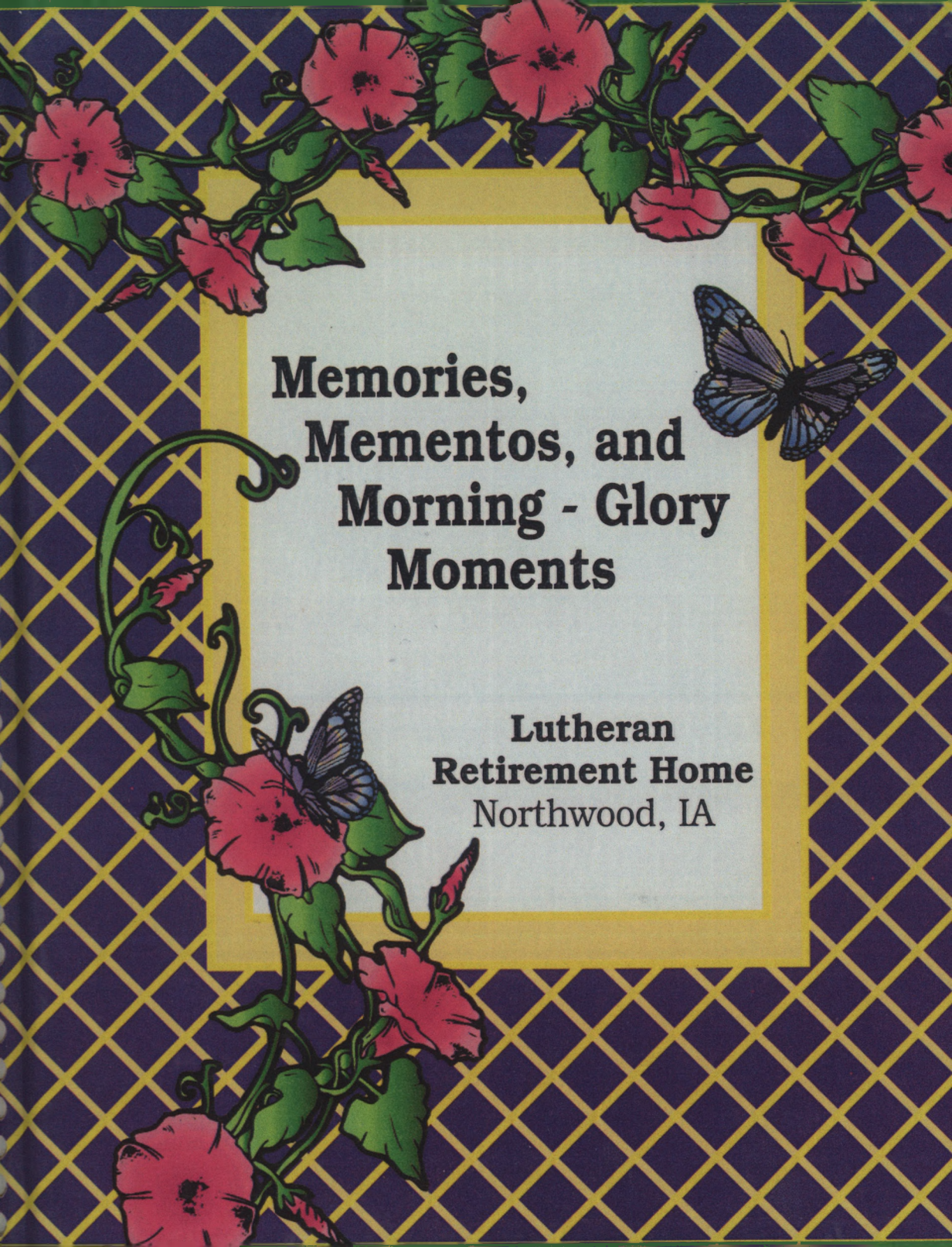
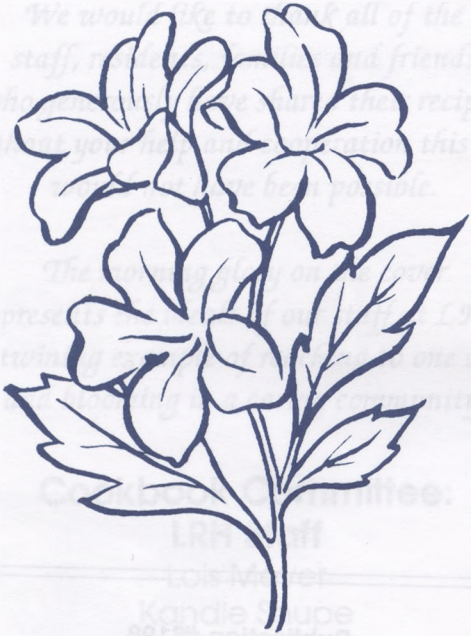


Memories, Mementos, and Morning - Glory Moments

Lutheran Retirement Home
Northwood, IA

Memories, Mementos, and Morning - Glory Moments



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Northwood, IA

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Our cookbook is dedicated to all of the current and former residents of one of the best nursing facilities in the world, The Lutheran Retirement Home in Northwood, Iowa.

We would like to thank all of the staff, residents, families and friends who generously have shared their recipes. Without your help and cooperation this book would not have been possible.

The morning glory on the cover represents the ideals of our staff at LRH, an entwining example of reaching to one another and blooming in a caring community.

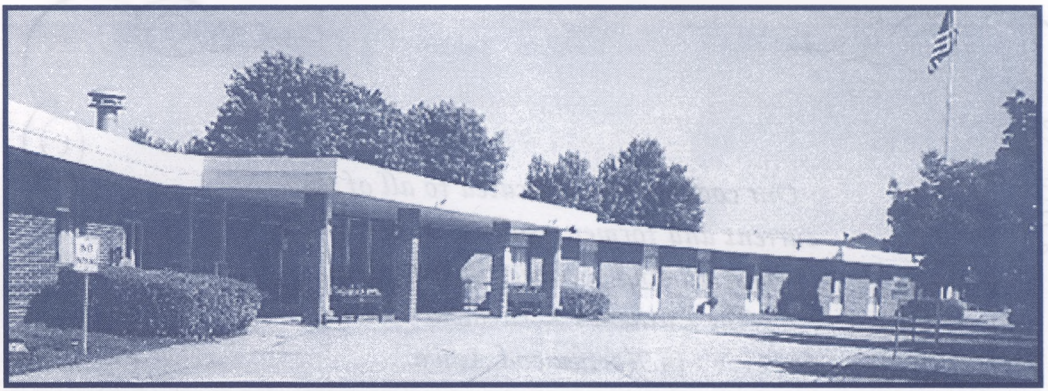
Cookbook Committee:

LRH Staff

Lois Meyer
Kandie Shupe
Sue Mega
Karen Lippstock
Linda Ouverson

Auxiliary Members

Betty Hanson
Edna Hanson



Love and Caring . . .
They go together

LRH

Welcome to the active carefree lifestyle of

Maple Court

Share Love Today

Today is the day
you have to share:
To tell another
how much you care!

Tomorrow's not always
another day;
If one is taken along the way!

Today, tell each one
that is near;
You share their love,
their joy, their cheer.

Today show each other
you care;
Tomorrow may be too late
to share.

Now is the moment
we have to live in;
This moment is really
all that is given.

So please know within
how much I care;
Even though I'm awkward
in trying to share . . .

Hey! I really do love you.

2001

New Administrator Grant Brandon with Robyn Wilder, Director of Nursing and former Administrator, John Meyer

MISSION STATEMENT

The Lutheran Retirement Home, under the auspices of The Evangelical Lutheran Church in America and its corporate congregations was founded to provide, with God's guidance, a living environment for residents, encouraging and promoting the physical independence and spiritual, mental, social, and emotional well-being of each resident. The staff recognizes the human worth and dignity of each resident regardless of race, color, creed, ethnic background, physical disability, or mental disability. The staff strives to provide individualized services, quality and loving care within a Christian environment for residents who must depend upon others to care for them.

Robyn Wilder RN
Director of Nursing

God is great and God is good, and we thank him for our food. By His hand we all are fed, give us, Lord, our daily bread. Amen.

Food, to all people, is an integral part of life. Here at the Lutheran Retirement Home, we rediscover this on a daily basis. Not only for the staff, but more importantly, we see how it affects the daily life of our residents. The dietary staff prepare upwards of 300 meals per day, and they do it with a lot of love, energy and, that intangible source of all good cooking, excellent taste. We are also fortunate to have residents, staff, and families that contribute their own gastronomical delights, in potlucks, snacks, all kinds of different holiday goodies - the list could go on and on.

In honor of the 40th anniversary of the Lutheran Retirement Home, the idea was brought up that a cookbook would be an ideal way to mark the occasion. Over the years, the views towards food, and managing your own health through dietary guidelines, have changed, but one thing that hasn't changed is each individual's appetite. In this cookbook, you will find recipes for everyone, that fit their own "recipe for life", and the hopes and good wishes from all contributors.

H. Willand, LPN
March 2001

LOOKING BACK OVER THE YEARS –

1957 - Rev. Oscar Mikkelson, President of the Lutheran Retirement Home, was the principal speaker at the meeting of Northwood Chamber of Commerce. He explained the background and development of corporations. Action toward founding the Home began two years ago at a meeting of the Lutheran Brotherhood at First Lutheran Church.

1958 - A concert by the Worth County Farm Bureau Rural Women's chorus was given at First Lutheran Church in Northwood. It was a benefit concert for the Retirement Home.

1958 - Three additional churches joined the Lutheran Retirement Home Corporation bringing the total to eight congregations. The new partners are Northwood Methodist, Emmanuel Lutheran-Grafton, and Bethany Lutheran-Joice. The original five members were First Lutheran, Silver Lake Lutheran, Grace Lutheran, Deer Creek Lutheran-Carpenter and Zion Lutheran-Northwood.

1961 - Work started on the Retirement Home Project according to Whitney Randall, chairman of the Board of Directors.

1961 - In July, a total of $1500.00 wind damage occurred to the partially completed Lutheran Retirement Home. The damaging winds blew down six panels of face bricks.

1962 - Financial drive for the second wing of LRH. Original plans called for two wings housing forty-four beds. It was voted to build the first unit in 1961 - a twenty-two bed wing. Sunday, May 20th, has been designated as "Solicitation Day". The second wing is expected to cost $81,000.

1962 - Mrs. Wilford Huso was hired as administrator. She will be in charge of supervising the Home.

1962 - LRH opened with the first resident being Mrs. Mollie Madson. O.K. Storre, of Joice, was the second resident followed by Mrs. Milla Marquardt and Mrs. Florence Ness.

1962 - Dedication day was held with Pastor H.A. Wilke and Whitney Randall, chairman of the board in charge. With more than 400 church members, guests, and friends attending. Pastor O. Mikkelson, who now serves in Japan, was cited for his work in the early days of the enterprise.

1963 - With $40,000.00 pledged, the LRH is making plans for an extension to the present property. The new wing will house at least eighteen and make the Northwood home one of the finest in the area.

1964 - In October, dedication ceremonies for the South wing was held. James V. Anderson, Minneapolis was the main speaker. The dedication marks the completion of the original plans for the Home. The main building and North wing were dedicated just two years ago.

1975 - Jim Tweeten was hired as administrator. He succeeds Ben Ludvig in that position.

1975 - Construction on an addition to LRH is progressing satisfactorily. With ideal fall weather, the building is expected to be enclosed by winter so finishing work can be completed by spring.

1976 - A hand crafted flag was flown over the U.S. Capital on April 8, 1976. Mrs. Eno (Marion) Hendrickson, 85 years old, who crocheted it has a document signed by Congressman, Charles Grassley, Neal Smith, and by George M. White. Mrs. Hendrickson's room at LRH is adorned with a number of her handcrafted items including a quilt made up of blocks representing the official flowers of each state.

1977 - Gena Borg celebrated her 105th birthday with friends and relatives at LRH. Gena passed away 5 months later. Her long life span covered several eras in the world, national and local history. It began in the Victorian age only 19 years after the first white settler arrived in Worth County and only 14 years after the town of Northwood was established.

1977 - A adopt a grandparent program was established at the LRH by the Girl Scout Troop 291.

1978 - Rock and Roll day at the LRH was held to benefit the cancer crusade. The residents rocked in their rocking chairs, walked with their walkers and rolled in their wheelchairs. They took pledges and raised $110.00.

1978 - Pastor Otto Staehling began his work as chaplain of the Home.

1979 - A program about Norway was give by Scott Thoe at the monthly birthday party. The highlight of the program was many Norwegian pictures.

1979 - Sena Buchanan of Northwood beat the odds by doing the unexpected. In 1910 the life insurance tables were set up with the expectation that no one would be living at age 96. On February 8th, Sena did the unexpected and celebrated her 96th birthday. Sena was given an insurance check for $1437.95. Her original policy was $1000.00 and it accumulated $437.95 interest over the years.

1979 - La Vaun Baken taught basic adult education. She said "learning is a life-long process", your quest to learn doesn't stop just because you grow older.

1981 - Approximately 250 people attended a July picnic for the first family picnic. A dinner was served, a band entertainment with the day ending with a church service.

1982 - LRH residents over the age of 90 were honored a "Gay 90's" Party. There were 22 over 90 residents at the party.

1982 - Con Johnson thrilled the residents of LRH when he gave rides through the fairgrounds in his covered wagon that is reminiscent of a prairie schooner.

1984 - Senator Roger Jepsen is assured of another vote in his campaign for the U.S. Senate. He greeted Sena Buchanan who will be 102. Jepsen visited LRH while in Northwood last week.

1987 - Clarence Breen was honored as a provisional board member and charter member of LRH after 30 years of service.

1989 - An addition to the west side of the Home was built that will include a chapel and other needed area.

1990 - NBC weatherman Willard Scott daily salutes senior citizens from around the country on their 100th birthday. LRH has two residents reaching that milestone - Anna Storre Larson and Jeannie Walswick.

1991 - Jim Tweeten retired in March of 1991. He served as administrator following Ben Ludvig who became ill and was no longer able to continue. At that time there were 84 residents and 87 employees. At that time plans for a 20 Alzheimer's unit was considered but as Tweeten stated at the time of his retirement "Our board is very alert to the needs of the community and I believe this project will happen in the future. (Now in 2001 this project is becoming a reality.)

1991 - John Meyer was hired as administrator.

1992 - Lester Hall celebrated his 98th birthday with a surprise. He found, while opening his presents, a shirt which had 98 - $1.00 bills attached. It was from his oldest granddaughter, Gwendolyn Jacques of Hemmet, California.

1992 - Anna Larson on her 102nd birthday was saluted on NBC by Willard Scott, weatherman on the "Today" Show.

1992 - Over the years LRH has expanded to accommodate more residents and provide more facilities for their enjoyment. An aviary, which is an enclosure for 16 chatting flitting, bright colored birds, was purchased Residents took an immediate interest and became a focal point as soon it was installed.

1992 - Bertrum Bidne and John Meyer were among recipients at the 10th Annual Governor's Volunteer Award held at NIACC. Gov. Terry Branstad presented the award.

1992 - U.S. Congressmen Fred Grandy, Merlin Bartz, and Mary Ellen Miller visited LRH residents John and Annamae Martin. Topics discussed were the impact of the OBRA regulations of the long term care industry.

1992 - Plans were made to build an independent living complex. A walkway will connect the commons area to the east wing of the existing LRH. As stated "The Board wants to make it known that this is an extension of the homes mission and to provide, with God's guidance, a living environment that promotes our residents well being. Chaplain Al Stoa led the ground breaking, which was held in the chapel due to the snow and cold weather with Curtis Davis and others turning a shovel of earth. Construction begin on 14 middle income apartments.
1994 - LRH administrator John Meyer and Northwood resident Bertrain Bidne recently accepted a painting that was presented to the Home of the Governor, Terrace Hill. The painting was donated by Gov. Terry and Chris Branstad and has been autographed by the Governor.

1994 - On Sunday, April 17th, an open house and dedication was held upon the completion of Maple Court apartments.

1995 - Women's Auxiliary of Northwood VFW Our Buddies Post 6779 presented a new Old Glory to LRH administrator John Meyer and flag raiser LeRoy Hanson.

1996 - John And Annamae Martin, LRH residents, celebrated their 72nd wedding anniversary. Among those to help celebrate were, Anita Martin Monus of Calgary, Alberta and granddaughter Nancy Hengesteg.

1997 - Dedication for Phase II of Maple Court apartments was held on May 4th.

1998 - Northwood Care Center boasts six centenarians. As the world prepares for the next century there aren't many people around who saw the last one. The six that were honored were Jimmy Taylor, Emma Lau, Alma Anderson, Barbara Hanson, Lillie Slattum, and Jane Painter.

1999 - Ron Feurhak was hired as administrator to replace retiring John Meyer.

2001 - Grant Brandon was hired as the new administrator. He was born in Northwood, North Dakota, which was originally settled by early settlers from Northwood, Iowa.

2001 - Anna Schultz received greetings from President George W. Bush on her 100th birthday.

In this year of 2001, the Lutheran Retirement Home continues to serve Northwood and surrounding communities. The Home was grown throughout the years. It now is home for 84 residents with 32 Maple Court apartments and is over a 3 million dollar business. A building project is into the process that will be a 12 bed Alzheimer's unit along with 3 assisted living units.

With God's guidance and continued support, the community Lutheran Retirement Home will serve the community in the future years.

This information was taken from the articles printed in the Northwood Anchor who have faithfully kept the community informed of the Lutheran Retirement Home's events.

Compiled by Pat Nelson. I have worked as a registered nurse at the LRH for 25 years. I have watched and enjoyed the many changes and events that have taken place at LRH. I pray for those who make their home at LRH., those who direct and provide care, along with all those who continue to support our mission here at LRH.

Heaven

After I got my gas stove at home, I thought I was in heaven. I remember my children peeking when I had the stove on but they quickly learned after being burnt a couple times that they must be cautious.

My most enjoyable days of my life were working in the kitchen at the Northwood-Kensett Schools. I started in the Elementary building helping prepare meals and working in the dining room. I punched tickets, too. Then I moved to the high school where I enjoyed every minute of my time there. We had large quantities we had to prepare. The cooks had a good system and the clean up was astronomical but efficient.

The most rewarding thing about my job was getting to know those kids. I solved more problems of theirs than a Philadelphia lawyer could. Kids would come to me with their problems and would talk to me, I would listen and gave suggestions to help them. They knew me not as Mrs. Hendrickson, but "Millie".

Today I live at the Lutheran Retirement Home and am often greeted by visitors who knew me from meal time at school. The friendships from the students are lasting memories I hold dear to my heart.....Now that's heaven!

Mildred Hendrickson

A Slice of Life

Memories from Lutheran Retirement Home Residents

The Hustle

I danced around the kitchen doing a lot of cooking because I cooked for extra workmen during threshing days. I had 7 or 8 extra hungry men for dinner.

I always had a big kettle full of potatoes. I usually made mashed potatoes and would put them in a big dish to pass. I knew one man that ate over half of that dish, almost a whole bushel himself! I raised some potatoes in the garden, but there was never enough and I ended up buying some in town. I made all sorts of vegetables from the garden and the men ate them—they weren't fussy, they ate everything.

I baked a lot of pies, too. I had an apple tree they called the duchess, some called it the strawberry duchess, they were nice, plump, red, juicy apples. When they were fully ripe, they were the best apples you ever tasted. When they were partly green they made very good pies, pie apples are best when they have a little tartness. I really had to hustle around the morning to make fresh pies everyday along with the rest of chores.

The hustle would stop exactly at 12 o'clock noon for just a few minutes when everything had to be ready for them to eat. Immediately after they were done, they would go back to work and so did I, cleaning up the dishes and pans with no dishwasher. Then I would bake cake and cookies and make sandwiches for afternoon lunch along with coffee and other drinks.

It was a full-time job in the kitchen. It would get warm but I fixed the house up setting the windows for a cool breeze to blow through. I enjoyed those days very much and wish I could still do it now, but I can dance it around in my mind and remember.

–Evelyn Thompto

More Than Readin', Writin' and Rithmetic

I remember when I was a country school teacher. I not only had to teach the basic subjects but I had to teach some life skills, too, and cooking was one.

I had students bring something for a hot dish, hot chocolate or something else to school each day. They each brought individual things also. If a child forgot to bring something, the rest would share. Most of the children brought potatoes. The furnace had a tray underneath it where we burned coal and the ashes fell beneath. We placed the raw potatoes in the ashes to heat and by lunch time we had baked potatoes. The children would bring their own butter from home and a meat sandwich. If anything was made upstairs we had to have a heater. Some of the parents had to bring an oil burner or stove that was something like a hot plate, but run by kerosene and I had a lamp underneath it where we heated the milk for our cocoa or soup. In the winter months, we would just set it on top of the furnaces and the kids would help carry it up.

Kids were used to working and there weren't many problems in the school like we hear about these days. But if a problem did arise, I put them in the corner and they may have lost special privileges. I demanded order and kept those after school if they didn't behave. They knew their parents would discipline them at home if they misbehaved at school.

I also taught them home industrial work one day each week after 2 o'clock for those who wanted to. They needed to bring their own supplies and materials, like a saw, wood, etc. They had to learn to do it themselves, I didn't do it for them. I showed them how and gave directions but it needed to be their work.

It was difficult in a country school where I had kids in every grade where I had to supervise the kids in class and the kids that were cooking or doing projects. It was challenging because it was a lot of extra work. We learned many things other than readin', ritin' and rithmitic—things that would help them get through life.

Emma Holtan

Moove Over-Here I Come!

From the time I moved from Pennsylvania, my sister and I insisted being in the barn helping Dad milk cows. I was about 10 years old when Mom and Dad taught us. We quickly learned to precisely pull the four teats at the udder of those large black and white animals.

Our farm was beautiful, the rolling pasture was landscaped with patchwork fields and monstrous trees which led to a winding creek that babbled under the bright, pure blue sky occasionally dotted with white puffs of clouds. I enjoyed the panoramic view of the peaceful countryside and the Hereford and Holstein cows were content in their surroundings.

They knew when it was time to milk. We didn't have to prod or coax them, they just came into the barn and lined up like military men information, each in their own stanchion. We locked them in and they began their mealtime in solitude, munching on hay or oats obtained from the soil and toil of our work on the farm and we took the milk as they proudly stood in the barn as if they were in a contest to see who gave the most.

I remember one of the cows in particular-she had an attitude. She swished her tail to gain special attention and thought part of the process was to see if she could upset the pail. She was hard to handle, but we hated to get rid of her because she produced a lot of milk. Dad tried several things and we put up with her-she was part of our herd.

Those mornings were early, we got up before school about 5 or 6 o'clock. It was very important we milked the same time twice a day to keep the cows producing at their peak. The cats became nudgingly friendly hoping to slurp a squirt.

When the milking was done, we kept working because we needed to pour the fresh milk in a strainer to sift off any impurities in the milk. In the very beginning we used a separator that did just that, separated the cream from the milk. When we expanded our herd we used milking machines and had large tanks in the milk house where the cream would come to the top. The milk was kept very cold as the tanks were submerged in water. We put them in milk cans eventually graduating to the 10 gallon size and my Dad would transport the cans to the creamery.

We kept some of the milk, churned our own butter and made cottage cheese on the back of the cook stove as well as obtaining a white mustache from sipping a fresh glass of the white milky stuff.

The farm kept us close to home when we were growing up and we became a close family. I miss the days on the farm.

Marcella Gullickson

Make Reservations

Often today when asked what's for supper, the answer is, make reservations! But this is not so for me. I remember helping my mother in the kitchen when I was about 6 or 7 years old. She had me set the table, peel potatoes and fry some foods.

When I married a farmer, I quickly learned much of my time was spent in the kitchen. It was worth it because I also worked on the farm with my husband-it brought us close together and bonded our relationship.

Each day was a very, very busy day. The noon meal was the biggest. I cooked for the hired men and raised most of it in the garden and livestock. We only bought basic staples like flour and sugar. I made lots of pies and cobblers, too.

Both my granddaughters are in the restaurant business and asked me and my husband to peel potatoes. They used them for scalloped potatoes, mashed potatoes, etc. We also scrubbed potatoes for them to serve baked potatoes. I also made many pies for the business, usually 6 or 7 pies a day. Pies became easy after a while, I found that if I used vinegar in the crusts, they rolled out easier.

I am still peeling potatoes today at the Lutheran Retirement Home and it brings back many memories. With most women working outside the home, cooking for hired men is almost extinct. Many farmers go to town to eat their noon meal and the supper menu is now often reservations.....I do recommend my granddaughter's restaurants, The Corner Post and Signatures, both in Northwood.

Cheryl Harris

Everything But The Squeal!

When we butchered pork, I remember making lard and have all the cracklings on the cook stove and would put potatoes in it and bring it to a boil. The potatoes seemed to take the water out of the lard. Then the tallow was used to make soap, with the addition of lye, of course.

After butchering pork and beef, we made every kind of baloney you could think of. Potato sausage, liver sausage and headbusht and headcheese made from the nose and the ears, skin and tail. We used the intestines for casings to make bloodbusht or blood sausage. We didn't throw anything away–we used the liver and even the lungs.

We had our own chickens, used the eggs and when we butchered the chickens we even boiled the chicken feet until the skin the came off and ate them. It tasted good if you didn't know what you are eating. In Texas, you can buy these in the markets today and is considered a delicacy.

The worst day of my life was when my husband would come into the kitchen with pigeons because I would have to make pigeon soup. It was made like chicken soup with raisins and dumplings.

My daughter liked it when I fried pheasant. She said she never tasted anything so good, but you had to watch out for bb's. We also ate rabbit. We lived off the land, using everything but the squeal!

We also had a big garden. We kept carrots in stone jars in sand dirt in the cellar and we would go down and dig carrots. I learned that if you cut the top off the carrrots they would keep all winter.

One of the things I liked best was to make rhubarb pudding. I put an egg in a cup and filled it up with milk, added 1 cup of sugar, 1 cup of flour and a teaspoon of baking powder and 1/4 cup of oil and mixed it all up. I placed rhubarb in the bottom of an 8x10" pan and poured the mixture on top and baked it in the oven. It was wonderful. I made it one day and it was gone the next.

We also made butter from cream in the Maytag washing machine. The mixer would come off and their was an attachment for jars that would agitate the cream until it became smooth, creamy butter. I also remember when margarine first came out. It was white and came with a capsule of color we dissolve in a plastic bag and mix it so it would look yellow, like butter.

I don't think foods today are as healthy and many of the nutrients are gone through processing. We used what we had and made the most out of everything including our time on the farm.

Ethel Walk

Reflections

Cheryl Harris has seen big chances through the years, she used to render her own lard, churned her own butter and made buttermilk. There was no freezer, they used an icebox packed in sawdust to keep things frozen. She cooked on a cook stove that also was used to heat the iron. The ironing board served as a makeshift kitchen tabletop. When she gave birth her friends and neighbors helped cook. She had a telephone party line to communicate with others and some used it to "catch up on things". The bathroom was outdoors with a moon shape on the door and the treadle sewing machine was used to patch clothes and sew guilts. Dish towels were made out of flour sacks and used to dry the dishes by hand after they were washed by hand. The eggs were gathered from the chicken house and sold or traded at the store for staples like spices, flour, sugar and canning supplies. Life is simpler now, but the memories still linger.

Inex Enerson misses her days in the kitchen. She especially enjoyed making homemade apple pie. She picked a variety of apples from her trees but she thinks Wealthy apples were her favorite for pie. Larry Olson confirms that at LRH the men's favorite pie is apple where the women prefer lemon. Lillian Thompson brags her mother made the best lemon pie you could ever taste. Wilmer Kuntz enjoyed eating his wife Mildred's cherry pie where Herbert Hagen remembers his mother making raisin cream pie with a double crust. We discovered that wives should never attempt to make recipes their mother-in-laws made as they will never be considered adequate.

Alfreda Hopperstad is known for her chocolate chip cookies. She didn't have a special recipe, she just took one from the cookbook and stresses, "NO NUTS!" She kept cookies in the freezer but many times when she went to get them, they were gone. (The boys liked to snack on them.) Pearl Anderson and Irene Gulickson also liked to bake cookies with chocolate chip as a family favorite.

Chocolate cake on the other hand was a favorite of Crystal Nelson, Bertha Falk and Helen Brightwell–from scratch, of course. Eileen Mantz preferred making carrot cake and says it tastes best when you retrieve carrots from your own garden. Mabel Severson ruffles her taste buds with the thought of her homemade chocolate pudding she made from scratch using cocoa.

Ken Chapin and his wife had 17 children so he says he didn't have a favorite, he ate whatever his wife made. Gladys Hulshizer spent a lot of time in the kitchen because there were 13 children in the family. She remembers making a three layer wedding cake for her oldest sister on the cook stove. They had a garden and planted all kinds of vegetables which they canned and stored in the dug out basement under the house. She worked out of the home for neighbors and got paid five dollars per week to give to her mother to help with family expenses.

Wilfred Braun worked in his kitchen but his payoff was the baked goods like doughnuts, cake and jelly rolls that his wife made, "It was like a bakery". He thinks it is best to always eat dessert first; however, his favorite food is pancakes, saying he could easily eat a stack of 6 with lots of butter and syrup. Eleanor Tue and Maurice Severson agree, pancakes are the best with real butter and maple syrup.

Beva Pixley made doughnuts with lard obtained from the butcher. She carried wood for the cook stove. Ina Thorson says her husband would sharpen the ax and cut the wood from the grove into strips. She would chop the wood into small pieces. Sometimes she used coal to heat the cook stove, but wood was her favorite because it burned cleaner. It was hard work to remove soot on the ceiling. The cook stove heated the house, too and was responsible for raising bread dough.

All the Broitzman's (Doris, Harold, Ingebor and Martin) say their favorite food is homemade bread and it tastes best just out of the oven, warm, with real butter and maybe homemade strawberry jam spread on it. Vera Blakestad liked making jam. She believes cooks today rely on foods that are partially made and are fast to prepare. Lola Bratrud feels the taste has diminished in processed foods. She enjoyed making a lot of homemade ice cream from the milk from their cows. Irwin Volkman and Nadine Buchanan along with other residents enjoy making and eating the homemade ice cream at LRH which is a regular scheduled activity.

Harvey Ackerman says he's a meat and potato man, Maynard Mogk agrees stating pork chops are his favorite. Pauline Miller remembers making fried chicken as her favorite. She states it tastes best when fried in a cast iron skillet. She used oil and a little burner in the pan and heated it until warm. The chicken was washed and patted dry, then rolled in flour and seasoned while frying. Julie Johnson could not disappoint her guests if she made roast beef and Elaine Stevens makes our mouths water when she talks about her homemade whole pork sausages she slowly pan fried.

Ruth Arnetveit's husband was a commercial fisherman in Alaska and brought home fish but she says she is tired of that and prefers Dinty Moore Beef Stew. Dorothy Johnson worked in a cannery kitchen in Alaska where she co-cooked for over 300 people. They served breakfast, then mugup (just like another meal), dinner, mugup, then supper and another mugup. T-bone steaks were her specialty.

Helen Martin enjoys homemade mashed potatoes as well as Szymour Sorenson, Szymour raised potatoes in a garden. He had purple potatoes and yellow but his favorite are white ones. He stored them in the cellar in paper bags to enjoy through the winter. They both prefer butter instead of gravy. Don Hassler made a lot of potatoes and other foods as when his mother passed away he became the "chief cook and bottle washer".

Speaking of potatoes, Julia Stumo is known for her lefse. It was something she made because of her Norwegian heritage. She claims the minute she started making lefse the kids would all come home–"They could smell it!!" Agnes Cleveland looks forward to her son and daughter-in-law visiting as they ALWAYS bring lefse and Norwegian coffee (strong enough to make your hair curl)!

Evelyn Kos speaks Chech and remembers some of her heritage cooking, especially dumplings made with fruit and sprinkled with cinnamon and sugar and another favorite, Kolashes, a bun similar to a pastry with raisins and fruit-best eaten warm from the oven.

106 year old Alma Anderson has always enjoyed eating eggs. She raised chickens and remembers cracking many eggs for breakfast. Even though Frank Valasek has picked quail eggs in his room, he is known for eating popcorn daily and Myron Ruffridge thinks Wednesday is the best day of the week as that is LRH popcorn day!

Gladys Hillestead enjoys Hershey milk chocolate bars where Maxine Phillips prefers dark chocolate. Maxine remembers her mother making homemade noodles. She can't stand the taste of noodles today, "They just don't taste like Mother's!"

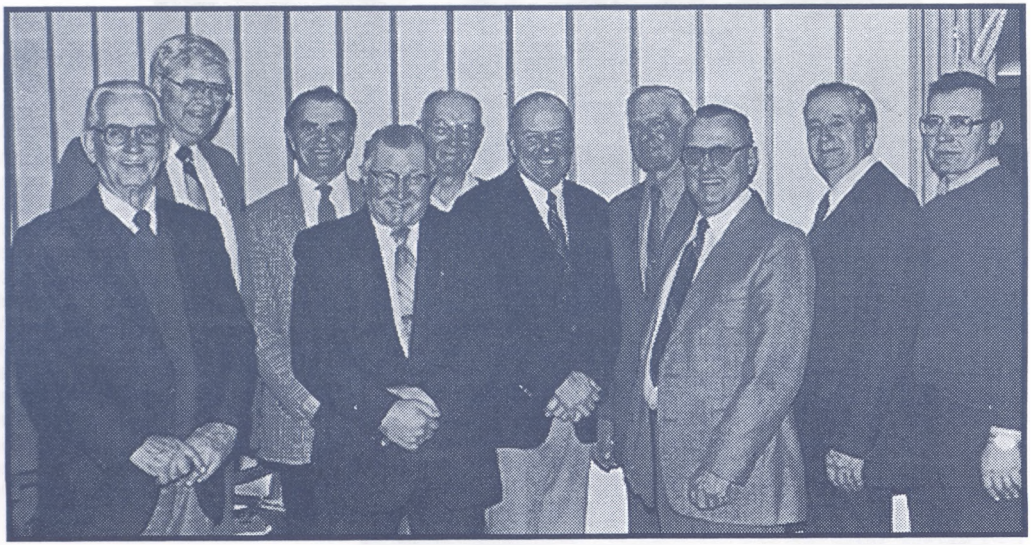
Some people say there favorite food is in liquid from Lela Palmer likes milk, John Tenold prefers Cocoa Cola and Alvy Borcherding can't wait for a hot cup of coffee.

Helen Conley got most of her recipes handed down from family members and remembers using the red and white checked Betty Crocker cookbook for many of her creations. Lila Houg remembers her mother taught her to cook, she has given her recipe books to her grandchild.

Anna Schultz was the first cook at LRH and just celebrated her 100th birthday. She is modest in recalling these days but says she peeled a lot of potatoes and coming in very early to prepare the meals. Many of her recipes came from her home and were adapted to make larger quantities. She enjoys the meals today and is aware LRH is still using some of her recipes.

Annamae Martin got to see a different side of meal preparation working at Fallgatters Grocery Store for over 25 years. She saw many changes throughout her employment. Her favorite remembrance was all the people she met and the relationships she formed in the community while in the grocery store and remains while at LRH.

Burning of the mortgage Russell Mielke, Jim Tweeten, Melvin Krumm, Alfred Bergdale, Curtis Davis



A Previous Board of Directors

FRONT ROW: Gerhardt Stumo, Curtis Davis, Bertram Bidne
BACK ROW: Jim Tweeten, Merle Haugebak, Clinton Perkins, Arden Bergen, Dellis Walk, Orlin Groe, Alan Stevens

Auxiliary Members in the early days of Lutheran retirement Home

Lutheran Retirement Auxiliary - 1998

Staff members and employees of the home are shown pictured.
READING FROM LEFT TO RIGHT, FRONT ROW, Mrs. Leon Broitzman, Mrs. Myron Hanson, Ben Ludvig, administrator; Mrs. Vernon Nystuen, Mrs. Clarence Johnson and Mrs. Leonard Bliton.
SECOND ROW: Mrs. Russell Mielke, Mrs. Herman Bartz, Mrs. Morris Foley, Mrs. Lester Luckason, Mrs. Earl Conklin and Donald Hogen, custodian.
THIRD ROW: Olger Burtness, Mrs. Alma Loken, Mrs. Mayme Orvedal, Mrs. Andrew Christianson, Mrs. Guy Moretz, Mrs. Eleanor Ashland, Mrs. Arlene Hauge and Mrs. Kenneth Schultz.
BACK ROW: Mrs. Phil Cook, Mrs. Evelyn Helgeson, Mrs. Michael Rosemeyer, Mrs. Harold Quisley, Mrs. Warren Williand, Mrs. Milton Solomonson, Mrs. Cornell Knutson, Henriette Harmon and Mrs. Robert Pixley.

DEDICATION DAY
October 28, 1962
Pastor Harvey Gilbertson, Martin Roisen with community members who attended the dedication.

The Lutheran Retirement Home In Northwood Opens Monday Morning

FIRST OCCUPANT — Mrs. Mollie Madson, right, arrived at the Lutheran Retirement home at 10 a. m. Monday morning and was registered as the first occupant. Shown welcoming Mrs. Madson are Mrs. Wilford Huso, superintendent and Mrs. Olger Burtness, nursing aid.

Aug- 1962

Mrs. Madson Is Registered As First Resident of Home

The Lutheran Retirement Home in Northwood opened Monday morning with Mrs. Mollie Madson of Northwood registered as the first occupant.

Three more residents have moved in. They are Mrs. Milla Marquardt, O. K. Storre and Mrs. Florence Ness.

Mrs. Clarice L. Huso, RN, Retirement Home administrator, indicated there are several more applications now on file and the home is expected to be operating at full, 24-resident capacity in the near future.

Visiting hours at the Retirement Home are flexible and guests are welcome except at meal time and after 9 p. m. Nursing aids are on duty at the home at all times to assist the residents. Aides are Mrs. Olger Burtness, Mrs. C. R. Christiansen, Mrs. Selma Berg and Mrs. Milo Pangburn.

Other staff members include Mrs. Al Yankowiak and Mrs. George Schultz in charge of the cooking and Donald Hogen is the custodian.

An open house at the Home will be held in the near future, according to Whitney Randall, board president. All of the furniture and equipment except for a few bed springs have now arrived.

Opening of the Home was delayed until final approval was granted by the state fire marshal and the license to operate was issued. A conference of the fire marshal, the architect and Randall on Friday paved the way for the opening on Monday.

COFFEE BREAK — The "Coffee Break" held at the Lutheran Retirement home Friday proved a rousing success, with guests arriving the entire day. The top photo shows a group of ladies having coffee in the dining room following the tour of the home. The middle photo shows Mrs. Wilford Huso; left, Superintendent, Mrs. Donald Harris, Mrs. Alfred Groe, Mrs. Helge Hove, Mrs. Ole Ellingson and Donald Hogen; custodian. Enjoying a short visit in the lounge (lower photo) are Mrs. Emil Brunsvold, Whitney Randall chairman, Louie Mostrom, financial secretary, and Emil Brunsvold.

Breaking new ground

Lutheran Retirement Home board member Curtis Davis turned the first spade of ground last Wednesday at the groundbreaking ceremony for the Maple Court Phase II project. Looking on to Davis' right were LRH chaplain Rev. Al Stoa and LRH executive director John Meyer. An audience of approximately two dozen witnessed the ceremony.

July - 1992

The Lutheran Retirement Home recognizes the following businesses who from their contributions have made it possible to publish this book. We want to thank you for working together toward this community project and representing the city of Northwood, the staff, residents, family and friends of the Lutheran Retirement Home.

Contributors are listed according to their contribution.

4-Star	Northwood Anchor, Inc.
	Albert Lea Medical Center
	Northwood Lions Club
	Lonnie Harris, Auctioneer
	Larson Plumbing and Heating
	Schroeder and Sites Funeral Home
	Universal Contractors, Inc.
2-Star	Northwood Electric
	Northwood Lumber Co.
	Steve Smith Organ Service
	Ver Helst Snyder Drug
1-Star	Grand Central
	Dewey Kruger Music Center
	Hogan-Bremer Colonial Chapel
	Northwood State Bank
	Northland Construction Co.
	Northwood Cooperative Elevator
	Northland Custom Interiors
	Petals and Bows
	Steinmetz True Value Hardware

WILL THERE BE ACTIVITIES IN HEAVEN?

Dear Lord, we sometimes think about
The residents who have gone,
The ones who chose to be with you
And not to linger on.

Does Velma get flowers each week?
Are they yellow, red or white?
Does she enjoy her soup each day,
And have books beside her bed?

Does Nettie still write in her journal
About heaven and each passing day?
Is there plenty of genealogy for her to work on?
We miss her since she went away.

Coming Round The Mountain
Is what Myron loves to hear
Someday if angels sing that song to him
He would grin from ear to ear.

Does Alice Olson chat with the angels?
Does she wear that big straw hat?
It had flowers all around it
we can still picture that.

Does Doris get to go bowling?
It's what she really likes.
She'd get so thrilled and excited
Each time she'd bowl a strike.

Does Lloyd still like to people watch?
Is he watching us down here?
Could you tell that everyones okay,
But wishes he were near.

And sweet little Alice Peterson loved bingo.
So if it's all the same,
Could you start a group up there?
It was her favorite game.

Do they miss our activities
As much as we miss them?
Do they sometimes smile down on us
And see us once again.

We think about them often, Lord,
And how much they touched our lives.
We know that they are all just fine
And have no pain or strife.

You took them all to be with you,
And this we understand.
But are there activities in heaven, Lord?
If there are, that would be grand.

Submitted by the
Activity Department
Kathy Hanson
Lois Meyer
Kandie Shupe
Kathleen Wolff

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Household Hints

Appetizers, Beverages & Dips

BACON ROLL-UPS Maple Court Resident

Bread
Mushroom soup
Bacon

Cut crust off thin sliced bread. Spread bread with a thin layer of mushroom soup. Roll up and wrap with bacon, fastened with a toothpick. Bake at 350° for 30 minutes.

BACON WRAPPED SMOKIES Marlys Petznick

1 pkg. Little Smokies
Bacon
1 C. brown sugar

Wrap each Little Smokie with bacon. Secure with toothpick. Place on aluminum-lined baking sheet. Sprinkle brown sugar on top. Bake in 350° oven for 40 to 45 minutes or until bacon is crisp.

BEER NUTS Mildred Sorbo

1-12 oz. pkg. raw Spanish peanuts
3/4 C. sugar
1/2 C. water
1 tsp. maple flavoring

Cook in frypan, stirring until all syrup is absorbed. Spread on cookie sheet. Salt to taste. Bake 25 minutes at 325°.

CARAMEL CORN Candy Benjegerdes
Jodi Kilborn

2 C. brown sugar
1 C. butter
1/2 C. light corn syrup
1/2 tsp. soda
Dash of salt
Pinch of cream of tartar
8 qts. popcorn

Bring sugar, butter and syrup to boil. Boil 5 minutes. Pour over popcorn. Mix. Pour in cake pans. Bake at 200° for 1 hour, stirring every 15 minutes. Cool and break apart. Store in covered container.

My house was cleaned last week sorry you missed it.

CEREAL SNACK MIX Linda Ouverson

2-12 oz. boxes Crispix or
1-12 oz. box Rice Chex and
1-12 oz. box Corn Chex
1 jar peanuts (I use dry roasted)
1 large brown paper sack

Pour cereal and peanuts in large brown paper sack and set aside.

1 lb. butter
3 C. brown sugar, packed
3/4 C. white corn syrup

Put together in large saucepan; melt on medium heat, stirring constantly until rolling boil. Boil 3 additional minutes. Remove from heat and pour syrup over cereal mixture. Shake gently to coat. Leaving this in paper sack, put in microwave on high for 2 minutes. Shake gently. Put back in microwave for an additional 2 minutes. Shake again and spread out on waxed paper. You may want to spray the waxed paper, as it tends to stick. Put in zipper lock bags. This makes a lot of snack mix. Be careful, this gets hot. Shake gently as not to tear the paper sack.

CHEESE 'N MUSHROOM APPETIZER

8 oz. mushrooms, finely chopped
2 T. butter or margarine
1/2 tsp. garlic salt
2 T. minced onion
1 tsp. lemon juice
1 tsp. Worcestershire sauce

Put all ingredients together. Cook until all liquids are evaporated. Pat our one 8 ounce package crescent rolls into a greased 9x13" pan. Spread two 3 ounce packages softened cream cheese over the dough. Sprinkle 1/2 cup grated Parmesan cheese on top. Spread above mixture over the cheese. Bake at 350° for 20 minutes. Cut into squares.

CHEESE PECAN SPREAD Pat Nelson

1-8 oz. pkg. cream cheese, softened
1 C. finely chopped pecans
2 to 3 drops Tabasco sauce
1 to 2 T. steak sauce
1 clove garlic, minced

Combine ingredients and form into a ball. Chill and then garnish. Remove from refrigerator about 15 minutes before serving.

CHEESE STICKS

6 pieces string cheese
2 pkgs. refrigerated soft breadstick dough
2 T. bottled pesto
1 egg white, lightly beaten
2 tsp. grated Parmesan cheese
1 C. bottled spaghetti tomato sauce, for dipping

Heat oven to 375°. Slice each piece of string cheese in half lengthwise. Lightly flour work surface and rolling pin. Separate each package of breadstick dough into 12 strips. Lightly roll 2 strips to 1 1/2" side. Spread middle of 1 strip with scant 1/4 teaspoon pesto. Place string cheese half on top of pesto. Spread scant 1/4 teaspoon pesto over second strip of dough. Moisten edges with water. Place pesto-side down on top of cheese-topped strip; press edges together to seal. Repeat with remaining dough, pesto and cheese. Transfer cheese-bread sticks to ungreased baking sheet. Lightly brush with beaten egg white; sprinkle with grated Parmesan cheese. With sharp knife, slash three 1/2" long vents in top of each stick. Bake in 375° oven for 12 to 15 minutes or until golden and puffed. Heat spaghetti sauce in small saucepan. Let cheese sticks cool slightly before dipping.

CUCUMBER DILL SPREAD

2-8 oz. pkgs. cream cheese, softened
2 T. lemon juice
2 T. minced onion
1/2 tsp. dill weed
1/4 tsp. prepared horseradish
Dash of hot pepper sauce
3/4 C. finely chopped, seeded cucumber

In a mixing bowl, beat cream cheese until smooth. Add lemon juice, onion, dill, horseradish and hot pepper sauce. Fold in cucumber. Cover and chill for at least 1 hour. Serve with crackers or raw vegetables.

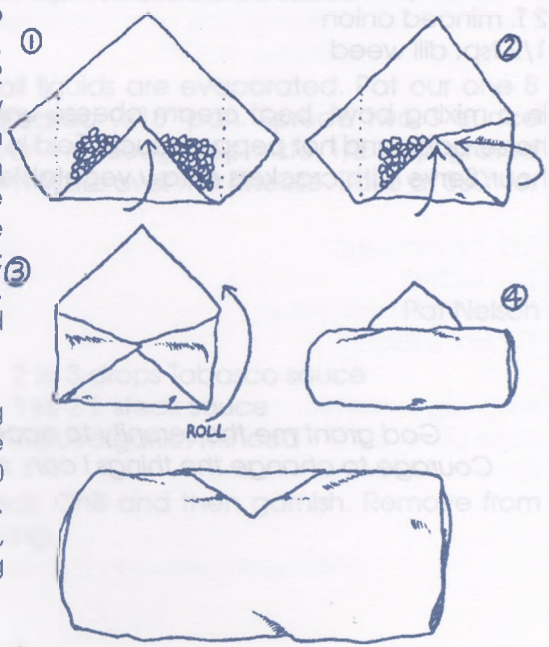
God grant me the serenity to accept the things I cannot change:
Courage to change the things I can; and wisdom to know the difference.

EGG ROLL

Deb Diamond

5 T. oil
1/2 tsp. ginger, chopped fine
1 scallion, chopped fine
1/2 lb. pork shoulder or fillet, shredded or minced, mixed with 1 tsp. oil and 1 tsp. cornstarch
2 T. light soy sauce
1 tsp. sugar
1/2 C. shrimp, optional
1 1/2 tsp. salt
1/2 tsp. cornstarch
1 T. sherry
1/2 head celery cabbage or regular cabbage, shredded
1/4 C. bamboo shoots, shredded
1/4 C. dried black mushrooms, soaked in boiling water 20 minutes, stems removed, shredded
1/4 C. celery, julienne
1/2 lb. bean sprouts
20 egg roll wrappings
1 T. cornstarch, dissolved in 2 T. water
2 C. oil, for deep-frying

Heat 2 tablespoons oil in wok to 275°. Stir-fry ginger and scallion 1 minute or until aroma comes. Add pork. Stir-fry at 350° 1 minute until color changes. Add 1 tablespoon of soy sauce and sugar. Cook 1 minute. Remove. Mix shrimp with 1/2 teaspoon of slat and 1/2 teaspoon cornstarch. Stir-fry quickly at 350°. Add sherry. Stir-fry 30 seconds. Remove. Heat 2 tablespoons oil in wok to 375°. Stir-fry cabbage, bamboo shoots, mushrooms and celery 1 minute. Remove. Heat 1 tablespoon oil in work to 375°. Stir-fry bean sprouts 1 minute. Remove. Combine pork, shrimp and vegetable mixture in wok. Add 1 teaspoon salt and 1 tablespoon soy sauce. Stir-fry at 375° until thoroughly heated. Remove to colander. Drain liquid. Cool mixture. Set aside, ready to be used as filling. Put 2 heaping tablespoonfuls of meat mixture on each wrapping. Roll lengthwise into envelopes, about 4" long and 1" wide. Seal with dissolved cornstarch. Heat 2 cups oil to 400° in wok. Deep-fry, a few at a time, about 4 minutes or until golden brown. Serve with red wine vinegar plum sauce or Fruity Fruity Sauce. Meat mixture may be prepared in advance. May be frozen after egg rolls are deep-fried; reheat in oven or refry. Makes 20 Egg Rolls. VARIATION: If shrimp are not used, add sherry after soy sauce.



The original name of this snack was Spring Roll. In China, it is usually served for the New Year because it is shaped like a 10 ounce gold bar, the symbol of wealth. Whenever it is offered to guests, we say, "May you have prosperity for the coming year."

FRUIT PIZZA

Pat Nelson
Kathy Hanson

1/2 C. butter
1 C. sugar
1 egg
1 tsp. vanilla
1 T. oil
1 1/2 C. flour
1/2 tsp. soda
1/2 tsp. cream of tartar

Cream butter and sugar together. Add egg, vanilla and oil, one at a time, and mix thoroughly. Stir flour, soda and cream of tartar in and mix well. Spread on lightly greased pizza pan. Bake 8 to 10 minutes at 350°. Cool.

SECOND LAYER:
1-8 oz. pkg. cream cheese
1-12 oz. tub Cool Whip

Blend ingredients together and spread on cooled crust.

THIRD LAYER:
Green or red seedless grapes, halved
2 to 3 bananas, thinly sliced
1-1 lb. can sliced peaches, drained
2 to 3 kiwifruit
Orange slices, optional
Maraschino cherry, in center

Arrange fruit in the following order listed above over cream cheese layer. You may use any kind of fruit you want.

FOURTH LAYER (TOPPING):
1/2 C. sugar
1 T. cornstarch
1/2 C. orange juice
2 tsp. lemon juice
1/4 C. water

Mix together sugar and cornstarch. Add orange juice, lemon juice and water. Boil and stir 1 minute. Cool and spoon onto fruit layer. Spread evenly.

If God wanted me to touch my toes,
He would have put them on my knees.

GORP Wanda Hoffman

Raisins
Dry roasted peanuts
Sunflower seeds, shelled
Slivered almonds

ADD ONE OF THE FOLLOWING:
M & M's candies
Carob chips
Chocolate chips
Reese's peanut butter chips

Mix equal parts of all ingredients. Store in baggies or airtight container.

"GREAT" NUTS Ola Mae Arendts

3/4 C. sugar
1/2 C. water
1 1/2 tsp. maple flavoring
12 oz. raw peanuts

Cook until liquid is gone. Put on cookie sheet and bake for 20 minutes at 325°. Sprinkle with salt while still hot.

HONEY BUTTER SPREAD Shirley Olson

Beat 1/2 cup butter or oleo, 1/2 cup powdered sugar, 1/2 cup honey and 1/2 teaspoon cinnamon or more if you like cinnamon. Beat with mixer until light and fluffy. Store in a jar in the refrigerator. This is real good on warm bread or buns.

LITTLE PARTY SANDWICHES Lu Jaspers

1 pkg. Jimmy Dean sausage
1/2 lb. hamburger
1 lb. Velveeta cheese, chopped
1 tsp. basil
1/2 tsp. garlic
1 tsp. salt
1 T. Worcestershire sauce
Few drops of Tabasco sauce

Brown sausage and hamburger. Drain. Mix remaining ingredients and simmer until cheese melts. Spread on party rye bread. Just before serving, pop in 400° oven for 10 minutes.

Don't pray for rain if you are going
to complain about the mud.

PARTY MIX Lu Jaspers

1/2 lb. oleo
1/4 lb. butter
1 T. Worcestershire sauce
1 T. Accent
1 T. garlic salt
1-10 oz. box Cheerios cereal
1-10 oz. box Corn Chex cereal
1-10 oz. box Rice Chex cereal
1-10 oz. box pretzels
Nuts

Blend oleo, butter and seasonings. Mix cereals, pretzels and nuts. Pour over the oleo-butter mixture. Stir and bake in 250° oven for 1 hour, stirring every 15 minutes.

PICKLED EGGS Vicky Dokken

12 to 16 hard-boiled eggs
2 C. white vinegar
2 T. sugar
1 tsp. salt
1 tsp. whole mixed pickling spices or more if you like
2 to 3 red hot peppers, sliced
1 medium onion, sliced

Add seasonings, spices and onion to vinegar in a pot and simmer for 5 minutes. Pour the warm pickling solution over the peeled, hard-boiled eggs in a wide-mouth glass jar. Be sure the pickling solution is not so hot that it could crack the glass jar. Let cool and then refrigerate for 5 to 6 days for best results.

The eggs tend to float when first immersed in the pickling solution. As the eggs become pickled, they begin to sink and take on a brown color. The coloration indicates that the eggs are being pickled. To increase the batch size of the pickled eggs, increase proportionately the quantities of ingredients that are used.

POPCORN TOPPING

Heat in microwave until melted and stir until well mixed:

9 large marshmallows
1 stick margarine
1/2 C. brown sugar

Pour over fresh popped popcorn.

The greatest calamity is not to have failed:
But to have failed to try.

POT STICKERS Betty Boettcher

1 pkg. won ton wrappers
1 lb. ground pork, uncooked
1/2 head cabbage, cut into very small pieces
2 bunches green onions, chopped
Garlic
Ginger

Mix ingredients together, except won ton wrappers. Put 1 teaspoon of mixture in middle of each wrapper. Pinch together and deep fat fry until golden brown.

SAUSAGE DELIGHTS Betty Ranum
(VERY GOOD!!!)

1 lb. fresh sausage, uncooked
10 oz. grated Cheddar cheese
3 C. biscuit mix (I use Bisquick)

Crumble sausage in mixing bowl; add cheese and biscuit mix. Knead all together until forms a dough. Roll into 1/2" balls. Place 1/2" apart on cookie sheet. Bake for 10 minutes. Makes 5 dozen.

SHRIMP DIP Jo Ann Alexander
Jill Rothove

1-8 oz. pkg. cream cheese
2-5 oz. cans shrimp
3 T. chili sauce
1/3 C. mayonnaise
2 tsp. lemon juice
2 tsp. onion juice
Few dashes of Worcestershire sauce

Mix together and refrigerate. Good on Waverly wafers.

SHRIMP DIP Kandie Shupe

1 can tomato soup
1 env. Knox gelatin
1-8 oz. pkg. cream cheese
2-6 oz. cans shrimp
1 C. salad dressing
1 C. chopped celery
1/2 C. chopped onion

Heat soup, gelatin and cream cheese. Beat until smooth. Add rest of ingredients. Chill and serve.

TEXAS CAVIAR Theresa Cooper

1 can pinto beans, drained
1 can black beans, drained
1 can white or yellow corn, drained
Purple onion, finely chopped
Yellow onion, finely chopped
Red pepper, finely chopped
Green pepper, finely chopped

BOIL:
1/2 C. sugar
1/2 C. white vinegar

Pour over and mix with beans, corn, onions and peppers. Serve with Fritos Scoops.

TORTILLA PINWHEELS Linda Ouverson

5-10" flour tortillas
1 jar salsa

FILLING:
1-8 oz. carton dairy sour cream
1-8 oz. pkg. cream cheese
1-4 oz. can diced green chilies, drained
1-4 oz. can chopped black olives, well drained
1 C. grated Cheddar cheese
1/2 C. chopped green onions
Garlic powder, to taste
Seasoning salt, to taste

Mix all of the filling ingredients together thoroughly. Divide the filling and spread evenly over the tortillas. Roll up tortillas. Cover tightly with plastic wrap, twisting ends. Refrigerate for several hours. Unwrap; cut in slices 1/2 to 3/4" thick. An electric knife works best. Discard ends (eat them, who will know?). Lay pinwheels flat on serving plate; leave space in the middle of plate for small bowl of salsa, if desiring to dip.

ZIPPY DEVILED EGGS Ferne Virchow

8 hard-cooked eggs
2 T. mayonnaise
2 to 3 tsp. lemon juice
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. pepper

Cut eggs in half lengthwise. Remove yolks; mash with fork. Combine remaining ingredients; blend well. Refill whites, using about 2 teaspoons of mixture per egg half.

COCOA MIX

Wanda Hoffman

1-8 qt. pkg. dry milk
1-1 lb. pkg. Nestlé Quik
1-6 oz. jar non-dairy creamer
1 C. powdered sugar
1/4 tsp. salt

Mix all ingredients. Store in airtight container (ice cream bucket is great).
TO SERVE: Mix one part cocoa mix to two parts hot water.

HOT APPLE CIDER PUNCH

Judy Olson

2 qts. apple cider
1 1/2 qts. cranberry juice

Pour in bottom half of percolator.

PLACE IN BASKET:
1/2 C. brown sugar
4 cinnamon sticks
10 whole cloves
1/4 tsp. salt

Perk.

ORANGE JULIUS

Kathy Hanson
Linda Ouverson

1-6 oz. can frozen orange juice
1 C. water
1 C. milk
1/4 C. honey
1 tsp. vanilla
10 to 12 ice cubes

Place in blender and blend until ice is crushed finely. Yields 4 servings.

PUNCH

Gail Dahlby

1-6 oz. pkg. lemon jello
3 1/2 C. boiling water
1 1/2 C. sugar
1-12 oz. can frozen lemonade juice
1-46 oz. can pineapple juice
6 C. cold water

Dissolve jello in boiling water in an ice cream bucket. Add sugar. Stir to dissolve. Add lemonade juice, pineapple juice and water. Freeze overnight. At serving time, add 2 quarts 7-Up. Serves 35 to 40.

PUNCH IN A ICE CREAM PAIL

Sandy Trainer
Elaine Froendt

2 pkgs. cherry Kool-Aid
2 C. sugar
2 qts. water
1-12 oz. can frozen orange juice, no water
1-12 oz. can frozen lemonade, no water
1-32 to 46 oz. can pineapple juice

Mix in 5-quart ice cream pail and freeze. Add Squirt, 7-Up or Sprite when ready to serve. Take out of freezer ahead of time to partially thaw.

RUSSIAN TEA

Vicky Dokken

2 C. (18 oz. size) Tang
1/2 C. instant tea
1 C. sugar
2 small envs. Wyler's lemonade
1/2 tsp. ground cloves
1/2 tsp. nutmeg
1 tsp. cinnamon

Mix and store in glass jar.
TO SERVE: Put 2 teaspoons in a mug and fill with hot water.

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

SANGRIA Gail Dahlby

1-750 ml. bottle dry red wine, such as Rioja
3 T. sugar
3 T. fresh lemon juice
1/2 C. fresh orange juice
2 lemons, thinly sliced
2 oranges, thinly sliced
4 C. club soda
Ice cubes

In a glass bowl or other non-reactive container, stir together wine, sugar, lemon and orange slices and juices. Cover and refrigerate overnight to blend flavors. At serving time, transfer the wine mixture to one or two pitchers. Add club soda and plenty of ice cubes.

STRAWBERRY PUNCH Candy Benjegerdes

3 pkgs. strawberry Kool-Aid
3 C. sugar
3 qts. (96 oz.) water
1-46 oz. can pineapple juice
1 qt. ginger ale or 7-Up

Makes 22 (8 ounce) servings.

BEEFY TACO DIP Jodi Kilborn

1-8 oz. pkg. cream cheese, softened
1 C. (8 oz.) sour cream
3/4 C. mayonnaise
1 lb. ground beef
1 env. taco seasoning mix
1-8 oz. can tomato sauce
2 C. shredded Cheddar cheese
4 C. shredded lettuce
2 tomatoes, diced
1 small onion, diced
1 medium green peppers, diced
Tortilla chips

In a small bowl, beat the cream cheese, sour cream and mayonnaise until smooth. Spread on 12x14" pizza pan. Refrigerate for 1 hour. In a saucepan over medium heat, brown beef. Drain. Add taco seasoning and tomato sauce. Cook and stir for 5 minutes. Cool completely. Spread over cream cheese layer. Refrigerate. Just before serving, sprinkle with cheese, lettuce, tomatoes, onion and green pepper. Serve with chips. Yield: 16 to 20 servings.

Nothing in life is meant to be feared,
it is meant to be understood.

CHEESE BALL Kandie Shupe

2-8 oz. pkgs. cream cheese, softened
1-8 oz. pkg. shredded Cheddar cheese
1 T. green pepper, chopped
1 T. onion, chopped
1 T. pimento, chopped
2 tsp. Worcestershire sauce
1 tsp. lemon juice

Mix together. From into a ball. Roll in chopped pecans.

CLAM SHRIMP DIP June Nerlien

1-6 1/2 oz. can minced clams
1 T. butter
Dark garlic powder

Boil all together until the mixture is almost all gone. Set aside to cool.

MIX TOGETHER:
1 pkg. Hidden Valley party dip
1-16 oz. carton sour cream with chives

ADD:
1-6 1/2 oz. pkg. deveined shrimp, drained

Then add clam mixture to sour cream mixture. Chill. Serve with chips.

CRACKER SPREAD June Nerlien

2-8 oz. pkgs. cream cheese
1 bunch green onions (greens only, very little onion)
2 1/2 small pkgs. or 1 large pkg. Buddig smoked beef
1 T. Worcestershire sauce
2 T. Miracle Whip
3/4 tsp. garlic powder
3/4 tsp. garlic salt
2 T. sugar

Let stand overnight. Keeps for 2 weeks. Serve with Club crackers.

The happiness of your life depends upon the quality of your thoughts.

DILL DIP — Lu Jaspers

1 C. mayonnaise
1 C. sour cream
1 tsp. parsley
1 tsp. onion
1 tsp. dill weed
1 tsp. salt

Blend well. Use with celery or carrots.

DIP — Pat Nelson

1 lb. Velveeta cheese
1 can Hormel chili
1/4 C. taco sauce
1/2 tsp. Worcestershire sauce
1/4 tsp. garlic salt
1/2 lb. hamburger, browned

Mix together and warm.

EASY CHEESE DIP — Candy Benjegerdes

1 lb. Velveeta cheese, cut into chunks
1-15 oz. can Hormel chili, no beans
1/4 to 1/2 C. salsa

Mix together in microwave-safe bowl. Heat on low, stirring often until cheese is melted or put in small crock pot. Serve with chips.

FRUIT DIP — Pat Nelson
From Harriet Willand
Kathryn Will

1-8 oz. pkg. cream cheese
3/4 C. brown sugar
1/4 C. powdered sugar
1 tsp. vanilla

Soften cream cheese and stir together. Good dip for all fruits.

Visits always give pleasure
– if not the coming, then the going.

HAM-CHEESE BALL — Rhonda Tufte

2-8 oz. pkgs. cream cheese
1/2 lb. sharp Cheddar cheese
2 tsp. grated onion
2 tsp. Worcestershire sauce
1 tsp. lemon juice
1 tsp. mustard
1/2 tsp. paprika
1/2 tsp. salt
1-2 1/4 oz. can deviled ham
2 T. chopped parsley flakes
2 T. chopped pimento
2/3 C. chopped pecans

Soften cream cheese; add sharp cheese. Add all other ingredients, except pecans. Mix well. Chill to almost firm. Shape into a ball and roll in pecans. Refrigerate.

HAMBURGER CHEESE DIP — Pam Perkins

1 lb. hamburger
1 box Velveeta cheese
1 can Ro-tel

Melt ingredients together. Serve with Tostitos.

HOT BEEF DIP — June Nerlien

2 pkgs. dried beef
1-8 oz. pkg. cream cheese
2 C. shredded Cheddar cheese
1/2 C. onion, chopped fine
1/2 C. green pepper, chopped fine

Cut dried beef into small pieces. Melt cream cheese and Cheddar cheese in microwave. Stir in beef, onion and green pepper. Place in glass baking dish. Microwave until hot. Serve with Wheat Thins crackers.

PHILLY BALL — Carolyn Chodur

1-3 oz. pkg. cream cheese
2 1/2 C. powdered sugar
1 tsp. vanilla
Dash of salt

Tint with food coloring. Roll into balls and then in shredded coconut. Store in tight container. Refrigerate.

Never forget what is worth remembering or remembering what is best forgotten.

SALSA DIP Jill Rothove

1-8 oz. pkg. cream cheese
1 small jar salsa
Shredded Cheddar cheese

Spread cream cheese on platter. Top with salsa and then cheese. Serve with taco chips.

TACO DIP Jill Rothove
June Nerlien

1-8 oz. pkg. cream cheese
1-8 oz. carton sour cream
1/2 pkg. taco seasoning
Taco sauce
Onions
Black olives
Shredded Cheddar cheese
Tomatoes
Lettuce

Mix together first three ingredients and spread in dish. Then top that with taco sauce to taste. Add the last four ingredients. Top with taco chips. Serve with taco chips.

Thank God for dirty dishes
They have a tale to tell:
While others may go hungry,
We're eating very well.
With home and happiness,
I shouldn't want to fuss;
For by the stack of evidence,
God's been very good to us.

Breads & Rolls

AUNT ROSINE'S BREADSTICKS

Kathy Hanson

3 to 3 1/2 C. unsifted flour
1 T. sugar
1 tsp. salt
2 pkgs. dry yeast
1/4 C. olive oil or salad oil
1 1/4 C. hot water (120 to 130°)
1 egg white, beaten with 1 T. water
Coarse salt, onion salt, garlic salt, sesame seeds, poppy seeds or whatever you want to sprinkle on top

Mix 1 cup flour, sugar, salt and yeast. Add oil and stir. Add water and beat for 2 minutes with mixer at medium speed. Add 1/2 cup more flour and beat for 2 minutes more. Add remaining 1 1/2 to 2 cups flour and mix with spoon to a soft dough. Knead into a smooth ball. Make breadsticks any size you wish, full length of cookie sheet or smaller. To make sticks, take pieces of dough and roll between hands, then on lightly floured board to desired length. Place on an oiled cookie sheet; turn to coat dough with oil. Brush with egg white mixture or can also just brush sticks with milk and sprinkle with salt or seeds. Bake at about 330° for 12 to 15 minutes. Turn them over and bake another 10 to 15 minutes. Ovens vary, so do whatever gives you a lightly browned, crisp stick. Also, the size of sticks will make baking times vary. Can be frozen. Doesn't have to rise or anything.

BAKING POWDER BISCUITS

Sue Cowell
Candy Benjegerdes

2 C. flour
1 T. baking powder
2 tsp. sugar
1/2 tsp. cream of tartar
1/4 tsp. salt
1/2 C. shortening or butter
2/3 C. milk

Stir together dry ingredients. Cut in shortening. Make a well in center and add milk, all at once. Stir with fork until it forms a soft dough. Knead 10 to 12 strokes on lightly floured surface. Roll 1/2" thick and cut. Bake at 450° for 10 to 12 minutes.

The heart is a garden where thought flowers grow
The thoughts that we think are the seeds that we sow;
Each kind loving thought bears a kind loving deed
While a thought that is selfish is just a weed

We must watch what we think the live long day
And pull out the weed thoughts and throw them away;
And plant loving seed thoughts so think in a row
There will be no room for weed thoughts to grow.

BANANA BREAD

Grace Hungerford
Pat Nelson

7/8 C. sugar
2 eggs
1/4 C. sour milk
1 C. chopped nuts
1 1/2 tsp. baking powder
1/2 C. shortening
3 large bananas
1 tsp. lemon juice
1/2 tsp. soda
2 C. flour

Cream sugar and shortening; add eggs and beat. Put bananas through sieve or mash with fork and add. Add liquids, nuts and dry ingredients. Bake in 350° oven for 45 minutes. Makes 2 loaves.

BANANA BREAD

Kandie Shupe

1 C. white sugar
1/2 C. shortening
2 egg yolks
2 egg whites
3 bananas, mashed
8 T. water
1 tsp. baking soda
1 tsp. baking powder
2 C. flour

Preheat oven to 375°. Mix all ingredients together, except egg whites. Fold the whites in last. Put into greased bread tins. Bake for 45 minutes.

BANANA BREAD
(MY GRANDMA NELLIE'S RECIPE)

Carolyn Chodur

1 stick oleo
1/2 C. white sugar
1/2 C. brown sugar
2 eggs
1 tsp. soda
2 C. flour
3 or 4 large black bananas, mashed

Cream sugar and oleo together. Add eggs. Then add soda and flour. Mix well. Add mashed bananas. Add 1/2 cup chopped walnuts, if desired. Bake at 350° for 1 hour. Makes 2 loaves.
VARIATION: Can also make muffins; bake for 1/2 hour.

Freedom is not worth having if it doesn't include the freedom to make mistakes.

BLUEBERRY CREAM MUFFINS Linda Johnson

4 eggs
2 C. sugar
1 C. vegetable oil
1 tsp. vanilla
4 C. flour
1 tsp. salt
1 tsp. baking soda
2 tsp. baking powder
2 C. sour cream
2 C. fresh blueberries

In a mixing bowl, beat eggs. Gradually add sugar. While beating slowly, pour in oil. Add vanilla. Combine dry ingredients; add alternately with the sour cream to the egg-sugar mixture. Gently fold in blueberries. Spoon into greased muffin tins. Bake at 400° for 20 minutes. Makes 24 muffins.

BRAN MUFFINS Wanda Hoffman

1-15 oz. box Raisin Bran cereal
3 C. sugar
5 C. flour
2 tsp. salt
5 tsp. soda
1 C. oil
1 qt. buttermilk
4 eggs, beaten

Mix ingredients together. Fill greased tins two-thirds full and bake at 400° for 15 to 20 minutes. Batter will keep up to 6 weeks in refrigerator. Make as many or as few at a time as you want.

BREAD Kandie Shupe

1/2 C. warm water
2 pkgs. dry yeast

Let yeast activate, then add:

1/2 C. sugar
9 T. oil
3 T. salt
6 C. warm water

Mix all this together. Then gradually add approximately 20 cups of flour. Let rise twice. Then form loaves. Bake 50 to 55 minutes. Makes 8 loaves of bread.

Even happiness would lose its meaning if
it weren't balanced by sadness.

BREAD MACHINE CHEESE BREAD Marlys Petznick

1 C. water
3 C. white bread flour
1 T. sugar
1 tsp. salt
1 T. powdered buttermilk
1/4 C. dairy sour cream
1/2 C. shredded Cheddar cheese
1 T. dried onions
1 T. dry Ranch salad dressing mix
1 tsp. active dry yeast or bread machine yeast

Mix and bake according to your bread machine directions.

BREAD MACHINE GARLIC-HERB BREAD Marlys Petznick

1 1/2 tsp. garlic-herb
1 1/4 C. water
1 T. softened margarine or butter
2 cloves garlic, crushed
3 1/4 c. bread flour
2 T. sugar
1 1/2 tsp. salt
1/2 tsp. dried rosemary
1/4 tsp. dried thyme
1/4 tsp. dried basil
1 3/4 tsp. regular active dry yeast or quick active dry yeast

Mix according to your bread machine directions.

BREAD MACHINE PIZZA BREAD Marlys Petznick

1 1/8 C. water
1/4 C. chopped pepperoni
2 T. shredded mozzarella cheese
3 T. mushrooms, drained
3 C. white bread flour
2 T. sugar
1 1/4 tsp. salt
1 T. grated Parmesan cheese
1/4 C. onion flakes
3 tsp. garlic powder
3/4 tsp. oregano
1 1/2 tsp. fast-rise yeast or 2 tsp. active dry yeast

Mix and bake according to your bread machine directions.

Einstein's Three Rules Of Work:
1. Out of clutter find simplicity.
2. From discord find harmony.
3. In the middle of difficulty lies opportunity.

BUNS

Kandie Shupe
Avis Lehman

1 C. milk, scalded and then cooled
1 pkg. yeast, dissolved in 1/4 C. warm water
1 C. lukewarm water
1/4 C. melted shortening
2 T. sugar
1 1/2 tsp. salt
Flour, enough flour to make soft dough

Let rise. Shape and let rise again. Bake at 400° for 15 minutes.

BUTTERMILK BISCUITS

Wanda Hoffman

1 C. buttermilk
2 C. flour
1 T. sugar
2 tsp. baking powder
1/2 tsp. soda
1/4 tsp. salt
1 egg
2/3 C. water
1/3 C. oil

Drop by spoonfuls, roll out or place in cake pan like cake mix. Spray pan or cookie sheet with Pam. Bake at 350° until golden brown.

CARAMEL ROLLS

Pat Nelson
June Nerlien

2 loaves frozen bread
1 C. chopped nuts
1 stick butter
1 C. brown sugar
1 tsp. vanilla
1 small pkg. vanilla pudding
1 tsp. cinnamon

Grease pan. Put nuts on bottom. Put 1" pieces of bread dough in pan. Melt butter, let cool and add sugar, cinnamon, pudding and vanilla. Pour over top of bread dough. Let rise until 1/2" from top of pan. Bake at 350° for 30 minutes. Let stand 2 minutes and turn out.

PERFECT HUG

2 people
4 arms
2 hearts
A touch of love
1 pinch of humor
1 sprinkle of glee

Extend arms and wrap them around each other. Clear your minds, take a look at each other, then pull yourselves together and mix well. Serves 2.

CHEESE-FILLED FRENCH BREAD

Florence Klitzke

1 loaf French bread, sliced in 1/2 lengthwise
1/2 to 1 lb. Swiss cheese, sliced
1 1/2 sticks oleo or butter
2 T. minced onion
1 tsp. seasoning salt
1 tsp. dry mustard
1 tsp. lemon juice
2-8 oz. jars chopped mushrooms, drained
1 T. poppy seeds, optional

Spread each half of bread with slices of Swiss cheese. In a bowl, melt butter until soft. Add onion and seasonings, mustard and lemon juice. Add mushrooms and poppy seeds and spread over bread between cheese slices. Put both halves of bread together and wrap in foil. Bake at 350° for 30 minutes. Let set a few minutes before slicing. For best results, cut with electric knife. Serve hot.

CHERRY NUT BREAD

Pat Nelson

2 1/2 C. enriched flour
1 tsp. salt
4 tsp. baking powder
3/4 C. sugar
1 1/4 C. milk
1 egg, well beaten
2 T. melted shortening
1 C. All-Bran cereal
1/3 C. cherries
1/2 C. nuts

Sift dry ingredients. Combine milk, egg and shortening. Add to dry ingredients, all at once, stirring just until dry ingredients are moistened. Stir in remaining ingredients. Turn into greased 5x9" loaf pan. Sprinkle with Cherry Nut Topping. Bake 1 hour at 350°.

CHERRY NUT TOPPING:
1 T. softened butter
1/4 C. brown sugar
1/3 C. cherries
1/4 C. nuts

Puzzled about a recipe
Don't hesitate - don't wonder
Pick up the phone and call
The gal who signed her name down under.
If many errors do appear,
It's really not a blunder
But just a scheme for you to meet and visit
the gal whose name's down under.

CINNAMON OR CARAMEL ROLLS

Jerry Grant

3 pkgs. yeast
1/2 C. warm water
1 tsp. sugar
2 C. milk
1 C. potato water
1/3 C. Crisco
1/3 C. lard
2/3 C. sugar
1 T. salt
7 to 8 C. flour

Preheat oven to 350°. Dissolve yeast in warm water. Mix together the melted Crisco and lard with the sugar, milk and potato water. Add the sugar to the above ingredients. Add flour to make soft dough and then add the yeast mixture. May use mixer as long as you can. Beat in flour with wooden spoon or mix with your hands. Knead with your hands; add enough flour until the dough doesn't stick to your hands. Grease the sides of a bowl, cover with a towel and let rise until double. Put on a floured board; cut dough into thirds. Roll dough out, spread on butter, sprinkle white and brown sugars and cinnamon and roll up. Cut into slices and put them into buttered 9x13" pan. This batch will use two pans. Let rise until double. If you want caramel bottom, use 1 stick margarine, 1 cup brown sugar and 1 tablespoon white corn syrup; put in saucepan and cook on low heat. Watch so not to scorch, just dissolve sugar. May put pecans on bottom of pan. Bake for 30 minutes or until bottom of rolls are brown.

CINNAMON ROLLS

Elaine Froendt

Frozen bread dough
1/4 C. butter or margarine
1/2 C. sugar
2 tsp. cinnamon
1/4 C. nuts

Melt butter or margarine. Combine sugar, cinnamon and nuts. Roll out thawed and risen bread dough into 10x18" rectangle. Brush with half of the butter and sprinkle with half of sugar-cinnamon mixture. Cut into pieces and place, cut-side down, on greased pan. Brush with remaining butter and sprinkle with remaining cinnamon-sugar mixture. Let rise 45 to 60 minutes. Bake at 375° for 20 to 25 minutes.

If . . .
If you want to be distressed, look within.
If you want to be defeated, look back.
if you want to be distracted, look around.
If you want to be dismayed, look before.
If you want to be delivered, look to Christ.
If you want to be delighted, look up.

CRANBERRY QUICK BREAD

Marlys Petznick

1 egg
1 C. sugar
2 T. melted butter
1/2 C. orange juice
2 T. hot water
2 C. flour
1/2 tsp. baking powder
1/2 tsp. soda
1/2 tsp. salt
1 1/2 C. whole, uncooked cranberries

Blend egg with sugar; add melted butter, orange juice and hot water. Combine flour, baking powder, soda and salt. Add to egg mixture. Fold in cranberries. Pour in greased and floured loaf pan. Bake at 325° for 70 minutes.

DOUGHNUTS

Carolyn Chodur

3 eggs, beaten
1 C. sugar
1 C. milk
1 C. cream
1 tsp. vanilla
1/4 tsp. nutmeg
5 C. flour
4 tsp. baking powder
1 tsp. salt

Mix ingredients in order given. Roll out to 1/2" thickness and fry in oil.

GRANDMA'S DONUTS

Mildred Hendrickson
Kandie Shupe
Alice Watts

4 eggs
1 1/2 C. sugar
1 tsp. nutmeg
Pinch of salt
1 1/4 C. cream
1 C. milk
5 C. flour
6 tsp. baking powder
1 tsp. baking soda

Mix and put in refrigerator to cool and set up. Roll out on floured board and cut with donut cutter. Deep-fry in frypan. Drain on paper towels. Repeat until done and hope you haven't eaten up the ones you already made.

Taste make waist.

DONUTS Jean Nelson

6 eggs
2 C. sugar
5 T. melted oleo
1 tsp. vanilla
3 C. buttermilk
6 1/2 to 7 C. flour
2 tsp. baking powder
2 tsp. soda

Beat eggs to light; slowly add sugar. Beat well. Add oleo, vanilla and buttermilk. Beat after each addition. Sift flour, baking powder and soda. Add to egg mixture and mix well. Drop by donut maker into hot fat as any donut.

DOUGHNUTS Mary Johnson

1 1/2 C. sugar
2 eggs
1/2 C. mashed potatoes
3 T. oil
1 1/2 tsp. vanilla
1/4 tsp. nutmeg
1 C. buttermilk
3 tsp. baking powder
1 tsp. soda
4 C. flour
1/4 tsp. salt

Mix and refrigerate 2 hours or overnight. On a floured board, roll out 1/2" thick and cut with a doughnut cutter. Fry in oil, heated to 375°. Drain on paper towels. These freeze well.

FRENCH TOAST Erma Hanson

Cut French bread 3/4" thick.

MIX TOGETHER:
4 eggs, beaten
2 T. sugar
1 C. cream or half and half
Salt
1/4 tsp. nutmeg
1/4 tsp. cinnamon

Soak bread in mixture a few minutes. Fry in 1/2 cup oil. Remove to paper towels. Place on baking sheet. Bake 3 to 5 minutes at 400°. Serve with powdered sugar, syrup or jam. Delicious with ham, bacon or sausage.

Make your cakes the best you can -
for that's the way to please a man.

FRENCH TOAST Gail Dahlby

4 eggs, beaten
1/4 C. sugar
1/4 tsp. nutmeg
2/3 C. orange juice
1/3 C. milk
1/2 tsp. vanilla
1 loaf of French Bread, cut in 1" slices

Lightly grease 13x9x2" pan. Lay French bread slices in pan. Mix rest of ingredients and pour over bread. Turn bread once to make sure both sides of bread are covered with egg mixture. Cover and chill overnight. Melt 2/3 cup butter in jelly roll pan. Place bread slices in single layer on pan. Bake at 400° for 10 minutes. Turn slices over and bake 10 minutes more. Garnish with powdered sugar and serve.

FROSTED PINEAPPLE SQUARES Avis Lehmann

1/2 C. sugar
3 T. cornstarch
1/4 tsp. salt
1 egg yolk, slightly beaten
1-1 lb. 14 oz. can pineapple chunks
3 3/4 to 4 1/4 C. flour
1 tsp. sugar
1 pkg. yeast
1/2 C. milk
1/2 C. water
1 C. (2 sticks) oleo
4 egg yolks, room temp.
Confectioners' sugar frosting

Mix 1/2 cup sugar, cornstarch and salt together in saucepan. Stir in slightly beaten egg yolk and undrained pineapple chunks. Cook over medium heat, stirring constantly, until mixture comes to a boil. Set aside to cool. In a large bowl, thoroughly mix 1 1/3 cups flour, 1 teaspoon sugar and undissolved dry yeast. Combine milk, water and oleo in a saucepan. Heat over low heat until liquids are warm. Oleo does not need to melt. Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg yolks and 1/2 cup flour or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft moist dough. Divide dough in half. Roll out half the dough on floured board to fit the bottom of ungreased 15 1/2x10 1/2x1" jelly roll pan. Spread with cooked pineapple filling. Roll remaining dough, large enough to cover filling. Seal edges together. Snip surface of the dough with scissors to let steam escape. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in moderate oven (375°) for about 35 to 40 minutes or until done. Let cake cool in pan. Frost while warm with confectioners' sugar frosting. Cut into squares to serve.

An old timer remembers when a pie was set on the window sill to cool - not to thaw.

GARLIC STICKS Dorothy Perkins

COMBINE:
1 stick margarine
1/2 tsp. oregano
1 tsp. dill weed
1 tsp. garlic powder

Spread on wiener bun halves. Sprinkle with Parmesan cheese and parsley. Bake to dry at 300° for 15 minutes and at 250° for 10 minutes.

GERMAN POTATO PANCAKES Florence Klitzke

2 eggs, separated
1/2 tsp. salt
1 1/2 C. milk
Dash of pepper
1 1/2 C. sifted flour
1 T. melted butter
2 C. grated raw potatoes
1 small onion, chopped, optional (if you like the onion flavor, you can use a bigger onion)

Beat eggs with salt and milk. Add flour gradually, then melted butter. Stir in potatoes. Beat egg whites until stiff, but not dry; fold into batter. Fry on greased, hot griddle like you would pancakes.

GOOEY CARAMEL ROLLS Patti Brekken

Melt in microwave and bring to a boil:

2/3 C. ice cream
2/3 C. brown sugar
6 T. margarine

Pour into 9x13" pan and cool until warm.

1 pkg. (12 count) frozen cinnamon rolls

Place rolls on top of caramel in pan. Set overnight. Bake at 325° for 20 to 30 minutes. Let set 5 minutes. Turn out to cool.

Sad fact of life - square meals makes round people.

HONEY WHOLE GRAIN BREAD

Avis Lehman

3 C. plus all-purpose flour
2 pkgs. active dry yeast
1 1/2 tsp. salt
1 C. water
1 C. cottage cheese
4 T. butter or oleo
1/2 C. honey
2 eggs
2 1/2 C. whole wheat flour
1/2 C. regular rolled oats
2/3 C. chopped walnuts or pecans, optional

In large bowl, combine 2 cups flour with yeast and salt. Heat water, cottage cheese, butter and honey until very warm (120 to 130°). Add warm water and eggs to flour mixture. Mix well. Add whole wheat flour, oats and nuts. Stir in remaining regular flour (add more if necessary) and knead until smooth and elastic. Let rise until double. Punch down and form into two loaves. Place in greased 9x5x3" pans. Let rise about 1 hour. Bake at 350° for 35 to 40 minutes. Remove from pans onto cooling rack. Brush tops with butter, if desired.

JOHNNY CAKE

Cheryl Harris

1 C. sugar
1/2 C. butter
3 eggs, separated
1 C. cornmeal
1 1/2 C. flour
1/2 tsp. salt
3 tsp. baking powder

Cream sugar and shortening. Add egg yolks. Add milk alternately with flour, baking powder and salt. Add cornmeal and fold in beaten egg whites. Put in 9x9" pan. Bake at 350° for 25 to 30 minutes.

All people smile in the same language.

KOLACHES Jerry Grant

3 pkgs. yeast
1/2 C. warm water
1 tsp. sugar
2 C. milk
1 C. potato water
1/3 C. Crisco
1/3 C. lard
2/3 C. sugar
1 T. salt
7 to 8 C. flour

Preheat oven to 350°. Dissolve yeast in warm water. Mix together the melted Crisco and lard with the sugar, milk and potato water. Add the sugar to the above ingredients. Add flour to make soft dough and then add the yeast mixture. May use mixer as long as you can. Beat in flour with wooden spoon or mix with your hands. Knead with your hands; add enough flour until the dough doesn't stick to your hands. Grease the sides of a bowl, cover with a towel and let rise until double. Put on a floured board; cut dough into thirds. It may be rolled out to 1/2 to 3/4" thick and cut with a glass or donut cutter or you can pull apart little pats. Press down with thumb and make sure you get a ridge to put different fillings in. You may fill with different things, but I usually do poppy seeds, prunes, apricots and cottage cheese. I use 1 package of dry prunes and apricots. Cook them in water until soft, remove from water, grind them and add 1/2 to 1 cup sugar to taste, 1/2 cup applesauce and 1/2 cup cornstarch. Drop onto kolaches. For poppy seeds, grind in food processor, about 2 cups. Add 1 1/2 cups milk, 1 egg and 1 tablespoon white corn syrup; put in saucepan, stirring constantly so not to scorch, and cook until a boil; then add sugar and stir until dissolved. Bake kolaches for about 15 minutes.

LEFSE Pat Neslon
Karen Lippstock
Donna Dokken
Leona Foley

6 C. riced or mashed potatoes
1/4 C. evaporated milk
1/2 C. oil
1 tsp. salt
2 tsp. sugar
2 C. flour

Mix all as for mashed potatoes, except flour. Cool. When ready to make, add the flour and knead in. Roll thin and bake. First one side and then flip over and finish baking.

One of the most important ingredients in a recipe for speech making is shortening.

MONKEY BREAD Wanda Hoffman

4-7 1/2 oz. tubes refrigerator buttermilk biscuits
1 C. sugar
1 tsp. cinnamon
1 C. brown sugar
3/4 C. margarine

Cut each biscuit into quarters. Mix sugar and cinnamon. Dip biscuit pieces into sugar mixture or shake in a baggie. Put pieces in a well greased angel food pan or bundt pan. Melt brown sugar and margarine. Don't boil. Pour over biscuit pieces in pan. Bake at 350° for about 30 minutes. Let cool for 10 minutes and turn upside-down on a plate. Tear off pieces or cut into slices.

MORNING GLORY MUFFINS Shirley Olson

4 C. all-purpose flour
2 1/2 C. sugar
4 tsp. soda
4 tsp. cinnamon
1 tsp. salt
4 C. peeled, grated apples
1 C. raisins
1 C. chopped nuts
1 C. shredded coconut
1 C. grated carrots
6 eggs
2 C. vegetable oil
4 tsp. vanilla

In a large bowl, sift together flour, sugar, soda, cinnamon and salt. Stir in apples, raisins, nuts, coconut and carrots. Mix well. Beat eggs with oil and vanilla and stir into flour mixture. Spoon batter into greased muffin tins, about two-thirds full. Bake at 350° for about 35 minutes or until done. Makes about 3 dozen muffins.

NO-KNEAD DINNER ROLLS Kathleen Wolff

3 C. milk
2 pkgs. active dry yeast
2 T. sugar
1/2 C. oil
3/4 C. sugar
1 tsp. salt
2 eggs
9 to 10 C. sifted flour

Scald milk; pour into mixing bowl. Cool to warm. Stir in yeast and 2 tablespoons sugar. Mix well. Let stand 10 minutes. Add oil, 3/4 cup sugar, salt, eggs and 4 cups flour. Beat with electric mixer at medium speed for 2 minutes. Gradually add enough flour to make a soft dough. Do not knead. Place dough in greased bowl. Cover and let rise until doubled, about 50 minutes. Punch dough down. Divide into four portions. With floured hands, shape each portion into 12 balls. Arrange balls in greased 8" square pans or 9" round pans. Let rise until doubled, about 1 hour. Bake in 375° oven for 20 minutes or until golden brown. Remove from pans and cool on racks.

NUT BREAD Mildred Harris

3/4 C. sugar
1 tsp. butter
1 egg
1 tsp. baking powder
1 tsp. soda
3/4 C. boiling water
3/4 C. dates or raisins
1 3/4 C. flour
3/4 tsp. vanilla
3/4 C. nuts, optional

Mix sugar, butter and egg. Dissolve the soda in boiling water and pour over the dates. Add flour, baking powder, nuts and vanilla. Combine with sugar mixture. Bake at 350° for 1 hour.

OATMEAL MUFFINS Erma Hanson

1 C. oatmeal
1 C. buttermilk or sour milk
1 egg
1/2 C. brown sugar
1/2 C. melted shortening
1 C. flour
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda

Soak oatmeal in buttermilk for 30 minutes. Add egg and beat well. Add sugar and mix. Add cooled shortening. Add flour, sifted with baking powder, salt and soda. Fill muffin cups with liners two-thirds full. Bake in 400° oven for 15 to 20 minutes. Makes 1 dozen.
VARIATION: I usually add raisins.

OATMEAL MUFFINS Judy Olson

1 2/3 C. flour
1 tsp. soda
3/4 tsp. salt
2 tsp. baking powder
1 2/3 C. warm water
1 1/2 tsp. vinegar
1 1/4 C. oatmeal
1/2 lb. butter
1 C. brown sugar
2 eggs

Combine flour, soda, salt and baking powder. Set aside. Put vinegar in warm milk and add oatmeal. Set aside. Melt butter; add brown sugar and eggs. Add milk-oatmeal mixture and then dry ingredients. Fill liners two-thirds full. Bake at 350° until golden brown.

Home should be more than a filling station.

OATMEAL PANCAKES

Mildred Sorbo

2 C. buttermilk
2 eggs
1 1/2 C. oatmeal
1/2 C. flour
1 tsp. soda
1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. butter flavor
1 T. sugar
2 T. Mazola oil

Mix in blender. Let stand awhile to thicken before baking. The batter can be kept in the refrigerator overnight.

Pastor Al and Gill served these pancakes to the residents for breakfast one morning. We always enjoyed them at home, too.

OATMEAL ROLLS

Marlys Petznick

1 C. oatmeal
1/2 C. butter
2 1/3 C. hot water (120 to 125°)
2 pkgs. active dry yeast
2/3 C. brown sugar, packed
1 T. sugar
1/4 tsp. salt
5 C. flour

Soften oatmeal and butter in hot water. Add yeast and sugar and salt. Mix well. Let stand 5 minutes. Stir in flour. Cover. Let stand until doubled, about 1 hour. Punch down. Make into balls and put on greased baking sheet. Cover and let rise, about 1 hour. Bake at 350° for 15 to 20 minutes.

Poise is the art of raising the eyebrows instead of the voice.

ORANGE SWIRL BREAD Grace Hungerford

1 pkg. dry yeast
1/4 C. warm water
1 C. scalded milk
1/2 C. sugar
1/4 C. shortening
1 1/2 tsp. salt
1 T. grated orange peel
3/4 C. orange juice
6 to 7 C. flour
1 egg

Soften yeast in water. Set aside. Mix milk, sugar, shortening, salt, peel and orange juice. Cool to lukewarm. Stir in 2 cups flour and add yeast mixture and slightly beaten egg. Beat well. Add enough flour to make soft dough. Knead in rest of flour. Place in greased bowl. Turn to grease top. Cover and let rise to double size. Punch down and let rise again. Roll into rectangle and sprinkle with cinnamon and sugar. Roll and seal. Place, edge-down, in a greased loaf pan. Let rise until light and double. Bake at 350° for 30 minutes. Cool and frost.

ORANGE FROSTING:
1 C. powdered sugar
1 tsp. grated orange peel
4 tsp. orange juice

Mix together and use to frost bread.

POPPY SEED BREAD Pat Nelson

1 pkg. lemon cake mix
1 small pkg. instant lemon pudding
1 C. water
1/2 C. Crisco oil
1/4 C. poppy seeds
4 eggs

Mix all ingredients. Put in two loaf pans. Bake at 350° for 55 to 60 minutes.

We make a living by what we get,
but we make life by what we give.

PUMPKIN BREAD Grace Hungerford

3 1/3 C. sifted flour
2 tsp. soda
1 1/2 tsp. salt
3 C. sugar
1/2 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1 C. oil
4 eggs
2/3 C. water
2 C. canned pumpkin
Pecans, optional

Sift dry ingredients into bowl. Mix well and add all remaining ingredients. Use mixer until smooth. Pour into two greased loaf pans. Bake at 350° for 1 hour. Cool slightly and turn onto racks.

PUMPKIN BREAD Wanda Hoffman

1 1/2 C. white sugar
1 tsp. baking soda
1/4 tsp. baking powder
3/4 tsp. salt
1/2 tsp. cloves
1 1/2 tsp. nutmeg
1/2 tsp. cinnamon
1 3/4 C. flour
1/2 C. oil
2 eggs
1 C. pumpkin
1/2 C. water

Mix ingredients together. Pour into lightly greased and floured loaf pans. Bake at 350° until toothpick inserted into bread comes out clean. Makes 2 loaves.

RED LOBSTER BISCUITS Lois Meyer

2 C. Bisquick
1/2 C. shredded Cheddar cheese
1/4 tsp. garlic powder
2/3 C. milk
1/4 C. melted margarine

Mix Bisquick and milk together. Add cheese. Roll and cut or drop biscuits onto cookie sheet. Brush with margarine-garlic mixture. Bake at 450° for 8 to 10 minutes. Remove from oven and brush with margarine-garlic mixture again.

Why is a cookbook exciting?
Because if has many stirring events.

RHUBARB BREAD

Lois Meyer
Gloria Hagen

1 1/2 C. brown sugar
2/3 C. salad oil
1 egg
1 C. sour milk
1/2 C. chopped nuts
1 tsp. vanilla
2 1/2 C. flour
1 1/2 C. diced rhubarb
1 tsp. soda

Mix ingredients in order. Pour into two greased loaf pans. Sprinkle over batter a mixture of 1/2 cup sugar and 1 tablespoon butter. Bake at 325° for 60 minutes. Do not overbake.

RHUBARB NUT BREAD

Florence Klitzke

MIX TOGETHER:
3 C. brown sugar, packed
1 1/2 C. shortening, melted
2 eggs
2 C. milk
4 tsp. vinegar, added to milk
2 tsp. vanilla
2 tsp. salt
2 tsp. baking soda
5 C. flour
3 C. rhubarb, diced
1 C. nuts, chopped

TOPPING:
1 C. sugar
3 T. butter

Mix topping ingredients together and put on top of batter. Bake in 350° oven for 1 1/4 hours.

There is no right way to do the wrong thing.

RHUBARB MUFFINS Ferne Virchow

1 1/2 C. brown sugar
2/3 C. salad oil
1 egg, beaten
1 C. buttermilk
1 tsp. soda
2 1/2 C. flour
1 1/2 tsp. salt
1 tsp. vanilla
1/2 C. chopped nuts
1 1/2 C. finely chopped rhubarb

Mix ingredients well as listed. Put in greased bread pan. Will make two small loaves or one large loaf or muffins.

1 T. butter
1/2 C. sugar
1/2 tsp. cinnamon

Mix butter, sugar and cinnamon together. Top batter with mixture and spread over top. Bake at 350° for 1 hour for loaf or 20 minutes for muffins.

ROLLS Mary Johnson

1 C. lukewarm water
2 pkgs. yeast
1/2 C. sugar
1/3 C. shortening
1 C. warm water
1 egg, beaten
1 1/2 tsp. salt
5 1/2 C. flour

Mix 1 cup water and yeast. Stir until dissolved. Mix other ingredients. Let raise to double. Knead down. Let raise again. Knead down and make into rolls. Let raise to double. Bake at 350°. These freeze well.

SNICKERS BISCUITS Lois Meyer

1 tube refrigerator crescent rolls
1 bag bite-size Snickers
1 can vanilla icing

Unroll crescent rolls. Cut each in half. Place a Snickers in dough. Pinch to close. Bake for 13 minutes at temperature listed on package. Put icing on while still warm.

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

STRAWBERRY BREAD Jess Steele

1 C. flour
1 tsp. baking powder
1/2 tsp. salt
1/4 tsp. cinnamon
1/2 C. butter
3/4 C. sugar
3/4 C. sugar
2 eggs, room temp.
1/2 C. dairy sour cream
1 tsp. vanilla
1 C. chopped fresh strawberries
1 C. toasted, chopped walnuts

Use a non-stick spray to coat a 8x4" loaf pan. Mix together the flour, baking powder, salt and cinnamon. Cream butter and sugar together. Beat for 1 minute. Add 2 eggs. Beat. Then beat in sour cream and vanilla. Stir into flour mixture only until dry ingredients are moistened. Turn into prepared loaf pan; smooth top. Bake at 350° for 60 minutes. Let stand 10 minutes. Turn on rack to cool.

SWEET ROLL DOUGH Kandie Shupe

2 pkgs. yeast
1/4 C. warm water
1 C. milk, scalded
1/4 C. sugar
1/4 C. shortening
1 tsp. salt
3 1/2 C. flour
1 egg, beaten

Mix yeast in warm water. Mix together milk, sugar, shortening and salt; cool to lukewarm. Mix all together. Let rise until double.

1/2 C. brown sugar
1/4 C. butter
2 T. white Karo syrup

Mix brown sugar, butter and syrup together. Put mixture in bottom of greased cake pan. Then put rolls on top. Let rise again. Bake at 350° for 40 to 45 minutes.

He who indulges bulges.

3 GRAIN ITALIAN HERB BREAD

Robert Mega

1/4 C. warm water
1 T. yeast

Mix yeast and water and let sit for 15 minutes and let foam.

1/4 C. oil
1/4 tsp. salt
1 3/4 C. water
1 C. rye flour
1 C. wheat flour
5 to 7 C. white flour
1/2 C. red sweet pepper
1 T. Italian seasoning
1 T. chopped onion
1 T. minced garlic

Combine 1 cup of each of the different flours, sugar and oil in large bowl. Add the yeast and water and mix together with wooden spoon. Add the white flour, 1 cup at a time; mix with your clean hands. Continue to add the rest of the flours until it pulls away from side of the bowl. Put on flour surface and knead for 10 minutes. In large bowl, put little oil in bowl and put in the mixed dough; turn the dough over (oil part is on top). Cover with plastic wrap and put towel on top. Let it double in size. Punch down and make into two even loaves. Place into loaf pans. Place plastic wrap-covered bread pans in a warm place and let them rise until double in size, approximately 1 to 1 1/2 hours. Place in preheated 350° oven for 35 to 40 minutes. Tap top and should sound like a drum.

TORTIAS

Carolyn Chodur

4 C. flour
3/4 tsp. salt
3 tsp. baking powder
1/4 C. shortening
1 3/4 C. warm water

Mix ingredients together well. Take and pinch about size of golf ball and roll out. Cook on flat griddle on both sides over low heat. Makes large batch. Can freeze.

WALNUT BANANA BREAD

Robert Mega

1/2 C. shortening
1 C. sugar
2 eggs
1 C. mashed bananas
(2 or 3 medium)
1 T. milk
2 C. all-purpose flour
1 tsp. baking soda
1/4 tsp. salt
1/2 C. chopped walnuts

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in bananas and milk. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well. Stir in nuts. Pour into a greased 9x5x3" loaf pan. Bake at 325° for 65 to 70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to wire rack.

ZUCCHINI BREAD

Elaine Froendt
Ferne Virchow
Wanda Hoffman

2 C. ground raw zucchini
3 eggs
1 C. oil
2 C. sugar
1 tsp. salt
2 tsp. vanilla
3 C. flour
1 tsp. soda
1 tsp. baking powder
1/2 C. ground raisins
1/2 C. chopped nuts

Beat eggs until frothy. Put oil in blender, then zucchini to make 3 cups. Add eggs and the rest of the ingredients, except the flour. Put in bowl and stir in flour. Put in two loaf pans. Bake at 350° until done.

MOTHER-IN-LAW ADVICE

My darling, here's a little book
That tells you how to bake
The pies and cakes and other good things
His "Mother used to make."

For men are hungry creatures
But this we know about them,
That cooking would not be such fun
If we had to eat without them.

So take this book with my fondest love
And a thought I now impart,
When you feed a husband keep in mind
His stomach's near his heart.

Notes

Cakes, Cookies & Candy

AMISH CAKE

Pat Nelson

2 C. flour
2 C. sugar
2 eggs
2 tsp. soda
1 tsp. vanilla
1 C. chopped nuts
2 C. crushed pineapple, undrained

Beat eggs; then add dry ingredients and mix together. Add vanilla, nuts and pineapple. Bake in 9x13" pan for 50 minutes at 350°.

FROSTING:
1/2 C. margarine
1-8 oz. pkg. cream cheese
1 1/2 C. powdered sugar

NO ICING APPLE CAKE

Sandy Trainer
Linda Johnson

1 C. sugar
1/4 C. shortening
1 egg
1 tsp. vanilla
5 medium apples, peeled and sliced
1 tsp. soda
1 C. flour
1/4 tsp. cinnamon
1 C. chopped walnuts, optional

Cream together sugar and shortening. Add egg and vanilla. Blend together. Add apples. Sift together flour, soda and cinnamon and add to the mixture. Add walnuts. Bake in greased 9x13" pan at 350° for 25 to 30 minutes.

ANGEL FOOD CAKE

Kathleen Wolff

Whites of 12 large eggs, room temp.
1 1/4 tsp. cream of tartar
1 C. granulated sugar
1 C. cake flour
1 1/2 C. powdered sugar

Sift together cake flour and powdered sugar six times. Beat egg whites until foamy. Add cream of tartar; beat until soft peaks. Gradually add granulated sugar and beat until stiff peaks, but not until dry looking. Fold in the cake flour-powdered sugar mixture. Put into angel food pan and bake 40 minutes at 350°.

A good laugh is sunshine in a house.

CARAMEL APPLE COFFEE CAKE

Florence Klitzke

3 eggs
2 C. sugar
1 1/2 C. vegetable oil
2 tsp. vanilla
3 C. flour
1 tsp. salt
1 tsp. baking soda
3 C. chopped and peeled Granny Smith apples
1 C. coarsely chopped pecans

Beat eggs until foamy. Gradually add sugar. Blend in oil and vanilla. Combine flour, salt and soda; add to egg mixture. Stir in apples and nuts. Pour into 10" tube pan. Bake at 350° for 75 minutes or until done. Cool 10 minutes in pan and remove to plate.

TOPPING:
1/2 C. butter or oleo
1 C. brown sugar, packed
1/4 C. milk
Pinch of salt

Combine and boil 3 minutes, stirring constantly. Slowly pour topping over warm cake. Topping will run onto plate.

CARROT CAKE

Kathy Hanson

1/2 C. corn oil
4 eggs
2 tsp. cinnamon
1 tsp. salt
2 C. shredded carrots
1 C. chopped walnuts
2 C. sugar
2 C. flour
2 tsp. soda
2 C. coconut
1 small can crushed pineapple, undrained

Mix all ingredients thoroughly. Bake in greased 9x13" pan for 1 hour at 350°.

FROSTING:
1-3 or 4 oz. pkg. cream cheese
1/2 box powdered sugar
1/2 stick butter or oleo

Mix frosting ingredients together. Add just a little water to get desired consistency for spreading.

If you can't have the best of everything,
make the best of what you have.

CHERRY CHOCOLATE CAKE

Gladys Hulshizer

1 box chocolate cake mix
1 can cherry pie filling
1 T. almond flavoring
2 eggs

Combine all ingredients and mix by hand until combined. Bake as directed on cake mix.

CHOCOLATE CHIP PUMPKIN CAKE

Shirley Olson

2 C. sifted flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. cinnamon
1/2 tsp. ginger
2 C. sugar
4 eggs
1 can (2 C.) pumpkin
1 C. vegetable oil
1 1/2 C. 40% Bran Flakes cereal
1-6 oz. pkg. chocolate chips
1 C. chopped nuts

Sift together flour, baking powder, soda, salt and spices. Add sugar. Set aside. Beat eggs until foamy. Add pumpkin, vegetable oil and 40% Bran Flakes and mix well. Add dry ingredients, mixing just until combined. Stir in chocolate chips and nuts. Bake in ungreased 10x14" tube pan. Bake at 350° for about 1 hour. Take from pan and frost with small amount of powdered sugar glaze, if desired.

GOOD HEALTH RULES

Eat less, chew more
Ride less, walk more
Worry less, work more
Idle less, play more
Go less, sleep more
Waste less, give more
Scold less, laugh more
Preach less, practice more

CHOCOLATE ICE CREAM ROLL

Lois Meyer

3/4 C. all-purpose flour
1/4 C. cocoa
1 tsp. baking powder
1/4 tsp. salt
3 eggs
1 C. granulated sugar
1/3 C. water
1 tsp. vanilla
Powdered sugar
1 pt. peppermint, pistachio or cherry ice cream, slightly softened

Heat oven to 375°. Line 15 1/2x10 1/2x1" jelly roll pan with aluminum foil or waxed paper; grease. Mix flour, cocoa, baking powder and salt; reserve. Beat eggs in small mixer bowl on high speed until very thick and lemon colored, 3 to 5 minutes. Pour eggs into large mixer bowl; gradually beat in granulated sugar. Beat in water and vanilla on low speed. Gradually add flour mixture, beating just until batter is smooth. Pour into pan, spreading batter to corners. Bake until wooden pick inserted in center comes out clean, 12 to 15 minutes. Loosen cake from edges of pan; invert on towels generously sprinkled with powdered sugar. Carefully remove foil; trim stiff edges from cake if necessary. While hot, roll cake and towel from narrow end. Cool. Unroll cake and remove towel. Quickly spread ice cream over cake. Roll up and place, seam-side down, on pieces of aluminum foil. Wrap and freeze at least 4 hours. For longer storage, wrap and label; freeze no longer than 1 month. About 15 minutes before serving, remove roll from freezer, unwrap and sprinkle with powdered sugar. Makes 10 to 12 servings.

CHOCOLATE COFFEE CAKE

Donna Dokken

1 1/2 C. flour
1 C. sugar
1/4 C. cocoa
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1/2 C. shortening
2 eggs
2/3 C. cold water or coffee

Beat at medium speed 2 minutes. Spread in a 9x9" pan, greased on the bottom. Sprinkle with the following topping:

STREUSEL TOPPING:
1/2 C. white or brown sugar
1/4 C. flour
1/4 tsp. nutmeg
2 T. soft butter
1.2 C. chopped nuts or semisweet chocolate chips

Combine topping ingredients and sprinkle over batter. Bake at 350° for 35 to 40 minutes or until cake springs back when touched lightly in center.

CHOCOLATE COCONUT CAKE

Jean Nelson

1 pkg. chocolate cake mix with pudding
1 C. sugar
1 C. milk
24 large marshmallows
1-14 oz. pkg. coconut

Mix cake according to package directions. Grease two 9x13" cake pans. Line bottom and sides of one cake pan with waxed paper; spray with non-stick cooking spray. Divide batter among pans. Bake at 350° for 15 to 20 minutes. Cool. In a large saucepan, bring sugar and milk to a boil. Reduce heat to medium and add marshmallows. Stir until smooth. Add coconut. Cool slightly. Spread over cake in pan without wax paper. Using paper to hold, remove second cake from pan; carefully turn over and place on top of filling. Remove paper. Frost with Chocolate Frosting.

CHOCOLATE FROSTING:
1 C. sugar
1/4 C. milk
1/4 C. oleo
1/2 C. chocolate chips
4 large marshmallows

Boil sugar, milk and oleo; boil for 1 minute. Remove from heat and add chocolate chips and marshmallows. Beat until ready to spread.

CHOCOLATE CAKE

Mrs. Laurell Davis

1 pkg. white cake mix
1 pkg. instant chocolate pudding mix
3 egg whites
1 tsp. vanilla
2 C. milk
1 C. chocolate chips
Nuts, optional

Mix the cake mix and pudding with eggs and vanilla. Then mix in milk. Stir for 2 minutes. Mix thoroughly. Sprinkle with chips and nuts. Bake at 350° for 30 minutes.

The cookbook is a volume that is brimful of stirring passages.

CHOCOLATE CAKE

Shirley Olson

2 C. sugar
1/2 C. shortening
4 egg yolks
1/2 C. cocoa
1/4 tsp. salt
2 1/2 C. flour
1 tsp. baking powder
1 C. boiling water
1 C. sour milk
1 T. vinegar
2 tsp. soda
1 tsp. vanilla

Put soda and vinegar in milk and add to dry ingredients. Add the boiling water last. Bake at 350° for 45 minutes.

NO EGG CHOCOLATE CAKE

Pat Nelson

1 C. sugar
4 T. cocoa
2 C. flour
1 tsp. soda
1 C. salad dressing
1 C. cold water
1 tsp. vanilla

Mix together. Put in 9x13" pan. Bake at 350° until done.

CRAZY CHOCOLATE CAKE

Lois Hogen

1 1/2 C. flour
1 C. sugar
3 T. cocoa
1 tsp. soda
1/2 tsp. salt
6 T. melted shortening or oil
1 T. vinegar
1 tsp. vanilla
1 C. water

Mix together flour, sugar, cocoa, soda and salt. Make three depressions in flour mixture. Add shortening or salad oil, vinegar and vanilla. Pour water overall. Mix with fork. Do not beat. Bake in 8" square pan for 30 minutes. Frost with powdered sugar frosting or use Cool Whip.

The best way to destroy an enemy
is to make him your friend.

CHOCOLATE YEAST CAKE

Grace Hungerford

1/2 pkg. dry yeast
1/4 C. warm water
3/4 C. butter
2 C. sugar
3 eggs
1 tsp. vanilla
2/3 C. cocoa
1 C. milk
3 C. flour

Dissolve yeast in water. Cream butter and sugar. Then add eggs and vanilla. Add yeast mixture and dry ingredients. Cover and let stand overnight in the refrigerator. Next day, add 1 teaspoon soda and 1/4 cup warm water. Mix well and put in greased bundt cake pan or large angel food pan. Bake at 325° for 50 minutes.

TRULY DIFFERENT CUPCAKES

Florence Klitzke

4 oz. semisweet chocolate chips
2 sticks (1 C.) oleo or butter
1 1/2 C. pecans, broken
1 3/4 C. sugar
1 C. flour
4 eggs
1 tsp. vanilla

Melt chocolate chips and butter or oleo over low heat. Add nuts. Stir until nuts are well coated; set aside. Combine sugar, flour, eggs and vanilla. Stir only until blended. Do not beat. Add chocolate mixture and, again, mix carefully, not beating. Pour into paper cups and bake at 325° for 30 to 35 minutes. Makes 20 cupcakes. No need to frost.

DOUBLE FUDGE FANCIFILLS

Pat Nelson

BASE:
1 pkg. chocolate cake mix
3 eggs
1/3 C. oil
1 C. water

FILLING:
1-8 oz. pkg. cream cheese
2 T. butter
1 egg
1 T. cornstarch
1/4 C. sugar
1/2 T. vanilla
2 T. milk

BASE: Mix cake mix, eggs, oil and water. Pour half of batter into 9x13" pan.
FILLING: Mix filling ingredients in separate bowl. Put cream cheese mixture over batter in pan. Top with remaining cake mix batter. Bake at 350° for 45 to 55 minutes.

DREAM CAKE Florence Klitzke

1 box German chocolate cake mix

Mix and bake cake mix according to directions on box. When baked, poke holes in cake while warm with wooden spoon handle.

1 can Eagle Brand milk

Warm Eagle Brand milk and pour over warm cake. Chill cake.

1 jar fudge or caramel topping

Pour topping over cake and chill cake.

1-8 oz. carton Cool Whip topping

3 Heath bars, crushed

Spread Cool Whip topping over cake. Top with Heath bars which have been crushed in package.

LEMON DELIGHT CAKE Betty Abrams

1 box yellow cake mix
2-3 oz. pkgs. lemon jello
1 pkg. lemon pudding
1-8 oz. tub Cool Whip

Make a yellow cake mix according to package directions. Bake in greased 9x13" pan for 30 minutes at 350°. Dissolve lemon jello in 2 cups of boiling water. Cool to lukewarm. Mix lemon pudding as directed on package, using only 1 1/2 cups milk. Cool. Add Cool Whip and mix together. While cake is still hot, prick with large fork or straw. Pour cooled jello over the top. Set in refrigerator for 3 to 4 hours or overnight. Spread lemon pudding mixture on top of cake. Chill. Keep refrigerated.

The first thing a new dieter learns is that what's good to eat is bad.

OATMEAL CAKE

Cheryl Harris

1 C. oatmeal
1 1/4 C. boiling water
1 C. brown sugar
1 C. sugar
1/2 stick margarine
2 eggs
1 1/2 C. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. soda

Mix together oatmeal and boiling water and let set for 20 minutes. Mix together sugars, margarine and eggs. Add oatmeal. Then add flour, salt, cinnamon and soda. Bake in 9x13" pan at 350° for 45 minutes.

ORANGE PINEAPPLE CAKE

Leona Foley

1 pkg. yellow cake mix
1-10 oz. can mandarin oranges plus juice
1/2 C. vegetable oil
1 tsp. vanilla
4 eggs

Pour cake mix into large bowl and add the rest of the ingredients. Mix thoroughly with electric mixer as directed on cake mix box. Bake at 350° until done. Cool.

FROSTING:
1-8 oz. tub Cool Whip, thawed
1 box instant vanilla pudding mix
1-10 oz. can crushed pineapple, drained

Mix frosting ingredients together. Spread on cake. Refrigerate.

PEACH CAKE

Elaine Froendt

3 eggs, well beaten
1 3/4 C. sugar
1 C. cooking oil
2 C. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
2 C. sliced peaches
1/2 C. chopped nuts
1 tsp. baking soda

Mix thoroughly by hand. Pour in greased and floured 13x9" pan. Bake at 375° for 50 minutes.

The wife who drives from the back seat is no worse than the husband who cooks from the dining table.

PINEAPPLE CAKE

Donna Hagen

2 C. flour
2 C. sugar
2 tsp. soda
1-20 oz. can crushed pineapple and juice
2 eggs, beaten
1 T. vanilla
1 C. chopped nuts

Mix together and bake in 9x13" pan at 350° for 35 minutes. Frost with Cream Cheese Frosting.

1-3 oz. pkg. cream cheese, softened
1 T. butter
1 tsp. vanilla
2 C. powdered sugar
1/2 C. pecans, optional

In small bowl, combine cream cheese, butter and vanilla. Beat at low speed until light. Gradually add sugar, beating until fluffy. Add milk, if needed to spread.

PUMPKIN CAKE ROLL

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

Beat eggs on high for 5 minutes. Gradually beat in sugar. Stir in pumpkin and lemon juice. Stir together flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold in pumpkin mixture. Spread in greased and floured 10x15x1" pan. Top with 1 cup finely chopped walnuts. Bake at 375° for 15 minutes. Turn out on a dish towel sprinkled with powdered sugar. Starting at the narrow end, roll towel and cake together. Cool. Unroll cooled cake. Spread on filling.

FILLING:
1 C. powdered sugar
2-3 oz. pkgs. cream cheese
4 T. butter
1/2 tsp. vanilla

Beat filling ingredients until smooth. Spread over cake. Reroll cake without towel. Chill.

You can double this recipe to use the whole can of pumpkin. Then freeze on cake for later. It freezes well.

RAISIN PIE MIX CAKE

1 C. sugar
2 eggs
1/2 C. shortening
1/4 tsp. salt
1 can Wilderness raisin pie mix
2 C. flour
2 tsp. soda

Cream shortening and sugar; add eggs, salt and pie mix. Stir in flour and soda; mix thoroughly. Put in greased and floured 9x13" pan.

TOPPING:
1/2 C. sugar
1 tsp. cinnamon
Chopped nuts

Sprinkle the topping on top of batter and bake at 350° for 50 minutes.

Excellent for a coffee cake, but good anytime.

RHUBARB CUSTARD CAKE

Nancy Hengesteg

1-18 1/4 oz. pkg. yellow cake mix
4 C. chopped fresh or frozen rhubarb
1 C. sugar
1 C. whipping cream
Whipped cream and fresh mint, optional

Prepare cake batter according to package directions. Pour into greased 13x9x2" baking dish. Sprinkle with rhubarb and sugar. Slowly pour cream over top. Bake at 350° for 40 to 45 minutes or until golden brown. Cool 15 minutes before serving. Garnish with whipped cream and mint, if desired. Refrigerate leftovers. Yield: 12 to 15 servings.

SPONGE CAKE

Maynis Aamodt

2 C. sugar
4 eggs
2 C. sifted flour
1 C. boiling water
4 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt

Mix in order given. Put in ungreased 9x13" pan. Bake at 350° for about 30 minutes or until it sponges back or toothpick is clean. Don't overbake.

SALAD DRESSING CAKE

Linda Ouverson

2 C. flour
1 1/2 C. sugar
3 heaping T. cocoa powder
2 tsp. baking soda
1 C. salad dressing
1 C. warm milk

Mix all together and bake in 350° oven until toothpick comes out clean.

I'm assuming you greased and flour the pan(s).

SPRITE POUND CAKE

Karen Harris

3 C. sugar
3 sticks margarine
6 eggs
3 C. flour
3/4 C. Sprite
3 tsp. lemon flavoring

Cream sugar and margarine until smooth. Add eggs, one egg at a time. Add flour and stir. Combine Sprite and lemon flavoring and mix into batter until smooth. Bake at 325° in loaf pan for 1 hour.

SNOW CAKE

Kathleen Wolff

1 angel food cake
2 envs. Knox gelatin
4 T. cold water
1 C. boiling water
1 C. pineapple juice
1 C. sugar
1 T. ReaLemon juice
1 large can crushed pineapple, drained
Coconut
1-8 oz. carton Cool Whip or 2 C. cream, whipped

Dissolve gelatin in 4 tablespoons cold water. Add boiling water, pineapple juice, 1 cup sugar and lemon juice. Mix well and add crushed pineapple. Chill until like jelly. Then fold in Cool Whip or whipped cream. Break cake into bite-sized pieces; put half in buttered 9x13" pan. Pour half of pineapple mixture over. Put other half of cake pieces over and finish with remaining pineapple mixture. Frost with more Cool Whip and top with coconut, using colored coconut for holidays.

if you want to get fat - don't eat fast.
If you want to get thin - don't eat - fast.

TURTLE CAKE

June Nerlien
Kathy Hanson

1 box German chocolate cake mix

6 oz. milk chocolate chips

Mix German chocolate cake mix according to directions. Pour half of the batter in 9x13" pan Bake 12 to 15 minutes at 350°. Pour chips over baked mixture.

MELT TOGETHER:
1/2 C. evaporated milk
3/4 C. butter

14 oz. caramels

Pour caramel mixture over chips. Pour remaining batter on top. Bake 15 to 20 minutes at 350°.

TWINKIE CAKE

Lisa Jensen

Bake a yellow cake per directions on box in two layer pans or cupcakes.

1 C. milk

5 T. flour

In a small pan, stirring continually milk and flour. Cook slowly until thick. Cool completely, stirring occasionally.

BEAT IN SEPARATE BOWL:
1/2 C. butter Crisco
1/2 C. butter

2 C. baker's sugar (ultra fine granulated sugar)
1 tsp. vanilla

Beat 5 minutes. Cream in milk mixture. Cut layers of cake in half, lengthwise. Frost just the top of each layer.

The finest inheritance you can give to a child
is to allow it to make its own way,
completely on its own feet.

WALDORF RED CAKE Carolyn Chodur

1 1/2 C. sugar
1/2 C. butter
2 eggs
2 T. cocoa
1-1 oz. bottle red food coloring
1 T. vinegar
1/2 tsp. salt
1 tsp. vanilla
1 C. buttermilk
2 1/2 C. flour
1 T. soda

Cream butter and sugar. Add eggs. Add remaining ingredients. Mix well. Bake in two round cake pans at 350° for 30 minutes. Cool. Frost with instant coconut cream pudding.

WEST HAVEN CAKE Avis Lehman

1 C. dates
1 tsp. soda
1/2 C. shortening
1 C. sugar
1 egg
1 3/4 C. flour
1 T. cocoa
1 C. hot water
1/4 tsp. salt
1/2 tsp. vanilla
1 C. brown sugar
1 C. chocolate chips
1/2 C. chopped nuts

Put dates and soda in small bowl and pour hot water over. Let stand until cool. Cream shortening and sugar. Add egg and mix well. Add date mixture. Then add the dry ingredients that have been sifted together. Add vanilla. Mix all together and pour into well greased 9x13" pan. Mix together brown sugar, chocolate chips and nuts. Sprinkle over the top of batter. Bake at 350° for about 35 minutes. Delicious warm with whipped cream or ice cream.

We never know the love of the parent
until we become parents ourselves.

YELLOW CAKE WITH PINEAPPLE AND MERINGUE TOPPING Kathryn Will

1 1/2 C. sugar
1/2 C. oleo
4 to 5 egg yolks

Beat above ingredients until creamy. Add:

1 C. cold water
3 C. sifted flour
3 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla

Bake in greased 9x13" cake pan at 350° until cake tests done.
TOPPING: In bowl, add 1 cup sugar to 1 can crushed pineapple. Stir until blended well. Spoon over top of the cake upon removal of cake from the oven.
MERINGUE: Beat egg whites, adding 1 cup sugar, to stiff peaks. Spoon over the pineapple topping. Brown lightly in 400° oven. Cool completely.

THANKSGIVING DAY TREAT Shirley Olson

1 large can pumpkin
1 1/2 C. sugar
1 tsp. salt
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
2 C. evaporated milk

Mix well with mixer. Pour into ungreased 9x13" pan.

1 box yellow cake mix
1/2 C. margarine, melted

Mix like pie crust, crumbly and sprinkle over pumpkin mixture. Top with chopped pecans. Bake 50 to 60 minutes at 350°. Bake until firm when pan is moved or test with cold knife.

A recipe that is as old as time itself,
Yet always delightfully new;
They call it simply friendship,
Beloved, tried, and true.

CHOCOLATE CHIP ZUCCHINI CAKE

Elaine Froendt

1 3/4 C. sugar
1/2 C. margarine, melted
1/4 C. cooking oil
1/2 tsp. salt
2 eggs
1 tsp. vanilla
1/2 C. water
2 T. buttermilk powder
2 1/2 C. flour
1/4 C. cocoa
3/4 tsp. cinnamon
1 tsp. soda
1/2 tsp. baking powder
2 C. grated zucchini
1/2 to 1 C. chocolate chips
1/2 to 1 C. chopped nuts

Cream sugar, margarine, oil, salt, eggs and vanilla. Add water alternately with the buttermilk powder, flour, cocoa, cinnamon, soda and baking powder. Stir in grated zucchini. Pour into greased and floured 9x13" pan. Sprinkle top with chocolate chips and nuts. Bake at 325° for 40 to 45 minutes.

WACKY CAKE

Harriet Willand

2 C. sugar
3 C. flour
5 T. cocoa
2 tsp. baking soda
2 T. vinegar
2 C. water
1 tsp. vanilla
10 T. margarine, melted

Preheat oven to 350°. Sift together the dry ingredients. Add remaining ingredients to the flour mixture and mix for 2 minutes at medium speed of the electric mixer. Put into greased 9x13" pan. Bake 45 minutes. Frost with your favorite frosting.

A real friend is one who walks in when
the rest of the world walks out.

BEST-EVER CHEESECAKE Cheryl Jones

CRUST:
1 C. flour
1/4 C. white sugar
1 tsp. grated lemon peel
1/2 C. butter or oleo
1/4 tsp. vanilla
1 egg yolk, slightly beaten

Combine flour, sugar and lemon peel. Cut in butter. Add egg yolk and vanilla. Blend well. Pat one-third of dough on bottom of 8 or 9" springform pan. Bake at 400° for about 8 minutes or until golden. Then pat rest of dough on the baked crust. Dough should be 1 3/4" high on sides. Fill with filling:

FILLING:
5-8 oz. pkgs. cream cheese, softened
1/4 tsp. vanilla
3/4 tsp. grated lemon peel
1 3/4 C. sugar
3 T. flour
1/4 tsp. salt
4 to 5 eggs (1 C.)
2 egg yolks
1/4 C. whipping cream

Soften cream cheese at room temperature. Beat until creamy. Add vanilla and lemon peel. Add sugar, flour and salt. Add egg yolks, one at a time, blending with mixer. Gently stir in cream. Turn into crust-lined pan. Bake at 400° for 12 minutes. Reduce heat to 300° for 55 minutes. Allow to cool. Loosen sides with spatula after 1/2 hour. Remove sides at end of 1 hour. Cool 2 hours longer. Glaze with strawberry, cherry or blueberry pie filling.

BUSY DAY CHEESECAKE Avis Lehman

1-8 oz. pkg. cream cheese
2 C. whole milk
1 box instant vanilla pudding
1-9" graham cracker crust

Soft cream cheese. Blend in 1/2 cup milk. Add remaining milk and pudding. Mix together. Beat slowly for 1 minute. Do not overbeat. Pour in pan and sprinkle graham cracker crumbs on top. Chill 1 hour.
VARIATION: Cherry pie filling can be used instead of crumbs. Low-fat ingredients can be used for cream cheese, milk and pudding.

If someone is too tired to give you a smile, just give him one of yours.

CHEESECAKE

Nicole Meyer

6 vanilla wafers
1-8 oz. pkg. cream cheese, softened
1/4 C. sugar
1/2 tsp. vanilla
1 egg

Line muffin tin with foil liners. Put whole vanilla wafer in each liner. Mix cream cheese, vanilla and sugar on medium speed until well blended. Add eggs and mix well. Pour into muffin liners until three-fourths full. Bake at 325° for 25 minutes. Cool and chill.

WHITE CHOCOLATE CHEESECAKE

1-8 oz. pkg. cream cheese, softened
2-4 oz. pkgs. instant white chocolate pudding
2 C. cold milk, divided
1-8 oz. tub Cool Whip
1 prepared shortbread pie crust
White baker's chocolate

Beat cream cheese and 1/2 cup milk. Add pudding, 1 1/2 cups milk and stir in Cool Whip. Spoon into crust. Refrigerate 4 hours. Garnish with chocolate curls.

OREO CHEESECAKE

1 C. crushed Oreo chocolate sandwich cookies (about 12 cookies)
1 T. butter or margarine, melted
4-8 oz. pkgs. Philadelphia Brand cream cheese, softened
1 C. sugar
1 tsp. vanilla
4 eggs
20 Oreo chocolate sandwich cookies, quartered

Mix crushed cookie and butter; press onto bottom of 9" springform pan. Bake at 325° for 10 minutes. Mix cream cheese, sugar and vanilla until well blended. Add eggs until blended. Gently stir in quartered cookies. Pour over crust. Bake at 325° for 1 hour or until center is almost set. Run knife around rim of pan to loosen; cool before removing rim of pan. Refrigerate 4 hours or overnight. Garnish with Cool Whip.

A mistake is evidence that someone has tried to do something.

PUMPKIN CHEESECAKE Mega's of North Dakota

1 1/2 C. graham cracker crumbs
5 T. butter, melted
1 C. plus 1 T. sugar
3-8 oz. pkgs. cream cheese, softened
1 tsp. vanilla
1 C. canned pumpkin
3 eggs
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
Whipped cream, optional

Make the crust by combining the graham cracker crumbs with the melted butter and 1 tablespoon of sugar in a medium bowl. Stir well enough to coat all of the crumbs with the butter, but not so much as to turn the mixture into paste. Keep it crumbly. Press the crumbs onto the bottom and about two-thirds of the way up the sides of the springform pan. You don't want the crust to form all of the way up the back of each slice of cheesecake. Bake the crust for 5 minutes, then set it aside until you are ready to fill it. In a large bowl, combine the cream cheese, 1 cup sugar and vanilla. Mix with an electric mixer until smooth. Add the pumpkin, eggs, cinnamon, nutmeg and allspice and continue to beat until smooth and creamy. Pour the filling into the crust in the pan. Bake for 60 to 70 minutes. The top will turn a bit darker at this point. Remove from the oven and allow the cheesecake to cool. When the cheesecake has come to room temperature, put it into the refrigerator. When the cheesecake has chilled, remove the pan sides and cut the cake into eight equal pieces. Serve with a generous portion of whipped cream on top, optional.

PUMPKIN LAYER CHEESECAKE Pat Nelson

2-8 oz. pkgs. cream cheese
1/2 C. sugar
1/2 tsp. vanilla
2 eggs
1/2 C. canned pumpkin
1/2 tsp. cinnamon
1-9" (6 oz.) graham cracker crust

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Stir pumpkin and spices into 1 cup of the batter; pour remaining plain batter into graham cracker crust. Top with the pumpkin batter. Bake at 350° for 35 to 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight.

If you count all your assets,
you will always show a profit.

TOPPING FOR ANGEL FOOD CAKE

Kathryn Will

1-3 oz. pkg. vanilla pudding mix, cook kind
1 can fruit cocktail

Instead of using the milk in the pudding, use juice from drained fruit cocktail. Cook pudding until thickened. Cool well. Fold in 1 pint of whipping cream, which has been whipped. Place over slices of angel food cake on plates.

BROWN SUGAR ICING

Kathryn Will

1/2 C. oleo
1 C. brown sugar
1/4 C. milk
2 C. powdered sugar

Melt oleo in saucepan. Add brown sugar. Bring to boil and simmer over low heat for 2 minutes, stirring constantly. Stir in milk; bring to boil, while stirring. Remove from burner. Cool to lukewarm. Gradually add the powdered sugar and beat until smooth to the consistency for spreading.

CARAMEL FROSTING

Judy Olson

1 C. brown sugar
1/4 lb. butter
1/4 C. milk
1 tsp. vanilla

Bring to a boil. Add enough powdered sugar to make it spreading consistency.

NEVER FAIL CARAMEL ICING

Donna Dokken

3 T. butter
6 T. brown sugar
6 T. sugar
1/2 C. sweet cream
9 marshmallows
1 12/ tsp. vanilla
1 1/2 C. powdered sugar, sifted

Mix butter, brown sugar, plain sugar and cream. Bring to a boil and cook rapidly for 2 minutes. Remove from heat and add marshmallows. When they have melted, add vanilla and sifted powdered sugar. Stir until thick enough to spread.
VARIATION: One tablespoon cocoa can be added to powdered sugar to make chocolate frosting.

CHOCOLATE FROSTING Maynis Aamodt

1 1/2 C. sugar
6 T. oleo*
6 T. milk
1/2 C. chocolate chips

Boil sugar, oleo and milk for 30 seconds. Add chips. This doesn't require much beating.
*Don't use a lite oleo, I use Imperial.

CREAM CHEESE FROSTING Candy Benjegerdes

1-3 oz. pkg. cream cheese, softened
4 T. butter, softened
1/2 tsp. vanilla
1 1/2 to 2 C. powdered sugar

Cream together cheese, butter and vanilla. Add powdered sugar. Beat until creamy and is spreading consistency.

FROSTING-GERMAN TYPE Carolyn Chodur

1 C. sugar
1 C. evaporated milk
3 egg yolks, beaten
1/2 C. margarine
1 C. coconut flakes
1/2 C. nuts, chopped
1 tsp. vanilla

Combine ingredients. Cook until thick, stirring constantly. Add coconut and nuts. Spread on cooled cake.

FUDGE FROSTING Candy Benjegerdes

1/2 C. sugar
1/4 C. butter
2 T. milk
1/4 C. chocolate chips
1/4 tsp. vanilla

Bring to a boil. Boil for 1 minute. Add chocolate chips and vanilla. Spread on bars while still hot.

My Grandma: She says,
"I think that I have gotten even more wrinkles since you've been around." I say,
"That's great. Which ones are mine?" Then Grandma
smiles, and that's my answer.

MILLION DOLLAR FROSTING

2 1/2 T. flour
1/2 C. milk
1/2 C. butter
1/2 C. sugar
1 tsp. vanilla
Pinch of salt

Mix flour and milk. Cook until real thick, stirring while cooking. Let cool. Cream butter and sugar until fluffy. Mix the flour-milk mixture into the butter-sugar mixture. Beat for 10 minutes with an electric mixer. Add vanilla and salt.

BUTTER MARSHMALLOW FROSTING Jeanette Hanson

2/3 C. milk
32 large marshmallows
3/4 C. butter
1 tsp. vanilla

In a saucepan, cook marshmallows and milk over low heat, stirring constantly until marshmallows dissolve. Cool to room temperature. In a mixing bowl, cream butter until light and fluffy. Gradually add marshmallow mixture. Add vanilla.

FROSTING Elaine Froendt

1/2 C. (1 stick) butter or margarine
2 T. dark cocoa
1/4 C. milk
3 1/2 C. unsifted powdered sugar
1 tsp. vanilla

Combine the butter, cocoa and milk. Heat to boiling while stirring. Mix in powdered sugar and vanilla until frosting is smooth. Pour over brownies while warm.

QUICK FROSTING Gladys Hulshizer

1-15 oz. can crushed pineapple
1-3 3/4 oz. pkg. instant vanilla pudding

Add crushed pineapple, juice and all, to a small package of pudding. Stir until well mixed and ready to spread.

The greatest thing in life
is to trust and be trusted.

SPICE FROSTING

Elaine Froendt

1 1/2 C. powdered sugar
2 T. milk
1/4 C. soft butter
1 tsp. almond extract
1 1/2 tsp. allspice
1/4 tsp. nutmeg

Mix together and spread on warm cake.

AMISH COOKIES

Lu Jaspers
Lois Meyer

1 C. powdered sugar
1 C. butter or margarine
2 eggs
4 C. plus 4 T. flour
1 tsp. baking soda
1 C. white sugar
1 C. oil
1 tsp. vanilla
1 tsp. salt
1 tsp. cream of tartar

Cream sugar, butter and oil until light and fluffy. Beat in eggs and vanilla. Sift dry ingredients. Add to first mixture. Chill. Form into small balls and place on ungreased cookie sheet. Press down with bottom of glass dipped in sugar. Bake 10 to 12 minutes at 375°.

APRICOT COOKIES

Jean Nelson

1/2 C. white sugar
1/2 C. brown sugar
1/2 C. margarine
1 egg
1 tsp. vanilla
1 1/4 C. flour
1/2 tsp. baking soda
1 C. oatmeal
1/2 C. coconut
1/2 C. vanilla chips
1/2 C. chopped dried apricots
1/2 C. pecans or walnuts

Preheat oven to 350°. Mix in order given. Bake 7 to 10 minutes. Cool on pan 1 minute.

Don't double the recipe.

You give your children two things:
You give them roots, and you give them wings.

BIRD NESTS
(HAYSTACKS)

Elaine Froendt

6 oz. chocolate chips
6 oz. butterscotch chips
1/2 C. peanut butter
1/2 C. small marshmallows
1 pkg. chow mein noodles

Melt together chocolate and butterscotch chips and peanut butter. Cool so when you add the marshmallows they will not melt. Add marshmallows. Add chow mein noodles and mix easily. If too thick, add a little vegetable oil. Drop by teaspoonfuls onto wax paper and cool.

BAR COOKIES
(BROWNIES)

Alfreda Hopperstad

1 stick margarine
1/2 C. oil
1 C. water
2 C. flour
2 C. sugar
1/4 C. cocoa
2 eggs
1/2 C. buttermilk
1 1/2 tsp. baking soda
1 tsp. vanilla

Preheat oven to 350°. In a saucepan, bring to a boil the margarine, oil and water. In a bowl, put flour, sugar and cocoa. Pour the warm mixture over the flour mixture and mix thoroughly. Add slightly beaten egg; mix. Then add buttermilk and baking soda; mix well. Put into a jelly roll pan and bake for 25 minutes.

BUTTERSCOTCH COOKIES

Harriet Bottolfson

1 C. brown sugar
1 C. white sugar
1/2 C. butter and 1/2 C. oleo
1 egg
2 1/2 C. sifted flour
1 tsp. salt
1 tsp. vanilla
2 tsp. soda
2 tsp. cream of tartar

Roll into balls and dip in sugar. Bake at 375° for 8 to 10 minutes. Do not overbake.

The girl who searches too long for a smart cookie
is apt to wind up with a crumb.

CHOCOLATE COOKIES

Susan Mega

2 C. butter
4 C. flour
2 tsp. soda
5 C. blended oatmeal
24 oz. chocolate chips
2 C. brown sugar
1 tsp. salt
1-8 oz. Hershey bar, grated
4 eggs
2 tsp. baking powder
2 tsp. vanilla
3 C. chopped nuts

Measure oatmeal and blend in a blender to a fine powder. Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts. Roll into balls and place 2" apart on a cookie sheet. Bake for 10 minutes at 375°.

CHAPLAIN'S CHIP 'N" NUTS COOKIES

Pastor Jim Cherry

1 egg
1/2 C. brown sugar
1/2 C. sugar
1/2 tsp. salt
1/2 tsp. baking soda
1 T. vanilla
1/2 C. butter flavor Crisco, do not use butter
1 1/2 C. flour
1/2 C. chocolate chips
1/2 C. chopped English walnuts

Preheat oven to 350°. Cream together egg, both sugars, salt, baking soda, vanilla and Crisco until fluffy. Mix in flour well and add the chips and nuts. Drop onto ungreased cookie sheet in approximate small walnut-size amounts, approximately 1" diameter balls. Bake for approximately 7 minutes on middle shelf until light golden color. Makes about 3 dozen.

CHOCOLATE CHIP COOKIES

Elaine Meyer

1 C. margarine, softened
3/4 C. brown sugar
1/4 C. white sugar
1 tsp. vanilla
1 pkg. instant vanilla pudding*
2 1/4 C. flour
1 tsp. baking soda
1 C. chopped nuts
1 1/2 C. coconut
1-12 oz. pkg. chocolate chips

Combine margarine, sugars, vanilla and pudding. Beat until creamy. Add eggs; beat a couple minutes more. Gradually add flour and soda. Stir in chips, coconut and nuts. Drop by teaspoonfuls onto greased baking sheet. Bake at 350° for 10 to 12 minutes.
*Chocolate lovers may use chocolate pudding.

MALL CHOCOLATE CHIP COOKIES

Rhonda Tufte
Carolyn Chodur

CREAM TOGETHER:
2 C. margarine
2 C. brown sugar
2 C. white sugar
2 T. vanilla

ADD:
4 eggs

Put 5 cups oatmeal in a blender. Blend until resembles a fine flour. Add to:

4 C. flour
Pinch of salt
2 T. baking soda
2 T. baking powder

Mix well and add to creamed mixture. Bake at 350° for 10 to 12 minutes.

OATMEAL CHOCOLATE CHIP COOKIES

Tracy Leake

1 C. shortening
1 C. white sugar
1 C. brown sugar
2 eggs
1 1/2 C. flour
1 tsp. salt
1 tsp. baking soda
2 tsp. vanilla
3 C. rolled oats
1 C. mini chocolate chips

Preheat oven to 350°. Cream margarine with sugars; beat in eggs. Stir in remaining ingredients until well blended. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake for 10 minutes. Makes approximately 4 to 5 dozen.

We don't always get what's coming to us. Thank goodness!

CHOCOLATE CHIP COOKIES

Linda Ouverson

3/4 C. Crisco shortening
1 1/4 C. brown sugar, packed
2 T. milk
1 T. vanilla
1 egg
1 3/4 C. flour
3/4 tsp. baking soda
1 C. chocolate chips
1 C. coarsely chopped pecans, optional

Combine shortening, brown sugar, milk and vanilla in large bowl. Beat until well blended. Beat egg into creamed mixture. Combine flour and baking soda and mix into creamed mixture just until blended. Stir in chocolate chips and pecans. Drop by large teaspoonfuls onto ungreased cookie sheets. I bake these, one sheet at a time, in 375° oven, 6 minutes on bottom rack and 6 minutes on top rack. Maybe a little less, don't overbake. Cool on cookie sheet for about 2 minutes. Remove to paper sack or foil to cool.

I use mini chocolate chips; they're more like bakery cookies then. I double this recipe also, using 1 to 1 1/2 bags of mini chips. If you don't use pecans, use the full 2 bags of chips. My kids really like these cookies!

CINNAMON KOOKIE COOKIES

Marlys Petznick

4 C. flour
1 tsp. salt
1/4 C. sugar
1 1/2 C. Crisco shortening
1 C. scalded milk, cooled
1/4 C. warm water
1 pkg. yeast
2 eggs
Butter
Cinnamon-sugar mixture

Preheat oven to 350°. Mix flour, salt, sugar and shortening as for pie crust. Dissolve yeast in warm water. Mix milk and yeast; add dry ingredients. Beat in eggs. Refrigerate overnight. Divide in three parts. Roll out as for cinnamon rolls. Spread with butter, cinnamon and sugar. Slice; dental floss works well. Pour onto baking sheet and sprinkle with a little sugar. Bake for 15 minutes or until lightly browned. Frost with powdered sugar frosting.

Love, like paint, can make things beautiful when you spread it,
but it simply dries up when you don't use it.

COOKIE MIX

Kathy Hanson

4 C. sifted flour
2 tsp. salt
1 C. brown sugar, firmly packed
2 C. vegetable shortening
2 tsp. soda
2 tsp. baking powder
1 C. white sugar
4 C. oatmeal

Sift together flour, soda, baking powder and salt. Mix in sugar. Cut in shortening. Add oatmeal and mix thoroughly. Store in an airtight container at room temperature. When ready to bake, combine:

2 C. of mix
2 T. milk
1 egg, beaten
1/4 tsp. vanilla

Drop onto greased cookie sheet and bake at 375° for 12 to 15 minutes. VARIATION: Chocolate chips, dates, raisins, coconut and/or nuts may be added to this for variety.

CRANBERRY COOKIES

Robyn Wilder

2 eggs
2/3 C. brown sugar
1 C. white sugar
1 C. shortening
2 tsp. vanilla
2 T. frozen orange concentrate
2 1/3 C. flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. salt
1 C. fresh cranberries, sliced
1 C. walnuts, chopped
1 orange rind, grated

Combine the first six ingredients and mix until well blended. Then add the flour, cream of tartar, soda and salt. Next, add the orange rind and the walnuts. After this far, I add an additional 1/3 cup of flour alternately, cranberries, flour, cranberries and flour, as the cranberries make the dough more moist. I next dip my fingers in flour and then roll the dough into walnut-size pieces before placing on cookie sheet. Bake at 350° for 13 minutes.

Small deeds done are better than great deeds planned.

DATE PINWHEEL COOKIES

Lois Meyer

1 C. butter
1 C. white sugar
1 C. brown sugar
3 eggs
1 tsp. vanilla
4 C. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt

DATE FILLING:
1 lb. dates, chopped
1/2 C. white sugar
1 C. walnuts
3/4 C. water
1 tsp. vanilla

Cut butter into sugars. Beat in eggs, one egg at a time. Add vanilla until creamy. Add salt, soda and baking powder to a cup of flour and beat into mixture. Three cups flour will blend in quite well. Then put the last cup of flour on your board and knead into the dough. Roll out 1/4" thick and spread on the cold date mixture. Roll like jelly roll and then divide into three rolls, about 12" long. Chill before baking. Slice and bake 10 to 12 minutes at 325 to 350°. They keep well in refrigerator and bake fresh as you need them.
DATE FILLING: Blend all ingredients, except walnuts. Boil until thickened. Add walnuts. Cool.

DELICIOUS COOKIES

Shirley Olson

BEAT TOGETHER:
1 C. brown sugar
1 C. white sugar
1 C. oil
1 C. oleo or Crisco

ADD:
1 egg
1/2 tsp. butter flavoring
2 tsp. vanilla
1 tsp. salt

ADD:
3 1/2 C. flour
1 tsp. soda, mixed in 2 tsp. warm water
1 C. Rice Krispies cereal
1 C. quick oatmeal
1 C. coconut

Mix well. Add one 6 ounce package chocolate chips. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350° for about 12 minutes.

CHOCOLATE MINT COOKIES

Lu Jaspers

2/3 C. oleo
1 C. sugar
1 egg
1 tsp. vanilla
1 C. flour
1/2 C. cocoa
1/2 tsp. baking soda
1/4 tsp. salt
1 bag chocolate mint chips

Cream oleo and sugar. Add egg and vanilla. Add flour, cocoa, baking soda and salt. Stir in chips. Bake at 350° for 10 minutes.

GINGERBREAD COOKIES

Wanda Hoffman

1/3 C. soft shortening
1 C. brown sugar
1 1/2 C. black molasses
2 tsp. soda, dissolved in 3 T. cold water
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1/2 tsp. allspice
1 tsp. salt
1/2 C. cold water
7 C. flour

Mix shortening, sugar and molasses. Add remaining ingredients. Chill dough. Roll out 1/2" thick on floured board. May need to lightly flour rolling pin. Put cookie dough back in refrigerator if it gets sticky. Cut with favorite cookie cutters. Place on lightly greased cookie sheet. Bake at 350° for about 15 to 18 minutes. Cookies are done when lightly touched and no imprint remains.

This recipe is from Germany from my husband's great grandmother.

God, remind me that if I growl all day,
I can expect to feel dog-tired at night.

GINGERSNAPS

Linda Ouverson
Leona Foley
Alma Loken Booen
Gail Dahlby

1 1/2 C. Crisco solid
2 C. sugar
2 eggs
1/2 C. molasses (gold label)

SIFT TOGETHER:
4 C. flour
3 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. cloves
1 1/2 tsp. ground ginger

Cream Crisco and sugar together until smooth; add eggs. Mix well and add molasses. Mix well. Add the dry ingredients, that have been sifted together, in small amounts at a time. Chill dough thoroughly. Roll in balls, size of walnuts; roll balls in sugar and place on ungreased cookie sheet. Bake in 350° oven for 10 to 12 minutes. They should be changed around while baking, bottom shelf to top and visa versa. Transfer to paper sacks or paper towels to cool.

ICEBOX COOKIES

Kandie Shupe

1 lb. margarine
1 1/2 C. brown sugar
1 1/2 C. white sugar
3 eggs
2 C. oatmeal
1 tsp. baking soda
2 tsp. vanilla
Pinch of cream of tartar

Preheat oven to 350°. Mix all ingredients together. Put into rolls and cool in refrigerator. Cut into slices and put onto cookie sheet. Bake for 12 minutes.

No matter what you accomplish,
remember that someone always helps you.

JELLY ROLL DATE-FILLED COOKIES Clarice Hagen

MIX AND REFRIGERATE:
1 C. sugar
1 C. brown sugar
1 C. oleo
3 eggs
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla
4 C. flour

FILLING:
2 lbs. dates, put through grinder
1 C. sugar
4 T. flour
1 1/2 C. hot water

Cook filling until thick and cool.
TO ASSEMBLE: Roll dough thin and then thinly spread date filling over dough. Roll up as jelly roll. Slice and bake at 350°. Do not overbake.

MACADAMIA COOKIES Mrs. DeVerne Johnson

1 C. butter, softened
3/4 C. white sugar
3/4 C. brown sugar
2 eggs
2 tsp. vanilla
2 1/4 C. flour
1 tsp. baking powder
1/4 tsp. salt
1-7 oz. pkg. shredded coconut (2 1/3 C.)
1 1/2 C. (9 oz.,) white baking chips
3/4 C. macadamia nuts

Preheat oven to 375°. Beat butter; add sugar, eggs and vanilla. Beat until fluffy. Beat in flour, baking powder and salt. By hand, stir in coconut, white chips and nuts. Drop onto baking sheet and bake 8 to 10 minutes or until lightly browned.

MALTED MILK COOKIES Mrs. DeVerne Johnson

1 C. butter, no substitutes
3/4 C. brown sugar
1/3 C. white sugar
1 egg
2 tsp. vanilla
2 1/2 C. flour
2 T. instant chocolate drink mix
1 tsp. soda
1/2 tsp. salt
2 T. milk
2 C. malted milk balls, crushed

Preheat oven to 375°. Cream butter and sugar. Beat in eggs and vanilla. Combine flour, drink mix, soda and milk. Add to creamed mixture. Add milk; stir in by hand the crushed malted milk balls. Drop by spoonfuls and place 2" apart. Bake 10 to 12 minutes. Cool 1 minute before removing from pan.

MINCEMEAT COOKIES — Ferne Virchow

3 eggs
1 1/2 C. sugar
3 1/4 C. flour
1 C. margarine
1 1/3 C. mincemeat
1/2 tsp. salt
1 tsp. baking soda

Preheat oven to 375°. Cream together margarine and sugar; mix in eggs and flour. Add remaining ingredients and mix. Drop by teaspoonfuls onto ungreased cookie sheet. Bake for 10 to 12 minutes; middle of cookie should not be soft.

NORTHFIELD COOKIES — Maple Court Residents

1 C. butter
2 eggs
1 C. brown sugar
1 C. corn flakes
2 C. oatmeal
2 C. flour
1 C. peanuts
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla

Preheat oven to 350°. Cream together butter, eggs and sugars. Mix in flour, peanuts, baking powder, soda and vanilla. Mix in corn flakes and oatmeal. Drop onto cookie sheet. Bake 10 to 12 minutes.

NORWEGIAN KRINGLA — Grace Hungerford

5 1/4 C. flour
2 tsp. baking powder
Pinch of salt
2/3 C. margarine
1 tsp. vanilla
2 unbeaten egg yolks
2 C. buttermilk
2 tsp. baking soda
2 C. sugar

Preheat oven to 450°. Measure flour, baking powder and salt; set aside. Cream together margarine, sugar and vanilla; add eggs. To the buttermilk, add soda and pour into creamed mixture when foaming stops. Add dry ingredients; mix together. Chill at least 3 hours. Place a clean towel or pastry cloth on a flat service. Flour well. Drop teaspoonful of dough on floured cloth and roll into a long rope, about 6" long and 3/8" in diameter. Place on greased cookie sheet, making a figure 8 or pretzel shape. Bake 4 minutes on bottom shelf and 2 minutes on top shelf.

This is a recipe from my Norwegian relatives that live east of Decorah. This is also made at LRH.

OATMEAL COOKIES

Doris Janssen

1 C. brown sugar
1 C. sugar
1 C. shortening
2 C. oatmeal
2 C. flour
1/2 tsp. salt
2 eggs
1 tsp. baking soda
1 tsp. vanilla
1/2 to 1 C. nuts, raisins, dates or chocolate chips

Preheat oven to 375°. Cream sugars and shortening until fluffy. Add eggs. Add flour, salt, soda and vanilla. Mix in oatmeal and whatever is left. Bake for 10 to 12 minutes. VARIATION: Doris has substituted 1/2 cup brown sugar, 1/2 cup white sugar, 1/2 cup shortening and 1/2 cup applesauce.

OATMEAL SUPERCHIP COOKIES

Lois Meyer

2 sticks margarine or butter, softened
1/2 C. sugar
2 tsp. vanilla
1/2 tsp. salt
3 C. uncooked quick oats
3/4 C. brown sugar, packed
2 large eggs
1 tsp. baking soda
1 1/2 C. flour
1-10 oz. bag semisweet chocolate mega-morsels or mini kisses

With mixer on high speed, mix together butter, sugars, eggs, vanilla, soda and salt until well blended. Stir in oats and chocolate. Drop rounded tablespoonfuls onto ungreased cookie sheet. Bake in 350° oven for 10 to 12 minutes or until golden brown.

ORANGE SLICE COOKIES

Beulah Packard

CREAM:
1 C. Crisco
1 C. brown sugar
1 C. white sugar
2 eggs, well beaten

ADD:
1 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla
1 C. quick oatmeal
1 C. shredded coconut
2 C. flour
1 lb. candy orange slices, diced

Drop by spoonfuls onto baking sheet and flatten with fork, dipped in sugar.

PEANUT BLOSSOMS

Pat Nelson
Kandie Shupe

1/2 C. margarine
1/2 C. peanut butter
1/2 C. sugar
1/2 C. brown sugar
1 egg
1 tsp. vanilla
1 3/4 C. flour
1 tsp. soda
1/2 tsp. salt
Candy stars

Preheat oven to 375°. Mix all ingredients, except candy stars, in medium-size bowl. Shape into teaspoon-size balls. Roll in sugar and bake for 8 minutes. Remove from oven and immediately place candy star on each cookie. Press star firmly so cookie cracks around edge. Return to oven and bake 2 to 5 minutes.

PECAN SANDIES

Edith Wright

1/2 C. butter, softened
1/4 C. sugar
1 tsp. vanilla
1 C. cake flour
1/2 C. chopped pecans

Cream butter and sugar. Stir in vanilla. Add flour. Mix until well blended. Stir in pecans. Mix and chill for 30 minutes. Roll into 1" balls. Bake at 350° for 15 to 18 minutes. Roll in powdered sugar.

PEANUT BUTTER COOKIES

Linda Ouverson
Annie Hempen

1/2 C. butter
1/2 C. Crisco
1/2 C. peanut butter
1 1/2 C. powdered sugar
1 tsp. vanilla
1 egg, beaten
2 C. flour
1 tsp. baking soda
1/4 tsp. salt
1 tsp. cream of tartar

Cream butter, Crisco and peanut butter together. Add powdered sugar and beat until fluffy. Add vanilla and beaten egg; mix well. Add flour, soda, salt and cream of tartar. Blend well. Chill dough and roll in 1" balls, then press with fork. Bake at 350° for 10 to 12 minutes.

When there is love in the home,
there is joy in the heart.

PECAN TASSIES Candy Benjegerdes

2-3 oz. pkgs. cream cheese, softened
2 sticks margarine, softened
2 C. flour
1 C. chopped pecans, divided

Preheat oven to 350°. Cream together margarine and cream cheese; add flour, 1 cup at a time. Blend well. Make walnut-size balls. Press into mini muffin pans. Sprinkle chopped pecans into bottom of shells, approximately 1/2 cup.

FILLING:
2 eggs, slightly beaten
1 1/2 C. brown sugar
2 T. melted butter
1/4 tsp. vanilla
Dash of salt

Mix filling ingredients together in order given and mix well. Spoon filling over nuts in shells, using about 1 1/2 teaspoons filling for each shell. Sprinkle remaining chopped pecans over top. Bake for 17 minutes. Reduce heat to 250° for 10 minutes. Cool before removing. Makes about 48 little tassies.

ROLLED BUTTER COOKIES Candy Benjegerdes

1 C. butter
1 C. sugar
1 egg
2 T. cream or evaporated milk
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla
3 C. flour

Preheat oven to 400°. Cream butter and sugar together; add cream and vanilla. Sift dry ingredients together and add gradually to cream mixture. Chill dough several hours. Roll one-third of dough at a time on a floured surface to 1/8" thickness. Cut into shapes. Place on ungreased cookie sheets. Bake for 5 to 7 minutes. Don't overbake. Makes about 4 dozen cookies. Frost with butter cream frosting and decorate.

The heart has its reasons which reason does not understand.

ROSETTES Lu Jaspers

2 eggs
1 tsp. sugar
1/4 tsp. salt
1 1/4 C. milk
1 C. flour or more if needed
Oil

Stir eggs well with fork. Add sugar, flour and milk. Stir until the batter is smooth. Smoothness is very important. Heat oven to 375°. Preheat mold and drain. Dip mold into batter, not quite to top. Fry in oil 45 seconds to 1 1/2 minutes. Drain and sugar.

EASY COOKIES Sue Cowell

1 pkg. cake mix, any flavor
2 eggs
1/2 C. oil

Mix all together. Drop by teaspoonfuls onto cookie sheet. Bake at 350° for 8 to 10 minutes.

BETTY ABRAM'S RITZ CRACKER COOKIES Theresa Cooper

50 Ritz crackers
8 oz. dates, cut up
1 can Eagle Brand milk
1/2 C. chopped nuts

Cook in double boiler the dates, nuts and Eagle Brand milk until thick. Place 1/2 teaspoon on cracker and cover with another cracker. Place on cookie sheet. Bake at 350° for 6 to 8 minutes. Frost with following frosting:

FROSTING:
2 C. powdered sugar
1/2 tsp. vanilla
4 oz. cream cheese

Cream ingredients together. Add milk to thin.

SPRITZ Kandie Shupe

1 lb. butter
2 C. sugar
4 egg yolks
2 T. cream
5 C. flour
1 tsp. almond extract

Mix all together. Chill. Put into cookie press. Bake at 350° for 10 minutes.

SUGAR COOKIES

Edna Hanson
Carolyn Chodur
Kandie Shupe
Leona Foley
Ms. Laurell Davis

1 C. butter or margarine
1 C. white sugar
1 C. powdered sugar
1 C. cooking oil
2 eggs, beaten
1 tsp. vanilla
4 1/2 C. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Sift together flour, soda and cream of tartar. Mix shortening and sugars thoroughly. Add eggs and beat until fluffy. Add the sifted dry ingredients. Stir well. Roll into balls, size of small walnuts. Place on ungreased cookie sheet. Press down with glass, dipped in sugar. Bake for 8 to 10 minutes in 350° oven. Makes approximately 12 dozen.

ROLLED SUGAR COOKIES

Lois Patterson
Kandie Shupe

1 C. oleo
1 C. sugar
2 eggs, beaten
1 tsp. vanilla
1/2 C. milk
1 tsp. soda
2 tsp. baking powder
3 to 3 1/2 C. flour

Mix. Chill and roll out. Cut with cookie cutters. Bake at 325° for 8 to 10 minutes.

WHITE COOKIES (COCONUT)

Alma Anderson Favorite

1 C. shortening
2 C. sugar
2 eggs
3 tsp. baking powder
1 tsp. salt
4 T. milk
1 tsp. vanilla
4 C. flour
1 C. coconut

Mix ingredients in order given. Roll in teaspoon-size balls and flatten with fork. Bake at 350° for 8 to 10 minutes.

EASY PEANUT CLUSTERS Jodi Kilborn

3/4 C. evaporated milk
12 Kraft caramels
2 C. salted peanuts
1/2 C. sugar
1 C. chocolate chips

Heat milk and sugar over low heat until mixture comes to a full boil. Then add caramels and cook 4 minutes. Remove from heat and add chocolate chips. Stir until chips are melted. Then add peanuts. Drop by teaspoonfuls onto wax paper.

OUR KITCHEN PRAYER

God Bless my little kitchen,
I love its every nook.
And Bless me as I do my work,
Wash pots and pans and cook.

And may the meals that I prepare,
be seasoned from above,
With Thy greatest blessings and Thy grace,
But most of all – Thy love.

As we partake of daily bread,
The table for us spread,
Will not forget to thank Thee, God,
Who gave us daily bread.

So, bless my little kitchen, God
And those who enter in,
May they find naught but joy and peace,
And happiness therein.

APPLE FINGER BARS Gail Dahlby

FIRST CRUST:
1 C. margarine
2 1/2 C. flour
1 T. sugar
1 tsp. salt
1 egg yolk, add milk to make 2/3 C. and save egg white

Preheat oven to 375°. Mix ingredients to make crust. Roll out half and put into 15" bar pan.

2 handfuls crushed corn flakes or Rice Krispies cereal

Place crushed cereal on top of crust.

8 to 10 apples, peeled and sliced
1 C. sugar
1 tsp. cinnamon
1 T. flour

Mix above ingredients and put on top of crushed cereal. Roll out rest of crust; place on top. Brush with egg white. Bake for 40 to 50 minutes.

FROSTING:
1 C. powdered sugar
1/2 tsp. vanilla
Water

Mix powdered sugar with vanilla and enough water to make drizzling consistency. Drizzle bars while still hot.

Real love stories
never have endings.

APPLE STREUSEL BARS

Kathy Throndset
Kandie Shupe

4 C. flour
1 1/2 C. margarine
2 C. sugar
1/2 tsp. salt
2 eggs
6 to 8 apples, peeled and sliced (Granny Smith apples best)
Cinnamon, to taste

Mix together flour, margarine, sugar and salt. Put three-fourths mixture in 10x15" pan. Pat down. Top with the sliced apples. Top with 1/2 cup sugar and cinnamon. Top with remaining one-fourth of dough, crumbled up. Lightly press down. Bake at 350° for 40 to 45 minutes or until golden brown.

FROSTING:
2 C. powdered sugar
1 1/4 tsp. margarine
2 to 3 tsp. milk
1 tsp. almond flavoring

Mix frosting ingredients and drizzle frosting on top in crisscross pattern. Cut into bars.

MOCK ANGEL BARS

Darcy Corley

2 C. sugar
2 C. cake flour
1/2 tsp. salt
1 C. boiling water
1/2 tsp. vanilla
6 egg whites
1/2 tsp. cream of tartar
2 tsp. baking powder

Sift sugar, cake flour and salt together three times. Add boiling water. Set aside to cool. Beat egg whites until frothy. Add cream of tartar. Beat until stiff peaks. Add baking powder. Beat well. When first mixture is cool, add vanilla and fold into egg whites. Pour into large jelly roll pan. Bake at 350° for 20 minutes.

CREAM CHEESE FROSTING:
6 oz. cream cheese
1 C. butter or margarine
2 C. powdered sugar

Mix together and spread on cooled cake.

We pardon as long as we love.

BANANA CAKE BARS

Lois Hogen

1/2 C. shortening
1 C. sugar
2 eggs
1/2 tsp. vanilla
1 3/4 C. flour
2 tsp. baking powder
1/2 tsp. salt
1 C. mashed bananas (2 or 3)
Nuts, optional

Preheat oven to 350°. Cream together shortening, sugar, eggs and vanilla. Stir together flour, baking powder and salt. Add bananas alternately with flour mixture to creamed mixture. Add nuts, if desired. Place in a greased 9x13" pan. Bake for 25 to 30 minutes. Frost with powdered sugar frosting while still warm.

BANANA BARS

Sally Aase
Candy Benjegerdes

1 C. oleo
2 C. sugar
3 eggs
3 large or 4 medium bananas
1/2 C. buttermilk
1/2 C. nuts, optional
1 tsp. soda
1 tsp. baking powder
1 tsp. salt
3 C. flour
1 tsp. vanilla

Cream oleo and sugar. Add eggs and bananas and mix well. Stir in buttermilk. Combine dry ingredients and nuts; add to creamed mixture and mix well. Pour into large, well greased jelly roll pan or use two 9x13" pans. Bake at 350° for 30 minutes. When cool, frost with powdered sugar frosting.

Teach your hands to help
and your heart to love.

BINGO BARS Avis Aamodt

3 eggs
2 C. sugar
1 1/4 C. salad oil
1-4 oz. jar baby food applesauce
1-4 oz. jar baby food apricots
1-4 oz. jar baby food carrots
2 C. flour
2 tsp. baking soda
2 tsp. cinnamon

Preheat oven to 350°. Cream together eggs, sugar and shortening. Add the rest of the ingredients and put into 10x15" jelly roll pan. Bake 25 to 30 minutes.

FROSTING:
1-3 oz. pkg. cream cheese, softened
6 T. butter
1 tsp. vanilla
1 T. cream
3 C. powdered sugar

Mix frosting ingredients together and put on bars.

BLONDE BROWNIES

2 C. flour
1 tsp. baking powder
1/4 tsp. baking soda
1 tsp. salt
1-12 oz. pkg. chocolate chips
2/3 C. oleo
2 C. brown sugar
2 tsp. vanilla
2 eggs
Nuts, optional

Melt oleo; add brown sugar, vanilla and eggs. Mix together dry ingredients and add brown sugar mixture. Add chocolate chips and nuts. Bake at 350° for 30 minutes at least. Makes a 9x13" pan.

BUTTERSCOTCH BROWNIES Avis Lehman

2/3 C. oleo
2 1/4 C. brown sugar
3 eggs
2 2/3 C. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1 C. chocolate chips or more

Melt oleo in saucepan or in bowl in microwave. Stir in sugar and mix well. Cool 10 minutes. Add eggs, one at a time, beating well after each one. Stir in dry ingredients and mix well. Pour into a greased 10x15x1" pan. Sprinkle with chocolate chips. Bake at 350° for 25 to 30 minutes. Do not over bake.

CHERI'S FAVORITE BROWNIES Candy Benjegerdes

4 eggs
1 C. white sugar
1 C. brown sugar
1 tsp. vanilla
1 C. melted shortening
1 C. flour
1/2 C. cocoa
1 tsp. baking powder
1/2 tsp. salt
1 C. nuts, optional

Preheat oven to 350°. Beat eggs; add sugar, vanilla and shortening. Sift together dry ingredients and add to first mixture. Add nuts. Put into 9x13" pan. Bake for 30 to 35 minutes or until done. Cool; frost with fudge frosting.

BROWNIES Sally Aase

2 C. white sugar
2 C. flour
1 C. water
2 sticks margarine
4 T. cocoa
2 eggs, beaten
1 tsp. baking soda
1/2 C. buttermilk
1 tsp. vanilla

Mix sugar and flour. Boil together water, margarine and cocoa. Pour hot mixture over flour-sugar mixture. Mix well. Add remaining ingredients. Mix well. Put in greased 11x16" pan. Bake at 400° for 25 to 30 minutes.

BROWNIES Rose Fredericks

1 C. sugar
1/2 C. margarine or butter
4 eggs
1 C. plus 1 heaping T. flour
1 can Hershey chocolate syrup
1/2 C. chopped nuts

Cream together shortening and sugar. Add eggs. Then add flour, chocolate syrup and nuts. Bake at 350° for 25 to 30 minutes.

CHOCOLATE FROSTING:
1 1/4 C. sugar
5 marshmallows or 3/4 C. miniature marshmallows
1/2 C. milk
1 T. butter
1 C. chocolate chips

Boil sugar, marshmallows and milk for 5 minutes. Remove from stove and add butter and chocolate chips. Beat until smooth and spread on cake.

BUTTERSCOTCH BARS Candy Benjegerdes

1 C. sugar
3 eggs
3/4 C. butter
2 1/2 C. graham cracker crumbs
2 C. miniature marshmallows
1 C. flake coconut
1/2 C. nuts
10 oz. butterscotch chips
1/2 C. chunky peanut butter

Over low heat, cook together the sugar, eggs and butter for 5 minutes. Cool. Add graham cracker crumbs, marshmallows, coconut and nuts. Put into 9x13" pan. Press down. Melt chips and peanut butter and spread over top of bars. Refrigerate and then cut into squares.

BLUEBERRY BUCKLE Linda Ouverson

MIX TOGETHER:
3/4 C. sugar
1/4 C. Crisco shortening

STIR IN:
1 egg
1/2 C. milk

MIX WELL AND ADD:
2 C. flour
2 tsp. baking powder

MIX WELL AND STIR IN:
2 C. whole blueberries, drained well

Place in greased 9x9" pan.

TOPPING:
1/2 C. sugar
1/2 tsp. cinnamon
1/4 C. butter
1/2 C. flour

Crumble together and sprinkle on top. Bake in 375° oven for 25 to 30 minutes.

Love enriches;
it doesn't rehabilitate.

DAIRY QUEEN BUSTER BARS

Rhonda Tufte

1 pkg. Oreo cookies
6 T. melted butter

Crush Oreo cookies and add melted butter. Put in 9x13" pan. Freeze.

FILLING:
1/2 gal. vanilla ice cream, softened
1 pkg. salted peanuts

Spread ice cream on crust and then sprinkle on peanuts. Freeze to set.

TOPPING:
1 stick butter
2 C. powdered sugar
1 1/2 C. evaporated milk
1 C. chocolate chips
1 tsp. vanilla

Boil topping ingredients for 5 minutes; then pour over filling.

Make 1 or 2 days ahead to set good.

GRANDMA LAURA'S BUTTERMILK BROWNIES

Linda Ouverson
Linda Johnson

2 C. flour
2 C. sugar
2 sticks margarine
1 C. water
4 T. cocoa
1/2 C. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla

Sift flour and sugar together in a large bowl. Bring margarine, water and cocoa to a boil over medium heat. Pour boiled mixture over dry mixture. Add the buttermilk, eggs, soda and vanilla. Mix well and pour into a greased 11x15" cookie sheet. Bake 25 minutes at 350°.

FROSTING:
6 T. milk
6 T. margarine
1 1/2 C. sugar
1/2 tsp. vanilla
1/2 C. chocolate chips

Stir margarine, milk and sugar together over medium heat. Bring to boil and boil for 1 minute. Remove from heat and add chocolate chips and vanilla. Beat until spreading consistency.

TEXAS BROWNIES Patti Brecken

COMBINE:
2 C. flour
2 C. sugar

In a heavy saucepan, stir and heat until boiling:

1/2 C. margarine
1/2 C. shortening
1 C. strong brewed coffee
1/4 C. unsweetened cocoa

Pour this boiling mixture over the flour-sugar mixture.

ADD:
1/2 C. buttermilk
2 eggs
1 tsp. baking soda
1 tsp. vanilla

Mix well and pour into 17x11" jelly roll pan. Bake at 400° for 20 minutes. While brownies bake, prepare the frosting.

FROSTING:
1/2 C. margarine
2 T. cocoa
1/4 C. milk
3 1/2 C. powdered sugar
1 tsp. vanilla

In a saucepan, combine margarine, cocoa and milk and stir to boiling. Mix in powdered sugar and vanilla until smooth. Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Makes 17x11" baking pan. Yields 48 brownies.

CAKE COOKIE BARS Judy Olson

2 C. brown sugar
2 C. flour
1/2 C. butter
1 egg
1 tsp. soda
1 tsp. salt
1 C. milk
1 tsp. vanilla
1 C. chocolate chips

Mix brown sugar, flour and butter until crumbly. Take out 1 cup. Add egg, soda, milk and vanilla to the rest of the crumb mixture. Mix well. Pour into greased and floured sheet pan. Add 1 cup chocolate chips to the 1 cup reserved crumb mixture and sprinkle over the top. Bake at 350°.

Grandchildren are God's way of compensating us for growing old.

CARROT BARS Candy Benjegerdes

4 eggs
2 C. sugar
1 C. vegetable oil
2-6 oz. jars baby food carrots
2 C. flour
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
1 C. chopped walnuts, optional

Preheat oven to 350°. Cream eggs and sugar; add vegetable oil, carrots and vanilla. Mix well. Stir dry ingredients together and add to creamed mixture. Bake in greased bar pan for 30 minutes.

CHERRY ALMOND COFFEE SQUARES Shirley Olson

1 pkg. Super Moist sour cream white cake mix
1/4 C. water
1 C. dairy sour cream
3 eggs
1 can cherry pie filling

Grease and flour jelly roll pan. Mix cake mix, water, sour cream and eggs. Mix just until moistened. Batter may be a little lumpy. Spread in pan. Drop pie filling by spoonfuls onto batter. Bake at 350° for 25 to 30 minutes. Sprinkle with almonds and drizzle with thin powdered sugar frosting to glaze.

Kindness in words
creates confidence;
kindness in thinking
creates profoundness;
kindness in giving
creates love.

CHERRY-BERRY ON A CLOUD Jean Nelson

6 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1 3/4 C. sugar

Preheat oven to 275°. Beat egg whites, salt and cream of tartar until frothy. Slowly add sugar; beat 15 minutes or until stiff. Pour into greased 9x13" pan. Bake 60 minutes. Turn off oven and leave in oven overnight.

BLEND TOGETHER:
2-3 oz. pkgs. cream cheese, softened
1 C. sugar
1 tsp. vanilla

FOLD IN:
1-8 oz. tub Cool Whip or
2 C. whipped cream

ADD:
2 C. miniature marshmallows

Spread mixture on meringue layer in the morning and refrigerate for 12 hours. Cut into squares and top with:

1 can cherry pie mix
2 C. sliced strawberries

CHOCOLATE CHIP BARS Erma Hanson
LRH Auxiary Sec.

2 C. brown sugar
1/2 C. margarine
2 eggs
1 tsp. vanilla
2 T. water
2 C. flour
1/2 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1 C. chocolate chips
Nuts, optional

Preheat oven to 375°. Mix first ten ingredients into bowl and mix well. Place in 9x13" pan. Sprinkle with an additional 1 cup of chocolate chips and 1/2 cup nuts. Bake for 20 minutes.

Years wrinkle the skin,
but lack of enthusiasm
wrinkles the soul.

CHOCOLATE CARAMEL BARS

Shirley Olson

1 pkg. German chocolate cake mix
3/4 C. margarine, melted
1 C. nuts
1 can evaporated milk
1-12 oz. pkg. caramels, melted
1 C. chocolate chips

Preheat oven to 350°. Mix together cake mix, margarine, nuts and evaporated milk. Put one-half of mixture into 9x13" pan and bake 6 minutes. Melt caramels with 1/3 cup evaporated milk. Put chocolate chips on top of baked layer, then caramel mixture on top. Put rest of cake mixture on top. Bake for 18 to 20 minutes.

CHOCOLATE CHIP BARS

Judy Olson
Candy Benjegerdes

1/2 C. sugar
1/3 C. brown sugar
1 C. shortening (can use 1/2 margarine and 1/2 shortening)
1 tsp. vanilla
1 egg
1 1/4 C. flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 C. nuts
1-6 oz. pkg. chocolate chips

Preheat oven to 375°. Mix all ingredients together and put into 9x13" pan. Bake for 12 to 14 minutes.

"Over the hill"
means the hardest climb
is over and the view
is terrific.

COCONUT CREAM BARS

JoAnn Alexander

1-4 oz. pkg. Jell-O vanilla flavor cook and serve pudding
1 3/4 C. milk
1 pkg. Pillsbury Moist Supreme yellow cake mix
1/2 C. margarine or butter, melted
1/3 C. half and half
1/2 tsp. almond extract or vanilla
1 C. coconut
1/2 C. sliced almonds

Heat oven to 350°. Grease 13x9" pan. In medium saucepan, combine pudding mix and 1 3/4 cups milk. Bring to a boil over medium heat, stirring constantly. Remove from heat and let cool. Meanwhile, in large bowl, combine cake mix, 1/2 cup margarine, half and half and almond extract on low speed until moistened. Reserve 1 cup mixture for topping; spread remaining mixture in prepared pan. Bake at 350° for 8 minutes. Spoon and spread pudding gently over base. Add coconut to reserved mixture; spoon teaspoonfuls evenly over pudding. Sprinkle with almonds. Bake at 350° for 20 to 30 minutes or until golden brown and coconut mixture is firm to touch.

GLAZE:
1 C. powdered sugar
2 T. margarine or butter, softened
3 to 4 tsp. milk
1/2 tsp. almond extract or vanilla

In small bowl, combine all glaze ingredients, adding enough milk for desired consistency; blend until smooth. Drizzle over warm bars. Cool completely; cut into bars. Store in refrigerator.

CHOCOLATE COCONUT BARS

Betty Hanson

2 C. graham cracker crumbs
1/2 C. butter or margarine, melted
1/4 C. sugar
2 C. flaked coconut
1-14 oz. can sweetened condensed milk
1/2 C. chopped pecans
1-7 oz. plain chocolate candy bar
2 T. creamy peanut butter

Combine crumbs, butter and sugar. Press into greased 13x9x2" baking pan. Bake at 350° for 10 minutes. Meanwhile, in a bowl, combine coconut, milk and pecans; spread over crust. Bake at 350° for 15 minutes; cool completely. In small saucepan, melt candy bar and peanut butter over low heat; spread over bars. Cool until set. Yield: about 3 dozen.

You my give without loving,
but you can't love without giving.

CHOCOLATE PEANUTTERS

Linda Johnson

SIFT TOGETHER AND SET ASIDE:
1 1/2 C. flour
3/4 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt

IN ANOTHER BOWL, COMBINE:
1 C. brown sugar
1/2 C. shortening
1 tsp. vanilla

Beat until creamy. Add 1 egg and beat. Add flour mixture alternately with 1/4 cup milk. Stir in one 6 ounce package chocolate chips and 1 cup peanuts. Bake at 375° for 10 to 12 minutes.

GERMAN CHOCOLATE BARS

Ferne Virchow

2/3 C. margarine
1 pkg. German chocolate cake
1 C. chocolate chips
1 tub coconut pecan ready frosting
1/4 C. milk

Preheat oven to 350°. Cut softened margarine into cake mix. Put one half of cake mixture into 9x13" pan and bake 10 minutes. Sprinkle chocolate chips on while warm. Drop frosting by tablespoonfuls onto chips. Stir 1/4 cup milk into rest of cake mix and drop by teaspoon on top of frosting. Bake 25 to 30 minutes or dry to touch.

When love adorns the home,
other decorations are secondary.

CHOCOLATE SCOTCHEROOS

Linda Ouverson

1 C. sugar
1 C. corn syrup
1 C. peanut butter

Combine sugar and syrup in 3-quart-saucepan. Cook over medium heat, stirring always until mixture boils. Remove from heat and add peanut butter. Stir until smooth. In a large bowl that has been buttered, put:

6 C. Rice Krispies cereal

Pour syrup over cereal and stir to coat. Press into greased 9x13" pan.

MELT TOGETHER OVER HOT WATER:
1 C. chocolate chip
1 C. butterscotch chips

Spread over cereal mixture. Makes 48 bars.

FROSTED PEANUT BUTTER BARS

Shirley Olson

1/2 C. oleo
1/2 C. brown sugar
1/2 C. white sugar
1/3 C. peanut butter
1 egg
1/2 tsp. burnt sugar flavoring
1 tsp. vanilla
1 C. chocolate chips
1 C. flour
1 C. quick oatmeal
1/2 tsp. soda
1/2 tsp. salt

Cream oleo, sugars and peanut butter until fluffy. Add egg, vanilla and burnt sugar flavoring; beat. Add sifted dry ingredients and oatmeal. Mix well. Mixture will be stiff. Press into greased 9x13" pan. Bake about 15 minutes at 350°. Watch close. Don't overbake or they will get hard. Then sprinkle chocolate chips on top; return to oven for about 1 minute until melted. Then spread. Cool about 15 minutes and then frost with the following frosting:

FROSTING:
1/2 c. powdered sugar
1/2 C. peanut butter
4 T. milk
1/2 tsp. burnt sugar flavoring

Cut bars while warm.

DEATH BY CHOCOLATE Theresa Cooper

1 pkg. brownie mix
1/8 to 1/4 C. Kahluá
2 pkgs. chocolate mousse
1 large container Cool Whip
8 Heath or Skor bars, crushed
1 C. pecans, chopped

Prepare brownies according to package. Cool and poke holes in them. Pour Kahluá over. Then crumble and place half in large bowl. Prepare mousse and spread half over crumbled brownies in pan. Spread half of Cool Whip over mousse. Sprinkle half crushed candy bars and chopped nuts over Cool Whip. Repeat layers. Refrigerate and allow to set for several hours or overnight for flavors to mingle.

CRUNCH CEREAL BARS Jodi Kilborn

1 C. sugar
1 C. light corn syrup
1/4 C. butter
1 C. peanut butter
6 C. any crisp cereal
1 C. chocolate chips
1 C. butterscotch chips

Cook the sugar, syrup and butter in a saucepan. Bring to a full boil. Remove from heat and add peanut butter and mix well. Mix in cereal and spread into buttered 9x13" buttered pan. Melt chocolate and butterscotch chips and spread over bars. Cool and cut into squares.

HO HO BARS Gail Dahlby

1/2 C. softened margarine
1/2 C. oil
1 C. water
3 T. baking cocoa
2 C. flour
1 tsp. soda
2 C. sugar
2 eggs
1/2 C. buttermilk
1 C. shortening
1 C. sugar
1/2 C. milk
1 tsp. vanilla
1/4 tsp. salt
1 T. water
1 C. confectioners' sugar
1 C. sugar
6 T. milk
6 T. butter
1 1/2 C. mini chocolate chips

Combine margarine, oil, 1 cup water, cocoa, flour, soda and 2 cups sugar in mixer bowl. Add eggs and buttermilk; beat well. Spread in greased and floured 10x15" baking pan. Bake at 350° for 20 to 23 minutes. Cool. Combine shortening, 1 cup sugar, 1/2 cup milk, vanilla, salt and 1 tablespoon water in mixing bowl. Beat at high speed for 5 minutes. Add confectioners' sugar; beat until of spreading consistency. Spread over baked layer. Bring 1 cup sugar, 6 tablespoons milk and 6 tablespoons butter to a boil in saucepan; boil 1 minute, stirring constantly. Stir in chocolate chips. Beat until smooth. Spread chocolate mixture over top. Cool. Cut into bars. Makes 2 1/2 dozen.

GOOD BARS Sue Cowell

FIRST LAYER:
1 C. white Karo syrup
1 C. brown sugar
1 1/2 C. peanut butter

Melt ingredients together. Add:

2 C. Rice Krispies cereal
2 C. corn flakes

Put into lightly greased jelly roll pan. Let cool 1 hour.

SECOND LAYER:
1/2 C. butter
6 T. instant vanilla pudding
2 C. powdered sugar
3 T. milk

Melt butter; add pudding, powdered sugar and milk. Spread over first layer.

THIRD LAYER:
6 oz. chocolate chips
6 T. butter

Melt chips and butter together. Spread over second layer. Best if kept refrigerated.
VARIATION: Also good with 4 cups Rice Krispies and no corn flakes.

FUDGE BROWNIES Wanda Hoffman

1 C. sugar
4 eggs
1 stick oleo
1 regular-size Hershey chocolate
1 C. flour
1/2 C. nuts, optional

Put into a greased 9x13" cake pan. Bake at 350° for 20 minutes.

FUDGE BROWNIE TOPPING:
6 T. milk
6 T. oleo
1 1/2 C. sugar

Bring to a rapid boil for 30 seconds; it will start to thicken. Take off heat and add 1/2 cup chocolate chips. Beat with spoon until thick. Add vanilla and salt to flavor. Mix well and spread on brownies.

Only love can be divided endlessly
and still not diminish.

LEMON BARS

Mrs. Laurell Davis
Lu Jaspers

CRUST:
2 C. flour
1/2 C. powdered sugar
1 C. butter

Pat into pan. Bake 20 minutes at 350°.

FILLING:
4 eggs
2 C. sugar
6 T. lemon juice
1 tsp. baking powder
4 T. flour
Pinch of salt

Beat all filling ingredients together with beater. Mix and pour on top of hot crust. Bake at 350° for 25 minutes. Sprinkle powdered sugar on top.

LENNY'S LEMON BARS
(THESE ARE YUMMY!!!)

Cheryl Jones
Linda Ouverson

1 box lemon cake mix
1 can lemon pie filling
4 eggs
1/3 C. vegetable oil

Beat eggs and oil; add pie filling and mix. Then add lemon cake mix. Stir together well. Pour into greased or sprayed jelly roll pan. Bake in 350° oven for 20 minutes or until toothpick comes out clean. Frost with Cream Cheese Frosting.

CREAM CHEESE FROSTING:
4 oz. cream cheese, softened
1/4 C. butter oleo, softened
1 3/4 C. powdered sugar
1 tsp. vanilla
Yellow food coloring, if desired

Stir together well and spread over cooled bars.

MARBLED CHEESECAKE BARS

Marlys Petznick

2 C. finely chopped Oreo cookies
3 T. melted butter
3-8 oz. pkgs. cream cheese, softened
1-14 oz. can sweetened condensed milk
3 eggs
2 tsp. vanilla
2-1 oz. squares unsweetened chocolate, melted

Preheat oven to 300°. Combine Oreo cookies and butter; press into ungreased 9x13" pan. Beat cheese until fluffy. Add sweetened condensed milk and beat until smooth. Add eggs and vanilla. Pour half of mixture over crust. Stir chocolate into remaining batter. Drop by spoonfuls onto batter. Swirl to mix. Bake 45 to 50 minutes. Cool. Chill and cut into squares. Keep refrigerated.

DISAPPEARING MARSHMALLOW BARS

June Nerlien

1 C. butterscotch chips
1/2 C. margarine
2/3 C. brown sugar
1 tsp. vanilla
1/2 tsp. salt
1 1/2 C. flour
1 C. chocolate chips
1/2 C. chopped nuts
2 C. miniature marshmallows

Preheat oven to 350°. Melt butterscotch chips and margarine in a 3-quart saucepan. Remove from heat and beat in the eggs. Add brown sugar, baking powder, vanilla, salt and flour. Mix together by hand. Fold chocolate chips and miniature marshmallows into batter in five strokes. Spread into greased 9x13" pan. Bake 25 to 30 minutes. Do not overbake. Center will be a little jiggly, after baking, but becomes firm after cooling.

MINT BROWNIES Kathy Hanson

1 C. sugar
1/2 C. soft butter
4 eggs
1 can Hershey syrup
1 C. flour
1/2 tsp. baking powder

FILLING:
1/2 C. soft butter
2 C. powdered sugar
2 T. milk
1 tsp. peppermint extract
2 to 3 drops green food coloring

FROSTING:
1/2 C. butter
1-6 oz. pkg. chocolate chips

BROWNIES: Cream sugar and butter; blend in eggs, syrup, flour and baking powder. Put into a greased jelly roll pan. Bake at 350° for 20 minutes. Cool and chill in the refrigerator.
FILLING: Cream butter and powdered sugar. Blend in milk, extract and food coloring. Spread over chilled brownies. Refrigerate.
FROSTING: Melt butter and chips over low heat, stirring constantly. Allow to cool before spreading over filling. Refrigerate. Cut into squares when cool, but before hard. Freezes well.

MONA BARS Avis Lehman

1 stick margarine, melted
1 box butter flavor or regular yellow cake mix
4 eggs
1-8 oz. pkg. cream cheese, softened
3 C. powdered sugar

Preheat oven to 350°. Mix together margarine, cake mix and 2 eggs. Put into greased 9x13" pan. Mix together 2 eggs, creamed cheese and powdered sugar until smooth and fluffy. Pour over first layer. Bake for 30 to 40 minutes. Sprinkle with powdered sugar.

Ramona Schipall gave us the recipe as Cream Cheese Coffee Cake. We felt it was too rich for coffee cake so cut in smaller pieces and renamed it Mona Bars.

Everyone wants to live long,
but no one wants to grow old.

MOUNDS BARS

MIX:
2 C. graham crackers, crushed
1/2 C. sugar
1/2 C. melted margarine

Put in 8x8" pan and bake at 325° for 10 minutes.

MIX:
1-14 oz. can sweetened condensed milk
2 C. coconut

Add to above and bake 20 minutes.

TOP WITH:
2 T. peanut butter, melted
1 C. chocolate chips

Refrigerate.

NUT GOODIE

Ferne Virchow

1-18 oz. pkg. chocolate chips
1 1/2 C. crunchy peanut butter
6 C. mini-marshmallows

Stir chips and peanut butter over low heat until smooth. Cool for 10 minutes. Fold in marshmallows. Put in lightly greased 9x13" pan. Chill until firm. Store in refrigerator.

OREO BUTTERFINGER

Rose Fredericks

1-1 lb. pkg. Oreo cookies
5 Butterfinger candy bars, frozen
1 stick butter
1/2 gal. peppermint ice cream, softened

Crunch up cookies and Butterfinger candy bars and add to melted butter. Add half mixture to bottom of buttered cake pan. Add ice cream. Top with rest of cookie mixture. Freeze and serve.

Fifty is the old age of youth and the youth of old age.

PECAN PIE BARS Kathy Hanson

1 pkg. dry yellow cake mix, reserving 2/3 C.
1 egg
1/2 C. margarine, melted
1 C. chopped pecans

Generously grease sides and bottom of a 9x13" pan. In a large mixing bowl, combine remaining cake mix, margarine and egg. Mix until crumbly. Press into the greased pan and bake at 350° for 15 to 20 minutes or until light golden brown.

FILLING:
2/3 C. reserved cake mix
1/2 C. brown sugar, firmly packed
3 eggs
1 1/2 C. maple syrup (pancake syrup)
1 tsp. vanilla

Combine all filling ingredients and beat with mixer at medium speed for 1 to 2 minutes. Pour over crust. Sprinkle with pecans. Return to oven and bake for 30 to 35 minutes or until filling is set. Cool and cut into bars. Makes about 3 dozen.

PECAN TASSIES Florence Klitzke

1-3 oz. pkg. cream cheese
1/2 C. margarine
1 C. flour

Soften cheese and margarine to room temperature and blend together. Stir in flour. Chill about 1 hour. Shape into 2 dozen 1" balls. Place in tiny muffin cups. Press dough against bottom and sides of cups.

PECAN FILLING:
1 egg
1 T. soft butter
3/4 C. brown sugar
1 tsp. vanilla
Dash of salt
2/3 C. coarsely broken pecans

Divide pecans among pastry cups. Beat together other ingredients and spoon egg mixture over pecans. Bake at 325° for about 25 minutes. Cool and remove from pans.

Age does not diminish the extreme disappointment of having a scoop of ice cream fall from the cone.

PECAN PIE BARS

2 C. flour
1 C. cold butter or margarine
1 egg
1-6 oz. pkg. almond brickle chips
1/2 C. sugar
1-14 oz. can sweetened condensed milk
1 tsp. vanilla
1 C. chopped almonds

Preheat oven to 350°. In medium bowl, combine flour and sugar; cut in cold butter until crumbly. Press firmly into 9x13" pan. Bake 15 minutes. In large bowl, beat sweetened condensed milk, eggs and vanilla. Stir in chips and pecans. Spread evenly over baked crust. Bake 25 minutes or until golden brown. Cool. Cut into bars. Store, covered, in refrigerator.

PUMPKIN PIE SQUARES Pat Nelson

FIRST LAYER:
1 C. flour
1/2 C. oatmeal
1/2 C. brown sugar
1/2 C. butter

Preheat oven to 350°. Mix ingredients together and put into 9x13" pan. Bake 15 minutes.

SECOND LAYER:
2 C. pumpkin
1-13 1/2 oz. can evaporated milk
2 eggs
1/2 tsp. salt
1/2 tsp. ginger
3/4 C. sugar
1 tsp. cinnamon
1/4 tsp. cloves

Mix ingredients. Pour over prepared crust. Bake 20 minutes.

THIRD LAYER (TOPPING):
1/2 C. pecans
1/2 C. brown sugar
2 T. butter

Mix together and put over second layer. Return to oven and bake 15 to 20 minutes.

A house is built by human hands,
but a home is built by human hearts.

PUMPKIN BARS

Rose Fredericks

1 C. oil
2 C. sugar
1-15 oz. can pumpkin
4 eggs
2 C. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
2 tsp. cinnamon

Combine ingredients and pour into greased jelly roll pan. Bake at 350° for 20 to 25 minutes.

FROSTING:
4 oz. cream cheese
1 1/3 tsp. vanilla
1 tsp. butter
1 1/3 T. milk
2 1/2 C. powdered sugar

RAISIN BARS

Marlys Petznick

1 pkg. white cake mix
1 can raisin pie mix
3 eggs
1/2 tsp. lemon flavoring

Beat eggs, dry cake mix and lemon flavoring. Fold in pie mix. Put on cookie baking pan. Bake at 350° for 40 minutes.

FROSTING:
1/2 C. butter
1 C. brown sugar
3 to 4 T. milk
1 tsp. burnt sugar flavoring
1 tsp. vanilla
2 to 3 C. powdered sugar

Melt butter and add remaining ingredients. Frost bars when cool.

SALTED NUT BARS

Candy Benjegerdes

1 pkg. peanut butter chips
1/4 C. margarine
1 can sweetened condensed milk
2 C. salted peanuts
1 1/2 C. miniature marshmallows

Mix together and heat in microwave for about 4 minutes or until chips are melted. Add peanuts and marshmallows and mix together. Put in 9x13" pan. Refrigerate. Cut into squares.

SPECIAL K BARS Elaine Froendt

6 C. Special K cereal
1 C. light Karo corn syrup
1 C. sugar
1 C. peanut butter
1 C. chocolate chips
1 C. butterscotch chips

Over low heat, bring syrup and sugar to a boil. Add peanut butter. Pour mixture over cereal. Press into 9x13" cake pan. Melt chocolate and butterscotch chips and put over pressed cereal.

RICH OATMEAL BARS Doris Janssen

4 C. oatmeal
1 C. brown sugar
2/3 C. melted margarine
1/2 C. light corn syrup

Preheat oven to 350°. Mix oatmeal, brown sugar and syrup well. Press into greased 10x15" pan. Bake for 10 to 15 minutes.

ICE WITH:
1-3 oz. pkg. chocolate chips
1-3 oz. pkg. butterscotch chip
3/4 C. peanut butter

Top onto bars while still warm. Cool and cut into small bars.

SYMPHONY BARS Mayvis Aamodt

1 C. butter
2 C. sugar
4 eggs
3 tsp. vanilla
2 C. flour, sifted
2 C. chopped pecans
2 oz. chocolate, melted

Preheat oven to 350°. Cream together butter and margarine. Add remaining ingredients, except chocolate. Divide dough in half. Add melted chocolate to half of dough. Place white half of dough on bottom of a greased 9x13" pan. Place chocolate dough on top. Bake approximately 30 minutes.

FROSTING:
5 T. flour
1 C. milk
1 C. butter, don't use margarine
1 C. sugar
1 tsp. vanilla

Cook flour and milk together in double boiler until thick. Cool. Cream together butter, sugar and vanilla. Add paste and beat at high speed for 5 minutes. Frost bars.

CARAMEL RICE KRISPIE BARS

June Nerlien
Jean Nelson
Judy Olson
Kathyrn Will

FIRST LAYER:
1/4 C. margarine
4 C. miniature marshmallows
4 C. Rice Krispies cereal

Melt together the above margarine and marshmallows in microwave until melted. Add Rice Krispies and spread into 9x13" pan.

SECOND LAYER:
1-14 oz. pkg. caramels
1 1/4 sticks margarine
1 can sweetened condensed milk

Put into microwaveable dish and cook at half power or I use the defrost temperature or until the caramels are melted. Pour the caramel mixture over the Rice Krispie mixture. Refrigerate for 40 minutes.

THIRD LAYER:
1/4 C. margarine
4 C. miniature marshmallows
4 C. Rice Krispies cereal

Same as first layer. Spread on top of second layer. Keep refrigerated.

I think there is enough caramel you could double each Rice Krispie layer and put it in a jelly roll pan. I thought the caramel layer was a little thick.

Smoke pouring out from a chimney
reminds me of a house full of love.

SNICKERS BARS Lu Jaspers

FIRST LAYER:
1 C. semisweet chocolate chips
1/4 C. peanut butter
1/4 C. butterscotch chips

Melt ingredients together and spread in a greased 9x13" pan. Chill.

SECOND LAYER:
1 C. sugar
1/4 C. oleo
1/4 C. milk
1/4 C. peanut butter
1 tsp. vanilla
1 C. marshmallow creme

Boil sugar, oleo and milk for 5 minutes. Add peanut butter, vanilla and marshmallow creme. Then spread mixture on first layer.

THIRD LAYER:
1 C. dry roasted peanuts

Sprinkle roasted peanuts on third layer.

FOURTH LAYER:
40 caramels
2 T. milk

Melt caramels and milk together. Spread mixture over nuts. Cool.

ZUCCHINI BARS Elaine Froendt

3/4 C. butter
1/4 C. sugar
1 C. brown sugar, packed
2 eggs
1 1/2 tsp. vanilla
1 3/4 C. flour
2 tsp. baking powder
2 C. shredded zucchini

Grease and flour 10x15" pan. Beat butter and sugar until fluffy. Add eggs and vanilla. Continue beating. Add flour and baking powder. Stir in zucchini until just mixed. Bake at 350° for 40 minutes.

Marriages may be made in heaven,
but the details have to be worked out here on earth.

NO-COOK DIVINITY

Betty Hanson

1 pkg. Betty Crocker fluffy white frosting mix
1/2 C. Karo light syrup
1 tsp. vanilla
1/2 C. boiling water
1 lb. powdered sugar (3 1/2 C.)
Nuts or colored, drained cherries, if desired

Mix frosting mix, vanilla and water in bowl at high speed until stiff peaks are formed. Gradually blend in powdered sugar on low speed. Drop by teaspoonfuls onto wax paper to dry. Keep turning upside-down until dry.

CARAMELS

Candy Benjegerdes
Lu Jaspers
Elaine Froendt

1 C. butter
2 1/2 C. brown sugar
Dash of salt
1 C. white corn syrup
1 can Eagle Brand condensed milk
1 tsp. vanilla

Heat together butter, sugar and salt until sugar dissolves. Add corn syrup and milk. Cook over medium heat, stirring constantly, until mixture reaches 240° on a candy thermometer. Add vanilla. Pour into buttered 9x11" glass dish. Cool and cut into squares.

DIVINITY

Phylis Mortinson
Cheryl Chodur

2 C. white sugar
1/2 C. water
1/2 C. white corn syrup
2 egg whites, beaten
1/2 C. walnuts or cherries, cut in 1/2

Put into saucepan the sugar, water and syrup; bring to a boil. Stir until clear. Watch the syrup and keep testing until soft ball stage when dropped in cold water. Pour approximately one-fourth of liquid into egg whites and beat. Boil remaining liquid until it cracks when little (1/2 teaspoon) dropped in cold water. Pour into egg whites. When starting to lose shininess, drop quickly onto wax paper. May use food coloring for Christmas, green or red. Top with walnuts and/or cherries, if desired. Makes approximately 3 dozen.

DOUBLE DECKER FUDGE Kathy Throng

1 C. peanut butter chips
1 C. semisweet chocolate chips
3/4 C. evaporated milk
1/4 C. margarine
2 1/4 C. sugar
1 3/4 C. (7 oz.) marshmallow creme
1 tsp. vanilla

Measure peanut butter chips into a bowl. Put chocolate chips into another bowl; set aside. Butter an 8" square pan. Combine evaporated milk, margarine, sugar and marshmallow creme into a heavy 2 3/4-quart saucepan. Cook over medium heat until mixture begins to boil, stirring constantly. Continue cooking and stirring 5 minutes. Remove from heat. Stir in vanilla. Immediately add about half of hot mixture to peanut butter chips, stirring until completely melted. Pour into prepared pan. Add remaining hot mixture to chocolate chips, stirring until melted. Spread over top of peanut butter layer in pan. Cool. Very rich; makes about 48 squares.

CARAMEL NUT CANDY Betty Hanson

28 caramels
1/4 C. butter or margarine
2 T. half and half cream
1 1/2 C. powdered sugar
1 C. salted peanuts
2 C. miniature marshmallows
1 to 2 C. flaked coconut

Place caramels, butter and cream in 2-quart microwave-safe dish. Microwave, uncovered, on medium power for 2 minutes; stir. Microwave 1 to 3 minutes more, stirring every minute, until smooth. Stir in sugar until smooth. Add peanuts. Gently fold in marshmallows. Sprinkle coconut in 10x5" strip onto two sheets of waxed paper; spoon caramel mixture down center of coconut. Using the waxed paper, coat caramel with coconut and roll into two 10" logs. Discard waxed paper. Wrap logs in plastic wrap and chill for 4 hours. Remove wrap and cut logs into 1/2" slices. Store in airtight container in refrigerator. Yield: about 4 dozen.

This recipe was tested in 700 watt microwave.

Faults are thick
where love is thin.

MICROWAVE FUDGE

Elaine Froendt

1 lb. (approx. 4 C.) powdered sugar
1/2 C. cocoa
1/4 C. milk
1 T. vanilla
1/2 C. margarine

Microwave on high for 2 minutes.

FUDGY BUTTONS

Betty Hanson

2 T. butter, no substitutes
1 1/2 tsp. baking cocoa
1/2 C. powdered sugar
1/2 tsp. milk
2 T. creamy peanut butter

In small saucepan, melt butter; remove from heat. Add cocoa and mix well. Stir in sugar. Add milk and stir until smooth. Add peanut butter and mix well. Drop by teaspoonfuls onto wax paper. Flatten tops and shape into 2" patties. Refrigerate until serving. Yield: about 1 1/2 dozen.

MAPLE CREAMS

Linda Ouverson

This is a double recipe.

1-2 lb. bag powdered sugar
1 C. butter, softened

Using your mixer, stir these together; it will be crumbly.

ADD:
2 C. sweetened condensed milk
2 tsp. maple flavoring

ADD BY HAND:
2 2/3 C. flaked coconut (I use Mounds brand)
3 C. chopped nuts (I use walnuts)

Mix well. Drop by teaspoonfuls onto waxed paper. Chill, preferably overnight.

1 1/2 normal recipe size bags chocolate chips
1/2 bar paraffin

In double boiler, melt chips and paraffin together. Dip candies in chocolate mixture using toothpicks and put back on wax paper and chill again. These freeze well.

LAYERED MINT CHOCOLATE CANDY Marlys Petznick

1-12 oz. pkg. semisweet chocolate chips
1-14 oz. can sweetened condensed milk
2 tsp. vanilla extract
6 oz. white confectioners' coating (almond bark)
1 tsp. peppermint extract
Few drops red or green food coloring

In heavy saucepan over low heat, melt chips with 1 cup sweetened condensed milk. Stir in vanilla. Spread half mixture into waxed paper-lined 8 or 9" square pan; chill 10 minutes or until firm. Hold remaining chocolate at room temperature. Melt confectioners' coating with remaining condensed milk. Stir in peppermint extract and food coloring. Spread onto chill layer; chill 10 minutes or until firm. Spread reserved mixture over mint layer. Chill 2 hours or until firm. Turn onto cutting board and peel off paper; cut into squares. Store in loosely covered container at room temperature.

PEANUT BUTTER FUDGE Betty Hanson

2 C. sugar
1/2 C. milk
1 1/3 C. peanut butter
1-7 oz. jar marshmallow creme

In saucepan, bring sugar and milk to a boil; boil for 3 minutes. Add peanut butter and marshmallow creme. Mix well. Quickly pour into buttered 8" square pan; chill until set. Cut into squares. Yield: 3 to 4 dozen.

PEANUT BRITTLE Avis Lehman
Betty Hanson

1 C. (or more) raw peanuts
1 C. sugar
1/2 C. white corn syrup
1/8 tsp. salt
1 tsp. vanilla
1 T. butter
1 tsp. soda

Stir together the first four ingredients in 1 1/2-quart casserole or glass mixing bowl. Microwave on high for 4 minutes. Stir and microwave 4 minutes or more on high. Add 1 teaspoon vanilla and 1 tablespoon butter. Stir and microwave 2 minutes; it will turn brown. Add 1 teaspoon soda and stir gently. Pour on lightly buttered cookie sheet. Do not stretch. When cool, break in pieces.

What's stitched with love
will never tear.

PEANUT BUTTER BALLS LRH Friend

1 stick margarine
1-16 oz. jar peanut butter
1 lb. powdered sugar
3 1/2 C. Rice Krispies cereal
1 large Hershey bar
1-6 oz. pkg. chocolate chips
3/4 bar paraffin

Melt margarine; add peanut butter and mix. Add sugar; mix. Add Rice Krispies. Make into 1" balls and refrigerate. In saucepan, melt paraffin completely and add and melt Hershey bar and chocolate chips. Stick balls with a toothpick and dip into chocolate mixture. Put on wax paper. Makes about 5 dozen.

RECIPE FOR FRIENDSHIP
Take two heaping cups of patience
One heartful of love
Two handsful of generosity
A dash of laughter
One headful of understanding
Sprinkle generously with kindness
Add plenty of faith and mix well.
Spread over a period of a lifetime
And serve everybody you need.

Christmas

RECIPE FOR A HAPPY CHRISTMAS

Fill the house with Love
Hope and Peace
Add the Joy of Children and
the strength of Older People
Season with the Music of Laughter
and some Mistletoe Kisses
Warm before a Crackling Fire
and serve with Tidings of
Comfort and Joy

AFTER HOLIDAY CASSEROLE

1-7 oz. pkg. spaghetti, cooked
1 3/4 C. shredded Monterey Jack cheese
1 1/2 C. chopped, cooked turkey
1-2 oz. jar pimentos, undrained
1 small green pepper, chopped
1 can cream of celery soup
1 small onion, chopped
1/2 C. chicken broth
1/2 tsp. salt
1/4 tsp. pepper

Combine spaghetti, 1 1/4 cups cheese, turkey and next seven ingredients. Stir gently. Spoon mixture into lightly greased 11x7" dish. Sprinkle with remaining 1/2 cup cheese. Bake at 350° for 45 minutes.

GRANDMA'S CRANAPPLE CHRISTMAS DRINK

Patti Brecken

1 C. water
1 C. red hots
1 pkg. strawberry jello
3 C. apple cider
4 C. cranapple juice
2 sticks of cinnamon
Pinch of allspice

Boil water and red hots until melted. Add remaining ingredients. May put in percolating coffeepot. Serve red hot!

The heart holds things the mind forgets.

ANGEL MERINGUE TORTE

6 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1 1/2 C. sugar
1/2 tsp. vanilla
1/2 tsp. almond extract
1 C. whipping cream
Cranberries Jubilee (recipe below), Cranberry Topping or sweetened, sliced strawberries

Heat oven to 450°. Butter bottom only of 9" springform pan or 10x4" tube pan. Beat egg whites, cream of tartar and salt in large mixer bowl on medium speed until foamy. On high speed, beat in sugar, 2 tablespoons at a time; beat until stiff and glossy. Beat in vanilla and almond extract. Do not underbeat. Spread evenly in pan. Place in oven; immediately turn off oven. Leave pan in oven at least 8 hours. Run knife around torte to loosen; invert on serving plate. Beat whipping cream in chilled bowl until stiff. Frost torte with whipped cream. Refrigerate at least 4 hours. Cut into wedges and serve with Cranberries Jubilee. Makes 12 servings.

CRANBERRIES JUBILEE:
3/4 tsp. grated orange peel
1/2 C. orange juice
1/2 C. water
2 C. sugar
2 C. cranberries
2 T. water
2 tsp. cornstarch
1/4 C. brandy

Mix orange peel, orange juice, 1/2 cup water and the sugar in 2-quart saucepan. Heat to boiling; boil 5 minutes. Stir in cranberries. Heat to boiling; boil rapidly 5 minutes. Mix 2 tablespoons water and the cornstarch; stir into cranberry mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour cranberry mixture into chafing dish to keep warm. Heat brandy in saucepan until warm; ignite and pour over cranberry mixture.

CHRISTMAS WREATH

Jodi Kilborn

1/2 C. butter
30 large marshmallows
1/4 tsp. green food coloring
3 1/2 C. corn flakes

Melt the butter and marshmallows. Add food coloring and corn flakes. Stir. Shape into wreaths on wax paper and decorate with cinnamon and candies.

Love is always an appropriate gift.

BUFFET HAM

4 1/2 to 5 lb. fully cooked, boneless smoked ham, cut into 1/4" slices and tied
3 T. corn syrup
2 T. brown sugar
1 tsp. prepared mustard
Mustard Sauce (recipe below)
Raisin Sauce (recipe below)

Place ham on rack in shallow roasting pan. Heat in 325° oven until hot, 1 to 1 1/4 hours. Mix corn syrup, brown sugar and mustard; brush on ham during last 15 minutes of heating. Garnish with apricots halves and parsley, if desired. Serve with sauces.

MUSTARD SAUCE:
1 T. margarine or butter
1 T. flour
1/2 tsp. salt
1/4 tsp. pepper
1 C. milk
3 T. prepared mustard
1 T. prepared horseradish

Heat margarine over low heat until melted. Blend in flour, salt and pepper. Cook over low heat, stirring constantly, until smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in mustard and horseradish. Heat until hot; cool. Makes about 1 1/4 cups sauce.

RAISIN SAUCE:
1/2 C. brown sugar, packed
2 T. cornstarch
1 tsp. dry mustard
1 1/4 C. water
2 T. lemon juice
1 C. raisins

Mix brown sugar, cornstarch and mustard in 1-quart saucepan. Gradually stir in water and lemon juice; add raisins. Cook over medium heat, stirring constantly, until mixture boils. Boil and stir 1 minute. Makes about 1 1/2 cups sauce.

Given with love,
a fistful of dandelions
means as much
as a dozen roses.

CANDY CANE COFFEE CAKES

Lois Meyer

2 pkgs. active dry yeast
1/2 C. warm water (105 to 115°)
1 1/4 C. buttermilk
1/2 C. sugar
1/2 C. margarine or butter, softened
2 eggs
2 tsp. baking powder
2 tsp. salt
5 1/2 to 6 C. all-purpose flour
1 1/2 C. snipped dried apricots
1 1/2 C. chopped, drained maraschino cherries
Glaze (recipe below)

Dissolve yeast in warm water in large mixer bowl. Add buttermilk, sugar, margarine, eggs, baking powder, salt and 2 1/2 cups of the flour. Beat on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in enough remaining flour to make dough easy to handle. Dough will be soft and slightly sticky. Turn dough onto well floured surface; knead until smooth and elastic, about 5 minutes. Divide into three equal parts. Roll each part into rectangle, 15x6". Place on greased cookie sheet. Make 2" cuts on 15" sides of rectangles at 1/2" intervals. Mix apricots and cherries. Spread one-third of the fruit mixture lengthwise down center of each rectangle. Crisscross strips over fruit mixture. Stretch each rectangle to 22"; curve to form cane. Cover; let rise in warm place until double, about 1 hour. Dough is ready if indentation remains when touched. Heat oven to 375°. Bake until golden brown, 18 to 20 minutes. Drizzle Glaze over canes while warm. Decorate with cherry halves or pieces, if desired. Makes 3 coffee cakes.

GLAZE: Mix 2 cups powdered sugar and about 2 tablespoons water until smooth and of desired consistency.

Let there be space
in your togetherness.

CARROT-RAISIN BREAD

3 eggs
1 1/2 C. vegetable oil
2 C. shredded carrots
1 1/2 C. sugar
2 T. grated orange peel
1 tsp. vanilla
3 1/3 C. all-purpose flour
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. ground cinnamon
1 tsp. ground cloves
2/3 C. chopped nuts
2/3 C. raisins

Heat oven to 350°. Grease bottoms only of two 9x5x3" loaf pans. Beat eggs, oil, carrots, sugar, orange peel and vanilla on low speed, scraping bowl occasionally, 1 minute. Add flour, baking soda, baking powder, salt, cinnamon and cloves. Beat on low speed, scraping bowl occasionally, until moistened, about 15 seconds. Beat on medium speed 45 seconds. Stir in nuts and raisins. Spread in pans. Bake until wooden pick inserted in center comes out clean, 55 to 60 minutes. Cool 10 minutes; remove from pans. Cool completely before slicing. To store, wrap and refrigerate. Makes 2 loaves.

APPLE-RAISIN BREAD: Substitute 2 cups chopped, unpared apples for the carrots. Omit orange peel.

CHRISTMAS CHEESECAKE

1 1/2 C. graham cracker crumbs (about 24 squares)
6 T. butter or margarine, melted
1 env. unflavored gelatin
1/4 C. cold water
1/4 C. milk
1-8 oz. pkg. cream cheese, softened
1/2 C. confectioners' sugar
2 tsp. grated lemon peel
1-8 oz. carton frozen whipped topping, thawed, divided
1-21 oz. can cherry pie filling

Combine crumbs and butter; press onto the bottom of a greased 9" springform pan. Chill 15 minutes. In a saucepan, combine gelatin and water; let stand for 1 minute. Add milk; cook and stir over low heat until gelatin is dissolved. Beat cream cheese and sugar until light and fluffy. Add gelatin mixture and lemon peel; mix well. Chill until partially set. Fold in 2 cups whipped topping. Pour over crust. Chill until firm, at least 3 hours. Spread pie filling over gelatin layer. Top with remaining whipped topping. Yield: 10 to 12 servings.

Put a little more love in living,
and you will love life more than ever before.

CHRISTMAS EVE FRUIT SALAD

1-11 oz. can mandarin orange segments, drained
1-8 1/4 oz. can sliced beets, drained
1-8 1/4 oz. can pineapple chunks
2 tart red apples, cut up
1 banana, sliced
1 T. lemon juice
Shredded lettuce
1 T. sugar
1/2 C. chopped peanuts
1/4 C. mayonnaise or salad dressing
2 T. milk

Place orange segments, beets, pineapple with syrup, apples and banana in bowl. Add lemon juice; toss gently. Let stand 10 minutes; drain. Arrange mixture on platter of shredded lettuce. Sprinkle with sugar and peanuts. Mix mayonnaise and milk; drizzle over fruit.

CHRISTMAS JELLO SALAD

Lois Meyer

2 boxes lime jello
2 boxes strawberry jello
1-20 oz. can crushed pineapple, drained
1 env. Knox gelatin
1/4 C. cold water
1-3 oz. pkg. cream cheese
1 C. whipped cream
1/2 C. pecans
Sugar and vanilla, to taste

Mix strawberry jello according to package directions and place in large pan. Let cool until partially set. Drain pineapple and save juice. Put half of pineapple and half of nuts in red jello. Let set. Bring pineapple juice to boil and add the Knox gelatin softened in 1/4 cup water. Add cream cheese and mix well. Let cool, but not harden. Whip cream, sugar and vanilla; add to juice-gelatin mixture. Spread on red jello. Let set. Fix lime jello according to package directions. When partially set, add rest of pineapple and nuts. Spread on top of cream cheese mixture. Refrigerate.

Young folks ought to know what we old folks know more about being young than they do about being old.

CHRISTMAS KEEPING CAKE

1 C. butter or margarine, softened
2 C. granulated sugar
3 eggs, separated
1 tsp. baking soda
1/2 C. buttermilk
3 C. all-purpose flour, divided
1 1/2 tsp. ground cinnamon
1/2 tsp. ground nutmeg
1/2 tsp. ground cloves
1 C. red plum jam
1 C. coarsely chopped pecans
1 C. golden raisins
1 C. quartered dates
1 C. brandy, bourbon or sherry

Preheat oven to 300°. Cream butter and sugar. Beat in egg yolks until fluffy. Dissolve baking soda in buttermilk. Beat buttermilk into butter mixture. Combine 2 1/2 cups flour with spices; add to creamed mixture alternately with jam. Beat egg whites until stiff; fold into batter. Combine remaining flour with pecans, raisins and dates. Fold into batter. Pour into a well greased and floured 10" tube pan. Bake 3 to 3 1/2 hours or until a toothpick inserted in center of cake comes out clean. Place pan on wire rack to cool. When completely cool, cut a piece of cheesecloth large enough to wrap around cake. Soak cheesecloth in liquor. Remove cake from pan and wrap cheesecloth around cake. Wrap cheesecloth-covered cake tightly with aluminum foil. Allow to age 4 to 6 weeks before serving. Yield: 12 to 14 servings.

Be sure to try this delicious alternative to traditional fruitcake. To make the pretty garnish, brush artificial Christmas holly with egg white and sprinkle with sugar.

CHRISTMAS SURPRISE CANDY

1 lb. white almond bark
2 C. Spanish peanuts or other nuts
1 C. peanut butter
1-12 oz. pkg. chocolate chips

Melt bark. Add chips and peanut butter and melt together. Add nuts. Spread thinly on a large sheet of waxed paper. Cool; then refrigerate. Break into bite-sized pieces.

We make big batches of this candy for our trash collector, our mail person and our newspaper carrier. We like to share the joy of the season and show our appreciation for the people who serve our needs all year long.

Setting a good example for the children takes all the fun out of middle age.

CHRISTMAS TREE COFFEE CAKES

2 pkgs. active dry yeast
3/4 C. warm water (105 to 115°)
3/4 C. buttermilk
3/4 C. dairy sour cream
1/2 C. shortening
1/4 C. sugar
2 tsp. baking powder
2 tsp. salt
5 to 5 1/2 C. all-purpose flour
1 1/2 C. cut up candied fruit
Margarine or butter, softened
Powdered Sugar Frosting (recipe below)
Candied cherries, cut into halves

Dissolve yeast in warm water in large mixer bowl. Add buttermilk, sour cream, shortening, sugar, baking powder, salt and 2 1/2 cups of the flour. Beat on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in candied fruit and enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Divide dough into four equal parts. Shape each part into a rope, 22 to 24". Pinch off 1" piece for tree trunk. Shape two ropes into a tree, 9" wide at base, 11 1/2" high, with 1" space between each row on greased cookie sheet. Pinch to join ropes. Place 1" piece at base of tree. Brush with margarine. Repeat. Cover; let rise in warm place until double, about 1 hour. Dough is ready if indentation remains when touched. Heat oven to 375°. Bake until golden brown, 20 to 25 minutes. Cool. Drizzle coffee cake with Powdered Sugar Frosting. Decorate with cherry halves. Makes 2 coffee cakes.

POWDERED SUGAR FROSTING: Mix 2 cups powdered sugar and 2 to 3 tablespoons milk until smooth and of desired consistency.

CHRISTMAS TORTONI

2/3 C. macaroon cookie or vanilla wafer crumbs (about 12 cookies)
1/4 C. cut up red candied cherries
1/2 C. chopped, salted almonds
1 qt. vanilla ice cream, slightly softened
Red and green candied cherries

Mix cookie crumbs, 1/4 cup red cherries and the almonds; fold into ice cream. Divide ice cream mixture among eight paper-lined medium muffin cups, 2 1/2x 1 1/4". Arrange red cherry half and slices of green cherry on each. Freeze until firm, about 4 hours. Makes 8 servings.

Youve reached middle age
when aqll your exercise is caution.

CHRISTMAS JAM

1 C. fresh cranberries
1-10 oz. pkg. frozen strawberries, thawed
2 C. sugar

Put cranberries into a blender, cover and chop by turning on and off, on and off, etc. Empty into saucepan; add strawberries and bring to a boil. Add sugar and boil until thickened. It doesn't thicken a lot. Pour into jelly glasses. Put canning lids on and process according to canning directions. With processing, jam may also be placed in refrigerator for 2 to 4 weeks.

CINNAMON ORNAMENTS

1 1/2 C. cinnamon
1 C. applesauce

Mix ingredients and place on a piece of waxed paper. Spread the mixture out and cut with a cookie cutter; small ones work best. Put a tiny hole at the top with a small straw. Put a ribbon through after the ornament has set.

CINNAMON PECANS

1 egg white
1 lb. pecans
1 tsp. salt
1 tsp. water
1 C. sugar
1 tsp. cinnamon

Combine egg white and water. Beat until stiff. Add pecans, coating them with the egg mixture. Add sugar, salt and cinnamon, coating well. Place on a cookie sheet and bake at 300° for 25 minutes. Stir after 15 minutes and move cookie sheet to top rack.

A borrower is a person who wants to live within your means.

CINNAMON 'N SUGAR MUFFINS

2 eggs
1/2 C. milk
1/4 C. applesauce
1/4 C. margarine or butter, melted
2 C. all-purpose flour
1/2 C. raisins
1/4 C. sugar
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/4 C. sugar
3/4 tsp. ground cinnamon
1/4 C. margarine or butter, melted

Heat oven to 400°. Grease bottoms only of 12 medium muffin cups, 2 1/2x1 1/4". Beat eggs; stir in milk, applesauce and 1/4 cup margarine. Stir in flour, raisins, 1/4 cup sugar, baking powder, salt and 1/2 teaspoon cinnamon all at once just until flour is moistened. Batter will be lumpy. Fill muffin cups, about two-thirds full. Bake until golden brown, 20 to 25 minutes. Mix 1/4 cup sugar and 3/4 teaspoon cinnamon. Immediately dip tops of warm muffins into melted margarine, then into sugar-cinnamon mixture. Makes 1 dozen muffins.
CINNAMON-APPLE MUFFINS: Fill muffin cups one-third full. Spoon 1 teaspoon applesauce onto batter in each cup; top with enough batter to fill cups about two-thirds full.

COCONUT SNOWBALLS

Spread 2 cups flaked coconut in shallow pan or on plate. Place paper or foil liners in each of 12 medium muffin cups, 2 1/2x1 1/4". Scoop 1/2 gallon any flavor ice cream into 12 balls; roll each in coconut, using two forks for rolling. Place balls in muffin cups. Freeze until firm. Cover and freeze no longer than 2 weeks. Makes 12 servings.
TINTED COCONUT SNOWBALLS: Shake coconut and 4 drops red or green food color in tightly covered jar until coconut is evenly tinted. Continue as directed.

It used to be a fool and his money were soon parted.
Now it happens to everybody.

COFFEE STIRRER STICKS

1 C. sugar
1/3 C. brewed coffee
1 T. light corn syrup
1/4 tsp. baking cocoa
1/4 tsp. ground cinnamon
1/2 tsp. vanilla extract
12 wooden lollipop or craft sticks
Plastic wrap
Red and green narrow ribbon

In a saucepan, combine sugar, coffee, corn syrup, cocoa and cinnamon. Cook over medium heat until the sugar is dissolved, stirring constantly. Cook over medium heat, without stirring, until a candy thermometer reads 290° (soft crack stage), about 7 minutes. Remove from the heat. Immediately stir in vanilla, then pour into a greased 2-cup heat-proof glass measuring cup. Working quickly, pour tablespoonfuls into circles on a greased baking sheet and lay a stick in each circle. Allow to cool until hardened. When cooled, wrap with plastic wrap and tie with ribbon. Store in an airtight container. Yield: about 1 dozen.

CRUNCHY CARAMEL SNACK MIX

3 C. chocolate corn puffed cereal
3 C. bite-sized oat square cereal
1/2 C. margarine
1/4 C. light corn syrup
1/4 tsp. cream of tartar
1 C. unsalted peanuts
2 C. small, twisted pretzels
1 C. brown sugar, packed
1/4 tsp. baking soda
1/2 tsp. vanilla

In a 13x9" pan, combine cereals, peanuts and pretzels; set aside. Combine sugar, margarine and corn syrup. Cook and stir over medium heat until margarine melts and mixture comes to a boil. Cook, without stirring, for 4 minutes. Remove from heat; stir in baking soda and cream of tartar. Stir in vanilla. Pour over cereal mixture. Bake at 300° for 30 minutes, stirring after 15 minutes. Transfer to large shallow pan. Cool. Store in airtight container. Makes 10 cups.

Enthusiasm is the yeast that raises a lot of dough.

CREAM CHEESE GRAPES

1-8 oz. pkg. cream cheese, softened
2 T. mayonnaise
1 lb. seedless grapes
1 1/2 C. finely chopped toasted pecans

In a medium mixing bowl, combine cream cheese and mayonnaise, beating until smooth. Add grapes to cream cheese and stir gently just until coated. Spread pecans on a large sheet of waxed paper. Roll the cheese-coated grapes in the pecans until well coated. Place grapes on a baking sheet and chill at least 1 hour. If desired, arrange on a serving platter in the shape of a grape cluster and garnish with grapevine twigs and silk leaves. Yield: about 6 dozen grapes.

Wrinkles should merely indicate where smiles have been.

CREAM PUFFS

Lois Meyer

1 C. water
1/2 C. margarine or butter
1 C. all-purpose flour
4 eggs
Fillings (see recipes below)

Heat oven to 400°. Heat water and margarine to rolling boil in 1-quart saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Add eggs; beat until smooth. Drop dough by scant 1/4 cupfuls, 3" apart, onto ungreased cookie sheet. Bake until puffed and golden, 35 to 40 minutes. Cool. Cut off tops of puffs; pull out any filaments of soft dough. Fill puffs with one of the following filling; replace tops. Makes 10 to 12 Cream Puffs.

EGGNOG FLUFF FILLING:

1-3 3/4 oz. pkg. instant vanilla pudding and pie filling
1 C. milk
1 tsp. rum flavoring
1 tsp. ground nutmeg
1/4 tsp. ground ginger
2 C. whipping cream
Powdered sugar

Blend pudding and pie filling, milk, rum flavoring, nutmeg and ginger in large mixer bowl on low speed. Add whipping cream; beat on high speed until soft peaks form, 1 to 2 minutes. Fill puffs. Serve immediately or cover and refrigerate no longer than 3 hours. Just before serving, sprinkle with powdered sugar or brush tops with light corn syrup and sprinkle with nonpareils.

ICE CREAM FILLING: Fill cooled puffs with peppermint, pistachio or vanilla ice cream. Serve immediately or cover and freeze no longer than 24 hours; let stand a few minutes at room temperature before serving. Serve with Hot Fudge Sauce or sprinkle with powdered sugar.

PEPPERMINT WHIPPED CREAM FILLING: Beat 2 cups whipping cream, 1/4 cup granulated or powdered sugar, 1 teaspoon peppermint extract and 5 or 6 drops red or green food color in chilled bowl until stiff. Fill puffs. Serve immediately or cover and refrigerate no longer than 4 hours. Serve with Hot Fudge Sauce.

To freeze unbaked cream puff dough, place mounds of dough in freezer, uncovered. Freeze until firm, about 4 hours. Store in freezer bags in freezer no longer than 1 month. To bake, heat oven to 400°. Bake frozen puffs ,3" apart, on ungreased cookie sheet. Bake until puffed and golden, 45 to 50 minutes. To freeze baked puffs, wrap, label and freeze no longer than 3 months. Thaw unwrapped at room temperature for about 30 minutes.

CRANBERRY COFFEE CAKE

Lois Meyer

1/2 recipe Brown Sugar Sweet Dough (recipe below)
1 C. cranberry-orange relish
Powdered Sugar Glaze (recipe below)

Roll dough into 12x9" rectangle on lightly floured surface; transfer to greased cookie sheet. Make 3" diagonal cuts at 1" intervals on 12" sides of rectangle with scissors. Spread cranberry-orange relish filling down center of rectangle in 3" wide strip. Crisscross strips at an angle over filling, overlapping about 1". Let rise until double, 40 to 50 minutes. Heat oven to 375°. Bake until golden brown, 20 to 25 minutes. Drizzle with Powdered Sugar Glaze while warm.

BROWN SUGAR SWEET DOUGH:
2 pkgs. active dry yeast
1 C. warm water (105 to 115°)
1/2 C. brown sugar, packed
1/2 C. margarine or butter, softened
1 tsp. salt
2 eggs
1 C. quick cooking oats
3 1/2 to 4 C. all-purpose flour

Dissolve yeast in warm water in large bowl. Stir in brown sugar, margarine, salt, egg, oats and 1 1/2 cups of the flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 1/2 hours. Dough is ready if indentation remains when touched. Punch down dough; divide into halves.

POWDERED SUGAR GLAZE: Mix 1 cup powdered sugar and 2 to 3 teaspoons milk until smooth and of desired consistency.

APRICOT-CHERRY COFFEE CAKE: Substitute 1/2 cup snipped dried apricots and 1/2 cup chopped drained maraschino cherries for the cranberry-orange relish.
DATE COFFEE CAKE: Substitute Date Filling for the cranberry-orange relish. Cook 1 cup cut up dates, 1/3 cup water, 1 tablespoon sugar and 1 tablespoon grated orange peel over low heat, stirring occasionally, until thickened, about 3 minutes. Cool.

MINCEMEAT COFFEE CAKE: Substitute 1 cup prepared mincemeat for the cranberry-orange relish.

An old-timer is a person who's had lots of interesting experiences, some of them true.

CRUNCHY ICE CREAM SQUARES

2 C. coarsely crushed corn flakes or whole wheat flake cereal
1-3 1/2 oz. can flaked coconut (1 1/3 C.)
1/2 C. chopped nuts
1/2 C. brown sugar, packed
1/3 C. margarine or butter, melted
1/2 gal. vanilla, butter pecan, butterscotch revel or chocolate ice cream, softened

Mix cereal, coconut, nuts, brown sugar and margarine. Press two-thirds of the mixture, about 3 1/2 cups, in ungreased 13x9x2" baking pan. Slice ice cream; press on cereal layer. Sprinkle with remaining cereal mixture. Cover and freeze until firm, at least 12 hours. Makes 15 servings.
GRANOLA ICE CREAM SQUARES: Substitute 2 cup granola (any flavor) for the cereal, coconut and nuts.

CRANBERRY-LEMON PUNCH

3 qts. water
2 C. sugar
2 C. strong tea
2-6 oz. cans frozen lemonade concentrate, thawed
2 qts. cranberry juice cocktail
1 qt. apple juice
2 C. orange juice

Heat water and sugar to boiling, stirring constantly, until sugar is dissolved; cool. Prepare tea, using 1 tablespoon loose tea or 3 tea bags and 2 cups boiling water; cool. Refrigerate all ingredients. Just before serving, mix in large punch bowl. Makes 60 (about 1/2 cup) servings.

A grouch is a person who somehow can manage to find something wrong even with the good old days.

DATE DREAM DESSERT

1-14 oz. pkg. date bar mix
2 T. margarine or butter, softened
1/4 C. chopped nuts, if desired
1/2 C. hot water
1 C. whipping cream
2 T. powdered sugar
1 tsp. instant coffee crystals or 1 tsp. vanilla

Heat oven to 400°. Mix crumb mix and margarine with fork; stir in nuts. Spread in ungreased 13x9x2" baking pan. Bake 10 minutes. Stir and cool; crumble. Mix date filling and hot water; cool. Beat whipping cream, powdered sugar and coffee crystals until stiff. Line 9x5x3" loaf pan with aluminum foil. Spread 1 cup of the crumbly mixture in pan. Spread half of the whipped cream mixture over crumbly mixture. Continue layering the following: 1/2 cup crumbly mixture, the date filling, 1/2 cup crumbly mixture, remaining whipped cream mixture and crumbly mixture; press lightly. Freeze until firm, at least 4 hours. Remove from freezer 10 to 15 minutes before serving. Makes 6 to 8 servings.

DELLA ROBBIA APPLE PIE

Pastry for 9" two-crust pie
4 C. diced, pared tart apples
1/4 C. lemon juice
1/2 C. cut up dates
1/2 C. maraschino cherries, cut into fourths
1/2 C. coarsely chopped walnuts
1/2 C. sugar
1/4 C. all-purpose flour
1/4 tsp. salt
1/4 C. half and half
Della Robbia Wreath (recipe below)

Heat oven to 425°. Prepare pastry. Mix apples and lemon juice. Stir in remaining ingredients, except Della Robbia Wreath. Pour into pastry-lined pie plate. Cover with top crust that has slits cut in it; seal and flute. Cover edge with 2 or 3" strip of aluminum foil to prevent excessive browning; remove foil during last 15 minutes of baking. Bake until crust is brown and juice begins to bubble through slits in crust, 50 to 60 minutes. Cool. Garnish with wreath.

DELLA ROBBIA WREATH: Mold process cheese into small apple and pear shapes; sprinkle tops with red sugar. Arrange cheese fruit, green and red maraschino cherries and dates in the shape of a wreath on pie.

We work so hard to keep our outside
presentable when the inside is what matters.

DIVINITY

Jean Nelson

3 C. sugar
1/2 C. white syrup
1/2 C. cold water
2 egg whites
1 tsp. vanilla
Walnuts

Put sugar, water and syrup in 2-quart pan. Cook to soft ball stage on candy thermometer. Beat egg whites in large bowl until stiff. Pour half of syrup mixture into egg whites (when it reaches soft ball stage.) Continue cooking rest of syrup until hard ball stage. Add to the egg white mixture, which has been beating (an electric mixer is needed). Continue beating until mixture thickens and loses its gloss. Add nutmeats and vanilla. Drop by teaspoonfuls onto wax paper or you can put in small glass cake pan and cut into squares.

FESTIVE CRANBERRY CAKE

1-18.5 oz. pkg. white cake mix with pudding
2 C. whipping cream
1/4 C. powdered sugar
1-14 oz. jar cranberry-orange relish

Bake cake in two 8 or 9x1 1/2" layer pans as directed on package. Cool. Split cake to make four layers. Beat whipping cream and powdered sugar in chilled bowl until stiff. Reserve 1/2 cup cranberry-orange relish. Fold remaining relish into 1 1/2 cups of the whipped cream; spread between cake layers. Spread reserved relish on top to within 1" of edge. Frost sides of cake and edge of top with remaining whipping cream. Refrigerate 1 to 2 hours before serving.

FRUITCAKE

2 sticks butter or margarine
1 C. white sugar
1/2 C. brown sugar
5 eggs
1 lb. fruit mix
1 C. raisins, any kind
1 C. currants
1 box dates
3 C. flour
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. salt
4 T. orange juice, optional
2 T. jam or honey, optional
1 T. dark Karo syrup, optional
1 tsp. lemon juice, optional

Spoon into loaf pans, lined with wax paper or greased. Bake at 375° for 2 to 4 hours. Cool. Then wrap in cloth soaked in Mogan David wine or brandy. Makes 2 loaves.

FRUITED CHRISTMAS WREATH Lois Meyer

2 pkgs. active dry yeast
1/2 C. warm water (105 to 115°)
1 1/4 C. buttermilk
1/2 C. granulated sugar
1/2 C. margarine or butter, softened
2 eggs
2 tsp. baking powder
2 tsp. salt
5 1/2 C. all-purpose flour
1 C. cut up mixed candied fruit
1/2 C. chopped pecans
1 T. grated lemon peel
1/2 C. powdered sugar
1 T. milk

Dissolve yeast in warm water in large mixer bowl. Add buttermilk, granulated sugar, margarine, eggs, baking powder, salt and 2 1/2 cups of the flour. Beat on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in remaining flour, the candied fruit, pecans and lemon peel. Dough will be soft and slightly sticky. Turn dough onto well floured surface; knead until smooth and elastic, about 5 minutes. Roll into 24x6" strip. Cut into three 24x2" strips. Place close together on greased cookie sheet. Braid strips; shape into circle and pinch ends to seal. Cover; let rise in warm place until double, about 1 hour. Dough is ready if indentation remains when touched. Heat oven to 375°. Bake until golden brown, about 30 minutes. Mix powdered sugar and milk; drizzle over wreath while warm. Decorate with green and red candied cherries, if desired. Makes 1 large coffee cake.

For two small wreaths, divide dough after kneading into halves. Roll each half into 18x3" rectangle. Cut into three 18x1" strips. Continue as directed, except bake 20 to 30 minutes. Omit powdered sugar and milk and brush with softened margarine or butter, if desired.

CHRISTMAS TREE BREAD: Omit candied fruit, pecans, lemon peel, powdered sugar and milk. Divide dough into halves; shape one half at a time into seventeen 2" balls. Form tree shape with balls in rows of five, four, three, two, one on lightly greased cookie sheet. Roll remaining two balls together for trunk of tree. Cover; let rise in warm place 1 hour. Bake until golden brown, 20 to 25 minutes. Remove from cookie sheets and cool. Beat 2 cups powdered sugar, 2 to 3 tablespoons water or milk and 1 teaspoon vanilla until smooth. Decorate trees with frosting. Trim with candied fruit. Makes 2 coffee cakes.

Be careful how you live.
You may be the only Bible
some people read.

FROSTY LIME PUNCH

2-6 oz. cans frozen limeade concentrate, thawed
3 C. cold water
2-12 oz. bottles lemon-lime carbonated beverage, chilled
1 C. lime sherbet

Mix limeade concentrate, cold water and carbonated beverage in large punch bowl. Spoon scoops of sherbet into bowl. Serve immediately. Makes 15 (about 1/2 cup) servings.

FROSTY PUMPKIN SQUARES

1 1/4 C. graham cracker crumbs (about 16 squares)
1/4 C. margarine or butter, melted
1 C. mashed, cooked pumpkin
1/2 C. brown sugar, packed
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground nutmeg
1 qt. vanilla ice cream, softened

Mix cracker crumbs and margarine. Reserve 2 to 3 tablespoons crumb mixture; press remaining mixture in ungreased 8x8x2" or 9x9x2" baking pan. Beat pumpkin, brown sugar, salt and spices until well blended. Stir in ice cream. Pour into pan; sprinkle with reserved crumb mixture. Freeze until firm, about 4 hours. Remove from freezer 10 to 15 minutes before serving. Makes 9 servings.

GINGERBREAD CUT-OUTS

1/2 C. vegetable shortening
2 T. granulated sugar
1 egg
1 C. dark molasses
1 C. boiling water
2 1/4 C. all-purpose flour
1 tsp. baking soda
1/2 tsp. salt
1 1/2 tsp. ground ginger
1 tsp. ground cinnamon
1/2 tsp. ground cloves
Ice cream, to serve, optional

Preheat oven to 325°. In a large mixing bowl, cream shortening, sugar and egg. Blend in molasses and water. Combine flour, baking soda, salt, ginger, cinnamon and cloves; add to molasses mixture. Beat until smooth. Pour into a 15x10x1" waxed paper-lined jelly roll pan. Bake 30 to 35 minutes or until cake springs back when touched in center. Cool cake in pan. Cut out shapes, using desired cookie cutters (we used 1" long cookie cutters to cut shapes out of scraps). Serve with ice cream, if desired. Yield: about 3 dozen 3" cut-outs.

GINGERBREAD SCONES

2 1/4 C. all-purpose flour
1/4 C. brown sugar, packed
2 tsp. baking powder
1 tsp. ground ginger
1/2 tsp. ground cinnamon
1/4 tsp. baking soda
1/2 tsp. ground cloves
1/3 C. cold margarine or butter
1 egg, beaten
1/4 C. molasses
2T. milk
3/4 C. mixed dried fruit bits or light raisins

In a large mixing bowl, stir together the flour, brown sugar, baking powder, ginger, cinnamon, baking soda and cloves. Using a pastry blender, cut in the margarine or butter until the mixture resembles coarse crumbs. Make a well in the center of the dry mixture. In a small mixing bowl, stir together the beaten egg, molasses and milk. Add the egg mixture, all at once, to the dry mixture. Using a fork, stir just until well combined. Stir in the fruit bits or raisins. Turn the dough out onto a lightly floured surface. Quickly knead the dough by gently folding and pressing it for 10 to 12 strokes or until the dough is nearly smooth. Divide the dough in half. On an ungreased baking sheet, pat or lightly roll each dough portion into a 6" circle. Using a sharp knife, cut each circle into six wedges. Separate wedges by pulling them 1" apart from each other. Bake scones in 375° oven for 12 to 15 minutes or until tops look dry and a wooden toothpick inserted near the center of each scone comes out clean. Remove scones from baking sheet. Cool slightly on a wire rack, then serve warm. Or cool completely before freezing. Makes 12.

GLÖGG

10 whole cloves
7 cardamom pods, crushed
2 sticks cinnamon
1 piece gingerroot, about 1/2", if desired
2 C. water
10 whole blanched almonds, cut lengthwise into halves
1 3/4 C. raisins
1 C. pitted large prunes
1 orange, cut into fourths
2-4/5 qt. bottles dry red wine
1 3/4 C. brandy
1 3/4 C. vodka
1/3 C. sugar

Tie cloves, cardamom, cinnamon and gingerroot in cheesecloth bag. Heat spice bag, water, almonds, raisins, prunes and orange to boiling in Dutch oven; reduce heat. Cover and simmer 45 minutes. Remove spice bag, prunes and orange. Reserve prunes for eating, if desired. Stir in remaining ingredients. Cover and heat until mixture begins to bubble. Ladle almond half and a few raisins into each cup before filling with hot Glögg. Makes 24 (1/2 cup) servings.

GRAHAM CRACKER GINGERBREAD HOUSES

These are so easy and fun for the children to do. They are made out of graham cracker squares "cemented" together with thick powdered sugar frosting (recipe on box). Make the roof by slanting two squares together. Decorate with various candies: candy-coated milk chocolates or gumdrops for the roof, hard rock candy for doors and windows, mini pretzels for a fence, upside-down sugar ice cream cones for trees (iced with green frosting) and coconut for snow. Set all on a piece of cardboard, covered with foil.

Here's our recipe for sturdy Glue Icing for Gingerbread Houses. Simply mix together 2 egg whites and 2 1/2 cups confectioners' sugar.

GRASSHOPPER PIE

Chocolate Cookie Crust (see recipe with Peppermint Stick Pie page 151)
32 large marshmallows
1/2 C. milk
1/4 C. creme de menthe
3 T. white creme de cacao
1 1/2 C. whipping cream
Few drops green food color, if desired

Bake Chocolate Cookie Crust (recipe found with Peppermint Stick Pie in Christmas section). Heat marshmallows and milk over medium heat, stirring constantly, just until marshmallows are melted. Refrigerate until thickened; stir in liqueurs. Beat whipping cream in chilled bowl until stiff. Fold marshmallow mixture into whipped cream; fold in food color. Pour into crust. Sprinkle with grated semisweet chocolate, if desired. Refrigerate until set, at least 3 hours.
GRASSHOPPER TARTS: Omit Chocolate Cookie Crust. Heat one 12 ounce package semisweet chocolate chips and 2 tablespoons shortening over medium heat, stirring constantly, until chocolate is melted, 3 to 4 minutes. Line 12 medium muffin cups, 2 1/2x1 1/4", with paper baking cups. Swirl 1 tablespoon chocolate mixture in each cup with back of spoon to coat bottom and side. Refrigerate until firm. Fill in with remaining chocolate. Refrigerate until firm. Carefully remove paper baking cups from chocolate shells. Return shells to muffin cups. Divide filling for Grasshopper Pie (above) among shells. Refrigerate until set, 2 to 3 hours. Garnish with whipped cream, if desired. Makes 12 servings.

If God sends a storm,
He will also steer the vessel.

GUMDROP BREAD

2 1/2 C. all-purpose flour
1 1/4 C. buttermilk
1/2 C. granulated sugar
1/2 C. brown sugar, packed
1/4 C. shortening
2 eggs
3 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1/2 tsp. baking soda
1 C. small gumdrops, cut into halves
1/2 C. chopped nuts, if desired

Heat oven to 350°. Grease bottom only of 9x5x3" loaf pan. Beat all ingredients, except gumdrops and nuts, in large mixer bowl on low speed 15 seconds. Beat on medium speed, scraping bowl constantly, 30 seconds. Stir in gumdrops and nuts; pour into pan. Bake until wooden pick inserted in center comes out clean, 60 to 65 minutes. Loosen sides of loaf from pan; remove from pan. Cool completely on wire rack. For best results, store bread at least 24 hours before slicing. To store, wrap and refrigerate no longer than 1 week.
LITTLE GUMDROP LOAVES: Substitute six well greased 10 1/2 ounce soup cans (1 1/4 cup capacity) for the loaf pan. Divide batter among soup cans. Bake about 40 minutes. Makes 6 loaves.

One measure of civilization's progress is the way the cost of relaxing keeps going up.

HIDDEN MINT MORSELS

1/3 C. shortening
1/3 C. butter, no substitutes, softened
3/4 C. sugar
1 egg
1 T. milk
1 tsp. vanilla extract
1 3/4 C. all-purpose flour
1/2 C. baking cocoa
1 1/2 tsp. baking powder
1/4 tsp. salt
1/8 tsp. ground cinnamon

PEPPERMINT LAYER:
4 C. confectioners' sugar
6 T. light corn syrup
6 T. butter, no substitutes, melted
2 to 3 tsp. peppermint extract

CHOCOLATE COATING:
2-11 1/2 oz. pkgs. milk chocolate
1/4 C. shortening

In a mixing bowl, cream shortening, butter and sugar until light and fluffy. Add egg, milk and vanilla; mix well. Combine flour, cocoa, baking powder, salt and cinnamon; add to the creamed mixture and mix well. Cover and refrigerate for 8 hours or overnight. On a lightly floured surface, roll dough to 1/8" thickness. Cut with a 1 1/2" round cookie cutter; place on ungreased baking sheets. Bake at 375° for 6 to 8 minutes or until set. Cool for 2 minutes; remove to wire racks to cool completely.
PEPPERMINT LAYER: Combine peppermint layer ingredients; mix well. Knead for 1 minute or until smooth. Shape into 120 balls, 1/2" each. Place a ball on each cookie and flatten to cover cookie. Place on waxed paper-lined baking sheets; refrigerate for 30 minutes.
CHOCOLATE COATING: In a microwave or double boiler, melt chips and shortening. Spread about 1 teaspoonful over each cookie. Chill until firm. Yield: about 10 dozen.

Is it a cookie or a candy? No matter which answer folks choose, they find these minty morsels yummy. The recipe makes so much that you can whip up dozens of gifts at once.

A vacation is a holiday away from everything but expenses.

HOLIDAY BRAID

1 pkg. active dry yeast
1/4 C. warm water (105 to 115°)
3/4 C. lukewarm milk, scalded and then cooled
1/4 C. sugar
1/4 C. shortening
1 tsp. salt
1 egg
1/2 C. raisins
1/2 C. chopped almonds
1 tsp. grated lemon peel
1/8 tsp. ground mace
3 1/2 to 3 3/4 C. all-purpose flour
1 egg yolk
2 T. cold water
Powdered Sugar Glaze

Dissolve yeast in warm water in large bowl. Stir in milk, sugar, shortening, salt, egg, raisins, almonds, lemon peel, mace and 1 3/4 cups flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased-side up. Cover; let rise in warm place until double, about 1 1/2 hours. Dough is ready if indentation remains when touched. Punch down dough. Divide into four equal parts; roll three of the parts into 14" strips. Place close together on lightly greased cookie sheet. Braid loosely; pinch ends together and fold under. Divide remaining part into three pieces and roll each into 12" strips. Braid strips; place on large braid. Cover and let rise until double, 45 to 60 minutes. Heat oven to 350°. Mix egg yolk and cold water; brush on coffee cake. Bake until golden brown, 30 to 40 minutes. Spread with Powdered Sugar Glaze while warm.

HOLIDAY COOKIE MIX

Lois Meyer

8 C. all-purpose flour
4 C. brown sugar, packed
1 T. salt
1 1/2 tsp. baking soda
1 1/2 C. shortening

Mix flour, brown sugar, salt and baking soda. Cut in shortening until mixture resembles fine crumbs. Place desired amounts of mix in storage containers. Seal tightly, label and refrigerate no longer than 10 weeks. To measure, dip dry measuring cup into cookie mix; level with straight-edged spatula. Makes 15 to 16 cookie mix. Use cookie mix in Toffee Bars, Spice-Raisin Cookies, Chocolate Bonbon Cookies, Sparkle Cookies and Cherry-Coconut Bars (next five recipes).

Large roasting pan, plastic dishpan, vegetable bin or 6-quart mixing bowl can be used for mixing ingredients. Plastic containers, jars or large plastic bags can be used to store cookie mix.

TOFFEE BARS Lois Meyer

4 C. Holiday Cookie Mix (see recipe)
1/2 C. margarine or butter, softened
1 egg
1 tsp. vanilla
1-4 oz. bar milk chocolate candy, broken into sections
1/2 C. chopped nuts, if desired

Heat oven to 350°. Mix cookie mix, margarine, egg and vanilla. Press in greased 13x9x2" baking pan. Bake until very light brown, 25 to 30 minutes; crust will be soft. Remove from oven; immediately place pieces of chocolate candy on baked layer. Let stand until soft; spread evenly. Sprinkle with nuts. Cut into bars, about 2x1", while warm. Makes 4 dozen bars.

SPICE-RAISIN COOKIES Lois Meyer

4 C. Holiday Cookie mix (see recipe)
1 C. raisins
1/4 C. molasses
1 egg
1 tsp. ground ginger
12/ tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground nutmeg
3 T. water
Vanilla Butter Frosting (recipe below)

Heat oven to 375°. Mix cookie mix, raisins, molasses, egg, ginger, cinnamon, cloves and nutmeg. Stir in water. Drop dough by teaspoonfuls onto ungreased cookie sheet. Bake until almost no indentation remains when touched, about 9 minutes. Immediately remove from cookie sheet; cool. Frost with Vanilla Butter Frosting. Makes 4 dozen cookies.

VANILLA BUTTER FROSTING: Mix 3 cups powdered sugar, 1/3 cup margarine or butter, softened and 1 1/2 teaspoons vanilla. Beat in about 2 tablespoons milk until smooth and of spreading consistency.

If you want to stay out of debt,
act your wage.

CHOCOLATE BONBON COOKIES

Lois Meyer

4 C. Holiday Cookie Mix (see recipe)
1/4 C. margarine or butter, softened
2 eggs
2 oz. unsweetened chocolate, melted and cooled
1 tsp. vanilla
1/2 tsp. almond extract
1 C. chopped nuts
Powdered sugar
Easy Frosting (recipe below)
Coconut, nuts, colored sugar or candied or maraschino cherries, if desired

Heat oven to 375°. Mix cookie mix, margarine, eggs, chocolate, vanilla, almond extract and nuts. Shape dough into 1" balls. Place about 1" apart on ungreased cookie sheet. Bake until set, 10 to 12 minutes. Cool slightly before removing from cookie sheet. Roll about 30 cookies in powdered sugar while warm; cool. Roll in powdered sugar again. Frost remaining cookies with Easy Frosting. Decorate frosted cookies with coconut, nuts, colored sugar or cherries. Makes 5 dozen cookies.
EASY FROSTING: Beat 1 cup powdered sugar, 1/2 teaspoon almond extract and about 1 tablespoon milk until smooth and of spreading consistency.

SPARKLE COOKIES

Lois Meyer

4 C. Holiday Cookie Mix (see recipe)
1/3 C. margarine or butter, softened
2 eggs
1 1/2 tsp. cream of tartar
1/2 tsp. baking soda
1/2 tsp. almond extract
Red and green sugar

Heat oven to 400°. Mix all ingredients, except red and green sugar. Shape dough by teaspoonfuls into balls. Roll in sugar. Place balls about 2" apart on ungreased cookie sheet. Bake until light brown, 8 to 10 minutes. Immediately remove from cookie sheet; cool. Makes 4 dozen cookies.

The surest way to get somewhere
is to know where you are going.

CHERRY-COCONUT BARS

Lois Meyer

4 C. Holiday Cookie Mix (see recipe)
1/2 C. margarine or butter, softened
3 eggs, beaten
1 1/2 C. sugar
1/3 C. all-purpose flour
3/4 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
3/4 C. flaked coconut
3/4 C. chopped maraschino cherries, drained
1 C. chopped nuts

Heat oven to 350°. Mix cookie mix and margarine; press in ungreased 13x9x2" baking pan. Mix remaining ingredients, except nuts; spread over baked layer. Sprinkle with nuts. Bake 25 minutes. Cool completely. Cut into bars, about 2x1". Makes 4 dozen bars.

HOLIDAY CHEESECAKE BARS

2 C. all-purpose flour
2/3 C. brown sugar, packed
2/3 C. cold butter, no substitutes
1 C. chopped walnuts

In a bowl, combine flour and brown sugar; cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Reserve 1 cup. Press remaining crumbs onto the bottom of an ungreased 13x9x2" baking pan. Bake at 350° for 12 minutes.

FILLING;
2-8 oz. pkgs. cream cheese, softened
1/2 C. sugar
2 eggs
1/4 C. milk
2 T. lemon juice
1 tsp. vanilla extract
Sliced red and green maraschino cherries, optional

In a mixing bowl, beat cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in milk, lemon juice and vanilla. Pour mixture over crust. Sprinkle with reserved crumbs. Bake 25 to 30 minutes longer or until edges are lightly browned and filling is almost set. Cool in pan on a wire rack. Cut into squares. Garnish with cherries, if desired. Store in the refrigerator. Yield: 2 dozen.

If the wind doesn't blow, row.

HOLIDAY CRANBERRY MOLD

1-3 oz. pkg. wild strawberry gelatin or any red flavor
3/4 C. cold water
2 C. raw cranberries
3 T. sugar
1 C. boiling water
1/2 small orange, peeled
1 medium apple, diced

Dissolve gelatin in boiling water; add cold water. Chill until thickened. Cut orange in wedges and remove seeds. Run orange and cranberries through food grinder or chop in blender. Mix in apple and sugar; fold into thickened gelatin. Pour into 3-cup mold or eight individual molds. Chill until firm. Recipe may be doubled for 1 1/2-quart mold.

HOLIDAY FRUITCAKE

2 1/2 C. flour, sifted
1 tsp. baking soda
2 eggs, slightly beaten
1-28 oz. jar mincemeat
1-15 oz. can sweetened condensed milk
1/4 C. apricot brandy, optional
1 lb. mixed candied fruit
1/2 lb. red candied cherries
1 1/2 C. walnuts, coarsely chopped

Preheat the oven to 300°. Butter the baking pans, then line with waxed paper and spray the waxed paper with non-stick spray. Sift together the flour and baking soda; set aside. Combine the eggs, mincemeat and sweetened condensed milk. Stir in the fruit and nuts. Stir in the flour mixture. Turn into one 9" tube or springform pan or three or four loaf pans. Decorated the tops of the cakes with walnut halves and red and green candied cherries, if desired. Bake until the center springs back when touched and the top is golden, 2 hours for tube or springform pan or 1 hour and 25 minutes for loaf pans. Cool. Turn out and remove waxed paper. When completely cool, wrap first in new waxed paper, then in foil. Store in a cool place for up to 6 weeks.

There have been lots of jokes about inedible and tasteless fruitcakes that nobody in their right mind would eat, but this fruitcake is always greeted with cheers and devoured.

Things may come to those who wait,
but only the things left by those who hustle.

HOLIDAY NUT BREAD

2 1/2 C. all-purpose flour
1 1/4 C. buttermilk*
1/2 C. granulated sugar
1/2 C. brown sugar, packed
1/4 C. shortening
2 eggs
3 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1 C. chopped nuts

Heat oven to 350°. Grease bottom only of 9x5x3" loaf pan. Beat all ingredients in large mixer bowl on low speed 15 seconds. Beat on medium speed, scraping bowl constantly, 30 seconds. Pour into pan. Bake until wooden pick inserted in center comes out clean, 60 to 65 minutes. Immediately remove from pan; cool completely on wire rack. Garnish top of nut bread with maraschino cherries and sliced green candied pineapple, if desired. For best results, wrap and refrigerate at least 8 hours before slicing.

*For buttermilk, can substitute 1 1/4 cups milk and 1 tablespoon vinegar. Mix and let stand 5 minutes.

BANANA NUT BREAD: Substitute 1 1/4 cups mashed bananas and 1/3 cup whole milk for the buttermilk. Bake 70 to 75 minutes.

CHERRY NUT BREAD: Reduce buttermilk to 1 cup and add 1/4 cup maraschino cherry juice. After beating, stir in 1/2 cup chopped, drained maraschino cherries. Bake 70 to 75 minutes.

DATE NUT BREAD: Substitute date mixture for the buttermilk. For date mixture, add 1 1/2 cups boiling water to 1 1/2 cups cut up dates. Stir and let cool. Bake 65 to 70 minutes.

HOLIDAY FRUIT NUT BREAD

Florence Klitzke

1/2 C. butter
1 C. sugar
2 eggs, beaten
3 bananas, mashed
2 C. flour
1 tsp. baking soda
1/4 C. broken nuts
1/4 C. chocolate chips
1/4 C. maraschino cherries, cut up

Cream together butter and sugar. Add beaten eggs and bananas. Add flour and baking soda. Add nuts, chips and cherries. Mix well. Pour into greased bread pan or muffin tins. For bread, bake 40 minutes at 350°. For muffins, bake 15 to 20 minutes at 350°.

We do not remember days;
we remember moments.

HOLIDAY SALAD

2 C. boiling water
1-6 oz. pkg. lime flavored gelatin
1-20 oz. can crushed pineapple, drained and reserve syrup
1-8 oz. pkg. cream cheese, softened
3/4 C. whipping cream
1/2 C. finely chopped celery
2 T. mayonnaise or salad dressing
Salad greens

Pour boiling water on gelatin in 1 1/2-quart bowl; stir until gelatin is dissolved. Add enough water to reserved pineapple syrup to measure 1 cup; stir into gelatin. Pour 1/2 cup gelatin into 7-cup mold or 9x9x2" baking pan. Refrigerate until firm. Gradually beat remaining gelatin into cream cheese until smooth. Refrigerate until slightly thickened, 1 to 1 1/2 hours. Beat until smooth. Beat whipping cream in chilled bowl until stiff. Fold pineapple, whipped cream, celery and mayonnaise into gelatin mixture. Pour over gelatin in mold. Refrigerate until firm, at least 2 hours. Unmold on salad greens.

HOLIDAY STREUSEL COFFEE CAKE

Streusel (recipe below)
2 C. all-purpose flour
1 C. sugar
3 tsp. baking powder
1 tsp. salt
1/3 C. margarine or butter, softened
1 C. milk
1 egg
2/3 C. cut up candied fruit

Heat oven to 350°. Prepare Streusel. Beat remaining ingredients, except candied fruit in large mixer bowl on low speed 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in candied fruit. Spread batter in greased 13x9x2" baking pan; sprinkle with Streusel. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes. Makes 12 servings.

STREUSEL:
1/2 C. chopped nuts
1/3 C. brown sugar, packed
1/4 C. all-purpose flour
1/2 tsp. ground cinnamon
3 T. firm margarine or butter

Mix all ingredients until crumbly.

For 2 small coffee cakes, divide batter between two greased 8" round layer or 8" square pans. Sprinkle each with half of the streusel mixture. Bake until wooden pick inserted in center comes out clean, 25 to 30 minutes.

HOT CINNAMON CIDER

3 qts. apple cider
1/3 C. red cinnamon candies
1 T. whole allspice
3 T. honey

Heat cider, cinnamon, candies and allspice to boiling; reduce heat. Cover and simmer 5 minutes. Remove allspice; stir in honey. Makes 24 (about 1/2 cup) servings.

HORS D'OEUVRES CREAM PUFFS

1/4 C. margarine
1/2 C. boiling water
1/2 C. flour
1/4 tsp. salt
2 eggs
1/4 C. finely grated Cheddar cheese
2 1/2 C. tuna or chicken

Add margarine to boiling water. Stir flour and salt into the boiling water all at once. Stir vigorously until the mixture leaves the sides of the pan into a smooth compact mass. Remove from heat and quickly beat in 1 egg and cheese until smooth. Add second egg, beating until mixture forms stiff dough. Drop by spoonfuls onto lightly greased cookie sheets. Bake 8 minutes at 450°. Reduce oven temperature to 400° for another 8 minutes of baking. Cool on wire rack. Slice open top of puff and fill with desired filling. Dessert filling may also be used.

KIWI JAM

9 kiwifruit
6 C. granulated sugar
6 oz. liquid pectin
Green food coloring, optional

Wash and sterilize canning jars, lids and bands. Peel and crush kiwifruit. In a large, heavy saucepan, combine crushed fruit and sugar. Stir well. Bring mixture to a rolling boil over high heat, stirring constantly. Stir in liquid pectin. Return mixture to a rolling boil, stirring constantly, and boil 1 minute. Remove from heat. Skim foam from top of mixture with a large metal spoon. If desired, stir in a few drops of food coloring to intensify color. Fill sterilized jars to within 1/4" of tops. Wipe jar rims. Cover jars with lids and bands. Invert jars for 5 minutes, then turn jars upright. Yield: about 6 cups of jam.

Memories shared are
blessings that keep on giving.

JEWELED COOKIE SLICES Florence Klitzke
(FOR CHRISTMAS)

1 1/3 C. butter, melted, no substitutes
1/3 C. sugar
1/4 C. brown sugar, packed
1 egg
1/2 tsp. vanilla
1/2 C. chopped candied pineapple or red and green candied cherries (I use cherries)
2 T. chopped, blanched almonds
1 1/2 C. all-purpose flour
1 tsp. baking powder
1/8 tsp. baking soda
1/8 tsp. ground nutmeg

Beat butter and sugars. Add egg and vanilla. Mix well. Stir in candied fruit and almonds. Combine dry ingredients and add to above mixture. Spread into foiled-lined 8x4x2" loaf pan. Cover and refrigerate 2 hours or more. Remove.

KRUMKAKE

4 eggs
1 C. sugar
1/2 C. margarine or butter, melted
1/3 C. whipping cream
1 tsp. vanilla
3/4 C. all-purpose flour
2 tsp. cornstarch

Heat ungreased krumkake iron over medium-high heat on smallest surface unit of electric or gas range. Beat all ingredients until smooth. Test iron with few drops of water; if they skitter around, iron is correct temperature. Drop 1/2 tablespoon batter on iron; close gently. Bake until light golden brown, about 15 seconds on each side. Keep iron over heat at all times. Remove cookie with knife. Immediately roll around roller. An old-fashioned wooden clothespin or handle of a large wooden spoon works well. Makes about 6 dozen cookies.

One of the best gifts you can give your children is good memories.

LEMON-LIME SALAD

1 pkg. lemon gelatin
1 small can crushed pineapple, undrained
1 C. lemon-lime carbonated drink
1 C. boiling water
1 pkg. dry whipped topping mix
1 small pkg. cream cheese
1 C. chopped pecans

Dissolve lemon gelatin in boiling water. In another bowl, mix cream cheese and dry whipped topping mix. Mix in crushed pineapple. Slowly mix in gelatin mixture. Once blended well, slowly mix in carbonated drink. Pour mixture into serving dish. Cover the top with chopped pecans. Refrigerate until set.

No matter how many other yummy goodies are made, everyone always goes for this dish. Lemon-Lime Salad is great year round and the yellow color is something a bit different on the plates.

LEMON-RASPBERRY PARFAITS

1 T. sugar
2 tsp. cornstarch
2 T. orange juice
1-10 oz. pkg. frozen raspberries, partially thawed
1 tsp. grated orange peel
1 qt. lemon sherbet

Mix sugar and cornstarch in 1-quart saucepan. Stir in orange juice, raspberries and orange peel. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Refrigerate until cool. Layer lemon sherbet and raspberry sauce in parfait glasses. Freeze until firm. Remove from freezer 10 to 15 minutes before serving. Top with whipped cream and lemon twists, if desired. Makes 6 servings.

Don't pray for rain if you're going to complain about the mud.

LIGHT EGGNOG

1 C. nonfat dry milk powder
1/2 C. water
24 packets aspartame or powdered low-calorie sweetener equivalent to/or 1 C. sugar
1 tsp. brandy extract
1/2 tsp. rum extract
2 eggs
1/4 tsp. nutmeg
2 C. skim milk

Combine dry milk, water and sweetener in blender. Blend on high for 5 to 10 minutes or until smooth and creamy. Add extracts and eggs; continue blending. Add nutmeg and milk until well mixed. Refrigerate. Serve with sprinkle of nutmeg. Makes 1 quart or 8 (4 ounce) servings.

A delicious non-alcoholic low-calorie alternative to the fat and calorie-laden holiday eggnogs. Traditional recipe has 335 calories; save 247 calories per serving using our modified recipe.

LIME MERINGUE DESSERT

6 egg whites
1/2 tsp. cream of tartar
1 1/2 C. sugar
6 egg yolks
3/4 C. sugar
1/4 tsp. salt
1/2 C. lime juice (3 or 4 limes)
3 or 4 drops of green food color
1 1/2 C. whipping cream
1 to 1 1/2 T. grated lime peel

Heat oven to 275°. Grease 13x9x2" baking pan. Beat egg whites and cream of tartar in large mixer bowl on medium speed until foamy. On high speed, beat 1 1/2 cups sugar, 1 tablespoon at a time; beat until stiff and glossy. Do not underbeat. Spread in pan. Bake 1 hour. Turn off oven; leave in oven with door closed at least 12 hours. Beat egg yolks in smaller mixer bowl until light and lemon colored. Mix egg yolks, 3/4 cup sugar, the salt and lime juice in saucepan. Cook over medium heat, stirring constantly, until mixture thickens, about 5 minutes. Cool to room temperature; stir in food color. Beat whipping cream in chilled bowl until stiff. Fold whipped cream and lime peel into lime mixture; spread over meringue. Refrigerate at least 4 hours. Cut into squares. Garnish each with lime twist, if desired. Makes 12 to 15 servings.

Dessert can be tightly covered and frozen no longer than 3 weeks. Let stand at room temperature 30 minutes before serving.

LIME YOGURT DESSERT

1 C. boiling water
1-3 oz. pkg. lime flavored gelatin
4 to 6 ice cubes
1-8 oz. carton lime flavored yogurt (1 C.)

Pour boiling water over gelatin in large bowl; stir until gelatin is dissolved. Add ice cubes; stir until gelatin begins to thicken. Remove any remaining unmelted ice. Add yogurt; beat with hand beater until smooth. Pour into dessert dishes or parfait glasses. Refrigerate until firm, about 45 minutes. Serve with dollop of whipped cream on each and top with maraschino cherry, if desired. Makes 5 to 6 servings.

MERRY CHRISTMAS MUFFINS

2 C. all-purpose flour
1 1/4 C. sugar
2 tsp. baking soda
1 1/2 tsp. ground cinnamon
1/2 tsp. salt
3 eggs
1 C. vegetable oil
2 tsp. vanilla extract
2 C. grated carrots
1 medium tart apple, peeled and chopped
1/2 C. shredded coconut
1/2 C. chopped dried mixed fruit
1/2 C. raisins

In a large bowl, combine the first five ingredients. In a small bowl, beat eggs, oil and vanilla; stir into dry ingredients, just until moistened. Fold in carrots, apple, coconut, fruit and raisins. Fill paper-lined muffin cups three-fourths full. Bake at 350° for 30 minutes or until muffins test done. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

FROSTING:
3 T. butter or margarine, softened
1-3 oz. pkg. cream cheese, softened
2 1/2 C. confectioners' sugar
1/2 tsp. orange juice
1/2 tsp. vanilla extract
Chopped candied cherries

Combine butter, cream cheese, sugar, juice and vanilla in a mixing bowl; beat until smooth and creamy. Spread over muffins. Sprinkle with cherries. Yield: 16 muffins.

Faith does for living what sunshine does for stained-glass windows.

MINCEMEAT COFFEE RING

2 C. all-purpose flour
2 T. sugar
3 tsp. baking powder
1 tsp. salt
2/3 C. milk
1/3 C. vegetable oil
1 C. prepared mincemeat
Lemon Glaze (recipe below)

Heat oven to 425°. Mix flour, sugar, baking powder and salt. Stir in milk and oil until dough leaves side of bowl and rounds up into a ball. Knead lightly ten times. Roll into 13x9" rectangle on lightly floured surface. Spread with mincemeat. Roll up tightly, beginning at 13" side. Pinch edge of dough into roll to seal. With sealed edge down, shape into ring on lightly greased cookie sheet. Pinch ends together. With scissors, make cuts two-thirds of the way through ring at 1" intervals. Turn each section on its side. Bake until golden brown, 20 to 25 minutes. Spread with Lemon Glaze while warm. Makes 8 to 10 servings.

LEMON GLAZE: Beat 1/2 cup powdered sugar and 1 to 2 teaspoons lemon juice until smooth and of desired consistency.

JAM TEA RING: Substitute 1/3 cup jam for the mincemeat.

MOLASSES SPRITZ

1 C. brown sugar, packed
1 C. shortening
1 C. molasses
1 egg
3 1/2 C. all-purpose flour
1 1/2 tsp. ground ginger
1 tsp. ground cinnamon
1/2 tsp. baking soda

Heat oven to 375°. Mix brown sugar, shortening, molasses and egg. Stir in flour, ginger, cinnamon and baking soda. Divide dough into four equal parts; fill cookie press with one part dough. Press into long strips, about 2" apart, on greased cookie sheet. Repeat with remaining dough. Bake until edges begin to brown, 8 to 10 minutes. Cut each strip into 3" pieces while warm. Remove from cookie sheet; cool. Makes about 11 dozen cookies.

Forget the troubles that passed away,
but remember the blessings
that come each day.

NUTTY CREAM CHEESE BISCUITS

2-10 oz. tubes refrigerated biscuits
2-3 oz. pkg. cream cheese
1/2 C. sugar
1 tsp. ground cinnamon
1/4 tsp. each ground cloves, nutmeg and allspice
6 T. butter or margarine, melted, divided
1 C. chopped pecans

Roll each biscuit into a 3 1/2 to 4" circle. Cut cream cheese into 20 equal cubes; place one cube in the center of each biscuit. Combine sugar, cinnamon, cloves, nutmeg and allspice; sprinkle 1/2 teaspoon over each biscuit. Set remaining sugar mixture aside. Moisten edges of dough with water; fold over cheese and press edges with a fork to seal. Pour 2 tablespoons butter each into two 9" cake pans; sprinkle 1 tablespoon of reserved sugar mixture into each pan. Dip one side of each biscuit in remaining butter. Arrange in pans, forming a pinwheel pattern, with butter-side up. Sprinkle pecans and remaining sugar mixture on top. Bake at 375° for 20 to 25 minutes or until golden brown. Serve warm. Yield: about 1 1/2 dozen.

ORANGE CHOCOLATE CHIP SCONES

2 C. all-purpose flour
1/4 C. granulated sugar
2 tsp. baking powder
1 tsp. salt
1/2 C. butter or margarine, cut into pieces
2 eggs, lightly beaten
3 T. orange juice
1 tsp. vanilla extract
1 tsp. grated orange peel
1/2 C. semisweet chocolate chips
1/2 C. coarsely chopped, toasted pecans
1 egg yolk
1 tsp. water
1 T. granulated sugar

Preheat oven to 350°. Lightly grease a 9" circle in the center of a baking sheet. In a medium mixing bowl, combine the flour, 1/4 cup sugar, baking powder and salt. Using a pastry blender or two knives, cut the butter into the flour mixture until mixture resembles coarse meal. Make a well in the center of the dry ingredients and add eggs, orange juice, vanilla and orange peel. Stir just until dry ingredients are moistened. Stir in chocolate chips and pecans. Pat the dough into a 9" circle in the center of the baking sheet. Combine egg yolk and water and brush over dough. Sprinkle with 1 tablespoon sugar. Using a serrated knife, cut dough into eight wedges, but do not separate. Bake 20 to 25 minutes or until a toothpick inserted in center comes out clean. Cool on wire rack. Store in airtight container. Serve warm or at room temperature. Yield: 8 scones.

PARTRIDGE IN A PEAR TREE PIE

3 C. (12 oz.) cranberries
1 1/2 C. sugar
1-8 3/4 oz. can crushed pineapple, drained and reserve syrup
Pastry for 8" two-crust pie
3 T. flour
1/4 tsp. salt
1/4 tsp. ground cinnamon
1-8 oz. can pear halves, drained and cut into halves
Sugar

Cook cranberries, 1 1/2 cups sugar, the pineapple and 1/4 cup of the reserved syrup, stirring constantly, until cranberries are tender, about 5 minutes. Cool. Prepare pastry as directed, except flute bottom crust. Mix flour, salt and cinnamon; stir into cranberry mixture. Pour into pastry-lined pie plate. Gently press pear slices spoke-fashion onto cranberry mixture. Heat oven to 400°. After rolling pastry for top crust, cut partridge, leaf and pear shapes. Sprinkle with sugar, if desired; place on ungreased cookie sheet. Bake pastry cutouts and pie until cut-outs and pie crust are golden brown, 7 to 10 minutes for cut-outs and about 40 minutes for pie. Arrange cut-outs on pie.

PARTY POTATO CASSEROLE

2-10 3/4 oz. cans cream of celery soup
1-8 oz. carton dairy sour cream or unflavored yogurt
1 medium onion, chopped
1 green pepper, chopped
3 T. diced pimento
2 tsp. salt
1/8 tsp. pepper
1-32 oz. bag frozen hash brown potatoes*
1/4 C. grated Parmesan cheese

Mix all ingredients, except potatoes and Parmesan cheese. Stir in potatoes. Spread in ungreased 13x9x2" baking dish or 3-quart casserole. Sprinkle with Parmesan cheese. Cover and cook in 325° oven for 1 hour. Uncover and cook until potatoes are tender, about 30 minutes. Sprinkle with paprika, if desired.

*Eight cups cubed potatoes (about 8 medium) can be substituted for the frozen potatoes.

DO AHEAD TIP: Before cooking, casserole can be covered and refrigerated no longer than 24 hours.

You can't control the length of your life,
but you can control the width and depth.

PEANUT BITES

1-1 lb. loaf thinly sliced whole wheat bread
2 C. creamy peanut butter
1/2 C. vegetable oil
3 T. brown sugar
1 1/2 C. honey flavored wheat germ

Preheat oven to 250°. Trim crusts from bread and discard. Cut each slice of bread in half diagonally. Cut in half again to form triangles. Place triangles on an ungreased baking sheet. Bake 45 to 50 minutes or until light brown and dry. In a medium saucepan, combine peanut butter, oil and brown sugar over medium-low heat. Stir occasionally until heated through. Spread wheat germ on a large sheet of waxed paper. Add bread triangles to peanut butter mixture, a few at a time, stirring carefully to coat triangles with mixture. Roll triangles in wheat germ. Place on wire racks to dry. Yield: about 6 dozen bites.

Try our grownup snack featuring the childhood favorite, peanut butter. Not at all sticky or sweet, these little bites beat the clichéd bowl of peanuts!

PEPPERMINT CANDY ICE CREAM PIE Lois Meyer

1 1/2 C. chocolate wafer crumbs
1/4 C. plus 2 T. butter or margarine, melted
3 T. peppermint candy, finely crushed
1 pt. peppermint ice cream
8 oz. frozen whipped topping, partially thawed
Additional peppermint candy, for garnish

Combine crumbs and melted butter; press firmly into a 9" pie plate. Combine peppermint ice cream and whipped topping; spoon into crumb crust. Sprinkle with peppermint candy. Freeze until firm. Garnish with peppermint candy, if desired. Makes one 9" pie.

A man becomes wise
by watching what
happens when he isn't.

PEANUT BRITTLE

1 1/2 tsp. baking soda
1 tsp. water
1 tsp. vanilla
1 1/2 C. sugar
1 C. water
1 C. light corn syrup
3 T. margarine or butter
1 lb. shelled, unroasted peanuts

Butter two 15 1/2x12" cookie sheets; keep warm. Mix baking soda, 1 teaspoon water and the vanilla; reserve. Mix sugar, 1 cup water and the corn syrup in 3-quart saucepan. Cook over medium heat, stirring occasionally, to 240° on candy thermometer or until small amount of syrup dropped into very cold water forms a soft ball that flattens when removed from water. Stir in margarine and peanuts. Cook, stirring constantly, to 300° or until small amount of mixture dropped into very cold water separates into threads that are hard and brittle (watch carefully so mixture does not burn). Immediately remove from heat; stir in baking soda mixture. Pour half of the candy mixture onto each coolie sheet and quickly spread about 1/4" thick. Cool; break into pieces. Makes 2 pounds of candy.

PEPPERMINT PIE

CRUST:
2 C. chocolate cookie crumbs
1/2 C. granulated sugar
1/3 C. butter, melted

FILLING:
10 oz. white chocolate
1/2 C. milk
24 large marshmallows
1 tsp. peppermint extract
1 C. whipping cream, whipped

CRUST: Combine crust ingredients and press into bottom of an ungreased 9" springform pan.
FILLING: Combine white chocolate, milk and marshmallows in top of a double boiler over simmering water. Stir constantly until melted and smooth. Remove from heat. Cool to room temperature. Fold extract and whipped cream into white chocolate mixture. Pour mixture into crust. Cover and freeze overnight. Yield: 8 to 10 servings.

POACHED PEACHES AND GRAPES

1 orange
1 1/2 C. water
2/3 C. sugar
1 T. vanilla
2-16 oz. pkgs. frozen unsweetened peach slices or 6 medium nectarines, pitted and sliced
1 1/2 C. seedless red and/or green grapes, halved
Fresh mint, optional

Using a vegetable peeler or a small sharp knife, remove two 2x1" thin strips of peel from the orange. Leave the bitter white membrane attached to the orange flesh, not to the peel. Reserve the orange for another use. For the syrup, in a large saucepan, stir together the water, sugar and vanilla. Add the orange peel strips. Bring to boiling, stirring until sugar is dissolved. Add the frozen peaches or nectarines to the syrup mixture. Return to boiling. Reduce heat. Cover and simmer for 3 to 5 minutes or until fruit is just tender. Remove from saucepan from heat. Transfer the peaches and syrup to a bowl. Remove orange peel strips and stir in grapes. Cool slightly. If desired, cover and refrigerate for up to 24 hours. Serve the warm or chilled fruit mixture and its syrup in eight wine glasses or dessert dishes. If desired, garnish each serving with a mint sprig. Makes 8 servings.

ROSÉ PUNCH

2-4/5 qt. bottles rosé, chilled
1/2 C. grenadine syrup, chilled
1/2 C. lemon juice, chilled
1 qt. ginger ale, chilled
Della Robbia Ice Ring (recipe below)

Mix rosé, grenadine syrup and lemon juice in large punch bowl. Stir in ginger ale. Float ice ring in bowl. Makes 22 (about 1/2 cup) servings.
CREAMY ROSÉ PUNCH: Spoon 1 pint raspberry sherbet into bowl.

DELLA ROBBIA ICE RING: Fill a 6-cup ring mold about three-fourths of water. Freeze until solid, about 8 hours. Arrange assorted fruit and leaves on top, then pour in about 1/2" water; freeze. Unmold and float the ice ring, fruit-side up, in punch bowl.

RASPBERRY SHRUB

Cook four 10 ounce packages frozen raspberries, thawed, 10 minutes. Rub through strainer with wooden spoon; cool. Add one 6 ounce can frozen lemonade concentrate, thawed. Just before serving, stir in 2 quarts ginger ale, chilled. Makes 24 (about 1/2 cup) servings.

ROSY HOLIDAY PUNCH

1-32 oz. bottle cranberry juice
1-12 oz. can frozen orange juice concentrate, thawed
2 T. sugar
1/4 tsp. ground allspice
1-1 liter bottle ginger ale, chilled
Lemon and orange slices, optional

In a large container, combine cranberry juice, orange juice concentrate, sugar and allspice; mix well. Cover and chill at least 2 hours. Just before serving, add ginger ale; mix well. Garnish with lemon and orange slices, if desired. Yield: 18 to 20 (about 1/2 cup) servings.

Don't try to sweep
someone else's porch until
your own is clean.

SALMON MOUSSE

1 env. unflavored gelatin
1/4 C. chicken broth
2-6 oz. cans pink salmon, drained
1/3 C. mayonnaise
1/4 C. minced onion
1-1.2 oz. pkg. ranch style dressing mix with bacon
3 T. sherry
3 T. minced parsley
1 T. Dijon style mustard
2 cloves garlic, minced
1 tsp. Worcestershire sauce
1 tsp. lemon juice
Salt and freshly ground pepper, to taste
Crackers, to serve with

In small saucepan, soften gelatin in chicken broth. Place pan over low heat and stir until gelatin dissolves. In a large mixing bowl, combine gelatin mixture with remaining ingredients, blending well. Pour mixture into a well greased 3-cup gelatin mold. Cover with plastic wrap and refrigerate until firm. Serve with crackers. Yield: about 3 cups of spread.

We garnished this mousse with cherry tomato roses and leaves of parsley. To make a rose, peel a tomato thinly in a continuous strip. Toll up the strip and secure the base with a toothpick.

SALT DOUGH ORNAMENTS

2 C. flour
1 C. water
1 C. salt

Mix all together, then knead. Use a little more flour for kneading, if necessary. Roll out dough to 1/2" thick (makes for stronger cookie cut-outs, especially when being made by children) and cut with cookie cutters or shape free-hand. Bake in lightly floured pans at 350° for approximately 25 minutes or until hardened. Paint with tempera colors and when dry, spray with shellac.

Success is a journey,
not a destination.

SOUTHERN CUSTARD EGGNOG

Soft Custard (recipe below)
1 C. chilled whipping cream
2 T. powdered sugar
1/2 tsp. vanilla
1/2 C. rum
1 to 2 drops of yellow food color, if desired
Ground nutmeg

Prepare Soft Custard. Just before serving, beat whipping cream, powdered sugar and vanilla in chilled small mixer bowl until stiff. Stir rum and food color into chilled custard. Stir 1 cup of the whipped cream gently into custard. Pour eggnog into small punch bowl. Drop remaining whipped cream in four or five mounds onto eggnog. Sprinkle nutmeg on whipped cream mounds. Serve immediately. Makes 10 (about 1/2 cup) servings.

SOFT CUSTARD:
3 eggs, slightly beaten
1/3 C. sugar
Dash of salt
2 1/2 C. milk
1 tsp. vanilla

Mix eggs, sugar and salt in heavy 2-quart saucepan. Stir in milk gradually. Cook over low heat, stirring constantly, until mixture just coats a metal spoon, 15 to 20 minutes. Remove custard from heat; stir in vanilla. Place saucepan in cold water until custard s cool. If custard curdles, beat vigorously with hand beater until smooth. Cover and refrigerate at least 2 hours, but no longer than 24 hours.

SPARKLING CRANBERRY PUNCH

Mix 2 quarts cranberry juice cocktail, chilled, and one 6 ounce can frozen lemonade concentrate, thawed, in large punch bowl. Just before serving, stir in 1 quart sparkling water, chilled. Makes 25 (about 1/2 cup) servings.

SPARKLING ORANGES

Lois Meyer

8 large oranges, peeled and sectioned
1/2 C. sugar
1/2 C. orange marmalade
1 C. white grape juice
1/2 C. lemon-lime soda
3 T. slivered almonds, toasted
3 T. flaked coconut, toasted

Place orange sections in a large bowl. In a saucepan, combine sugar and marmalade; cook and stir over medium heat until sugar is dissolved. Remove from the heat. Stir in grape juice and soda. Pour over oranges and toss to coat. Cover and refrigerate overnight. Using a slotted spoon, remove oranges to a serving dish. Sprinkle with almonds and coconut. Yield: 8 servings.

STAINED GLASS FRUITCAKE

Carolyn Chodur

1 1/2 lbs. dates
1 lb. whole red candied cherries
1/2 lb. large green pineapple chunks
1/2 lb. large yellow pineapple chunks
2 1/2 C. flour
2 tsp. baking powder
1/2 tsp. salt

Mix fruit with dry ingredients. Beat 4 eggs until frothy. Add 1 cup brown sugar and beat into eggs. Then add 1 tablespoon vanilla and mix in fruit mixture. Add 2 pounds whole pecans. Put into two greased loaf pans that have been lined with wax paper. Bake 1 1/2 hours at 275°. Take out of oven and rest for 5 minutes, then remove from pan and remove wax paper. Glaze loaves with corn syrup. Wrap in buttered foil.

STOLLEN

1 pkg. active dry yeast
3/4 C. warm water (105 to 115°)
1/2 C. sugar
1/2 C. margarine or butter, softened
1/2 tsp. salt
3 eggs
1 egg, separated
3 1/2 C. all-purpose flour
1/2 C. chopped blanched almonds
1/4 C. cut up citron
1/4 C. cut up candied cherries, if desired
1/4 C. raisins
1 T. grated lemon peel
Margarine or butter, softened
1 T. water
Creamy Frosting

Dissolve yeast in 3/4 cup warm water in large mixer bowl. Beat in sugar, 1/2 cup margarine, the salt, eggs, egg yolk and 1 3/4 cups of the flour on medium speed, scraping bowl occasionally, 10 minutes. Stir in remaining flour, the almonds, fruit and lemon peel. Scrape batter from side of bowl. Cover; let rise in warm place until double, 1 1/2 to 2 hours. Dough is ready if indentation remains when touched with floured finger. Stir down batter by beating about 25 strokes. Cover tightly and refrigerate at least 8 hours. Turn dough onto well floured surface; turn to coat with flour. Divide into halves; press each half into oval, 10x7". Spread with margarine. Fold lengthwise in half; press only folded edge firmly. Place on greased cookie sheet. Beat egg white and 1 tablespoon water; brush over loaves. Let rise until double, 45 to 60 minutes. Heat oven to 375°. Bake until golden brown, 20 to 25 minutes. Drizzle with Creamy Frosting while warm. Makes 2 coffee cakes.

A lot of us would like to move mountains,
but few of us are willing to practice on small hills.

TUTTI-FRUITTI COFFEE CAKE

1 pkg. active dry yeast
3/4 C. warm water (105 to 115°)
1/4 C. granulated sugar
1/4 C. shortening
1 tsp. salt
1 egg
2 1/4 C. all-purpose flour
1/2 C. cut up candied fruit
1/4 C. chopped nuts
3/4 C. powdered sugar
1 to 2 T. milk

Dissolve yeast in warm water in large mixer bowl. Beat in granulated sugar, shortening, salt, egg and 1 1/4 cups of the flour on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in remaining flour, the candied fruit and nuts. Spread in greased 9x9x2" baking pan. Cover; let rise in warm place until double, 1 1/2 hours. Dough is ready if indentation remains when touched with floured finger. Heat oven to 375°. Bake until golden brown, 30 to 35 minutes. Beat powdered sugar and milk until smooth and of desired consistency. Drizzle coffee cake with glaze while warm. Decorate with candied fruit and nuts, if desired.

The future belongs to those who create it.

THE JUICIEST-EVER ROAST TURKEY
(THIS TURKEY'S A WINNER!)

1 turkey

MARINADE:
1/4 C. (4 T.) dry mustard
2 C. Worcestershire sauce
1/4 to 1/2 tsp. cider vinegar
2 1/2 T. olive oil
1 tsp. salt
1/8 tsp. freshly ground pepper

I'm giving you the quantities for the 9 1/2 pound turkey I roasted. Make more of the marinade for a bigger one. Make this into a soft paste (more like a thick marinade) and paint it all over a well thawed turkey, inside and out, a few hours before you're going to cook it or the day before. I did it the day before, using my trusty 1" sash brush.

1 onion
1 to 2 stalks celery, cut to fit
Some parsley
2 pieces of bacon
1 stick butter

Inside, instead of stuffing, place onion, celery and parsley. Across the breast, lay bacon and in the crevice between the drumstick and the body, tuck in chunks of butter. Soak a dish towel or piece of cheesecloth in olive oil and lay it over the turkey, which you put in an uncovered roaster. Add 1 to 2 cups stock from cooking the gizzard, neck, etc. (I used 1 1/2 cups; you could use chicken broth) for basting, right through the cheesecloth the whole time, only once or twice during the roasting. I basted it lots more than that, but recipe says once or twice. Cook at 300°, not 325°, as is the usual turkey temperature, according to this scale: 7 to 10 pound turkey, bake 30 minutes per pound; 10 to 15 pound turkey, bake 20 minutes per pound; 15 to 18 pound turkey, bake 18 minutes per pound; 18 to 20 pound turkey, bake 15 minutes per pound; 20 to 23 pound turkey, bake 13 minutes per pound.

I cooked my turkey a whole hour more than the scale shows and it sure did not dry out the turkey, which gets the prize for juiciest ever. For gravy, the pan juices are abundant and richly flavorful, to thicken as you like.

It isn't necessary to blow
out the other person's light
to let your own shine.

WASSAIL

1 gal. apple cider
2 tsp. whole allspice
2 tsp. whole cloves
2-3" sticks cinnamon
2/3 C. sugar
Orange slices, studded with cloves

Heat cider, allspice, cloves, cinnamon and sugar to boiling; reduce heat. Cover and simmer 20 minutes. Strain punch and pour into heat-proof punch bowl. Float orange slices in bowl. Makes 32 (about 1/2 cup) servings.

WONDERFUL PECAN ROLLS

Lois Meyer

12-cup muffin pan
36 pecan halves
1/2 C. brown sugar
1 stick (1/2C.) butter

In muffin pan, put in each individual section, 2 teaspoons brown sugar, 2 teaspoons butter and 3 pecan halves.

2 C. biscuit baking mix
2/3 C. mashed bananas
15 caramels, melted*
2 1/2 T. canned milk*
1 tsp. cinnamon
2 T. butter, melted
1/4 C. brown sugar

Mix the biscuit baking mix, bananas and cinnamon and knead. Roll into a rectangle. Spread with butter. Spread caramel mixture evenly across top. Sprinkle with brown sugar. Roll tightly. Slice into 12 pieces and put into individual muffin cups, right on top of the butter, brown sugar and pecans. Bake at 375° for 8 to 10 minutes. Invert pan onto a cookie sheet or foil. Leave pan inverted for 1 to 2 minutes to let the butter and pecan mixture set into the pecan roll. Serve immediately.
*To melt caramels, in double boiler, combine canned milk and the caramels; melt slowly.

Life is like a piano – what you get out of it depends on how you play it.

YULE LOG

CAKE:
1 C. cake flour
1 1/4 tsp. baking soda
1/4 tsp. salt
6 T. cocoa
1/3 C. boiling water
1 1/2 tsp. vanilla extract
1/4 C. butter, softened
1/4 C. vegetable shortening
1 C. granulated sugar, divided
2 eggs, separated
1/2 C. buttermilk

CREAM FILLING;
1 C. whipping cream
1/2 C. granulated sugar
1 1/2 tsp. vanilla extract

GLAZE:
2 C. semisweet chocolate chips
1/2 C. butter, softened
1/2 C. whipping cream
Confectioners' sugar

CAKE: Preheat oven to 325°. Combine flour, baking soda and salt in a medium mixing bowl. In a small bowl, combine cocoa, water and vanilla, whisking until smooth. In a large bowl, cream butter and shortening. Gradually beat in 3/4 cup plus 2 tablespoons sugar. Beat in the egg yolks, one at a time, beating well after each addition. Beat until mixture is light and fluffy, about 2 to 3 minutes. Beginning with the flour mixture, alternately beat in the flour mixture and buttermilk, beating well after each addition. Beat in the cocoa mixture until smooth. In a medium bowl, beat egg whites until soft peaks form. Gradually beat in remaining 2 tablespoons sugar until mixture is stiff. Fold one-fourth of the egg white mixture into the chocolate mixture. Carefully fold in the remaining egg white mixture. Pour the batter into a greased and floured 15x10x1" foil-lined jelly roll pan. Smooth top of batter with a spatula. Bake 12 to 15 minutes or until the cake is slightly puffed and just begins to pull away from sides of pan. Cake will be underdone. Place pan on wire rack to cool.
FILLING: Beat cream, sugar and vanilla in a large mixing bowl until stiff peaks form. Using a knife, loosen the cake from the edges of the pan. Place a second jelly roll pan on top of the first pan and invert cake onto the back of the second pan. Peel off foil. Invert cake again so cake is right-side up. Spread the cream filling over the cake, leaving a 1" border around the edges of the cake. Beginning with one long edge, roll the cake up. Wrap cake tightly with aluminum foil and freeze overnight.
GLAZE: Melt chocolate chips in top of a double boiler over warm water. Remove from heat and cool slightly. Beat in butter and cream. Allow mixture to sit at room temperature until slightly thickened. Remove cake from freezer and unwrap. Place cake, seam-side down, on a wire rack placed over waxed paper. Pour glaze over cake, using a spatula to spread glaze evenly over top and sides of cake. Carefully transfer cake to serving platter. Gently pull a fork over the top and sides of the cake to resemble bark. Refrigerate until serving time. Before serving, sprinkle cake with confectioners' sugar. Yield: 10 to 12 servings.

In France, this delicate cake is known as a Bûche de Noël. Plan to make the cake a part of your own family Christmas traditions.

Notes

Main Dishes & Casseroles

ASIAN BEEF AND NOODLES

Karen Harris

1 1/2 lbs. ground beef
2-3 oz. pkgs. Ramen noodles
2 C. frozen vegetable mix
1/4 tsp. ginger
2 T. sliced green onion

Brown ground beef; drain off grease. Season beef with 1 packet form noodles; set aside. Combine 2 cups water, vegetables, broken up noodles, ginger and seasoning packet together. Bring to a boil. Simmer 3 minutes. Add beef mixture and stir in green onions. Makes 4 servings.

BAR-B-QUE BURGERS

Karen Lippstock

2 lbs. hamburger
1 C. chopped onion
1/2 C. chopped green pepper
1/2 C. finely chopped celery
1 can tomato soup
1/2 C. ketchup
1 1/2 tsp. prepared mustard
1 tsp. vinegar
1 T. brown sugar
1 T. Worcestershire sauce
1 tsp. salt
1/4 tsp. pepper

Mix all ingredients together and simmer until everything is done.

BEEF STROGANOFF

Deb Diamond

2 lb. top round
Tenderizer
4 T. butter
1 C. onion
3 T. flour
1 T. ketchup
1/4 T. dill weed
1 can mushroom soup
1/2 C. sour cream
Mushrooms
4 C. cooked rice or noodles
1/2 tsp. salt
1/2 tsp. pepper
1 can beef bouillon
Garlic

Tenderize and trim beef; slice lengthwise. Sear beef and remove. In remaining butter, add onion and garlic; sauté. Add flour and ketchup, salt and pepper. Stir. Gradually add bouillon. Over low heat, add dill, mushroom soup, sour cream, mushrooms and beef. Simmer.

Maybe the reason so many folks have their backs to the wall is that they have been putting up too much of a front.

EGG BAKE Judy Olson

6 sliced bread, cubed
1/2 lb. grated Cheddar cheese
1 lb. hamburger or sausage, cooked
8 eggs
4 C. milk
1 1/2 tsp. salt
1/2 tsp. dry mustard

Beat eggs; add milk, salt and mustard. Add cooked meat. Can add pimento and mushrooms, if desired. Add cheese. Put in greased 9x13" pan. Sprinkle with a little paprika. Bake 1 hour at 350° the next day.

EGG BRUNCH BAKE Patti Brekken

Spray 9x13" pan with non-stick spray. Place 6 ounces Pepperidge Farm onion garlic croutons in pan.

1 pkg. Jimmy Dean sage sausage
1 pkg. Jimmy Dean regular sausage

Fry, brown and drain sausages. Spread over croutons. Sprinkle 1 1/2 cups grated Cheddar cheese on top.

4 eggs
2 1/4 C. milk
1/2 tsp. salt
3/4 tsp. dry mustard

Beat eggs, milk, salt and dry mustard. Pour egg mixture over first mixture and refrigerate overnight.

1 can cream of mushroom soup
1/2 C. milk

In the morning, mix soup and milk. Pour over refrigerated mixture.

1-12 oz. pkg. hash browns
1/2 C. Cheddar cheese

Sprinkle hash browns over soup. Sprinkle cheese over hash browns. Bake, covered, 45 minutes at 325°. Bake, uncovered, an additional 45 minutes.

Remember when the only tanning parlor in town was the woodshed?

EGG AND CHEESE DISH

Martha Iverson

3 T. butter
3 T. flour
1/4 lb. American cheese, diced
6 eggs
1 1/2 C. milk
3/4 tsp. salt and pepper
1 tsp. prepared mustard

Melt butter; stir in flour, pepper, salt and mustard. Stir in milk. Cook until thick. Add the cheese to melt. Heat oven to 325°. Pour half the sauce into 9" greased pan. Carefully slide eggs into the dish. Pour on the rest of the sauce. Bake 15 to 20 minutes. Serve on English muffins and Canadian bacon.

BRUNCH EGGS AND HASH BROWNS

Nancy Hengesteg

1 bag shredded hash browns
2 sticks margarine
12 eggs
1/4 C. milk

Thaw hash browns and press in 9x13" pan. Press on bottom and part way up sides. Pour melted margarine over hash browns. Bake at 425° for 25 minutes. Remove from oven. Beat together eggs and milk. Add:

Cheese cubes
Ham or sausage
Onions, chopped
Red or green peppers

Mix and pour over hash browns. Return to oven and bake 40 to 45 minutes or until egg mixture is set and golden brown.

SPRINGTIME EGG SKILLET

Betty Ranum

1T. oil
2 C. frozen shredded hash browns
6 eggs, beaten
1 pkg. bacon, browned, cut into 1/2" pieces
1/3 C. green onions, sliced
Salt and pepper, to taste
1/3 C. shredded Cheddar cheese

Heat oil in non-stick skillet. Add potatoes. Cook 8 to 10 minutes or until they are brown, stirring occasionally. Spread potatoes evenly over skillet. Mix eggs, bacon, salt and pepper in small bowl. Pour over potatoes. Reduce heat to low. Cover. Cook 10 minutes or until eggs are set. Sprinkle with cheese. Cut and serve. Makes 6 servings.

BROILED PIZZA LOAF

Rhonda Tufte

BROWN:
2 lbs. hamburger with 1 onion

ADD:
1 large can tomato sauce
1 large can tomato paste
1 tsp. garlic salt
2 tsp. Italian seasoning

Simmer together for 1/2 hour. Cut French loaves in half lengthwise. Spread meat sauce over bread. Makes about enough for 1 1/2 to 2 loaves of bread. Top with mozzarella cheese. Heat until cheese melts.

B-B-Q PAN PIZZA

Rhonda Tufte

2 cans crescent dinner rolls
1 lb. Italian sausage
1 1/2 C. barbecue sauce
12 tomato slices
12 red and green pepper slices
1 C. mushrooms
1 C. mozzarella cheese

Preheat oven to 375°. Unroll dough. Press on bottom of 10x15x1" jelly roll pan. Bake 10 minutes. In heavy skillet, brown sausage; drain fat. In separate pan, simmer the barbecue for 5 minutes. Let cool. Spread over crust. Layer vegetables. Sprinkle with cheese. Bake at 375° for 15 minutes.

CHICKEN AND DUMPLINGS

Rhonda Tufte

Chicken
Chicken broth
1 C. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1 egg
Milk
2 T. salad oil or melted fat

Boil cut up chicken until done. Remove chicken from broth and strain. Can either fry chicken or leave it boiled. To make dumplings, mix in bowl the flour, salt and baking powder. Add egg, milk and oil. Bring broth to boil and drop in dumplings by spoonfuls.

To better the future,
know the past.

CHEESE ENCHILADAS WITH CHILI SAUCE

Michelle R. Segovia

CHILI SAUCE:
1 lb. lean ground beef
1/4 C. chopped onion
1 tsp. garlic powder
1 tsp. salt
1/2 tsp. pepper
4 C. beef broth or bouillon
1-14 1/2 oz. can whole, peeled tomatoes
2 T. chili powder
1 T. paprika
2 tsp. ground cumin
1/3 C. cornstarch
1/3 C. water

ENCHILADAS:
20 corn tortillas
Vegetable oil
4 C. shredded Cheddar or American cheese
1/2 C. chopped onion
1 C. shredded American cheese

CHILI SAUCE: In large saucepan or Dutch oven, brown ground beef with onions, garlic powder, salt and pepper. Drain. Add broth, tomatoes, chili powder, paprika and cumin. Mix well, breaking up tomatoes with large spoon. Bring to a boil. Reduce heat and simmer, uncovered, 1 hour. In small bowl, mix cornstarch and water until cornstarch is completely dissolved. Gradually add to chili sauce, stirring constantly. Continue cooking for 5 minutes.
ENCHILADAS: Heat oven to 350°. Heat about 1/2" oil in small skillet until hot, but not smoking. Quickly fry each tortilla in oil to soften, about 2 seconds on each side. Drain on paper towels. In large bowl, combine Cheddar cheese and onion. Mix well. Spoon some of cheese mixture down center of each tortilla. Roll up and place, seam-side down, in two 11x7" baking dishes. Top with Chili Sauce. Cover with foil. Bake 10 minutes or until hot. Remove foil. Sprinkle with American cheese. Continue baking 2 minutes or until cheese melts.

CHICKEN STOVE TOP HOT DISH

Diane and Grant Brandon

4 skinless, boneless chicken breasts
1 box chicken Stove Top dressing
2 eggs
1 can cream of chicken soup
2 cans chicken noodle soup
1 C. crushed corn flakes
1/4 C. melted margarine

Cut chicken into small pieces and cook. Make Stove Top dressing according to directions on box. Add 2 eggs, 1 can cream of chicken soup and 2 cans chicken noodle soup to Stove Top dressing. Mix well. In greased 9x13" pan, place the cooked chicken and cover with the Stove Top dressing mixture. Melt 1/4 cup margarine and add 1 cup crushed corn flakes. Mix well. Spoon corn flakes over the top. Cover with tin foil and bake 35 minutes at 350°. Remove foil the last 5 minutes.

CHICKEN TORTILLAS

Jan Ouverson

3 lbs. chicken breasts, cooked and diced
2 cans chicken soup
1 C. sour cream
2 tsp. minced onion
1 to 2-4 oz. cans green chilies
12 flour tortillas
Grated Cheddar cheese

Combine soup, sour cream, onion and green chilies. Fill tortillas with a spoonful of chicken and 2 teaspoons of soup mixture. Put remaining soup mixture on top. Bake at 350° for 20 minutes. Top with grated cheese and bake another 15 minutes.

CRAZY PIZZA

Theresa Cooper

1 C. flour
1 tsp. salt
2 eggs
2/3 C. milk
1/2 lb. hamburger, browned
Pizza sauce
Topping, of choice

Stir together first four ingredients and pour into well greased pizza pan. Add hamburger. Bake at 400° for 15 minutes. Remove from oven. Add sauce and whatever toppings you like. Bake again for 15 minutes.

DALE'S MEAT LOAF

Linda Ouverson

1 lb. ground beef
1 egg
2/3 C. milk
1/3 C. ketchup
1 C. bread crumbs
Salt and pepper, to taste
Chopped onions, to taste

Mix above ingredients together and put into a loaf pan.

TOPPING:
3 T. browns sugar
1/4 C. ketchup
1/4 tsp. nutmeg
1 tsp. dry mustard

Mix topping ingredients together and put on top of loaf. Bake in 350° oven for 1 hour.

Without the past, neither
the present nor future could exist.

EASY AND LOW-FAT CHICKEN STEW

Vicky Dokken

3 potatoes
1/2 C. onion, chopped, fresh or frozen
1 small bag baby carrots
1 tsp. oregano
1 tsp. basil
Salt, to taste
Pepper, to taste
Chicken
2 cans Italian stewed tomatoes

Wash and cut potatoes in large pieces, leaving peeling on. Place potatoes, onion and carrots in the bottom of crock pot. Add oregano, basil, salt and pepper. Place skinned chicken thighs and breast over the vegetables for a low-fat stew. You may also use pieces of chicken for a more hearty appetite. Cover with canned tomatoes. You may sprinkle additional basil and oregano, if you like stew spicy. Cook on low 8 to 10 hours.

You will get raves and it is soooo easy!!!

You'll never get the busy signal on the prayer line to heaven.

EGG FU YUNG

Deb Diamond

1/2 lb. fresh shrimp, shelled, deveined and cut into small pieces
1 tsp. salt
1 tsp. cornstarch
2 tsp. sherry
5 eggs
1 tsp. light soy sauce
4 T. oil
1/2 onion, chopped
1 scallion, chopped
4 water chestnuts, chopped
1/4 C. fresh mushrooms, sliced
1 C. bean sprouts
2 C. oil, for deep-frying

Dry shrimp. Add 1/2 teaspoon of salt, cornstarch and 1 teaspoon of sherry. Mix well. Beat eggs in large bowl. Add soy sauce, 1/2 teaspoon salt and 1 teaspoon sherry. Set aside. Heat 2 tablespoons of oil in wok to 350°. Stir-fry onion, scallion and water chestnuts for 1 minute. Add mushrooms. Stir-fry 1 minute. Remove. Heat 2 tablespoons oil in wok to 400°. Stir-fry shrimp and bean sprouts 1 minute or until shrimp turn pink. Let cool. Add all ingredients to egg mixture. May be prepared in advance through this point. Do not freeze.

SAUCE:
1 C. chicken stock
2 T. light soy sauce
1 T. cornstarch, dissolved in 1 T. water
Pepper, to taste

Bring stock to boil. Add soy sauce. Thicken with dissolved cornstarch. Season with pepper to taste. Set aside

TO MAKE: Heat oil to 400° in wok. Test by adding a piece of scallion; it should turn brown quickly. Gently lade one-fourth of egg mixture into wok. Deep-fry 1 minute or until golden brown. Fold over with spatula and fry the other side 1 minute. Remove to platter and keep warm. Continue to deep-fry egg mixture, one-fourth at a time. Serve with sauce. Serves 4.

This Egg Fu Yung is different because it is deep-fried and therefore has a very light, delicate texture. Shredded roast pork, beef, chicken or turkey can be substituted for shrimp.

As long as there are final exams,
there will be prayer in school.

GREEK SPAGHETTI Gail Dahlby

1 stick butter
2 T. Heinz 57
1 tsp. Greek seasoning
1 tsp. chicken bouillon
1 tsp. garlic powder
1 tsp. Worcestershire sauce
1 T. Parmesan cheese

Cook spaghetti according to package directions. While spaghetti is cooking, mix the remaining ingredients in a saucepan over low heat. When spaghetti is done, drain. Pour sauce over spaghetti. Toss to coat. Sprinkle with additional Parmesan cheese.
VARIATION: You can substitute stick of butter with a half stick butter plus 4 tablespoons olive oil if you prefer.

HAM BALLS AND SAUCE Leona Foley

1 3/4 lbs. ground ham
1 lb. ground beef
2 eggs, beaten
1 1/2 C. crushed graham crackers
1 C. milk

Preheat oven to 350°. Combine ingredients and mix well. Use 1/2 cup to form each ball. Fill glass baking dish with balls.

SAUCE:
1 C. tomato soup
3/8 C. vinegar
1 1/8 C. brown sugar
1 tsp. dry mustard

Mix sauce ingredients well and pour over ham balls before baking. Bake 1 hour at 350°.

Put everything in God's hand and eventually you will see God's hand in everything.

HAM LOAF-RED MUSTARD SAUCE Doris Janssen

1 can tomato soup
1 lb. ground ham
1 lb. ground beef
1/2 C. chopped onion
1/3 C. milk
3/4 C. cracker crumbs
1 egg, slightly beaten

Reserve half the soup for sauce. Combine remainder of soup with other ingredients. Mix well. Lightly pack into a 9 1/2x5x3" loaf pan. Bake at 350° for 1 1/4 hours. Spoon off excess fat. Let stand 5 minutes and then turn out on platter. Makes 8 to 10 servings.

RED MUSTARD SAUCE:
Reserved 1/2 can tomato soup
1 egg, slightly beaten
1 T. sugar
2 T. prepared mustard
1 T. vinegar
1 T. butter

Mix reserved tomato soup with slightly beaten egg, sugar, mustard, vinegar and butter. Cook, stirring constantly, just until mixture thickens.

HUNTER'S STEW Rhonda Tufte

1 1/2 lbs. hamburger
1 onion, chopped
1/2 bunch celery, chopped
2 C. sliced carrots
6 potatoes
1 can tomato soup
1 can cream of mushroom soup
1 soup can of water

Add vegetables to hamburger. Blend soups and wand water. Pour over hamburger mixture. Mix slightly. Bake, covered, at 350° for 2 to 2 1/2 hours.

We live our lives forward
but understand them backward.

IRISH-ITALIAN STEW

Sue Mega

2 lbs. beef stew cubes
2 C. water
3 1/2 C. tomato puree
1 T. salt
1/2 tsp. pepper
1 bay leaf
2 large potatoes, peeled
10 carrots, peeled
1 C. grated Romano cheese
1/4 C. cracker meal
1 egg
1-1 lb. can onions, drained
1/4 C. water
2 T. flour

Combine meat, water, puree, salt, pepper and bay leaf in large saucepan. Cover; heat to boiling. Reduce heat and simmer about 2 hours. Cut potatoes into large cubes. Cut carrots in 2" pieces. Add potatoes and carrots to stew. Cover; cook about 30 minutes. Combine cheese, cracker meal and eggs. Shape into 12 balls. Add cheese balls and onions to stew. Mix water and flour; stir into stew. Blend until thickened. Simmer 10 minutes more. Remove bay leaf. Makes 6 to 8 servings.
VARIATION: May use two 6 ounce cans tomato paste and 4 cups water instead of tomato puree and 2 cups water.

LASAGNA

Pat Nelson

2 lbs. hamburger
2 tsp. onion
1 tsp. salt
1 T. sugar
1 tsp. garlic salt
1-8 oz. can tomato sauce
1-6 oz. can tomato paste
3 1/2 C. water

Brown hamburger and drain. Add remaining ingredients. Mixture will be thin. Simmer 10 minutes. In 9x13" pan, put 1 1/2 cups meat mixture, a layer of uncooked lasagna noodles, then layer of meat mixture, another layer of noodles and then remaining meat mixture. Top with 3/4 pound mozzarella. Let sit in refrigerator overnight. Cover with foil and bake at 350° for 1 1/4 hours. Let sit 10 minutes before serving.

What makes you tick
sometimes needs rewinding.

MEATBALLS Florence Klitzke

1 1/2 lbs. hamburger
3/4 C. oatmeal
1 C. milk
Salt and pepper

Mix ingredients and shape into small balls. Place in baking dish. Do not brown.

SAUCE:
1 C. water
3/4 C. catsup
1/2 C. sugar
1 small onion, chopped
1 T. Worcestershire sauce
1 T. vinegar

Heat sauce mixture all together and pour over meatballs. Bake in covered dish at least 1 hour.

I put potatoes in to bake at the same time. Also escalloped corn and you have all your dinner in the oven.

MEXICAN LASAGNA Carolyn Chodur

Brown 1 pound hamburger with onion.

ADD:
1 can refried beans

ADD:
1 tsp. cumin
1 tsp. garlic powder
2 tsp. oregano

In 9x13" pan, layer raw lasagna noodles, then one-half meat mixture, then lasagna noodles and then one-half meat mixture.

MIX TOGETHER:
2 1/2 C. hot water
2 1/2 C. salsa

Pour mixture on top. Put on foil with a tight seal. Bake 1 1/2 hours.

With two eyes and one tongue,
you should see twice as much as you say.

MEXICAN RICE

Michelle R. Segovia

2 T. vegetable oil
1 C. converted rice
1/4 C. chopped onion
2 C. beef or chicken broth
3 T. tomato sauce
1 tsp. ground cumin
1/2 tsp. salt
1/4 tsp. pepper

In medium saucepan over medium heat, brown rice in oil. Add rest of ingredients and bring to a boil. Reduce heat to low, cover and cook for 20 to 25 minutes or until rice is cooked and liquid is absorbed.
VARIATION: Add 1/2 pound of ground beef to rice made with beef broth or 1/2 pound of cooked, cut up chicken breast to rice made with chicken broth.

PIZZA BURGERS

Patti Brekken

2 C. hamburger
Onion, diced
1 T. oregano
1 T. Lawry's seasoning salt
1 T. sage
1-15 oz. can Contadina 4 cheese pizza sauce
1 pkg. Shurfresh brand shredded colby Jack shredded cheese

Brown hamburger and onion and drain. Add spices and pizza sauce. Then add half of the cheese until melted. Place this mixture on buttered open-face hamburger buns. Sprinkle remaining cheese on top. Toast at 400° for 12 to 15 minutes or until cheese has melted. Freezes well.

PLAIN FRIED RICE

Deb Diamond

4 C. cold cooked rice
4 T. oil
3 eggs, beaten
1 tsp. salt
Pepper, to taste
1 scallion, chopped fine

Break rice apart with wet hands. Heat oil to 400° in wok. Stir-fry rice rapidly, turning spatula constantly until rice is thoroughly heated. Make a well in center of rice. Pour in beaten eggs. Stir eggs until they are scrambled. Then stir-fry eggs into the rice until thoroughly blended. Add salt and pepper. Stir-fry 30 seconds. Add scallion. May be prepared in advance. May be frozen. Reheat before serving. Serves 4 to 6.

The Chinese do not fry rice with soy sauce. This combination has more appeal to Westerners. Actually, fried rice is a dish of leftovers. The rice has been cooked and any meat or vegetable can be added.

PORK CHOPS AND CORN DRESSING

Bonnie Bakken

6 boneless pork chops
Salt and pepper
1 C. bread cubes, soaked in milk
1 can cream style corn
2 tsp. minced onion
1 egg
1/2 tsp. salt
Dash of pepper

Put chops and seasonings in greased baking dish. Mix cubes, corn, onion, eggs and seasonings. Put mixture on raw chops. Bake, uncovered, at 325° for 1 1/2 hours.

PORK FRIED RICE

Deb Diamond

4 T. oil
2 eggs, beaten
4 C. cold, cooked rice
1/2 tsp. salt
2 T. dark soy sauce
1 C. roast pork, diced small
2 scallions, chopped fine

Heat 2 tablespoons of oil to 375° in wok. Scramble beaten eggs. Remove. Set aside. Heat 2 tablespoons oil to 400° in wok. Stir-fry rice, breaking up lumps by pressing rice against the pan and turning quickly and constantly. Add salt, soy sauce, pork, scallions and scrambled eggs. Stir-fry to heat thoroughly. May be prepared in advance. May be frozen. Reheat before serving. Serves 4 to 6.

This is a fine way to use leftover rice.

SCALLOPED OYSTERS

Maynis Aamodt

1 C. coarsely crumbled crackers
1 pt. oysters
8 T. butter
1 tsp. salt
1/2 tsp. pepper
1 1/2 C. milk

Pat half cup crackers in bottom of greased dish. Add half the amount of oysters. Drop bits of butter over top. Add salt and pepper. Add another layer of ingredients and pour milk over top of everything. Bake in 400° oven for 30 minutes.

Home is where
you are treated best
and grumble most.

SLOPPY LON'S

Linda Ouverson

1 large pkg. ground beef (at least 2 lbs.)
1 env. dry onion soup mix
1 can creamy onion soup
1 can cream of mushroom soup
1/4 C. ketchup

Brown ground beef with dry onion soup mix. Drain well. In large pan, add ground beef mixture to soups and ketchup. Simmer together, stirring often. Serve on buns. This is even better the next day.

SPAGHETTI SAUCE AND MEATBALLS

Kandie Shupe

SAUCE:
1-32 oz. can tomato juice
2 small cans Contadina tomato paste
1 pt. water
2 T. grated Parmesan or Romano cheese
1/2 tsp. sweet basil flakes
1 tsp. parsley flakes
1/2 onion, chopped
1 tsp. sugar
1/4 tsp. black pepper
1 tsp. salt
1 clove garlic, crushed

Mix all together. Bring to boil and then simmer for at least an hour. The longer it simmers, the thicker it will get. You can add 1/4 pound Italian sausage to this or these meatballs:

MEATBALLS:
1 lb. ground beef
1/2 C. chopped onion, chopped
2 T. Parmesan or Romano cheese, grated
1 tsp. each salt and pepper
1/2 clove garlic, crushed
3 eggs, beaten
1/4 lb. ground up crackers

Mix ground beef, chopped onion, cheese, salt, pepper and garlic together and then add beaten eggs and crackers. Form balls, brown lightly and drain. Drop balls into sauce and cook about 1/2 hour more.

Peace of mind is not the absence of conflict from life, but the ability to cope with it.

TUNA MELTS Karen Lippstock

1/4 lb. American cheese
3 hard-cooked eggs, chopped
1-7 oz. can tuna, chopped
2 T. green pepper
2 T. chopped onion
2 T. stuffed olives
2 T. chopped sweet pickles
1/2 C. mayonnaise
6 buns

Put a large tablespoon on each bun. You can put them in the microwave until warm or eat cold. Makes about 8.

TWICE BAKED PORK CHOPS Rhonda Tufte

6 pork chops
1 can cream of mushroom soup
1 small carton sour cream
Dried beef, enough to line bottom of 9x13" cake pan
6 slices or more bacon

Line bottom of cake pan with dried beef. Lay pork chops on top of beef. Lay strips of bacon on chops. Mix soup and sour cream together and pour over the top. Cover and bake at 300° for 1 1/2 to 2 hours.

UPSIDE-DOWN PIZZA Kathy Throndset

Brown 1 pound hamburger with onion. Drain. Add half of dry spaghetti mix and one 8 ounce can tomato sauce. Spread into Pyrex pan, smaller than 9x13" pan or double recipe and put into 9x13" pan.

MIX TOGETHER:
1 1/2 C. shredded mozzarella cheese
1 C. sour cream

Spread cheese mixture over meat mixture. Lay one tube of crescent rolls, unrolled, over top. Sprinkle with Parmesan cheese. Bake at 375° for 15 to 20 minutes.

BEEF AND NOODLE CASSEROLE Pat Nelson

1 1/2 to 2 lbs. ground beef
1 pkg. noodles
1 can cream of mushroom soup
1 pkg. beef stroganoff sauce mix

Brown beef and drain. Cook noodles in boiling water for 5 to 10 minutes. Drain. Combine all ingredients and pour in casserole. Bake at 350° for 45 minutes.

CRUNCHY BEEF-NOODLE CASSEROLE

Lois Meyer

1 lb. ground beef
1 large onion, chopped
1-10 3/4 oz. *can condensed* cream of chicken soup
1-4 oz. can mushroom stems and pieces
3/4 C. milk
1 small green pepper, chopped
1/2 C. sliced, pitted ripe olives
2 T. soy sauce
2 tsp. Worcestershire sauce
1/8 tsp. pepper
5 oz. egg noodles, cooked and drained
1 C. shredded sharp Cheddar or process American cheese (about 4 oz.)
1 C. chow mein noodles
1/2 C. mixed salted nuts

Cook and stir ground beef and onion in 10" skillet until beef is light brown; drain. Stir in soup, mushrooms with liquid, milk, green pepper, olives, soy sauce, Worcestershire sauce, pepper and egg noodles. Pour into ungreased 2-quart casserole; sprinkle with cheese. Cover and cook in 350° oven for 50 minutes. Top with chow mein noodles and nuts. Cook, uncovered, 10 minutes.
DO AHEAD TIP: After sprinkling with cheese, casserole can be covered and refrigerated no longer than 24 hours.

CASSEROLE SAUCE

Pat Nelson

2 C. dry milk
1/4 C. chicken bouillon
1 tsp. dried crushed thyme, optional
1/2 tsp. pepper
3/4 C. cornstarch
2 T. dried onion flakes
1 tsp. dried basil, crushed

Combine all ingredients and store in airtight container. Use as a substitute for 1 can soup mix, 1/3 cup dry mix with 1 1/4 cups water in saucepan. Cook and stir until thickened. Add 1 tablespoon, if desired.
NUTRITIONAL INFORMATION PER SERVING: 95 calories, 0.2 fat, 710 milligrams sodium.

If you stumble twice
over the same stone,
you deserve to fall.

BEEF 'N POTATO CASSEROLE Kathryn Will

4 C. (1/2-30 oz. bag) frozen potato rounds
1 lb. ground beef
1-10 oz. pkg. frozen chopped broccoli
1 C. (2.8 oz.) French fried onions
1 can cream of celery soup
1/3 C. milk
1 C. (4 oz.) shredded Cheddar cheese
1/4 tsp. garlic powder
1/8 tsp. pepper

Place potatoes on bottom and up sides of 8x12" casserole. Bake, uncovered, at 400° for 10 minutes. Brown beef in small chunks; drain. Place beef, broccoli, half can French fried onions in potato shell. Combine soup, milk, 1/2 cup cheese and seasonings; pour over beef mixture. Bake, covered, at 400° for 20 minutes. Top with remaining cheese and onions; bake, uncovered, 2 to 3 minutes longer. Makes 6 servings.

BUBBLE PIZZA CASSEROLE Linda Ouverson

PUT IN LARGE BOWL:
2 tubes biscuits, quartered

ADD AND MIX WELL:
1 can pizza sauce

ADD:
Any pizza topping, such as pepperoni, sausage, black olives, onions, green peppers or hamburger

Pour into greased 9x13" baking pan and bake at 400° for 20 minutes. Put one 8 or 16 ounce package pizza cheese over top and bake additional 10 minutes or until cheese is browned.

CHICKEN CASSEROLE Marlys Petznick

1 can chicken and rice soup
1 can celery soup
2 small cans boned chicken
1-1.5 oz. can chow mein noodles

Mix and bake at 375° for 30 to 40 minutes or microwave 10 to 15 minutes.

CHICKEN CASSEROLE

Judy Olson

2 C. macaroni, uncooked
2 C. milk
2 cans cream of mushroom soup
10 1/2 oz. chicken or turkey
Chopped onion
1/2 lb. Velveeta cheese
4 hard-cooked eggs

Mix all, but the hard-cooked eggs, together and pour in greased cake pan. Slice eggs over top. Let stand overnight in refrigerator. Bake in 350° oven for 1 hour.

CHICKEN HOT DISH

Sue Mannes

4 hard-boiled eggs
2 C. macaroni, uncooked
2 C. chicken, cooked and cut into pieces
1 can cream of chicken soup
1 can cream of mushroom soup
2 C. milk or broth
1 C. grated cheese
Onion salt
Corn flake crumbs

Combine all ingredients and put into 9x13" pan. Place in refrigerator overnight. Bake 1 hour, adding corn flake crumbs the last 15 minutes.

CHICKEN SPECTACULAR CASSEROLE

Elaine Meyer

4 large chicken breasts
1-6 oz. pkg. wild and white rice mix
1 onion, chopped
1/2 lb. fresh mushrooms, sliced
1 C. chicken broth
1 cube chicken bouillon
2 C. mayonnaise or plain yogurt
1-10 oz. can cream of mushroom soup
1-10 oz. can cream of chicken soup
1-4 oz, can sliced water chestnuts, drained
1/2 C. sliced almonds
1 C. bread crumbs

In a Dutch oven or soup pot, cover chicken with water and cook until tender, about 40 minutes. Cool, debone and cut into bite-sized pieces. Reserve 1 cup chicken broth. Heat oven to 350°. Prepare rice according to package directions; set aside. In a skillet, sauté onions and mushrooms until tender. Combine with chicken broth, bouillon, mayonnaise or yogurt, soups and water chestnuts. In a 9x13" baking dish, layer half each of rice, chicken and soup mixture. Repeat layers. Sprinkle with almonds and bread crumbs. Bake at 350° for 45 to 50 minutes. Serves 10.
VARIATION: Add 2 cups shredded Cheddar cheese when layering ingredients.

CHICKEN AND BROCCOLI ALFREDO

Elaine Froendt

12 oz. fettuccine noodles
2 C. broccoli
2 tsp. butter
4 skinless, boneless chicken breast halves, cut in cubes
2 cans cream of mushroom soup
1 C. milk
2/3 C. grated Parmesan cheese

Prepare fettuccine noodles according to package directions. Add broccoli for last 4 minutes of cooking time. Drain well. In skillet over medium-high heat, melt butter. Add chicken and cook until browned, stirring often. In same pan, mix soup, milk, cheese and fettuccine noodle mixture. Mix and cook through, stirring occasionally. VARIATION: Substitute 16 ounce spaghetti for fettuccine.

CHILI CASSEROLE

Rhonda Tufte

1 lb. pork sausage
2 C. water
1-15 1/2 oz. can chili beans, undrained
1-14 1/2 oz. can diced tomatoes, undrained
3/4 C. uncooked long grain rice
1/4 C. chopped onion
1 T. chili powder
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
3/4 tsp. salt
1/8 tsp. garlic powder
1 C. (4 oz.) shredded Cheddar cheese

In a skillet, cook sausage until no longer pink. Drain. Transfer to a slow cooker. Add the next ten ingredients; stir well. Cover and cook on low for 7 hours or until rice is tender. Stir in cheese during the last 10 minutes of cooking time. Yield: 6 servings.

CHICKEN AND RICE CASSEROLE

Sue Allison

1 C. uncooked rice
1 can cream of mushroom soup
1 can cream of chicken soup
1 soup can of water
Chicken breasts or thighs

Mix rice, soups and water together in a large bowl. Season with salt, pepper and Mrs. Dash, if desired. Place in a greased casserole and place chicken pieces on top. Bake, uncovered, in 350° for 1 hour.

Attitudes are contagious.
Is yours worth catching?

CORNED BEEF HOT DISH

Cheryl Chodur

1-8 oz. pkg. medium noodles
1-12 oz. can corned beef
1 C. shredded cheese
1 C. cream of mushroom soup
2 C. cream of chicken soup
1 C. milk
Little onion, chopped
A little pimento

Cook noodles until tender. Combine ingredients and bake at 350° for 1 hour. Put a few crushed potato chips on top. Return to oven for a few minutes. Fills a 4-quart casserole.

BAKED CHOW MEIN

Maynis Aamodt

1 lb. ground beef
2 C. chopped celery
1/2 C. chopped onion
1 C. uncooked Minute Rice
1 small can mushrooms
1/4 C. soy sauce
2 C. boiling water
1 can cream of chicken soup
1/2 tsp. salt
1/2 tsp. pepper

Brown meat; drain off fat. Add remaining ingredients. Bake in a large covered casserole for 1 hour at 350°. Stir a few times during baking. Top with chow mein noodles, if you wish.

HAMBURGER CASSEROLE

Judy Olson

2 lbs. hamburger
1-7 oz. pkg. Kellogg's herb croutons
1/2 C. butter or margarine
1 T. or more finely chopped onion
1 C. finely chopped celery
1 C. water
Salt and pepper, to taste
1 can cream of mushroom soup
1 can cream of chicken soup

Crumble raw hamburger in 9x13" pan. Add salt and pepper. Mix croutons, butter, onion, celery and water. Spread on hamburger. Mix soups together; do not dilute. Bake for 1 hour at 375°.

Compliments are like perfume – to be inhaled, not swallowed.

HAMBURGER DISH Kathryn Will

1 lb. ground beef
1 C. chopped celery
1/2 C. chopped onion
2 T. butter
1-8 oz. pkg. crushed noodles
1 pkg. chopped cashews
1 can chicken rice soup
1 can cream of mushroom soup
1 small can cut up marshmallows
1 can water or more

Brown meat, onion and celery. Mix with other ingredients and put in casserole. Bake at 350° for 1 hour.

QUICK HAMBURGER MEAL Kathleen Wolff

1 lb. hamburger
1 can cream style corn
1 small can tomato soup
Seasonings, to liking
Grated Cheddar cheese
Corn bread

Brown hamburger in skillet and drain. Add corn, soup and seasonings. Put grated cheese on top. Serve with corn bread.

FRAN'S GOULASH Linda Ouverson

1 1/2 C. elbow macaroni
1/2 pkg. egg noodles

Boil for 7 minutes. Drain and rinse. While noodles are cooking, brown together:

1 1/2 to 2 lbs. hamburger
1 onion, cut up
Garlic salt, pepper and/or Lawry's seasoning salt, to taste

Drain hamburger; put back in pan. Stir in:

1 can tomato soup
1 large can stewed tomatoes
1 can cream style corn
Cooked macaroni

Put into greased casserole and bake 1 hour at 325°, stirring halfway through.

Humility is that elusive thing that,
the moment you think you have it, you've lost it.

OVERNIGHT CASSEROLE Barb Johnson

2 C. cubed chicken
2 C. uncooked shell macaroni
1/2 lb. diced cheese
2 C. cream of chicken soup
1 small onion, chopped fine

Mix together and let stand in refrigerator overnight. Stir and pour into casserole and bake at 350° for 1 hour.

PREACHER'S CASSEROLE Harriet Willand

BROWN TOGETHER AND DRAIN:
3/4 lb. ground beef
1/4 lb. ground pork

ADD:
4 medium onions, chopped
2 C. celery, chopped fine
1 can cream of mushroom soup
1 can tomato soup
1 1/4 C. water
1 tsp. chili powder
2 C. chow mein noodles, save 1/4 C. for topping
Salt and pepper, to taste

Mix and pour into greased casserole; top with crushed noodles. Bake in 350° oven for 45 minutes.

SEVEN-LAYER DISH Rose Fredericks

1/2 C. rice
5 carrots, sliced
1 medium onion, chopped
1 can mushroom soup
1 lb. ground beef
1 can peas
3 or 4 potatoes, sliced
Salt

Cook rice. Brown meat with onion. Place potatoes in bottom of buttered baking dish. Then add layers of carrots, peas, cooked rice and meat. Salt each layer lightly. Pour mushroom soup over top. Bake in slow oven for about 11/2 hours.

You will always find time for that which you place first.

SPINACH SOUFFLÉ

Ila Knutson

2 C. cottage cheese
3 eggs, beaten
3-10 oz. pkgs. frozen spinach, thawed and drained
1/2 C. (6 oz.) shredded Cheddar cheese, divided
1/2 tsp. salt
Dash of ground nutmeg

In a large mixing bowl, combine cottage cheese and eggs. Add spinach, 1 1/4 cups Cheddar cheese, salt and nutmeg. Spoon into a greased 12x8x2" baking pan. Bake, uncovered, at 350° until set, about 45 minutes. Sprinkle with remaining cheese and let stand 5 minutes. Makes 6 to 8 servings.

TACO CASSEROLE

Jodi Kilborn

1 tube crescent rolls
1/2 bag Doritos chips
1 1/2 lbs. hamburger
Onion
1 pkg. taco seasoning
1/2 C. water
1-8 oz. container sour cream
2 C. shredded Cheddar cheese

Press rolls into bottom of 9x13" pan for crust. Press half of the half package Doritos into crust. Brown hamburger with onion. Drain and add taco seasoning, sour cream and water. Pour hamburger mixture onto dough and Doritos. Spread Cheddar cheese over hamburger layer. Bake 20 minutes at 375°. Add other half of bag of Doritos and return to oven for 5 additional minutes. Serve topped with lettuce, tomatoes and taco sauce.

TOMATO BEEF BAKE

Ila Knutson

2 C. dried elbow macaroni
1-8 oz. pkg. cream cheese, softened
1/4 C. milk
12 oz. ground beef
1/2 C. chopped onion
1-14 oz. jar spaghetti sauce
1 tsp. sugar
1/2 tsp. dried basil, crushed
1 egg, beaten
1-8 oz. carton sour cream
Fresh parsley

In a large saucepan, cook macaroni according to package directions; drain well. Add softened cream cheese to hot macaroni, stirring gently until combined. Stir in milk. Spread macaroni mixture in an ungreased 2-quart casserole. Set aside. In a large skillet, cook ground beef and onion until meat is brown. Drain off fat. Stir in spaghetti sauce, sugar and basil. Spoon over macaroni layer in casserole. In a small bowl, combine egg and sour cream; spoon atop meat layer. Cover and bake in 350° oven for 30 to 40 minutes or until heated through. Let stand 10 minutes before serving. Sprinkle top with snipped parsley. Makes 6 to 8 servings.

TUNA-ASPARAGUS HOT DISH

Harriet Willand

8 oz. noodles, cooked according to pkg. directions
2 cans or 1 family size tuna, drained
1 can cream of mushroom soup
1 can cream of chicken soup
1 C. Velveeta cheese, cubed
1 can asparagus, drained
1 can mushrooms, drained
Blanched almonds or cashews

Use no extra seasonings. Put all ingredients together and bake at 325 to 335° for 35 to 40 minutes.

TUNA MACARONI CASSEROLE

Sue Allison

2 T. chopped celery
2 T. chopped green pepper
1 T. vegetable oil
1 T. flour
1/2 tsp. salt
1/4 tsp. pepper
1 C. skimmed milk
1/2 C. cubed, low-fat cheese
1 C. cooked elbow macaroni
1-6 oz. can tuna, packed in water, drained
1 T. lemon juice
Paprika

Sauté celery, onion and pepper in oil until tender. Stir in flour, salt and pepper until smooth. Gradually stir in milk and cook, while stirring, until thick. Add cheese and stir until cheese is melted. Add lemon juice, tuna and macaroni. Pour into greased casserole. Sprinkle paprika on top. Bake, uncovered, at 30 to 35 minutes at 350°.

YUMMY TART CASSEROLE

Shirley Olson

1 lb. hamburger
1 pkg. taco seasoning mix
1 can green chilies
1 can whole tomatoes
1-8 oz. can tomato sauce
1 small onion, chopped
Salt and pepper
1 pkg. flour taco shells
1 pkg. American cheese

Brown hamburger and onion. Add rest of ingredients, except taco shells and cheese. Simmer for 20 minutes. In 9x13" pan, layer taco shells, hamburger mixture and cheese; repeat layers. Top with cheese. Bake at 350° for 1 hour.

Most people spend a lot of time dreaming about the future, never realizing a little arrives each day.

ZIMMIE-ZAMMIE Avis Lehman

3 lbs. ground beef
1 large onion, chopped
1 C. cubed celery
1 green pepper, chopped
1 can whole tomatoes
1 can cream style corn
2 cans cream of mushroom soup
1 can mushroom pieces
Salt and pepper, to taste
1-12 oz. pkg. wide noodles, cooked
Grated cheese or cheese slices

Brown beef, onion, celery and green pepper in large skillet. Add tomatoes, corn, soups, mushroom pieces, thyme, salt, pepper and noodles. Bake 1 hour at 350°. The last 15 minutes, cover grated cheese or cheese slices.

This is a large recipe and you can bake what you need and freeze some for another time. It freezes well.

He who watches the clock
often remains one of the hands.

Meat, Poultry & Seafood

BAKED CHICKEN

Ardis Feuerhak

1 bottle Catalina French dressing
1 jar apricot jam
1 env. onion soup
Cut up chicken

Mix dressing, jam and soup together. Place chicken in a baking pan. Pour mixture over chicken and bake 1 hour at 350°.

BEEF WITH ONIONS

Deb Diamond

1 lb. beef (flank or top sirloin steak), julienne
1/2 tsp. salt
1 egg white
1 T. cornstarch
2 C. oil, for deep-frying
3 or 4 onions, sliced
1 T. wine or dry sherry
1 T. sugar
4 T. dark soy sauce

Combine beef, salt, egg white and cornstarch. Mix well with hand. Heat oil to 400° in wok. Deep-fry beef until it is seared. Drain. Reheat 2 tablespoons of oil to 350° in wok. Add onions. Stir-fry until soft and well browned, about 20 minutes. May be prepared in advanced up to this point. Add beef. Add sherry, sugar and soy sauce. Stir-fry at 425° for 2 minutes or until beef is glazed and brown. May be frozen. Serves 4 to 6.

This is a very quick dish, good for unexpected guests, that transforms ordinary ingredients into something surprising. Serve on a bed of rice.

BEEF WITH SNOW PEAS OR PEA PODS

Deb Diamond

1/2 lb. snow peas or pea pods
1 lb. flank steak
1 egg white
1 T. dark soy sauce
1 T. cornstarch
1 C. oil
3/4 tsp. salt
1/2 tsp. sugar
1 T. sherry
1/2 tsp. cornstarch, dissolved in 2 T. water

Trim and string snow peas. Cut beef 1/8" thick, 1 1/2" long and 3/4" wide. Combine beef with egg white, soy sauce and cornstarch. Mix well with hand. Heat 1 cup oil to 400° in wok. When it is hot, pour in coated beef. Stir-fry 1 minute. Drain and remove beef. May be prepared in advance up to this point. Reheat 2 tablespoons of oil to 350° in wok. When hot, add snow peas. Stir-fry about 1 minute. Add salt, sugar and sherry. Add beef. Stir-fry at 425° for about 2 minutes. Add dissolve cornstarch. Toss quickly until thickened. Do not freeze. Serves 4 to 5.

This is a 2-minute dish that shows the great skills of the Chinese for varying beef.

CAPE COD FISH CHOW

Bob Mega

3 slices bacon, cut in 1/2" pieces
2 to 3 medium carrots, diced
2 C. chicken broth
2 whole bay leaves
1/4 tsp. white pepper
1 C. sour half and half or lean sour cream
2 medium onions, coarsely chopped
2 medium cloves garlic, minced
2 medium potatoes, diced
1/4 tsp. dried thyme
1 lb. fresh or frozen cod, haddock or flounder, cut in 1" pieces

In large saucepan, fry bacon until crisp; remove and drain. Add onions, garlic and carrots to bacon drippings and sauté until lightly browned. Excess drippings can be drained before frying. Add chicken broth, potatoes and spices. Cover and simmer until potatoes are nearly tender, 15 to 20 minutes. Stir in fish and simmer for 5 to 7 minutes or until cooked. Stir in sour cream or half and half and heat, but don't boil. Ladle into mugs; garnish with bacon pieces.

CHICKEN DRESSING

Rose Fredericks

1 loaf dry bread, broken in pieces
1 qt. chicken broth
1/2 C. butter
1/4 C. chopped onion
Salt and pepper, to taste
1/2 C. chopped celery, optional
2 eggs
3/4 tsp. baking powder
1/2 tsp. sage

Mix bread and broth in separate bowl. In saucepan, mix butter, onion, seasonings and celery; cook until onions are limp. Add to bread and broth. Beat eggs with baking powder. Add seasonings. Mix all together. Stuff chicken or turkey or bake in buttered casserole at 350° for 30 to 60 minutes. Test for doneness.

CHICKEN WINGS

Sue Mannes

20 to 25 chicken wings
1 C. water
1 C. sugar
1 C. soy sauce
1/4 C. oil
1/4 C. pineapple juice
1 tsp. garlic powder
1 tsp. ginger
Salt

Cut wings at joints and discard tips. Marinate wings overnight in above sauce. Bake on cookie sheet at 350° for 45 to 60 minutes.

CHICKEN DELUXE

Lois Meyer

6 to 8 chicken breasts
8 oz. shredded mozzarella cheese
1 can cream of chicken soup
1/2 small pkg. Pepperidge Farm stuffing mix
1/2 C. margarine

Skin and bone breasts. Lay in 9x13" pan. Sprinkle cheese on top and pour soup over chicken breasts. Crush stuffing to fine crumbs and sprinkle over top. Drizzle melted margarine over top. Bake at 300° for 1 hour.

COMPANY ROUND STEAK

Karen Lippstock

3 lb. round steak, cut into serving pieces

Place steak in shallow casserole. Sprinkle 1 package dry onion soup over top. Layer with mushrooms. Pour 3/4 cup of water and pour over 2 cans of golden mushroom soup. Bake, uncovered, at 325° for 2 1/2 hours. Then stir in 1 pint sour cream and bake 1/2 hour longer.

CRANBERRY CHICKEN

Shirley Olson

1-8 oz. bottle French dressing (try using less)
1-8 oz. can crushed pineapple, drained
1-16 oz. can whole cranberries
1 tsp. dry mustard
1-1 oz. pkg. onion soup mix, dry
6 to 8 boneless chicken breasts

Mix dressing, pineapple, cranberries, mustard and soup mix. Place chicken in 9x13" baking dish. Cover with sauce and bake, uncovered, at 350° for 45 minutes to 1 hour.

It's not the load that breaks
you down, it's the way you carry it.

CHICKEN FINGERS

Grant Brandon

4 skinless, boneless chicken breasts
1 C. all-purpose flour
1/2 tsp. salt
1/4 tsp. pepper
3/4 C. milk
1 C. vegetable oil, for frying

Cut chicken into 1/2x2" strips. Mix flour, salt and pepper in a Ziploc bag. Dip chicken in milk, drop into Ziploc bag and shake until chicken is coated. Place on wax paper. Pour 1/4" of oil into a large, heavy skillet. Heat over medium-high heat to 350°. Divide chicken into batches. Place chicken in an even layer in hot oil. Fry, turning once, for about 3 minutes on each side or golden brown and crisp. Drain on paper towels. Serve with Honey Mustard Sauce.

HONEY MUSTARD SAUCE:
1/2 C. honey
1/4 C. Dijon mustard

CHICKEN FRIED STEAK

Gail Dahlby

1 lb. boneless round steak, cut 1/2" thick
1/2 C. buttermilk or sour milk
1 egg, beaten
1/2 C. flour
2 T. cooking oil
1/2 tsp. salt
1/4 tsp. pepper
3 T. butter
3 T. flour
1/4 tsp. garlic powder
2 1/4 C. milk
1 1/2 tsp. instant chicken bouillon
1/4 tsp. pepper

Trim fat from meat. Place between plastic wrap. Pound to 1/4" thick. In shallow dish, combine buttermilk and egg. In another dish, mix flour, salt and pepper. Dip meat into egg, then coat with flour mixture. In 12" skillet, cook meat in 2 tablespoons hot oil over medium heat for 8 minutes or until golden and meat is no longer pink.
GRAVY: In saucepan, melt butter, stir in 3 tablespoons flour and garlic; add 1/4 teaspoon pepper. Combine milk with bouillon. Stir in milk mixture, all at once. Cook over medium heat, stirring until bubbly; cook 1 minute more. Serve meat with gravy.

Most footprints on the sands of time
were made with work shoes.

DELICIOUS BACON CHICKEN

Florence Klitzke

8 to 10 strips bacon
1-6 oz. pkg. wild rice with herbs
8 to 10 chicken pieces
1-10 1/2 oz. can cream of mushroom soup
1-6 oz. can mushrooms

Lay strips of bacon on bottom of 9x13" baking dish. Sprinkle rice and flavor packet over bacon. Place chicken over rice. Mix soup, milk and mushrooms; pour over chicken. Bake, uncovered, for 2 hours at 350°.

GERMAN STYLE BEEF ROAST

Marlys Petznick

1-3 lb. boneless beef round rump roast
1-12 oz. can beer
1 C. ketchup

In bowl, stir together beef and ketchup. Pound over beef. Cover and bake in a 325° oven for 2 1/2 hours or until tender. Remove meat from Dutch oven. Cool slightly. Slice meat and return slices to sauce in pan. Cover and chill up to 24 hours before serving time. To reheat, bring mixture to a boil and simmer, covered, 10 to 15 minutes. Skim fat from sauce and serve sauce with the meat.

GOURMET CHICKEN BREASTS

Pat Smith

6 chicken breast
1 can cream of asparagus soup
1/2 C. milk
1 pkg. Knorr béarnaise sauce
1/2 C. Italian bread crumbs
1/4 C. olive oil

Preheat oven to 350°. Cook soup and milk until mixed and then add the Knorr sauce package. Coat the chicken with the Italian bread crumbs and fry and brown in the olive oil. Put in baking dish and cover with the soup mixture. Cook for 32 minutes at 350° and then at 425° for 6 minutes. Serve with rice and green vegetable. Serves 6.

No rule of success
will work if you don't.

GRANDMA MARIE'S SECRET CHICKEN

Theresa (Abrams) Cooper

1 whole chicken, cut up
Lard
Salt, pepper and flour, mixed together
Milk
Grandma Marie's chicken pot or Grandma Doris's chicken pot

Dip cleaned chicken pieces in milk, then dip in the flour mixture. Fry in hot lard until well browned. Then transfer to large chicken pot and cook in oven for most of the day.

Okay, not much of a secret recipe. Well, I have tried and tried to make this chicken and it never tastes like my grandmother's. I keep telling her there is a secret! I have tried using the pot. She tells me there is no secret, with a little laugh. What she says is that chicken is just not like what it used to be and lard is hard to find. Well, maybe so, but how come her chicken tastes so good today, with the chicken they have today??? After marrying my husband, Eric, we discovered that his Grandma Doris also makes chicken. She also has one of those fancy chicken pots. Well, her chicken is just about like my grandmother's. The recipes are the same. She also gives the little story about how chicken is just not the same. Boy, is this chicken tastes good today, I just bet 50 years ago it was wonderful! I can almost taste it! My best bet to that secret recipe is 50 years of practice! So I will continue to make chicken and in about 40 years my husband might just say this tastes just like my grandma's.

GREAT MEAT LOAF

Jodi Kilborn

1 lb. ground beef
2 eggs
1 1/2 C. bread crumbs
3/4 C. ketchup
1 tsp. Accent
1/2 C. warm water
1 pkg. dry onion soup mix
1 C. barbecue sauce

Mix all ingredients thoroughly. Put in loaf pan. Cover with 2 strips bacon, if desired. Pour 8 ounces of B-B-Q sauce over the top. Bake for 1 hour in 350° oven.

It isn't the mountains
ahead that wear you out;
it's the grain of sand
in your shoe.

GRILLED SHISH KABOBS

Rhonda Tufte

1 1/2 lbs. boneless chicken breasts, cut into 1 1/2" pieces
1 pkg. Adolph's marinade original chicken flavor
1-16 oz. can pineapple chunks
3 T. soy sauce
1 T. brown sugar

Preheat grill or broiler. Place chicken pieces in a shallow glass dish. Drain pineapple chunks, reserving the juice; set chunks aside. Combine marinade mix with 2/3 cup reserved pineapple juice, soy sauce and brown sugar. Pour marinade over chicken. Marinate for 15 minutes, stirring occasionally to coat pieces. Drain chicken from marinade, reserving marinade. Thread on skewers alternately with pineapple chunks. Place kabobs on grill or broiler and cook, turning once, for 12 to 15 minutes or until chicken is no longer pink and juices run clear. Baste occasionally with reserved marinade.

HAWAIIAN PORK CHOPS

Sue Mega

8 double pork chops with pockets in each
1 pkg. Pepperidge Farm stuffing
2 ribs celery
1 medium onion, diced
1 can (2 C.) sliced pineapple
8 maraschino cherries
1/2 C. honey
1/2 C. brown sugar
3/4 C. grape juice or any fruit juice

Make stuffing according to the directions on the bag, adding celery and onion to the mixture. Stuff each pork chop with a little of the stuffing. Place a slice of pineapple on each chop with a cherry in the middle. Mix leftover pineapple juice with the honey, brown sugar and fruit juice, stirring until smooth. Pour over chops in shallow roasting pan. Bake for 1 1/4 hours in preheated 350° oven. Baste with juices every 15 minutes.

HICKORY SAUCE

Kathryn Will

1-gal. can (7 lb. 2 oz. size can) ketchup
1 lb. brown sugar
1/4 C. Worcestershire sauce
1/4 C. liquid smoke
1 oz. (1/8 C.) black pepper
1 jumbo yellow onion, chopped
1 T. oleo

Melt oleo; simmer onion until transparent. Add to the remaining ingredients, which have been placed in large kettle. Simmer, using medium heat, stirring often, for 20 minutes. Store in glass containers in refrigerator. Use with beef, pork and chicken.

HOT TURKEY OR CHICKEN June Nerlien
(FOR SANDWICHES)

6 C. cooked turkey or chicken
1 C. mayonnaise, not Miracle Whip
1/2 C. drained mushrooms, optional
1 1/2 C. celery, diced
3/4 C. onion, diced
1 can cream of mushroom or chicken soup
1/3 C. green pepper, optional

Mix all together; put in crock pot. Add 2 cups Velveeta cheese. Heat until onions and celery are cooked and cheese is melted.
VARIATION: You can add more chicken or turkey than the 6 cups to make it thicker.

LITTLE HAM LOAVES Lois Meyer

2 lbs. ground ham
1 lb. ground beef
1 1/2 C. cracker crumbs
2 eggs
1 C. milk

Shape ham, beef, cracker crumbs, eggs and milk mixture into 12 to 16 little loaves and place in a greased pan.

MIX:
1/2 C. vinegar
1/2 C. water
1 1/2 C. brown sugar
1 T. dry mustard

Pour mixture over ham loaves and bake, covered, for 1/2 hour. Then turn the loaves, baste and bake, uncovered, for another 1/2 hour.

MARINATED CHUCK ROAST Jo Ann Alexander

1 C. salad oil
Juice of 1 lemon
1 tsp. salt
1 tsp. pepper
1 tsp. Worcestershire sauce

Marinate roast overnight or several hours. Turn roast over to all sides.

Work is work only
when you rather be
doing something else.

MARINATED PORK ROAST

Lois Meyer

1 C. soy sauce
2 T. lemon juice
1 T. chopped garlic
1 tsp. dried chives
2 tsp. tarragon leaves
2 tsp. basil leaves
1 tsp. ground sage
1 tsp. pepper
3 to 4 lb. boneless pork loin roast

Combine all marinade ingredients to mix well. Place pork in a plastic bag or non-metal bowl. Pour marinade over pork. Seal bag or cover bowl. Marinate 2 to 3 hours at room temperature or overnight in refrigerator, turning pork several times. Heat oven to 325°. Remove pork from marinade; reserve marinade. Place in shallow roasting pan. Insert meat thermometer into center of thickest part of meat, being careful bulb does not rest on fat. Roast at 325° for 2 to 3 hours or until meat thermometer reaches 170°, basting with marinade every 30 minutes. For ease in slicing, let stand 15 minutes to set juices. Serve with Jezebel Sauce. Makes 8 to 12 servings.

JEZEBEL SAUCE:
1-12 oz. jar pineapple preserves
1-10 oz. jar apple jelly
4 T. Dijon mustard
2 T. horseradish

In small bowl, combine all ingredients; mix well. Cover and store in refrigerator. Makes 2 1/2 cups.

MEATBALLS

Bonnie Bakken

1 1/4 lbs. lean ground beef
1 T. minced onion
1/2 C. uncooked white rice
1 egg
1 1/2 tsp. salt
1/4 tsp. pepper
1 C. soda cracker crumbs
1 C. milk

Mix together and form into balls. Place in a greased casserole pan and cover with sauce.

SAUCE:
1 can tomato soup
1 C. water
1/8 tsp. pepper

Cover pan with foil and bake in 350° oven for 1 1/4 hours.

The bee that gets
the honey doesn't hang around the hive.

MEAT SPREAD Kathy Throndset

1 can Spam, ground
1/3 lb. Velveeta cheese, cut up
Onion
1 can cream of mushroom soup

Mix all ingredients and spread on bun halves. Broil for a few minutes.

INDIVIDUAL MEAT LOAVES Marlys Petznick

1 lb. ground beef
2 C. corn flakes
1 egg
1-8 oz. can stewed tomatoes
1 tsp. salt
1/8 tsp. pepper
1/8 tsp. minced onion

Crush corn flakes to 1 cup. Put into a bowl; add egg, tomatoes, salt, pepper and onion. Beat well. Add ground beef. Shape into 6 loaves. Bake in shallow pan for 30 minutes at 350°. Top with half slice American cheese. Return to oven until cheese starts to melt.

NEW YORK ITALIAN MEAT SAUCE Mega Family

1 lb. 90% chop meat or Italian sausage
1-28 oz. can crushed tomatoes
1-28 oz. can tomato puree
1-12 oz. can tomato paste
1 medium onion, diced
1 green pepper, cut up
2 stalks celery
4 cloves garlic or 1 T. minced garlic
1 T. oregano
2 bay leaves
1/2 tsp. marjoram
1/2 tsp. thyme
1/2 tsp. sage
1/2 tsp. basil
1 tsp. sugar

Brown meat. Sauté onion, green pepper and celery. Put all ingredients into a slow cooker and cook on low for the day, 6 to 8 hours. Add salt and pepper to taste. Remove bay leaves before serving. You should have a lot leftover and it freezes well.

Why is it the person with an hour to kill usually spends it with someone who can't spare a minute?

OVEN BARBECUED STEAKS

3 lb. round steak, 3/4" thick
2 T. vegetable oil
1/2 onion, chopped
3/4 C. catsup
1/2 C. vinegar
3/4 C. water
1 T. brown sugar
1 T. prepared mustard
1 T. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. black pepper

Heat oven to 350°. Cut steak into ten equal portions. Pour oil into skillet. Brown each piece of steak on both sides. Transfer steaks to a roasting pan. Add onions to oil in skillet and brown lightly. Add rest of ingredients to make a barbecue sauce and simmer 5 minutes. Pour sauce over steaks in pan. Cover; bake 2 hours or until meat is tender.

PAN-BROILED CHOPS

Kathy Hanson

6 venison chops, 1 to 1 1/2" thick
2 T. bacon fat
1 onion, sliced
Mushrooms, sliced
1/3 C. flour
1 C. beef stock
1 C. milk
1/2 tsp. salt
1/4 tsp. pepper

Lightly brown chops on both sides in bacon fat. Transfer chops to shallow pan. Retain drippings in skillet. Broil chops at high heat. Turn once and broil until medium-rare. In drippings in skillet, gently cook onions and mushrooms until lightly browned. Blend all-purpose flour, stock, milk, salt and pepper. Add to pan. Cook, stirring constantly, until thickened and bubbly. Serve sauce over chops while hot.

PARMESAN CHICKEN

Shirley Olson

1/2 C. butter or oleo, melted
2 tsp. Dijon mustard
1 tsp. Worcestershire sauce
1/2 tsp. salt
1 C. dry bread crumbs
1/2 C. grated Parmesan cheese
6 to 8 boneless chicken breast halves

Combine the butter, mustard, Worcestershire sauce and salt in a pie plate. Put crumbs and cheese in a plastic bag. Dip chicken in butter mixture and then roll in crumbs. Bake in 9x13" pan. Drizzle with any remaining butter mixture. Bake at 350° for 40 to 45 minutes.

PORK CHOPS IN WINE SAUCE

Deb Diamond

1 tsp. sage
1 tsp. rosemary
2 medium cloves garlic, chopped
1 tsp. salt
Freshly ground pepper
4 center cut pork chops, 1" thick
2 T. butter
1 T. peanut oil
3/4 C. dry white wine

Combine sage, rosemary, garlic, salt and pepper. Press a little of this mixture firmly into both sides of each pork chop. Melt butter and oil into heavy 10 to 12" skillet. Brown chops on both sides, turning carefully with tongs. Remove and pour off all but a small amount of fat from pan. Add 1/2 cup wine and bring to boil. Return chops to pan. Cover, reduce heat and simmer until chops are tender when pressed with tip of knife, about 25 to 30 minutes. When ready to serve, remove chops to heated plate. Add remaining wine to skillet and boil down to a syrupy glaze. Pour over pork chops.

SALMON LOAF

Candy Benjegerdes

1-14 to 15 oz. can salmon with bones and skin removed or may use 2-6 oz. cans boneless, skinless salmon
1 C. saltine cracker crumbs (22 squares)
3 eggs, slightly beaten
Salt and pepper, to taste

Mix together. Put in loaf pan or 8x8" baking pan. Bake at 350° for 45 minutes to 1 hour or until slightly browned on top.

SALMON PATTIES

Edith Wright

1 C. mashed potatoes, mixed with milk and butter
1-6 oz. can salmon, drained
1/4 C. chopped onion
3 saltine crackers, crushed
1 T. parsley
1/8 tsp. salt
1/8 tsp. pepper
1 egg, separated
Lemon wedges, optional

Combine potatoes, salmon, onion, cracker crumbs, parsley, salt, pepper and egg yolk. Mix well. Beat egg white until stiff; fold into salmon mixture. Shape into 6 patties. Heat oil and fry patties over medium heat for 3 to 4 minutes per side.

SKILLET SALISBURY STEAK Candy Benjegerdes

1 1/2 lbs. lean ground beef
3/4 to 1 C. bread crumbs
1 egg, slightly beaten
1/4 C. chopped onion
Salt and pepper, to taste

Mix together and form into patties. Brown on both sides. Pour 2 cans beefy mushroom soup over patties in skillet. Simmer over low heat for 20 to 30 minutes or until patties are cooked thoroughly.

SOUR CREAM SALMON LOAF Ferne Virchow

1-15 1/2 oz. can salmon
1-8 oz. carton sour cream
1/2 C. butter or margarine, melted
1 egg, beaten
2 1/2 C. corn flakes

Measure and crush corn flakes into crumbs. Drain off half of liquid of the salmon. Combine all ingredients. Place into a loaf pan. Bake 40 minutes at 350°. If firmer texture loaf is desired, use less butter or margarine and one more egg.

SPARERIBS SAUCE Lu Jaspers

4 C. ketchup
1/2 C. Heinz 57
Dash of Worcestershire sauce
1 1/2 C. sugar
1/4 C. hot sauce

Combine all ingredients and simmer to dissolve sugar.

SPECIAL CHICKEN Mrs. Laurell Davis

1 fryer chicken, cut up
Garlic salt
Paprika
1 can cream of mushroom soup
1/2 C. half and half

Lay pieces of chicken in 9x13" pan. Sprinkle very lightly with garlic salt and paprika. Blend together the soup and half and half. Pour over chicken pieces. Bake at 350° for 1 to 1 1/2 hours or until done.

STABLE'S MEATBALLS Kandie Shupe

Shape 5 pounds hamburger into small balls. Fry and drain well.

SAUCE:
4 T. brown sugar
1 bottle ketchup
1-8 oz. can tomato sauce
1/4 C. Worcestershire sauce
1/4 C. vinegar
1/4 C. lemon juice
1 bottle liquid smoke

Mix together sauce ingredients. Place meatballs in roaster and cover with sauce. Bake at 325° for 1 1/2 to 2 hours.

STICKY ROASTED CHICKEN Gail Dahlby

2 tsp. salt
1 tsp. paprika
3/4 tsp. cayenne pepper
1/2 tsp. onion powder
3 lb. chicken
1/2 tsp. thyme
1/4 tsp. garlic powder
1/4 tsp. black pepper
1 C. chopped onions

Combine dry ingredients. Rub mixture into chicken, inside and out. Pat mixture into skin, making sure it is evenly distributed. Place chicken in a plastic bag. Seal and refrigerate overnight. When ready to roast chicken, stuff cavity with onions. Roast, uncovered, at 250° for about 5 hours. Baste occasionally with pan juices or until pan juices start to caramelize on bottom of pan and chicken is golden brown.

SWISS CHICKEN Marlys Petznick

2 or 3 boneless, skinless chicken breasts, halved
6 slices Swiss cheese
1 can cream of chicken soup
1/3 C. water
2 C. Pepperidge Farm dressing or any pre-seasoned croutons
1/2 C. butter or margarine, melted

Place chicken in pan. Cover chicken with cheese slices. Combine soup and water; pour over cheese. Sprinkle croutons on top; pour melted butter overall. Cover and bake at 325° for 45 minutes, remove cover and bake an additional 30 minutes.

TURKEY 'N STUFFING BAKE

Kathryn Will

1 stick oleo
1 1/4 C. boiling water
3 1/2 C. seasoned croutons
1 C. French fried onions
1 can cream of celery soup
3/4 C. milk
1 1/2 C. cubed, cooked turkey or chicken
1 pkg. frozen peas

Combine water and oleo and pour over croutons; toss lightly. Stir in half can of onions. Spoon stuffing mixture into casserole or oblong baking dish. Press stuffing across bottom and up sides. Combine soup, milk, turkey and peas and pour into stuffing shell. Bake, covered, at 350° for 30 minutes. Top with remaining onions and bake, uncovered, for 5 minutes more.

Don't put off enjoyment–there's no time like the pleasant.

Notes

Pies, Pastries & Desserts

Notes

Pies,
Pastries
&
Desserts

BUTTERSCOTCH PIE

Eleanor Dahlby

1-9" baked pie shell

Melt 6 tablespoons butter over low heat. When golden brown, add 1 cup dark brown sugar. Boil until foamy, 3 to 4 minutes, stirring constantly. Stir in 1 cup boiling water. Remove from heat. In bowl, mix together and stir until smooth and dissolved the following ingredients:

3 T. cornstarch
2 T. flour
1/2 tsp. salt
1 2/3 C. milk

Stir milk mixture into brown sugar mixture. Cook over low heat, stirring constantly, until boiling. Boil 1 minute. Remove from heat; stir a little into 3 beaten egg yolks. Save the egg whites. Then blend the egg yolk mixture into hot mixture. If you don't add a little of the hot mixture into the egg yolks first, the egg yolks boil up separating from other mixture. Boil mixture 2 minutes more. Remove from heat. Add 1 teaspoon vanilla. Cool, stirring occasionally. Pour into baked pie crust.

MERINGUE: Beat 3 egg whites until foamy; add 1/4 teaspoon cream of tartar, 1/2 teaspoon cornstarch and 6 tablespoons sugar slowly while beating. Beat until stiff peaks form. Spread to edges of pie. Bake at 350° for 12 minutes. Cool at room temperature, then chill well.

CHESS PIE

Ola Mae Arendts

3/4 C. raisins
2 eggs, well beaten
1 C. sugar
1 C. nuts
1 T. butter
1 unbaked pie shell

Cover raisins with water and cook until tender. Then add eggs, sugar, butter and nuts. Pour into unbaked pie shell and bake at 350° for 25 to 30 minutes.

CHOCOLATE MOUSSE PIE

Betty Hanson

1-7 oz. milk chocolate candy bar with almonds
16 large marshmallows or 1 1/2 C. miniature marshmallows
1/2 C. milk
2 C. whipping cream, whipped
1-8 or 9" pastry shell, baked or graham cracker or chocolate crumb crust

Place candy bar, marshmallows and milk in heavy saucepan; cook over low heat, stirring constantly until chocolate is melted and mixture is smooth. Cool. Fold in whipped cream. Pour into crust. Refrigerate for at least 3 hours. Yield: 6 to 8 servings.

COOKIE CRUST PECAN PIE

Carolyn Chodur

1 roll refrigerated cookie dough, any flavor
1 1/2 C. pecan halves
1-3 3/4 oz. pkg. instant butterscotch pudding mix
2/3 C. milk
1/2 tsp. vanilla
1/8 tsp. salt
2 T. corn syrup
1 egg, beaten

Slice cookie dough 1/4" thick. Place in 9x13x2" pan. Press down over bottom and 3/4" up sides of pan. Combine pecans, pudding mix, milk, vanilla, salt, corn syrup and egg. Mix well. Pour over crust. Bake in preheated 350° oven for 30 to 35 minutes. Serves 12.

COCONUT DESSERT

Ferne Virchow

2 C. flour
1 C. butter or oleo
2 pkgs. vanilla pudding
1/2 C. brown sugar
2 C. coconut
Cool Whip

Mix flour, brown sugar, butter and coconut and brown in large pan in 300° oven. Watch and stir often. Put in 9x13" pan. Save half to put on top. Cover with pudding and cool. Put Cool Whip on top and sprinkle remaining crumb mixture on top.

CRANBERRY PIE

Ferne Virchow

1 pie crust
2 C. cranberries
1/2 C. sugar
1/2 C. walnuts
2 eggs
1/2 C. melted butter
1/4 C. sour cream
1 C. flour

Put cranberries in 10" pie shell. Sprinkle with 1/2 cup sugar and walnuts. Beat egg until white and yolk combine; mix with rest of ingredients until moist. Pour over cranberries. Bake in 325° oven for 1 hour or until golden brown.

Instead of counting the days, make the days count.

CREAM PIE Pat Nelson

1/3 C. flour or 1/4 C. cornstarch
2/3 C. sugar
1/4 tsp. salt
2 C. milk, scalded
3 egg yolks, slightly beaten
2 T. butter
1/2 tsp. vanilla

Mix flour, sugar and salt. Gradually add milk. Cook over moderate heat until thickens. Boil 2 minutes. Add small amount of yolks, then stir into remaining hot mixture. Add butter and vanilla. Cool. Pour into 9" pie shell. Beat 3 egg whites until stiff. Add 6 tablespoons sugar gradually. Top with meringue. Bake at 350° for 12 to 15 minutes.
BANANA CREAM PIE: Add 3 sliced bananas to above filling
BUTTERSCOTCH CREAM PIE: Substitute 1 cup brown sugar for 2/3 cup sugar. Increase butter to 3 tablespoons.
CHOCOLATE CREAM PIE: Increase sugar to 1 cup. Melt two 1 ounce squares chocolate in scalded milk.
COCONUT CREAM PIE: Add 1 cup moist coconut to above filling.

CRUSTLESS PUMPKIN PIE

1-1 lb. can pumpkin
2 eggs or 3/4 C. egg substitute
1/3 C. honey or sugar
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
1-12 oz. can evaporated skimmed milk or milk
1/2 tsp. vanilla

Combine ingredients in order given; pour into pie pan. Bake at 425° for 15 minutes. Reduce oven temperature to 350°. Bake 40 to 50 minutes or until knife inserted near center comes out clean.

CUSTARD PIE Marvyl Oakland

4 eggs, slightly beaten
1 tsp. vanilla
Nutmeg
1/4 tsp. salt
2 1/2 C. milk, scalded

Blend eggs with sugar, salt and vanilla. Gradually stir in scalded milk. Pour into pie shell and sprinkle with nutmeg. Bake at 350° for 30 to 35 minutes or until knife comes out clean 1" from edge.

DEEP-DISH PUMPKIN PIE

1 3/4 C. unsifted flour
1/3 C. brown sugar, firmly packed
1/3 C. granulated sugar
1 C. cold margarine or butter, cut into small pieces
1 C. chopped nuts
1-16 oz. can (2 C.) pumpkin
1-14 oz. can Eagle Brand sweetened condensed milk, not evaporated milk
2 eggs
1 tsp. ground cinnamon
1/2 tsp. ground allspice
1/2 tsp. salt

Preheat oven to 350°. In medium bowl, combine flour and sugars; cut in margarine until crumbly. Stir in nuts. Reserve 1 cup crumb mixture; press remainder firmly on bottom and halfway up sides of 12x7" baking dish. In large mixer bowl, combine remaining ingredients, except reserved crumb mixture; mix well. Pour into prepared dish. Top with reserved crumb mixture. Bake 55 minutes or until golden. Cool. Serve with ice cream, if desired. Refrigerate leftovers. Makes 8 to 10 servings.

FRESH STRAWBERRY OR RASPBERRY PIE Pat Nelson

CRUST:
1 1/2 C. flour
1 1/2 tsp. sugar
1 tsp. salt
1/2 tsp. baking powder
1/2 C. vegetable oil
1 T. milk

Combine oil and milk in a cup. Whip with a fork. Mix dry ingredients together in pie pan. Pour oil mixture over dry ingredients. Mix together. Press firmly to shape pie shell. Bake 12 to 15 minutes at 425°.

BERRY PIE FILLING:
1 C. sugar
3 T. cornstarch
1 C. water
3 T. red jello
3 to 4 C. fresh berries
1-8 oz. tub Cool Whip

Cook sugar, cornstarch and water until clear. Add jello. Add berries to fill pie shell. Can also use fresh peaches. Put into baked pie shell and refrigerate. Top with Cool Whip or whipped cream, if desired.

Speaking two languages is valuable,
but keeping silent in one is precious.

IMPOSSIBLE COCONUT PIE

Kathleen Wolff

4 whole eggs
1/2 C. flour
2 C. whole milk
1/4 C. (1/2 stick) soft oleo or butter
1 tsp. salt
1/2 tsp. baking powder
1 C. sugar
1 tsp. vanilla

Beat all ingredients together in mixer or blender until well blended. Then add 1 cup flaked coconut and mix well by hand. Pour in ungreased 9" pie pan. Bake 1 hour at 350°.

IMPOSSIBLE PUMPKIN PIE

Ferne Virchow

3/4 C. sugar
1/2 C. Bisquick
2 T. oleo
1 can evaporated milk
2 eggs
1-16 oz. can pumpkin
2 tsp. vanilla

Beat above ingredients for 1 minute in blender. Pour in pie pan and bake at 350° for 50 to 55 minutes.

LEMONADE PIE

Fern Virchow

1-6 oz. can lemonade, thawed
1-8 oz. pkg. cream cheese
1-14 oz. can sweet condensed milk
1-12 oz. tub Cool Whip

Beat lemonade and cream cheese together until smooth. Beat milk on high for 2 minutes; add Cool Whip. Blend lemonade mixture together with Cool Whip mixture. Put in 9" graham cracker crust. Cool 2 hours.

LEMON PIE FILLING

Lillian Thompson

1 1/4 C. sugar
1/2 C. boiling water
4 T. flour
4 T. lemon juice
2 egg yolks
1 1/2 tsp. butter
1 lemon rind, grated

Mix sugar and flour together. Add to boiling water, stirring constantly. Boil until mixture leaves a streak when stirring. Remove from heat and add juice, rind, egg yolk and butter. Boil until thick and pour into shell when cooled.

LENNY'S PIE CRUST Linda Ouverson

3 C. flour
1 tsp. salt
1 C. lard or 1 1/2 C. Crisco
1 T. white vinegar
5 T. ice water
1 egg, well beaten

Sift flour and salt together. Cut in lard or shortening. Add egg, water and vinegar. Mix well. Makes enough crust for 2 double crust pies. Freezes well.

PIE CRUST Marlys Petznick

1 C. flour
2 T. powdered sugar
1 stick oleo

Mix and press into pie tin. Bake at 350° for 15 minutes. Watch closely, as it browns quickly. Cool and fill with favorite filling.

PIE CRUST Gail Dahlby

2 1/2 C. flour
2 T. sugar
3/4 tsp. salt
3/4 C. shortening
1/4 C. cold butter

In mixing bowl, stir together flour, sugar and salt. Cut in shortening and butter until pieces are the size of small peas. Sprinkle 6 to 7 tablespoons cold water over the mixture, 1 tablespoon at a time, tossing with a fork until all is moistened. Divide dough in half. Form each half into a ball. Cover and chill for at least 1 hour or until all is easy to handle. Roll out on floured surface. Makes 2-crust pie.

NO FAIL PIE CRUST Sandy Trainer

4 C. sifted flour
1 tsp. baking powder
1 tsp. salt
1 2/3 C. lard
1 egg, beaten
1/2 C. lukewarm water
1 T. vinegar

Mix first four ingredients together until crumbly. Combine. Then add beaten egg, lukewarm water and vinegar. Mix all together by hand until it forms a ball and leaves side of bowl clean. Store in covered container in refrigerator. Keeps very well up to 2 weeks. Also freezes well.

PERFECT PIE CRUST Fern Virchow

4 C. unsifted flour
1 T. sugar
2 tsp. salt
1 3/4 C. solid vegetable shortening
1 T. vinegar
1 large egg

Mix first three ingredients; with fork, add shortening and mix until crumbly. Beat 1/2 cup water, vinegar and egg. Combine the two mixtures and stir until moist. Divide into five flat patties. Chill 1/2 hour. Roll and put in pans. This can be frozen.

MOM'S OATMEAL PIE Gail Dahlby
Lois Meyer

2 eggs, slightly beaten
3/4 C. maple syrup
1/2 C. sugar
1/2 C. brown sugar, packed
1/2 C. milk
1/2 C. butter, melted
1 tsp. vanilla
1 C. flaked coconut
3/4 C. rolled oats
1/2 C. chopped walnuts
1-9" unbaked pie crust

In a large mixing bowl, combine the eggs, maple syrup, sugar, brown sugar, milk, butter and vanilla. Stir together well. Stir in the coconut, oats and nuts. Pour filling into unbaked pie crust. Bake in 375° oven for 35 to 40 minutes or until a knife inserted near center of pie comes out clean. Cool on wire rack. Refrigerate within 2 hours. Cover with a longer storage. Serve with Cinnamon Whipped Cream, if you like. Makes 8 servings.
CINNAMON WHIPPED CREAM: In a chilled mixing bowl, combine 1 cup whipping cream, 2 tablespoons sifted powdered sugar, 1 teaspoon vanilla, 1/2 teaspoon ground cinnamon and a dash of ground nutmeg. Beat with chilled beaters of an electric mixer on medium speed until soft peaks form and tips curl.

NORTHWOOD SALE BARN RAISIN CREME PIE Pat Nelson

2 C. raisins
1 C. sugar
4 egg yolks
4 T. flour
1/2 C. milk
Dash of salt
1 T. vanilla
1 baked crust

Cover raisins with water and boil until tender. Mix sugar, egg yolks, flour, milk and salt. Cook until thickens. Add vanilla. Pour into baked crust. Use egg whites to make meringue.

NORWEGIAN APPLE PIE — Ola Mae Arendts

1 egg
3/4 C. sugar
1 tsp. vanilla
1 tsp. baking powder
1/4 tsp. salt
1/2 C. flour
1/2 C. nuts
1 C. fresh apples

This makes its own crust. Put in a 9" pie plate. Bake 30 minutes at 350°.

PEACHES AND CREAM PIE — Vicky Dokken

Pastry for 1-crust pie
7 or 8 peach halves, peeled

Place peaches, cut-side down, in pastry-lined pie dish.

MIX TOGETHER:
2/3 C. sugar
4 T. flour
1/4 tsp. salt
1/2 tsp. cinnamon
1 C. whipping cream

Pour mixture over peaches. Bake at 400° for 35 to 45 minutes or until crust is nicely browned and filling set. Serve warm with cream.

PEACH PIE — Candy Benjegerdes

5 to 6 peaches, sliced
1 C. sugar
2 1/2 T. cornstarch
1 T. Minute Tapioca
1/2 C. water or a little less

Combine all boil 1 minute. Cool. Then add 1 tablespoon lemon juice. Put in prepared pie shell. Bake at 400° for 30 to 40 minutes.

PEACH PIE — Cheryl Harris

1 large can peaches, cut up
1 C. sugar
1 tsp. cinnamon
2 to 3 T. cornstarch or more, to thicken
2 unbaked pie crust

Cook peaches, sugar, cinnamon and cornstarch on top of stove until thickened. Put in an unbaked pie crust. Cover with other pie crust. Bake at 350° for 30 minutes until brown.

PECAN PIE

Ola Mae Arendts

PIE CRUST:
1 1/2 C. flour
1 tsp. salt
1/2 tsp. sugar
2 C. oil
2 T. milk

Mix ingredients together; put unbaked pie crust in pie plate.

FILLING;
1/2 C. white sugar
1 C. dark syrup
3 eggs
4 T. butter
1 tsp. vanilla
1 C. pecans

Mix filling ingredients together. Put filling in pie crust. Bake in 425° for 10 minutes and then at 300° for 35 minutes.

PEANUT BUTTER PIE

Fern Virchow
Bonnie Hagen

1-8 oz. pkg. cream cheese
3/4 C. powdered sugar
1/2 C. crunchy peanut butter
6 T. milk
8 oz. whipped topping
Graham cracker crust

Combine cream cheese and powdered sugar and beat lightly. Blend in peanut butter, milk and whipped topping. Fill a graham cracker pie crust and refrigerate before serving. Serves 6.

PINEAPPLE PIE

Fern Virchow

1 baked pie shell or graham cracker crust
2 C. (16 oz.) sour cream
15 oz. crushed pineapple
1 large pkg. instant vanilla pudding
2 T. sugar

Mix and put in shell. Top with whipped topping.

A compliment is verbal sunshine.

QUICK COCONUT CREAM PIE

Betty Hanson

1-5.1 oz. pkg. vanilla pudding mix
1 1/2 C. milk
3/4 to 1 C. flaked coconut, toasted, divided
1-8 oz. carton frozen whipped topping, thawed, divided
1-8 or 9" baked pastry shell or graham cracker crust

In mixing bowl, beat pudding and milk on low speed for 2 minutes. Fold in half of the whipped topping and 1/2 to 3/4 cup of coconut. Pour into crust. Spread with remaining whipped topping. Sprinkle with remaining coconut. Chill. Yield: 6 to 8 servings.

OUT OF THIS WORLD PIE

Mary Johnson

1 can cherry pie mix
3/4 C. sugar
1-20 oz. can crushed pineapple with juice
1 T. cornstarch
1 tsp. red food coloring
1-3 oz. box cherry jello
1 C. chopped pecans
4 bananas, sliced
2 baked pie shells
Whipped cream

In a saucepan, combine pie filling, pineapple and juice, food coloring and cornstarch. Cook until thick. Remove from heat and add dry gelatin. Allow to cool. Add bananas and pecans. Pour into 2 baked pie shells. Chill. Top with whipped cream. Makes 2 pies.

What should not be heard by little ears should not be said by big mouths.

RHUBARB PIE Donna Dokken
(MAKES ITS OWN CRUST)

4 C. rhubarb
1 1/2 C. sugar
3 eggs
2 T. cornstarch
1/4 C. flour
1/4 tsp. nutmeg

Over the fine cut rhubarb, put the sugar. Mix. Put in a 10" pie pan which has been greased with oleo. Beat the eggs; add cornstarch, flour and nutmeg. Mix well. Put over the rhubarb.

TOPPING:
1/2 C. sugar
4 T. oleo
6 T. flour

Mix topping ingredients together. Crumble over the rhubarb. Bake at 450° for 10 minutes and then at 350° for 30 minutes.

STRAWBERRY OR PEACH PIE Linda Johnson

CRUST:
1 stick oleo
1 C. flour
2 T. sugar
Dash of salt

Mix crust ingredients. Fill pie pan. Bake at 400° until light brown.

FILLING:
1 C. water
1 C. sugar
2 T. cornstarch
3 T. dry orange or strawberry jello
5 peaches, sliced or 1-10 oz. pkg. strawberries

Cook water, sugar and cornstarch until thickens. Add 3 tablespoons dry orange jello for peach pie or 3 tablespoons dry strawberry jello for strawberry pie. For peach pie, add 5 sliced peaches or for strawberry pie, add 10 ounce package of strawberries.

The oldest, shortest
words – "yes" and "no" –
are those which require
the most thought.

SUCCESSFUL MERINGUE Leona Foley

1 T. cornstarch and enough water to moisten
1/2 C. boiling water

Moisten starch and boiling water in pan; cook until thick. Cool.

3 egg whites
6 T. sugar
Pinch of salt

In medium bowl, beat egg whites until stiff. Add salt and then sugar gradually. Beat in cooled cornstarch mixture until able to make stiff peaks. Put ion pie and brown in 375° oven.

SWEDISH APPLE CUSTARD PIE Vicky Dokken

2 C. Braeburn apples
2 T. flour
3/4 C. sugar
1 egg
Pinch of salt
1 tsp. vanilla
1 C. sour cream

Mix and pour into 9" unbaked pie shell. Bake at 450° for 20 minutes and then at 350° for 20 minutes.

TOPPING:
1/3 C. sugar
1/3 C. flour
1/3 C. cold butter
3/4 tsp. cinnamon

Combine sugar and flour; cut in cold butter and cinnamon. Add topping on baked pie and bake 20 minutes more.

QUICK AND EASY STRAWBERRY PIE Shirley Olson

1 1/2 C. water
1/2 C. sugar
2 T. cornstarch
1 small pkg. strawberry jello
1 1/2 to 2 pts. strawberries

Cook first three ingredients for 5 minutes or until clear. Pour in jello and stir. Let cool slightly. Mix in strawberries and cool. Pour into baked pie shell. Top with Cool Whip.

WHITE CHOCOLATE PIE

4 oz. white chocolate baking bar
1 C. butter, not margarine
3/4 C. sugar
2 tsp. vanilla
4 eggs
1-9 or 10" baked pie shell

Carefully melt white chocolate, following package directions. Cool at room temperature. In mixer, beat butter and sugar together until fluffy. Beat in cooled chocolate and vanilla. Add eggs, one at a time, beating on high 2 minutes after each addition. Pour into pie shell. Chill several hours before serving. Store in refrigerator.

ROMMEGRÖT

Pat Nelson
Shirley Olson

1 C. butter or margarine
1/3 C. sugar
3/4 C. flour
1/2 tsp. salt
4 C. milk, scalded

Melt butter in saucepan. Add flour, stirring until well blended and smooth. Bring to boil over medium heat and boil 1 minute, stirring constantly. Add scalded milk gradually, stirring to prevent lumping. Bring to boil again. Blend in salt and sugar. Place in bowl, cover and store in warm oven until ready to serve. Melt a little butter to pour on top. Sprinkle with sugar and cinnamon.

APPLE CRISP

Candy Benjegerdes

1/2 C. white sugar
1 T. flour
1/2 tsp. cinnamon
1/8 tsp. salt
2 1/2 C. sliced apples
3/4 C. oatmeal
1/2 C. brown sugar
1/4 C. flour
1/8 tsp. soda
1/8 tsp. baking powder
1/4 C. melted butter

Combine sugar, flour, cinnamon, salt and apples. Put in 8x8" glass baking dish. Mix together oatmeal, brown sugar, flour, soda, baking powder and butter. Mix until crumbly, then sprinkle over apple mixture. Bake at 350° for 30 to 35 minutes.

Swallowing angry words is much better
than having to eat them.

AUTUMN FESTIVAL FLUFF Leona Foley

CRUST:
1 1/2 C. graham cracker crumbs
1/2 C. brown sugar
4 T. melted butter
1/2 C. crunchy peanut butter

Combine crust mix and mix well with fork until crumbly. Press two-thirds of crumb mixture into 9x13: pan. Reserve remaining crumbs for topping.

FILLING:
1-8 oz. pkg. cream cheese, softened
1/2 C. sugar
1-12 oz. tub Cool Whip
1-21 oz. can apple pie filling
Cinnamon, to sprinkle
1/2 C. powdered sugar
1/2 C. crunchy peanut butter

Beat cream cheese and sugar until blended. Fold in Cool Whip. Spread half of this mixture over crust. Spread apple pie filling over cream cheese mixture. Sprinkle with cinnamon. Combine powdered sugar and 1/2 cup peanut butter until crumbly and sprinkle half of this mixture over apple filling. Top with remaining cream cheese mixture. Sprinkle with remaining peanut butter crumbs and graham cracker crumb mixture. Cover with foil. Chill 24 hours.

BANANA CREAM PIE Lu Jaspers

3 T. cornstarch
1 2/3 C. water
1 2/3 C. water
1-14 oz. can Eagle Brand sweetened condensed milk
1 tsp. vanilla
3 medium bananas
3 egg yolks, beaten
2 T. oleo or butter

In heavy saucepan, dissolve cornstarch in water and stir in milk and egg yolks. Cool and stir until thickened and bubbly. Remove from heat. Add oleo or butter and vanilla. Cool. Slice 2 bananas dipped in lemon and drain. Arrange bananas on bottom crust. Pour filling on top. Chill 4 hours or until set. Spread whipped cream on top of filling and slice bananas dipped in lemon on top of Cool Whip or whipped cream.

Swallowing angry words is much better than having to eat them.

BANANA SPLIT DESSERT

Bake graham cracker crust in 9x13" pan. Slice 6 bananas over crust. Slice 1/2 gallon vanilla ice cream and place over bananas. Cook in double boiler for 10 minutes:

COOK IN DOUBLE BOILER FOR 10 MINUTES:
1 C. chocolate chips
1/2 C. margarine
2 C. powdered sugar
1 1/2 C. evaporated milk

REMOVE FROM HEAT AND ADD:
1/2 tsp. burnt sugar flavoring
1/2 tsp. vanilla

Spread over ice cream and chill in freezer. Let thaw 10 minutes before serving.

BLUEBERRY DESSERT Doris Jenssen

15 double graham crackers, crushed
1/2 C. butter
1/4 C. sugar

Mix and put into bottom of pan.

2 eggs
1/2 C. sugar
1-8 oz. pkg. Philadelphia Brand cream cheese

Beat until thick and pour over graham cracker crust. Bake 15 minutes at 375°. Let cool. Spoon 1 can blueberry pie mix over this after it is cooled. This is good with or without whipped cream. It can be made 2 to 3 days ahead and kept in the refrigerator.
VARIATION: You can use cherry pie filling also.

BUTTER BRICKLE ICE CREAM DESSERT Kathy Throndset

24 graham cracker squares, crushed
1 qt. butter brickle ice cream
2 pkgs. instant vanilla pudding
1 3/4 C. milk
1 stick oleo
Cool Whip
2 Heath candy bars, crushed

Mix crackers and oleo. Press into pan and chill. Mix pudding and milk with mixer. Add ice cream. Pour over crust. Chill until firm. Top with Cool Whip and sprinkle crushed candy bars over top.

BUTTERSCOTCH DESSERT Jodi Kilborn

1 C. flour
1/2 C. soft margarine
1/2 C. chopped pecans or walnuts

Mix together and bake 15 minutes at 375°

1 C. powdered sugar
1-8 oz. pkg. cream cheese
1 C. Cool Whip
2 pkgs. instant butterscotch pudding
3 C. cold milk

Mix together. Spread over the baked crust. Spread remaining Cool Whip on top. Sprinkle with nuts.
VARIATION: You can also use chocolate or lemon pudding for variety.

BUTTERSCOTCH PUDDING Avis Lehman

1 T. flour
1 C. brown sugar
3 egg yolks, well beaten
1 1/2 C. milk
1 T. butter
1 tsp. vanilla

Mix together flour, brown sugar and egg yolks. Add milk. Bring to a boil and cook until thick. Add butter and vanilla. Stir and pour into bowls. Delicious warm or cold.

BREAD PUDDING Marvyl Oakland

3 to 4 C. soft bread
2 eggs, slightly beaten
1/3 C. brown sugar
1/2 tsp. cinnamon
Raisins
2 C. milk
1/4 C. melted oleo
1/4 tsp. salt
1/2 tsp. nutmeg

Blend ingredients and put in 1 1/2-quart baking dish. Place dish in pan of hot water. Bake 45 to 55 minutes or until knife comes out clean 1" from edge. Serve warm with milk.

There is nothing as nice as a cheerful word of greeting.

CHEESECAKE DESSERT Kathleen Wolff

1-3 oz. pkg. lemon jello
1 C. boiling water
1-8 oz. pkg. cream cheese, softened
1 C. white sugar
1 tsp. vanilla
1 can evaporated milk, chilled for 1/2 hour in freezer

Dissolve jello in boiling water and let congeal. Cream together cream cheese, sugar and vanilla; add congealed jello to this. Whip evaporated milk and fold into the cream cheese-jello mixture. Pour over a graham cracker crust in buttered 9x13" pan.

CHERRY BERRIES ON A CLOUD Pat Nelson

6 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt
1 3/4 C. sugar

In a mixing bowl, beat egg whites, cream of tartar and salt until foamy. Gradually add the sugar, beating on high until stiff peaks form; do not underbeat. Spread evenly in a greased 9x13" baking pan. Bake at 275° for 1 hour; turn off oven and do not open door. Let cool in oven overnight or at least 12 hours.

FILLING:
2-3 oz. pkgs. cream cheese, softened
1 C. sugar
1 tsp. vanilla extract
2 C. whipping cream, whipped
2 C. miniature marshmallows

Beat cream cheese, sugar and vanilla until smooth; gently fold in whipped cream and marshmallows. Spread over meringue. Chill for 4 hours.

TOPPING:
1-21 oz. can cherry pie filling
2 C. sliced fresh strawberries
1 tsp. lemon juice

Cut into 16 pieces. Combine topping ingredients. Spoon 1/4 cup topping over each serving. Yield: 16 servings.

Wisdom is knowing when to speak your mind
and when to mind your speech.

CHERRY DELIGHT DESSERT June Nerlien

16 to 18 graham crackers, crushed
1/4 C. sugar
1 stick margarine, melted

Mix and put into 9x13" pan. Bake exactly 8 minutes at 325°.

1-16 oz. container Cool Whip
1 C. powdered sugar
1-8 oz. pkg. cream cheese, softened

Whip together and put on the cooled crust. Spread with 1 can of cherry pie filling. Refrigerate overnight.

CHERRY DESSERT Jodi Kilborn

1 large pkg. marshmallows
2/3 C. milk
2/3 C. cream, whipped
1 box vanilla wafers
1 can cherry pie mix

Melt marshmallows with milk. Cool. Add whipped cream. Crush vanilla wafers; spread in cake pan, saving some crumbs for the top. Spread half of the marshmallows mixture on wafers. Spread cherry pie mix over this and then the rest of the marshmallow mixture. Top with rest of crumbs. Cool for a couple hours in refrigerator before serving.
VARIATION: Blueberry pie mix may be used.

Kind words are short to speak,
but their echoes are endless.

CHOCOLATE CHIP TORTE

Kathyrn Will

1 C. dates
1 1/2 C. boiling water
1 tsp. soda

Mix the above ingredients and let cool.

CREAM TOGETHER:
1 C. sugar
1/2 C. shortening
2 eggs, beaten

Add first mixture to creamed mixture.

SIFT IN:
1 1/2 C. plus 3 T. flour
1/2 tsp. salt
3/4 tsp. soda

Mix well. Put in 9x13" pan. Top with 1/3 cup sugar and 1/2 cup chopped nuts mixed together. Then sprinkle half package chocolate chips over top of cake and bake for 35 minutes in 350° oven. Serve with ice cream or whipped cream.

CHOCOLATE DESSERT

Sally Aase

CRUST:
1 stick oleo
1 C. flour
3/4 C. ground nuts

Mix and pat into pan. Bake at 350° for 15 minutes.

1-8 oz. pkg. cream cheese
1 C. powdered sugar
1 C. Cool Whip
2 pkgs. instant pudding*
3 C. milk
Cool Whip and nuts

Cream together cream cheese and powdered sugar. Fold in 1 cup Cool Whip. Spread over cooled crust. Mix pudding into milk and beat until firm. Spread on top of cream cheese mixture. Top with Cool Whip and nuts. Refrigerate.
*You can use any instant pudding with this.

When you hold a conversation,
don't forget to let go once in a while.

COCONUT DESSERT Fern Virchow

2 C. flour
1/2 C. brown sugar
1 C. oleo
2 C. coconut

Mix together and brown in 300° oven. Watch and stir often. Brown in large pan. Put in 9x13" pan and save half of mixture to put on top. Cover with 2 packages cooked vanilla pudding, cooled. Put Cool Whip on top of pudding and top with the remaining crumb mixture.

CREAM PUFF DESSERT Pat Nelson

1 C. water
1 stick butter or margarine
1 C. flour
4 eggs
1-8 oz. pkg. cream cheese
1-8 oz. tub Cool Whip
1-6 oz. pkg. instant vanilla pudding
3 C. milk
Hershey chocolate syrup, to taste

Boil water and butter together. Add flour and eggs, one at a time. Stir all together with a fork. Grease 10x15" baking dish. Pour in mixture and bake 20 minutes at 400°. Cool. Mix milk, cream cheese and dry pudding mix. Pour mixture over cooled crust. Spread Cool Whip over pudding mixture. Drizzle Hershey syrup over the top. With a knife, cut through the syrup to decorate just before serving. Serves 12 to 15.

DESSERT PIZZA BARS Theresa Cooper

1 C. butter
1 C. brown sugar
1 1/2 C. flour
1/2 tsp. salt
1/2 tsp. baking soda
2 C. oatmeal
30 caramels
2 T. water
Chocolate chips
Mini M & M's
4 squares white almond bark, melted

Cream butter and sugar. Add flour, salt, baking soda and oatmeal. Mix well. It will be sticky. Pat into 11x15" baking sheet. Bake at 350° for 12 to 15 minutes. Melt caramels and water; spread over warm bars. Sprinkle with chocolate chips and M & M's. Drizzle with almond bark.

One thing you can give and still keep is your word.

EASY MINT CHIP ICE CREAM Betty Hanson

1-14 oz. can sweetened condensed milk
2 T. water
1/4 to 1/2 tsp. peppermint extract
3 to 4 drops green food coloring
2 C. whipping cream, whipped
1 C. (6 oz.) miniature semisweet chocolate chips

In large bowl, combine milk, water, extract and food coloring. Fold in whipped cream and chocolate chips. Pour into foil-lined 9x5x3" loaf pan. Cover and freeze for 6 hours or until firm. Slice into squares. Yield: 8 servings.

EASY PEANUT BUTTER PIE Gloria Hagen

2-3 oz. pkgs. instant vanilla pudding
1/3 C. creamy peanut butter
1 carton Cool Whip
1 3/4 C. cold milk
1 prepared pie crust
Chopped peanuts

Beat together pudding and milk until smooth. Fold in peanut butter and place in pie crust. Spread Cool Whip on top. Sprinkle the top with chopped peanuts and chill for several hours. Serves 6 to 8.

FROZEN STRAWBERRY DESSERT Kathryn Will

CRUMB MIXTURE:
1 1/2 C. flour
1 1/2 sticks oleo
1/2 C. brown sugar

Mix into a crumb mixture and bake on a baking sheet in 350° oven, stirring often, until light brown. Cool. Place half of the crumbs in bottom of a 9x13" pan.

1-10 oz. pkg. frozen strawberries, thawed
2 egg whites, unbeaten
1 large container Cool Whip

Beat strawberries and egg whites for 15 minutes or until it looks like angel food cake batter. Fold in Cool Whip. Spoon mixture carefully on bottom layer of crumbs. Sprinkle remaining the other half of crumbs on top. Freeze.

The heart of a fool is in his mouth, but the mouth of a wise man is in his heart.

FRUIT COCKTAIL DESSERT Avis Lehman

1 C. flour
1 C. sugar
1 tsp. soda
Dash of salt
1 egg, beaten
1-1 lb. can fruit cocktail, drained
3/4 C. brown sugar
1/3 C. chopped nuts

Heat oven to 350°. Mix flour, sugar, soda, salt and egg. Add fruit and blend well. Turn into ungreased 8" square pan. In small bowl, mix brown sugar and nuts; sprinkle on top of fruit mixture in pan. Bake for 50 minutes at 350°. Serve warm with whipped cream. Makes 6 to 8 servings.

FRUIT PIZZA Judy Olson

TOPPING:
3/4 C. water
1 C. orange juice
2/3 C. sugar
3 T. cornstarch
Pinch of salt
1/4 C. lemon juice

Bring to a boil and cool.

CRUST:
1 roll sugar cookie dough

Slice dough 1/8" thick and arrange on greased pizza pan or jelly roll pan. Bake 10 minutes and cool.

CREAM:
1-8 oz. pkg. cream cheese
1 tsp. vanilla
1/2 C. sugar

Spread creamed mixture on cooled crust. Top with bananas, strawberries, pineapple, kiwi, grapes, etc. Pour cooled topping over fruit and refrigerate 2 hours or more.

HOT FUDGE SAUCE Karen Lippstock
Kathy Throndset

1-12 oz. can evaporated milk
2 C. sugar
3 squares unsweetened chocolate

Mix all ingredients together. Cook over medium heat, stirring vigorously after it begins to boil. Boil for 5 minutes. Start timing when boiling around edge of pan begins. Remove from heat and beat with rotary beater for 1 minute. Add 1 teaspoon vanilla.

This is very thick when cold, but delicious when hot or cold.

HOT FUDGE SAUCE

Maynis Aamodt
Carolyn Chodur

1 C. sugar
Butter, size of an egg
2 squares chocolate
1 large can Carnation milk
1 tsp. vanilla

Combine first three ingredients in frypan. Stir until chocolate melts. Add Carnation milk. Simmer until thick, about 6 minutes. Add vanilla. Store in pint jar in refrigerator.

EASY HOT FUDGE TOPPING

Cheryl Jones

1 can sweetened condensed milk
1 square unsweetened chocolate

Microwave 1 minute or until chocolate melts. Add vanilla for flavoring.

ICE CREAM

Elaine Meyer

3 1/4 C. milk
2/3 T. cornstarch
1/4 tsp. salt
3 C. cream
4 egg yolks
1 2/3 C. sugar
2/3 T. flour
2 T. vanilla

Add 1/4 cup milk to 4 beaten egg yolks and then add to the remaining ingredients, except cream and vanilla. Cook until like pudding. Cool. Put in ice cream maker and add cream and vanilla. Churn.

Never let the seeds
keep you from enjoying
the watermelon.

JELLO DESSERT Carolyn Chodur

FIRST LAYER:

1 large box strawberry jello
1 C. hot water
1 C. cold water

Mix ingredients and put in 9x13" pan. Chill.

SECOND LAYER:

1 env. Knox unflavored gelatin
1/2 C. cold water
1 C. half and half or 1 large pkg. cream cheese
1 C. sugar
1/2 tsp. vanilla

Mix second layer ingredients and chill.

THIRD LAYER:

1 large pkg. strawberry jello
Frozen strawberries with sugar
1/2 C. hot water

Mix third layer ingredients together and chill.

LEMON LUSH

1 C. flour
1/2 C. nuts
1/2 C. margarine

Mix and press into 9x13" pan. Bake 15 minutes at 350°.

1-8 oz. pkg. cream cheese
1 C. Cool Whip
1 C. powdered sugar

Mix and spread over cooled crust.

2 small pkgs. instant lemon pudding
3 1/2 C. milk
1 tsp. vanilla

Mix as for pudding. Pour over cream cheese layer and set in refrigerator overnight. Garnish with more Cool Whip.

A man convinced against his will is of the same opinion still.

LEMON TORTE

Edna Hanson

40 single Waverly crackers, crushed
1 stick butter
4 egg whites
1 C. sugar
1 can lemon pie filling
1 container Cool Whip

Combine crushed crackers and butter; pat into 9x13" pan. Beat the egg whites until stiff. Add sugar. Pour over cracker layer and bake 15 to 20 minutes at 350°. Cool and pat down the puffy areas with fingers very gently. Spread pie filling over cooled layer and top with Cool Whip. Refrigerate overnight.

OLD WORLD PUMPKIN PIE SQUARES

Lorna Reyerson

1 C. sifted flour
1/2 C. quick cooking rolled oats
1/2 C. brown sugar, firmly packed
1/2 C. margarine
2 C. pumpkin
1-13 oz. can evaporated milk
2 eggs
3/4 C. white sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves

Combine flour, oats, brown sugar and margarine in mixing bowl. Mix until crumbly. Press into an ungreased 9x13" pan with sides. Bake at 350° for 15 minutes. Combine pumpkin and remaining ingredients in mixing bowl and beat well. Pour over baked crust and bake for another 20 minutes at 350°.

TOPPING:
1/2 C. chopped pecans
2 T. butter
1/2 C. brown sugar

Combine topping ingredients and sprinkle over pumpkin filling. Bake for 15 to 20 minutes. Cool on pan. Cut in squares before serving. Top with whipped cream, if desired.

OREO COOKIE DESSERT

Jodi Kilborn

1 large pkg. Oreo cookies
1/3 C. margarine
1/2 gal. vanilla ice cream
1 can fudge topping
1 large carton Cool Whip
1 C. dry roasted nuts

Crush Oreo cookies and mix with melted margarine. Spread into 9x13" pan, saving some of the mixture to sprinkle on top. Spread soft ice cream over cookies. Put fudge topping over ice cream. Add nuts. Spread soft Cool Whip over this. Sprinkle rest of crumb mixture. Freeze.

PECAN DESSERT

1 stick margarine
1 C. flour
1/2 C. chopped pecans

Mix ingredients and put into 9x13" pan. Bake 15 minutes at 350°.

1-8 oz. pkg. cream cheese
1 C. powdered sugar
1/2 carton Cool Whip

Beat together and spread over crust.

2 small pkgs. instant butter pecan pudding
3 C. milk

Mix pudding and milk and pour over cheese filling. Frost with the rest of the Cool Whip. Garnish with a few pecans.
VARIATION: May substitute other flavors of instant pudding, like chocolate.

PRETZEL STRAWBERRY DESSERT Karen Lippstock

2 C. crushed pretzels
3 T. powdered sugar
2/3 C. melted butter
1-8 oz. pkg. cream cheese
1-9 oz. tub Cool Whip
1 C. powdered sugar
2-3 oz. pkgs. strawberry jello
2 C. hot water
2 pkgs. frozen strawberries

Mix pretzels, 3 tablespoons powdered sugar and butter. Put in 9x13" pan and bake at 350° for 8 minutes. Cool. Beat together cream cheese and powdered sugar. Add Cool Whip. Spread on chilled crust and chill. Mix jello, hot water and strawberries. When it thickens, pour over creamed mixture and chill again.

RAISIN PUDDING Linda Johnson

1 C. raisins
1 C. flour
7/8 C. sugar
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 C. milk

Mix together. Put in pan. Then mix and pour over the following:

1 C. brown sugar
2 T. shortening
2 C. boiling water

Bake at 350° until brown on top.

SPICED FRUIT SAUCE Pat Nelson
(EXCELLENT WITH HAM)

1 T. cornstarch
1/2 tsp. cinnamon
1/4 tsp. ground cloves
1/2 tsp. nutmeg
1/4 C. orange juice
1-17 oz. can fruit cocktail
1 T. lemon juice

Combine cornstarch, cinnamon, cloves, nutmeg, orange juice and fruit cocktail. Cook, stirring constantly, until thickened. Stir in lemon juice. Yield: 2 cups sauce.

RASPBERRY DESSERT OR SALAD Fern Virchow

2 pkgs. raspberry jello
2 C. boiling water
1 C. applesauce
1 box frozen raspberries, thawed

Combine above ingredients and let set up in 9x13" pan.

1 small carton sour cream
1 C. mini-marshmallows

Spread these two ingredients over top.

RHUBARB-STRAWBERRY COBBLER Lois Meyer

2 1/2 C. sliced fresh rhubarb
2/3 C. sugar
1 1/2 T. tapioca
2 1/2 C. halved fresh strawberries
1 T. Grand Marnier
1 C. plus 1 T. flour
2 T. sugar
1 1/2 tsp. baking powder
1/4 tsp. salt
1/4 C. cold butter, cut into 5 pieces
1/2 C. half and half
1 T. sugar

Spray a shallow 6-cup baking dish with non-stick spray. Set aside. Adjust oven rack to middle position and preheat oven to 425°. Combine rhubarb, 2/3 cup sugar, tapioca and lemon juice in large saucepan. Place over high heat, stirring constantly, until sugar dissolves. Reduce heat to medium and cook an additional 2 minutes, stirring constantly. Remove from heat and stir in strawberries. Stir in liqueur. Pour mixture into prepared baking pan. Set aside. Combine flour, 2 tablespoons sugar, baking powder, salt and butter until the consistency of coarse meal. Add half and half until blended. Using lightly floured hands, pat into five or six forms, about 3/4" and place on top of fruit filling. Sprinkle with 1 tablespoon sugar. Bake at 425° for 25 to 30 minutes. Cool 25 minutes. Makes 6 to 8 servings.

RHUBARB DESSERT

Sharon Holstad

1 box yellow cake mix
4 C. rhubarb, washed and cut into pieces
1 C. sugar
1 pt. whipping cream

Mix cake mix as directed on box in 9x13" pan. Mix rhubarb and sugar together; pour over cake batter. Pour whipping cream over top of cake. Bake at 350° for 50 minutes.

RICE PUDDING

Elaine Froendt

2 large eggs
1/2 C. sugar
1/4 tsp. salt
2 C. milk
2 C. cooked rice
1/2 C. seedless raisins

Mix together eggs, sugar and salt. Beat slightly to mix. Scald milk and pour into egg mixture. Add rice and raisins.

RISKREME

Pat Nelson

3 C. milk
1/3 C. rice
1 C. sugar
1 T. vanilla
1 pt. cream
1 pkg. plain gelatin
1/4 C. boiling water

Cook milk and rice until well cooked and pudding-like. Add sugar and vanilla. Stand until cool. Beat cream. Soak gelatin in a little cold water. Add boiling water. Fold in cream and then fold in boiled rice. Stir occasionally while cooling. Let stand until set. Serve with sauce made of red raspberry jam boiled with water to make a thin sauce.

Advice is what we ask for
when we already know the answer but wish we didn't.

STRAWBERRY DESSERT Candy Benjegerdes

CRUST:
1 1/2 C. flour
1 1/2 sticks margarine
2/3 C. chopped pecans

MIDDLE LAYER:
1-8 oz. pkg. cream cheese, softened
1-8 oz. tub Cool Whip, thawed
1 C. sugar

TOP LAYER:
1-6 oz. pkg. strawberry jello
2 C. hot water
2-10 oz. pkgs. frozen strawberries

CRUST: Melt margarine. Add pecans and flour. Mix until crumbly. Press into 9x13" pan. Bake at 350° for 25 to 30 minutes. Cool completely.
MIDDLE LAYER: Beat together cream cheese and sugar with electric mixer until fluffy. Add Cool Whip. Spread over cooled crust.
TOP LAYER: Dissolve jello in hot water; add frozen strawberries. Let stand until starts to set. Pour over middle layer. Spread gently. Refrigerate several hours before serving.

STRAWBERRY-TWINKIE CAKE DESSERT Vicky Dokken
(VERY LIGHT AND REFRESHING!)

2 boxes Twinkies
2 large boxes strawberry jello
3 C. boiling water
2-10 oz. pkgs. frozen strawberries
1-12 oz. tub Cool Whip

Line 9x13" pan with Twinkies. You won't use them all. Dissolve jello in boiling water. Add strawberries. When mixture just starts to gel, pour over the Twinkies. Chill until firm. Frost with Cool Whip.

A wise person knows where free speech ends
and cheap talk begins.

TEXAS DELIGHT Lu Jaspers

FIRST LAYER:
1/2 C. butter
1 C. flour
1 C. chopped nuts

Mix together and pat into 9x13" pan. Bake at 350° for 15 minutes.

SECOND LAYER:
1-8 oz. pkg. cream cheese
1 1/2 C. powdered sugar
1 large carton Cool Whip
1/2 tsp. vanilla

Mix cream cheese, powdered sugar and vanilla. Fold in half of the Cool Whip. Spread over crust.

THIRD LAYER:
1 small pkg. instant vanilla pudding
1 small pkg. instant chocolate pudding
3 C. milk

Mix at low speed for 3 minutes. Spread over cream cheese layer. Spread remaining Cool Whip on top. Grate Hershey bar over this and refrigerate.

To communicate is the beginning of understanding.

Soups, Salads & Vegetables

BAKED POTATO SOUP

Bob Mega
Gail Dahlby

6 large potatoes
2/3 C. butter
2/3 C. flour
1 1/2 qts. milk
4 green onions
1 C. sour cream
2 C. crisp-cooked, crumbled bacon
5 oz. Cheddar cheese, grated
Salt and pepper

Heat oven to 400° and bake the potatoes until fork-tender. Melt butter in a medium saucepan. Slowly blend in flour with a wire whisk until thoroughly blended. Gradually add milk to the butter-flour mixture, whisking constantly. Whisk in salt and pepper and simmer over low heat; stir constantly. Cut potatoes in half, scoop out the potatoes and set aside. When milk mixture is very hot, whisk in potatoes. Add green onion; whisk well. Add sour cream and crumbled bacon. Heat thoroughly. Add cheese, a little at a time, until all is melted.

NO PEEK BEEF STEW

Karen Lippstock

2 lbs. stew meat, cut large pieces in 2
1 medium onion, chopped
6 stalks celery, diced or sliced in small pieces
6 carrots, sliced
4 to 5 potatoes
1 can mushrooms with juice, plus 2 cans water

Blend in small dish 1 tablespoon sugar and 2 tablespoons Minute Tapioca. Sprinkle over meat and vegetables and spread over 1 can tomato soup. Cover tightly and don't peek. Bake for 4 hours at 250°.

NO MEAT VEGETABLE SOUP

Karen Lippstock

4 to 5 stalks celery
1 head cabbage, chopped
4 to 6 carrots, diced
1 large onion, chopped
1 green pepper, chopped
4 oz. mushrooms with juice
1 can green beans
1 qt. water or can use vegetable stock
1 large can tomato juice

Simmer until everything is tender, about 45 minutes.

Don't speak unless you can improve on the silence.

BEEF VEGETABLE SOUP Bob Mega

7 C. water
1 pkg. soup mix, any kind
1 lb. beef stew meat, browned
1 can stewed tomatoes
1 C. wine
1 potato
1 carrot
1 stalk celery
1/2 green pepper

Cut up in small pieces the potato, carrot, celery and green pepper. Mix with remaining ingredients. Cook for 30 minutes or put in slow cooker on low setting for 8 hours.

BRIE CHEESE SOUP Gail Dahlby

1/2 C. onion, diced
1/2 C. celery, diced
1/2 stick butter
2 C. chicken broth
2 C. half and half
1/2 to 3/4 lb. Brie cheese

Fry onion and celery in butter until tender. When tender, stir in 1/4 cup flour. Add broth, half and half and cheese. Heat until cheese melts. Top with chives and serve.

BUSY DAY STEW Darcy Corley

2 lb. beef stew meat
4 potatoes
16 oz. or less tomatoes
1 T. salt
1 tsp. sugar
8 carrots
1 C. celery
3 medium onions
1 tsp. pepper
3 T. Minute Tapioca

Put in large, covered pan. Do not brown meat first. Bake at 250° for 5 hours.

Better to remain silent
and be thought a fool
than to open one's mouth
and remove all doubt.

CABBAGE AND BEEF SOUP

Florence Klitzke

1 lb. lean ground beef
1/2 tsp. garlic salt
1/4 tsp. garlic powder
1/4 tsp. pepper
2 stalks celery, chopped
1-16 oz. can kidney beans, undrained
1/2 medium head cabbage, chopped
1-28 oz. can tomatoes, chopped and liquid reserved
Parsley, chopped, optional
1 tomato can of water
4 beef bouillon cubes

In Dutch oven, brown beef. Add all remaining ingredients, except parsley, and bring to a boil. Reduce heat and simmer, covered, for 1 hour.

COMPANY CHILI

Sue Mega

2 onions, chopped
2 T. vegetable oil
3 lbs. ground beef
1/2 tsp. garlic powder
2 to 3 T. chili powder
2 tsp. salt
2-1 lb. 12 oz. cans tomatoes
1-1 lb. can tomato sauce
2-1 lb. 14 oz. cans red kidney beans

Sauté onions lightly in the oil. Add beef and onions, then add 1 cup water and remaining ingredients. Bring to a boil, reduce heat and simmer, stirring occasionally and adding more water if necessary, 30 to 40 minutes. Taste better if able to cook all day in a slow cooker or crock pot. Yields 20 cups chili.

CORN POTATO CHOWDER

Lois Meyer

5 slices bacon
2 C. potatoes, diced
1 C. onion, chopped
1-17 oz. can whole kernel corn, with liquid
1-17 oz. can cream style corn
1-10 3/4 oz. can cream of mushroom soup
2 C. milk
1 tsp. salt
Dash of pepper

Cook bacon until crisp. Crumble. Drain off fat, reserving 3 tablespoons. Bring 1 cup water to boiling. Add potatoes and onion and cover. Cook potatoes until tender, 10 to 15 minutes. Do not drain. Add reserved drippings and remaining ingredients; bring to boil and simmer at least 5 minutes, stirring often. Top with crumbled bacon. Makes 6 to 8 servings.

DRIED BEEF POTATO SOUP Florence Klitzke

1 T. butter
1 C. water
2 C. sliced potatoes
2 T. chopped onion
1/2 C. chopped celery
1 T. flour
4 C. milk
1 C. cream style corn
1-3 1/2 oz. pkg. dried beef, cut up

Melt the butter in 3- or 4-quart saucepan. Add water, potatoes, onion and celery. Cover and bring to a boil over medium heat. Simmer for about 15 minutes or until potatoes are done. Then add flour, milk, corn, salt and pepper. Heat thoroughly.

Add the flour before adding the milk and stir it in with the potatoes so it doesn't get lumpy.

OYSTER STEW Lois Meyer

1/3 C. margarine or butter
1 1/2 pts. fresh oysters
3 C. milk
3/4 C. half and half
1 tsp. salt
Dash of pepper

Heat margarine in 2-quart saucepan until melted. Add oysters with liquid. Cook and stir over low heat just until edges curl. Heat milk and half and half in 3-quart saucepan. Stir in salt, pepper and oysters.

VEGETABLE-CHEESE SOUP Lois Meyer

2 large potatoes, finely chopped
2 large onions, finely chopped
1/2 C. finely chopped carrots
1/2 C. finely chopped celery
2-12 oz. cans beer or 3 C. water
4 tsp. instant chicken bouillon
2 C. shredded Cheddar or process American cheese (about 8 oz.)
1 C. half and half
6 drops red pepper sauce
1/8 tsp. ground nutmeg
1/4 C. snipped parsley

Heat vegetables, beer and instant bouillon to boiling in 3-quart saucepan; reduce heat. Cover and simmer until vegetables are tender, about 15 minutes. Stir in remaining ingredients, except parsley; heat through. Sprinkle with parsley.

Even a fish wouldn't get in trouble
if he kept his mouth shut.

TACO SOUP

Suzie Tenold

1 lb. ground beef
1 large onion
2-16 oz. cans Mexican style chili beans, undrained
1-16 oz. can whole corn, drained
2-16 oz. cans diced tomatoes, undrained
1 1/2 C. water
1-4 1/2 oz. can chopped green chilies
1 pkg. taco seasoning mix
1 env. Hidden Valley Ranch dry dressing mix

Cook beef and onion until beef is browned; drain. Mix beef-onion mixture with other ingredients in large pan. Bring mixture to a boil. Reduce heat and let simmer for 15 minutes. Freezes well and can be kept in the freezer up to 3 months. Makes 3 1/2 quarts of soup.

WILD RICE POTATO SOUP

Bonnie Hagen
Shirley Olson

3/4 C. wild rice
1/2 lb. bacon
1/2 onion
2 cans potato soup
1 qt. milk

Cook wild rice according to package directions. Fry bacon, cut up in inch pieces, with onions. Drain fat. In crock pot, add the cooked wild rice, bacon mixture, potato soup and milk. Cook on high for 1/2 hour or until it begins to boil. Then turn to low until ready to eat.

WILD RICE SOUP

Robyn Wilder

1 C. wild rice
1 can evaporated milk
2 cans cream of potato soup
1/2 lb. bacon, cooked and crumbled
1/2 C. ham, cubed, cooked
1/2 C. American cheese
Onion, optional
Seasonings, to taste

Cook rice 45 minutes according to package directions. Add milk, soup, bacon, ham and cheese. Put in crock pot. May need to add milk.

There is nothing in words
unless they are properly strung together.

WEST VIRGINIA SOUP

Marlys Petznick

1/2 C. onion, chopped
1 1/2 lbs. hamburger, browned and drained
1-46 oz. can "V-8" vegetable juice
3 or 4 carrots, sliced
1 can green beans
1 can cream of celery soup

In large kettle, mix all ingredients together.
VARIATION: Can add celery, potatoes, etc.

ACINI DE PEPE SALAD

Kathleen Wolff

1 box acini de pepe
1 C. sugar
2 T. flour
3 egg yolks or 2 whole eggs, slightly beaten
1 1/3 C. pineapple juice
1 large can tidbit pineapple, drained
1 large can mandarin oranges, drained
1 large container Cool Whip or 2 C. cream, whipped

Cook acini de pepe as directed and drain. Cook the sugar, flour, eggs and pineapple juice until thick. Pour over the acini de pepe. Then add the pineapple and oranges. Refrigerate overnight. Add the whipped cream next morning. This recipe fills a large bowl.

BROCCOLI SALAD

Jodi Kilborn
Carol Johnson
Pat Nelson

COMBINE:
1 bunch broccoli, finely chopped
1/3 C. Cheddar cheese, shredded
1/2 C. red and white onions
1/2 lb. bacon, fried and crumbled
Raisins, optional
Sunflower nuts, optional
1 C. golden raisins, optional

DRESSING:
1 C. mayonnaise
2 tsp. white vinegar
1/3 C. sugar

Mix dressing. Pour over the salad ingredients. Let stand 1 hour before serving.

CABBAGE SLAW THAT KEEPS

1 head cabbage
1 large onion, chopped
1 large green pepper, chopped
1 C. sugar

Shred cabbage. Arrange in layers with onion and green pepper. Pour sugar on top. Pour dressing on top.

DRESSING;
1 C. vinegar
1 T. salt
3/4 C. oil
1T. celery seed
1 tsp. dry mustard
1 tsp. sugar

Boil dressing mix and pour over slaw. Do not stir. Refrigerate at least 12 hours. Toss before serving. Will keep 2 weeks in refrigerator.

CASHEW PASTA SALAD Patti Brekken

MIX:
1 lb. spiral spaghetti
2 dozen cooked eggs
1 pkg. petite frozen peas
2-#303 cans pineapple tidbits, drained
2 1/2 lbs. cubed ham
1 large onion, chopped very fine
4 C. celery, diced

IN A SEPARATE BOWL, COMBINE:
1 qt. Miracle Whip
2 tsp. mustard
3 T. salt
2 T. sugar

Combine both mixtures. Just before serving, add four 5 ounce packages cashews. This makes a huge batch; may reduce to half.

God put a tear in the eye
so that you could see
a rainbow.

CHERRY COKE SALAD Shirley Olson

BRING TO A BOIL:
2 small pkgs. cherry jello
3 C. (3 cans) Cherry Coke or
2 C. Cherry Coke and 1 C. water

ADD AND CHILL:
1 can cherry pie filling

MIX TOGETHER:
1-8 oz. pkg. cream cheese, softened
1 small can pineapple, drained

Stir until smooth. Spread on top of jello. Sprinkle with nuts.

CHERRY SALAD SUPREME June Nerlien

1 can Eagle Brand milk
1-8 oz. tub Cool Whip
1-20 oz. can crushed pineapple, drained
1 can pecans, optional
1 C. miniature marshmallows

Mix Eagle Brand milk and Cool Whip. Add remaining ingredients. Stir. Can be frozen and thawed before serving.

LUNCHEON CHICKEN SALAD Sue Mega
(A CHICKEN DINNER ALL IN ONE DISH)

1-3 oz. pkg. cream cheese, softened
Dash of salt
3/4 C. sliced celery
1/2 C. chopped walnuts
2 T. chopped green pepper
1 1/2 C. cubed, cooked chicken
1-13 1/2 oz. can pineapple tidbits, well drained
1-8 oz. can jellied cranberry sauce, chilled
1/2 C. sour cream

Chill cranberry sauce; cut into cubes. In mixer bowl, beat together cream cheese, sour cream and salt. Stir in celery, walnuts and green pepper. Fold in chicken and pineapple tidbits. Chill mixture thoroughly. Top with cranberry cubes when ready to serve. Makes 4 to 5 servings.

CHICKEN SHOESTRING SALAD Mary Johnson

2 C. cooked chicken
1 C. carrots, shredded
1 C. celery, diced
1/4 C. onion, diced
1 C. mayonnaise
2 T. lemon juice
1 T. sugar
Dash of salt
1-4 to 6 oz. can shoestring potatoes

Put all ingredients, except shoestring potatoes, into a bowl. Mix well. Just before serving, add shoestring potatoes and toss. Serves 6.

CRANBERRY JELLO SALAD Carolyn Chodur

MIX TOGETHER:
1 pkg. cranberries, chopped
1 1/2 C. sugar

Let stand 1 hour.

2 boxes cherry jello
2 C. boiling water
1-15 oz. can crushed pineapple
1 C. chopped nut, if desired

Mix jello and water. Let cool. Add pineapple and nuts. Put in 9x12" pan. Mix with cranberries and refrigerate. Can be cut and served on a lettuce leaf.

CUCUMBER SALAD Gloria Hagen
(IT'S VERY GOOD!)

1 pkg. lemon jello
1 C. salad dressing
1 large cucumber, peeled and diced
1/4 C. minced celery
1 C. hot water
1 pt. cottage cheese
1 onion, grated
1 T. vinegar

Combine ingredients and put in jello mold. Serves 10.

If you hem in both ends of your day with a prayer, it won't be so likely to unravel in the middle.

CUCUMBER SALAD

Jodi Kilborn

3 C. cucumbers, sliced
1 large onions, sliced
1 to 1 1/4 C. mayonnaise
1/2 C. sugar
1/4 C. vinegar

Mix last three ingredients together. Pour over sliced vegetables. Refrigerate. Keeps well for several days.

FOUR FRUIT COMPOTE

Gail Dahlby

1-20 oz. can pineapple chunks
1/2 C. sugar
2 T. cornstarch
1/3 C. orange juice
1 T. lemon juice
1-11 oz. can mandarin oranges, drained
3 to 4 unpeeled apples, chopped
2 to 3 bananas, sliced

Drain pineapple, reserving 3/4 cup juice. In a saucepan, combine sugar, cornstarch, pineapple juice, orange juice and lemon juice. Cook until thickens. Remove from heat. Set aside. In a bowl, combine pineapple chunks, oranges and apples. Pour over warm sauce. Stir gently to coat. Cover and refrigerate. Just before serving, add bananas. Makes 12 to 14 servings.

FUMI SALAD

1 lb. shredded cabbage
1 lb. shredded carrots
2 oz. slivered almonds
4 to 5 green onions, finely sliced
3 oz. chow mein noodles

Mix salad ingredients, except chow mein noodles. Before serving, toss with dressing. Then stir in chow mein noodles.

DRESSING:
4 T. brown sugar
1/2 C. canola oil
4 T. rice vinegar

When you meet temptation,
turn to the right.

FROG-EYE SALAD

Elaine Froendt
Sharon Holstad

1/3 C. sugar
1/2 C. pineapple juice
1 T. lemon juice
1 T. oil
1 C. mandarin oranges
1/2 C. mini-marshmallows
1 egg, beaten
2 T. flour
5 oz. or 2/3 C. acini de pepe macaroni
1-13 oz. can crushed pineapple, drained
1 C. Cool Whip

Cook sugar, egg, fruit juices and flour until thick. Cool. Cook macaroni in water with oil. Combine with dressing and refrigerate overnight in a tight container. Add remaining ingredients before serving.

FROZEN STRAWBERRY SALAD

Shirley Olson

1-10 oz. box frozen strawberries, thawed and drained
1-3 oz. pkg. cream cheese, room temp.
1 can crushed pineapple, drained
1/2 C. nuts
24 marshmallows, cut in 1/2
2 C. Cool Whip

In heavy pan, dissolve marshmallows in 4 tablespoons strawberry juice. Cool. Add strawberries and pineapple. Mix cream cheese with 2 tablespoons strawberry juice and fold into above mixture. Then fold in the Cool Whip and nuts. Put in 7x11" pan and chill or freeze.

FRUITY SALAD

Lois Meyer

1 small pkg. cook vanilla pudding
1 can mandarin oranges
1 can pineapple tidbits
Kiwi
Banana

Drain pineapple and mandarin oranges, reserving 3/4 cup juice. Mix pudding and reserved juice together. Cook until clear and thick. Cool. Spoon over oranges, pineapple and kiwi slices. Mix well. Add sliced bananas to salad just before serving.

If you don't know how to do something, start anyway... within 5 minutes, someone will tell you that you're doing it wrong.

LYNN'S GOLDEN NUGGET SALAD — Marvyl Oakland

1 box American tapioca pudding
1 box strawberry jello
1-8 oz. carton Cool Whip
1 1/2 C. water
1 box frozen strawberries

Cook tapioca pudding in water. Add jello and mix well. Add strawberries. When beginning to set, add Cool Whip.

GLORIFIED RICE SALAD — Carolyn Chodur

1-3 oz. pkg. lemon jello
1-8 oz. can crushed pineapple
1 C. rice, cooked
1 pkg. Cool Whip
1 C. hot water

Dissolve gelatin in water; add pineapple and juice. Chill until partially set. Add cooked rice. Add Cool Whip. Fold in jello. Refrigerate to set.

MACARONI SALAD — Elaine Froendt, Mary Johnson

1 1/2 boxes small ring Creamette macaroni
1 small jar pimentos
1 can French cut green beans
1 can slivered carrots
1 can peas
1 can kidney beans, drained
White vinegar
1 C. celery, chopped
1/4 C. onions, chopped

Cook macaroni according to directions. Drain. Combine remaining vegetables, except celery and onions. Mix with macaroni and beans. Add celery, onions and dressing.

DRESSING:
2 C. Miracle Whip
1/2 C. sugar
1/2 C. milk
1 tsp. mustard

Mix together all ingredients in a large bowl. Keeps 2 weeks.

Ask God's blessings on your work,
but don't ask Him to do it for you.

KAY'S CRANBERRY SALAD

Linda Ouverson

1 pkg. whole cranberries, freeze and then grind up
1 pkg. miniature marshmallows
1/2 to 3/4 C. sugar (more if you want to use this as a dessert)
1 large tub Cool Whip

Sprinkle sugar into cranberries and then mix everything into tub of Cool Whip. Ground nuts can be added, also.

HEAVENLY DESSERT SALAD

Jodi Kilborn

3 C. boiling water
1-3 oz. pkg. instant tapioca pudding
1-3 oz. pkg. cooked type vanilla pudding
1-3 oz. pkg. strawberry jello
1 medium carton Cool Whip
2 pkgs. frozen strawberries, thawed and drained

Add jello, tapioca and vanilla pudding to boiling water. Cook for 2 minutes and cool. Add Cool Whip and strawberries. Mix all together and put in bowl. Put in a 9x9" pan over a graham cracker crust.

KIDNEY BEAN SALAD

Bonnie Hagen

1 can kidney bean
1 T. sweet pickle relish
2 T. chopped onions
1/2 C. chopped celery
3/4 C. Cheddar cheese
1/2 C. mayonnaise

Drain kidney beans. Add rest of ingredients and blend well. Let stand 3 to 5 hours in refrigerator for flavors to develop. Serves 5.

KENTUCKY FRIED COLESLAW

Kathy Hanson

1/3 C. sugar
1/8 tsp. pepper
1/2 C. mayonnaise
1 1/2 T. white vinegar
1/2 tsp. salt
1/4 C. milk
1/4 C. buttermilk
2 1/2 T. lemon juice

Mix in blender. Add chopped cabbage and carrots to dressing.

TEAM–Together Each Accomplishes More.

KRAUT SALAD Linda Johnson

1-16 oz. can kraut
1/2 C. green pepper, chopped
2 C. chopped celery
1 small finely chopped onion
1/2 C. sugar
Salt and pepper, to taste

Drain kraut. Mix all ingredients and let stand in refrigerator. Keeps well.

LAYERED LETTUCE SALAD Carolyn Chodur
Karen Lippstock

8 C. chopped lettuce
1/2 C. chopped celery
1/2 C. green pepper
2 C. chopped onion
1-10 oz. pkg. frozen peas
1 carrot, grated
1 1/2 C. mayonnaise
3 T. sugar
1 1/2 C. grated Cheddar cheese
8 slices bacon, fried crisp

Put lettuce in 9x13" pan. Add celery, then green pepper and onion. Cook and drain peas; add to layer. Then put carrots on peas. Leave in layers. Spread mayonnaise over. Sprinkle sugar, then add cheese and last, the bacon, crumbled. Cover well and chill overnight.

MANDARIN ORANGE SALAD Leona Foley

2 3/4 C. hot water
1 pkg. instant tapioca pudding
1 pkg. instant vanilla pudding
1 pkg. orange jello
1 carton Cool Whip
1 can mandarin oranges, drained

In large saucepan, combine hot water, puddings and jello. Cook until thick and bubbly. Cool. Add Cool Whip and oranges. Chill before serving.

Don't only do what you like to do,
but learn to like what has to be done.

MOSTACCIOLI SALAD Carolyn Chodur

Cook 1 pound pasta; do not overcook. Drain and rinse with cold water.

ADD:
1 cucumber, diced
1 green pepper, diced
1 small jar pimentos, diced, optional

DRESSING:
1 tsp. dried parsley
1 tsp. celery seed
1 tsp. Accent
1/2 tsp. pepper
1 tsp. garlic powder
1 tsp. instant onion
1 C. oil
1 C. sugar
1 tsp. mustard

Mix in blender. Toss pasta and vegetables together. Add dressing and serve.

MOM'S FROZEN FRUIT CUP Nancy Hengesteg

1 large can crushed pineapple, undrained
1-16 oz. pkg. frozen strawberries, undrained
1 medium can sliced peaches, drained
5 or 6 bananas, cut up

Boil 1 cup water and 1 1/2 cups sugar until dissolved. Cool. Pour over fruit. Dip into 5 ounce waxed cups, three-fourths full. Freeze. Will expand some. Serves 20 to 24.

Great on hand on hot summer days!

ORANGE SALAD Candy Benjegerdes
Rhonda Athey

1 pkg. tapioca pudding, not instant
1 pkg. vanilla pudding, not instant
1 large can chunk pineapple
2-15 oz. cans mandarin oranges
3 large bananas, sliced

Drain juice from fruit; save the juice. Put puddings in microwave-safe bowl; mix with 2 cups liquid (fruit juice plus water to equal 2 cups). Cook on high until thickened, until pudding consistency. Cool. Then add fruit.

OVERNIGHT SALAD Jodi Kilborn

1 large can pineapple tidbits, drained
1 large can fruit cocktail
2 cans mandarin oranges
30 large marshmallows, cut in 1/2
1 jar cherries
Grapes

DRESSING:
2 eggs
1 C. pineapple juice
3/4 C. sugar
2 T. flour
2 T. butter
12 C. whipping cream

Beat eggs. Add pineapple juice, sugar, flour and butter. Mix and cook until thick. Chill. Whip whipping cream; fold in dressing. Add the fruit to dressing. Refrigerate overnight.

PASTA ITALIAN SALAD Cheryl Jones

1 box spiral macaroni, colored
1 pkg. Hormel pepperoni
1 can black olives
1 red onion, sliced thin
1 green pepper, sliced thin
1 medium head broccoli, cut in small pieces
1 bottle Italian dressing

Cook macaroni. Cool. Add rest of ingredients. Can also add other vegetables, like cucumbers, cauliflower or zucchini, sliced. Double for a large salad for a picnic. Refrigerate.

PRETZEL STRAWBERRY SALAD Darcy Corley

2 C. crushed pretzels
3 T. powdered sugar
2/3 C. melted butter or margarine
1-8 oz. pkg. cream cheese
1-9 oz. tub Cool Whip
1 C. powdered sugar
2-3 oz. pkgs. strawberry jello
2 C. hot water
2 pkgs. frozen strawberries

Mix pretzels, powdered sugar and butter. Put in 9x13" cake pan. Bake at 350° for 8 minutes. Cool. Beat cream cheese. Add 1 cup powdered sugar and beat again. Add Cool Whip. Spread over cooled crust and chill. Mix jello, hot water and strawberries. When it's thick, pour over cream cheese mixture. Chill.

RAMEN NOODLE VEGETABLE SALAD Kathleen Wolff

1 pkg. Ramen chicken flavored noodles
1 pkg. coleslaw mix (cabbage and carrots)
3 green onions, cut up
1 small bag slivered almonds, roasted
1/3 C. oil
1/3 C. apple cider vinegar
1/2 C. sugar

Cook oil, vinegar and sugar for 2 minutes; add seasoning in packet from the noodles. Let cool. Crush noodles and add to coleslaw; pour dressing over this and add slivered almonds. Chill overnight or for several hours.

RICE-VEGETABLE SALAD Kathleen Wolff

1 box long grain and wild rice
1 medium carrot, grated
1 C. frozen peas
1/4 C. oil
1/4 C. apple cider vinegar
1/2 C. sugar
1 tsp. soy sauce

Heat oil, vinegar, sugar and soy sauce until sugar is dissolved. Let cool and add 2 tablespoons Miracle Whip. Cook rice as directed and drain. To rice, add grated carrot and other vegetables as desired, like grated red cabbage, broccoli and cauliflower flowerets and ripe and green olives. Pour dressing over rice mixture and refrigerate several hours.

RASPBERRY SALAD Pat Nelson

2 pkgs. tapioca pudding
1-3 oz. pkg. raspberry jello
2 1/2 C. boiling water
10 oz. frozen raspberries
6 oz. Cool Whip

Boil water; add tapioca and jello. Cook in heavy pan over low fire until thick and clear. When cool, add Cool Whip.

A diamond is a piece of coal that stuck to its job.

SALAD Jodi Kilborn

2-3 oz. pkgs. instant vanilla pudding
2 C. buttermilk
1-8 oz. tub Cool Whip
1-8 oz. can mandarin oranges, drained
1 pkg. fudge striped cookies, crushed

Mix pudding and buttermilk together. Add oranges and Cool Whip. Slowly add cookies.

GREAT SALAD Rosie Fredericks

1-1 lb. box rotini noodles
1/4 to 1/2 C. sugar
2 C. Miracle Whip
1 can sweetened condensed milk
4 C. carrots
1 medium green pepper
3 stalks celery
1 small onion
1 tsp. salt
Pepper

Chill overnight. May add other vegetables, if you like.

GRANDMA HAZEL'S SHRIMP SALAD Jill Trainer

1 box shell macaroni
1 small can shrimp, drained and rinsed
1 C. frozen peas
3/4 C. shredded Cheddar cheese
4 T. sugar
1 1/2 C. Miracle Whip
Diced olives
Diced celery
1 tsp. onion salt
1/2 tsp. garlic salt
1/4 tsp. celery salt
Salt and pepper, to taste
Paprika

Cook macaroni. Combine sugar and Miracle Whip. Throw everything in a bowl and mix well. Refrigerate 1 hour before serving.

Ideas are funny little things...they won't work unless you do.

SALAD

Lois Hogen

1 can lemon pie mix
1 C. whipped cream
2 C. mini-marshmallows
2 cans each mandarin oranges, large pineapple chunks and fruit cocktail

Mix. Eat and enjoy!

SANFERNANDO SALAD

Deb Diamond

1-42 oz. can tomato juice
1 T. sugar
1/4 C. olive oil
3 tomatoes, diced
1 cucumber, diced
1/2 green pepper, diced
1 C. shredded carrots
1 1/2 C. celery, diced
1/2 C. green onion, chopped

Beat tomato juice, sugar and olive oil until blended. Chill and prepare vegetables. Add vegetables to mixture. Chill thoroughly, at least 1 day.

SEVEN-LAYER JELLO SALAD

Bev Pixley

MIX EVEN LAYERS WITH:
1 C. boiling water
1/2 C. evaporated milk

MIX ODD LAYERS WITH:
3/4 C. boiling water
3/4 C. cold water

Mix 1 package jello per above instructions. Put in 9x13" pan. Allow each layer to set before pouring next layer.

EVEN: Black cherry
ODD: Cherry
EVEN: Lime
ODD: Lemon
EVEN: Orange
ODD: Strawberry
EVEN: Strawberry banana

Mix next layer while first is setting up so not so hot when pouring into next layer.

A true test of patience is not minding being put on hold.

SPAGHETTI SALAD

Rhonda Tufte

1 lb. spaghetti or vermicelli
1 large tomato, chopped
1 C. celery, chopped
1 C. cheese, grated
1 onion, chopped
1-16 oz. bottle Seven Seas creamy Italian dressing
2 tsp. prepared mustard
3/4 C. sugar

Break spaghetti into pieces and cook until done. Cool. Mix dressing, mustard, sugar, salt and pepper. Combine with other ingredients. Other fresh vegetables may be added. Marinate several hours or overnight.

SNICKER SALAD

Carolyn Chodur
Gail Dahlby

2 large apples, diced
2 Snickers bars, diced
1 pt. whipping cream
6 oz. pecans
1/3 C. powdered sugar

Whip cream; add sugar and whip until stiff. Fold in apples, Snickers and pecans. Chill.

SPRING SALAD

Shirley Olson

1 pkg. lemon or lime jello
1 2/3 C. boiling water
1 tsp. onion, chopped fine
1/4 green pepper, chopped fine
Dash of salt
2 medium carrots, grated
2 T. sugar
1/4 C. salad dressing
1 T. vinegar

Dissolve jello and add onion, vinegar, salt and sugar and let cool. Fold in:

1 small carton cottage cheese
1 small bowl Cool Whip

STRAWBERRY RICE SALAD

Bonnie Hagen

1/2 C. rice
3 C. salted water
1 pkg. wild strawberry jello
1/2 C. sugar
1 small can crushed pineapple
1-8 oz. carton whipped topping

Cook rice in salted water until tender, about 20 to 30 minutes. Drain rice, reserving water. Dissolve jello in 1/2 cup hot rice water. Combine jello, sugar, warm rice and pineapple. When cooled, fold in whipped topping.

SUPERFECT SALAD Lu Jaspers

1-11 oz. can mandarin oranges, drained
1-15 1/2 oz. can crushed pineapple, drained
2 C. small curd cottage cheese
1-9 oz. carton non-dairy whipped topping
1/4 C. chopped maraschino cherries
1-3 oz. box orange gelatin

Mix all ingredients, except gelatin. Sprinkle gelatin on top and fold all together. Chill before serving.

TACO TOSSED SALAD Lois Meyer

1 lb. ground beef
1/2 C. taco sauce
1 small head lettuce, torn into pieces
1 medium green pepper, cut into strips
1 can kidney beans
1 medium tomato, cut up
1/2 C. ripe olives, drained
2 C. shredded Cheddar cheese
1 to 1 1/4 oz. pkgs. taco flavored tortilla chips, crumbled
1/2 C. Thousand Island salad dressing

Cook and stir ground beef over medium heat until light brown; drain. Stir in taco sauce and heat. Toss rest of ingredients together. Spoon hot beef mixture and salad dressing over lettuce mixture. Serve immediately. Serves 8.

VEGETABLE SALAD Donna Hagen

1 head cauliflower, chopped
3 carrots, sliced thin
3 stalks celery, diced fine
1 small onion, diced fine
1 can water chestnuts, sliced
1 head broccoli, chopped
Radishes, optional

DRESSING:
1 carton sour cream
1 C. mayonnaise
1 pkg. Good Seasons Italian dressing mix

Mix dressing ingredients together; mix with salad ingredients. Refrigerate.

The thread that knits the movement into a living pattern is change.

CINDEE'S BLUE CHEESE DRESSING Nancy Hengesteg

1 pt. sour cream
1/2 C. Hellmann's mayonnaise
Garlic sauce
1 to 2 T. Worcestershire sauce
Salt and pepper
1/2 C. bleu cheese or amount you desire

Blend bleu cheese in blender and mix with other ingredients.

CINDEE'S RANCH DRESSING Nancy Hengesteg

1 qt. buttermilk
1 qt. Hellmann's mayonnaise
1 1/2 tsp. Accent
1 T. garlic powder
2 T. onion powder
1 tsp. salt
1 tsp. pepper
6 T. parsley flakes

Blend all ingredients.

MOM'S COLESLAW DRESSING Theresa Cooper

1 C. mayonnaise
1/4 C. vinegar
1/4 C. oil
1/2 C. sugar
1 tsp. celery seed
Salt and pepper, to taste

DRESSING FOR FRUIT SALAD Ardis Feuerhak

1 large can pineapple tidbits, drained and save juice
1/4 pkg. miniature marshmallows
1/4 C. blanch almonds, chopped
2 eggs, beaten
2 T. sugar
5 T. pineapple juice
1 T. vinegar

Combine marshmallows, almonds and juice in large bowl. In a saucepan, mix eggs, sugar, 5 tablespoons juice and vinegar; bring to a boil. Pour hot mixture over the fruit mixture. Let stand in refrigerator overnight.
VARIATION: Fold in other fruit, as desired.

With every rising of the sun,
think of your life as just begun.

FRENCH DRESSING

Carolyn Chodur

1 C. Wesson oil
1 C. sugar
1 C. catsup
1 tsp. celery seed
1 T. vinegar
Juice of lemon
1/2 tsp. garlic salt
3 shakes of paprika

Mix together and beat well. Refrigerate.

SCALLOPED CABBAGE WITH CHEESE SAUCE

Florence Klitzke

1 small head cabbage
3 T. oleo
3 heaping T. flour
1 1/2 C. milk
2 C. American cheese, grated
Buttered bread crumbs

Cut cabbage in narrow slices and cook approximately 15 minutes. Drain well. Make white sauce with oleo, flour and milk. Add cheese and melt. Layer cabbage and cheese sauce in casserole and top with buttered bread crumbs. Bake at 350° for 20 to 30 minutes or until crumbs are brown. Serves about 8.

SCALLOPED CORN

Elaine Froendt
Gail Dahlby
Linda Ouverson

1 can cream style corn
1/2 C. milk
1 egg
1 1/2 C. cracker crumbs
1/2 tsp. salt
1/2 stick margarine

Mix all together. Bake at 350° for 30 to 60 minutes.

Pick your rut carefully,
as you may be in it for a long time.

SCALLOPED POTATOES

Jerry Grant

Potatoes, enough for a meal
Onions, diced
Salt and pepper, to taste
Whipping cream, to cover potatoes

Peel and slice potatoes and put them in a casserole dish. Add diced onions, salt and pepper. Pour enough whipping cream to cover potatoes. Put into preheated 350° oven. When starts to boil, approximately 30 minutes, turn oven down to 275 to 300° so there are bubbles on the edges, once in a while. Bake this way in a slow oven for 1 1/2 hours. The top will become lightly brown. Test with a fork to see if potatoes are done. If not done, leave in a little longer. Do not use cornstarch or flour to thicken. It will thicken as they cool. Use only whipping cream, it thickens as it cooks slow.

SCALLOPED POTATOES AND HAM

Lois Meyer

1 C. sour cream
1/4 C. onion
1 can cream of chicken soup
1 soup can of milk
1 tsp. salt
1 C. shredded Cheddar cheese
2 lbs. Southern style hash browns, thawed
1/2 C. melted butter
2 C. ham

Bake at 350° for 60 minutes.

SLOW COOKER SCALLOPED POTATOES AND HAM

Erma Hanson
Secretary of LRH Auxiliary

3 lbs. medium-size potatoes, peeled and sliced
1 onion, chopped
1 C. shredded Cheddar cheese
1 C. cooked ham, chopped
1-10 3/4 oz. can reduced-fat cream of mushroom or celery soup
1/2 C. water

Combine the potatoes, onion, cheese and ham in slow cooker. Stir together the soup and water in a small bowl until well mixed; pour over the potato mixture in slow cooker. Don't stir. Cover pot. Cook on high heat 4 hours or until potatoes are tender. Stir the mixture just before serving.

Lose an hour in the morning and you will be all day hunting it.

SOUR CREAM POTATOES

Jeanette Hanson

10 medium potatoes
1-8 oz. pkg. cream cheese
1 C. sour cream
Parsley flakes
Garlic salt
Salt and pepper, to taste

Boil and mash potatoes. Mix sour cream, cream cheese and seasoning together. Mix with potatoes. Dot with butter and paprika. Bake for 45 minutes or more at 350°. May be done a day ahead and kept in refrigerator.

STUFFED CABBAGE ROLLS

Lois Meyer

1 medium head cabbage
1 1/2 C. milk
1/2 lb. ground round
1 1/2 tsp. salt
2 T. butter
1 1/2 C. beef broth
1 1/2 C. light cream
1/2 C. rice
1/2 lb. ground pork
1 egg, slightly beaten
1/4 tsp. pepper
3 T. brown sugar
2 1/2 T. flour

Separate cabbage leaves, trimming off the thick part. Place in boiling water and cook for 5 minutes. Drain well. Bring 1 cup water to boil. Add rice; simmer until all water is absorbed. Add 1 1/2 cups milk, stirring occasionally, approximately 20 minutes. Mix rice, ground pork, egg, salt and pepper. Place 2 tablespoons stuffing on each cabbage leaf. Fold leaf over stuffing and secure with toothpick. Brown rolls in heated butter on both sides. Place in heavy kettle. Sprinkle with brown sugar; add beef broth. Cover and bring to boil. Simmer slowly for 1 hour, basting occasionally. Remove from pan and keep warm. Mix flour into 1/2 cup of light cream, stirring until smooth. Stir into kettle drippings; bring to boil. Add remainder of light cream and simmer for 5 minutes. Season with salt and pepper to taste. Pour sauce over cabbage rolls. Can be made ahead and frozen without sauce. Serves 6.
PREPARATION TIME: 1 1/2 hours.
COOKING TIME: 1 1/2 hours.

Real difficulties can be overcome;
it's the imaginary ones that are unconquerable.

STUFFING PEPPERS Jodi Kilborn

8 green peppers
1/4 to 1/2 lb. hamburger
Onion
1 small jar Ragu sauce
1/4 to 1/2 C. rice, cooked

Place peppers in boiling water for 5 minutes. Cook rice as directed. Brown hamburger and onion. Mix with three-fourths jar of Ragu and rice. Fill peppers and pour remaining sauce over peppers. Bake in 350° oven for 45 minutes. Top with cheese.

SKILLET SPANISH RICE Candy Benjegerdes

1 to 1 1/2 lbs. ground beef, browned
1/3 to 1/2 C. onions, chopped
1 can tomato soup
2 soup cans of water
1/2 C. Heinz ketchup
1/4 C. salsa, optional
1 C. uncooked regular rice

In large skillet, brown hamburger and onion. Add remaining ingredients over low heat for 20 to 30 minutes or until liquid is absorbed into rice.

SWEET POTATO CASSEROLE Kathryn Will

MIX TOGETHER:
5 medium sweet potatoes, mashed
1 stick oleo
1 1/2 C. sugar
2 tsp. vanilla
2 eggs
1/4 C. whole or evaporated milk

Put in 9x13" pan.

MIX AND SPRINKLE ON TOP:
1/2 C. brown sugar
1/3 C. flour
1/2 C. oleo
1 C. coconut
1 C. chopped nuts

Bake at 350° for 40 minutes.

I cut down on the sugar called for in the recipe. I didn't even use one-half.

Worry is the interest paid by those who borrow trouble.

THREE-BEAN CASSEROLE

Sharon Holstad
Elaine Froendt

1/2 lb. hamburger
1 tsp. onion, minced
1/4 C. ketchup
1-16 oz. can pork and beans
1 can butter beans, any size
1/2 lb. bacon, browned and broken
1/2 C. brown sugar
1 tsp. dry mustard
1 can kidney beans

Combine all ingredients in crock pot.

Makes a good picnic item.

TWICE BAKED CHEESE POTATOES

Lois Meyer

4 medium potatoes
1 T. shortening
1 1/2 tsp. minced onion
3/4 C. evaporated milk
2 T. butter
1/2 tsp. salt
1 T. parsley
1 C. shredded Cheddar cheese

Scrub potatoes well. Rub skin with shortening and pierce in several places to allow steam to escape. Bake at 400° for about 1 hour or until done. Add onion to evaporated milk and let stand while potatoes bake. When potatoes are done, cut in half lengthwise. Scoop out insides, reserving shells. Mash potatoes and beat in butter, milk-onion mixture, salt and parsley. Blend in cheese. Spoon mixture back into shells. Return to oven for about 10 minutes.

VEGETABLE PIZZA

Candy Benjegerdes

2 pkgs. crescent rolls
2-8 oz. pkgs. cream cheese
3/4 C. Miracle Whip
2 T. dill weed
1/2 tsp. garlic powder
Vegetables
Shredded Cheddar cheese

Spread crescent rolls on bottom and sides of cookie sheet. Bake as directed on package. Mix cream cheese, Miracle Whip, dill weed and garlic powder. When cool, spread cream cheese mixture over top of crust. Add desired vegetable toppings, such as broccoli, cauliflower, celery, carrots, etc. Sprinkle with shredded Cheddar cheese.

You're only cooking up trouble when you stew about tomorrow.

VEGETABLE RICE Edith Wright

1/2 C. cooked rice
1/4 C. onion, chopped
2 tsp. cooking oil
1/2 C. tomato, chopped
1/4 C. yellow or red sweet pepper, chopped
1/4 C. water
1/4 tsp. salt
1/2 C. frozen peas

Sauté rice with onion until rice is lightly brown. Add tomato, pepper, water and salt. Reduce heat and simmer for 5 minutes. Stir in peas.

ZUCCHINI PIE Deb Diamond

Cook and stir 4 cups thinly sliced zucchini and 1 cup chopped onions in 1/4 to 1/2 cup oleo for 10 minutes. Stir in 1/2 cup chopped parsley or 2 tablespoons parsley flakes, 1/2 teaspoon salt, 1/2 teaspoon pepper, 1/4 teaspoon garlic powder, 1/4 teaspoon basil and 1/4 teaspoon oregano leaves. Combine 2 eggs and 2 cup mozzarella cheese. Stir into zucchini mixture. Separate an 8 ounce can refrigerated crescent dinner rolls. Place in ungreased 10" pie pan and press over bottom and up sides. Spread with 2 teaspoons prepared mustard. Pour vegetable mixture into crust. Bake at 375° for 20 minutes. Let stand 10 minutes. Serves 6.

SCALLOPED CARROTS Ardis Feuerhak

4 C. sliced carrots
1 medium onion, chopped
3 T. butter
1 can cream of celery or Cheddar cheese soup
3 C. herb flavored croutons
1/2 C. diced cheese
1/2 C. melted butter
1/2 tsp. salt
1/2 tsp. pepper

Cook carrots in salt water until tender. Sauce onion in butter. Combine carrots, soup, seasonings and cheese. Put in baking dish. Top with croutons tossed in butter. Bake in 350° oven until heated through and topping is brown.

ROSEMARY NEW POTATOES Nancy Hengesteg

IN LARGE BOWL, MIX:
1/2 C olive oil
1/4 C. fresh rosemary, chopped
8 large cloves garlic, minced
Salt and pepper, to taste

Toss potatoes into above mixture, coating well. Bake on shallow pan at 350° for 1 hour, stirring occasionally to brown potatoes. Serves 8.

RICE BROCCOLI CASSEROLE

Florence Klitzke

1-6 oz. pkg. seasoned long grain and wild rice
3 C. cooked ham
1-10 oz. pkg. frozen broccoli, cooked and drained
4 oz. mushrooms, drained
1 C. sharp Cheddar cheese, shredded
1 C. mayonnaise, not salad dressing
1-10 1/2 oz. can cream of celery soup
1 tsp. curry powder
2 tsp. prepared mustard

Mix mayonnaise, soup, curry powder and mustard. In 9x13" pan, layer rice, broccoli, ham and mushrooms. Pour soup mixture overall and top with cheese. Bake for 45 minutes at 350°.

POTATOES WITH HERBS

Deb Diamond

2 onions, thinly sliced
1 clove garlic, minced
2 T. butter or oleo
4 medium boiling potatoes, peeled and thinly sliced
1 1/2 C. water
2 bouillon cubes
1 bay leaf
1/4 tsp. thyme
Salt and pepper
Snipped parsley

Cook onion and garlic in butter or oleo until yellowed, but not brown. Add potatoes, water, bouillon cubes, bay leaf and spices and simmer 15 minutes or until potatoes are tender. Season to taste with salt and pepper. Serve garnished with parsley. Serves 2 to 4.

POTATO CASSEROLE

Pat Nelson
Wanda Hoffman
Carolyn Chodur

1 can potato soup
1 can cream of celery soup
1 pt. sour cream
1 C. diced Cheddar cheese
1 medium onion, cut fine
1-2 lb. pkg. frozen hash browns

In large mixing bowl, mix together the soups, sour cream, cheese and onion. Add frozen hash browns; do not thaw. Pour mixture into greased 3-quart casserole, preferably oblong, and bake for 1 1/2 hours at 350°.

God made time but man made haste.
–Irish proverb

LIGHT AND CHEESY BROCCOLI CASSEROLE

Rhonda Tufte

1-10 oz. pkg. frozen chopped broccoli, thawed and drained
1 C. sour cream
1 C. creamed cottage cheese
2 eggs
1 tomato, peeled and thinly sliced
1/2 C. Bisquick
1/4 C. margarine or butter, melted

Heat oven to 350°. Grease lightly square baking dish, 8x8x2". Spread broccoli in dish. Beat sour cream, cottage cheese, Bisquick, margarine and eggs with hand beater for 1 minute. Pour over broccoli. Arrange tomato slices on top; sprinkle with Parmesan cheese. Bake until golden brown and knife inserted halfway between center and edge comes out clean, about 30 minutes. Cool 5 minutes. Makes 6 to 8 servings.

IMPOSSIBLE GARDEN PIE

Deb Diamond

2 C. zucchini, sliced or chopped in pieces, do not peel
1/2 C. grated Parmesan cheese
1 tomato
1/2 C. Bisquick
1/2 C. onion, chopped
1 C. milk
5 eggs
Salt and pepper, to taste

Lightly grease 10" pie plate or 8" square pan. Sprinkle zucchini, tomato, onion and cheese evenly on bottom of pan. Combine milk, eggs, Bisquick and seasonings. Pour over mixture in pan. Bake at 400° for 30 to 35 minutes. Let stand 10 minutes before serving. Serves 6.

HASH BROWN CASSEROLE

Kathy Hanson
Karen Lippstock

1-2 lb. bag frozen Southern style hash browns
1 medium onion, chopped
1 can cream of chicken soup
2 C. grated sharp Cheddar cheese
1/2 C. melted butter or margarine
1 C. sour cream
2 C. crushed corn flakes
1/4 C. melted butter or margarine
Salt and pepper, to taste

Combine all but corn flakes and 1/4 cup melted butter in a greased 3-quart casserole. Mix corn flakes and butter; spread over top. Cover and bake at 325° for 30 minutes; uncover and bake 20 minutes more.

GARLIC ROASTED POTATOES

Gail Dahlby

3 T. butter, melted
3 T. olive oil
2 cloves garlic, minced or
1 tsp. garlic powder
4 medium-sized baking potatoes, cut in French fry-size
1/4 tsp. salt
1/4 tsp. pepper

Combine ingredients in 9x13" pan. Bake at 500° for 25 minutes, stirring every 10 minutes. Sprinkle with 1/3 cup Parmesan cheese. Bake 5 minutes more.

CROCK POT BAKED BEANS

Kathleen Wolff

4 C. dried navy beans
8 C. water
1 tsp. dry mustard
1 C. brown sugar
4 T. molasses
2 tsp. salt
1/2 tsp. black pepper
1/4 C. ketchup
1 small onion, diced

Mix all ingredients in crock pot (5-quart crock pot is suggested) and bake all night on low. In the morning, put on high and the beans are ready by noon. If you prefer, add 1/2 pound of fried bacon at this time. Toward end of baking time, the beans may seem dry, so add a small amount of water.

CORN CASSEROLE

Rhonda Tufte

1 can cream style corn
1 can whole kernel corn, undrained
1 egg
1-8 oz. carton sour cream
1 box Jiffy corn muffin mix

Beat egg. Mix all ingredients. Put in ungreased cake pan, 9x13". Melt 1 stick margarine; pour over corn mixture. Blend well. Bake at 350° for 1 hour.

CORN CASSEROLE

Pat Nelson
Leona Foley

1 C. uncooked macaroni
1-14 1/2 oz. can cream style corn
1-14 1/2 oz. can whole kernel corn
1/2 stick butter or margarine
1/2 lb. Velveeta cheese

Mix and put into greased casserole dish. Bake 50 minutes at 350°. Stir twice while baking. Serves 6 to 8.

CALICO BEANS

Kathy Hanson
Leona Foley
Ferne Virchow

1 lb. ground beef, browned and drained
1/2 C. bacon, fried crisp
1-1 lb. can kidney beans
1-1 lb. can pork and beans
1-1 lb. can butter beans
2 tsp. vinegar
3/4 C. ketchup
3/4 C. brown sugar
1 medium onion
1 T. Worcestershire sauce

Brown and drain hamburger. Add all ingredients in covered casserole. Bake at 325° for 1 hour.

BROCCOLI HOT DISH

Gail Dahlby

2 C. broccoli, chopped
1-17 oz. can cream style corn
1 small can onion rings
2 C. carrots, cut up
1 C. shredded cheese

Cook broccoli and carrots until tender; drain. Layer broccoli, carrots, corn and cheese in a buttered 2-quart casserole. Sprinkle with onion rings. Bake at 350° for 30 minutes.

BROCCOLI-CHEESE SQUARES

Rhonda Tufte

3 T. butter, softened
2-10 oz. pkg. frozen, chopped broccoli
3 large eggs
1 C. flour
1 tsp. salt
2 T. finely chopped onion
1 C. milk
1 tsp. baking powder
1 lb. mild Cheddar cheese, coarsely shredded (4 C.)
Seasoned salt

Grease 9x13" baking dish with butter. Steam broccoli until partially cooked, about 3 minutes. Cool and press dry. Beat eggs and milk until frothy. Thoroughly mix flour, baking powder and salt; stir into egg mixture, mixing well. Fold in broccoli, cheese and onion. Spoon into baking dish, spreading evenly. Sprinkle with seasoned salt. Bake in preheated oven for about 35 minutes or until set and lightly browned. Let stand 5 minutes. Cut into bite-sized pieces.

BUTTERNUT SQUASH

Elaine Meyer
Marvyl Oakland

1 large squash
2 tsp. lemon juice
1/2 tsp. nutmeg
1/2 C. brown sugar
1/2 tsp. cinnamon
1/2 C. melted oleo
Salt and pepper

Peel squash and cut into 4x4" pieces and boil in small amount of water until tender. Mash with a potato masher and add the remaining ingredients. Bake at 350° for about 1 hour or can bake in microwave, if desired. Stir occasionally.

BAKED RICE

Florence Klitzke

3 T. butter
1 C. rice, not instant
1 can beef broth
1 can French onion soup
1-3 oz. can mushroom pieces

Melt butter. Add uncooked rice and brown lightly. Stir in broth, onion soup and mushrooms. Place mixture in a covered casserole dish. Bake at 425° for 30 minutes. Reduce heat to 320° and continue baking for 1 hour.

When I do this rice, I brown some thick chops and put them in to bake, also.

I'm not afraid of tomorrow,
for I have seen yesterday
and I love today.

Notes

Diabetic

APPLESAUCE RAISIN BARS

1/3 C. margarine
2/3 C. granulated brown sugar replacement
1/3 C. granulated fructose
1/2 C. unsweetened applesauce
1 egg
1 tsp. vanilla extract
1 1/4 C. all-purpose flour
1 tsp. baking powder
1/2 tsp. ground cinnamon
1/4 tsp. baking soda
1/4 tsp. ground nutmeg
1/2 C. raisins

Melt margarine over low heat in a medium-size saucepan. Stir in brown sugar replacement and fructose. Then stir in applesauce, egg and vanilla. In a bowl, combine flour, baking powder, cinnamon, baking soda and nutmeg. Stir to blend. Stir in applesauce mixture and blend thoroughly. Stir in raisins. Spread batter evenly over the bottom of a greased 13x9" baking pan. Bake at 350° for 25 to 27 minutes or until toothpick inserted in middle comes out clean. Allow to cool in pan. Cut into 54 bars. Yield: 54 bars.

SUGAR-FREE APPLE PIE

Lois Meyer

1/3 C. frozen apple juice concentrate
4 packets artificial sweetener* (equal to 8 tsp. sugar)
2 tsp. cornstarch
1 tsp. ground cinnamon
Pastry for 9" double-crust pie
8 C. thinly slice, peeled baking apples
1 T. margarine

Combine the first four ingredients. Line pie plate with bottom crust; add apples. Pour juice mixture over apples; dot with margarine. Roll out remaining pastry to fit top of pie; cut slits or an apple shape in top. Place over filling; seal and flute the edges. Bake at 375° for 35 minutes. Increase temperature to 400° and bake 15 to 20 minutes or until apples are tender. Yield: 8 servings.
*Use an artificial sweetener recommended for baking, such as Sweet 'n Low or Sweet One.

The man of the hour is the person who rarely watches the clock.

DIABETIC BANANA BREAD

1-6 oz. can frozen orange juice, thawed and undiluted
2 very ripe bananas
2 eggs or 3 egg whites

Combine above ingredients and beat until fluffy.

4 T. raisins
2 C. Bisquick
1 tsp. soda
1 tsp. cinnamon
1 tsp. allspice

Add raisins, Bisquick, soda, cinnamon and allspice to above mixture. Beat 1 minute. Bake 35 minutes at 350°. Makes 1 loaf.

GRILLED CHICKEN SALAD

Lois Meyer

1-8 oz. can pineapple tidbits in natural juices
3 T. light soy sauce
1 T. Worcestershire sauce
1/2 tsp. garlic powder
1/4 to 1/2 tsp. pepper
2 lbs. boneless, skinless chicken breasts, julienned
8 C. torn salad greens
2 large tomatoes, chopped
4 green onions, sliced

Drain pineapple, reserving juice; set pineapple aside. In a glass bowl, combine juice, soy sauce, Worcestershire sauce, garlic powder and pepper. Add chicken strips; toss to coat. Cover and chill for 2 to 6 hours. Grill or broil chicken strips, turning to brown both sides, for 8 to 10 minutes or until juices run clear. To serve, line four plates with greens; arrange tomatoes, onions, pineapple and warm chicken over greens. Yield: 4 servings.

Freedom is not the right to do as you please, but the liberty to do as you ought.

BANANA CHOCOLATE COOKIES

1 small very ripe banana
1/2 C. low-fat cottage cheese
3 T. granulated sugar replacement
2 T. granulated fructose
1 tsp. vanilla extract
1 egg
1 1/3 C. biscuit mix
1/3 C. chocolate chips

Beat banana and cottage cheese until creamy. This can be done in a food processor. Add sugar replacement, fructose and vanilla extract. Beat well. Beat in egg. Beat in biscuit mix, 1/3 cup at a time, beating well after each addition. Place chocolate chips on cutting board and chop into small pieces; fold into cookie batter. Allow cookie dough to rest 5 minutes before dropping dough onto cookie sheet. Adjust oven rack to upper half. Spray cookie sheet with a vegetable oil spray. Drop cookie dough onto the greased cookie sheet. Bake at 375° for 12 to 15 minutes or until lightly browned. Move cookies to cooling rack immediately. Yield: 36 cookies.

QUICK CORN SALAD

Lois Meyer

2 C. fresh or frozen sweet corn
3/4 C. chopped tomato
1/2 C. chopped green pepper
1/2 C. chopped celery
1/4 C. chopped onion
1/4 C. fat-free Ranch salad dressing

In a large salad bowl, combine vegetables; stir in dressing. Cover and refrigerate until serving. Yield: 8 servings.

BANANA DATE COOKIES

1 small very ripe banana
1/2 C. low-fat cottage cheese
3 T. granulated sugar replacement
2 T. granulated fructose
1 tsp. vanilla extract
1 egg
1 1/3 C. biscuit mix
1/3 C. chopped dates

Beat banana and cottage cheese until creamy. This can be done in a food processor. Add sugar replacement, fructose and vanilla extract. Beat well. Beat in egg. Beat in biscuit mix, 1/3 cup at a time, beating well after each addition. Fold in chopped dates. Allow cookie dough to rest 5 minutes before dropping onto cookie sheet. Adjust oven rack to upper half. Spray cookie sheet with a vegetable oil spray. Drop cookie dough onto the greased cookie sheet. Bake at 375° for 12 to 15 minutes or until lightly browned. Move cookies to cooling rack immediately. Yield: 36 cookies.

BEEF-N-RICE SKILLET

8 oz. ground 90% lean turkey or beef
1/2 C. chopped onion
1 3/4 C. (14 1/2 oz. can) beef broth
1 1/3 C. (4 oz.) uncooked instant rice
1 tsp. prepared mustard
2 C. (16 oz. can) tomatoes with juice, coarsely chopped
1/2 C. chopped green bell pepper
1/3 C. (1 1/2 oz.) shredded Kraft reduced-fat Cheddar cheese
1/3 C. (1 1/2 oz.) shredded Kraft reduced-fat mozzarella cheese

In a large skillet sprayed with butter flavored cooking spray, brown meat and onion. Stir in beef broth, rice and mustard. Bring mixture to a boil. Add tomatoes with juice and green pepper. Lower heat and simmer about 25 minutes. When rice is fluffy and liquid is absorbed, sprinkle top with shredded Cheddar and mozzarella cheeses. Remove from heat. Cover and let set until cheese melts, about 5 minutes.

BING CHERRY COKE SALAD

1 C. (8 oz. can) crushed pineapple, packed in its own juice, undrained
1 pkg. (4 serving size) Jell-O brand sugar-free cherry gelatin
1 pkg. (4 serving size) Jell-O brand sugar-free lemon gelatin
1-12 oz. can Diet Coke
2 C. Bing cherries, pitted and sliced

In a medium saucepan, heat undrained pineapple to boiling. Remove from heat. Stir in dry cherry and lemon gelatins, mixing well. Add Diet Coke and sliced Bing cherries. Mix well to combine. Pour mixture into an 8x8" dish. Refrigerate until set, about 4 hours. Cut into six pieces. Serves 6.

OLD-FASHIONED BROWN SUGAR COOKIES

2 C. plus 2 T. all-purpose flour
1 tsp. baking soda
1 tsp. cream of tartar
1/2 C. margarine
1/4 C. granulated fructose
3/4 C. granulated brown sugar replacement
2 tsp. caramel flavoring
2 small eggs

Sift together flour, baking soda and cream of tartar; set aside. Using an electric mixer, beat together margarine, brown sugar replacement, fructose and caramel flavoring. Add eggs, one at a time, beating well after each addition. Stir flour mixture into creamed mixture, blending well. Shape dough into balls. Place balls on a greased cookie sheet. Dip a kitchen fork into flour and flatten each cookie with the tines of the fork. Bake at 375° for 10 minutes. Move to cooling racks. Yield: 42 cookies.

BROWN SUGAR SLICES

1 3/4 C. all-purpose flour
1/2 tsp. baking soda
1/4 C. margarine
1/4 C. vegetable shortening
1/4 C. granulated fructose
1 C. granulated brown sugar replacement
2 eggs
2 tsp. burnt sugar flavoring

Sift together flour and baking soda; set aside. Using an electric mixer on medium, beat the margarine, shortening, brown sugar replacement and fructose until well blended. Add eggs, one at a time, beating well after each addition. Stir in burnt sugar flavoring. Gradually stir flour mixture into creamed mixture, mixing well. Shape dough into a 12" roll. Wrap in plastic wrap and refrigerate overnight. Cut roll into 48 slices. Place slices on greased cookie sheets. Bake at 400° for about 5 minutes or until golden brown. Remove from cookie sheets and place on racks. Yield: 48 cookies.

BREAKFAST BRUNCH CASSEROLE Pat Nelson
(LOW CHOLESTEROL AND LOW FAT)

1 lb. turkey breakfast sausage, seasoned
6 slices light white bread
2 C. low-fat Cheddar cheese, shredded
6 eggs or 1 1/2 C. egg product, refrigerated, thawed
2 C. milk
Tomato wedges
Oregano sprigs, optional
Spray coating

In a large skillet, cook sausage until brown. Drain fat; set aside. Spray a 3-quart rectangular baking dish with non-stick coating. Place bread slices on the bottom of the dish. Sprinkle with the cooked sausage and shredded cheese. In small bowl, whisk together the egg product or eggs and milk. Pour the egg mixture over layers in the dish. Cover and chill for 8 to 24 hours. Remove from the refrigerator and let stand for 15 minutes before baking. Bake, uncovered, in 350° oven for 40 to 45 minutes or until a knife inserted near the center comes out clean. Let stand for 5 to 10 minutes before serving. Garnish with tomato wedges and oregano sprigs, if desired.

The right temperature at home
is maintained by warm hearts,
not by hot heads.

LITE CARROT CAKE

2 C. minus 2 T. sifted white flour
2 tsp. baking soda
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. salt
1/2 C. sugar
1 1/2 C. shredded carrots
1 C. unsweetened applesauce
3/4 C. egg substitute or 3 eggs
1/4 C. oil
2 tsp. vanilla

Sift together flour, soda, spices and salt. Stir in sugar. Mix other ingredients together separately. Make a well in the dry ingredients and gradually stir in the carrot mixture. Don't overmix. Pour into greased and floured bundt pan. Bake 40 to 50 minutes at 350°. To store, wrap in foil after cooled and refrigerate or freeze. Yield: 24 (approximately 3/4" slice) servings.

CHERRY BANANA PIE

1-6 oz. Keebler butter flavored pie crust
1 pkg. (4 serving size) Jell-O brand sugar-free vanilla cook and serve pudding mix
1 pkg. (4 serving size) Jell-O brand sugar-free cherry gelatin
1 1/3 C. water
2 C. (16 oz. can) cherries, packed in water, drained
1 tsp. almond extract
2 C. sliced bananas (2 medium)
3/4 C. Yoplait plain fat-free yogurt
1/3 C. Carnation nonfat dry milk powder
2 T. Sprinkle Sweet or Sugar Twin
1 C. light Cool Whip
2 T. (1/2 oz.) finely chopped almonds

In a medium saucepan, combine dry pudding mix, dry gelatin, water and cherries. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil. Remove from heat. Stir in 1/2 teaspoon almond extract. Cool 10 minutes. Slice bananas into cherry mixture. Stir gently to combine. Pour mixture into pie crust. Refrigerate at least 2 hours. In a medium bowl, combine yogurt, dry milk powder and sugar substitute. Blend in light Cool Whip and remaining 1/2 teaspoon almond extract. Spread mixture evenly over set filling. Sprinkle chopped almonds over top. Refrigerate at least 30 minutes. Serves 8.

When you feel terrific,
notify your face.

NEW "OLD-FASHIONED" CHERRY CHEESECAKE

1-6 oz. Keebler graham cracker pie crust
2-8 oz. pkgs. Philadelphia brand fat-free cream cheese
2/3 C. Carnation nonfat dry milk powder
Sugar substitute to equal 2 T. sugar
1 tsp. vanilla extract
3/4 C. light Cool Whip
1 pkg. (4 serving size) Jell-O brand sugar-free cherry gelatin
1 pkg. (4 serving size) Jell-O brand sugar-free vanilla cook and serve pudding mix
2 C. (16 oz. can) cherries, packed in water, drained and reserve liquid
Water

In a large bowl, stir cream cheese with spoon until fluffy. Add dry milk powder, sugar substitute and vanilla extract. Blend in 1/4 cup light Cool Whip. Spread cream cheese mixture evenly over bottom of pie crust. Refrigerate. Meanwhile, in a medium saucepan, combine dry gelatin and dry pudding mix. Add enough water to reserved cherry liquid to make 3/4 cup. Add liquid to dry pudding mixture. Stir in cherries. Cook over medium heat, stirring constantly, until mixture thickens and comes to a boil, being sure not crush cherries. Remove from heat. Cool 30 minutes. Spoon cooled cherry mixture over cream cheese mixture. Refrigerate at least 2 hours. When serving, garnish each piece with 1 tablespoon light Cool Whip.

NO CHOLESTEROL EGGS

Pat Nelson

3 egg whites
1 1/2 T. oil
1 rounded T. dry milk
3 drops yellow food coloring
Shake of Mrs. Dash or other no-salt seasoning

Whip up with a table fork and let it stand a few minutes. Cook in a preheated Teflon pan, stirring and lifting as it cooks. This is similar to the frozen breakfast product, but it tastes a little better and is much cheaper to use.

A split second:
the time between the lights changing
and the driver behind you
honking his horn.

CHERRY KOLACHES

12 frozen yeast dinner rolls*
1 pkg. (4 serving size) Jello-O brand sugar-free vanilla cook and serve pudding mix
3/4 C. water
2 to 3 drops red food coloring
2 C. (16 oz. can) cherries, packed in water, drained**
1/4 tsp. almond extract

Spray a large cookie sheet with butter flavored cooking spray. Evenly space frozen rolls on sheet. Cover with cloth and let thaw and rise. Make an indentation in center of each roll. In a medium saucepan, combine dry pudding mix, water, food coloring and cherries. Cook over medium heat, stirring often until mixture thickens and starts to boil. Remove from heat. Stir in almond extract. Place 1 large tablespoon of sauce in center of each roll. Cover again and let rolls rest for 10 to 15 minutes. Quickly spray top of each roll with butter flavored cooking spray. Bake 10 to 15 minutes at 400° or until golden brown. Remove from oven and quickly spray again with butter flavored cooking spray. Place sheet on top of wire rack and let cool.
*Rhodes frozen rolls work great.
**Fresh or frozen cherries may be used instead of canned.

CUCUMBER POTATO SOUP

Lois Meyer

4 medium potatoes, peeled and diced
1 tsp. salt
2 C. water
1 medium cucumber, peeled, seeded and diced
1/4 tsp. white pepper
1 1/2 C. skim milk
1 green onion, sliced
1 tsp. dill weed or 1 T. chopped fresh dill

In a large saucepan, combine potatoes, salt and water; cook until potatoes are very soft. Place sieve over a large bowl. Pour potatoes and liquid into sieve and force potatoes through. Return to saucepan. Stir in cucumber, pepper, milk and onion. Simmer gently for about 5 minutes or until cucumber is tender. Add dill. Serve hot or cold. Yield: 4 servings.

Life is like an exciting book,
and every year starts a new chapter.

DREAM BARS Avis Lehman
(DIABETIC)

1/3 C. soft oleo
1/4 C. brown sugar replacement
1 C. flour
2 eggs, beaten
1/4 C. brown sugar replacement
2 T. flour
1 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
1 T. water
2/3 C. coconut
1/2 C. chopped nuts

Combine oleo, sugar and flour. Press into 7x11" pan. Bake 10 minutes at 375°. Cool. Mix together eggs, sugar, flour, baking powder and salt. Add vanilla, water, coconut and nuts. Pour over baked crust. Bake at 375° for 20 minutes.

PEA AND CHEESE SALAD

3 C. frozen peas, thawed*
1/2 C. sliced celery
1/4 C. chopped white onion
3/4 C. (3 oz.) shredded Kraft reduced-fat Cheddar cheese
1 T. Hormel bacon bits
1/2 C. Kraft fat-free Ranch dressing

In a medium bowl, combine peas, celery, onion and Cheddar cheese. Add bacon bits and Ranch dressing. Mix well to combine. Cover and refrigerate at least 30 minutes. Serves 6 (3/4 cup) servings.

*Thaw peas by placing in a colander and rising under hot water for 1 minute.

You can't turn back the clock.
But you can wind it up again.

COCONUT OATMEAL COOKIES

1 C. all-purpose flour
1 tsp. baking soda
1/4 tsp. salt
1 C. vegetable shortening, melted
2/3 C. granulated brown sugar replacement
1/3 C. granulated fructose
2 eggs
1 tsp. vanilla extract
1/2 C. unsweetened flaked coconut
2 C. quick cooking oatmeal

Sift together flour, baking soda and salt; set aside. Using an electric mixer, beat together melted shortening, brown sugar replacement and fructose. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Stir flour mixture into creamed mixture until well mixed. Stir in coconut and oatmeal. Shape dough into 1" balls. Place on greased cookie sheet. Bake at 325° for 12 to 14 minutes or until golden brown. Move to cooling racks. Yield: 72 cookies.
EXCHANGE FOR 1 COOKIE: 1/3 bread, 1/4 fat.
NUTRITIONAL INFORMATION PER COOKIE: 32 calories, 4 grams carbohydrates.

HAWAIIAN PORK

4-4 oz. lean pork cutlets or tenderloins
1 C. (8 oz. can) Hunt's tomato sauce
1 C. (8 oz. can) crushed pineapple, packed in its own juice, undrained
1 tsp. lemon juice
3 T. brown Sugar Twin
1/4 tsp. minced garlic
1/8 tsp. lemon-pepper

In a large skillet sprayed with butter flavored cooking spray, brown pork steaks. In a medium bowl, combine tomato sauce, undrained pineapple, lemon juice, brown Sugar Twin, minced garlic and lemon-pepper. Pour sauce mixture over meat. Cover. Lower heat and simmer 15 minutes. Serves 4.

If you trust,
you don't worry;
if you worry,
you don't trust.

ROLLED DIABETIC SUGAR COOKIES

Wendell Meyer

1/2 C. sugar
6 pkgs. Sweet One (do not use any other brand)
1 egg
1 C. butter or margarine, softened
1/2 tsp. salt
3 T. milk
1 tsp. vanilla
3 C. flour
1/2 tsp. baking powder

In a large bowl, combine sugar, sweetener, milk, vanilla, egg and butter or margarine. Blend well. Stir in remaining ingredients; blend well. Chill dough for 2 hours or overnight. Roll out on a floured surface. Use floured cookie cutters. Bake at 400° for 5 to 6 minutes. Remove from cookie sheet immediately. These may be frosted with or without a sugar-reduced frosting, if desired. They taste great plain, too. Makes about 2 dozen large cookies.

OLD-FASHIONED ICEBOX COOKIES

1/2 C. margarine
1/3 C. granulated sugar replacement
1/4 C. granulated fructose
2 T. skim milk
1 egg
1 tsp. vanilla extract
1 3/4 C. all-purpose flour
Dash of salt
1/4 C. finely chopped pecans

Using an electric mixer, thoroughly cream together margarine, sugar replacement and fructose. Beat in skim milk, egg and vanilla. Gradually add flour and salt. Stir to completely blend. Divide dough in half. Shape each half into a 6" roll. Roll dough in refrigerator overnight. Cut each roll into 18 slices. Place slices on a greased cookie sheet. Bake at 350° for 10 to 12 minutes. Remove from cookie sheet and cool on rack. Yield: 36 cookies.

Blessed is the person
who is too busy to worry
in the daytime and too
sleepy to worry at night.

SUGARLESS CAKE

1 C. dates, chopped
1 C. prunes, chopped
1 C. raisins
1 C. cold water
1 stick margarine, melted
2 eggs
1 tsp. baking soda
1/4 tsp. salt
1 C. flour
1 C. nuts, chopped
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 tsp. vanilla

Boil dates and prunes in 1 cup of water for 3 minutes; add margarine and raisins and let cool. Mix flour, soda, salt, eggs, nuts, spices and vanilla. Add to flour mixture. Stir to blend. Pour into baking dish. Bake at 350° for 25 to 30 minutes.

SWEETENED CONDENSED MILK

Pat Nelson

(THIS IS LOW-CHOLESTEROL)

1 C. plus 2 T. dry milk powder
3/4 C. sugar
1/2 C. warm water

Place warm water in bowl. Add dry milk and mix. Add sugar and stir until smooth. Use in any recipe calling for sweetened condensed milk. Makes about 1 1/3 cups.

LEMON CHEESE BARS

1/2 C. low-calorie margarine
1/4 C. granulated fructose
1 tsp. finely grated lemon peel
2 egg whites
1 1/4 C. all-purpose flour
1/4 tsp. baking powder
1-8 oz. pkg. light cream cheese, softened
2T. lemon juice
2 T. all-purpose flour
1 T. freshly grated lemon rind
1 tsp. lemon flavoring or oil
3 egg whites

Beat margarine until light and fluffy. Scrape down bowl; then add fructose and beat for at least 1 minute. Mixture should be creamy. Beat in lemon peel. Beat in egg whites. Combine flour and baking powder in a bowl; stir to mix. Add to creamed mixture and beat until completely blended. Lightly spray a 13x9" cookie sheet or pan with vegetable or oil spray. Transfer cookie dough to pan. Spread evenly over bottom of pan. To ease spreading, dampen a knife in a glass of hot water. Bake at 350° for 12 to 13 minutes. Remove pan from oven. Meanwhile, combine cream cheese, lemon juice, flour, lemon rind and flavoring in a mixing bowl. Beat until well blended. Add the egg whites; beat until thoroughly combined. Pour over the baked dough. Return to oven and bake for 15 minutes more or until cream cheese mixture is set. Remove from oven to cooling rack. Cool completely. Cut into 48 bars. Yield: 48 bars.

LEMON CHEESECAKE

Lois Meyer

1 C. graham cracker crumbs
2 T. light margarine, melted
3-8 oz. pkgs. low-fat cream cheese, softened
2 T. all-purpose flour
1/4 C. sugar
3 T. fresh lemon juice
3/4 C. egg substitute
1-8 oz. carton sugar-free, fat-free lemon yogurt
Assorted fresh berries, optional

Combine cracker crumbs and margarine; press into bottom of an ungreased 9" springform pan. Set aside. Beat cream cheese, flour and sugar until light and fluffy. Gradually add lemon juice and egg substitute. Beat well. Fold in yogurt. Pour into crust. Cover loosely with foil. Bake at 350° for 60 to 70 minutes or until center is almost set. Cool to room temperature. Refrigerate. Garnish with berries, if desired. Yield: 16 servings.

ANY COLOR SLUSH

(REFRESHING NON-ALCOHOLIC BEVERAGE FOR ANY PARTY)

1-6 oz. pkg. or 2-3 oz. pkgs. sugar-free gelatin, any flavor or color
2 C. hot water
2 C. cold water
1-12 oz. can frozen lemonade concentrate
1 1/2 C. unsweetened pineapple juice
48 oz. diet lemon-lime carbonated beverage

Pour boiling water over sugar-free gelatin. Stir until dissolved. Add cold water, lemonade and pineapple juice. Freeze until firm. Remove from freezer and pour diet soda over frozen mixture. Stir to form slush. Makes 20 (6 ounce) servings.
IDEA FOR SMALL HOUSEHOLDS: Frozen mixture can be frozen in four small containers and each stirred with one 12 ounce can diet soda as needed.

MOCK SOUR CREAM RAISIN PIE

Lois Meyer

1 C. skim milk
1 C. (8 oz.) plain yogurt
1-.8 oz. pkg. sugar-free cook and serve vanilla pudding mix
1/2 tsp. ground allspice
3/4 C. raisins
1-9" baked pastry shell

In a saucepan, combine milk and yogurt. Add the pudding mix; cook and stir constantly until mixture boils and thickens. Stir in allspice. Add raisins; mix well. Let cool for 10 minutes, stirring occasionally. Pour into pastry shell. Chill at least 2 hours. Yield: 8 servings.

SUGARLESS MUFFINS

Avis Lehman

1/2 C. raisins
1/2 C. chopped prunes
1 C. chopped dates
1 C. water
1/2 C. oleo
1/4 tsp. salt
2 eggs, beaten
1 tsp. vanilla
1 C. flour
1 tsp. soda
1/2 C. nutmeats

Cook raisins, prunes, dates and water for 5 minutes. Stir in oleo and salt. Cool. Mix in beaten eggs and vanilla. Fold in flour and soda. Add nutmeats. Put in muffin cups. Bake at 350° for 15 minutes for mini muffins, longer for regular size muffins.

PEACH MELBA PIE

1-6 oz. Keebler butter flavored pie crust
2 C. peeled and sliced fresh peaches (4 medium)*
1 pkg. (4 servings size) Jell-O brand sugar-free vanilla cook and serve pudding mix
1 pkg. (4 serving size) Jell-O sugar-free raspberry gelatin
1 1/3 C. water
3 C. fresh raspberries*
1/2 C. light Cool Whip

Place sliced peaches in bottom of pie crust. In a medium saucepan, combine dry pudding mix, dry gelatin and water. Cook over medium heat, stirring constantly, until mixture thickens and starts to boil. Remove from heat. Gently stir in raspberries. Pour hot mixture over peaches. Refrigerate at least 2 hours. When serving, top each piece with 1 tablespoon light Cool Whip. Serves 8.
*Slightly thawed frozen raspberries and/or peaches, no sugar added, can be used instead of fresh.

PLUM NUTTY COOKIES

1-6 oz. jar baby food plum puree
1/4 C. frozen white grape juice concentrate
1 T. granulated sugar replacement
1 egg white
1 tsp. vanilla extract
1 1/4 C. all-purpose flour
1 tsp. baking powder
1/3 C. finely ground walnuts

Combine plum puree, grape juice concentrate and sugar replacement in a medium-size bowl. Stir to blend completely. Add egg white and vanilla. Beat to mix. Add flour and baking powder. Stir until mixture is thoroughly blended. Stir in ground walnuts. Spray cookie sheet with a vegetable or oil spray. Drop cookie dough onto the greased cookie sheet. Bake at 350° for 15 to 20 minutes. Move to cooling racks. Yield: 30 cookies.

PRETZEL "SALAD" DESSERT

2 C. (4 oz.) crushed reduced-sodium pretzels
1/4 C. Sprinkle Sweet or Sugar Twin
2 T. plus 2 tsp. reduced-calorie margarine, melted
1-8 oz. pkg. Philadelphia Brand fat-free cream cheese
2 C. light Cool Whip
2 pkgs. (4 serving size) Jell-O brand sugar-free strawberry gelatin
2 C. boiling water
4 C. frozen unsweetened strawberries, thawed, drained and sliced

Preheat oven to 350°. In a medium bowl, combine crushed pretzels, 1 tablespoon Sprinkle Sweet and melted margarine. Press mixture into a 9c23" pan sprayed with butter flavored cooking spray. Bake 15 minutes. Cool on wire rack. In a medium bowl, stir cream cheese with spoon until fluffy. Add light Cool Whip and remaining 3 tablespoons Sprinkle Sweet. Mix well to combine. Spread cream cheese mixture evenly over cooled crust. Refrigerate while preparing strawberry layer. In a medium bowl, combine dry gelatin and boiling water. Mix well to dissolve. Cool 10 minutes. Stir in sliced strawberries. Pour strawberry mixture evenly over cream cheese layer. Refrigerate until firm, about 4 hours. Cut into 8 pieces.

PUMPKIN PINWHEELS

1 1/2 C. all-purpose flour
1 C. quick cooking oatmeal
1/4 tsp. baking soda
1 C. granulated sugar replacement
1/4 C. plus 2 T. granulated fructose
1/2 C. margarine
2 egg whites
1 C. canned pumpkin
1 tsp. pumpkin pie spices

Combine flour, oatmeal and baking soda in a small bowl; stir to mix. Set aside. Using an electric mixer, beat 3/4 cup of the granulated sugar replacement and 1/4 cup of the fructose with the margarine until fluffy. Beat in egg whites. Stir in flour mixture. Turn dough out onto a large piece of wax paper. Press dough into a 16x12" rectangle. In another bowl, combine pumpkin, pumpkin pie spices, the remaining 1/4 cup of sugar replacement and the remaining 2 tablespoons of fructose. Blend thoroughly. Spread pumpkin mixture over flattened dough. Roll dough, beginning at the narrow end. Wrap in wax paper; freeze overnight or until firm. Cut frozen dough into 48 slices. Place slices on greased cookie sheets. Bake at 400° for 8 to 9 minutes or until golden brown. Move to cookie racks and cool completely.

Wrinkled with care and worry?
Get your faith lifted.

RHUBARB SAUCE

4 C. chopped rhubarb
1/2 C. water
1 pkg. (4 serving size) Jell-O brand sugar-free strawberry gelatin

In a large saucepan, combine rhubarb and water. Cover and cook over medium heat, stirring often, until rhubarb becomes soft. Add dry gelatin. Mix well to combine. Remove from heat. Refrigerate until ready to serve. Makes 4 (3/4 cup) servings.

It's great lukewarm over fat-free and sugar-free vanilla or strawberry ice cream. If you like thinner sauce, use 3/4 cup water. Prepare Rhubarb Sauce this way and you won't even miss the sugar.

RICE SALAD

Lois Meyer

4 C. hot cooked rice
1-8 3/4 oz. can kidney beans, rinsed and drained
1 small onion, chopped
1/4 C. vegetable oil
2 T. white vinegar
1 T. sugar
1 T. pickle relish
1 1/2 tsp. chili powder
1 medium green pepper, chopped

Combine rice, beans and onion. In a separate bowl, combine oil, vinegar, sugar, relish and chili powder. Toss with rice mixture. Cover and chill for several hours. Just before serving, stir in green pepper. Yield: 8 servings.

FRESH STRAWBERRY-BANANA SALAD

1 pkg. (4 serving size) Jell-O brand sugar-free instant vanilla pudding mix
1 C. water
1/2 C. light Cool Whip
1/4 tsp. coconut extract
2 C. sliced fresh strawberries
1 C. diced banana (1 medium)

In a medium bowl, combine dry pudding mix, water, light Cool Whip and coconut extract. Mix well, using a wire whisk. Add sliced strawberries and diced banana. Mix gently to combine. Cover and refrigerate at least 15 minutes. Makes 4 (1/2 cup) servings.

To retard bananas from turning brown, mix diced banana with 1 teaspoon lemon juice.

STRAWBERRY CHEESECAKE PIE

2 C. sliced fresh strawberries
1/4 C. chopped almonds, toasted
1 T. sugar
1-9" graham cracker crust
1-8 oz. pkg. cream cheese, softened
2 C. cold milk, divided
1-3.4 oz. pkg. instant vanilla pudding mix

In a bowl, combine the strawberries, almonds and sugar. Pour into crust. In a mixing bowl, beat cream cheese until smooth; gradually add 1/2 cup of milk. Add pudding mix and remaining milk. Beat for 1 minute or until blended; pour over strawberries. Cover and refrigerate for 2 hours or until set. Yield: 8 servings.

STRAWBERRY SALAD

Lois Meyer

2 C. unsweetened frozen strawberries
2 ripe bananas
Artificial sweetener equivalent to 2 T. sugar
1-6 oz. pkg. sugar-free strawberry flavored gelatin
2 C. boiling water
1-8 oz. can crushed pineapple in natural juices, undrained
1-8 ox. carton plain low-fat yogurt

In a bowl, mash strawberries, bananas and sweetener; set aside. In another bowl, dissolve gelatin in boiling water. Stir in strawberry mixture and pineapple. Pour half into an 8" square dish. Chill until firm. Combine yogurt and remaining gelatin mixture; spoon over chilled strawberry mixture. Chill until firm. Yield: 8 servings.

MICROWAVE CORN FILLED TOMATOES

4 large tomatoes
1 T. plus 1 tsp. reduced-calorie margarine
1/4 C. chopped onion
1/4 C. chopped green bell pepper
1 1/2 C. frozen or fresh whole kernel corn
1/4 C. (3.4 oz.) grated Kraft House Italian or Parmesan cheese

Cut tops off tomatoes; hollow out inside. Place tomatoes in an 8x8" baking dish. In a 4-cup glass measuring cup, combine margarine, onion, green pepper and corn. Microwave on medium power 4 to 5 minutes. Spoon corn mixture into tomatoes. Sprinkle 1 tablespoon House Italian cheese over each. Microwave on high 6 to 7 minutes or until heated through. Let stand 3 minutes before serving.

SKILLET BURGERS

16 oz. ground 90% lean turkey or beef
1 C. chopped onion
1 C. chopped celery
1 C. (8 oz. can) Hunt's tomato sauce
1/8 tsp. lemon-pepper
1/2 tsp. chili seasoning mix
1/2 tsp. Worcestershire sauce
6 reduced-calorie hamburger buns

In a large skillet sprayed with butter flavored cooking spray, brown meat, onion and celery. Add tomato sauce, lemon-pepper, chili seasoning and Worcestershire sauce to blend. Lower heat and simmer, uncovered, about 30 minutes, stirring occasionally. Serve on hamburger buns.

VEGETABLE PIZZA

1-8 oz. can Pillsbury refrigerated crescent rolls
1-8 oz. pkg. Philadelphia Brand fat-free cream cheese
1/3 C. Kraft fat-free mayonnaise
1 T. reduced-calorie dry Ranch seasoning mix
3/4 C. chopped cauliflower
3/4 C. chopped broccoli
1/2 C. shredded carrots
1/4 C. diced onion
1/2 C. diced green bell pepper
3/4 C. sliced fresh mushrooms
1/2 C. sliced radishes
1/3 C. shredded Kraft reduced-fat Cheddar cheese (1 1/2 oz.)

Preheat oven to 450°. Gently pat rolls into a 9x13" baking sheet sprayed with olive flavored cooking spray, being sure to seal perforations. Bake 5 to 7 minutes. Cool on wire rack. In a small bowl, combine cream cheese and mayonnaise. Blend in seasoning mix. Spread mixture evenly over cooled crust. In a large bowl, combine all fresh vegetables. Sprinkle vegetables evenly over cream cheese layer. Top with Cheddar cheese. Refrigerate at least 1 hour. Cut into 16 pieces.

If you're green with envy,
you're ripe for trouble.

QUICK WHOLE WHEAT HOLIDAY BREAD

Mix together in large bowl:

1 1/2 C. whole wheat flour
1 C. unbleached flour
1/2 C. rolled oats
1/2 C. brown sugar
1 T. finely shredded orange peel
2 tsp. baking powder
1/2 tsp. baking soda

ADD:
1 3/4 C. buttermilk
1 egg, slightly beaten

Stir just until ingredients are moistened. Pour into a greased 1 1/2-quart casserole dish. Bake in 350° oven for 50 to 60 minutes, covering top with foil during last 15 minutes to prevent overbrowning. Cool 10 minutes. Brush top with margarine. Turn out onto wire rack. Cut loaf into 16 slices.

DATE SPREAD

Cook in small saucepan, over medium heat, until mixture is thick:

1/2 C. cut up, pitted dates
1/4 C. water
1/2 tsp. lemon juice

Cool.

WHIP UNTIL LIGHT AND FLUFFY:
1/2 C. softened margarine or cream cheese

Gradually beat in the thickened date mixture. Chill in a covered container.

Nature creates wonders
that science only
contemplates.

Notes

Miscellaneous

APPLE BUTTER
(VERY GOOD ON TOAST)

Mrs. Laurell Davis

11 C. strained apples
8 C. sugar
3 tsp. cinnamon
1/2 tsp. allspice
1 tsp. cloves

Mix all ingredients. Can be cooked on top of stove with low heat or baked in oven. Stir often; burns easily. Cook until thick. Put in jars and seal.

APPLE PIZZA

Erma Hanson
LRH Auxiliary Secretary

2 C. Bisquick
1/2 C. water
3 C. tart apples, unpeeled
1 tsp. lemon juice
1/4 C. sugar
1/2 tsp. or more cinnamon

Preheat oven to 400°. Mix Bisquick and water, roll and put it in pizza pan. Mix remaining ingredients and spread over crust.

SECOND CRUST:
1/2 C. flour
1/4 C. sugar
1/4 C. margarine

Mix flour, sugar and butter as for pie crust and sprinkle on top. Bake for 25 to 30 minutes.

APPLE SCONES

Kandie Shupe

2 C. flour
3 tsp. baking powder
2 T. sugar
1/2 tsp. cinnamon
1/2 tsp. salt
6 T. shortening
1/2 C. raisins
1/2 C. chopped apples
4 T. water

Preheat oven to 350°. Mix together dry ingredients. Cut in shortening, like for a pie crust. Stir in rest of ingredients. Add enough water to make stiff dough. Roll a disk, about 1/2" thick; cut into wedges. Put onto baking sheets. Bake for 10 minutes.

BEER BATTER Kandie Shupe

1 C. flour
1 tsp. salt
1 C. flour
1 tsp. baking powder
1 egg

BEET JELLY Ferne Virchow

Slice 6 to 8 raw beets and boil, covered with water, for 1 hour. To 3 cups of juice, add 1 package Sure-Jell. Bring to boil. Add 4 cups sugar and boil 6 minutes. Remove from heat and add 2 packages unsweetened Kool-Aid. Stir until dissolved and then pour into glasses. Sets very quickly.

You can use raspberry, black cherry or strawberry Kool-Aid.

DUMPLINGS Elaine Froendt

SIFT TOGETHER:
1 1/2 C. flour
2 tsp. baking powder
3/4 tsp. salt

Stir in 3/4 cup milk only until blended. Drop by spoonfuls in boiling meat stock. Cook 10 minutes uncovered and 10 minutes covered.

OVEN CARAMEL CORN Linda Ouverson

8 to 10 C. popped popcorn, sort out unpopped kernels
2 C. brown sugar
2 sticks butter or margarine
1/2 C. white corn syrup
1 tsp. salt
1 tsp. butter flavoring
1 tsp. burnt sugar flavoring
1/2 tsp. baking soda
Peanuts, optional

Combine brown sugar, margarine or butter, corn syrup and salt in large saucepan. Stir constantly until boiling; boil for additional 5 minutes, stirring constantly. Remove from heat and stir in flavorings and soda. Pour immediately over popped corn, which is 1 or 2 large baking pans. Stir to coat. Place in 250° oven for 1 hour, stirring every 15 minutes. Spread onto waxed paper (may spray first) to cool. Store in tightly covered containers.

POPCORN BALLS Linda Johnson

2 qts. popcorn, popped
4 T. butter
3 C. mini-marshmallows
2 T. strawberry gelatin

Melt butter and marshmallows. Add gelatin mix. Pour over popcorn. Form into balls.

SWEETENED CONDENSED MILK Kathy Hanson

1/2 C. boiling water
1/2 C. sugar or 1/3 C. honey
1 1/3 C. instant dry milk
3 T. butter or oleo
1 tsp. vanilla

Place all ingredients in blender and blend until completely smooth in texture, about 1 minute. Pour out and let stand to cool. Keep refrigerated.

SEED ORNAMENTS-CARDS Patti Brekken

Scraps of uncoated (not shiny) paper, such as computer paper, construction paper or newspaper
Blender
Water
Window screen
Cookie cutter (those without handles work best)
Packets of favorite flower seeds
2 towels
Pencil
Ornament hooks or ribbons

Tear scraps of paper into small pieces, the size of postage stamps, and fill blender half full with them. If you want your ornaments to be a color, be sure to use paper of that color. Lay a small window screen over the kitchen sink or washtub. Place your cookie cutter on top of the screen or make a square shape out of tin to use as a card. Carefully pour or spoon some of the paper mixture into each cookie cutter so it is about 1/4" thick. Allow the water to drain into the sink or washtub. Sprinkle a few seeds of your favorite flowers into the paper pulp in the cookie cutter. With your fingertips, gently press the seeds evenly into the mixture. Place the screen on a folded towel. Carefully remove the cookie cutter and press each ornament gently with another towel to squeeze out most of the excess water. With a pencil tip, poke a hole 1/2" from the top of each ornament. Let your paper shapes dry completely. Be patient; it may take a couple of days. Attach hooks or ribbons through the holes, for hanging. Write a message on the paper. If you give these as gifts, be sure to include planting instructions so the recipients will know hot to plant them in the ground next spring.

PLAY DOUGH

Pat Nelson

2 C. flour
2 T. powdered alum
1 1/2 C. boiling water
1 C. slat
2 T. salad oil
Food coloring

Mix. Knead. Will keep well in a covered container.

KEEPING FLOWERS FRESH

1 qt. water, room temp.
2 T. lemon juice
1/2 tsp. corn syrup

Strip bottom leaves and cut flower stems on the diagonal. Immediately put in water mixture.

GLYCERIN SOAP

Patti Brekken

Raw glycerin, melted in double boiler (I use a soup can for the glycerin)
Mold, sprayed with vegetable oil
Food coloring of choice

Fill mold one-half to one-third full. Add fun stuff, such as flower petals, other glycerin soap pieces, charms, trinkets, etc., right-side down. Pour scent or fragrance in mold. Add more glycerin. Let set until hard.

HERBAL BATH

Blend these fragrant herbs to soothe stiff joints and calm jangles nerves:

2 C. dried rosemary
2 C. lavender
1 C. thyme
1 C. bay leaves
1 C. calendula petals
1 C. rose geranium leaves

Cover 1/2 cup of the blend with 1 cup boiling water and steep for 20 to 25 minutes. Drain liquid into the bath water and tie up the herbs in a terry washcloth. After a long soak, use the washcloth as a herbal scrub. This mixture is enough for 16 soothing baths.

A BETTER BUTTER
(HERBAL BUTTER)

Combine 1 teaspoon lemon juice and 4 tablespoons finely chopped fresh herbs with 2 sticks, unsalted, room-temperature butter. For a zesty herbal quartet, use basil, marjoram, chives and rosemary. For a tasty trio, use parsley, chives and tarragon. Pack butter into crocks or roll into logs, wrap tightly and refrigerate or freeze until you are ready to use on fish, chicken, baked potatoes or hot biscuits.

INFUSION OIL

Canola oil
Fennel
Coriander
Cumin
Attractive bottle

Put spices in coffee grinder and blend. Put in sauté pan to smoke, being careful not to burn, just toast. Add oil. Cool. Put in glass bottle.

PLANT FOOD

Patti Brekken

1 tsp. baking powder
1 tsp. Epsom salt
1 tsp. saltpeter
1/2 tsp. ammonia

Mix well to 1 gallon tepid water.

COTTAGE GARDEN POTPOURRI

MIX TOGETHER (TO FIX THE SCENT):
12 drops rose oil
8 drops apple oil
4 drops musk oil
4 drops peach oil
1/2 C. orrisroot or oak moss

BLEND WITH:
3 C. dried rosebuds
1 C. dried lavender flowers
1/2 C. dried red clover blossoms
1/2 C. dried globe amaranth flowers
1/2 C. rose geranium leaves

ADD:
2-3" cinnamon sticks, broken into pieces
1 tsp. crushed cloves
2 broken star anise
6 whole star anise

Store in a sealed plastic bag for about 3 weeks to age. Then place in a pretty bowl and enjoy!

PRESS-DRIED FLOWERS Patti Brekken

Small concrete stepping stone
Microwave
Flowers or leaves
Newspaper

Place a small concrete stepping stone in the microwave and cook on high until heat through, about 6 minutes. Place leaves or flowers between two sheets of newspaper and put in microwave. Place the warm stepping stone on top and microwave for about 3 to 5 minutes. Add time as necessary until the material is dry or almost dry. Just letting them sit under the warm brick for a few minutes allows them to dry beautifully. This technique is easy and the paper-thin texture and vivid color are perfect to use in craft projects.

SUGAR STARCH FOR CROCHETED ITEMS Sandy Trainer

1/2 C. granulated sugar
1/4 C. water

Put sugar and water in a small pan over low heat and stir constantly until it becomes clear. Do not let boil. When completely clear, take it off the stove and let it cool. Next, dampen crocheted item in water and pat out the excess moisture with a paper towel. Then dip it into the cooled sugar mixture and gently squeeze out any moisture. If it is a doily, simply lay it flat and let it dry. For a basket, take a bowl that is the desired size, turn it upside-down and place the basket over the bowl to dry.

FEED THE BIRDS-SUET SEED CAKES

2 lbs. beef suet
1/2 lb. sunflower seeds
1 C. millet
1 C. cracked corn
1 C. crushed peanuts, ground

Grind suet. Place in large pot and cook slowly over low heat until smoothly melted. Let cool to a semi-liquid state. Stir in nuts. Spread into shallow rectangle foil molds. If using paper cups, tie string to pencil and place other end in mixture to harden. This will then enable it to be hung from a tree or place molded mixture into a netting, like a suet bag when cakes are solid only. Needs no refrigeration. Keeps well in a dark, cool place, such as a corner of the cellar.

Use it up, wear it out,
make it do or do without.

WINDOW WASHING SPRAY

Karen Lippstock
Kandie Shupe

1 qt. warm water
1/2 C. ammonia
1/8 C. vinegar

Mix together and put in a spray bottle.

DILL PICKLES MADE SWEET

Edna Hanson

1 jar dill pickles, spears or slices
1/2 C. water
2 C. sugar
1/2 C. vinegar

Drain juice from jar of pickles. Rinse well. Boil sugar, water and vinegar for 5 minutes and then let cool. Pour over pickles in jar. Refrigerate 2 to 3 days, shaking ever so often. These pickles taste like a mild sweet pickle and are very crisp. I added a drop of green color to syrup mixture while it's hot.

FREEZER CORN

Pat Nelson
Florence Klitzke

8 C. raw corn
2 T. sugar
1/2 tsp. salt
1/2 to 2/3 C. water
1 T. oleo

Cover bowl with Saran Wrap. Microwave on high for 7 minutes. Stir. Microwave for 7 minutes again. Spread on cookie sheet to cool. When cool, package and freeze.

EASY FROZEN PICKLES

Jean Nelson

16 C. cucumbers, sliced thin and unpeeled
2 C. vinegar
4 C. sugar
1 tsp. celery seed
1 C. onions, sliced
3 T. pickling salt
1/2 tsp. alum
1 tsp. mustard seed
1 tsp. turmeric

Combine cucumbers, onions and salt and set aside for 3 hours. Rinse and drain. In a separate container, mix together the remaining ingredients and set them aside, also for 3 hours. Stir mixture often to dissolve sugar. Then pour over cucumbers. Refrigerate several days. Put into containers and freeze or just eat as a refrigerator pickle.

LIME PICKLES Kandie Shupe

2 C. lime
Water

PUT INTO CHEESECLOTH:
5 tsp. celery seed
5 tsp. mixed pickling spices
5 tsp. cloves

SYRUP:
2 qts. white vinegar
2 tsp. green coloring
4 1/2 lbs. or 9 C. sugar
3 T. pickling salt

Peel and take out centers of cukes before putting into lime. Mix lime with enough water to cover the cukes. Let soak 24 hours. Wash many times; be sure all lime is out. Put syrup ingredients in kettle with spices and bring to a boil. Pour over cukes. Let stand overnight. Next morning, cook cukes in this syrup for 35 minutes. Put into jars and seal.

REFRIGERATOR PICKLES Florence Klitzke

3 C. white vinegar
3 C. sugar
1 tsp. celery seed
1/3 C. pickling salt
1/2 tsp. turmeric powder
1 tsp. mustard seed

Mix all together and pour over sliced cucumbers and onions, enough cukes and onions to completely cover with brine. Refrigerate.

HOMEMADE SALSA Wanda Hoffman

4 C. peeled, cored and chopped tomatoes
2 C. seeded, chopped long green peppers, not bell
1 C. shredded, chopped hot peppers
3/4 C. chopped onion
1 1/2 tsp. salt
2 cloves garlic, minced
1 1/2 C. dark cider vinegar

Combine in large pan. Bring to boil and reduce heat to simmer and cook for 20 minutes. Fill 1/2 pint jars, leaving 1/4" headspace. Process 30 minutes in boiling water bath. Makes six 1/2 pints.

Wash and scald jars before filling. Heat lids and clean rim of jars as with canning.

FREEZER SPAGHETTI SAUCE

12 fresh tomatoes
2 cloves garlic, chopped
4 tsp. basil leaves
2 tsp. salt
1-12 oz. can tomato paste
2 onions, chopped
2 beef bouillon cubes, dissolved
2 bay leaves
1 tsp. oregano
1/3 C. oil

Sauté onion and garlic in 1/3 cup oil. Cut, peel and mash tomatoes; cook with onion and garlic 5 minutes. Add spices and tomato paste. Cook 1 hour until thick. Cool and then freeze. Makes 2 to 3 quarts.

STRAWBERRY RHUBARB JAM

Candy Benjegerdes

4 C. rhubarb, chopped
1/4 C. water
4 C. sugar
1-3 oz. pkg. wild strawberry jello

Combine rhubarb, water and sugar and cook about 15 minutes or until thickened. Remove from burner and add jello. Let cool and stir occasionally while cooling so jello doesn't settle to bottom. Put in jars and freeze or refrigerate.

READY TO EAT PICKLES

Elaine Froendt

9 C. peeled and sliced cucumbers
2 C. sugar
1 C. white vinegar
1 T. celery seed

Mix vinegar, sugar and celery seed. Pour mixture over cucumbers and stir. Will keep 1 month.

Better to be square than to move in the wrong circles.

TIPS

Always put glass dishes into hot water sideways and they will never break from expansion and contraction.

Apply undiluted white vinegar to your skin with a cotton ball to deter bugs. They don't like the taste and the odor disappears immediately from your skin.

Mix 1 gallon of warm water and 1/4 cup baking soda to soak your freshly laundered socks in for 30 minutes. Then spin out in washer (do not rinse). Dry socks and you will have odor-eater socks.

To remove crayon marks from walls, spray with WD-40 lubricant and wipe with paper towel. Then wash off with a soft cloth and a solution of hot water and a little dishwashing soap. Rinse well.

To remove gum form hair, try rubbing peanut butter, cold cream or petroleum jelly into the gum. With soft washcloth, pull down on the hair strands.

Remove black heel marks from hard floors , using damp cloth and baking soda.

For emergency spot remover, keep a bottle of club soda on hand to clean spots on carpet or clothing. Pour soda on the stain and then blot with soft rag until color from spill is removed. The carbonation in club soda brings the spill to the surface and the salts in the soda prevents stains. Works on red wine, coffee, tea, pop and Kool-Aid.

To remove rust spots from white clothes, apply undiluted lemon juice, then lay the clothing in the sun. When spot disappears, launder as usual.

To remove ink from clothes, spray with hair spray, then wash as usual.

To remove odors in refrigerator, put in open box of baking soda. Also, can put in a bowl of fresh dry coffee grounds, leaving in refrigerator until odor disappears.

To remove odors of fried foods, place a small bowl of white vinegar next to stove while frying.

For cleaning glass on pictures, never spray cleaner directly on glass because it could seep under glass and onto picture. Spray paper towel and wipe and then polish with a dry towel. Polish glass with a used fabric softener sheet to shine and deter dust.

Use of fabric softener sheet:
To clean burned on casserole, fill dish with hot water and put in several dryer sheets. Let soak overnight, rinse and wash.

In car, put dryer sheets under the seat to absorb odors.
To remove pet hair from fabric, wipe with dryer sheets.
To clean the lint filter in the dryer, wipe with dryer sheet.
Wipe car dashboards to shine and repel dust.
A couple sheets in coat pockets to avoid getting a shock getting in and out of car.
Wipe TV screen and window blinds or any surface that attracts dust. It reduces static electricity that attracts dust.
To clean any metal fixture, use a used fabric softener sheet on a dry fixture.

Prevent car door from freezing shut, spray the rubber gaskets around doors and trunk with non-stick cooking spray. This usually works for washing the car in cold Iowa winters. It keeps the water out and helps the gaskets to seal.

To clean a cars leather upholstery, wet a soft cloth with warm water and rub across a wet bar of Dove Moisturizing soap. Wash seats, rinse out cloth, reapplying soap as it becomes soiled. Do not rinse, dry with a soft cloth.

Cleaning chrome, dampen a piece of aluminum foil and rub chrome. Works to remove small spots of rust while cleaning dirty chrome. Also works on those stubborn water spots on chrome faucets and shower fixtures.

When a pessimist has nothing to worry about,
he worries about why
he has nothing to
worry about.

Notes

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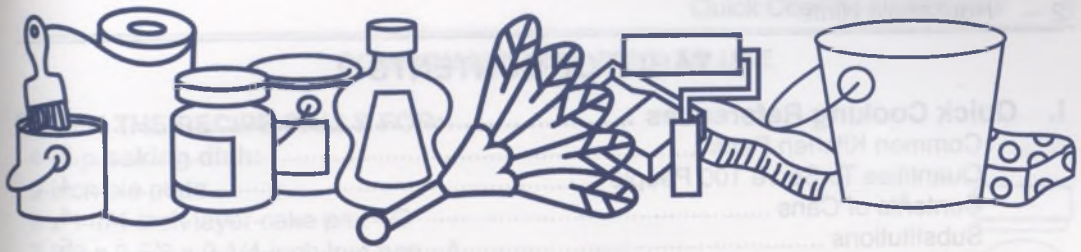

"HOUSEHOLD HINTS"

Tips to remedy this or that in the household

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COMMON KITCHEN PANS TO USE

WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
9-inch pie plate
8 x 1 1/4-inch layer cake pan - C
7 3/8 x 3 5/8 x 2 1/4-inch loaf pan - A

6-cup baking dish:
8 or 9 x 1 1/2-inch layer-cake pan - C
10-inch pie plate
8 1/2 x 3 5/8 x 2 5/8-inch loaf pan - A

8-cup baking dish:
8 x 8 x 2-inch square pan - D
11 x 7 x 1 1/2-inch baking pan
9 x 5 x 3-inch loaf pan - A

10-cup baking dish:
9 x 9 x 2-inch square pan
11 3/4 x 7 1/2 x 1 3/4-inch baking pan - D
15 x 10 x 1-inch jellyroll pan

12-cup baking dish or over:
12 1/3 x 8 1/2 x 2-inch glass baking pan - 12 cups
13 x 9 x 2-inch metal baking pan - 15 cups
14 x 10 1/2 x 2 1/2-inch roasting - 19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:
7 1/2 x 3-inch "Bundt" tube - K - 6 cups
9 x 3 1/2-inch fancy tube or "Bundt" pan - J or K - 9 cups
9 x 3 1/2-inch angel cake pan - H - 12 cups
10 x 3 3/4-inch "Bundt" or "Crownburst" pan - K - 12 cups
9 x 3 1/2-inch fancy tube - J - 12 cups
10 x 4-inch fancy tube mold (kugelhupf) - J - 16 cups
10 x 4-inch angel cake pan - H - 18 cups

Spring-Form Pans:
8 x 3-inch pan - B - 12 cups
9 x 3-inch pan - B - 16 cups

Ring Mold:
8 1/2 x 2 1/4-inch mold - E - 4 1/2 cups
9 1/4 x 2 3/4-inch mold - E - 8 cups

Charlotte Mold:
6 x 4 1/4-inch mold - G - 7 1/2 cups

Brioche Pan:
9 1/2 x 3 1/4-inch pan - F - 8 cups

QUANTITIES TO SERVE 100 PEOPLE

Coffee	3 lbs.
Cream	3 qts.
Whipping cream	4 pts.
Milk	6 gallons
Fruit cocktail	2 1/2 gallons
Fruit juice	4 #10 cans
Tomato juice	4 #10 cans
Soup	5 gallons
Hot Dogs	25 lbs.
Meat loaf	18 to 22 lbs.
Ham	40 lbs.
Beef	40 lbs.
Roast pork	40 lbs.
Hamburger	30 to 36 lbs.
Chicken for chicken pie	40 lbs.
Potatoes	35 lbs.
Scalloped potatoes	4 gals.
Spaghetti	5 gals.
Vegetables	4 #10 cans
Baked beans	5 gals.
Beets	25 lbs.
Cauliflower	18 lbs.
Cabbage for slaw	16 lbs.
Carrots	24 lbs.
Corn	2 #10 cans
Bread	10 loaves
Rolls	200
Butter	3 lbs.
Potato salad	3 1/2 to 4 gals.
Fruit salad	20 qts.
Vegetable salad	20 qts.
Lettuce	16 lg. heads
Salad dressing	3 qts.
Jello	2 1/2 qts.
Pies	18
Cakes	8
Ice Cream	4 gallons
Cheese	3 lbs.
Olives	1 3/4 lbs.
Pickles	2 qts.
Nuts	3 lbs.

To serve 50 people, divide by 2. To serve 25 people, divide by 4.

Cooking for a crowd. The season of the year rules the food choices to a degree. Also variety in flavor, texture, color and form. Plan best use of refrigerator space. Decide type of service, buffet, family style or served plates with waitresses.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8 ounces	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

SUBSTITUTIONS

FOR:	YOU CAN USE:
1 T. cornstarch	2 T. flour OR 1 1/2 T. quick cooking tapioca
1 C. cake flour	1 C. less 2 T. all-purpose flour
1 C. all-purpose flour	1 C. plus 2 T. cake flour
1 square chocolate	3 T. cocoa and 1 T. fat
1 C. melted shortening	1 C. salad oil (may not be substituted for solid shortening)
1 C. milk	1/2 C. evaporated milk and 1/2 C. water
1 C. sour milk or buttermilk	1 T. lemon juice or vinegar and enough sweet milk to measure 1 C.
1 C. heavy cream	2/3 C. milk and 1/3 C. butter
1 C. heavy cream, whipped	2/3 C. well-chilled evaporated milk, whipped
Sweetened condensed milk	No substitution
1 egg	2 T. dried whole egg and 2 T. water
1 tsp. baking powder	1/4 tsp. baking soda and 1 tsp. cream of tartar OR 1/4 tsp. baking soda and 1/2 C. sour milk buttermilk or molasses; reduce other liquid 1/2 C.
1 C. sugar	1 C. honey; reduce other liquid 1/4 C.; reduce baking temperature 25°
1 C. miniature marshmallows	About 10 large marshmallows, cut up
1 medium onion (2 1/2" dia.)	2 T. instant minced onion OR 1 tsp. onion powder OR 2 tsp. onion salt; reduce salt 1 tsp.
1 garlic clove	1/8 tsp. garlic powder OR 1/4 tsp. garlic salt reduce salt 1/8 tsp.
1 T. fresh herbs	1 tsp. dried herbs OR 1/4 tsp. powdered herbs OR 1/2 tsp. herb salt; reduce salt 1/4 tsp.

SUBSTITUTIONS

For bread crumbs: Use crushed corn or wheat flakes, or other dry cereal. Or use potato flakes.

For butter: Use 7/8 cup of solid shortening plus 1/2 teaspoon of salt.

For fresh milk: To substitute 1 cup of fresh milk, use 1/2 cup each of evaporated milk and water.

For 1 cup of whole milk, prepare 1 liquid cup of nonfat dry milk and 2 1/2 teaspoons butter or margarine.

For sugar: Use brown sugar, although it will result in a slight molasses flavor.

For superfine sugar: Process regular granulated sugar in your blender.

For red and green sweet pepper: Use canned pimientos.

For vanilla extract: Use grated lemon or orange rind for flavoring instead. Or try a little cinnamon or nutmeg.

For flour: Use 1 tablespoon cornstarch instead of 2 tablespoons of flour. Or try using instant potatoes or cornmeal.

For buttermilk: Use 1 tablespoon of lemon juice or vinegar and enough fresh milk to make 1 cup. Let it stand 5 minutes before using.

For catsup: Use a cup of tomato sauce added to 1 1/4 cups of brown sugar, 2 tablespoons of vinegar, 1/4 teaspoon of cinnamon and a dash of ground cloves and allspice.

For unsweetened chocolate: Use 1 tablespoon of shortening plus 3 tablespoons of unsweetened chocolate to equal 1 square of unsweetened chocolate.

For corn syrup: Use 1/4 cup of water or other type of liquid called for in the recipe, plus 1 cup of sugar.

For eggs: Add 3 or 4 extra tablespoons of liquid called for in the recipe. Or, when you're 1 egg shy for a recipe that calls for many, substitute 1 teaspoon of cornstarch.

For cake flour: Use 7/8 cup of all-purpose flour for each cup of cake flour called for in a recipe.

For fresh herbs and spices: For 1/3 the amount of dried herbs or spices. Dried herbs are more concentrated.

For honey: To substitute 1 cup of honey, use 1 1/4 cups of sugar and 1/4 cup of water or other liquid called for in the recipe.

DEEP-FAT FRYING TEMPERATURES WITHOUT A THERMOMETER

A 1-inch cube of white bread will turn golden brown:

345° to 355°	65 seconds
355° to 365°	60 seconds
365° to 375°	50 seconds
375° to 385°	40 seconds
385° to 395°	20 seconds

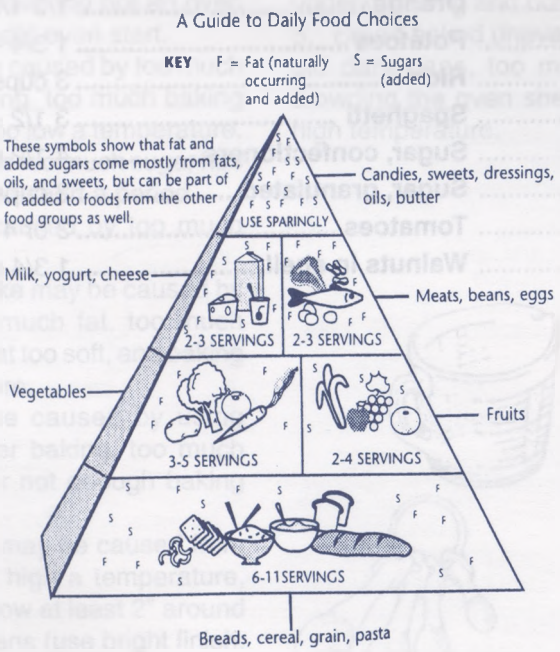
OVEN TEMPERATURES

Slow	300°
Slow moderate	325°
Moderate	350°
Quick moderate	375°
Moderately hot	400°
Hot	425°
Very Hot	475°

SIMPLIFIED MEASURES

Measure	Equivalent
1 tablespoon	3 teaspoons
2 tablespoons	1 ounce
1 jigger	1 1/2 ounces
1/4 cup	4 tablespoons
1/3 cup	5 tablespoons plus 1 teaspoon
1/2 cup	8 tablespoons
1 cup	16 tablespoons
1 pint	2 cups
1 quart	4 cups
1 gallon	4 quarts
1 liter	4 cups plus 3 tablespoons
1 ounce (dry)	2 tablespoons
1 pound	16 ounces
2.21 pounds	35.3 ounces

FOOD GUIDE PYRAMID



EQUIVALENTS FOR COMMON COOKING INGREDIENTS

1 lb.	**Apples**	3 or 4 medium
1 lb.	**Bananas**	3 or 4 medium
1 lb.	**Beans, dried**	5 to 6 cups cooked
1 quart	**Berries**	3 1/2 cups
1 slice	**Bread**	1/2 cup crumbs
1/4 lb.	**Cheese, grated**	1 cup
1 oz.	**Chocolate, 1 square**	1 T. melted
1/2 pint	**Cream**	1 cup
1 cup	**Cream, heavy**	2 cups whipped
1 lb.	**Flour, all-purpose**	4 cups sifted
1 envelope	**Gelatin**	1 T.
1 tsp.	**Herbs, dried**	1 T. fresh
2-3 T. juice	**Lemon**	1 1/2 tsp. grated rind
1 cup dry	**Macaroni**	2 1/4 cups cooked
1 lb.	**Meat, diced**	2 cups
1 lb.	**Mushrooms**	5-6 cups sliced
1/4 lb.	**Nuts, shelled**	1 cup chopped
1 medium	**Onion**	1/2 cup chopped
6-8 T. juice	**Orange**	1/3-1/2 cup pulp
3 medium	**Potatoes**	1 3/4 - 2 cups mashed
1 cup uncooked	**Rice**	3 cups cooked
1/2 lb.	**Spaghetti**	3 1/2 - 4 cups cooked
1 lb.	**Sugar, confectioners**	4 1/2 cups unsifted
1 lb.	**Sugar, granulated**	2 cups
1 lb.	**Tomatoes**	3 or 4 medium
1 lb.	**Walnuts in shell**	1 3/4 cups chopped

COMMON CAUSES OF FAILURE IN BAKING

BISCUITS

1. Rough biscuits caused from insufficient mixing.
2. Dry biscuits caused from baking in too slow an oven and handling too much.
3. Uneven browning caused from cooking in dark surface pan (use a cookie sheet or shallow bright finish pan), too high a temperature and rolling the dough too thin.

MUFFINS

1. Coarse texture caused from insufficient stirring and cooking at too low a temperature.
2. Tunnels in muffins, peaks in center and soggy texture are caused from overmixing.
3. For a nice muffin, mix well but light and bake at correct temperature.

CAKES

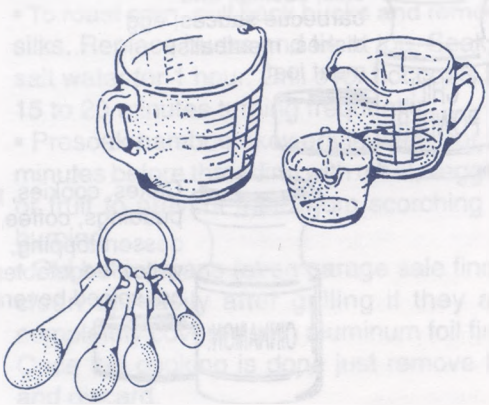
1. Cracks and uneven surface may be caused by too much flour, too hot an oven and sometimes from cold oven start.
2. Cake is dry may be caused by too much flour, too little shortening, too much baking powder or cooking at too low a temperature.
3. A heavy cake means too much sugar has been used or baked too short a period.
4. A sticky crust is caused by too much sugar.
5. Coarse grained cake may be caused by too little mixing, too much fat, too much baking powder, using fat too soft, and baking at too low a temperature.
6. Cakes fall may be caused by using insufficient flour, under baking, too much sugar, too much fat or not enough baking powder.
7. Uneven browning may be caused from cooking cakes at too high a temperature, crowding the shelf (allow at least 2" around pans) or using dark pans (use bright finish, smooth bottomed pans).
8. Cake has uneven color is caused from not mixing well. Mix thoroughly, but do not over mix.

PIES

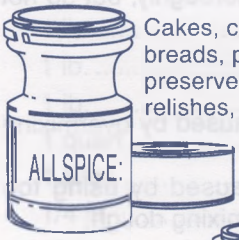
1. Pastry crumbles caused by overmixing flour and fat.
2. Pastry is tough caused by using too much water and over mixing dough.
3. Pies do not burn - for fruit or custard pies use a Pyrex pie pan or enamel pan and bake at 400° to 425° constant temperature.

BREADS (YEAST)

1. Yeast bread is porous - this is caused by over-rising or cooking at too low a temperature.
2. Crust is dark and blisters - this is caused by over-rising, the bread will blister just under the crust.
3. Bread does not rise - this is caused from over-kneading or from using old yeast.
4. Bread is streaked - this is caused from underkneading and not kneading evenly.
5. Bread baked uneven - caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high temperature.

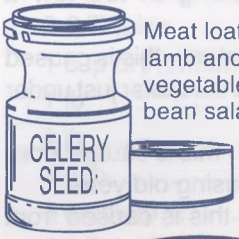


WHAT TO USE SPICES AND SEASONINGS FOR!



Cakes, cookies, pies, breads, puddings, fruit preserves, pickles, relishes, yellow vegetables.

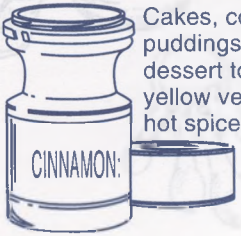
Tomatoes, tomato sauce, barbecue sauce, salads.



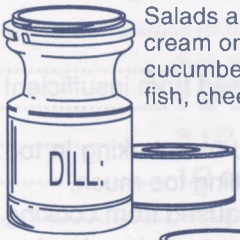
Meat loaf; beef, lamb and vegetable stews; bean salad.

Ham, beets, pickling, beef marinades, hot spiced beverages, cakes, pies, puddings.

Vegetable and beef chili, cocktail and barbecue sauces, egg dishes, meatballs, meat loaf.

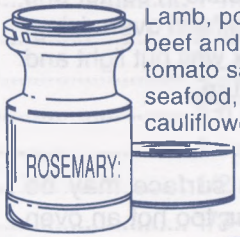


Cakes, cookies, pies, puddings, coffee, dessert topping, yellow vegetables, hot spiced beverages.



Salads and salad dressings, sour cream or mayonnaise dips, eggs, cucumbers, tomatoes, carrots, fish, cheese dishes.

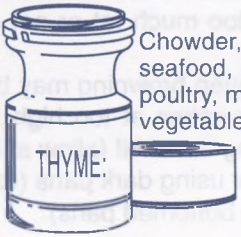
Nearly all types of meat, fish, poultry, vegetables, sauces, stews, soups, salads and salad dressings.



Lamb, poultry stuffing, beef and pork roasts, tomato sauce, salads, seafood, turnips, potatoes, cauliflower.

Veal, sausage, poultry, stuffings, cheese spreads, soups.

Salad dressings, sauces, egg dishes, stews, poultry, seafood.

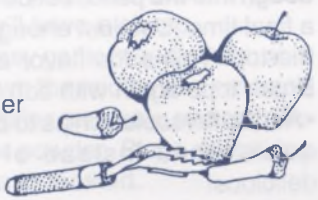


Chowder, seafood, stuffing, poultry, meat, vegetables.

WHICH APPLES ARE BEST?

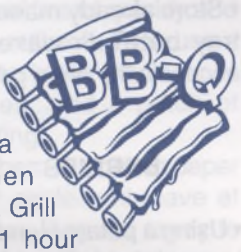
BAKING: Albermarle Pippin, Granny Smith, Jonathan, Rome Beauty
EATING: Red and Yellow Delicious, Grimes Golden, Rome Beauty
PIE: Granny Smith, Grimes Golden, Rome Beauty, Stayman, Winesap
SALAD: Granny Smith, Grimes Golden, Red Delicious, Rome Beauty, York Imperial, Winesap
SAUCE: Early Harvest, Summer Rambo, Grimes Golden, Stayman, Winesap, York Imperial

APPLES



• Place apple cider in 32 cup percolator coffeemaker and fill coffee basket 1/2 full of red-hot candies. Makes tasty spicy pink cider.
• Premeasure and freeze apple slices for Apple Crisp recipes.
• Substitute apples for blueberries in muffins.
• Put 2 tablespoons apple juice concentrate in cream cheese frosting for applesauce cupcakes.
• Keep apples from absorbing strong refrigerator odors by storing them in a plastic bag. They will stay fresher longer and won't speed ripening of other produce.
• Toss lemon juice on cut-up apples to prevent browning.
• Add 1/2 cup extra apples to a pie that you wish "very full".
• Cut apple in half horizontally. Cut design in apple halves and use for stamps to decorate. Kids love this!

BARBECUES



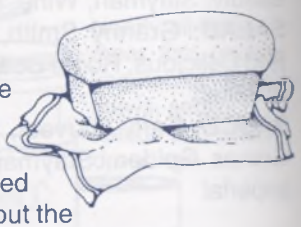
• It's simple to grill acorn squash. Pierce the skin with fork a couple of times, then wrap in aluminum foil. Grill over direct heat for 1 hour turning once. Remove from grill.
• Venison or turkey burgers will not stick to grill when they are coated with nonstick cooking spray.
• For tender flavorful spareribs begin by parboiling them in pineapple juice. Then add a homemade barbecue sauce while grilling.
• Leftover barbecued pork chops make great sandwiches. Just remove meat from bones, reheat and serve on buns.
• Here's an easy marinade for grilled pork chops; for four chops, combine 1/2 cup each soy sauce, water and honey. Pour over chops and marinate, leave covered in the refrigerator overnight. Grill until done as desired.
• For fast, easy cleanup of food stuck inside pans, boil a little vinegar and water in the pan before washing. No scrubbing is required–the pan practically wipes clean.
• Instead of taking time to make meatballs make "meat squares". Spread meat mixture in jelly roll pan and bake over coals or in oven. Cut in small squares.
• To roast corn, pull back husks and remove silks. Replace husks and tie at top. Soak in salt water for 1 hour. Grill over hot coals for 15 to 20 minutes turning frequently.
• Presoak bamboo skewers in water for 20 minutes before threading with meat, veggies or fruit to prevent them from scorching or burning.
• Old baking pans (even garage sale finds) clean up easily after grilling if they are completely covered with aluminum foil first. Once the cooking is done just remove foil and discard.

• Store already made hamburger patties on tray between waxed paper. Can lift for accessibility once grilling starts.

BERRIES

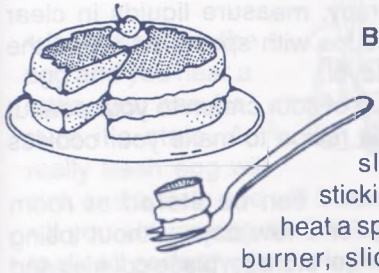
• Using a potato blender is quicker than using a fork for mashing strawberries.
• Berries will keep up to a week refrigerated unwashed and unsweetened in a loosely covered container.
• When picking strawberries look under the leaves for the best berries as they will hide there.
• Thawed frozen berries will always be softer and juicier than fresh berries. Defrost the sealed bag of frozen berries in a larger bowl of cold water for 10 to 15 minutes, then use them in recipes where the extra juice is a bonus, such as over shortcake or in a sauce for pound cake.
• Strawberries can be used in punches as a garnish, in the ice ring itself, or as the base for a delicious punch. The berries can be mashed, strained to eliminate the seeds and doctored up as per recipe or imagination.
• Premeasure berries, rhubarb, etc. for future baking projects in amounts called for in favorite recipes. Prevents messy measuring later.
• Best way to pick berries is to pinch and twist the stems, leaving the hulls intact.
• Remove stem and hull from fresh strawberries with a tomato corer.
• Use sliced or mashed strawberries sprinkled with sugar for shortcake. If they stand for 20 to 30 minutes they will make their juice.
• Use whole strawberries with pointed ends facing upward if you plan to glaze recipe.
• Use egg slicer for cutting perfect slices of strawberries.
• Strawberries are best if picked red and firm, but may be ripened if left on counter for a day.
• For shortcake or scones use a rich hot fudge strawberry filling with one cup warmed hot topping and one cup sliced strawberries.

BREADS



• Always brush the tops of your yeast breads and rolls with melted butter when you put the dough into the pans, but do it before it raises a final time. Use just enough butter to glaze the top. This adds flavor and brown color. Brush tops again with soft butter.
• Add butterscotch chips to batter of pumpkin quick bread instead of raisins. More delicious!
• Shredded green tomatoes may be substituted for zucchini in a zucchini bread recipe.
• Homemade bread contains no preservatives and needs refrigeration.
• Bread that sounds hollow when tapped with fingers is baked perfectly.
• Dough rises better if kept out of drafts. Cover with towel and set over a pilot light on stove (if you have one). Let dough "rest" before rolling it out to shape it–it will be less elastic and easier to handle.
• Turn your basic recipe for 2 or 3 loaves of whole wheat bread into one for herb bread by adding 1/4 teaspoon each of marjoram, thyme, oregano and garlic powder and 1 tablespoon grated onion. Mix into the warm water or milk before adding the flour.
• For a crisp crust, brush the unbaked loaf with lightly beaten egg white. For a soft crust, brush the baked loaf with melted butter when it comes out of oven.
• Remove bread from pan to cool, so bottom will not stay moist.

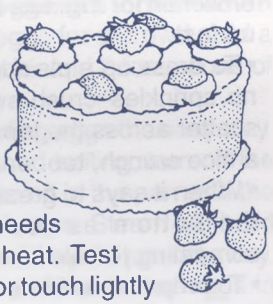
• Bake quick breads one day before serving. Wrap and refrigerate. They have better texture and will slice better also.
• Don't overmix your batter when making quick bread or muffins. The finished product may crumble. Muffin batter should be lumpy.
• Brush Christmas yeast coffee cakes with lightly beaten egg white before baking. Then sprinkle with slivered almonds and white or colored sugar.
• Knead dough in a large resealable bag. Hands and countertops stay clean.
• When dissolving yeast, always remember to put about 1 teaspoon of sugar into lukewarm water or milk. It helps to get the dough working so yeast will raise. If yeast doesn't work you'll have a clump.
• For quick and easy garlic bread-sticks; split a hot dog bun down the middle and cut each 1/2 lengthwise. Butter each strip and sprinkle with garlic salt or powder. Place on baking sheet and broil until toasted.
• Put frozen bread loaves in a clean brown paper bag and place for 5 minutes in a 325° oven to thaw completely.



BREAKFAST

• Keep bacon slices from sticking together; heat a spatula over a burner, slide it under each slice to separate it from others.
• Use egg slicer to slice Kiwi uniformly.
• For a perfect fried egg, put a little butter, bacon grease, or side pork fat into a skillet (cast iron is best). If you want it sunny-side up, put a cover on and the steam will take care of the egg. if you want it over easy, flip the egg over, and count to five slowly. Leave it longer if you like the yolks hard.
• For crispy French toast, add a touch of cornstarch to the egg mixture.
• To butter many slices of bread quickly and evenly, heat the butter until soft. Then use a pastry brush to paint the butter on.
• For fluffier omelettes, add a pinch of cornstarch before beating.
• To ripen Kiwi's, place them in a brown paper bag with a banana or apple and leave at room temperature. When they are ready to eat, they should yield to slight pressure. Store ripe fruit in refrigerator for up to one week.
• To make an inexpensive syrup for pancakes, save small amounts of leftover jams and jellies in a jar. Or, fruit-flavored syrup can be made by adding 2 cups sugar to 1 cup of any kind of fruit juice and cooking until it boils.
• Freeze waffles that are left; they can be reheated in the toaster.

CAKES AND FROSTINGS



• When testing cake for doneness the rack may be pulled out a little only as it needs to stay close to the heat. Test with either toothpick or touch lightly with fingertips. If the cake bounces back it is done, if it leaves a dent, then it's not.
• To keep a cake from sliding on its plate during transit, drizzle a bit of frosting in a circle on the plate where the cake will rest before removing the cake from the pan. The frosting will hold the cake in place.
• Don't tamper with the mix or change it. If it says cream it means cream. If it says 2% then it means 2%.
• Sweeten whipped cream with confectioners' sugar instead of granulated sugar. It will stay fluffy and hold up a lot longer.
• Always refrigerate cream cheese-based frostings and fillings.

• Always let a cake cool 10 minutes before running a knife around the edge and turning out on a plate. An upside-down cake or jelly roll has to be removed at once.

• Spray measuring spoons or cups with a coating of nonstick cooking spray before measuring honey, syrup, or molasses. Sticky ingredients slide right out with no mess.

• If it calls for sour milk, and you have none, put 1 tablespoon of vinegar in one cup of milk, it will curdle immediately.

• Be sure your rack is in the center of the oven or the cake will come out too brown either on the top or bottom.

• If you are getting lopsided cakes then level up your stove.

• To prevent icing from running off your cake, try dusting the surface lightly with cornstarch before icing.

• If you forget to preheat the oven, turn the broiler on for a minute to get the temperature up fast.

• To dress up a plain frosted cake but have no sprinkles–crush sweetened cereal and scatter across the top. Adds a fun look and a nice crunch, too.

• When it says to grease pan, it means only the bottom as the cake has to have something to hold on to.

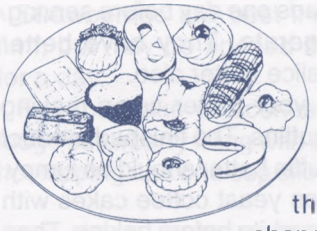
• To prepare muffins or cupcakes easily mix the batter in a pitcher so it can be poured in cups without making a mess.

• To improve an inexpensive cake mix, add one tablespoon of butter to the batter. This will make a richer-tasting cake.

• Try a little cream of tartar in your 7 minute icing, it will not get dry and cracked.

• Shortly before taking cupcakes from the oven, place a marshmallow on each for quick frosting.

• In place of flour use one teaspoon of tapioca for thickening in fruit pies.



COOKIES

• Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans in upper 1/3 of oven. Watch cookies carefully while baking to avoid burning edges.

• Use only stick butter or margarine in these recipes. Don't use reduced-fat or tub products. The fat and moisture content will yield poor results.

• For best results, bake one sheet of cookies at a time on the center rack of your oven. You can bake two sheets–halfway through baking, switch the pans from one rack to the other.

• Use outline (not solid) cookie cutters for napkins rings when having a party or country setting.

• Use electric knife to slice rolled-chilled cookie dough.

• For accuracy, measure liquids in clear measuring cups with spouts and hold the cup to eye level.

• Add 1/2 cup of sour cream to your peanut butter cookie recipe to make your cookies more moist.

• Most cookies can be stored at room temperature for a few days without losing flavor. For longer storage, place cookies and wax paper in layers in airtight container and freeze for 3 months.

• For chewy cookies, bake until edges are golden and the center looks slightly underbaked. Cool on baking sheets for 1 to 2 minutes before removing to a wire rack.

• When sprinkling sugar on cookies, try putting it into a salt shaker, as it saves time.

• Beat butter and sugar at medium speed. Beat dry ingredients at low speed. Don't overbeat. The dough should be just blended.

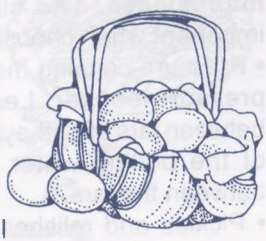
• Use nesting metal cups and spoons to measure flour and other dry ingredients. Before measuring, stir flour in its canister or package to aerate, then spoon it into appropriate-size measuring cup. Level off any excess with a metal spatula.

• Cookie dough that is to be rolled is much easier to handle after it has been in a cold place for 10 to 30 minutes. This keeps it from sticking, even though it may be soft. If not done, the dough may require more flour and too much flour makes the cookies hard and brittle. In rolling, take out on a floured board only as much dough as can be managed easily.

Lay a dampened cloth on your table or countertop before putting the cookie sheet down so it won't slide around while you fill it.

• Stale angel food cake can be cut into 1/2" slices and shaped with cookie cutters to make delicious "cookies". Just toast in the oven for a few minutes.

EGGS



• If you shake the egg and you hear a rattle, you can be sure it's stale. A really fresh egg will sink and a stale one will float.

• If you are making deviled eggs and want to slice it perfectly, dip the knife in water first. The slice will be smooth with no yolk sticking to the knife.

• The white of an egg is easiest to beat when it's at room temperature. So leave it out of the refrigerator about a half an hour before using it.

• To make light and fluffy scrambled eggs, add a little water while beating the eggs.

• Add vinegar to the water while boiling eggs. Vinegar helps to seal the egg, since it acts on the calcium in the shell.

• STORING EGGS: 1. Place your eggs in those tight-sealing egg containers and they will last longer in the refrigerator. You really shouldn't keep eggs longer than 11 days 2. Cover them with oil on the top in a sealed container in the refrigerator. 3. For long term storage: if there's a special on eggs at your local supermarket, you can take advantage of it. Just crack all the eggs open and put them in the freezer unit. To use one egg at a time, put single eggs in the ice tray. When frozen, put the egg cubes in a sealed plastic bag. You can take out the cubes one at a time for daily use. If you use eggs in twos or threes, freeze them that way in a plastic bag.

• To make quick-diced eggs, take your potato masher and go to work on a boiled egg.

• If you wrap each egg in aluminum foil before boiling it, the shell won't crack when it's boiling.

• To make those eggs go further when making scrambled eggs for a crowd, add a pinch of baking powder and 2 teaspoons of water per egg.

• A great trick for peeling eggs the easy way. When they are finished boiling, turn off the heat and just let them sit in the pan with the lid on for about 5 minutes. Steam will build up under the shell and they will just fall away.

• Or, quickly rinse hot hard-boiled eggs in cold water, and the shells will be easier to remove.

• Fresh or hard-boiled? Spin the egg. If it wobbles, it is raw - if it spins easily, it's hard boiled.

• Add a few drops of vinegar to the water when poaching an egg to keep it from running all over the pan.

• Add 1 tablespoon of water per egg white to increase the quantity of beaten egg white when making meringue.

• Fresh eggs are rough and chalky in appearance. Old eggs are smooth and shiny.

• Beaten egg whites will be more stable if you add 1 teaspoon cream of tartar to each cup of egg whites (7 or 8 eggs).

• Pierce the end of an egg with a pin, and it will not break when placed in boiling water.
• A small funnel is handy for separating egg whites from yolks. Open the egg over the funnel and the white will run through and the yolk will remain.
• For baking, it's best to use medium to large eggs. Extra large may cause cakes to fall when cooled.
• Brown and white shells are the same quantity.
• Egg whites can be kept up to 1 year. Add them to a plastic container as you "collect them" for use in meringues, angel food cake...1 cup equals 7 or 8 egg whites. You can also refreeze defrosted egg whites.
• For fluffier omelets, add a pinch of cornstarch before beating.

NUTS

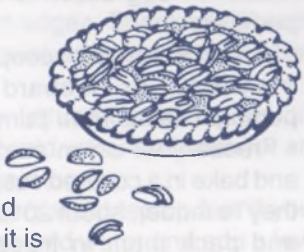
• Use English walnuts and Black Walnut extract as a substitute for Black Walnuts.
• Cut nut bars into festive shapes for fun and variety at Holiday time.
• Freeze nuts in shells a few days before cracking. The nutmeats will come out in larger pieces if they are frozen.
• Make holiday treat of 1 1/2 lbs. white, dark or milk chocolate and one can of mixed nuts. Drop teaspoonfuls onto waxed paper to harden. Store in airtight container.
• Before chopping nuts in a food processor, dust them with flour. This keeps the nuts from sticking to the processor.
• Toasted almonds will chop easier than untoasted ones.
• Shake chopped nuts in flour before adding to cake batter. This prevents them from sinking to the bottom.
• Use a blender for quick coarsely chopped almonds.
• Pecans stay fresh in refrigerator for 9 months and in freezer for 2 years.
• Wear rubber gloves when husking Black Walnuts to prevent stains to the hands.
• To quickly crack a large amount of nuts, put in a bag and gently hammer until they are cracked open. Then remove nutmeats with a pick.
• If nuts are stale, place them in the oven at 250°F and leave them there for 5 or 10 minutes. The heat will revive them.

PICKLING AND PRESERVING

• Quart jars are usually used for canning fruits, vegetables, meats and pickles. Pint jars are used for jams, preserves, relishes and sauces. Half-pint or jelly glasses are used for jams, jellies, butters and marmalades. The size of the family is important when choosing jar size.
• Pressure canning means to be done in a pressure cooker. Leave an inch space between jars after they have been taken out of the boiling water for air to circulate between the jars.
• Pickles and relishes can be eaten right away, but do get a better flavor the longer you wait. Dill pickles must wait 2 weeks.
• Use heavy stainless steel kettles when possible. Never cook vinegar in cheap aluminum as it will take on the taste.
• The number of jars you will get out of a recipe will vary because of the difference in the size and the moisture in the fruits and vegetables.
• For all canned pickles, relishes, and vegetables do not use iodized salt or the ingredients will get mushy.
• When filling jars always clean the tops off from spills.

• Syrups for jams and jellies will rise to top quickly and have to be watched very carefully.
• Spices may be added to pickles or relishes as are or may be tied up in a clean cloth, cooked with the pickles and discarded when cooking is done before jars are filled.
• Never sit hot jars in a draft.
• When they are cooling you will hear a popping if you are using the two-piece lids. That popping means what the jar has sealed. Press your finger on top; and if the cover is flat, it's okay. If jar has not sealed, use the contents–do not store.
• To scald your jars means to sterilize your empty jars by standing them upright in boiling water and filling with more boiling water and boil a minute or two.
• Sure-Jell helps set and speed-up jams and jellies but they can be cooked down low without it. Always ladle foam off of jams and jellies with a metal spoon.

PIES



• Insert a knife into the slits of a double-crusted pie, and it should come out clear. If it is sugary it needs more baking.
• Try not to make meringue on a humid day, since the sugar absorbs moisture and excess moisture may cause beading. Also be certain the sugar is completely dissolved during beating. Rub a small amount between your fingers-if it's grainy, continue to beat. Place the meringue over the hot filling. Keep filling warm while preparing meringue, pour it into the pie shell just before topping with meringue. Bake immediately at 350° for 15 minutes.
• Spread meringue so it extends out to the edge of the crust so it won't pull away. It's sealed.
• Add 1 or 2 tablespoons of molasses to pumpkin pie filling. It will make it richer in color and tastier, too.
• Use a thimble to cut holes in your top pie crusts. Then replace cut-out circles back in their holes. The hole will get bigger as pie bakes, giving an interesting pattern.
• If recipe calls for milk, use whole milk. Store-bought does not have as much butterfat as farm milk, but it is just fine.
• No matter how much salt a recipe calls for–put it in there as it is there for a reason.
• Make nice fat pies and heap the filling into the crusts.
• Place your pastry-lined pie plate on a partially pulled-out oven rack, then carefully fill with mixture. Gently push rack in stove.
• Place a piece of plastic wrap over cooked custard or pudding after pouring into pie shell to prevent a "skin" from forming.
• Add one tablespoon sesame seeds to pie crust recipe to have a tasty nutty flavor.
• Be sure your rolling pin is wood and heavy enough. Some are too light. A medium pin weighs about 5 lbs. and is fine.
• If a recipe calls for a cup, don't put in a rounded cup. Unless it says "heaping", use only a level measure.
• When measuring shortening for pie crust wet the cup first, and the shortening will slide right out.
• Where a recipe calls for 2 cups freshly whipped cream, use 12 ounces of Cool Whip.

SALADS

• Green peppers will not last long in the refrigerator. The best way to have them available is to freeze them. Wash them after hollowing out the insides, dry them and put them in a plastic bag. You can dice, strip, cube, or chip them.

• Iceberg lettuce as well as escarole and spinach is used for a bed for small and large salads, of any kind.
• The classic salad of iceberg lettuce is always welcome to the American table. It is used along with dressings or mixed with a variety of dark greens. It can be eaten dressed up very little or dressed up a lot with a variety of fruits, vegetables, meats, etc.
• Salads are light or complex and are usually chosen according to the meal they are served with. Fresh, tart greens will balance a heavy meal. A complex salad containing many ingredients will complement a lighter meal.
• Potato salads, a Waldorf salad, bean and mayo-dressed salads are generally informal, good picnic fare and healthy.
• Buffet salads are spreads with eye-appeal. They are molds, filled vegetable containers, marinated vegetables, and decoratively garnished salad platters.
• A basic earthy salad is nothing more than the edible parts of herbs and plants, gently seasoned with the most basic of spices or a sprinkling of lemon juice or vinegar and oil.
• Optimal freshness is the hallmark of a successful salad.
• Most salads should be served at room temperature.
• Flowers such as roses, daylillies, nasturtiums, geraniums and marigolds are commonly used in salads. They bruise easily so must be gotten early in the morning and handled carefully.
• Kale, beet greens, Swiss chard, bok choy, and the cabbages–including red, green and napa, and savory are all great additions to any salad, adding flavor and texture.
• To keep mint, lemon verbena, etc. from taking over your herb garden, pull your needed amounts by the roots. Enough root will remain for the plants to continue growing.
• Just about any cut of meat, fowl, or fish can be worked into a salad. Such salads can often be served as the main course.
• Remove all fat and gristle when preparing meat. Cut meat across the grain into even thickness strips. Arrange slices in a neat, decorative pattern on a platter.
• Place unripened tomatoes with other fruit, especially pears to speed up ripening.
• Commercial or homemade dressings are a matter of choice.

VEGETABLES

• To save potatoes before sprouting–peel, slice and boil them partially. Drain, cool and freeze. When needed pop frozen potatoes into boiling water, finish cooking and then mash.
• Use an egg slicer to slice mushrooms perfectly.
• Use an ice cream scoop to remove seeds from acorn or Hubbard squash or even pumpkin seeds from pumpkins.
• Freeze your onion surplus. Slice or dice and bake in a covered casserole at 350° until they're tender, about 20 to 30 minutes. Cool and pack them in freezer containers in recipe-sized portions. Freeze for up to 6 months. To use, thaw and warm with a little butter until light golden brown–perfect for casseroles, burgers or in gravies.
• When cutting corn from the cob to freeze, place end of cob in the hole of a Bundt pan. Cut corn off with sharp knife and corn will fall right in pan with little mess.
• One pound of fresh spinach will yield 10 to 12 cups of torn leaves; which will cook down to about one cup.
• Put foil under sweet potatoes before baking so sticky juices can't mess up oven.
• Bake a potato casserole right along with your roast.

• Use nylon stocking to dry onions. Put one in toe, tie a knot, put in onion, tie a knot-continue to stocking top. Hang in dry place. When needed cut one off between knots.

• Cook equal amounts of potatoes and turnips in boiling salted water until tender. Mash with milk and butter. Real treat!

• To preserve garden fresh carrots, dig from ground, wash well, dry overnight, pack in plastic bags and store in refrigerator and enjoy all winter.

• For a quick scalloped potato, combine frozen French fries with a homemade cheese sauce and bake until bubbly.

• Eating large cucumbers will cause chickens to produce eggs larger in size and amount.

• For the fluffiest mashed potatoes, use only russets and be careful not to overbeat. Cook just until tender; immediately drain and let stand uncovered for 1 to 2 minutes. While beating, slowly add warm milk. Do not add butter.

• If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.

• Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.

• Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.

• If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to 1/2 hour without scraping pan.

• By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.

• Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.

• To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.

• Substitute lemon pepper seasoning for table salt.

• Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.

• Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.

• To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.

• Save some of the water in which the potatoes were boiled - add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

• Use a couple of tablespoons of cream cheese in place of butter for your potatoes; try using sour cream instead of milk when mashing.

• To avoid tears when peeling onions, peel them under cold water or refrigerate before chopping.

• For sandwiches to go in lunchboxes, sprinkle with dried onion. They will have turned into crisp pieces by lunchtime.

• Keep tomatoes in storage with stems pointed downward and they will retain their freshness longer.

• Sunlight doesn't ripen tomatoes. It's the warmth that makes them ripen. So find a warm spot near the stove or dishwasher where they can get a little heat.

• Save the juice from canned tomatoes in ice cube trays. When frozen, store in plastic bags in freezer for cooking use or for tomato drinks.

• Put vegetables in water after the water boils - not before - to be sure to preserve all the vegetables' vitamins.

• Squash that is leftover can be improved by adding some maple syrup before reheated.

• When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.
• Adding sugar and horseradish to cooked carrots improves the flavor.

MISCELLANEOUS

Syrup: For each cup of light syrup in a recipe, substitute one cup of sugar and 1/4 cup water. For each cup of dark corn syrup, substitute 1 cup packed brown sugar and 1/4 cup water.

Treat for sauerkraut: To have a tangy combination add a can of whole-berry cranberry sauce to your package of sauerkraut as it's heating plus a little brown sugar. A real treat!

Frozen concentrate: To use frozen concentrate to prepare juice quickly, slide it into a pitcher, add some water and mash with a potato masher. Will be a lot quicker and dissolves readily.

Grated lemon peel: The quickest way to make grated lemon peel for recipes is to slice off big pieces of peel and grind them for just a few seconds in a food processor.

Hot chocolate: To prevent "skin" from forming on top of hot chocolate beverages, beat hot cocoa with whisk until foamy.

Stringing popcorn: If you plan to string popcorn, pop the popcorn a few days ahead. The kernels will not break as bad when needle is pushed through.

Ice water: Fill a clean plastic milk jug half full of water and freeze. When ice water is needed just finish filling with water and take along on a picnic, etc.

Brown sugar: A little brown sugar will help flavor chili.

Meatloaf: Put meatloaf ingredients in a bowl and mix with a potato masher to prevent a mess, especially on your hands.

Decorative potato or macaroni salad: For a decorative potato or macaroni salad, dissolve a little unflavored gelatin in a small amount of water and mix with the mayonnaise before adding to the salad. Spread the salad in a mold and chill. When turned out the salad will keep its shape.

Tender pancakes or waffles: For light and tender pancakes or waffles, separate the egg and beat the white until stiff. Stir the yolk and other liquid ingredients into the dry ingredients, then fold in the beaten egg white.

Venison: Cook venison in slow cooker. Add a tad of the apple pie spice and black pepper to cut the wild flavor.

Candles: Before having a party or decorating with candles, put candles in the freezer for a few hours. They will not drip wax then.

Salt: If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or, simply add sugar.

If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.

Gravy: To make gravy smooth, keep a jar with a mixture of equal parts of flour and cornstarch. Put 3 or 4 tablespoons of this mixture in another jar and add some water. Shake, and in a few minutes you will have a smooth paste for gravy.

To remedy greasy gravy, add a small amount of baking soda.

For quick thickener for gravies, add some instant potatoes to your gravy and it will thicken beautifully.

Pour a cup of brewed coffee around a roast or turkey as you put it in the oven. The dark savory gravy is always perfect.

Add a few teaspoons of soy sauce to gravies and stews for a great flavor and color.

Shrinkless links: Boil sausage links for about 8 minutes before frying and they will shrink less and not break at all. Or, you can roll them lightly in flour before frying.

A quick way to whip cream: A pinch of salt added to the cream before whipping strengthens the fat cells and makes them more elastic. This helps the cream stiffen much more quickly.

Cream that will not whip: Chill cream, bowl and beater well. Set bowl of cream into a bowl of ice water while you're whipping. Add the white of an egg. Chill and then whip. If the cream still does not stiffen, gradually whip in 3 or 4 drops of lemon juice. Cream whipped ahead of time will not separate if you add a touch of unflavored gelatin (1/4 teaspoon per cup of cream). To eliminate a lot of mess when whipping cream with an electric beater, try this: Cut 2 holes in the middle of a piece of waxed paper, then slip the stems of the beaters through the holes and attach the beaters to the machine. Simply place paper and beaters over the bowl and whip away.

Rock-hard brown sugar: Add a slice of soft bread to the package of brown sugar, close the bag tightly, and in a few hours the sugar will be soft again. If you need it in a hurry, simply grate the amount called for with a hand grater. Or, put brown sugar and a cup of water (do not add to the sugar, set it alongside of it) in a covered pan. Place in the oven (low heat) for a while. Or, buy liquid brown sugar.

Caked or clogged salt: Tightly wrap a piece of aluminum foil around the salt shaker. This will keep the dampness out of the salt. To prevent clogging, keep 5 to 10 grains of rice inside your shaker.

No spattering or sticking: To keep frying food from spattering, invert a metal colander over the pan, allowing steam to escape.

Always heat the frying pan before adding oil or butter. This will keep things from sticking to the pan.

Boil vinegar in a brand new frying pan to keep things from sticking to it.

Hurry-up hamburgers: Poke a hole in the middle of the patties while shaping them. The burgers will cook faster and the holes will disappear when done.

Removing the corn silk: Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.

Preventing boil-overs: Add a lump of butter or a few teaspoons of cooking oil to the water. Rice, noodles or spaghetti will not boil over or stick together.

Softening butter: Soften butter quickly by grating it. Or heat a small pan and place it upside-down over the butter dish for several minutes. Or place in the microwave for a few seconds.

Measuring sticky liquids: Before measuring honey or syrup, oil the cup with cooking oil and rinse in hot water.

Scalded milk: Add a bit of sugar (without stirring) to milk to prevent it from scorching. Rinse the pan with cold water before scalding milk, and it will be much easier to clean.

Tenderized meat: Boiled meat: Add a tablespoon of vinegar to the cooking water.

Tough meat or game: Make a marinade of equal parts cooking vinegar and heated bouillon. Marinate for 2 hours.

Steak: Simply rub in a mixture of cooking vinegar and oil. Allow to stand for 2 hours.

Chicken: To stew an old hen, soak it in vinegar for several hours before cooking. It will taste like a spring chicken.

Unpleasant cooking odors: While cooking vegetables that give off unpleasant odors, simmer a small pan of vinegar on top of the stove. Or, add vinegar to the cooking water. To remove the odor of fish from cooking and serving implements, rinse in vinegar water.

Clean and deodorize your cutting board: Bleach it clean with lemon juice. Take away strong odors like onion with baking soda. Just rub it in.

Keep the color in beets: If you find that your beets tend to lose color when you boil them, add a little lemon juice.

No-smell cabbage: Two things to do to keep cabbage smell from filling the kitchen: don't overcook it (keep it crisp) and put half a lemon in the water when you boil it.

A great energy saver: When you're near the end of the baking time, turn the oven off and keep the door closed. The heat will stay the same long enough to finish baking your cake or pie and you'll save all that energy.

Special looking pies: Give a unique look to your pies by using pinking shears to cut the dough. Make a pinked lattice crust!

Removing ham rind: Before placing ham in the roasting pan, slit rind lengthwise on the underside. The rind will peel away as the ham cooks, and can be easily removed.

Unmolding gelatin: Rinse the mold pan in cold water and coat with salad oil. The oil will give the gelatin a nice luster and it will easily fall out of the mold.

No-spill cupcakes: An ice cream scoop can be used to fill cupcake papers without spilling.

Slicing cake or torte: Use dental floss to slice evenly and cleanly through a cake or torte - simply stretch a length of the floss taut and press down through the cake.

Ice cream: Buy bulk quantities of ice cream and pack in small margarine containers. These provide individual servings.

Canning peaches: Don't bother to remove skins when canning or freezing peaches. They will taste better and be more nutritious with the skin on.

How to chop garlic: Chop in a small amount of salt to prevent pieces from sticking to the knife or chopped board. Then pulverize with the tip of the knife.

Excess fat on soups or stews: Remove fat from stews or soups by refrigerating and eliminating fat as it rises and hardens on the surface. Or add lettuce leaves to the pot - the fat will cling to them. Discard lettuce before serving.

Broiled meat drippings: Place a piece of bread under the rack on which you are broiling meat. Not only will this absorb the dripping fat, but it will reduce the chance of the fat catching on fire.

Fake sour cream: To cut down on calories, run cottage cheese through the blender. It can be flavored with chives, extracts, etc., and used in place of mayonnaise.

Browned butter: Browning brings out the flavor of the butter, so only half as much is needed for seasoning vegetables if it is browned before it is added.

Fresh garlic: Peel garlic and store in a covered jar of vegetable oil. The garlic will stay fresh and the oil will be nicely flavored for salad dressings.

Fluffy rice: Rice will be fluffier and whiter if you add 1 teaspoon of lemon juice to each quart of water.

Nutritious rice: Cook rice in liquid saved from cooking vegetables to add flavor and nutrition. A nutty taste can be achieved by adding wheat germ to the rice.

Jar labels: Attach canning labels to the lids instead of the sides of jelly jars, to prevent the chore of removing the labels when the contents are gone.

Flour puff: Keep a powder puff in your flour container to easily dust your rolling pin or pastry board.

Perfect noodles: When cooking noodles, bring required amount of water to a boil, add noodles, turn heat off and allow to stand for 20 minutes. This prevents overboiling and the chore of stirring. Noodles won't stick to the pan with this method.

Easy croutons: Make delicious croutons for soup or salad by saving toast, cutting into cubes, and sautéing in garlic butter.

Baked fish: To keep fish from sticking to the pan, bake on a bed of chopped onion, celery and parsley. This also adds a nice flavor to the fish.

Non-sticking bacon: Roll a package of bacon into a tube before opening. This will loosen the slices and keep them from sticking together.

Tasty hot dogs: Boil hot dogs in sweet pickle juice and a little water for a different taste.

Grating cheese: Chill the cheese before grating and it will take much less time.

Golden-brown chicken: For golden-brown fried chicken, roll it in powdered milk instead of flour.

Double boiler hint: Toss a few marbles in the bottom of a double boiler. When the water boils down the noise will let you know!

Different meatballs: Try using crushed cornflakes or corn bread instead of bread crumbs in a meatball recipe. Or use onion-flavored potato chips.

CLEAN-UP TIPS

Appliances: To shine chrome, use vinegar or window cleaner.

If the numbers on your oven dial are worn, take a yellow crayon and rub it all over the number on the dial. Gently wipe off the excess crayon and paint with the clear nail polish.

To clean splattered food from the interior of your microwave, bring one cup of water to a boil until steam forms on the inside walls of microwave. Remove water and wipe with a damp cloth. You may have to repeat the process to get a really big job done.

To rid yellowing from white appliances try this: Mix together: 1/2 cup bleach, 1/4 cup baking soda and 4 cups warm water. Apply with a sponge and let set for 10 minutes. Rinse and dry thoroughly.

Instead of using commercial waxes, shine with rubbing alcohol.

For quick clean-ups, rub with equal parts of water and household ammonia.

Or, try club soda. It cleans and polishes at the same time.

Blender: Fill part way with hot water and add a drop of detergent. Cover and turn it on for a few seconds. Rinse and drain dry.

Copper pots: Fill a spray bottle with vinegar and add 3 tablespoons of salt. Spray solution liberally on copper pot. Let set for a while, then simply rub clean.

Dip lemon halves in salt and rub.

Or, rub with Worcestershire sauce or catsup. The tarnish will disappear.

Clean with toothpaste and rinse.

Burnt and scorched pans: Sprinkle burnt pans liberally with baking soda, adding just enough water to moisten. Let stand for several hours. You can generally lift the burned portions right out of the pan.

Stubborn stains on non-stick cookware can be removed by boiling 2 tablespoons of baking soda, 1/2 cup vinegar and 1 cup water for 10 minutes. Re-season pan with salad oil.

Cast-iron skillets: Clean the outside of the pan with commercial oven cleaner. Let set for 2 hours and the accumulated black stains can be removed with vinegar and water.

Can opener: Loosen grime by brushing with an old toothbrush. To thoroughly clean blades, run a paper towel through the cutting process.

Enamelware or casserole dishes: Fill a dish that contains stuck food bits with boiling water and 2 tablespoons of baking soda. Let it stand and wash out.

Dishes: Save time and money by using the cheapest brand of dishwashing detergent available, but add a few tablespoons of vinegar to the dishwater. The vinegar will cut the grease and leave your dishes sparkling clean.

Before washing fine china and crystal, place a towel on the bottom of the sink to act as a cushion.

To remove coffee or tea stains and cigarette burns from fine china. Rub with a damp cloth dipped in baking soda.

Dishwasher: Run a cup of white vinegar through the entire cycle in an empty dishwasher to remove all soap film.

Clogged drains: When a drain is clogged with grease, pour a cup of salt and a cup of baking soda into the drain followed by a kettle of boiling water. The grease will usually dissolve immediately and open the drain. Coffee grounds are a no-no. They do a nice job of clogging, especially if they get mixed with grease.

Curtains: To freshen curtains, throw in the dryer with a fabric softener sheet and a damp towel.

Cobwebs: To remove cobwebs, clean with an upward motion to lift them off. Downward motions tend to splatter them against walls.

Dusting: Spray furniture polish on the bristles of your broom and the dust and dirt will be easier to collect when you sweep.

Dish Drainer: Remove hard water stains from your dish drainer by tilting the low end of the board slightly and pouring one cup of white vinegar over the board. Let it set overnight and rub off with a sponge in the morning.

Garbage disposal: Grind a half lemon or orange rind in the disposal to remove any unpleasant odor.

Glassware: Never put a delicate glass in hot water bottom side first; it will crack from sudden expansion. The most delicate glassware will be safe if it is slipped in edgewise.

Vinegar is a must when washing crystal. Rinse in 1 part vinegar to 3 parts warm water. Air dry.

When one glass is tucked inside another, do not force them apart. Fill the top glass with cold water and dip the lower one in hot water. They will come apart without breaking.

Grater: For a fast and simple clean-up, rub salad oil on the grater before using.

Use a toothbrush to brush lemon rind, cheese, onion or whatever out of the grater before washing it.

Meat Grinder: Before washing, run a piece of bread through it.

Oven: Following a spill, sprinkle with salt immediately. When oven is cool, brush off burnt food and wipe with a damp sponge.

Sprinkle bottom of oven with automatic dishwasher soap and cover with wet paper towels. Let stand for a few hours.

A quick way to clean oven parts is to place a bath towel in the bathtub and pile all removable parts from the oven onto it. Draw enough hot water to just cover the parts and sprinkle a cup of dishwasher soap over it. While you are cleaning the inside of the oven, the rest will be cleaning itself.

An inexpensive oven cleaner: Set oven on warm for about 20 minutes, then turn off. Place a small dish of full strength ammonia on the top shelf. Put a large pan of boiling water on the bottom shelf and let it set overnight. In the morning, open oven and let it air a while before washing off with soap and water. Even the hard baked-on grease will wash off easily.

Plastic cups, dishes and containers: Coffee or tea stains can be scoured with baking soda.

Or, fill the stained cup with hot water and drop in a few denture cleanser tablets. Let soak for 1 hour.

To rid foul odors from plastic containers, place crumpled-up newspaper (black and white only) into the container. Cover tightly and leave overnight.

Refrigerator: To help eliminate odors fill a small bowl with charcoal (the kind used for potted plants) and place it on a shelf in the refrigerator. It absorbs odors rapidly.

An open box of baking soda will absorb food odors for at least a month or two.

A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors.

To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.

Use a glycerine soaked cloth to wipe sides and shelves. Future spills wipe up easily. And after the freezer has been defrosted, coat the inside coils with glycerin. The next time you defrost, the ice will loosen quickly and drop off in sheets.

Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.

Sinks: For a sparkling white sink, place paper towels across the bottom of your sink and saturate with household bleach. Let set for 1/2 hour or so.

Rub stainless steel sinks with lighter fluid if rust marks appear. After the rust disappears wipe with your regular kitchen cleanser.

Use a cloth dampened with rubbing alcohol to remove water spots from stainless steel.

Spots on stainless steel can also be removed with white vinegar.

Club soda will shine up stainless steel sinks in a jiffy.

Teakettle: To remove lime deposits, fill with equal parts of vinegar and water. Bring to a boil and allow to stand overnight.

Thermos bottle: Fill the bottle with warm water, add 1 teaspoon of baking soda and allow to soak.

Tin pie pans: Remove rust by dipping a raw potato in cleaning powder and scouring.

To unplug sink: Pour in one cup or more of white vinegar and a cup of baking soda, then add hot water out of the tap at full force. When bubbling stops, drain should be clear. Need no plumber.

Fingerprints off the kitchen door and walls: Take away fingerprints and grime with a solution of half water and half ammonia. Put in a spray bottle from one of these expensive cleaning products, you'll never have to buy them again.

Formica tops: Polish them to a sparkle with club soda.

Silver: Clean with toothbrush.

WINDOWS

Window cleaning: Newspaper is much cheaper to use for drying freshly-washed windows than paper toweling.

Drying windows: Dry the inside panes with up-and-down strokes, and the outside with back-and-forth motions to see which side has smudges.

Window cleaning solution: The best mixture for cleaning windows is 1/2 cup of ammonia, 1 cup of white vinegar and 2 tablespoons of cornstarch in a bucket of warm water.

Cold weather window cleaning: Add 1/2 cup of rubbing alcohol to the above mixture on cold days to prevent ice from forming on your windows.

Clean window sills: To remove spots on window sills, rub the surface with rubbing alcohol.

Aluminum window frames: Use cream silver polish to clean aluminum window frames.

Grease spots: Any cola drink will remove grease spots from windows.

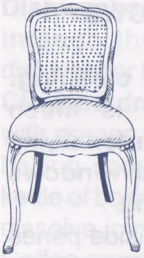
Numbered windows: When cleaning, painting or changing windows, number each with a ballpoint pen and put the corresponding number inside the proper window frame.

Window shade tears: Repair with colorless nail polish. This works wonders on small tears.

Cleaning screens: For a thorough job, brush on both sides with kerosene. Wipe with a clean cloth. This method will also prevent rust from forming. Be sure to dust the screens with a small paintbrush before you begin.

For small jobs, rub a brush-type hair roller lightly over the screen and see how easily it picks up all the lint and dust.

FURNITURE



To remove polish build-up: Mix 1/2 cup vinegar and 1/2 cup water. Rub with a soft cloth that has been moistened with solution, but wrung out. Dry immediately with another soft cloth.

Polishing carved furniture: Dip an old soft toothbrush into furniture polish and brush lightly.

Cigarette burns: For small minor burns, try rubbing mayonnaise into the burn. Let set for a while before wiping off with a soft cloth. Burns can be repaired with a wax stick (available in all colors at paint and hardware stores). Gently scrape away the charred finish. Heat a knife blade and melt the shellac stick against the heated blade. Smooth over damaged area with your finger. But always consider the value of the furniture. It might be better to have a professional make the repair.

Or, make a paste of rottenstone (available at hardware stores) and salad oil. Rub into the burned spot only, following the grain of wood. Wipe clean with a cloth that has been dampened in oil. Wipe dry and apply your favorite furniture polish.

Scratches: Make sure you always rub with the grain of the wood when repairing a scratch. Walnut: Remove the meat from a fresh, unsalted walnut or pecan nut. Break it in half and rub the scratch with the broken side of the nut.

Mahogany: You can either rub the scratch with a dark brown crayon or buff with brown paste wax.

Red Mahogany: Apply ordinary iodine with a number O artist's brush.

Maple: Combine equal amounts of iodine and denatured alcohol. Apply with a Q-tip, then dry, wax and buff.

Ebony: Use black shoe polish, black eyebrow pencil or black crayon.

Teakwood: Rub very gently with 0000 steel wool. Rub in equal amounts of linseed oil and turpentine.

Light-finished furniture: Scratches can be hidden by using tan shoe polish. However, only on shiny finishes.

For all minor scratches: Cover each scratch with a generous amount of white petroleum jelly. Allow it to remain on for 24 hours. Rub into wood. Remove excess and polish as usual.

For larger scratchers: Fill by rubbing with a wax stick (available in all colors at your hardware or paint store) or a crayon that matches the finish of the wood.

Removing paper that is stuck to a wood surface: Do not scrape with a knife. Pour any salad oil, a few drops at a time, on the paper. Let set for a while and rub with a soft cloth. Repeat the procedure until the paper is completely gone.

Old decals can be removed easily by painting them with several coats of white vinegar. Give the vinegar time to soak in, then gently scrape off.

Three solutions to remove white water rings and spots: Dampen a soft cloth with water and put a dab of toothpaste on it. For stubborn stains, add baking soda to the toothpaste.

Make a paste of butter or mayonnaise and cigarette ashes. Apply to spot and buff away.

Apply a paste of salad oil and salt. Let stand briefly. Wipe and polish.

Marble table-top stains: Sprinkle salt on a fresh-cut lemon. Rub very lightly over stain. Do not rub hard or you will ruin the polished surface. Wash off with soap and water.

Scour with a water and baking soda paste. Let stand for a few minutes before rinsing with warm water.

Removing candle wax from wooden finishes: Soften the wax with a hair dryer. Remove wax with paper toweling and wash down with a solution of vinegar and water.

Plastic table tops: You will find that a coat of Turtle Wax is a quick pick-up for dulled plastic table tops and counters.
Or, rub in toothpaste and buff.
Glass table tops: Rub in a little lemon juice. Dry with paper towels and shine with newspaper for a sparkling table.
Toothpaste will remove small scratches from glass.
Chrome cleaning: For sparkling clean chrome without streaks, use a cloth dampened in ammonia.
Removing glue: Cement glue can be removed by rubbing with cold cream, peanut butter or salad oil.
Wicker: Wicker needs moisture, so use a humidifier in the winter.
To prevent drying out, apply lemon oil occasionally.
Never let wicker freeze. This will cause cracking and splitting.
Wash with a solution of warm salt water to keep from turning yellow.
Metal furniture: To remove rust, a good scrubbing with turpentine should accomplish this job.
Vinyl upholstery: Never oil vinyl as this will make it hard. It is almost impossible to soften again. For proper cleaning, sprinkle baking soda or vinegar on a rough, damp cloth, then wash with a mild dishwashing soap.
Leather upholstery: Prevent leather from cracking by polishing regularly with a cream made of 1 part vinegar and 2 parts linseed oil. Clean with a damp cloth and saddle soap.
Grease stains: Absorb grease on furniture by pouring salt on the spill immediately.
Soiled upholstery: Rub soiled cotton upholstery fabric with an artgum eraser or squares (purchased at stationery store).

LAUNDRY

Spot removal: Two parts water and one part rubbing alcohol are the basic ingredients in any commercial spot remover.
Clean machine: Fill your washer with warm water and add a gallon of distilled vinegar. Run the machine through the entire cycle to unclog and clean soap scum from hoses.
Too sudsy: When your washer overflows with too many suds, sprinkle salt in the water - the suds will disappear.
Hand-washed sweaters: Add a capful of hair cream rinse to the final rinse water when washing sweaters.
Whiter fabric: Linen or cotton can be whitened by boiling in a mixture or 1 part cream of tartar and 3 parts water.
Whitest socks: Boil socks in water to which a lemon slice has been added.
Freshen feather pillows: Put feather pillows in the dryer and tumble, then air outside.
Lintless corduroy: While corduroy is still damp, brush with clothes brush to remove all lint.
Ironing tip: When pressing pants, iron the top part on the wrong side. Iron the legs on the right side. This gives the pockets and waistband a smooth look.
Creaseless garments: Take an empty cardboard paper towel roll and cut through it lengthwise. Slip it over a wire hanger to prevent a crease from forming in the garment to be hung on the hanger.
Remove creases from hems: Sponge material with a white vinegar solution and press flat to remove creases in hems.
Bedroom ironing: A good place to iron is in the bedroom. Closets are nearby to hang clothes up immediately, and the bed makes a good surface on which to fold clothes and separate items into piles.

Ironing board cover: When washing your ironing board cover, attach it to the board while it is still damp. When it dries, the surface will be completely smooth.
Starch your ironing board cover. This helps the cover stay clean longer.
Lint remover: Add a yard of nylon netting to your dryer with the wet clothes - it will catch most of the lint.
Washer advice: Button all buttons on clothing and turn inside out before putting into the washer. Fewer buttons will fall off and garments will fade less if turned inside out.
Soiled collars: Use a small paintbrush and brush hair shampoo into soiled shirt collars before laundering. Shampoo is made to dissolve body oils.
Faster ironing: Place a strip of heavy-duty aluminum foil over the entire length of the ironing board and cover with pad. As you iron, heat will reflect through the underside of the garment.
Ironing embroidery: Lay the embroidery piece upside-down on a Turkish towel before ironing. All the little spaces between the embroidery will be smooth when you are finished.

BATHROOM

Bathroom tile: Rub ordinary car wax into your ceramic bathroom tiling to clean and refinish. Let it stand 10 minutes and buff or polish.
Use a typewriter eraser to clean spaces between bathroom tiles.

Ceramic tiles

Before cleaning bathroom tiles, run the shower on *Hot* for 5 minutes to steam the dirt loose.
Metal shower head: To clean mineral deposits from a clogged shower head, boil it with half a cup of white vinegar.
Plastic shower head: Soak a plastic shower head in a hot vinegar and water mixture to unclog it.
Shower curtains: Before hanging shower curtains, soak them in a salt water solution to prevent mildew.
To remove mildew on shower curtains, wash them in hot soapy water, rub with lemon juice, and let them dry in the sun.
Bathroom fixtures: Dip a cloth in kerosene or rubbing alcohol to remove scum from your bathroom fixtures.
Removing film and scum: Use a piece of very fine steel wool to remove film from the shower stall.
Porcelain cleaners: Lighter fluid will remove most dark, stubborn stains from sink and bathtub.
Easy bathroom cleaning: Clean your bathroom after a steamy bath or shower. The walls, fixtures, etc., will be much easier to clean because the steam will have loosened the dirt.
Yellowed bathtub: Restore whiteness to a yellowed bathtub by rubbing with a salt and turpentine solution.
Toilet: Sometimes moisture accumulates around the toilet, leaving puddles on the floor. Prevent the condensation by applying a coat of floor wax to the tank.
Rust stains: Spread a paste of hydrogen peroxide and cream of tartar over the area, and add a few drops of ammonia. Let it stand for 2 or 3 hours.
Medicine cabinet: It's a good idea to go through your medicine cabinet several times a year and throw away medicines that are old or outdated. They could be dangerous.
Cleaning shower doors: Rub glass shower doors with a white vinegar-dampened sponge to remove soap residue.
Steam-free mirror: If your medicine cabinet has two sliding mirrors, slide one side open before taking a bath or shower. After the bath, you'll have one clean mirror instead of two that are steamed and foggy.

Steamy bathrooms: If you run about an inch of cold water before adding hot water to your bath, there will be absolutely no steam in your bathroom.

Rusty tile: Rust stains on tile can be removed with kerosene.

Sink cleaners: Light stains can often be removed by simply rubbing with a cut lemon. For dark stains, and especially rust, rub with a paste of borax and lemon juice.

Sweet-smelling bathroom: Place a fabric softener sheet in the wastepaper basket. Or, add a touch of fragrance by dabbing your favorite perfume on a light bulb. When the light is on, the heat releases the aroma.

HANDY PERSON

Plywood cutting: Put a strip of masking tape at the point of plywood where you plan to begin sawing to keep it from splitting.

Locating wall studs: Move a pocket compass along the wall. When the needle moves, usually the stud will be located at that point. Studs are usually located 16" apart.

Fraying rope: Shellac the ends of the rope to prevent fraying.

Heat the cut end of the nylon cord over a match flame to bond the end together.

Loosening rusty bolts: Apply a cloth soaked in any carbonated soda to loosen rusted bolts.

Sandpaper hint: By dampening the backing on sandpaper, it will last longer and resist cracking.

Tight screws: Loosen a screw by putting a couple of drops of peroxide on it and letting it soak in.

Loose drawer knobs: Before inserting a screw into the knob, coat with fingernail polish to hold it tightly.

Screwdriver tip: Keep a screwdriver tip from slipping by putting chalk on the blade.

Loosening joints: Loosen old glue by applying vinegar from an oil can to the joint.

Rule to remember: Left is loose and right is tight.

Sticking drawers: Rub the runners of drawers with a candle or a bar of soap so they will slide easily.

Stubborn locks: Dip key into machine oil or graphite to loosen up a lock.

Slamming doors: Reduce the noise level in your home by putting self-sticking protective pads on the inside edges of cabinet doors, cupboards, etc.

Icy sidewalk tip: Sprinkle sand through a strainer on an icy sidewalk to distribute evenly.

Garbage can tip: Garbage cans will last longer if they are painted. Use primer on galvanized metal, then paint with matching house paint.

Towel rack tip: Replace the bottom screws of towel racks with cup hooks. Small towels and washcloths may be hung from them.

Screen repair: Use clear cement glue to repair a small hole in wire screening.

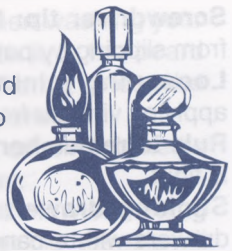
Hairdryer hint: Thaw a frozen pipe with a portable hairdryer.

Finding a gas leak: Lather the pipes with soapy water. The escaping gas will cause the soapy water to bubble, revealing the damaged areas. You can make a temporary plug by moistening a cake of soap and pressing it over the spot. When the soap hardens, it will effectively close the leak until the gasman comes.

Hanging pictures: Before you drive nails into the wall, mark the spot with an X of cellophane tape. This trick will keep the plaster from cracking when you start hammering.

When the landlady says, "no nails in the wall", hang pictures with sewing machine needles. They will hold up to 30 pounds.

BEAUTY



Natural facial: A good and inexpensive facial to try; mash half an avocado, spread thickly on face and remove with warm water 20 minutes later.

Sunburn relief: A wonderful relief for sunburn pain is the application of mint-flavored milk of magnesia to the skin.

Dab on some apple cider vinegar. The pinkness and pain will disappear.

For a super bad burn, put on a paste of water and baking soda.

Hair shiner: These hair rinses will remove soap film and shine hair: For blondes, rinse water containing a few tablespoons of lemon juice. For brunettes and redheads, a few tablespoons of apple cider vinegar in the rinse water.

Broken lipstick: Hold a match under the broken ends until they melt enough to adhere to each other. Cool in the refrigerator.

Nail polish: Don't throw away that gummy nail polish. Place the bottle in boiling water to bring it back to its original consistency.

Instead of storing the nail polish bottle right-side-up, put it on its side. Stir it up with the brush when you need some.

Before you put on polish, put vinegar on your nails. It will clean them completely and help nail polish stick longer.

Your own manicure: Soak your hands in warm water with lemon juice added. Take them out after about 8 minutes. Rub some lemon peel over the nails while you gently push back the cuticle. Then buff with a soft cloth.

Baking soda for teeth: Baking soda instead of toothpaste does as good a job. It also works on dentures.

Cleaning combs and brushes: A solution of baking soda and hot water cleans hair brushes and combs.

Hair conditioner: Mayonnaise gives dry hair a good conditioning. Apply 1/2 cup mayonnaise to dry, unwashed hair. Cover with plastic bag and wait for 15 minutes. Rinse a few times before shampooing thoroughly.

Tired eyes: Place fresh cold cucumbers slices on your eyelids to rid them of redness and puffiness.

Dry skin: The best remedy is also the easiest to find: water. Drink six to eight glasses a day and eat foods high in water content, such as fruits and leafy vegetables. Use a humidifier in winter.

Bathe in mildly salted water (1/2 cup of salt per bath) to rehydrate your body, then apply a cream or lotion that will act as a moisturizer.

For an easy facial, mash a banana, add a tablespoon of honey and smooth the mixture on your face. After 15 minutes, rinse with warm water.

Oily skin: To help normalize skin, avoid spicy foods, reduce oils and fats in your diet and drink six to eight glasses of water daily.

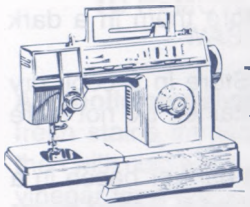
For a refreshing facial, fill a spray bottle with tepid water and 1 teaspoon of salt, then spray the solution on your face. Blot dry with a towel. For a quick steam, heat a wet towel in the microwave and form a tent over your face.

Here's a quick facial mask: Mix 3 tablespoons each of mineral water and Fuller's Earth and apply the paste to your face. After 20 minutes rinse with warm water. Or try a paste of warm water and oatmeal for 10 minutes.

Pimples: Here's some single-pimple camouflage: use a little green eye shadow to neutralize the redness, then cover with foundation.

Puffiness: If your hands are puffy, hold them over your head for a couple of minutes; repeat at least three or four times a day. Elevate swollen feet for a minimum of 15 minutes.

SEWING



Threading needles: Apply some hair spray to your finger and to the end of the thread, stiffening it enough to be easily threaded.

Sharp machine needles: Sharpen sewing machine needles by stitching through sandpaper.

Buttons: Coat the center of buttons with clear nail polish and they'll stay on longer.

On a four-hole button, sew through two holes at a time, knotting the thread and tying off for each set of holes.

Use dental floss or elastic thread to sew buttons on children's clothing. The buttons will take a lot of wear before falling off.

Dropped needles and pins: Instead of groping around your floor for fallen needles and pins, keep a magnet in your sewing kit, simply sweep it across your rug to pick up those strays.

Sewing machine oil: Stitch through a blotter after oiling your sewing machine to prevent extra oil from damaging your garments.

Patterns: Instead of trying to fit used patterns back into their envelopes, store them in plastic bags.

Keep patterns from tearing and wrinklefree by spraying with spray starch.

Heavy seams: Rub seams with a bar of soap to allow a sewing machine needle to easily pass through.

Sewing on nylon: When repairing seams on nylon jackets or lingerie, make the job a lot simpler by placing a piece of paper underneath the section you are going to sew. Stitch through the fabric and paper. When finished, tear the paper off.

FOOD STORAGE

Baking Powder: Store the airtight tins in a cool, dry place and replace every 6 months.

Baking Soda: Store in an airtight container in a cool, dry place for about 6 months.

Beans: Once a package is opened, dry beans should not be refrigerated but stored in airtight containers in a cold, dry place. They will keep for about 1 year.

Bread: A rib of celery in your bread bag will keep the bread fresh for a longer time.

Brown Sugar: Wrap in a plastic bag and store in a tightly covered container for up to 4 months.

Cakes: Putting half an apple in the cake box will keep cake moist.

Celery and lettuce: Store in refrigerator in paper bags instead of plastic. Leave the outside leaves and stalks on until ready to use.

Cheese: Wrap cheese in a vinegar-dampened cloth to keep it from drying out.

Chocolate: Store chocolate for no longer than 1 year. It should be kept in a cool, dry place with a temperature range of 60°F to 75°F. If the storage temperature exceeds 75°F, some of the cocoa butter may separate and rise to the surface, causing a whitish color to the chocolate called "bloom".

Cocoa: Store cocoa in a glass jar in a dry and cool place.

Cookies: Place crushed tissue paper on the bottom of your cookie jar.

Cottage Cheese: Store carton upside-down. It will keep twice as long.

Dried Fruit: Store unopened packages of dried fruit in a cool, dry place or in the refrigerator. Store opened packages in an airtight container in the refrigerator or freezer for 6 to 8 months.

Flour: Store flour in a clean, tightly covered container for up to 1 year at room temperature.

Garlic: Garlic should be stored in a dry, airy place away from light. Garlic cloves can be

kept in the freezer. When ready to use, peel and chop before thawing. Or, garlic cloves will never dry out if you store them in a bottle of cooking oil. After the garlic is used up, you can use the garlic flavored oil for salad dressing.

Granulated Sugar: Store sugar in a tightly covered container for up to 2 years.

Honey: Put honey in small plastic freezer containers to prevent sugaring. It also thaws out in a short time.

Ice Cream: Ice cream that has been opened and returned to the freezer sometimes forms a waxlike film on the top. To prevent this, after part of the ice cream has been removed press a piece of waxed paper against the surface and reseal the carton.

Lemons: Store whole lemons in a tightly sealed jar of water in the refrigerator. They will yield much more juice than when first purchased.

Limes: Store limes, wrapped in tissue paper, on lower shelf of the refrigerator.

Marshmallows: They will not dry out if stored in the freezer. Simply cut with scissors when ready to use.

Nuts: For optimum freshness and shelf life, nuts should be stored, preferably unshelled, in a tightly covered container in the refrigerator or freezer and shelled as needed. (The shell and the cool temperature keep the nut from turning rancid.)

Olive Oil: You can lengthen the life of olive oil by adding a cube of sugar to the bottle.

Onions: Wrap individually in foil to keep them from becoming soft or sprouting. Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

Parsley: Keep fresh and crisp by storing in a wide-mouth jar with a tight lid. Parsley may also be frozen.

Popcorn: It should always be kept in the freezer. Not only will it stay fresh, but freezing helps eliminate "old-maids".

Potatoes: Potatoes, as well as other root vegetables, keep well in a dark, cool place, preferably a cellar. Store them in a dark brown paper bag.

Shredded Coconut: Store in a cool, dry place in an airtight container. Do not store in the refrigerator.

Smoked Meats: Wrap ham or bacon in a vinegar-soaked cloth, then in waxed paper to preserve freshness.

Soda Crackers: Wrap tightly and store in the refrigerator.

Strawberries: Keep in a colander in the refrigerator. Wash just before serving.

Vegetables with tops: Remove the tops on carrots, beets, etc. before storing.

Yeast: Store in the freezer or refrigerator in a closed plastic bag.

MEAT

Beef	
Roasts	3 to 5 days
Steaks	3 to 5 days
Ground beef, stew meat	2 days
Pork	
Roasts	3 to 5 days
Hams, picnics, whole	7 days
Bacon	7 to 14 days
Chops, spareribs	2 to 3 days
Pork sausage	1 to 2 days
Veal	
Roasts	3 to 5 days
Chops	4 days
Lamb	
Roasts	3 to 5 days
Chops	3 to 5 days
Ground lamb	2 days
Poultry	
Chickens, whole	1 to 2 days
Chickens, cut up	2 days
Turkeys, whole	1 to 2 days
Cooked meats	
Leftover cooked meats	4 days
Cooked poultry	2 days
Hams, picnics	7 days
Frankfurters	4 to 5 days
Sliced luncheon meats	3 days
Unsliced bologna	4 to 6 days

TO REMOVE STAINS FROM WASHABLES

Alcoholic beverages: Pre-soak or sponge fresh stains immediately with cold water, then with cold water and glycerin. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 minutes; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

Baby Food: Use liquid laundry detergent and brush into stain with an old toothbrush then wash.

Blood: Pre-soak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

Candle wax: Use a dull knife to scrape off as much as possible. Place fabric between 2 blotters or facial tissues and press with warm iron. Remove color stain with non-flammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

Chewing gum: Rub area with ice, then scrape off with a dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.

Chocolate and cocoa: Sponge with club soda.

Coffee: Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream grease stains with non-flammable dry cleaning solvent. Wash again.

Cosmetics: Loosen stain with a non-flammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

Crayon: Scrape with dull blade. Place item between paper towels, press with warm iron. Repeat, only with new paper towels. Wash in hottest water safe for fabric, with detergent and 1 to 2 cups of baking soda. NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.

Deodorants: Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

Dye: If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.

Egg: Scrape with dull blade. Pre-soak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

Fruit and fruit juices: Sponge with cold water. Pre-soak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.

Grass: Pre-soak in cold water for at least 30 minutes. Rinse. Pre-treat with detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.

Grease, oil, tar or butter: Method 1: Use powder or chalk absorbents to remove as much grease as possible. Pre-treat with detergent or non-flammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

Method 2: Rub spot with lard and sponge with a non-flammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

Ink-ball-point pen: Spray with hair spray and launder.

Ketchup or Mustard: Scrape excess. Use commercial spot remover. Rinse; launder.

Liquor: Sponge stain with cool water. Soak in solution of cool water and dishwashing liquid: 30 minutes for light-stain, overnight

for heavy. Rinse; launder.

Meat Juices: Scrape with dull blade. Pre-soak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

Mildew: Pre-treat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric. NOTE: Mildew is very hard to remove; treat promptly.

Milk, cream, ice cream: Pre-soak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with non-flammable dry cleaning solvent. Wash again.

Mud: Let stain dry. Brush off; launder. Tough stain: Soak in cool water for 30 minutes; work liquid laundry detergent into stain; rinse.

Nail polish: Sponge with acetone-based polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

Paint: Oil base: Sponge stains with turpentine, cleaning fluid or paint remover. Pre-treat and wash in hot water. For old stains, sponge with banana oil and then with non-flammable dry cleaning solvent. Wash again.

Water base: Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

Perspiration: Sponge fresh stain with ammonia; old stain with vinegar. Pre-soak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

Rust: Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used. CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

Scorch: Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well. CAUTION: Severe scorching cannot be removed because of fabric damage.

Soft drinks: Sponge immediately with cold water and alcohol. Heat and detergent may set stain.

Tea: Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

STAINS ON CARPETS AND FLOORS

Flatten shag carpets: Raise flattened spots in your carpet where heavy furniture has stood by using a steam iron. Hold the iron over the spot and build up a good steam. Then brush up the carpet.

Candle drippings: For spilled wax on carpet, use a brown paper bag as a blotter and run a hot iron over it, which will absorb the wax.

Dog stains: Blot up excess moisture with paper towel. Pour club soda on the spot and continue blotting. Lay a towel over the spot and set a heavy object on top in order to absorb all the moisture.

Rug care: When washing and drying foam-backed throw rugs, never wash in hot water, and use the "air only" dryer setting to dry. Heat will ruin foam.

Cleaning rugs: If the rug is only slightly dirty, you can clean it with cornmeal. Use a stiff

brush to work the cornmeal into the pile of the rug. Take it all out with the vacuum.

Spills on the rug: When spills happen, go to the bathroom and grab a can of shaving cream. Squirt it on the spot then rinse off with water.

Ballpoint ink marks: Saturate the spots with hairspray. Allow to dry. Brush lightly with a solution of water and vinegar.

Glue: Glue can be loosened by saturating the spot with a cloth soaked in vinegar.

Repairing braided rugs: Braided rugs often rip apart. Instead of sewing them, use clear fabric glue to repair. It's that fast and easy.

Repairing a burn: Remove some fuzz from the carpet, either by shaving or pulling out with a tweezer. Roll into the shape of the burn. Apply a good cement glue to the backing of the rug and press the fuzz down into the burned spot. Cover with a piece of cleansing tissue and place a heavy book on top. This will cause the glue to dry very slowly and will get the best results.

Spot remover for outdoor carpeting: Spray spots liberally with a pre-wash commercial spray. Let it set several minutes, then hose down and watch the spots disappear.

Blood on the rug: When you get blood on your rug, rub off as much as you can at first, then take a cloth soaked in cold water and wet the spot, wiping it up as you go. If a little bit remains, pour some ammonia onto the cool, wet cloth and lightly wipe that over the spot, too. Rinse it right away with cold water.

Crayon Marks: Use silver polish to remove from vinyl tile or linoleum.

Spilled nail polish: Allow to almost dry, then peel off of waxed floors or tile.

Tar spots: Use paste wax to remove tar from floors. Works on shoes, too.

Dusting floors: Stretch a nylon stocking over the dust mop. After using, discard the stocking and you will have a clean mop.

Varnished floors: Use cold tea to clean woodwork and varnished floors.

Spilled grease: Rub floor with ice cubes to solidify grease. Scrape up excess and wash with soapy water.

Quick shine: Put a piece of waxed paper under your dust mop. Dirt will stick to the mop and the wax will shine your floors.

Unmarred floors: Put thick old socks over the legs of heavy furniture when moving across floors.

Wood floor care: Never use water or water-based cleaners on wood floors. Over a period of time, warping and swelling will develop.

Floor polisher: When cleaning the felt pads of your floor polisher, place the pads between layers of newspaper and press with an iron to absorb built-up wax.

Garage floors: In an area where a large amount of oil has spilled, lay several thicknesses of newspaper. Saturate the paper with water; press flat against the floor. When dry, remove the newspaper and the spots will have disappeared.

Basement floors: Sprinkle sand on oily spots, let it absorb the oil, and sweep up.

Fix those loose linoleum edges: Take a knife with some tile adhesive and work it under the loose part. Put a heavy weight, such as a big stack of books, over the whole area and keep it weighed down for the amount of time it says on the can of adhesive.

Heel marks: Just take a pencil eraser and wipe them off.

99 WAYS YOU CAN SAVE THE EARTH

1. Buy plain white toilet paper, tissues and paper towels. Dyed paper pollutes.
2. Instead of ammonia-based cleaners, use vinegar and water or baking soda and water.
3. Walk or ride a bike instead of using the

car for short trips.
4. Reuse your grocery bags, or buy a string bag you can carry your groceries in.
5. Buy eggs and milk in cardboard cartons instead of plastic. Or recycle your plastic milk jugs.
6. Take showers instead of baths to save water and energy.
7. Keep your car tires inflated to the proper pressure to improve fuel economy and extend the life of the tires.
8. Don't use electric tools and appliances when hand-operated ones will do the job.
9. Choose a light-colored car with tinted glass to lessen the need for air conditioning.
10. Use mulch and natural ground covers in gardens to contain moisture and conserve water use.
11. Instead of ironing, hang clothes in the bathroom while you shower.
12. Turn off lights in rooms you aren't using.
13. Replace incandescent bulbs with more efficient screw-in compact fluorescent bulbs or fluorescent fixtures.
14. Use high-quality multigrade oil in your car to increase fuel efficiency.
15. Air-dry laundry when possible.
16. Avoid keeping refrigerator or freezer too cold. Government recommended temperature for fresh food is 38 degrees F. For freezers it's 5 degrees F.
17. Reuse aluminum foil and plastic wrap, or avoid them completely by using plastic containers.
18. Plant trees. Strategically located, trees can reduce heating and cooling bills, help prevent soil erosion and reduce air pollution.
19. Water lawns at night to limit evaporation.
20. Compost your leaves and yard waste. You'll improve your garden's soil and avoid sending yard waste to the landfill.
21. Minimize the use of garden chemicals by weeding.
22. Be sure to return your recyclable cans and bottles for your deposit.
23. Don't pour oil and gasoline into the sewer system or on the ground. Take to your local collection site.
24. Buy rechargeable batteries.
25. Use cold water rather than hot water whenever possible for kitchen tasks and laundry.
26. Share rides to work or use public transportation.
27. Buy a fuel-efficient car. Aim for 35 miles per gallon.
28. Read labels and research the products you buy.
29. Don't use excessive amounts of detergent. Presoak dirty laundry.
30. Insulate your basement to save 1/3 on your heat bill.
31. Buy products packaged in recycled paper or cardboard.
32. Caulk and weatherstrip doors and windows.
33. Ask your utility company for an energy audit to assess energy waste in your home.
34. Install water-conserving showerheads and sink-faucet aerators.
35. Insulate your water heater. Turn it down to 121 degrees F.
36. Limit or eliminate your use of "disposable" items.
37. Close off unused areas of your home. Shut off or block heat vents.
38. Compare Energy Guide labels when buying appliances.
39. Keep the fireplace damper closed to prevent heat escape. Keep glass fireplace doors closed when a fire is burning.
40. Use an automatic setback thermostat to turn down heat when you're not home and at night.
41. Capture free solar heat in the winter by opening curtains on south windows during sunny days.
42. Clean lamps and lighting fixtures regularly.
43. Thaw frozen foods in the refrigerator to reduce cooking times and to ensure food safety.

44. Tune up your car regularly for maximum gas mileage.
45. Remove unnecessary items from your car. Each 100 pounds of weight decreases fuel efficiency by 1%.
46. Don't speed; accelerate and slow down gradually.
47. Use latex and other water-based paints instead of toxic enamel or oil-based paints.
48. Repair leaks and drips as soon as they occur. A moderate drip wastes two gallons of water or more per hour.
49. Rent or borrow items you don't often use. Efficient use of products conserves resources.
50. Use small electric pans and ovens to reduce energy use.
51. Run your dishwasher only when full, and use the energy saver cycle.
52. Avoid products made from tropical rainforest woods.
53. Request a Household Hazardous Waste Wheel, showing alternatives to hazardous products, from the Department of Natural Resources, 1-800-DNR-1025 (cost $1.25).
54. For furniture polish, use 1 part lemon juice, 2 parts olive or vegetable oil.
55. For a toilet bowl cleaner, use baking soda and a brush.
56. As a general cleaner, use 1/2 cup borax in 1 gallon water.
57. Instead of chemical air fresheners, set a cotton ball soaked in vanilla extract on a saucer. (Keep away from children and pets.)
58. Instead of toxic mothballs, use cedar chips.
59. Roach killer: mix baking soda and powdered sugar. (Keep away from children and pets.)
60. Ant killer: Use chili powder to hinder entry.
61. Do not toss toxic chemicals into your garbage. Call the Ground-water Hotline 1-800-DNR-1025 to find out how to dispose, or keep them for a Toxic Cleanup Day.
62. Use pump sprays instead of aerosols.
63. Use a holding tank on your boat and don't empty toilet tanks into the water.
64. Don't litter. Pick up any you see, especially plastic rings that can trap birds and fish.
65. Take your own coffee cup to work instead of using disposables.
66. Pour a kettle of boiling water down the drain weekly to melt fat that may be building up.
67. Take old tires to a landfill or processing center for proper disposal.
68. Buy recycled paper, stationery and greeting cards.
69. Shop at your local farmers market. Products are fresh, packaging is minimal and foods are less likely to be made with preservatives.
70. Start an organic garden.
71. Buy in bulk to avoid over packaging.
72. Avoid optional equipment on cars that decreases fuel economy.
73. When having air conditioners serviced, choose companies that will recycle freon instead of venting it.
74. Keep lint screen in dryer clean.
75. Use a trash bag in your car instead of throwing trash out the window.
76. Consider using cloth diapers instead of disposal ones. Check for a local diaper service.
77. Urge your local community to start a curbside recycling program.
78. Start a recycling program where you work. Contact the Department of Natural Resources about the Waste Reduction Assistance Program (WRAP) at 1-800-DNR-1025.
79. Insulate your waterbed by adding an inch of polyethylene foam around the edges and the bottom.
80. To remove rust, rub rust spots briskly with a piece of crumpled aluminum foil, shiny side up.
81. Give leftover paint to theater groups, schools or church groups.

82. Call your local humane society to see if they can use your old newspapers for animal bedding.
83. Check your smoke detector. Put a new battery in if it needs one. Some detectors contain small amounts of low-level radioactive waste. Send used or broken detectors back to the manufacturer.
84. Use equal parts white vinegar and warm water to wash windows or glass. Dry with a soft cloth.
85. Install storm windows.
86. When using hazardous products, use only what is needed. Twice as much does not mean twice the results.
87. Arrange for a waste management presentation for your club or business.
88. Read publications that educate about long-term sustainability.
89. Educate your children about the environment.
90. Write a letter to the editor about your environmental concerns.
91. Get involved in a local treeplanting effort.
92. Learn about global climate change.
93. Join an environmental organization.
94. Research environmental legislation and write to your representatives in the state legislature and in Congress.
95. Think about the kind of Earth you would like to see for your grandchildren's grandchildren.
96. Plan an environmental activity for your club or troop, such as a recycling program.
97. Investigate the environmental record of companies you invest in. Write a letter as a shareholder to the company president or sell your stock.
98. Talk to friends, relatives and co-workers about the environment.
99. Copy this list and send it to your friends.

PLANTS

• Always choose a pot that's not more than two inches larger in diameter than the old pot.
• Blooming plants should be repotted after they're done blossoming, not before.
• To help reduce the shock of repotting, give the new soil a thorough watering.
• Clay pots should be soaked in water for a few minutes before you repot your plants. This prevents the clay from absorbing moisture from the potting soil.
• Fill a string mesh bag with suet and scraps of leftover food and hang from a tree limb for those cheery winter birds.
• After holidays–remove branches from the Christmas tree and put them over flower beds for insulation.
• Take old Christmas tree outside and stabilize in the ground. Hang grapefruit and orange cups from the branches with wire and fill cups with bird seed for the birdies.
• When you start seeds indoors, it's best to plant them in a small amount of dirt at first. Gradually add more dirt as the plant grows. Do this and your plants will be much stronger and do better after you set them outside.
• If you have a large garden, but not a lot of time to weed, put two layers of newspaper between your rows. This keeps the weeds down and saves you a lot of time.
• Plant pole beans next to sunflowers. The beans will climb the lower part of the sunflowers and you won't need any poles.
• Your African Violets will bloom longer, prettier and more abundantly if you stick a few rusty nails in the soil alongside them.

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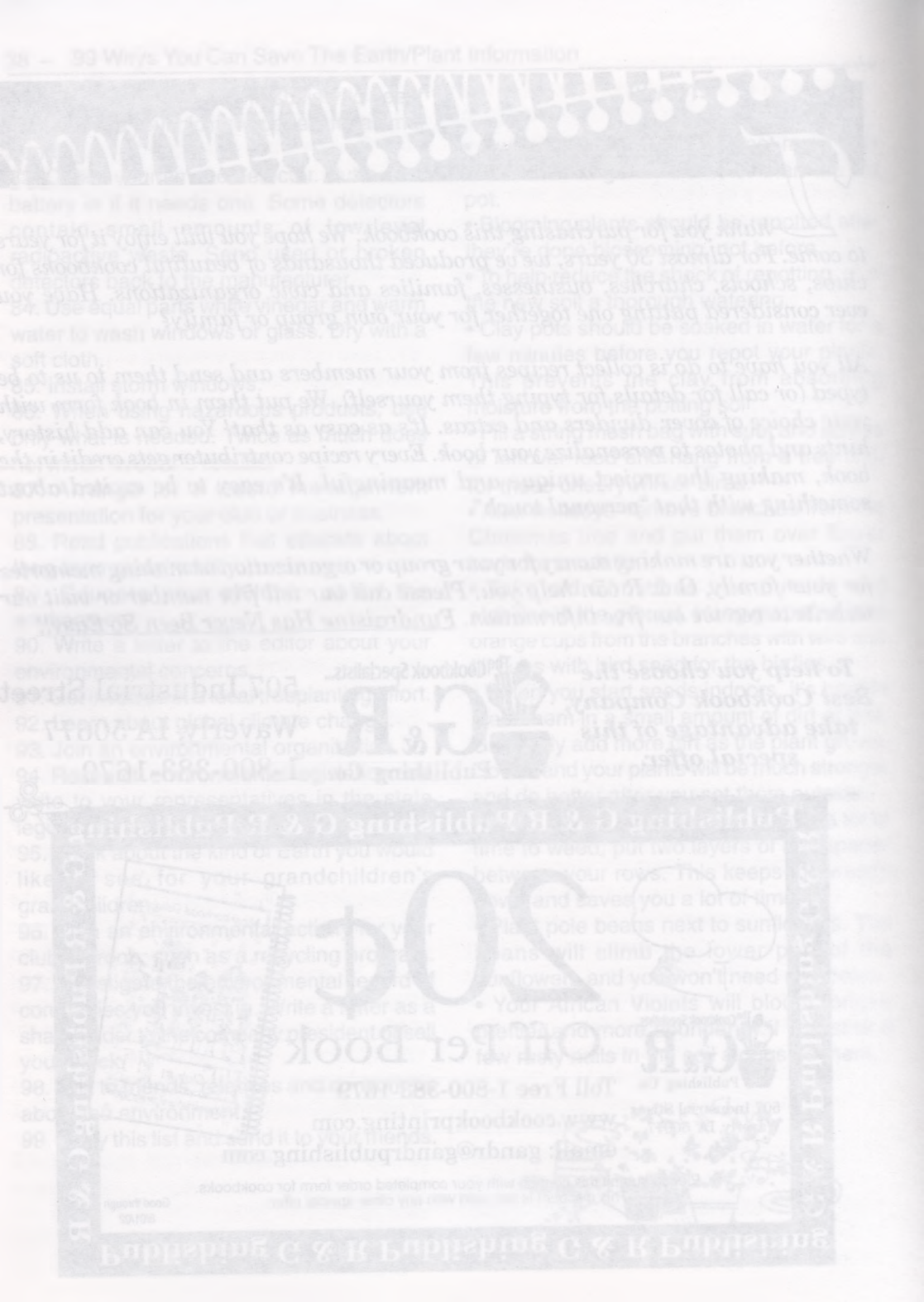

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