. Garnish with whipped cream or Dream Whip and fresh whole strawberries.

STATE OF MAINE APPLE PIE ----- Mae Kraye

1 lb. brown sugar  
3/4 lb. melted butter  
1/2 lb. flour  
cinnamon

Mix together and let cool. Cut apples in eighths.  
Place in pie shell and sprinkle sugar mixture on  
top and bake.

CHESS PIE ----- Marilyn Herold

Pie Crust:

Makes 3 pies or 36 small  
crusts.

3 cups flour  
1 1/2 cups shortening  
8 Tbsp. cold water  
1 tsp. vinegar  
1 tsp. salt  
1 egg

Filling:

1 cup sugar  
2 eggs  
1 tsp. vanilla  
1/4 lb. butter  
1 cup raisins  
1 cup finely chopped  
nut meats

Mix pie crust dough together and line dough on  
inside of cupcake tins. (Use the tiny cupcake tins.)  
Mix filling and put into crusts. Bake for 1/2 hour  
at 375 degrees. Mix filling with mixer.

APPLE PIE ----- Dorothy Kisting

1 egg	1 tsp. vanilla
1/3 cup brown sugar	1 Tbsp. lemon juice
1/3 cup white sugar	3 med. size apples, cut in or chopped in small pieces
1/2 cup flour	
1 tsp. baking powder	
pinch of salt	1/2 cup nut meats (opt.)

(continued)

Beat egg until fluffy. Add brown & white sugar and beat again. Fold in flour and baking powder and salt. Add vanilla and lemon juice, apples and nuts. Grease a nine inch glass pie plate. This mixture will just about fill it. Bake at 350 degrees for 30 minutes. Serve with ice cream or whipped topping. This should be eaten the same day as it is baked.

GOURMET RHUBARB PIE ----- J. E. Butterfield

Cut 4 cups of rhubarb in 1 inch pieces and put in an unbaked pie shell.

Sift together 1 1/2 cups sugar, 1/4 cup flour and 1/2 tsp. nutmeg (grated). Work in 1 Tbsp. butter. Stir in 2 well beaten eggs.

Pour this mixture over rhubarb and bake with a lattice or full crust. Bake at 450 degrees for 10 minutes, reduce heat to 350 degrees and bake 30 minutes.

Can also use frozen rhubarb and heat a few minutes and add the juice. For crumb top, use 1/3 cup all-purpose flour, 1/3 cup sugar, 1/2 tsp. cinnamon and 1/4 tsp. nutmeg, 3 Tbsp. butter or oleo. Sprinkle over rhubarb. Bake at 400 degrees for 30 or 35 minutes.

RHUBARB CREAM PIE ----- Margaret Pauly

- 2 beaten egg yolks
- 1 cup sugar
- 1/4 tsp. salt
- 2 Tbsp. flour
- 2 cups diced rhubarb

Mix all together and put in 1 9 inch unbaked pie shell. Bake 10 minutes at 400 degrees, then reduce heat to 350 degrees for 40 minutes. Beat egg whites for meringue.

GLAZED FRESH PEACH PIE ----- Pat Gabrielson

- 3 ripe peaches, crushed
- 1 cup sugar
- 3 Tbsp. cornstarch
- 1/4 tsp. cinnamon
- 1/2 cup water
- 4 peaches
- 1 baked pie shell

Crush 3 ripe, peeled peaches and add sugar, cornstarch, cinnamon and water. Cook over medium heat, stirring constantly until thick and clear. Slice 4 peeled peaches into a 9 inch baked pie shell. Pour cooked mixture which has been cooled slightly, over all. Top with whipped or ice cream, if desired.

FRENCH SILK CHOCOLATE PIE ----- Lena Pecoy

- 1/2 cup margarine
- 3/4 cup sugar

Cream these together well. Blend in:

- 2 sq. melted bitter chocolate
- 1 tsp. vanilla

Add: 2 whole eggs, one at a time and beat 5 minutes after each at medium speed with mixer.

Pour into cooled 8 inch baked pie crust and chill 2 hours. Top with whipped cream.

CRAZY CRUST APPLE PIE ----- Margie Wheeler

- |        |                      |               |
|--------|----------------------|---------------|
| Crust: | 1 cup flour          | 2/3 cup solid |
|        | 2 Tbsp. sugar        | shortening    |
|        | 1 tsp. baking powder | 1 egg         |
|        | 1/2 tsp. salt        |               |
|        | 3/4 cup water        | (continued)   |

Filling: 1 can (1 lb. 5 oz.) apple pie filling  
1 Tbsp. lemon juice  
1/2 tsp. apple pie spice or cinnamon

Preheat oven at 425 degrees, serves 6.

In small mixer bowl, combine ingredients for crust. Blend well at lowest speed, beat 2 minutes at medium speed. Spread batter in 10 inch or 9 inch deep dish pie pan. Carefully spoon "filling" into center of batter. Do not stir. Bake at 425 degrees for 40-45 minutes, till crust is golden brown. For the filling, combine all ingredients in mixing bowl.

INSTANT PINEAPPLE PIE ----- Mrs. John A. Cameron

1 can (20 oz.) crushed pineapple  
1 pkg. instant Jello lemon pie filling  
2 cups Cool Whip

Add 1 pkg. lemon pie filling with the pineapple - let stand 5 minutes. Add Cool Whip. Put in already prepared graham cracker pie shell. Let stand overnight in refrigerator.

FRENCH CHERRY PIE ----- Mrs. John A. Cameron

1 3 oz. pkg. Philadelphia cream cheese  
1/2 cup powdered sugar  
1/2 tsp. vanilla  
1/2 pint whipping cream, whipped

Have cheese very soft and cream with powdered sugar and vanilla. Carefully fold in whipped cream. Put in 9 inch baked pie shell and spread evenly. Can use graham cracker shell if preferred. Cover with can of Thank You Brand cherry pie filling. Let chill for few hours before serving.

(continued)

STRAWBERRY-RHUBARB CHIFFON PIE ----- Dee Reynolds

1 pkg. (1 lb.) frozen rhubarb  
1/4 cup water  
2 Tbsp. sugar  
1 (3 oz.) pkg. strawberry Jello  
1 pkg. (10 oz.) frozen strawberry halves  
1/2 cup whipping cream  
1 baked 9 inch pie shell, cooled

Place rhubarb, water and sugar in saucepan. Simmer uncovered 5 to 10 minutes or until the large pieces of rhubarb can be broken up with a fork. Remove from heat. Add Jello, stirring until dissolved. Add frozen block of strawberries, stirring until berries are separated. Then chill until thickened. Whip the cream until it will hold stiff peaks. Fold into thickened fruit mixture. Pour into pie shell. Chill until set; about 3 hours. Garnish with additional whipped cream, if desired. Makes 8 servings.

BROWNIES ----- Lorine Halvorson

1 cup sugar  
1/2 cup oleo  
4 eggs  
1 large can Hershey's Syrup  
1 cup flour  
1/2 tsp. salt  
1 tsp. vanilla

Mix all ingredients and place in pan, 9 x 13 inch. Bake 25 minutes at 350 degrees.

POTATO CHIP COOKIES ----- Karen Oates

3/4 cup brown sugar	2 cups flour
3/4 cup white sugar	1 tsp. soda
1 stick oleo	1 29¢ bag potato chips
2 eggs beaten	1 pkg. butterscotch chips

(continued)

Mix in order given. Crush chips and add with butter-scotch chips last. Bake on greased cookie sheet at 350 degrees for 10 minutes.

HONEY COOKIES ----- Mrs. William Gartside

Makes approx. 4 doz.

3/4 cup shortening	2 1/4 cups flour
1 cup sugar	2 Tbsp. soda
1 egg	3/4 tsp. salt
1/4 cup honey	3/4 tsp. nutmeg
1 tsp. vanilla	1 tsp. cinnamon

METHOD: Cream together shortening and sugar; add the egg, honey and vanilla. Blend well. Mix the dry ingredients together and add to shortening mixture.

Roll into balls the size of walnuts; dip in milk and roll in granulated sugar. Place on cookie sheet and flatten with fork. Bake at 350 degrees until light brown.

SUGAR COOKIES ----- Evelyn Oehrle

1 cup white sugar	)	
1 cup powdered sugar	)	
1 cup oleo (2 sticks)	)	- Cream together
1 cup Crisco oil	)	
2 eggs		
4 cups flour		
1 tsp. cream of tartar		
1 tsp. soda		
1/2 tsp. salt		
1 tsp. vanilla		

Chill dough overnight or longer (3 days if you want to.) Make small balls and dip in sugar. Press ball with glass. Bake at 375 degrees for 8 minutes.

RANGER COOKIES ----- Fonda Corson

1 cup shortening	1 cup white sugar
1 cup brown sugar	2 eggs, well beaten
1 tsp. vanilla	1 tsp. salt
1 tsp. soda	1 tsp. baking powder
2 cups flour	1 cup oatmeal, quick
1 cup Rice Krispies	1 cup coconut

Cream shortening and sugar. Add eggs and vanilla, mix well. Add dry ingredients and oatmeal, Rice Krispies and coconut. Drop from tsp. on cookie sheet. Bake at 350 degrees, makes 5 dozen.

SANDIES ----- Mrs. Lois Rolfs

1 cup butter	1 Tbsp. water
1/4 cup powdered sugar	2 cups flour
2 tsp. sugar	1 cup nuts
2 tsp. vanilla	

Mix, form small rolls 1 1/2 inches long. Bake in 300 degree oven for 20 minutes. Roll in powdered sugar.

BANANA COOKIES ----- Mrs. Lois Rolfs

1 cup shortening
1 cup sugar
2 eggs
1 cup mashed ripe bananas
1/2 cup buttermilk
1 tsp. vanilla
3 cups flour
1 1/2 tsp. soda
1/2 tsp. salt

Cream shortening and sugar. Add eggs, bananas, buttermilk, vanilla, soda, salt and flour. Chill - drop by spoonfuls and bake 10 minutes at 375 degrees. Frost with butter cream frosting.

LEMON SQUARES ----- Mildred Minger

Crust: 1 1/2 cups flour  
1/2 cup brown sugar  
1/2 cup butter

Bar: 2 eggs  
1 cup brown sugar  
1 1/2 cups coconut  
1 cup nut meats  
2 Tbsp. flour  
1/2 tsp. vanilla  
1/2 Tbsp. baking powder  
1/4 tsp. salt

Pat crust into 9 x 15 inch pan. Bake at 275 degrees for 10 minutes.

Beat eggs, add sugar, coconut, nut meats, flour, vanilla, baking powder, and salt. Spread over baked mixture. Bake 20 minutes at 350 degrees.

Icing: 1 cup powdered sugar  
1 Tbsp. melted butter  
juice of lemon

CREAM COOKIES ----- Darlene Keehn

1 1/2 cups sugar  
1 1/2 cups lard or Crisco  
1 cup sour cream  
1 1/2 tsp. soda  
3 eggs  
2 tsp. baking powder  
4 1/2 cups flour

Cream sugar and shortening. Add eggs, sour cream, soda, baking powder and flour. Roll out and cut in your favorite design. Bake at 350 degrees for 8 to 10 minutes. Decorate.

CHOCOLATE DROP COOKIES ----- Lois Rolfs

- 1/2 cup shortening (part butter)
- 1 cup sugar
- 1 egg
- 2 sq. chocolate or 1/4 cup cocoa
- 3/4 cup sour milk
- 1 tsp. vanilla
- 1 3/4 cup flour
- 1/2 tsp. soda
- 1/2 tsp. salt

Cream sugar and shortening. Add eggs and remaining ingredients. Mix, drop by spoonfuls. Bake at 400 degrees for 8 to 10 minutes. Frost with chocolate frosting.

ORANGE DATE AND NUT BARS ----- Dee Reynolds

- 3 eggs
- 1 (6 oz.) can frozen orange juice, undiluted
- 1 cup sugar
- 2 cups graham cracker crumbs
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 (8 oz.) pkg. dates, chopped
- 1 cup chopped walnuts

Beat eggs until light and fluffy. Beat in undiluted orange juice concentrate (thawed). Stir in sugar, then add remaining ingredients and mix well. (There is no flour.) Turn into a greased 9 inch square pan and bake at 350 degrees for 40 minutes or until cake tester comes out clean. Remove from oven; cool and frost with orange icing.

CAKE-COOKY BARS ----- Dee Reynolds

- 2 cups brown sugar packed
- 2 cups white flour
- 1/2 cup butter
- 1 egg
- 1 tsp. salt
- 1 tsp. baking soda
- 1 cup milk
- 1 tsp. vanilla
- 1/2 cup chopped nuts
- 1 cup chocolate chips

Mix together brown sugar, flour and butter. Reserve 1 cup of this mixture. Beat egg, beat in salt, soda, vanilla and milk. Add to the brown sugar mixture. Mix well. Pour batter into greased 9 x 13 inch pan. Top batter with the reserved cup of brown sugar crumbs, to which you have added the chopped nuts. Sprinkle chocolate chips over the top. Bake at 350 degrees for 30-35 minutes. Cut into bars when cool.

CORN FLAKE KISSES ----- Shelley Keehn

Beat three egg whites till frothy, add 1/4 cup grain sugar slowly. Add 3/4 tsp. vanilla. Beat till very stiff and glossy. Fold in 3 cups coconut and 3 cups corn flakes. Drop spoonfuls on well greased cookie sheet. Bake 10 to 12 minutes at 350 degrees.

MACAROONS ----- Shelley Keehn

- |                    |                             |
|--------------------|-----------------------------|
| 1/2 cup egg whites | 1/2 tsp. vanilla            |
| 1 1/4 cups sugar   | 2 1/4 cups shredded coconut |
| 1/4 tsp. salt      |                             |

Beat egg whites till frothy. Gradually add sugar, beat till very stiff. Add coconut, salt and vanilla. Drop on ungreased wrapping paper on baking sheet. Bake at 325 degrees about 20 minutes.

NO BAKE COOKIES ----- Ronnie Keehn

- 1 3/4 cups frosted flakes
- 1 3/4 cups corn flakes
- 1/2 cup sugar
- 1/2 cup corn syrup
- 1/4 cup peanut butter

Heat syrup and sugar until sugar is dissolved. Add 1/4 cup peanut butter and stir until melted. Remove from heat. Mix in both flakes and stir until coated. Drop by tsp. on waxed paper. Cool.

ICE BOX COOKIES ----- Mrs. John A. Cameron

- 1 lb. margarine
- 1 1/2 cups brown sugar
- 1 1/2 cups white sugar
- 3 eggs
- 1 Tbsp. vanilla

- 6 cups flour )
- 1 tsp. soda ) - Mix together
- 1 tsp. baking powder )

1 cup nut meats (my choice, walnut or butternuts)

Make in 3 rolls about 2 inches in diameter. Lay on bread board and put in refrigerator overnight. Slice thin and bake to light brown. (No Water - No Milk).

OLD FASHIONED MOLASSES COOKIES - Mrs. John A. Cameron

- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup Br'er Rabbit Molasses
- 2 tsp. soda
- 1 egg
- 2 cups all-purpose flour
- 1/2 tsp. cloves
- 1/2 tsp. ginger

(continued)

1 tsp. cinnamon  
1/2 tsp. salt

Cream sugar, shortening, egg and molasses, beat well. Sift together flour, soda, cloves, ginger and salt. Add to egg mixture and mix well. Chill. Roll in balls about size of small walnut, then roll in granulated sugar. Bake at 375 degrees. After baking you can brush with thin powdered sugar frosting if desired. They are good without frosting, too.

OATMEAL COOKIES ----- Ann Duscher

1 1/2 cups quick oats )  
2/3 cup melted margarine ) - Mix together  
2 eggs ) - together, equivalent  
non-nutritive sweetener ) to 1 1/2 cups

1 1/2 cups flour )  
2 tsp. baking powder ) - Mix  
1/2 tsp. salt )

1/2 cup milk )  
1 tsp. vanilla ) - Add to oatmeal mixture

1/4 cup raisins, add to above.

Bake at 400 degrees F. Drop by teaspoons.

ORANGE NUT COOKIES ----- Virginia M. Donahue

Yield: 30 cookies; 2 cookies equal 83 calories.

1/4 cup shortening  
1 egg  
2 tsp. liquid artificial sweetener  
2 Tbsp. frozen orange juice concentrate unsweetened  
1 cup sifted cake flour  
1/4 tsp. baking powder

(continued)

1/4 tsp. salt  
1 tsp. vanilla  
1/4 cup pecans chopped

Cream shortening, add egg, sweetener, and orange juice concentrate. Beat well. Mix and sift together flour, baking powder and salt. Add dry ingredients to first mixture and mix gently until blended. Add vanilla and chopped pecans. Drop by teaspoonful on greased baking sheet. Bake at 375 degrees for 12-15 minutes (Diabetic Cooking Made Easy by Virginia M. Donahue).

CHOCOLATE COCONUT BARS ----- Marlene DeYoung

1 stick butter  
1/3 cup packed brown sugar  
1 cup sifted flour  
1 egg  
1/2 cup chopped nuts  
1/3 cup sugar  
2 Tbsp. water  
1 tsp. baking powder  
1 tsp. vanilla  
1/2 cup coconut  
6 oz. pkg. of semi-sweet chocolate chips

Melt butter in a saucepan. Remove from heat, add sugars and water. Blend well. Stir in flour and baking powder. Add egg and vanilla. Beat the batter well. Add nuts, coconut, and chocolate pieces, and stir lightly to combine. Pour into a greased 9 inch pan. Bake in a 350 degree oven for 30 min. Do not overbake.

HERSHEY DAINTIES ----- Mrs. Ron Fritz

Mix 1 stick oleo and 2 cups graham cracker crumbs. Press in bottom of greased 9 x 13 inch pan. Bake at 350 degrees, 10 minutes. Mix 1 can Eagle Brand

(continued)

condensed milk with 2 cups flaked coconut, spread on baked mixture and bake 10 minutes more. Break 6 Hershey almond bars over top and let melt, spread with knife and cut in squares.

CHOCOLATE STICKS ----- Mrs. Ron Fritz

Melt: 1/2 cup oleo  
2 squares chocolate, let cool good  
Add: 1 cup sugar  
2 eggs  
1/2 cup flour  
1/2 cup nuts

Bake 15 minutes in 9 x 13 inch pan at 350 degrees, cool good.

2nd layer: Mix: 4 Tbsp. oleo  
2 cups powdered sugar  
2 Tbsp. cream  
1/2 tsp. vanilla

Let this get real firm.

Topping: Melt: 6 Hershey bars with almonds  
(chop almonds)  
1 Tbsp. oleo

Spread on top for frosting. Very Good.

FROSTED ORANGE DROPS ----- Doris Slaght

2 cups sifted flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
2 cups oatmeal  
1 cup shortening (1/2 oleo or butter)  
1 cup white sugar  
2 eggs  
1 tsp. vanilla  
1/2 cup orange marmalade

(continued)

Sift flour, salt and soda and stir in oatmeal. Cream sugar and shortening, add eggs and vanilla. Beat well. Blend in dry ingredients and marmalade. Drop on greased cookie sheet. Bake 12 to 15 minutes at 350 degrees.

Icing: 1/3 cup melted butter, stir in 3 cups powdered sugar, add 3 or 4 Tbsp. orange juice and beat well.

PUMPKIN BARS ----- Mrs. Jim Duvel

- |                 |                      |
|-----------------|----------------------|
| 2 cups sugar    | 2 cups flour         |
| 1 cup salad oil | 2 tsp. baking powder |
| 4 eggs          | 1 tsp. soda          |
| 2 cups pumpkin  | 1 tsp. cinnamon      |

Mix as given and bake in long jelly roll pan at 350 degrees for 20 to 25 minutes.

- Frosting: 1 pkg. (3 oz.) Philadelphia Cream Cheese  
3/4 stick oleo  
1 Tbsp. vanilla  
3 cups powdered sugar

Mix cheese, oleo and vanilla - and add powdered sugar.

PUMPKIN BARS ----- June Cottrell

- |                      |                           |
|----------------------|---------------------------|
| 1 cup oil            | Frosting:                 |
| 2 cups sugar         | 3 oz. cream cheese        |
| 2 cups pumpkin       | 1 tsp. vanilla            |
| 4 eggs               | 3/4 stick margarine       |
| 2 cups flour         | 1 Tbsp. cream             |
| 2 tsp. baking powder | 1 3/4 cups powdered sugar |
| 1 tsp. baking soda   |                           |
| 1/2 tsp. cinnamon    |                           |
| 1/2 tsp. salt        |                           |

Combine oil, sugar, pumpkin, and eggs, then add the baking powder & soda, cinnamon and salt to the flour

(continued)

and add the dry ingredients to the first mixture. Pour into greased and floured pan and bake.

CARAMEL LAYER CHOCO-SQUARES ----- Marilyn Herold

50 light caramels (14 oz. pkg.)  
1 pkg. German chocolate cake mix  
1 can evaporated milk  
1 cup of chocolate chips  
1 cup chopped nuts (your own preference)  
3/4 cup melted margarine (1 1/2 sticks)

Preheat oven to 350 degrees. In a heavy saucepan, combine caramels and 1/3 cup evaporated milk. Cook over medium low heat stirring constantly until caramels are melted. Set aside. Grease and flour a 9 x 12 inch pan. In a large bowl, combine dry cake mix, margarine, 1/3 cup evaporated milk and nuts. By hand, stir until dough holds together. Press half of dough into prepared pan and bake at 350 degrees for 6 minutes. While this is baking you may want to soften the caramels up again for easier pouring. As soon as the cake is done, sprinkle chocolate chips over the baking crust. Spread caramel mixture over chocolate chips. Crumble reserved dough over caramel mixture. Dough will be tacky, so just pull apart and throw chunks over the caramel. Bake at 350 degrees 15-18 minutes. Cool slightly; refrigerate about 30 minutes to set caramel layer. Cut into bars.

DROP SUGAR COOKIES ----- Louise Rafoth

2 sticks oleo or butter (1 cup)  
1 cup sugar  
1 tsp. vanilla  
2 1/2 cups flour  
1/2 tsp. baking soda  
3/4 tsp. salt  
2 Tbsp. milk

(continued)

Cream butter, sugar and vanilla until nice and creamy. Add egg and beat until fluffy. Sift dry ingredients and add alternately with milk. Bake at 350 degrees about 10 minutes.

CHOCOLATE MACAROONS ----- Louise Rafoth

3 egg whites  
1 1/2 cups sugar  
1/4 tsp. salt  
1 tsp. vanilla  
2 1/4 sq. unsweetened chocolate, melted  
2 1/4 cups coconut

Melt chocolate over hot water. Beat egg whites until frothy (egg whites will beat better if they are left out of the refrigerator until they are room temperature). Gradually add sugar to egg whites a little at a time as you continue beating. Add salt and vanilla. Add melted chocolate that has been cooled a little. Drop by tsp. on cookie sheet about 1 inch apart. Bake in a preheated 325 degree oven 20 minutes. Let cool on pan 5 minutes before moving to rack. Old cookbooks say to put a piece of brown paper on cookie sheet and then add macaroons.

BUTTERSCOTCH/OATMEAL COOKIES (makes 90 cookies)

Cream: 2 cups sugar (1 brown; 1 white)  
1 cup shortening  
2 eggs

Add: 2 tsp. vanilla  
2 Tbsp. milk

Add 1 tsp. baking powder, 1 tsp. soda and a pinch of salt to 2 level cups of flour.

Sift together and add to creamed mixture. Stir in 2 cups oatmeal and 1 6 oz. pkg. butterscotch morsels. Bake in 350 degree oven for 12 minutes.

CHERRY BARS ----- Margaret Garlow

1 cup oleo, creamed  
1 3/4 cups sugar

Add 4 eggs, 1 at a time and beat well. Add 1 tsp. vanilla, 3 cups flour, 1 1/2 tsp. baking powder.

Put 2/3 of this mixture on a cookie sheet with sides. Spread 1 can cherry pie filling on top. Add the rest of the first mixture with a spoon on top - spread around a little with the spoon. Bake 45 minutes in oven at 350 degrees. Frost with almond flavoring in the icing.

STICK-TO-THE-RIBS APPLE BARS ----- Rita Montgomery

2 cups whole-wheat flour  
1/4 cup wheat germ, toasted  
2 tsp. baking soda  
1 tsp. cinnamon  
1 tsp. salt  
1/2 tsp. nutmeg  
4 cups diced, peeled tart cooking apples  
1 cup granulated sugar  
1 cup brown sugar  
1/2 cup oil  
1 cup chopped walnuts  
2 eggs, well beaten  
1 tsp. vanilla

Stir together flour, wheat germ, soda, cinnamon, salt and nutmeg; set aside.

In large bowl combine apples, sugars, oil, walnuts, eggs and vanilla.

Add flour mixture; stir gently with wooden spoon to blend well. Turn into greased 13x9x2 inch baking pan.

(continued)

Bake in preheated 350 degree F. oven for 50 minutes or until cake pulls away from the sides of the pan.

Cool in pan on cooling rack. If desired, sprinkle with sifted confectioner's sugar. Cut into 12 bars.

Note: To toast wheat germ, spread on a cookie sheet in preheated oven. Stir until evenly toasted. Cool.

These deliciously spicy bars make a good after-school snack. They keep well - if you have a good hiding place.

#### E-Z CHOCOLATE CHIP COOKIES

- 1/2 cup soft butter
- 1 cup packed brown sugar
- 1 egg
- 2 cups Bisquick
- 1/2 cup chopped nuts
- 6 oz. chocolate chips

Heat oven to 375 degrees. Mix butter, brown sugar and egg. Stir in Bisquick, nuts and chocolate chips. Drop dough by tsp. 2 inches apart onto ungreased cookie sheet. Bake 10 minutes.

#### SUGARLESS STRAWBERRY PIE ----- Dorothy Dorman

- 1 Graham cracker pie shell
- 1/4 cup milk
- 1/2 Lb. marhmallows
- 4 cups strawberries
- whipped topping

Over low heat melt marshmallows in milk. Cool. Add strawberries. Blend well. Fill pie shell. Refrigerate. Spread topping over pie before serving.



## APPETIZERS

AND ALL THE GOOD THINGS

YOU NEED FOR ENTERTAINING

BEVERAGES..... SAUCES....DIPS.....

and MISCELLANEOUS FANCY ITEMS

TURTLES ----- Lorine Halvorson

- 1 cup flour
- 3/4 cup sugar
- 2 eggs beaten
- 1 1/2 sq. chocolate
- 2 tsp. baking powder
- 1 tsp. vanilla
- 1/3 cup butter

Melt chocolate and butter - set aside. Cream sugar, eggs, vanilla. Add baking powder and flour. Add chocolate and butter mixture. Bake small tsp. in a waffle iron 3-4 minutes. Decorate with chocolate frosting and pecan halves.

JELLO POPCORN BALLS ----- Joyce Cottrell

- 1 cup white sugar
- 1 cup light corn syrup
- 3 oz. pkg. red Jello or green Jello
- 7-8 qts. popped popcorn

Combine sugar, light corn syrup and red Jello. Bring to a full boil. Then pour over the popcorn. Shape into balls. Butter hands first then shape into balls.

VELVEETA CHEESE SPREAD ----- Mrs. John A. Cameron

For 50 sandwiches.

- 3 lbs. Kraft cheese (let soften)
- 1 pt. dressing (see below)
- 4 1/2 oz. stuffed olives (cut fine)
- 1/2 lb. chopped pecans

- |           |                        |   |            |
|-----------|------------------------|---|------------|
| Dressing: | 1 cup white sugar      | ) |            |
|           | 4 tsp. flour           | ) | - Mix and  |
|           | 1 1/2 tsp. dry mustard | ) | cook until |
|           | 1 tsp. salt            | ) | thick. To  |
|           | 2 eggs                 | ) | thin, add  |
|           | 1 cup vinegar (white)  | ) | cream if   |
|           | 1 cup pineapple juice  | ) | needed.    |

OVEN CARAMEL CORN ----- Janice Gabrielson

2 cups brown sugar  
2 sticks oleo  
1/2 cup white syrup  
1/2 tsp. salt  
1 tsp. soda  
7-8 qts. popped popcorn

Cook brown sugar, oleo, syrup and salt for 5 minutes. Remove from heat and add soda. Pour mixture over popped popcorn. Spread on baking sheets. Place in 200 degree oven for one hour, stirring at 15 minute intervals. Add peanuts if desired. Remove from oven and cool.

INSTANT PEAR JAM OR TOPPING ----- Lavon Laube

1 can pears  
1/4 cup raisins  
1 Tbsp. lemon juice  
1/3 cup sugar  
1 packet unflavored gelatin

Place pears and syrup in saucepan. Mash. Add raisins, lemon juice and sugar. Sprinkle with gelatin. Let stand 5 minutes. Bring to boil, stirring constantly. Simmer 5 minutes. Cool. Store covered in refrigerator. Makes about 1 1/2 cups jam. Good on vanilla ice cream.

CHRISTMAS RED PEPPER JELLY ----- Lavon Laube

4 cups apple juice  
3 cups sugar  
juice of 1 lemon

Boil until sugar is dissolved. Add 2 tsp. hot sauce, 1/4 cup sweet red peppers, 1 clove garlic (put red peppers and clove of garlic in bag and simmer 15-20

(continued)



DIET OATMEAL COOKIES ----- Louise Rafoth

2 sticks oleo (1 cup)	1 cup flour
2 eggs	3 cups oatmeal
1/4 cup sugar	1 tsp. baking soda
sweetener equivalent to	2 cups raisins
3/4 cup sugar	1/2 cup nuts
pinch salt	1 tsp. baking powder
2 tsp. cinnamon	3/4 cups milk
2 tsp. vanilla	

Bake at 350 degrees.

POLYNESIAN PORK DIPS ----- Dorothy Dorman

1 1/2 Lbs. ground pork	Sauce:
3/4 cup rolled oats	1 cup pineapple juice
(quick or old fashioned)	1 Tbsp. cornstarch
1 egg, beaten	3 Tbsp. brown sugar
1/2 Tbsp. onion (grated)	1/4 tsp. ginger
2 tsp. salt	1 Tabsp. catsup
1/2 tsp. pepper	
1/2 cup milk	

For pork balls, thoroughly combine all ingredients. Shape to form balls, using 1 Tbsp. of meat mixture for each. Place in an unheated skillet. Fry over low heat about 25 minutes or until done. For sauce, combine ingredients in small saucepan. Stir until cornstarch is dissolved. Cook over medium heat, stirring constantly until sauce comes to a boil and is thickened. Continue cooking over low heat until sauce is clear, stir frequently. To serve, dip pork balls into warm sauce.

BEST TARTAR SAUCE ----- Lavon Laube

- 1 cup mayonnaise (not Miracle Whip)
- 1 tsp. Dijon mustard, or any good prepared mustard
- 1 Tbsp. dried parsley
- 1 tsp. grated onion - more if you like
- 1 Tbsp. chopped pickle
- 1 Tbsp. chopped olives - green or black
- 1 chopped hard cooked egg
- 1 Tbsp. capers - optional

Combine and let blend at least 1 hour.

CHILI SAUCE ----- Mrs. John A. Cameron

8 quarts tomatoes

Scald and peel. Cook 20 minutes and drain off most water.

- Add: 4 cups diced onions
- 3 green peppers, diced
- 2 cups celery, diced

Cook 2 hours.

- Add in a bag: 1 1/2 tsp. ground cloves
- 2 sticks cinnamon

- Add: 1 Tbsp. dry mustard
- 1/4 cup salt
- 2 small hot peppers
- 2 lbs. brown sugar
- 1 quart vinegar

Cook down until as thick as you like it.

CRANBERRY-ORANGE RELISH ----- Louise Rafoth

- 1 orange
- 2 cups fresh cranberries, washed and stemmed
- 1 Tbsp. raisins
- liquid artificial sweetener to equal 3/4 cup sugar

Chop cranberries, add sweetener. Cut up orange pieces fine, add with raisins to cranberry mixture and stir. Refrigerate overnight.

HOT CHOCOLATE ----- Mary Hutchison

- 1 8 qt. box Carnation dry milk
- 1 lb. box powdered sugar
- 1 cup Coffee Mate
- 1 lb. box Nestle's Quick

Mix together well. To serve, add 1/2 cup mixture to 1/2 cup boiling water for 1 cup hot chocolate.

MOCK MAPLE SYRUP

- 2 cups brown sugar
- 1 cup granulated sugar
- 2 cups boiling water
- 2/3 tsp. vanilla
- 1 2/3 tsp. butter

Make syrup by boiling brown sugar and water 10 minutes. Melt granulated sugar in a heavy skillet until it begins to turn brown then carefully add syrup slowly. Remove from the fire and add butter and vanilla. If too thick add boiling water to thin. If butter is added use at that time, as butter in this does not keep well. Butter is treated differently now than it ever has been in the early days.

(continued)

APPETIZERS ----- L. Mihelic

Olive-filled Cheese Balls

1 cup shredded sharp cheddar cheese  
2 Tbsp. butter  
1/2 cup flour  
dash cayenne  
25 medium olives, well drained (pitted or stuffed)

Cream together cheese and butter. Blend in flour and cayenne. Drop tsp. of dough on waxed paper. Wrap each piece of dough around an olive, covering it completely. Bake at 400 degrees for 15 minutes. Makes 25 balls. These may be baked ahead and reheated at party time.

HORS D'OEUVRES ----- L. Mihelic

Ham Balls

6 chopped hard cooked eggs  
1 Tbsp. minced chives or onion  
1/2 cup ground ham  
ground pepper  
1/4 cup mayonnaise  
2/3 cup walnuts, chopped

Mix eggs, chives, ham, pepper and mayonnaise. Shape into small balls. Roll in walnuts. Serve cold.

APPETIZERS ----- L. Mihelic

Cheese Balls

1 5 oz. jar sharp spreading cheese  
1/4 cup butter  
1/2 tsp. salt  
1/2 cup flour  
dash of tabasco and Worcestershire sauce - optional

(continued)

Thoroughly blend cheese and butter. Add sifted dry ingredients. Mix well. Form into 1 inch balls. Place on greased baking sheets. Chill about 2 hours. Bake in hot oven (400 degrees) about 10 minutes.

CHEESE DIP ----- Joyce Cottrell

- 1/4 cup creamy French dressing
- 1/4 cup ketchup
- 1 8 oz. pkg. cream cheese

Mix ketchup, cream cheese and creamy French dressing with a mixer. Mix until fluffy. Dip fresh vegetables (carrots, celery, raw cauliflower), or it's great for chips and crackers.

PIZZA DIPPERS

- 1/2 lb. Italian sausage
- 2 cups flour
- 1/4 cup Parmesan cheese (grated)
- 1 tsp. salt
- 2/3 cup shortening
- 1/3 cup plus 1 Tbsp. water

**METHOD:** Brown sausage in skillet. Combine flour, cheese and salt in mixing bowl. Cut in shortening until mixture is size of small peas. Stir in sausage. Add water, a little at a time, tossing and stirring with a fork, until dough is just moist enough to hold together. Shape into balls, about 1 inch in diameter. Place on ungreased cookie sheet. Bake at 450 degrees 10 to 12 minutes, until lightly browned. Combine all ingredients listed below in small saucepan. Heat to boiling point; simmer 5 minutes. Serve hot dipped in sauce. Yields 40. (Balls may be made and refrigerated several hours in advance).

(continued)

Pizza Sauce: 1 8 oz. can tomato sauce  
2 Tbsp. Parmesan cheese (grated)  
1 Tbsp. cooking oil  
1/4 tsp. fennel seeds  
1/4 tsp. oregano  
1/4 tsp. garlic salt  
1/4 tsp. salt  
1/4 tsp. sugar

#### HOT CHIPPED BEEF DIP

1 3 oz. pkg. chipped beef (cut up)  
8 oz. pkg. cream cheese  
(soften with 2 Tbsp. milk)  
1/4 cup green peppers (cut fine)  
2 Tbsp. minced onion  
1/2 cup sour cream  
1/4 tsp. black pepper  
1/2 tsp. garlic salt (optional)

METHOD: Cream cheese with milk. Add sour cream.  
Blend chipped beef and remaining ingredients. Place  
in small casserole. Bake at 350 degrees for 20  
minutes. Serve with crackers or cocktail rye bread.

#### GRANOLA ----- Mary Hutchison

2 lbs. rolled oats (quick)  
2 cups coconut  
2 cups nuts & seeds or more if desired  
(sunflower seeds, soy beans, nuts (unsalted).)  
2 cups wheat germ  
1 Tbsp. salt

Mix together, then beat thoroughly:

1 1/2 cups safflower oil  
2/3 cup water  
1 1/2 cups honey  
2/3 cup water

(continued)

Pour liquid over the dry mixture and mix thoroughly (until all oats are covered). Bake at 250 or 200 degrees for 3 hours, stirring every 45 minutes or so. If put in shallow pans it will dry faster (1 1/2 to 2 hours). I think it's better when not quite so dry. Use as cereal or for snacks. Very nutritional.

CALIFORNIA CHEESE FRENCH BREAD ----- Evelyn Oehrle

- 1 cup shredded cheddar cheese
- 1 cup shredded Mozzarella cheese
- 1 tsp. Worcestershire sauce
- 1/2 cup mayonnaise
- 1/2 cup Parmesan cheese
- sliced French bread

Mix the first five ingredients together. If it seems too dry, add a little extra mayonnaise. Spread on sliced French bread and put under broiler until bubbly. We serve this often to guests as a snack.

PETITE QUICHE LORRAINE ----- Rita Montgomery

- 3/4 cup half and half
- 2 eggs, slightly beaten
- 1/4 tsp. salt
- dash of pepper
- 4 oz. grated Swiss cheese
- 1 Tbsp. flour
- 4 slices crisply cooked bacon, crumbled

Pastry for 1 crust 9 inch pie

Line miniature tart pans or custard cups with pastry.

Heat oven to 325 degrees F. Combine half and half, eggs and seasonings; mix well. Toss cheese with flour; add cheese mixture and bacon to egg mixture. Fill tart shells two-thirds full of mixture. Bake on cookie sheet at 325 degrees F. for 30 to 35 min. or until slightly browned.

(continued)

Serve hot. Makes about 24 appetizers. Note: This is a simple appetizer that can be made ahead. Just before your guests arrive, pour cheese-egg mixture into tart shells and serve piping hot a half hour later.

Variation: For a main dish quiche, line an 8 inch pie plate with pastry. Pour cheese-egg mixture into pastry shell. Bake at 325 degrees F. for 40 to 45 minutes or until lightly browned.

SWEET AND SOUR SAUCE ----- Margie Wheeler

2 8 oz. cans tomato sauce      1/2 tsp. salt  
1/4 cup cider vinegar          1/4 tsp. pepper  
1/4 cup brown sugar

Stir till blended and pour over meat and cabbage.

CHEESE PUFFS ----- Fonda Corson

1 glass Old English Cheese Spread  
1/4 cup melted butter  
3/4 cup sifted flour  
1/2 tsp. salt

Cream cheese and butter. Add flour and salt. Mix well, form into small balls, place on cookie sheet. Sprinkle with paprika. Chill at least two hours. Bake 12 minutes at 400 degrees F.

CHEESE NUT BALL

2 jars (5 oz.) bleu cheese spread, room temperature  
1 jar (5 oz.) sharp American or cheddar cheese spread, room temperature  
1 pkg. (3 oz.) room temperature cream cheese, cubed

(continued)

- 1 (5 inch) green onion, cut in 1 inch lengths or
- 1 (1/8 inch) slice onion, quartered
- 1 tsp. Worcestershire sauce
- 2 dashes hot red pepper sauce, optional
- 2 cups peanuts, cashews or pecan halves

Combine first 6 ingredients in container in the order listed. Set speed at GRATE; process until smooth, 20 to 25 seconds. Stop motor; push ingredients into blades with rubber spatula as needed. Pack mixture into plastic film lined 2 cup bowl. Cover; chill well. Add 1/2 cup nuts to clean container. Set speed at BLEND and switch motor on and off until nuts are coarsely chopped. Empty container; repeat 3 times. Before serving turn cheese out of bowl; remove film. Cover top and sides with nuts. Serve with crackers. Makes about 2 cups.

#### QUICK CHOCOLATE PECAN FUDGE

- 1 1/2 cups pecan halves
- 1 pkg. (3 3/4 oz.) chocolate pudding and pie filling (not instant)
- 1 cup sugar
- 1/2 cup undiluted evaporated milk
- 1 pkg. (6 oz.) semi-sweet chocolate bits
- 1 cup miniature marshmallows
- 1 1/2 tsp. vanilla

Blend pecan halves, 1/3 cup at a time, switching motor on and off until coarsely chopped. Combine next 3 ingredients in heavy saucepan. Cook over moderately high heat, stirring constantly until mixture bubbles rapidly to center of pan. Boil 1 minute, stirring vigorously. Remove from heat, stir in chocolate bits, marshmallows and vanilla. Beat until chocolate and marshmallows are melted; stir in chopped pecans. Stir until mixture begins to lose its gloss. Pour into buttered 8 x 8 x 2 inch pan at once and spread evenly. Cool; cut in squares. Makes 25 pieces.

## FROZEN CHOCOLATE PEPPERMINT TORTE

6 to 8 peppermint sticks (about 4 inches long, 1/4 inch in diameter)  
3/4 cup room temperature butter or margarine  
2 cups vanilla wafer crumbs  
3 eggs  
1/4 tsp. salt  
3 sq. (1 oz.) unsweetened chocolate, melted  
1 1/2 cups sifted confectioner's sugar  
1 tsp. vanilla  
4 cups miniature marshmallows  
3 cups whipped cream or dessert topping

Line buttered 9 x 9 x 2 inch baking pan lengthwise and crosswise with strips of heavy aluminum foil leaving a 1 inch overhang over each side. Butter foil. Break candy sticks into 1/2 inch pieces. Add 8 to 10 candy pieces to container at a time; beat switching motor on and off until coarsely chopped. Empty into bowl; save. Melt 1/4 cup butter or margarine; add wafer crumbs and mix with pastry blender. Press evenly over bottom of prepared pan. Add eggs, salt, remaining butter or margarine, chocolate and 1 cup sugar to container. Beat until smooth and creamy, 40 to 60 seconds. Stop motor, push ingredients into blades with rubber spatula as needed. Add remaining sugar and vanilla. Beat until smooth, 30 to 40 seconds. Spread in even layer over crumbs. Place in freezer. Fold marshmallows into whipped cream or dessert topping; spread in even layer over chocolate; sprinkle candy over cream. Freeze. When frozen lift torte from pan. Wrap and freeze or cut into 12 to 16 portions and serve. Makes 12 to 16 servings.

## QUICK CHOCOLATE POTS DE CREME

1 envelope (1 Tbsp.) unflavored gelatin  
1/4 cup cold water  
1 pkg. (6 oz.) semi-sweet chocolate bits  
2 Tbsp. sugar  
1/8 tsp. salt

(continued)

- 1 cup hot (scalded) milk
- 1/2 cup well drained crushed ice
- 2 egg yolks
- 1 cup whipping cream
- 1 1/2 tsp. vanilla or 2 Tbsp. creme de menthe

Combine gelatin and water in container; mix and let stand 2 to 3 minutes. Add chocolate bits, sugar and salt. Add hot milk; blend until chocolate is melted and mixture smooth, 15 to 20 seconds. Add ice, egg yolks, cream and vanilla or creme de menthe. Blend until ice melted, about 20 seconds. Pour into 6 or 8 small sherbets or traditional cups for pots de creme. Makes 6 to 8 servings.

CHEESE DREAMS

- 1 3 oz. pkg. cream cheese
- 1/4 sharp cheese
- 1/4 lb. margarine
- 2 egg whites
- 1 loaf of bread

Melt first three ingredients together in double boiler, stirring to blend. Cool. Whip egg whites till very stiff. Fold cheese mix into egg whites. Remove crusts from bread and cut into squares, rounds or desired shape. Using two forks, dip bread pieces into mixture to coat. Place on a cookie sheet and place in refrigerator overnight - do not cover. Bake for 8 minutes at 400 degrees.

FUNGI RIPIENI

- 2 pounds firm white mushrooms
- 3 Tbsp. olive oil
- 1 Tbsp. butter
- 1 clove garlic, minced
- 1 Tbsp. dry bread crumbs

(continued)

3 Tbsp. dry white wine  
2 Tbsp. Liqueure Galliano  
1/2 tsp. salt  
1/4 tsp. black pepper  
1 egg yolk  
1/2 cup fresh bread crumbs

Remove and chop mushroom stems. Heat 1 Tbsp. oil and 1 Tbsp. butter in skillet; saute the chopped mushrooms and garlic. Blend in crumbs, wine, Galliano, salt and pepper. Cook and stir over medium heat 5 minutes. Cool then blend in egg yolk. Stuff mushroom caps with mixture. Pour the remaining oil into a shallow baking dish; arrange mushrooms in it. Sprinkle with fresh crumbs. Bake in a 375 degree oven 15 minutes. Serve hot or cold.

#### LAYERED CHEESE MOLD

1 cup (8 oz.) sharp cheddar flavor process cheese  
1 tsp. prepared mustard  
1 Tbsp. dry sherry  
1/4 cup melted butter  
2 (8 oz.) pkgs. cream cheese  
2 Tbsp. crumbled bleu cheese  
1/4 tsp. dried dill  
1/8 tsp. onion powder  
2 Tbsp. brandy  
dill and paprika to garnish  
fresh grapes and parsley (optional)

Beat cheddar cheese with mustard, sherry and 2 Tbsp. of the butter until smooth. Pack into bottom of an oiled mold (about 3 1/2 cup capacity). Beat cream and bleu cheeses, dill, onion powder, brandy and remaining 2 Tbsp. butter together until smooth. Pack on top of cheddar layer. Cover and chill several hours or overnight. When ready to serve, unmold and sprinkle top lightly with dill and paprika; swirl with spatula or back of knife. Garnish, if desired, with fresh grapes and parsley. Serve with crackers and cocktail rye bread. Makes about 3 cups.

## SCRABBLE

- 1/2 cup Worcestershire sauce
- 1/2 lb. real butter
- 1 tsp. garlic juice
- 1 can of shoestring potatoes
- 1 bag of pretzel sticks
- 1 box of round pretzels
- 1 box little square cheese crackers
- 1 box little long cheese crackers
- 1 box Pepperidge Farm Goldfish
- 1 can of pecans
- 1 can of mixed nuts

Melt butter, Worcestershire sauce and garlic juice all together. Put layer of each item above in big roasting pan. Put a layer of sauce on with spoon. Keep repeating until all ingredients are gone. Set oven at 250 degrees. Place in oven for 1/2 hour. Then with spatula, mix all ingredients very carefully. Leave in oven an additional 2 1/2 hours, but bring out every 1/2 hour to turn, making sure no grease in on bottom of pan.

## SNACK MIX

- 1 lb. can of mixed nuts
- 1 lb. cashews
- 1 (8 oz.) pkg. Rice Chex
- 1 (8 oz.) pkg. Corn Chex
- 1 (8 oz.) pkg. Wheat Chex
- 2 cups cherries
- 1 (8 oz.) pkg. pretzel sticks
- 2 cups Wesson or Crisco oil
- 2 Tbsp. Worcestershire sauce
- 1 Tbsp. garlic salt
- 1 Tbsp. Lawry's seasoning salt

Sprinkle over mixture. Put in oven for 2 hours at 250 degrees, turning every 15 minutes with a wooden spoon.

## HOMEMADE POPS

1 pkg. Jello  
1 pkg. Kool Aid  
1 cup sugar

2 cups hot water  
2 cups cold water

OR

1 pkg. Kool Aid  
1/2 cup sugar

1 cup light corn syrup  
3 cups cold water

Mix together and put into ice cube trays with a toothpick, or into Dixie cups with a stick.

## KNOX BLOX

4 envelopes unflavored gelatin (Knox)  
3 pkgs. (3 oz. each) flavored gelatin  
4 cups boiling water

In large bowl, combine Knox unflavored gelatin, and flavored gelatin; add boiling water. Stir until gelatin dissolves. Pour into 9 x 13 inch pan, cut into 1 inch squares.

## DOUBLE-DECKER KNOX BLOX

4 envelopes Knox unflavored gelatin  
3 pkgs. (3 oz. each) flavored gelatin  
3 cups boiling water  
1 cup (1/2 pt.) heavy cream

In large bowl combine unflavored gelatin and flavored gelatin. Add boiling water and stir until gelatin is completely dissolved. Add cream; stir well. Pour into 9 x 13 inch pan. Chill until firm, cut into 1 inch squares.

### CHOCOLATE KNOX BLOX

4 envelopes Knox unflavored gelatin  
1/2 cup sugar  
1 1/2 cups water  
1 pkg. (12 oz.) Nestle's semi-sweet morsels

In medium saucepan, combine all ingredients. Stir constantly over low heat for 5 minutes until chocolate is melted. Chill in an 8 or 9 inch cake pan. Cut into 1 inch squares.

### FROZEN BANANAS

1 pkg. chocolate or butterscotch chips  
1/2 cup peanut butter  
6 bananas  
12 sticks

Melt chips, add peanut butter. Cut bananas in half, cross-ways. Put a popsicle stick in end. Roll in chip and peanut butter mixture. Put in refrigerator 10 minutes. Then freeze.

### HOT OLIVE CHEESE APPETIZERS ----- Dorothy Dorman

1 cup Cheddar cheese, grated  
3 Tbsp. margarine  
1/2 cup flour  
1/4 Tsp. salt  
1/2 Tsp. paprika  
24 large or 36 small stuffed olives

Blend cheese and margarine. Add dry ingredients. Mix well. Wrap 1 Tsp. dough around olive, covering completely. Bake 400° for 12 minutes. Makes 24 large or 36 small.

## FUDGESICLES

1 pkg. instant chocolate pudding  
1/2 cup cream or milk  
1/4 cup sugar  
milk (as called for on pudding)

Mix and put in molds and freeze.

## ITALIAN FROZEN FRUIT COMPOTE

2 pkgs. frozen sliced strawberries  
1 lg. can crushed pineapple  
4 large bananas, sliced  
1 lg. can peaches, drain the syrup  
1 cup sugar  
1 cup water

Bring to a boil and add strawberries, pineapple, bananas, and peaches. Spoon mixture into 5 oz. Dixie cups and freeze. This is really good for summer.

## FRENCH PANCAKES

5 eggs, well beaten	dash of salt
1/2 cup flour, sifted	drops of vanilla
1 cup milk	dash of sugar

Blend all above. If desired, melt a little butter. Heat griddle to 400 - 425 degrees. Makes 4 large cakes. Roll and insert cottage cheese or jelly.

## SWEDISH PANCAKES

2 eggs, beaten	1 cup flour
2 cups milk	1/4 tsp. salt
2 Tbsp. melted butter	1/4 tsp. sugar

(continued)

Combine eggs, milk and butter; beat well. Sift dry ingredients together; add gradually to milk mixture, beating constantly. Pour 3 Tbsp. batter for each cake onto hot griddle; bake until top is bubbly and edges look cooked. Turn and cook until remaining side is brown. Fill with jelly, preserves or fruit. Roll in confectioner's sugar or serve with butter and syrup. Yield: 16-18 pancakes.

GRILLED CHEESE SANDWICH PIE ----- Dorothy Dorman

- 1 egg
- 3/4 cup flour
- 1/2 Tsp. salt
- 1/8 Tsp. pepper
- 1 cup milk
- 1 cup (4 oz.) shredded Muenster cheese

In small mixing bowl, combine egg, flour, salt, pepper and 1/2 of milk. Using a rotary beater, beat until smooth. Add remaining milk. Beat until well blended. Stir in 1/2 of cheese. Pour into a well greased 8 x 8" pan. Bake at 425° for 30 minutes. Sprinkle remaining cheese over top, and bake just until cheese is melted - about 2 minutes. Makes 24 appetizer servings. Tip: Batter may be prepared ahead and refrigerated an hour before baking.

WAFFLES

- |                        |                    |
|------------------------|--------------------|
| 1 3/4 cup sifted flour | 2 beaten egg yolks |
| 3 tsp. baking powder   | 1 1/4 cup milk     |
| 1/2 tsp. salt          | 1/2 cup Crisco oil |

Sift dry ingredients. Stir in combined egg yolks, milk and oil. Fold egg whites in last. Bake immediately. Batter does not keep well.

### MAPLE SYRUP

1 cup white sugar                      1 cup water  
1 cup brown sugar                    1 or 2 tsp. maple extract  
1 cup light corn syrup

Boil sugars, corn syrup and water 5 minutes. Add maple extract. Cool and store. Will not crystallize in refrigerator.

### SIMPLE MAPLE SYRUP

1 1/2 cups sugar  
3/4 cup water  
maple flavor to taste

Boil together about 3 to 5 minutes. Use up right away as will turn sugary.

### HOT CHOCOLATE SYRUP FOR ICE CREAM

1 cup sugar                              1 cup water  
2 Tbsp. cocoa                            1 Tbsp. oleo  
2 Tbsp. cornstarch                      1 tsp. vanilla

Mix in order given. Cook until thick and serve over ice cream while hot.

### CHOCOLATE SAUCE

2 sq. unsweetened chocolate  
1/2 cup butter or oleo  
1 1/2 cups sugar  
1/2 tsp. salt  
3/4 cup evaporated milk  
1/2 tsp. vanilla

Melt chocolate and butter in top of double boiler over hot water. Stir until chocolate melts. Gradually

(continued)

add sugar and salt, stirring. Blend in milk and cook until mixture is creamy. Remove from heat, stir in vanilla. Serve warm over ice cream or plain cake. Keeps well in refrigerator. Can be reheated.

### CONEY ISLAND HOT DOG SAUCE

3 lg. onions	1/2 tsp. salt
2 Tbsp. lard	1 1/2 tsp. chili powder
1 lb. ground beef	1 tsp. cumin
1 8 oz. can tomato sauce	1 Tbsp. brown sugar

Brown ground beef. Add rest of ingredients and simmer for 1/2 hour or longer.

### BARBECUE SAUCE

1 medium onion, diced. Simmer in 6 Tbsp. butter until clear. Add 3 Tbsp. vinegar, 3 dashes tabasco sauce or 1/4 tsp. Add 4 Tbsp. brown sugar, 1 cup catsup and a little more than 1/4 cup water. Bring to a boil, ready to use.

### HUNT'S ALL PURPOSE SAUCE

1 cup chopped onion	2 tsp. salt
2 cloves garlic, minced	1 tsp. sugar
2 Tbsp. Wesson oil	1 tsp. oregano
2 6 oz. cans tomato paste	1/4 tsp. pepper
3 cups water	1 bay leaf

Cook onion and garlic in Wesson until soft. Add remaining ingredients and simmer uncovered 30 minutes. Remove bay leaf. May also be used over meat loaf, spaghetti, Swiss steak and can be frozen.

### EASY DILL PICKLES

40 small cucumbers, unpeeled  
fresh dill  
garlic, peeled  
onions, sliced thickly  
1 qt. vinegar  
3/4 cup salt  
2 qts. water

Wash cucumbers and put 1 clove garlic and some dill in bottom of sterile jars and pack tightly. Put slice of onion in center if possible. Bring vinegar, water and salt to boiling. Fill jar to top and seal immediately. Store in cool dry place.

### CRISP BREAD AND BUTTER PICKLES

1 gal. medium sliced cucumbers  
8 onions  
2 sweet peppers, cut in strips  
3 garlic cloves  
1/3 cup salt  
5 cups white sugar  
3 cups white vinegar  
1 tsp. mustard seed  
2 tsp. celery seed  
2 tsp. turmeric

Slice onions, pickles, peppers and garlic. Sprinkle the salt thru them. Put ice cubes thru them and let stand 3 hours. Drain pickles and heat using the syrup. Heat only to boiling point and put in jars and seal. You can tell when they are well heated thru as they turn in color. Do not boil as they get mushy. Can put pickles after drained in large pan and just add the vinegar and rest right away and heat all together instead of putting them in heated syrup.

## QUICK AND EASY SWEET PICKLES

Wash pickles and cut them into chunks or sticks. Put them in crock and cover with boiling water overnight.

### SYRUP:

5 cups vinegar	5 1/2 tsp. celery seed
7 3/4 cups sugar	5 1/2 tsp. turmeric
4 Tbsp. canning salt	1 tsp. mustard seed

Boil syrup 5 minutes. Pour syrup over pickles. Process for 10 minutes.

### SEASONING SALT

3/4 cup salt	1 1/2 tsp. paprika
1 tsp. thyme	2 tsp. dry mustard
1 tsp. marjoram	1/2 tsp. onion powder
1 tsp. garlic powder	1 tsp. curry powder, optional

Mix well all ingredients. Makes 1 1/2 cups. Store in tightly covered container. Do not use additional salt when using this mix.

### SWEETENED CONDENSED MILK

Add 1 cup plus 2 Tbsp. instant non-fat dry milk to 1/2 cup warm water. Mix well. Set in pan of hot water. Stir in 3/4 cup sugar, stirring to dissolve sugar. This is equal to 1 can of milk.

### ONION RINGS

Dip thickly sliced onion rings in the following ingredients in the order in which they are listed:

1. milk
2. flour

(continued)

3. beaten egg (may be thinned with a little milk)
4. finely crushed cracker crumbs

Deep fry and drain on absorbent paper towels.

LIVER PATE ----- Dorothy Dorman

- 1 Lb. Braunschweiger
- 1 8 oz. pkg. Philadelphia Cream Cheese
- 1/2 cup sour cream
- 1 Tsp. Worcestershire sauce
- 1 Tbsp. onion (finely chopped)
- 1 Tsp. prepared mustard

Mix all ingredients until smooth. Spread on crackers or cocktail rye bread.

HAMBURGER SAUSAGE

- 2 lbs. hamburger - can be a less expensive grade
- 1 cup water
- 1/4 tsp. garlic powder -- 1/4 tsp. onion powder --  
1/4 tsp. mustard seed (can be increased to personal likes)
- 2 Tbsp. liquid smoke
- 2 or 3 Tbsp. Morton Tender Quick

Combine all ingredients and mix well. Shape into 2 inch rolls. Wrap in foil and refrigerate 24 hours. Next day poke holes in bottom of foil and place on rack and a pan of water. Bake at 325 degrees for 90 minutes. Must use Tender Quick salt.

RHUBARB JAM

- 6 cups rhubarb, cut in small chunks
- 6 cups sugar

(continued)

1 lb. orange slices candy, cut in small pieces  
1 small can crushed pineapple, undrained

Mix all together, boil slowly 20 minutes. Makes  
5 1/2 pints.

### "ALMOST ANYTHING" SAUCE

1 can Campbell's cream of celery soup  
1/4 cup milk  
1/2 cup shredded cheddar cheese

Heat until cheese is melted, stir often. Serve over  
asparagus, broccoli, cauliflower or potatoes.

### CANNED TOMATO SOUP

1 peck tomatoes  
4 onions  
2 bunches celery  
3 sweet peppers

Cook for 2 hours. Put through sieve. Add:

1/8 cup salt  
1/2 cup sugar  
1 cup flour  
1 cup butter

Cook until thick and can.

### FROZEN PEACHES

20 peaches, raw, peeled and sliced  
juice of 4 oranges  
2 cups sugar

Mix sugar and orange juice, put in peaches. Let  
stand for 2 hours. Pack in freezer containers and  
freeze.

CRISPY ROLL-UPS ----- Dorothy Dorman

- 12 slices white bread
- 1 can cream of mushroom soup
- 12 slices bacon cut in thirds

Trim crust from bread. Spread bread generously with undiluted soup. Roll each slice tightly. Cut each roll in thirds. Wrap 1/3 strip bacon around roll-up. Fasten with tooth picks. Place on cookie sheet. Bake at 200° for 2 hours. Can be made in advance and stored in freezer. To reheat, place on cookie sheet and bake at 400° for 15 minutes.

"MILLION DOLLAR RELISH"

- 6 qts. cucumbers, chopped
- 1/2 cup salt

Mix and let stand and drain in bag overnight.

- 6 green peppers, chopped
- 12 onions, chopped (medium size)
- 2 pimentos, chopped

Mix and add:

- 6 cups sugar
- 6 cups vinegar
- 1 Tbsp. celery seed
- 1 Tbsp. mustard seed
- 1 tsp. turmeric

Boil 20 minutes and seal hot in sterile jars.

CRANBERRY RELISH

- 1 lb. cranberries
- 1 orange
- 4 apples
- 1 cup sugar
- English walnuts

Grind up and mix altogether.

### HOT BUTTERSCOTCH TODDY

1/2 cup butterscotch bits  
1/4 cup semi-sweet chocolate bits  
3 cups hot (scalded) milk  
dash of salt  
1 tsp. vanilla  
1/2 tsp. maple flavoring  
whipped cream or marshmallows, optional

Chop first 2 ingredients and 1 cup hot milk 5 seconds or until bits are melted. Stop motor. Add remaining milk, salt and flavorings; stir 5 seconds. Top each serving with whipped cream or marshmallows, if desired. Makes about 3 2/3 cups, about 4 servings.

### MOCHA FLOAT

1 quart cold milk  
3 Tbsp. sugar  
1 1/2 Tbsp. instant coffee powder  
1/8 tsp. almond extract  
1/2 pint chocolate ice cream  
1/2 pint vanilla ice cream

Blend milk, sugar, coffee and almond extract 10 seconds. Pour into 6 chilled glasses. Top each glass with a spoonful of chocolate and vanilla ice cream. Makes 6 servings.

### FESTIVE LIME FIZZ

1 pkg. (10 oz.) frozen raspberries, partially thawed  
1/4 cup Florida lime juice  
1 can (46 oz.) red Hawaiian Punch, chilled  
1 bottle (12 oz.) lemon-lime carbonated beverage, chilled

In punch bowl, combine raspberries, lime juice and punch. Refrigerate 1 to 2 hours to blend flavors.

(continued)

Just before serving, stir in lemon-lime. Add ice and garnish with Florida lime slices. Makes about 2 quarts, enough for eighteen 4 oz. servings.

#### FRUIT AND CHAMPAGNE PUNCH

2 cans (6 oz. each) or 1 can (12 oz.) frozen red Hawaiian Punch concentrate, thawed  
1 cup water  
1 cup pineapple juice  
1 cup orange juice  
1/4 cup lemon juice  
1 bottle (4/5 quart) champagne, chilled  
ice cubes  
orange or lemon slices for garnish

In a punch bowl, combine punch concentrate, water, pineapple, orange and lemon juices; mix until well blended. Stir in champagne. Add ice and citrus slices, if desired. Ladle into punch cups. Makes about 2 quarts or enough for sixteen 4 oz. servings.

Note: Double recipe for large group, mixing concentrate and juices and chilling in refrigerator until serving time. Then add champagne, ice and citrus slices.

#### GET TOGETHER PUNCH

1 can (46 oz.) red Hawaiian Punch, chilled  
2/3 cup unsweetened pineapple juice  
1 can (6 oz.) frozen lemonade concentrate, undiluted  
1/4 cup lime juice  
1 can or bottle (12 oz.) club soda, chilled  
ice cubes  
Florida lime slices

In large punch bowl, combine punch, pineapple juice, lemonade concentrate and lime juice; mix well. Just before serving, add club soda and ice cubes. Garnish

(continued)

with lime slices. Ladle into glasses. Makes about 2 1/4 quarts or enough for about eighteen 4 oz. servings.

#### SPIRITED VERSION:

Add 1 to 1 1/2 cups light rum.  
Makes about twenty 4 oz. servings.

#### MULLED PORT

1 bay leaf	1 cup The Christian Brothers brandy
3 sticks cinnamon	2 or 3 clove-studded apple rings (optional)
12 whole cloves	cinnamon sticks for stirrers
1/2 cup honey	
1 quart apple cider	
1 (4/5 quart) bottle Ruby Port	

Heat bay leaf, cinnamon, cloves, honey and 2 cups cider to boiling. Lower heat and simmer 10 minutes.\* Combine with remaining cider, port and brandy. Heat to simmering with clove-studded apple rings. Serve hot with cinnamon stick. Makes about 8 1/2 cups.

\*Note: This basic Spiced Syrup may be cooled and stored for later reheating with the port and brandy. If less sweet beverage is desired, add 1/2 cup lemon juice to recipe.

#### HARVEY WALLBANGER PUNCH BOWL

2 1/4 qts. orange juice	3/4 cup Liqueure Galliano
1 1/4 cup vodka	

Mix with ice in pitcher or bowl. Serves 16.

## SUNNY CHAMPAGNE PUNCH

A razzle-dazzle drink!

- 1 can (46 oz.) Dole Pineapple Juice, chilled
- 1 can (46 oz.) Dole Pineapple Pink Grapefruit Juice Drink, chilled
- 2 fifths pink champagne, chilled
- 1 pint Sauterne, chilled
- 1 can (1 lb. 4 oz.) Dole Chunk Pineapple in Juice ice cubes
- 1 lime, thinly sliced

Mix together pineapple juice, pineapple pink grapefruit juice drink, champagne, Sauterne and pineapple chunks in a punch bowl. Add ice cubes. Float lime slices on top of punch for garnish.

## SASSY SANGRIA

A nice drink for get-togethers.

- 1 gallon red wine, chilled
- 1/2 cup granulated sugar
- 1 can (46 oz.) Dole Pineapple Juice, chilled
- 1 can (8 oz.) Dole Chunk Pineapple in Juice
- 1 orange, thinly sliced
- 1 lime, thinly sliced
- ice cubes

In a large punch bowl, mix together wine and sugar. Stir in pineapple juice and undrained pineapple chunks. Float orange and lime slices on top for garnish. Add ice cubes, if desired. Makes about 1 1/2 gallons.

## HONOLULU WALLBANGER

Harvey loves this drink too!

1 can (6 oz.) Dole Pineapple Juice  
ice cubes  
1 oz. vodka  
1/2 oz. Galliano.

Pour pineapple juice over ice cubes in a tall glass.  
Stir in vodka and Galliano. Makes one serving.

## EASY ICE RING IDEAS

Garnish your punch like a pro!

water

Fruit ideas:

Dole Sliced or Chunk Pineapple  
Dole Bananas, sliced\*  
strawberries, whole or sliced  
oranges, sliced  
lemons, sliced  
limes, sliced  
other fresh fruit

Fill favorite mold with water, about three-fourths full. Add desired fruit to complement punch. Freeze mold and keep frozen until ready to use. When ready to use, dip mold in a shallow pan of lukewarm water for a few seconds. Length of time will depend on thickness of mold. Turn mold out and place in punch.

\*Note: If using bananas, sprinkle them with lemon juice before putting in mold so discoloration will not occur.

## PINEAPPLE BANANA DAIQUIRI PUNCH

Best way to serve daiquiris to a crowd!

- 1 can (46 oz.) Dole Pineapple Juice
- 2 large Dole Bananas, cut in half
- 4 cups crushed ice
- 10 oz. light rum
- ice cubes or decorative ice rings

Combine half of all ingredients in a blender. Whirl for 20-30 seconds. Pour into punch bowl. Repeat with remaining ingredients. Add ice cubes or decorative ice ring. Makes about 2 1/2 quarts.

## CURIOUS CARIBBEAN PUNCH

Perfect for kids.

- 2 cans (46 oz. each) Dole Pineapple Juice
- 2 quarts lemonade
- 1 1/2 quarts orange juice
- 1 quart cranberry juice cocktail
- 1 pint apple juice
- ice cubes
- 1 lemon, thinly sliced

Mix together pineapple juice, lemonade, orange juice, cranberry juice and apple juice in a large punch bowl. Add ice cubes. Place lemon slices on top for garnish. Makes about 2 gallons.

## PINEAPPLE STRAWBERRY MILK SHAKE

Yummy!

- 1 can (6 oz.) Dole Pineapple Juice
- 2 cups vanilla ice cream
- 1 cup sliced fresh or frozen strawberries

(continued)

### PINEAPPLE CHI CHI SHAKE

A popular Hawaiian treat.

- 2 cans (6 oz. each) Dole Pineapple Juice
- 2 cups vanilla ice cream
- 4 oz. coconut juice
- 2 Tbsp. sugar
- 1 oz. dark Jamaica rum
- 1 tsp. vanilla

Place all ingredients in blender. Whir until creamy, about 1 minute. Makes 4 servings.

### HOT SPICED PINEAPPLE CIDER

Cinnamon and cloves give this bracing cider a great aroma.

- 1 can (46 oz.) Dole Pineapple Juice
- 3 quarts apple juice
- 3 cinnamon sticks
- 10-20 whole cloves
- 1 apple, sliced

Bring pineapple and apple juices to a boil. Add cinnamon sticks. Put cloves into apple slices and add to mixture. Simmer on low heat 20 to 30 minutes. Cover. Let stand 8 to 10 hours or overnight. Heat again to serve. Garnish with apple slices, if desired, makes 1 generous gallon.

### WELCOME PUNCH

- 2 cans (46 oz. each) Dole Pineapple Pink Grapefruit Juice Drink, chilled
- 1 can (46 oz.) Dole Pineapple Juice, chilled
- 1 can (46 oz.) apricot nectar, chilled
- 1 bottle (28 oz.) club soda, chilled

(continued)

ice cubes  
fresh mint sprigs

Mix together pineapple pink grapefruit juice drink, pineapple juice, apricot nectar and club soda in a large punch bowl. Add ice cubes. Garnish with mint sprigs. Makes 1 1/2 generous gallons.

#### REFRESHING RASPBERRY FROST

Cool party punch.

1 can (46 oz.) Dole Pineapple Juice, chilled  
1 quart raspberry sherbet  
1 pint ginger ale, chilled  
1 box (10 oz.) frozen raspberries

Combine half of pineapple juice, sherbet and ginger ale. Whir in blender until light and frothy, about 1 minute. Pour into large punch bowl. Repeat with remaining amounts of these three ingredients. Stir in undrained, thawed raspberries. Makes about 3 quarts.

Variation: Substitute orange sherbet for raspberry sherbet and 1 thinly sliced orange for frozen raspberries.

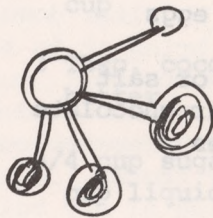
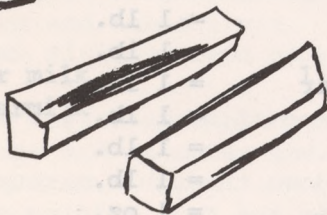
#### HAWAII SUNRISE

This drink tastes as beautiful as it looks.

8 oz. Dole Pineapple Juice  
1 oz. tequila  
ice cubes  
1/2 oz. grenadine

Pour pineapple juice and tequila over ice cubes in a tall glass. Stir. Pour in grenadine and watch the sun rise. DO NOT STIR. Makes 1 serving.

# Misc.



## KITCHEN MEASURES

dash -----	less than 1/8 tsp.
3 tsp. -----	1 Tbsp.
2 Tbsp. -----	1 fluid oz.
4 Tbsp. -----	1/4 cup
5 1/3 Tbsp. -----	1/3 cup
8 Tbsp. -----	1/2 cup
16 Tbsp. -----	1 cup
1 cup -----	1/2 pint
2 cups -----	1 pint
2 pints -----	1 quart
4 quarts -----	1 gallon
16 oz. -----	1 lb.
8 quarts -----	1 peck - dry
4 pecks -----	1 bushel

4 cups flour	= 1 lb.
2 cups granulated sugar	= 1 lb.
2 2/3 cups brown sugar	= 1 lb.
3 1/2 cups powdered sugar	= 1 lb.
2 cups butter	= 1 lb.
2 cups solid meat	= 1 lb.
9 medium size eggs	= 1 lb.
4 Tbsp. flour	= 1 oz.
2 tsp. butter or salt	= 1 oz.
1 square bitter chocolate	= 1 oz.
1 peck tomatoes	= 15 lbs.

### RAISIN WINE

This drink tastes as beautiful as it is good.

- 8 oz. Dole Pineapple Juice
- 1 oz. tequila
- ice cubes
- 1/2 oz. grenadine

Pour pineapple juice and tequila over ice cubes in a tall glass. Stir. Pour in grenadine and watch the sun rise. DO NOT STIR. Makes 1 serving.

## EMERGENCY SUBSTITUTIONS

<u>INGREDIENT</u>	<u>SUBSTITUTION</u>
1 Tbsp. cornstarch (for thickening)	2 Tbsp. flour
1 whole egg	2 egg yolks, plus 1 Tbsp. water (cookies, etc.) 2 egg yolks (custards and such mixtures)
1 cup sweet milk	1/2 cups evaporated milk plus 1/2 cup water powdered milk plus water (pkg. directions) 1 cup sour milk or butter- milk plus 1/2 tsp. soda (decreased baking powder 2 tsp.)
1 cup sour milk or buttermilk	1 Tbsp. lemon juice or vinegar plus enough sweet milk to make 1 cup
1 sq. unsweetened chocolate (1 oz.)	3 Tbsp. cocoa plus 1 Tbsp. butter
1 cup honey	3/4 cup sugar plus 1/4 cup liquid
1 cup canned tomatoes	about 1 1/3 cups cut-up fresh tomatoes, simmered 10 minutes

## COOKING TERMS

- AU JUS: With natural gravy.
- ASPIC: This denotes a savory jelly made from stock or from tomato juice with gelatin.
- AU GRATIN: Means covered with cheese or crumbs or both and baked.
- BASTE: To moisten food while baking with juices from pan or other liquid or fat.
- BAKE UNTIL TENDER: Until a fork or skewer can easily be inserted.
- BLEND: To mix well.
- BISQUE: A white soup made of shell fish.
- BOUILLON: A clear soup stronger than broth, yet not so strong as consommé, which is clear soup.
- CAFE AU LAIT: Equal parts of coffee and milk.
- CANAPE: Small open appetizer, served as first course.
- CHARLOTTE: A pudding made of bread or cake covered with fruit or gelatin.
- CHILL: To place food in the refrigerator until cold, not frozen.
- CREAM: To mix shortening in bowl until it is soft and light.
- CROQUETTES: A savory mince of meat or fish made with a sauce into shapes.
- CUT AND FOLD: To slice down through a mixture with a spoon and bring it to the top, folding over on the upward stroke.
- ENTREE: A light dish served between courses at dinner.
- FONDUE: A light preparation of cheese and eggs.
- FRAPPE: Partly frozen.
- FRICASSEE: A dish of any boiled meat served in a rich milk sauce.
- GLAZE OR GLACE: Iced or glossed over. Meats are glazed by covering with concentrated stocks or jellies. Fruits may be frozen or covered with a shiny film of hardened sugar syrup.
- HORS D'OEUVRES: Appetizing side dishes such as olives, radishes, celery, and pickles.
- JULIENNE: Cut in fine strips or strings.
- KNEAD: To place dough on a flat surface and work it, pressing down with knuckles, then fold over, repeating several times.

## COOKING TERMS (Continued)

- MARINATE:** To allow fruits or vegetables to stand in dressing or syrup to improve flavor.
- PIQUANT:** A sharp sauce.
- PUREE:** Food boiled to a pulp and put through a sieve.
- SAUTE:** To cook gently in a small amount of fat.
- SCALD:** To heat milk product until scum forms over top (196 degrees F. -- not boiling).

## HERBS AND SEEDS

- Dill** - Both leaves and seeds of dill are used. Leaves may be used as a garnish or to cook with fish. Leaves or the whole plant may be used to flavor dill pickles.
- Fennel** - Has a sweet hot flavor. Both seeds and leaves are used as a spice in very small quantity in pies and baked fruit. Leaves may be boiled with fish.
- Marjoram** - May be used both green and dry for flavoring soups and ragouts; and in stuffing for all meats and fish.
- Tarragon** - Leaves have a hot, pungent taste. Valuable to use in all salads and sauces. Excellent in tartar sauce. Leaves are pickled with gherkins. Used to flavor vinegar.
- Curry Powder** - A number of spices combined in proper proportion to give a distinct flavor to such dishes as vegetables of all kinds, meat, poultry, and fish.
- Chives** - Leaves are used in many ways. May be used in salad, in cream cheese, in sandwiches, omelet, soups, and in fish dishes. Mild flavor of onion.

Tomato Juice - Used in sauces to serve with bland foods, such as potato croquettes, or with foods having distinctive flavor, such as fish, also in beverages.

Vinegar - Low percentage natural acid, generally acetic acid. Used as a preservative for all pickling of vegetables and fruit. To give zest or tangy flavor to salad dressing; for meat, fish and vegetable sauces. Different kinds are wine vinegar, malt or beer vinegar, white vinegar, cider vinegar, tarragon vinegar.

Onion - Popular vegetable which combines in flavor with practically all vegetables, and some fruits - e.g., apple, and orange; also with all meat and fish. Tender young tops may be minced and used as garnish for soups and salads.

Sage - Used fresh or dried. May be used in poultry and meat stuffings; in sausage and practically all meat combinations; in cheese and vegetable combinations, as in vegetable loaf or curry. The flowers are sometimes used in salads.

Caraway - Seeds have a spicy smell and aromatic taste. Used in baked fruit, in cakes, breads, soups, cheese and sauerkraut.

Paprika - A Hungarian red pepper. Bright red in color. May be used in all meat and vegetable salads. In soups, both cream and stock. As a garnish for potatoes, cream cheese, salads, or eggs.

COMMON KITCHEN PANS TO USE AS CASSEROLES  
WHEN THE RECIPE CALLS FOR:

4-cup baking dish:

- 9-inch pie plate
- 8 x 1 1/4-inch layer cake pan
- 7 3/8 x 3 5/8 x 2 1/4-inch loaf pan

6-cup baking dish:

- 8 or 9 x 1 1/2-inch layer cake pan
- 10-inch pie plate
- 8 1/2 x 3 5/8 x 2 5/8-inch loaf pan

8-cup baking dish:

- 8 x 8 x 2-inch square pan
- 11 x 7 x 1 1/2-inch baking pan
- 9 x 5 x 3-inch loaf pan

10-cup baking dish:

- 9 x 9 x 2-inch square pan
- 11 3/4 x 7 1/2 x 1 3/4-inch baking pan
- 15 x 10 x 1-inch jelly roll pan

12-cup baking dish and over:

- 13 1/2 x 8 1/2 x 2-inch glass baking pan -  
12 cups
- 13 x 9 x 2-inch metal baking pan -  
15 cups
- 14 x 10 1/2 x 2 1/2-inch roasting pan -  
19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube pans:

- 7 1/2 x 3-inch "Bundt" tube pan 6 cups
- 9 x 3 1/2-inch fancy tube or "Bundt"  
pan 9 cups
- 9 x 3 1/2-inch angel cake pan 12 cups
- 10 x 3/4-inch "Bundt" or "Crownburst"  
pan 12 cups

9 x 3 1/2-inch fancy tube mold	12 cups
10 x 4-inch fancy tube mold (Kugelhupf)	16 cups
10 x 4-inch angel cake pan	18 cups

Melon Mold:

7 x 5 1/2 x 4-inch mold	6 cups
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Spring-Form Pans:

8 x 3-inch pan	12 cups
9 x 3-inch pan	16 cups

Ring Molds:

8 1/2 x 2 1/4-inch mold	4 1/2 cups
9 1/4 x 2 3/4-inch mold	8 cups

Charlotte Mold:

6 x 4 1/4-inch mold	7 1/2 cups
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Brioche Pan:

9 1/2 x 3 1/4-inch pan	8 cups
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TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to proper consistency. One is by using a candy thermometer in order to record degrees, the other is by the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234-238	Soft Ball
Divinity, Caramels	245-248	Firm Ball
Taffy	265-270	Hard Ball
Butterscotch	275-280	Light Crack
Peanut Brittle	285-290	Hard Crack
Caramelized Sugar	310-321	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about 1/2 tsp. of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CAMELIZING, the sugar first melts, then becomes a golden brown. It will form a hard brittle ball in cold water.

#### COOKING SUGGESTIONS

To toast coconut for cakes, put in pie pan and place in moderate oven. Stir often from edges, to brown evenly.

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Flour should be sifted once before measuring. Fill the cup without packing.

\* \* \* \* \*

Do not grease the sides of cake pans, grease only the bottoms.

\* \* \* \* \*

When beating egg whites do not tap beater on bowl of egg whites. The jarring of beater will cause the whites to lose a great deal of their fluffiness. The beater should be tapped on the hand to clear off the whites.

\* \* \* \* \*

Rub the bottom of the soup cup with a sliced whole garlic to accent the flavor of Navy Bean Soup.

\* \* \* \* \*

Eggs should be at least three days old before using in cakes.

\* \* \* \* \*

SLOW OVEN.....250 to 325 degrees  
MODERATE OVEN.....350 to 375 degrees  
HOT OVEN.....400 to 450 degrees  
VERY HOT OVEN.....450 to 500 degrees

\* \* \* \* \*

When making cake icing or candy consisting of milk or cream and sugar, add one tsp. of ordinary table syrup for each cup of sugar used. Boil in the usual way. Your finished product will be much smoother and not so apt to become sugary.

\* \* \* \* \*

#### HOW TO PRESERVE CHILDREN -- June Cottrell

To preserve children take: 1 large grassy field, 1/2 dozen children, 2 or 3 small dogs, a pinch of brook and some small pebbles. Mix the children and dogs well together and put them in the field, stirring constantly. Pour the brook over the pebbles, sprinkle the field with flowers, spread over all a deep blue sky, and bake in hot sun. When thoroughly browned, remove and set to cool in a bathtub.

## HOUSEHOLD HINTS

To make smoother gravy, never thicken it while it is boiling, remove from fire while adding thickening, then put back on fire to boil.

Keep whites from boiling out of cracked eggs by adding a little vinegar to the water.

Large potatoes will bake more quickly if you let them stand in hot water 15 minutes before putting in the oven.

To prevent escalloped dishes from curdling, use 1/4 tsp. of baking soda to each pint of milk.

To remove gum from clothing or children's hair, rub in a small amount of peanut butter.

To remove grass stains, use Prell shampoo.

If transparent tape gets stuck onto roll, just put into the refrigerator about 5 minutes and the tape will peel away easily without splitting.

If you are tired of tying youngsters' shoe laces all day, try wetting them under the faucet before tying them. The drying action tightens them.

To prevent stockings from wrapping around clothesline, put a marble in the toe of each stocking.

To freshen wilted vegetables, soak them in cold water with the juice of a lemon or Tbsp. of vinegar.

Lemons that have become hard and dry may be freshened by soaking in lukewarm water overnight.

Make a flower holder by sticking a potato full of holes with an ice pick. Cut off slice on bottom to make it steady.

To avoid spotting hinges or latches when painting a door, rub a little petroleum jelly on them first.

To give a fire a good start, put a couple of lighted candle butts in with the kindling.

Rub butter around top of pan to keep fudge from boiling over.

A tsp. of sugar for each quart of water when boiling corn on the cob improves flavor.

Coat the outside of cooking utensils to be used on picnics with laundry soap. Soot washes off easily.

When you have been cutting onions, rub the cut end of a celery stalk on your hands and onion odor will be gone.

To loosen tight screws or bolts, place a few drops of peroxide on them; let soak for a few minutes.

Separate egg whites and yolks by breaking them through a small funnel, the whites go through, not yolks.

To soften butter quickly, fill a bowl with boiling water, empty, and turn it upside down over butter dish.

Before scalding milk, wipe the bottom of pan with a bit of butter, and the milk will not scorch.

Turn a collander upside down over frying pan when frying chicken or fish or meat. Steam can escape, but fat cannot splatter.

To wash woodwork, use 1 cup ammonia, 1/2 cup vinegar, and 1/4 cup soda to a gallon of water.

To clean combs, use a small amount of ammonia in hot water.

To prevent food from sticking in frying pan, rub salt on hot pan until glossy.

For sparkling windows, use about 1 tsp. of ammonia in a large bowl of water.

To remove mildew, use 1 pint water, 1 cup bleach, 1/2 cup vinegar, or similar proportions.

When wrapping a frosted cake, sprinkle waxed paper with powdered sugar; frosting will stick to cake rather than paper.

\* \* \* \* \*

### TAKE TIME FOR 10 THINGS

1. TAKE TIME TO WORK.  
It is the price of success.
2. TAKE TIME TO THINK.  
It is the source of power.
3. TAKE TIME TO PLAY.  
It is the secret of youth.
4. TAKE TIME TO READ.  
It is the foundation of knowledge.
5. TAKE TIME TO WORSHIP.  
It is the highway of reverence and washes the dust of earth from our eyes.
6. TAKE TIME TO HELP AND ENJOY FRIENDS.  
It is the source of happiness.
7. TAKE TIME TO LOVE.  
It is the one sacrament of life.
8. TAKE TIME TO DREAM.  
It hitches the soul to the stars.

TAKE TIME FOR 10 THINGS (continued)

9. TAKE TIME TO LAUGH

It is the singing that helps with life's loads.

10. TAKE TIME TO PLAN.

It is the secret of being able to have time to take time for the first nine things.

-- June Cottrell

\* \* \* \* \*

A HAPPY HOME

- 4 cups love
- 2 cups loyalty
- 3 cups forgiveness
- 1 cup friendship
- 5 Tbsp. hope
- 3 Tbsp. tenderness
- 4 quarts faith
- 1 barrel laughter

Take love and loyalty and mix thoroughly with faith. Blend with tenderness, kindness, and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake with sunshine. Serve generous helpings daily.

-- Pauline Gross

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