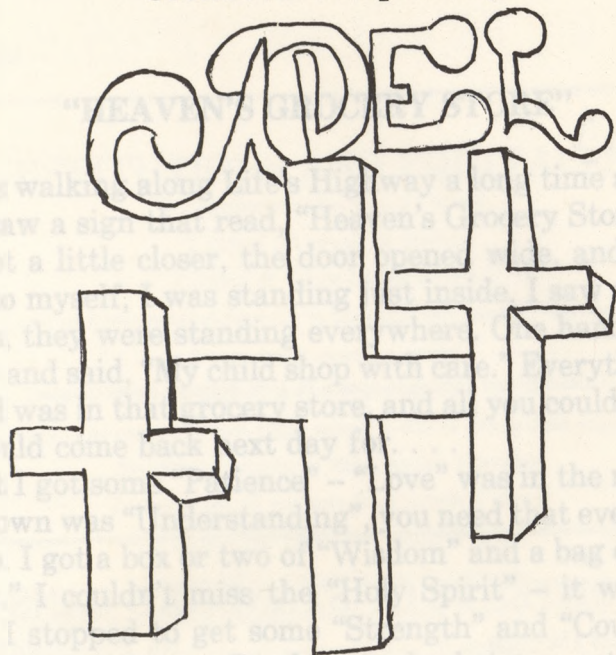


**Let's  
Break**



**Bread  
Together**

**Cookbook Compiled By:**



**OPEN**

**6th and Main  
Adel, Iowa 50003**

**BIBLE**

**Pastors - Rev. and Mrs. Donald Otto**

**Board Members**

Bro. William Ohmsieder

Bro. Gilbert (Bill) Webb

Bro. David Wallace

Bro. Homer Shelley

**Cookbook Committee**

Celecia Shelley

Norma Webb

Phyllis Wallace

Ruth Guisinger

Cathy Priest

Ron Shelley

**Art Work**

Kevin Guisinger (age 14)

**Recipes from 74 Friends and Families in Christ**

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1984

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Hills, MN 56138

Recipes from VA Friends and Families in Christ

## “HEAVEN’S GROCERY STORE”

I was walking along Life’s Highway a long time ago. One day I saw a sign that read, “Heaven’s Grocery Store.” And as I got a little closer, the door opened wide, and when I came to myself, I was standing just inside. I saw a host of Angels, they were standing everywhere. One handed me a basket and said, “My child shop with care.” Everything you needed was in that grocery store, and all you couldn’t carry you could come back next day for. . . .

First I got some “Patience” -- “Love” was in the row. Farther down was “Understanding”, you need that everywhere you go. I got a box or two of “Wisdom” and a bag or two of “Faith.” I couldn’t miss the “Holy Spirit” -- it was every place. I stopped to get some “Strength” and “Courage” to help me run the race. By then my basket was getting full, but I remembered I needed some “Grace.” I didn’t forget “Salvation” for salvation, that was free, so I tried to get enough of that to save both you and me.

Then I started up the aisle to the counter, to pay my grocery bill, for I thought I had everything, to do my Master’s Will. As I went I saw “Prayer” and I just had to put that in, for I knew when I stepped outside, I would run right into sin. “Peace” and “Joy” were plentiful, they were on the last shelf -- “Songs” and “Praises” were hanging near so I just helped myself. Then I said to the Angel, “Now how much do I owe?” He just smiled and said, “Take them everywhere you go.” Again I smiled and said, “How much do I really owe?” He smiled again and said, “My child Jesus paid your bill a long, long time ago.”

Memorized and given by Etta Darst, resident, Clearview Nursing Home, Clearfield, Iowa.

## SHORT NAMES WE USE IN OUR RECIPES

tsp	teaspoon
Tbls	tablespoon
pt	pint
qt	quart
gal	gallon
oz	ounce
lb	pound
pkg	package
sq	square
(Unsweetened chocolate comes in 1 oz. squares or rectangles)	
med	medium
hr	hour

---

## CONTENTS OF STANDARD CANS

Picnic equals 1¼ cups	No. 2½ equals 3½ cups
No. 300 equals 1¾ cups	No. 3 equals 4 cups
No. 1 tall equals 2 cups	No. 5 equals 7½ cups
No. 303 equals 2 cups	No. 10 equals 13 cups
No. 2 equals 2½ cups	

---

## GUIDE TO WEIGHTS AND MEASURES

1 teaspoon equals 60 drops	1 pounds equals 16 ounces
3 teaspoons equals 1 tablespoon	1 cup equals ½ pint
2 tablespoons equals 1 fluid ounce	2 cups equals 1 pint
4 tablespoons equals ¼ cup	4 cups equals 1 quart
5⅓ tablespoons equals ⅓ cup	4 quarts equals 1 gallon
8 tablespoons equals ½ cup	8 quarts equals 1 peck
16 tablespoons equals 1 cup	4 pecks equals 1 bushel

## SUBSTITUTIONS AND EQUIVALENTS

2 tablespoons of fat equals 1 ounce

1 cup of fat equals ½ pound

1 pound of butter equals 2 cups

1 cup of hydrogenated fat plus ½ teaspoon salt equals 1 cup butter

2 cups sugar equals 1 pound

2½ cups packed brown sugar equals 1 pound

1½ cups packed brown sugar equals 1 cup of granulated sugar

3½ cups of powdered sugar equals 1 pounds

4 cups sifted all purpose flour equals 1 pound

4½ cups sifted cake flour equals 1 pound

1 ounce bitter chocolate equals 1 square

4 tablespoons cocoa plus 2 teaspoons butter equals 1 ounce of bitter chocolate

1 cup egg whites equals 8 to 10 whites

1 cup egg yolks equals 12 to 14 yolks

16 marshmallows equals ¼ pound

1 tablespoon cornstarch equals 2 tablespoons flour for thickening

1 tablespoon vinegar or lemon juice plus 1 cup milk equals 1 cup sour milk

10 graham crackers equals 1 cup fine crumbs

1 cup whipping cream equals 2 cups whipped

1 cup evaporated milk equals 3 cups whipped

1 lemon equals 3 to 4 tablespoons juice

1 orange equals 6 to 8 tablespoons juice

1 cup uncooked rice equals 3 to 4 cups cooked rice

# FOOD QUANTITIES FOR SERVING 25, 50 and 100 PEOPLE

FOOD	25	50	100
<b>Sandwiches:</b>			
Bread	50 slices 3 (1 lb.) loaves	100 slices 6 (1 lb.) loaves	200 slices 12 (1 lb.) loaves
Butter	½ lb.	¾-1 lb.	1½ lbs.
Mayonnaise	1 c.	2-3 c.	4-6 c.
Mixed Fillings (meat, fish, eggs)	1½ qts.	2½-3 qts.	5-6 qts.
Mixed Fillings (sweet-fruit)	1 qt.	1¾-2 qt.	2½-4 qts.
Lettuce	1½ heads	2½-3 heads	5-6 heads
<b>Meat, Poultry, Fish:</b>			
Weiners	6½ lbs.	13 lbs.	26 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Chicken	13 lbs.	25-35 lbs.	50-75 lbs.
Fish, large whole (round)	13 lbs.	25 lbs.	50 lbs.
Fish Filets or Steaks	7½ lbs.	15 lbs.	30 lbs.
<b>Salads, Casseroles:</b>			
Potato Salad	4¼ qts.	2¼ gal.	4½ gal.
Scalloped Potatoes	4½ qts. or 1 (12 x 20 inch pan)	8½ qts.	17 qts.
Spaghetti	1¼ gal.	2½ gal.	5 gal.
Baked Beans	¾ gal.	1¼ gal.	2½ gal.
Jello Salad	¾ gal.	1¼ gal.	2½ gal.
<b>Ice Cream:</b>			
Brick	3½ qts.	6½ qts.	12½ qts.
Bulk	2¼ qts.	4½ qts. or 1¼ gal.	9 qts. or 2½ gal.
<b>Beverages:</b>			
Coffee	½ lb. and 1½ gal. water	1 lb. and 3 gal. water	2 lbs. and 6 gal. water
Tea	1/12 lb. and 1½ gal. water	1/6 lb. and 3 gal. water	⅓ lb. and 6 gal. water

# Beverages For All Ages

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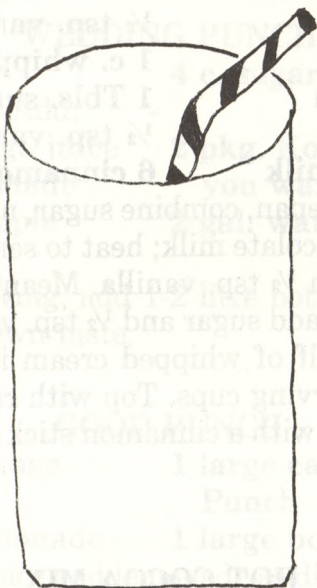
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# FOOD QUANTITIES FOR 25, 50 and 100 PEOPLE

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FOOD	25	50	100
<b>Breads andwiches</b>			
Bread	100	200	400
Butter	100	200	400
<b>Meat and Poultry</b>			
Beef, Pork, Lamb	100	200	400
Chicken	100	200	400
Turkey	100	200	400
Ham	100	200	400
Salmon	100	200	400
Shrimp	100	200	400
Crab	100	200	400
Scallops	100	200	400
Clams	100	200	400
Seafood	100	200	400
<b>Vegetables</b>			
Asparagus	100	200	400
Beans	100	200	400
Broccoli	100	200	400
Cauliflower	100	200	400
Corn	100	200	400
Cucumbers	100	200	400
Eggplant	100	200	400
Kale	100	200	400
Kidney Beans	100	200	400
Leeks	100	200	400
Onions	100	200	400
Peas	100	200	400
Potatoes	100	200	400
Spinach	100	200	400
Sweet Corn	100	200	400
Tomatoes	100	200	400
Winter Squash	100	200	400
<b>Fruits</b>			
Apples	100	200	400
Bananas	100	200	400
Blueberries	100	200	400
Cherries	100	200	400
Citrus	100	200	400
Dragonfruit	100	200	400
Grapes	100	200	400
Kiwi	100	200	400
Lemon	100	200	400
Lime	100	200	400
Mango	100	200	400
Oranges	100	200	400
Pineapple	100	200	400
Raspberries	100	200	400
Strawberries	100	200	400
Watermelon	100	200	400
<b>Dairy</b>			
Butter	100	200	400
Cheese	100	200	400
Eggs	100	200	400
Milk	100	200	400
Yogurt	100	200	400
<b>Grains</b>			
Barley	100	200	400
Bulgur	100	200	400
Farro	100	200	400
Flour	100	200	400
Grain	100	200	400
Quinoa	100	200	400
Rice	100	200	400
Speltz	100	200	400
Tritic	100	200	400
Wheat	100	200	400
<b>Legumes</b>			
Beans	100	200	400
Peas	100	200	400
Pulses	100	200	400
<b>Spices</b>			
Black Pepper	100	200	400
Cumin	100	200	400
Mustard	100	200	400
Salt	100	200	400
Soy Sauce	100	200	400
Vinegar	100	200	400
<b>Drinks</b>			
Beer	100	200	400
Wine	100	200	400
Water	100	200	400

# Beverages For All Ages



### SPICED TEA (FRIENDSHIP TEA)

- |                                |   |
|--------------------------------|---|
| 2 c. Tang instant orange drink | 1 (3 oz.) pkg. Wyler's instant lemonade |
| 1 c. sugar                     | $\frac{1}{4}$ tsp. ground cloves        |
| $\frac{3}{4}$ c. instant tea   | 1 tsp. cinnamon                         |

Mix. Put 2-3 teaspoons into 1 c. boiling water and enjoy.

Nettie Carle

### HOT SPICED CHOCOLATE MILK

- |                             |                            |
|-----------------------------|----------------------------|
| 1 tsp. sugar                | $\frac{1}{2}$ tsp. vanilla |
| $\frac{3}{4}$ tsp. nutmeg   | 1 c. whipping cream        |
| $\frac{3}{4}$ tsp. cinnamon | 1 Tbls. sugar              |
| Dash of cloves              | $\frac{1}{2}$ tsp. vanilla |
| 1 qt. chocolate milk        | 6 cinnamon sticks          |

In a  $1\frac{1}{2}$  qt. saucepan, combine sugar, nutmeg, and cloves. Gradually add chocolate milk; heat to serving temperature, do not boil. Stir in  $\frac{1}{2}$  tsp. vanilla. Meanwhile, whip cream until almost stiff; add sugar and  $\frac{1}{2}$  tsp. vanilla and beat until stiff. Blend half of whipped cream into hot milk mixture; pour into serving cups. Top with remaining whipped cream. Serve each with a cinnamon stick stirrer. Makes 6 (6 oz.) servings.

Rose Aubert

### HOT COCOA MIX

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| 1 (8 oz.) box instant powdered milk | 1 (6 oz.) jar Coffee-Mate or Pream |
| 1 c. powdered sugar                 | 1 (1 lb.) can instant cocoa mix    |

Sift together and store in tight container. For 1 cup: 1 c. boiling water and  $\frac{1}{4}$  c. cocoa mix. Stir well and serve.

Cora Guisinger

\* \* \* \* \*

If we cannot all gather a sheaf, let us each glean an ear.

## CIDER PUNCH

(From the Household Searchlight Recipe Book, 1931)

- 2 c. sweet cider      Sugar  
1 c. orange juice    2 c. ginger ale  
¼ c. lemon juice

Combine orange and lemon juice. Sweeten to taste. Add cider; chill thoroughly. Add ginger ale. Serve at once. Serves 8.

Darrell Kerns

## WEDDING PUNCH

- 4 c. water      4 c. sugar  
Bring to a boil. Add:  
3 c. frozen orange juice    2 pkg. Kool-Aid (the color  
3 c. frozen lemonade      you want your punch)  
2 lg. cans pineapple      2 gal. water  
juice

Just before serving, add 1-2 litre bottle of ginger ale or 7-Up or to your own taste.

Phyllis Wallace

## GOOD PUNCH

- 1 can frozen orange      1 large can Hawaiian  
juice                      Punch  
1 can frozen lemonade    1 large bottle 7-Up

Dilute orange juice and lemonade as directed on can. Add 7-Up when ready to serve.

Cora Hill

## ORANGE JULIUS

- ½ (6 oz.) can frozen      ½ c. milk  
orange juice              ¼ c. sugar  
½ c. water                ½ tsp. vanilla

Combine ingredients in medium size mixing bowl. Pour into blender. Blend at stir setting for 30 seconds. Turn off blender and add 6 ice cubes. Blend for 30 seconds. Makes 5 or 6 small glasses.

Kevin Guisinger

## CRANBERRY CHRISTMAS PUNCH

- |   |   |
|---|---|
| 1 (3 oz.) pkg. cherry<br>flavored gelatin   | 3 c. cold water                                       |
| 1 c. boiling water  | 1 (1 qt.) bottle cranberry<br>juice cocktail, chilled |
| 1 (6 oz.) can frozen<br>lemonade (or pine-<br>apple or orange juice<br>concentrate) | 1 (12 oz.) bottle ginger<br>ale, chilled              |

Dissolve cherry gelatin in boiling water. Stir in the lemonade or your choice juice concentrate. Add the cold water and cranberry juice cocktail. Place in a large punch bowl, 2 trays of ice cubes or an ice ring. Pour punch over ice slowly, pour in chilled ginger ale. Fruit flavored sherbet may be added if desired. Serve at once.

Jean Taylor

## SPICED TEA

- |   |                       |
|---|-----------------------|
| 1 (16.2 oz.) jar Tang<br>orange drink mix | 2 tsp. powdered sugar |
| 1 lg. pkg. lemon jello                    | 2 c. instant tea      |
| 1 c. sugar                                | ½ tsp. ground cloves  |
|   | 2 tsp. cinnamon       |

Use 1 heaping teaspoon to 1 c. boiling water. May garnish with a slice of lemon or orange on the side of the cup.

Janelle Taylor

## COCOA MIXTURE

- |                                |  |
|--------------------------------|--|
| 1 (8 qt.) box powdered<br>milk | 1 (8 oz.) jar powdered<br>cream        |
| 1 c. powdered sugar            | 1 (1 lb.) box instant<br>chocolate mix |

Mix all ingredients together and store in tightly covered container. To use, use 1 heaping teaspoon to 1 c. boiling water.

Janelle Taylor

# Salads To Please Everybody



## 7-UP SALAD

- |                                |                           |
|--------------------------------|---------------------------|
| <b>2 boxes lime jello</b>      | <b>1 c. boiling water</b> |
| <b>3 ice cubes</b>             | <b>2 c. 7-Up</b>          |
| <b>1 can crushed pineapple</b> | <b>3 diced bananas</b>    |
| <b>½ c. nuts (optional)</b>    |                           |

Dissolve jello in the cup of boiling water; cool with ice cubes. Add crushed pineapple, bananas and nuts. Stir in the 7-Up and refrigerate until set. Top with whipped cream if desired. Use an 8 inch square pan. Makes 16 servings.

Donna Otto

## CALICO SLAW

- |  |                                      |
|--|--------------------------------------|
| <b>2 c. shredded green and red cabbage</b> | <b>¼ c. minced green pepper</b>      |
| <b>1 c. grated carrots</b>                 | <b>¼ c. raisins (optional)</b>       |
| <b>½ c. minced celery</b>                  | <b>½ c. Thousand Island Dressing</b> |
| <b>¼ c. minced onion</b>                   |                                      |

Combine all the vegetables and raisins together. Pour dressing over them. Mix well. Chill several hours before serving. Serves 4-6.

Jacqueline Ball

## GARBAGE SALAD

- |                          |                                      |
|--------------------------|--------------------------------------|
| <b>1 head of cabbage</b> | <b>Radishes</b>                      |
| <b>1 cucumber</b>        | <b>Onions</b>                        |
| <b>Celery</b>            | <b>4 oz. Cheddar or Colby cheese</b> |
| <b>1 apple</b>           |                                      |

Shred all vegetables. Add the shredded cheese; toss gently. Make a dressing of:

- |                            |                                 |
|----------------------------|---------------------------------|
| <b>1 c. salad dressing</b> | <b>2 Tbls. milk</b>             |
| <b>1 c. sugar</b>          | <b>Salt and pepper to taste</b> |
| <b>¼ c. vinegar</b>        |                                 |

Mix well; pour over salad. Toss gently; refrigerate until ready to serve. As with most cabbage salads, flavor is best if refrigerated overnight. If so, wait and add cheese just before you are ready to serve.

Donna Otto

## CABBAGE SLAW

- |                             |                       |
|-----------------------------|-----------------------|
| 1 head cabbage,<br>shredded | 1 1/4 c. sugar        |
| 1 green pepper,<br>chopped  | 2 Tbls. chopped onion |
| 1 tsp. salt                 | 1 tsp. celery seed    |
|                             | 3/4 c. oil            |

Toss cabbage, green pepper, onion and celery seed; set aside. Boil together sugar, salt and oil. Pour over slaw. Let stand until cool. Put in jars with lids and refrigerate.

Nettie Carle

## 24 HOUR SALAD

- |                                |  |
|--------------------------------|--|
| 1 head lettuce                 | 1/2 c. chopped green<br>pepper               |
| 1 c. chopped celery            | 1 med. onion, chopped                        |
| 4 hard cooked eggs,<br>chopped | 8 slices bacon, cooked<br>crisp and crumbled |
| 1 pkg. frozen peas             |  |

Put in oblong pan in order. Combine:

- |               |                       |
|---------------|-----------------------|
| 2 Tbls. sugar | 2 c. Kraft mayonnaise |
|---------------|-----------------------|

Cover all ingredients with mayonnaise mixture. Top with 4 oz. grated cheddar cheese. Cover tightly and refrigerate for at least 24 hours.

Cora Guisinger

## CARROT SALAD

- |                                |                         |
|--------------------------------|-------------------------|
| 1 pkg. orange jello            | 1 sm. pkg. cream cheese |
| 1 c. boiling water             | 1 c. crushed pineapple  |
| 24 miniature marsh-<br>mallows | 1/2 c. whipped cream    |
|                                | 1 c. shredded carrots   |

Combine boiling water, jello, marshmallows and cream cheese; stir until marshmallows and cheese are dissolved. Set aside to cool and thicken slightly. Fold in remaining ingredients. Put in mold or pour into pan to cut into squares. Serve on lettuce leaf.

Mary Kerns

## LIME GELATIN SALAD

Mix 1 (3 oz.) pkg. lime jello with 1 c. boiling water. Cool. Add 1 (7 oz.) can 7-Up. Chill until partially set. Fold in 1 sliced banana and 1 c. drained crushed pineapple. Chill until firm. Use an 8x8 inch pan.

**Topping:** Combine  $\frac{1}{4}$  c. sugar, 1 Tbls. flour in reserved pineapple juice and 1 beaten egg. Cook until thick. Chill, then fold in 1 c. Cool Whip. Spread on top of gelatin. Grate cheese over top. I usually double both recipes.

Mrs. Frank Dykstra

## PERFECTION SALAD

3 pkgs. lemon jello                       $1\frac{1}{2}$  c. cold water

1 tsp. salt                                   $\frac{1}{2}$  c. vinegar

$1\frac{1}{2}$  c. boiling water

Mix in a 9x13x2 inch baking pan. Chill until partially set, then add:

2 c. shredded cabbage                   $\frac{1}{2}$  c. chopped green

$\frac{1}{2}$  c. shredded carrots                  pepper

$\frac{1}{2}$  c. chopped celery                   $\frac{1}{2}$  c. sliced stuffed olives

Chill until firm. Cut into squares and serve on lettuce leaves. May add a spoon of mayonnaise or salad dressing and a sprinkle of paprika to make a very dressy salad. Makes 20 servings.

Unknown

## COOL, CREAMY, LIGHT SALAD

1 pkg. instant vanilla                  1 c. miniature marsh-  
pudding                                      mallows

1 (No. 2) can fruit                      1 large container Cool  
cocktail                                      Whip

Mix pudding and fruit cocktail together. Add marshmallows; fold in Cool Whip. It's ready to eat as soon as you get it stirred together.

Hattie E. Bench

## FAVORITE SALAD

- |                                |                 |
|--------------------------------|-----------------|
| 1 pkg. lemon jello             | 1 c. hot water  |
| 1 (8 oz.) pkg. cream<br>cheese | 1 c. mayonnaise |

Mix these ingredients and cool until partially set. Then mix in:

- |                           |                                  |
|---------------------------|----------------------------------|
| 2 Tbls. onion, diced fine | ½ c. green pepper, diced<br>fine |
| ½ c. sliced olives        |                                  |
| ½ c. grated carrots       | 1/8 tsp. salt                    |

Continue to set until firm. Serve on lettuce leaf. If put in a 9x13 inch cake pan, you can get at least 20 servings.

Thelma Webb

## TACO SALAD

- |                            |   |
|----------------------------|---|
| 1 large head lettuce       | 4 green onions or 1 med.<br>onion, sliced |
| 2 med. tomatoes            |   |
| 1 med. cucumber,<br>sliced | 1 med. green pepper,<br>sliced            |

Add any other salad ingredients you like. Toss together.

- |                    |                          |
|--------------------|--------------------------|
| 1 lb. ground beef  | Salt and pepper to taste |
| 1 can kidney beans |                          |

Brown ground beef; add salt and pepper. Drain well. Add drained kidney beans; heat until beans are good and warm. Set aside but keep warm.

- |  |   |
|--|---|
| 1 (8 oz.) bottle Thou-<br>sand Island Dressing | 2 c. cheddar cheese,<br>shredded                |
| ½ bag Doritos, crushed                         | 1 bottle taco sauce (hot<br>or mild as desired) |

Add ground beef, beans, 1000 Dressing, and crushed Doritos to lettuce salad. Mix together well. Have the shredded cheese and taco sauce ready for those who want it. Makes 4-8 servings. This is a good Saturday afternoon brunch.

Hattie E. Bench

## LAYERED SALAD

- |   |   |
|---|---|
| 1 small head lettuce                      | ½ c. diced celery                         |
| ½ c. diced green pepper                   | ½ c. diced red pepper                     |
| ½ c. diced red onions                     | 1 (10 oz.) pkg. frozen<br>peas            |
| 1½-2 c. mayonnaise                        | 1 (4 oz.) pkg. shredded<br>cheddar cheese |
| 2 Tbls. sugar                             |   |
| 8-10 slices bacon,<br>cooked and crumbled |   |

In a 9x13 inch pan, layer lettuce, celery, peppers, onions, and raw peas--one layer each. Mix mayonnaise and sugar; spread over the salad as if frosting a cake. Sprinkle with cheese and bacon crumbles. Cover and refrigerate overnight. Serves 12.

Wanda Grubbs

## 3 BEAN SALAD

- |                                    |                       |
|------------------------------------|-----------------------|
| 1 can green beans,<br>drained      | 1 large onion, diced  |
| 1 can wax beans,<br>drained        | 1 green pepper, diced |
| 1 can red kidney beans,<br>drained | 1 c. sugar            |
|                                    | 1 c. vinegar          |
|                                    | ½ c. salad oil        |

Heat sugar, vinegar and oil until sugar is dissolved. Let cool. Pour over other ingredients. Chill 24 hours.

Phyllis Wallace

## ST. PATRICKS DAY SALAD

- |                     |                                  |
|---------------------|----------------------------------|
| 1 pkg. lime jello   | 1 small can crushed<br>pineapple |
| 1⅔ c. boiling water | 3 small sweet pickles            |

Prepare jello according to directions on package, only using 1⅔ c. boiling water. When slightly set, add undrained pineapple and sweet pickles (sliced very thin). Refrigerate until time to serve.

Mable Ohmsieder

## HOT PEPPER SALAD

- |                        |                                 |
|------------------------|---------------------------------|
| 1 red pepper, chopped  | 2 green onions, chopped         |
| 1 c. zucchini, chopped | ½ lb. beef steak, cut in strips |
| 1 c. green beans       | 1 Tbls. mustard                 |
| 1 Tbls. soy sauce      | 2 Tbls. vinegar                 |
| Hot pepper as desired  |                                 |

In a skillet or wok, heat 2 Tbls. oil. Stir fry onions, peppers, zucchini and steak until tender. Add green beans, soy sauce, mustard and vinegar; stir together for about 2 minutes. Pour over torn lettuce and toss together. Add salt and pepper to taste. Makes a meal in itself. Serves 4.

Darrell Kerns

## COTTAGE CHEESE CUCUMBER SALAD

- |  |                                  |
|--|----------------------------------|
| 1 small pkg. lemon jello                 | ¾ c. cottage cheese              |
| ¾ tsp. salt                              | 1½ c. boiling water              |
| ½ tsp. prepared mustard                  | ¼ tsp. paprika                   |
| ½ c. mayonnaise                          | 1½ tsp. lemon juice              |
| ½ c. cucumber, finely chopped and peeled | 4 green onions and tops, chopped |

Dissolve jello in boiling water, refrigerate until slightly set. Mix salt, paprika, mustard, lemon juice and mayonnaise together. Add the chopped onions, cucumbers and cottage cheese; mix well. Add to slightly set jello and completely jell. You can cut into squares and serve on a lettuce leaf. Garnish as desired.

Mary Kerns

## BANANA LOGS

Cut bananas into 4 inch pieces, roll in mayonnaise and then in chopped nuts.

Mable Ohmsieder

## COOL REFRESHING SHELL SALAD

- |                                   |  |
|-----------------------------------|--|
| 2 c. large shell macaroni         | $\frac{3}{4}$ c. raw cauliflower, sliced |
| $\frac{1}{2}$ c. radishes, sliced | $\frac{1}{4}$ c. celery, sliced          |
| $\frac{1}{2}$ c. grated cheese    | 1 (5 oz.) pkg. frozen peas, thawed       |
| 2 tsp. diced onion                | 1 c. sour cream                          |
| $\frac{1}{2}$ c. mayonnaise       | 1 (3 oz.) pkg. lemon or lime jello       |
| $\frac{1}{4}$ tsp. salt           |  |

Cook macaroni. Combine sour cream, mayonnaise, jello and salt; mix well. In large bowl, combine cooked macaroni, cauliflower, radishes, celery, cheese, thawed peas and onion. Pour sour cream mixture over all and mix well. Chill several hours before serving.

Rose Aubert

## FROZEN CRANBERRY SALAD

- |                                 |  |
|---------------------------------|--|
| 1 large pkg. cream cheese       | 1 (No. 303) can crushed pineapple          |
| 3 Tbls. mayonnaise              | $\frac{1}{2}$ c. English walnuts or pecans |
| 2 Tbls. sugar                   | 1 pkg. non-dairy whipped cream             |
| 1 (1 lb.) can whole cranberries |  |

Mix cream cheese, sugar and mayonnaise together. Add cranberries, nuts and pineapple. Fold in the whipped cream. Freeze. You can use an 8 $\frac{1}{2}$ x5x3 inch glass loaf pan or your favorite mold. When ready to serve, unmold and slice.

Hattie E. Bench

\* \* \* \* \*

"Tackle every task that comes along and if you fear God you can expect His blessing."

Eccl. 7:18

## MARSHMALLOW BANANA SALAD

- 1 (1 lb.) pkg. large marshmallows  
3 lg. bananas, cut in 2 inch chunks
- 1 box instant vanilla pudding

Prepare pudding according to directions on back of package. Add bananas and marshmallows. Put in refrigerator until time to use.

Mable Ohmsieder

## CINNAMON APPLESAUCE SALAD

- 2 c. boiling water  
2 pkgs. lemon jello  
2 c. applesauce  
 $\frac{1}{4}$  c. light cream  
 $\frac{1}{2}$  c. cinnamon candies
- Pinch of salt  
1 (8 oz.) pkg. cream cheese  
2 Tbls. Miracle Whip

Dissolve cinnamon candies in boiling water. Pour over the lemon jello; stir until jello dissolves. Add salt and applesauce. Pour into 8 inch square pan and chill. Whip together cream cheese, cream and Miracle Whip. Spread cheese mixture over salad and return to refrigerator until ready to serve. Cut into squares and serve on lettuce leaves or finely shredded cabbage. Very tasty. Makes 12 servings.

Unknown

## PISTACHIO SALAD

- 1 pkg. instant pistachio pudding  
1 small container Cool Whip
- 1 pkg. lemon jello  
1 c. boiling water
- 1 can crushed pineapple

Mix pudding as directed on box. Mix jello with the boiling water and let set until semi-solid. Mix pudding, jello, pineapple and Cool Whip. Refrigerate until ready to serve.

Janelle Taylor

## LAYERED SALAD

- |   |  |
|---|--|
| <b>1 large head lettuce, shredded</b>               | <b>1 c. celery, diced</b>                                    |
| <b>4 hard boiled eggs, sliced</b>                   | <b>½ c. green pepper, sliced</b>                             |
| <b>½ c. red onion, sliced</b>                       | <b>1½ c. Kraft mayonnaise with 2 Tbls. sugar mixed in it</b> |
| <b>1 pkg. frozen peas, cooked (not over-cooked)</b> | <b>¾ c. crisply fried bacon, crumbled</b>                    |
| <b>4 oz. grated cheese</b>                          |  |

Rinse lettuce and drain well before shredding. Use a 9x13 inch dish, layer: lettuce, celery, sliced eggs, peas, sliced green pepper, sliced red onion, mayonnaise and sugar, grated cheese, crumbled bacon. Refrigerate for 12-24 hours before serving.

**Variation:** Add 1½ c. sour cream to mayonnaise-makes it richer.

Maxine Hastie

# MAIN



# DISHES



## ZUCCHINI AND RICE

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 lb. ground beef                 | 1 qt. tomato juice or    |
| 1 lg. onion, chopped              | tomatoes                 |
| 1 lg. green pepper, if<br>desired | 1½-2 qts. cubed zucchini |
| 1 c. raw rice                     | Salt and pepper to taste |

Brown ground beef, add onions and green pepper until just tender. Add zucchini, rice, tomatoes or tomato juice, and seasonings. Cook for about ½ hour in an electric skillet, or until tender. Makes about 8 servings.

**Variation:** I also like to add a little Presti's and catsup.

Marie McCall

## MINUTE STEAK DISH

- |   |                                |
|---|--------------------------------|
| 1½ lbs. minute or round<br>steak        | 1 can cream of chicken<br>soup |
| Flour (enough to roll<br>steaks in)     | 1 c. milk                      |
| Margarine (enough for<br>browning meat) | Salt and pepper to taste       |

Roll steak in flour. Brown both sides of meat in melted margarine. Season to taste. Put steaks in a casserole dish. Mix the soup and milk together; pour over the steak. Bake at 325° for 1 hour. The soup and milk mixture makes a delicious gravy. Makes about 4 servings.

Joy Mason

## STUFFED ROUND STEAK

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 round steak (1½-2<br>lbs.) | 1 pkg. Stove Top stuffing<br>mix |
|                              | Salt                             |

Prepare stuffing mix according to directions. Salt steak. Spread stuffing on steak. Roll up and secure. Cook in pressure pan for 30 minutes. Let pressure off immediately. Serves 6.

Louise Clayton

## EASY STROGANOFF

¼ c. flour	1 Tbls. Worcestershire
2 tsp. salt	sauce
1½ lbs. round steak	1 (10 oz.) can condensed
¼ c. butter	beef bouillon
1 (3 oz.) can sliced	1 (8 oz.) pkg. noodles
mushrooms	1 c. sour cream
2 medium onions, sliced	1 clove garlic, crushed
2 c. water	1 (8 oz.) can tomato sauce

Combine flour and salt. Add meat, mix lightly to coat. Brown meat in butter. Add onions, garlic and mushrooms. Cook until onions are slightly tender, but not brown. Blend in 1 c. water, tomato sauce and Worcestershire sauce. Cover and simmer until meat is tender, approximately 1 hour. Add 1 c. water, bouillon and noodles. Cover and simmer 7-10 minutes or until noodles are tender. Stir in sour cream. DO NOT BOIL! Makes 6 large servings.

Louise Clayton

## HAM LOAF

3 eggs	1½ c. milk
¾ c. graham cracker	3 lbs. ham loaf*
crumbs	

\*Ground pork, ground ham, and sometimes ground beef.

Mix together into loaf pan. Bake for 45 minutes at 350°.

Baste in Orange-Honey Glaze:

1 c. brown sugar	½ c. orange juice
½ c. honey	

Cheryl Pitsenbarger

\* \* \* \* \*

It is better to whistle than whine;

It is better to laugh than cry;

For though it be cloud, the sun will soon shine

In the blue and beautiful sky.

## CASHEW CHICKEN

- |                                       |   |
|---------------------------------------|---|
| 1 lb. of chicken breast<br>per person | Peanut oil to fry<br>Salt and pepper to taste |
| 1 egg per chicken breast              | Salted cashews                                |
| ¼ c. milk                             |   |

Remove chicken from bones and cut into small pieces. Flour well and let stand in flour for 15 minutes. Mix egg, milk, salt and pepper. Remove chicken from flour and let set in egg mixture for 10 minutes. Roll in flour again and deep fry in hot peanut oil. Keep warm in covered casserole dish, sprinkle with cashews.

### Oyster Sauce:

- |  |                                      |
|--|--------------------------------------|
| 2 chicken bouillon cubes<br>per 1 c. water | 2 tsp. sugar<br>1 tsp. oyster sauce* |
| 2 Tbls. cornstarch                         |                                      |

\*Can be found in Chinese food section.

Boil water and dissolve bouillon cubes. Remove ¼ c. broth and mix with cornstarch and sugar until smooth. Pour back into broth and let thicken. Makes 3 cups sauce. To serve on rice: Put rice on plate, add hot chicken and cashews. Top with the oyster sauce, diced green onions and soy sauce as desired. Really good and I haven't found any place in this area that makes it.

Iris Bounds

## CRANBERRY-HAM LOAF

- |                         |  |
|-------------------------|--|
| 1 c. fresh bread crumbs | 1 lb. ground fresh pork                |
| 2 eggs                  | 1 c. canned whole cran-<br>berry sauce |
| ¼ c. milk               | ¼ tsp. ground cloves                   |
| 1 tsp. pepper           |  |
| 1 lb. ground smoked ham |  |

Preheat oven to 400°. With fork, slightly beat eggs; add milk, salt, pepper and bread crumbs. Let stand for a few minutes. Add ham and ground pork, mix thoroughly. Put in shallow baking dish and shape into a loaf. Mash cranberries with cloves; spread on top of ham loaf. Bake for 1 hour. Serve hot. Makes 8 servings.

Unknown

## CHILIES 'N CHEESE QUICHE

1 (5 oz.) pkg. Pillsbury all-ready pie crust      Flour to roll dough

### Filling:

8 oz. shredded cheddar cheese      1 (4 oz.) can diced green chilies, undrained

2 Tbls. flour      1 Tbls. minced onion

4 eggs, slightly beaten      ½ tsp. salt and pepper

1 ½ c. half and half

Prepare pie crust according to directions for filled 1 crust pie. Heat oven to 350°. Toss cheese with flour. In large bowl, stir together eggs, half and half, chilies, onions, salt and pepper. Add cheese and mix well. Pour into pie crust and bake for 40-45 minutes, or until filling is set. Makes 8 servings, for a 10 inch pie.

Diora Bounds

## COLUMBIAN STEW

½ chicken      ½ lb. pork

½ lb. ham      Butter

¼ lb. bacon      Onions

1 box mushrooms      Shoestring potatoes

1 can pears      Your choice of spices

1 can evaporated milk

Put pork and chicken with spices in pressure cooker until cooked. Fry bacon. Pick chicken off the bone. Chop all meats into small pieces. Fry mushrooms and onions in butter. When fried, remove onion pieces. In buttered casserole dish, place sliced pears along bottom. Mix remaining together, add milk. Spread evenly over pears, sprinkle with shoestring potatoes. Place in oven at 300° to heat thoroughly. Serves 8.

Olive Fisher

\* \* \* \* \*

A cloudy morning may bring a clear day.

## IMPOSSIBLE HAM & SWISS PIE

(Makes its own crust)

2 c. cut up cooked ham	4 eggs
1 c. shredded Swiss cheese	2 c. milk
	¼ tsp. salt
⅓ c. green onion, chopped (or just onion)	1/8 tsp. pepper
	1 c. Bisquick

Heat oven to 400°. Grease a 10 inch pie plate. Sprinkle ham, cheese and onions into pie plate. Beat remaining ingredients until smooth (can use the blender). Pour over the ham and cheese mixture. Bake 35-40 minutes, until golden brown and a knife inserted comes out clean. Cool for 5 minutes and serve. Serve with a salad and a dessert and you have a full meal. Makes 6-8 servings.

Maxine Hastie

## GOOD PLAIN MEATLOAF

1½ lbs. ground beef	1 egg
¾ c. instant oatmeal	¼ c. chopped onion
1½ tsp. salt	1 Tbls. tapioca
¼ tsp. pepper	

Mix all ingredients together and make into a loaf. Put in a loaf pan and put 2 strips bacon on top. Bake for 1 hour at 350°.

Cora Hill

## HOBO DINNER

Tear off a piece of foil, about 14 inches long, dull side down. In center of foil, place a hamburger patty the appropriate size for adult or child. Salt and pepper each ingredient as desired as they are added. After meat, pile on sliced raw potatoes, followed by sliced raw carrots and onions. Add 1 Tbls. water and 1 Tbls. butter or margarine. Roll foil lengthwise down snugly and roll ends and place on jelly roll pan if making 4 or more. Bake at 400° for 30 minutes or until tender. Serve in foil if desired.

Unknown

## CHICKEN ENCHILADAS

- |  |   |
|--|---|
| 3-4 chicken breasts,<br>cooked and chopped | 1/4 lb. Monterey Jack<br>cheese, shredded |
| 2 cans cream of chicken<br>soup            | 2 cans mushrooms                          |
| 1-2 cans chopped green<br>chilies          | 1 tsp. garlic salt or 1 clove<br>garlic   |
| 1/2 tsp. oregano                           | 1/2 lb. cheddar cheese,<br>shredded       |
| 1/2 tsp. pepper                            | 10 flour tortilla sheets<br>(medium size) |

Mix soup, chilies, mushrooms, chicken and spices all together. Layer shells in bottom of baking pan. Put 1/2 of chicken mixture on top, add another layer of shells. Top with rest of chicken mixture. Cover with the 2 kinds of shredded cheese. Bake in preheated oven at 350° for 45 minutes. Will need at least a 9x13 inch pan. Add a salad and a dessert and you will have a full meal.

Maxine Hastie

## SOUPER CHICKEN

- |                     |                   |
|---------------------|-------------------|
| 1 fried chicken     | 1 can celery soup |
| 1 can mushroom soup | 1/2 can water     |

Fry chicken as desired. Take it out of frying pan; pour excess oil into another container. Mix mushroom soup, celery soup and water together in fry pan with the crispies from chicken. Bring to a full boil, then pour over chicken and serve.

Phyllis Wallace

## MEAT LOAF

- |                            |                             |
|----------------------------|-----------------------------|
| 1 1/2 lbs. ground beef     | 1 egg, beaten               |
| 3/4 c. oats                | 1 tsp. salt                 |
| 1/2 c. milk                | 1 tsp. Worcestershire sauce |
| 1/4 c. onion, chopped fine | 1/8 tsp. pepper             |

Combine all ingredients in large bowl, blend well. Press into a 9x13 inch baking pan. Bake at 350° for 45-50 min.

Phyllis Wallace

## POT ROAST

- |  |   |
|--|---|
| <b>3-4 lb. round or rump<br/>roast</b> | <b>3 Tbls. Worcestershire<br/>sauce</b> |
| <b>1-2 bay leaves</b>                  | <b>1 tsp. salt</b>                      |
| <b>1 tsp. rosemary</b>                 | <b>1 lg. onion, sliced</b>              |
| <b>1 Tbls. wine vinegar</b>            | <b>1 green pepper, sliced</b>           |

Put roast into a 9x12 inch glass baking dish. Put on bay leaves, rosemary, vinegar, Worcestershire sauce, salt, sliced onion and green pepper. Cover with saran wrap and let stand overnight. Place in crockpot and cook until tender. Potatoes and carrots may be added the last hour.

Mable Ohmsieder

## POOR MAN'S ENCHILADA

- |  |  |
|--|--|
| <b>1 lb. ground beef,<br/>browned</b>  | <b>1 can cream of celery<br/>soup</b>          |
| <b>1 can cream of chicken<br/>soup</b> | <b>1 can enchilada sauce<br/>(mild or hot)</b> |
| <b>1 c. cream or milk</b>              | <b>1 lg. bag plain Doritos</b>                 |

Mix browned ground beef with soups and enchilada sauce and cream in a saucepan until good and hot. Pour Doritos in a large baking pan, pour sauce over them, BUT DO NOT STIR. Cover heavily with shredded cheddar cheese. Bake for 25 minutes at 300°. Serve with shredded lettuce, tomatoes and taco sauce or any other favorite topping. Makes 4-6 servings.

Maxine Hastie

\* \* \* \* \*

“Therefore let us go on . . . advancing steadily toward the completeness and perfection that belongs to spiritual maturity.” Heb. 6:1

\* \* \* \* \*

There is always a way when you really try.



## GRAND OLE PIZZA

- |                               |   |
|-------------------------------|---|
| 1 loaf frozen bread<br>dough* | 1 tsp. fennel seed                            |
| 1½ lbs. ground beef           | ½ c. Parmesan cheese                          |
| 1 large onion                 | 1 (15 oz.) jar pizza sauce                    |
| 1 large bell pepper           | Pepperoni and mozzarella<br>cheese as desired |
| 2 tsp. thyme                  |   |

\*Thaw bread dough (takes about 4-5 hours).

Preheat oven to 400°. Brown ground beef and drain. Add onion, green pepper, thyme, and fennel seeds. Mix well. Roll bread dough 13 inches in diameter, sprinkle with Parmesan cheese. Add meat mixture and top with pepperoni. Pour pizza sauce evenly over top. Top with mozzarella cheese. Bake for 30 minutes in 13 inch pizza pan.

Phyllis Wallace

## SEVEN HOUR STEW

- |                                     |  |
|-------------------------------------|--|
| 3 lbs. beef stew meat               | 1 can consomme                               |
| 3 large carrots, diced              | ½ c. white wine mixed<br>with 4 tsp. tapioca |
| 1 large onion, diced                | 1 Tbls. brown sugar                          |
| 1 (No. 2) can tomatoes              | 1 bay leaf                                   |
| 1 pkg. frozen peas                  | 1½ tsp. salt                                 |
| 1 c. green beans                    | Pepper to taste                              |
| 3 c. (heaping) pota-<br>toes, diced | ½ c. bread cubes                             |

Put ingredients in heavy dutch oven as listed. Bake at 250° for 7 hours uncovered. DO NOT OPEN OVEN. Serves 6-8.

Darrell Kerns

\* \* \* \* \*

“Your steadfast love, O Lord is as great as all the heavens.  
Your faithfulness reaches beyond the clouds.” Ps. 36:5

## CHILI PIE

<b>2 lbs. ground beef</b>	<b>Chili powder, salt and</b>
<b>1 large onion, diced</b>	<b>pepper to taste</b>
<b>2 lg. cans chili beans</b>	<b>1 pkg. Jiffy cornbread</b>
<b>1 qt. tomato juice</b>	<b>mix*</b>

\*Bake as directed or use leftover (the dryer the better).

Crumble cornbread into the bottom of a large skillet or shallow baking dish. Brown meat and onions together; add beans, tomato juice and seasonings. Cover cornbread with meat and bean mixture. Bake at 350° for 35 minutes. Remove from oven and add your favorite cheese slices. Put back in oven and bake for another 10 minutes or until cheese has melted and is golden brown. Serve hot. Mix up a salad and you have a meal.

Celecia Shelley

## STUFFED WHITE FISH

<b>1 white fish (about</b>	<b>2 Tbls. parsley</b>
<b>2 lbs.)</b>	<b>½ tsp. salt</b>
<b>¼ c. chopped onion</b>	<b>3 Tbls. butter</b>
<b>¼ c. butter</b>	<b>3 Tbls. flour</b>
<b>Fresh mushrooms or</b>	<b>¼ tsp. salt</b>
<b>1 (3 oz.) can</b>	<b>1½ c. milk</b>
<b>Approx. 1 (7 oz.) box</b>	<b>⅓ c. white wine</b>
<b>frozen crab meat</b>	<b>1 c. shredded Swiss cheese</b>
<b>½ c. saltine cracker</b>	<b>½ tsp. paprika</b>
<b>crumbs</b>	

In skillet, cook onion and mushrooms in ¼ the butter until tender not brown. Add crab meat, cracker crumbs, parsley, ½ tsp. salt, dash pepper. Stuff fish with lots of stuffing, put in baking dish. In saucepan, melt 3 Tbls. butter, blend in flour, ¼ tsp. salt. Add milk and wine. Cook and stir until thickened and starts to bubble; pour over fish. Bake at 400° for 25 minutes; sprinkle with cheese and paprika. Bake 10-15 minutes longer until cheese is cooked well. Serve with Rice Pilaf, green salad and dessert.

Karen Tienson

## RICE PILAF

- |  |                                   |
|--|-----------------------------------|
| <b>¼ c. butter</b>                                     | <b>1 (13 oz.) can College Inn</b> |
| <b>1½ handful thin Bohemian Mrs. Grass egg noodles</b> | <b>chicken broth</b>              |
|  | <b>1 c. rice</b>                  |

Warm broth. Rinse rice. On medium heat, melt butter. Slowly cook noodles (4 minutes). Keep stirring, when it begins to brown, add rice. Add warm broth; season with salt and stir for a moment. Let it come to a boil. Cover and simmer for 20 minutes. Fold lightly with fork. Serve with Stuffed White Fish.

Karen Tienson

## CHICKEN LIVER PATE

- |  |                                   |
|--|-----------------------------------|
| <b>1 lb. chicken livers (boil and drain)</b> | <b>¼ c. onion, finely chopped</b> |
| <b>1 (8 oz.) pkg. cream cheese</b>           | <b>2 Tbls. lemon juice</b>        |
|  | <b>½ tsp. salt</b>                |
|  | <b>½ tsp. pepper</b>              |

After cooking and cooling livers to about room temperature, put all ingredients in blender and blend until smooth and creamy. Put in a covered container and refrigerate for about 2 hours. Overnight is a lot better as you will get the full flavor of the mixture. Serve with your favorite crackers or cocktail breads. Real good for party snacks.

Celecia Shelley

## CHUCK ROAST SUPREME

- |   |   |
|---|---|
| <b>1 (3 lb.) chuck roast</b>                                    | <b>1 pkg. dehydrated onion soup mix</b> |
| <b>¼ c. Escoffiers Diable Sauce (or some tomato base sauce)</b> | <b>1 can golden mushroom soup</b>       |

Place meat in center of wide foil in a shallow baking dish. Spread Diable Sauce over top. Sprinkle onion soup mix on top of sauce. Pour on the can of mushroom soup. Bake for 3 hours at 350°. Serve with potatoes or rice.

Thelma Webb

## HERBED LEG OF LAMB

(Lamb Roast, Steaks, or whatever you have)

Leg of lamb	½ tsp. thyme
2 cloves of garlic	¼ tsp. rosemary
1 Tbls. dry mustard	1 tsp. lemon juice
½ tsp. salt	1½ Tbls. soy sauce
1/8 tsp. pepper	1 Tbls. shortening

Brown leg of lamb in 1 Tbls. shortening. Rub all surfaces of the lamb with cloves of garlic cut in half. Cut both cloves of garlic in slivers and slit leg of lamb at intervals and insert garlic. Mix the rest of the spices together in the bottom of your crock pot. Put ½ c. water in where lamb was browned and bring to a boil, scraping so all the goodies are collected. Pour into crock pot over the leg of lamb. Set crock pot on high and cook for 4½-5 hours or until it's as tender as a mother's love. Very good.

Cathy Priest

## SALMON PATE

1 (15½ oz.) can salmon, drained	1 Tbls. lemon juice
1 (8 oz.) pkg. cream cheese	½ tsp. salt
2 Tbls. onion, finely chopped	½ tsp. pepper
	¼ tsp. dill seed
	2 Tbls. capers (optional)

Blend all ingredients together in blender until smooth. Put in a covered container and refrigerate for at least 2 hours--overnight is better. Serve with snack crackers, cocktail rye bread, french bread or anything else desired. It's something a little different for hor d'oeuvres. Also makes a good finger sandwich for teas.

Celecia Shelley

\* \* \* \* \*

"His favor is for a lifetime; weeping may last for the night,  
but a shout of joy comes in the morning." Ps. 30:5

## BAKED PORK CHOPS

6 Iowa chops, browned      1 can cream of chicken  
Salt and pepper              soup  
   1 can water

After browning chops, place in baking dish and cover with soup and water. (You can use mushroom soup if you like.) Bake for 1 hour in a 350° oven covered. Remove cover and bake for 20 minutes allowing for browning and soup cooking down to make gravy.

Norma Webb

## EGG BUFFET

6-8 slices cubed bread      ½ tsp. dry mustard  
(no crust)                      1 lb. sausage links, diced  
2 c. grated cheese              or bulk (scrambled)  
5 eggs                              or diced ham  
2 c. milk

Mix eggs and dry mustard; add milk. Use ½ the bread, ½ the cheese, ½ the meat, then repeat with second layer. Pour egg mixture over the top of the layers. Cover with saran wrap and refrigerate overnight. Bake at 350° for 40 minutes in a 9x13 inch buttered pan. Cut into squares and serve. 6-8 servings.

Jean Taylor

## HANKY PANKY

1 lb. ground pork              Lawry's seasoning to taste  
1 lb. ground beef              1 Tbls. Worcestershire  
½ lb. Velveeta cheese        sauce  
   Cocktail rye bread

Brown meats together. Add cheese and cook until it melts. Add Worcestershire sauce. Spread thick on bread. You can freeze and use as desired. Heat at 350° for 10-15 minutes. A really quick meal in a hurry. Use any bread, such as French, sesame seed, or favorite buns.

Unknown

## CHICKEN POT PIE

**Pastry for a 2 crust pie**    **3 c. cubed chicken**  
**½ c. chopped onion**        **1 (10 oz.) pkg. frozen peas**  
**6 Tbls. oleo**                    **and carrots, cooked**  
**½ c. flour**                        **and drained**  
**4 c. chicken broth**

Prepare your favorite pastry, roll out on lightly floured board, ¼ to 1/8 inch in thickness. Cut to fit tops of 6 individual casseroles. Bake on ungreased baking sheet at 450° for 10-12 minutes. Meanwhile, cook onion in butter until tender, but not brown. Blend in flour and 1 tsp. salt. Add broth all at once. Cook and stir until thick and bubbly, add the rest of the ingredients, heat again until bubbly. Pour into 6 individual casseroles, place pastry on top just before serving. Serve hot or can be frozen to use later. Serves 6.

Phyllis Wallace

## PORCUPINES

**1½ lbs. ground beef**            **Salt and pepper to taste**  
**¾ c. cooked rice**                **Any other seasoning as**  
**1 egg**                                **desired**  
**1 tsp. garlic powder**

Mix well and roll into balls. Brown in 2-3 Tbls. oil or Crisco. Put in pan and pour sauce over them. Bake for 2 hours at 350°.

### Sauce:

**2 Tbls. sugar**                      **½ c. catsup**  
**2 Tbls. Worcestershire**        **¼ c. vinegar**  
**sauce**                                **1 Tbls. minced onion**

Mix all ingredients together and pour over meat balls. Bake as directed.

Laura Baker

\* \* \* \* \*

“The Lord is the strength of my life . . . in this will I be confident.”

Ps. 17:1-3

## CORN COATED HOT DOGS

- |                                    |                        |
|------------------------------------|------------------------|
| $\frac{2}{3}$ c. corn meal         | 1 egg, slightly beaten |
| 1 c. flour                         | $\frac{3}{4}$ c. milk  |
| 1 $\frac{1}{2}$ tsp. baking powder | 1 lb. wieners          |
| 1 tsp. salt                        | Deep fat to fry        |
| 2 Tbls. fat                        |                        |

Mix first 4 ingredients. Cut in fat until like coarse cornmeal. Combine egg and milk; add to the first mixture and stir until well blended. Insert wooden skewers into wieners. Spread cornmeal mixture onto wieners and fry until brown in deep fat which has been heated to 325°. Serve with chili sauce or your favorite condiment. Serve hot. Makes 10-12 corn dogs.

Cora Guisinger

## GREEK POCKET STEAKS

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 2 Tbls. olive oil                | 1 c. shredded lettuce              |
| $\frac{1}{2}$ tsp. dried oregano | 1 Tbls. red wine vinegar           |
| 1 medium cucumber,<br>chopped    | $\frac{1}{4}$ tsp. salt            |
| 2 large Pita bread<br>rounds     | 1 large tomato, chopped            |
| 1 Tbls. cooking oil              | 1 medium onion, chopped            |
| $\frac{1}{2}$ tsp. salt          | 4 beef cube steaks (4 oz.<br>each) |
|                                  | Dash of pepper                     |

In bowl combine olive oil, vinegar, oregano and  $\frac{1}{4}$  tsp. salt. Stir in cucumber and tomato. Chill several hours. Cut bread rounds in half crosswise. Place on baking sheet in 250° oven until warm. In skillet, cook onion in cooking oil until tender. Push onion aside. Cook steaks 2 minutes on each side or until done. Sprinkle with remaining salt and pepper. Place 1 steak and some of the onions in each bread round half. Toss lettuce with cucumber mixture; spoon atop meat and onions in each bread round half. Makes 4 sandwiches.

Rose Aubert

## HOMER'S PLOWIN' TIME OR END OF GARDEN STEW

Fresh pork and beef browned and pressured--whatever's been in the freezer the longest will do; 1 lg. head cabbage--probably split cause you didn't pick it when it wasn't; 12 med. carrots--the ones you pulled the tops off and then had to dig; 5 lbs. potatoes--the ones you cut in  $\frac{1}{2}$  while digging will do; 3 med. onions--may have to buy these as I never could grow any; 1 lg. zucchini--the one you missed; 3 green peppers; 5 hot peppers; 3 yellow banana peppers; 24 med. tomatoes--had plenty so just threw in some; 4 med. turnips--wife don't like them anyhow; 5 ears sweet corn--silks left on, scrape cobs well; 1 sm. mess peas--that's all there ever is, is a small mess!; 1 sm. mess green beans--what is left when you get tired of canning; 1 sm. mess yellow wax beans--shell the ones you didn't get to; Seasonings: salt, pepper, celery salt, garlic salt, celery seed, 1 c. vinegar, 2 c. homemade catsup, Utah sage 1 sm. handful, grown in Iowa; juice from cookin' the meat. Better start cookin' early or supper will be late. This size recipe will feed an army, or you can cut it down to size. Will need to cook in old copper bottom wash boiler. An' that's the end of the garden unless I missed somethin' else, but you'll find it if I did. This is a real recipe, can cook in electric roaster.

Homer Shelley

## HOT TUNA SANDWICHES

- |  |                                      |
|--|--------------------------------------|
| $\frac{1}{2}$ lb. shredded American cheese | 2 Tbls. stuffed olives, chopped fine |
| 3 hard cooked eggs, chopped fine           | 2 Tbls. sweet pickles, chopped fine  |
| 2 Tbls. green pepper, chopped fine         | 1 (6 oz.) can tuna, drained          |
| 2 Tbls. onion, chopped fine                | $\frac{1}{2}$ c. salad dressing      |

Mix all ingredients together and spread on tea buns. Wrap each one in foil and bake at 325° for 30 minutes. Then serve. Makes 6-8 sandwiches.

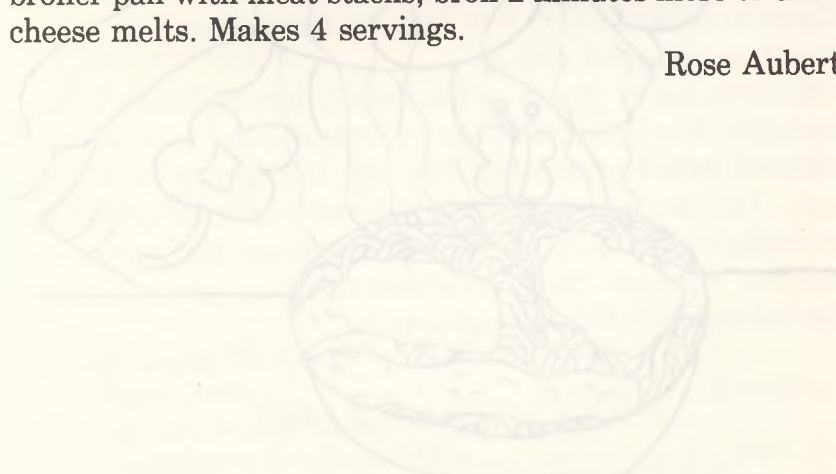
Mrs. Frank Dykstra

## BACON AND MUSHROOM SANDWICH

- |                                  |   |
|----------------------------------|---|
| 4 Bagels, halved<br>horizontally | 8 oz. Canadian bacon,<br>sliced 1/8 inch thick<br>(12 slices) |
| 2 Tbls. butter, softened         | 4 slices American cheese<br>(4 oz.)                           |
| 1½ c. sliced fresh<br>mushrooms  | 4 thin green pepper rings                                     |
| 2 Tbls. chopped onions           |   |
| 1 Tbls. butter                   |   |

Spread cut surfaces of bagels with softened butter. In large skillet, cook mushrooms and onions in the remaining butter until tender but not brown. Slash edges of bacon. Place 3 bacon slices atop each of 4 bagel halves. Top each with ¼ of the mushroom mixture. Place on broiler pan. Broil 5 inches from heat for 6 to 7 minutes. Meanwhile, place cheese slice and green pepper ring atop each remaining bagel half. Sprinkle with paprika, if desired. Place on broiler pan with meat stacks; broil 2 minutes more or until cheese melts. Makes 4 servings.

Rose Aubert



# CASSEROLES

## HOMER'S PLOWIN' TIME HACON AND MUSHROOM SANDWICH

4 Hard cooked eggs and spread  
1 lb. shredded American cheese  
2 Tbs. butter, melted  
1 (6 oz.) can tuna, drained  
1/2 c. salad dressing  
2 Tbs. chopped onions  
1 Tbs. butter  
2 Tbs. stuffed olives, chopped fine  
2 Tbs. sweet pickles, chopped fine  
1 (6 oz.) can tuna, drained  
1/2 c. salad dressing  
2 Tbs. onion, chopped fine  
1/4 lb. shredded American cheese  
3 hard cooked eggs, chopped fine  
2 Tbs. green pepper, chopped fine  
2 Tbs. onion, chopped fine

Mix all ingredients together and spread on tea buns. Wrap each one in foil and bake at 325° for 30 minutes. Then serve. Makes 6-8 sandwiches.

Homer Shelley

## HOT TUNA SANDWICHES

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| 1/4 lb. shredded American cheese  | 2 Tbs. stuffed olives, chopped fine |
| 3 hard cooked eggs, chopped fine  | 2 Tbs. sweet pickles, chopped fine  |
| 2 Tbs. green pepper, chopped fine | 1 (6 oz.) can tuna, drained         |
| 2 Tbs. onion, chopped fine        | 1/2 c. salad dressing               |

Mix all ingredients together and spread on tea buns. Wrap each one in foil and bake at 325° for 30 minutes. Then serve. Makes 6-8 sandwiches.

Mrs. Frank Dykstra



# CASSEROLES

## COMPANY CASSEROLE

<b>1½ lbs. ground beef</b>	<b>2 cans tomato soup</b>
<b>½ c. chopped onion</b>	<b>3 c. cooked noodles</b>
<b>1 Tbls. fat</b>	<b>½ c. sliced stuffed olives</b>
<b>1 tsp. salt</b>	<b>1 small pkg. barbecue potato chips</b>
<b>1/8 tsp. pepper</b>	<b>¼ c. Parmesan cheese</b>
<b>¼ tsp. oregano</b>	

Cook ground beef in fat. Add onion, salt, pepper, oregano and 1 can tomato soup. Cook noodles, drain, and add 1 can tomato soup, cheese and olives. Mix with meat. This may be prepared, chilled and heated later for a meal. Serves 8-12. The ingredients in this dish are a little unusual but you have a delightful tasting dish. Fix it to take to a church supper or a neighborhood social the first time. You will be asked for the recipe. I always am.

Iona Triggs

## ZUCCHINI CASSEROLE

<b>Sliced zucchini</b>	<b>Sliced tomatoes</b>
<b>Sliced or chopped onions</b>	

Make as many layers as you want, but the more layers the juicier it will be. After they are cooked until tender, add buttered bread crumbs on the top and brown in a 350° oven. You can also add grated cheese and melt or Italian seasonings such as Presti's. The more layers, the more servings you will have. So do your own thing--it's good. Use the size baking dish that is appropriate.

Marie McCall

## RICE SOY SAUCE DISH

<b>1 c. rice</b>	<b>1½ c. diced celery</b>
<b>1 lb. ground beef</b>	<b>1 can mushroom soup</b>
<b>2 Tbls. butter</b>	<b>¼ c. soy sauce</b>
<b>1 med. onion, diced</b>	<b>NO SALT</b>

Cook rice until almost done. Brown beef in butter with onion and celery. Mix rice with remaining ingredients. Bake in a large casserole dish for 45 min. at 350°. Serves 6.

Nellie Davis

## BACON AND EGG CASSEROLE

- |  |  |
|--|--|
| 12 slices bacon or dried ham           | 12 eggs (mix with salt, pepper, and a little milk) |
| $\frac{3}{4}$ of 2 lb. bag hash browns | 1 (8 oz.) pkg. mellow cheddar cheese               |

Cook bacon and crumble. Cook hash browns until done. May add onion and chopped green pepper if desired. Place potatoes in well greased cake pan. Pour eggs on top; cover with bacon crumbs and top with cheese. Bake 20-25 minutes at 300-325°. Cut and serve.

Jean Taylor

## QUICK CHICKEN-NOODLE CASSEROLE

- |   |                               |
|---|-------------------------------|
| 2 cans chicken noodle soup              | 2 Tbls. butter                |
| 1 can water                             | Flour and water to make paste |
| 1 can boned chicken or leftover chicken | 1 can refrigerated biscuits   |

Heat soups, water and chicken; thicken with flour paste. Add butter. Pour into greased baking dish and top with biscuits. Bake at 450° for 15-18 minutes or until biscuits are done. Makes 4 servings.

Edna Brokaw

## BEAN & HAM CASSEROLE

- |                                     |                           |
|-------------------------------------|---------------------------|
| 2 c. cubed ham                      | 1 can French fried onions |
| 1 can green beans (save the liquid) | $\frac{3}{4}$ c. milk     |
| 1 can cheddar cheese soup           | Chow mein noodles         |

Mix all ingredients except the chow mein noodles. Put in baking dish and bake 30-35 minutes at 325° until bubbly. Serve over the noodles. Sprinkle the rest of the fried onions over the top. Make 8 servings.

Unknown

## MAIN DISH CASSEROLE

- |                               |                                 |
|-------------------------------|---------------------------------|
| <b>1 lb. ground beef</b>      | <b>1 can tomato soup</b>        |
| <b>3 medium size potatoes</b> | <b>1 can water*</b>             |
| <b>5 large carrots</b>        | <b>Salt and pepper to taste</b> |
| <b>2 medium onions</b>        |                                 |

\*Or use canned tomatoes and equal amounts of soup and water.

Brown and season beef in skillet. Boil vegetables while beef is browning. Drain vegetables. Put in casseroles in layers. Cover with tomato soup and water (I use the liquid from the vegetables) or canned tomatoes. Bake at 350° for 1 hour or more. Use a 2 qt. casserole dish. May add or take away vegetables and use the family favorites. More potatoes and less carrots and onions. Bake in a slow oven for 2-3 hours. A good dinner when you are going to be out for the afternoon.

Iona Triggs

## QUICK CHOW MEIN

- |   |   |
|---|---|
| <b>1 whole chicken, pres-<br/>sured, boned, no skin</b>                             | <b>1 can cream of chicken<br/>soup</b>          |
| <b>2 c. chicken broth</b>   | <b>1 Tbls. cornstarch plus<br/>water to mix</b> |
| <b>1 (2 lb.) pkg. frozen<br/>mixed vegetables,<br/>cooked just until<br/>tender</b> | <b>Soy sauce to taste</b>                       |
|   | <b>Chow mein noodles</b>                        |

Cook chicken ahead, drain, cool and pick off of the bone. Mix chicken broth and soup; use cornstarch to thicken to a fairly thick gravy. Cook vegetables until tender, drain. Mix chicken and vegetables into gravy. Serve over chow mein noodles with soy sauce to taste. Even the kids will like this, as it uses the vegetables they are used to, and they like the crunchy noodles. As for servings, you can shorten or make larger. If any is leftover, make a pot pie.

Donna Allyn

## NOODLE CASSEROLE

- |                            |                          |
|----------------------------|--------------------------|
| 1 lb. ground beef          | 2 cans vegetable soup    |
| 1 med. onion, chopped      | (or soup of your choice) |
| 1 (8 oz.) pkg. dry noodles | Salt and pepper to taste |

Brown ground beef and onions, drain. Put in skillet. Add noodles, soups and seasonings. Cook on top of stove or in a baking dish in the oven for about 20 minutes or until noodles are done. Makes about 6 servings.

Marie McCall

## CHICKEN STUFFED CASSEROLE

- |                        |                          |
|------------------------|--------------------------|
| 1 whole chicken, boned | 1 med. onion, chopped    |
| 8 c. bread cubes       | 4 stalks celery, chopped |
| 8 c. chicken broth     | Salt and pepper to taste |
| 6 eggs                 | Sage to taste            |

I always cook my chicken in the pressure cooker for about 40 minutes or until the meat is falling off the bone. Use a lot of water and add salt to the chicken while cooking. Drain, cool and bone. When chicken is cool, add all ingredients together in a covered baking dish and bake for 1 hour at 350°. It will be very moist, if you don't have enough broth add water to make 8 cups liquid. Serves 6-8.

Celecia Shelley

## SCALLOPED TUNA FISH

(from the Household Searchlight Recipe Book - 1931)

- |                          |                                    |
|--------------------------|------------------------------------|
| 1 c. milk, scalded       | 2 Tbls. melted butter or margarine |
| 1/3 c. diced onion       | 1 1/2 c. flaked tuna fish          |
| 2 Tbls. flour            | 1/4 c. buttered bread crumbs       |
| Salt, pepper and paprika |                                    |
| 1 tsp. minced parsley    |                                    |

Combine milk, onion and parsley. Let stand 5 min. Remove vegetables. Combine butter and flour. Add milk. Cook over hot water until thick and smooth. Add tuna fish. Season to taste. Mix thoroughly. Pour into well-oiled baking dish. Cover with crumbs. Bake at 425° for 20 min. until brown. Serves 4.

Darrell Kerns

## CORNERD BEEF AND MACARONI CASSEROLE

- |  |                                      |
|--|--------------------------------------|
| 14 oz. elbow macaroni,<br>cooked and drained | ½ lb. Velveeta cheese                |
| 1 c. cream of chicken<br>soup                | ½ c. chopped onions                  |
| 1 c. cream of mushroom<br>soup               | 1½ c. milk                           |
|  | 1 can corned beef, broken<br>in bits |

Cook together the soups, cheese, milk and onions just until the cheese melts. Add the cooked macaroni and corned beef. Bake 45 minutes at 350°. Serve with a salad and dessert and you have a meal. Makes 6-8 servings.

Thelma Webb

## CHICKEN RICE CASSEROLE

- |                              |                                  |
|------------------------------|----------------------------------|
| 1 c. raw rice                | 1 can mushroom or celery<br>soup |
| 1 pkg. dry onion soup<br>mix | 2 cans water                     |
| 1 can chicken soup           | 1 frying chicken (raw)           |

Sprinkle ½ of the rice in the bottom of a large casserole dish. Lay raw chicken on this. Mix cans of soup and water together. Sprinkle dry onion soup over chicken, then rest of the rice. Pour soup mixture over. Bake at 325° for 2 hours. (For variety, I sometimes use 1 Tbls. diced peppers.) This casserole is a Sunday best. Serve with a lettuce salad, a nice relish plate and a generous slice of chocolate cake with coffee.

Iona Triggs

## RICE AND BEEF CASSEROLE

- |                     |                                   |
|---------------------|-----------------------------------|
| 1½ lbs. ground beef | 2 cans chicken and noodle<br>soup |
| 1 onion, chopped    |                                   |
| ⅔ c. UNCOOKED rice  | 2 cans water                      |
| 2 c. chopped celery | Salt and pepper                   |

Brown ground beef and onions in small amount of fat. Add rice; brown and season to taste. Add celery. Put 1 can of soup and 1 can of water in a large baking dish. Add rice mixture and pour on another can of soup and another can of water. Bake at 350° for 1½ hours or less, until rice is done. Serves 6.

Eileen Lager

## CHICKEN CASSEROLE

- |                                     |   |
|-------------------------------------|---|
| <b>3 c. Minute Rice</b>             | <b>2 cans of water</b>                                      |
| <b>1 can cream of celery soup</b>   | <b>1 family pack chicken (I leave out the bony pieces)</b>  |
| <b>1 can cream of chicken soup</b>  | <b>1 env. Lipton's onion or onion mushroom dry soup mix</b> |
| <b>1 can cream of mushroom soup</b> |   |

In medium size enamel roaster or 6 qt. dutch oven, mix rice and soups together. Stir in water. Then in one layer, place all chicken pieces on top, sprinkle the dry soup mix over all. Put lid on and don't peek! Bake at 350° for 2½ hours

**Variations:** Use any kind of cream soup you like and add chopped carrots, celery, onions, ripe olives, or mushrooms. Just do your own thing, it's great. Makes 8 large servings and is great as a leftover.

Celecia Shelley

## GREEN RICE CASSEROLE

- |                                       |  |
|---------------------------------------|--|
| <b>2 pkg. frozen chopped broccoli</b> | <b>2 sticks margarine</b>                            |
| <b>2 cans cream of chicken soup</b>   | <b>1 jar Cheez Whiz or 1 can cheddar cheese soup</b> |
| <b>2 medium onions</b>                | <b>3 c. Minute Rice</b>                              |
|                                       | <b>No Water</b>                                      |

Cook broccoli as directed, save juice. Melt butter and saute onion. Add cheese, onions and rice to soup; stir in broccoli carefully. If it seems a little dry, add some of the juice. Bake at 350° for 45 minutes.

Hattie E. Bench

\* \* \* \* \*

"Begin as you hope to go on; and mind you, do go on."

## ZUCCHINI CASSEROLE

- |   |                                |
|---|--------------------------------|
| 4 c. chopped zucchini<br>(any size desired) | 2 eggs                         |
| ½ c. chopped onion                          | 1 c. real mayonnaise           |
| ½ c. chopped green<br>pepper                | 1 c. Parmesan cheese           |
| ½ c. chopped celery                         | Salt and pepper to taste       |
|   | Your favorite crumb<br>topping |

Boil zucchini, onions, green peppers, and celery until tender; drain and cool well. Add eggs, mayonnaise, Parmesan cheese, salt and pepper; mix together well. Put in large baking dish and top with your favorite crunchy topping. Dot with butter and bake at 350° for 30 minutes. This is very rich so it can be used as a main dish.

**Toppings:** Dried bread crumbs, crushed potato chips, corn chips, corn flakes, cracker crumbs, cheese crackers, crushed chow mein noodles.

**Variations:** You may add chopped carrots, chopped ripe olives, and/or pimento. Mix half Parmesan cheese and half cheddar cheese. This is a recipe you can do about anything with and it is just plain good. Makes 6 large servings.

Celecia Shelley

## BROCCOLI CASSEROLE

- |                               |                          |
|-------------------------------|--------------------------|
| 1 c. Minute Rice              | ½ can milk               |
| 1 box thawed broccoli         | ½ c. chopped onions      |
| 1 can golden mushroom<br>soup | Salt and pepper to taste |
|                               | 1 sm. jar Cheez Whiz     |

Mix all ingredients together saving the Cheez Whiz for the topping. Gently spread Cheez Whiz on top and bake at 350° for 30 minutes.

**Variations:** Try zucchini, cauliflower, cabbage, or onion instead of broccoli. And you may like to use cheddar cheese soup instead of the Cheez Whiz. Makes a really good vegetable dish. You could even dress it up a little by adding a crunchy topping, and what about those Brussel sprouts that you have such a hard time getting your kids to eat? Give them a try too.

Celecia Shelley

## GREEN BEAN CASSEROLE

2 cans green beans,  
drained

2 cans mushroom soup  
Shredded cheese

2 cans French fried  
onions

Mix together well green beans, onions and mushroom soup. Pour into a 9x13 inch pan and smooth top. Cover with shredded cheese. Bake at 350° about 30 minutes. Cheese will melt and turn golden.

Phyllis Wallace

## MIXED BEAN CASSEROLE

1 large can pork and  
beans

1 large can kidney beans,  
drained

1 large can green lima  
beans, drained

½ c. chopped bacon or  
ham

1 tsp. dry mustard

¼ c. vinegar

¼ c. water

¼ c. brown sugar

½ c. catsup

Salt and pepper to taste

Mix all ingredients together and put in well greased casserole dish. Bake at 300° for 2 hours or until thick.

Maxine Hastie

## GREEN BEAN CASSEROLE

2 cans green beans, eggs 22 cans mushroom soup  
 1 Shredded cheddar cheese 1  
 2 cans French fried potatoes  
 1/2 c. chopped onion  
 1/2 c. chopped green onions  
 Salt and pepper to taste

Mix together green beans, onions and mushroom soup. Pour into a greased pan and smooth top. Cover with shredded cheese and turn golden brown. Bake at 350° for 30 minutes.

Put in a large shallow pan and top with your favorite crunchy topping. Dot with Dot.

## MIXED BEAN CASSEROLE

1 large can kidney beans  
 1 large can chickpeas  
 1/2 c. chopped onion  
 1/2 c. chopped green onions  
 1 sm. jar Cheez Whiz  
 Salt and pepper to taste

Mix all ingredients together and put in well greased casserole dish. Bake at 300° for 2 hours or until thick.

## BROCCOLI CASSEROLE

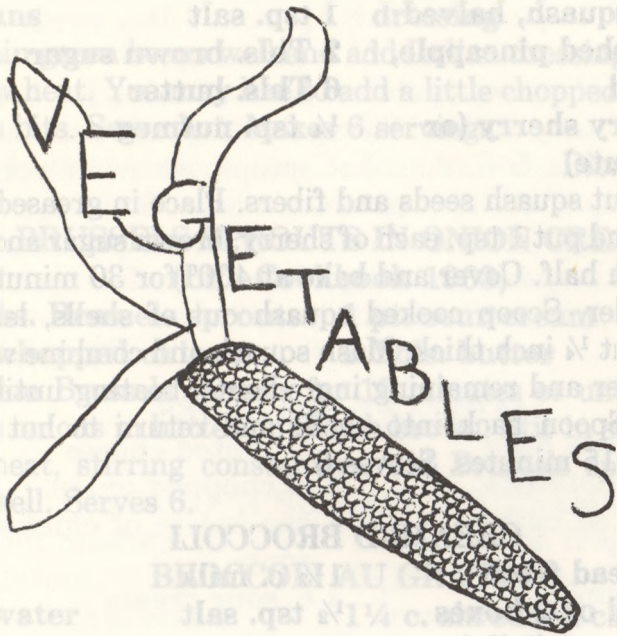
1 c. Minute Rice  
 1 box thawed broccoli  
 1 can golden mushroom soup  
 1/2 can milk  
 1/2 c. chopped onions  
 Salt and pepper to taste  
 1 sm. jar Cheez Whiz

Mix all ingredients together saving the Cheez Whiz for the topping. Gently spread Cheez Whiz on top and bake at 350° for 30 minutes.

Variations: Try zucchini, cauliflower, cabbage, or onion instead of broccoli. And you may like to use cheddar cheese soup instead of the Cheez Whiz. Makes a really good vegetable dish. You could even dress it up a little by adding a crunchy topping, and what about those Brussel sprouts that you have such a hard time getting your kids to eat? Give them a try too.

Celecia Shelley

ACORN SQUASH BAKED WITH BUTTER



## ACORN SQUASH BAKED WITH PINEAPPLE

(Life Cookbook 1963)

- |                                       |                     |
|---------------------------------------|---------------------|
| 3 acorn squash, halved                | 1 tsp. salt         |
| ½ c. crushed pineapple,<br>drained    | 2 Tbls. brown sugar |
| 2 Tbls. dry sherry (or<br>substitute) | 6 Tbls. butter      |
|                                       | ¼ tsp. nutmeg       |

Scoop out squash seeds and fibers. Place in greased baking dish and put 1 tsp. each of sherry, brown sugar and butter in each half. Cover and bake at 400° for 30 minutes or until tender. Scoop cooked squash out of shells, leaving walls about ¼ inch thick. Mash squash and combine with 4 Tbls. butter and remaining ingredients, beating until well blended. Spoon back into shells and return to hot oven (425°) for 15 minutes. Serves 6.

## CREAMED BROCCOLI

- |  |  |
|--|--|
| 1 large head fresh<br>broccoli or 2 boxes<br>frozen or 1 (2 lb.)<br>bag frozen | 1½ c. milk                                       |
|  | ½ tsp. salt                                      |
|  | ½ c. cheese                                      |
| 2 Tbls. flour  | Cracker crumbs or your<br>favorite crumb topping |
| 2 Tbls. butter   |  |

Cook chopped broccoli as usual. Blend flour with melted butter. Gradually add the milk and salt; continue cooking until thick and smooth. Add cheese, stir until melted. Add cooked broccoli and stir gently. Pour into an ovenproof baking dish. Add crumbs to top and bake at 400° until browned. Makes 6 servings.

Phyllis Wallace

## BAKED BEAN SPECIAL

Mix 1 can pork and beans with brown sugar and catsup. Dice up 3 weiners and add a small can of pineapple tidbits. Bake as your usual baked beans recipe. This makes a pretty dish too.

Iona Triggs

## ITALIAN GREEN BEANS

2 cans French cut green beans     ¼ c. Italian salad dressing

Drain green beans well and add Italian dressing. Simmer on low heat. You may like to add a little chopped onions or bacon bits. Serve hot. Makes 6 servings.

Diora Bounds

## BRUSSELS SPROUTS IN ONION CREAM (Life Cookbook 1963)

1½ lbs. Brussels sprouts     1 pt. sour cream  
½ c. chopped onions     2 Tbls. butter

Steam Brussels sprouts for 15 minutes or until tender. Saute onions in butter until rich brown. Stir in sour cream and heat, stirring constantly. Add Brussels sprouts and mix well. Serves 6.

## BROCCOLI AU GRATIN

1 c. water     1¼ c. shredded cheddar cheese (4 oz.)  
1 env. Lipton's onion & mushroom/beefy mushroom soup mix     1 bunch fresh broccoli or 1 med. head cauliflower, cooked or 2 (10 oz.)  
3 Tbls. flour     pkgs. frozen  
1 c. light cream or half and half     Buttered bread crumbs  
1 tsp. Worcestershire sauce

Preheat oven to 375°. In medium saucepan, bring water to a boil. Stir in soup mix. Simmer covered for 5 minutes. Gradually stir in flour blended with cream and Worcestershire sauce. Bring to a boil, then simmer, stir constantly until sauce is slightly thickened (about 5 minutes). Stir in 1 c. shredded cheddar cheese and heat until blended. In medium baking dish, combine broccoli with sauce. Top with remaining sauce and top with buttered bread crumbs. Bake 15 min. or until heated through. Serve hot. Makes 6 servings.

Rose Aubert



## PITTSBURG POTATOES

- |                                |   |
|--------------------------------|---|
| 4 c. diced potatoes,<br>sliced | ½ c. grated cheese                        |
| 1 pimento, chopped             | Salt and pepper to taste                  |
| 1 green pepper, chopped        | 1½ c. medium cream<br>sauce (white sauce) |
| 1 lg. onion, chopped           |   |

Cook diced potatoes until about half done. Add onions and peppers and continue cooking. Add cheese and pimento to white sauce. Drain potatoes, onions and green peppers; mix them in the white sauce mixture, season to taste. Put all ingredients in a baking dish and bake at 350° for about 1 hour. Garnish as desired. Should serve 6.

Nellie Davis

## POTATO 'N BROCCOLI SUPREME

- |  |   |
|--|---|
| 3 c. hot mashed<br>potatoes              | 1 can French fried onions   |
| 1 (3 oz.) pkg. cream<br>cheese, softened | 2 (10 oz.) pkgs. frozen<br>broccoli spears, cooked<br>and drained |
| ¼ c. milk                                | 1 c. shredded American<br>cheese                                  |
| 1 egg                                    |   |
| 2 Tbls. butter                           |   |

Whip together first 5 ingredients until smooth and season to taste. Fold in onions (reserve ⅓ of can). Spread potato mixture in the bottom and up the sides of an 8x12 inch baking dish that has been well greased with butter. Bake uncovered at 350° for 25 minutes. Take out and add: Arrange broccoli in potato shell, sprinkle with cheese and ⅓ of onions. Bake uncovered for another 5 minutes. Serves 8.

Maxine Hastie

\* \* \* \* \*

“If your profits are in heaven your heart will be here too.”

Matt. 6:21

## SWEET POTATO SURPRISE

**3 lbs. sweet potatoes**      **Brown sugar**  
**or yams**      **Spices: nutmeg, cinnamon**  
**Butter**      **or pumpkin pie spice**  
**Milk**      **(your choice)**  
**Salt**

Peel potatoes and boil until tender, drain well. Add a dash of salt, butter, brown sugar, spices and milk. Beat with mixer until nice and smooth--will look just like mashed potatoes.

**Now for the Surprise:** Put half of the potato mixture in a 6 qt. baking dish. Cover generously with miniature marshmallows, top with the rest of your potatoes. Cover and bake for about 30 minutes at 350°. Remove and add a few more marshmallows, pop it back in until they are pretty and golden. Serve hot.

**Variations:** Make it Hawaiian! Add a can of drained crushed pineapple before you add the first layer of marshmallows, put a few maraschino cherries around too, then they will really bite into a surprise. Umm good!

Celecia Shelley

## STUFFED GREEN PEPPERS

**4 med. size green**      **Salt and pepper to taste**  
**peppers**      **¼ c. long grain rice (raw)**  
**1 lb. ground chuck**      **1 (8 oz.) can tomato sauce**  
**1 med. onion, chopped**      **1 can water**

Cook meat, onion, salt and pepper. Add raw rice to meat mixture. Wash peppers, cut out the stem end and remove seeds. Mix tomato sauce and water together. Add 2 Tbls. to peppers; fill peppers with meat mixture. Put 2 more Tbls. sauce on top of peppers. Place stuffed peppers in crock pot and pour remaining tomato sauce over. Cook on high for 4 hours.

Phyllis Wallace

## TOMATO CUSTARD WITH CHEESE SAUCE

(From the Household Searchlight recipe book - 1931)

- |                      |                         |
|----------------------|-------------------------|
| 2 c. canned tomatoes | 1 tsp. salt             |
| 2 Tbls. minced onion | 3 eggs, slightly beaten |
| ¼ tsp. paprika       | ⅓ c. bread crumbs       |

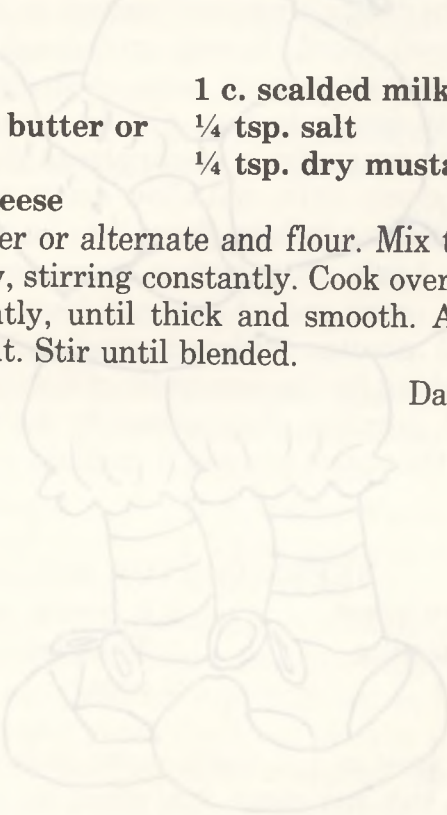
Rub tomatoes through sieve. Combine all ingredients. Mix thoroughly. Pour into well-oiled custard cups. Set in pan of warm water. Bake at 375° until firm. Serve with cheese sauce.

### Cheese Sauce:

- |                                       |                    |
|---------------------------------------|--------------------|
| 1 Tbls. flour                         | 1 c. scalded milk  |
| 1 Tbls. melted butter or<br>margarine | ¼ tsp. salt        |
| ½ c. grated cheese                    | ¼ tsp. dry mustard |

Combine butter or alternate and flour. Mix thoroughly. Add milk slowly, stirring constantly. Cook over hot water, stirring constantly, until thick and smooth. Add cheese, mustard and salt. Stir until blended.

Darrell Kerns



# BREADS

## TOMATO CROCK POT WITH CHEESE SAUCE

(From the Housewife's Delight recipe book #188) 2 medium tomatoes; 1/2 c. long grain rice (raw); 1 lb. ground chuck; 1 med. onion, chopped; 1 can tomato sauce; 1 can water; 1/2 c. bread crumbs; 2 Tbsp. paprika; 2 Tbsp. mixed onion; 3 eggs, slightly beaten; 2 Tbsp. salt; 2 Tbsp. sugar; 1/2 c. milk. Rub tomatoes through sieve. Combine all ingredients. Mix thoroughly. Add rice, onion, salt, sugar, paprika, and water. Pour into crock pot. Cook on high for 4 hours. Add cheese sauce.

**Cheese Sauce:** 1/2 c. butter, melted; 1/2 c. milk; 1/2 c. cheddar cheese, shredded; 1/2 c. flour. Add milk slowly, stirring constantly. Cook over medium heat until thick. Add cheese, stirring constantly. Add butter and salt. Add a few maraschino cherries around too, then they will really bite into a surprise. Umm good!

Celecia Shelley

## STUFFED GREEN PEPPERS

4 med. size green peppers	Salt and pepper to taste
1 lb. ground chuck	1/2 c. long grain rice (raw)
1 med. onion, chopped	1 (8 oz.) can tomato sauce
	1 can water

Cook meat, onion, salt and pepper. Add raw rice to meat mixture. Wash peppers, cut out the stem and remove seeds. Mix tomato sauce and water together. Add 2 Tbsp. to peppers; fill peppers with meat mixture. Put 2 more Tbsp. sauce on top of peppers. Place stuffed peppers in crock pot and pour remaining tomato sauce over. Cook on high for 4 hours.

Phyllis Wallace



# BREADS

## BREAD (MASTER RECIPE)

(From the Household Searchlight recipe book - 1931)

1 cake compressed yeast	1 Tbls. melted shortening
or ½ cake dry yeast	1½ c. lukewarm water
1 Tbls. sugar	5-5¼ c. flour
1½ tsp. salt	

Soften yeast in water. Add sugar, salt and shortening. Add flour gradually, beating thoroughly after each addition until the dough is just stiff enough to knead. Turn onto lightly floured board. Knead until dough is smooth and elastic. Cover with a warm, damp cloth. Set in warm place and allow to double in bulk. (If dry yeast is used, allow dough to rise overnight in warm place.) Work down, cover with warm damp cloth, and allow dough to double in bulk again. Work down lightly. Form into loaves. Place in well oiled pans. Again cover with a warm damp cloth. Set in warm place, cover, and let rise until double in bulk. Bake at 450° for 15 minutes. Reduce heat slightly (410-425°) and continue baking for the remainder of the time. Total baking time 40-45 minutes. Approximately 4-4½ hours are required for the entire process. 2 medium sized loaves.

Darrell Kerns

## REFRIGERATOR ROLLS

2 pkgs. dry yeast	2 c. warm water
½ c. shortening	1 Tbls. salt
½ c. sugar	2 eggs
6 c. flour	

Dissolve yeast in 1 c. warm water. Add remaining water, shortening, salt and sugar. Add about 2-3 c. flour and eggs. Beat thoroughly. Add the rest of the flour. Knead and place in a greased bowl, grease the top of the dough. Cover and put in the refrigerator. Punch down occasionally. Don't use for at least 12 hours. Form in any shape you want. Let rise until double in bulk. Bake 15-20 minutes at 425°. Can be left in the refrigerator until ready to use, or just use part at a time.

Kathy Schooler (submitted by Marie McCall)

## NORWEGIAN HOT ROLLS

1 c. milk  
1/2 c. margarine  
1 tsp. salt  
1/2 c. artificial sweetener  
(Equal works best for me)

2 pkgs. yeast  
1/4 c. warm water  
4 eggs, beaten  
5 c. flour

Measure milk, margarine, salt and sweetener in saucepan and heat until milk is scalded. Cool until lukewarm, then add yeast which has been soaked in the warm water. Stir in eggs and flour. Knead until satiny. Put in buttered bowl. Cover and let rise in warm place until double in bulk. Make into rolls and bake at 425° for 15 minutes.

Phyllis Wallace

## RYE BREAD

1/2 c. Crisco  
1 Tbls. salt  
1/2 c. molasses  
1 Tbls. brown sugar  
2 Tbls. anise seed  
4 c. hot water

2 c. rye flour  
2 1/2 c. cold water  
2 pkgs. yeast  
1/4 c. warm water  
2 Tbls. caraway seed  
White flour

Combine Crisco, salt, molasses, brown sugar, anise seed and caraway seed. Pour boiling water over this. While still quite warm, stir rye flour in. Add cold water. When mixture is lukewarm, add yeast dissolved in 1/4 c. water. Add enough sifted white flour to make a sponge. Beat well as you add. (Use enough white flour to make quite a stiff batter that will drop from a spoon.) Cover and let sponge rise at least 1 hour. Add more white flour to make a soft dough. Knead well and grease. Let rise until double in bulk. Knead again and let rise. Shape into 5 loaves and let rise. Bake at 350° for 45 minutes. Use pans that have been greased--turn out on racks to cool. Makes 5 loaves.

Unknown

## WHOLE WHEAT BREAD

**3 c. warm water**                      **¼ c. oil**  
**¾ c. honey**                              **8 c. whole wheat flour**  
**3 pkgs. yeast**

Mix water and honey together; add yeast, let set for 5 minutes. Add oil and flour, mix well. Place dough in greased bowl, cover and let rise until double in bulk. Punch down, let rise again until double in size. Punch down, split in half and shape into loaves. Put in 2 well greased loaf pans and let rise until double in bulk. Bake at 350° for 1 hour or until light brown. Will have a hollow sound when thumped if done.

Cathy Priest

## WHITE BREAD

**1 pkg. yeast**                              **¼ c. water**  
**Mix together:**  
**2 c. scalded milk**                      **2 Tbls. salt**  
**2 Tbls. sugar**                              **1 Tbls. shortening**  
**Add:**  
**6-6¼ c. flour**

Mix all ingredients together and knead. Let rise for 1½ hours. Punch down, let rise for 45 minutes. Shape and let rise to double in bulk. Bake at 400° for 35 minutes. Makes 2 loaves.

Norma Webb

\* \* \* \* \*

Mix well and bake the dainty cake  
And beat the frosting light  
The sweetest plan to please a man  
Is through his appetite.

## REFRIGERATOR ROLLS

- |                          |                                |
|--------------------------|--------------------------------|
| <b>1 c. scalded milk</b> | <b>2 eggs</b>                  |
| <b>2/3 c. shortening</b> | <b>1 cake compressed yeast</b> |
| <b>1/2 c. sugar</b>      | <b>1/2 c. lukewarm water</b>   |
| <b>1 tsp. salt</b>       | <b>5 c. flour</b>              |

Dissolve yeast in 1/2 c. lukewarm water; let stand 5 min. Place in a bowl the shortening, sugar, and salt; cream together. Add scalded milk. Stir in beaten eggs, dissolved yeast and about 3 c. flour; beat well. Add about 2 more cups flour, mix thoroughly but DO NOT KNEAD. Cover bowl with waxed paper and a tight lid. Place in refrigerator overnight. Shape into rolls about 2 hours before baking. Let rise in warm place. Bake at 400° until golden brown.

Donna Otto

## MORNING ROLLS

- |                     |                           |
|---------------------|---------------------------|
| <b>1 stick oleo</b> | <b>1 c. sugar</b>         |
| <b>1 Tbls. salt</b> | <b>3 c. hot tap water</b> |

Stir together until oleo melts. Add all but the last 6 c. flour:

- |                            |                   |
|----------------------------|-------------------|
| <b>2 eggs, well beaten</b> | <b>4 c. flour</b> |
| <b>1 pkg. yeast</b>        | <b>6 c. flour</b> |

Stir all ingredients together. Add the last 6 c. flour; mix well and dump onto well floured board. Knead until not sticky, then place in a large greased bowl. Punch down every hour for 6-7 hours. Form into medium size balls; place in greased cake pans. Let rise for 45 minutes on a warm surface. Bake at 350° for 30 minutes or until golden brown. Need two 9x13 inch cake pans. About 40 rolls.

Ruth Guisinger

\* \* \* \* \*

Advice to the wife:

To his virtues be very kind.

To his faults be a little blind.

## BUNS

- |                     |                   |
|---------------------|-------------------|
| 2 pkgs. dry yeast   | 2 tsp. sugar      |
| 1 c. lukewarm water | 2 c. scalded milk |
| ½ c. shortening     | 4 tsp. salt       |
| ½ c. sugar          | 2 eggs            |
| 9 c. flour          |                   |

Combine the yeast, 2 Tbls. sugar, and water. Stir and set aside. Scald the milk. Remove from heat and add shortening, salt and ½ c. sugar. Cool to lukewarm. Beat eggs until light and fluffy. Combine yeast, milk mixture and eggs. Slowly add flour, beating well. Put dough on floured surface for 15 minutes. Knead briefly and place in greased bowl. Let rise 1½-2 hours and shape in your favorite way. Bake at 375° for 15 minutes, reduce heat to 325° for 10-15 minutes longer.

### "Goosey" for Cinnamon Rolls:

- |                         |             |
|-------------------------|-------------|
| ⅓ c. honey              | ¼ c. butter |
| ½ c. packed brown sugar | ¼ tsp. salt |

Combine and boil until it forms a soft ball in cold water, stirring constantly. Pour into a well greased 9x13 inch pan. Sprinkle with chopped pecans or walnuts. Put cinnamon rolls on this and let rise. Bake as buns. Turn out of pan immediately.

Norma Webb

## WAFFLES

- |                      |                        |
|----------------------|------------------------|
| 2 c. flour           | 2 eggs, separated      |
| 3 tsp. baking powder | ⅓ c. melted shortening |
| ½ tsp. salt          | 1½ c. milk             |
| 2 Tbls. sugar        |                        |

Mix and sift dry ingredients into bowl. Beat egg whites. Drop in egg yolks and gradually add milk and melted shortening. Fold in beaten egg whites. Bake on hot waffle iron until light brown and crisp. Serve hot with your favorite syrup.

Eileen Lager

## BOHEMIAN RAISIN BISCUIT KOLACHY

1 c. raisins	½ tsp. vanilla
¼ c. water	¼ c. packed brown sugar
1 can refrigerator biscuits	1-2 tsp. lemon juice
½ tsp. cinnamon	½ c. sugar
½ c. powdered sugar	¼ c. butter
	2-4 tsp. milk

In a small saucepan, combine raisins, brown sugar, water, and lemon juice. Cook over medium heat for 7 minutes or until mixture thickens, stirring occasionally. Cool. Separate dough into 10 biscuits. Combine sugar and cinnamon. Dip both sides of each biscuit in melted butter, then in cinnamon and sugar mixture. Place rolls in ungreased 9x13 inch pan so that the sides are touching. With your thumb, make a wide imprint in the center of each roll. Fill with rounded Tbls. of raisin mixture. Bake at 375° for 15-20 minutes or until golden brown.

**Glaze:** In small mixing bowl, combine ½ c. powdered sugar, 2-4 tsp. milk and ½ tsp. vanilla. Mix until smooth, drizzle over warm rolls. Makes 10 rolls.

Dated Paper

## ANGEL BISCUITS

5 c. flour	3 tsp. baking powder
1 tsp. soda	1 pkg. dry yeast
1 tsp. salt	2 c. buttermilk
3 Tbls. sugar	¾ c. shortening

Sift flour and measure, resift 3 times with soda, salt, sugar and baking powder. Cut in shortening until mixture appears like cornmeal. Soften the yeast in ½ c. warm water, about 5 minutes. Add yeast and buttermilk all at once in center of flour mixture. Stir until flour mixture is just moistened. Cover with a heavy plate and wrap with plastic wrap. Store in refrigerator until ready to use. Pat out and cut like regular biscuits. May be kept several days in the refrigerator.

Wynette Williams



## DOUGHNUTS

- 1 c. milk  
1½ c. sugar  
3 egg yolks
- 3 tsp. baking powder  
Flour to handle

Beat eggs last. Fold into dough, roll, cut, and fry in hot grease. Frost or glaze as desired.

Bird Dove

## CAKE LIKE CORN BREAD

- 1½ c. flour  
1½ c. yellow cornmeal  
½ tsp. salt  
½ tsp. soda  
3 tsp. baking powder  
1 tsp. sugar or  
1 Tbls. molasses
- 1½ c. buttermilk (add  
a little water if it's  
too thick)  
1 egg  
2 Tbls. oil

Mix together flour, cornmeal, salt, soda, baking powder and sugar (if that's what you prefer). Add egg, oil and buttermilk. Mix well--should be the consistency of cake batter, if not add a little water. Preheat oven to 450°. Use heavy cast iron skillet or heavy baking pan. Put about 1 Tbls. oil in pan and heat to about medium warm before you pour in the cornbread. Put in oven and bake for about 40 minutes. Will be golden brown and pulled away from the sides of the pan of skillet. If you use a skillet, turn out onto a dinner plate as soon as it is done as it may leave a taste. Otherwise just leave in pan and cut. Serve hot.

**Variations:** I have also used whey in my cornbread for a lighter texture. Want to dress it up--add bacon bits, onions, green chilies, cheese.

Celecia Shelley

\* \* \* \* \*

There is nothing hard to those that love, love makes all things easy.

## ELEPHANT EAR CRISPIES

- |                       |                  |
|-----------------------|------------------|
| 1 pkg. yeast          | 1 tsp. salt      |
| ¼ c. warm water       | 1 c. sour cream  |
| 1 Tbls. sugar         | 2½ c. sugar      |
| 4 c. flour            | 2½ tsp. cinnamon |
| 1 c. melted margarine |                  |

Dissolve yeast in warm water. Add sugar, let set a few minutes in a large bowl. Add flour, melted margarine, salt and sour cream. Beat until smooth. Cover with a damp cloth. Refrigerate for 2 hours or up to 2 days. Combine the 2½ c. sugar with the cinnamon; sprinkle some on a pastry board. Divide dough in half, roll each half into a rectangle. Butter the dough; slightly sprinkle with cinnamon and sugar mixture. Roll up as for cinnamon rolls. Slice in 1 inch slices. Roll each slice in more cinnamon mixture until thin. Place on cookie sheet. Bake at 400° for 12-13 minutes, turn upside down on waxed paper.

Rose Aubert

## GLAZED RAISED DOUGHNUTS

(Earl Mays Radio Show)

- |                    |                      |
|--------------------|----------------------|
| 1½ c. scalded milk | 2 cakes yeast        |
| ½ c. sugar         | ⅓ c. butter          |
| 2 eggs             | 1 tsp. salt          |
| 4½-5 c. flour      | 1 c. mashed potatoes |

Put potatoes, butter, eggs, sugar, and milk in mixing bowl. Add yeast, salt and flour. Mix well, let rise, punch down, cut with No Hole. Let rise and fry in hot grease.

Glaze:

- |                           |                     |
|---------------------------|---------------------|
| 1 lb. powdered sugar      | 1 tsp. vanilla      |
| Butter the size of an egg | 1 Tbls. cornstarch  |
|                           | 1 Tbls. sweet cream |

Add warm water to make liquid--not too thin. Glaze doughnuts.

Norma Webb

## SOUTHERN BUTTERMILK BISCUITS

(from 1948 Sunbeam Cookbook)

2 c. sifted flour

3 tsp. baking powder

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

$\frac{1}{2}$  tsp. soda

Mix together well. Add 5 Tbls. shortening or butter. Blend until it is the texture of coarse corn meal. Add 1 c. buttermilk. Mix together well, quickly, turn out onto floured board and knead gently by folding over 2-3 times to even up the texture. Pat out or roll out to  $\frac{1}{2}$  inch thickness. Dip cutter in flour and cut biscuits. Place on ungreased baking pan. Brush with melted butter. Gather up scraps, pat out again and cut. Bake at 450° for 12-15 minutes or until golden brown. Makes 1 $\frac{1}{2}$  dozen biscuits.

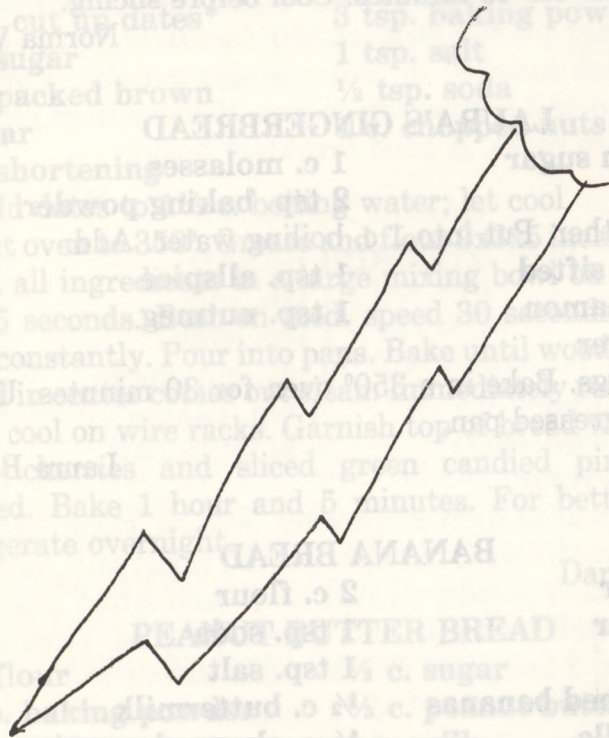
**Variations:** I use  $\frac{1}{2}$  c. buttermilk and  $\frac{1}{2}$  c. whey. It makes them a lot lighter and flakier. (You should be able to get the whey from about any dairy if you will ask them to save it for you.)

Celecia Shelley

BREADS



# QUICK



# BREADS



## BAKING POWDER CINNAMON ROLLS

Use your favorite biscuit dough recipe; press or roll out. Spread with softened butter or margarine and brown sugar. Sprinkle with cinnamon. Roll jelly roll fashion and cut in 1 inch thick slices. Bake at 350° until golden brown. Glaze or serve plain.

Marie McCall

## HOLIDAY NUT BREAD

<b>2½ c. flour</b>	<b>2 eggs</b>
<b>1½ c. cut up dates*</b>	<b>3 tsp. baking powder</b>
<b>½ c. sugar</b>	<b>1 tsp. salt</b>
<b>½ c. packed brown sugar</b>	<b>½ tsp. soda</b>
<b>¼ c. shortening</b>	<b>1 c. chopped nuts</b>

\*Add dates to 1½ c. boiling water; let cool.

Heat oven to 350°. Grease and flour 9x3x5 inch loaf pans. Blend all ingredients in a large mixing bowl on low speed for 15 seconds. Beat on med. speed 30 seconds, scraping bowl constantly. Pour into pans. Bake until wooden pick inserted in center comes out clean. Immediately remove from pans; cool on wire racks. Garnish top of bread with maraschino cherries and sliced green candied pineapple if desired. Bake 1 hour and 5 minutes. For better slicing, refrigerate overnight.

Darlana Elliot

## PEANUT BUTTER BREAD

<b>2 c. flour</b>	<b>½ c. sugar</b>
<b>3 tsp. baking powder</b>	<b>⅔ c. peanut butter</b>
<b>½ tsp. salt</b>	<b>1 c. milk</b>

Sift flour, salt, baking powder and sugar together. Add milk to peanut butter. Blend and add to dry ingredients, beat well. Pour into greased loaf pan. Bake at 350° for 45-50 minutes or until toothpick inserted in center comes out clean. Turn out of pan on wire rack to cool. Slice thin. Makes very good sandwiches with cream cheese or more peanut butter.

Mary Kerns

## APPLE BREAD

- |                   |                      |
|-------------------|----------------------|
| 1 c. sugar        | ½ tsp. salt          |
| 1 tsp. vanilla    | 1 Tbls. sugar        |
| 1 tsp. soda       | 2 eggs               |
| ½ c. chopped nuts | 1 tsp. baking powder |
| ½ c. shortening   | 2 c. chopped apples  |
| 2 c. flour        | ¼ tsp. cinnamon      |

Mix sugar, shortening, eggs and vanilla. Stir in flour, baking powder, soda and salt. Stir in apples and nuts. Spread in greased pans. Mix sugar and cinnamon and sprinkle over the top. Bake at 350° for 50-60 minutes or until toothpick inserted in center comes out clean. Makes 5 baby loaves or 2 regular size loaves. Remove from pans and cool on wire racks. A good breakfast bread.

Edna Brokaw

## ZUCCHINI BREAD

- |                      |                      |
|----------------------|----------------------|
| 3 eggs               | 1 tsp. salt          |
| 1 c. oil             | 1 tsp. soda          |
| 2 c. sugar           | 3 tsp. cinnamon      |
| 2 tsp. vanilla       | ¼ tsp. baking powder |
| 2 c. grated zucchini | Nuts (optional)      |
| 3 c. sifted flour    |                      |

Beat eggs until light and foamy. Add oil, sugar, zucchini and vanilla. Mix well, but lightly. Add flour, salt, soda, cinnamon, baking powder (which have been sifted together). Mix until well blended. Add nuts if desired. Grease and lightly flour 2 loaf pans. Divide batter in half and pour into loaf pans. Bake at 325° for 1 hour or until tested done. Remove from pans after 15 minutes. Cool on racks.

Avis Ream

\* \* \* \* \*

Recipes for the best speeches should always include shortening.

## ZUCCHINI BREAD

- |                      |                      |
|----------------------|----------------------|
| 3 eggs               | 1 tsp. salt          |
| 1 c. oil             | 1 tsp. soda          |
| 2¼ c. sugar          | 3 tsp. cinnamon      |
| 2 c. grated zucchini | ¼ tsp. baking powder |
| 3 tsp. vanilla       | 1 c. chopped nuts    |
| 3 c. sifted flour    |                      |

Beat eggs. Add oil, sugar, zucchini and vanilla. Mix lightly, then beat well. Add flour, salt, soda, cinnamon and baking powder, mix until well blended. Pour into two 9x5 inch loaf pans. Bake at 325° for approximately 1 hour or until toothpick comes out clean.

Phyllis Wallace

## ZUCCHINI BREAD

- |                      |                      |
|----------------------|----------------------|
| 3 eggs               | 3 c. sifted flour    |
| 1 c. oil             | 1 tsp. salt          |
| 2 c. grated zucchini | 1 tsp. soda          |
| 2 c. sugar           | 3 tsp. cinnamon      |
| 3 tsp. vanilla       | ¼ tsp. baking powder |

Beat eggs until light and foamy. Add oil, sugar, zucchini and vanilla. Mix lightly but well. Add flour, soda, cinnamon and baking powder that has been sifted together. Mix until well blended. Divide batter into two bread pans (9x5x2 inch). Bake at 325° for 1 hour or until bread tests done. Remove from pans and cool on rack. Raisins and/or nuts may be added. This bread freezes well.

Donna Otto

## FRIED BREAD

- |                      |                    |
|----------------------|--------------------|
| ½ c. flour           | Dash of salt       |
| 6 tsp. baking powder | 2 Tbls. warm water |

Mix all ingredients together and knead until a soft dough. Flatten and drop into hot grease. Fry until dark brown.

Scott Guisinger

## RHUBARB BREAD

1½ c. brown sugar	1 tsp. salt
⅔ c. oil	1 tsp. soda
1 egg	2⅓ c. flour
1 tsp. vanilla	1½ c. rhubarb
1 c. buttermilk	½ c. nuts

Cream sugar and oil; add egg and vanilla. Add dry ingredients alternately with milk. Add rhubarb and nuts. Pour into two small greased and floured loaf pans. Sprinkle with mixture of ½ c. sugar and 1 Tbls. melted butter. Bake at 325° for 1 hour. Best when fresh rhubarb is used.

Cathy Priest

## BANANA BREAD

1⅔ c. sugar	Chopped nuts
⅔ c. butter or oleo	1¼ tsp. baking powder
2 eggs	1¼ tsp. soda
2½ c. flour	1 tsp. salt
1½ c. mashed bananas (or however many you have)	⅔ c. buttermilk or sour milk
	1 tsp. vanilla

Throw together and bake at 375° for ½ hour or until knife or toothpick comes out clean. 2 large or 3 small loaves.

Edna Brokaw

## OATMEAL MUFFINS

1 c. sifted flour	1 c. quick cooking oats
¼ c. sugar	1 egg, slightly beaten
3 tsp. baking powder	1 c. milk
½ tsp. salt	3 Tbls. oil

Sift flour, sugar, baking powder and salt. Add oatmeal. Add egg, milk and oil, stirring just until moistened. Fill 12 greased muffin pans ⅔ full. Bake at 425° about 15 minutes. Serve hot for breakfast.

Norma Webb

## ALL BRAN MUFFINS

- |                              |                          |
|------------------------------|--------------------------|
| 2 c. boiling water           | 2 c. All Bran cereal     |
| 1 c. plus 2 Tbls. shortening | 3 c. minus 2 Tbls. sugar |
| 4 eggs                       | 1 qt. buttermilk         |
| 4 c. All Bran cereal         | 5 c. flour               |
| 5 tsp. soda                  | 1 tsp. salt              |

Pour boiling water over 2 c. bran; set aside. Cream shortening; add sugar, beaten eggs and buttermilk. Add 4 c. bran cereal. Sift together flour, soda, and salt; add to mixture. Fold in soaked bran. Bake in greased muffin tins for 15-18 minutes at 400°. Raisins, dates or nuts may be added if desired. Keeps up to 6 weeks in refrigerator.

Wynette Williams

## PEANUT BUTTER MUFFIN

- |                      |                    |
|----------------------|--------------------|
| 2 c. sifted flour    | 4 Tbls. fat (lard) |
| 2 tsp. baking powder | ½ c. peanut butter |
| ¾ tsp. salt          | 2 eggs, beaten     |
| ¼ c. sugar           | 1 c. milk          |

Mix dry ingredients together. Cut in fat and peanut butter until texture of corn meal. Combine milk and eggs, stir in just until well moistened. Drop in muffin tins. Bake for 25 minutes at 350°.

Tom Mulvihill

## BANANA BREAD

- |                       |                             |
|-----------------------|-----------------------------|
| 1 c. sugar            | 1 tsp. soda*                |
| ½ c. butter           | ½ tsp. salt                 |
| 2 whole eggs          | 2 c. flour                  |
| 3 medium size bananas | 1 c. nuts                   |
| 1 tsp. salt           | 2 stiffly beaten egg whites |

\*Dissolve soda in 1 Tbls. sour milk.

Mix all ingredients together, adding egg white last. Beat well. Bake at 350° for 50 minutes. Cool before slicing.

Norma Webb

## BASIC QUICK MIX

- |                        |                                |
|------------------------|--------------------------------|
| 8½ c. flour            | 1 tsp. soda                    |
| 3 Tbls. baking powder  | 1½ c. instant non-fat dry milk |
| 1 Tbls. salt           |                                |
| 2 tsp. cream of tartar | 2¼ c. vegetable shortening     |

In large bowl, sift together all dry ingredients. Blend well. Cut in shortening with pastry blender until evenly distributed. Mixture will resemble cornmeal in texture. Put in large airtight container. Label with name and date. Store in cool dry place. Use in 10-12 weeks. Makes about 13 c. quick mix.

### Impossible Pie:

- |                |                 |
|----------------|-----------------|
| ½ c. sugar     | 3 Tbls. butter  |
| 4 eggs         | ½ tsp. cinnamon |
| 2 c. milk      | ¼ tsp. nutmeg   |
| 1 tsp. vanilla | ½ c. Quick Mix  |

Preheat oven to 400°. Butter a 9 inch pie plate. In blender, combine sugar, eggs, milk, vanilla, melted butter and spices. Blend until smooth. Add Quick Mix, blend 30 seconds more. Pour into pie pan. Bake 25-30 minutes until golden brown. Cool on wire rack. Serve warm. Makes 1 (9 inch) pie). This pie forms its own custard on the bottom with cake-like crust on top.

Janice Shook

## RHUBARB ROLLS

3 c. rhubarb, diced fine

Make a batter of:

- |                      |              |
|----------------------|--------------|
| 2½ c. flour          | ½ tsp. salt  |
| 3 tsp. baking powder | ⅔ c. milk    |
| ⅓ c. rich cream      | 1 tsp. sugar |

Or use Bisquick with sugar. Mix and roll out as for cinnamon rolls. Spread rhubarb over dough and roll up. Cut in 1½ inch slices. Place in a greased baking dish. Make a thin syrup of 1½ c. sugar and ¼ c. water. Bring to a boil, pour over the rolls and bake at 350° for 50 minutes. Serve with cream. Best served warm.

Minnie Drake

## HOBO BREAD

(Blue Ribbon Winner in the 4-H Fair Jr. Division)

2 c. raisins	2½ c. boiling water
4 tsp. baking soda	¾ c. brown sugar
1 c. white sugar	4 Tbls. oil
½ tsp. salt	4 c. flour

Combine raisins and soda in large mixing bowl. Pour boiling water over them; let set overnight. Add sugars, salt and oil; stir well. Add flour 1 cup at a time and stir until smooth. Grease and flour 2 regular size loaf or 3 small foil pans. Fill pans ⅔ full. Bake at 350° for 1 hour or until toothpick inserted in center comes out clean. Cool in pans for 10 minutes, then turn out onto wire racks to cool completely.

**Variations:** Add dates, nuts, candied fruit, spices, white or dark raisins. Will turn out just like a fruit cake, and is nice when you don't want anything really sweet, or you can glaze it for a sweeter bread.

Ron Shelley

## APPLE RAISIN LOAVES

3 eggs	2 tsp. baking soda
1½ c. oil	1 tsp. baking powder
2 c. apples, sliced very thin	1 tsp. salt
1½ c. sugar	1 tsp. cinnamon
1 tsp. vanilla	1 tsp. cloves
3½ c. flour, sifted	⅔ c. chopped nuts
	⅔ c. raisins

Heat oven to 350°. Grease and flour 2 9x5x3" loaf pans. Beat eggs, oil, apples, sugar and vanilla on low speed, scraping bowl occasionally, for 1 min. Add flour, baking powder, baking soda, salt, cinnamon and cloves. Beat on low speed, scraping bowl occasionally, until moist. Beat about 45 seconds. Stir in nuts and raisins. Spread in pans. Bake for 55-60 min. or until wooden pick inserted in middle comes out clean. Cool for 10 min., remove from pans, cool completely before slicing. Refrigerate leftover bread. It also freezes well.

Phyllis Wallace

# XIBOUBI

(Blue Ribbon Warranted the 4-H Fair Jr. Division) 8  
 2 1/2 cups sifted flour, 1/2 cup baking powder, 1/2 cup  
 4 tap. baking soda, 1/2 cup brown sugar, 1/2 cup  
 1/2 cup. This is to make 2  
 in

ing water over the top. Add sugar, baking  
 dip it well. Add flour, 1 cup at a time, and stir well until  
 Gears and flour. Regulate heat to 350° for 1 hour or until  
 pans 1/2 full. Bake at 350° for 1 hour or until  
 served in center. Bake in clean. Cool in pans for 10

minutes, then turn out onto wire racks to cool completely.  
 Variations: Add nuts, candied fruit, spices, white  
 or dark raisins. Will cook just like a fruit cake and is  
 nice when you don't want a very heavy sweet, or you can  
 replace it with fresh fruit, milk, eggs, sugar, raisins and  
 more. 1/2 cup. Add Quick Mix, blend 30 seconds more.

Pour into pie pan. Bake 25-30 minutes until golden brown.  
 Cool on wire rack.

APLE RAISIN CAKE (This pie  
 3 eggs, 1/2 cup. baking soda, 1/2 cup.

1 1/2 c. oil  
 2 cups apples, sliced very  
 1 tap. baking powder, 1/2 cup.

1 tap. salt  
 1 tap. cinnamon  
 1 tap. cloves

1 1/2 c. sugar  
 1 tap. vanilla  
 3 1/2 c. flour, sifted

Heat oven to 350°. Gears and flour 3 x 3 x 3 pan.  
 Beat eggs, oil, apples, sugar and vanilla on low speed, 2

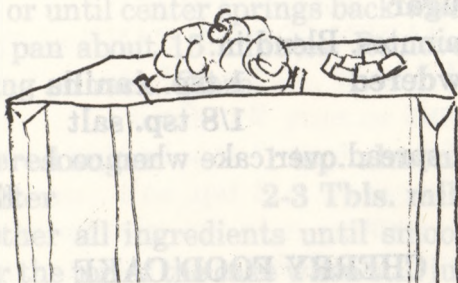
ing bowl occasionally for 2 min. Add flour, baking powder,  
 baking soda, salt, cinnamon and cloves on low speed,

scraping bowl occasionally until mixture has become  
 smooth. Stir in sugar and baking powder by hand. Bake for

55-60 min. on a wooden rack placed in middle of oven  
 clear. Cool for 10 min. Remove from pan, cool completely

before slicing. Refrigerate leftover bread. Recipe well  
 Phyllis Wallace

# CAKES, BARS & COOKIES



## ASPIRIN CAKE

Preheat oven to 375°. Turn down T.V. Remove toys from counter top. Measure 2 c. flour, get baking powder. Remove Benjamin's hands from flour. Put baking powder, salt and flour into sifter. Vacuum mixture off kitchen floor. (Benjamin spilled.) Get an egg. Answer phone. Separate egg and warm baby Adam's bottle. Help Rachel figure out a new math problem (the old reliable way). Grease pan. Salesman at door. Take ¼ inch of salt from greased pan and look for Benjamin. Put mess in wastebasket. Put dishes in dishwasher. Call the bakery. Take an ASPIRIN!

Olive Fisher

## PUMPKIN CAKE

- |                  |                               |
|------------------|-------------------------------|
| 1 Spice Cake Mix | 1 tsp. burnt sugar flavoring  |
| 2 eggs           | ¼ tsp. black walnut flavoring |
| 1 c. milk        | ½ c. black walnut meats       |
| 1 c. pumpkin     | 1¼ c. chopped dates           |

Mix all ingredients together and bake at 350° for 40 minutes in a greased 9x13 inch cake pan.

### Topping:

- |                  |              |
|------------------|--------------|
| ½ c. butter      | 3 Tbls. milk |
| ¼ c. brown sugar |              |

Cook for 4 minutes. Blend in:

- |                            |                |
|----------------------------|----------------|
| 3 c. sifted powdered sugar | 1 tsp. vanilla |
|                            | 1/8 tsp. salt  |

Mix well and spread over cake when cool.

Kathy Baker

## CHERRY FOOD CAKE

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1 regular chocolate cake mix | 1 (20 oz.) can cherry pie filling |
| 2 eggs                       |                                   |

Mix until well blended. Spread in a well greased 9x13 inch cake pan. Bake at 350° for 30-35 minutes. Frost if desired.

Donna Otto

## STRAWBERRY CAKE

1 pkg. white cake mix      4 whole eggs  
1 pkg. strawberry jello    2 Tbls. flour  
½ c. water

Beat 2 minutes. Add ½ pkg. frozen thawed strawberries (juice and all). Beat 1 more minute then add ⅓ c. cooking oil. Beat 1 more minute. Grease and flour 9x13 inch cake pan. Pour batter into pan and bake at 350° for 40 minutes. Take remaining strawberries and add enough powdered sugar to spreading consistency. Spread on cooled cake.

Howard McCorkle

## PISTACHIO NUT CAKE

(Blue Ribbon Winner 4-H Fair Jr. Division)

1 pkg. yellow cake mix      1 c. water  
1 sm. pkg. pistachio        ⅓ c. sour cream  
instant pudding            ⅓ c. oil  
4 eggs                        1 c. chopped nuts

Combine cake mix, pudding mix, eggs, water, sour cream and oil in a large mixing bowl. Blend well; beat at medium speed of electric mixer for 2 minutes. Stir in nuts. Pour into a greased and floured 10 inch bundt pan. Bake at 350° for 50 minutes or until center springs back when lightly touched. Cool in pan about 15 minutes. Remove from pan and finish cooling on rack. Glaze.

Glaze:

1 c. powdered sugar      1 tsp. almond flavoring  
1 Tbls. butter              2-3 Tbls. milk

Mix together all ingredients until smooth and creamy. Drizzle over the top of the cake when still just a little warm.

Ron Shelley

\* \* \* \* \*

“Be not forgetful to entertain strangers; for thereby some have entertained angels unawares.”

Heb. 13:2

## CARROT CAKE

- |                      |  |
|----------------------|--|
| 2¼ c. flour          | 1 tsp. salt                                    |
| 1½ tsp. soda         | 2 c. sugar                                     |
| 4 eggs               | 1½ c. oil (or shortening<br>melted to measure) |
| 1½ c. grated carrots |  |
| 2½ tsp. cinnamon     |  |

Mix flour, cinnamon, soda, and salt; set aside. Beat eggs with sugar until light and fluffy. Add carrots and oil; mix well. Add the flour mixture, stirring as you add a small amount at a time. Pour into a well greased and floured 9x13 inch cake pan. Bake for 45 minutes or until it tests done at 350°. Cool, then frost.

### Frosting:

- |                                |                        |
|--------------------------------|------------------------|
| 1 (3 oz.) pkg. cream<br>cheese | ¼ c. soft margarine    |
| 2½ c. powdered sugar           | 1 tsp. lemon flavoring |

Mix all ingredients, beat until fluffy. Spread on cooled cake. Refrigerate until ready to serve. Keep leftover cake in the refrigerator.

Donna Otto

## RAISIN COFFEE CAKE

- |  |                      |
|--|----------------------|
| 1 (22 oz.) can Wilder-<br>ness raisin fruit<br>filling | 1 c. oil             |
| 4 eggs   | 2 c. flour           |
| 1 c. plus 2 Tbls. sugar                                | 1 tsp. baking powder |
|  | 1 tsp. salt          |
|  | ½ tsp. cinnamon      |

Beat the eggs and 1 c. of the sugar together. Add oil and beat. Sift together flour, baking powder, and salt. Add dry ingredients to egg mixture, mix well. Spread ½ of the batter into an 8 inch square pan. Spoon the can of raisin fruit filling over batter. Top with remaining batter. Sprinkle the cinnamon and the 2 Tbls. sugar on top. Bake for 45 minutes at 350°. Best served warm.

Jacqueline Ball

## APPLESAUCE CAKE

1 3/4 c. sifted flour	1 tsp. cinnamon
1/2 c. margarine	1/4 tsp. cloves
1 c. sugar	1 tsp. vanilla
2 eggs	1/2 tsp. soda
1/2 c. dates or raisins	1 tsp. baking powder
1 1/2 c. applesauce	1/4 tsp. salt
1/2 c. nuts	

Cream shortening; add sugar and cream well. Add egg yolks, salt, and vanilla; beat well. Cut or grind dates or raisins and nuts. Use 1 Tbls. of the measured flour to dredge the fruit and nuts. Add spices, soda and baking powder to the remaining flour. Add alternately with the applesauce. Beat egg whites until stiff and fold them in and the floured fruit. Pour batter in cake pans that have been greased and floured. Use 9x13 inch or layer or bundt pans. Bake at 350° until it springs back in the middle when touched or toothpick inserted in center comes out clean, about 35 minutes.

Darlana Elliot

## FRUIT CAKE

2 c. sifted flour	1 egg
1 tsp. baking powder	1/4 c. water with 1 tsp.
1 tsp. soda	rum or brandy fla-
1/2 tsp. salt	voring added
1 tsp. cinnamon	1 c. chopped dates
1/2 tsp. ground cloves	1 c. pecans
1/2 c. margarine	1 c. candied fruit
1 c. sugar or artificial	1 c. applesauce
sweetener to equal	1/2 c. raisins
1 cup	

Mix all ingredients together and bake at 325° for 1 1/2 hours. Bake in 10 inch tube or bundt pan. Cool in pan for at least 15 minutes.

Minnie Wallace

## COUNCIL BLUFFS CAKE

1½ c. brown sugar      1 c. chopped nuts

2 tsp. cinnamon

Combine above ingredients to prepare filling. To make batter, sift together:

3 c. sifted flour

3 tsp. baking powder

½ tsp. salt

Cream together:

1 c. shortening

2 eggs, beaten

1 c. sugar

Add dry ingredients alternately with 1 c. milk and 1 tsp. vanilla to creamed mixture. Mix well. Dip mixing spoon into melted butter and batter will be easier to blend. Spread half of batter in a 9x13 inch pan, sprinkle half of the filling mixture over this, then top with remaining batter. Sprinkle with remaining filling. Pour ½ c. melted butter over entire cake. Bake at 375° for 40-50 min.

Verna Boyer, Yale, Iowa

(Submitted by Mrs. Frank Dykstra)

## COCOA CAKE

2 c. sugar

2 tsp. soda

2 Tbls. lard (heaping)

6 tsp. cocoa (heaping)

2 eggs

½ tsp. salt

1 c. sour cream

1 tsp. vanilla

1 Tbls. vinegar

1 c. boiling water

2½ c. flour

Sift together flour, cocoa, salt and soda; set aside. Cream together sugar, lard, eggs and vanilla. Add sour cream and vinegar. Mix well. Alternately add flour mixture and boiling water. Mix all ingredients together well. Batter will be thin. Bake in preheated 350° oven for about 30 minutes. You can use a 9x13 inch pan or three 9 inch round layer pans. Frost as desired.

Hattie E. Bench

## FLAT FUDGE CAKE

2 sticks oleo                      1 c. water  
4 heaping Tbls. cocoa

Bring above ingredients to a boil. Pour over the following ingredients which has been mixed well:

2 c. flour                              1 tsp. cinnamon  
2 c. sugar                              1 tsp. soda  
Then add:  
2 eggs                                      1 tsp. vanilla

1/3 c. buttermilk

Mix all ingredients well. Bake in a well greased and floured 11x17 1/2 inch cookie sheet with 1 inch sides at 350° for 15-20 minutes. Remove from oven and let cool. Frost.

Icing:

1 stick oleo                              4 Tbls. cocoa  
6 Tbls. buttermilk

Bring ingredients to a full boil. Remove from heat and add 1 (1 lb.) box powdered sugar, more if needed. Beat well. Add 1 c. nuts. Spread on cooled cake. Cut in however many pieces you want.

Wanda Grubbs

## GOOEY BUTTER CAKE

1 large box yellow cake      2 eggs  
mix                                      1 (1 lb.) box powdered  
1 stick oleo, melted              sugar  
2 eggs                                      1 tsp. vanilla  
1 (8 oz.) pkg. cream              3 Tbls. powdered sugar  
cheese

Mix cake mix, melted oleo and 2 eggs. Spread in 9x13 inch cake pan. Mix cream cheese, 2 eggs, 1 lb. powdered sugar and vanilla. Beat together for 5 minutes, until pudding consistency. Pour over cake batter and bake at 350° for 15 minutes. Remove from oven and sprinkle 3 Tbls. powdered sugar on top. Return to oven and bake for another 30 minutes. Doesn't need frosting.

Kathy Guisinger

## DUMP CAKE

- |  |                        |
|--|------------------------|
| 1 (8 oz.) can crushed pineapple with juice | 1 c. chopped nuts      |
| 1 (16 oz.) can cherry pie filling          | 1 pkg. yellow cake mix |
|  | 2 sticks margarine     |

Use a 9x13 inch ungreased cake pan. Pour crushed pineapple in the bottom; add cherry pie filling, sprinkle on the nuts. Pour yellow cake mix over the fruit and nuts evenly. Cut sticks of margarine into small pieces and place evenly over top of cake. Bake at 350° for about 1 hour. You may wish to top with whipped cream and more chopped nuts.

**Variations:** Try different flavors of cake mixes, such as the new cherry chip or strawberry. With strawberry, use strawberry pie filling. Or try a white cake with your favorite pie filling. This is something you can really use your imagination on and it is very good. You can have a different dessert each time you use it and nobody will guess.

Mable Ohmsieder

## RAISIN DELIGHT

### Syrup:

- |                  |                    |
|------------------|--------------------|
| 1 c. brown sugar | 1½ c. raisins      |
| 1 Tbls. butter   | 4 c. boiling water |
| 2 tsp. vanilla   |                    |

### Batter:

- |                      |            |
|----------------------|------------|
| ¼ c. butter          | 2 c. flour |
| 1 c. milk            | 1 c. sugar |
| 4 tsp. baking powder |            |

Combine all ingredients for syrup together except the vanilla. Bring to a boil and boil for 5 minutes. Remove from heat and add vanilla; set aside. Cream butter and sugar. Sift flour and baking powder together and add alternately with milk to butter and sugar mixture. Pour into greased 9x13 inch pan. Pour hot syrup over batter, spreading raisins evenly. Bake 30-35 minutes at 350°. When baked the syrup and raisins will be on the bottom of the cake. Serve plain or with your choice of ice cream or whipped cream.

Old Newspaper

## VINEGAR CAKE

**2 c. sugar**                      **3 c. flour**  
**2½ tsp. baking soda**        **3 level Tbls. cocoa**  
**2 c. water**                      **2 tsp. vanilla**  
**2 Tbls. vinegar**                **1 stick oleo, melted**

Mix all together and pour into an ungreased 9x13 inch cake pan. Bake in preheated 350° oven for 30-35 minutes. Frost when cool.

Mrs. Frank Dykstra

## THE BETTER THAN EVER CAKE

Mix 1 pkg. yellow cake mix as directed and bake in 9x13 inch pan. Boil 1 small can crushed pineapple with 1 c. sugar for 5 minutes. Pour over cake while both are still warm. Let cool. Mix 2 boxes instant vanilla pudding. Pour over cooled cake. Frost with Cool Whip and top with coconut or chopped nuts.

Maxine Hastie

## BUTTER PECAN CREAM CAKE

**1 pkg. butterscotch**            **1 pkg. Dream Whip**  
**pudding**                            **1 c. ground pecans**  
**1½ c. cold milk**                **Milk as directed for**  
**1 angel food cake**              **Dream Whip**

Mix pudding and milk; set aside to thicken. Whip Dream Whip until thick. Fold together pudding, Dream Whip and pecans together. Slice an angel food cake (bar or round) into 3 layers. Spread ⅓ of pudding mixture on bottom layer. Repeat with second layer. Repeat again with top layer. Decorate with pecan halves and maraschino cherries. Extremely rich dessert.

Phyllis Wallace

## GOLD CAKE

(From the Household Searchlight recipe book - 1931)

1 c. sugar	½ c. milk
6 Tbls. shortening	3 tsp. baking powder
½ c. egg yolks	2 Tbls. lemon rind, grated
¼ tsp. salt	2 c. flour

Cream shortening and sugar. Add well beaten egg yolks. Sift flour, measure and sift again with baking powder and salt. Add alternately with milk to creamed mixture. Add grated lemon rind. Pour into well oiled cake pans. Bake at 375° for 20 minutes. Use lemon filling between layers and cover with seven minute icing.

**Note:** I made this cake and instead of the lemon rind, I used 2 Tbls. coconut flavoring and increased the milk to ¾ cup. I baked it in a 9x13 inch pan and it was really a beautiful cake. I also used this icing.

### Boiled Icing:

1½ c. sugar	½ c. egg whites, stiffly
1/8 tsp. cream of tartar	beaten
1 tsp. coconut flavoring	1/8 tsp. salt
¾ c. boiling water	

Combine sugar, water, salt and cream of tartar. Stir until dissolved. Boil to a soft ball stage (236°). Beat egg whites until stiff, set aside until syrup is ready. Pour syrup slowly into egg whites, beating constantly. Add flavoring. Beat until thick and creamy. I sprinkled flaked coconut all over the cake, some I had tinted green. Made a very beautiful center piece with marshmallow chickens and jelly beans.

Darrell Kerns

\* \* \* \* \*

It's a little too little to save  
and a little too much to dump;  
There's nothing to do but eat it,  
That makes the housewife plump!

## BROWNIE CAKE

1 stick oleo	2 c. flour
¼ c. Crisco	2 c. sugar
4 Tbls. cocoa	½ c. buttermilk
1 c. water	2 eggs
1 tsp. soda	1 tsp. cinnamon

Bring to boil Crisco, cocoa and water. Add flour and sugar; beat well. Add buttermilk, eggs, soda, and cinnamon. Mix well and pour into greased 9x13 inch cake pan. Bake at 400° for 20 minutes.

### Frosting:

1 stick oleo	4 Tbls. cocoa
1 lb. powdered sugar	1 tsp. vanilla
4-5 Tbls. milk	

Melt oleo and add cocoa and powdered sugar. Mix well. Add vanilla and milk to spreading consistency. Spread on cake while still warm. Wrap cake in foil to keep moist. Will keep for 1 week.

Ruth Guisinger

## GRANDMOTHER'S POUND CAKE

1 c. butter	2 c. flour
1½ c. sugar	½ tsp. vanilla, rum, or almond flavoring
5 eggs	

Work butter until creamy. Beat in sugar and eggs (one egg at a time) until smooth. Fold in flour with a spoon. Spread in buttered and floured loaf pan. Bake 1½ hours at 300°. Cool and remove from pan. Makes 1 loaf. (Good sliced thin, use lemon flavoring, then spreading with cream cheese.)

Diora Byrd Grey

\* \* \* \* \*

We find comfort among those who agree with us--growth among those who don't.

## OATMEAL CAKE

Pour 1¼ c. boiling water over 1 c. oatmeal. Let stand for 20 minutes.

1 c. brown sugar, lightly packed      1 c. white sugar  
1 stick oleo

Cream together. Add to creamed mixture:

3 eggs      1 tsp. nutmeg  
1 tsp. vanilla      1 tsp. cinnamon

To creamed mixture add the oatmeal mixture, stir well. Sift together 1½ c. flour and 1 tsp. soda. Mix together with creamed mixture and oatmeal. Pour into greased 9x13 inch cake pan. Bake at 350° for 40-45 minutes.

### Topping:

⅔ c. brown sugar      3-4 Tbls. cream or evaporated milk  
1 c. chopped nuts  
⅓ c. oleo      1 c. flake coconut

Mix all ingredients together. When cake is done, remove from oven and put topping on while hot. Return to oven until coconut is lightly browned. Serve warm or cool, plain or with your favorite ice cream.

Cora Guisinger

## GOOEY BUTTER CAKE

1 yellow or white cake mix      1 (8 oz.) pkg. cream cheese  
2 eggs      2 eggs  
1 stick oleo or butter, melted      1 lb. powdered sugar

Mix together cake mix, 2 eggs and butter--it will be real thick. Pat into a 9x13 inch cake pan. Then mix cream cheese, 2 eggs and powdered sugar together and pour over the cake mixture. Bake at 350° until dull and brown, approximately 30 minutes. Top with your favorite topping, but be careful, this is very rich in itself, you may like fresh fruit on top.

Diora Bounds

## FLUFFY BANANA CAKE

(from 1948 Sunbeam Cookbook)

Have shortening at room temperature. Assemble all ingredients and utensils needed. Grease two 9 inch layer cake pans, sprinkle with flour, shaking out excess. Sift flour once before measuring. Preheat oven to baking temperature. Put into small bowl of mixmaster (small mixing bowl) 2 large or 3 small bananas (broken into chunks). Beat on low until mashed. Measure out 1 cup.

**2 c. sifted flour**  $\frac{3}{4}$  **tsp. soda**

$\frac{1}{2}$  **tsp. baking powder**  $\frac{1}{2}$  **tsp. salt**

Sift together. Put into large bowl of mixmaster:

$\frac{1}{2}$  **c. soft shortening** **2 eggs, unbeaten**

$1\frac{1}{2}$  **c. sugar** **1 tsp. vanilla**

Beat on medium high for  $1\frac{1}{2}$  minutes, scraping bowl while beating. Stop mixer. Add  $\frac{1}{4}$  c. buttermilk or sour milk. Add sifted flour mixture alternately with mashed banana while beating at low speed. Scrape bowl while beating and beat only enough to blend, about 3 minutes. Pour batter into prepared pans. Bake at  $350^{\circ}$  for 30-35 minutes. Remove from pans. Cool. Fill and top with whipped cream. Makes 1 large cake.

Celecia Shelley

## HEAVENLY ANGEL FOOD DELIGHT

$1\frac{1}{2}$  **c. powdered sugar**  $1\frac{1}{2}$  **c. egg whites**

**1 c. sifted flour**  $1\frac{1}{2}$  **tsp. cream of tartar**

**1 c. granulated sugar**

Sift together 4 times the powdered sugar, flour and granulated sugar. Beat egg whites with salt until foamy. Add cream of tartar and continue beating until very stiff. Add flour and sugar mixture in 4 parts by hand. Turn into a 2 piece angel food cake pan. Turn a knife through a couple of times to remove the air bubbles. Bake 45 minutes at  $350^{\circ}$ . Turn up on funnel or pop bottle and let cool completely before removing from pan. Frost or glaze as desired.

Celecia Shelley

## BANANA SPLIT CAKE

- |                                  |  |
|----------------------------------|--|
| 6 bananas                        | 1 (No. 2) can crushed                                      |
| 3 sticks oleo                    | pineapple  |
| 2 c. graham cracker<br>crumbs    | 1 c. chopped pecans  |
| 2 eggs                           | 1 large carton Cool<br>Whip (or ½ pt. whip-<br>ping cream) |
| 2 c. powdered sugar              |  |
| 1 sm. jar maraschino<br>cherries |  |

Melt 1 stick oleo and mix with graham cracker crumbs. Press in 9x13 inch pan. Beat eggs, 2 sticks oleo and powdered sugar for 15 minutes. Place on top of crumbs. Add sliced bananas. (Cut bananas in half and place split side down, completely covering mixture.) Spread pineapple over bananas. Top with Cool Whip or whipped cream. Sprinkle with pecans and cherries. Chill. It will keep refrigerated for several days. Serves 12.

Wanda Grubbs

## CINNAMON ROLL CAKE

- |                       |                   |
|-----------------------|-------------------|
| 2 pkgs. yeast         | ½ c. water        |
| Stir to soften yeast. |                   |
| ¼ c. sugar            | ½ c. shortening   |
| 2 tsp. salt           | 2 c. scalded milk |
| Add to above.         |                   |
| 7-8 c. flour          | 2 eggs, beaten    |

Make soft dough. Let rest 10 minutes. Knead. Let rise until double in bulk. Roll into little balls. Dip in melted butter, then roll in cinnamon and sugar mixture. Arrange in an angel food cake pan, make 2 layers. Let rise again and bake at 350° for 1 hour or until toothpick tests done.

Norma Webb

\* \* \* \* \*

Happiness in the world begins in the home with you.

## CHOCOLATE CHIP COOKIES

- |   |                                 |
|---|---------------------------------|
| 1 c. brown sugar                        | 3½ c. flour                     |
| 1 c. white sugar                        | ½ c. nuts                       |
| 1 c. butter                             | 1 (12 oz.) pkg. chocolate chips |
| 2 eggs                                  |                                 |
| 2 tsp. baking soda in<br>¼ c. hot water |                                 |

Mix all ingredients together and drop by teaspoonsful onto greased cookie sheet. Bake 10 minutes at 350°.

Mary Ann Zika

## FROSTED CREAMS

- |               |                  |
|---------------|------------------|
| 1 c. molasses | 1 c. white sugar |
| 1 c. Crisco   | ½ tsp. cinnamon  |
| ½ tsp. nutmeg | ½ tsp. ginger    |
| ½ c. coffee   |                  |

Cook 5 minutes and cool. Add:

- |                |                |
|----------------|----------------|
| 2 eggs, beaten | 1 tsp. vanilla |
| 2 tsp. soda    |                |

Add enough flour to make stiff dough (approx. 6-7 cups).. Roll out and cut. Bake in 375° oven for 10-12 minutes. Cool then frost.

**Frosting:** Mix ½ c. thin cream or milk with a little butter. Let boil. Add enough powdered sugar to make it thick enough to beat with an egg beater. Frost cooled cookies. Makes quite a few creams.

Fannie Potter

## UNBAKED OATMEAL COOKIES

- |   |                          |
|---|--------------------------|
| 1 stick oleo                            | ½ c. milk                |
| 2 c. sugar                              |                          |
| Bring to a full boil for 1 minute. Add: |                          |
| 1 tsp. burnt sugar                      | ½ tsp. coconut flavoring |
| flavoring                               | 1 tsp. vanilla           |

Pour hot syrup over 4 c. oatmeal and ½ c. coconut. Push into patties and cool.

Dorothy McCorkle

## CLEAN-UP COOKIES

- |                      |                                 |
|----------------------|---------------------------------|
| 1 c. brown sugar     | 1 tsp. vanilla                  |
| 1 c. white sugar     | 1 c. coconut                    |
| 1 c. shortening      | 1 (12 oz.) pkg. chocolate chips |
| 2 eggs               |                                 |
| 2 c. sifted flour    | 3 c. oatmeal                    |
| ½ tsp. soda          | ¾ c. nuts                       |
| 1 tsp. baking powder | ½ c. milk                       |

Cream sugars and shortening together. Add eggs, beat well. Add remaining ingredients and mix well. Drop by teaspoonsful onto greased cookie sheet and bake at 375° for about 8 minutes or until lightly browned. Approx. 4-5 dozen cookies.

Cora Guisinger

## CHOCOLATE CHIPPER COOKIES

- |                  |                                |
|------------------|--------------------------------|
| ½ c. shortening  | 1 c. flour                     |
| ½ c. sugar       | Dash of salt                   |
| ¼ c. brown sugar | ½ tsp. soda                    |
| 1 egg            | 1 (6 oz.) pkg. chocolate chips |
| 1 tsp. vanilla   |                                |

Mix all ingredients together except chocolate chips; cream well. Melt chocolate chips in double boiler or microwave and add to creamed mixture. Stir well. Drop by teaspoonsful onto greased cookie sheet. Bake at 375° for 10-12 minutes. Makes 2-2½ dozen cookies.

Ruth Guisinger

## MOTHER'S COOKIES

- |                   |                              |
|-------------------|------------------------------|
| 1 c. sugar        | 1 heaping tsp. baking powder |
| ½ c. butter       | Raisins or nuts              |
| 2 eggs            | Flour to make a soft dough   |
| 1 c. sour milk    |                              |
| 1 level tsp. soda |                              |

Mix all ingredients together. Roll out, cut, sprinkle with sugar. Bake at 350° for 10-12 minutes.

Tom Mulvihill

## COCONUT DROP COOKIES

- |  |   |
|--|---|
| $\frac{1}{2}$ c. shortening (part soft butter) | $\frac{1}{4}$ c. milk (or orange juice) |
| 1 c. sugar                                     | 1 c. shredded coconut                   |
| 1 egg, unbeaten                                | 2 c. sifted flour                       |
| 1 tsp. vanilla (or grated orange rind)         | 2 tsp. baking powder                    |
|  | $\frac{1}{4}$ tsp. salt                 |

Stir together shortening, butter, sugar, egg, flavoring and milk or orange juice; beat until smooth. Add coconut. Gradually stir in sifted dry ingredients. Drop by teaspoonsful onto greased baking sheet. Bake at  $375^{\circ}$  about 12 minutes or until firm to the touch and lightly browned. Makes 3-4 dozen cookies.

Jacqueline Ball

## CHOCOLATE MARSHMALLOW COOKIES

- |                                 |                             |
|---------------------------------|-----------------------------|
| $1\frac{3}{4}$ c. (scant) flour | $\frac{1}{2}$ c. shortening |
| $\frac{1}{2}$ tsp. soda         | 1 c. sugar                  |
| $\frac{1}{2}$ tsp. salt         | 1 egg                       |
| $\frac{1}{2}$ tsp. vanilla      | $\frac{1}{4}$ c. milk       |
| $\frac{1}{2}$ c. cocoa          | $\frac{1}{2}$ c. nuts       |

18 marshmallows, cut in half

Sift flour, soda, salt and cocoa. Cream sugar and shortening. Add egg and beat. Add dry ingredients, milk, vanilla and nuts. Drop by teaspoonsful onto greased cookie sheet. Bake at  $350^{\circ}$  for 8 minutes. Remove from oven just long enough to press half of a marshmallow on top of each cookie, then bake for 2 more minutes. Cool and frost. Be sure not to overbake.

### Frosting:

- |                                  |                        |
|----------------------------------|------------------------|
| $1\frac{1}{2}$ c. powdered sugar | $\frac{1}{2}$ c. cocoa |
| 2 Tbls. butter                   |                        |

Add just enough milk to mix well. Mix all together and frost cookies. They will be very rich. Makes  $1\frac{1}{2}$  dozen cookies.

Donna Otto

## GRANDMA'S GINGER CREMES

- |                    |                    |
|--------------------|--------------------|
| 1 c. brown sugar   | 2 tsp. soda        |
| 1 c. lard          | 1 tsp. cinnamon    |
| 1 c. molasses      | 2 tsp. ginger      |
| 1 c. boiling water | Approx. 7 c. flour |

Mix thoroughly. Chill well. Roll and cut out. Bake at 350° for 10-12 minutes or until done. Cool and frost.

**Note:** Amount of cinnamon and ginger to your own taste.

Eva Brower

## NO BAKE COOKIES

- |                    |                |
|--------------------|----------------|
| ½ c. peanut butter | 1 tsp. vanilla |
| ⅓ tsp. salt        | 3 c. oatmeal   |

Combine above ingredients in a bowl.

- |            |               |
|------------|---------------|
| 2 c. sugar | ½ c. butter   |
| ½ c. milk  | 3 Tbls. cocoa |

Combine above in a pan; boil hard for 1 minute. Mix with other ingredients and drop from a teaspoon onto waxed paper. Let cool.

Dorothy McCorkle

## POWDERED SUGAR COOKIES

- |                            |                        |
|----------------------------|------------------------|
| 1 c. sifted powdered sugar | ¼ tsp. salt            |
| 1 c. shortening            | 2 c. sifted flour      |
| 1 egg                      | 1 tsp. soda            |
| 1½ tsp. vanilla            | 1 tsp. cream of tartar |

Mix together sugar and shortening. Add egg and vanilla, then mix in dry ingredients. Roll pieces of dough in palms of hands to the size of walnuts. Place on oiled baking sheet and flatten with fork tines. Top with nuts or chocolate chips if you like. Bake 10-12 minutes at 350°.

**Variation:** You can use any flavor of chips you like, as today there are so many different ones to choose from. These are very rich cookies. Makes about 3 dozen.

Mable Ohmsieder

## APPLESAUCE COOKIES

<b>½ c. margarine</b>	<b>2 c. sifted flour</b>
<b>1 c. sugar (or artificial sweetener)</b>	<b>½ tsp. salt</b>
<b>1 egg</b>	<b>1 tsp. cinnamon</b>
<b>1 tsp. soda</b>	<b>½ tsp. nutmeg</b>
<b>1 c. sweetened apple-sauce (or diabetic with artificial sweetener)</b>	<b>½ tsp. cloves</b>
	<b>1 c. raisins</b>
	<b>1 c. All Bran or oatmeal</b>

Cream shortening and sugar. Add egg and mix well. Mix soda with applesauce. Add alternately with dry ingredients. Add raisins and cereal, stir well. Drop by teaspoonsful onto a greased cookie sheet and bake for 15-20 minutes at 350°.

Phyllis Wallace

## SOUR CREAM OATMEAL COOKIES

<b>1 ¼ c. sifted flour</b>	<b>1 c. firmly packed light brown sugar</b>
<b>1 tsp. baking powder</b>	<b>1 egg</b>
<b>¼ tsp. soda</b>	<b>1 tsp. vanilla</b>
<b>¼ tsp. salt</b>	<b>½ c. sour cream</b>
<b>¼ tsp. nutmeg</b>	<b>½ c. chopped raisins</b>
<b>1 tsp. cinnamon</b>	<b>⅔ c. quick cooking oats</b>
<b>¼ c. butter</b>	<b>½ c. chopped nuts</b>

Sift dry ingredients together. Cream butter and sugar. Add egg and blend. Add vanilla. Add sifted dry ingredients alternately with sour cream. Lastly fold in raisins, oatmeal and nuts. Drop by teaspoonsful onto a greased cookie sheet and bake at 425° for 8-10 minutes. Remove from cookie sheet and cool on racks. Yields 4-5 dozen cookies. Real Good.

Norma Webb

## TEA COOKIES

- |                      |                            |
|----------------------|----------------------------|
| <b>2 sticks oleo</b> | <b>1 c. coconut</b>        |
| <b>1 c. sugar</b>    | <b>1 c. pecans</b>         |
| <b>½ c. milk</b>     | <b>1 c. graham cracker</b> |
| <b>1 egg</b>         | <b>crumbs</b>              |

Line a 9x13 inch cake pan with whole graham crackers. Melt and mix oleo, sugar, beaten egg, and milk over medium heat. Boil until it thickens or about 5 minutes. Remove from heat and add coconut, pecans and graham cracker crumbs. Spread over whole graham crackers. Top with another layer of whole graham crackers. Let cool while you make the icing.

- Icing:**
- |                            |                                |
|----------------------------|--------------------------------|
| <b>¾ stick oleo</b>        | <b>Milk (to spreading con-</b> |
| <b>2 tsp. vanilla</b>      | <b>sistency)</b>               |
| <b>2 c. powdered sugar</b> |                                |

Beat well and spread over all. Refrigerate until well set before cutting. Servings depend on how many pieces you wish to cut it into. Very rich.

Hattie E. Bench

## PEANUT BUTTER COOKIES

- |                         |                                  |
|-------------------------|----------------------------------|
| <b>1 c. shortening</b>  | <b>1 c. chunky peanut butter</b> |
| <b>1 c. white sugar</b> | <b>3 c. flour</b>                |
| <b>1 c. brown sugar</b> | <b>2 tsp. soda</b>               |
| <b>1 tsp. vanilla</b>   | <b>½ tsp. salt</b>               |
| <b>2 eggs</b>           |                                  |

Cream together shortening, sugars and peanut butter. Add eggs and vanilla, mix well. Sift together flour, salt and soda. Add to creamed mixture, stirring well. Make into 1 inch balls. Place on ungreased cookie sheet. Flatten with tines of a fork. Bake at 375° for 10-12 minutes. Let cool on cookie sheet for 2-3 minutes before removing. Lay out on cloth to cool completely. Makes 4 dozen cookies, but I always double the recipe.

Bruce Pinkerton

## SEVEN LAYER COOKIES

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 1 stick butter or oleo         | 1 (6 oz.) pkg. butterscotch chips |
| 1 c. graham cracker crumbs     | 1 c. nuts                         |
| 1 c. moist coconut             | 1 c. sweetened Eagle Brand milk   |
| 1 (6 oz.) pkg. chocolate chips |                                   |

Melt butter in 9x13 inch pan. Sprinkle crumbs over butter, then sprinkle other ingredients as listed. Do Not Mix. Drizzle condensed milk over all. Bake at 350° for 25 minutes. Cool, cut and serve. This is a very rich cookie bar, a little goes a long way.

Mable Ohmsieder

## DATE-WALNUT DROPS

- |                               |                      |
|-------------------------------|----------------------|
| 1 lb. (about 70) pitted dates | 1 egg                |
| 1 (3 oz.) pkg. walnut pieces  | 1¼ c. sifted flour   |
| ¼ c. shortening               | ½ tsp. baking powder |
| ¾ c. brown sugar              | ½ tsp. soda          |
|                               | ¼ tsp. salt          |
|                               | ½ c. sour cream      |

Stuff dates with nuts. Cream shortening and sugar until light and creamy. Beat in egg. Sift dry ingredients. Add alternately with sour cream to creamed mixture. Stir in dates; drop onto greased cookie sheet (1 date per cookie). Bake at 400° for 8-10 minutes. Cool. Top with Golden Frosting.

**Golden Frosting:** Lightly brown ½ c. butter, remove from heat. Gradually beat in 3 c. sifted powdered sugar and ¾ tsp. vanilla. Slowly add water until of spreading consistency (about 3 Tbls.). Frost Date Nut Drops. Yields 5½ dozen cookies.

Norma Webb

\* \* \* \* \*

Those who deserve love the least need it the most.

## COTTAGE CHEESE CHOCOLATE COOKIES

- |                                 |                   |
|---------------------------------|-------------------|
| 2 c. shortening                 | 1½ c. brown sugar |
| 2 c. sugar                      | 4 eggs            |
| 1 pt. small curd cottage cheese | 3 tsp. vanilla    |
- Sift together:
- |                      |                      |
|----------------------|----------------------|
| 5½ c. flour          | 2 tsp. baking powder |
| 1 tsp. soda          | 1 c. cocoa           |
| 1 c. nuts (optional) |                      |

Cream together shortening and sugars. Add eggs, vanilla and cottage cheese. Mix well. Mix in dry ingredients until well blended. Chill overnight in the refrigerator. Roll into balls and then roll in powdered sugar. Flatten with tines of a fork slightly. Bake at 350° on a greased cookie sheet for 10 minutes or until done. Makes 10 dozen cookies.

Donna Otto

## PEPPARKAKOR

(Swedish Ginger Cookie)

- |                               |                                       |
|-------------------------------|---------------------------------------|
| 2¼ c. flour                   | ¾ c. sugar                            |
| 1 tsp. soda                   | 1 small egg                           |
| 1½ tsp. ginger                | 1 Tbls. light molasses                |
| 1½ tsp. cinnamon              | Grated peel and the juice of 1 orange |
| ½ tsp. clove                  |                                       |
| ½ c. butter or oleo, softened |                                       |

Stir together flour, soda, ginger, cinnamon and cloves. Set aside. In large bowl, cream together butter and sugar. Add egg, beat until fluffy. Stir in molasses, orange peel and juice. Mix well. Stir in flour mixture until blended. Cover and chill overnight. Remove a small portion at a time and roll out on lightly floured board to less than ¼ inch thick. Cut and place 1/8 inches apart on lightly greased cookie sheet. Bake in preheated 375° oven for 8-10 minutes. Watch to prevent over browning. These are kept real well in a covered container.

Mrs. Frank Dykstra

## SUGAR COOKIES

- |  |                                |
|--|--------------------------------|
| $\frac{3}{4}$ c. butter                  | Vanilla                        |
| 1 c. sugar                               | $2\frac{3}{4}$ c. sifted flour |
| 2 eggs                                   | 1 tsp. baking powder           |
| 1 Tbls. grated orange<br>rind or vanilla | 1 tsp. salt                    |

Cream butter until light. Add sugar gradually and cream well. Add eggs and grated orange rind or vanilla. Beat until light and fluffy. Sift together flour, salt, and baking powder. Add to creamed mixture, blending in well. Chill dough thoroughly. Roll dough to  $\frac{1}{8}$  inch thickness on board or cloth lightly dusted with powdered sugar. Cut as desired with 2-3 inch fancy cutters. Place on ungreased cookie sheet. Sprinkle with sugar. Bake at  $400^{\circ}$  for 6-8 minutes or until done and delicately browned. Watch them carefully. Cool on rack and decorate if desired. Makes 4-5 dozen cookies.

Mable Ohmsieder

## BUTTER PECAN COOKIES

- |                              |                         |
|------------------------------|-------------------------|
| 1 c. soft butter             | 2 c. flour              |
| $\frac{2}{3}$ c. brown sugar | $\frac{1}{2}$ c. pecans |
| 1 egg                        |                         |

Add together all ingredients and mix well. Chill for 1 hour. Roll into 1 inch balls and place on ungreased cookie sheet. Press with fork tines to flatten. Bake at  $375^{\circ}$  for 10-12 minutes. Makes about 3 dozen cookies.

Ruth Guisinger

## NO BAKE COOKIES

- |                         |                                |
|-------------------------|--------------------------------|
| $1\frac{1}{2}$ c. sugar | $\frac{1}{2}$ c. peanut butter |
| $\frac{1}{2}$ c. milk   | 3 c. oatmeal                   |
| $\frac{1}{4}$ c. cocoa  | $\frac{1}{2}$ c. nuts          |
| 1 stick oleo            |                                |

Mix sugar, milk, cocoa and oleo together and boil real good. Add peanut butter, oatmeal and nuts. Drop by teaspoonsful onto waxed paper. Quick, easy and good.

Cathy Priest

## PEANUT BUTTER COOKIES

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1 c. Crisco (not margarine) | 1 c. peanut butter (creamy or chunky) |
| 1 c. sugar                  | 2 c. sifted flour                     |
| 1 c. brown sugar            | 2 tsp. soda                           |
| 2 eggs                      | ½ tsp. salt                           |
| 1 tsp. vanilla              |                                       |

Cream together sugars, eggs and vanilla. Stir in peanut butter. Sift dry ingredients together. Stir into creamed mixture. Drop onto ungreased cookie sheet. With floured fork, make criss crosses on top of cookies. Bake about 10 minutes at 350°.

Phyllis Wallace

## BLACK RASPBERRY BARS

- |                         |  |
|-------------------------|--|
| ¾ c. margarine          | 1 tsp. salt                                    |
| 1 c. packed brown sugar | 1½ c. rolled oatmeal                           |
| 1¾ c. flour             | 1 (12 oz.) jar Kraft black raspberry preserves |
| ½ tsp. soda             |  |

Cream margarine and sugar. Add flour, soda and salt sifted together. Mix well. Stir in rolled oatmeal. Press half of crumb mixture into greased 9x13 inch pan. Spread with preserves; cover with remaining crumb mixture. Bake at 400° for 25 min. Cool 5 min. Cut into bars. Makes 2 dozen.

Jacqueline Ball

## ZUCCHINI BARS

- |                         |                       |
|-------------------------|-----------------------|
| ¾ c. margarine          | 2 eggs                |
| ½ c. packed brown sugar | 1½ tsp. vanilla       |
| ½ c. sugar              | 2 c. grated zucchini  |
| 1¾ c. flour             | ¾ c. walnuts          |
|                         | 1½ tsp. baking powder |

Cream margarine in medium size bowl until light and fluffy. Beat in sugars gradually. Add eggs one at a time. Beat in vanilla. Stir in flour and baking powder. Stir in zucchini and nuts. Spread evenly in well greased 9x13 inch cake pan. Bake 40 minutes at 350°. Cool and cut into bars.

Larry McCorkle

## COCOA CHERRY DROPS

- |                                 |                                |
|---------------------------------|--------------------------------|
| <b>½ c. plus 2 Tbls. butter</b> | <b>6 Tbls. cocoa</b>           |
| <b>or margarine</b>             | <b>½ tsp. baking soda</b>      |
| <b>1 c. sugar</b>               | <b>½ tsp. salt</b>             |
| <b>1 egg</b>                    | <b>1 c. chopped maraschino</b> |
| <b>1 tsp. vanilla</b>           | <b>cherries, well drained</b>  |
| <b>1¼ c. flour</b>              | <b>½ c. chopped nuts</b>       |

Cream butter and sugar in large mixing bowl. Add egg and vanilla, blend well. Combine flour, cocoa, soda and salt. Blend into creamed mixture. Stir in chopped nuts and cherries. Drop by rounded teaspoonsful onto ungreased cookie sheet. Garnish with cherry or walnut piece if desired. Bake at 350° for 10-12 min. or until set. About 4 dozen cookies.

Donna Putney

## LEMON OR CHERRY BARS

- |                             |                       |
|-----------------------------|-----------------------|
| <b>1 c. melted butter</b>   | <b>3 c. flour</b>     |
| <b>1¾ c. sugar</b>          | <b>1 tsp. vanilla</b> |
| <b>4 eggs</b>               | <b>½ tsp. salt</b>    |
| <b>1 tsp. baking powder</b> |                       |

Mix all ingredients together. Put  $\frac{2}{3}$  of this mixture in greased jelly roll pan. Spread 1 can Wilderness cherry pie filling on top of batter (or any flavor fruit filling). If you want lemon bars, use 1 large pkg. lemon pudding and pie filling (freshly cooked) and put it on top of batter while still hot. Spread last  $\frac{1}{3}$  of batter here and there to make top layer. Bake 35 minutes at 360°. While bars are still hot top with:

- |                            |                              |
|----------------------------|------------------------------|
| <b>2 c. powdered sugar</b> | <b>2 Tbls. boiling water</b> |
| <b>1 tsp. vanilla</b>      |                              |

Mix together and spread evenly over bars. Let cool, then cut.

Mary Ann Zika

## COFFEE BARS

- |                      |                     |
|----------------------|---------------------|
| 1 c. brown sugar     | ½ c. shortening     |
| 1 egg                | 1½ c. flour, sifted |
| ½ tsp. baking powder | ½ tsp. baking soda  |
| ½ tsp. salt          | ½ tsp. cinnamon     |
| ½ c. hot coffee      | ½ c. raisins        |

Cream sugar and shortening together. Add egg. Sift dry ingredients and add alternately to mixture with hot coffee. Add raisins. Bake 20 minutes at 350° in a 9x9 inch pan. Glaze while warm with the following.

### Glaze:

- |                     |                    |
|---------------------|--------------------|
| ½ c. powdered sugar | 1 Tbls. hot coffee |
|---------------------|--------------------|

Mix together and spread over the bars. When cool, cut into bars.

Fannie Potter

## PEANUT BUTTER AND JAM BARS

- |                             |                       |
|-----------------------------|-----------------------|
| ½ c. sugar                  | 1 egg                 |
| ½ c. brown sugar,<br>packed | 1¼ c. flour           |
| ½ c. shortening             | ¾ tsp. soda           |
| ½ c. peanut butter          | ½ tsp. baking powder  |
|                             | ½ c. jam (any flavor) |

Heat oven to 350°. Mix sugars, shortening, peanut butter and egg. Stir in flour, soda and baking powder. Reserve 1 c. dough. Press remaining dough into ungreased 9x13x2 inch pan. Spread jam over dough. Crumble reserved dough and sprinkle over jam. Bake until golden brown, about 20 minutes. Cool. Drizzle with glaze. Cut into 2x1½ inch bars. Makes about 3 dozen bars.

### Glaze:

- |                |                     |
|----------------|---------------------|
| 2 Tbls. butter | 1 c. powdered sugar |
| 1 tsp. vanilla | 1-2 Tbls. hot water |

Heat butter in 1 qt. saucepan over low heat until melted. Mix in powdered sugar and vanilla. Beat in hot water, 1 tsp. at a time, until smooth and of desired consistency. Drizzle over bars.

Donna Putney

## EASTERN RECIPES

### FUDGE KRISPIES

- |   |                                |
|---|--------------------------------|
| 1 (12 oz.) pkg. milk<br>chocolate morsels | 2 tsp. vanilla                 |
| ½ c. margarine or<br>butter               | 1 c. powdered sugar,<br>sifted |
| ½ c. white corn syrup                     | 4 c. Rice Krispies cereal      |

Combine chocolate morsels, margarine and corn syrup in medium size saucepan. Stir over low heat until melted and smooth. Remove from heat. Stir in vanilla and sugar. Add Rice Krispies, mixing until well coated. Spread evenly in a 9x13x2 inch pan. Chill until firm. Cut into squares. Store in refrigerator. Yields 48 squares.

Jack Pulley

### RHUBARB BARS

- |                      |                |
|----------------------|----------------|
| 2 Tbls. cornstarch   | ¼ c. water     |
| 4 stalks cut rhubarb | 1 tsp. vanilla |
| 1½ c. sugar          |                |

Cook until thick. Combine:

- |                  |                 |
|------------------|-----------------|
| 1½ c. oatmeal    | 1½ c. flour     |
| 1 c. brown sugar | 1 c. shortening |

Cut mixture with pastry cutter until it resembles small peas. Pat ¾ of the mixture into a 9x13 inch buttered cake pan. Cover with rhubarb mixture. Sprinkle with remaining crumbs. Bake for 30 minutes at 375°. Serve warm or cold.

Cathy Priest

### CHERRY SQUARES

- |                         |                                      |
|-------------------------|--------------------------------------|
| ½ c. butter             | 3 c. flour                           |
| ½ c. melted shortening  | 1½ tsp. baking powder                |
| 4 eggs                  | ½ tsp. salt                          |
| 1¾ c. sugar             | 1 (20 oz.) can cherry pie<br>filling |
| 1 tsp. vanilla          |                                      |
| ¼ tsp. butter flavoring |                                      |

Spread all but 1 cup of batter in a greased jelly roll pan. Top with the cherry pie filling, then drop the rest of the batter on top. Bake at 350° for 35 minutes. Pour thin glaze over the top after baking. Cut into squares.

Dorothy McCorkle

## RHUBARB BARS

1½ c. rhubarb, cut fine      ¼ c. water

1 c. raisins

Cook for 10 minutes and cool.

1 stick oleo

2 eggs

1½ c. sugar

Cream well. Add rhubarb and raisin mixture, mix well.

Add:

2½ c. flour

Dash of salt

1 tsp. soda

¼ c. coconut

1 tsp. cinnamon

¼ c. nuts

Blend well and pour into a large greased cookie sheet. Bake at 350° until done. Cool. Frost with lemon frosting and cream cheese and powdered sugar.

Mrs. Frank Dykstra

## BASIC MIX FOR BROWNIES

6 c. flour

4 tsp. baking powder

4 tsp. salt

8 c. sugar

1 (8 oz.) can unsweet-  
ened cocoa

2 c. vegetable shortening

In large bowl, sift together flour, baking powder, and salt. Add sugar and cocoa; blend well. With pastry blender, cut in shortening until evenly distributed. Put in large airtight container. Label and include the date you made the mix. Store in cool dry place. Use within 10-12 weeks. Makes about 17 cups of Brownie Mix.

### Our Best Brownies

2 eggs, beaten

2½ c. Brownie Mix

1 tsp. vanilla

½ c. chopped nuts

Preheat oven to 350°. Grease and flour an 8 inch square pan. In a medium bowl, combine eggs, vanilla and brownie mix. Beat until smooth. Stir in nuts. Pour into prepared pan. Bake 30-35 minutes until edges separate from pan. Cool, cut into 2 inch bars. Makes 16 bars.

**Variation:** For cake-like brownies, add 2 Tbls. milk to recipe. Frost as desired.

Janice Shook

## EASIEST EVER BROWNIES

4 eggs                      2 c. sugar  
1 c. butter                12 Tbls. cocoa  
2 c. flour                  2 tsp. vanilla

Nuts as desired

Sift together flour and cocoa; set aside. Cream sugar and butter together. Add eggs and beat well. Gradually add dry ingredients to creamed mixture and blend. Add vanilla and nuts. Spread into a 11¼x17¼x1 inch jelly roll pan and bake for 20 minutes at 350°.

**Fudge Frosting:**

½ c. butter                ½ c. brown sugar  
½ c. cocoa                ½ c. milk

Mix all together in a heavy saucepan over medium heat until it comes to a boil. Stir constantly to keep it from scorching. Boil for 1 minute. Remove from heat and add powdered sugar to spreading consistency. Spread on brownies as soon as they come out of the oven. Will set up just like fudge. Makes 48 Brownies. Super rich!

Celecia Shelley

## BROWNIES

1 c. sugar                      1 c. Hershey's chocolate  
1 stick butter or                syrup  
                 margarine                      1 c. flour  
4 eggs, well beaten              ½ c. nutmeats

Mix all ingredients together and put in a jelly roll pan that has been greased. Bake 25 minutes at 350°.

**Frosting:**

1⅓ c. sugar                      4 Tbls. butter  
⅓ c. milk                        1 c. chocolate chips

Boil first 3 ingredients for about 2 minutes. Add chocolate chips, stir until melted. Frost brownies. Amount of brownies depends on how big you cut them, may be as many as 35.

Eileen Lager

## TOFFEE BARS

- |                  |                          |
|------------------|--------------------------|
| 1 c. butter      | 1 (6 oz.) pkg. chocolate |
| 1 c. brown sugar | chips                    |
| 1 tsp. vanilla   | 2 c. flour               |
|                  | Nuts (optional)          |

Cream butter and brown sugar together until smooth. Add vanilla and flour. Mix thoroughly. Add nuts as desired. Spread onto ungreased 15½x10½x1 inch cookie sheet. Bake at 350° for 25 minutes or until golden brown. Sprinkle chocolate chips on while still hot. Spread as they melt. Cut while still warm, but leave in pan until cool. You may like to try some of the new chips that are out now, like cherry, bits of brickle, peanut butter. Do your own thing, they are very good.

Cheryl Pitsenbarger

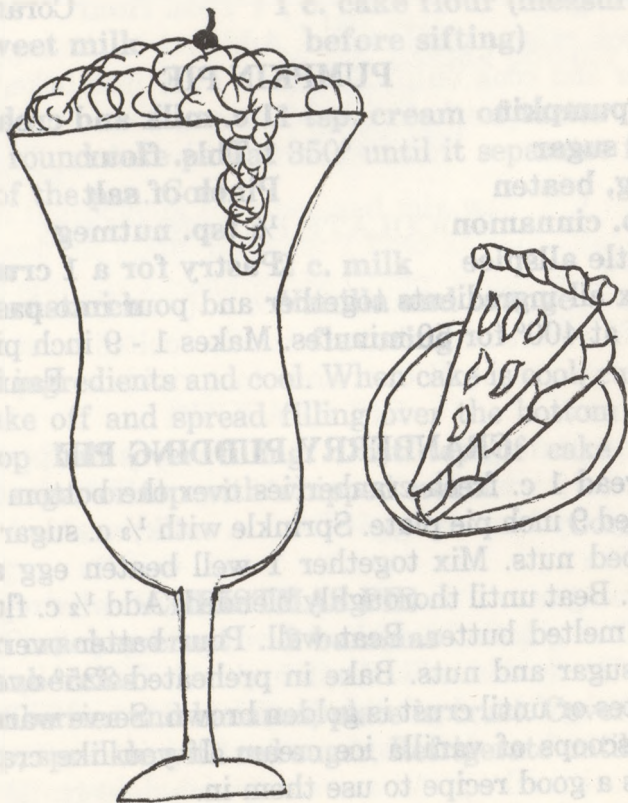
## ALMOND TOFFEE BARS

- |                          |                       |
|--------------------------|-----------------------|
| 1 c. dark brown sugar    | 1 tsp. vanilla        |
| 1 c. butter or margarine | 2½ c. sifted flour    |
| 1 egg yolk               | 1 bar (9-10 oz.) milk |
| ½ c. chopped almonds     | chocolate             |

Beat together sugar, butter, egg yolk and vanilla until creamy. Stir in flour. Spread in 15x10x1 inch pan. Bake at 350° for 20 minutes. Remove from oven. Break chocolate bar into sections and immediately place on baked layer. Let set 3-5 minutes to melt. Spread evenly with spatula. Sprinkle with nuts; press lightly into warm chocolate. Cool and cut into bars. Makes 36 bars.

Cheryl Pitsenbarger

# DESSERTS AND PIES



## GRAPE-NUTS SOUTHERN NUT PIE

- |  |                            |
|--|----------------------------|
| ½ c. Grape-Nuts cereal                   | ¼ c. butter                |
| ½ c. warm water                          | ¼ tsp. salt                |
| 1 c. light brown sugar,<br>firmly packed | 3 eggs, slightly beaten    |
| 1 c. dark corn syrup                     | ½ c. chopped pecans (opt.) |
|  | 1 tsp. vanilla             |

Mix cereal with warm water. Let stand until water is absorbed. Meanwhile, combine sugars, syrup, butter and salt. Bring to a boil over high heat, stirring until sugar is dissolved. Add a small amount to the eggs, beating well. Add the rest of the syrup, mixing well. Stir in softened cereal, nuts and vanilla. Pour into a single crust pie shell and bake at 375° for 45-50 minutes or until filling is puffed across the top. Cool before serving. Makes 1 - 9 inch pie

Cora Guisinger

## PUMPKIN PIE

- |                   |                           |
|-------------------|---------------------------|
| 1 c. pumpkin      | 1 c. milk and cream mixed |
| ½ c. sugar        | 1 Tbls. flour             |
| 1 egg, beaten     | Pinch of salt             |
| 1 tsp. cinnamon   | ½ tsp. nutmeg             |
| A little allspice | Pastry for a 1 crust pie  |

Mix all ingredients together and pour into pastry shell. Bake at 400° for 50 minutes. Makes 1 - 9 inch pie.

Fannie Potter

## CRANBERRY PUDDING PIE

Spread 1 c. fresh cranberries over the bottom of a well greased 9 inch pie plate. Sprinkle with ⅓ c. sugar and ⅓ c. chopped nuts. Mix together 1 well beaten egg and ½ c. sugar. Beat until thoroughly blended. Add ½ c. flour and 6 Tbls. melted butter. Beat well. Pour batter over cranberries, sugar and nuts. Bake in preheated 325° oven for 45 minutes or until crust is golden brown. Serve warm or cold with scoops of vanilla ice cream. If you like cranberries, this is a good recipe to use them in.

Old Newspaper recipe

## RHUBARB CREAM PIE

2 c. rhubarb, sliced      1 small Cool Whip  
1 box raspberry jello      2 baked pie crusts or  
1 c. sugar      graham crusts

Cook rhubarb and sugar until done. Add raspberry jello, stir until jello is dissolved. Let cool. When completely cool, add the Cool Whip and turn into the ready baked pastry or graham cracker crust. Refrigerate until ready to serve. Makes two 9 inch pies.

Donna Otto

## BOSTON CREAM PIE

3 eggs, beaten lightly      Pinch of salt  
1 c. sugar (add 3 Tbls.      1 tsp. vanilla  
at a time      1 c. cake flour (measure  
3 Tbls. sweet milk      before sifting)

Add:

½ tsp. soda      1 tsp. cream of tartar

Bake in round cake pan at 350° until it separates from the sides of the pan. Cool.

Filling:

½ c. sugar      2 c. milk  
1 Tbls. cornstarch      Vanilla and orange  
2 eggs      flavoring

Cook all ingredients and cool. When cake is cool, cut top half of cake off and spread filling over the bottom half. Return top half over filling. Dust top of cake with powdered sugar or top with whipped cream.

Cora Hill

## CHRISTMAS PIE

1 graham cracker crust      2 bananas  
1 can cranberries

Mix cranberries and bananas; place in crust. Cover with Cool Whip; sprinkle with red sugar. Refrigerate until time to serve.

Mable Ohmsieder

## MOCK APPLE PIE

2 c. water                      2 tsp. cream of tartar  
1½ c. sugar

Bring to a boil. Drop in 21 Ritz crackers, boil 2 minutes without stirring. Put in pie crust. Dot with butter. Sprinkle with 1 Tbls. tapioca and 1 tsp. cinnamon. Cover with top crust, make vent slits and seal. Bake at 425° for about 25 minutes or until crust is brown. Serve hot or cold, plain or with cream.

Dorothy McCorkle

## RAISIN CREAM PIE

1 c. raisins                      ½ c. sour cream  
½ c. milk                        2 egg yolks  
1 c. sugar                        1 Tbls. flour

Cook raisins until tender. Add rest of the ingredients in order and cook until thickened. Pour into baked pie shell. Make meringue from egg white and brown in hot oven.

Rose Aubert (received from Terry Bakke)

## CHOCOLATE BAVARIAN PIE

### Crust:

1¼ c. chocolate wafers      ⅓ c. (scant) melted butter

Roll wafers and mix 1 c. with the melted butter. Press into pie pan. Save ¼ c. crumbs to sprinkle on top.

### Filling:

1 pkg. plain gelatin        1 c. heavy whipped cream  
¼ c. cold water              ¼ tsp. salt  
3 slightly beaten egg      1 c. milk, scalded  
    yolks                        1 tsp. vanilla  
½ c. sugar                      3 stiffly beaten egg whites

Soften gelatin in cold water. Combine yolks, sugar and salt. Slowly add milk. Cook in double boiler until mixture coats a knife, add gelatin. Cool and add vanilla. Fold in egg whites and cream. Pour into crust. Sprinkle crumbs on top and cool until set. An extremely rich dessert. Serves 8.

Cora Hill

## PEANUT BUTTER PIE

- |   |   |
|---|---|
| <b>1 pkg. vanilla pudding<br/>and pie filling mix</b> | <b>1 (9 inch) baked pie shell<br/>or graham cracker crust</b> |
| <b>1/3 c. peanut butter</b>                           | <b>Chopped nuts and shaved<br/>chocolate if desired</b>       |

Cook pudding until it starts to thicken. Add peanut butter, stir constantly until it comes to a boil again. Remove from heat, let cool. Pour into pie shell. Top with whipped cream and finely chopped nuts and shaved chocolate. Refrigerate at least 2 hours, but better if overnight. This is a very, very rich dessert.

Diora Bounds

## IMPOSSIBLE PIE

- |                       |                               |
|-----------------------|-------------------------------|
| <b>4 eggs</b>         | <b>1/4 tsp. salt</b>          |
| <b>1/4 c. oleo</b>    | <b>1/2 tsp. baking powder</b> |
| <b>1 c. sugar</b>     | <b>2 c. milk</b>              |
| <b>1/2 c. flour</b>   | <b>1 c. coconut</b>           |
| <b>1 tsp. vanilla</b> |                               |

Place all ingredients together and mix well. Put in buttered 10 inch pie plate. Bake for 1 hour at 350°. Makes its own crust and has a custard-like filling. Really good.

Thelma Webb

## RHUBARB PIE

- |   |                       |
|---|-----------------------|
| <b>Pastry for 2 crust pie</b>           | <b>1/3 c. flour</b>   |
| <b>4 c. rhubarb (1 inch<br/>slices)</b> | <b>Dash of salt</b>   |
| <b>1 2/3 c. sugar</b>                   | <b>2 Tbls. butter</b> |

Combine rhubarb, sugar, flour and salt. Let stand for 15 minutes. Prepare pastry for two crust 9 inch pie. Line bottom of pie plate with pastry. Fill with rhubarb mixture. Dot with the 2 Tbls. butter. Adjust top crust, cutting slits for steam to escape. Seal, flute the edges. Bake at 400° for 50 minutes. Great plain or with cream.

Cathy Priest



## APPLE PIE

- |                             |                              |
|-----------------------------|------------------------------|
| <b>3-4 apples, shredded</b> | <b>2 beaten eggs</b>         |
| <b>1 Tbls. orange peel</b>  | <b>1½ c. sugar</b>           |
| <b>1½ tsp. lemon juice</b>  | <b>Pastry for one 9 inch</b> |
| <b>¼ c. orange juice</b>    | <b>double crust pie</b>      |
| <b>2 Tbls. flour</b>        |                              |

Mix all filling ingredients together and pour into crust. Add top crust and flute. Bake at 450° for 10 minutes. Lower the heat to 350° and bake for another 30 minutes. Cool and serve with ice cream or whipped cream.

Norma Webb

## PEANUT BUTTER PIE

- |   |  |
|---|--|
| <b>1 sm. pkg. vanilla, butterscotch or chocolate pudding (prepared according to package directions)</b> | <b>1 baked pie crust or graham cracker crust</b> |
|   | <b>½ c. peanut butter</b>                        |
|   | <b>¾ c. powdered sugar</b>                       |

Mix peanut butter and powdered sugar together with a fork. Lightly press into baked shell. Top with cooled pudding. Cover with Cool Whip and chill until ready to serve. Makes 1 - 9 inch pie. You may garnish with chopped roasted peanuts.

Sally Priest

## CHEESE CAKE

- |                                    |   |
|------------------------------------|---|
| <b>1 (8 oz.) pkg. cream cheese</b> | <b>1 (20 oz.) can cherry pie filling (or your choice)</b> |
| <b>½ c. sugar</b>                  | <b>1 (9 inch) unbaked graham cracker crust</b>            |
| <b>2 c. Cool Whip</b>              |   |

Beat together cream cheese and sugar until creamy. Blend in Cool Whip. Pour into pie crust. Top with cherry pie filling or other fruit filling. Chill for at least 3 hours before serving. It is a very rich dessert so it can be cut into 8 servings.

Roberta Mills

## PINEAPPLE SQUARES

$\frac{1}{2}$ c. sugar	$\frac{2}{3}$ c. milk
3 Tbls. cornstarch	1 tsp. sugar
$\frac{1}{4}$ tsp. salt	1 pkg. yeast
1 (No. 2) can crushed pineapple or 4 c. fresh crushed strawberries	$\frac{1}{4}$ c. warm water
1 egg yolk	4 egg yolks
	1 c. butter
	4 c. flour

Cook sugar, cornstarch, salt, fruit and 1 egg yolk until thick. Dissolve the yeast in the warm water. Scald milk and 1 tsp. sugar; add the 4 egg yolks. Mix together flour and butter; add to the milk. Divide into 2 parts. Roll out half and put in a cookie sheet. Spread pineapple mixture on top. Roll out the other half and put on top. Seal the edges and slit the top. Let rise 1 hour. Bake for 35 minutes at 350°. Frost.

**Note:** You may want to use 2 cookie sheets. If so, you will need to divide the dough into fourths. Frosting could be flavored to go with your squares or use just a plain glaze.

Donna Otto

## CORNSTARCH PUDDING

3 Tbls. cornstarch	$\frac{1}{2}$ c. milk (cold)
$\frac{1}{3}$ c. sugar	1 $\frac{1}{2}$ c. scalded milk
$\frac{1}{8}$ tsp. salt	1 tsp. vanilla

Mix cornstarch, sugar and salt with cold milk. Gradually add hot milk. Cook in double boiler, stirring until thick. Cover and cook for 15-20 minutes. Add vanilla. Pour into molds (rinsed with cold water). Chill until firm. Serve with fresh or canned fruit, cream or pudding. If pudding is not to be molded, increase the milk to 2 $\frac{1}{2}$  cups. The same amount of arrowroot or 6 Tbls. of flour may be substituted for the cornstarch. Serves 6.

**Variations:** Beat 2 egg yolks with 2 Tbls. of the milk, stir in some of the hot mixture and add the last 5 minutes. It makes it a lot richer.

Janelle Taylor

## SUET PUDDING

2 c. suet, chopped fine	1 c. sour milk
½ c. molasses	½ c. sugar
2 c. raisins	½ tsp. soda
½ tsp. salt	1 tsp. cinnamon
1 tsp. nutmeg	1 tsp. allspice
3 c. flour	

Mix well together and cook in a steam boiler cooker, covered for 3 hours. Serve with this rich sauce. (Steam boiler - tightly covered large pan such as a 6 qt. dutch oven.)

### Sauce:

1 c. sugar	Butter (the size of a walnut)
1½ c. hot water	Nutmeg
1 Tbls. cornstarch (in ½ c. water)	

Mix all together and cook until thick. Spoon over suet pudding.

Fannie Potter

## RICE PUDDING

2 eggs, slightly beaten	½ c. water
2 c. cooked rice	1½ tsp. vanilla
1 c. evaporated milk	¼ tsp. salt
½ c. sugar	¼ tsp. cinnamon or nutmeg
½ c. raisins or cut up dates	

Preheat oven to 350°. Mix above ingredients in a 2 quart bowl. Pour mixture into a greased 1½ qt. baking dish. Set dish in a shallow pan holding 1 inch of hot water. Bake 45 minutes or until pudding is firm at the edges. Serve warm or cold. Serves 6.

Norma Webb

\* \* \* \* \*

He that is of a merry heart has a continual feast.

## BANANA SPLIT DESSERT

### First layer:

- 1 c. flour ½ c. pecans, chopped fine  
2 Tbls. sugar 1 stick melted butter

Mix together and press into a 9x13 inch pan. Bake at 350° for 15 minutes. Set aside.

### Second layer:

- 2 sticks melted butter 1 egg  
2 c. powdered sugar

Beat for 15 minutes with mixer; spread on cooled crust.

**Third layer:** Drain 1 large can crushed pineapple and put on top of second layer.

**Fourth layer:** Slice 3 bananas on top of third layer.

### Fifth layer:

- 1 (9 oz.) carton Cool Whip ½ c. chopped pecans

Spread Cool Whip over bananas and sprinkle with pecans. Refrigerate overnight. Serve with chocolate sauce and top with a cherry.

Mary Ann Zika

## CHERRY JUBILEE

- ½ c. butter ½ lb. vanilla wafers,  
1½ c. powdered sugar ground fine  
2 eggs 1 can cherry pie filling  
1 c. cream, whipped

Cream butter and sugar until light and fluffy. Add 1 egg at a time, beating thoroughly with each addition. Place crumbs in a greased 9x13 inch pan. Spread butter mixture over crumbs. Top with cherry pie filling. Cover with whipped cream and sprinkle the rest of the crumbs over the top. You will want to make this a day ahead for the best flavor. Serves 12.

Old Paper

## SOMETHING GOOD

- |   |   |
|---|---|
| <b>¼ lb. margarine</b>                      | <b>1 c. flour</b>                           |
| <b>1 c. pecans</b>                          | <b>1 (8 oz.) pkg. cream cheese</b>          |
| <b>1 (8 oz.) Cool Whip</b>                  | <b>1 c. powdered sugar</b>                  |
| <b>1 large pkg. instant vanilla pudding</b> | <b>1 lg. pkg. instant chocolate pudding</b> |
| <b>3 c. milk</b>                            | <b>Chopped nuts (optional)</b>              |

Mix together flour, butter and pecans. Pat into 9x13 inch pan and bake for 15 minutes at 350°. Remove from oven and let cool; set aside. Mix together cream cheese, powdered sugar and Cool Whip. Spread over cooled crust put in refrigerator. Mix vanilla and chocolate puddings together with the 3 c. milk. Beat for 2 minutes. Spread over creamed mixture. Top with a little more Cool Whip and chopped nuts if desired and refrigerate until ready to serve. This is a very rich dessert so depending on how big you want to cut it, it could make as many as 20 servings.

Susie Pulley

## DIET JELLO

- |  |   |
|--|---|
| <b>1 (12 oz.) can fruit flavored diet soda</b> | <b>2 pkgs. artificial sweetener or equivalent</b> |
| <b>1 env. Knox unflavored gelatin</b>          |   |

Put pop in a saucepan and bring to a boil. Immediately remove from heat, mix with gelatin and sweetener in a small bowl. Set in the refrigerator until jelled. Great for that something sweet for those who can't have sugar.

Phyllis Wallace

\* \* \* \* \*

When God measures men, He puts the tape around the heart, not the head.



## CREAMY BAKED CHEESECAKE

- |                                    |   |
|------------------------------------|---|
| $\frac{1}{4}$ c. butter            | 1 c. graham cracker<br>crumbs             |
| $\frac{1}{4}$ c. sugar             | 2 (8 oz.) pkgs. cream<br>cheese, softened |
| 1 (14 oz.) can Eagle<br>Brand milk | 3 eggs                                    |
| $\frac{1}{4}$ tsp. salt            | $\frac{1}{4}$ c. lemon juice              |
| 1 (8 oz.) container sour<br>cream  |   |

Preheat oven to 300°. In saucepan, melt butter; stir in crumbs and sugar. Pat firmly on bottom of buttered 9 inch pie plate. In large mixing bowl beat cheese until fluffy. Beat in Eagle Brand milk, eggs and salt until smooth. Stir in lemon juice. Pour into prepared pie plate. Bake 50-55 minutes or until cake springs back when lightly touched about 1 inch from center. Turn oven off. To minimize cracking, return cheesecake to oven for 1 hour. Chill. Spread sour cream on cheesecake and garnish as desired. Makes one 9 inch cheesecake.

**Peach Melba Topping:** Reserve  $\frac{2}{3}$  c. syrup from drained, thawed 10 oz. pkg. frozen red raspberries. In small saucepan over medium heat, combine syrup,  $\frac{1}{4}$  c. raspberry jam and 1 Tbls. cornstarch. Cook and stir until slightly thickened and glossy. Cool. Stir in raspberries. Drain 1 (16 oz.) can peach slices; top cake with sauce and peach slices. Refrigerate until ready to serve. Very rich. Cut in 8 wedges.

Shelia Damon

## CHERRY DESSERT

- |                                   |                       |
|-----------------------------------|-----------------------|
| $\frac{1}{2}$ stick melted butter | Pinch of salt         |
| $\frac{2}{3}$ c. sugar            | 2 tsp. baking powder  |
| $\frac{2}{3}$ c. flour            | $\frac{2}{3}$ c. milk |

Melt butter in baking dish. Mix batter; pour over butter but do not stir. Pour 1 can of Wilderness cherry pie filling down the middle of the batter. Do Not Stir. Bake at 350° for approx. 40 minutes. Makes a very pretty dessert. Serve hot or cold, plain or with topping or ice cream.

Norma Webb

## STRAWBERRY DESSERT

- |   |                              |
|---|------------------------------|
| 1 pkg. vanilla pudding<br>and pie filling | 1½ c. prepared Dream<br>Whip |
| 1 pkg. strawberry jello                   | 1 c. sliced strawberries     |
| 2 c. water                                | 1 - 9 inch baked pie shell   |
| 1 tsp. lemon juice                        |                              |

Combine pudding, jello, water and lemon juice in saucepan. Cook and stir over medium heat until mixture comes to a boil. Pour into bowl and chill until thick. Fold in whipped topping. Blend well and stir in strawberries. Pour into baked pie shell and garnish with whipped topping and sliced strawberries.

Norma Webb

## DATE PUDDING

- |                    |                        |
|--------------------|------------------------|
| 1 c. chopped dates | 1 egg                  |
| 1 c. boiling water | 2 Tbls. melted butter  |
| 1 tsp. soda        | 1½ c. sifted flour     |
| 1 c. sugar         | ½ c. nuts (as desired) |

To the dates, add boiling water and soda. Mix and set aside for 5 minutes. Combine remaining ingredients and mix well. Add date mixture and mix well. Pour into oiled 9x13 inch cake pan and bake at 350° about 20 minutes. At serving time, spread with topping. Cut into 12 servings and top each with a dollop of whipped cream.

### Topping:

- |                    |                |
|--------------------|----------------|
| ½ c. sugar         | ½ c. nuts      |
| 1 c. chopped dates | ¾ c. hot water |

Combine ingredients and boil until mixture thickens, about 5 minutes. Spread hot or cold over pudding. A very rich dessert, but oh so good.

Mable Ohmsieder

\* \* \* \* \*

Happiness adds and multiplies when we divide it with others.

## BREAD PUDDING

- |                             |                           |
|-----------------------------|---------------------------|
| 5 slices day old bread      | ¼ tsp. salt               |
| 2 Tbls. butter or margarine | ½ c. sugar                |
| 3 c. scalded milk           | ½ tsp. vanilla            |
| 3 eggs                      | ¼ tsp. cinnamon           |
|                             | ½ c. moist raisins (opt.) |

Butter a 10x6½x1¾ inch glass baking dish. Toast bread lightly and spread with butter. Cut slices in half and arrange in baking dish. Scald milk. Beat eggs slightly. Stir in salt and all but 2 Tbls. of sugar. Add hot milk and vanilla. Pour over toast and let stand for 10 minutes. Blend cinnamon with sugar and sprinkle over top. Bake at 350° for 25-30 minutes. Serve warm or cold, plain or with cream. May use raisin bread instead of plain bread. A Heavenly Dish.

Janelle Taylor

## IONA'S CHOCOLATE PUDDING

- |               |                |
|---------------|----------------|
| ¾ c. sugar    | Dash of salt   |
| 2 Tbls. cocoa | 2 c. milk      |
| ⅓ c. flour    | 1 tsp. vanilla |

Mix all dry ingredients together well. To dry ingredients, add the milk slowly, stirring constantly. Add vanilla. Cook over medium heat until it thickens, stirring at all times. Serve warm or cold.

**Variations:** To make chocolate pie, add 2 well beaten egg yolks to the pudding and use the whites for making meringue.

Iona Triggs

\* \* \* \* \*

God has given us two hands, one to receive with and the other to give with.

## HOLIDAY TRIFLE

This is a very rich dessert and it is put together in 3 steps.

<b>5 eggs</b>	<b>Raspberry Sauce</b>
<b><math>\frac{3}{4}</math> c. sugar</b>	<b>Custard Sauce</b>
<b><math>\frac{1}{2}</math> tsp. almond flavoring</b>	<b>1 (13 oz.) can sliced</b>
<b><math>\frac{3}{4}</math> c. sifted flour</b>	<b>peaches, drained</b>
<b><math>\frac{3}{4}</math> tsp. baking powder</b>	<b><math>1\frac{1}{2}</math> c. flake coconut</b>
<b><math>\frac{1}{4}</math> tsp. salt</b>	

**Whip together:**

<b>1 pt. heavy cream</b>	<b>1 tsp. vanilla</b>
<b><math>\frac{1}{4}</math> c. sugar</b>	

Combine eggs, sugar and almond flavoring in mixing bowl. Beat until thick and lemon colored. Sift together flour, baking powder, and salt; fold into egg mixture. Turn into well greased 15x10x1 inch jelly roll pan. Bake at 350° for 20 minutes or until done. Divide cake into thirds, tear into small pieces. Prepare Raspberry and Custard Sauces. Layer  $\frac{1}{3}$  cake, raspberry sauce, custard sauce, peaches, coconut; repeat layer. Refrigerate 1 hour. Top with whipped cream or whipped topping.

**Raspberry Sauce:** Drain 2 (10 oz.) pkgs. frozen raspberries (thawed), saving juice. Add enough water to make  $1\frac{1}{2}$  c. liquid. Combine  $\frac{1}{4}$  c. sugar and 2 Tbls. cornstarch. Gradually stir in the liquid, adding 1 Tbls. lemon juice. Cook, stirring constantly until thickened. Add berries and cool.

**Custard Sauce:** Prepare 1 ( $4\frac{3}{4}$  oz.) pkg. vanilla pudding and pie filling with  $3\frac{3}{4}$  c. milk using package directions. Cool. Stir in  $1\frac{1}{2}$  tsp. vanilla.

A very nice company dessert for a small crowd.

Cheryl Pitsenbarger

\* \* \* \* \*

Life is 10 percent what you make it and 90 percent how you take it.

## LEMON FRUIT FREEZE

- |                                 |                                  |
|---------------------------------|----------------------------------|
| $\frac{2}{3}$ c. butter         | $\frac{1}{2}$ c. Realemon juice  |
| $\frac{1}{3}$ c. sugar          | 1 (21 oz.) can lemon pie filling |
| 7 c. Corn Chex or Rice Chex     | 1 (17 oz.) can fruit cocktail    |
| 1 (14 oz.) can Eagle Brand milk | 2 c. whipping cream              |

Melt butter in medium saucepan. Stir in sugar, then crumbs (reserve  $\frac{1}{3}$  c. for garnish). Pat crumbs in 9x13 inch pan and bake for 12 minutes at 300°. Cool. In large bowl, mix sweetened milk and real lemon juice. Stir in pie filling and fruit. Pour over crust. Top with the rest of the crumbs and the whipped cream. Freeze for 4 hours. Remove from freezer 20 minutes before cutting. Garnish with lemon slices.

Norma Webb

## FRUIT PIZZA

- |                                  |                                    |
|----------------------------------|------------------------------------|
| 1 pkg. frozen sugar cookie dough | Pineapple chunks                   |
| 1 (8 oz.) pkg. cream cheese      | Cherry pie filling                 |
| $\frac{1}{2}$ c. sugar           | Sliced bananas                     |
| 1 tsp. vanilla                   | $\frac{1}{4}$ c. peach preserves   |
| Fresh strawberries               | $\frac{1}{4}$ c. orange marmalade  |
| Mandarin oranges                 | $\frac{1}{4}$ c. apricot preserves |
|                                  | 2 Tbls. water                      |

Cut and spread cookie dough. Bake at 375° for 10-12 minutes. Mix together cream cheese, sugar and vanilla. Spread over cold cookie crust, starting at the middle, pile strawberries, oranges, pineapple chunks. Spread cherry pie filling and sliced bananas. Mix preserves together and cover bananas first, then the rest of the fruit. Cut and serve. May top with whipped cream.

Donna Putney

## GRANDMA'S PEACH COBLER

- |                       |                            |
|-----------------------|----------------------------|
| 1 stick oleo, melted  | $\frac{3}{4}$ c. milk      |
| 1 c. sugar            | 1 lg. can peaches, drained |
| 1 c. flour            | $\frac{1}{2}$ c. sugar     |
| 1½ tsp. baking powder | 1 tsp. cinnamon            |

Melt butter in a 9x13 inch cake pan. Mix the batter and pour over the butter. DO NOT STIR. Take the drained peaches and put on top of the batter mixture. DO NOT STIR. Sprinkle the  $\frac{1}{2}$  c. sugar mixed with the 1 tsp. cinnamon on top. Bake 30 minutes at 350°. Simple, quick, and delicious.

Thelma Webb

## ESCALLOPED PINEAPPLE

- |                       |  |
|-----------------------|--|
| 1 c. butter or oleo   | 6 slices fresh bread                         |
| 2 c. sugar            | 1 (No. 2) can crushed<br>pineapple and juice |
| 4 eggs                |  |
| $\frac{1}{4}$ c. milk |  |

Cream together butter and sugar. Beat eggs and add to mixture. Add milk. Break bread into pieces. Add all ingredients together and mix. Pour into 9x13 inch pan and bake for 1 hour at 350° or until bubbly and brown at the edges.

Mary Kerns

## FRUIT SOUP

- |                                      |   |
|--------------------------------------|---|
| 3 Tbls. tapioca                      | 1 can mandarin oranges                  |
| Dash of salt                         | 1 pt. peaches, drained                  |
| $\frac{1}{2}$ c. sugar               | 1 can white grapes or<br>cherry pie mix |
| 1 c. water                           | 2 bananas, diced                        |
| 1 (6 oz.) can frozen<br>orange juice | 1 box frozen strawberries               |

Cook water, sugar, salt and tapioca together until thick and clear. Add  $\frac{1}{2}$  c. cold water (or fruit juice) and frozen orange juice. Mix well. Add fruit, strawberries, oranges, grapes or cherries, peaches and bananas. Refrigerate. Keeps well for 2 weeks. Serves 16.

Donna Otto

## FROZEN PINK CUPCAKES

- |  |  |
|--|--|
| $\frac{1}{2}$ c. sugar (opt.)                | 1 Tbls. lemon juice                    |
| 1 (No. 2) can crushed<br>pineapple, drained  | 1 (8 oz.) carton sour cream            |
|  | Red food coloring (opt.)               |
| 1 (No. 2) can dark sweet<br>cherries, pitted | $\frac{1}{2}$ c. chopped pecans (opt.) |
|  | 1 banana, diced                        |

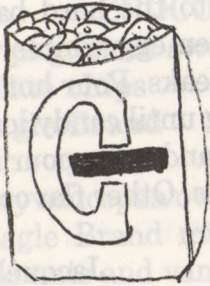
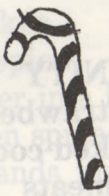
Mix all ingredients together and pour into cupcake papers and freeze. Just take out as many as you need to serve--keep the rest frozen. You can make these up ahead for a quick dessert. Good in the hot summer.

Cathy Priest





# SUGAR AND SPICES



## RECIPE FOR A HAPPY LIFE

1 doting husband	1 pkg. play together
1 loving wife	1 Tbls. patience (some- times more)
Children a few	1 Tbls. understanding
1 Bible for each	1 Tbls. forgiveness always
1 home well lived in	1 small paddle when needed
Generous portion of prayer	1 cup kisses all around
3 cups of love packed	
1 pkg. work maybe two	

Mix thoroughly but gently (do not beat). Top with awareness. Bake in moderate oven of everyday life, using as fuel, all past bad feelings and unpleasantness. Then turn out onto a platter of cheerfulness. Garnish with tears and laughter and in large helpings serve God and Country. May be served with a side dish of the milk of human kindness for your fellow man.

## STRAWBERRY DIVINITY

3 c. sugar	1 pkg. strawberry jello
$\frac{3}{4}$ c. light corn syrup	$\frac{1}{2}$ c. flaked coconut
$\frac{3}{4}$ c. water	1 c. nutmeats
2 egg whites, stiffly beaten	

Combine sugar, syrup and water. Bring to a boil, stirring constantly. Reduce heat and cook to the hard ball stage, stirring occasionally. Combine beaten egg whites with dry jello and beat until mixture forms peaks. Pour hot syrup in thin stream into egg whites, beating until candy loses gloss and holds its shape. Fold in coconut and nuts; pour into buttered pan. Makes 3 dozen large pieces. Other flavors of jello may be used.

Jacqueline Ball

\* \* \* \* \*

Have thy tools ready; God will find thee work.



## DIVINITY

- |                        |                        |
|------------------------|------------------------|
| <b>4 c. sugar</b>      | <b>2 Tbls. vinegar</b> |
| <b>½ c. cold water</b> | <b>2 egg whites</b>    |
| <b>½ c. corn syrup</b> | <b>Pinch of salt</b>   |

Cook until it spins a brittle, crackly thread. Set off the stove and beat 2 egg whites and add a pinch of salt. When the syrup has cooled where it's just hot to the touch, start to pour in very thin stream into the beaten egg whites, beating constantly. It will be fluffy and light when all syrup is beaten in. Then turn out in a lightly buttered pan or drop by teaspoonsful onto waxed paper. Can be tinted with food coloring to suit your own taste.

Irene McConnell

## PRIZE WINNING FUDGE

- |   |  |
|---|--|
| <b>1 (12 oz.) pkg. chocolate chips</b>        | <b>1/8 tsp. salt</b>                         |
| <b>3 (4 oz.) bars sweet cooking chocolate</b> | <b>2 Tbls. butter</b>                        |
| <b>1 (7 oz.) jar marshmallow creme</b>        | <b>1 large can evaporated milk (1⅔ cups)</b> |
| <b>4½ c. sugar</b>                            | <b>2 c. nuts (any kind you like)</b>         |

Put chocolate chips, cooking chocolate, and marshmallow creme in a very large bowl. Combine sugar, salt, butter and evaporated milk in a 3 qt. heavy saucepan. Bring to a boil, stirring constantly, until sugar dissolves. Boil steadily over medium heat for 6 minutes. Stir constantly so it won't scorch. Pour boiling syrup over chocolate and marshmallow creme in bowl. Beat until chocolate has melted, stir in nuts. Pour into a lightly buttered 9x13x2 inch pan. Let cool until firm. Cut into squares. When cold pack in airtight containers and store in cool place. Makes about 5 pounds.

Phyllis Wallace

\* \* \* \* \*

Discipline is the thread that weaves a boy into a man.

## CHOCOLATE COVERED CHERRIES

- |   |  |
|---|--|
| 1 lb. chocolate almond bark                       | 1 box Betty Crocker creamy frosting mix (store brand works fine) |
| 1 (12 oz.) pkg. chocolate chips (dark semi sweet) | 3 (10 oz.) jars maraschino cherries (only use whole)             |
|   | 1 stick butter   |

Pour cherries into drainer, saving juice. Lay them out on a paper towel to dry well. Mix filling, frosting mix and butter. Knead together until smooth and creamy. You may need to add a little cherry juice, it will be a little stiff but pliable. Set aside. Melt almond bark and chocolate chips over low heat in double boiler. Set aside. Take a small amount of filling and just wrap it around a cherry. Do one at a time until you get as many done as you want. Make sure they are completely covered--no cherry showing. Lay them on a cookie sheet and put in freezer for about 1 hour until good and cold. Take one cherry at a time and dip it into the chocolate mix, making sure it is completely covered. Lay back on the cookie sheet. You may only want to do a few at a time. Set covered chocolate cherries in the refrigerator to set, you don't have to freeze again. After they have set completely, store in cool dry place. They get creamier the longer they set.

Celecia Shelley

## PEANUT BUTTER FUDGE

- Sift 1 lb. powdered sugar. Set aside.
- |                                      |  |
|--------------------------------------|--|
| $\frac{1}{4}$ c. butter or margarine | $\frac{1}{3}$ c. creamy or chunk style peanut butter |
| $\frac{1}{2}$ c. light corn syrup    | 1 tsp. vanilla                                       |
| 1 Tbls. water                        | $\frac{1}{3}$ c. dry milk                            |

Blend in powdered sugar and  $\frac{1}{2}$  c. chopped nuts or 1 c. miniature marshmallows. Pour into an 8x8 inch greased pan. Let cool and cut into squares. Makes about 3 lbs.

Eileen Lager

## STRAWBERRY BON BONS

- |                                 |                                |
|---------------------------------|--------------------------------|
| 1 c. Eagle Brand milk           | 2 (7 oz.) pkgs. flaked coconut |
| 1 (6 oz.) pkg. strawberry jello | 1 c. ground almonds            |
| 1 tsp. almond flavoring         | Red food coloring              |
| 2¼ c. powdered sugar            | 3 Tbls. whipping cream         |
| Green food coloring             |                                |

In a large mixing bowl, combine milk, coconut, ⅓ c. jello, almonds, flavoring and red food coloring. Chill for 1 hour or until firm enough to handle. Use about ½ Tbls., form into berry shapes. Sprinkle remaining jello onto waxed paper. Roll each berry in to coat. Place on waxed paper covered baking sheet. Chill. In small bowl, combine sugar, cream and green food coloring. Top each berry for stems. Cover, store at room temperature or refrigerate. Makes about 5 dozen bon bons.

Edna Brokaw

## SALTED PEANUT BRITTLE DELUXE

- |                             |                     |
|-----------------------------|---------------------|
| Candy thermometer (a must!) | 2 c. salted peanuts |
| 2 c. sugar                  | 3 Tbls. margarine   |
| 1 c. corn syrup             | 1 tsp. vanilla      |
| ¼ c. water                  | 2 tsp. soda         |

Combine sugar, syrup and water in 3 qt. saucepan. Mix well. Cook over medium heat, stirring constantly to keep from scorching. Cook until mixture reaches 285°. Remove from heat immediately and stir in peanuts and margarine. Put back on heat, cook and stir constantly until mixture reaches 295°. Remove from heat at once. Add vanilla and soda. Stir to blend (work fast)--mixture will foam. Pour onto a well buttered baking sheet (maybe 2). Spread as thin as possible with spatula. As soon as cool enough, turn it over. When cold, break into pieces. Makes about 2 pounds.

Phyllis Wallace



## CANDY RICE KRISPIES

- |                    |                          |
|--------------------|--------------------------|
| 1 c. sugar         | 6 c. Rice Krispies       |
| 1 c. white syrup   | 6 oz. chocolate chips    |
| 1 c. peanut butter | 6 oz. butterscotch chips |

Bring sugar and syrup just to a boil. Add peanut butter and Rice Krispies. Pat into a 9x13 inch buttered cake pan, set aside. Melt together chocolate chips and butterscotch chips. Pour over Rice Krispies. Refrigerate until set. Cut into squares. Makes about 35 pieces.

Maxine Hastie

## 5 MINUTE FUDGE

- |                                 |                                    |
|---------------------------------|------------------------------------|
| $\frac{2}{3}$ c. Carnation milk | 1 $\frac{1}{2}$ c. chocolate chips |
| 1 $\frac{2}{3}$ c. sugar        | 1 tsp. vanilla                     |
| $\frac{1}{2}$ tsp. salt         | $\frac{1}{2}$ c. chopped nuts      |
| 1 $\frac{1}{2}$ c. marshmallows |                                    |

Combine milk, sugar and salt in a heavy saucepan. Cook over med. heat to boiling. Cook 5 min., stirring constantly to prevent scorching. Remove from heat and add marshmallows, chocolate chips, vanilla and nuts. Stir 2 min. Pour into buttered 9x9" pan. Cool. Cut into squares. About 2 lbs.

Mable Ohmsieder

## CHERRY MASH CANDY

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 c. Eagle Brand milk       | 1 (10 oz.) jar maraschino cherries |
| 2 lbs. powdered sugar       |                                    |
| 1 tsp. vanilla              | 2 (12 oz.) pkg. chocolate chips    |
| 2 boxes cherry frosting mix | 1 bar paraffin                     |
|                             | 1 lb. chopped nuts                 |

Mix milk, powdered sugar, frosting mix and a little cherry juice. Add the chopped nuts and cherries. Shape into small balls. Place on cookie sheet and freeze. Melt chocolate chips and paraffin in double boiler over hot water. Add chopped nuts and keep warm while dipping. Use toothpicks to dip cherry balls with. After dipping, place on waxed paper to set. Very, Very rich candy.

Maxine Hastie

## CARAMEL FILLING FOR HOMEMADE CANDIES

Place 1 can of Eagle Brand milk in a saucepan and cover with water. Let it come to a boil and then turn down the heat until it just simmers. Cook for 3 hours. Let it cool completely before trying to open the can. . . . The milk will have turned to a thick rich caramel that you can use for anything you want to use it for--candies or topping for ice cream.

Celecia Shelley

# MICROWAVE



## CARAMEL FILLING FOR HOMEMADE CANDIES

Place 1 can of Eagle Brand milk in a saucepan and cover with water. As it comes to a boil and then turn down the heat and it just simmers. Cook for 3 hours. The milk will have thickened and you can use for anything. Melt 1 cup of chocolate chips and 1/2 cup of Rice Krispies. Refrigerate until set. Cut into squares. Makes about 35 pieces.

Maxine Hastie

## 5 MINUTE FUDGE

- |                       |                          |
|-----------------------|--------------------------|
| 3/4 c. Carnation milk | 1 1/4 c. chocolate chips |
| 1 1/4 c. sugar        | 1 tsp. vanilla           |
| 1/2 tsp. salt         | 1/2 c. chopped nuts      |
| 1 1/2 c. marshmallows |                          |

Combine milk, sugar and salt in a heavy saucepan. Cook over med. heat to boiling. Cook 5 min., stirring constantly to prevent scorching. Remove from heat and add marshmallows, chocolate chips, vanilla and nuts. Stir 2 min. Pour into buttered 9x9" pan. Cool. Cut into squares. About 2 lbs.

Mable Ohmsieder

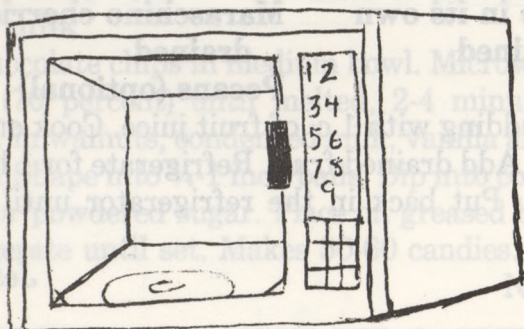
## CHERRY MASH CANDY

- |                             |                                    |
|-----------------------------|------------------------------------|
| 1 c. Eagle Brand milk       | 1 (10 oz.) jar maraschino cherries |
| 2 lbs. powdered sugar       |                                    |
| 1 tsp. vanilla              | 2 (12 oz.) pkg. chocolate chips    |
| 2 boxes cherry frosting mix | 1 bar paraffin                     |
|                             | 1 lb. chopped nuts                 |

Mix milk, powdered sugar, frosting mix and a little cherry juice. Add the chopped nuts and cherries. Shape into small balls. Place on cookie sheet and freeze. Melt chocolate chips and paraffin in double boiler over hot water. Add chopped nuts and keep warm while dipping. Use toothpicks to dip cherry balls with. After dipping, place on waxed paper to set. Very, Very rich candy.

Maxine Hastie

# MICROWAVE



## MICROWAVE VEGETABLE CASSEROLE

**3 pkg. frozen mixed vegetables**

Cover with saran wrap and cook on high for 15 minutes:

<b>1 can cream of mushroom soup</b>	<b>½ c. grated cheese</b>
<b>1 can water chestnuts</b>	<b>1 tsp. Worcestershire sauce</b>

Mix all ingredients together. Put in glass dish with top. Top with crushed Ritz crackers. Cook on high for 8 minutes. Serve hot. Makes 8 servings.

Rose Aubert

## MICROWAVE FRUIT SALAD

<b>1 pkg. reg. cooked vanilla pudding</b>	<b>1 (10 oz.) can mandarin oranges, drained</b>
<b>1 (15¼ oz.) can chunk pineapple in its own juice, drained</b>	<b>2 bananas, sliced</b>
	<b>Maraschino cherries, drained</b>
	<b>Pecans (optional)</b>

Mix the pudding with 1 c. of fruit juice. Cook on high for 3-4 minutes. Add drained fruit. Refrigerate for 1 hour. Add the bananas. Put back in the refrigerator until ready to serve.

Jean Taylor

## ROCKY ROAD CANDY

<b>1 (6 oz.) pkg. chocolate chips (semi-sweet or milk chocolate)</b>	<b>2 c. miniature marshmallows</b>
<b>2 Tbls. half and half</b>	<b>1½ c. chopped nuts</b>
<b>1 tsp. vanilla</b>	<b>1 c. shredded coconut</b>

Combine chocolate chips and half and half in medium bowl. Microwave at medium-high heat (70 percent) until chocolate chips are melted, 1-3 minutes, stirring once during cooking. Stir in vanilla and remaining ingredients until coated. Press into greased square 8x8 inch baking dish. Chill. Makes about 2 dozen candies.

Norma Webb

## MICROWAVE CHOCOLATE CAKE

- |                             |                        |
|-----------------------------|------------------------|
| <b>1 c. flour</b>           | <b>¼ tsp. soda</b>     |
| <b>½ c. sugar</b>           | <b>¼ c. mayonnaise</b> |
| <b>2 Tbls. cocoa</b>        | <b>½ c. water</b>      |
| <b>½ tsp. baking powder</b> | <b>½ tsp. vanilla</b>  |

Grease Only the Bottom of an 8x12 inch glass baking dish. Mix all ingredients together and pour into baking dish. Microwave on high for 3½-4 minutes. Remove, let cool and frost as desired.

Rose Aubert

## MICROWAVE FRENCH CHOCOLATES

- |   |   |
|---|---|
| <b>1 (12 oz.) pkg. chocolate chips (semi-sweet)</b> | <b>1 tsp. vanilla</b>                                   |
| <b>1 c. ground walnuts</b>                          | <b>Dash of salt</b>                                     |
| <b>¾ c. sweetened condensed milk</b>                | <b>Shredded coconut, chopped nuts or powdered sugar</b> |

Place chocolate chips in medium bowl. Microwave at medium-high (70 percent) until melted, 2-4 minutes, stirring twice. Stir in walnuts, condensed milk, vanilla and salt. Cool 5 minutes. Shape into ¾-1 inch balls. Dip into coconut, chopped nuts or powdered sugar. Place on greased baking sheet and refrigerate until set. Makes 50-60 candies.

Norma Webb

## MICROWAVE HAMBURGER CASSEROLE

- |                            |                                 |
|----------------------------|---------------------------------|
| <b>1 lb. ground beef</b>   | <b>2 tsp. parsley flakes</b>    |
| <b>¼ c. onion, diced</b>   | <b>Salt and pepper to taste</b> |
| <b>⅓ c. celery, diced</b>  | <b>½ c. milk</b>                |
| <b>1½ c. mushroom soup</b> | <b>½ c. cheddar cheese</b>      |
| <b>1¼ c. water</b>         |                                 |

Brown ground beef in skillet for 5 minutes. After browning beef, drain and add onion, celery, soup, water, parsley, salt and pepper. Cook in covered dish on high power for 14-15 minutes. Remove from microwave and add milk and cheese. Return to oven for 2-3 more minutes. Serve hot. Makes 6 servings.

Rose Aubert

## MICROWAVE FUDGE

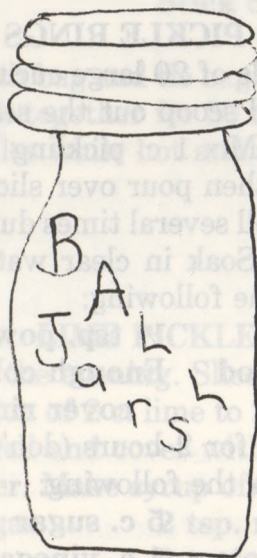
- 3 c. semi-sweet or milk chocolate chips      ¼ c. margarine or butter  
1 (14 oz.) can sweetened condensed milk      1 c. chopped walnuts

Place all ingredients except nuts in large bowl. Microwave at medium (50 percent) until chips are melted, 3-5 minutes, stirring once or twice during cooking. Stir in nuts. Pour into well greased 8x8 inch square baking dish. Refrigerate until set.

**Variations:** Substitute 1 c. peanut butter chips for 1 c. chocolate chips. Makes about 2 pounds.

Norma Webb

# PRESERVING FOODS





## VIRGINIA SWEET PICKLES

1½ gal. sliced cucumbers

Brine:

3 qts. water                      1½ c. salt

Bring brine to a boil then pour over cucumbers. Let stand for 7 days, stirring thoroughly each day. The 7th day, drain and rinse in clear water twice. Add 1 tsp. alum and cover with water and soak overnight. Drain and boil in water with 1 Tbls. ground ginger for 10 minutes. Drain, then make syrup of:

4 c. cider vinegar

1 Tbls. celery seed

2 c. water

½ box pickling spice

6 c. sugar

Stick cinnamon

1 tsp. salt

Put spices in cloth bag and tie bag tight. Pour syrup over cucumbers and boil together for 30 minutes. Remove spice bag and pack pickles while hot and seal.

Elma McDonald

## LIME PICKLES

Start at 4:00 in the evening. Slice 7 lbs. cucumbers and cover with a solution of 2 c. lime to 2 gal. cold water. Soak 24 hours. Rinse well and cover with clear cold water and soak 3 hours longer. Make syrup of:

2 qts. cider vinegar

2 tsp. mixed pickling spice

9 c. sugar

2 tsp. whole cloves

2 tsp. celery seed

3 Tbls. salt

2 tsp. mustard seed

1 stick cinnamon

Green food coloring

Put all spices in a cheesecloth bag. Let cucumbers soak overnight in this mixture. In the morning, put on the stove and boil for 35 minutes after it has begun to boil. Put in jars and seal hot. Use Whitman's Lime, available at most elevators.

Olive Fisher

## COMPANY BEST PICKLES

- |  |   |
|--|---|
| 15-20 med. 6" cucum-<br>bers (not too seedy) | 5 tsp. pickling salt                    |
| 8 c. sugar                                   | 4 c. cider vinegar                      |
| 2 Tbls. mixed pickling<br>spices*            | 1 (1 oz.) bottle green food<br>coloring |

\*I use liquid cinnamon and clove oils (just a drop or two).

Cover whole cucumbers with boiling water. Let stand until next morning. Drain and throw away liquid. Repeat this for the next 3 days. On the 5th day, drain and slice thin slices. Combine sugar, vinegar, spices and salt; add green food coloring. Bring all to a boil and pour over slices. Let stand 2 days. On the 3rd day, bring all to a boil and seal in jars.

Mrs. Frank Dykstra

## FREEZER PICKLES

- |                                      |   |
|--------------------------------------|---|
| 2 c. sugar                           | 1 Tbls. salt                              |
| 1 c. vinegar                         | 1 tsp. celery seed                        |
| Mix and allow to dissolve real well. |   |
| 7 c. cucumbers, sliced<br>wafer thin | 3 med. bell peppers,<br>sliced wafer thin |
| 3 med. onions, sliced<br>wafer thin  |   |

You may want to use more onions and peppers--you can if desired.

Pour syrup mixture over cucumbers, green peppers and onions. Let stand in refrigerator for 24 hours. Put in freezing containers and freeze. To use: take from freezer and refrigerate until thawed. Keep under refrigeration, will stay very crisp.

Phyllis Wallace

\* \* \* \* \*

We can't take it with us, but perhaps how we got it may determine where we'll go.

## SPEEDY CORN RELISH

- |                                       |  |
|---------------------------------------|--|
| <b>2 c. drained whole kernel corn</b> | <b>6 Tbls. sweet pickle relish with liquid</b> |
| <b>¼c. chopped green pepper</b>       | <b>¼ tsp. celery seed</b>                      |
| <b>½ med. onion, thinly sliced</b>    | <b>½ tsp. salt</b>                             |
|                                       | <b>¼ tsp. dry mustard</b>                      |
|                                       | <b>2 Tbls. vinegar cider</b>                   |
|                                       | <b>2 Tbls. corn syrup</b>                      |

Combine all ingredients together in medium size saucepan. Simmer for 5 minutes, cover, refrigerate. Serve cold. Makes 1½ cups.

Unknown

## PICCALILLI

- |                                  |                                |
|----------------------------------|--------------------------------|
| <b>1 peck green tomatoes</b>     | <b>2 lg. sweet red peppers</b> |
| <b>2 lg. sweet green peppers</b> | <b>1 doz. med. size onions</b> |
|                                  | <b>4 stalks celery</b>         |

Put through food grinder and cover with ¾ c. salt. Let stand overnight. In the morning, drain and add 2 c. cider vinegar, 3½ lbs. brown sugar and 1 Tbls. each mustard seed, whole cloves, stick cinnamon, celery seed. Boil 35 minutes and seal hot. Makes 10-14 pints.

Unknown

## SUMMER SAUSAGE OR BOLOGNA

- |                             |                                    |
|-----------------------------|------------------------------------|
| <b>2 lbs. ground beef</b>   | <b>½ tsp. coarse ground pepper</b> |
| <b>1 c. water</b>           | <b>2½ Tbls. Tender Quick</b>       |
| <b>½ tsp. minced garlic</b> | <b>meat cure salt</b>              |
| <b>½ tsp. mustard seed</b>  | <b>1½ tsp. liquid smoke</b>        |

Mix well and shape into rolls. Wrap in foil, twist ends. Set in refrigerator for 24 hours. After the 24 hours, put in roaster and boil for 1 hour. Drain water and untwist one end of foil. Refrigerate for another 24 hours. It's ready to eat. Also good hot!

Maxine Hastie

## ZUCCHINI SQUASH RELISH

10 c. zucchini, ground fine (drained)	1 tsp. dry mustard
4 c. onion, ground fine	2 tsp. celery seed
1 green pepper, ground fine	¼ tsp. allspice
3 Tbls. salt	Dash of ginger
4-6 c. sugar (or to taste)	½ Tbls. pepper
2¼ c. cider vinegar	1 Tbls. turmeric
	1 tsp. nutmeg
	1-1½ c. water

Combine squash, onions, and green pepper. Add canning salt. Cover with water; let stand overnight. Next morning, drain, rinse, drain again. Set aside. Make syrup of sugar, vinegar, dry mustard, celery seed, turmeric, allspice, ginger and water. Add squash combination; cook 20-30 minutes until tender. Seal in sterilized jars. This relish is very good on hot-dogs and other meats, also add to potato salad. Keeps well.

Phyllis Wallace

## MINCEMEAT

4 lbs. lean boiled beef, chopped fine	1 qt. molasses
Twice as much of tart green apples	2 qts. sweet cider
1 lb. chopped suet	1 pt. boiled cider
3 lbs. seeded raisins	1 Tbls. salt
2 lbs. currants (wash and dry)	1 Tbls. pepper
½ lb. citron, cut fine	1 Tbls. mace
1 lb. brown sugar	1 Tbls. allspice
	4 Tbls. cinnamon
	2 grated nutmegs
	1 Tbls. cloves

Mix thoroughly. Bring to boiling, seal in jars. To prepare the meat--a neck piece is good. Wash; put in kettle and cover with water. Take off scum as it reaches boiling point. Add hot water from time to time until tender. Season with salt and pepper. Remove cover; let boil until almost dry. Set aside to cool. As you make the mincemeat the next day, remove bones, gristle and stringy bits before chopping up fine.

From Newspaper

## **FREEZER CORN**

**20 c. raw corn, cut  
from cob**

**1 c. sugar**

**¼ c. salt (scant)**

**1 qt. water**

Mix all ingredients together and bring to a boil. Boil for 5 minutes, stirring constantly, figure 8 style. Cool until thoroughly cold. Package and freeze.

Cathy Priest

## **RHUBARB JAM (STRAWBERRY)**

**3 c. rhubarb**

**½ c. water**

**2½ c. sugar**

Boil until rhubarb is soft. Add 1 box strawberry jello. Stir until dissolved and pour into jars. Seal and refrigerate. If not used, put in the freezer. Makes 5 jars. You can use any flavor jello if you like.

Iva Ervin, Perry, Iowa  
(submitted by Mrs. Frank Dykstra)



# THIS - N - THAT

(This -N- What?)

## CHEESE BALL

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 8 oz. pkg. cream cheese             | 1 tsp. Worcestershire sauce |
| 1 sm. glass Old English<br>cheese   | 1 tsp. liquid onion juice   |
| 1 sm. glass olive<br>pimento cheese | Garlic salt to taste        |
|                                     | Pecan pieces as you like    |

Let cheese set out until soft, then mix all ingredients except nuts. Put into refrigerator until firm. Take out and roll into ball. Then roll ball in chopped nuts. Can be refrigerated then and served when desired. Good with all kinds of crackers and cocktail breads.

Susie Pulley

## NUTS AND BOLTS

(A tasty mixture for snacking)

- |                                |                                 |
|--------------------------------|---------------------------------|
| 2 c. Chex or Kix cereal        | ½ c. butter                     |
| 1 c. Cheerios                  | 1 Tbls. Worcestershire<br>sauce |
| 1-2 c. tiny cheese<br>crackers | ¼ tsp. garlic salt              |
| 2 c. pretzel sticks            | ¼ tsp. celery salt              |
| ½ lb. mixed nuts               |                                 |

Combine cereal, crackers, pretzels and nuts in shallow 9x13 inch pan. Melt butter. Add seasonings and pour over the mixture in the pan. Stir and salt lightly. Bake slowly in 250° oven for 1 hour, stirring every 15 minutes. Cool and serve as a snack. Store in tightly covered container. Also good warm.

Matilda Alborn, Perry, Iowa  
(submitted by Mrs. Frank Dykstra)

\* \* \* \* \*

In heaven the only art of living is forgetting and forgiving.

## SCRAMBLE SNACK MIX

- |                                 |                          |
|---------------------------------|--------------------------|
| 3 Tbls. oleo, melted            | 3 tsp. Accent            |
| 3 Tbls. Worcestershire sauce    | 1 lb. mixed nuts         |
| $\frac{2}{3}$ tsp. curry powder | 1 box pretzels           |
| 4 tsp. garlic salt              | 1 small box Rice Chex    |
| 1 tsp. salt                     | 1 small box Wheat Chex   |
| 3 tsp. chili powder             | or 1 small box Corn Chex |

Combine oleo, Worcestershire sauce, curry powder, garlic salt, salt, chili powder and Accent. Boil over medium heat for 2 minutes, stirring constantly. Pour over dry ingredients and stir well. Bake for 1 hour at 250°, stirring often, about every 15 minutes. Real good served hot or cold.

Jean Taylor

## CARAMEL CORN

- |                    |                                   |
|--------------------|-----------------------------------|
| 2 gal. popped corn | $\frac{1}{2}$ c. white Karo syrup |
| 2 c. brown sugar   | 1 tsp. vanilla                    |
| 1 c. margarine     | $\frac{1}{2}$ tsp. baking soda    |

Boil all but popcorn and soda for 5 minutes, mixing well and stirring occasionally. Remove from heat and add soda; stir in quickly. Pour over corn, mixing well. Put in 2 large pans and place in preheated 250° oven for 1 hour, stirring every 15 minutes. Store in airtight containers to keep fresh. May add peanuts before baking if desired.

Brenda Webb

## CARAMEL POPCORN

- |                        |                                    |
|------------------------|------------------------------------|
| 6 Tbls. popcorn        | $\frac{1}{4}$ c. oleo              |
| 1 c. sugar             | $\frac{1}{4}$ tsp. cream of tartar |
| $\frac{1}{4}$ c. syrup |                                    |

First pop corn, set aside. Cook other ingredients until it spins a thread or until it starts to color. Add  $\frac{1}{2}$  tsp. soda-mix fast and pour over popped corn. Really good.

Cora Hill

## DRIED BEEF CHEESE BALL

- |                                |                       |
|--------------------------------|-----------------------|
| $\frac{1}{2}$ tsp. Accent      | 1 tsp. Worcestershire |
| 2 (4 oz.) pkg. dried beef      | sauce                 |
| 2 (8 oz.) pkg. cream<br>cheese | 10 green onions       |

Chop beef and onion very fine. Save some of the beef to roll ball in. Mix all ingredients together until well blended. Roll into ball. Roll ball in the rest of the chopped dried beef. Refrigerate. Use as desired.

Maxine Hastie

## SALAD DRESSING

- |                        |                          |
|------------------------|--------------------------|
| 2 eggs, beaten         | $\frac{1}{2}$ c. vinegar |
| 3 Tbls. sugar          | Pinch of salt            |
| 2 Tbls. flour          | A little bit of mustard  |
| $\frac{1}{2}$ c. cream |                          |

Mix together and boil until it thickens. Use with your favorite salad.

Fannie Potter

## FRENCH DRESSING

- |                          |                                |
|--------------------------|--------------------------------|
| 1 c. sugar               | $\frac{1}{8}$ tsp. garlic salt |
| $\frac{1}{2}$ c. vinegar | 1 Tbls. celery seed            |
| 1 can tomato soup        | 1 Tbls. dry mustard            |
| 1 soup can oil           | Salt and pepper to taste       |

Mix and shake well. Keep refrigerated. Use on your favorite tossed green salad.

Norma Webb

## SALAD DRESSING

- |                                |                    |
|--------------------------------|--------------------|
| $\frac{3}{4}$ c. sugar         | 2 tsp. vinegar     |
| $\frac{3}{4}$ c. oil           | Juice of 1 lemon   |
| 1 can condensed tomato<br>soup | 2 tsp. onion juice |

Put all ingredients in a tightly closed container and shake well. Pour over tossed salad. Keeps in refrigerator for several weeks.

Mrs. Frank Dykstra

## RHUBARB JELLY

4 c. diced rhubarb 1 pkg. strawberry jello

2½ c. sugar

Put on stove over low heat. Let boil about 10 minutes or until it forms a sauce. Add strawberry jello and stir well. Pour into jars and seal. Keeps well in the refrigerator. Makes 1 quart.

Ruth Guisinger

## MAPLE SYRUP

1 c. sugar

1 c. water

1 c. packed brown sugar

1 Tbls. butter

½ tsp. maple flavoring

Combine sugars and water in saucepan; boil 5 minutes. Remove from heat. Add flavoring and stir well.

Ruth Guisinger

## HOT SALSA

1 (28 oz.) can peeled tomatoes

½ tsp. cumin

1 (8 oz.) can tomato sauce

½ tsp. salt

½ tsp. pepper

1 large onion, diced

½ c. vinegar

3 dashes hot sauce

½ bell pepper, chopped

1 Tbls. oil

⅓ of a 3½ oz. can jalapeno peppers (I freeze the rest for later use)

1 (3 oz.) can diced green chilies

1 lg. garlic clove or

1 Tbls. garlic powder

Mix together in a saucepan. Bring to a boil and simmer for 1½ hours. Makes 1 quart and 1 pint. Always refrigerate. Serve with your favorite chips or with tacos.

Yvonne Faust

## QUICK SAUCE

**3 banana peppers**      **1 medium onion**  
**3 large fresh tomatoes**      **Garlic salt to taste**

Dice peppers, onions and tomatoes as fine as possible. Store in covered container in your refrigerator. Use as a sauce for any kind of meat. (As you would catsup.)

Donna Otto

## BARBECUE SAUCE

**1 c. tomato soup**      **1 Tbls. brown sugar**  
**2-4 Tbls. sweet pickle**      **1 Tbls. vinegar**  
    **relish**      **1 Tbls. Worcestershire**  
**¼ c. chopped onions**      **sauce**

In medium saucepan, combine all ingredients. Cover and let simmer for 10 minutes. Stir occasionally. Makes 1½ c. sauce. Use for frankfurters, hamburgers, chicken or spare-ribs.

Joy Mason

## SPAGHETTI SAUCE

**½ lb. ground beef**      **1 tsp. basil**  
**1 clove garlic, diced fine**      **1 med. onion, diced fine**  
**1¼ c. tomato juice**      **¼ tsp. sugar**  
**1 (3 oz.) can tomato**      **¼ tsp. salt**  
    **paste**      **1/8 tsp. pepper**  
**½ Tbls. chili sauce**      **Dash of red pepper**

Brown beef and onions together until tender. Mix the rest of the ingredients together. Add beef and onions. Cook over medium heat until thick, stirring often to keep from sticking (approx. 40 minutes). Serve over spaghetti. Serves 4.

Rose Aubert

## ITALIAN MEAT SAUCE

<b>¼ c. chopped onion</b>	<b>1½ c. water</b>
<b>2 cloves garlic, minced</b>	<b>2 Tbls. parsley flakes</b>
<b>2 Tbls. cooking oil</b>	<b>1 Tbls. sugar</b>
<b>1 lb. ground beef</b>	<b>1 tsp. salt</b>
<b>2 (1 lb.) cans tomatoes</b>	<b>½-1 tsp. oregano</b>
<b>2 (8 oz.) cans tomato sauce</b>	<b>¼ tsp. pepper</b>
	<b>1 bay leaf</b>

Cook onions and garlic in oil until tender but not brown. Add meat and brown lightly. Add remaining ingredients and simmer 2½ hours uncovered, stirring occasionally.

**Variations:** Add mushrooms, peppers or any other of your favorite spaghetti ingredients.

Phyllis Wallace

## CURRY DIP

<b>1 pt. real mayonnaise</b>	<b>½ Tbls. garlic powder</b>
<b>1 Tbls. tarragon vinegar</b>	<b>1 Tbls. minced onion</b>
<b>1 Tbls. horseradish</b>	<b>1 Tbls. curry powder</b>
<b>1 Tbls. garlic salt</b>	

Mix all ingredients together and chill. Use as a dip for whatever you may like. Very good.

Cathy Priest

## TACO DIP

<b>1 lb. ground beef</b>	<b>1 (16 oz.) jar taco sauce</b>
<b>1 lb. Velveeta cheese</b>	<b>1 env. taco seasonings</b>

Brown and drain ground beef. Add sauce and seasonings, mix well. Chop up cheese and add to other ingredients. Simmer slowly. Best done in crock pot. Ready in 1 hour when cheese is melted.

Mary Ann Zika

## VEGETABLE DIP

<b>1 (8 oz.) carton sour cream</b>	<b>1 Tbls. parsley flakes</b>
<b>1 c. Miracle Whip</b>	<b>1 Tbls. dill weed</b>
	<b>½ Tbls. garlic salt</b>

Mix all ingredients together and serve with your favorite vegetables.

Susie Pulley

## VEGETABLE DIP

- 2 c. Hellman's mayon-  
naise**                      **1 tsp. onion salt**  
**1/2 tsp. salt**                      **2 tsp. curry powder**  
**1 tsp. garlic salt**                      **2 tsp. tarragon vinegar**  
**2 tsp. horseradish**

Combine all ingredients and blend in blender until well mixed. Dip all your favorite vegetables--it's great!

**Note:** Must use Hellman's to get best flavor.

Cora Hill

## QUICK POPCORN BALLS

- 6 qts. popped corn**                      **1/2 tsp. vanilla**  
**1 c. sugar**                      **1/4 tsp. cream of tartar**  
**1/2 c. white syrup**                      **1/4 tsp. soda**  
**3 Tbls. butter**

Bring syrup to a rolling boil and add soda and vanilla. Pour over popped corn and shape into balls. Can add flavoring or color as desired.

Maxine Hastie

## NORMA'S PICNIC POTATO SALAD

- 10 lbs. potatoes**                      **1 c. sweet pickle relish**  
**1 1/2 dozen eggs, hard  
boiled**                      **1 qt. Miracle Whip**  
**2 lg. onions, diced**                      **1/4 c. mustard**  
**Salt and pepper to taste**

Boil the potatoes in salted water until done (whole, unpeeled). Cook eggs to hard boiled; cool eggs and potatoes until easy to handle. Peel and dice into a very large bowl (I use my 6 qt. Tupperware bowl). Add diced onions, Miracle Whip and mustard; mix thoroughly. Add salt and pepper to taste. If it isn't sweet enough, you may want to add a little juice from the relish or 1 Tbls. sugar. Garnish with egg slices. Will serve 50 people.

Norma Webb



## HOMER'S CHILI FOR A CROWD

- |   |   |
|---|---|
| <b>7 lbs. ground beef (very lean)</b>       | <b>3 (4 oz.) cans chopped green chilies</b>                               |
| <b>6 med. onions, diced (about 2½ lbs.)</b> | <b>2 hot or 1 super hot pepper</b>  |
| <b>2 gal. Mrs. Grimes chili style beans</b> | <b>2 gal. tomatoes or 1½ gal. tomato juice and 1 lg. can tomato paste</b> |

Brown ground beef very well. Drain all grease. Cook onions in a little bit of the grease until tender and slightly brown. Puree ½ gallon of the beans in a blender along with all of the peppers and all of the tomatoes (if you are using whole tomatoes). Then start mixing--You will need a very large cooking utensil, I use an electric roaster set at 200 to 275°. You may want to add a little salt, a pinch of black pepper and a speck of red pepper. Suit your own taste. When you are all done, this would be considered mild, very spicy but not hot. Cook until good and hot through and through, stirring often. This makes nearly 6 gallons of chili. This works well for a chili supper, it is spicy but not real hot. Everything has been precooked so it will keep well. This serves about 100 people well.

Homer Shelley

# SPECIAL DIETS



## DIABETIC LEMON COOKIES

- |                               |                                |
|-------------------------------|--------------------------------|
| <b>½ c. margarine</b>         | <b>¼ tsp. butter flavoring</b> |
| <b>1 Tbls. sweetener</b>      | <b>1 egg</b>                   |
| <b>1 Tbls. water</b>          | <b>1 Tbls. lemon juice</b>     |
| <b>¼ tsp. lemon flavoring</b> | <b>1 tsp. vanilla</b>          |
| <b>½ c. shredded coconut</b>  | <b>2 c. flour</b>              |
| <b>1 tsp. baking powder</b>   | <b>½ tsp. salt</b>             |

Cream margarine and butter flavoring. Add sweetener, egg, water, lemon juice and lemon flavoring. Beat and blend. Sift dry ingredients and add. Shape in a roll and chill. Slice in thin slices. Bake on ungreased cookie sheet for 10 minutes at 375°.

Norma Webb

## DIABETIC GOLD SALAD

- |  |  |
|--|--|
| <b>2 (3 oz.) pkg. orange jello</b>     | <b>2 c. boiling water</b>              |
| <b>1½ c. fruit juice</b>               | <b>1 (No. 2½) can apricots, sieved</b> |
| <b>1 (No. 2) can crushed pineapple</b> |  |

Dissolve jello in hot water. Drain fruit to 1½ cups. Add to jello. Chill slightly, add fruit. Turn into a 9x13 inch pan. Set until firm.

### Topping:

- |   |                                   |
|---|-----------------------------------|
| <b>1 c. pineapple and apricot juice</b> | <b>2 Tbls. margarine</b>          |
| <b>1½-2 tsp. sweetener</b>              | <b>¼ tsp. butter flavoring</b>    |
| <b>1 egg</b>                            | <b>¼ tsp. pineapple flavoring</b> |
| <b>2 Tbls. flour</b>                    | <b>1 env. whipped topping</b>     |

Combine fruit juice, sweetener, egg and flour. Cook over low heat, stirring constantly until thick. Add flavorings and butter or margarine. Cool. Fold in prepared whipped topping. Spread over layer of jello. Chill until ready to serve. Makes about 20 servings.

Norma Webb

## DIABETIC BANANA BREAD

- 4 ripe bananas                      1  $\frac{3}{4}$  c. cake flour  
2 Tbls. liquid sweetener        3 tsp. baking powder  
2 eggs, well beaten                 $\frac{1}{4}$  tsp. salt

Sprinkle sweetener over bananas and mash well. Blend in eggs. Add the remaining ingredients and mix with the blender. Pour into greased 4x7 inch loaf pan. Bake at 350° for 25 minutes, then reduce heat to 300° and bake 35-40 more minutes. Makes 20 servings.

Marilyn Cassady

## DIABETIC COOKIES

- 1 Tbls. Sweet 10 or                 $\frac{3}{4}$  c. shredded apple  
  other sweetener                1 c. flour  
 $\frac{2}{3}$  c. water                            1 tsp. soda  
 $\frac{1}{4}$  c. shortening                    1 tsp. vanilla  
1 c. raisins                           1 egg  
1 tsp. pumpkin pie spice

Combine sweetener, water, shortening, raisins and spices in a heavy saucepan and bring to a boil. Cook over medium heat for 3 minutes. Remove from heat and add the egg (slightly beaten), apples, flour, soda, and vanilla; mix well. Drop onto greased cookie sheet by teaspoonsful. Bake at 350° for about 8 minutes. Makes about 3 dozen cookies.

Mable Ohmsieder

## FRENCH DRESSING

(Low Calorie - Low Salt)

- 1 (15 oz.) can Hunt's              2 tsp. Sweet 'n Low  
  tomato sauce special            sweetener  
 $\frac{1}{4}$  c. Crisco oil                      Celery seed, minced onion,  
 $\frac{1}{4}$  c. cider vinegar                garlic powder, pepper

Mix all ingredients together in a quart jar; shake well. Keep refrigerated. (I use this for just about everything that needs a little zip, like barbecue sauce, catsup, salad dressing, nearly everything.)

Celecia Shelley

## WEIGHT WATCHERS OATMEAL COOKIES

1 oz. oatmeal                      3 Tbls. brown sugar  
1/2 tsp. cream of tartar           substitute  
1/3 c. dry milk                      1/2 tsp. soda  
1 chopped apple or 1/2 c.       1 tsp. cinnamon  
crushed pineapple

Mix all ingredients together. Drop onto cookie sheet and bake at 350° for 20-30 minutes.

Mary Kerns

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