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OLD THRESHERS

COOKBOOK

MT. PLEASANT, IOWA

CREED OF THE ASSOCIATION

(as written nearly 32 years ago)

Knowing from experience that each generation enjoys a clean, wholesome gathering of an educational and historic nature such as ours, the association hopes to always keep the gathering like this, where we can meet and harvest the golden memories of yesteryear and pause in our daily tasks each year to visit and relax, always with a thought in so doing to improve the future harvests of good fellowship and good citizenship.

TO ORDER COOKBOOKS

Please print name, residence address and zip code and send with remittance to:

Midwest Old Threshers
Route 1, Mt. Pleasant, Iowa 52641

- One book \$5.75 each
- Two books 5.00 each
- Three or more books 4.75 each

(Prices include UPS shipping charges)

Midwest Old Settlers and Threshers Association, Inc.

Mt. Pleasant, Iowa situated in the southeast corner of the state of Iowa hosts one of the Midwest's top farm events and the nation's largest steam festival.

The first Midwest Old Settlers and Threshers Reunion was held in 1950 as steam enthusiasts brought together their personal collections of steam engines and early-day farm machinery. Through the years, new attractions have been added and preserved relics of by-gone days now number in the thousands.

There is something about hissing steam engines that has always drawn people like a magnet. It defies analysis, by any present day formula. It started in the small towns and rural areas when the populace turned out to watch No. 6 come through or the excitement of the power of the "saw-rig" — or when the "threshing crew" — came with their giants of power to separate the grain from the chaff and straw.

Few who ever saw one of these steam engines could forget their piercing whistles and great, giant power.

The name "Reunion" actually applies to the steam engineers who come from many states to operate the old power kings. For many it is a place to "get-away-from-it-all" and live again the good old days when life was less complicated. To many it is a peek at the past they never knew and an opportunity to see and touch their heritage in motion.

Now some 65 large steam engines, along with their miniature counterparts, proudly make their appearance at each annual event. They are joined by antique tractors, gas engines, vintage cars, and horse-drawn vehicles.

Vintage trolleys operate on more than a mile of track through the 60 acre campground and the popular narrow-gauge Midwest Central Railroad and ground trains provide pleasurable rides.

Visitors relish watching gifted artisans as they demonstrate their caning, carving, weaving, soap making, spinning, and other early-day crafts. The iron horses, as the steam engines are known, power the threshing machines, the sawmills, sorghum mill, veneer and shingle mills. Antique tractors and gas engines also provide power for threshing grain. Horses provide power for threshing and baling.

A log settlement is being developed on the south grounds. The 1900 Midwest Village on the north grounds has been a popular attraction for a number of years. Streets leading into this village pass a bandstand, log cabin, jail, blacksmith shop, railroad depot, country church and school, a print shop, fire house, saloon, general store, post office and bank.



Enthusiasm has flourished through the years and now an estimated 4,000 volunteers are involved in the hundreds of activities. More visitors have continued to come each year, many planning their entire family vacations in Mt. Pleasant to attend all five days of this old-time festival.

Collectors bring their gas engines from many parts of the country, and large operating Corliss engines are a part of the hundreds of items exhibited in the 3 acre Heritage Museum. Horse pulling is featured on Labor Day.

Old Thresher dinners are served by church groups of the same quality they were in those days when the farm women made competition out of the food they served. The Thresher dinners were the "gourmet food of the era." There was always fried chicken, corn-on-the-cob, cake, pie, ice cream, and many vegetables and relishes.

Activities at Old Threshers are no longer confined to the five days each year ending on Labor Day when the annual Reunion hosts more than 250,000 visitors. The Heritage Museum is open through the summer months. It is a remarkable museum of rural Americana with many ancient machines, agricultural implements, transportation relics, a turn-of-the-century country farm house and barn, plus other vintage artifacts.

Year-round activities include school tours, educational workshops, slide features, illustrated lectures, films, educational and historical books, permanent and temporary exhibits, camping rallies, and theatre presentations. The Museum of Repertoire Americana, open at Reunion time and by appointment throughout the year, houses the world's largest collection of memorabilia of early-day opera house, tent, folk, and rep theatre, plus artifacts of medicine shows, lyceum, and chautauqua.

Old Threshers is a festival of memories that goes on all year. It is a reminder of an era when neighbor helped neighbor and when purposeful fellowship and neighborliness prevailed in its truest sense.

Table of Contents

Feature Recipes	5-8
Meats and Casseroles	9-30
Vegetables and Casseroles	31-40
Salads and Dressings	41-60
Breads, Rolls and Muffins	61-80
Cakes, Frostings and Coffeecakes	81-98
Pies and Cobblers	99-110
Cookies and Bars	111-130
Desserts and Sauces	131-148
Candies, Snacks, and Beverages	149-160
Microwave and Crockpot	161-174
Soups and Sandwiches	175-184
Wild Game	185-190
For Men Only	191-200

THANK YOU!!!

Midwest Old Threshers would like to thank all the people who contributed recipes to our newest cookbook. Their mouth-watering ideas are greatly appreciated.

Old Threshers would also like to thank all the persons responsible for compiling, sorting, clipping, proof reading, testing, tasting, typing, lettering, photographing, and carrying.

Stephen Godar
Debra Hassenfritz
Lennis Moore

Harrison Moore
Karen Proenneke
Billie Turley

Other special thanks go to:

Paul Anderson
Gladys Burns
Eddie Conwell
Joy Conwell
Daniel Nicholson
William Nicholson

Connie Taylor
Ralph Taylor
Vera Weyer
John Winistorfer
Edna Wright
Bill Ohde

Feature Recipes



CHICKEN ALMOND

1 lb. sausage	1 (1½ oz.) pkg. Lipton's Chicken Noodle Soup (dry mix)
1 large onion, chopped	1 cup large kernel rice, uncooked
1 green pepper, chopped	1 cup almonds, chopped
6 or 8 stalks of celery, chopped	
5 cups water	

Brown sausage, onion and green peppers. Add celery and rice. Bring water to boil, add soup and stir into other ingredients. Add almonds. Put in a greased casserole. Bake 1 to 1½ hrs. at 375°. Add more water, if needed.

Serves 12.

*Ella Mae Fricke
Mt. Union, Iowa*

VEGETABLE CASSEROLE

20 oz. pkg. California vegetables	1 beaten egg
1 can cream of mushroom soup (undiluted)	¼ cup fine bread crumbs
½ cup sharp cheddar cheese	1 tbsp. butter
¼ cup milk	¼ cup mayonnaise

Cook vegetables as directed on pkg. until almost tender. Drain and place in baking dish. Stir soup and cheese together, gradually add the milk, egg, and mayonnaise. Pour over the vegetables. Sprinkle the buttered crumbs on top. Bake 45 min. at 350°.

*Mary Richenberger
Mt. Pleasant, Iowa*

SWEET POTATOES SUPREME**Combine:**

3 cups canned sweet potatoes, mashed (syrupack)	½ cup margarine, melted
¼ cup milk	1 tsp. vanilla extract
	2 eggs, beaten

Drain liquid from sweet potatoes. Mash. Mix well with milk, margarine, vanilla, and eggs. Spoon into a lightly greased 8 in. square baking dish.

Combine:

1 cup coconut	½ cup margarine, melted
1 cup firmly packed brown sugar	1 cup chopped pecans
½ cup all-purpose flour	

Sprinkle over top of sweet potatoes. Bake in 375° oven about 25 min. or until golden brown. *Makes 6 servings.*

*Fern Overstreet
Fulton, Missouri*

Science has made the world a neighborhood, but it will take religion to make it a brotherhood.

Whatever is worth doing at all, is worth doing well.

RASPBERRY DELIGHT SALAD

7

- | | |
|---|-------------------------|
| 1 pkg. raspberry Jello | 1 cup hot water |
| 1 cup vanilla ice cream | 3 tblsp. orange juice |
| 1 (8 oz.) can crushed pineapple,
undrained | ½ cup chopped pecans |
| | 1 medium banana, sliced |

Combine Jello and hot water. Add ice cream to this mixture, stir until dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts, and banana. Add to Jello mixture. Pour into 1 quart mold. Chill until firm.

*Mrs. Orville Pounds
Winfield, Iowa*

APPLE-BLACK WALNUT BUNDT CAKE

- | | |
|--------------------|--|
| 2 cups sugar | 1 tsp. baking soda |
| 3 eggs | 1 tsp. cinnamon |
| 1¼ cup oil | 2 cups grated or thinly sliced
apples |
| 1 tsp. vanilla | 1 cup coconut |
| ¼ cup orange juice | 1 cup black walnuts |
| 3 cups flour | Dates or raisins, if desired. |
| 1 tsp. salt | |

Combine sugar, eggs, oil, vanilla, juice. Add flour, salt, soda, cinnamon. Fold in apples, coconut, walnuts. Bake 1½ hr. at 325° in bundt pan. Cool and remove.

BUTTERMILK SAUCE

- | | |
|--------------|------------------|
| 1 cup sugar | ¼ tsp. soda |
| 1 stick oleo | ½ cup buttermilk |

Cook and stir constantly to a boil. Pour over punctured cake.

*Joyce Dennison
Mt. Pleasant, Iowa*

OLD FASHIONED SUGAR COOKIES

- | | |
|----------------------|---------------------------|
| 1 cup white sugar | 1 cup margarine, softened |
| 1 cup powdered sugar | 2 eggs |
| 1 cup oil | |

Beat above ingredients until the consistency of whipped cream, then add:

- | | |
|----------------|---------------|
| 2 tsp. vanilla | 5¼ cups flour |
| 1 tsp. salt | 1 tsp. soda |

Refrigerate overnight or at least 4 hrs. Form into balls the size of walnuts. Dip in sugar and flatten with a fork or glass. Bake at 350° for 12 to 15 min.

*Edna Wright
Mt. Pleasant, Iowa*

CHOCOLATE LUSH**Mix:****¾ cup flour****½ cup nuts****¾ stick margarine**

Pat above mixture in pie pan. Bake 20 min. at 350°. Cool.

Filling:**4 oz. cream cheese****½ cup whipped topping****½ cup powdered sugar**

Put filling on cooled crust and refrigerate.

Top with:**1 small pkg. instant chocolate
pudding****1⅜ cups cold milk**

Beat topping until thick and put on top of cheese layer. Top with a layer of whipped topping. Refrigerate overnight.

*Nancy Danals
Mt. Pleasant, Iowa*

PUMPKIN CHIFFON DESSERT**24 graham crackers, crushed****½ cup oleo****⅓ cup sugar**

Mix above ingredients and press into 9×13" pan. Mix following 3 items spread on top of above mixture. Bake at 350°.

2 eggs, beaten**8 oz. cream cheese****¾ cup sugar**

Cook the following until thick:

1 (16 oz.) can pumpkin**1 tsp. salt****3 egg yolks****1 tsp. cinnamon****½ cup sugar**

When above mixture cools, add 1 envelope Knox Gelatin dissolved in ¼ cup cold water. Pour over cooled baked crust. Can be topped with whipped topping. Note: The egg whites, plus ¼ cup sugar can be beaten and folded into pumpkin mixture but is not necessary.

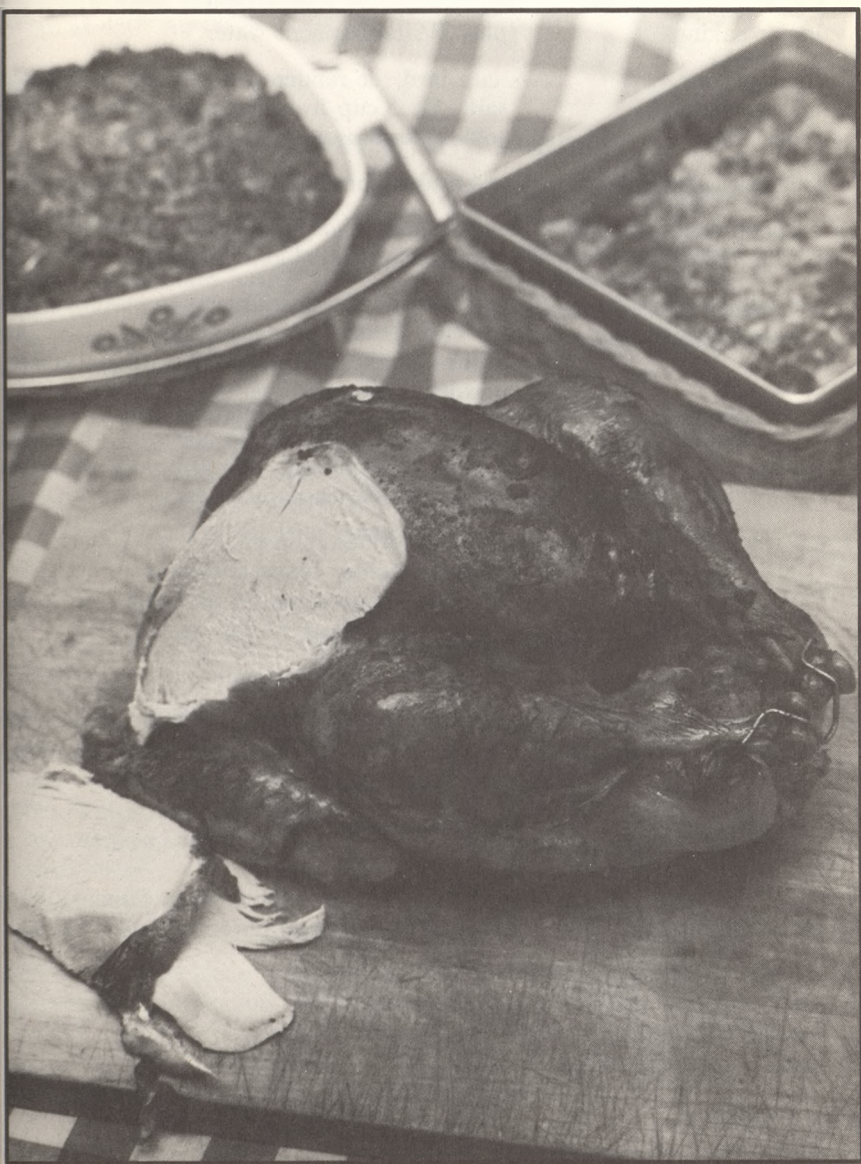
*Gerry Barton
Mt. Pleasant, Iowa*

My job is never work—the only time it seems like work is when I'd rather be doing something else.

It isn't our position but our disposition that makes us happy.

The purest pleasures are found in useful work.

Meats and Casseroles



One ingredient for another

For these	You may use these
1 whole egg, for thickening or baking	2 egg yolks. Or 2 tablespoons dried whole egg plus $2\frac{1}{2}$ tablespoons water.
1 cup butter or margarine for shortening	$\frac{7}{8}$ cup lard, or rendered fat, with $\frac{1}{2}$ teaspoon salt. Or 1 cup hydrogenated fat (cooking fat sold under brand name) with $\frac{1}{2}$ teaspoon salt.
1 square (oz.) chocolate	3 or 4 tablespoons cocoa plus $\frac{1}{2}$ tablespoon fat.
1 teaspoon double-acting baking powder	$1\frac{1}{2}$ teaspoons phosphate baking powder. Or 2 teaspoons tartrate baking powder.
Sweet milk and baking powder, for baking	Equal amount of sour milk plus $\frac{1}{2}$ teaspoon soda per cup. (Each half teaspoon soda with 1 cup sour milk takes the place of 2 teaspoons baking powder and 1 cup sweet milk.)
1 cup sour milk, for baking	1 cup sweet milk mixed with one of the following: 1 tablespoon vinegar. Or 1 tablespoon lemon juice. Or $1\frac{3}{4}$ teaspoons cream of tartar.
1 cup whole milk	$\frac{1}{2}$ cup evaporated milk plus $\frac{1}{2}$ cup water. Or 4 tablespoons dry whole milk plus 1 cup water. Or 4 tablespoons nonfat dry milk plus 2 teaspoons table fat and 1 cup water.
1 cup skim milk	4 tablespoons nonfat dry milk plus 1 cup water.
1 tablespoon flour, for thickening	$\frac{1}{2}$ tablespoon cornstarch, potato starch, rice starch, or arrowroot starch. Or 1 tablespoon granulated tapioca.
1 cup cake flour, for baking	$\frac{7}{8}$ cup all-purpose flour.
1 cup all-purpose flour, for baking breads	Up to $\frac{1}{2}$ cup bran, whole-wheat flour, or corn meal plus enough all-purpose flour to fill cup.

2 cans crescent rolls (8 roll size)
 1 pkg. taco seasoning mix
 1 lb. ground chuck
 1 (No. 303) can jalapeno relish
 Taco chips

1 cup sharp cheddar or Monterey
 Jack cheese (grated)
 8 oz. dairy sour cream
 Diced onions

Using a 9 in. square Pyrex pan, make a pie crust with rolls. Bake at 450° for 5 to 7 min., until crust starts to brown. Brown meat with onions, seasoning mix, and jalapeno relish. Drain off excess grease and place meat mixture into pan on top of crust. Spread sour cream on top of meat mixture. Crush bag of taco chips and sprinkle on top of sour cream. Top with grated cheese. Bake at 450° for 20 to 25 min.

*Gerry Barton
 Mt. Pleasant, Iowa*

SPAGHETTI WITH NOODLES

1 ½ pounds ground beef
 2 tablespoons oil
 1 medium onion
 1 large can tomato paste
 1 small can tomato sauce
 1 tablespoon sugar
 Salt to taste

3 tablespoons wheat germ, if
 desired
 ¼ teaspoon sweet basil
 ¼ teaspoon marjoram
 Chopped parsley, if desired
 1 large package spaghetti
 noodles

Brown ground beef and onion in oil. Drain completely. Add paste, sauce, sugar, wheat germ, salt and herbs. Simmer.

Cook noodles in boiling water until tender. Drain.

Serve sauce, which can be thinned with water if desired, over noodles on individual plates with garlic bread.

*Joni Maxwell
 Mt. Pleasant, Iowa*

ITALIAN SPAGHETTI

½ cup onion
 2 tblsp. bacon fat
 1½ lbs. ground beef
 1 clove garlic (minced)
 2 No. 2 size cans tomatoes
 1 cup tomato sauce
 2 cups water
 1 can tomato paste
 1 (8 oz.) can mushroom sauce

1½ tsp. salt
 1 tsp. oregano
 1 tsp. Rosemary
 ½ tsp. celery seed
 1 bay leaf
 ½ to 1 lb. grated cheese
 2 lbs. spaghetti
 Parmesan cheese

Saute onions in fat in large kettle. Add beef and cook, stirring often until meat loses its red color. Add remaining ingredients and simmer 2 hrs. (or longer), stirring occasionally. When through simmering and before serving, add ½ to 1 lb. grated cheese. Cook spaghetti as directed. Serve sauce on hot spaghetti and sprinkle with Parmesan cheese.

*Mabel Conner
 Mt. Pleasant*

MARVELOUS MACARONI

**1 small pkg. large elbow
macaroni**
**1 can cheddar cheese soup
(Campbell's)**

**1 can golden mushroom soup
(Campbell's)**

Cook macaroni and drain. Mix in cheese soup and then mushroom soup.
Note: Minute rice, noodles, or spaghetti may be substituted for macaroni.

*Evelyn Pacha
Birmingham, Iowa*

FRIED TACOS

1 box hot roll mix
1½ lbs. ground beef
1 8-ounce can tomato sauce
1 package taco seasoning

2 cups chopped lettuce
1 cup chopped tomatoes
1 cup shredded cheddar cheese

Cook hamburger and taco seasoning until done and drain off grease. Pour in the can of tomato sauce and add ½ can of water. Cook on low until mixture is thick.

Mix the hot roll mix, omitting the yeast, with enough water to make a soft, pliable dough, but not sticky. Roll the dough out to about ⅛ inch thick. Cut the dough into 6-inch circles on a floured board.

Put the taco filling in the center of the circle, fold over like a turnover, and pinch the edges together firmly. Place in 375 degrees oil until light brown, turn once. Split shells open and stuff with desired amount of lettuce, cheese and tomato.

*Francine Ward
Houghton, Iowa*

PIZZA

Combine:

3 cups flour
**2 packages yeast dissolved in
warm water**

1 tablespoon sugar
1 teaspoon salt

Add 2½ cups water and 4 tablespoons salad oil. Beat well with mixer. Add enough flour to stiffen and stir (approximately 3 cups). Let rise. Spread in lightly greased pans according to desired thickness:

Sauce:

2 cans tomato paste
2 cans tomato sauce
1½ cups hot water
1 teaspoon salt

1 teaspoon garlic salt
2 tablespoons Italian spices
1 medium onion chopped fine

Sprinkle with grated cheese and-or browned sausage, hamburger, etc. to taste.

*Linda Strait
Salem, Iowa*

½ cup minced onion	⅛ tsp. pepper
1 tblsp. olive or salad oil	¼ tsp. oregano
1 can (8 oz.) tomato sauce	⅛ tsp. garlic salt
1 can (6 oz.) tomato paste	½ lb. Italian or other white cheese
1 tsp. salt	

Saute onion and oil. Add sauce, paste, salt, pepper, oregano and garlic salt. Simmer. Arrange half on dough. Cover with pizza sauce. Top with remaining cheese and choice of cooked sausage, mushrooms, Italian sausage, salami, anchovies, hamburger, pepperoni, etc. Sprinkle with finely cut parsley and Parmesan cheese and green pepper or anything of your choice.

*Mabel Conner
Mt. Pleasant, Iowa*

CHOW MEIN

1 lb. cubed lean beef	2 medium cans bean sprouts (LaChoy)
1 lb. cubed lean pork	LaChoy Sauce
½ cup minced onion	3 med. cans dry LaChoy noodles
1 small bunch celery	

Cook meat in large kettle in water until almost done. Add onions and celery. Cook until tender. Add bean sprouts and simmer at least ½ hr. Add about 2 tblsp. LaChoy sauce. Stir. Serve on a nest of noodles or rice. Sprinkle with more LaChoy sauce.

*Carolyn J. Hannan
Mt. Pleasant, Iowa*

GOLDEN CORN BEEF CASSEROLE

2 (12 oz.) chunks of corned beef	1½ tsp. salt
2 green peppers, chopped	½ tsp. pepper
2 large chopped onions	1 tblsp. parsley
½ cup oleo	2 cups milk
2 cans cream style corn	5 beaten eggs
1½ cups crushed crackers	

Saute oleo, onions and green pepper. Add corned beef. Add remaining ingredients. Pour in oiled dish. Bake 1 hr. at 375°.

*Joyce Dennison
Mt. Pleasant, Iowa*

LIVER FIESTA

1 lb. liver, thinly sliced	½ cup onions
3 tblsp. flour	½ cup sliced green peppers
½ tsp. salt	1 cup tomatoes
3 tblsp. fat (bacon grease)	⅔ cup barbecue sauce

Cut liver into ½ inch strips. Dredge in flour and salt. Lightly brown in fat; remove. Saute onions and green pepper in fat until onions are soft. Add tomatoes and barbecue sauce; bring to boil. Add liver and heat thoroughly, about 10 min. Avoid overcooking as it will make the liver tough. Good with rice.

*Theresa Walton
Marshalltown, Iowa*

SOUPED UP LIVER

- | | |
|----------------------------------|---------------------------------|
| 2 tsp. salt | 1 cup sliced celery |
| 1½ lb. sliced liver | ¼ tsp. thyme leaves |
| 3 tblsp. flour | ¼ tsp. rosemary leaves |
| ⅛ tsp. pepper | 1 can (10¾ oz.) cream of |
| 3 tblsp. fat | mushroom soup |
| 2 med. onions, sliced and | ¼ cup milk |
| separated into rings | cooked rice |

Combine flour, salt and pepper; dredge liver and brown in fat in large fry pan. Pour off drippings. Return all liver to pan, add onion and celery and sprinkle thyme and rosemary over liver and vegetables. Cover tightly and cook slowly for 15 min. Blend soup and pour over liver and vegetables. Continue cooking slowly, covered 15 min. or until done. Serve with cooked rice. *Six servings.*

*Mrs. John A. Godar
Marion, Iowa*

BEEF AND VEGETABLE STEW

- | | |
|------------------------------------|----------------------------|
| 2 lbs. cubed lean beef | 6 small onions |
| ½ cup flour | 6 small potatoes |
| 2 tsp. salt | 1 cup sliced celery |
| 2 tblsp. vegetable oil | ¼ tsp. pepper |
| 1 cup hot water | ½ bay leaf |
| 2 (8 oz.) cans tomato sauce | ⅛ tsp. thyme |
| 6 small carrots | |

Combine flour and salt in paper bag. Drop in beef and shake until coated. Brown meat in oil over low heat. Stir in water, tomato sauce and seasonings and cover. Simmer 1 hr. 30 min. Add pared and quartered vegetables. Cover. Simmer 45 min. or until vegetables are done. 6 servings. May use celery flakes instead of celery. Also, may use any frozen vegetables.

*Evelyn Augsburg
Mt. Pleasant, Iowa*

HOBO STEW

- | | |
|------------------------------------|-----------------------------------|
| 1 lb. hamburger | 1 can tomato soup |
| ¼ cup onion (chopped) | 1 (4 oz.) can mushrooms or |
| ¼ tsp. salt | 1 can mushroom soup |
| ⅛ tsp. pepper | 1 can kidney beans |
| 16 oz. can Veg-all or mixed | 1 can navy beans |
| vegetables | |

Brown hamburger and onions and add seasonings. Stir in vegetables and soup and beans. Pour in 1½ quart casserole and bake 15 min. at 400° or cook on top of stove.

*Francine Ward
Houghton, Iowa*

Wouldn't it be nice if we could find other things as easily as we find fault?

3 lbs. pork spareribs	1 cup shredded carrot
1 (1 lb., 11 oz.) can sauerkraut	1½ cups tomato juice
1 cup tart apple, finely chopped, unpared	2 tblsp. brown sugar
	2 tsp. caraway seed

Cut ribs in pieces; season with salt and pepper, brown in dutch oven. Combine kraut (with juice) with remaining ingredients and spoon over ribs. Cover. Simmer until ribs are done, basting with juices several times. Skim off excess fat.

*Ginny Butcher
Mt. Pleasant, Iowa*

POTATOES AND FRANKFURTERS AU GRATIN

2 tablespoons margarine	1 quart chopped cooked potatoes
¼ cup flour	1 pound frankfurters, cut in 1-inch pieces diagonally
1 cup milk	One 10-ounce package frozen peas and carrots
¼ teaspoon salt	
Dash of pepper	
½ pound Velveeta cheese, cubed	

Make a white sauce with margarine, flour, milk and seasonings. Add cheese. Stir until melted. Add remaining ingredients and mix well. Pour into 1½ quart casserole. Bake at 350 degrees 55-60 min. or until hot.

*Mrs. Richard McCollough
Garnavillo, Iowa*

V-8 SKILLET DINNER

In electric skillet put:

1 layer of carrots, sliced	Raw hamburger crumbled over top of vegetables
1 layer of potatoes, sliced	Salt and pepper the meat
1 layer of celery, sliced	Slice onion over meat
1 layer of green frozen lima beans	V-8 juice

Pour canned V-8 juice over all until almost to the top of the hamburger. Cover with lid and cook slowly until vegetables are cooked. Tomato juice can be used, but V-8 is much better. The amount of vegetables and meat can be gauged by your needs.

*Phyllis Monson
Mt. Pleasant, Iowa*

BAKED PORK CHOPS

6 pork chops, thick (cut fat away)	¼ tsp. pepper
½ cup orange juice, diluted	½ tsp. dry mustard
1 tsp. salt	4 tblsp. brown sugar

Place chops in shallow baking dish (not necessary to brown). Combine remaining ingredients and pour over chops. Bake at 350° for 1 hr., depending on thickness of chops. Baste occasionally during baking.

*Evelyn Glanzman
Mt. Pleasant, Iowa*

COUNTRY STYLE RIBS

4 lbs. pork ribs (can double
recipe for crowd)
½ cup ketchup
1 (12 oz.) bottle Heinz chili
sauce

Dash chili powder
1 tblsp. Worcestershire sauce
1 cup brown sugar
1 grated onion

Put ribs in roaster pan, leave lid off, bake in 250° oven for 3 hrs. When done, pour off fat. In sauce pan, mix ketchup, chili sauce, chili powder, Worcestershire sauce, sugar and onion and simmer 20 min. on top of stove. Pour over ribs and cover with foil. Bake 6 hrs. at 200°. So delicious!

*Carolyn Hannan
Mt. Pleasant, Iowa*

CHEESE GRIT CASSEROLE

6 cups boiling water
1½ cups quick grits
1½ sticks margarine
¾ cup grated cheddar cheese
2 tsp. salt

2 tsp. savor salt
3 tsp. chopped green pepper
1 pimiento, chopped
3 beaten eggs

Add grits to water. Cook until done. Stir in margarine, salt, cheese, savor salt, peppers, and pimiento — fold in eggs. Bake in greased loaf pan 250° for 1 hr. Note: An excellent pasta and potato substitute. Good also as a breakfast or brunch dish with bits of ham or bacon added.

*Jeanne Roth
Mt. Pleasant, Iowa*

TUNA CASSEROLE

½ cup milk
1 can tuna
1 can cream of mushroom soup
4 oz. package noodles
2 hard boiled eggs (diced)

1 small green pepper (diced)
1 cup cheese (cubed)
4 pimiento halves (cut up)
1 tblsp. butter

Boil noodles in salted water for 2 min. Drain. Saute green pepper in butter until tender. Add mushroom soup and milk. Heat thoroughly and add pimiento and cheese. When cheese is melted, add the hard cooked eggs and tuna. Mix with noodles and pour into baking dish. Sprinkle top with potato chips and bake 20 to 25 min. in 350° oven.

*Mary Lee Boyd
Fulton, Mo.*

ROAST LEG OF LAMB

2 tblsp. melted butter
Juice of one lemon
½ cup catsup

1 onion, grated
Garlic (optional)
Salt

Combine ingredients and pour over leg of lamb. Roast at 300°, allowing 35 min. per lb.

*Martha McConnell
Mt. Pleasant, Iowa*

DADDY'S FRIED CLAMS

17

1 can minced clams ("Snows" are good)	3 tblsp. milk
¼ cup clam liquor or juice	1 cup sifted all-purpose flour
1 egg, slightly beaten	3 tsp. baking powder
3 tblsp. melted butter	½ tsp. salt
	⅛ tsp. pepper

Mix clams, clam liquor, egg, butter and milk. Add sifted dry ingredients and stir until smooth. Fry. Drop by spoonful into deep hot fat (375°). Cook 2 or 3 min. until brown. Drain on paper towels.

*Sharon Heaberlin
San Diego, California*

POOR MAN'S LOBSTER

(Can be made with any fish)

1 stalk celery	3 quarts water
2 slices onion	2 lbs. frozen cod (thawed) cut in serving pieces
1 bay leaf	Melted butter
1 tsp. salt	Lemon juice
4 peppercorns	

Add first five ingredients to water; bring to a boil. Add fish, bring to slow boil. Simmer 5 min. or until fish is tender. Do not overcook. Drain. Serve with combined lemon and butter.

*Fern Opperman
Marshalltown, Iowa*

SCALLOPED OYSTERS

2 cans or 1 pint oysters	¾ cup milk
2 cups cracker crumbs	¼ cup oyster liquid
½ cup margarine, melted	¼ teaspoon Worcestershire sauce
½ teaspoon salt	

Drain oysters, saving liquid. Combine crumbs, margarine, salt. Spread ⅓ of buttered crumbs in a greased 8×1¼" bowl. Cover with half of oysters. Repeat layer.

Combine milk oyster liquid and Worcestershire sauce and pour over layers. Top with last crumbs. Bake 350° about 30 to 35 min.

*Joni Maxwell
Mt. Pleasant, Iowa*

LAMB PARTY MEATBALLS

2 lbs. ground lamb	½ cup bread crumbs
1 egg	Salt & pepper to taste
1 pkg. dry onion soup	1 cup sugar
1 tblsp. dry parsley	1 can beer

Make balls one-half dollar size. Brown lamb balls. Cover with tomato juice and sugar. Bake at 350° for 45 min. Add 28 oz. bottle B-2 sauce and 1 can beer and simmer. *Yields 68 balls.*

*Dorothy Baker
New London, Iowa*

SHRIMP CASSEROLE

1 cup diced celery	1 large jar chopped pimientos & juice
1 cup diced onion	1 tsp. garlic salt
1 cup diced green pepper	½ tsp. salt
1 stick margarine	½ tsp. pepper
⅓ cup parsley	3 cups cooked shrimp
1 cup diced green onion tops	3 cups cooked rice
1 can cream of mushroom soup	Long horn cheese
1 can cheddar cheese soup	
2 tblsp. tabasco	

Saute celery, onion, and green pepper in small amount of butter. Add remaining ingredients (through pepper). Add shrimp and simmer 30 min. Add rice and pour into large casserole. Top with long horn cheese. Bake 30 min. at 350°.

*Carole Wright
Houston, Texas*

MICROWAVE MEATLOAF

1 lb. ground beef	Piquant Sauce:
½ lb. ground pork	3 tblsp. brown sugar
1 egg	¼ cup catsup
1 cup Campbell's Chicken 'N' Rice Soup	¼ tsp. nutmeg
½ pkg. Lipton onion soup mix (stir up mix)	1 tsp. dry mustard

Mix beef, pork, egg and soups together and bake 14 min. (7 min. and turn — pour off grease). Mix sauce ingredients and pour over meatloaf.

*Marlene Rossiter
Winfield, Iowa*

"JIFFY" CHOPPED BUFFALO STEAK DINNER

1 lb. chopped buffalo steak patties	2 tblsp. chopped onion
½ cup water	3 medium potatoes, peeled and cut into chunks
1 can cream of mushroom soup	½ cup chopped Velveeta cheese
1 small can mushrooms (stems & pieces)	

Brown buffalo steak patties in a small amount of butter. Combine the mushroom soup, water, mushroom pieces, onion, and potato. Pour over the buffalo steak patties. Sprinkle with cheese. Cook slowly in covered skillet for about 30 min.

*Esther Wonderlich
Mt. Pleasant, Iowa*

A good thing to remember
And a better thing to do
To work with the construction gang
And not with the wrecking crew.

3 lbs. lamb spareribs
2 cloves garlic, crushed
½ cup soy sauce
½ cup dry white wine or
pineapple juice

½ cup honey
2 tsp. curry powder or 1 tsp.
powdered ginger
Salt

Place lamb in 13×9" baking dish. Crush garlic in bottom of 1 qt. bowl. Add soy sauce, wine, honey, curry powder or ginger. Mix well. Pour evenly over lamb. Refrigerate several hours or overnight, turning occasionally. Place lamb on grill, reserving marinade. Cook 6 to 7 in. from source of heat for 15 to 20 min. per side. Brush frequently with marinade. Salt lightly.

Dorothy Baker
New London, Iowa

BROCCOLI TURKEY CASSEROLE

1 10 oz. pkg. frozen broccoli,
partially cooked
2½ cups cubed turkey, cooked
½ pkg. Pepperidge Farm Dressing
(this brand is key to flavor)

½ cup slivered almonds
1 can cream of chicken soup
½ cup salad dressing
⅓ cup cream

Blend together well the chicken soup, salad dressing and cream. In baking dish layer ½ cup broccoli, ½ cup turkey, and ½ cup soup mix. Sprinkle of salad dressing. Repeat until all ingredients are gone. Sprinkle with almonds. Bake at 350° for 45 min. Serve hot.

Pam Wright
San Antonio, Texas

BOILED TURKEY

½ or one whole turkey
3 tblsp. salt or 1½ tsp. per lb.
2 medium onions

4 large stalks of celery
3 or 4 carrots (whole)
1 lemon (cut in half)

Put turkey in electric roaster and pour enough water so bird is half submerged. Add salt, onions, celery, carrots and lemon. Cover and bring to boil. Turn heat down to 300°. Cook until tender. Cool in broth. Pull out leg bones. Put in large pan and cover. Refrigerate overnight. Take carrots, celery and onions out of broth. Use broth for gravy and dressing. If it is to be heated, put in pan lined with heavy duty foil. Pour 1½ to 2 cups broth over meat. Cover with skin and then foil. Heat at low temperature 250°.

Lucille DeYarman
Olds, Iowa

MARINATED HAM STEAKS

Ham slices ¾" thick
1 small can orange juice
concentrate
1 tsp. dry mustard

1 small can pineapple juice
concentrate
1 cup brown sugar

Combine juices, dry mustard and sugar. Pour over ham steaks and marinate overnight. Grill steaks basting with remaining marinade frequently.

Sue Wilson
Mt. Pleasant, Iowa

BREAD STUFFING

½ cup butter or margarine
¾ cup chopped onion
¾ cup finely chopped celery
1 teaspoon sage or poultry seasoning

½ teaspoon salt
⅛ teaspoon pepper
8 cups crumbled dry bread
¾ to 1 cup chicken broth or water

Heat butter in saucepan and cook onion and celery just until tender, but not brown. Remove from heat and add sage, salt and pepper. Place crumbled bread in large bowl and add vegetable mixture. Drizzle with enough broth to moisten, tossing gently. Makes enough for 10-pound turkey.

VARIATIONS

GIBLET STUFFING: Separate turkey liver from giblets and place giblets and neck in saucepan. Cover with water and salt lightly; cover and simmer 1 hour or until tender. Add liver; simmer 10 to 20 minutes or until tender. Chop giblets and liver and add to stuffing.

CHESTNUT STUFFING: With sharp knife, slash shells of 1 pound (3 cups) chestnuts. Roast chestnuts on baking sheet at 400 degrees 15 minutes. Let cool; peel and chop coarsely. Add to stuffing.

MUSHROOM STUFFING: Add 1 cup sliced fresh mushrooms to onions and celery and cook as directed above. Or add two 4-ounce cans sliced mushrooms, drained, with the seasonings.

OYSTER STUFFING: Add 1 pint chopped oysters or two 8-ounce cans whole oysters, chopped, with the seasonings.

QUICHE ELEGANTE

9-inch pie shell*
6 eggs, beaten
¾ cup (3 oz.) shredded pasteurized process American cheese
½ cup chopped cooked chicken or turkey or 1 can (5 oz.) boned chicken, drained

1 can (2 to 2½ oz.) chopped mushrooms, drained
2 tblsp. chopped green chilies
2 tblsp. chopped drained pimiento
1 cup half and half or light cream
½ tsp. salt

Brush inside of the pie shell with a small amount of the beaten eggs. Prick bottom and sides with fork. If using a pie plate, bake shell in preheated 450°F. oven 5 min. or until light golden brown. If using a metal pie pan, bake shell at 425°F. Set pie shell aside. Reduce oven temperature to 350°F. for pie plate, 375°F. for metal pie pan. Stir together cheese, chicken, mushrooms, chilies and pimiento. Put into pie shell. To the beaten eggs, add remaining ingredients. Beat until well blended. Pour over cheese-chicken mixture. Bake in preheated oven 30 to 35 min. or until puffed, golden brown and center shakes slightly when oven rack is moved gently back and forth. Let stand 5 min. before serving.

*You may use a thawed frozen deep-dish pie shell. Pre-bake shell in preheated 425°F. oven. Bake quiche at 350°F. for 45 to 55 min. *6 servings.*

*Connie Taylor
 Mt. Pleasant, Iowa*

6 eggs
 1 cup milk
 ¼ cup finely chopped onion
 2 tblsp. butter

1 cup sharp cheddar cheese
 ½ pkg. bacon, fried crisp and crumbled
 ½ tsp. salt

Beat eggs and milk well. Add remaining ingredients. Put in greased pie plate. Bake at 400° for 25 min. until golden brown.

*Mary Latta
 Mt. Pleasant, Iowa*

HAM SALAD

1 to 2 lbs. ham
 Large onion
 ½ cup mayonnaise
 1 cup chopped celery

1 tsp. dry mustard
 ⅓ cup sweet relish
 Dash pepper
 3 hard cooked eggs, chopped

Grind ham and onion together. Add remaining ingredients and toss. Refrigerate until served.

*Elaine Brown
 Mt. Pleasant, Iowa*

SPICED HAM BALLS

1 can pork luncheon meat,
 ground
 ⅓ cup uncooked oatmeal
 1 egg, beaten
 ½ cup milk
 Sauce:
 2 tblsp. flour
 ⅓ cup water

1 tsp. Worcestershire sauce
 (optional)
 1 tblsp. prepared mustard
 (optional)
 ⅓ cup brown sugar
 2 tblsp. vinegar

Mix meat and other ingredients and shape into small balls and lay in shallow casserole. Bake 30 min. at 350°. Combine sauce ingredients, cook slowly until thick. After baking the balls 30 min., pour the sauce over and bake 15 min. longer. *Serves 5-6.*

*Opal Moore
 Mt. Pleasant, Iowa*

SWEDISH HAM BALLS

1½ lbs. ground lean ham
 1 lb. ground lean pork
 1 cup milk
 Sauce:
 2 cups brown sugar
 ½ cup vinegar

2 cups dry bread crumbs
 (cracker)
 2 eggs
 ½ cup water
 1 tsp. dry mustard

Mix ham, pork, crumbs, milk and eggs and form into balls. Heat sauce ingredients. Lay in meat balls. Bake ½ hr. in 350 to 375° oven. Turn and bake in slow oven 300 to 325° for 1 hr., covered.

*Mabel D. Conner
 Mt. Pleasant, Iowa*

FANCY MEAT LOAF

1½ lbs. ground beef
 ½ cup oatmeal
 2 eggs
 ½ cup water
 1½ tsp. salt
 1 small onion

Sauce:
 1 can beef consomme
 1 can tomato soup
 2 tblsp. brown sugar
 2 tblsp. vinegar

Combine meat, oatmeal, eggs, water, salt and onion. Shape in flat loaf in pan. Cover with sauce made from soup consomme, sugar and vinegar. Bake at 350° for 1 to 1½ hrs.

*Bernita Moore
 Elkader, Iowa*

QUICK AND EASY HAM LOAF

1 lb. cured ham (ground)
 1 lb. fresh pork (ground)
 2 eggs
 1 cup cracker crumbs or oatmeal
 1½ cups milk
 1 tsp. salt

½ tsp. pepper
 ¼ cup vinegar
 ½ cup water
 ½ cup brown sugar
 1 tblsp. prepared mustard

Mix ham, pork, eggs, crumbs, milk, salt and pepper and make into loaf. Make sauce by mixing together the vinegar, water, sugar and mustard. Boil 5 min. Pour over top of loaf and bake 350° for 2 hrs., basting occasionally with topping.

*Joyce Staley
 New London, Iowa*

HAM AND POTATO BAKE

2 tsp. chopped onion
 ¼ cup oleo
 ¼ cup flour
 1 tsp. salt
 Dash of pepper

1½ cups milk
 2 cups shredded mild cheese
 ½ lb. ham sliced
 6 cups potato slices

Saute onion in oleo. Blend in flour and seasonings. Add milk and stir until thick. Add cheese and stir until cheese melts. Toss potatoes in this cheese sauce. Alternate with ham slices in casserole. Bake 45 min. at 350°. Sprinkle some cheese on top 10 min. before casserole is done.

*Opal Moore
 Mt. Pleasant, Iowa*

EGG DISH

1½ dozen eggs
 ¼ cup milk
 1 can cream of mushroom soup
 ¼ cup cooking sherry

2½ oz. can mushrooms
 ¼ lb. cheddar cheese
 1 cup slivered or cubed ham

Beat together eggs and milk. Set aside. Heat until smooth the soup, sherry, mushrooms. Cook eggs. Layer — sauce, ham and cheese. Put in cool oven at 250° for 1 hr.

*Karol Ross
 Mt. Pleasant, Iowa*

EGGS A LA SWISSE

23

2 tblsp. butter
½ cup grated cheddar cheese
4 eggs

½ cup cream
Salt and pepper

Butter baking dish, sprinkle half of the cheese in bottom of dish. Break eggs into dish. Salt and pepper to taste. Pour cream over eggs. Sprinkle with remaining cheese. Bake uncovered 20-30 min. in 350° oven.

Connie Taylor
Mt. Pleasant, Iowa

EGGS RANCHO

1 large onion
1 small green pepper
3 tblsp. salad oil
3 tblsp. flour
1 (No. 2½) can tomatoes
2 tsp. salt

½ tsp. chili powder
½ tsp. oregano
8 eggs
½ cup grated cheese
½ cup ripe olives

Slice onions and peppers into thin rings. Cook together in salad oil until tender, but not brown. Sprinkle on flour and smooth it into mixture. Add tomatoes, salt, chili powder and oregano. Cook slowly, stirring constantly until thickened — about 20 min. Pour into shallow baking dish. Break eggs on top. Sprinkle on cheese and olives. Bake in 350° oven about 15 min.

Connie Taylor
Mt. Pleasant, Iowa

SAUSAGE-EGG BAKE

3 slices bread
1 lb. sausage
1 cup grated cheddar or mozzarella cheese

1 cup milk
6 eggs
1 tsp. dry mustard

Put bread pieces on bottom of dish. Fry sausage and drain it, sprinkle on bread, put cheese over that — beat eggs, milk and mustard and pour over top. Refrigerate overnight, bake at 350° for 45 min. May be baked and frozen for later use.

Jean Burnett
Galesburg, Illinois

BAR-B-Q CHICKEN

Chicken parts (remove skins)
1 cup catsup

1 cup Pepsi

Place chicken in large skillet with catsup and Pepsi. Bring to boil, turn down to medium heat, but let continue to bubble or boil. Cook for 1 hr. If it becomes too thick or dry, add more Pepsi. Turn chicken occasionally.

Dolores Bengé
Mt. Pleasant, Iowa

BARBECUED CHICKEN

1 2½-3 pound chicken	⅓ cup water
¼ cup salad oil	1 tablespoon brown sugar
½ cup chopped onion	1 tablespoon Worcestershire sauce
¼ cup celery	1 tablespoon vinegar
½ cup catsup	1 tablespoon prepared mustard
2 tablespoons lemon juice	

Cut up chicken. Place in skillet and brown slowly in salad oil. After browned, place in a 9 by 13 baking dish. Then add salad oil, onion and celery. Cook until tender. Add remaining ingredients and simmer 15 minutes. Skim off excess fat. Pour sauce over chicken. Bake uncovered at 325 degrees for 1¼ hours or until done, basting 3 or 4 times. It makes a serving for three or four people, so if you're having more, it's better to use two chickens and double the sauce recipe.

*Mrs. Raymond VeDepo
West Branch, Iowa*

CHICKEN ALA CAN

1 can cream chicken soup	2 cups chicken pieces, cooked
1 can cream celery soup	1⅓ cups minute rice
1 soup can water	½ can fried onion rings

Combine soups, water and chicken in electric skillet. Bring to boil. Add rice, cover and simmer 10 min. Stir and top with onion rings. Heat about 3 more min.

*Mrs. Carroll V. Carter
West Burlington, Iowa*

CHICKEN AND BROCCOLI

1 cooked stewing chicken	½ tsp. lemon juice
2 pkgs. broccoli, cooked	⅔ to 1 cup Miracle Whip
2 cans cream of chicken soup	1 cup cheddar cheese
½ tsp. curry powder	½ cup bread crumbs

Put broccoli on bottom of casserole. On top put mixture of other ingredients, except cheese and crumbs. Top with the latter two ingredients. Bake 25 min. at 350°.

*Margaret Heaberlin
Kirksville, Missouri*

CHICKEN CASSEROLE

2 cups cubed chicken	1 can cream of chicken soup (undiluted)
1 cup celery	½ cup mayonnaise
2 tblsp. chopped onion	3 tblsp. thin cream or milk
1 (8 oz.) pkg. noodles (partially cooked)	2 cups crushed potato chips

Saute celery and onions in small amount of margarine. Mix chicken, celery, onion, noodles, soup, mayonnaise and cream (or milk) together. Place in greased casserole and top with potato chips. Bake 45 min. at 350°.

*Mary Richenberger
Mt. Pleasant, Iowa*

4 chicken breasts, split, boned
and skin removed (8 halves)
1 medium onion, peeled and
chopped
4 whole cloves of garlic, peeled
and chopped
Small piece of fresh ginger,
peeled and chopped or 1 tsp.
ground ginger
3 tblsp. lemon juice

1 (8 oz.) plain yogurt
1 tsp. each of cumin, turmeric,
salt, ground coriander and
garam masala (mixed spices).
May be omitted if not available.
¼ tsp. each of ground mace,
nutmeg, cloves, cinnamon,
pepper
4 tblsp. vegetable oil

Put chicken in bowl large enough to accommodate chicken and marinade. To prepare marinade, put all other ingredients in bowl. Pour over chicken and mix well until all pieces are covered. Cover bowl and refrigerate for two days. Stir 4 or 5 times during this interval. Chicken may be marinated for only 24 hrs.; however, the longer it is in marinade the better the flavor. To cook, remove chicken from marinade and place pieces on cookie sheet. Bake in oven 350° for one hour, turning once. Do not overcook. Garnish with 1 medium-sized onion, sliced paper thin and 1 lemon, sliced paper thin.

*Jane Waugh Unruh
Pittsford, New York*

WILD RICE RECIPE

1 lb. wild rice
1 4 oz. can mushroom
5 medium sized onions

1½ lbs. of cooked meat (chicken
or beef)
8 slices of bread (toasted)

Wash rice and put in cold water and cook until done. You can tell by feeling with fingers, but don't overcook. After it is done wash it again. Boil your chicken or beef till tender and save the broth to pour over the bread. Cook the onions until tender and drain. Now put all together with mushrooms and mix salt and pepper to suit your taste, then put in a vessel and bake or heat through. You can tell by testing it if it suits you.

*Francine Ward
Houghton, Iowa*

COUNTRY FRIED STEAK

4 serving pieces round steak
1 egg, beaten
1 cup finely crushed cracker
crumbs

Salt & pepper to taste
3 tblsp. melted fat
2 tblsp. flour
1½ cups hot water

Pound steak. Dip in egg, then in crumbs. Brown in hot fat on both sides. Remove the meat and add flour, blending well. Gradually add hot water, stir until smooth. Return meat to gravy. Cover and cook over low heat or put in the oven and cook until tender.

*Marjorie Shelangoski
Mt. Pleasant, Iowa*

HOT CHICKEN SALAD

3 cups cooked rice (regular & cooked as directed)
 1 cup chopped celery
 2 tblsp. onion
 ¼ cup chopped almonds
 2 cups diced chicken (or turkey)
 2 cans undiluted cream of chicken soup

¾ cup Miracle Whip
 1 tblsp. lemon juice
 3 hard-boiled eggs (chopped)
 ¾ cup grated cheese
 2 cup crushed Rice Krispies (other cereal will do)
 3 or 4 tblsp. melted butter

Mix all the ingredients and place in 8×10" pan. Sprinkle the top with cereal to which butter has been added. Bake at 350° for 30 min. Can be made ahead and refrigerated, however, allow 10 min. extra baking time.

*Mildred Wright
 Morning Sun, Iowa*

CHICKEN 'N' DRESSING CASSEROLE

5½ cups chicken broth
 3 cups chicken (cooked & diced)
 6 cups dry bread crumbs (Brownberry dressing)
 ¾ cup melted oleo
 ¼ to ½ tsp. sage

¾ tsp. salt
 ¼ tsp. pepper
 2 to 4 tblsp. chopped onions
 4 tblsp. flour
 4 tblsp. chicken fat or shortening

Cook chicken. When done, remove meat and save broth. To make dressing mix bread crumbs, oleo, sage, salt, pepper, onions, moistening with ½ cup chicken broth. Make gravy with flour and chicken fat, gradually add remaining broth (5 cups). In greased 9×13" pan put ¾ of dressing. Add chicken, then remainder of dressing. Pour gravy over top and cover pan. Bake at 350° for 30 min. Uncover last 15 min.

*Charlotte Farley
 Wayland, Iowa*

LASAGNA

1 pkg. small lasagna noodles
 3 lbs. ground beef
 1 pkg. pepperoni
 1 med. onion (finely chopped)
 2 large cans tomato sauce
 Spices: oregano, garlic salt and bay leaf

1 can tomato paste
 1 carton dry cottage cheese
 4 hard boiled eggs
 1 (8 oz.) pkg. mozzarella cheese
 1 (8-10 oz.) pkg. cheddar cheese (mild)

Thoroughly brown beef. Drain. Add tomato sauce and paste, slice pepperoni, chopped onion and spices. *Simmer at least an hour.* Mash egg and mix with cottage cheese. Set aside. Dice cheeses, set aside. Boil noodles, drain and leave in cold water until needed. Put noodles in bottom of baking pan, then meat sauce mixture, then eggs and cottage cheese, and finally the cheeses. Repeat layers. (I often find that I have noodles left over.) Bake at 350°F about an hour. Freezes well.

*Maureen Goda
 Minneapolis, Minn.*

SALISBURY STEAK

27

1 can golden mushroom soup
1½ lbs. hamburger
1 egg

¼ cup onion, chopped
½ cup dry bread cubes

Mix these ingredients together with ¼ cup of the soup. Shape the hamburger into 6 patties. Place in 350° oven for 30 min., then drain off grease. Add remaining soup to which ¼ cup or more of water is added. Pour over patties and return to oven and bake 10 min. or more.

*Ida Ridinger
Mt. Pleasant, Iowa*

BARBEQUED FLANK STEAK

¼ cup soy sauce
3 tblsp. honey
2 tblsp. vinegar
1½ tsp. garlic powder & ginger

¾ cup salad oil
1 chopped green onion
1 flank steak

Mix all together. Marinate at least 4 hrs. Grill to desired doneness. Slice very thin diagonally to serve.

*Sharon Davis
Mt. Pleasant, Iowa*

MUSHROOM STEAK

2 lbs. round steak, dredge in
flour and pound
1 small onion

1 can cream of mushroom soup
½ cup sour cream
Salt and pepper

Brown meat in fat. Remove meat and saute onion. Pour off grease. In skillet, put soup, stir in 1 can water and sour cream. Add meat, salt and pepper. Simmer 45 min.

*Marlene Glanzman
Mt. Pleasant, Iowa*

SWISS STEAK

2 lbs. round steak
1 (16 oz.) can tomatoes
1 tblsp. sugar
1 tblsp. vinegar
1 tblsp. Worcestershire sauce

2 dashes hot sauce
1 medium onion, chopped
½ cup flour
1 tsp. salt
¼ tsp. pepper

Combine flour, salt and pepper. Coat meat with mixture and brown on both sides in hot fat. Spoon off excess liquid. Combine remaining ingredients and pour over meat. Bring to a boil. Lower heat and simmer 1 to 1½ hrs. until tender.

*Virginia Vance
Fulton, Missouri*

MARY ANN'S SWEET AND SOUR SAUCE

Drain a can of chunk pineapple (approx. 1½ cup size). Blend ¼ cup corn-starch with pineapple juice. Add 2 cups water, ¾ cup vinegar, ½ cup brown sugar, 1 tsp. salt, and 1 tblsp. catsup. Cook over low heat, stirring constantly until thickened.

*Mary Ann Nichol森
Cedar Rapids, Iowa*

GRANDMA McCOY'S CHILI SAUCE

18 tomatoes
4 green peppers
2 tblsp. cinnamon
2½ cups vinegar
1 tsp. red pepper

3 onions
2½ cups sugar
1 tsp. salt
1 tblsp. cloves

There were no directions with this 80 year old recipe. I just chop everything and throw it in a heavy kettle and simmer till it is the desired thickness. It can also be whirled in a blender and bottled. Seal in jars. This sauce is good with most any type of meat but is a family favorite at our house for hot dogs and hamburgers.

*Judy Goff
Mt. Pleasant, Iowa*

BEEF STROGANOFF

**2 lbs. round steak (½" × ½"
strips)**
¼ cup flour
½ cup chopped onion
6 tblsp. oleo
1½ tsp. salt

⅛ tsp. pepper
½ cup water
1 can cream of mushroom soup
**1 (4 oz.) can undrained
mushrooms**
1 cup sour cream

Meat slices better if partially frozen. Dredge steak in flour. Brown with onions in oleo. Add seasonings and water. Cover. Simmer gently until almost tender (45 min.-1 hr.), stirring occasionally. Add soup and mushrooms; stir to mix. Cook gently until beef is tender (30 min.). At serving time, heat mixture to piping hot; turn off heat and stir in cream. Serve over noodles or rice. *10 servings (if they aren't all Godars!!!)*

*Mrs. John A. Godar
Marion, Iowa*

QUICK CASSEROLE

1 lb. ground beef (browned)
1 can chunky vegetable soup
1 cup water

½ cup rice
¼ cup catsup

Put all ingredients in saucepan and heat to boiling. Reduce heat, cover and simmer 30 min. until rice is tender. If too thick, add more water. *Serves 4 or 5.*

*Jane Baity
Mt. Pleasant, Iowa*

- | | |
|---------------------------------|---|
| 1½ lbs. ground round | 2 tblsp. flour |
| ½ cup sifted dried bread crumbs | ¾ cup barbecue sauce |
| 1 tsp. salt | ¼ cup water |
| ¼ tsp. pepper | 1 (1 lb. 4½ oz.) can pineapple
chunks, drained |
| 1 egg, slightly beaten | Stuffed olives |
| ½ cup milk | |
| 2 cups canned tomato juice | |

In bowl with fork, toss together ground beef, crumbs, salt, pepper, egg and milk until well blended. Shape into ½-¾ in. balls. Place in shallow pan 12×8×2". Refrigerate. In saucepan, combine juice and flour until smooth. Add barbecue sauce and water and blend well. Set aside. About 1½ hrs. before serving: Preheat oven to 350° and bake meatballs 30 min. Drain off excess fat from browned meat balls. Pour on tomato sauce and bake 45 min. longer. To serve, spoon meat balls into chafing dish. Add pineapple chunks and olives. Spoon sauce over all.

*Jane Mauck
Mt. Pleasant, Iowa*

SAUCY COCKTAIL MEATBALLS

- | | |
|------------------------|-------------------------------|
| 1 lb. ground beef | ½ cup green pepper |
| 2 tblsp. bread crumbs | 2 tblsp. butter |
| 1 egg, slightly beaten | 1 cup tomato soup |
| ½ tsp. salt | 2 tblsp. brown sugar |
| ½ cup chopped onion | 4 tblsp. Worcestershire sauce |

Mix beef, crumbs, egg and salt and shape into 50 balls. Place in pan and broil until browned. Cook onion and pepper in butter until tender. Stir in remaining ingredients. Pour over meat. Cover and bake at 350° for 20 min.

*Karol Ross
Mt. Pleasant, Iowa*

LAINÉ'S MEATBALLS

- | | |
|-----------------------------|----------------|
| 2 lbs. ground beef | 3 tsp. onions |
| ¾ cup oatmeal | 1½ tsp. salt |
| 1 cup milk | ½ tsp. pepper |
| Sauce: | |
| 2 tblsp. sugar | ½ cup water |
| 2 tsp. Worcestershire sauce | 3 tsp. vinegar |
| 1 cup ketchup | 6 tsp. onions |

Place 2" meatballs in 9×12" baking dish and top with sauce. Bake 1 to 1½ hrs. at 350°.

*Laine Dennison
Mt. Pleasant, Iowa*

When you begin to coast, you know you're on the downgrade.

Better limp all the way to heaven than not get there at all.

LOW CALORIE STUFFED PEPPERS

4 large green peppers, washed
and cored (reserve tops)
1 lb. ground beef
4 tblsp. tomato sauce

Chopped onion
Salt & pepper
Any other spices desired

Fry beef until well done. Put into colander and rinse with hot water. Wipe excess grease from pan. Add beef and stir in tomato sauce and onion. Heat thoroughly. Stuff into peppers. Place in baking dish. Add 2 cups water. Cover and bake at 350° for ½ hr., checking water level frequently. Pour out water and bake an additional 15 min.

*Doris Tuller
Mt. Pleasant, Iowa*

CABBAGE BURGER BAKE

½ to 1 lb. hamburger
1 medium onion (chopped)
4 cups shredded cabbage
1 shredded carrot
½ tsp. each salt & pepper

1 cup quick rice
1 can cream of mushroom soup
1 soup can milk
1 chopped green pepper
(optional)

Brown meat, onion and pepper. Drain off fat. Add salt and pepper. Put rice in casserole, then cabbage and carrot. Mix soup with milk and pour over top. Cover and bake at 350° for 1 hr. or until tender. If desired, when done, uncover and add shredded cheese to top and melt. For variety substitute well-cooked tomatoes for the milk.

*Mrs. Othel Shamblin
Mt. Pleasant, Iowa*

PINEAPPLE CHICKEN WITH SWEET-SOUR SAUCE

2 tablespoons vegetable oil
1 green pepper, cut into ¼-inch strips
1 broiler-fryer chicken, skinned, boned, and cut into ½-inch cubes

1 8-ounce can pineapple rings, drained and cut into bite-size pieces or equivalent amount of fresh pineapple

Sauce:

½ cup chicken broth
¼ cup pineapple juice
¼ cup dry sherry or white wine
1 tablespoon vinegar
1 teaspoon grated ginger root

1 tablespoon cornstarch in 2 tablespoons cold water
2 tablespoons orange marmalade
1 teaspoon soy sauce

Heat oil in wok and stir-fry green pepper 1 to 2 minutes. Push aside. Stir-fry chicken 3 to 4 minutes, until done. Return green peppers to the chicken; add pineapple. Combine sauce ingredients and add to the wok. Heat and stir until sauce is thickened and clear. Serve immediately with rice. *Yield: four servings.*

*Shirley Spray
Mt. Pleasant, Iowa*

Vegetables and Casseroles



Measurements and Equivalents

How ingredients are measured can determine the success or failure of a recipe. Standard measuring utensils should always be used.

3 teaspoons = 1 tablespoon	12 tablespoons = $\frac{3}{4}$ cup
2 tablespoons = $\frac{1}{8}$ cup	16 tablespoons = 1 cup
4 tablespoons = $\frac{1}{4}$ cup	2 cups = 1 pint
5 tablespoons plus 1 teaspoon = $\frac{1}{3}$ cup	4 cups = 1 quart
8 tablespoons = $\frac{1}{2}$ cup	1 fluid ounce = 2 tablespoons

If it's necessary to substitute one ingredient for another, use the following as a guide. Substitutions may give a slightly different product.

Food	Approximate Measure
baking powder	1 teaspoon = $\frac{1}{4}$ teaspoon baking soda plus $\frac{1}{2}$ cup buttermilk or sour milk (replace liquid used in recipe)
butter	$\frac{1}{4}$ pound stick = $\frac{1}{2}$ cup; 1 pound = 2 cups
cheese	$\frac{1}{4}$ pound (4 ounces) = 1 cup shredded
cheese, cottage	$\frac{1}{2}$ pound (8 ounces) = 1 cup
cheese, cream	3 ounces = 6 tablespoons; 8 ounces = 1 cup
chocolate	1 square (1 ounce) = 3 tablespoons cocoa plus 1 tablespoon butter or margarine
cornstarch (for thickening)	1 tablespoon = 2 tablespoons all-purpose flour or 4 teaspoons quick-cooking tapioca
corn syrup	1 cup = 1 cup sugar plus $\frac{1}{4}$ cup liquid
crackers, graham	14 squares = 1 cup fine crumbs
crackers, saltine	28 squares = 1 cup fine crumbs
cream, sour	$\frac{1}{2}$ pint = 1 cup
cream, whipping	$\frac{1}{2}$ pint = 2 cups whipped
flour, all-purpose	1 pound = 4 cups sifted
flour, cake	1 pound = 4 $\frac{1}{2}$ cups sifted
honey	$\frac{1}{4}$ cup = $\frac{1}{3}$ cup granulated sugar plus 1 table- spoon liquid
marshmallows	1 large = 10 miniature
nuts (in shell)	
almonds	1 pound = 1 $\frac{1}{2}$ cup shelled
pecans	1 pound = 2 cups shelled
peanuts	1 pound = 2 to 2 $\frac{1}{2}$ cups shelled
walnuts	1 pound = 1 $\frac{1}{2}$ cups shelled
sugar, brown	1 pound = 2 $\frac{1}{4}$ cups packed
sugar, granulated	1 pound = 2 $\frac{1}{2}$ cups
sugar, powdered	1 pound = 3 $\frac{1}{2}$ cups to 4 cups sifted

1 cup water	½ cup sliced onions
1 cup milk	¼ cup diced celery
1 tsp. salt	¼ cup diced green pepper
3 cups pared, thinly sliced white turnips	1 tbsp. margarine
2 cups pared, sliced carrots	1 cup grated American cheese
	3 tbsp. finely crumbed crackers

Bring water and milk to a boil in cooking pot. Add salt, turnips, carrots, onion, celery and green pepper; simmer, covered, for about 20 min. or until tender. Add margarine, grated cheese and crackers. Heat, covered until cheese is melted. Serve.

*Carolyn J. Hannan
Mt. Pleasant, Iowa*

MARINATED ONION RINGS

½ cup vinegar	1 cup catsup
½ cup salad oil	Onions

Combine in quart jar and shake well. Add all the sweet sliced onions that jar will hold. Shake again and refrigerate overnight. When onions are gone, slice more and add to jar. Good with or on hamburgers.

*Cecile Graber
West Burlington, Iowa*

FRENCH FRIED ONIONS

6 Bermuda onions, thinly sliced	Milk
Salt	
Batter:	
2 cups flour	1 tablespoon olive oil
2 eggs	¾ cup milk

Soak onions in cold salted water to cover. Drain and soak in milk. Drain. Combine batter ingredients. Dip onions in batter and fry in deep fat. Drain on brown paper. Salt to taste. *Serves 10.*

ASPARAGUS IN A BLANKET

1 large can asparagus spears, drained	½ cup cheddar cheese, cube
6 slices boiled ham	Dash salt and pepper
1 cup medium white sauce	½ green pepper, chopped
	1 tbsp. chopped onion

Heat oven to 350°. Place 4 asparagus spears on each ham slice and roll up; put in baking dish. Prepare white sauce and pour into jar. Add cheese, salt and pepper. Cover and process at highest speed until smooth. Add green pepper and onion. Pour mixture over the roll-ups and sprinkle with paprika. Bake 30 min. *Makes 6 servings.*

*Fedora Engelhardt
Minneapolis, Minnesota*

ZUCCHINI SQUASH CASSEROLE

2 cups zucchini (raw, grated)
leave skin on
¼ cup cheese (grated or cut)
Velveta
½ tsp. salt
⅓ cup milk

1 cup Ritz or Club crackers
(crumbs)
1 tblsp. onion (chopped)
⅛ tsp. pepper
1 egg

Combine all together. Sprinkle some crumbs over top. Bake 30 min. or until done in 400° oven. *Serves 2.*

*Doris Tuller
Mt. Pleasant, Iowa*

ZUCCHINI PIE — QUICHE

2 unbaked pie shells
2 lbs. zucchini or 2½ lbs.
¼ lb. mushrooms (fresh best)
1 large onion
2 cloves garlic
2 tbsp. butter
2 tbsp. Sherry
½ tsp. basil

½ tsp. thyme
½ tsp. oregano
½ tsp. ginger
Salt and pepper
4 eggs
2½ cups grated cheese (comb. of
cheddar, Swiss, and
mozzarella)

Chop vegetables and saute in butter until limp but not overcooked. Add Sherry and seasonings. Add beaten eggs and cheese. Pour into pie shells and bake at 350° 45 to 50 min. until lightly browned. *Serves 12. Tastes like pizza.*

*Karol Ross
Mt. Pleasant, Iowa*

HOLIDAY PEAS AND RICE

½ cup raw rice
⅛ tsp. rubbed sage
2 tbsp. butter

1 can Campbell's chicken broth
1 cup frozen peas
2 tbsp. diced pimento

In saucepan, brown rice and sage in butter. Add broth. Bring to boil, reduce heat, cover and simmer 15 min. Add peas and simmer 10 min. more or until done. Stir occasionally. Last, stir in pimento. *Makes about 3 cups.*

*Martha Widmer
Walyand Iowa*

SKILLET CARROTS

2 cups cooked carrots (strips or
sliced)
2 tbsp. bacon fat
¼ cup onion (chopped)

1 tsp. sugar
½ tsp. salt
⅛ tsp. pepper
½ tsp. parsley flakes

Cook onions in fat until done. Drain carrots. Stir in remaining ingredients. Mix altogether in skillet and heat.

*Mary Peck
Fairfield, Iowa*

CARROT CASSEROLE

35

- | | |
|--------------------------------------|-----------------------------------|
| 4 cups sliced carrots | 1 small onion, grated |
| ½ lb. longhorn cheese, grated | Salt & pepper to taste |
| 1 stick of butter or oleo | ½ cup crushed cornflakes |

Parboil carrots until not quite tender, drain well. In oiled casserole place alternate layers of carrots and grated cheese, sprinkling carrot layers with a little salt. In saucepan, place butter and onion and heat until butter is melted. Pour this over carrots and cheese. Top with cornflakes. Bake 350° 25 to 30 min. *Makes 8 to 10 servings.*

*Mrs. Orville Pounds
Winfield, Iowa*

CREAMY BROCCOLI CASSEROLE

- | | |
|---|--------------------------------------|
| 2 (10 oz.) pkgs. frozen chopped broccoli | 1 cup shredded cheddar cheese |
| 1 (10¾ oz.) can cream of celery soup | 3 tblsp. diced onion |
| 1 cup mayonnaise | 2 eggs, beaten |
| | 14 Ritz crackers, crushed |
| | ½ cup butter, melted |

Cook broccoli according to pkg. directions; drain well. In mixing bowl combine the undiluted soup, mayonnaise, cheese, onion and eggs. Stir in broccoli. Pour into greased 2-qt. baking dish. Combine crackers and melted butter; spoon over broccoli mixture. Bake at 350° for 1 hr. *Serves 8.*

*Karen Proenneke
Mt. Pleasant, Iowa*

CANDIED SWEET POTATOES

- | | |
|--|----------------------------------|
| 1 qt. cooked or canned sweet potatoes (drained) | ¼ cup butter |
| 1 cup brown sugar | ½ tsp. salt |
| | ¼ cup water/drained juice |

Save juice from potatoes for later. Arrange potato halves in butter baking dish. Boil sugar, butter, salt and water/juice until sugar is dissolved. Pour over potatoes. Bake at 350° 45 min. Baste occasionally. Put marshmallows on last few minutes if wanted.

*Evelyn Augsburger
Mt. Pleasant, Iowa*

SWEET POTATO CASSEROLE

- | | |
|---|----------------------------------|
| 3 cups cooked, mashed sweet potatoes | 1 tsp. vanilla |
| 1 cup white sugar | 1 cup brown sugar |
| ½ cup melted margarine | ⅓ cup flour |
| 2 eggs, beaten | 1 cup chopped nuts |
| | ⅓ cup butter or margarine |

Combine potatoes, white sugar, ½ cup margarine, eggs and vanilla. Mix well, turn into greased 1½ qt. casserole. Combine: brown sugar, flour, nuts and ⅓ cup butter. Sprinkle evenly over top of potatoes. Bake at 375° for 30 min. or until brown and crusty on top.

*Jean Burnett
Galesburg, Illinois*

TOMATO-KRAUT CASSEROLE

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|--------------------------------|------------------------------|
| 1/3 lb. bacon | 2/3 cup brown sugar |
| 1 (16 oz.) can kraut | 1 tbsp. onion—chopped |
| 1 (16 oz.) can tomatoes | |

Fry the bacon until crisp. If tomatoes are juicy, drain part of liquid off. Mix all together in casserole. Crumble bacon over top and finish top with cracker crumbs. Bake 1 hr. in a slow oven (about 325°). Use a flat casserole. *Serves 8.*

Marilyn Lenz

New London, Iowa

OLD-FASHIONED CREAMY RICE PUDDING

- | | |
|-----------------------|--|
| 3 tblsp. rice | 1 tsp. vanilla |
| 3 tblsp. sugar | 1/2 cup Golden seedless raisins |
| 1 qt. milk | Dash cinnamon |
| 1/4 tsp. salt | |

Combine rice, sugar, milk and salt in a 6-cup baking dish. Bake 2 hrs. in 325° oven, or until rice is very soft, stirring every 20 min. Stir in vanilla and raisins, sprinkle with cinnamon. Bake without stirring about 15 min. longer, until a light golden crust forms. *Makes 4 to 5 servings.*

Connie Taylor

Mt. Pleasant, Iowa

OVEN RICE

- | | |
|-----------------------------------|------------------------------------|
| 1 cup uncooked rice | 1 can onion soup—undiluted |
| 1 can beef broth—undiluted | 1 stick butter or margarine |

Pour rice into 1 1/2 qt. baking dish. Add soups. Stir. Add butter. Bake, uncovered for 1 hr. in 350° oven. Stir once or twice. Mushrooms can be added if desired.

Connie Taylor

Mt. Pleasant, Iowa

BUFFET POTATO CASSEROLE

- | | |
|--|--|
| 1 (2 lb.) pkg. frozen hash brown potatoes | 1/2 cup chopped onion |
| 1/2 cup butter or margarine, melted | 2 cups shredded cheddar cheese |
| 1 pt. dairy sour cream | 1 tsp. salt |
| 1 can condensed cream of chicken soup | 1/2 tsp. pepper |
| | 2 cups cornflake crumbs |
| | 1/2 cup butter or margarine, melted |

Combine potatoes and 1/2 cup butter in large bowl. Stir in sour cream, soup, onion, cheese, salt and pepper. Place in greased 13×9×2" baking dish. Combine corn flake crumbs and 1/2 cup melted butter. Sprinkle over top. Cover with foil. Bake in 350° oven 20 min. Uncover and continue baking 20 min. *Makes 12 servings.*

Note: Can be made in advance and refrigerated. If so, add 10 min. to baking time. Tastes like the stuffing for twice-baked potatoes.

Francine Ward

Houghton, Iowa

CHEESE POTATO PUFF

37

12 medium potatoes
6 tbsp. butter or margarine
2½ cups grated Cheddar cheese

1 to 1¼ cups milk
2 eggs, beaten

Peel potatoes; cook in salted water until tender. Drain and mash thoroughly. Add butter, cheese, milk and salt and beat over low heat until butter and cheese are melted. Fold in eggs and pour into a 13×9×2" baking pan or dish. Bake at 350° 30 to 45 min. It may be refrigerated.

*Barbara Welander
Mt. Pleasant, Iowa*

POTATO ELEGANTE

6 medium potatoes, peeled and
thinly, sliced

1 cup grated Parmesan cheese
½ cup oleo, softened

Rinse the potatoes slices and dry. Brush 1 tbsp. oleo on bottom and sides of a 9" pie plate. Sprinkle with 1 tbsp. cheese. Toss potatoes with remaining oleo. Arrange by layers with cheese on top. Bake at 400° 1 hr.

*Mrs. Carroll V. Carter
West Burlington, Iowa*

DELUXE HASH BROWNS

1 large pkg. frozen hash browns
(don't thaw)

1 can cream of chicken soup
1 can cream of celery soup

1 small onion, chopped
1 small carton sour cream
1 tsp. salt
½ tsp. pepper

Mix all and put into greased glass 8×11" pan. Sprinkle with parsley flakes and paprika (optional). Bake uncovered 1½ to 2 hrs. 300° oven — no higher. Do not use aluminum. *Serves 12.*

*Margaret Heaberlin
Kirksville, Missouri*

HASH BROWN DIVINE

2 pkgs. frozen hash brown
potatoes (brown lightly)

2 pkgs. dried beef (cut up fine)

4 hard boiled eggs (sliced)

1 cup medium white sauce
1 cup sour cream
Grated cheddar cheese

Put hash browns in bottom of buttered 9×13" pan. Sprinkle dried beef over potatoes. Place sliced eggs over dried beef. Mix sour cream into cooled white sauce and pour over other ingredients. Sprinkle cheddar cheese over top. Bake at 350° for 25-30 min.

*Laurel Henrickson
Danville, Iowa*

A good memory is fine—but the ability to forget is the true test of greatness.

It is easier to be critical than correct.

BAKED HOMINY

1 lb. ground beef	2 cups canned tomatoes
2 tbsp. chopped onion	2 tblsp. bacon fat
1 tblsp. flour	1 large can hominy
1 tsp. salt	¼ lb. grated cheese
½ tsp. pepper	

Brown beef and onions. Add flour, seasonings and tomatoes. In separate skillet, brown hominy in bacon fat. Add to meat mixture. Put into greased casserole. Sprinkle top with grated cheese. Bake 350° for 45 min.

*Joyce Staley
New London, Iowa*

CABBAGE CASSEROLE

1 small head of cabbage (4 or 5 cups)	2 cups shredded cheese (cheddar is good)
1 can cream of chicken soup	1½ cups crushed onion garlic croutons
½ cup milk	
¼ cup grated American cheese	

Cut cabbage into slices, boil in salted water for 10 min. Drain carefully. Place half of cooked cabbage in greased baking dish. Cover with shredded cheese, then add remainder of cabbage, cover this with crushed croutons. Mix soup and milk. Pour over croutons. Sprinkle grated cheese over all. Bake at 350° for 30 min.

*Phyllis Monson
Mt. Pleasant, Iowa*

OLD-FASHIONED CABBAGE SLAW

1 tsp. salt	1 tblsp. red pepper, chopped (if desired)
½ tsp. dry mustard	⅓ cup white vinegar
¼ tsp. pepper	⅓ cup salad dressing
1 tsp. celery seed	3 cups cabbage, shredded
2 tblsp. sugar	¼ cup green pepper, chopped (if desired)
½ tsp. onion, grated	
3 tblsp. Mazola corn oil	

Place ingredients in large bowl. Mix well. Cover and chill thoroughly. Garnish with tiny Italian tomatoes and green pepper slices for color appeal.

*Martha Widmer
Wayland, Iowa*

ESCALLOPED (CORN PUDDING)

4 egg yolks, beaten until light	1½ cups milk
2 tblsp. flour	1 tsp. melted butter
2 tblsp. sugar	2 cups corn
1 tsp. salt & little pepper	

Put all ingredients in greased casserole and bake 1 hr. 300°.

*Mrs. Myers Rossiter
Winfield, Iowa*

SCALLOPED CORN

39

2 pkgs. crackers (from 1 box)
(Keebler Town House or Club
crackers have best flavor)

2 (1 lb. size) cans creamed corn
1 (2 lb. size) box Kraft Velveeta
cheese

Put 1 pkg. of crackers in large Zip-lock bag. Seal and crumble with rolling pin. Pour crumbs into greased 13×9×1" glass baking dish. Pour 1 can corn onto cracker mixture. Cover corn with sliced cheese. Prepare second pkg. crackers in the same manner as first pkg; put on top of cheese. Pour second can of corn on top of cracker crumbs. Use remaining sliced cheese on top. Bake at 350° for 25 min. under aluminum foil cover.

*Evelyn Pacha
Birmingham, Iowa*

GREEN BEAN CASSEROLE

1 pkg. frozen french style green
beans
1 can cream of mushroom soup
1 4 oz. can sliced mushrooms

3 slices crisp bacon (crumbled)
½ cup grated cheddar cheese
1 3½ oz. can french fried onions

Cook beans and drain. Toss with soup, mushrooms and cheese. Place in 6 cup casserole, top with bacon and French fried onions. Bake in 325°F. oven for 30 min.

*Jan Wright
Houston, Texas*

GREEN BEANS GOLDENROD

1 qt. fresh cut green beans
2 hard-cooked eggs
2 tsp. butter
2 tsp. flour

¼ tsp. salt
⅛ tsp. pepper
½ cup milk
½ cup salad dressing

Cook green beans till tender. Chop egg whites; sieve yolks. Melt butter in saucepan, blend in flour, salt and pepper. Gradually stir in milk. Cook over medium heat, stirring until thickened. Stir in egg whites. Remove from heat and stir in salad dressing. Drain beans and place in serving dish. Spoon on sauce; sprinkle on sieved egg yolks. *Serves 8.*

*Anna Lynn
West Chester, Iowa*

GREEN BEAN CASSEROLE

2 (15½ oz.) cans of green beans
1 can mushroom soup
1 can water chestnuts

8 oz. shredded cheese
1 can french fried onion rings

Grease 9×13 inch pan and layer ingredients in order given. Bake at 350° for 30-35 min.

*Karen Proenneke
Mt. Pleasant, Iowa*

LIMA BEANS

3 packages cooked frozen lima beans	1 tablespoon dry mustard
¾ cup butter	1 tablespoon molasses
¾ cup brown sugar	1 carton sour cream

Cook beans according to package directions. Dot and stir in butter. Mix sugar, mustard and molasses. Sprinkle on beans. Last, gently stir in sour cream. Bake at 350° for 45 min.

DALLAS BAKED BEANS

18 slices bacon	3 (1 lb.) cans pork and beans
3 large onions (thinly sliced)	¼ to ⅓ cup sorghum
½ cup green peppers (thinly sliced)	½ cup barbecue sauce
	3 small cloves of garlic (crushed)

Cook the bacon until crisp. Drain and crumble. Reserve ½ cup grease to saute the onions, garlic and peppers until onions are tender. Do not brown. Add remaining ingredients and mix well. Pour into a 3 qt. casserole to bake at 350° for 30 min. or more, if desired. *Makes 12 servings.*

*Mrs. Darrell Rawson
Cedar Rapids, Iowa*

PICKLED BEETS

3 cups cider vinegar	¼ tsp. ground cloves
4 cups sugar	Beets, cooked
½ tsp. ground allspice	1 qt. water

Add vinegar, sugar, allspice and cloves to water. Stir to dissolve and bring to boil. Peel and slice (or chunk) cooked beets. Put in boiling vinegar solution — let heat through. Put beets in hot jars, cover with vinegar solution and seal. This will can 2 qts. and 7 pints. Any leftover solution may be used for the next batch.

*Ivalee Emery
Hedrick, Iowa*

EGGPLANT PARMESAN

1 eggplant sliced ¼ inch thick	1 teaspoon oregano and-or basil
3 8-ounce cans tomato sauce	2 eggs beaten
½ cup Parmesan cheese	2 cup cracker crumbs
½ pound Mozzarella cheese, grated or sliced	¼ cup olive or vegetable oil

Dip eggplant in egg, then cracker crumbs. Fry in oil until brown on both sides. Layer in 8×8" pan—eggplant, tomato sauce, oregano, basil, Parmesan, Mozzarella, ending with tomato sauce on top. Bake 350 degrees for 45 min. or until bubbly.

*Barb Heaton
Mt. Pleasant, Iowa*

Salads and Dressings



General Oven Chart

General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12-15 min.
Muffins	400° to 425°F. 20-25 min.
Quick Breads	350°F. 40-60 min.
Yeast Bread	375° to 400°F. 45-60 min.
Yeast Rolls	400°F. 15-20 min.

Cakes

Butter Loaf Cakes	350°F. 45-60 min.
Butter Layer Cakes	350° to 375°F. 25-35 min.
Cup Cakes	375°F. 20-25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325° F. 60 min.

Cookies

Bar Cookies	350°F. 25-30 min.
Drop Cookies	350° to 375°F. 8-12 min.
Rolled and Ref. Cookies	350° to 400°F. 8-12 min.

Pastry

Meringues	350°F. 12-20 min.
Pie Shells	450°F. 12-15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare	18-20 min. per lb.
	Medium	22-25 min. per lb.
	Well done	-30 min. per lb.
Chicken	325°F. to 350°F.	30 min. per lb.
Duck	325°F. to 350°F.	25 min. per lb.
Fish Fillets	500°F.	15-20 min.
Goose	325°F. to 350°F.	30 min. per lb.
Lamb	300°F. to 350°F.	35 min. per lb.
Meat loaf	375°F.	60 min. for 2 lb. loaf
Turkey	250°F. to 325°F.	15-25 min. per lb.
Veal Roast	300°F.	30 min. per lb.
Venison	350°F.	20-25 min. per lb.

SUNSHINE SALAD

43

6 egg whites	2 tsp. vanilla
1 tsp. cream of tartar	1 cup chopped nuts
2 cups sugar	2 cups Cool Whip
3 cups crushed soda crackers	1 (2½ size) can cherry pie filling

Preheat oven to 350°. Beat egg whites until frothy. Add cream of tartar and continue beating. Add sugar and beat till stiff. Fold in the crackers, nuts and vanilla. Put into a 9×13" baking dish and bake 25 min. Cool on rack. After cooling, add Cool Whip and top with the cherry pie filling. *Serves 12.*

*Mrs. Carroll V. Carter
West Burlington, Iowa*

PRETZEL SURPRISE SALAD

2⅔ cups pretzels twists (broken)	1 pkg. Dream Whip or 1 (9 oz.) Cool Whip
1½ sticks margarine (melted)	2 (10 oz.) pks. frozen strawberries
8 oz. pkg. cream cheese	1 (8 oz.) can crushed pineapple
1 cup sugar	
1 (6 oz.) pkg. strawberry Jello	

Combine pretzel twists and margarine. Pat in 9×13" pan and bake in 350° oven 10 min. Cool. Cream cheese and sugar. Add Cool Whip and mix. Spread over pretzels. Refrigerate. Drain strawberries and pineapple. Measure juice and add enough water to make 2 cups. Boil and dissolve Jello in the juice. Cool until set, then add strawberries and pineapple. Pour over pretzels, etc. Note: May use small can pineapple and large pkg. Jello dissolved with 4 cups hot liquid as you may prefer more Jello with less fruit. *Serves 12-16.*

*Laurel Henrickson
Danville, Iowa*

TAPIOCA SALAD

1 pkg. instant vanilla pudding	1 pkg. Dream Whip
1 pkg. vanilla tapioca pudding	1 can mandarin oranges or fruit cocktail
1 pkg. Jello (any flavor—suggest orange or cherry)	

Cook puddings and Jello until thick and clear. Cool. Prepare Dream Whip and add to above. Drain canned fruit and add. Refrigerate at least 2 hrs. Mandarin oranges good with orange Jello. Fruit cocktail good with cherry Jello.

*Dolores Benge
Mt. Pleasant, Iowa*

CABBAGE-APPLE SALAD

(low calorie)

1 cup cabbage, finely shredded	½ cup raw cauliflowerettes
1 red apple, unpeeled, cored and thinly sliced	2 tblsp. low-calorie mayonnaise
½ cup diced cucumber or ½ cup chopped celery	2 tblsp. lemon juice
	Dash of sweetener (Sweet 'n' Low, Sweet 10)

Combine all ingredients and blend. Chill to serve.

GUMDROP SALAD

20 oz. can pineapple, tidbits	½ cup sugar
16 oz. can spiced white grapes	¼ cup flour
11 oz. can mandarin oranges	¼ tsp. salt
8 oz. pkg. miniature marshmallows	¼ cup lemon juice
1 cup assorted miniature gumdrops (may want to omit black ones)	1 cup pineapple juice
	1½ cups cream, whipped
	½ cup chopped English walnuts

Drain pineapple, grapes and oranges. Combine with marshmallows, nuts and gumdrops. Set aside. Combine flour, sugar, and salt in sauce pan. Stir in lemon and pineapple juices. Cook until thick over low heat. Stir constantly to prevent sticking. Cool. Fold in whipped cream and fruit mixture. Chill (covered) for 24 hrs.

*Esther Wonderlich
Mt. Pleasant, Iowa*

LETTUCE SALAD SUPREME

Lettuce (medium head)	4 or 5 carrots, shredded
¼ head purple cabbage, shredded	3 tomato wedges
2 to 4 slices each cold turkey, ham and cheese	3 boiled egg wedges
	Olives

Slice lettuce; mix with cabbage and carrots. Chill. Place in lettuce cups; add turkey, ham, cheese, tomato and egg, olives on top. *Makes 6-8 salad cups.*

Buttermilk Dressing:

1 cup mayonnaise	Salt and pepper, as you like
1 cup catsup	1 tsp. garlic oil
2 cups buttermilk	

Mix mayonnaise, catsup, buttermilk, salt, pepper and garlic oil. Chill. Serve over salad.

*Carolyn J. Hannan
Mt. Pleasant, Iowa*

WILTED LETTUCE

Leaf lettuce	⅓ cup water
6 slices bacon	1 teaspoon sugar
⅓ cup vinegar	paprika

Fry bacon until crisp, cut into pieces. Add vinegar and water to hot bacon fat, heat to boiling and pour over lettuce. Add bacon, and diced raw onion if desired. Garnish with quartered hard cooked eggs. Add paprika.

*Billie Turley
Mt. Pleasant, Iowa*

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|---|-----------------------------|
| 3 cups diced apples (red skin
gives color) | ½ cup nuts |
| 1 cup white grapes | ½ cup Miracle Whip |
| 1 cup mini marshmallows | ½ cup cream, whipped |

Combine fruit, marshmallows and nuts. Toss lightly. Combine whipped cream and salad dressing; fold into fruit salad. Chill. To serve place on lettuce leaf, if desired. *Makes 4-6 servings.*

*Evelyn Augsburger
Mt. Pleasant, Iowa*

PARTY APPLE SALAD

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|--|---------------------------------------|
| 1 egg | 3 unpeeled, tart, diced apples |
| 1 tblsp. lemon juice | 2 cups chopped celery |
| Juice from a can of crushed
pineapple | 1 medium can pineapple |
| 3 tblsp. sugar | 1 cup nuts |
| | 1 cup whipped cream |

Beat together and boil till thick the egg, lemon juice, pineapple juice, and sugar. Add apples, celery, pineapple, and nuts. Fold in 1 cup whipped cream.

*Joyce Dennison
Mt. Pleasant, Iowa*

FRESH CABBAGE AND CARROT SLAW

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|----------------------------------|--------------------------------------|
| ½ cup mayonnaise | ¼ tsp. pepper |
| 1 tblsp. sugar | 6 cups shredded cabbage |
| 2 tbsp. fresh lemon juice | 2 cups shredded pared carrots |
| 1 tsp. salt | |

In large bowl blend together mayonnaise, sugar, lemon juice, salt, and pepper. Add cabbage and carrots; mix well. Cover and refrigerate several hours. *Makes 6 servings.*

PLANTATION COLE SLAW

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|-------------------------------|---------------------------------------|
| 1 cup sour cream | 1 or 2 drops Tabasco sauce |
| 1 teaspoon dry mustard | ½ teaspoon salt |
| 4 tablespoons sugar | 4 cups finely shredded cabbage |
| ¼ cup cider vinegar | ¼ cup finely shredded carrots |
| 1 teaspoon celery seed | |

Mix all seasonings with the sour cream. Add to cabbage and carrots. Mix well. Serve cold. *Makes six servings.*

Everything great is not always good, but all good things are great.

Remember there are no bad days—some are just better than others.

KRAUT SALAD

1 (No. 2) can kraut (drain, but do not wash)
½ cup celery
⅓ cup green pepper

½ cup onion, chopped
1 cup sugar
4 tblsp. vinegar

Combine kraut, celery, pepper, and onion. Heat sugar and vinegar and pour over kraut mixture and let stand 18 hrs.

*Julia Tackenberg
Mt. Pleasant, Iowa*

CARROT SALAD

2 pkgs. carrots, cooked and cut in circles
¼ cup green pepper circles
¼ cup red pepper circles
½ cup onion circles

¼ cup vinegar
½ cup sugar
½ cup vegetable oil
½ tsp. celery seed
2 tblsp. carrot juice

Prepare carrots and add peppers and onions. Make sauce of vinegar, sugar, vegetable oil, celery seed, and carrot juice. Pour over carrots and let stand 12 hrs. at least. Very tasty.

*Mrs. Carroll V. Carter
West Burlington, Iowa*

CORN SALAD

2 cans whole-kernel corn with peppers (drained)
¼ cup chopped pimento
½ cup chopped onion
¾ cup chopped celery

½ cup sugar
½ cup vegetable oil
½ cup vinegar
1 tsp. salt
½ tsp. black pepper

Combine all vegetables and mix lightly. Combine rest of ingredients; mix well. Pour dressing over vegetables and toss lightly. Chill several hours before serving. Drain well and serve. *Serves 8.*

*Jean Burnett
Galesburg, Illinois*

BROCCOLI SALAD

1 large bunch broccoli
1 cup mayonnaise
½ cup chopped onion
3 hard-cooked eggs, chopped

1 (2-ounce) jar pimiento-stuffed olives
1 teaspoon dried dill weed
Salt

Cut up broccoli spears; add to boiling, salted water. Cover and cook for 5 to 8 minutes. Cut up broccoli buds; add. Cook about 5 minutes more; drain. Add mayonnaise, onion, eggs, olives and dill weed; stir to mix. Add salt to taste. Cover and refrigerate overnight. *Makes 6 to 8 servings.*

*Karen Proenneke
Mt. Pleasant, Iowa*

RAW SPINACH SALAD

47

1 qt. chopped spinach
¾ cup celery, chopped
1 cup cheddar cheese, grated
(optional)

½ cup chopped onion
3 eggs, hard boiled, and
chopped

Combine above. Mix following dressing and add to spinach. May double amount of spinach, but not necessary to double dressing. Perhaps allow a little longer to marinate.

Dressing:

1¼ cup mayonnaise
½ tsp. salt
2 tblsp. prepared horseradish

½ tblsp. vinegar
½ tsp. Tabasco sauce

Betty Taylor
The Calico Cupboard
Hermann, Missouri

ZUCCHINI SALAD

⅓ cup vinegar
3 tablespoons wine vinegar
⅓ cup oil
½ cup sugar
½ teaspoon pepper
1 teaspoon salt

½ cup diced onion
½ cup diced celery
½ cup chopped bell pepper
5 small zucchini, sliced
1 jar (2 ounces) diced pimento

Combine all ingredients. Let marinate five or six hours. This will keep for several days in the refrigerator.

PEA SALAD

2 c. drained peas (16 oz. can)
¾ c. chopped sweet pickles
1 c. diced celery
1 c. diced American cheese
1 tblsp. minced onion

¼ c. mayonnaise
2 tsp. pickle juice
¼ tsp. salt
dash of pepper

Chill peas; combine celery, cheese, pickles, peas and onion. Add mayonnaise, pickle juice and seasonings. Chill several hours. This is a good, cool way to serve peas. *Serves 8-10.*

Billie Turley
Mt. Pleasant, Iowa

CAULIFLOWER SALAD

1 medium head cauliflower
½ cup celery and leaves
Several thin green onions
⅛ tsp. hot pepper sauce
(optional)

3 tblsp. cider vinegar
Clove garlic (optional)
½ tsp. salt and pepper
1 cup mayonnaise

Combine, chill and serve.

Debra Hassenfritz
Mt. Pleasant, Iowa

CALICO SALAD

2 cup green beans, well drained	$\frac{3}{4}$ cup sugar
2 cups wax beans, well drained	$\frac{2}{3}$ cup vinegar (cut this to $\frac{1}{3}$ to $\frac{1}{2}$ water)
2 cups red beans, well drained	$\frac{1}{3}$ cup salad oil
$\frac{1}{4}$ cup green pepper chopped in small pieces	1 tsp. salt and 1 tsp. pepper

Combine beans. Combine other ingredients. Toss beans to coat. Sprinkle with salt and pepper. Refrigerate over night. Drain before serving. *Serves 8.*

HOT POTATO SALAD

4 large potatoes	$\frac{1}{4}$ cup sugar
4 slices bacon	salt
2 tsp. minced onion	$\frac{1}{4}$ tsp. pepper
$\frac{1}{2}$ cup vinegar	$\frac{1}{2}$ tsp. dry mustard
$\frac{1}{4}$ cup water	$\frac{1}{4}$ cup chopped parsley

Cook potatoes according to directions for boiled potatoes. Drain, peel, slice. Mince bacon and fry until crisp; drain. Combine onion, vinegar, water, sugar, salt, pepper, and mustard. Heat and add to potatoes. Add bacon and parsley, mixing carefully with fork so potato slices are not broken. Heat slowly.

*Marge Huston
Harlan Hotel
Mt. Pleasant, Iowa*

VERY GOOD POTATO SALAD

4 pounds white potatoes	1 $\frac{1}{2}$ teaspoons celery seed
7 hard cooked eggs, diced	1 to 2 teaspoons salt
1 medium onion, chopped	1 teaspoon prepared mustard
1 cup celery, diced	1 $\frac{1}{4}$ cups salad dressing
$\frac{1}{2}$ cup sweet relish	Paprika

While potatoes are cooking, mix everything together but the paprika. Cut up warm potatoes into mixture. Stir. It should be moist so use more salad dressing if you need it. Sprinkle paprika on top of potato salad. Make 1 day ahead of time to age.

*Mrs. Harold Bertling
Cascade, Iowa*

SPICED PEACHES

1 29-ounce can cling peach halves	2 3-inch sticks cinnamon
$\frac{3}{4}$ cup sugar	1 teaspoon whole cloves
$\frac{1}{4}$ cup white vinegar	1 teaspoon whole allspice

Drain syrup from peaches and reserve. In saucepan combine the peach syrup, sugar, vinegar, cinnamon, cloves and allspice. Bring to a boil; boil for 5 minutes. Reduce heat; add peach halves. Simmer for 5 minutes or until fruit is heated through. Cover and chill for 24 hours. Serve cold or heat through. Canned pears or pineapple may be substituted.

APRICOT SALAD

49

2 boxes lemon Jello
3½ cups apricot nectar

1 3oz. pkg. Philadelphia Cream
Cheese (room temp.)

Simmer apricot nectar. Stir in Jello until dissolved. Divide into 3 parts. Put 1st part in mold to congeal. Whip softened cheese into 2nd part, add to congealed salad and when 2nd part congeals, add rest to liquid. *Serves 6.*

5-MINUTE PEACH FLUFF

1 pkg. Dream Whip
1 (29 oz.) can sliced peaches

1 (3 oz.) box peach jello
2 medium bananas

Whip the Dream Whip until stiff. Drain peaches. Put peaches and jello in bowl with topping and whip until there are no chunks of peaches left. (Do not mix this jello with water, use it dry.) Cut up bananas and fold into peach mix. Chill for 20 minutes. May garnish with maraschino cherry halves, if desired. *Serves 10-12.*

BANANA SALAD

Bananas (cup in half lengthwise
and crosswise)
1 tblsp. water
1 tblsp. vinegar
3 eggs

1 tsp. dry mustard
½ cup sugar
1 tblsp. flour
Cream, whipped cream, or Cool
Whip

Put vinegar and water in double boiler. Beat eggs, mustard, sugar and flour. Stir into water and vinegar. Cook until thick. Cool and thin with cream, whipped cream, or Cool Whip. Put over bananas when ready to serve. Note: The cooked part of this recipe may be made in advance and stored in a covered container in the refrigerator.

*Sophia Bristley
Conrad, Iowa*

RHUBARB SALAD

3 cups diced fresh rhubarb
¼ teaspoon salt
½ cup sugar

2 (3 oz.) pkgs. strawberry gelatin
2 cups finely diced celery
¼ cup lemon juice

Cook over low heat until rhubarb is tender. Do not stir or add water — rhubarb makes its own juice and the pieces should stay whole. When rhubarb is tender-quickly bring to a full boil and add 2 packages (3-ounces each) strawberry gelatin. Immediately remove from heat and stir gently until gelatin is dissolved. Add 2 cups cold water, 2 cups finely diced celery, and ¼ cup lemon juice. Chill until thick. Spoon into individual molds or a 1½ quart mold. Chill until firm. *Makes about 5½ cups.* This salad is tangy and very good with meat.

Rejoice with them that do rejoice and weep with them that weep.

CRANBERRY SALAD

- | | |
|------------------------------|---------------------------------------|
| 2 cups cranberries | 1 cup hot water |
| 1 cup water | 1 cup finely chopped celery |
| 1 cup sugar | 1 cup finely chopped raw apple |
| 15 large marshmallows | 1 cup finely chopped nuts |
| 1 package red gelatin | |

Boil cranberries, sugar and water for 10 minutes. Remove from heat and add 15 marshmallows. Dissolve gelatin in hot water and add to mixture. When cool, add chopped celery, apple and nuts. This is a pretty salad.

WEIGHT WATCHER CRANBERRY SALAD

- | | |
|-------------------------------------|------------------------------|
| 1 pkg. unflavored gelatin | 1 orange |
| 1 8-oz. can orange diet soda | 1 apple |
| 1 cup cranberries | 4 tsp. sweetener |
| ½ cup unsweetened pineapple | Remainder of diet pop |

Stir together gelatin and ½ cup of soda and melt over heat. Put remainder of ingredients in blender. Stir in gelatin mixture. *Makes 4 servings.*

*Helen Sater
Mt. Pleasant, Iowa*

FROZEN PISTACHIO-COCONUT SALAD

- | | |
|--|---|
| 1 pint dairy sour cream | 1½ cups flake coconut |
| 1 pkg. (4-serving size) Instant Pistachio Pudding Mix | 1 can (8¼ oz.) crushed pineapple |

Combine sour cream and pudding mix. Add coconut and pineapple and stir until blended. Spoon into a 9×5-inch pan and freeze until firm, at least 2 hrs. Dip pan in warm water and unmold onto serving plate.

NOTE: If you wish, you can prepare this salad and serve from bowl without freezing. Just before serving add a sliced banana and ⅓ cup miniature marshmallows. *Makes 6 servings.*

ORANGE PINEAPPLE CHEESE SALAD

- | | |
|---|--|
| 1 (No. 2) can crushed pineapple with juice | 2 c. cold water |
| ½ c. sugar | 1½ c. grated (mild) cheese |
| 1 box (6 oz.) orange gelatin | 1 c. chopped nuts |
| | 1 large container whipped topping |

Combine pineapple and sugar and bring to a boil. Add gelatin, stirring until dissolved. Add water and chill until mixture starts to thicken. Fold in cheese, nuts and whipped topping. Refrigerate in tightly covered container.

*Mary Lee Boyd
Fulton, Missouri*

He is happiest who finds his peace in his home.

A man travels the world over in search of what he needs and returns home to find it.

CARROT-CHEESE SALAD

51

½ cup diced celery
2 cups cottage cheese
1 cup shredded carrots
1 cup drained pineapple

1 tsp. lemon juice
½ cup salad dressing
2 tblsp. sugar

Mix salad dressing and sugar. Add to carrots. Toss in other ingredients. Can be fixed ahead of serving time.

Vera M. Weyer
Burlington, Iowa

COTTAGE CHEESE SALAD

1 cucumber
1 or 2 tomatoes
1 or 2 green peppers

1 small onion
1 (16-ounce) carton cottage cheese
2 tablespoons mayonnaise

Chop the cucumber, tomatoes, green peppers and onion. Combine cottage cheese and mayonnaise; mix with vegetables. Cover and chill several hours or overnight. *Makes 4 to 6 servings.*

Karen Proenneke
Mt. Pleasant, Iowa

GLAZED FRUIT SALAD

1 (1 lb. 4 oz.) can pineapple chunks, well drained
1 (1 lb. 14 oz.) can fruit cocktail, well drained
1 (11 oz.) can mandarin oranges
1 small jar maraschino cherries, drained

1 pint fresh strawberries
1 cup white seedless grapes
2 sliced bananas
1 tblsp. lemon juice
1 (1 lb. 6 oz.) can peach pie filling

Combine all fruit and lemon juice with pie filling. Mix gently. Cover and chill several hours or overnight. (Can use Fruit Fresh on bananas; omit lemon juice.)

Nancy Danals
Mt. Pleasant, Iowa

FROZEN FRUIT SALAD

2 (3 oz.) pkgs. cream cheese, softened
1 c. Miracle Whip
2 c. whipped cream

3½ c. drained fruit cocktail or any fruit desired
2½ c. multi-colored miniature marshmallows

Blend cheese with Miracle Whip; fold in remaining ingredients. Pour into paper baking cups in muffin tins to freeze (keeps for several months). This can also be put in a pan and cut in squares. Top each serving with ½ a maraschino cherry, if desired.

Martha Anderson
Fairfield, Iowa

FROZEN FRUIT SALAD

1 (17-ounce) can apricots, drained
 1 (17-ounce) can crushed
 pineapple, drained
 3 (10-ounce) packages frozen
 strawberries, thawed, drained
 2 tablespoons lemon juice

1 (6-ounce) can frozen orange
 juice, thawed
 3 bananas, diced or mashed
 1 cup fruit juice (from drained
 fruit)
 ½ cup sugar

Bring fruit juice and sugar to boil; boil 2 minutes. Remove from heat; add lemon juice, cool. Combine fruit, thawed orange juice (undiluted) and boiled juice; stir well. Pour into fluted tube cake pan; freeze. Slice to serve.

FRUIT SALAD

2 cups pineapple chunks
 2 cups coconut
 2 cups tiny marshmallows

2 cups mandarin oranges
 (drained)
 ½ pint sour cream

Mix altogether and ready for serving either on crisp lettuce or in a pretty bowl.

*Mrs. Robert Rentschler
 Grass Lake, Michigan*

CREAMY FRUIT SALAD

1 cup dairy sour cream
 1 cup miniature marshmallows
 1 cup shredded coconut
 1 cup drained pineapple chunks

1 cup drained mandarin orange
 segments
 Maraschino cherries (optional)
 Chopped nuts (optional)

Combine sour cream, marshmallows, coconut, pineapple and mandarin oranges. Add maraschino cherries and nuts, if desired. Cover and refrigerate overnight. *Makes 8 servings.*

*Karen Proenneke
 Mt. Pleasant, Iowa*

HOT FRUIT SALAD CASSEROLE

1 large can (29 oz.) pears
 1 large can (20 oz.) chunk
 pineapple
 1 medium can (16 oz.) apricots

2 tblsp. flour
 ⅔ cup powdered sugar
 1 stick oleo

Drain fruits. Arrange in Corning pie plate or casserole. Mix together flour, sugar and melted oleo. Spoon over fruits. May use marischino cherries on top for color.

*Clarice Hasstedt
 Ogden, Iowa*

To belittle is to be little.

The man who lives by himself and for himself is apt to be corrupted by the company he keeps.

- | | |
|---|-----------------------|
| 1 (No. 2) can crushed pineapple,
drained | 5 eggs |
| 2 cups sugar | 1½ cups milk |
| 1 cup margarine | 8 slices bread, cubed |

Cream sugar and margarine. Add eggs. Add milk, pineapple, and bread. Bake in 9×13" pan for 1 hr. at 350°. In a glass dish, bake at 325°.

*Debra Hassenfritz
Mt. Pleasant, Iowa*

FROSTED GREEN SALAD

- | | |
|--------------------------------|-------------------------------|
| 1 (3-ounce) package lime jello | 1 No. 2 can crushed pineapple |
| 1 cup hot water | ½ cup chopped pecans |
| 1 pint lime sherbet | |

Dissolve gelatin in hot water. Add sherbet and stir until it is melted. Add pineapple and juice, and pecans. Freeze in 9-inch square pan.

*Chapter D, T.T.T.
Mt. Pleasant, Iowa*

MOUNTAIN DEW SALAD

- | | |
|-----------------------------------|-------------------------------|
| 2 boxes lemon Jello | 1 can Mountain Dew pop |
| 1 cup hot water | 2 boxes lemon instant pudding |
| 1 (13½ oz.) can pineapple tidbits | 2 cups milk |

Dissolve Jello in hot water and add pineapple, juice and all. Add pop, let set. Mix pudding and milk and spread over the top of Jello mixture which is set. Use 9×13" pan. Serve.

*Mrs. Carroll V. Carter
West Burlington, Iowa*

PERFECTION SALAD

(low calorie)

- | | |
|--------------------------|--|
| 2 envelopes Knox Gelatin | 2 tblsp. lemon juice |
| 1 cup cold water | 1½ cups shredded cabbage |
| ½ cup sugar | 1½ cups chopped celery |
| 1 tsp. salt | ½ cup chopped pimentos (those
in tiny jars) |
| 1½ cups ice water | |
| ½ cup vinegar | |

Sprinkle gelatin over cold water in saucepan. Place over low heat, stirring constantly until gelatin dissolves. Remove from heat and stir in sugar, salt and ice water, vinegar and lemon juice. Chill until partially set. Add the remaining ingredients and chill until firm. Makes a nice molded salad.

*Mary Richenberger
Mt. Pleasant, Iowa*

There is so much good in the worst of us, and so much bad in the best of us, that it behooves all of us not to talk about the rest of us.

RASPBERRY SALAD

**2 small packages raspberry
Jell-O
2 cups hot water**

**2 cups applesauce
2 packages red raspberries,
thawed**

Mix Jell-O, water and applesauce. Allow to cool. Add raspberries. Put in 9×13-inch pan.

Topping:

1 carton sour cream

8 ounces miniature marshmallow

Mix sour cream and marshmallows. Let set out overnight. In the morning, whip and spread over Jell-O.

*Mrs. Robert Frazenburg
Keystone, Iowa*

RASPBERRY DELIGHT SALAD

**1 pkg. raspberry Jello
1 cup vanilla ice cream
1 (8 oz.) can crushed pineapple,
undrained**

**1 cup hot water
3 tblsp. orange juice
½ cup chopped pecans
1 medium banana, sliced**

Combine Jello and hot water. Add ice cream to this mixture, stir until dissolved. Add orange juice. Set aside until partially thickened. Combine pineapple, nuts, and banana. Add to Jello mixture. Pour into 1 quart mold. Chill until firm.

*Mrs. Orville Pounds
Winfield, Iowa*

FRUIT SALAD MIX

**1 large can fruit cocktail
1 large can fruit chunks
1 jar Marischino cherries,
drained**

**1 (8 oz.) pkg. unsweetened
frozen strawberries, thawed
2 pkgs. vanilla instant pudding
4 bananas**

Mix altogether and refrigerate.

*Karen Proenneke
Mt. Pleasant, Iowa*

CREAMY FRANKFURTER SALAD

**1 pkg. (12 ozs.) frankfurters,
sliced
3 cups cooked rice, cooled
1½ cups sliced celery
¾ cup chopped onions
½ cup diced pimientos
3 hard-cooked eggs, sliced**

**1 can (11 ozs.) cond. Cheddar
cheese soup
¼ cup mayonnaise
1 tblsp. prepared mustard
½ tsp. salt
¼ tsp. ground black pepper**

Combine frankfurters, rice, celery, onions, and pimientos. Blend soup, mayonnaise, mustard, and seasonings. Stir into frankfurter mixture. Chill. Serve on crisp salad greens, if desired, garnish with hard-cooked eggs.

2 pkgs. (3 oz. each) orange jello
 2 cups hot water
 1½ cups cold water
 1 pkg. (3 oz.) Neufchatel cheese

2 T. sliced stuffed green olives
 2 T. lemon juice
 2 large carrots

Dissolve both pkgs. gelatin in hot water. Stir in cold water and lemon juice. Measure 1½ cups into a 6 cup mold. Chill until firm. Keep bowl of remaining gelatin at room temperature while layering. Beat 1 cup of remaining gelatin mixture into cheese until well blended in a small bowl. Spoon over firm layer in mold. Chill until firm. Chill remaining gelatin in a bowl until as thick as unbeaten egg whites. Fold in grated carrot and olives. Spoon over cheese layer. Chill until firm, overnite is best. Unmold to serve.

*Evelyn Augsburger
 Mt. Pleasant, Iowa*

TUNA MACARONI SALAD

1 can tuna
 ½ cup chopped celery
 ¼ tsp. dry or prepared mustard
 ⅛ tsp. garlic salt

2 cups cooked shell macaroni
 medium green pepper, chopped
 2 hard boiled eggs
 pepper and salt to taste

Mix all ingredients. Add amount of salad dressing desired.

*Billie Turley
 Mt. Pleasant, Iowa*

WINDJAMMER SALAD

2 c. uncooked macaroni
 1 can (4½ oz.) shrimp, drained
 and chopped
 1 c. diced cucumbers
 2 hard cooked eggs, chopped
 1 can (7½ oz.) crabmeat,
 drained and flaked

½ c. onion, chopped
 ½ c. mayonnaise
 ½ c. sour cream
 2 tblsp. chopped pimiento
 1 tsp. lemon juice
 1 tsp. salt
 ⅛ tsp. pepper

Prepare macaroni accordng to package directions; drain. Combine with crab, shrimp, cucumbers, eggs, onion, mayonnaise, sour cream, pimiento, lemon juice, salt and pepper; toss lightly. Chill. *Makes 6 to 8 servings.*

SEAFOOD RICE SALAD

1 pkg. (8 ozs.) frozen cooked
 shrimp
 1 can (6½-7 ozs.) tuna, drained
 3 cups cool cooked rice
 ½ cup each finely chopped
 onions and sweet pickles

1½ cups thinly sliced celery
 ¼ cup diced pimientos
 3 hard-cooked eggs, chopped
 1 tbasp. lemon juice
 1 cup mayonnaise

Combine all ingredients and toss lightly. Season to taste. Chill. Serve on salad greens and garnish with tomato wedges. *Makes 6 servings.*

EGG AND HAM SALAD

4 hard cooked eggs, chopped	1 teaspoon dry mustard
1 cup diced cooked ham	½ cup mayonnaise
2 tablespoons pickle relish	paprika
½ cup diced celery	Lettuce

Have all ingredients cold. Blend mixture and serve on crisp lettuce.

CHICKEN SALAD

2 c. chicken (cut in chunks)	½ c. celery (diced not too fine)
½ c. cubed pineapple	½ c. walnut meats
½ c. stuffed olives	½ c. cut up apples

Mix together with mayonnaise and serve on lettuce leaf.

*Jean Welander
Pomeroy, Iowa*

CALCUTTA CHICKEN AND RICE SALAD

3 cups cool cooked rice	1 cup mayonnaise
2 cups diced cooked chicken	¼ cup chopped peach or pear preserves
1 cup diced canned pineapple	¾ tsp. curry powder
1 cup sliced celery	1 cup grated cheddar cheese
½ cup diced green pepper	

Combine rice, chicken, pineapple, celery, and green pepper. Blend together remaining ingredients except cheese. Stir into chicken mixture. Season to taste. Chill. Serve on salad greens. Garnish with grated cheese. *Makes 6 servings.*

CHICKEN SALAD

4 c. cut up chicken breasts	4 c. thinly sliced celery
1 c. chopped peanuts	4 T. lemon juice
1 tsp. salt	4 tsp. grated onion
2 c. mayonnaise	1 c. grated Cheddar cheese
2 c. crushed potato chips	

Combine all the ingredients except the cheese and chips. Put in a 3 qt. casserole with cheese and chips on the top. Cover and bake at 450° for 15 to 20 minutes.

FRUIT SALAD DRESSING

2 cups sugar	½ tsp. salt
⅔ cup vinegar	1 tsp. celery seed
⅓ cup water	2 cups oil
1 tsp. dry mustard	Little onion (optional)

Mix first four ingredients together. Let boil 5 min. after it comes to boil. This is important so as not to overcook it. Let this get entirely cool. Add celery seed, oil, and onion juice. Add oil gradually, beating with a fork.

*Edna Wright
Mt. Pleasant, Iowa*

2 egg yolks **1½ cups vegetable oil**
1 tsp. dry mustard **Cream, for thinning, if desired**
2 tblsp. fresh lemon juice

Combine the egg yolks and mustard in food processor or blender and beat well. Add lemon juice and beat well again. Continue beating as you slowly pour in vegetable oil.

*Debra Hassenfritz
Mt. Pleasant, Iowa*

FRUIT MAYONNAISE

½ cup sugar **1½ cups pineapple juice**
2 tblsp. flour **Shake of salt**
1 egg

Beat together the sugar, flour and egg. Add juice and salt. Stir over medium heat until thick. Store in refrigerator. Fold into bananas, pecans, pineapple chunks, mandarin oranges and miniature marshmallows. Can add diced cheddar cheese, etc.

*Connie Miller
Mt. Pleasant, Iowa*

HOMEMADE FRENCH DRESSING

1 cup sugar **1 soup can salad oil**
½ cup vinegar **⅛ teaspoon garlic salt**
1 can tomato soup **Salt and pepper to taste**

Mix in a bowl by hand and then bottle. Shake well before using.

*Karen Richard
Mt. Pleasant, Iowa*

GRANDMA GODAR'S FRENCH DRESSING

1 c. vinegar **small grated onion**
2 c. oil **pinch of salt**
1 c. catsup **1 T. garlic powder**
1 c. sugar **juice of one lemon**

Mix in large jar. Shake to mix well. Refrigerate. (This is what I combine with Miracle Whip and pickle (or zucchini) relish to make another dressing.)

*Mrs. John A. Godar Sr.
Hardin, Illinois*

EASY BLENDER FRENCH DRESSING

½ cup sugar **¼ cup white wine vinegar**
½ cup salad oil **1 tablespoon lemon juice**
½ cup catsup **1 small onion, cut up**

In blender container combine sugar, oil, catsup, vinegar, lemon juice and onion. Blend until smooth. Cover and refrigerate. *Makes 1½ cups.*

ITALIAN DRESSING

- | | |
|----------------------------------|-------------------------------|
| 1 cup vegetable oil | ½ teaspoon dry mustard |
| ⅓ cup vinegar | ½ teaspoon oregano |
| 2 tablespoons lemon juice | ¼ teaspoon basil |
| 1 teaspoon garlic salt | black pepper |
| 1 teaspoon sugar | |

Combine all ingredients in a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using.

PRETTY PINK SALAD

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|--|--|
| 1 can (13½ ounces) crushed pineapple, juice and all | 1 package (8 ounces) cream cheese, softened |
| 1 (3-ounce) package grape Jello | ¼ cup milk |
| 16 large marshmallows | 1 envelope whipped topping mix |

Heat first 3 ingredients until marshmallows are melted. Set aside to cool.

In large bowl beat cream cheese and milk until smooth. Fold in 1 envelope of topping mix whipped according to directions. When gelatin mixture has cooled, combine the 2 mixtures. Pour into dish or mold. Refrigerate until salad is set.

*Violet Graber
Mt. Pleasant, Iowa*

YOGURT FRUIT SALAD

- | | |
|---|---|
| 1 c. yogurt (usually use strawberry) | 1 can (No. 2) crushed pineapple, undrained |
| 1 pkg. (3 oz.) instant vanilla pudding | ½ c. chopped pecans |
| 1 large Cool Whip | 1 pt. fresh fruit (esp. strawberries) |

Mix first 3 ingredients by hand. Add Cool Whip, nuts and berries. Chill and serve. Can be served with addition of sliced bananas on a lettuce leaf.

TACO SALAD

- | | |
|-------------------------------------|--|
| 1 onion (diced) | 2 lbs. hamburger, browned |
| 2 c. shredded Cheddar cheese | 1 head lettuce |
| 2 ripe tomatoes | 1 pkg. crushed taco chips |
| 1 (20 oz.) can chili beans | 1 bottle Catalina French dressing |

Combine drained browned hamburger and all other ingredients except taco chips. Toss all lightly with salad dressing when ready to serve, add taco chips.

5-CUP SALAD

- | | |
|--|------------------------------------|
| 1 (8¾ oz.) can pineapple tidbits, drained | 1 c. shredded coconut |
| 1 c. drained orange segments | 1 c. miniature marshmallows |
| | 1 c. dairy sour cream |

Combine ingredients. Chill several hours or overnight. *Makes 5 to 6 servings.*

SKEWERED FRUITS

59

$\frac{1}{2}$ small pineapple, pared and cut crosswise into 6 equal, halfmoon-shaped slices
1 cup cantaloupe balls
1 cup strawberries
1 small navel orange, unpeeled, cut into 6 equal slices

$\frac{1}{2}$ medium banana, cut crosswise into 6 equal slices and sprinkled with lemon juice
 $1\frac{1}{2}$ teaspoons anise extract
Mint leaves, if available, or watercress
6 lime wedges

Divide each fruit into 6 portions. Thread 1 portion of each fruit onto 9 or 10-inch skewer, alternating ingredients and ending with pineapple slice. Brush each skewer of fruits with $\frac{1}{4}$ teaspoon extract. Arrange skewers like spokes of a wheel on bed of mint leaves. Garnish by interspersing lime wedges between skewers. *Makes 6 servings.*

*Shirley Spray
Mt. Pleasant, Iowa*

FRUIT SALAD FOR FALL

1 fresh pineapple
1 large banana
 $\frac{1}{2}$ cup Tokay grapes, halved and seeded

$\frac{1}{2}$ cup Thompson seedless grapes, halved
 $\frac{1}{4}$ cup walnuts or pecans, broken

Cut pineapple in half lengthwise through the crown. Remove fruit with a curved knife, core and dice. In a mixing bowl, combine pineapple with all remaining ingredients. Spoon mixture into pineapple shells to serve. *Makes 6 servings.*

*Shirley Spray
Mt. Pleasant, Iowa*

MICROWAVE HOLLANDAISE

$\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup whipping cream
2 egg yolks, well beaten

1 tablespoon lemon juice
 $\frac{1}{2}$ teaspoon dry mustard
 $\frac{1}{4}$ teaspoon salt

Place butter in 1-quart bowl; micro-cook until melted. Add cream, egg yolks, lemon juice, mustard and salt. Micro-cook on medium setting (50 percent power) for 30 seconds; stir. Micro-cook 30 to 45 seconds longer or till thickened. Beat with wire whip or rotary beater until light and fluffy. Sauce will curdle if overcooked. If sauce curdles, add 1 teaspoon hot water and beat well. *Makes about 1 cup.*

LOWER CALORIE CRANBERRY RELISH

1 package (12 ounces) fresh or frozen cranberries

$1\frac{1}{2}$ cups (8 ounces) pitted mixed dried fruit

Grind all ingredients through the coarse blade of a meat grinder. If food processor is used, you will get a finer mixture. Place in saucepan and simmer until thickened, about 10 minutes. No water is necessary. Grinding of fruits will result in sufficient moisture. Cover, cool and chill until ready to serve. *Makes $2\frac{1}{2}$ cups or 10 servings at 64 calories each.*

RED SALAD

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|--|--|
| 2 cups boiling water | 1 small pkg. frozen-red raspberries |
| 2 pkgs. strawberry Jello, dissolved | 3 mashed bananas |
| 1 small pkg. frozen strawberries | |

Add strawberries, raspberries and bananas to Jello. Set in flat pan. Cut in squares to serve. May also be put in individual molds.

*Ellen Donnelly
Mt. Pleasant, Iowa*

FRESH VEGETABLE SALAD

- | | |
|-----------------------------|--|
| 1 head cauliflower | 1 carton toasted onion dip |
| 1 bunch broccoli | 1 envelope dry Ranch dressing mix |
| 1 cucumber | 1 c. mayonnaise |
| 1 bunch green onions | |

Cut vegetables up for bite size. Mix dip with the dry dressing and mayonnaise. Stir into vegetables.

*Brenda Jenkins
Mt. Pleasant, Iowa*

EASY SALAD

- | | |
|--|----------------------------|
| 1 small package raspberry gelatin | 1 orange |
| 2/3 cup hot water | 1 apple |
| 1 banana | Nuts of your choice |

Grind up fruit. Add nuts. Mix in with gelatin and water. Chill and serve.

*Nola Franzenburg
Keystone, Iowa*

MAYONNAISE

Bring to a boil:

1 c. water and 2c. vinegar

Make a paste of:

1 c. sugar

2 T. flour (substitute cornstarch for gluten-free)

1 T. salt

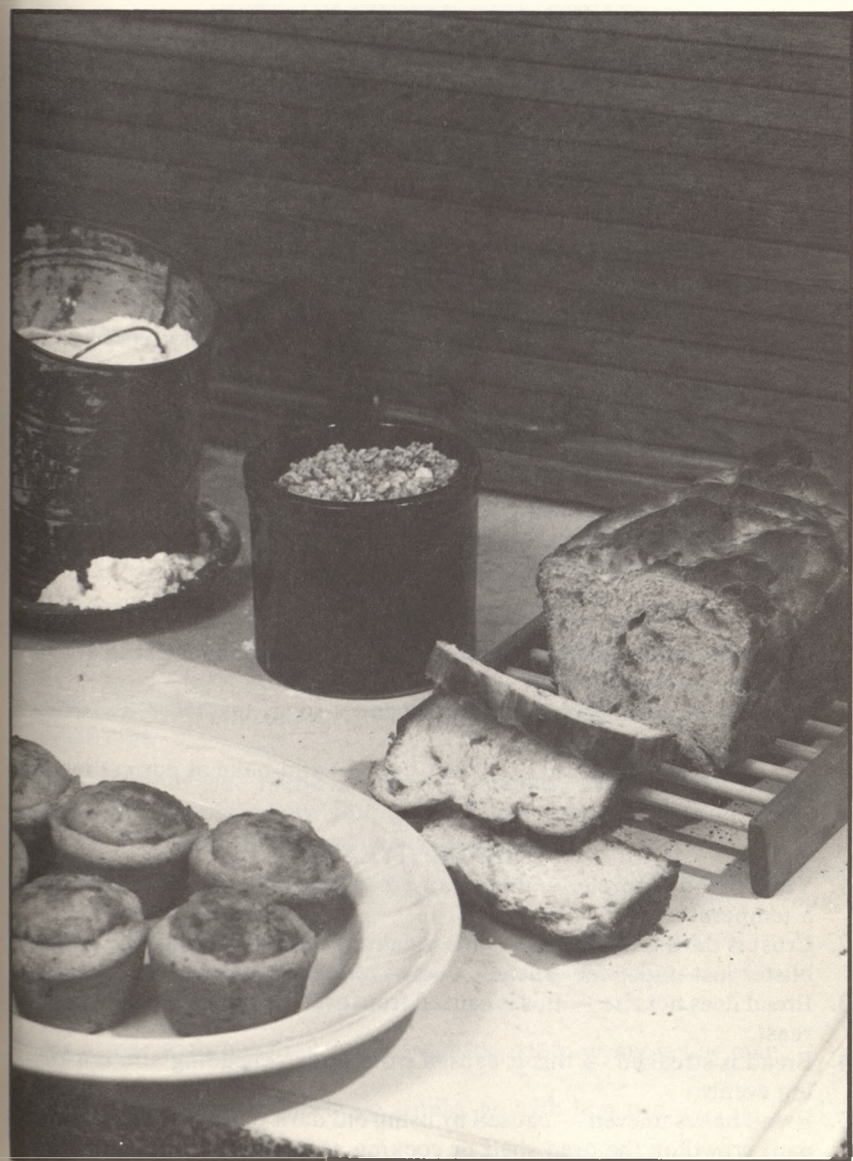
1 T. dry mustard

6 eggs (may use leftover yolks and water)

Stir this paste into the boiling vinegar water. Cook over moderate heat, stirring constantly until mixture thickens. Cool and refrigerate. (When making it for potato salad, I pour it over the potatoes hot).

*Mrs. John A. Godar
Marion, Iowa*

Breads, Rolls and Muffins



SOMETIMES

Sometimes it helps a little
When skies are overcast
To remember that tomorrow
This day's troubles will be past.

And tomorrow always brings new strength,
New courage, too, some way . . .
For each dawn's a bright beginning,
And each day's a brand-new day.

FRAGRANT FRESH-BAKED BREAD

A block from home I caught a whiff
of fragrant fresh-baked loaves of bread —
I slowed down when I found that smell
came from the house next door instead.

*By Peg Smart
Mt. Pleasant, Iowa*

COMMON CAUSES OF FAILURE IN BREAD 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 a soggy texture — caused from over-mixing.
3. For a nice muffin — mix well but light — and bake at correct 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 under-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 under-kneading and not kneading evenly.
5. Bread bakes uneven — caused by using old dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature.

POPPY SEED BREAD

63

1 pkg. lemon cake mix	½ cup oil
1 pkg. lemon instant pudding	4 eggs
1 tsp. lemon extract	¼ cup poppy seed
1 cup water	

Mix all ingredients together in order given. *Makes two loaves.* Bake 45 min. in 350° oven.

*Edna Wright
Mt. Pleasant, Iowa*

COTTAGE CHEESE DILL BREAD

2 pkgs. yeast	1 teasp. baking powder
1½ cups warm water	2 teasp. salt
2 tsp. sugar	2 tblsp. sugar
2 cups creamed cottage cheese	2 eggs
2 tblsp. minced onion	4½ cups flour
2 tblsp. dill weed	

Dissolve yeast in warm water, add sugar set aside. Combine cottage cheese, onion, dill weed, baking powder, salt, 2 tblsp. sugar, and eggs. Mix thoroughly. Add yeast mixture and mix well. Add flour to make stiff dough. Knead on floured board until smooth and elastic. Place in greased bowl, turn to bring greased side up. Cover and let rise until double in size, about 1-1½ hrs. Punch down. Turn onto lightly floured board, knead a few times. Divide into 2 loaves. Place in well greased pans. Bake 350°F for 30 min. Remove from pans. Brush with butter.

*Jan Wright
Houston, Texas*

BANANA BREAD

1 c. sugar	1 t. soda
½ c. oleo	2 c. flour
2 eggs	1 c. nut meats
3 bananas, mashed	dash of salt
3 T. sour milk	

Cream sugar and oleo. Blend in eggs and bananas. Add milk and dry ingredients. Fold in nuts. Pour into greased loaf pan. Bake 35-40 min. at 350°F. Cool 10 min. before removing from pan.

*Catherine Kauffman
Brattleboro, Vermont*

If I am at war with myself, I can bring little peace to my fellow man.

Whosoever shall compel you to go a mile, go with him two.

The man who rows the boat doesn't have time to rock it.

GRAPENUT BREAD

2 cups sour milk	2 cups sugar
1 cup Grapenuts	2 tsp. baking powder
2 eggs, beaten	1 tsp. soda
2 tblsp. melted butter	little salt
4 cups flour	

Combine milk and Grapenuts and let stand 5 minutes. Add eggs and butter. Sift together flour, sugar, baking powder, soda and salt. Combine all ingredients. Bake at 350° for 1 hr.

*Sharon Davis
Salem, Iowa*

ZUCCHINI BREAD

3 eggs	3 tsp. cinnamon
2 cups sugar	1 tsp. soda
1 cup oil	3 cups flour
2 cups zucchini (grated)	¼ tsp. baking powder
1 tsp. salt	2 tsp. vanilla

Beat eggs, add sugar, then oil. Next blend in the zucchini and add remainder. Mix well. *Makes 2 loaves.* Bake at 325° for 50 min.

*Mary Latta
Mt. Pleasant, Iowa*

RHUBARB-NUT BREAD

1½ cups brown sugar, firmly packed	2½ cups flour
⅔ cup oil	1½ cups fresh rhubarb, finely diced
1 egg	½ cup nuts, chopped
1 cup sour milk	½ cup white sugar
1 teaspoon vanilla	2 tablespoons flour
1 teaspoon baking soda	2 tablespoons shortening
½ teaspoon salt	1 teaspoon cinnamon

Mix first 10 ingredients together. Pour into either two small loaf pans, or use three 8" pie pans. Combine the sugar, flour and cinnamon and butter and mix until crumbly. Sprinkle over top of batter. Bake at 325 for 40 min. for loaves and 30 min. for pie pans.

This bread keeps in refrigerator for days and freezes well.

*Alice Larson
Mt. Pleasant, Iowa*

SODA BREAD

3 cups flour, unsifted	⅓ cup sugar
1 tsp. salt	1 egg, slightly beaten
1 tsp. soda	2 cups buttermilk
3 tsp. baking powder	4 tblsp. butter, melted

Combine dry ingredients. Mix egg, buttermilk and combine with dry ingredients. Stir in melted butter. Bake at 350° for 35-40 min. in 1 large or 2 small loaf pans.

*Ella Mae Fricke
Mt. Union, Iowa*

4 eggs	1½ teaspoons salt
3½ cups flour	1 teaspoon cinnamon
3 cups sugar	1 teaspoon nutmeg
1 cup oil	2 cups pumpkin (16-ounce can)
½ cup water	½ cup chopped nuts, if desired
2 teaspoons baking soda	

Blend all ingredients but nuts with mixer. Fold in nuts. Pour into 3 loaf pans. Bake at 350 degrees for 1 hour.

*Harrison Moore
Mt. Pleasant, Iowa*

PEANUT BUTTER BREAD

1½ cups flour	⅓ cup peanut butter
3 teaspoons baking powder	½ cup sugar
½ teaspoon salt	1 egg
2 cups raisin bran cereal	¼ cup chopped peanuts
1½ cups milk	

Stir together flour, baking powder and salt; set aside. Combine raisin bran and milk in small mixing bowl. Let stand 1 to 2 minutes or until cream is softened. In large mixing bowl, beat peanut butter and sugar until well blended. Add egg. Beat well. Mix in cereal mixture. Stir in flour mixture, then peanuts. Spread evenly in greased 9-by-5 inch loaf pan. Bake in 350-degree oven 1 hour or until wooden pick inserted near center comes out clean. Remove from pan and cool on wire rack.

APRICOT-NUT BREAD

2¼ cups sifted flour	½ cup dried apricots
2 teaspoons baking powder	1 beaten egg
1 teaspoon salt	½ cup orange juice
¼ teaspoon baking soda	¼ cup water
¼ cup sugar	3 tablespoons melted shortening
1 cup chopped nuts	

Sift dry ingredients. Add nuts and apricots. Combine remaining ingredients. Add to dry ingredients. Mix to dampen. Pour into paper lined loaf pan. Bake for one hour at 325 degrees.

*Eva Ford
Mt. Pleasant, Iowa*

FRENCH BREAD (Elois)

1 T. fat	2 c. water
1 T. salt	1 pkg. dry yeast
1 T. sugar	6 c. flour

Measure fat, salt and sugar in bowl. Add 1 c. boiling water, then 1 c. cold water. Blend in yeast and add sifted flour. Knead 5 min. Let double in size; then shape into loaves. Bake 375°F for 50 min. or until tests done.

*Mrs. August Simon
Hardin, Ill.*

FRUIT BREAD

- | | |
|---------------------------------------|---|
| 2 cups scalded milk | ¼ cup warm water |
| ½ cup shortening (oleo) | 2 beaten eggs |
| ⅔ cup sugar | 8 cups flour (approximately) |
| 2 tsp. salt | 1 cup raisins |
| ¼ tsp. cardamom | 1 cup candied citron and mixed fruit |
| 1 tsp. cinnamon | |
| 2 cakes (or 3 pkgs. dry yeast) | |

Mix milk, oleo, sugar, salt, cardamom, and cinnamon. Cool to lukewarm. Add yeast softened in warm water. Add eggs, 4 cups flour, raisins, and candied citron and mixed fruit. Add about 4 more cups flour. Knead. Let rise until double. *Makes 2 loaves.* Let rise again until double. Bake at 350° about 50 to 60 min. Especially good toasted with butter. Doesn't need any jelly.

*Judy Goff
Mt. Pleasant, Iowa*

CINNAMON BREAD

- | | |
|-----------------------------|-------------------------|
| 1 tsp. soda | 1 cup sugar |
| 1 tsp. baking powder | 2 eggs |
| ½ tsp. salt | 1 tsp. vanilla |
| 2 cups flour | 1 cup buttermilk |
| ½ cup shortening | |

Sift together soda, baking powder, salt, and flour. Cream shortening and sugar. Add eggs and vanilla. Beat well. Add alternately, flour mixture and 1 cup buttermilk to eggs. Beat well. Put ½ of batter in well-greased loaf pan. Mix ¼ cup sugar and 1 tsp. cinnamon. Sprinkle half of the cinnamon mixture over batter (also nuts, if desired) and swirl around with a knife. Put remaining batter in pan. Sprinkle remaining cinnamon mixture and, again, swirl around. Bake about 1 hr. at 350°.

*Jane Mauck
Mt. Pleasant, Iowa*

THREE-FLOUR BREAD

- | | |
|-----------------------------------|----------------------------|
| 3¼ cups flour | ½ cup brown sugar |
| 2 pkgs. yeast | 2 tblsp. sugar |
| 1½ cups wheat flour | 3 tblsp. shortening |
| ½ cup rye flour | 1 tblsp. salt |
| 2 cups dry milk or low fat | |

Combine 1 cup flour and next three ingredients. Heat milk, salt, sugar, shortening, and add to flour and beat ½ min. Clean bowl. Beat 3 min. at high speed. Stir in remaining flour to make a stiff dough. Knead. Place in bowl, cover and let rise. Punch down and let rest for 10 min. Shape in loaves. Let rise. Bake 30 to 40 min. at 350°.

*Lucille DeYarman
Olds, Iowa*

4 c. warm water	1 c. warm milk
3 T. yeast	½ c. soya or peanut oil
½ t. sugar	1 c. oatmeal
1 c. brown sugar or honey	½ c. yellow cornmeal
1½ T. salt	¾ c. wheat germ
1 egg, beaten	about 12 c. white or wheat flour

Mix water, yeast and sugar together in a large bowl. Add remaining ingredients. Let rise about 1 hour. Divide dough into 4 or 5 loaves. Roll out with rolling pin to remove air bubbles. Roll up in jelly roll fashion and place in greased bread pans. Let rise again, about 45 min. Bake in 375°F oven 40-50 min. or until bread is nice and brown on top.

*Mrs. John A. Godar
Marion, Iowa*

FOOD PROCESSOR YEAST BREAD

1 cup lukewarm water (105°-115° F.)	2 tblsp. chilled butter or margarine
1 pkg. active dry yeast	1½ tsp. salt
3 cups flour	1½ tblsp. sugar
Pinch ginger	

Combine warm water, yeast, sugar and ginger in small bowl. Set aside. Lock bowl in position and insert steel blade. Place flour and salt and butter in bowl. Process 1-2 seconds until butter is blended with flour. Add yeast mixture through chute and process on high speed until dough forms a ball. Remove dough and divide in half. Break each half in 2-4 pieces. Press against steel blade and process at high speed until dough forms a ball. Break apart and repeat. Repeat the process for the other half of dough. Combine the two kneaded portions and place in buttered bowl. Turn dough in bowl to butter all sides. Cover and let rise until double in size—about 1 hr. Shape into a loaf, let rise until double (about 45 min.). Bake in preheated 400° oven 25-30 min. or until golden brown. Variation: Whole wheat — use 2 cups white flour and 1 cup whole wheat.

*Mabel Conner
Mt. Pleasant, Iowa*

SWEDISH RYE BREAD

2½ cups very warm water	¼ cup butter
2 pkgs. active dry yeast	1 tblsp. caraway seeds
1 tblsp. salt	4 cups rye flour
¼ cup sorghum	4½ cups unbleached white flour
½ cup light brown sugar	

Sprinkle yeast over water (110°-115° F) in a large bowl. Stir. Add the next 6 ingredients and beat until smooth. Gradually add white flour. Knead until smooth. Place in greased bowl. Cover and let rise 1½ hrs. Grease three bread pans. Punch down bread. Roll into 3 rectangles and place in pans. Cover and let rise 1 hr. Preheat oven to 375°. Bake 30-35 min.

*Marian Weyer
Burlington, Iowa*

EASY FRENCH BREAD

1 pkg. yeast
2 cups water
4½ cups flour

1 tblsp. sugar
2 tsp. salt

Dissolve yeast in 1 cup lukewarm water. Sift flour with sugar and salt into a large bowl. Stir in dissolved yeast. Add just enough of second cup of water to hold dough together. Mix until you have a sticky dough. Cover with a cloth. Set in a warm spot to rise until double in bulk, about 45 min. Divide dough into two parts, place each half in a well-greased, six inch, round baking dish (glass casseroles are perfect, but you can just plop this dough down on a cookie sheet). Cover and let rise another half hour. Bake in preheated 400° oven for one hour.

Sharon Davis
Salem, Iowa

WHOLE WHEAT BREAD

1 package dry yeast
1 cup warm water
1 cup warm milk
2 tablespoons brown sugar

1 tablespoon salt
1 tablespoon shortening
3 cups unsifted whole wheat flour
2½-3 cups flour

Dissolve yeast in warm water. In mixing bowl, combine milk, sugar, salt and shortening. Add 2 cups whole wheat flour. Beat until smooth. Stir in yeast mixture, then remaining flour and stir under mixture leaves the side of bowl. Turn dough onto floured board and knead about 5 minutes. Put into bowl and cover with waxed paper and a towel. Let rest 20 minutes. Punch down and divide into portions for loaves or rolls as desired. Let rise to double in size and bake 45 minutes in a 375 degree oven.

Mrs. Bert Eason
Scranton, Iowa

POTATO BREAD

6 medium potatoes
1 pint of flour
½ pint of yeast

flour
1 teaspoon soda

Boil potatoes. Mash them. Then pour the water in which they were boiled over it and add a quart of cold water. Stir in a pint of flour. Let it cool. Put in ½ pint of yeast (made from 2 cakes of yeast dissolved in 1 cup warm water). Let rise overnight. In the morning strain the above through a colander and add enough flour to keep the sponge from adhering to the bowl. Stir in enough flour to make it the consistency of a stiff batter, add 1 tblsp. soda, and let it rise again. After it is light, add 1 tblsp. salt and enough flour to knead it thoroughly, then let rise again and mold into loaves. Let rise still another time, then put into the oven and bake 1 hour, at 350°. *This makes 3 medium-sized loaves.*

Carole Christine
Wayland, Iowa

1 c. rolled oats
2 c. boiling water
½ to 1 cake yeast
½ c. molasses (sorghum)

1½ tsp. salt
1 tbsp. melted shortening
4½ c. flour

Combine rolled oats and boiling water, cover and stand 1 hour, soften yeast in lukewarm water, add to cooled oats with molasses, salt, and melted shortening, add flour, and let rise. When light beat thoroughly, place in greased bread pans, let rise again and bake as for white bread. Bake at 425° for 35 min.

*Martha Powell
 Canton, Missouri*

DOUBLE QUICK DINNER ROLLS

1 cup warm water
1 package active dry yeast
2 tablespoons sugar
2¼ cups flour

1 teaspoon salt
1 egg
2 tablespoons soft shortening

Dissolve yeast in water. Stir ½ of flour, sugar and salt into yeast. Beat with spoon until smooth. Add egg and shortening. Beat in rest of flour until smooth. Scrape sides of bowl and cover with cloth. Let rise in warm place until it doubles, about 30 min.

Grease 12 muffin cups. Stir down raised dough and spoon into cups ½ full. Let rise again in warm place until dough reaches to top of cups, 20 to 30 minutes. Heat oven to 375 degrees. Bake 15 to 20 min.

*Dolores Bengé
 Mt. Pleasant, Iowa*

TAFFY APPLE ROLLS (WITH CARAMEL MIX)

2 eggs
½ cup sugar
2 pkgs. dry yeast
½ cup instant potatoes
½ cup oil

½ raw apple (more if you like)
2 tsp. salt to apple (keeps from turning dark)
5½ to 6 cups flour

Cream eggs and sugar. Dissolve yeast in ¾ cup warm water. Prepare instant potatoes in ½ cup water. Add oil to potatoes. Grate apple. Add salt to apple. Mix all together in mixer and add flour, a little at a time and beat after each addition. Knead for a few minutes (dough will be rather sticky), let rise until light. Make balls about 1½" in diameter.

CARAMEL MIX

1 cup brown sugar
½ cup white sugar

½ cup butter

Mix ingredients and bring to a boil. Place a few nuts and 1 tablespoon of the caramel in bottom of well-greased muffin tins. Add roll dough (above) and let rise until light. Bake in preheated oven about 15 min. Turn upside down on tray and let stand few minutes. Bake at 350° for 15-20 min.

*Mildred V. Wright
 Morning Sun, Iowa*

CAN DO QUICK SWEET DOUGH ROLLS

2 pkgs. active dry yeast	½ cup butter or margarine (softened)
½ cup warm water (105-115°)	½ cup sugar
1¼ cup buttermilk	2 tsp. baking powder
2 eggs	2 tsp. salt
5½ cups flour	

Dissolve yeast in water in large mixer bowl. Add buttermilk, eggs, 2½ cup flour, butter, sugar, baking powder, and salt. Blend 30 seconds on low speed, scraping sides and bottom of bowl. Beat 2 min. on medium speed. Stir in remaining 3 cups flour. (Dough should remain soft and slightly sticky.) Knead 5 min. or about 200 turns on lightly floured board. Shape as desired. Let rise in warm place (85°) until double in bulk, about 1 hr. Dough is ready to bake if a slight dent remains when touched. Heat oven to 375°.

*Laurel Henrickson
Danville, Iowa*

MINIATURE DINNER ROLLS

1 loaf frozen white (or honey wheat) bread dough, thawed

Let dough rise slightly. Divide into thirds; then divide each third into 12 pieces. Shape into balls; place on greased cookie sheet. Cover; let rise in warm place until light or doubled in size, 45 to 60 minutes.

Bake at 400°F. for 10 to 12 minutes. *Makes 36 small rolls.*

MINATURE BOW KNOTS:

Shape tiny pieces of dough into 4-inch strips. Tie into knots. Let rise and bake as directed above.

SNACK STICKS:

Divide dough into fourths, then into 12 pieces. Shape each piece into 4-inch stick. Brush hot baked sticks with Garlic Butter. Serve with a chip dip. *Makes 48.*

CHIP DIP:

Combine 1 cup dairy sour cream, 1 package dry onion soup mix, and teaspoon dill seed.

*Lorene Anderson
Mt. Union, Iowa*

NUT BROWN BREAD

2 eggs	1 cup raisins
2 cups white flour	½ cup mayonnaise
2 cups graham flour	1 tsp. salt
2 cups sugar	2 tsp. baking powder
1 cup English walnuts	1 level tsp. soda

Combine all dry ingredients and add to mixed moist portions. Bake 40 min. at 350° approximately. *Makes 2 loaves.*

*Vera Shafer
Mt. Pleasant, Iowa*

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|---|-------------------------------|
| 1½ cups chopped peanuts | 1 cup granulated sugar |
| 4 tubes refrigerated biscuits
(quartered) | ¼ cup evaporated milk |
| 1½ tsp. cinnamon | ¼ cup brown sugar |
| ¾ cup granulated sugar | ¾ cup butter |

Grease 10 inch tube pan on bundt pan. Roll each piece of quartered biscuit in cinnamon and sugar mixture. Place in pan. Separately bring to a boil: 1 cup sugar, milk, brown sugar, and butter. Layer nuts and biscuits alternately. Pour boiled mixture over layered biscuits. Bake at 325° for 45 min. *Makes 20 servings.*

*Gretchen Evans
Galva, Illinois*

CORN MEAL ROLLS

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|------------------------|--|
| 2 cups water | ½ cup sugar |
| ⅓ cup corn meal | 1 tsp. salt |
| ½ cup oil | ½ cup evaporated milk or dry
milk |
| 1 pkg. yeast | 4 or 5 cups bread flour |
| 1 tsp. sugar | |
| 2 eggs, beaten | |

Cook corn meal in water on low heat 10 min., add oil and let cool to luke-warm. Dissolve yeast in ¼ cup warm water and 1 tsp. sugar. Cream eggs and sugar, add salt and milk. Add the dissolved yeast and milk to the cooled corn meal mixture, then add the rest of the ingredients. Add flour and knead about 5 min. Let rise until double then make into rolls, either in muffin pans or cake pan. Bake the muffin ones 12 to 15 min. and in the cake pans 20 to 25 min. 350°.

*Mildred Wright
Morning Sun, Iowa*

CARROT-BRAN MUFFINS

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|----------------------------------|--|
| 1½ cups whole bran cereal | ½ teaspoon salt |
| 1 cup buttermilk | 1 beaten egg |
| 1 cup all purpose flour | 2 medium carrots, finely
shredded (¾ cup) |
| ¼ cup packed brown sugar | 3 tablespoons cooking oil |
| 2 teaspoons baking powder | |
| ½ tsp. baking soda | |

In bowl, combine bran and buttermilk. Let stand about 3 min. or until liquid is absorbed. In mixing bowl, stir together flour, sugar, baking powder, soda and salt.

Combine cereal-milk mixture, egg, carrot and oil; add all at once to dry ingredients, stirring just until moistened. Batter will be thick.

Fill greased muffin pans ⅔ full. Bake in 400 degree oven 20 to 25 min. *Makes 12 to 14 muffins.*

*Patty Moore
Mt. Pleasant, Iowa*

CARAMEL PECAN OATMEAL MUFFINS

1 c. flour
 ¼ c. sugar
 ½ t. salt
 3 t. baking powder

1 c. oatmeal, uncooked
 ¼ c. shortening
 1 egg, beaten
 1 c. milk

Blend ⅓ c. brown sugar with 2 T. soft oleo. Pat evenly in greased muffin cups; arrange pecan halves in each.

Sift together flour, sugar, baking powder, and salt. Cut in shortening. Blend in oatmeal. Lightly stir in egg and milk. Fill muffin cups ⅔ c. full. Bake in hot oven (425°F) about 20 min. Remove from pan immediately. *Makes 12-25 muffins.*

*Jane Godar
 Marion, Iowa*

GIANT MUFFINS

2 c. boiling water
 4 c. all bran cereal
 2 c. shredded wheat (crushed)
 3 c. sugar
 1 c. shortening, rounded

4 eggs
 1 qt. buttermilk
 5 c. flour
 5 T. baking powder
 1 t. salt

Pour water over cereals; let cool. Cream sugar and shortening. Add eggs, beat well. Add milk. Sift dry ingredients. Stir cereal mixture into milk mixture. Fold in dry ingredients, until barely moistened. DO NOT OVERMIX. Spoon into paper liners. (May sprinkle dab of cinnamon and sugar over batter before baking.) Preheat oven to 425°F. Bake 20-25 min. Batter may be kept in covered bowl in refrigerator for 3 weeks. *Makes 6½ dozen huge muffins.*

*Mary Ann Nicholson
 Cedar Rapids, Iowa*

RHUBARB MUFFINS

1¼ cups brown sugar
 1 cup buttermilk
 ½ cup cooking oil
 1 egg
 2 teaspoons vanilla
 1½ cups diced rhubarb
 ½ cup chopped walnuts

2½ cups all-purpose flour
 1 teaspoon baking soda
 1 teaspoon baking powder
 ½ teaspoon salt
 1 tablespoon melted butter
 ⅓ cup granulated sugar
 1 teaspoon cinnamon

In mixer bowl combine brown sugar, buttermilk, oil, egg and vanilla; beat well. Stir in rhubarb and walnuts. Combine flour, soda, baking powder and salt. Stir into rhubarb mixture until blended. Spoon into greased muffin cups, filling two-thirds full. Combine melted butter, sugar and cinnamon; sprinkle over muffins, pressing lightly into batter. Bake at 400°F. for 20 to 25 minutes or until brown. *Makes 20.*

*Karen Proenneke
 Mt. Pleasant, Iowa*

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|---|-------------------------------|
| 2 cups flour | 1 teaspoon cinnamon |
| 1 cup ready-to-eat cereal,
unsweetened | ½ teaspoon salt |
| ½ cup sugar | 1 cup milk |
| 3 teaspoons baking powder | ¼ cup oil |
| | 1 egg, slightly beaten |

In bowl stir together flour, cereal, sugar, baking powder, cinnamon and salt until well blended. With fork stir in milk, oil and egg until all dry ingredients are moist. Spoon into 12 greased muffin cups and bake in 400° oven 25 min. Serve warm.

*Harrison Moore
Mt. Pleasant, Iowa*

HUSH PUPPIES

- | | |
|---------------------------------------|---|
| ½ cup sifted all-purpose flour | 1½ cups Quaker or Aunt
Jemima Enriched Corn Meal |
| 2 teaspoons baking powder | 1 small onion, finely chopped |
| ½ teaspoon salt | ¾ cup milk |
| 1 egg, beaten | |

Sift together dry ingredients: add onion, milk and egg. Fry teaspoonfuls of batter in hot fat in fry pan until golden brown. Drain on absorbent paper. Serve hot with fish or meat. Note: Reconstituted dry milk or diluted evaporated milk may be substituted for fresh milk. *Makes 2 doz.*

Variation: Apple or corn. Substitute ½ cup chopped apple or drained cooked corn for the onion. Serve with syrup or sugar.

*From Quaker Oats Test Kitchen
Chicago, Illinois*

BRAN MUFFINS

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|----------------------------------|--|
| ¼ cups all-purpose flour | 1½ cups All-Bran cereal or Bran
Buds cereal |
| 3 teaspoons baking powder | 1 egg |
| ½ teaspoon salt | ⅓ cup shortening or vegetable
oil |
| ½ cup sugar | |
| ¼ cups milk | |

Stir together flour, baking powder, salt and sugar. Set aside. Stir together cereal and milk. Let stand about 2 min.

Add egg and shortening. Beat well. Add flour mixture, stirring only until combined. Fill 12 greased 2½-inch muffin-pan cups. Bake at 400°F. about 25 min. or until golden brown. Serve warm. *Yield: 12 muffins.*

*Billie Turley
Mt. Pleasant, Iowa*

FRIED BREAD DOUGH

Remove one loaf frozen dough from freezer and let thaw. Pinch off a piece of dough about the size of a golf ball and stretch out flat. Drop into hot grease. Turn when golden brown and cook other side. When done, drain on paper towel and sprinkle with sugar or honey.

*Mimi Schroeder
New London, Iowa*

GINGERBREAD MUFFINS

1 cup shortening	2 teaspoons ginger
1 cup sugar	2 teaspoons cinnamon
3 eggs	1¾ teaspoons baking soda
1 cup dark corn syrup	1 teaspoon nutmeg
1 cup sour milk	½ teaspoon salt
3 cups all-purpose flour	

Cream shortening and sugar. Beat in eggs, one at a time. Add corn syrup and sour milk. Stir in flour, ginger, cinnamon, soda, nutmeg and salt. Cover; refrigerate several hours or overnight. Pour into greased muffin cups. Bake at 350°F. for 12 min. Batter will keep in refrigerator for 1 week. *Makes 24.*

ORANGE JUICE MUFFINS

2 cups packaged biscuit mix	1 teaspoon grated orange peel
⅔ cup orange juice	2 tablespoons sugar
2 tablespoons sugar	¼ teaspoon cinnamon
1 egg	⅛ teaspoon nutmeg

Heat oven to 400°F. Grease bottoms only of 12 medium muffin cups. Combine biscuit mix, orange juice, sugar, egg and orange peel; beat vigorously for 30 seconds. Fill muffin cups about two-thirds full. Mix 2 tablespoons sugar with cinnamon and nutmeg; sprinkle about ¼ teaspoon on each muffin. Bake at 400°F. for about 15 min. *Makes 12.*

*Karen Proenneke
Mt. Pleasant, Iowa*

ENGLISH MUFFIN BREAD

2 pkg. yeast	6 cups flour
1 T. sugar	2 t. salt
2 cup milk	¼ t. soda
½ cup water	cornmeal

Combine 3 cups flour, yeast, sugar, salt, and soda. Heat liquids until 120°-130°. Add liquid to dry mixture. Add the rest of the flour to make a stiff mixture. Grease and sprinkle cornmeal into two pans. Divide the batter in half and put in pans. Cover. Let rise for 45 min. Bake for 25 min. at 400°F. Remove from pans immediately after baking.

BLUEBERRY MUFFINS

4 medium eggs	4 slices bread, made into fine crumbs (use blender if possible)
1 cup water	
2 teaspoons vanilla	
Sweetener to equal 16 teaspoons sugar	1⅓ cups nonfat dry milk powder
2 tablespoons oil	2 teaspoons baking powder
	2 cups blueberries

Mix eggs, water, vanilla, sweetener and oil in mixer for several minutes. Add dry ingredients; mix. Stir in blueberries. Pour into 12 muffins tins sprayed with non-stick agent. *Makes 12.*

2 pkgs. breadsticks

 $\frac{1}{4}$ lb. butter (more if necessary)

1 tbsp. garlic powder

1 tbsp. Parmesan cheese

Melt butter in skillet. Mix in cheese and garlic powder. Roll breadsticks in butter mixture or brush with pastry brush. Bake at 400° for 5 to 10 minutes. Remove to wire rack to cool. Store in any tightly closed tin can. Note: Any other seasonings may be substituted for garlic and cheese.

*Howard Hilbrant
Mt. Pleasant, Iowa*

ITALIAN BREAD STICKS

Sprinkle 1 pkg. yeast into $\frac{3}{4}$ c. warm (not hot) water. Pour 1 c. scalded milk into a large mixing bowl and add 1 T. sugar, 1 T. salt, $\frac{1}{4}$ c. shortening, 1 beaten egg, and $\frac{1}{4}$ c. warm water. Add 1 c. flour, stirring well. Cool to lukewarm, and add softened yeast. Add 2 more cups flour, beating until batter is smooth and elastic. Add 2 more cups flour, or enough to make a soft but not sticky dough.

Turn dough out on a lightly floured board, cover and let stand 10 min. Knead dough until smooth and elastic, place in a lightly greased bowl, grease top lightly, cover and let rise in a warm place until doubled in bulk. Punch down and roll out $\frac{1}{2}$ inch thick. Cut into strips $\frac{1}{2}$ in. by 8 in. Roll into pencil-like strips and place on a greased baking sheet. Cover and let rise until doubled in bulk. Brush with a beaten egg, sprinkle with poppy seeds, and bake 12 to 15 min. in a hot oven (425°F). *Makes about 3 dozen.*

*Donna Godar
Marion, Iowa*

CROUTONS

Cut sliced bread into $\frac{1}{2}$ -inch cubes. Place in a single layer in a large pan or sheet. Dry in a 250°F. oven $1\frac{1}{2}$ to 2 hours, or until a light golden brown. If desired, sprinkle with melted butter and herbs, seasoned salts, or Parmesan cheese the last half-hour of baking. Stir occasionally while drying and browning. Use as a snack, on top of casseroles, or in soup, salads, or vegetables.

FLAKY BISCUITS

2 cups all-purpose flour

3 teaspoons baking powder

 $\frac{1}{2}$ teaspoon salt $\frac{1}{3}$ cup shortening $\frac{3}{4}$ cup milk

Stir together dry ingredients. Cut in shortening to size of coarse crumbs. Make a well in center of dry mixture. Add milk all at once. Stir with fork just till dough follows fork around the bowl. Form into a ball. Knead dough on lightly floured surface 10 to 12 strokes. A little kneading improves the texture by developing layers in the biscuit, but excess kneading destroys the layers and toughens the product. Roll or pat dough to $\frac{1}{2}$ -inch thickness. Cut with $2\frac{1}{2}$ -inch floured-biscuit cutter. Place on ungreased baking sheet. Bake in 450° oven for 10 to 12 minutes. *Makes 10 biscuits.*

*Harrison Moore
Mt. Pleasant, Iowa*

2 cups sifted all-purpose flour
½ tsp. salt
½ tsp. soda
3 tsp. baking powder

2 tblsp. shortening
1 cup buttermilk
¼ cup melted margarine

Combine flour, salt, soda and baking powder in mixing bowl; cut in shortening until fine. Add buttermilk, stirring quickly until mixed. Turn out onto floured board; knead gently several times. Form into ball; pat out ¼ inch thick. Spread with half the butter; fold over, forming 2 layers. Brush top with remaining butter. Cut into rounds with floured biscuit cutter, and place ½ inch apart in buttered 9 inch pan. Bake 12 to 15 min. at 400°. Serve hot.

*Carolyn J. Hannan
 Mt. Pleasant, Iowa*

ANGEL BISCUITS

Dough will keep several weeks in refrigerator. Handy to have on hand for unexpected company.

5 cups all-purpose flour
¾ cup vegetable shortening
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt

3 tablespoons sugar
1 cake yeast
½ cup lukewarm water
2 cups buttermilk

Sift dry ingredients together. Cut in shortening thoroughly. Add buttermilk and yeast dissolved in water. Mix with spoon until all flour is moistened. Cover bowl and put into refrigerator until ready to use as needed.

When ready to use, take out as much dough as needed. Roll out on floured board to ½ to ¾-inch thickness. Cut biscuits. Bake at 400 degrees F. on cookie sheet for 12 minutes.

BISCUITS SUPREME

2 cups all-purpose flour
4 tsp. baking powder
½ tsp. salt
½ tsp. cream of tartar

2 tsp. sugar
½ cup shortening
⅓ cup milk

Sift together flour, baking powder, salt, cream of tartar and sugar. Cut in shortening till mixture resembles coarse crumbs. Add milk all at once. Stir only till dough follows fork around bowl. Turn out on lightly floured surface, knead gently ½ min. Roll ½ inch thick and cut with biscuit cutter. Bake on ungreased cookie sheet in hot oven 425° for 10 to 12 min.

*Anna Lynn
 West Chester, Iowa*

Smile for the joy of others.

In youth we run into difficulties; in age difficulties run into us.

MAYONNAISE BISCUITS

1 cup self-rising flour
½ cup sweet milk

¼ cup mayonnaise

Mix all ingredients together and drop into greased muffin tins. Bake in 400 degree F. oven for about 10 minutes. *Yields eight biscuits.*

Harrison Moore
Mt. Pleasant, Iowa

OLD-TIME CORN BREAD

2 eggs
1½ cups buttermilk
3 tablespoons lard, melted
1½ cups yellow cornmeal

1 teaspoon salt
1 cup all-purpose flour
¾ teaspoon soda

Beat together first 3 ingredients. Add remaining ingredients and mix well. Pour into greased 11"×7"×2" pan and bake in hot oven (400°F.) about 30 minutes.

Harrison Moore
Mt. Pleasant, Iowa

CORN PIE (Cornbread)

1 cup butter
1 cup sugar
4 eggs
¼ can California green chiles
 (optional)
1 can (1 pound) cream style corn

½ cup shredded jack cheese
½ cup mild cheddar cheese
1 cup regular all purpose flour
1 cup yellow corn meal
4 teaspoons baking powder
¼ teaspoon salt

Sift flour and then measure. Sift corn meal and then measure. Sift both together with baking powder and salt, add to corn mixture. Blend well. Pour into greased and floured baking dish, 8×12×2. Bake at 300 degrees for one hour. *(Serves 10).*

Evelyn Barnes
Mt. Pleasant, Iowa

HAM CORN BREAD

1 cup Quaker or Aunt Jemima
Enriched Corn Meal
1 cup sifted all-purpose flour
¼ cup sugar, optional
½ teaspoon salt

1 tablespoon baking powder
1 egg
1 cup milk
¼ cup shortening, soft
1 cup diced cooked ham

Sift together dry ingredients into bowl; add egg, milk and shortening. Beat with rotary beater until smooth, about 1 min. Do not overbeat. Stir in ham. Bake in greased 8-inch square baking pan in preheated oven 425° 20 to 25 min. Serve with gravy. *Makes 6 servings.*

Variations: Substitute one of the following for the ham: ½ cup diced cooked bacon or 1 cup cooked pork sausage.

From Quaker Oats Test Kitchen
Chicago, Illinois

PANCAKES

79

1 cup flour	1 tsp. sugar
1 tsp. baking soda	1 tblsp. cooking oil
½ tsp. salt	1 cup buttermilk
1 egg	

Blend but stir as little as possible, then fry.

*Elsie Asby
Olds, Iowa*

SWEDISH PANCAKES

1½ cups flour	3 eggs (well beaten)
1 teasp. salt	3 cups milk
2 teasp. sugar	3 tblsp. butter

Sift flour, add salt and sugar. Set aside. To beaten eggs add milk and melted butter. Pour into flour mixture and stir until combined. Pour batter into med. hot skillet to make thin layer in bottom, flip. Serve with syrup, honey or preserves. Can also be filled with cottage cheese, rolled, sprinkled with powdered sugar and topped with strawberries or fruit of your choice.

*Jan Wright
Houston, Texas*

CINNAMON ROLLS

Combine the following ingredients and let stand 20 min.:

1 pkg. dry yeast	1 tsp. salt
1 tsp. sugar	¼ cup warm water
Cream together:	
½ cup sugar	¼ cup soft margarine
Add:	
1 beaten egg	1 cup water

Add yeast mixture and 4 cups flour and mix well. Turn on lightly floured surface and knead lightly. Roll out dough and spread with ½ cup melted margarine, then sprinkle cinnamon over it. Spread 2 cups brown sugar over the dough for lots of goodness. Roll the dough up and slice. Place rolls in greased 9×13" pan and let rise. Bake 350° for 25-30 min. (I double recipe — very good.)

*Mrs. Charles Piper
New London, Iowa*

CHERRY SLICES

1 c. oleo	1½ t. baking powder
1¾ c. sugar	½ t. salt
1 t. vanilla	1 can cherry pie filling
3 c. flour	

Cream butter, sugar and vanilla. Add eggs one at a time. Add dry ingredients. Spread all but 1½ c. batter in jelly roll pan (greased). Spread pie filling over dough. Drop remaining batter by spoonfulls over top. Bake at 350°F for 45 min. Frost. (Delicious for Sunday breakfast and much better if it sets for a day.) Freezes well.

*Mrs. John A. Godar
Marion, Iowa*

BUTTERMILK DOUGHNUTS

- | | |
|----------------------------------|------------------------------------|
| 2 eggs | 3/4 teaspoon salt |
| 1 cup granulated sugar | 1/4 teaspoon baking soda |
| 1/4 cup cooking oil | 1 cup buttermilk |
| 1 teaspoon vanilla | Cooking oil for deep frying |
| 4 cups all-purpose flour | Powdered sugar |
| 4 teaspoons baking powder | |

Beat eggs till thick and lemon-colored. Add the granulated sugar and beat till smooth. Stir in the 1/4 cup cooking oil and the vanilla. Thoroughly stir together dry ingredients. Add to egg mixture alternately with buttermilk. Turn out onto a lightly floured surface and roll to 1/2-inch thickness. Cut with a floured doughnut cutter. Fry in deep hot oil (375°) till golden brown, about 3 minutes, turning once. Drain on paper toweling. Serve plain or sprinkled with powdered sugar. *Makes 24 doughnuts.*

MUSH AND MILK

- | | |
|--------------------------|------------------------|
| 2 cups whole milk | Salt to taste |
| 2 cups water | 1 cup corn meal |

Heat in a double boiler. When hot, add 1 cup of yellow corn meal, which has been dampened with cold water. You do this so it won't get lumpy in the hot milk and water. Add a little at a time, stirring well. Cook for at least 1/2 hr., stirring often. When it is very thick and tastes cooked, serve in bowls with milk and sugar. Or, you can pour in a loaf pan. Let it set overnite in the refrigerator. Then, slice and fry for breakfast.

*Frances A. Oliver
Alexis, Illinois*

FRIED CORN MEAL MUSH

- | | |
|-----------------------------|----------------------------|
| 3 cups corn meal | 1 tsp. salt |
| 2 qts. boiling water | 1/4 cup white flour |

Mix together corn meal and flour. Slowly add dry ingredients to boiling water, stir constantly to prevent lumps. When well blended, cook slowly a minute or so until thick. Put in mold. When cold, slice and fry until golden brown. Serve with syrup or gravy.

*Ida Ridinger
Mt. Pleasant, Iowa*

PIZZA CRUST

- | | |
|---|---------------------------------|
| 1 package active dry yeast | 1 tablespoon cooking oil |
| 2 teaspoons warm water
(105°-115°F.) | 1 teaspoon salt |
| 1 cup boiling water | 1/2 teaspoon sugar |
| | 3 cups all-purpose flour |

Dissolve yeast in warm water. In large bowl combine boiling water, oil, salt and sugar. Stir in flour; cool. Stir in yeast. Knead on floured surface for 10 to 15 minutes. Roll out to fit 2 greased pizza pans. Add toppings. Bake at 350°F. for 30 to 45 minutes. *Makes 2.*

Cakes, Frostings and Coffeecakes



KITCHEN RANGE

I sing a song of the kitchen range
 The kind my mother knew;
 The stove she had to load with fuel
 To feed a threshing crew.
 The hearth would keep our mittens warm
 Or dry out hickory wood
 And on a stormy winter night
 Its warmth made home seem good.

It baked tall loaves of crusted bread,
 Fried chicken to a turn
 Or juicy, dripping berry pies
 For which I often yearn.
 Hot marshmallows, honey sweet
 We browned by its last ember . . .
 A part of home and yesterday
 A child will long remember.

*By Helen Virden
 Mt. Pleasant, Iowa*

FOREVER WEDDING CAKE

1 rounded cup of true love
 1 heaping cup of perfect trust and confidence
 A pinch of unselfishness
 A sprinkle of interest in all he does
 Mix all ingredients with a pint of sympathy.
 Flavor with a bright fireside and a loving
 kiss. Bake well all your life.

*Contributed by Martha Widmer
 Wayland, Iowa*

1 10-ounce package frozen strawberries thawed

1 large package strawberry jello

Mix these ingredients together (do not mix with water as directed on box). Grease a 9×13×2 pan and spread 2 cups of miniature marshmallows evenly on the bottom.

Prepare a yellow or white cake mix according to the directions on box and spread over the marshmallows. Spread the jello, strawberry mixture over the top — juice and all. Bake according to cake mix directions.

*Eva Ford
Mt. Pleasant, Iowa*

CHEERY CHEESECAKE

1 pkg. (18.5 oz.) yellow cake mix

1/3 cup butter or margarine, softened

3 large eggs

3/4 cup sugar

2 tsp. vanilla

2 pkg. (8 oz. each) cream cheese, softened

2 cups sour cream

1 Tbsp. vanilla

1/4 cup sugar

1 can (21 oz.) cherry pie filling

Beat dry cake mix, butter and 1 large egg in large mixer bowl at low speed until crumbly. Press lightly in ungreased 13×9×2" pan. Beat 2 large eggs, 3/4 cup sugar, 2 tsp. vanilla and cream cheese until smooth and fluffy. Spread over crumb mixture. Bake at 350° 20 to 25 min., until set. Mix sour cream, 1/4 cup sugar and remaining 1 Tbsp. vanilla. Spread over cheese; cool. Spread pie filling over sour cream mixture. Cover and refrigerate at least 8 hrs. *Serves 16 to 18.*

*Harrison Moore
Mt. Pleasant, Iowa*

BETTY'S CHEESE CAKE

1 sm. pkg. lemon jello

2 packets graham crackers

1 stick oleo

1 pkg. (8 oz.) cream cheese

8 or 9 oz. crushed pineapple, drained

1 c. sugar

1 t. vanilla

juice of 1 lemon (real lemon)

1 lg. can evaporated milk

1. Dissolve jello in 1 c. boiling water (don't add cold). Chill. 2. Roll crackers into crumbs, add melted oleo. Pat 1/2 crumb mixture into 9×13 pan. Save 1/2 for top. 3. Mix cream cheese, sugar, lemon juice and vanilla. Add drained pineapple. 4. Whip chilled evaporated milk (I like to put it in the freezer until it almost freezes). Add jello which is just starting to congeal. 5. Add creamed mixture to whipped milk mixture. Pour into pan. Pat on rest of cracker crumbs. Refrigerate.

*Betty Godar
St. Louis, Mo.*

BANANA CAKE

½ cup Crisco	¾ tsp. soda
1½ cup sugar	1 tsp. salt
2 large eggs	¼ cup buttermilk
2 cups sifted flour	1 cup, mashed ripe bananas
¼ tsp. baking powder	

Cream Crisco and sugar. Beat in eggs. Sift dry ingredients together. Mix buttermilk and bananas. Stir in alternately with flour mixture. Bake at 350°. Bake layers 25 to 30 min. Square or oblong pans 35 to 40 min.

Doris Tuller

Mt. Pleasant, Iowa

CHEESECAKE**Crust:**

1½ cups graham cracker crumbs	½ cup butter, melted
½ cup sugar	1 teaspoon cinnamon

Filling:

4 eggs	1 pint dairy sour cream
1 cup sugar	2 tablespoons all-purpose flour
2½ 8-ounce packages cream cheese, softened	1 teaspoon vanilla
	⅛ teaspoon salt

For crust, combine graham cracker crumbs, sugar, melted butter and cinnamon. Press onto bottom and up sides of 9-inch springform pan.

For filling, separate the eggs. Beat egg whites till stiff peaks form; set aside. In large mixer bowl beat egg yolks. Add 1 cup sugar, cream cheese, sour cream, flour, vanilla and salt; beat till smooth and creamy. Fold in egg whites. Pour into pan. Bake at 350°F. for 1 hour. Let cool. Chill several hours or overnight. *Makes 12 servings.*

Karen Proenneke

Mt. Pleasant, Iowa

PINEAPPLE CAKE**Mix in bowl—**

2 eggs	½ t. salt
2 cups flour	1 t. vanilla
2 cups sugar	1 (No. 2) can crushed pineapple
½ t. soda	(don't drain)

Bake at 350° for 40 to 45 min. in 9×13" pan.

Frosting**Mix**

8 oz. soft cream cheese	2 cups powdered sugar
1 stick oleo	1 t. vanilla

Put on cake while hot.

Note: This cake has no shortening, so be sure to frost as soon as cake is out of the oven.

Fern Opperman

Marshalltown, Iowa

GERMAN APPLE CAKE

85

- | | |
|------------------------|--|
| 2 eggs, 3 if small | 1 teaspoon vanilla |
| 2 cups flour | 2 cups sugar |
| 2 tablespoons cinnamon | ½ to 1 cup English walnuts |
| 1 teaspoon soda | 4 cups thinly sliced apples (do not chop in blender) |
| ½ teaspoon salt | |
| 1 cup salad oil | |

Mix ingredients together by hand. Batter will be stiff. Spread into floured 9×13-inch pan. Bake at 350 degrees 45 to 60 minutes. Top with frosting or caramel sauce.

Frosting
Combine two small packages Philadelphia cream cheese, 3 tablespoons melted butter, 1 teaspoon vanilla and 1½ cups powdered sugar.

Caramel Sauce
¼ cup butter
1 cup brown sugar
1 tablespoon cornstarch
1 cup cold water
2 teaspoons vanilla

Cook until thick. Pour over warm cake.

APPLESAUCE CAKE

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|--------------------------|-----------------------|
| 1⅓ cup flour | ¼ teaspoon allspice |
| 1⅓ cup sugar | ⅓ cup shortening |
| ¼ teaspoon baking powder | ⅓ cup water |
| 1 teaspoon baking soda | ⅓ cup raisins |
| ¼ teaspoon salt | ⅓ cup nuts (optional) |
| ½ teaspoon cinnamon | 1 cup applesauce |
| ¼ teaspoon ground cloves | 1 large egg |

Mix all ingredients together. Pour into greased and floured 8" square pan. Bake at 350 degrees for 35 minutes.

*Eva Ford
Mt. Pleasant, Iowa*

APPLE CAKE

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|------------------|---------------------|
| 2 cups sugar | 1 teaspoon cinnamon |
| ½ cup shortening | 1 teaspoon nutmeg |
| 2 eggs | 1 teaspoon allspice |
| 2 cups flour | 5 cups diced apples |
| 2 teaspoons soda | ½ cup walnuts |
| 1 teaspoon salt | |

Cream sugar and shortening. Add eggs. Add dry ingredients and mix thoroughly (batter will be heavy). Stir in apples, then nuts. Bake in greased 9×13-in. pan at 325° for 1 hour. Serve hot or cold (great with whipped cream).

*Karen Proenneke
Mt. Pleasant, Iowa*

CARROT COCONUT AND PINEAPPLE CAKE

1½ c. corn or vegetable oil	1 c. coconut
2 c. sugar	1 small can crushed pineapple
3 eggs	2 tsp. cinnamon
2 c. flour	2 tsp. baking soda
2 c. carrots, shredded	2 tsp. vanilla
1 c. nuts, chopped	1 tsp. salt

Combine all the above ingredients and blend. Put in a 9×13 inch pan. Bake at 350 degrees for 1 hour. *Serves 12 to 14.*

*Mary Lee Boyd
Fulton, Missouri*

CARROT CAKE

1 cup grated carrots	1 teasp. soda
¾ cup oil	1 teasp. baking powder
1 cup sugar	1 teasp. salt
2 eggs	1 teasp. cinnamon
1½ cups flour	¾ cup chopped nuts

Mix in order and bake at 350°F for 1 hour.

*Jan Wright
Houston, Texas*

ZESTFUL ZUCCHINI CAKE

3 cups sugar	1½ teaspoons cinnamon
3 cups flour	4 eggs
1 teaspoon soda	1½ cups oil
½ teaspoon salt	3 cups grated zucchini
2 teaspoons baking powder	1 cup chopped nuts (optional)

Sift dry ingredients. Add eggs, oil and zucchini, and nuts, if desired. Place in 9-by-13-inch pan. Bake at 300 degrees 1¼ to 1½ hours. Good with cream cheese frosting and nuts sprinkled on top.

CHOCOLATE ZUCCHINI CAKE

½ cup margarine	2½ cups flour
½ cup oil	4 tablespoons cocoa
1¾ cups sugar	1 teaspoon soda
2 eggs	½ teaspoon salt
2 cups shredded zucchini	1½ teaspoons cinnamon
1 teaspoon vanilla	¼ cup chocolate chips
½ cup sour milk	¼ cup nuts

Mix all ingredients, except chocolate chips and nuts, pour in 9×13-inch pan. Sprinkle with nuts and chocolate chips. Bake in 325 degree oven 45 minutes.

*Eileen Ensminger
Mt. Pleasant, Iowa*

1 cup chopped dates
1 cup boiling water

1 teaspoon soda
1 tablespoon butter

Combine the above and let stand until cool.

1 cup sugar
1 egg
½ cup nuts

1 teaspoon vanilla
1½ cups flour

Beat egg and sugar, add the above date mixture, nuts, vanilla and flour. Bake in hot oven (350 degrees) for 45 minutes.

For top:

1 cup chopped dates
1 cup sugar

⅓ cup water

Put all together in pan and boil 3 minutes. Add 1 teaspoon vanilla and ½ cup nuts. Let cool and spread on baked cake. (English walnuts make this good)

*Neva Riley
Mt. Pleasant, Iowa*

HOLLY DOLLY CAKE

¼ lb. oleo
1 cup graham cracker crumbs
1 cup flaked coconut

1 cup chopped nuts
1 can (15 oz.) condensed milk
1 cup semi-sweet chocolate

Sprinkle oleo on crackers in 9×9" pan. Sprinkle in layers of crumbs, coconut, chocolate & nuts. Pour milk over top. Bake 350° for 30 min.

*Joyce Dennison
Mt. Pleasant, Iowa*

GRAHAM CRACKER CRUMB CAKE

½ lb. butter
2 cups sugar
5 eggs
2 tsp. baking powder

4 cups graham cracker crumbs
1 cup evaporated milk
2 tsp. vanilla
1½ cup shredded coconut

Cream butter; add sugar gradually, beating constantly. Add eggs, beat thoroughly. Mix baking powder & graham cracker crumbs; add to creamed mixture alternately with milk. Beat for 2 min.; add vanilla and coconut. Place in 3 greased and floured 8 in. cake pans. Bake at 350° until cake test done.

Iceing:
1 stick butter
1 No. 2 can crushed pineapple
2 tbsp. flour

1 box powdered sugar
1 can shredded coconut

Mix butter, pineapple & flour. Cook until thick. Add sugar and coconut; spread on cake layers and on top and side.

*Carolyn J. Hannan
Mt. Pleasant, Iowa*

MARASCHINO CHERRY CAKE

- | | |
|---|---|
| 2½ c. flour | 1½ c. sugar |
| 3½ t. baking powder | 1 t. salt |
| ½ c. shortening | ¾ c. milk |
| ¼ c. maraschino cherry juice | 1 t. vanilla |
| 2 t. almond extract | 4 egg whites, unbeaten |
| 18 maraschino cherries well drained and finely chopped | ½ c. walnuts very finely chopped |

Sift dry ingredients into mixing bowl. Drop in shortening. Combine milk and cherry juice. Add ¾ c. of this liquid and the flavoring extract. Beat 2 min. Scrape bowl and beater. Add remaining liquid and egg whites. Beat 2 more min. Fold in cherries and nuts. Bake in two 9 inch (or heart shaped) pans, greased and lined with wax paper, 375°F, 20-25 min. Cool 10 min. before removing from pan.

*Maureen Godar
Minneapolis, Minn.*

DUMP CAKE

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|--|-------------------------------------|
| 1 (15½ oz.) can crushed pineapple | 1 yellow cake mix |
| 1 (21 oz. can) cherry pie filling | 2 sticks butter or margarine |

Grease a 13"×9" pyrex cake dish. Dump pineapple on bottom. Add cherries evenly over pineapple. Sprinkle dry cake mix over top of fruit. Slice butter thin over top. Bake 350°F for 1 hour or until golden brown.

*Jan Wright
Houston, Texas*

CHOCOLATE CHERRY CAKE

- | | |
|-----------------------------|---------------------------------|
| 1 chocolate cake mix | 1 can cherry pie filling |
| 2 eggs | (21 oz. can) |

Combine above ingredients and stir by hand. Bake according to cake package directions using a 9×12 pan. This is a very moist cake and delicious topped with ice cream or whipped cream.

*Kathleen Klopfenstein
Mt. Pleasant, Iowa*

SHORTCAKE

- | | |
|-----------------------------|--------------------------|
| 2 cups flour | ½ cup shortening |
| 3 tsp. baking powder | 6 tblsp. milk |
| 1 tsp. salt | 1 well-beaten egg |
| 2 tblsp. sugar | |

Sift together first four ingredients. Cut in shortening. Add milk and egg and blend well. Knead gently on floured board for few seconds. Roll dough to ¼ in. thickness and cut with round cookie cutter. Brush lightly with butter. Place in pairs, buttered sides together on ungreased baking sheet. Bake at 450° for 12 min. Place fruit between and on top of shortcake rounds.

*Gwen Moore
New London, Iowa*

OATMEAL CAKE

89

1 cup quick oatmeal	2 eggs
1¼ cups boiling water	1½ cups flour
½ cup butter	1 teaspoon soda
1 cup white sugar	¾ teaspoon salt
1 cup brown sugar	1 teaspoon vanilla

Combine oatmeal and water. Let stand 20 min. Cream butter, white and brown sugars; add eggs and beat. Add oatmeal mixture, flour, soda, salt and vanilla. Bake in 9 by 13 in. pan for 25-30 min. at 350°.

Topping

⅓ cup sugar	1 teaspoon vanilla
⅓ cup evaporated milk	1 cup chopped nuts
¼ cup butter	1¼ cups moist coconut (1 small can)
2 egg yolks	
¼ teaspoon salt	

Combine all ingredients except nuts and coconut and cook over medium low heat until thick for about 10-12 min. Cool and add nuts and coconut.

*Carol Woodin
Harlan, Iowa*

TEXAS SHEET CAKE

Sift together and set aside:

2 c. flour	2 c. sugar.
In small pan, bring to rapid boil:	
4 T. cocoa	2 sticks margarine
1 c. water.	

Pour over sugar and flour mixture and stir well.

Add:	
½ c. buttermilk	2 beaten eggs
½ t. cinnamon	1 t. soda
1 t. vanilla	

Pour into greased cookie sheet. Bake at 350°F 20 min. (or until done). Ice while still hot.

ICING: Bring to a boil,

4 T. cocoa	1 stick margarine
6 T. milk	
Add:	
1 pound powdered sugar.	

Beat well and add 1 c. nuts and 1 t. vanilla. Add more milk if you have trouble spreading. Put it on the cake as soon as it's out of the oven.

*Mrs. Ed Pospishil
Central City, Iowa*

Enjoy present pleasures in such a way as not to injure future ones.

To love and be loved is the greatest happiness of existence.

ONE EGG CAKE

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

Beat together. Add 1/3 cup milk, 1 large egg. Mix well. Bake at 350° until cake springs back when tested.

*Charlotte Farley
Wayland, Iowa*

HAPPY BIRTHDAY CAKE

2 1/2 c. flour	2/3 c. Crisco
1 2/3 c. sugar	1 t. salt
3/4 c. milk	

Mix 2 min. at med. speed. Stir in 1 T. plus 1/2 t. baking powder. Add: 1/2 c. milk, 3 eggs, 1 t. vanilla. Mix 2 min. Bake at 375° 30-35 min., depending on pan used. The time is for 9×13" size pan.

*Mrs. John Godar
Marion, Iowa*

MAPLE NUT LUSCIOUS CAKE

Sift together:

2 1/4 c. flour	3 t. baking powder
1 t. salt into mixing bowl.	

Add:

1 1/4 c. firmly packed brown sugar	1 c. milk
1/2 c. shortening	1 t. maple flavoring.

Beat for 1 1/2 min. (With electric mixer, blend at lowest speed, then beat at medium.)

Add:

2 unbeaten eggs

Beat for 1 1/2 min.

Fold in:

1/2 c. chopped pecans.

Pour into two 8" pans (greased and wax paper). Bake 375°F, 25-30 min. Cool 10 min. before removing from pans.

*Ann Godar
Mt. Pleasant, Iowa*

SHORT CUT BANANA-NUT CAKE

1 box yellow cake mix	Number of eggs required by cake mix
1/4 tsp. soda	
3/4 c. water	1 c. mashed bananas
Chopped nuts	

Mix all the ingredients well. Bake according to package directions. Frost, if desired.

*Brenda Jenkins
Burlington, Iowa*

LEMON PUDDING CAKE

91

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sifted all-purpose flour
3 tablespoons butter melted
1 teaspoon grated lemon peel

$\frac{1}{4}$ cup lemon juice
 $1\frac{1}{2}$ cups milk
3 well-beaten egg yolks
3 stiffly beaten egg whites

Combine sugar, dash salt, and flour, stir in melted butter, lemon peel, and juice. Combine milk and egg yolks, add to lemon mixture. Fold in egg whites. Pour into 8×8×2 inch baking pan. Place in larger pan on oven rack. Pour hot water into larger pan, 1 inch deep. Bake at 350 degrees for 40 minutes. Serve warm or chilled.

Ginny Butcher
Mt. Pleasant, Iowa

AMAZIN' RAISIN CAKE

3 cups unsifted flour
2 cups sugar
1 cup Mayonnaise
 $\frac{1}{2}$ cup milk
2 eggs
2 tsp baking soda
 $1\frac{1}{2}$ tsp. ground cinnamon

$\frac{1}{2}$ tsp ground nutmeg
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp ground cloves
3 cups chopped peeled apples
1 cup seedless raisins
 $\frac{1}{2}$ cup coarsely chopped walnuts

Grease and flour 2 (9") round baking pans. In large bowl with mixer at low speed beat first 10 ingredients 2 min, scraping bowl frequently. Stir in apples, raisins and nuts. Pour into pans. Bake in 350°F oven 45 min or until tester inserted in center comes out clean. Cool in pans 10 min. Remove; cool. Fill and frost with 2 cups whipped cream.

Harrison Moore
Mt. Pleasant, Iowa

SWEDISH NUT CAKE

2 eggs
2 cups sugar
1 (20-ounce) can crushed un-sweetened pineapple and juice

1 teaspoon vanilla
 $1\frac{1}{2}$ teaspoons baking soda
2 cups flour
1 cup pecan pieces

Cream eggs and sugar. Mix pineapple, vanilla, soda. Add to eggs and sugar, mix well. Add flour and pecan pieces. (Dough will be thin). Pour into ungreased 9×13-inch pan. Bake at 350 degrees. Check after 30 minutes. Cake is done when knife inserted in middle comes out clean.

Frosting
1 stick margarine
1 8-ounce package cream cheese
1 box powdered sugar

1 teaspoon vanilla
Pecan pieces as desired

Cream margarine and cheese together. Add powdered sugar and vanilla. Spread on cake, top with pecan pieces.

Eileen Ensminger
Mt. Pleasant, Iowa

CHOCOLATE SHEET CAKE

2 cups sugar	4 tblsp. cocoa
2 cups flour	2 eggs, beaten
1 cup water	½ cup buttermilk
1 stick oleo or butter	1 tsp. soda
½ cup vegetable oil	1 tsp. vanilla

Sift together sugar and flour. Boil together water, oleo, oil and cocoa. Add to flour and sugar. Add eggs, buttermilk, soda and vanilla. Bake at 350° for 20 min. in an ungreased jelly roll pan or 25 min. in a 10×15" cake pan.

Icing:

1 box powdered sugar	1 stick oleo or butter
1 cup nuts, if desired	4 tblsp. cocoa
6 tblsp. milk	1 tsp. vanilla

Boil together milk, oleo, and cocoa. Add vanilla, powdered sugar and nuts. Ice cake while warm.

*Gladys Burns
Mt. Pleasant, Iowa*

QUICK RHUBARB UPSIDE-DOWN CAKE

1 box yellow cake mix	1 pound diced rhubarb, fresh or frozen (about 4 cups)
½ cup sugar	

In baking pan, (sized according to instructions on cake mix) spread raw rhubarb. Dash or two of salt over rhubarb. Sprinkle sugar over rhubarb. Mix cake according to directions, using about ½ cup less liquid. Pour thick cake mix over rhubarb, spreading evenly. Bake according to box instructions.

VANILLA-ALMOND FROSTING

(Frosts two 8- or 9-inch layers or 13×9×1 inch cake)

¼ cup Crisco	3 cups confectioners sugar (sift if lumpy)
½ teaspoon salt	¼ cup milk
1 teaspoon vanilla	
1 teaspoon almond flavoring	

Mix Crisco, salt, vanilla, almond flavoring, and about ⅓ of the sugar. Add milk and remaining sugar alternately; mix until smooth and creamy. Add more sugar to thicken or milk to thin frosting, if needed, for good spreading consistency.

*Evelyn Pacha
Birmingham, Iowa*

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|--|------------------------------|
| 2 lb. powd. sugar | ¼ t. almond flavoring |
| ¾ c. Crisco (do not substitute) | ½ cup water |
| ½ t. clear vanilla | Dash of salt |
| ¼ t. butter flavoring | |

Mix all ingredients together gradually, alternating liquid and dry ingred. Blend on slow speed (No. 2 or 3 on mixer). Does not need to be refrigerated to maintain freshness.

GERMAN CHOCOLATE ICING

- | | |
|------------------------------|------------------------|
| 1 cup evaporated milk | 1 tsp. vanilla |
| 1 cup sugar | 1½ cups coconut |
| 3 egg yolks | 1 cup pecans |
| ¼ lb. butter | |

Cook first five ingredients until thickened. Add coconut and pecans.

*Billie Turley
Mt. Pleasant, Iowa*

FUNNEL CAKES

- | | |
|---------------------------------|-----------------------------|
| 3 eggs | ¼ cup sugar |
| 2 cups milk, heat to hot | ½ tsp. salt |
| 4 cups flour | 2 tsp. baking powder |

Beat eggs. Add milk and sugar. Sift flour, salt and baking powder together. Add to egg and milk mixture. Beat batter until smooth; should be thin enough to run through a small funnel. Drop from funnel into hot deep fat 375°, holding finger over bottom of funnel to control amount of batter released. Make into one of the following designs: Start at center of pan, swirling batter outward in a gradually enlarging circle, being careful not to touch circles. Or, let batter run through funnel into hot fat into any shape you desire, crisscrossing to make an intricate design. Fry until golden brown and remove from fat and drain. Sprinkle with white or powdered sugar. Delicious served with your favorite canned fruit. *Makes about 20 small cakes, depending on size.*

*Martha Widmer
Wayland, Iowa*

LEMON CAKE

- | | |
|--|--------------------|
| 1 pkg. yellow or white cake mix | ¾ cup water |
| 1 small box lemon Jello | 3 eggs |
| ¾ cup oil | |

Mix above and bake in 13×9" pan 350° for 30 to 40 min.

- Icing:**
- | | |
|---------------------------------------|----------------------|
| 2 cups powdered sugar | 2 tsp. butter |
| ½ cup lemon juice (real lemon) | 2 tsp. water |

Poke holes with large fork and pour icing over cake while warm.

*Fern Overstreet
Fulton, Missouri*

22-MINUTE CHOCOLATE CAKE

1 stick oleo	2 cups sugar
½ cup Crisco	1 tsp. soda
1 cup water	2 eggs
3½ tbsp. cocoa	1 tsp. vanilla
2 cups flour	½ cup buttermilk

In sauce pan combine oleo, Crisco, water and cocoa and bring to a boil. Combine flour, sugar, and soda. Pour liquid over flour mixture, add eggs, vanilla and buttermilk. Bake at 400° for 20 min. in 11×15" pan.

Icing: Use same sauce pan and bring to boil:

1 stick oleo	⅓ cup milk
3½ tbsp. cocoa	

Add:

1 lb. powdered sugar	Nuts, if desired
1 tsp. vanilla	

Put icing on cake as it comes from oven.

*Joyce Dennison
Mt. Pleasant, Iowa*

CHOCOLATE CHIP CUPCAKES

½ cup butter or oleo	2½ tsp. baking powder
1 cup sugar	⅓ cup milk
2 eggs	1 tsp. vanilla
2 cups flour	Chocolate chips

Cream butter, add sugar gradually and continue creaming until light. Beat in one egg at a time. Sift flour and baking powder and add alternately with milk and vanilla. Add chocolate chips. Pour into cupcake papers. Sprinkle tops with granulated sugar, if desired. Bake at 350° for 22-30 min.

*Sue Proenneke
Colorado Springs, Colorado*

CHOCOLATE CHEESECAKE

1 c. flour	½ large container Cool Whip
1 c. chopped nuts	3 pkgs. instant chocolate pudding
1 c. oleo	1 tsp. vanilla
¼ c. brown sugar	4 c. milk
8 oz. cream cheese	
1 c. powdered sugar	

Mix and press the first four ingredients into a 9×13 inch pan. Bake at 350° for 15 minutes or until brown. Cool. Then stir together the last 6 ingredients until begins to thicken slightly. Spread over top of the second layer. Top with the remaining Cool Whip and sprinkle with chopped nuts. Refrigerate.

Topping:

½ large container Cool Whip	nuts
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FAVORITE CHOCOLATE CAKE

95

½ cup oleo
2 cups sugar
2 eggs
3 rounded tblsp. cocoa
1 cup boiling water

2 cups flour
1 tsp. soda
¼ tsp. baking powder
½ cup buttermilk

Cream oleo and sugar. Beat in eggs, cocoa and boiling water which has been mixed and set aside to cool. Add dry ingredients, alternately with buttermilk. Blend well. Bake in greased 8×10" or 9×13" pans. Bake at 350° approx. 30-35 min.

Frosting:

6 tblsp. butter or oleo
6 tblsp. milk

1½ cups sugar
½ tsp. vanilla

Cook until it comes to a good boil. Remove from heat and add ½ cup chocolate chips. Beat until right consistency.

*Ruth Piper
New London, Iowa*

WATERGATE CAKE

1 box white cake mix
1 pkg. pistachio pudding
3 eggs
1 c. oil
½ c. 7-Up or club soda

2 pkgs. Dream Whip
1 c. milk
1 pkg. pistachio pudding

Beat the cake mix, pudding, eggs, oil and 7-Up for 4 minutes. Bake at 350° oven. Bake 30 to 35 minutes.

For icing beat Dream Whip, milk and pudding. Keep the cake refrigerated.

*Billie Turley
Mt. Pleasant, Iowa*

POWDERED SUGAR FROSTING

½ cup butter
1 cup sugar (white)
¼ cup milk

2 cups powdered sugar (approx.)
½ tsp. vanilla

Mix butter and sugar. Cook 2 min. over low heat, stirring constantly. Add milk, stirring until it comes to a boil. Add powdered sugar and vanilla. Beat until consistency to spread.

Chocolate Frosting: Add chocolate to above.

Caramel Frosting: Add 1 cup brown sugar instead of white to above.

*Bernita Moore
Elkader, Iowa*

Love sees what no eye sees; love hears what no ear hears.

Let us love in deed and in truth rather than in word and tongue.

CHOCOLATE FROSTING

(Frosts two 8- or 9-inch layers or a 13×9×1 inch cake)

¼ cup Crisco, melted
 ½ cup cocoa
 ¼ teaspoon salt
 ⅓ cup milk

1½ teaspoons almond flavoring
 3½ cups confectioners sugar
 (sift if lumpy)

In a saucepan, melt Crisco. Remove from heat after melting and add cocoa and salt. Stir in milk and almond flavoring. Put all sugar in a bowl. Add chocolate mixture to sugar. Mix at medium speed until smooth and creamy. Add 1 tablespoon more milk, if needed, for good spreading consistency.

Evelyn Pacha
 Birmingham, Iowa

PINK VALENTINE FROSTING

2 T. shortening
 2 T. butter
 1 t. vanilla
 ½ t. salt
 4 c. powdered sugar

9 T. scalded cream (evap. milk
 or coffee rich)
 ½ t. almond extract
 Red coloring

Combine vegetable shortening, butter, vanilla, almond and salt and blend. Beat in ½ c. sugar. Add hot cream alternately with remaining sugar, beating well after each addition. Add only enough cream to make a nice spreading consistency. Add food coloring as desired. (I sometimes cut the amount of cream and use marashino cherry juice for the coloring.)

Jane Godar
 Marion, Iowa

CREAM ICING

2½ Tbsp. flour
 ½ cup sugar

½ cup Crisco
 ½ c. milk

Cook flour & milk until thick paste. Let cool to lukewarm. While waiting, cream together ½ cup sugar and ½ cup Crisco. Add flavor, then add lukewarm paste. Beat with mixer 15 min. This icing stays creamy and is not too sweet.

Brenda Jenkins
 Burlington, Iowa

SOUR CREAM FILLING OR FROSTING

In a saucepan or double boiler stir:

1½ c. sugar
 1½ c. sour cream

2 to 3 Tbsp. flour
 2 egg yolks

Cook until thickens; add ½ cup nuts and/or ½ cup coconut. Use as either frosting or filling; best with German chocolate cake.

Billie Turley
 Mt. Pleasant, Iowa

1 cup oleo
 1 1/4 cups sugar
 4 eggs
 1 tsp. vanilla

3 cups flour
 1 1/2 tsp. baking powder
 1 (21 oz.) can cherry pie filling

Cream oleo and sugar. Add eggs, beating after each one. Add vanilla. Stir in flour and baking powder. Spread 2/3 of batter in a 17x11" jelly roll pan. Spread pie mix over. Drop rest of batter over filling, spreading as much as possible. Bake 45 min. at 350°. Freezes well.

Drizzle a thin powdered sugar frosting on top while hot from oven.

*Barbara Welander
 Mt. Pleasant, Iowa*

APPLE STREUSEL COFFEE CAKE

Streusel:

1/2 cup firmly packed brown sugar
 1 tsp. cinnamon

1/2 cup chopped walnuts or pecans

Coffee cake:

2 cups flour
 1 cup sugar
 1/2 cup butter, softened
 2 eggs
 1 tsp. baking powder

1 tsp. baking soda
 1/2 tsp. salt
 1 tsp. vanilla
 1 cup (1 med.) peeled, chopped apple

Glaze:

1 cup confectioner's sugar
 1/2 tsp. vanilla

3 to 3 1/2 tsp. milk

Preheat oven to 350°. Yield: 10" bundt or tube pan

Grease and flour 10" pan. In small bowl, combine streusel ingredients; mix well. Set aside. In 3-qt. mixer bowl, combine all coffee cake ingredients except apples. Beat at low speed, scraping sides of bowl often, until moistened (1 min.). Continue beating at med. speed, scraping sides of bowl often until well mixed (1 to 2 min.). Spread half of batter into prepared pan; layer with 1/3 cup streusel mixture, chopped apples, 1/3 cup streusel mixture, remaining batter and remaining streusel mixture. Bake near center of oven for 40-50 min. or until wooden pick comes out clean. Cool upright in pan for 15 min. Invert onto serving plate; cool completely. In small bowl, combine all glaze ingredients; stir until smooth. Drizzle over cooled coffee cake.

*Marilyn R. Lenz
 New London, Iowa*

The aim of education is to teach us how to think, not what to think.

Parents who wish to train their children in the way they should go, must go in the way which they would have their children go.

We may be sure we are not pleasing God if we are not happy ourselves.

HAWAIIAN FROSTING

Cook together the contents of a 9 oz. can of crushed pineapple and 1 cup granulated sugar in small stew pan until mixture spins a thread (238 degrees F.) Pour the hot mixture over 2 stiffly beaten egg whites and continue beating the mixture until very stiff; apply to cake.

*Billie Turley
Mt. Pleasant, Iowa*

NITE BEFORE CAKE

2/3 cup butter or oleo	2 cups flour
1 cup brown sugar	1 tsp. baking powder
1 cup white sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. salt

Cream oleo and sugars. Beat in eggs. Add next four items. Dissolve 1 tsp. baking soda in 1 cup buttermilk and add to first mixture, mixing as little as possible. Pour in 9×13", greased and floured pan.

Top with: 1/2 cup sugar, 1/2 cup chopped nuts, 1 tsp. nutmeg. Refrigerate overnight. Bake the next morning in 325 to 350° oven 30 to 35 min. or until golden brown.

*Dorothy Baker
New London, Iowa*

DELUXE COFFEE CAKE

2 c. flour	1 c. white sugar
1/2 t. salt	1/2 c. brown sugar
1/2-1 t. cinnamon	1 c. sour milk
1 t. soda	2 eggs
1 t. baking powder	2/3 c. shortening

Cream sugars and shortening. Add eggs, blend well. Add milk and sifted dry ingredients. Pour into greased 9×13 cake pan. Topping: 1/2 c. brown sugar, 1/2 c. nuts, 1/2 t. cinnamon, 1/2 t. nutmeg. Bake 20-30 min. at 350°F. This may be refrigerated overnight and baked in the morning.

*Margie Godar
Hattiesburg, Miss.*

SOUR CREAM COFFEE CAKE

1 cup sugar	1/2 tsp. salt
1 stick oleo	1 tsp. baking powder
2 eggs	1 tsp. soda
1 cup sour cream	1 tsp. vanilla
2 cups flour	

Cream sugar & oleo. Add eggs and sour cream and beat well. Mix next four items and add to first mixture. Add vanilla and mix well. Put in greased & floured 8×11" pan.

Top with mixture of 1/2 cup sugar, 3 tsp. cinnamon, 1/2 stick oleo. Bake at 325° for 1 hr.

*Dee Mehaffy
Mt. Pleasant, Iowa*

Pies and Cobblers



THOUGHT PROVOKING

On This Day —
 Mend a quarrel,
 Search out a forgotten friend,
 Dismiss a suspicion and replace it with trust,
 Write a letter to someone who misses you,
 Encourage a youth who has lost faith,
 Keep a promise,
 Forget an old grudge,
 Examine your demands on others and vow to reduce them,
 Fight for a principle,
 Express your gratitude,
 Overcome an old fear,
 Take two minutes to appreciate the beauty of nature,
 Tell someone you love him.
 Tell him again,
 And again,
 And again.

PIES

“What moistens the lip,
 What brightens the eye,
 What brings back the past
 Like the rich pumpkin pie?”

COMMON CAUSES OF FAILURE IN PIE BAKING

1. Pastry crumbles — caused by over-mixing flour and fat.
2. Pastry is tough — caused by using too much water and over-mixing the dough.
3. Pies do not brown — for fruit or custard pies use a Pyrex pie pan or an enamel pan and bake at 400-425° constant temperature.

PIE CRUST

101

1 cup lard	¼ cup vegetable oil
3 cups flour	¼ cup milk
Dash salt	¼ cup water

Mix all ingredients together well with hands. Roll out on lightly floured surface.

Jo Messer
Mt. Pleasant, Iowa

PRESS-IN PIE CRUST

1½ cups flour	2 Tablespoons sugar
½ cup oil	2 Tablespoons milk
½ teaspoon salt	

Blend ingredients together. Press into pie pan. Bake at 400° for 12 min. Makes one 9" shell. For 8" fruit pie, reserve a little dough for top.

Janette Ross
Mt. Pleasant, Iowa

PIE CRUST

4 c. flour	1 egg
1¼ c. lard	2 T. vinegar
1 T. sugar	½ c. water
2 t. salt	

Mix flour, lard, sugar, and salt in large bowl. Work loosely until mixture like small peas. Beat egg and add vinegar and water. Make little wells around bowl and add small amounts of egg mixture. Mix well with hands. Chill 15 min. before using. Will keep well in a Tupperware bowl when refrigerated. Let warm slightly before rolling.

Kathleen Klopfenstein
Mt. Pleasant, Iowa

NUT PIE CRUST

½ cup nuts, chopped	1 cup flour
½ cup butter softened	1 tablespoon sugar

Mix and press in pie pan. Bake at 350 degrees for 20 min. Cool.

Doris Grilliot
Mt. Pleasant, Iowa

GRAHAM-CRACKER PIE SHELL

(1-9" shell)

¼ cup graham-cracker crumbs	¼ cup sugar
¼ cup butter	¼ tsp. nutmeg

Combine crumbs, sugar and nutmeg. Mix thoroughly. Blend in butter. Press mixture into a 9-inch pie pan. For unbaked shell: Chill until ready to use. For baked shell: Bake at 375° for 8 min. until light brown. Chill on rack before filling.

MERINGUE SHELLS**3 stiffly beaten egg whites****¼ teaspoon salt****¼ teaspoon cream of tartar****¾ cup sugar**

Combine egg whites, salt and cream of tartar. Beat until frothy. Add sugar gradually, beating constantly. Shape mixture into six mounds on heavy brown paper on a cookie sheet. Using the back of a spoon, form a hollow in the center of each mound. Bake 450° for 5 to 8 min. until set. *Serves 6.*

VANILLA-WAFER PIE SHELL**2 cups vanilla wafer crumbs****¼ teaspoon nutmeg****⅓ cup butter**

Combine crumbs, nutmeg and butter. Mix well. Press mixture on bottom and sides of a 9-in. pie plate. Bake at 300° for 10 min. Cool on rack before filling. *Yields 1 9-inch pie shell.*

BEST EVER APPLE PIE**1 scant cup sugar****1 rounding tblsp. flour****Pinch of salt****½ cup rich milk****Vanilla & almond flavoring**

Peel and slice enough apples to fill favorite crust. Mix above ingredients well. Pour over apples. Sprinkle top with cinnamon and dot with butter. Bake at 375° until apples are done, approx. 45 min.

*Ida Ridinger
Mt. Pleasant, Iowa*

APPLE PIE**4 cups peeled apples****1 cup sugar****¼ cup brown sugar****2 tblsp. flour****¼ tsp. cinnamon**

Stir altogether and let stand while preparing crust. Pour fruit in unbaked crust and top with pastry. Bake 15 min. at 425°, then at 350° for about 45 min. until golden brown. Makes 10" pie. Bake immediately or freeze.

OZARK PIE**1 egg, beaten****¾ cup sugar****3 tblsp. flour****Pinch of salt****1¼ tsp. baking powder****1 tsp. vanilla****¾ cup chopped apples****½ cup chopped nuts**

Add sugar to egg and beat. Add flour, salt, baking powder, vanilla. Mix with chopped apples and nuts. Put in greased pie plate. Bake 30 min. at 350°. Serve with Cool Whip on top.

*Bernice Dennler
Elgin, Iowa*

APRICOT PIE

103

1 pint apricots (cooked and
sweetened
½ cup sugar

1 tsp. cornstarch (approx.)
Pastry for 2-crust pie

Mix all ingredients and put in 9" crust. Dot with butter. Put on top crust. Brush with soft butter. Bake at 350° approx. 30-45 min. until light brown.

PEACH PIE

1-29oz. can sliced peaches
(drained)
1 cup sugar

2 rounded tblsp. flour
Pinch of salt
1 carton whipping cream

Put peaches in 9" unbaked pie crust. Mix remaining ingredients. Pour over peaches and sprinkle with cinnamon. Bake at 350° one hour.

*Mrs. Othel Shamblin
Mt. Pleasant, Iowa*

GOOSEBERRY PIE

3 cups gooseberries
1½ cup sugar
3 tblsp. quick tapioca

1/8 tsp. salt
2 tblsp. oleo
Pastry for 2 crusts

Crush 1 cup gooseberries and add sugar, tapioca and salt. Stir in rest of gooseberries. Cook, stirring constantly until thick. Pour into pie shell. Dot with butter. Cover with top crust. Bake at 425° approx. 35-45 min.

*Debra Hassenfritz
Mt. Pleasant, Iowa*

PINEAPPLE PIE

1 graham cracker crust
Mix:
1 pint sour cream
1 can crushed pineapple

2 packages vanilla pudding

Pour into pie crust and refrigerate until set.

*Shirley Flam
New London, Iowa*

DELICIOUS CHERRY PIE

6 cups cherries (frozen, fresh, or
canned)
2½ cups cherry juice/water
6 tblsp. cornstarch
Red food color, as desired

1 tsp. almond extract
2½ cups sugar
½ tsp. salt
3 tblsp. butter
Pastry for 2-crust pie

Cook ingredients until thick. Pour into crust. Cover with second half of crust, seal and bake at 450° for 10 min., then 350° for 40-45 min.

*Carolyn J. Hannan
Mt. Pleasant, Iowa*

RHUBARB COBBLER

3 cups rhubarb
1 cup sugar

1 tblsp. margarine

Cut rhubarb into small pieces. Arrange in 8 or 9" square pan or dish. Cover with sugar and dot with margarine.

Cobbler:

1 egg
½ cup milk
1 cup sugar

1 cup flour
1 cup shortening
1 tsp. baking powder

Cream shortening and sugar. Add egg and beat. Sift flour and baking powder together and add alternately with milk. Pour over rhubarb. Bake 50 to 60 min. at 350°. Any sweetened fruit can be used such as cherries, peaches or apples.

RHUBARB PIE

**3 cups fresh rhubarb (cut
½ inch pieces)**
1½ cups sugar
3 tblsp. flour

⅛ tsp. salt
2 eggs, beaten
1 tblsp. butter
Pastry for 2-9" crusts

Mix rhubarb with flour, sugar and salt. Stir beaten eggs into rhubarb mixture. Pour into crust. Dot with butter. Arrange top crust of strips of dough. Add about ½ tsp. cinnamon or nutmeg, if desired, before adding top crust. Bake 10 min. at 400°, then 325° for 30 min. Center will be bubbling when pie is done.

*Harrison Moore
Mt. Pleasant, Iowa*

MINCE MEAT FOR PIES

½ lb. butter
2½ lbs. brown sugar
3 lbs. boiled beef neck meat
1½ lb. suet
2½ lb. white sugar
2 Tbsp. cinnamon
2 Tbsp. nutmeg
2 Tbsp. mace
2 Tbsp. allspice

2 Tbsp. salt
Juice and rind of 3 lemons
6 lbs. of raisins
3 lbs. currants
1 lb. citron
1 Tbsp. almond extract
8 lbs. diced apples
1 pt. brown sherry
1 pt. brandy

Rub butter and brown sugar together. Chop beef neck after boiling till it is tender enough to fall from bone. Grind or chop suet fine. Add spices to white sugar. Grate rind of lemon being careful not to get any white; mix rind and juice into sugar and spices. Add fruit and mix thoroughly. Add sherry, brandy and almond extract last. Bring to a boil, and put into sterilized jars, seal and it will last indefinitely. *This 100-year old recipe is copied from Cleo McKim's grandmother's cookbook.*

*Cleo McKim
Mt. Pleasant, Iowa*

1½ cups sugar
 1½ cups water
 ¼ cup cornstarch
 Pinch salt
 Red food coloring (optional)

1 pkg. strawberry gelatin
 Fresh unsweetened strawberries
 1 baked pie shell 9"
 Whipped cream

Combine sugar, water, cornstarch and salt; cook until clear. Remove from heat; add red food coloring. Add gelatin, stir well. Let cool. Put strawberries into baked pie shell. Pour sauce over them. Chill. Top with whipped cream before serving.

*Jan Wright
 Houston, Texas*

STRAWBERRY SHORTCAKE PIE

Crust:
 1 cup flour
 ½ cup butter

3 Tablespoons powdered sugar

Blend all three ingredients and pat in pie pan. Bake 20 minutes at 350°.

Filling:
 1 quart strawberries (preferably fresh)
 1 cup sugar

¼ cup flour or 3 Tablespoons cornstarch

Boil until thick and clear. Pour into baked shell and top with whipped cream.

*Jeanne Roth
 Mt. Pleasant, Iowa*

STRAWBERRY RHUBARB PIE

1½ cups sugar
 3 Tablespoons quick-cooking tapioca
 ¼ teaspoon salt
 ¼ teaspoon nutmeg

1 pound rhubarb, cut in ½-inch pieces (3 cups)
 1 cup sliced fresh strawberries
 1 recipe plain pastry
 1 Tablespoon butter or margarine

Combine sugar, tapioca, salt and nutmeg. Add rhubarb and strawberries; mix well to coat fruit. Let stand about 20 min. Spoon fruit mixture into pastry-lined 9-inch pie plate. Dot with butter or margarine. Moisten pastry edge. Top with lattice crust; flute edges. Bake in 400° oven for 35-40 min.

TOPPING FOR BAKED PUMPKIN PIE

3 tblsp. softened margarine
 ½ cup brown sugar

⅔ cup chopped pecans

Combine ingredients. Drop gently by spoonfuls over cooled pie. Broil 5" from broiler about 3 min.

*Marge Gingrich
 Mt. Pleasant, Iowa*

BLUE AND BLACKBERRY PIE

Pie crust for 2-crust pie	¾ to 1 cup sugar (depending on tartness of berries)
3 cups blueberries	
2 cups blackberries	3½ tblsp. cornstarch
1 tsp. grated lemon peel	

Combine berries, sugar, cornstarch and lemon peel in a large bowl; toss gently to mix. Arrange mixture in pie shell. Cover with top crust. Bake at 425° for 15 min. Lower temp. to 350° and continue baking for approx. 30 min., or until pie bubbles in center. Serve with whipped cream or ice cream, if desired.

*Harrison Moore
Mt. Pleasant, Iowa*

PUMPKIN PIE

1 cup pumpkin	1 tsp. cinnamon
¾ cup sugar	1½ cups milk (or half & half)
1 tblsp. cornstarch	2 eggs
½ tsp. salt	1 tblsp. melted butter
¼ tsp. ginger	1 tsp. vanilla

Stir dry ingredients into the pumpkin. Add beaten eggs and milk. Stir in butter and vanilla. Bake in one-crust shell for 1 hour in 325° oven. When done, a knife will come out clean.

*Gwen Moore
New London, Iowa*

CREAM CHEESE AND FRUIT PIE**Crust:**

1 cup flour	1 cube margarine (melt with sugar)
¼ cup brown sugar	
1 cup crushed nuts	

Remove from stove, cool, add flour and nuts. Bake 12-20 minutes at 375°.

Whip ½ pint cream. Add ¼ cup powdered sugar, ½ to 1 teaspoon vanilla and whip together. Whip 8 ounces cream cheese.

Set aside half of whipped cream mixture. Mix other half with cream cheese and put in crust. Top with one can fruit pie filling. Top with other half whipped cream and serve.

*Julia Tackenberg
Mt. Pleasant, Iowa*

CHOCOLATE-COCONUT PIE

2 sq. unsweetened chocolate	⅔ c. confectioners sugar, sifted
2 Tbsp. butter	1½ c. coconut, cut, toasted or plain
2 Tbsp. hot milk or water	

Melt chocolate and butter in top of double boiler, stirring until blended. Combine milk and sugar. Add to chocolate mixture, stirring well. Add coconut and mix well. Spread on bottom and sides of greased 9-inch pie pan. Chill until firm. Fill with ice cream, cream pie filling or chiffon filling.

1 envelope unflavored gelatin	$\frac{3}{4}$ cup milk
$\frac{1}{2}$ cup sugar	2 slightly beaten egg yolks
$\frac{1}{2}$ teaspoon salt	1 cup canned pumpkin
$\frac{1}{2}$ teaspoon ground cinnamon	2 egg whites
$\frac{1}{2}$ teaspoon allspice	$\frac{1}{4}$ cup sugar
$\frac{1}{4}$ teaspoon ginger	$\frac{1}{2}$ cup whipping cream, whipped
$\frac{1}{4}$ teaspoon nutmeg	1 9" graham cracker crust

Combine first seven ingredients in saucepan. Stir in milk, egg yolks, and pumpkin. Cook and stir over medium heat until mixture boils and gelatin dissolves. Remove from heat and chill until partially set.

Beat egg whites until soft peaks form. Gradually add sugar and beat to stiff peaks. Fold into pumpkin mixture with whipped cream. Pile into crust. Chill until firm.

*Janie Hodam
Mt. Pleasant, Iowa*

GERMAN SWEET CHOCOLATE CREAM PIE

1-4 oz. German's Sweet Chocolate	1-3 oz. pkg. cream cheese, softened
$\frac{1}{2}$ cup milk	$3\frac{1}{2}$ cups. thawed Cool Whip
2 tblsp. sugar	8" graham cracker crumb crust

Heat chocolate and 2 tblsp. milk in saucepan over low heat, stirring until chocolate is melted. Beat sugar into cream cheese; add remaining milk and chocolate mixture and beat until smooth. Fold in whipped topping, blending until smooth. Spoon into crust. Freeze about 4 hrs. Garnish with chocolate curls, if desired. Store leftover pie in freezer.

CREAMY COCONUT PIE

1 tblsp. sugar	1-8 oz. container of Cool Whip
$\frac{1}{2}$ cup milk	$\frac{1}{2}$ tsp. almond extract (optional)
1 pkg. (3 oz.) cream cheese, softened	1-9" graham cracker pie crust
	$1\frac{1}{3}$ cups (about) flake coconut

Beat sugar and milk into cream cheese until smooth. Fold in coconut, Cool Whip and extract. Spoon into crust. Freeze 4 hrs. Let stand at room temp. about 15 min. before serving. Store leftovers in freezer.

NO-WEEP MERINGUE

3 egg whites (beaten stiff but not dry)	Pinch of salt
3 tblsp. sugar	$\frac{1}{2}$ tsp. flavoring extract

Moisten 1 Tbsp. cornstarch in a little water. Pour this into $\frac{1}{2}$ cup boiling water. Cook until thick and clear. While still warm, beat into egg white mixture. Cover pie and brown.

*Mabel Conner
Mt. Pleasant, Iowa*

BANANA CREAM PIE

(2 pies)

12 level tblsp. flour**1 1/3 cups sugar****1/2 tsp. salt****3 1/2 cups milk****4 egg yolks, beaten slightly****2 tsp. vanilla****1/2 pt. whipping cream****6 or 7 bananas****2 baked pie shells**

Mix flour, sugar and salt in top of a double boiler. Stir in milk. Cook over boiling water and stir constantly until mixture thickens a little. Cover and cook 15 min. longer, stirring occasionally. Add beaten egg yolks, stirring rapidly. Cook for 2 min., stirring rapidly. Remove from fire, add vanilla. Cool and chill until cold. Whip cream till stiff and add to filling. Stir in sliced bananas last and put into pie shells.

*Anna Lynn**West Chester, Iowa***OLD-FASHIONED BUTTERSCOTCH PIE****1/2 cup white sugar****1 cup brown sugar****2 cups boiling water****1 cup milk****2 heaping tblsp. cornstarch****1 tsp. vanilla****2 egg yolks, beaten****1/2 tsp. black walnut flavoring****1 small lump of butter****2 egg whites****1 tblsp. cold water****1 tblsp. sugar****1 baked piecrust**

Put sugars in an iron skillet over medium heat, stirring until it melts to make a syrup. Gently add boiling water and simmer. In a saucepan, mix milk, cornstarch and egg yolks, cooking until thick. Add the caramelized sugar, let cook until mixture thickens again. Add flavorings and butter. Pour into baked pie crust. Beat egg whites and water until stiff, adding 1 tblsp. sugar. Put meringue on pie and brown in oven (about 10 min.).

*Harrison Moore**Mt. Pleasant, Iowa***CREAMY LEMON MERINGUE PIE****1 baked 9" pie shell****3 eggs, separated****1 (14 oz.) can sweetened
condensed milk****1/2 cup lemon juice****1 tsp. grated lemon rind****1/4 tsp. cream of tartar****1/3 cup sugar**

Preheat oven to 350°. Beat egg yolks. Stir in sweetened milk, lemon juice and rind. Turn into pie crust. Beat egg whites in small bowl (at room temperature) with cream of tartar until foamy, gradually add sugar, beating until stiff, but not dry. Spread meringue on top of filling, sealing carefully to edge of crust. Place filled pie on cookie sheet in oven and bake 12 to 15 min. or until meringue is golden brown. Cool. Chill.

Carry your cross patiently and with perfect submission, and in the end it shall carry you.

1 pint vanilla ice cream
1 cup milk
1 graham cracker pie shell

1-3 oz. pkg. chocolate instant
pudding

Blend ice cream and one cup milk. Add chocolate pudding, beating one minute until just mixed. Pour into graham cracker pie shell. Let stand in refrigerator 1 hour. If desired, sprinkle top with graham cracker crumbs.

*Sue Proenneke
Colorado Springs, Colorado*

KEY LIME PIE

4 eggs, separated
½ cup lime juice
1 (14 oz.) can sweetened
condensed milk

½ tsp. cream of tartar
⅓ cup sugar
1 baked 9" pie shell

Beat egg yolks until light and thick. Blend in lime juice, then milk, stirring until mixture thickens. If desired, add a few drops green food coloring. Pour mixture into baked pie shell. Beat egg whites with cream of tartar until stiff. Gradually beat in sugar, beating until glossy peaks form. Spread egg whites over surface of pie to edge of crust. Bake at 350° until golden brown, about 20 min. Chill before serving.

SHOO-FLY PIE

(makes 2 pies)

Mix:

1 tsp. baking soda
1 cup molasses

1 cup boiling water

Pour into two pastry lined pie tins

Crumbs:

4 cups flour
2 cups brown sugar

1 cup shortening
¼ tsp. salt

Scatter crumbs thickly on top of pie. Bake in 350° oven for 30 min. or until crumbs are golden.

*Sue Proenneke
Colorado Springs, Colorado*

PECAN PIE

¼ cup butter
½ cup sugar
1 cup dark corn syrup
1 9" unbaked pastry shell

¼ tsp. salt
3 eggs
1 cup pecan halves

Cream butter to soften. Add sugar and cream until fluffy. Add syrup and salt; beat well. Add eggs one at a time, beating thoroughly after each addition. Stir in pecans. Pour into pie shell. Bake at 350° 45 to 50 min. Pie is done when knife inserted in center comes out clean. Cool before serving.

*Billie Turley
Mt. Pleasant, Iowa*

BLACK WALNUT PIE

1 cup dark corn syrup
1 tsp. flour
3 eggs beaten
1/8 tsp. salt
Chopped black walnuts

1 tsp. vanilla
1/2 cup sugar
egg white
melted butter
uncooked pie shell

Combine and mix well corn syrup, flour, three eggs, salt, vanilla, sugar. Pour into uncooked pie shell. Brush pie crust with white of egg. Put butter over pie and cover with chopped black walnuts. Bake about 40 min. in 250° oven.

*Carole Christner
Wayland, Iowa*

GRANDMOTHER'S CREAM PIE

1 T. Flour.
1 T. Cornstarch.
1 C. Sugar.
1 Pt. Whipping Cream.

2 t. Vanilla.
1 Egg.
1/4 t. Salt.

Mix flour, cornstarch and sugar in mixing bowl, add cream, a small amount at a time, stir until sugar is completely dissolved. Add vanilla, egg and salt; stir in well. Pour mixture in unbaked 9" pie shell. Bake 15 min. at 400°F. reduce oven temperature to 350°F and bake 35 to 40 min. longer. This pie will bubble and simmer 20 to 30 min. before it is done. It thickens as it cools.

*Marlene R. Lenz
New London, Iowa*

CANDY BAR PIE

12 large marshmallows
2 1/2 lb. milk chocolate bars with almonds
1/4 c. milk

1 c. whipped cream or whipped topping
1 9-inch graham cracker crust

Combine first 3 ingredients in top of a double boiler and cook until melted; cool. Fold in whipped topping. Pour into pie shell, chill.

BUTTERMILK PIE

1 stick margarine
1 1/2 cups sugar
1/4 cup flour
3 eggs, beaten

2/3 cup buttermilk
2 teaspoons vanilla
1 unbaked pie shell

Cream margarine, sugar and flour. Add eggs, buttermilk and vanilla. Mix well. Pour in unbaked pie shell. Bake at 350 degrees until knife inserted in middle comes out clean.

*Elaine Brown
Mt. Pleasant, Iowa*

Cookies and Bars



RECIPE FOR A HAPPY DAY

Take a little dash of cold water,
 A little leaven of prayer,
 A little bit of sunshine gold
 Dissolved in morning air.
 Add to your meal some merriment,
 Add thoughts for kith and kin,
 And then as a prime ingredient
 Plenty of work thrown in.
 Flavor all with essence of love,
 And a dash of play,
 Let the dear old Book and a glance above
 Complete the well spent day.

*Contributed by Anna Lynn
 West Chester, Iowa*

Treat a friendship like a flower,
 Cultivate it by the hour.
 Nourish with kindness, tend with care;
 Then when needed, it's always there.
 Warmed by smiles, watered with tears,
 Friendship will bloom for years and years.

CHOCOLATE DROP COOKIES

1 cup brown sugar	1 tsp. soda dissolved in a little warm water
½ cup butter (or oleo)	2 cups flour
1 egg	¼ tsp. salt
1 sq. chocolate - or cocoa	1 tsp. vanilla
½ cup nuts (black walnuts are delicious)	½ cup sweet milk

Cream sugar and shortening. Add egg and beat. Add melted chocolate . . . or if using cocoa, add this to the flour and salt. Alternate adding dry mixture and liquids. Add vanilla and nuts. Drop by teaspoonful on greased baking sheet. Bake at 350° for 10 min. or until done. When cool, place a small amount of chocolate icing on each cookie.

*Virginia Caris Van Tuijl
 Mt. Pleasant, Iowa*

(This recipe belonged to my mother, Anna Caris. Although I have other recipes of hers, I did not have this one until my friend, Mildred Martin, shared it with me. She had received it from her mother, Nellie Garrels, who had received it from my mother! Interesting how the age-old custom of sharing recipes spanned the years and completed the circle!)

2 cups sugar
 ½ cup butter
 ½ cup shortening
 2 cups flour
 Dash of salt

3 egg yolks
 1 teaspoon soda
 1 teaspoon cream of tartar
 ½ teaspoon vanilla or lemon

Cream sugar, butter and shortening. Add egg yolks, cream again. Sift dry ingredients and add to the creamed mixture. Add flavoring. Roll into small balls and place on ungreased cookie sheet. Bake 20 minutes at 300 degrees.

Yield: 3 dozen

*Evelyn Barnes
 Mt. Pleasant, Iowa*

BROWN SUGAR COOKIES

Beat 1 egg white until stiff. Stir in ¾ cup brown sugar and 2 cups whole pecans. Drop in small mounds on greased cookie sheet. Bake 300 degrees for 30 minutes.

EASY SUGAR COOKIES

¼ cups soft butter
 2 cups sugar
 1 eggs
 5 cups flour

1 teaspoon salt
 4 teaspoons baking powder
 1 teaspoon vanilla
 ½ cup milk

Cream butter and sugar, add eggs and beat until fluffy. Stir together dry ingredients and add alternately with milk. Roll ¼-inch thick and cut into shapes. Bake on ungreased baking sheet at 375 degrees for 8 minutes. *Makes 100.*

*Cindy Wear
 Mt. Pleasant, Iowa*

MOLASSES SUGAR COOKIES

¾ cup shortening
 1 cup white sugar
 ¼ cup molasses
 2 teaspoons soda
 1 egg

2 cups flour
 ½ teaspoon cloves
 ½ teaspoon ginger
 1 teaspoon cinnamon
 ½ teaspoon salt

Melt shortening in a 3 or 4 quart saucepan over low heat. Remove from heat and let cool. Add sugar, molasses and egg; beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well and put dough in refrigerator to chill. When ready to bake, form in 1-inch balls. Roll in granulated sugar and place on greased cookie sheets 2 inches apart. Bake in 375 degree oven 8 to 10 minutes.

*Billie Turley
 Mt. Pleasant, Iowa*

SNOW KISSES

Heat oven to 400°F.

Beat 2 egg whites until stiff. Gradually add $\frac{2}{3}$ c. sugar, dash of salt, and food coloring if desired.

Stir in 6 oz. package of mint chocolate chips. (May substitute regular chips and mint flavoring.)

Drop by spoonful onto brown paper on cookie sheets. Turn off oven and put cookie sheets in for 9 hours. (Good idea to do this overnight, as the oven shouldn't be opened.)

*Mrs. Judy Winistorfer
Marion, Iowa*

SUMMER SNOWBALLS

Cream:
1 stick oleo
1 cup sugar

Add: 2 egg yolks—beaten
1 cup drained pineapple
1 cup nuts

Fold in 2 beaten egg whites. Put this filling between 4 vanilla wafers. Cover each with whipped cream and coconut to look like snowballs. Can be made the day before. *Makes 12-14.*

*Joyce Dennison
Mt. Pleasant, Iowa*

ANGEL KISSES

3 egg whites
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon cream of tartar
1 cup crushed Rice Krispies
(measure after crushing)

$\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup vanilla
one-third cup chips, chocolate,
butterscotch, etc.

Beat egg whites, add salt and cream of tartar. Add sugar very slowly. Keep beating at high speed. When very stiff, fold in crushed cereal and chips.

Drop by spoonfuls. Bake at 300 degrees 30-35 minutes.

*Marilyn Mahle
Mt. Pleasant, Iowa*

ANGEL COOKIES

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup white sugar
1 egg

2- $\frac{1}{4}$ cups flour
1 tsp. cream of tartar
1 tsp. soda
1 tsp. vanilla

Cream butter and shortening with sugars; add egg and mix. Sift dry ingredients together and add butter mixture and vanilla. Stir until all ingredients are mixed. Chill. Add $\frac{1}{2}$ cup nuts, if desired.

Roll in small balls about an inch in diameter. Dip balls in water then in granulated sugar. Bake on ungreased cookie sheets at 350 degrees until light brown.

*Harrison Moore
Mt. Pleasant, Iowa*

2 egg whites
1 teaspoon vanilla

$\frac{1}{8}$ teaspoon cream tartar

Beat until creamy, add: $\frac{3}{4}$ cup sugar gradually. Beat until stiff. Fold in $\frac{1}{2}$ package chocolate chips or chocolate mints. Nuts also can be added.

Cover cookie sheet with brown sack paper. Drop by teaspoon, bake 25 minutes in 300 degree oven.

Yield: 2 dozen.

*Florence Heater
Mt. Pleasant, Iowa*

OATMEAL CHOCOLATE CHIP

Cream: 1 c. shortening, 1 c. brown sugar, and 1 c. white sugar

Add: 2 eggs, $\frac{1}{4}$ c. water, 1 t. vanilla. Mix well

Add: 2 c. flour, 1 t. soda, and 1 t. salt. Mix well

Stir in: 3 c. oatmeal, 1 (6 oz.) package of chocolate chips and $\frac{1}{2}$ c. nuts (optional).

Drop on greased cookie sheet. 350°F, 10-12 min.

*Mrs. John A. Godar
Marion, Iowa*

OATMEAL COOKIES

$\frac{1}{3}$ cup shortening

$\frac{1}{2}$ cup granulated sugar

$\frac{1}{4}$ cup brown sugar

1 egg

$1\frac{1}{4}$ cups sifted flour

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon nutmeg

1 cup uncooked oatmeal

$\frac{1}{4}$ cup MILNOT

$\frac{1}{2}$ cup raisins

$\frac{1}{2}$ cup chopped nutmeats

$\frac{1}{2}$ teaspoon cinnamon

Cream shortening, add sugar gradually and cream until fluffy. Add egg, beat thoroughly. Sift flour, salt, cinnamon and nutmeg together, add oatmeal. Add dry ingredients and MILNOT alternately, mix well after each addition. Add raisins and nuts. Drop on greased baking sheet. Bake at 450° about 10 minutes.

*Harrison Moore
Mt. Pleasant, Iowa*

ALMOND BARK TREATS

2 lb. bark (melted in 200°F oven)

1 c. dry roasted peanuts

1 c. chunky peanut butter

2 c. miniature marshmallows

4 c. rice krispies

Mix well. Drop on waxed paper. Makes 5-6 dozen good-sized treats. (most bark comes in $1\frac{1}{2}$ lb. blocks, so I often add a package of chocolate chips.)

*Mrs. Stephen M. Godar
Mt. Pleasant, Iowa*

NEVER-FAIL SPICE DROPS

1 cup shortening or margarine	1 teaspoon soda
1 cup granulated sugar	2 teaspoons cinnamon
1 cup firmly packed brown sugar	1 teaspoon nutmeg
2 eggs	½ cup sour milk
3½ cups sifted flour	1 cup raisins
2 cups oats, uncooked	1 cup chopped nuts
½ teaspoon salt	1 cup chopped dates
1 teaspoon baking powder	

Cream shortening and sugars. Add eggs one at a time, beating after each addition. Mix dry ingredients. Add alternately with sour milk, beginning and ending with dry ingredients. Fold in raisins, nuts and dates. Mix well. Drop by teaspoon on greased baking sheets and bake at 350 degrees 10 to 12 minutes. *Makes about 10 dozen.*

*Harrison Moore
Mt. Pleasant, Iowa*

CHOCOLATE-SWIRL BROWNIES

6 squares semisweet chocolate	½ teaspoon salt
½ cup butter or margarine	¼ teaspoon baking soda
3 eggs	1 8-ounce package cream cheese, softened
¾ cup sugar	½ teaspoon vanilla extract
½ cup all-purpose flour	

Grease 9" by 9" baking pan. In heavy 2-quart saucepan over low heat, melt chocolate and butter or margarine. Remove saucepan from heat. With wooden spoon, beat in 2 eggs and ½ cup sugar until well blended. Stir in flour, salt, and baking soda. Pour batter into baking pan; set aside.

Preheat oven to 350°F. In small bowl with mixer at medium speed, beat cream cheese, vanilla, ¼ cup sugar, and 1 egg until smooth, occasionally scraping bowl with rubber spatula. Spoon cream-cheese mixture over batter in baking pan. With spatula, cut and twist through batter a few times to obtain a swirled effect.

Bake brownies 30 minutes or until toothpick inserted in center comes out clean. Cool brownies in pan on wire rack. Cut into about 3" by 2¼" bars. *Makes 12.*

*Harrison Moore
Mt. Pleasant, Iowa*

CAKE MIX COOKIES

1 box cake mix—choice of flavor	1 egg
1 4-ounce carton Cool Whip	powdered sugar

Mix together, shape in small balls. Roll in powdered sugar and bake on greased cookie sheet at 350 degrees for 10-12 minutes.

*Phyllis Bruce
Mt. Pleasant, Iowa*

½ cup margarine
1 cup sugar
4 eggs

1 cup sifted flour
½ teaspoon baking powder
1 can chocolate-flavored syrup

Cream margarine and sugar until light and fluffy. Blend in eggs, one at a time, beating well. Sift flour and baking powder together. Gradually add dry ingredients to creamed mixture, mix well. Blend in chocolate syrup.

Pour into greased and floured 11¾×7½×1¾ pan. Bake 350 degrees 25 minutes. Cool, frost with chocolate frosting. *Yield: 2 dozen.*

*Joni Maxwell
Mt. Pleasant, Iowa*

BUTTERMILK BROWNIES

2 cups sugar
1 teaspoon soda

2 cups flour

Sift above ingredients. Melt in a saucepan 1 stick margarine, ¼ cup Crisco, 2 tablespoons Nestle's Quik and 1 cup water. Pour over dry ingredients.

Blend well. Add ½ cup buttermilk, 2 beaten eggs and 1 teaspoon vanilla. Mix. Pour into a greased 9×13" pan. Bake in 400 degree oven 20 minutes. Top with frosting when cool.

Frosting

1 stick margarine or butter
4 tablespoons Nestle's Quik
4 tablespoons buttermilk

1 teaspoon vanilla
1 cup chopped pecans
4 cups powdered sugar

Mix above ingredients together and frost brownies.

*Harrison Moore
Mt. Pleasant, Iowa*

OLD ENGLISH CHEESE COOKIES

½ cups sifted flour
½ teaspoon salt
1 tablespoon chopped chives

Combine:
½ cup butter
½ pound (2 cups) Old English
Sharp Processed Cheese
(grated). (Do not substitute
any other kind of cheese.)

Add flour mixture to butter and cheese. Roll into 1 inch balls. On an ungreased baking sheet flatten to ¼ inch. Sprinkle with paprika and bake at 350 degrees 12-15 minutes. (These are real good with wine.)

*Shirley Flam
New London, Iowa*

I have wept in the night for the shortness of sight
That to somebody's need made me blind;
But I never have yet felt a twinge of regret
For being a little too kind.

SPECIAL K TREATS

1 cup dark Karo syrup
1 cup white sugar
1-6 ounce package chocolate chips

6 cups Special K cereal
1½ cups smooth peanut butter
1-6 ounce package butterscotch chips

Bring to a boil syrup and sugar. Remove from fire and beat in 1½ cups smooth peanut butter. Add Special K. (Work quickly as it sets easily.) Press gently in a buttered dish.

For icing, melt 1-6 ounce package chocolate chips and 1-6 ounce package butterscotch chips over boiling water. Spread over cereal.

*Beryl Shahan
Mt. Pleasant, Iowa*

EASY BAR COOKIES

1 pkg. yellow cake mix
⅓ c. salad oil
½ c. chocolate chips

2 T. sugar
2 eggs

Mix well (will be stiff). Spread in buttered 9×13 cake pan. Bake 350°F 12-15 min. (until it starts to come away from the edges of the pan).

*Mrs. John A. Godar
Marion, Iowa*

WALNUT COOKIES

½ pound brown sugar
½ pound coarsely chopped walnuts
5 tablespoons flour

¼ teaspoon baking powder
2 beaten eggs
Dash salt

In a bowl mix brown sugar and eggs. Blend in remaining ingredients. Mix well. Using a teaspoon form individual cookies on greased cookie sheets. Bake at 350° for 8 to 12 minutes until lightly browned. Remove sheets to rack. Let stand 3 to 5 minutes. With a greased spatula remove cookies carefully. *Yields 3½ dozen.*

HONEY COOKIES

1 cup sugar
1 cup honey
3 eggs
2 teaspoons ginger

Salt
1 cup flour
2 teaspoons soda

Mix and let stand overnight. Then add 2 teaspoons vanilla and flour to make real stiff dough. Roll out and cut with doughnut cutter. Bake in 350 degree oven until lightly brown.

*Gayle Olson
Mt. Pleasant, Iowa*

It is better to wear out than to rust out.

All men desire peace; few desire the things which make for peace.

CHEESECAKE COOKIES

119

- | | |
|--------------------------------------|-------------------------|
| $\frac{1}{3}$ cup packed brown sugar | $\frac{1}{4}$ cup sugar |
| $\frac{1}{2}$ cup walnuts, chopped | 1 egg |
| 1 cup flour | 1 tbsp. lemon juice |
| $\frac{1}{3}$ cup butter, melted | 2 tbsp. milk |
| 1 (8 oz.) pkg. cream cheese | 1 tsp. vanilla |

Mix the sugar, walnuts and flour. Stir in butter and mix until crumbly. Reserve one cup.

Press rest into 8-inch square pan and bake in 350° oven for 12 to 15 minutes. Beat cheese with sugar. Beat in the egg. Add the lemon juice, milk and vanilla; blend. Pour into baked crust, top with reserved crumbs. Bake 25 minutes. Cool and chill.

*Harrison Moore
Mt. Pleasant, Iowa*

PEANUT BUTTER COOKIES

- | | |
|------------------------------------|---|
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon vanilla |
| $\frac{1}{2}$ cup peanut butter | 1 $\frac{1}{4}$ cups sifted all purpose flour |
| $\frac{1}{2}$ cup granulated sugar | $\frac{3}{4}$ teaspoon soda |
| $\frac{1}{2}$ cup brown sugar | $\frac{1}{4}$ teaspoon salt |
| 1 egg | |

Cream butter, peanut butter, sugars, egg and vanilla. Sift together dry ingredients, blend into creamed mixture. Shape in 1 inch balls, roll in granulated sugar. Press crisscross with fork tines. Bake at 375 degrees for 10 to 12 minutes. *Makes 4 dozen.*

*Ginny Butcher
Mt. Pleasant, Iowa*

PEANUT BUTTER CHOCOLATE CHIP COOKIES

- | | |
|---------------------------|---|
| 2 eggs | 1 package yellow cake mix
(devils food or white) |
| $\frac{1}{3}$ c. water | $\frac{1}{4}$ c. oleo, softened |
| 1 c. peanut butter | |
| 1 package chocolate chips | |

Heat oven to 375°F.

Beat eggs, water, butter, peanut butter and half of the dry cake mix until smooth. Stir in remaining cake mix and chocolate chips. Spread dough in greased jelly roll pan. Bake about 20 min.

*Mrs. John A. Godar
Marion, Iowa*

PEANUT BUTTER DROPS

- | | |
|--------------------|-----------------------------|
| 1 c. peanut butter | 1 c. sugar |
| 1 egg | chocolate chips, as desired |

Mix well and drop on cookie sheet. Bake at 350°F 8-10 min. These can be varied a lot by using molasses or honey ($\frac{3}{4}$ c.) instead of sugar. Adding chocolate chips make them taste like peanut butter cups. Gluten free.

*Mrs. Robert Winistorfer
Marion, Iowa*

PEANUT BUTTER LOGS

1 cup peanut butter
2 tablespoons melted butter
Coconut

1 cup powdered sugar
3 cups Rice Krispies

Heat peanut butter with powdered sugar and butter until soft. Work in Rice Krispies. Shape into logs. Frost or roll in coconut. Store in refrigerator.

*Harrison Moore
Mt. Pleasant, Iowa*

PECAN BALLS

1 c. butter, room temperature
2 tsp. vanilla
2 c. flour

$\frac{1}{4}$ c. sugar
 $1\frac{1}{2}$ c. broken pecan meats

I use no salt but add if liked. Mix in order following: butter, sugar, vanilla, nuts, flour. Form dough into small round balls and bake. Lift the balls from the ungreased baking sheet and roll in confectioners sugar until heavily coated. Time baking: 30 minutes. Temperature: 275 degrees. Bake 10 minutes longer, when put in container sprinkle with confectioners sugar. *Makes 4 dozen.*

*Billie Turley
Mt. Pleasant, Iowa*

PECAN CREAMS

3 cups pecans, ground
1 can coconut, ground
Vanilla or maple flavoring

$\frac{1}{4}$ pound butter
1 can Eagle Brand milk

Mix and knead, then shape into desired size balls.

Melt in double boiler: 12-ounce package chocolate chips and 2 tablespoons chipped paraffin. When melted, remove from heat and dip balls to coat. Place on wax paper to harden. Use fork for dipping.

MOLASSES CRUNCH COOKIES

$\frac{1}{2}$ c. butter (melted)
 $\frac{1}{2}$ c. milk
 $\frac{1}{2}$ c. molasses (sorghum)
1 tsp. vanilla
 $\frac{3}{4}$ c. sifted flour

$\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
1 c. sugar
1 c. rolled oats
1 c. nutmeats finely chopped

In large bowl of mixer put melted butter, milk, molasses, and vanilla. Mix well at medium speed. Sift flour, baking powder, salt, sugar add slowly to other ingredients, stir in by hand the nuts and rolled oats. Drop by level teaspoonfuls 2 in. apart on greased and floured cookie sheets. Bake at 375 degrees for 6 to 8 min. cool about 1 min. before removing from pan . . . *Makes about 4 dozen.*

*Martha Powell
Canton, Missouri*

MOLASSES COOKIES

121

$\frac{1}{4}$ cup shortening	$\frac{1}{2}$ teaspoon cloves
1 cup sugar	$\frac{1}{2}$ teaspoon ginger
$\frac{1}{4}$ cup molasses	1 teaspoon cinnamon
1 egg	$\frac{1}{2}$ teaspoon salt
2 teaspoons baking soda	2 cups flour

Melt shortening in pan, cool. Add sugar, molasses, egg. Sift soda, salt, spices, and flour. Add to first mixture and mix well. Chill. Form into one-inch balls, roll in sugar. Bake at 375 degrees for 8-10 minutes.

*Betty Mertens
Mt. Pleasant, Iowa*

MINCE MEAT COOKIES

1 cup lard	$3\frac{1}{4}$ cups flour
$1\frac{1}{2}$ cups sugar	1 teaspoon soda
3 eggs	$1\frac{1}{3}$ cups mince meat
1 teaspoon salt	

Cream lard, sugar, salt and eggs together until light. Add mince meat. Sift flour and soda together and add to first mixture. Drop from teaspoon on greased cookie sheet. Bake 8-10 minutes in 425 degree oven.

SORGHUM CREAMS

$\frac{1}{2}$ cup shortening	2 cups flour
$\frac{1}{2}$ cup sugar	1 tsp. soda
$\frac{1}{2}$ cup sorghum	1 tsp. cinnamon
1 egg	1 tsp. salt
$\frac{1}{3}$ cup sour milk	$\frac{1}{2}$ tsp. ginger

Mix all the ingredients together. Drop onto cookie sheet and bake in 350° oven for 25 min.

*Mrs. Robert Rentschler
Grass Lake, Michigan*

GINGER SNAPS

$\frac{1}{2}$ cup lard	$\frac{1}{2}$ tsp. cloves
1 cup sugar	1 tsp. cinnamon
1 egg	1 tsp. ginger
$\frac{1}{4}$ cup sorghum	$\frac{1}{2}$ tsp. salt
2 cups flour	3 to 4 Tbsp. milk or
1 tsp. soda	water, if needed

Cream lard, sugar, egg and sorghum. Add dry ingredients. Add liquid by tablespoons, if needed, to make a firm smooth dough. Roll into one inch balls. Roll around in small dish of sugar. Place on greased cookie sheet. Flatten slightly. Bake 12 to 15 min. at 350°. Remove immediately.

*Mrs. Darrell Rawson
Cedar Rapids, Iowa*

PECAN TASSIES

3 ounce package cream cheese,
softened
½ cup butter, softened
1 cup sifted flour
1 egg
¾ cup packed brown sugar

1 tablespoon butter, softened
1 teaspoon vanilla
Dash salt
⅔ cup coarsely broken pecans,
divided

Blend cream cheese and ½ cup butter. Stir in flour, blending well. Chill 1 hour. Shape into 2 dozen 1-inch balls. Place in miniature muffin tins (about 1¾-inch cups). With fingers, press dough against bottom and sides of muffin cups.

In small bowl combine egg, brown sugar, 1 tablespoon butter, vanilla and salt; beat until smooth. Sprinkle ⅓ cup pecans on dough in muffin cups, then spoon on egg mixture. Top with remaining pecans. Bake at 325 degrees 25 minutes or until filling is set. Cool and remove from pans. *Makes 2 dozen.*

*Harrison Moore
Mt. Pleasant, Iowa*

PUMPKIN COOKIES

½ cup shortening
1 cup sugar
1 cup strained pumpkin
1 cup raisins
½ cup chopped nuts

2 cups flour
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon vanilla
1 teaspoon cinnamon

Cream shortening and sugar. Add pumpkin, raisins and nuts. Sift and add dry ingredients. Drop from spoon on greased cookie sheet. Bake in 350 degree oven 12-14 minutes. When cool frost with powdered sugar frosting flavored with maple flavoring. These cookies freeze well.

FROSTED PUMPKIN SPICE COOKIES

½ cup shortening
1 cup sugar
2 eggs, beaten
1 cup pumpkin
2 cups sifted flour
1 tsp. baking powder
Lemon Frosting

1 tsp. salt
2½ tsps. cinnamon
½ tsp. nutmeg
¼ tsp. ginger
1 cup raisins
1 cup chopped nuts

Preheat oven to 350°. Cream shortening; gradually beat in sugar. Add eggs and pumpkin, mix well. Sift flour, baking powder, salt, spices together. Add to pumpkin mixture; mix well. Add raisins, nuts. Drop by heaping teaspoon onto greased baking sheets. Bake about 15 min. or until firm to the touch. Remove cookies to cool on rack; frost. *Yields 4 dozen.*

Lemon Frosting: Combine 2 cups confectioners' sugar, 1 Tbsp. lemon juice, 1 Tbsp. grated lemon rind. Add just enough cream or milk for spreading consistency.

*Harrison Moore
Mt. Pleasant, Iowa*

14 ounces caramels
 3 tablespoons water
 6 cups Rice Krispies
 6 ounces butterscotch chips

small bag of blanched peanuts
 (1 cup)
 6 ounces chocolate chips

Melt caramels in water over low heat. Mix Rice Krispies and peanuts in a greased 9×13" pan. Pour melted caramels over this mixture and stir with a greased wooden spoon. Pour chocolate and butterscotch chips on top. Heat in 250 degree oven for 10 minutes. Spread melted chips evenly over the top.

*Janie Hodam
 Mt. Pleasant, Iowa*

MINT SURPRISE COOKIES

Sift together:

3¼ cups flour
 1 teaspoon soda
 ½ teaspoon salt

Cream:

½ cup butter
 ½ cup shortening

Add:

1 cup sugar
 ½ cup brown sugar. Mix

Add:

2 eggs
 2 tablespoons water
 1 teaspoon vanilla.

Blend in dry ingredients. Dough may be chilled. Open 1 package (9-ounce) solid Rockwood chocolate mint candy wafers.

Shape dough around mint, place 2 inches apart. Top each with English walnut half.

Bake at 375 degrees 10-12 minutes.

*Iola Batey
 Mt. Pleasant, Iowa*

FRESH APPLE CHEWS

2 cups all-purpose flour
 ¼ cup packed brown sugar
 ½ cup butter or margarine,
 softened
 3 tablespoons water
 1¼ teaspoons ground cinnamon
 1 teaspoon baking soda
 ½ teaspoon salt
 1 egg

1 cup California walnuts,
 chopped
 1 cup currants or dark seedless
 raisins
 1 medium apple, peeled, cored,
 and finely chopped
 about 15 green candied cherries,
 each cut in half

Preheat oven to 375°F. Grease large cookie sheet.

Into large bowl, measure first 8 ingredients. With mixer at low speed, beat ingredients until well blended, occasionally scraping bowl with rubber spatula. With spoon, stir in nuts, currants, and apple until well mixed.

Drop dough by heaping tablespoonfuls, about 2 inches apart, onto cookie sheet. With back of spoon, spread each cookie into a 3-inch round; place a candied green-cherry half in center of each. Bake 15 to 20 minutes or until lightly browned. Remove cookies to wire racks to cool. Repeat until all dough is used, greasing cookie sheet each time. Store cookies in tightly covered container. *Makes about 2½ dozen.*

REFRIGERATOR COOKIES

3$\frac{3}{4}$ c. flour	1 c. oleo
1 T. baking powder	2 c. sugar
$\frac{1}{4}$ t. salt	$\frac{1}{2}$ c. brown sugar
2 eggs	1 T. vanilla
1 c. nut meats	

Cream oleo and sugars until light and fluffy. Add beaten eggs, nuts, and vanilla. Add dry ingredients. Shape into small rolls; wrap in waxed paper. Chill.

Slice thin. Bake on ungreased cookie sheet, 350-375°, 10 min.

*Mrs. John A. Godar
Marion, Iowa*

CHOCOLATE DELIGHTS

1 12-ounce package semi-sweet chocolate pieces	1 14-ounce can sweetened condensed milk
$\frac{1}{4}$ cup butter or margarine	1 teaspoon rum extract or 1 teaspoon milk
1 cup all-purpose flour	1 cup chopped nuts
1 teaspoon vanilla	

Melt chocolate pieces and butter in saucepan over low heat. Stir in remaining ingredients. Mix thoroughly. Drop from teaspoon on lightly greased cookie sheet.

Bake in 350 degree oven 6 to 8 minutes. Cookies should appear moist and underdone. *Makes 4 dozen.*

*Connie Miller
Mt. Pleasant, Iowa*

CHOCOLATE CRINKLE COOKIES

$\frac{1}{2}$ cup shortening	2 cups sifted flour
$1\frac{2}{3}$ cup white sugar	2 teaspoons baking powder
2 eggs	$\frac{1}{2}$ teaspoon salt
2 teaspoons vanilla	$\frac{1}{2}$ cup chopped nuts
2 1-ounce square unsweetened chocolate, melted	Small amount of confectioners sugar
$\frac{1}{3}$ cup milk	

Thoroughly cream shortening, sugar and vanilla. Beat in eggs, then chocolate. Sift together all dry ingredients and blend in alternately with milk. Add nuts. Chill 3 hours. Form into one inch balls and roll in confectioners sugar. Place on greased baking sheet two inches apart. Bake at 325 degrees for 15 minutes. *Makes 4 dozen.*

*Cindy Wear
Mt. Pleasant, Iowa*

½ cup shortening
 2 squares (1 oz. each)
 unsweetened chocolate
 1½ cups sugar
 ½ cup milk

1 cup walnuts, chopped
 1 cup flaked coconut
 1 teaspoon vanilla extract
 2 cups toasted oat cereal

In heavy 2-quart saucepan melt shortening and chocolate; add sugar and milk. Cook over medium heat, stirring constantly, until sugar is dissolved and thoroughly blended. Remove from heat and stir in nuts, coconut and vanilla. Fold in cereal. Cool mixture to medium-warm. Roll teaspoonfuls of mixture into balls. Place on wax paper-lined cookie sheets. Chill until firm. *Makes about 4 dozen, about 75 calories each.*

*Harrison Moore
 Mt. Pleasant, Iowa*

SNICKERDOODLES

Cream:
 ½ c. vegetable shortening
 1½ c. sugar
Sift together and stir in:
 2¾ c. flour
 1 t. soda

½ c. oleo
 2 eggs
 2 t. cream of tartar
 ½ t. salt

Roll into balls. Roll in mixture of 2 T. sugar and 2 t. cinnamon. Place about 2" apart on ungreased baking sheet. Bake until lightly browned . . . but still soft. 400°F, 8-10 min. (These cookies puff up at first, then flatten out with crinkled tops.)

*Mrs. John A. Godar
 Marion, Iowa*

NO BAKE COOKIES

2 cups sugar
 ½ cup butter
 ½ cup milk
 4 Tablespoons cocoa
 ½ teaspoon salt

1 teaspoon vanilla
 3 cups oatmeal
 1 cup coconut
 ½ cup nuts

Mix sugar, butter, milk, cocoa and salt, bring to rolling boil, turn off heat, stir in 3 cups oatmeal (quick). Remove from burner, add 1 cup coconut, and ½ cup nuts. Stir until cool.

Drop on wax paper by teaspoon. *Makes 3 dozen.*

*Iola Batey
 Mt. Pleasant, Iowa*

Temperament is temper that is too old to spank.

A good man leaves a good legacy if he leaves his children educated.

The greatest of faults is to be conscious of none.

ZUCCHINI BARS**Mix:**

3 eggs
1 cup oil
2 cups sugar
2 cups grated zucchini
2 teaspoons vanilla

Add:

2½ cups flour
1 teaspoon baking powder
1 cup nuts
1 teaspoon soda
1 teaspoon salt

Bake 350 for 25 minutes 12×18 baking sheet pan.

Icing:

1 stick oleo (soft)
3 oz. cream cheese

2½ cup powdered sugar

Freezes well.

*Francine Ward
Houghton, Iowa*

LEMON COCONUT CRISPS

2½ c. flour
2 t. baking powder
½ t. salt
1⅓ sticks oleo
1½ c. sugar

1 egg
½ t. vanilla
1 c. coconut flakes
2 T. Realemon

Mix all ingredients well. Make into rolls, 8 in. long by 3 in. diameter. Chill. Slice thin. Bake 350°F until light brown. To bake, place quite far apart on cookie sheet lined with aluminum foil.

*Mrs. Stephen Godar
Mt. Pleasant, Iowa*

LEMONCHIP COOKIES**I—Mix:**

½ cup sugar
½ cup shortening
1 egg
1 tablespoon milk
1 teaspoon lemon extract

II—Sift together:

1¾ cup flour
¾ teaspoon soda
¾ teaspoon cream of tartar
¼ teaspoon salt

Combine I and II. Add ½ cup raisins and 1 package lemon custard chips. Form small ball in hand — dip fork in flour and mark balls crisscross. Bake on ungreased cookie sheet in 400 degree oven 9-10 minutes.

ORANGE COOKIES

1 box vanilla wafers (crushed)
1 stick melted butter

1 box powdered sugar
1 can frozen orange juice

Mix well. Form into balls, then roll in coconut.

*Billie Turley
Mt. Pleasant, Iowa*

ORANGE DROP COOKIES

127

$\frac{1}{4}$ cups sugar
 $\frac{1}{4}$ cup shortening (may be half
margarine)
2 eggs
 $\frac{1}{4}$ tsp. salt
1 tsp. vanilla

Grated rind and juice of 1
orange
1 cup sour milk
1 tsp. soda
2 tsps. baking powder
3 cups flour

Cream sugar with shortening. Add remaining ingredients in order given and beat well. Drop by teaspoonsful onto ungreased baking sheets. Bake at 350° until edges are lightly browned, about 8 to 10 mins. Frost when cooled.
Makes 4 to 5 doz.

FROSTING:

2 cups powdered sugar
2 tsps. butter

2-3 tsps. orange juice

Cream together the ingredients for frosting.

PINEAPPLE NUT COOKIES

$\frac{1}{2}$ cup white sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ cup nuts
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup brown sugar
1 can crushed pineapple,
drained

1 egg
1 teaspoon baking powder
 $\frac{1}{2}$ cup butter
1 teaspoon vanilla
2 cups flour

Mix in order named. Drop on cookie sheet. Bake at 350 degrees for about 10 minutes.

Wilda Hadley

MARASCHINO CHERRY BARS

Base:

$\frac{1}{2}$ cup sifted flour
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{2}$ cup melted butter

$\frac{1}{2}$ cup firmly packed brown
sugar
1 cup uncooked rolled oats

Topping:

$\frac{1}{2}$ cup sifted flour
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup flaked or shredded
coconut

2 eggs, beaten
 $\frac{3}{4}$ cup cut-up maraschino
cherries
 $\frac{1}{2}$ cup chopped nutmeats

For base, sift together flour, soda and salt. Add brown sugar, oats and butter, mixing well. Firmly press mixture into a greased 9-inch square pan. For topping, combine all ingredients thoroughly. Spread mixture over base. Bake at 350 degrees about 30 minutes. Cool and cut into bars.

FRUIT COCKTAIL COOKIES

Cream thoroughly:

1 cup soft butter or margarine

½ cup white sugar

Add:

3 well beaten eggs

Sift together:

1 teaspoon soda

1 teaspoon baking powder

Add:

1 cup raisins. Stir in well.

1½ cups nuts (if desired)

1 cup brown sugar

1 teaspoon vanilla

3¾ cups flour

1 teaspoon cinnamon

1 large can fruit cocktail (very well drained)

When everything has been added in order given above, including the fruit cocktail at the last, continue beating in mixer to break fruit into small pieces. Be sure fruit is **very well drained** before putting into batter mixture.

Drop by teaspoon on greased and slightly floured cookie sheet. Bake at 375 degrees until lightly browned or firm to touch (about 12 minutes).

Makes large amount and stays very moist.

Can frost cookie if desired. Freezes very well.

*Adra Coghlan
Mt. Pleasant, Iowa*

RAISIN DROP COOKIES

Cook 2 cups raisins and 1 cup water until raisins are tender. Remeasure water and add enough to make ⅔ cup.

1 cup butter or other shortening

1½ cups sugar

2 eggs

½ teaspoon salt

½ teaspoon cinnamon

½ teaspoon soda

3 cups flour (a little more may be needed)

¾ cup nuts

Cream fat and sugar; add eggs. Sift dry ingredients and add alternately with the ⅔ cup raisin water. Add raisins and nuts; mix well. Drop on greased cookie sheet. Bake 12 to 15 minutes at 350 degrees.

KRINGLA

½ cup butter

1 cup buttermilk

1 tsp. vanilla

3 cups flour

1 tsp. baking powder

1 cup sugar

2 beaten eggs

¾ tsp. soda

½ tsp. salt

Mix all ingredients together. Chill several hours or over-night. Pinch off enough dough for one cookie. Roll into pencil shape; then figure 8. Bake on cookie sheet at 350° until raised but not very brown.

*Harrison Moore
Mt. Pleasant, Iowa*

1 c. all-purpose flour	1 egg, beaten
½ t. baking powder	½ t. vanilla
½ t. salt	2 T. milk
½ c. shortening, half butter	¾ c. spiced gumdrops, cut into small pieces
½ c. sugar	

Sift and measure flour, re-sift with baking powder and salt. Cream shortening; add sugar gradually and continue creaming. Add well-beaten egg and beat until fluffy. Stir in vanilla. Add flour mixture alternately with milk, beating well after each addition. Add gumdrops and drop by rounded teaspoonfuls onto a greased baking sheet about 2 inches apart. Bake in a moderately hot oven (400 degrees F.) for about 10 minutes or until cookies are lightly browned. Remove immediately to cake cooler; they become crisp as they cool. Makes about 2½ dozen cookies.

HEATH CANDY BAR COOKIES

Blend together:

2 cups brown sugar	½ cup butter or margarine
2 cups sifted flour	
Reserve one cup of the above. Then add altogether	
1 egg	1 cup milk
½ teaspoon salt	1 teaspoon soda
1 teaspoon vanilla	

Beat well. Pour into greased 9×13-inch pan. Crush 6 Heath candy bars and add ½ cup chopped pecans and mix with the 1 cup of reserved mixture. Sprinkle mixture over the batter in the pan. Bake at 350 degrees for 35 to 40 minutes. Cut in bars.

BOILED COOKIES

2 cups sugar	3 cups oats
½ stick oleo	1 tsp. vanilla
½ cup milk	½ to 1 cup nuts
3 tblsp. cocoa	½ cup peanut butter

Bring first four ingredients to a boil. Remove from heat and add next four ingredients. Spoon by teaspoonfuls on waxed paper and let set to cool.
Makes 3 dozen.

*Jean Swan
Independence, Missouri*

NANA'S NO-BAKE COOKIES

2 cups white sugar	½ cup brown sugar
½ cup cocoa	⅓ cup peanut butter
½ cup milk	3 cups quick oatmeal
¼ lb. oleo	

Boil first five ingredients 1 min. Remove from stove and add peanut butter and oatmeal. Drop on wax paper and cool.

*Joyce Dennison
Mt. Pleasant, Iowa*

FUDGE BARS

- | | |
|-------------------------------------|---------------------------|
| 1 cup sugar | 3 tablespoons milk |
| 2 heaping tablespoons butter | ¾ cup flour |
| 2 eggs | ½ cup nuts |
| 3 tablespoons cocoa | |

Cream sugar and butter. Add eggs, cocoa and rest of ingredients. Bake in shallow 9×9 cake pan for 30 minutes at 350 degrees. When cool serve plain, top with powdered sugar or frost.

*Doris Grilliot
Mt. Pleasant, Iowa*

FUDGE BARS

Mix in the following order:

- | | |
|------------------------------------|---------------------------------|
| 1 cup butter | 2½ cups flour |
| 2 cups brown sugar | 1 teaspoon soda |
| 2 eggs | 1 teaspoon salt |
| 1 teaspoon vanilla | 3 cups quick rolled oats |
| 1 teaspoon almond flavoring | |

Spread dough into 15×10×1 glass baking dish.

Make fudge filling as follows:

- | | |
|--|---|
| 1 12-ounce package semi-sweet
chocolate chips | 1 can Eagle Brand condensed
milk |
| 2 tablespoons butter | |

Melt the above three ingredients.

Blend the following into melted mixture.

- | | |
|---------------------------|------------------------------------|
| ½ teaspoon salt | 1 teaspoon almond flavoring |
| 1 teaspoon vanilla | |

Spread fudge filling over oatmeal base. Bake at 350 degrees for 25 to 30 minutes. Don't overbake. It will appear quite soft until cool.

*Evelyn Pacha
Birmingham, Iowa*

MISSISSIPPI MUD BARS

Cream together:

- | | |
|-------------------|------------------|
| 2 c. sugar | 1 c. oleo |
| 2 T. cocoa | |

Add:

- | | |
|---------------|----------------------|
| 4 eggs | 1 t. vanilla. |
|---------------|----------------------|

Stir in 1½ c. flour. Beat well. Add 1 c. chopped nuts. Bake 350°F 30-35 min. While hot spread 1 jar marshmallow creme over top. Cool.

Frosting:

- | | |
|-----------------------------|---------------------------|
| 1 box powdered sugar | ½ c. softened oleo |
| ½ c. evaporated milk | ⅓ c. cocoa |
| 1 t. vanilla. | |

*Ken Walton
Marshalltown, Iowa*

Desserts and Sauces



PLAIN OLE SALT

- USES:
1. A tiny pinch will make egg whites or chilled cream beat up easier.
 2. A smidgen will keep raw milk from souring quickly.
 3. A teaspoon added to cooking water will keep a cracked egg inside its shell while cooking.
 4. If you soak nuts in a salt brine overnight it will help you extract the nutmeats unbroken.
 5. If your winter store of apples starts looking wrinkled, you can try washing and soaking them in a brine made by adding one handful of salt to every 3 gallons of water. Change the solution every six hours.
 6. A little salt instead of grease on a griddle will make better flapjacks.
 7. If a pie boils over in the oven, just throw a big handful of salt on the spilled juice to prevent smoking.
 8. Brooms and toothbrushes will last longer if they are soaked in hot saltwater before the first use.
 9. Lamp chimneys and glassware can be toughened by setting them in a pan of cold brine, gradually bringing it to a boil, then cooling it again.
 10. To brighten lamp chimneys, polish these glass covers with salt after washing them.
 11. Use salt as a scouring powder to clean oilcloth, bamboo furniture, drains . . .
 12. Made into a paste with flour and vinegar, it does wonders for tarnished copper or brass.
 13. Mixed with turpentine, salt whitens bathtubs and washbowls.
 14. Used in your final rinse water, salt will keep clothes from freezing on the line.
 15. Drip proof your candles by soaking them for an hour or two in salt water. (Two tablespoons in just enough water to cover the candle.)
 16. When the toothpaste tube is empty, mix salt with baking soda to make a mixture for brushing the teeth.

In general, you can't go wrong with salt. It's a cheap, harmless handy replacement for a whole shelf of expensive chemicals. Knowing the uses of this household wonder makes the job of chief cook and bottle washer a lot simpler and more fun.

2 cups scalded milk	1/8 tsp. salt
1 tblsp. flour	1 tblsp. vanilla
1 cup sugar	1 qt. thin cream or half milk and half heavy cream
1 egg or 2 egg yolks, slightly beaten	

Mix flour, sugar and salt, add egg and milk gradually; cook over hot water 10 min., stirring constantly at first; should custard have curdled appearance, it will disappear in freezing. When cool, add cream and flavoring. Strain and freeze. Makes 2 qts. or 12 to 14 servings. (Straining may be optional.) (Instead of cream, etc., I frequently use 1 pt. half and half and remainder homogenized milk to make full quart necessary.)

*Billie Turley
Mt. Pleasant, Iowa*

BUTTERSCOTCH TOPPING FOR ICE CREAM

1/2 cup light brown sugar, firmly packed	1/4 cup light corn syrup
1/4 cup cream	4 tblsp. butter
1/8 tsp. salt	1 tsp. vanilla

Combine sugar, 2 tblsp. butter, syrup and salt. Stir until dissolved. Cook without stirring until softball forms in cold water. Remove from heat. Add remaining butter and stir in. Then, add cream and stir. Cool. Add vanilla.

*Connie Taylor
Mt. Pleasant, Iowa*

MINCEMEAT TOPPING FOR ICE CREAM

1/2 cup water	1 cup canned mincemeat
1/2 cup sugar	1/4 cup chopped nutmeats
1 tsp. orange rind	

Boil water, sugar and orange rind five minutes. Add mincemeat and boil 5 min. longer. Add nutmeats. Serve warm over ice cream. This can be made ahead and reheated slowly when used. I prefer a predominately fruit mincemeat.

*Connie Taylor
Mt. Pleasant, Iowa*

ICE CREAM FREEZE

2 c. Rice Chex cereal	1/3 c. soft margarine
1 c. flaked coconut	1/2 c. nuts (chopped)
1/3 c. brown sugar	1/2 gal. strawberry ice cream

Crush the cereal and add remaining ingredients except ice cream. Mix thoroughly. Sprinkle 1/3 of this in a 9x13" pan. Soften the ice cream and beat smooth. Spoon over mixture in the pan and top with the remaining crumbled mixture. Freeze. Cut into 12 to 15 squares at serving time.

Kathleen Klopfenstein

ICE CREAM DESSERT

- | | |
|---|------------------------------|
| 36 Oreo cookies, graham crackers
or chocolate wafers | 2 cups powdered sugar |
| ½ cup butter | 3 eggs, beaten |
| 3 squares semisweet chocolate or
6 almond Hershey bars | 1 cup pecans |
| | 1 tsp. vanilla |
| | ½ gallon ice cream |

Crush cookies, crackers or wafers. Line 9×13" pan with ½ crumbs. Reserve remaining for top. Melt butter and chocolate over low heat. Beat eggs. Add powdered sugar, vanilla, and butter in chocolate mixture. Add nuts. Slice ice cream and lay on crumbs. Pour chocolate mixture over ice cream. Spread remainder of crumbs on top. Freeze.

*Charlotte Farley
Wayland, Iowa*

FROZEN SHERBERT DESSERT

- | | |
|--|---------------------|
| 1 pkg. Dream Whip, whipped | 3 T. sugar |
| 18 macaroon cookies or almond
crescents | ½ c. nuts |
| | 1 T. vanilla |

Mix crumbs and Dream Whip and pat into 9×13 pan. Freeze slightly top with ½ gallon rainbow sherbert and ½ qt. of raspberry. Sprinkle crumbs on top and freeze.

*Mapleleaf Care Center
Mt. Pleasant, Iowa*

APRICOT DESSERT

- | | |
|-------------------------------------|--|
| ½ pound crushed Oreo cookies | 1 tablespoon sugar |
| ½ cup butter | 1 can prepared apricots
(pie filling) |
| 1 cup powdered sugar | |
| 2 eggs (room temperature) | |

Put crushed Oreos (all but one-third cup) in 9-inch square pan. Cream butter, powdered sugar and egg yolks. Fold in stiffly beaten egg whites and granulated sugar. Spread on top of cookies and chill a few hours. Spread apricots on top and chill again.

Before serving top with whipped cream and sprinkle with remaining Oreos. Cut into 3-inch squares.

*Connie Miller
Mt. Pleasant, Iowa*

LEMON DELIGHT

- | | |
|---|--|
| 1 pkg. lemon Jello | ¼ cup Miracle Whip |
| 1 (8 oz.) pkg. cream cheese
(room temperature) | 1 (8 oz.) can crushed pineapple |

Mix Jello with 1 cup boiling water. Mix cheese and Miracle Whip. When Jello is set, beat with mixer until fluffy. Fold in cheese and Miracle Whip and 1 small can pineapple.

*Fern Overstreet
Mt. Pleasant, Iowa*

- | | |
|---|--|
| 2 cups crushed vanilla wafers | 1 (20-ounce) can crushed pineapple, well drained |
| 1 stick margarine, melted | ½ cup coconut |
| 3 to 4 bananas | ¼ cup chopped nuts |
| 2 (10-ounce) packages frozen strawberries, thawed and drained | ¼ cup maraschino cherries, cut up |
| 1 can sweetened condensed milk | Chocolate syrup or topping (optional) |
| ¼ cup lemon juice | |
| 1 (8-ounce) carton Cool Whip | |

Combine the crumbs and melted margarine. Press into a 9 by 13-inch pan. Chill for 1 to 2 hours. Slice the bananas on top of crust. Spoon the drained strawberries over the bananas. Combine the sweetened condensed milk and lemon juice. Mix well to thicken. Spoon over the strawberries. Next spread over the crushed pineapple. Top with the Cool Whip. Sprinkle with coconut and then the chopped nuts. Garnish with chopped cherries. Refrigerate overnight. Cut into squares and drizzle with the chocolate syrup. *Serves 18.*

*Mary Mortensen
Toddville, Iowa*

STRAWBERRY SCRUMPTIOUS

- | | |
|---|--|
| ½ cups vanilla wafers, finely crushed | ½ cup sugar |
| 2 tablespoons sugar | 1 pint fresh strawberries, hulled and sliced |
| 4 tablespoons butter or margarine, melted | 3 tablespoons sugar |
| 4 egg whites | 1 cup whipping cream |

Combine crumbs, two tablespoons sugar and the melted butter. Press into an 8×8×2-in. baking dish. In a large mixing bowl, beat egg whites until soft peaks form. Gradually add the one-half cup sugar and beat until stiff peaks form. Spread meringue over crumbs. Bake in moderate oven 350° for 15 to 17 min. Cool. Sprinkle strawberries with 3 tablespoons sugar and let stand 10 to 15 min. Drain. Whip cream and spread over meringue. Top with strawberries and chill. *Makes 8 or 9 servings.*

*Billie Turley
Mt. Pleasant, Iowa*

STRAWBERRY DELIGHT

- | | |
|-------------------------------|------------------------------------|
| 20 graham crackers, crushed | 3 tblsp. powdered sugar |
| ¼ lb. melted oleo | 1 pkg. Danish Dessert (strawberry) |
| 2 tblsp. powdered sugar | 1½ cups water |
| 2 cups whipped cream | 1 pt. frozen strawberries |
| 1 (3 oz.) pkg. creamed cheese | |

Mix graham crackers, oleo and 2 tblsp. powdered sugar and place in bottom of 9×13" pan. Mix cheese and sugar (3 tblsp.), then combine with cream. Place on top of first part. Boil Danish Dessert and water. Add 1 pt. frozen strawberries. Place on top of second part. Chill several hours.

*Virginia Mason
Winfield, Iowa*

RED RASPBERRY DESSERT

2½ cups vanilla or graham
cracker crumbs
½ cup butter, melted
⅓ cup sugar
1 cup whipping cream or (1
package dessert topping mix)
1 cup milk

1 (10 ounce) package miniature
marshmallows
2 packages raspberry jello
2 cups boiling water
2 packages frozen red
raspberries

Mix the crumbs, melted butter and sugar. Place half in bottom of 9×13 inch pan. Melt the marshmallows in the milk and cool. Add whipped cream to the marshmallow mixture. Meanwhile dissolve jello in the boiling water and add the still frozen raspberries. Stir until raspberries are thawed and mixture is partially set. Spoon jello mixture over crumbs and top with marshmallow mixture, then add the rest of the crumbs and refrigerate.

Vivian Waters

Mt. Pleasant, Iowa

BLUEBERRY DESSERT

20 graham crackers (crushed)
½ cup butter or oleo
½ cup brown sugar
8 oz. cream cheese
½ cup white sugar

2 eggs
2 tblsp. lemon juice
1 can blueberry pie filling
Cool Whip

Add butter, and brown sugar to crackers. Mix and press into a 9×13" pan. Cream cheese, sugar and add eggs, one at a time. Beat after each addition. Add lemon juice. Pour mixture evenly over the cracker mixture. Bake 20 min. in 350° oven. Cool. Pour pie filling over previous mixture. Refrigerate. Garnish with Cool Whip.

Mrs. Othel Shamblin

Mt. Pleasant, Iowa

RHUBARB TORTE

1 cup flour
½ cup butter or margarine
5 tblsp. powdered sugar
2 eggs

1½ cups sugar
¼ cup flour
¾ tsp. baking powder
3 cups rhubarb

Mix together flour, margarine and powdered sugar. Pat into 8×8" pan. Bake 10 min. at 375°. Beat together eggs, sugar, flour and baking powder. Add rhubarb. Spread on baked crust and bake 40-50 min. at 375°. Bake longer in high altitude.

Julia Tackenberg

Mt. Pleasant, Iowa

Doing nothing is the most tiresome job in the world because you cannot quit and rest.

RHUBARB DESSERT

137

½ cup margarine
1 cup flour
6 eggs, separated
2¾ cups sugar
4 tablespoons flour

1 teaspoon vanilla
1 cup cream
¼ teaspoon salt
5 cups rhubarb, chopped
Coconut

Crumble margarine and 1 cup flour together in a cake pan. Bake 10 minutes at 350 degrees. Combine egg yolks, 2 cups sugar, flour, cream, salt and rhubarb and pour over crust. Bake at 350 degrees 40 to 45 minutes. Beat egg whites, adding gradually ¾ cup sugar and vanilla. Spread meringue over filling and sprinkle with coconut. Bake 10 to 15 minutes at 350 degrees. Serve warm or cool.

Mrs. Wilbert Wuebker
Rockwell City, Iowa

RHUBARB CRISP

3 cups rhubarb, cut in small pieces
1½ cups white sugar
1 cup brown sugar
½ cup shortening

1 egg
1 cup flour
½ teaspoon baking powder
¼ teaspoon salt
½ cup milk

Mix together the rhubarb and white sugar and put in the bottom of a baking dish. Mix the brown sugar and shortening together and add the egg. Combine the dry ingredients. Alternately add the dry ingredients and the milk to brown sugar mixture. Mix well. Spread over the top of the rhubarb. Bake 45 min. in a 375 degree oven.

CHERRY PUDDING

1 cup sugar
1 cup canned cherries (tart pie cherries)
1 cup flour

1 egg
1 level teaspoon soda
1 teaspoon butter
1 teaspoon almond flavoring

Steam in square glass baking dish under aluminum foil cover in oven at low heat (200-225) for 2 to 3 hours. (You may also steam in small custard cups on top of stove from 4 to 6 hours.)

SAUCE FOR CHERRY PUDDING

1 cup sugar (scant)
1 tablespoon flour (rounded)
1 tablespoon butter

1 teaspoon almond flavoring
1 cup boiling water

Heat in small sauce pan. Pour over individual pudding servings.

Evelyn Pacha
Birmingham, Iowa

CHERRY COBLER

2 cans cherry pie filling
 1 box yellow cake mix
 2 sticks margarine or butter
 ½ cup chopped pecans

Nuts, if desired
 Whipped cream or ice cream,
 if desired

Place pie filling a 9×13" pan; sprinkle cake mix on top. Slice butter and cover top of cake mix; bake in 350° oven for 20 min. Remove from oven and sprinkle nuts on top. Bake for 15 min. Serve with whipped cream or ice cream, if desired. *Serves 15.*

*Gladys Skelley
 Burlington, Iowa*

SWEET CHERRY DESSERT

1 (1 lb.) jar bing cherries
 1 (13 oz.) can pineapple chunks
 ½ cup cherry juice
 2 tblsp. pineapple juice
 Whipped cream

1 tblsp. lemon juice
 2 (3 oz.) pkgs. cream cheese
 1 (12 or 14 oz.) pkg.
 marshmallows

Drain cherries and pineapple, save juice. Beat the cream cheese, add the cherry, pineapple and lemon juices, whip good. Add cherries, pineapple and marshmallows. Fold in whipped cream, let stand few hours or overnight.

*Julia Tackenberg
 Mt. Pleasant, Iowa*

CHERRY DESSERT

1 pkg. (16-18) graham crackers
 ½ cup butter, melted
 ¼ cup sugar
 1 pkg. Dream Whip

1 cup powdered sugar
 8 oz. pkg. cream cheese
 (softened and whipped)
 1 can cherry pie filling

Mix graham crackers, butter, and sugar and put in 9×13" pan. Whip together Dream Whip, powdered sugar, and cream cheese and spread over crackers. Spread pie filling over top. Chill.

*Martha Allen
 Mt. Pleasant, Iowa*

GOOD APPLE CRISP

8 apples, peeled and sliced
 ½ cup water
 1 tsp. cinnamon

1½ cups sifted flour
 ¾ cup sugar
 ½ cup oleo

Put apples in baking dish and add water and cinnamon. Combine flour, sugar and oleo and work together until real fine and spread over the apples. Bake 350° for 40 min. Serve with ice cream or Cool Whip.

*Mrs. Carroll V. Carter
 West Burlington, Iowa*

BROWNIE CHERRY DESSERT

139

2 sq. chocolate
½ c. shortening
1 c. sugar
2 eggs
¾ c. flour

½ t. baking powder
½ t. salt
1 t. vanilla
1 c. nuts

Melt chocolate and shortening. Cool slightly. Add rest of ingredients. Last, fold in can of cherry pie filling. Put in 9×13" greased pan. Bake 350°F for 30 min.

Topping:

1 c. brown sugar
3 T. oleo

5 T. milk or cream
pinch of salt

Boil to soft ball. Add 1 t. vanilla. Cool. Beat until cream-like.

*Nancy Spear
Marion, Iowa*

APPLE ROLLS

¼ cup sugar
1 cup water
2 cups Jonathan apples, chopped
1 cup flour
tsp. baking powder

½ tsp. salt
1 tblsp. sugar
3 tblsp. shortening
⅓ cup milk

Boil sugar and water to make syrup. Sift flour, baking powder, salt and 1 tblsp. sugar together. Cut in shortening, add milk and blend through flour mixture to make a soft dough. Roll out on flour board about ¼ in. thick. Spread apples over dough and roll like cinnamon rolls. Cut in 1" pieces and place cut side down in greased pan. Sprinkle with cinnamon. Pour hot syrup over rolls and bake 20 to 25 min. in 400° oven.

*Eileen Ensminger
Mt. Pleasant, Iowa*

SOUR CREAM APPLE SQUARES

2 c. flour
2 c. brown sugar
½ c. oleo
½ to 1 c. nuts
1 tsp. cinnamon
2 c. peeled, chopped apples

1 to 2 tsp. salt
½ c. sour cream
1 tsp. vanilla
1 egg
1 tsp. soda

In large bowl combine sugar, flour, oleo, and blend until crumbly. Stir in nuts. Press in 2¾ c. mixture in 9"×13" pan. Add cinnamon, soda, salt, sour cream, egg, and vanilla. Blend well. Stir in apples. Spoon over base. Bake in 350° oven for 25 to 35 min.

*Marlene R. Lenz
New London, Iowa*

QUICK AND EASY BAKED APPLES

6 medium apples, washed and cored
½ cup sugar

2 tblsp. flour
3 tblsp. butter or oleo
1 cup half and half or cream

Combine sugar, flour and butter and sprinkle over apples. Pour over top half and half or cream. Bake at 350° until done 40-45 min. A little cinnamon and sugar may be sprinkled on top.

Lucille Eckey
New London, Iowa

STAINED GLASS WINDOWS

1 (12 oz.) pkg. semisweet chocolate morsels
½ cup margarine
1 (10½ oz.) pkg. fruit-flavored miniature marshmallows

1 cup finely chopped walnuts or pecans
Additional chopped walnuts or pecans

Melt the chocolate morsels and margarine over low heat. Cool. Add marshmallows and cup of nuts and chocolate mixture. Shape into 2 rolls 1½ to 2 inches in diameter. Wrap in waxed paper and chill 15 min. Roll in additional nuts and chill until firm. Slice into ½" slices. Delicious and pretty.

Vera E. Kyle
Mt. Pleasant, Iowa

FROZEN FRUIT

4 cups sugar
1 large (48 oz.) can pineapple juice (unsweetened)
1 (12 oz.) can frozen orange juice
1 large can pineapple (crushed)

2 cans mandarin oranges
1 jar drained maraschino cherries
5 bananas, mashed
Juice from 2 lemons (use real lemons)

Mix 4 cups sugar with 4 cups water. Add juices, pineapple, oranges, cherries and bananas. Add juice from lemons. Makes 5 qts. Freeze in fruit cups. Will keep a long time.

Marianna Hackbarth
Washington, Iowa

TAPIOCA SALAD

2 packages vanilla tapioca pudding
1 can crushed pineapple
1 can mandarin oranges

Water
1 small box orange gelatin
1 tub Cool Whip

Drain pineapple and oranges and combine with enough water to make 3 cups. Bring to boil; add tapioca and return to a rolling boil. Remove from heat and add orange gelatin. Let cool. Add fruit and Cool Whip.

Mrs. Gene Goodman
North English, Iowa

First layer:

1 cup flour

1 stick margarine

 $\frac{1}{3}$ cup chopped pecans**Second layer:**8 ounces Philadelphia cream
cheese

1 cup powdered sugar

1 small carton Cool Whip

Third layer:2 packages instant pudding, any
flavor

3 cups milk

Combine flour, margarine and pecans. Press into 9×13 inch pan. Bake at 325 degrees for 30 minutes. Watch closely so crust does not burn, cool. Beat cream cheese, powdered sugar and Cool Whip until smooth. Spread on cool crust. Combine milk and pudding. Mix well. Pour over cream cheese layer. Cover with 1½ cups Cool Whip. Keep refrigerated.

Can use chocolate, lemon or butterscotch pudding.

Mary Richenberger

Mt. Pleasant, Iowa

Mimi Schroeder

New London, Iowa

FUDGIE SCOTCH RING

1 (6-ounce) package chocolate
chips1 (6-ounce) package butterscotch
chips

1 cup walnut halves

1 can Eagle Brand Condensed
Milk1 cup coarsely chopped walnuts
 $\frac{1}{2}$ teaspoon vanilla extract

Melt all chips with milk in top of double boiler over hot (not boiling) water. Stir occasionally until mixture melts and begins to thicken. Remove from heat, add chopped walnuts and vanilla. Blend well. Chill for 1 hour until mixture thickens. Line bottom of 9" pie pan with a 12" square of foil. Place $\frac{3}{4}$ cup of walnut halves in bottom of pan, forming 2" wide flat ring (or use a mold).

Spoon chocolate mixture in small mounds on top of walnuts to form ring. Decorate with remaining nuts.

Chill in refrigerator until firm enough to slice. Cut into $\frac{1}{2}$ " slices.

Evelyn Barnes

Mt. Pleasant, Iowa

MAGIC FRUIT COBBLER

1 stick of oleo or butter

1 cup flour

1 cup sugar

 $1\frac{1}{2}$ tsp. baking powder $\frac{3}{4}$ cup milk $\frac{1}{2}$ cup sugar

2 cups fruit

Melt butter in 9×13" pan or dish. Mix first four ingredients and pour over butter. **Do Not Stir.** Add fruit (approx. 2 cups) — peaches or blackberries, with juice. Sprinkle remaining $\frac{1}{2}$ cup sugar over fruit. Bake at 350° 30 min.

Fern Overstreet
Fulton, Missouri

FRUIT SLUSH

- 1 small can concentrated frozen orange juice
- 1 small can concentrated frozen lemonade
- 2 cups sugar dissolved in 4 cups warm water, cooled

- 1 tall can pineapple tidbits, and juice
- 1 can mandarin oranges
- 3 bananas, diced
- ½ jar maraschino cherries

Add orange juice and lemonade concentrates to sugar and water. Add fruits. Mix and freeze. Stir now and then when first freezing. Take out 1 hour before serving. Can be frozen several times. (This is especially nice to serve at a coffee or brunch.)

*Francine Ward
Houghton, Iowa*

LAYER DESSERT

- 1 tblsp. oleo
- ½ cup brown sugar
- 1 pkg. graham crackers
- 1 large can pineapple, tidbits
- 2 eggs
- 2 tblsp. flour

- ½ cup sugar
- 1 can evaporated milk (approximately)
- 2 small pkgs. red Jello
- Whipped cream

Melt oleo in 9×13" pan. Sprinkle with brown sugar. Roll graham crackers into crumbs and add to oleo and sugar. Drain juice from pineapple into small pan. Make thickening of eggs, flour and ½ cup sugar. Cook until very thick and then add evaporated milk until you have about 1 qt. of pudding. Place pudding on top of cracker mixture in pan. Arrange tidbits in it, and let cool until it starts to set. Mix Jello (short water quantity a little) and when about set, place Jello on pudding and refrigerate. Add whipped cream for top layer before serving.

*Mrs. John A. Godar
Marion, Iowa*

GRAHAM CRACKER DELIGHT

- 1 pkg. Knox gelatin
- 1 cup milk
- 1 egg
- 1 tsp. vanilla
- ½ cup sugar

- 1 cup heavy cream, whipped
- 20 graham crackers, crushed
- 3 tblsp. brown sugar
- 3 rounded tblsp. butter

Dissolve gelatin in ¼ cup cold water. Let stand. Cook milk, sugar, egg yolk and vanilla together until mixture coats a spoon. Add gelatin to hot mixture. Stir until dissolved. Cool and fold in whipped cream, beaten egg white (stiff but not dry). Pour into graham cracker pie shell made of graham crackers, brown sugar and butter (which has been made as for a pie). Sprinkle crumbs on top. Chill thoroughly.

*Mabel Conner
Mt. Pleasant, Iowa*

SCALLOPED PINEAPPLE

143

1 cup butter
2 cups sugar
3 eggs
¼ cup milk

No. 2 can pineapple tidbits and
juice
4 cups finely cubed white bread,
toasted

Cream butter and sugar. Add eggs and milk. Fold in pineapple and cubed bread. Pour into ungreased 9×13" pan. Bake 1 hr. at 350°.

*Mrs. Carroll V. Carter
West Burlington, Iowa*

BAKED PINEAPPLE

1 large can tidbit pineapple or
fresh pineapple cooked with a
little sugar
1 heaping cup sugar

¾ cup margarine, melted
1 cup milk
3 eggs, beaten

Mix melted margarine and sugar, beaten eggs and milk. Break about 7 or 8 slices of bread in baking dish; pour pineapple and juice over, then mix with fork. Bake 35 minutes at 350°.

*Shirley Spray
Mt. Pleasant, Iowa*

QUICK CUSTARD

4 eggs
¼ to ⅓ cup sugar
¼ tsp. salt

1 tsp. vanilla
3 cups milk

Beat eggs slightly, add sugar, salt, vanilla and milk. Pour in 6 or 8 custard cups and put in a deep frying pan that has a cover. Add warm water to edge of the top of the cups, cover and bring to boil — turn off heat immediately and let stand covered at least 8 min. Ready to serve.

*Frances Hulme
Mt. Pleasant, Iowa*

CREAMY CHOCOLATE MOUSSE

3¾ oz. pkg. chocolate pudding
and pie filling mix
1¾ cups milk

8 oz. pkg. cream cheese, cubed
½ tsp. brandy extract

Combine mix and milk in saucepan. Cook over medium heat until mixture comes to a full boil, stirring constantly. Add cream cheese; continue cooking, beating until well blended. Stir in extract; pour into lightly oiled 1 qt. mold. Place waxed paper on surface; chill until firm. Unmold; garnish with whipped cream, if desired. 8 to 10 servings.

*Billie Turley
Mt. Pleasant, Iowa*

RITZ CRACKER DESSERT

3 egg whites (beaten stiff)
1 cup sugar
½ tsp. vanilla
½ cup walnuts (chopped)

28 to 30 Ritz crackers (rolled fine)
Ice cream
Maraschino cherries

Combine all ingredients and spread in pan about ½ inch thick. Bake in 350° oven for 20 min. Cut in squares and serve, topped with ice cream and a maraschino cherry.

*Laurel Henrickson
 Danville, Iowa*

PUMPKIN MOUSSE

1 cup canned pumpkin
½ cup brown sugar
½ teaspoon salt
½ teaspoon cinnamon

½ teaspoon ginger
¼ teaspoon nutmeg
1 quart vanilla ice cream, softened

Mix all ingredients except ice cream. Fold in softened ice cream. Pour into fancy mold and stud with nuts, if desired. Freeze. Let sit out 15 minutes before serving to soften.

HARD SAUCE

2 cups powdered sugar
½ tsp. salt
½ cup margarine, softened

1 tblsp. hot water
2 tsp. rum or brandy extract
1 tsp. vanilla

Combine all ingredients. Beat at high speed until well blended. Chill. Serve on warm steamed pudding.

*Debra Hassenfritz
 Mt. Pleasant, Iowa*

CARAMEL BARS

1 cup flour
1 cup quick-cooking oats
¾ cup brown sugar
½ tsp. soda
¼ tsp. salt
¾ cup melted margarine

32 Krafts light caramels
5 tblsp. evaporated milk or cream
½ tsp. vanilla
1 cup milk chocolate chips
1 cup pecans

Combine flour, oats, sugar, salt, and margarine. Save a little for topping. Place remaining mixture in bottom of 7×11" pan. Bake 10 min. at 350°. Melt caramels in milk or cream and add flavoring. Remove crust mixture from oven. Sprinkle chips and pecans over crust. Spread caramel mixture over this and top with reserved crumb mixture. Bake at 350° for 15 min. more or until it tests done.

*Ruth Sponberg
 Mt. Pleasant, Iowa*

Base:

1 pkg. yellow cake mix
1 egg

$\frac{1}{3}$ cup oleo or butter (softened)

Filling:

1 (14 oz.) can sweetened
condensed milk

1 cup chopped pecans
 $\frac{3}{4}$ cup butterscotch chips or Bits
of Brickle chips

1 egg
1 tsp. vanilla

Heat oven to 350°. Grease 13×9" pan. In large bowl, combine cake mix, oleo, and egg. Mix at high speed until crumbly. Press into prepared pan. In small bowl, beat milk, egg and vanilla until blended. Stir in pecans and chips. Pour over base in pan — spread to cover. Bake at 350° 25-35 min. or until golden brown. Center may appear loose but will set upon cooling. Cool completely before cutting. *Yield 36 bars.*

*Jean Burnett
Galesburg, Illinois*

GINGERBREAD

$\frac{1}{4}$ cup butter
 $\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg, beaten
1 cup molasses
 $2\frac{1}{2}$ cups sifted flour

$1\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
1 tsp. ginger
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
1 cup hot water

Cream the butter, shortening and sugar until light and fluffy. Add the beaten eggs and molasses and mix well. Sift together the flour, baking soda, salt and spices, and add to egg mixture. Lastly, add the hot water and beat until smooth. Bake in a greased 9×9" pan in a 350° oven for 35 min. or until done.

*Vera Mae Weyer
Burlington, Iowa*

GRANDMA POE'S DATE PUDDING

1 cup white sugar
1 tsp. baking pwd.
1 cup milk
1 cup nuts
1 cup flour

pinch salt
1 tsp. vanilla
1 cup cut-up dates
 $1\frac{1}{2}$ cups brown sugar

Sift dry ingredients. Add milk, nuts, dates, vanilla. Pour in 8×11" baking dish. Dissolve $1\frac{1}{2}$ cups brown sugar in $1\frac{1}{2}$ cups boiling water. Pour over cake. Bake at 350° for 35 min. This is a "spoon out" pudding rather than a "cut and serve" type. Rich and gooey!

*Judy Goff
Mt. Pleasant, Iowa*

OLD-FASHIONED CHOCOLATE BREAD PUDDING

2 cups milk	¼ teaspoon salt
2 squares unsweetened chocolate	1 teaspoon ground cinnamon
4 tablespoons (½ stick) butter	3 cups bread cubes (about 4 slices)
2 eggs	
½ cup sugar	

Heat milk, chocolate and butter in medium-size saucepan over low heat, stirring, until chocolate is melted. Beat eggs, sugar, salt and cinnamon together in medium-size bowl. Pour chocolate mixture slowly into egg mixture, stirring constantly. Place bread cubes in greased 1½-quart baking dish. Pour chocolate mixture over. Let stand 30 min. Stir well; set dish in larger pan. Place on rack in oven. Pour boiling water in pan to come halfway up side of baking dish. Bake in a moderate oven (350°) for 40 min. or until knife blade inserted 1 in. from edge comes out clean. Pour a little cream over this delicious chocolate custard for extra richness. *Makes 6 servings.*

GRAHAM CRACKER PUDDING

2 cups milk	1 teaspoon vanilla
⅓ cup sugar	2 cups graham cracker crumbs
3 heaping tablespoons flour	2 cups sliced bananas
1 egg	1 carton Rich Whip
½ teaspoon salt	

Microwave 1½ cups milk for 3 minutes. Combine flour, sugar and salt. Add ⅓ cup milk and stir to a smooth paste. Add paste slowly to hot milk and microwave for 3 minutes. Stir every minute. Beat egg and add some of the hot mixture. Add egg to custard and microwave 1 minute longer. Add vanilla. Chill. Add bananas to pudding. Beat Rich Whip. In serving dish make two layers of crumbs, pudding and Rich Whip, ending with crumbs on top.

*Karen Richard
Mt. Pleasant, Iowa*

CHOCOLATE FONDUE

Or topping for ice cream

4 blocks (4 ounces) baking chocolate	1 cup sugar
1 cup light cream	¼ cup peanut butter
	1½ teaspoons vanilla

Heat chocolate and cream in saucepan over medium-low heat. Stir constantly until chocolate is melted and mixture is smooth and well blended. Add sugar and peanut butter, continue cooking until mixture is slightly thickened. Remove from heat; stir in vanilla. Transfer to fondue pot.

Serve by dipping apple slices, fresh pear slices, mandarin orange sections, banana slices, strawberries, pineapple chunks, cherries or ice cream-filled miniature cream puffs into the warm fondue. *Yield: 2 cups.*

*Violet Graber
Mt. Pleasant, Iowa*

3³/₄ cups milk

5 eggs

1/2 cup sugar

1 1/2 teaspoons vanilla

1/8 teaspoon salt

3 cups cubed raisin bread

Hot water

Blend milk, eggs, sugar, vanilla and salt. Stir in bread cubes. Pour into greased 1 1/2-quart casserole. Set in non-aluminum baking pan. Place in oven. Pour hot water into pan around casserole and about half way up the side. Bake at 325°F. for 1 1/4 hours or until knife inserted near center comes out clean. *Makes 6 servings.*

ORANGE-PINEAPPLE PUDDING

2 eggs

3 cups cooked white rice

1 small can crushed pineapple

1 tablespoon grated orange peel

1/4 teaspoon ground cloves

1/2 cup maple syrup or brown sugar

1 1/2 cups sweet milk

1/4 teaspoon nutmeg

Beat eggs in a bowl. Add rice, pineapple, orange peel, syrup, milk and spices. Mix well. Pour into buttered baking dish and place in pan of hot water. Place in 350 degree F. oven and bake for one hour or until center of pudding is set. Cool on rack. Serve with whipped topping and garnish with a maraschino cherry.

GOOD GINGERBREAD

1/2 cup sugar

1/2 cup butter

1 cup molasses

1 teaspoon cinnamon

1 teaspoon cloves

1 teaspoon ginger

1 cup boiling water

2 teaspoons soda

2 1/2 cups flour

2 well beaten eggs

Combine above ingredients in order in large mixing bowl. Bake slowly at 300 to 325 degrees for about 45 min.

*Evelyn Pacha
Birmingham, Iowa*

LIME SHERBET

1 3-ounce package
lime-flavored gelatin

1 1/2 cups sugar

1 cup boiling water

1/2 cup lemon juice

1 quart homogenized milk

Dissolve gelatin and sugar in boiling water; add lemon juice. Cool mixture at room temperature; stir in milk. Freeze to hard slush then beat with electric mixer until smooth. Return to freezer, stir several times as sherbet freezes. To serve, garnish each scoop with a maraschino cherry.

PINEAPPLE MARSHMALLOW PUFFS

- | | |
|---|------------------------------------|
| 1 10½ ounce package miniature marshmallows | ½ pint heavy cream, whipped |
| 1 13½ ounce crushed pineapple, drained | ½ cup broken walnuts |
| | ¾ cup graham cracker crumbs |

Fold marshmallows and pineapple together until well mixed; refrigerate 30 min. Fold whipped cream and nuts into marshmallows. Cover and chill several hours. Using an ice cream scoop, drop scoopful of pineapple marshmallow into graham cracker crumbs, rolling to coat puff well; freeze. Remove from freezer 15 min. before serving. *Yield: 17 puffs.*

RAW APPLE DESSERT CAKE

- | | |
|---------------------------------------|---------------------------|
| 1 cup white sugar | 1 cup chopped nuts |
| ¼ cup butter | 1 egg |
| 1 cup flour | 1 t. soda |
| 1 t. cinnamon | ½ t. salt |
| 2 cups diced raw peeled apples | ¼ t. nutmeg |

Cream sugar, butter and egg. Add sifted dry ingredients. Add apples and nuts. Bake in greased 9×9 inch pan for 45 min. at 325°.

Topping for cake:

- | | |
|--------------------------|---------------------------------|
| ½ cup brown sugar | ½ cup sweet cream (milk) |
| ½ cup white sugar | ½ cup butter |

Boil above ingredients for 5 min. Cool and serve on each serving of cake. Or, use ice cream as topping or whipped cream.

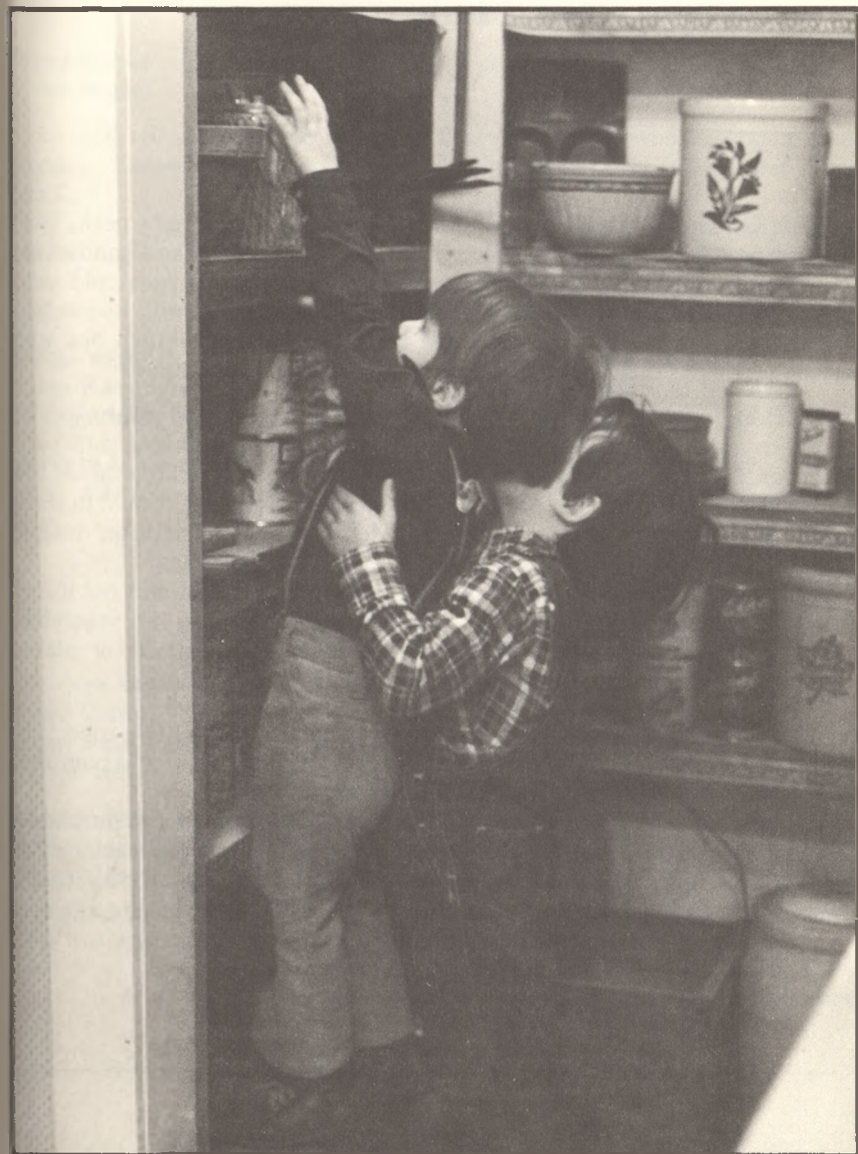
*Evelyn Augsburg
Mt. Pleasant, Iowa*

REFRESHING ORANGE TORTE

- | | |
|---|---|
| 1 cup graham cracker crumbs | 2 (6-ounce) cans frozen orange juice concentrate |
| 1 cup crispy rice cereal, slightly crushed | ¼ cup sugar |
| ½ cup chopped pecans | 1 10½ ounce package miniature marshmallows |
| ¼ cup butter | 1 pint heavy cream, whipped |
| ½ cup light brown sugar | |

Combine graham crumbs, cereal and nuts in 13×9×2-in. baking dish. Toast at 300° 10 minutes, stirring after 5 min. Melt butter in small saucepan, add brown sugar; cook on low heat stirring until sugar is melted. Stir into crumb mixture, mixing with clean hands until well blended and crumbly. Reserve ½ cup for topping. Spread remaining crumbs evenly in pan; set aside. Heat orange juice concentrate and sugar until warm. Add marshmallows, continue to cook on low, stirring constantly until melted. Cool until mixture starts to thicken; beat until fluffy. Fold whipped cream into orange mixture; then gradually pour over crumbs. Sprinkle with reserved crumb mixture; freeze until firm.

Candies, Snacks and Beverages



We may live without poetry, music and art.
 We may live without conscience and live without heart.
 We may live without friends,
 We may live without books
 But civilized men
 Cannot live without cooks.

LUNCH-BOX TIPS

For Safe Lunches — Cook meat and poultry products, especially pork, thoroughly and refrigerate shortly after cooking. Keep salads and sandwiches made with mayonnaise and desserts made with cream or eggs cold until eating time. Pack hot food into a preheated thermos (rinse with hot water). Freeze small cans of fruit or vegetable juice and tuck into lunch box with perishable foods; they'll keep foods cool and thaw by lunchtime.

For Packing — Set aside areas in refrigerator, freezer and cupboard for lunch-box foods and wrappings so family members can choose and pack their own. Save plastic food containers and small jars for packing salads and moist foods. Spice and pill containers are great for dressing. Invest in small wide-mouth thermos jars for soups and leftovers. Pack lettuce, tomato slices, pickles separately; slip in sandwiches just before eating.

Sandwiches can be made assembly-line fashion and frozen, but not if they contain mayonnaise, salad dressing, hard-cooked egg whites, raw vegetables and sliced natural cheeses. Wrap individually in waxed paper or plastic wrap, then foil. Packed frozen they will thaw in 2 to 3 hours.

For Good Eating — Use dinner leftovers for next-day lunches—fried fish, egg-plant parmigiana, sliced roast beef, turkey, chicken parts, cold pancakes rolled around sliced ham. The possibilities are endless!

For the kids: A small box of cereal tossed with cut-up fruit and purchased milk is a nutritious, easy lunch. And how about individual packages of cheeses, nuts, dried fruit or seeds, or apples and pears cored and stuffed with a surprise of cheese spread or peanut butter. They'll love them!

1 (3 oz.) pkg. cream cheese
 ½ cup margarine or butter
 1 cup sifted flour
 ¾ cup brown sugar

1 tblsp. butter or margarine
 1 tsp. vanilla
 1 egg
 ⅓ cup chopped pecans

For crust mix cheese, butter and flour well and chill slightly. Shape into 2 doz. 1" balls. Line tiny muffin tins. Filling: Mix sugar, butter, vanilla, and egg, together and fill crusts, top with pecans. Bake 25 min. in 325° oven.

*Mary Richenberger
 Mt. Pleasant, Iowa*

TOFFEE

1 cup butter
 1 cup sugar

1 cup pecans

Cook and stir until golden brown in heavy pan using wooden spoon. Add pecans. Spread on cookie sheet and cut while warm or break after it gets hard.

*Evelyn Barnes
 Mt. Pleasant, Iowa*

CREAM DIVINITY

3 cups sugar
 1 cup Karo syrup
 ⅓ cup cream (must)

1 lb. English walnuts
 Pinch of cream of tartar

Bring to a boil — boil ½ hr., stirring constantly to a soft ball stage. Beat till cold. Add nuts. Pour into 9×13" cake pan (greased). Cut and store. Make 3 lbs.

*Elsie Asby
 Olds, Iowa*

CREAMY PRALINES

2½ cups sugar
 1 cup buttermilk
 1 tsp. soda
 ¼ tsp. salt

1 tsp. vanilla
 ¼ cup butter
 2 cups pecan halves

In large heavy saucepan, combine first four ingredients. Cook, stirring frequently, until sugar is dissolved. Continue cooking to softball stage (234°). Remove from heat/add butter and vanilla. Cool about 3 min. Beat until smooth and slightly thickened. Stir in nuts. Immediately drop by spoonful onto waxed paper. *Makes 24.*

*Ella Mae Fricke
 Mt. Union, Iowa*

CARAMEL NUT LOGS

1 jar marshmallow cream
 (7½ oz.)
1 lb. confectioners sugar, sifted
1½ tsp. vanilla

1½ lb. caramels
2 cups coarsely chopped pecans,
walnuts or peanuts

Combine cream, sugar and vanilla. Mix with mixer, kneading in the last of the sugar gradually. Shape into eight rolls about 1 inch in diameter. Wrap in waxed paper and freeze overnight. Melt caramels in top of double boiler. Remove from heat but keep over hot water. Dip rolls in caramel to cover and roll in nuts that have been spread on cookie sheet. Press nuts firmly into caramel with hands. Store covered. Slice to serve. Will keep at least one month.

Nancy Danals
Mt. Pleasant, Iowa

CANDIED NUTS

1 cup sugar
½ tsp. cinnamon
¼ cup condensed milk

2 tsp. water
½ tsp. vanilla
2 cups nuts

Mix all but nuts together. Cook to softball. Stir in nuts until all covered and starts to set up. Spread on buttered cookie sheet. Let cool and break apart.

Helen Sater
Mt. Pleasant, Iowa

BAKED FUDGE

½ cup butter
3 squares chocolate
2 cups sugar

3 eggs (one at a time)
1 cup nuts
1½ cups flour

Melt butter and chocolate together. Add remaining ingredients. Spread in buttered pan ¾" layer and bake slowly until firm, about 40 min. in 300-325° oven. Cut in small squares or strips.

Mildred Wright
Morning Sun, Iowa

FUDGE

1 (12 oz.) pkg. semi-sweet
chocolate chips
3 pkgs. (4 oz. each) sweet baking
chocolate
1 jar (8 oz.) marshmallow cream
2 cups nuts (if desired)

4½ cups sugar
Pinch of salt
2 tblsp. butter
1 tall can evaporated milk

Combine first four ingredients in large bowl. Combine remaining ingredients in heavy sauce pan, heat to boiling, stirring constantly. Boil 6 min., stir often. Pour at once into combination in large bowl, stir vigorously with wooden spoon until chocolate is melted and mixture is creamy. Pour into buttered shallow pan and refrigerate for several hours to harden.

Sue Proenneke
Colorado Springs, Colorado

2 lbs. powdered sugar
 ¼ lb. margarine

1 can angelflake coconut (7 oz.)
 1½ cups chopped nuts

Mix well and chill. Roll into balls. Allow to air dry for several hours. Dip in melted chocolate. *Makes 5-6 doz., depending on size of center.*

*Gwen Moore
 New London, Iowa*

REFRIGERATOR FUDGE

¾ cup undiluted evaporated milk
 2 (6 oz.) pkg. chocolate bits
 1 cup chopped nuts, coconut or
 raisins (optional)

⅓ cup Karo syrup
 2 tblsp. butter or margarine
 1 tsp. vanilla
 2¼ cups sugar

Combine milk and sugar in heavy saucepan. Cook over medium heat, stirring constantly till mixture boils. Turn heat low, cook 10 min. stirring constantly to prevent scorching. Remove from heat, immediately add chocolate bits, Karo, butter and vanilla. Stir till chocolate melts and fudge is smooth and creamy. Stir in nuts, mix well. Pour into buttered 8×8×2" pan and chill in refrigerator 1 to 2 hrs. Cut into squares. *Makes about 2½ lbs.*

*Martha McConnell
 Mt. Pleasant, Iowa*

CREAMY WALNUT FUDGE

1½ c. sugar
 ⅔ c. (6 oz.) can evaporated milk
 1 bag Baker's Chips n' Nuts

½ c. marshmallow topping
 ¼ c. butter or margarine
 ½ tsp. vanilla

Combine sugar and milk in saucepan. Stir over medium heat until mixture comes to a full boil. Boil 10 minutes stirring frequently. Combine remaining ingredients. Stir in boiling mixture. Beat until chips are melted and mixture thickens. Pour into 8-inch square pan. Chill; then cut. *Makes 36 squares.*

*Susie Lenz
 New London, Iowa*

SUPER PEANUT BUTTER FUDGE

2 cups sugar
 ⅓ cup milk
 1 cup marshmallow creme

1 cup crunchy peanut butter
 ½ tsp. vanilla

Combine sugar and milk in saucepan. Cook to softball stage. Add remaining ingredients, stirring until blended. Pour into greased 8" square pan. Cool. Cut into squares. This can be frozen.

*Jane Baity
 Mt. Pleasant, Iowa*

UNCOOKED FUDGE

2 cups powdered sugar
2 small pkgs. cream cheese or
1 large pkg.

2 squares chocolate, melted
1/2 cup nuts

Combine all ingredients. Pour into pan.

Florence Heater
Mt. Pleasant, Iowa

PEANUT BRITTLE

2 cups sugar
3/4 cup white syrup
1 cup water

1 1/2 cups raw Spanish peanuts
3/4 tsp. soda
1 tsp. salt

Cook sugar, syrup and water until it spins thread. Add peanuts. Remove from heat and add soda and salt. Spread on cookie sheet. Cool. Tap loose and break into pieces.

Florence Heater
Mt. Pleasant, Iowa

PEANUT BUTTER CANDY

1 cup peanut butter (creamy or
crunchy)
1 cup white corn syrup

1 1/4 cups dry powdered milk
1 1/2 cups powdered sugar

Put all ingredients in bowl, mix and knead. Shape in rolls and chill on waxed paper. Cut in desired pieces.

Frances Hulme
Mt. Pleasant, Iowa

CHOCOLATE COVERED PEANUT BUTTER BALLS

2 cups powdered sugar
1 1/2 cups peanut butter
4 tblsp. butter or margarine

1/2 brick paraffin
12 oz. pkg. chocolate chips

Mix and roll in balls and refrigerate. Melt paraffin, chocolate chips. Dip balls in chocolate (using toothpick to hold onto balls). Cool on wax paper.

Mrs. Robert Rentschler
Grass Lake, Michigan

HOT FUDGE SAUCE

1/2 c. butter or margarine

4 oz. unsweetened chocolate

Melt in top of double boiler. Add alternately—1 lg. can Carnation milk and 3 c. sugar (1/4 c. at a time). Stir well after each addition. Turn fire down low and cook a few more minutes to be sure sugar is dissolved. Nothing better on homemade ice cream!

Judy Goff
Mt. Pleasant, Iowa

2 egg whites
 ½ tsp. cream of tartar
 1 (16 oz.) pkg. semi-sweet
 chocolate chips

1 tsp. mint extract
 Green food coloring, as desired
 ¾ cup sugar

Beat egg whites and cream of tartar until stiff and add sugar slowly. Beat until glossy and add extract and food coloring. Fold in chips. Drop by tsp. on greased cookie sheet 1 inch apart. Heat oven to 350° and turn off. Place mints in oven and leave 5 hrs. or overnight. They freeze well. *Makes 3 doz.*

*Betty Mertens
 Mt. Pleasant, Iowa*

CARMEL CANDY

2 cups sugar
 1½ cups syrup (white or dark)
 2 cups cream

1 cup butter
 1 cup nuts
 ½ teaspoon vanilla

Mix sugar, syrup, butter and ½ of cream together and bring to a boil. Add remaining cream slowly so boiling does not stop.

Cook to 238 degrees. Remove from heat. Add vanilla and nuts. Pour into large pyrex pan. Let set until very cool. Cut in squares and wrap in wax paper.

*Vivian Waters
 Mt. Pleasant, Iowa*

CHEESE FONDUE

6 eggs
 2 pkgs. cracker crumbs
 2 cups hot milk

1 cup grated cheese
 1 tblsp. butter
 1 tsp. salt.

Grease a 2-qt. baking dish, and set oven at 350°. Beat eggs well. Combine all ingredients, stirring into beaten eggs. Pour into baking dish, bake one hour or until a knife inserted in center comes out clean. Serve at once.

Note: This fondue may be varied by substituting chicken, salmon, tuna, or ham, or 1 can of cheddar cheese soup for the cheese.

*Evelyn Pacha
 Birmingham, Iowa*

CARMEL CORN

2 cups brown sugar
 2 sticks margarine
 ½ cup white Karo syrup
 1 tsp. soda

1 tsp. salt
 ⅛ tsp. cream of tartar
 6 or 7 cups popcorn

Boil sugar, margarine, syrup, salt and cream of tartar for 5 min. Add soda. Pour over popcorn. Spread in a pan. Bake at 200° for 1 hr., stirring every 15 min.

*Cindy Wear
 Mt. Pleasant, Iowa*

NEW NIBBLE MIX

- | | |
|--|----------------------------------|
| 1 (6¼ oz.) pkg. small cheese
crackers | ½ tsp. garlic salt |
| 5 cups nuts | 2 (6 oz.) pkg. corn chips |
| 1 qt. popped corn | ¼ tsp. minced garlic |
| ½ lb. butter | 1 tsp. salt |
| 1 tsp. Worcestershire sauce | 1 tsp. curry powder |
| | 3 to 4 shakes of Tabasco |

Melt butter in large baking pan in the oven while heating at 250°. Add the seasonings, stir to blend. Add all the other ingredients, nuts first, then popcorn and lastly chips and crackers. Toss gently by putting on roaster lid and shaking up and down. Remove lid and bake about 1 hr. Put on lid and toss occasionally. Turn out onto paper towels.

*Barbara Welander
Mt. Pleasant, Iowa*

PICKLED EGGS

- | | |
|-------------------------------------|----------------------------|
| 4 c. cider vinegar | 1 c. water |
| 1 T. peppercorns | 1 T. whole allspice |
| ½ t. ginger | 2 t. whole cloves |
| 1 t. salt | ½ t. nutmeg |
| 12 hard-cooked eggs, shelled | |

Combine first 8 ingredients in saucepan. Bring to a boil; simmer gently 10 minutes. Pack eggs in a hot sterilized jar; pour hot liquid over eggs. Seal jars. Cool, then store in cool place. Use in 4 to 5 days. Use in salad or as snack or appetizer.

*Marlene R. Lenz
New London, Iowa*

SMALL PIZZA HOR D'OEUVRE

- | | |
|--|--|
| 1 lb. sausage, fry, crumble
and drain | 1 tsp. Worcestershire sauce |
| ½ lb. diced Velveeta cheese | ½ tsp. garlic and/or onion salt |
| 1 tsp. oregano (scant) | Party rye bread |

Fold slightly melted cheese into sausage. Add oregano, sauce, salt, and spread on bread. Can freeze on cookie sheets. Bake while frozen 10 min. at 400°. *Makes 40.*

*Joyce Dennison
Mt. Pleasant, Iowa*

CHEESE BALL

- | | |
|--|----------------------------------|
| 2 large pkgs. Philadelphia cream
cheese | 2 tps. dry mustard |
| ¼ lb. blue cheese | ¼ lb. butter or margarine |
| 1 tblsp. Worcestershire sauce | ½ tsp. grated onion |

Cream together when soft, blend, and chill. After chilled, shape in 2 balls. Roll in chopped pecans.

*Vera M. Weyer
Burlington, Iowa*

2 cans well-drained tuna
8 oz. pkg. cream cheese
1 tblsp. lemon juice

1 tblsp. minced celery
1 tblsp. minced onion
2 tsp. prepared mustard

Mix all ingredients and place in mold or form ball. Top with grated egg yolk and decorate with olives.

*Joyce Dennison
Mt. Pleasant, Iowa*

BACON-CHEDDAR CHEESE SPREAD

2 cups (8 ounces) shredded
Cheddar cheese
½ cup dairy sour cream

2 tablespoons finely chopped
green onion
3 slices cooked bacon, crumbled

In a mixing bowl, beat thoroughly cheese, sour cream, onion and bacon together. Serve as a spread. Makes approx. 1½ cups.

HOT PEPPER JELLY

6 green peppers (cored)
5 yellow banana pepper
8 hot green peppers
1 onion
9 cups sugar

1½ cups cider vinegar
½ cup lemon juice
Green food coloring
1 bottle fruit pectin—Certo

Grind first four ingredients together. Put first seven ingredients in a pan. Cook slowly and stir all until dissolved — bring to a boil. Boil 5 min. Stir in pectin and food coloring. Serve on crackers first spread with thin layer cream cheese and then hot pepper jelly.

*Elsie Asby
Olds, Iowa*

MEXICAN TACO CHIP DIP

1 can whole tomatoes or stewing
tomatoes
1 or 2 hot Mexican peppers
2 or 3 green chili peppers

1 chopped onion
Dash of salt, pepper and garlic
salt

Mix above in blender. Serve with tostado chips or taco chips.

*Joyce Dennison
Mt. Pleasant, Iowa*

SPINACH DIP

1 pkg. Knorr vegetable soup mix
1 can water chestnuts, minced or
chopped up
1 small minced onion (optional)

1 pkg. frozen, chopped spinach,
thawed and water pressed out
1 carton (small) sour cream
½ cup mayonnaise

Mix ingredients well. Chill overnight. Serve with brown bread, party rye or raw vegetables.

*Karol Ross
Mt. Pleasant, Iowa*

VEGETABLE DIP

(Dill Dip)

1 cup mayonnaise	1½ tblsp. dill weed
1 cup sour cream	1 tsp. garlic salt
2 tsp. onion flakes	

Blend ingredients together into a smooth texture, and serve with raw vegetables (carrot sticks, cauliflower flowerettes, celery, green peppers, green onions, radishes, etc.)

*Carolyn J. Hannan
Mt. Pleasant, Iowa*

FRESH VEGETABLE DIP

2 cups mayonnaise	2 tblsp. dehydrated onion flakes, soaked in water 10 min.
2 tblsp. soy sauce	

Mix all together. Refrigerate before serving.

*Janet Wilson
Mt. Pleasant, Iowa*

COTTAGE CHEESE DIP

1 lb. creamed cottage cheese	1 tsp. minced onion
Salt, pepper and paprika to taste	

Combine above in blender. Serve with chips, crackers or raw vegetables.

*Karen Richard
Mt. Pleasant, Iowa*

CONTINENTAL DIP

6 oz. cream cheese	2 tblsp. grated onion
½ cup condensed mushroom soup	¼ tsp. celery salt
¼ tsp. garlic salt	½ tsp. Worcestershire sauce

*Betty Mertens
Mt. Pleasant, Iowa*

DRIED BEEF DIP

8 oz. pkg. cream cheese	1 tsp. lemon juice
1 small minced onion	Dash Worcestershire sauce
1 pkg. dried beef	Dash salt
1 tblsp. mayonnaise	

Cut dried beef into bits, mix with other ingredients.

*Eileen Ensminger
Mt. Pleasant, Iowa*

WESTERN CHEESE DIP

159

2 tblsp. chili sauce and chili powder to taste

1 cup cottage cheese

Stir cheese, mashing curds. Add sauce and powder. Chill and serve with wheat or rye crackers, or raw vegetable dippers.

SHRIMP DIP

2 8-oz. pkgs. cream cheese
1 pkg. Knox gelatine
¼ cup water
¼ cup chopped celery

¾ cup chopped onion
1 can tomato soup
2 cans chopped tiny shrimp
1 cup mayonnaise

Melt together cheese and soup. Dissolve gelatine and add to water, cheese and soup. Let cool. Add remaining ingredients. Cool.

*Eileen Ensminger
Mt. Pleasant, Iowa*

CRACKER SPREAD

1 pkg. dried beef (chopped finely)
1 small onion
1 pkg. cream cheese (8 oz.)
1 tblsp. Miracle Whip

1 tsp. lemon juice
dash salt
dash Worcestershire sauce (optional)

Combine softened cheese, onion, Miracle Whip, lemon juice, salt and dried beef.

*Mary Sue Smith
Mt. Pleasant, Iowa*

HOT FUDGE SAUCE

½ cup cocoa
¼ cup sugar
¾ cup evaporated milk

⅓ cup light corn syrup
⅓ cup butter or margarine
1 tsp. vanilla

Combine cocoa and sugar in saucepan; blend in milk and corn syrup. Cook over medium heat, stirring constantly, until mixture boils; boil and stir 1 min. Remove from heat; stir in butter or margarine and vanilla. Serve warm or refrigerate for later use; reheat in sauce pan over low heat. *Makes 2 cups sauce.*

*Susie B. Lenz
New London, Iowa*

HOME MADE SWEETENED CONDENSED MILK

1 c. instant nonfat milk
⅓ c. sugar
⅓ c. boiling water

pinch of salt
3 T. melted butter or oleo

Put in blender and process till smooth.

This can be made in larger amount and freeze. It does not freeze solid but will keep. Freeze in amount you usually use for your recipe.

Juanita Griest

PARMESAN SNACKS

4 tblsp. butter or margarine
¼ cup grated parmesan cheese

3 cups bran or wheat cereal
squares

In large skillet, melt butter over low heat. Add cereal. Heat and stir gently until all pieces coated. Continue to heat and stir 8 min. Sprinkle half the cheese evenly over cereal, turning to coat. Sprinkle with remaining cheese. Heat and stir gently 1 min. longer. Spread on absorbent toweling. Add salt, if desired. Cool. *Makes 3 cups.*

CHEDDAR TOASTIES

4 slices bread

4 slices cheddar cheese

Cut bread in 4 triangles each. Cut cheese the same way and place on bread triangles. Place on baking sheet and broil 3 to 4 min. or until cheese is bubbly. Serve at once. *Makes 16.*

POTATO CHIPS

Potatoes (quantity, as desired)
Salt

Cooking oil

Cut potatoes into nice, uniform, thin slices. Rinse in cold water & spread on towel to dry. Heat oil in frying pan until very hot. Put in chips one at a time. When desired brownness is reached, remove chips from pan and drain them on a paper towel. Salt.

Debra Hassenfritz
Mt. Pleasant, Iowa

RUSSIAN TEA

3 cups sugar
2 cups orange flavored instant
breakfast drink

1 cup instant tea
1 tsp. cloves
1 tsp. cinnamon

Combine all ingredients and mix well. Place 2 rounded tablespoonsful in each cup. Fill cup with boiling water. *Makes 32 servings.*

Debra Hassenfritz
Mt. Pleasant, Iowa

HOT CHOCOLATE MIX

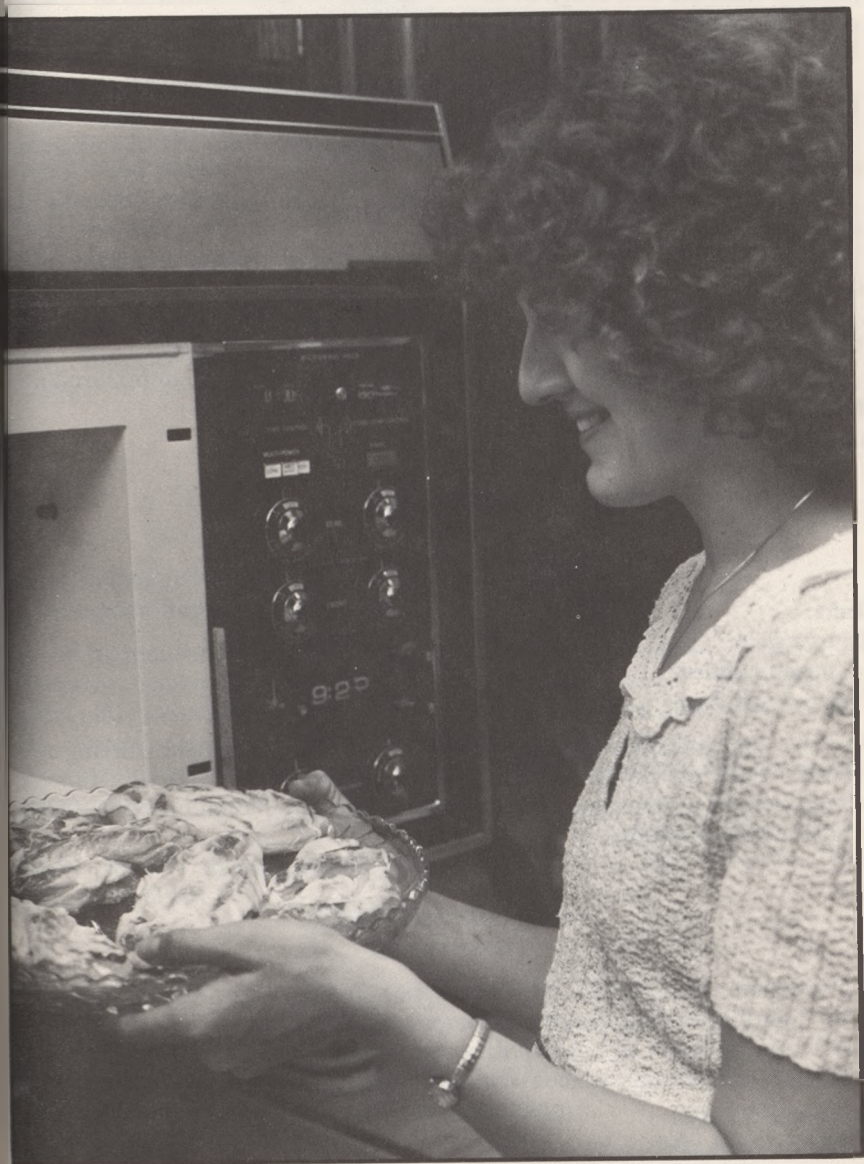
2 cups powdered sugar
1 box (6 to 8 qts.) powdered
milk

1 jar coffeemate
1-2 lb. can Nestle's Quik
chocolate mix

Sift all ingredients together and store in tight container. Use ⅓ cup of mix for each cup of hot chocolate and add hot water to fill cup.

Karen Proenneke
Mt. Pleasant, Iowa

Microwave and Crockpot



A PARENT'S PRAYER

Oh, heavenly Father, make me a better parent. Teach me to understand my children, to listen patiently to what they have to say and to answer all their questions kindly. Keep me from interrupting them or contradicting them. Make me as courteous to them as I would have them be to me. Forbid that I should ever laugh at their mistakes, or resort to shame or ridicule when they displease me. May I never punish them for my own selfish satisfaction or to show my power.

Let me not tempt my child to lie or steal. And guide me hour by hour that I may demonstrate by all I say and do that honesty produces happiness.

Reduce, I pray, the meanness in me. And when I am out of sorts, help me, Oh Lord, to hold my tongue.

May I ever be mindful that my children are children and I should not expect of them the judgment of adults.

Let me not rob them of the opportunity to wait on themselves and to make decisions.

Bless me with the bigness to grant them all their reasonable requests, and the courage to deny them privileges I know will do them harm.

Make me fair and just and kind. And fit me, Oh Lord, to be loved and respected and imitated by my children. Amen.

PRESERVED CHILDREN

Take:

1 large field

½ dozen children

2 or 3 small dogs

A pinch of brook

Some pebbles

Mix the children and dogs well together. Put them on the field, stirring constantly. Pour the brook over the pebbles; sprinkle the field with flowers; spread over all a deep blue sky and bake in the sun. When brown, set away to cool in the bathtub.

*Contributed by Vera M. Weyer
Burlington, Iowa*

VEGETABLE BEEF SOUP

163

(Crockpot)

1 pound ground beef	2 cups corn
3 pints tomato juice	2 cups potatoes, peeled and diced
1 tablespoon minced onion	2 teaspoons salt
2 cups carrots	¼ teaspoon pepper
2 cups yellow and green beans	

Brown beef and onions. Add rest of ingredients. Put in 3½ quart crockpot. Put on high 4 hours or on low for 8 hours until vegetables are tender.

If using a dutch oven, heat to boiling, then reduce heat, cover and simmer until potatoes are done, about 45 min.

*Karen Richard
Mt. Pleasant, Iowa*

CREAM OF POTATO SOUP

(Slow cooker)

6 cups diced potatoes	1½ teaspoons salt
½ cup sliced carrots	¼ teaspoon pepper
1 cup chopped onion	4 cups milk
1 cup chopped celery	8 slices bacon

Cook potatoes and carrots until tender, drain. Fry bacon until crisp, crumble. Saute onion and celery in bacon fat until tender. Combine all ingredients. Simmer, but do not boil, for 30 minutes.

Note: A slow cooker works well. May be garnished with grated cheese.

*Gayle Olson
Mt. Pleasant, Iowa*

OYSTER STEW

(Microwave)

1 cup oysters, with liquid	½ teaspoon salt
1 tablespoon butter or margarine	2 cups milk

Check oysters for shells. Combine oysters, butter and salt in 2 quart glass casserole. Cook with microwave 2½ min. or until edges curl. Heat milk in 2 quart glass measurer for 4 min. Combine the milk and oysters and cook 1 min. or until serving temperature. *Recipe yields 2 servings.*

Larger quantities can be cooked by following directions and increasing cooking times.

*Billie Turley
Mt. Pleasant, Iowa*

CORN-ON-THE-COB

(Microwave)

For real fresh-like flavor, cook corn on the cob, in the husk. Remove the outer husks leaving only the inner layer. Carefully pull back inner husk, remove silk. Replace husk and fasten with a string or rubber band. Turn once for more even cooking. Four ears will cook in approximately 8 min. using microwave. Butter and salt before serving.

*Debra Hassenfritz
Mt. Pleasant, Iowa*

SAUSAGE CHILI

(Crockpot)

- | | |
|---|-----------------------------------|
| 1 pound bulk pork sausage | 1 cup chopped green pepper |
| 1 pound ground beef | 1 cup sliced celery |
| 2 (15½-ounce) cans red-kidney beans, drained | 1 6-ounce can tomato paste |
| 1 (28-ounce) can tomatoes, cut up | 2 cloves garlic, minced |
| 1 cup chopped onion | 2 teaspoons salt |
| | 2 teaspoons chili powder |

In skillet cook sausage and ground beef till browned; drain off excess fat. Transfer meat to crockery cooker. Stir in the remaining ingredients. Cover and cook on the low-heat setting for 8 to 10 hours. *Serves 10 to 12.*

CHILI CON CARNE

(Microwave)

- | | |
|--------------------------------|---------------------------------------|
| 1 tablespoon butter | 1½ teaspoons salt |
| 1 pound ground beef | ⅛ teaspoon ground black pepper |
| ¼ cup chopped onion | ⅛ teaspoon garlic salt |
| 1½ tablespoons flour | 1½ cups kidney beans |
| 1½ cups tomato puree | 1 cup water |
| ½ teaspoon chili powder | |

Melt the butter in a 2 quart glass casserole dish. Add ground beef and onion. Cook with microwave energy 4-5 min. stirring several times. Cook until all pink has left the meat and chopped onion is limp. Add flour and stir well to combine. Add remaining ingredients. Cover and cook for 25 min., stirring occasionally. *Recipe yields 4-6 servings.*

BAKED BEANS

(Microwave)

- | | |
|------------------------------------|----------------------------------|
| 1 can baked beans (2 cups) | ¼ cup tomato catsup |
| ½ teaspoon dry mustard | 2 tablespoons brown sugar |
| 1 small onion, chopped fine | 4 slices bacon, chopped |

Combine beans, mustard, onion, catsup and brown sugar in 1 quart glass casserole. Top with bacon. Cover and cook with microwave 10 min. *Recipe yields 4 servings.*

*Billie Turley**Mt. Pleasant, Iowa***MICROWAVE ONIONS PARMESAN**

- | | |
|--|---------------------------------|
| 2 large yellow onions (8 ounces each) | ¼ teaspoon salt |
| 2 tablespoons butter | ¼ teaspoon seasoned salt |
| ½ cup grated parmesan cheese | ⅛ teaspoon pepper |
| 1 tablespoon all-purpose flour | ½ cup light cream |
| | Paprika |

Cut onions into ½-inch thick slices. Melt butter in 1-quart casserole; add half the onions; sprinkle with half the cheese. Add remaining onions and cheese. Stir together the flour, salt, seasoned salt and pepper. Blend in cream; pour over onions. Cover and micro-cook on high setting for 8 to 10 min. Sprinkle with paprika. *Makes 6 to 8 servings.*

BROCCOLI-RICE CASSEROLE (Microwave)

165

- | | |
|--|---|
| 2 (10 oz. each) pkgs. frozen
broccoli, cuts | 1 (10¾ oz.) can cream of
mushroom soup |
| 2 cups cooked rice | 1 (8 oz.) jar cheese spread |
| 3 tablespoons bread crumbs | |

Place broccoli in 2 quart utility dish. Cover with plastic wrap. Cook in microwave oven, covered, on Full Power for 10 to 11 min., or until tender. Drain. Stir to bread up. Stir in rice, soup and cheese spread. Top with bread crumbs.

Cook in microwave oven on Full Power for 6 to 8 min., or until heated through and temperature of 150°F is reached.*

**Micro-Tip:* Use the Temperature-Control to stop the microwave oven at 150°.

Vera Weyer
Burlington, Iowa

BROCCOLI/WATER CHESTNUT CASSEROLE

- | | |
|---------------------|------------------------------|
| 1 stick oleo—melt | 1 can drained mushrooms |
| 1 bag broccoli | 1 can water chestnuts |
| ½ cup celery | 1 small jar of Cheese Whiz |
| ½ cup chopped onion | 1½ cups uncooked minute rice |
| 1 can mushroom soup | |

Mix together and microwave 10 min. Top with onion rings or bake in oven ½ hr.

Joyce Dennison
Mt. Pleasant, Iowa

MICROWAVE MEAT LOAF

- | | |
|-------------------|--|
| 1 lb. ground beef | 1 can chicken and rice soup |
| ½ lb. ground pork | ½ pkg. onion soup mix (stir up
mix) |
| 1 egg | |

Mix ingredients together and bake 14 min. (7 min. and turn). Pour off grease.

Marlene Rossiter
Winfield, Iowa

CROCK-STYLE BEANS

- | | |
|---|--------------------------|
| 8 cups water | 1 cup chopped onion |
| 1 pound dry navy beans
(2½ cups) | ½ cup molasses |
| 4 ounces salt pork cut in small
pieces (1 cup) | ¼ cup packed brown sugar |
| | 1 teaspoon dry mustard |

In saucepan bring water and beans to boiling; reduce heat and simmer, covered, 1½ hours. Remove from heat and pour into bowl; cover and chill. Drain beans; reserve 1 cup liquid. Transfer beans and reserved liquid to crockery cooker. Stir in pork, onion, molasses, brown sugar, and mustard. Cover; cook on low-heat setting for 12 to 14 hours. Stir. *Makes 6 servings.*

Karen Proenneke
Mt. Pleasant, Iowa

BEEF QUICHE

(Microwave)

1 10" unbaked pie shell in glass pie plate	1 tsp. brown sugar
½ lb. ground beef	4 eggs
½ tsp. sausage seasoning	1 cup evaporated milk
½ tsp. salt	1 cup cheddar or American cheese, grated (4 oz.)

Prick pie shell. Microwave on high 4-5 min., until flaky. Combine ground beef, seasoning, salt and brown sugar. Microwave on high, covered, 3 min. Stir midway. Drain. Place beef and cheese in pie shell. Heat milk 1 min. to warm. Stir in eggs, blending well. Pour over beef and cheese. Cover with wax paper. Microwave 4 min. on medium. Stir carefully. Microwave 3 more min. on medium. Stir carefully. Microwave 3 min. on medium. Let stand 5 min. Quiche should be firm in center.

*Gwen Moore
New London, Iowa*

PORK AND RICE CASSEROLE

(Microwave)

1 pound lean pork, ground	2 tablespoons chopped parsley
½ cup rice, uncooked whole grain	1 can mushroom soup, undiluted
¼ cup chopped onion	1 can cream of chicken soup, undiluted

Combine meat, rice, vegetables and soup in 1½ quart glass casserole. Cover and bake with microwave for 25 min. stirring every 5 min. *Recipe yields 4 servings.*

STUFFED PORK CHOPS

(Microwave)

1 cup peeled apple cubes	1 teaspoon salt
2 tablespoons melted butter or margarine	4 (1¾-inch) thick loin chops
	1 cup bread cubes

Combine bread cubes, apple, melted butter, and salt and stuff chops with mixture. Place in 2 quart utility dish. Cover and bake with microwave for the following times:

	<i>Microwave Energy</i>
2 pork chops	12-13 min.
4 pork chops	16 min.
6 pork chops	20 min.

Rearrange chops in dish after half the baking time. Place chops under conventional broiler to brown.

SALMON LOAF

(Crockpot)

167

1 16-ounce can salmon	1 tablespoon snipped parsley
2 beaten eggs	1 tablespoon lemon juice
1½ cups soft bread crumbs	¼ teaspoon salt
¼ cup finely chopped onion	Dash cayenne
2 tablespoons butter or margarine, melted	½ cup shredded sharp American cheese (2 ounces)

Drain salmon; reserve juices. If necessary, add water to make ¼ cup liquid. Combine liquid with remaining ingredients except the salmon and cheese. Flake salmon; stir into mixture. Shape into round loaf slightly smaller in diameter than crockery cooker. Line cooker with foil to come up 2 or 3 inches on sides. Place loaf on foil, not touching sides. Cover; cook on low-heat setting for 5 hours. Top with cheese the last 5 min. *Makes 6 servings.*

*Debra Hassenfritz
Mt. Pleasant, Iowa*

WHITE FISH FILLETS

(Microwave)

1¼ pounds white fish fillets	pepper
2 tablespoons butter, melted salt	paprika or seasoned salt

Place fish in 2 quart utility dish. Brush with melted butter and sprinkle with salt, pepper and paprika. Cover and bake with microwave 3 min. Test for proper doneness. Halibut, Haddock, Flounder, etc. can all be cooked using these directions.

CHOPSTICK TUNA

(Microwave)

1 cup celery, diced fine	1 3-ounce can (2 cups) chow mein noodles
¼ cup chopped onion	1 7-ounce can (1 cup) tuna fish
1 can cream of mushroom soup, undiluted	dash of pepper
½ cup salted toasted cashews	

Combine celery and onion in 1½ quart glass utility dish. Cook with microwave 1½-2 min. Add soup, 1 cup noodles, nuts, tuna and pepper; toss lightly. Sprinkle remaining noodles over top. Cook 5 min. If desired, cook in glass ceramic dish and place under broiler of conventional range to brown top. *Recipe yields 6 servings.*

Note: Salmon or crabmeat may be substituted for tuna.

BEEF & PORK SPREAD

(Microwave)

½ pound ground pork	1 pound Velveeta cheese
½ pound ground beef	Oregano to taste

Cook beef and pork until done, drain well. Combine meat and melt cheese in medium setting in microwave. Serve on party rye bread. May be made ahead and heated in microwave for serving.

*Penny Moffett
Mt. Pleasant, Iowa*

TOMATO-SAUCED SPARERIBS

(Crockpot)

- | | |
|--|---|
| 3 pounds lean pork spareribs
1 teaspoon salt
¼ teaspoon pepper
1 28-ounce can tomatoes
3 stalks celery, chopped | 1 medium green pepper, chopped
1 medium onion, chopped
3 tablespoons cold water
2 tablespoons cornstarch
Hot cooked rice |
|--|---|

Cut spareribs in serving pieces. Brown in skillet. Transfer to crockery cooker; sprinkle with salt and pepper. Stir in undrained tomatoes, celery, green pepper, and onion. Cover; cook on high-heat setting for 4 hours. Lift out ribs; spoon excess fat from sauce. Blend cold water slowly into cornstarch; stir into cooker. Cook and stir till thickened and bubbly. Serve over rice. *Serves 4.*

*Billie Turley
Mt. Pleasant, Iowa*

MEAT LOAF DINNER

(Crockpot)

- | | |
|--|---|
| 6 potatoes, peeled and cubed
4 carrots, thinly sliced
1 slightly beaten egg
1 large shredded wheat biscuit,
crushed (½ cup)
¼ cup chili sauce | ¼ cup finely chopped onion
½ teaspoon salt
¼ teaspoon dried marjoram,
crushed (optional)
⅛ teaspoon pepper
1 pound ground beef |
|--|---|

In a crockery cooker place potatoes and carrots. Season lightly with salt. In a bowl combine egg, shredded wheat, chili sauce, onion, salt, marjoram, and pepper. Add ground beef; mix well. Shape meat mixture into a round loaf slightly smaller in diameter than the cooker; place atop the vegetables, not touching sides of cooker. Cover and cook on low-heat setting for 9 to 10 hours. Remove meat loaf from cooker using two spatulas; drain off the excess fat.

Place meat loaf on warm serving platter; arrange potatoes and carrots around the loaf. *Makes 4 servings.*

*Brenda Jenkins
Burlington, Iowa*

BEEF STEW

(Microwave)

- | | |
|---|--|
| 2 tablespoons beef drippings
1 medium onion, chopped fine
1 bay leaf
1 cup sliced cooked carrots
1 cup cooked diced potatoes | ½ teaspoon salt
½ teaspoon celery seed
2 cups beef gravy
2 cups cubed cooked beef |
|---|--|

Heat drippings in 2 quart utility dish with microwave energy 20-30 seconds. Add onion. Cook 3 minutes or until onion is limp. Add remaining ingredients. Combine thoroughly. Cover and cook 8 minutes. Sprinkle with paprika before serving. *Recipe yields 4 servings.*

STEAK WITH VEGETABLE GRAVY

169

(Crockpot)

$\frac{1}{4}$ cup finely chopped carrot
 $\frac{1}{4}$ cup finely chopped onion
 $\frac{1}{2}$ cup finely chopped celery
 $\frac{1}{4}$ cup finely chopped green pepper

1 2-pound beef round steak, cut
 $\frac{3}{4}$ inch thick
 $\frac{1}{2}$ cup catsup
1 tablespoon vinegar
2 tablespoons all-purpose flour

In crockery cooker place carrot, onion, celery, and green pepper. Trim excess fat from meat; cut into 6 equal pieces. Place meat atop vegetables. Sprinkle with salt and pepper. Combine catsup, vinegar, and $\frac{1}{3}$ cup water; pour over meat. Cover and cook on low-heat setting for 8 to 10 hours. Remove meat. Skim excess fat from cooking liquid; pour mixture into saucepan. Return meat to cooker. Blend $\frac{1}{2}$ cup cold water slowly into flour. Stir into vegetable mixture. Cook and stir till thickened and bubbly. Place meat on platter. Spoon some gravy over; pass remaining gravy. *Serves 6 to 8.*

CHERRY PORK CHOPS

(Crockpot)

6 pork chops, cut $\frac{3}{4}$ inch thick
Salt
Pepper
 $\frac{1}{2}$ of a 21-ounce can cherry pie filling (1 cup)
Parsley (optional)

2 teaspoons lemon juice
 $\frac{1}{2}$ teaspoon instant chicken bouillon granules
 $\frac{1}{8}$ teaspoon ground mace (optional)

Trim excess fat from pork chops. In a large skillet cook the trimmings till about 1 tablespoon of fat accumulates. Discard the remaining trimmings. Brown the pork chops in the hot fat. Sprinkle each chop with salt and pepper.

In a crockery cooker stir together the cherry pie filling, lemon juice, chicken bouillon granules, and ground mace; mix well. Place the browned pork chops atop cherry mixture. Cover and cook on low-heat setting for 4 to 5 hours. Place chops on a warm serving platter. Pour some of the cherry sauce over; pass the remaining sauce. Garnish with parsley, if desired. *Serves 6.*

*Karen Proenneke
Mt. Pleasant, Iowa*

MICROWAVE BRAN MUFFINS

4 eggs
1 quart buttermilk
5 cups all-purpose flour
3 cups sugar
5 teaspoons baking soda

2 teaspoons salt
1 cup cooking oil
1 15-ounce box raisin and bran flake cereal

In large bowl beat together eggs and buttermilk. Add flour, sugar, soda and salt. Stir in oil and cereal. Cover; refrigerate for 24 hours. Batter will keep in refrigerator for 6 weeks.

To micro-cook, fill six plastic muffin cups or greased custard cups about half full. Micro-cook on high for $2\frac{1}{2}$ to 3 min.

GARLIC BREAD

(Microwave)

1 loaf Vienna bread
1/3 cup melted butter

1/2 teaspoon garlic salt
1/2 teaspoon Parmesan cheese

Cut bread 1/2 inch thick but not all the way through. Combine melted butter, salt and cheese. Spread mixture between each slice of bread and brush top of loaf. Wrap in wax paper and place in paper bag. Heat with microwave 45 seconds to 1 min.

RUBY RED BAKED APPLES

(Microwave)

8 baking apples, medium size
1/2 cup sugar
1 teaspoon cinnamon
1 can whole cranberry sauce

1/2 cup very ripe, mashed banana
2 tablespoons water
1/2 cup coarsely chopped walnuts

Wash and core apples. Place in glass baking dish, 2-in. deep. Combine sugar and cinnamon; fill cavities of apples. Combine remaining ingredients; pour over apples. Microwave on HIGH 7 to 9 min. or until apples are tender. Turn dish once or twice; baste apples each time during cooking. Serve warm with scoop of vanilla ice cream.

MICROWAVE PUDDING

1 egg
1/4 cup sugar
2 tablespoons cornstarch
1/2 teaspoon salt
2 cups evaporated milk

1 tablespoon butter
1 teaspoon vanilla
4 teaspoons fudge topping
4 teaspoons peanut butter

In 4-cup glass measure or bowl, beat egg. Stir in sugar, cornstarch and salt. Add evaporated milk. Micro-cook at high setting for 4 to 5 min. until thick; stir every min. Cook 1 min. more. Stir in butter and vanilla. Spoon into four individual serving dishes. Add 1 teaspoon fudge topping and 1 teaspoon peanut butter to each. Swirl with knife. Chill. Mixture may also be poured into pie shell. *Makes 4 servings.*

*Debra Hassenfritz
 Mt. Pleasant, Iowa*

MICROWAVE RICE PUDDING

3 cups milk
**1 3/4-ounce package regular
 French vanilla pudding mix**
Nutmeg (optional)

1 cup instant rice, uncooked
1/4 teaspoon salt
1/2 cup raisins (optional)

In 2-quart casserole combine milk, pudding mix, rice and salt. Cover and cook in microwave oven at high setting for 10 minutes. Stir every 2 1/2 minutes. Let stand covered for 10 minutes; stir. If desired, add raisins and sprinkle with nutmeg. *Makes 6 servings.*

*Karen Proenneke
 Mt. Pleasant, Iowa*

CHOCOLATE-NUT FONDUE

171

(Crockpot)

- | | |
|---|--|
| 1 12-ounce package semisweet
chocolate pieces (2 cups) | 1 cup sugar |
| 1 13-ounce can evaporated milk
(1 $\frac{2}{3}$ cups) | 1 cup chunk-style peanut butter |
| | Banana, apple, or marshmallow
dippers |

In crockery cooker combine chocolate, milk, sugar, and peanut butter. Cover; cook on high-heat setting for 30 min.; stir well to blend. Serve at once or reduce heat and keep warm, covered, on low-heat setting for 1 to 2 hours; stir occasionally. Spear dipper; dip in fondue, swirling to coat. *Serves 8.*

ROCKY ROAD CAKE

(Microwave)

- | | |
|---|--------------------------------|
| 1 pkg. Pillsbury Plus Devil's
Food or Dark Chocolate Cake
Mix | 1 cup water |
| 3 eggs | 6 oz. semisweet choc. chips |
| $\frac{1}{3}$ cup oil | 1 cup miniature marshmallows |
| | $\frac{1}{2}$ cup chopped nuts |

Grease and sugar Bundt pan. In large bowl, blend first four ingredients until moistened. Beat 2 min. on high. Fold in choc. chips, marshmallow and nuts. Pour into pan. Bake in microwave on full power 10 to 12 min. or until toothpick inserted in center comes out clean.* Let stand 10 min. Invert on serving platter. Cool.

Make a glaze of powdered sugar and milk to drizzle on top, if desired.

*Micro Tip — You may wish to turn cake halfway through cooking time.

SUGAR CRUSTED MAPLE CAKE

(Microwave)

- | | |
|---|--|
| 1 pkg. Pillsbury Applesauce
Spice cake | 3 eggs |
| 1 cup water | $\frac{1}{2}$ cup sugar |
| $\frac{1}{3}$ cup oil | $\frac{1}{2}$ cup maple-flavored syrup |

Grease and sugar 12-cup, fluted, plastic or ceramic tube pan. In large bowl, blend cake mix, water, oil, and eggs until moistened. Beat 2 min. at high speed. Pour into prepared pan.

Microwave or defrost 11 min. and then on high 5 $\frac{1}{2}$ min. Rotate pan $\frac{1}{4}$ turn every 3 min.

In 2-cup glass measure, microwave sugar and syrup until mixture boils and sugar is melted. Pour around edges of hot cake. Cool upright in pan 15 min.; turn on to serving plate.

Gwen Moore
New London, Iowa

The thing to put aside for one's old age is all thought of retirement.

MICROWAVE COCONUT PECAN CANDY

1 tblsp. margarine or butter	½ cup semi-sweet chocolate chips
2 tblsp. milk	1 tblsp. shortening
1 pkg. coconut pecan frosting mix	

Line bottom of 9×5×3" pan with foil, leaving 1 in. of foil at each end. Heat margarine and milk in microwave dish in microwave until hot (35 sec.). Take out to stir in frosting mix (dry). Heat again 20 sec. Stir and heat 20 sec. more. Stir. Spread in pan. Melt chocolate chips and shortening in microwave until melted and spread over top of coconut pecan mixture. Refrigerate until firm. Lift candy out and cut into 1" squares.

*Esther Wonderlich
Mt. Pleasant, Iowa*

MICROWAVE FUDGE

1 lb. pkg. unsifted powdered sugar	¼ cup milk
½ cup cocoa	1 tsp. vanilla
1 stick butter or margarine	½ cup chopped nuts

Mix sugar and cocoa together in an ungreased 10×10" dish. Cut up one stick of butter into 4 or 5 pieces, drop onto sugar mixture. Pour in milk. Do not stir. Set microwave on high and put mixture in oven for 2 or 3 min., or until the mixture is bubbly. Remove from oven and stir. Thoroughly stir in nuts and 1 tsp. vanilla so that nuts are evenly distributed. Spread fudge evenly in dish. Refrigerate 1 hr. Cut into squares.

CROCKERY COCOA

(Crockpot)

3⅓ cups nonfat dry milk powder	½ cup sugar
⅔ cup unsweetened cocoa powder	1 teaspoon vanilla extract

In crockery cooker combine milk, cocoa, and sugar. Stir in vanilla and 6 cups warm water; stir to dissolve. Cover and heat on low-heat setting for 3 to 4 hours. *Makes 8 to 10 servings.*

Spiced Cocoa: Add 1 teaspoon ground cinnamon and ¼ teaspoon ground nutmeg to dry ingredients.

Mocha Cocoa: Add 2 tablespoons instant coffee crystals to hot cocoa.

*Karen Proenneke
Mt. Pleasant, Iowa*

HONEY MULLED CIDER

10 cups apple cider or apple juice (2½ quarts)	Dash ground ginger
⅓ cup honey	Dash ground nutmeg
⅛ teaspoon salt	5 inches stick cinnamon, broken
	1½ teaspoons whole cloves

In crockery cooker combine cider, honey, salt, ginger, and nutmeg. Add cinnamon and cloves (tied in cheese-cloth, if desired). Cover; heat on low-heat setting for 4 to 4½ hours. *Makes 20 (4-ounce) servings.*

DIVINITY
(Microwave)

173

4 cups sugar	3 egg whites
1 cup light corn syrup	1 tsp. white vanilla
¾ cup water	½ cup chopped nuts (optional)
¼ tsp. salt	

Mix together sugar, syrup, water, and salt in a 1½ qt. casserole. Cook on full power 20 min. or until hard ball stage is reached. Stir once or twice during cooking. While syrup cooks, beat egg whites until stiff peaks form. Use a large mixing bowl. Gradually pour hot syrup over egg whites while beating at high speed until mixture is thickened and candy starts to lose its gloss. Beating may require about 12 min. Add vanilla and nuts to beaten mixture. Drop by tsps. onto wax paper.

Gwen Moore
New London, Iowa

PEANUT BRITTLE
(Microwave)

1 cup raw peanuts	1 tsp. butter
1 cup sugar	1 tsp. vanilla
½ cup white corn syrup	1 tsp. soda
⅛ tsp. salt	

Stir peanuts, sugar, syrup, and salt into a 2-qt. casserole. Cook 7 min., stirring well after 4 min. Add butter and vanilla, blending well. Cook 1 min. more. Add soda and gently stir until light and foamy. Pour into lightly greased cookie sheet. Let cool ½ to 1 hr. If roasted salted peanuts are used, omit salt and add peanuts after first 4 min. of cooking.

Gwen Moore
New London, Iowa

QUICK COOKING OATMEAL

3 cups water	1½ cups oatmeal
¾ teaspoon salt	

Combine water, salt and oatmeal in 1½ quart glass casserole. Cover and cook with microwave 6 min. stirring after 3 min. Allow to stand covered 5 min. before serving. *Recipe yields 4-6 servings.*

Billie Turley
Mt. Pleasant, Iowa

QUICK COOKING OATMEAL
(Individual Serving)

¾ cup water	¼ cup oatmeal
dash of salt	

Combine water, salt and oatmeal in an individual serving dish. Cook with microwave 1½ min. Allow to stand 5 min. before serving.

Billie Turley
Mt. Pleasant, Iowa

GRAHAM CRACKER SHELL

1½ cup graham crackers (18) **¼ cup sugar**
½ cup melted butter

Crush crackers. Add melted butter and sugar. Mix thoroughly. Pat into 9 inch glass pie plate. Bake with microwave 2 min., turning dish half way through baking period. Cool before filling.

*Debra Hassenfritz
Mt. Pleasant, Iowa*

CHOCOLATE WAFER SHELL

1½ cups chocolate wafer crumbs **⅓ cup butter**
(40)

Crush wafers. Add melted butter. Mix thoroughly. Pat into 9 inch glass pie plate. Bake with microwave 2 min., turning dish half way through baking period. Cool before filling.

BUTTERSCOTCH SAUCE

1½ cups brown sugar **⅓ cup hot water**
¼ cup butter **⅔ cup evaporated milk**
⅔ cup corn syrup **½ teaspoon vanilla**

Mix sugar, butter, syrup and water in a 1½ quart casserole. Cook with microwave 4 min. Stir. Cook 3 min. longer. Beat in the evaporated milk and vanilla. *Recipe yields 3 cups.*

*Billie Turley
Mt. Pleasant, Iowa*

ZIPPY DIP

4 oz. cream cheese **2 to 3 T. chopped green onion**
¼ c. catsup **3 drops Tabasco**

Soften cream cheese in 1 quart casserole at high 20 to 24 seconds. Pour catsup into 1 cup measure. Cover; microwave ½ to 1 min., until bubbly. Stir into cheese with onion and Tabasco. Microwave at 50% 1½ to 2½ min., until hot.

BROWNIES

2 ounces unsweetened chocolate **1 cup sifted cake flour**
⅓ cup shortening **¼ teaspoon baking powder**
1 cup sugar **¼ teaspoon salt**
2 eggs **1 cups nuts**
¼ teaspoon vanilla

Melt chocolate in paper with microwave 1½-2 min. let cool. Cream shortening and sugar. Add eggs, one at a time, mix until light and fluffy. Add vanilla and cooled chocolate, mix well. Sift together flour, baking powder and salt. Mix in dry ingredients. Add nuts. Mix well. Place dough evenly in a waxed paper lined 1½ quart utility dish or 8 inch round glass dish. Cover with a paper towel and bake 5 min., turning half way through the baking period. Cool before cutting. Frost if desired. *Recipe yields 16 brownies.*

Soups and Sandwiches



VINEGAR

VINEGAR — THE WORKER!

Brighten and freshen your carpeting — lightly sponge with a solution of 1 cup vinegar to 2 quarts water. Work over the carpeting with a light hand, don't saturate the carpet. Follow with a light rubbing with a clean dry cloth. Also use on fabric upholstery.

Dark wood furniture — if it has developed an unsightly white atmospheric film, mix $\frac{1}{4}$ cup vinegar into 1 quart water. Wet a clean soft cloth in the solution, wring out well and wipe off the furniture surfaces. Dry with a clean dry cloth and polish. To give your furniture a beautiful luster — add 1 teaspoon vinegar to a pint of furniture polish. Shake well. Use in regular manner.

Laundry — Add 1 teaspoon vinegar to a basin of rinse water when washing nylons and panty hose. This treatment will help retain their elasticity. Soaking washable garments in warm vinegar will remove most perspiration stains. Follow with usual laundering. For general spot removal from washables, add 1 cup white vinegar to your wash water. Use full strength for sponging out small articles or for spot cleaning.

A cup of vinegar added to the washer during the rinse cycle cuts through soapy residue and gives a wonderful softness to the clothes.

Give your washer a treatment! At least once a year, add one gallon of vinegar to the water and allow the machine to run through an entire wash cycle—without clothes or soap, of course. The vinegar helps to unclog soap scum from the pipes, and your machine will operate more efficiently.

Scorching — The discoloration can be removed by rubbing the scorched area lightly with full strength vinegar. Wash in usual manner. Only helpful for lightly scorched discoloration.

Glass cleaner for windows, mirrors, TV screens, picture glass, glass top tables, etc. — 4 tablespoons white vinegar, $\frac{1}{2}$ cup household ammonia, 4 tablespoons rubbing alcohol in 1 gallon water. Can be dispensed from a spray bottle for greater ease.

Woodwork cleaning for all wooden cabinets, paneling, flooring, etc. — 1 cup vinegar, 1 cup turpentine, $\frac{1}{2}$ cup boiled linseed oil. Mix well. Use clean, soft cloth. Saturate cloth, wring out well and rub and clean your woodwork in usual manner.

Cut grease in dishwasher and make dishes shine — add 2 to 3 tablespoons vinegar to basin of water, adding regular soap or detergent.

Dishwasher — Use 2 cups vinegar to eliminate chalky, streaky mineral deposits on dishes and glassware; follow with regular cycle, using dishwasher compound.

Remove unsightly brown film from flower vases — Place a few pieces of finely chopped raw potato in the vase, add $\frac{1}{2}$ cup vinegar. Shake well. Wash with warm soapy water. Rinse and dry. For more stubborn stains, repeat process.

Clean and freshen interior of refrigerator — Wipe off rubber cushion tubing of your refrigerator door occasionally with full strength vinegar to remove and prevent mildew.

1 turtle-meat diced or cubed	Juice & peel of $\frac{1}{2}$ lemon
3 cups water	Sprinkle of cayenne pepper
3 cups chicken broth	$\frac{1}{4}$ tsp. black pepper
1 bay leaf	$\frac{1}{2}$ tsp. salt
Sprinkle of thyme	2 cloves
$\frac{1}{4}$ tsp. allspice	

Bring above mixture to a boil. Saute 2 minced onions in 2 tbsp. oil. Add one tbsp. flour and $1\frac{1}{2}$ cups tomatoes. Add this mixture to first mixture along with 1 tbsp. minced parsley. Simmer for 2 hours and serve.

*Kay Slagle
Mt. Pleasant, Iowa*

SPLIT PEA SOUP

1 lb. dry green split peas	$\frac{1}{4}$ t. pepper
8 c. water	1 c. sliced carrot
1 meaty ham bone (about $1\frac{1}{2}$ lbs.)	1 c. chopped celery
1 c. chopped onion	2 slices bacon
1 t. instant chicken bouillon granules	$\frac{1}{2}$ c. light cream
	2 T. butter or margarine
	$\frac{1}{2}$ t. salt

Rinse peas. In Dutch oven combine peas, water, ham bone, onion, bouillon granules, salt, and pepper. Bring to boiling. Reduce heat; cover and simmer $1\frac{1}{2}$ hours, stirring often. Remove ham bone; cool slightly. Cut off meat and chop. Return meat to soup; add carrot and celery. Simmer 30 minutes. Cook bacon till crisp; drain and crumble. Stir bacon, light cream, and butter into soup; heat through.

*Kathleen Klopfenstein
Mt. Pleasant, Iowa*

TOMATO SOUP (canned)

Cook well:	
8 qts. tomatoes (cut up)	1 small bunch celery
1 red sweet pepper	1 small bunch carrots
6 small onions	

Run through food mill. Add one scant cup sugar. Cook a few minutes.

Cream together:	
1 cup flour	$\frac{1}{4}$ cup salt
$\frac{1}{2}$ cup butter	

Add some tomatoes to this mixture and then add slowly to tomatoes, stirring constantly. Cook until creamy. Pour into hot, sterilized jars and seal. Process 15 min. in hot water or 10 min. at 5 lbs. pressure in pressure cooker. Yield 8 to 10 qts.

*Bernita Moore
Elkader, Iowa*

VEGETABLE SOUP (canned)

2 cups chopped, peeled tomatoes	3 cups. sliced carrots
4 tsp. beef boullion granules	2½ cups green beans
1 tbsp. Worcestershire sauce	2 cups corn
½ tsp. chili powder	1 cup chopped celery
3 cups cubed, pared potatoes	½ cup chopped onion

In large kettle mix first four ingredients and 3 cups water and 2 tsp. salt. Heat, add vegetables and boil 5 min. Pour hot soup into hot jars and seal. Process in pressure canner at 10 lbs. pressure for 55 min. for pints, and 85 min. for quarts.

*Mabel Goettsche
Mt. Pleasant, Iowa*

GOLDEN POTATO SOUP

1 small onion, chopped	1 cup leftover mashed potato
2 tablespoons fat	2 cups milk
1 tablespoon flour	½ cup shredded American cheese
1 teaspoon salt	
Dash of pepper	

Cook onion in the fat 2 to 3 minutes. Blend in next 3 ingredients and 1 cup water. Cook, stirring, 2 minutes. Add remaining ingredients; heat. *Makes 1 quart.*

*Harrison Moore
Mt. Pleasant, Iowa*

HARDY HAMBURGER SOUP

1 lb. hamburger	¼ cup rice, raw
½ cup carrots, diced	2 cups tomato juice
½ cup celery, finely diced	1½ quarts water
2 cups potatoes, diced	Salt and pepper to taste
½ onion, diced	

Brown hamburger in skillet and drain. Prepare vegetables and combine in large kettle with water. Add rice and hamburger and bring to a boil. Simmer 45 to 60 minutes. *Serves 12.*

*Francine Ward
Houghton, Iowa*

HAMBURGER SOUP

Brown in large pan:	
1 lb. hamburger	2 medium diced onions
Add:	
1 large can V-8 juice	2 cups raw grated carrots
2 cans celery soup	

Cook 1 hour. Stir frequently.

*Joyce Dennison
Mt. Pleasant, Iowa*

12 oz. fresh oysters
2 T. butter
1½ t. salt

4 cups milk
Pepper to taste

Melt butter in sauce pan. Add oysters and cook three minutes or until eyes of oysters curl. Add seasonings and milk. Bring almost to boiling point. It is now ready to serve.

*Evelyn Augsburg
Mt. Pleasant, Iowa*

POTATO SOUP

4 cups diced potatoes
2 medium onions, minced
2 tablespoons butter
1 tablespoon all-purpose flour
4 cups milk

1 teaspoon salt
1/8 teaspoon pepper
Dash of ground nutmeg
(optional)
Minced parsley or chives
(optional)

Combine potatoes and onion with enough water to cover and cook until tender. Force mixture, including the liquid, through a sieve. Melt butter in a large saucepan. Stir in flour and cook 1 minute. Remove from heat and stir in milk, salt, pepper, and nutmeg. Return to heat and bring to a boil, stirring. Stir in potato mixture and heat, but do not boil. Add more seasoning if necessary. Serve hot, garnished with parsley or chives.

*Harrison Moore
Mt. Pleasant, Iowa*

CHILI WITH SOUR CREAM

Brown 2 pounds ground beef and drain.

Add:

3 tablespoons flour
2 cans chili beef soup
2 cans water

1 envelope dried onion soup mix
1 tablespoon chili powder

Simmer 15 minutes until hot. Stir in ½ to 1 pint sour cream just before serving.

*Marcia Marshall
Mt. Pleasant, Iowa*

BOWLING ALLEY CHILI

1 large can tomatoes (1 pound,
12 ounces)
2 cans kidney beans
1 can tomato soup
2 cups tomato juice
1 cup catsup

3 teaspoons chili powder
1 quart water
2 pounds hamburger or ground
pork, browned with pepper
3 teaspoons salt
1 onion

Combine ingredients, simmer 1 hour.

*Gayle Olson
Mt. Pleasant, Iowa*

2 sm. onions, chopped	1 tbsp. sugar
1 lb. ground beef	1 can kidney beans
1 tbsp. shortening	2 tsp. chili powder
1 tsp. salt	½ c. water
3 tsp. Worcestershire sauce	1 tbsp. cornstarch
1 pt. tomato juice	

Brown onions and meat in shortening; add spices. Cook over low heat until onions are tender; add remaining ingredients. Bring to boil; thicken with cornstarch dissolved in cold water. Cook over low fire for 30 minutes, stirring.

ITALIAN-STYLE VEGETABLE SOUP

1 large onion	½ teaspoon oregano
2 tablespoons oil	1 teaspoon minced garlic
¾ cup diced carrot	2 tablespoons chopped parsley
¾ cup diced celery	2 cups cooked or canned navy beans
16-ounce can whole tomatoes	5½ cups beef broth
2 cups cubed zucchini	Grated Parmesan cheese
1 teaspoon basil	

Peel and coarsely chop onion to measure 2½ cups. Heat oil in large saucepan or Dutch oven. Add onion, carrot and celery. Saute 5 minutes. Add tomatoes and liquid, breaking up tomatoes with spoon. Stir in zucchini, seasonings, beans and broth. Cover and bring to boil, then simmer 30 minutes. Serve with sprinkles of grated cheese. Makes 6 servings.

CHICKEN NOODLE SOUP

½ cup diced, cooked chicken	1 tablespoon red pepper flakes
1 can cream of chicken soup	1 tablespoon garlic salt
1 can chicken noodle soup	Dash Worcestershire Sauce
2 10½-ounce cans cream-style corn	3 cups milk
3 tablespoons chopped pimiento	¾ cup light cream
	Chopped chives

In a pot combine milk and soups until heated. Blend in chicken and corn gradually. Cook for 5 minutes, stirring constantly. Add seasonings; blend in cream. Cook until heated. Garnish with chives. *Serves 6.*

KIDNEY BEAN SOUP

4 sliced green onions	1 cup white wine
2 tablespoons butter	¼ teaspoon salt
2 15-ounce cans kidney beans	⅛ teaspoon pepper
4 cups tomato juice	⅛ teaspoon thyme

In an electric blender, blend kidney beans into a puree. In a pot combine onions and butter. Cook until onions are tender. Add bean puree, tomato juice, wine, salt, pepper and thyme. Cook until hot. *Serves 6.*

HOT CHICKEN SANDWICHES

181

1 cup cubed (yellow) cheese
2 tablespoons olives, chopped
3 hard cooked eggs, chopped
½ cup salad dressing

1 cup cubed chicken
2 tablespoons chopped onion
2 tablespoons chopped pickle

Mix above and put in 8 large buns. Wrap in foil. Bake in 250 degree oven 30 minutes or 350 degree 10 to 15 minutes. These may be frozen and heated as needed.

TUNA BUMSTEADS

1 small can tuna, broken up
3 hard cooked eggs, chopped
¼ cup diced cheese
1 Tbsp. minced onion

1 tbsp. chopped celery
2 tbsp. sweet pickles
Mayonnaise or salad dressing

Mix ingredients well. Add enough salad dressing to make a nice moist spread. Place on buns (fairly thick). Top with bun. Wrap in foil. Bake for 15 min. at 325°.

*Esther Wonderlich
Mt. Pleasant, Iowa*

BROILED BEAN AND CHEESE SANDWICHES

1 can (1 pound 5 ounces) pork
& beans
¼ cup pickle relish

½ teaspoon prepared mustard
⅛ teaspoon salt

Arrange 6 slices sandwich bread on foil lined cookie sheet. Spread bread slices with bean mixture. Place 6 slices sharp cheese over sandwiches. Top with 6 slices diced bacon. Broil, watching carefully, until bacon is done and cheese melted.

PORKETTE SANDWICHES

1 pound ground lean pork (80
percent lean)
¼ teaspoon Accent

2 Tablespoons barbecue sauce
1 teaspoon salt
Dash of pepper

Brown pork, add remaining ingredients. Serve on buns.

*Mary Walter
Mt. Pleasant, Iowa*

HAM AND SWISS SANDWICHES

Melt together:

¼ lb. butter
2 Tbsp. mustard

2 Tbsp. poppyseed
½ tsp. minced onion

Spread on both sides of 8 sandwich buns. Put several layers of shaved ham, thin slices of Swiss cheese on bun. Wrap in foil. Bake at 350° for about 20-25 minutes. Serves 8.

*Nancy Danals
Mt. Pleasant, Iowa*

CORN DOGS

Makes 8 to 10

**2/3 cup Quaker or Aunt Jemima
Enriched Corn Meal**
1/3 cup all-purpose flour
1 teaspoon salt
1 egg, beaten

**2 tablespoons vegetable oil or
melted shortening**
1/2 cup milk
1-lb. pkg. wieners

Combine corn meal, flour and salt. Add egg, oil and milk. Coat each wiener with flour and insert onto tines of cooking fork or wooden skewer. Dip into corn meal mixture, coating all sides. Fry a few at a time in hot deep fat (375°) until golden brown. Serve with mustard, catsup or chili sauce.

(From the Quaker Oats Test Kitchen, Chicago, Ill.)

FRANKFURTER WEDGES

6 frankfurters
1 cup grated Cheddar cheese
1/4 cup mayonnaise

**1/4 teaspoon Worcestershire
Sauce**
6 frankfurter buns

Split and open frankfurter buns. In a bowl combine mayonnaise and Worcestershire Sauce. Spread mixture inside both halves of buns. Sprinkle lightly with cheese. Slice frankfurters lengthwise almost through. Stuff frankfurters with remaining cheese. Place on a cookie sheet. Broil 3 inches from heat for 5 to 8 minutes. *Serves 6.*

*Billie Turley
Mt. Pleasant, Iowa*

GOOLEY BUNS

1 pound bologna
1/4 cup prepared mustard
1 tablespoon minced onion
1/3 cup salad dressing

3/4 pound sharp American cheese
**2 tablespoons chopped sweet
pickles**

Grind bologna and cheese. Add remaining ingredients and mix well. Cut coney buns in half; spread with butter and then filling. Wrap each bun in foil. Heat in slow oven for 25 minutes at 325 degrees. *Makes 12.*

REUBEN SPECIAL

1 cup drained sauerkraut
1/2 teaspoon caraway or dill seed
1/8 teaspoon garlic powder
12 slices rye bread

1/2 cup Russian dressing
6 slices American cheese
1 pound thinly-sliced corned beef
Butter

Drain sauerkraut. Toss sauerkraut with caraway or dill seeds and garlic powder. Set aside. Spread bread with dressing. Top 6 slices bread with corned beef, sauerkraut mixture, cheese and remaining 6 slices bread. Brush melted butter on both sides of sandwiches. Grill until cheese is melted. Serve hot. *Serves 6.*

1½ lbs. ground beef	½ cup milk
¾ cup Quaker Oats (quick or old fashioned)	1 jar (5 oz.) process cheese spread
1 teaspoon instant minced onion	2 tablespoons sweet pickle relish
1½ teaspoons salt	2 teaspoons prepared mustard
¼ teaspoon pepper	2 tablespoons catsup

Combine beef, oats, onion, salt, pepper, catsup and milk; mix lightly, shape into 12 thin patties. Blend cheese, relish and mustard; spread as filling over 6 patties, top with remaining patties, pinch edges together to seal. Broil 4 inches from heat about 7 minutes on first side, 5 minutes on second side. Serve on toasted hamburger buns. *Makes 6 servings.*

(From the Quaker Oats Test Kitchen, Chicago, Ill.)

EGG SALAD

6 chopped hard-cooked eggs	1 teaspoon salt
2 tablespoons mayonnaise	¼ teaspoon pepper
1 tablespoon prepared mustard	2 slightly beaten eggs
⅓ cup pickle relish	½ cup milk
2 tablespoons chopped parsley	12 slices bread

In a bowl combine chopped eggs, mayonnaise, mustard, pickle relish, parsley, ½ teaspoon salt, and pepper. Mix well. Spread the mixture on 6 slices bread. Top with remaining slices. Blend beaten eggs, milk, and ½ teaspoon salt. Dip each sandwich in mixture. Cook on a hot greased griddle until brown on one side. Turn; brown other side. *Serves 6.*

SOUR CREAM BURGERS

½ pound ground beef	¼ teaspoon dry mustard
2 tablespoons chopped onion	¼ cup dairy sour cream
¼ cup catsup	2 hamburger buns, split and toasted
1 teaspoon vinegar	
½ teaspoon salt	

Brown ground beef with onion; drain off excess fat. Stir in catsup, vinegar, salt, and dry mustard. Cover and cook over low heat for 15 minutes. Stir in sour cream and heat, but do not boil. Serve over buns. *Serves 2.*

*Janie Hodam
Mt. Pleasant, Iowa*

BAR B Q HAMBURGERS

2 pounds hamburger	4 tablespoons prepared mustard
1 onion	4 tablespoons sugar
1 green pepper (optional)	4 tablespoons vinegar
1½ cups catsup	Water to make moist

Simmer until thoroughly cooked. Addition of ¼ cup quick oatmeal will keep hamburger moist and help hold it together.

MAID-RITES PLUS

**2 pounds ground beef seasoned
with onions, brown and drain**

**Add:
1 cup cream of mushroom soup**

Serve on buns or is great to cook wide noodles and add to make a main dish.

*Dolores Bengé
Mt. Pleasant, Iowa*

HOT SANDWICH

**2 pounds ground beef
Salt and pepper
1 large onion**

**2 cans concentrated vegetable
soup**

Brown meat and onion; drain and add soup and 4 cans water. Simmer for 30 minutes. Serve on buns.

GRAND BRAN BURGERS

**1 pound ground beef chuck
1 pound ground veal*
2 eggs, slightly beaten
¼ cup water
¼ cup milk
1 cup NABISCO 100% Bran
Cereal**

**½ cup finely chopped onion
¼ cup chopped parsley
1½ teaspoons salt
1 teaspoon caraway seeds
¼ teaspoon ground black pepper**

In large bowl, combine meat, eggs, water and milk. Blend in cereal, onion, parsley, salt, caraway seeds and black pepper. Shape into 12 even patties, ½-inch thick, or make 6 large dinner-size patties. Broil 3 inches from heat or pan fry for 3 to 5 minutes each side for rare. *Serves 6.*

*Or substitute 1 pound ground beef chuck for veal. Beef chuck is best for flavor and has a good proportion of fat to marbled meat.

*Harrison Moore
Mt. Pleasant, Iowa*

CLUB SANDWICHES

**12 slices cooked turkey
3 tablespoons mayonnaise
6 large slices tomato**

**18 slices bacon
12 leaves lettuce
12 slices white bread**

Toast bread. Spread with mayonnaise. Place 2 slices turkey, 1 slice tomato, 3 slices bacon and 2 lettuce leaves on each of 6 slices toast. Cover with remaining toast. Cut diagonally into fourths. *Serves 6.*

TUNA BURGERS

**1 can cream of mushroom soup
1 can (7-ounce) tuna, drained
1 tablespoon minced onion**

**1 tablespoon minced green
pepper**

Combine and spoon into 4 or 5 hamburger buns which have been opened and brushed with butter. Broil until bubbly.

Wild Game



VINEGAR (*Continued*).

Tarnish remover for copper kitchen utensils — Make paste of equal parts flour, salt and vinegar. Apply paste and rub briskly. Wash, dry and polish with soft dry cloth. Also good for antique copper and brass pieces, drawer pulls, irons, and fireplace tools.

Glass cookware pieces, electric coffee makers — Boil a solution of vinegar and water in cookware to remove unsightly film. Run a vinegar and water solution through coffee maker cycle.

Use full strength vinegar to remove berry, fruit and vegetable stains from hands; will also remove such stains from dishes used for serving and cooking such foods.

To freshen and clean garbage disposal — Pour 1 cup vinegar into disposal, allow to stand for about 10 minutes, then flush with warm water. Repeat occasionally for best results.

Drains sluggish? — Pour boiling vinegar, ($\frac{1}{2}$ to 1 cup) down drain, cover tightly, allow to stand 5 to 10 minutes. Follow with plain, cold water. Another method — pour $\frac{1}{2}$ cup baking soda into drain, add $\frac{1}{2}$ cup vinegar. Cover tightly for 5 minutes, flush with cold water.

Hardened Glue — Loosen it up to a usable consistency by slowly adding hot vinegar, a little at a time, stirring constantly. Continue vinegar additions until glue is again usable.

Stiff, hard-dried paint brushes can be cleaned, softened and made like new — place them in full strength boiling vinegar for about 5 to 10 minutes. Follow with a washing in soapy water, rinse and allow to dry.

DEER STEAKS

187

(Crockpot)

2-3 lbs. deer steak
1 can cream of mushroom soup

1 pkg. Schillings meat marinade
-not beef

Remove all fat from steaks and season with seasoning salt and a little garlic salt. Flour steaks and brown in $\frac{1}{2}$ " of lard. Mix meat marinade according to directions but omit oil. Mix marinade and cream of mushroom soup. Put steaks in crockpot and add marinade and soup. Let simmer on low setting for 2-2 $\frac{1}{2}$ hours.

*Kathleen Klopfenstein
Mt. Pleasant, Iowa*

PEPPERY ROAST

4 lbs. venison, elk or moose
1 tsp. garlic salt
1 tsp. onion salt
2 tsp. celery salt
1 $\frac{1}{2}$ tsp. salt
2 tsp. Worcestershire sauce
2 tsp. pepper
 $\frac{1}{2}$ cup catsup

1 tsp. liquid smoke
3 tblsp. brown sugar
1 tblsp. dry mustard
Dash nutmeg
1 tblsp. soy sauce
1 tblsp. lemon juice
3 drops hot pepper sauce

Combine ingredients and pour over roast. Cover & bake about 4 hours.

*Debra Hassenfritz
Mt. Pleasant, Iowa*

PHEASANT DELUXE

(Microwave)

$\frac{1}{4}$ cup mayonnaise
1 package dry onion soup mix

$\frac{1}{2}$ cup bottled Russian dressing
1 cup orange marmalade

Mix ingredients and spread over pheasant covering each piece. Cover casserole with wax paper. Microwave at high 18-22 minutes. Rotate dish $\frac{1}{2}$ turn after 10 minutes. Allow to stand 5 to 10 minutes before serving. Serve with rice.

Note: Chicken can be substituted for pheasant.

*Kathy Nellor
Mt. Pleasant, Iowa*

SMOTHERED RABBIT

This is also a good way to cook squirrel. Use a Dutch oven or a heavy metal skillet with a lid. Cut dressed rabbit into serving pieces, season with salt and pepper, and roll in flour. Heat $\frac{1}{4}$ cup of bacon fat in the casserole or skillet, add meat, and brown on both sides. Then cover meat with a thick layer of sliced onions; add 1 teaspoon of salt and 1 cup of sour cream. Put lid on pan, and simmer about 1 $\frac{1}{2}$ hours, or until meat is tender.

*Carole Christner
Wayland, Iowa*

PHEASANT IN WINE

1 pheasant
 ½ cup oil
 1 medium onion minced
 1 bay leaf
 ½ teaspoon garlic salt

3 whole cloves
 2 cups white wine
 cayenne pepper
 2 cups cream

Heat oil. Add onion, cloves, bay leaf and garlic salt in heavy frying pan. Add pheasant and cook until brown all over.

Add wine and cayenne pepper. Simmer for 30 minutes or until tender.

Remove bird and strain sauce. Add cream to sauce and heat slowly to boiling point.*

Serve immediately.

*Do not let sauce boil as it will separate.

*Sue Wilson
 Mt. Pleasant, Iowa*

GROUND VENISON JERKY

5 lbs. venison, ground
 1½ tsp. salt tenderizer
 9 tsp. salt
 2 tsp. pepper
 2 tsp. garlic
 1 tsp. cayenne powder

1½ tsp. cardamom
 1 tsp. marjoram
 3 tsp. Accent
 1 oz. liquid smoke
 1 oz. water

Mix venison and spices. Roll meat between wax paper. Remove paper. Brush meat with liquid smoke and water. Bake on low for 3-4 hrs. When meat is dry, cut in strips.

*Debra Hassenfritz
 Mt. Pleasant, Iowa*

GAME MEAT HASH

4 cups cooked lean meat
 1 minced onion

½ cup fat
 4 cups raw diced potatoes

Cut meat in small pieces or grind in a food chopper, and brown with onion in hot fat. Add potatoes, and cook about 25 min. longer. Turn frequently with pancake turner so brown bottom crust is mixed through the rest. A cup of leftover gravy or canned vegetable juice can be added. Season with salt and pepper as the hash is turned. *Serves 4.*

*Carole Christner
 Wayland, Iowa*

DANISH PHEASANT

Soak pheasant in milk over night. Wipe and brown in butter. Remove from pan and make gravy with the brown butter, flour and rich milk. Salt and pepper to taste and a little sugar or jelly to taste. Return meat to the gravy and bake in 300° oven for about 2 hours, or until done.

Try this method with the rump or the flank of any big game animal. A heavy metal kettle with a lid will substitute for the oven if necessary.

2 lbs. lean meat	¼ cup fat
2 potatoes	1 onion
2 carrots	salt and pepper

Dust meat with flour, and brown in fat. Cover and cook slowly 30 min. Slice vegetables and lay on top of meat; add seasonings. Cook slowly 2½ hrs., add a little hot water occasionally to prevent sticking. *Serves 2-3.*

*Carole Christner
Wayland, Iowa*

BAKED QUAIL

½ c. fat	2 small onions, minced
2 whole cloves	1 tsp. peppercorns
2 cloves garlic, cut fine	½ bay leaf
6 quails, cleaned and trussed	½ tsp. salt
⅛ tsp. pepper	few grains cayenne
1 tsp. minced chives	2 c. cream or milk
2 c. hot water	

Melt fat, add onions, cloves, peppercorns, garlic and bay leaf; cook for several minutes. Add quail and brown on all sides. Add water, salt, pepper, cayenne and chives and simmer until tender, about 30 minutes. Remove quail to hot serving dish. Strain sauce, add cream and heat to boiling point. Pour over quail.

SQUIRREL WITH RICE AND POTATOES

2 squirrels, cut up	1 clove garlic, chopped
1 onion, chopped	1 cup uncooked rice
1 green pepper, chopped	3 medium potatoes, chopped
¼ cup celery, chopped	Salt and pepper

Brown squirrels in skillet with small amount of grease. Pressure cook for 15 minutes to tenderize. Saute onion, green pepper, celery and garlic in skillet drippings. Add squirrel, potatoes, seasoning and enough liquid to cook rice and potatoes. Cover and cook slowly until tender.

*Brenda Jenkins
Burlington, Iowa*

BAKED PHEASANT

1 pheasant	1 c. chicken broth
1 bay leaf	Bacon
1 (4 oz.) can mushrooms (drained)	Onion (sliced)
	1 T. real lemon juice

Sprinkle the pheasant with salt and pepper. Put bay leaf and lemon juice in cavity. Cover breast with bacon. Add sliced onion and mushrooms. Pour on the chicken broth and roast 30 minutes per pound at 300°.

SKILLET DUCK

3 ducks
Peanut oil

Seasoned flour

Peel skin back and remove breast meat and legs within a few hours after the ducks are shot. This gives four pieces from each bird, two drumsticks and two breast halves. Wash thoroughly and remove most of the fat. Roll pieces in seasoned flour (pepper and onion salt seasoning). Cook for about an hour at a low temperature (just above simmer) in electric skillet with a generous amount of peanut oil.

David Hassenfritz
Mt. Pleasant, Iowa

ROAST DUCK OR GOOSE AND WILD RICE

2 Mallard ducks or geese
1 large apple, quartered
2 onions, halved

2 celery stalks
1 bay leaf
8 strips bacon (lay over breast)

Place ingredients in body cavity of ducks or geese; wrap tight in foil with 1 cup water per bird; place in roasting pan, cook 4 hours at 350 degrees. Serve with wild rice or Wild Rice Stuffing.

WILD RICE STUFFING

1 cup wild rice, steamed
1 cup sliced mushrooms
3 tablespoons butter

4 green onions
1 bell pepper, chopped
1 teaspoon salt

Simmer rice until nearly tender, about 30 minutes. Saute mushrooms, onions and pepper in butter. Add with salt to rice. Stuff bird before baking.

WILD RABBIT

2 lbs. rabbit
1½ tsp. salt
¼ tsp. thyme

¾ c. flour
2 tsp. paprika

Mix flour, salt, paprika and thyme. Dip rabbit pieces into mixture. Brown in butter or shortening in heavy iron skillet. Place in baking dish. Over the rabbit, pour 2 bouillon cubes dissolved in ½ cup water and 1 tablespoon of lemon juice. (Liquid may be increased with amount of rabbit). Mix ½ cup chopped parsley and 1 tablespoon rosemary (slightly ground). Cover and bake about 1½ hours in slow oven (325 degrees).

RICE CASSEROLE (To be served with Wild Rabbit)

1 c. Uncle Ben's long grain rice
½-¾ stick butter

1 can consomme
salt and pepper to taste

Bake mixture in casserole dish for 1 hour at 350 degrees. (More liquid may have to be added during baking.)

For Men Only

Ralph
Haydn



Quantities to Serve 100 People

COFFEE	— 3 LBS.
LOAF SUGAR	— 3 LBS.
CREAM	— 3 QUARTS
WHIPPING CREAM	— 4 PTS.
MILK	— 6 GALLONS
FRUIT COCKTAIL	— 2½ GALLONS
FRUIT JUICE	— 4 (NO. 10) CANS (26 LBS.)
TOMATO JUICE	— 4 (NO. 10) CANS (26 LBS.)
SOUP	— 5 GALLONS
OYSTERS	— 18 QUARTS
WEINERS	— 25 LBS.
MEAT LOAF	— 24 LBS.
HAM	— 40 LBS.
BEEF	— 40 LBS.
ROAST PORK	— 40 LBS.
HAMBURGER	— 30-36 LBS.
CHICKEN FOR CHICKEN PIE	— 40 LBS.
POTATOES	— 35 LBS.
SCALLOPED POTATOES	— 5 GALLONS
VEGETABLES	— 4 (NO. 10) CANS (26 LBS.)
BAKED BEANS	— 5 GALLONS
BEETS	— 30 LBS.
CAULIFLOWER	— 18 LBS.
CABBAGE FOR SLAW	— 20 LBS.
CARROTS	— 33 LBS.
BREAD	— 10 LOAVES
ROLLS	— 200
BUTTER	— 3 LBS.
POTATO SALAD	— 12 QUARTS
FRUIT SALAD	— 20 QUARTS
VEGETABLE SALAD	— 20 QUARTS
LETTUCE	— 20 HEADS
SALAD DRESSING	— 3 QUARTS
PIES	— 18
CAKES	— 8
ICE CREAM	— 4 GALLONS
CHEESE	— 3 LBS.
OLIVES	1¾ LBS.
PICKLES	2 QUARTS
NUTS	3 LBS. SORTED

To serve 50 people, divide by 2

To serve 25 people, divide by 4

Use 6# Country Style Ribs cut in serving pieces. Boil for 1 hour in water seasoned with onion, celery, bay leaves, salt and pepper. This cooks out excess fat. Drain for 15 minutes and place on readied bar-b-que grill. Cook slowly until brown — basting with special Bar-B-Que Sauce. (See below).
Makes 6 servings.

*Ralph Taylor
Mt. Pleasant, Iowa*

BAR-B-QUE SAUCE

In a 2 gallon enamel ware container (not aluminum) place the following ingredients:

¼ gallon water	1 tbsp. paprika
½ lb. fat pork (fresh)	1 tbsp. garlic salt
2 lemons (sliced)	1 bottle Lea and Perrin Worces-
2 onions (sliced)	tershire Sauce
2 tbsp. Franks Pickle Spice	2 to 3 cups sugar
2 tbsp. Gentry Bar B Q Spice	7 bottles tomato catsup (98 oz.)
2 tbsp. black pepper	1 gal. vinegar
3 tbsp. dry mustard	

Put water in container. Cut fat pork into 1" cubes. Add all ingredients with exception of tomato catsup and vinegar. Bring to a boil and cook down fairly low. Then add vinegar and catsup. Continue to boil for a few minutes. To bottle strain and add ground red pepper to make as hot as desired.

*Ralph Taylor
Mt. Pleasant, Iowa*

SLOW COOKED POT ROAST DINNER

3 to 4 lb. pot roast	2 cups water
1 envelope onion soup mix	4 medium potatoes, unpeeled
4 carrots, cut in 3" sections	2 celery stalks, diced

In the morning before leaving for work or whatever, begin this meal. Cut the roast into 2 in. chunks and place in slow cooker. Mix one half of the onion soup mix with the 2 cups cold water. Pour this over the roast. Scrub and slice the potatoes. Peel the carrots and cut. Dice the celery and add all vegetables to the cooker. Pour remainder of soup mix over top. Cook on low for six to eight hours.

*Stephen Godar
Mt. Pleasant, Iowa*

OMELET

2 eggs	salt and pepper as desired
1 tablespoon water	

Have pan hot. Melt butter in pan and add egg mixture. Swirl mixture around pan. Cook until set. Place desired filling (such as chopped ham, onion, cheese, mushrooms, green peppers) on left side. Fold over, right to left, and cook briefly. Slip out of pan turning it over at same time onto warm plate.

*Ralph Taylor
Mt. Pleasant, Iowa*

CHILI SOUP

1 lb. ground chuck
 1 2½ size can chili beans
 1 large onion — chopped

1 2½ size can tomatoes —
 chopped up
 Chili powder to taste

Brown the ground chuck — season with salt and pepper while browning. Just before finish, add chopped onion. Don't overcook onion. In appropriate size pan place browned meat and onions and mix in the chili beans and chopped up tomatoes. Simmer for one hour — add chili powder to taste. Best if made a day ahead of use. *Makes 6 big servings.*

*Ralph Taylor
 Mt. Pleasant*

SLOW AND EASY CHILI

1 pound ground beef
 2 tbsp. Worcestershire sauce
 1 cup chopped onions
 1 tbsp. garlic salt

2 (2½ size) cans of chili style
 beans
 4 (15 oz.) cans tomato sauce
 2 tbsp. chili powder

Brown hamburger and drain. Add Worcestershire sauce, onions and garlic salt and sautee for 5 min. Add chili beans, tomato sauce and chili powder. Stir, cover and cook in slow cooker for 2 hours on medium. If cooked on stove, use low heat for one hour.

*Stephen Godar
 Mt. Pleasant, Iowa*

HAM AND BEAN SOUP

1 lb. Great Northern Beans
 ¾ lb. onions, chopped

1½ lb. chopped ham
 salt and pepper

Soak beans overnight. Brown ham and onions. Add to soaked beans. Season with salt and pepper to taste. Simmer for about 3 hours before serving. *Makes 8 big servings.*

for **Baked Beans:**

Use Ham and Bean Soup mixture and add:

½ lb. brown sugar

1 32-oz. size bottle catsup

Put in oven and cook down to desired consistency.

*Ralph Taylor
 Mt. Pleasant, Iowa*

CABBAGE SALAD

4 cups sugar
 2 cups vinegar
 1 cup water
 2 heads of cabbage, shredded
 2 tblsp. salt

4 green peppers
 1 stalk celery
 1 tblsp. mustard seed
 1 tblsp. celery seed

Boil together sugar, vinegar, and water. Cool. Add cabbage to salt and let stand 1 hour. Squeeze out all liquid. Add peppers, celery, mustard seed and celery seed. Add cold syrup. This will keep in refrigerator for days.

*Ralph Taylor
 Mt. Pleasant, Iowa*

1 cup warm water
2 pkgs. yeast
3 tblsp. sugar
¾ cup salad oil

2 cups buttermilk
1 tsp. soda
5 cups self-rising flour

Mix together water, yeast and sugar. When yeast dissolves, add salad oil, buttermilk and soda and mix well. Add flour. Put in covered bowl for a few hours or overnight. Stir slightly and dip out with a spoon onto a floured board. Work with hand to form a biscuit. Bake at 450° for 10-12 min. or until golden brown. Remaining dough can be kept covered, in refrigerator for a week.

Ralph Taylor
Mt. Pleasant, Iowa

BAR-B-QUE CHICKEN

Use ½ of a 2½ lb. fryer for each serving. Get bar-b-que fire started about 45 minutes before placing chicken halves on grill. Have grill as far above coals as possible to help prevent fire blazing up and burning chicken. Place chicken halves on grill and turn *often*. Baste with following mix (either spray on or brush on.)

1 pt. vinegar
½ pt. cooking oil

½ pt. water

(This amount is enough for 10 halves.) After chicken halves have been turned and basted once, salt and pepper generously. To test for doneness — grasp chicken leg and twist. If chicken leg bone separates from thigh bone — chicken is done. Approximate cooking time 1-1½ hours depending upon size of chicken and degree of heat of coals.

Ralph Taylor
Mt. Pleasant, Iowa

SAUCE FOR BAR-B-QUE CHICKEN

1 part oil
1 part water

2 parts vinegar

Mix together and baste each time chicken is turned.

William O. Sater
Mt. Pleasant, Iowa

ENGLISH TOFFEE

2 c. butter or oleo
2 c. sugar
6 tblsp. water

2 tsp. vanilla
6 Hershey bars
chopped nuts

Cook butter, sugar and water to 320°. Remove from heat. Add vanilla. Pour onto buttered cookie sheet. Cool. Spread with melted candy bars and sprinkle with nuts. NOTE: Stir occasionally toward end of cooking time to prevent sticking.

Duane L. Goff
Mt. Pleasant, Iowa

CANDY BAR PIE

1½ cups grated coconut
 2 tblsp. butter or margarine
 1 tsp. instant coffee powder
 2 tblsp. water

1 (7½ oz.), plus 1 small milk
 chocolate candy bar with
 almonds, broken
 4 cups frozen whipped dessert
 topping, thawed

Combine coconut and melted butter. Press into 9" pie plate that has been sprayed with Pam. Bake at 325° for 10 min. or until coconut is golden. Cool thoroughly. In small saucepan, dissolve coffee powder in water. Add chocolate bar. Stir chocolate mixture over low heat till melted; cool. Fold in whipped dessert topping and pile into coconut crust. Chill in freezer several hours or overnight. Will not freeze solid. May garnish with chocolate curls or slivered toasted almonds. May make several days ahead.

*Duane Goff
 Mt. Pleasant, Iowa*

RAISIN CREAM PIE

1 cup raisins
 ¼ cup water
 ⅔ cup sugar
 ½ tsp. salt
 3 tblsp. cornstarch

3 cups whole milk
 3 eggs
 1 tblsp. butter
 1½ tsp. vanilla

Bring raisins and water to a boil, then let sit. Heat milk, then stir in dry ingredients slowly. Stir constantly. Boil 1 min. Remove from heat and stir 1 cup hot mixture into 3 beaten egg yolks. Then blend into hot mixture and cook 1 more min., stirring constantly. Remove from heat and blend in butter, vanilla and hot raisins. Pour into baked 9" shell and top with meringue, using 3 egg whites.

*Duane Goff
 Mt. Pleasant, Iowa*

Note: The following five recipes which serve 100 portions were submitted by Roger Graber, Mt. Pleasant, Iowa. The combination of recipes would make a very tasty meal.

BAKED STUFFED PORK SLICES (CHOPS)

(100 Portions)

100 slices pork, boneless
 1 tblsp. black pepper

4½ tblsp. salt

Brown slices on both sides on lightly greased griddle. Sprinkle with salt and pepper. Place in pan and bake at 325°. 4 (18×26") sheet pans.

*Roger Graber
 Mt. Pleasant, Iowa*

BAKED BEANS

(100 Portions)

197

2½ lbs. bacon, chopped
3¾ gallons (5-No. 10 cans)
beans, white, canned with
pork in tomato sauce

1½ qt. onions, dry chopped
2½ cups catsup
2½ lbs. brown sugar
¾ cup mustard, prepared

Brown bacon in 18×24" roasting pan. Do not drain. Add onions and cook until lightly browned. Add bacon-onion mixture to remaining ingredients; mix thoroughly. Pour about 2½ gal. mixture into each greased pan. Bake uncovered, 1 to 2 hrs. or until browned. Use 2 pans. Bake at 350°. (Each portion ¾ cup.)

Roger Graber
Mt. Pleasant, Iowa

CABBAGE, APPLE AND CELERY SALAD

(100 portions)

1 qt. salad dressing
1½ tblsp. salt
1 gallon apples, fresh, eating,
unpared, cored ½-inch dice

5¼ gallons cabbage, fresh,
shredded
3 qt. celery, fresh, chopped
¼-inch dice

Mix together salad dressing and salt. Add apples, stir to coat well. Combine apple mixture, cabbage, and celery. Cover; refrigerate for 2 to 3 hrs. (Each portion ½ cup.)

Roger Graber
Mt. Pleasant, Iowa

PICKLED MUSHROOMS

2 pounds fresh small whole
mushrooms, cleaned, trimmed
2 quarts water
¼ cup lemon juice
¼ cup finely chopped onion
¼ cup finely chopped pimento
2 tablespoons snipped parsley
2 cloves garlic, finely chopped

1 teaspoon sugar
1 teaspoon salt
½ teaspoon dried oregano
leaves, crumbled
¼ teaspoon pepper
½ cup water
½ cup olive oil or vegetable oil
1 cup cider vinegar

Combine mushrooms, 2 qts. water and the lemon juice in large saucepan. Heat to boiling; boil 1 min. Drain. Heat remaining ingredients and mushrooms to boiling. Pack mushroom mixture into hot sterilized jars; seal. Pickled mushrooms can be stored up to 3 weeks or, for longer storage, process in boiling waterbath 20 min.

Ralph Taylor
Mt. Pleasant, Iowa

Make the most of the best and the least of the worst.

Confront improper conduct, not by retaliation, but by example.

STUFFING

(100 Portions)

<p>3 gallon bread, dry, broken</p> <p>4½ cups onions, dry, chopped</p> <p>1 tsp. black pepper</p> <p>2 tblsp. poultry seasoning</p> <p>1 tblsp. salt</p>	<p>¾ cup shortening, melted</p> <p>5 eggs, whole, beaten</p> <p>3 qt. water</p> <p>20 peppers, sweet, fresh, sliced in rings (optional)</p>
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Combine all ingredients (except peppers); mix lightly, but thoroughly. Place 1 pepper ring on each pork slice; top with ¼ cup bread mixture. Pour enough water in each pan to cover the bottom. Bake 1 to 1½ hrs. or until done. (Each portion ¼ cup.)

Roger Graber
Mt. Pleasant, Iowa

CANDIED SWEET POTATOES

(100 Portions)

<p>20 (No. 3) cans sweet potatoes</p> <p>2 oranges, fresh, unpeeled, thinly sliced (optional)</p>	<p>1 lb. butter or margarine</p> <p>1 gallon brown sugar, (6 lbs.)</p> <p>2¼ tblsp. salt</p>
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Place potatoes in a single layer in two 18×24" greased roasting pans. Garnish potatoes with orange slices. Pour an equal quantity of butter or margarine over potatoes in each pan. Sprinkle an equal quantity of sugar and salt evenly over potatoes. Bake 25 min.; baste with syrup, continue baking 20 min. (Each portion ½ cup—2 pieces.) Use 375° oven.

Roger Graber
Mt. Pleasant, Iowa

BAKED BUFFALO IN ONION HOUSES

<p>½ lb. buffalo liver</p> <p>10 slices bacon</p> <p>1 cup chopped celery</p> <p>½ tsp. salt</p>	<p>Paprika</p> <p>Celery salt</p> <p>6 to 8 medium onions</p> <p>Buttered bread crumbs</p>
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Scald liver in boiling water for two minutes. Drain. Remove skin and grind in food chopper or processor. Cut bacon in small pieces and fry crisp and add liver, celery seasoning and mix. Remove outer skins of onions. Remove centers. Leave a firm shell. Fill with liver mixture and sprinkle crumbs over top. Add a small amount of water. Bake for 1 hr. at 300°.

Lloyd Wonderlich
Mt. Pleasant, Iowa

MEATBALL SANDWICHES

199

Makes 6 servings

MEATBALLS:

- 1½ lb. ground beef
- ¾ cup Quaker Oats (quick or old fashioned, uncooked)
- 1 egg, beaten
- ⅓ cup milk
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 tablespoons vegetable oil

SAUCE:

- ½ cup chopped onion
- 1 clove garlic, minced
- 1-lb. can tomatoes and liquid
- 6-oz. can tomato paste
- ¾ cup water
- 1½ teaspoons oregano
- 1 teaspoon salt
- ⅛ teaspoon pepper

For meatballs, combine ground beef, oats, egg, milk, salt and pepper. Shape into 3½ doz. balls. Cook in hot vegetable oil in a large skillet, stirring frequently until brown on all sides (about 10 min.). Remove meatballs from skillet and drain. For sauce, brown onion and garlic in the hot fat used for meatballs. Cut-up tomatoes. Add tomatoes to liquid, tomato paste, water, oregano, salt/pepper to onion and garlic. Bring to a boil. Add meatballs, cover and simmer 15 min., stirring occasionally. Serve meatballs and sauce on buttered and toasted sliced bread.

(From the Quaker Oats Test Kitchen, Chicago, Ill.)

RAISIN VELVET PIE

- 1-9" or 10" baked pie shell
- 1 (22 oz.) Raisin Fruit filling
- 1 pkg. (8 oz.) cream cheese (softened)
- ¼ cup powdered sugar

- 1 pkg. (3½ oz.) instant vanilla pudding
- 1¼ cups milk
- ½ pint whipping cream or whipped topping

Combine cheese, powdered sugar, pudding and milk, beat until smooth. Fold in filling. Pour in baked pie shell. Refrigerate 4-5 hrs. Top with whipped cream before serving.

*Harrison Moore
Mt. Pleasant, Iowa*

CARAMEL CRUNCH APPLE PIE

- 28 caramels
- 2 tblsp. water
- 6 cups tart cooking apples, peeled and sliced
- 9" unbaked pie shell

- ½ tsp. cinnamon
- ⅓ cup butter or margarine
- ½ cup chopped walnuts
- ¾ cup flour
- ⅓ cup sugar

Melt caramels with water in top of double boiler over boiling water, stirring occasionally until melted and smooth. Layer apples and caramel sauce alternately in pie shell. Combine flour, sugar and cinnamon, mixing well. Cut in butter or margarine until like coarse crumbs. Stir in nuts. Sprinkle evenly over apples. Bake at 375° 40 to 45 min. or until done.

*Harrison Moore
Mt. Pleasant, Iowa*

BAKED RACCOON AND VEGETABLES

**1 young raccoon, 5 to 8 pounds
dressed**
1½ teaspoons salt
¼ teaspoon pepper
¼ teaspoon garlic salt
1 large onion, sliced
4 or 5 slices fresh pork

Dash of Tabasco sauce
1 can whole tomatoes
½ cup water
4 carrots
4 sweet potatoes
4 white potatoes

Remove scent glands from under legs. Place raccoon in large pan and cover with water. Parboil approx. 20 min. Remove from water and let cool.

Remove all excess fat and skin. Cut into serving pieces and place in large roasting pan. Season with salt, pepper and garlic salt. Place onion on and around pieces. Place fresh pork slices across meat, add a dash of Tabasco sauce. Add tomatoes and water, cover and bake in 325° oven for approx. 3 hours or until tender.

Add vegetables around meat during the last ¾ hour of baking, cover and bake until done. Add more water as needed. Bacon slices can be used instead of fresh pork.

*David Hassenfritz
Mt. Pleasant, Iowa*

CORNEB VENISON

3 lb. piece of venison

Brine:

1½ lb. salt
½ lb. brown sugar
1 oz. pickling spice

1 oz. baking soda
1 oz. creme of tartar
1 gal. hot water

Combine brine and bring to boil. Skim, cool and pour over venison. Place in crockery jar. Weigh down with plate and rock. Place in cold spot. Let cure 2-3 weeks. Cook as you would corned beef.

*David Hassenfritz
Mt. Pleasant, Iowa*

QUAIL IN GRAVY

12 quail
6 tablespoons butter
**3 tablespoons Lea and Perrin
sauce**
3 tablespoons soy sauce

¼ teaspoon salt
Flour
Pepper
Dash garlic powder

Season quail to taste with sauce made from melted butter, Lea and Perrin sauce, soy sauce, garlic powder and salt. Brush seasoned quail with melted butter and sprinkle lightly with flour. Fill baking pan ½ full with water and cover tightly. Bake 20 to 30 minutes or until tender at 350 degrees. Remove lid and cook 10 minutes longer to brown.

*John Jenkins
Burlington, Iowa*