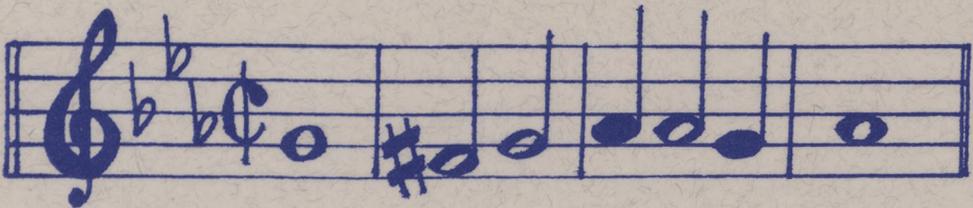
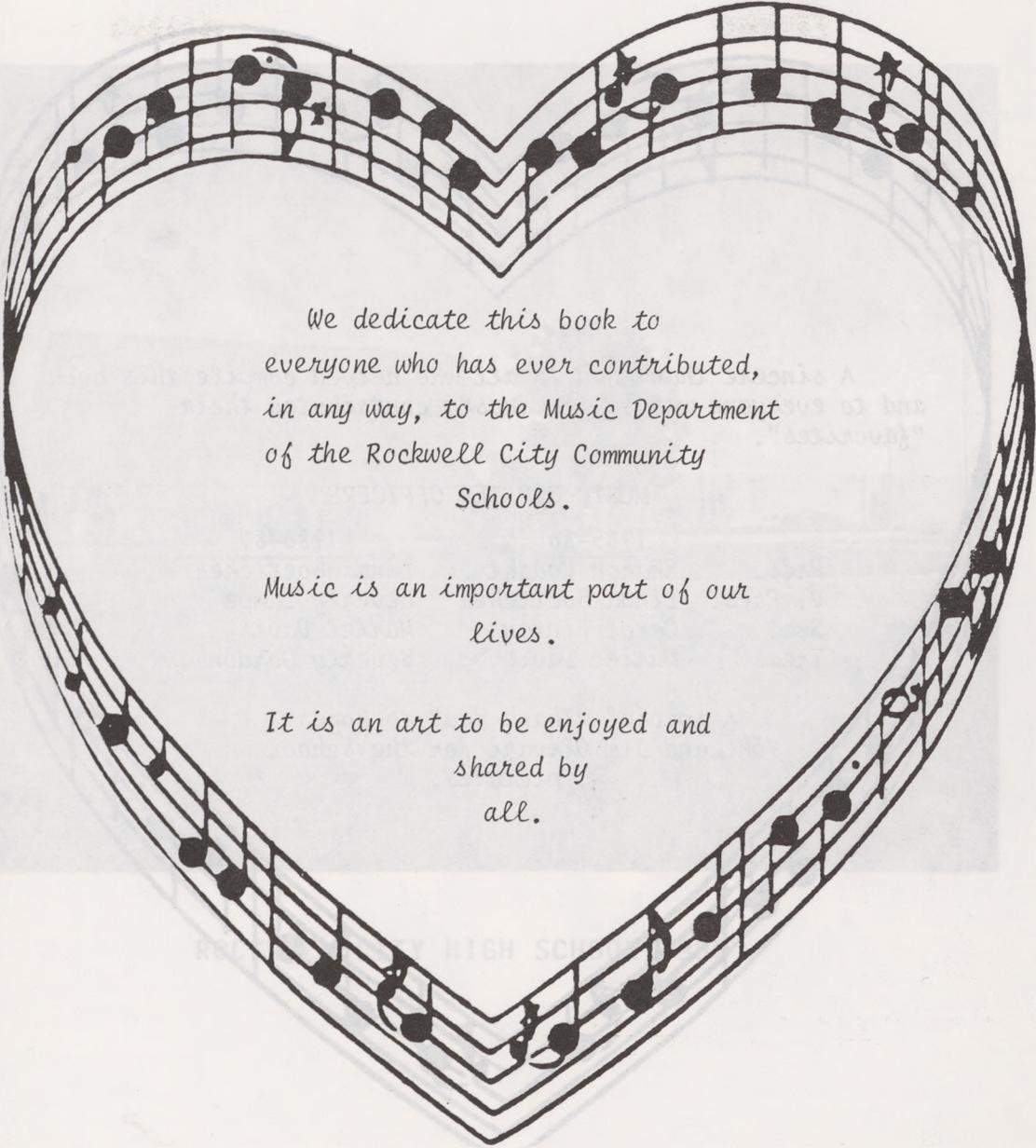


ROCKWELL CITY - MUSIC BOOSTERS
PRESENT



NOTE-WORTHY
RECIPES

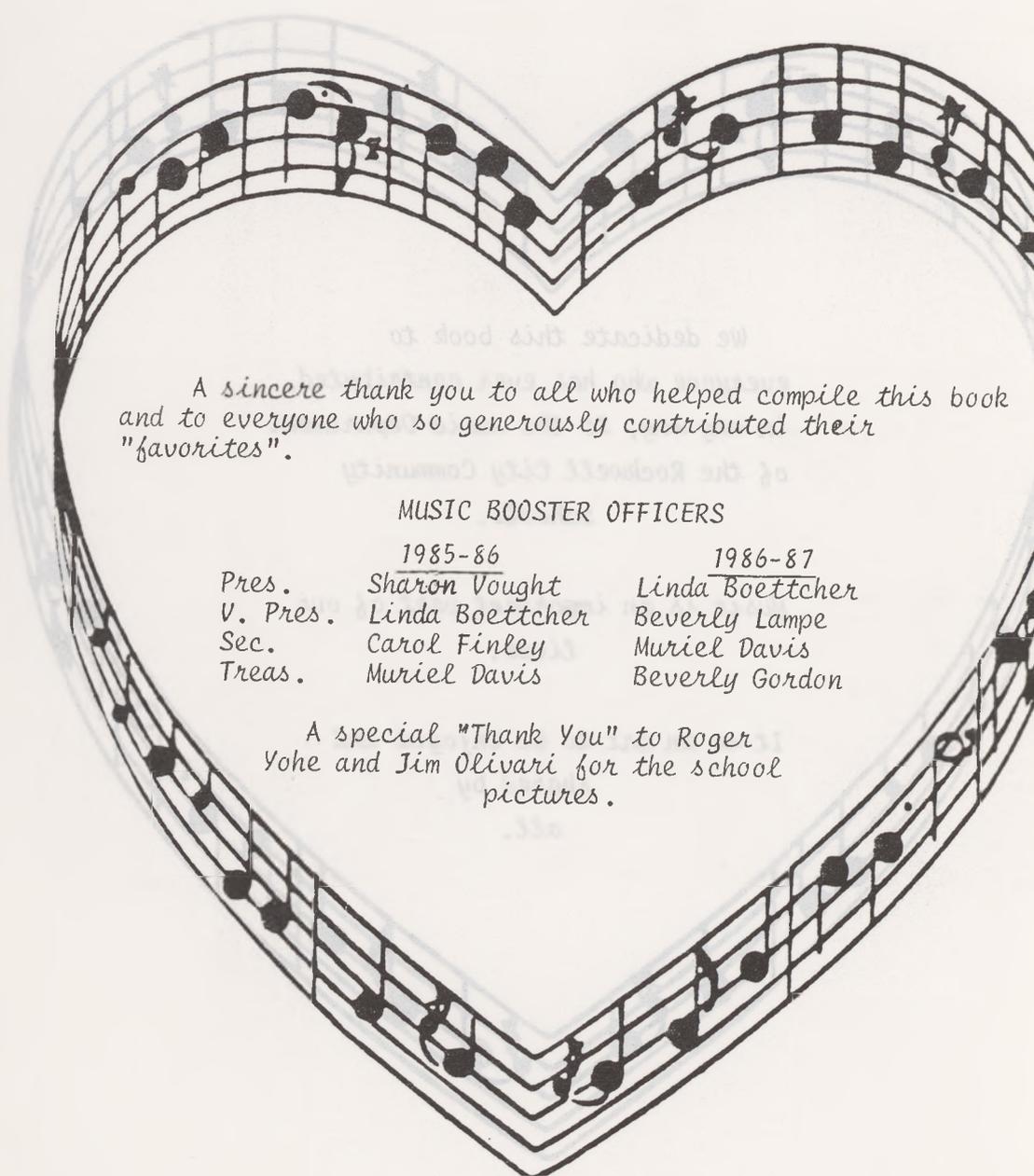
A 1986 Production



We dedicate this book to
everyone who has ever contributed,
in any way, to the Music Department
of the Rockwell City Community
Schools.

Music is an important part of our
lives.

It is an art to be enjoyed and
shared by
all.

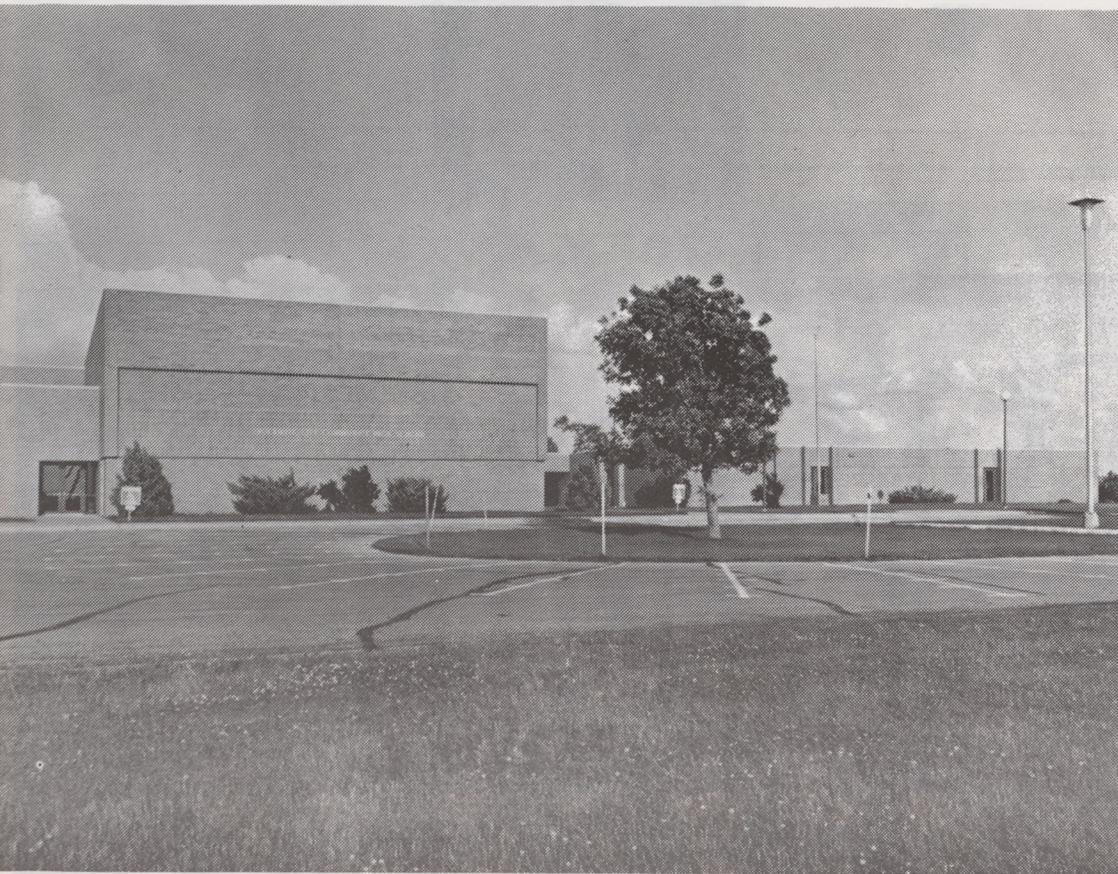


A sincere thank you to all who helped compile this book
and to everyone who so generously contributed their
"favorites".

MUSIC BOOSTER OFFICERS

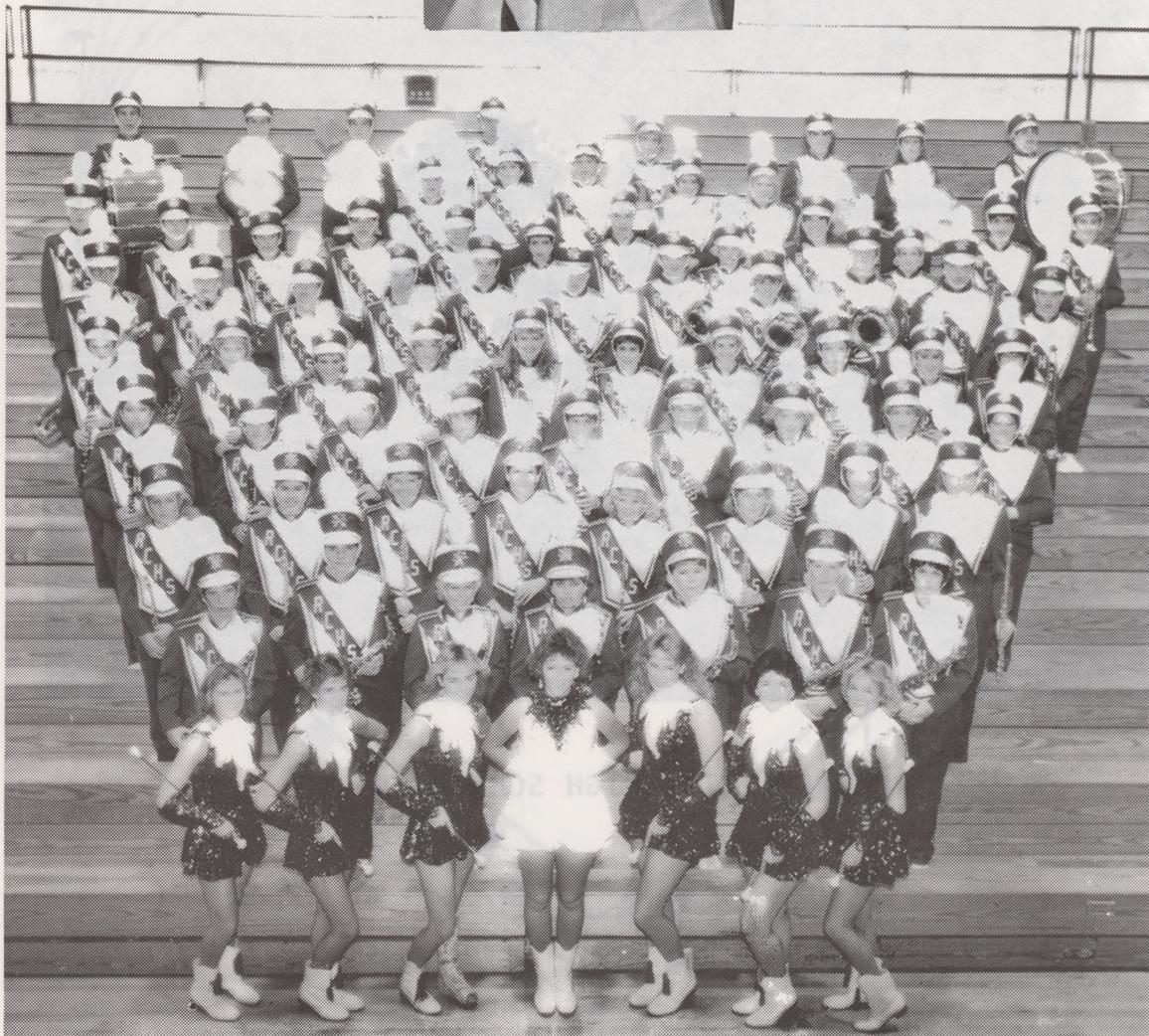
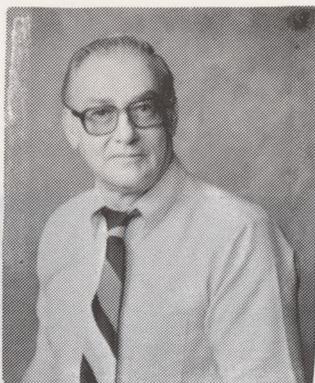
	<u>1985-86</u>	<u>1986-87</u>
Pres.	Sharon Vought	Linda Boettcher
V. Pres.	Linda Boettcher	Beverly Lampe
Sec.	Carol Finley	Muriel Davis
Treas.	Muriel Davis	Beverly Gordon

A special "Thank You" to Roger
Yohe and Jim Olivari for the school
pictures.



ROCKWELL CITY HIGH SCHOOL 1986

ROCKWELL CITY HIGH SCHOOL
MARCHING BAND 1985-1986



ROCKWELL CITY HIGH SCHOOL
MARCHING BAND 1985-1986



ROCKWELL CITY HIGH SCHOOL
MIXED CHORUS 1985-1986

ROCKWELL CITY JUNIOR HIGH SCHOOL
CHORUS 1985-1986



ROCKWELL CITY JUNIOR HIGH SCHOOL

MIXED CHOIR 1985-1986

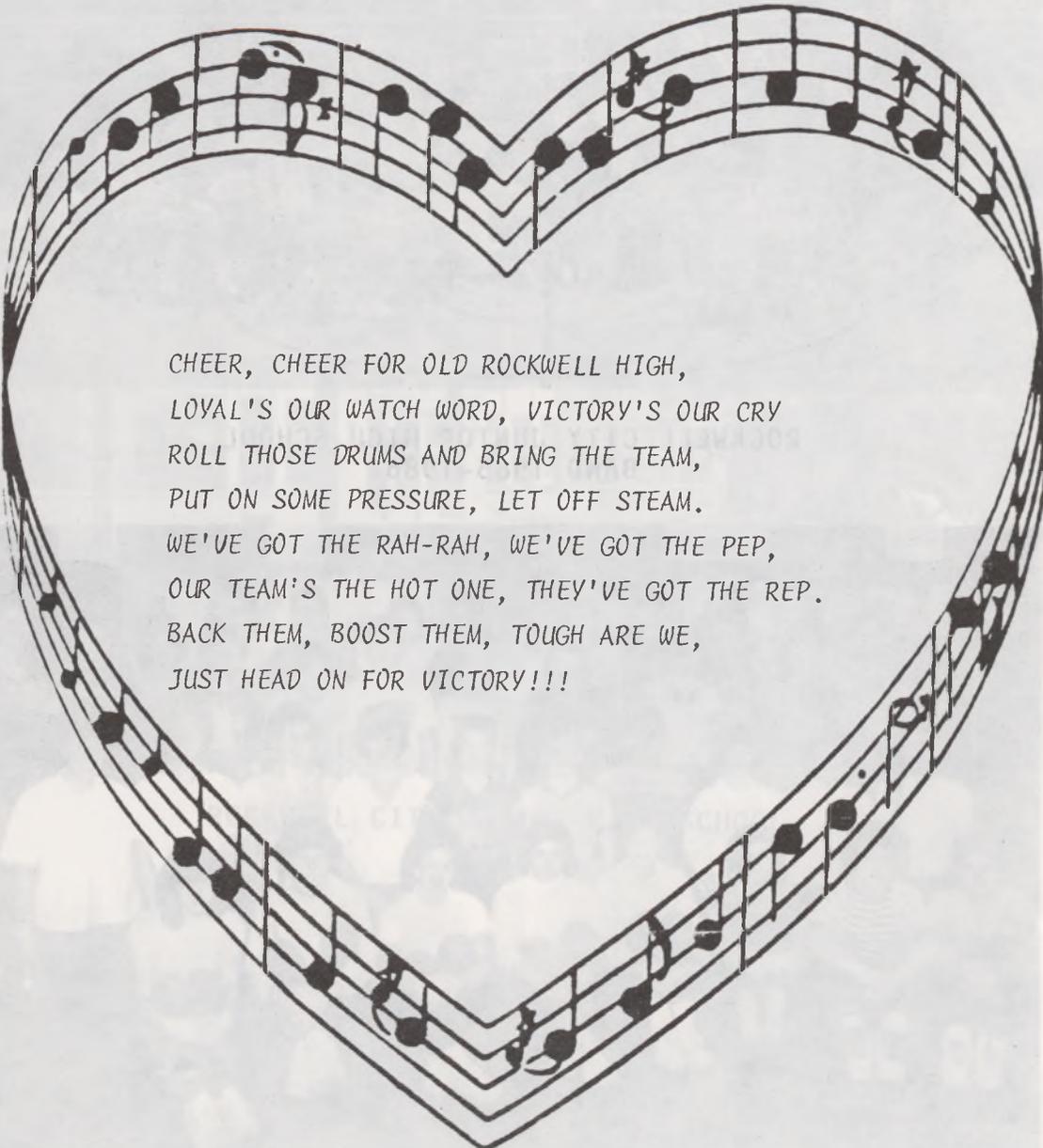
ROCKWELL CITY HIGH SCHOOL
MARCHING BAND 1985-1986



ROCKWELL CITY JUNIOR HIGH SCHOOL
BAND 1985-1986



ROCKWELL CITY JUNIOR HIGH SCHOOL
CHORUS 1985-1986



CHEER, CHEER FOR OLD ROCKWELL HIGH,
LOYAL'S OUR WATCH WORD, VICTORY'S OUR CRY
ROLL THOSE DRUMS AND BRING THE TEAM,
PUT ON SOME PRESSURE, LET OFF STEAM.
WE'VE GOT THE RAH-RAH, WE'VE GOT THE PEP,
OUR TEAM'S THE HOT ONE, THEY'VE GOT THE REP.
BACK THEM, BOOST THEM, TOUGH ARE WE,
JUST HEAD ON FOR VICTORY!!!

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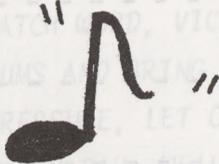
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Printed and bound by ---
GENERAL PUBLISHING AND BINDING
Telephone --1-515-648-3144
 or -1-515-648-4663
IOWA FALLS, IOWA 50126
1986 - B - #8911

GUIDE TO WEIGHTS AND MEASURES AND EQUIVALENTS

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

FRUIT AND VEGETABLE EQUIVALENTS

FRUITS:		VEGETABLES:			
4 c. sliced apples	=	4 med.	4 c. sliced raw potatoes	=	4 med.
2 c. strawberries, sliced	=	1 pt.	4 c. cut green beans, cooked	=	1 lb.
2 c. pitted cherries	=	4 c. unpitted	1 c. shelled peas	=	1 lb.
4 c. fresh peaches, sliced	=	2 lbs. <i>or</i> 8 med.	1 c. chopped onions	=	1 lg.
1 c. orange juice	=	3 med. oranges	4 c. shredded cabbage	=	1 lb.
1 tsp. orange rind, grated	=	1/2 orange	2 1/2 c. cooked tomatoes	=	4 med. <i>or</i> 1 lb.
			1 cup grated raw carrots	=	1 lg.
			10 med. carrots	=	1 lb.

CEREAL AND CRACKERS EQUIVALENTS

CEREAL:		CRACKERS:			
1 c. corn flakes, crushed	=	3 c.	1 c. graham crackers, finely crushed	=	12 crackers
2 c. corn meal, cooked	=	1/2 c.	1 c. saltine crumbs, coarse	=	20 sqs. crackers

STANDARD ABBREVIATIONS

tsp. = teaspoon	lbs. = pounds
T. = tablespoon	pkg. = package
c. = cup(s)	sq. = square
pt. = pint	sm. = small
qt. = quart	med. = medium
gal. = gallon	lg. = large
oz. = ounce	min. = minute
lb. = pound	hr. = hour

OVEN TEMPERATURES

Slow oven	250° - 300°
Moderate oven	325°
Moderate	350°
Moderate quick	375°
Moderate hot	400°
Hot	425° - 450°
Extremely hot	475° - 500°

CANDY TEMPERATURE AND CANDY TEST

Thread	230° - 234°	Syrup spins a thread in cold water
Soft ball	234° - 240°	Syrup spins a thread in cold water
Firm balls	244° - 248°	Syrup spins a thread in cold water
Hard ball	250° - 264°	Syrup spins a thread in cold water
Crack or brittle	290° - 310°	Syrup spins a thread in cold water
Caramel	350° - 350°	Syrup spins a thread in cold water

Both altitude and humidity affect candy. If the humidity is high, cook candy to a degree or so higher than the recipe indicates. Test the boiling point of water before starting your candy. The boiling point should be 212°. (For example: If water boils at 210°, subtract 2° from the temperatures in the recipe.)

COFFEE CHART

Strength:	Ground coffee:	Water:
Weak	1 level T.	3/4 cup
Medium	2 level T.	3/4 cup
Strong	3 level T.	3/4 cup

GENERAL MEAT COOKING CHART

Type	Weight	Minutes per pound
PORK:		
Rib or loin, fresh	4 - 8 lbs.	30 - 40
Leg, fresh	5 lbs.	25 - 30
Picnic shoulder (fresh or smoked)	5 - 10 lbs.	40
Boned and rolled shoulder, fresh	3 - 7 lbs.	60
Ham, smoked	12 - 20 lbs.	18
	Under 10 lbs.	20
BEEF:		
Standing Ribs - rare	3 - 8 lbs.	25
medium	3 - 8 lbs.	30
well	3 - 8 lbs.	35
Rolled and Boned Roasts.....Use the above weights and increase cooking time by 15 to 20 minutes per pound.		
LAMB:		
Shoulder - well	4 - 10 lbs.	40
Shoulder, boned and rolled	3 - 6 lbs.	40
Leg, well done	3 - 6 lbs.	50
Crown, well done	3 - 6 lbs.	50
POULTRY:		
Chicken	3 - 5 lbs.	40
Stuffed	5 lbs. & over	30
Turkey (with or without stuffing)	8 - 10 lbs.	20
	18 - 20 lbs.	14

HERB CHART

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

SUBSTITUTIONS

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

Continued next page.

SUBSTITUTIONS (Continued)

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

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:

4 cup baking dish

6 cup baking dish

8 cup baking dish

10 cup baking dish

12 cup baking dish

15 cup baking dish

19 cup baking dish

USE EITHER:

A. 9" pie plate

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

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

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

B. 10" pie plate

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

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

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

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

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

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

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

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

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

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

MISCELLANEOUS PANS AND THEIR VOLUMES

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

Holds 4 1/4 cups

7 1/2" x 3" bundt tube pan

Holds 6 cups

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

Holds 8 cups

9" x 3 1/2" bundt tube pan

Holds 9 cups

8" x 3" spring-form pan

Holds 12 cups

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

Holds 12 cups

10" x 3 3/4" bundt tube pan

Holds 12 cups

9" x 3" spring-form pan

Holds 16 cups

10" x 4" tube mold

Holds 16 cups

10" x 4" angel cake tube pan

Holds 12 cups

CONTENTS OF STANDARD CANS

8 oz. can

=

1 cup

Picnic

=

1 1/4 cups

No. 300

=

1 3/4 cups

No. 1 tall

=

2 cups

No. 303

=

2 cups

No. 2

=

2 1/2 cups

No. 2 1/2

=

3 1/2 cups

No. 3

=

4 cups

No. 5

=

7 1/4 cups

No. 10

=

13 cups

APPETIZERS

CHEESE BALL

Cindy Kerkhoff, Glidden, IA

- | | |
|--|---|
| 2 (8 oz.) pkgs. cream cheese | 1/4 c. chopped pepper |
| 1 sm. can crushed pineapple,
well drained | Dash of salt |
| 2 T. chopped onion | 1 c. chopped pecans, put half in
mixture |

Chill for 1 hour or overnight. Shape into ball. Roll in other half of pecans.

CHEESE BALL

Jan Kretlow

- | | |
|-----------------------------|--------------------------|
| 1 (8 oz.) pkg. cream cheese | 1/2 c. stuffed olives |
| 1 stick oleo | Garlic salt |
| 1/2 c. ripe olives | Pecans or walnuts |

Mix all together, except nuts. Make 2 balls. Roll in pecans or walnuts.

CHEESE BALL

Beverly Lampe

- | | |
|---------------------------------------|-------------------------------|
| 2 (3 oz.) pkgs. Roquefort
cheese | 1 c. crushed pecans |
| 2 jars Woody's sharp cheese
spread | 2 (5 oz.) pkgs. cream cheese |
| 2 T. grated onion | 1 T. Worcestershire sauce |
| | 1 T. Beau Monde |
| | 1/2 c. finely chopped parsley |

Soften cheeses to room temperature. Mix all together, except parsley and pecans. Add 1/4 cup parsley and 1/2 cup nuts to cheese ball. Chill overnight. Roll cheese ball in remaining parsley and nuts one hour before serving.

Be sure you are right, then go ahead, and be sure you are wrong before you quit.

CHEESE BALL**Judy Hindt**

1 pkg. Kraft nippy cheese 1 jar Kraft pimiento cheese
 1 sm. pkg. cream cheese Crushed pecans

Whip with mixer. Form into ball. Roll in crushed pecans.

VODKA CHEESE BALLS**Rita Anderson - Sandi Feld**

1 sm. jar bacon cheese 1 sm. jars pimiento cheese
 1 sm. jar pineapple cheese 2 lb. box Velveeta
 1 lb. tub Blue Bonnet 1 lb. Cheddar cheese
 margarine 1/2 c. vodka
 1 (8 oz.) cream cheese Garlic, to taste

Have all ingredients at room temperature and mix very well together.

Makes - 6 to 8 cheese balls. Can roll in nuts. May be frozen and make nice Christmas gifts.

PECAN CHEESE BALL**SMCH Auxiliary**

1 (8 oz.) pkg. cream cheese 1 c. grated Cheddar cheese
 2 T. diced green pepper 2 T. onion flakes
 1/4 c. drained, crushed
 pineapple

Shape in ball and roll in crushed pecans. Garnish with fresh parsley.

CHEESE SPREAD**Shelly McIntyre**

2 lbs. Velveeta cheese 1 T. and 1 tsp. Tabasco sauce
 5 oz. creamy horseradish 1 c. Hellmann's mayonnaise

Melt cheese in double boiler or microwave on **low** for 10 minutes. Add other ingredients. Put in crocks with lid. Refrigerate.

A stranger is just a friend you haven't met.

GOLDEN CHEESE SPREAD

Mrs Dennis (Karen) Anderson

2 c. shredded Cheddar cheese, 1/8 tsp. celery salt
 (8 oz.) 1 (3 oz.) pkg. cream cheese,
 1/4 c. mayonnaise, Miracle softened
 Whip 1/2 tsp. Worcestershire sauce
 1/8 tsp. onion salt 1/8 tsp. garlic salt

Mix well in bowl.

Makes - 1 1/2 cups. Spread on rye bread, crackers, celery,
 etc.

CHICKEN FILLED PUFFS

SMCH Auxiliary

1 c. water 1 c. flour
 1/2 c. margarine 4 eggs
 1/4 tsp. salt

Preheat oven to 400°. Grease two baking sheets and set aside.

In medium saucepan mix water, margarine and salt. Bring to a
 boil. Stir in flour. Reduce heat to low. Stir constantly
 over low heat until mixture forms a ball. Remove from heat and
 cool 4 minutes. Add eggs, one at a time, beating well after
 each addition. Drop dough by rounded teaspoon onto the greased
 baking sheet to make 36 puffs. Bake 25 to 30 minutes, or until
 puffed and golden. Cool on rack.

NOTE: These puffs may be made the day before. Fill with chicken
 salad.

HOT CRAB MEAT SPREAD

SMCH Auxiliary

8 oz. softened cream cheese 1/4 tsp. salt
 1 T. milk 1/4 tsp. pepper
 7 oz. can flaked crab meat 1/3 c. toasted, sliced almonds
 2 T. finely chopped onions

Blend ingredients, except almonds, well and spoon into casse-
 role or oven proof dish. Sprinkle almonds on top. Bake at 375°
 for 15 minutes. Serve warm with crackers. 2 boxes of Triscuits.
 Garnish with lemon wedge.

CRAB SNACK

Lois Dawson

3 oz. cream cheese 1 can crab meat
 1 tsp. Worcestershire 1 tsp. lemon juice
 1/2 tsp. salt 1 tsp. chopped onion
 Rusks Sliced tomato
 Grated Cheddar cheese

Mix. Bake 400° for 10 minutes.

DRIED BEEF DILLS

SMCH Auxiliary

6 lg. dill pickles 2 pkgs. dried beef
 8 oz. cream cheese

Drain and dry pickles. Spread thin layer of cheese on dried beef. Wrap around pickle, jellyroll style. Slice about one quarter inch thick. Chill.

HOT CHEESE OLIVES

SMCH Auxiliary

2 c. sharp Cheddar cheese, 1/2 tsp. salt
 grated 1 tsp. paprika
 1/2 c. soft butter 48 stuffed olives
 1 c. flour

Blend cheese, butter and flour, mix. Add salt and paprika. Wrap about one teaspoon around each olive. Cover completely. Arrange on flat pan and freeze. Store frozen in plastic bag. Bake 15 minutes at 400°. This must be frozen so they don't fall apart.

APPETIZERS

Attractive to serve
 Delicious to swallow.
 They whet the appetite
 For the courses that follow.

BRAUNSCHWEIGER SPREAD

Shirley Berg

1 lb. braunschweiger	1/4 c. mayonnaise
2 T. dill pickle juice	1 tsp. Worcestershire sauce
1/4 tsp. garlic salt	1 (3 oz.) pkg. cream cheese
1/3 c. chopped dill pickle	1/4 c. chopped onion

Soften braunschweiger and mix in all but pickle and onion. Mix with mixer, until smooth. Stir in pickle and onion. Refrigerate. Good spread for crackers.

LIVER BALL

Judy Hindt

1 lb. braunschweiger	1/4 tsp. garlic salt
1/4 c. mayonnaise	1/4 c. chopped onion
2 T. dill pickle juice	1/3 c. chopped dill pickles
1 tsp. Worcestershire sauce	3 drops Tabasco sauce
1/3 of 8 oz. cream cheese	

Blend together. Serve with crackers.

RIPE AND RYE APPETIZERS

SMCH Auxiliary

3 (4 oz.) pkgs. sliced smoked beef, snipped	1 can pitted ripe olives, drained and sliced
1 c. (4 oz.) shredded natural Cheddar cheese	1 c. mayonnaise or salad dressing
	1 loaf of party rye bread*

Combine smoked beef, Cheddar cheese, ripe olives and mayonnaise. Spread about 1 tablespoon on rye bread. Bake in 375° oven for 5 to 7 minutes, or until bubbly. 45 seconds in microwave.

Serve hot.

Makes - 36 appetizers.

*Party rye may need to be special ordered from bread truck.

The chains of habit are too weak to be felt until they are too strong to be broken.

SWISS FONDUE

Joyce Carver

3 c. grated Swiss cheese	1/2 tsp. salt
1 T. flour	Dash of cayenne
1 clove garlic	Dash of nutmeg
1 c. dry white wine	2 T. kirsch

Dredge cheese with flour. Rub chafing dish with garlic. Heat wine until bubbles form. Add cheese, salt, cayenne, nutmeg. Cook until cheese melts. Add kirsch. Bring to boil. Serve at once with chunks of French bread.

This serves - About 12, of appetizer; 4, if main dish for Sunday night supper.

SHRIMP SPREAD

Phyllis Hutchinson

1 can Tiny River shrimp	1 c. salad dressing
2 tsp. chopped onion	3/4 c. shredded Cheddar cheese
1 1/2 tsp. Worcestershire sauce	1/4 tsp. garlic salt

Mix all ingredients and refrigerate overnight.

SHRIMP SPECTACLE

Joyce Carver

1/2 c. chopped celery	1 (3 oz.) pkg. cream cheese
1 (4 oz.) can shrimp, chopped	1/2 c. chopped green onion
1/2 c. mayonnaise	1 1/2 T. lemon juice

Blend mayonnaise and cheese, beat until smooth. Then add other ingredients. Serve with thin wheat crackers.

When good friends walk beside us
 On the trails that we must keep
 Our burdens seem less heavy
 And the hills are not so steep.
 The weary miles pass swiftly
 Taken in a joyous stride
 And all the world seems brighter
 When friends walk by our side.

SALMON PARTY BALL

Janet Felker

1 can (2 c.) salmon	1/4 tsp. salt
1 (8 oz.) cream cheese	1/4 tsp. liquid smoke
1 T. lemon juice	1/2 c. chopped pecans
1 tsp. prepared horseradish	3 T. parsley, optional
2 tsp. grated onion	

Drain salmon and remove all skin and bones. Mix first seven items. Chill. Combine parsley and nuts. Roll salmon mixture in this to form a ball. Chill well in wax paper. Serve with crackers.

DIPS**BEAN DIP**

Rose Kutz

1 to 1 1/2 lbs. hamburger, browned and drained	1/2 lb. American cheese, grated
1 can refried beans	1 can green chilies
	1 (15 oz.) can tomato sauce

Mix together. Heat and serve.

CHIP DIP

Carol Pedersen

1 (8 oz.) cream cheese	1 pkg. dry onion soup
Lg. carton cottage cheese	Garlic salt or Ac'cent salt, to taste

Mix in blender. I sometimes add a little milk.

DILL WEED DIP

Bertha Griffith

1 pt. sour cream	1 T. minced onions
1 pt. real mayonnaise	2 tsp. Lawry's seasoning salt
2 T. parsley flakes	2 tsp. dill weed

Mix all ingredients together.

EIGHT LAYER DIP**SMCH Auxiliary**

10 1/2 oz. can bean dip, Frito	4 oz. taco sauce, mild
1 c. dairy sour cream	1 c. chopped green onion
4 oz. (1 c.) shredded Cheddar cheese	1 c. finely shredded lettuce
4 oz. (1 c.) shredded brick or monterey jack cheese	2 tomatoes, chopped
	5 oz. can black olives, drained and sliced

On a 12 to 14 inch plate, spread bean dip over entire bottom of plate. Spread sour cream on top of the dip. Carefully spread taco sauce evenly over sour cream. Sprinkle Cheddar cheese evenly over taco sauce. Sprinkle brick or monterey jack cheese on next, evenly. Spread green onions on next, then tomatoes. Top with olives. Cover. Chill. Serve with 2 bags of Dorito chips.
12 to 15 servings.

FRUIT DIP**Phyllis Hutchinson**

1/2 pkg. Golden Egg custard	1 1/2 T. peach schnapps
8 oz. Cool Whip	

Mix all together and dip your favorite fruit in it.

FRUIT DIP**Janet Anderson**

1 (7 oz.) jar Marshmallow Creme	1 (8 oz.) cream cheese
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Mix together and dip grapes, apples, pears, etc. in it. Simple and good.

FRUIT DIP**Barb Kleemeier**

2 (8 oz.) pkgs. cream cheese	1 lg. jar Marshmallow Creme
Coconut, if desired	

Mix and refrigerate.

MEXICAN MEAT DIP**Barb Kleemeier**

- | | |
|--|------------------------------------|
| 1 1/2 lbs. hamburger | 1/2 chunk Cheddar cheese |
| 1 (12 oz.) jar Ortega green
chili salsa | 1 chopped onion |
| 1/8 tsp. dry minced garlic | 1 tsp. salt |
| | 1 (30 oz.) can spicy refried beans |

Brown hamburger and add rest of ingredients. Serve warm, with taco chips.

DIP FOR NACHO CHIPS**Mary Voith**

- | | |
|--|--------------------|
| 2 lbs. Velveeta cheese | 1 can Hormel chili |
| 1/2 can Old El Paso jalapeno
relish | |

Melt cheese. Add chili and relish.

PARTY DIP**Jan Kretlow**

- | | |
|---------------------------------------|---------------------------------|
| 1 can cream of shrimp soup | Dash of hot pepper sauce |
| 1/4 c. finely chopped green
pepper | 8 oz. cream cheese |
| | 2 T. finely chopped green onion |

Mix in blender until smooth. Chill.
Makes - 2 1/2 cups.

PIC DE GAILLO (Hot Mexican Salsa.)**Karen Nicholson**

- | | |
|---------------------|--------------------------------|
| 3 tomatoes, chopped | 2 to 5 jalapeno peppers, diced |
| 1 med. onion, diced | Juice of 2 to 3 fresh limes |

Mix together first three ingredients. Squeeze lime juice over vegetables. Add more jalapeno peppers if hotter salsa desired. Refrigerate one hour before serving. Excellent with Tostitos, tacos, taco salad, etc.

SHRIMP DIP**Sue Carlson**

- | | |
|-------------------------------------|--|
| 1 (8 oz.) pkg. cream cheese | 1 to 2 T. catsup |
| 1/4 c. mayonnaise or salad dressing | 1 (4 1/2 oz.) can broken shrimp, drained |
| 2 T. finely chopped onion | |

Beat cream cheese and mayonnaise, onion and catsup in small bowl until fluffy. Beat in shrimp on low speed. Makes - 2 cups of dip. Great with Bugles snack or small crackers.

SOMBRERO DIP**Bonnie DeBolt**

- | | |
|--|---------------------|
| 1 to 1 1/2 lbs. hamburger | 1 tsp. salt |
| 1 onion, diced | 1 tsp. chili powder |
| 1 can Mrs. Grimes chili beans, hot and spicy, mashed | Dash of Tabasco |
| 1/2 c. catsup | Velveeta cheese |
| | 1 c. Cheddar cheese |

Brown hamburger and 1/2 of diced onion. Mix together all ingredients and put 1/2 in baking dish. Top with Velveeta cheese and put rest of mixture on top of the Velveeta cheese. Then top with the remaining onion and Cheddar cheese. Heat in microwave for 6 minutes.

SPINACH DIP**Marilyn Nicholson**

- | | |
|-----------------------|-------------------------------------|
| 1 can water chestnuts | 1 reg. pkg. frozen spinach, drained |
| 1 pkg. onion soup | 1 c. sour cream |
| 1 c. mayonnaise | 1 green onion, chopped |

Mix and refrigerate.

Before you flare up at anyone's faults, take time to count ten - - - ten of your own.

TACO DIP**Judy Hindt**

1 1/2 lbs. hamburger
 1 can Mrs. Grimes chili beans,
 hot and spicy, mashed
 1 tsp. salt
 Dash of Tabasco sauce

1 c. Cheddar cheese
 1 onion, diced
 1/2 c. ketchup
 1 tsp. chili powder
 Velveeta cheese

Brown hamburger and 1/2 of onion. Mix all ingredients, except cheese. Put 1/2 into baking dish. Top with Velveeta cheese. Put rest of hamburger next. Top with rest of onion and Cheddar cheese. Heat six minutes on **high** in microwave. Serve with taco or Tostito chips.

TACO DIP**Mary Hebert**

1 1/2 to 2 lbs. hamburger
 Raw onion, as much as you
 desire

2 c. grated Cheddar cheese
 1 can refried beans
 1 (8 oz.) jar taco sauce

Brown hamburger and drain. Add refried beans and mix. Layer hamburger mix, raw onion, taco sauce and cheese. Repeat layers again. Heat until onion is done.

VEGETABLE DIP**Diane Kay Wintz**

4 oz. cream cheese, sm. pkg.
 1 tsp. minced onion
 1 tsp. dill weed

8 oz. sour cream, one carton
 1 tsp. seasoned salt
 1 T. chopped parsley

Blend cream cheese and sour cream. Then add spices. Chill overnight before serving.

VEGETABLE DIP**Renee Minnehan, Churdan, IA**

1 c. cottage cheese
 1 c. Miracle Whip
 1 c. sour cream

1 pkg. Hidden Valley **original**
 Ranch style dressing

Mix all together and let set overnight.

VEGETABLE DIP**Linda Boettcher - Judy Hindt**

1 c. sour cream	1/2 c. mayonnaise
1 T. sugar	1 tsp. salt
1/4 c. minced green onion	1/4 c. minced cucumbers
1/4 c. minced radishes	1/4 c. minced green peppers
1 clove garlic, crushed or garlic salt	3 oz. cream cheese, optional

Mix all together. Serve with carrots, celery, radishes, cauliflower.

NOTE: Can add creamed cheese to thicken.

LUDWIG'S FAVORITE DIP (Vegetables or chips.) Charlotte Ludwig

8 oz. carton sour cream	1 T. dill weed
Scant c. mayonnaise	1 T. parsley
1 T. Beau Monde	1 T. onion salt

Mix sour cream and mayonnaise together. Add other ingredients until well blended. Best if chilled overnight.

CHIP OR VEGETABLE DIP**Shelly McIntyre**

16 oz. sour cream	3 chopped green onions
1 pkg. grated Cheddar cheese	1 pkg. dry Good Seasons Italian salad dressing

Mix and refrigerate.

WORDS

DID is a word of achievement
 WON'T is a word of retreat
 MIGHT is a word of bereavement
 CAN'T is a word of defeat
 OUGHT is a word of duty
 TRY is a word for each hour
 WILL is a word of beauty
 CAN is a word of power.

VEGETABLE OR CHIP DIP

Jo Page1

- 1 (8 oz.) cream cheese **or** 1 tsp. dry minced onion
- 1 c. sour cream 1 tsp. Beau Monde seasoning
- 1 c. mayonnaise 1 tsp. dill weed

Allow cream cheese to warm to room temperature. Add mayonnaise, 1/4 cup at a time, so it will not lump. Then add rest of ingredients. Let stand in refrigerator for 24 hours before using.

DELICIOUS ON: Cooked broccoli, green beans, baked potatoes.
 OR WITH: Raw vegetables, carrots, cauliflower, celery.



ADDITIONAL RECIPES

1/2 c. mayonnaise	1 (8 oz.) cream cheese
1/4 c. sour cream	1/4 c. green onions
1/4 c. mayonnaise	1/4 c. green onions
3 oz. cream cheese	

Allow cream cheese to warm to room temperature. Add mayonnaise, 1/4 cup at a time, so it will not lump. Then add rest of ingredients. Refrigerate for 24 hours before using.

DELICIOUS ON: Cooked broccoli, green beans, baked potatoes.
OR WITH: Raw vegetables, carrots, cauliflower, celery.

LUOMIG'S FAVORITE DIP (Vegetables or Chips)

8 oz. carton sour cream	1 T. dill weed
Scant c. mayonnaise	1 T. parsley
1 T. Bean Monde	1 T. onion salt

Mix sour cream and mayonnaise together. Add other ingredients until well blended. Best if chilled overnight.

CHIP OR VEGETABLE DIP

Shelly McIntyre

16 oz. sour cream	3 chopped green onions
1 pkg. grated Cheddar cheese	1 pkg. dry Good Seasons Italian salad dressing

Mix and refrigerate.

WORDS

DID is a word of achievement
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BARS

BANANA BARS

Barb Bawden

1/2 c. oleo	1 1/2 c. sugar
2 eggs	1 c. sour cream
2 mashed ripe bananas	2 c. flour
1 tsp. vanilla	1 tsp. soda
1 tsp. salt	1 tsp. nutmeg
1 tsp. cinnamon	

Mix well in order and put in greased 18 x 13 inch pan at 350°, until done, 25 to 30 minutes.

TOPPING:

1/2 c. brown sugar	1/3 c. milk
2 1/2 c. powdered sugar	6 T. butter or margarine

Boil brown sugar, milk, butter for 2 minutes. Add powdered sugar, mix and frost on bars. Good!

BANANA BARS

Mary Ann Boyle

1/2 c. margarine	1 1/2 c. sugar
2 beaten eggs	3/4 c. sour milk
2 mashed bananas	1 tsp. vanilla
2 c. flour	1/2 tsp. salt
1 tsp. soda	

Cream margarine and sugar. Add beaten eggs, sour milk, bananas and vanilla. Mix in dry ingredients and bake in jellyroll pan at 350° for about 30 minutes. These freeze well. Delicious plain or frosted with cream cheese topping.
From IPS Cookbook 1982.

The difference between stumbling blocks and stepping stones is the way a man uses them.

BROWNIES

Linnette Johnson

1 c. oleo	1 1/2 c. flour
2 c. sugar	1/2 tsp. baking powder
1 tsp. vanilla	1 tsp. salt
4 eggs	6 T. cocoa
1 c. nuts, if desired	

Cream together oleo and sugar. Add eggs and vanilla. Mix until creamy. Then add flour, baking powder, salt and cocoa. Put in greased jellyroll pan, 15 1/2 x 10 1/2 x 1 inch. Bake at 350° for 20 to 25 minutes.

BROWNIES

Jo Pagel

3 sticks butter or oleo	3 c. sugar
7 T. cocoa	6 eggs
1 1/2 tsp. vanilla	2 1/4 c. flour
1 1/2 tsp. salt	

Bake at 350° for 25 to 30 minutes.
Cream butter or oleo, sugar and cocoa. Add eggs and blend. Add rest of ingredients and flour last. Large recipe use jellyroll pan.

BLONDE BROWNIES

Rosella Simon

2 c. flour	1/4 tsp. soda
2/3 c. melted butter	2 eggs
1 tsp. baking powder	1 tsp. salt
2 c. brown sugar	

Mix dry ingredients, set aside. Melt butter in saucepan. Add sugar, eggs and vanilla. Then add flour mixture, a small amount at a time, mixing well after each addition. Spread in greased pan. Sprinkle 1 cup of chocolate chips over the top. Bake at 350° for 20 to 25 minutes.

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

BUTTERMILK BROWNIES

Pam Heimdal

Combine:

2 c. flour
2 c. sugar4 T. cocoa
1 tsp. soda

Put in saucepan:

1 stick margarine
1/3 c. oil

1 c. water

Boil, stirring and then combine with dry ingredients.

Add 2 eggs and 1/2 cup buttermilk. Spread in greased jellyroll pan. Bake 25 to 30 minutes at 350°. Cool.

FROSTING:

1 stick margarine
1/4 c. cocoa1/3 c. buttermilk
1/2 tsp. vanilla

Boil, stirring. Boil hard 2 minutes, stirring. Then add 3 1/2 cups powdered sugar. Whip with spatula until smooth and spread.

BUTTERMILK BROWNIES

Ella Fistler

2 c. flour
1/2 tsp. salt
1 c. water
2 eggs
1/2 c. buttermilk2 c. sugar
2 sticks oleo
3 T. cocoa
1 tsp. soda
1 tsp. vanilla

Mix flour, sugar and salt in bowl. Bring oleo, water and cocoa to a boil in saucepan and add to flour mixture. Beat 2 eggs. Add soda, buttermilk and vanilla. Mix with other ingredients. Bake at 350° for 20 to 25 minutes in a 10 x 15 inch pan.

FROSTING:

Melt 1 stick oleo, add 3 tablespoons cocoa, 4 tablespoons milk, 1 pound powdered sugar, vanilla and chopped nuts. Spread frosting over slightly cooled brownies.

HINT: Buttermilk may be frozen for future use.

CARAMEL BROWNIES

Sue Carlson

15 oz. bag of caramels, 50 1/3 c. evaporated milk

Melt above two ingredients together.

1 pkg. German chocolate cake 1/3 c. evaporated milk
mix

3/4 c. melted margarine 1/2 c. chopped nuts

1 c. chocolate chips

Mix together cake mix, margarine, evaporated milk and nuts.

Put 1/2 mixture into a 9 x 13 inch pan. Bake for 6 minutes.

On top of baked dough, put 1 cup chocolate chips and caramel mixture. Pat out rest of dough on top of this and bake for 18 more minutes. 350° oven.

CHOCOLATE BROWNIES

Verna Grant

1 c. plus 2 T. butter

6 sq. unsweetened chocolate

2 1/4 c. sugar

5 eggs, beaten

2 tsp. vanilla

1 3/4 c. flour

1 tsp. salt

1 c. nuts, chopped coarsely

Melt shortening, chocolate together over hot water. Add sugar, eggs, vanilla, beat until well blended. Sift flour, salt together. Mix with nuts. Add last ingredients. Bake in an 11 x 14 inch pan at 350° for 30 to 35 minutes.

While still warm cut into squares. These brownies should have a shining top and fudge-like center. Do **not** overbake.**FUDGE BROWNIES**

Susan Imming

1/2 c. oleo, 1 stick, soft

2 sq. chocolate

1 c. sugar

2 eggs

1 tsp. vanilla

3/4 c. flour

Walnuts, if desired

Grease an 8 x 8 inch pan. Melt chocolate and oleo. Stir in sugar, add eggs and vanilla. Beat lightly, just until combined. Stir in flour and bake 350° for 25 to 30 minutes. Frost with favorite icing.

EASY BROWNIES

Edna Volk

3 sticks margarine	3 c. sugar
6 eggs	6 T. cocoa
3 c. flour	3 tsp. vanilla
Salt	Nuts

Bake 30 minutes at 350°. May use cookie sheet or jellyroll pan.

GOOD FROSTING FOR BROWNIES:

1/2 stick margarine	1 sq. chocolate or 2 T. cocoa
1 tsp. vanilla	1/4 c. water
Salt	1 to 2 c. powdered sugar

Boil margarine, chocolate and water until curdley. Beat in rest of ingredients.

EASY AND GOOD BROWNIES

Judy Howrey

1 c. sugar	1 c. flour
1 (15 oz.) can Hershey's syrup	1/2 c. oleo or oil
	4 eggs

Mix together. Mix well. Bake 20 minutes at 350°.

QUICK AND EASY FROSTING:

8 T. oleo	1 1/4 c. white sugar
8 T. milk	

Bring to rolling boil. Boil 30 seconds. Turn off heat and add 1/2 cup chocolate chips. Beat well. Pour on your cake.

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

SYRUP BROWNIES

Jan Kretlow

1 stick oleo	1 c. sugar
4 eggs	1 can Hershey's chocolate syrup
1 c. plus 1 T. flour	1 tsp. baking powder
1 tsp. vanilla	Nutmeats

Mix together and bake 25 minutes at 350°. When cool, frost.

FROSTING:

6 T. oleo	1 1/2 c. sugar
6 T. milk	

Boil 30 seconds and remove from heat. Add scant 1/2 cup chocolate chips. Beat every 10 minutes for about 30 minutes.

CARAMEL CANDY BARS

Ella Fistler

1 (14 oz.) pkg. caramel candies	1 egg
1/3 c. milk	1 c. margarine
2 c. flour	1 c. (6 oz.) chocolate chips
2 c. oatmeal	1 c. chopped nuts or peanuts
1 tsp. baking soda	1 1/2 c. brown sugar
	1/2 tsp. salt

Heat oven at 350°. Use 13 x 9 x 2 inch pan.

Heat candies and milk in 2 quart saucepan until smooth. Mix flour, oats, brown sugar, soda, salt and egg in large bowl. Stir in margarine with fork until mixture is crumbly. Press 1/2 mixture in pan. Bake 10 minutes. Sprinkle with chips and nuts. Drizzle caramel mixture. Sprinkle remaining crumbly mixture over top. Bake until golden brown, 20 to 25 minutes. Cool 30 minutes. Loosen edges from sides of pan, cool completely. Cut into bars, 2 x 1 inch.

When you were a child did your heart skip a beat

When a sweet aroma signaled a treat?

There's nothing like homemade breads and cake

Just like Grandma used to make.

CHERRY BARS

Carol Moberg

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

TOPPING:

2 T. hot water	1/2 tsp. almond flavoring
1 c. powdered sugar	

Cream butter and sugar until well blended. Add eggs and beat until fluffy. Add vanilla. Sift flour, baking powder and salt. Add to first mixture. Put 2/3 of the mixture in a greased 10 x 15 inch pan. Top with cherry pie filling. Dot remaining batter over filling. Bake at 350° until batter is set and cake is brown, 25 to 30 minutes. Remove from oven, let cool 10 minutes.

Combine ingredients for topping and drizzle over top while still warm.

CHOCOLATE BARS

Sharon Layman

1/2 c. oleo	3/4 c. sugar
2 eggs	1 tsp. vanilla
3/4 c. flour	

Mix well. Put in a 9 x 13 inch pan. Bake at 350° for 15 minutes. Remove from oven. Cover with miniature marshmallows. Return to oven for 3 minutes at 350°. Mix a 6 ounce package chocolate chips and 1 cup chunky peanut butter. Melt and spread over top. Store in refrigerator.

Itching for what you want doesn't do much good; you've got to scratch for it.

CHOCOLATE NUT BARS

Joyce Maulsby

2 eggs 1/4 c. butter, soft
 1/4 c. water 1/4 c. brown sugar
 1 box sour cream chocolate cake mix 1 c. chopped pecans

Cream together everything, except cake mix. Add half of cake mix and beat until smooth. Add rest of the cake mix and beat. Spread in a 9 x 11 inch cake pan. Bake at 375° for 20 to 25 minutes.

CHOCOLATE RICE KRISPIES BARS

Carol Finley

1/2 c. margarine 3/4 c. flour
 3/4 c. sugar 2 T. cocoa
 2 eggs 1 tsp. vanilla

Combine above ingredients. Place in a 9 x 13 inch pan. Bake at 350° for 15 minutes. Remove from oven. Place 1 cup miniature marshmallows over top of baked cake layer and replace in the oven for 1 minute more. Remove and cool.

Melt in saucepan 1 cup chocolate chips, 1 cup crunchy peanut butter. When completely melted add 2 cups Rice Krispies, stir and spread on cooled marshmallow layer.

I am a world wide traveler
 Through many Ports of Call I roam.
 Although I've never ever ventured
 More than 20 miles from home.

How can this be you wonder,
 Upon your face a questioning look.
 You see, my dear, I do my traveling
 Through the pages of my old cookbook.

FUDGE NUT BARS**Betty Scheidegger**

- | | |
|--------------------------------------|---|
| 1 (12 oz.) pkg. milk chocolate chips | 1 T. butter or oleo |
| 1 tsp. vanilla | 1 can sweetened condensed milk, Eagle Brand |
| 1 c. oleo | 2 c. brown sugar |
| 1 tsp. vanilla | 1 1/2 tsp. baking powder |
| 2 eggs | 2 1/4 c. flour |
| 3 c. oatmeal | |

Melt chips and 1 tablespoon butter in saucepan. Add vanilla and condensed milk. Set aside. Mix 1 cup oleo, brown sugar, vanilla, baking powder, eggs, flour and oatmeal. Put 2/3 batter in jellyroll pan. Add 1/2 cup nuts to melted chocolate mixture and pour over batter. Spread evenly. Break remaining batter in small pieces and sprinkle over chocolate mixture. Bake 15 to 20 minutes at 350°.

DANISH PASTRY APPLE BARS**Sally Kangley**

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|--|-------------|
| 2 1/2 c. flour | 1 T. sugar |
| 1 tsp. salt | 1 c. Crisco |
| 1 egg, separate, add yolk to milk to make 2/3 c. | |

Divide dough in half, put 1/2 on bottom of an 11 x 15 inch pan. Sprinkle 1 cup Rice Krispies or cornflakes over the crust. Then cover with apple mixture of:

- | | |
|--------------------|-----------------|
| 5 c. sliced apples | 1 tsp. cinnamon |
| 1 c. sugar | |

Put second crust over apples. Beat egg white and brush on top of second crust. Bake 60 minutes at 350°.

While hot drizzle ICING over top:

- | | |
|---------------------|---|
| 1 T. water | Dash of salt |
| 1 c. powdered sugar | Almond or vanilla flavoring or both, to taste |

The greatest calamity is not to have failed; but to have failed to try.

FUDGE NUT BARS

Carol Webb

12 oz. pkg. milk chocolate chips	15 oz. can Eagle Brand milk
3 T. butter	3/4 c. nuts
2 tsp. vanilla	1 c. margarine
3 c. quick oatmeal	2 c. brown sugar
2 1/2 c. flour	2 eggs
1/4 c. nuts	1 tsp. vanilla
1 tsp. salt	1 tsp. soda

Melt chips with milk and butter. Add nuts and 2 teaspoons vanilla. Mix remaining ingredients together. Press 2/3 of mixture into a greased 10 x 15 inch pan. Spread melted filling over this. Crumble remaining 1/3 over filling. Bake at 350° for 20 to 25 minutes. Do **not** overbake!

GRANOLA BARS

Phyllis Hutchinson

4 c. oatmeal	1 c. chopped peanuts
1 c. brown sugar	3/4 c. oleo, melted
1/2 c. white syrup	1 tsp. vanilla
1 tsp. salt	1/2 c. flour

Add all ingredients to melted oleo and mix well. Press firmly into well-greased 15 x 10 inch pan. Bake at 400° for 10 minutes, or until golden brown and bubbly. May also add raisins and coconut.

LEMON BARS

Patricia Simon

1 yellow cake mix with pudding	1 (8 oz.) cream cheese, room temperature
1 egg	1 egg
1/3 c. oil	1/3 c. sugar
	2 T. lemon juice

Mix cake mix with 1 egg and oil until crumbly. Press all but 1/3 cup into a 9 x 13 inch pan, bake 10 to 12 minutes at 350°. Cream together cream cheese with egg, sugar and lemon juice. Spread on top of baked first layer. Sprinkle with remaining 1/3 cup crumbs and bake another 10 to 15 minutes.

MISSISSIPPI MUDS

Judy Hindt - Niki Smith

2 c. white sugar	1 1/2 c. flour
1 c. butter	1 1/2 c. coconut
2 T. cocoa	1 c. nuts or pecans
4 eggs	1 jar Marshmallow Creme
1 tsp. vanilla	

Cream sugar, butter, cocoa. Then add beaten eggs. Stir in flour and beat well. Add coconut and nuts. Spread in greased 9 x 13 inch pan. Bake at 350° for 30 to 40 minutes. Remove from oven. Spread 1 jar Marshmallow Creme on top. Let cool until firm. Then frost.

FROSTING:

1/2 c. milk	1 stick oleo
3 T. cocoa	

Bring to boil. Add powdered sugar until ready to spread.

NESTLE CRUNCH BARS

Kandis Fryar

Lg. pkg. milk chocolate chips	1/2 c. butter
1/2 c. light corn syrup	2 tsp. vanilla
1 c. powdered sugar	4 c. Rice Krispies cereal

Combine chocolate chips, butter and corn syrup in saucepan over low heat, until melted and smooth. Remove from heat. Stir in vanilla and powdered sugar. Add Rice Krispies, mixing until coated. Spread in greased 9 x 13 inch pan and chill until firm. Store in refrigerator.
Makes - 48 bars.

PEANUTTY CEREAL BARS

Linda Boettcher

1/2 c. sugar	1/2 c. white syrup
3/4 c. peanut butter	3 c. Rice Krispies
1 c. chocolate chips	

Mix sugar and white syrup together. Bring to boil. Stir in peanut butter and Rice Krispies. Press into a small 8 x 8 inch pan. Melt chocolate chips and spread over top. Cut into bite-size pieces.

PEANUT BUTTER BARS**Leann Schoon**

2 c. uncooked quick oats	1 c. margarine, melted
1 1/2 c. flour	1 (14 oz.) can sweetened condensed milk
1 c. chopped peanuts	1/3 c. peanut butter
1 c. firmly packed brown sugar	1 c. M & M's candy
1 tsp. soda	

Combine oats, flour, peanuts, sugar, soda and mix well. Add margarine and mix until resembles coarse crumbs. Reserve 1 1/2 cups of crumbs. Press remaining mix onto bottom of greased 10 1/2 x 15 1/2 inch jellyroll pan. Bake at 375° for 12 minutes. Combine condensed milk and peanut butter and mix until blended. Spread over partially baked crust to within 1/4 inch from edge. Combine reserved crumbs and candy; sprinkle over milk mixture, pressing lightly. Continue to bake for 20 to 22 minutes or until golden brown. Cool thoroughly, cut into bars.

REESE'S PEANUT BUTTER BARS**Carol Moberg**

1 c. butter or margarine	1 3/4 c. graham cracker crumbs
1 c. peanut butter	2 c. milk chocolate chips
2 c. powdered sugar	

Melt butter over low heat with peanut butter. Add sugar and graham cracker crumbs. Pat into 9 x 13 inch pan. Melt chips and spread over the top of mixture.

PECAN PIE BARS**Linnette Johnson**

1 c. flour	1 c. chopped nuts
1/2 c. uncooked oatmeal	1 tsp. vanilla
1/4 c. brown sugar	1/4 tsp. salt
1/2 c. butter	1 T. flour
3 eggs	1/2 c. brown sugar, packed
3/4 c. light corn syrup	

Combine flour, oatmeal, brown sugar; cut in butter until mixed. Press into a 9 x 12 inch greased pan. Bake at 350° for 15 minutes. Beat eggs slightly, add remaining ingredients; blend well. Pour over partially baked crust. Bake 350° for 20 to 25 minutes. Cool at room temperature. Cut into bars. Makes - 3 dozen.

PUMPKIN BARS**Janet Flick**

2 c. sugar	1 1/2 tsp. cinnamon
4 eggs	1 c. Mazola oil
2 tsp. baking powder	2 c. flour
1 tsp. soda	2 c. pumpkin
1/2 tsp. salt	1 c. walnuts, optional

Combine all ingredients and mix well. Bake in greased jellyroll pan for 45 minutes at 350°. Frost with the following.

FROSTING:

3 oz. cream cheese	1 tsp. milk
3/4 stick oleo	1 3/4 c. powdered sugar
1 tsp. vanilla	

Mix above ingredients together well and frost bars.

PUMPKIN BARS**Marlene Armbrecht**

1 2/3 c. sugar	2 tsp. baking powder
4 eggs	1/2 tsp. salt
1 c. oil	1 tsp. cinnamon
2 c. pumpkin	1/2 tsp. nutmeg
2 c. flour	1/4 tsp. ginger
1 tsp. soda	1 c. raisins or nuts

Mix together. Place in a 10 x 15 inch pan. Bake 350° for 20 to 25 minutes.

PUMPKIN PIE SQUARES**Marlene Armbrecht**

1 c. sifted flour	3/4 c. sugar
1/2 c. oatmeal	1 tsp. cinnamon
1/2 c. brown sugar	1/2 tsp. ground ginger
1/2 c. butter	1/2 tsp. cloves
1 (1 lb.) can pumpkin	1/2 c. pecans
1 (13 1/2 oz.) can evaporated milk	1/2 c. brown sugar
2 eggs	2 T. butter
	1/4 tsp. salt

Continued Next Page

PUMPKIN PIE SQUARES (Continued)

Combine flour, oatmeal, 1/2 cup brown sugar and 1/2 cup butter in mixing bowl. Mix until crumbly. Press into ungreased 9 x 13 x 2 inch pan. Bake at 350° for 15 minutes. Combine pumpkin, milk, eggs, sugar, salt and spices in mixing bowl. Beat well. Pour into crust. Bake 350° for 20 minutes. Combine pecans, 1/2 cup brown sugar and 2 tablespoons butter. Sprinkle over pumpkin filling. Bake 15 to 20 minutes or until filling is set.

SNICKER BARS

Judy Hindt

1. BOTTOM LAYER:

1 c. milk chocolate chips 1/4 c. peanut butter
1/4 c. butterscotch chips

Melt together and put in a 9 x 13 inch pan.

2. SUGAR MIXTURE:

1 c. sugar 1/4 c. oleo
1/4 c. milk

Boil together for 5 minutes.

1 tsp. vanilla 1 c. Marshmallow Creme
1/4 c. peanut butter

Add to boiled sugar mixture.

Spread sugar mixture on bottom layer. Sprinkle on top of this 1 cup chopped peanuts.

Melt together:

30 caramels 2 T. water

Drizzle this over peanuts. Make the bottom layer again and spread on top.

My Mom's the finest cook on earth
And she told me long ago,
That bread's no good unless you add
Some loving to the dough.

SOUR CREAM RAISIN BARS

Marilyn Nicholson

- | | |
|------------------|--|
| 1 1/2 c. oatmeal | 4 egg yolks |
| 1 1/2 c. flour | 1 1/2 c. sugar, white |
| 1 tsp. soda | 2 c. sour cream |
| 1 c. brown sugar | 3 T. cornstarch |
| 1 c. margarine | 2 c. raisins, cook until soft
and grind |

Combine oatmeal, flour, soda, brown sugar and margarine like pie crust. Put 1 1/2 cups in bottom of a 9 x 13 inch pan. Bake 15 minutes at 350°.

Cook egg yolks, sugar, sour cream, cornstarch and raisins until thick, stirring constantly. Pour over baked crust and top with remainder of crust mixture. Bake 20 minutes at 350°.

SURPRISE BARS

Sandi Feld

- | | |
|-----------------------|------------------|
| 4 c. oatmeal | 1 c. brown sugar |
| 1 c. melted margarine | |

Mix and pat in a 9 x 13 inch pan. Bake 10 minutes at 400°. Melt 6 ounce package chocolate chips and 1/2 cup peanut butter for frosting.

TOFFEE BARS

Susan Inming

- | | |
|------------------------|------------------|
| 1 c. soft oleo | 1 c. brown sugar |
| 1 egg yolk | 1 tsp. vanilla |
| 2 c. flour | 1/4 tsp. salt |
| 1/2 c. chocolate chips | Chopped walnuts |

Mix in given order. Put into a 15 1/2 x 10 1/2 inch pan. Bake 350° for 20 to 25 minutes. Remove from oven. Drop 1/2 of a cup of chocolate chips on top of hot crust. Let set for a few minutes. Spread melted chips and sprinkle in chopped walnuts.
NOTE: **Do not** add chocolate chips and walnuts with the first ingredients.

YUMMY BARS

Niki Smith

1 pkg. yellow cake mix 1 egg ✓
 1/2 c. melted margarine

Mix together and pat in a 9 x 13 inch pan.

1 (8 oz.) pkg. cream cheese 1 tsp. vanilla
 1 lb. powdered sugar 3 eggs

Mix together until fluffy. Pour over the first layer.
 Bake for 35 minutes at 350°. When cool sprinkle with powdered sugar.

ZUCCHINI BARS

Niki Smith

3 eggs 2 c. all-purpose flour
 1 1/2 c. sugar 1 tsp. salt
 1 c. salad oil 2 tsp. baking soda
 2 c. zucchini, grated 1 tsp. cinnamon
 1 tsp. vanilla 1/4 tsp. baking powder

Beat first 3 ingredients well. Add zucchini and vanilla and mix. Add rest of ingredients. Mix lightly and pour into greased jellyroll pan. Bake about 30 minutes in a 350° oven.

FROSTING:

1 (3 oz.) pkg. cream cheese 1 3/4 c. powdered sugar
 6 T. margarine 1 T. cream
 1 tsp. vanilla

Beat until smooth and frost bars when cool.

ADDITIONAL RECIPES

RAISIN BARS

- 1 1/2 c. oatmeal
- 1 1/2 c. flour
- 1 egg
- 1/2 c. melted margarine
- 1/2 c. brown sugar
- 1 tsp. vanilla
- 1 lb. powdered sugar
- 3 eggs
- 1/2 c. cream cheese
- 2 tsp. vanilla
- 1/2 c. powdered sugar

Mix together oatmeal, flour, egg, margarine, sugar, and vanilla. Press into a 15 1/2 x 10 1/2 inch pan. Bake for 25 minutes at 350°. Cool and sprinkle with powdered sugar.

Cook egg yolks, sugar, sour cream, cornstarch and raisins until thick, stirring constantly. Pour over baked crust. Bake 20 minutes at 350°.

SURPRISE BARS

- 3 eggs
- 1 1/2 c. sugar
- 1/2 c. solid oil
- 2 c. zucchini, grated
- 1 tsp. vanilla
- 1/4 tsp. baking powder
- 1 tsp. cinnamon
- 1/2 c. oatmeal
- 1 tsp. salt
- 2 tsp. baking soda
- 2 c. all-purpose flour

Beat first 3 ingredients well. Add zucchini and vanilla. Mix lightly and pour into a greased jellyroll pan. Bake about 30 minutes in a 350° oven.

TOFFEE BARS

- 1 3/4 c. powdered sugar
- 1 T. cream
- 1 c. brown sugar
- 1 tsp. vanilla
- 1 egg
- 1/2 c. flour
- 1/2 c. chocolate chips

Beat until smooth with most bars when cool. Add rest of ingredients. Mix lightly and pour into a greased jellyroll pan. Bake about 30 minutes in a 350° oven.

Mix in given order. Put into a 15 1/2 x 10 1/2 inch pan. Bake for 20 to 25 minutes. Remove from oven. Drop 1/2 of a cup of chocolate chips on top of hot crust. Let set for a few minutes. Spread melted chips and sprinkle with chopped walnuts.

NOTE: Do not add chocolate and walnuts with the first ingredients.



* * * * *

DELICIOUS PINEAPPLE PECAN LOAF

Beverly Lampe

(Delicious plain or toasted.)

3/4 c. brown sugar	1/2 of a 6 oz. can (1/3 c.)
1 egg	frozen orange juice concentrate,
1 tsp. baking soda	thawed
1/4 c. shortening	1 (8 3/4 oz.) can (1 c.)
2 c. sifted all-purpose flour	undrained and crushed pineapple
1/2 tsp. salt	1/2 c. chopped pecans

Cream together sugar and shortening. Add egg and beat well. Sift together flour, soda and salt. Alternately add dry ingredients and orange concentrate to creamed mixture, stirring after each addition. Stir in undrained pineapple and chopped pecans. Turn into a well-greased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pan. Bake 350° for 50 to 60 minutes. Remove from pan. Cool on rack.

TORTILLA SHELLS

Jo Pagel

3 c. flour	1 T. baking powder
1 tsp. salt	1/4 c. oleo
1 c. warm water	

Combine flour, salt and baking powder in mixing bowl. Cut in oleo until fine. Add water gradually. Knead 5 minutes. Let rest for 20 minutes. Roll in between corn meal wax paper. Fry on griddle.

LANE'S FAVORITE PIZZA CRUST

Jody Kalkwarf

1 pkg. yeast, dissolved in	1 tsp. sugar
1 c. warm water	2 T. salad oil
1 tsp. salt	2 1/2 c. flour

Beat yeast, salt, sugar, oil and flour. Let rest 5 minutes. Precook 5 to 7 minutes at 425°, before adding sauce and topping. Bake 20 to 25 minutes on greased pizza pan or cookie sheet. Check after 15 minutes. Makes - 1 thick or 2 thin crusts.

GARLIC STICKS

Sandi Feld

2 T. butter
2 T. parsley

3/4 tsp. garlic salt

Use a tube of biscuit dough. Cut each biscuit in half, then roll into 6 inch sticks. Place on cookie sheet. Brush with melted butter mixture. Bake 450° for 5 to 8 minutes.
35 calories each.

DANISH YARDSTICKS

Beverly Lampe

3 sticks oleo
1 T. sugar
1 pkg. yeast, dissolved in
1/2 c. warm water

4 c. flour
2 beaten eggs

Mix all of above together and then divide into four. Roll out on floured board and spread with filling. Fold over each other, need not seal. Bake 350° for 20 minutes on a cookie sheet. Powdered sugar and water icing of spreading consistency, **do when hot!**

CHEESE MUFFINS

Sandi Feld

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

1 egg, well beaten
1 c. grated American cheese
1 c. milk
4 T. melted butter **or** shortening

Stir grated cheese into mixed dry ingredients. Combine egg, milk and shortening. Add all at once to flour mixture. Stir just until mixed with a lumpy look. Pour into muffin tins, greased, about 2/3 full. Bake 425° for 25 minutes.

It's not enough to save
And a little too much to dump -
And there's nothing to do but eat it;
That makes the housewife plump!

CHEESE 'N BACON OATMEAL MUFFINS

Beverly Lampe

("Good for Breakfast".)

1 c. sifted flour	1 beaten egg
1/2 tsp. soda	2 tsp. baking powder
2 T. sugar	1/2 tsp. salt
3/4 c. rolled oats, quick or old-fashioned, uncooked	2 T. butter or margarine
3/4 c. grated American cheese	4 slices bacon or Bacos, bacon-fried, dried and crumbled
	3/4 c. buttermilk

Sift together flour, soda, sugar, baking powder and salt. Cut butter into mixture until it resembles coarse crumbs. Stir in oats, cheese and bacon. Add beaten egg and buttermilk, stirring only until dry ingredients are moistened.

Fill greased muffin cups 2/3 full. Bake 425° almost 15 minutes.

WHEAT BLUEBERRY MUFFINS

Carolyn Wuebker

1 c. white flour	1/3 c. sugar
3/4 c. wheat flour	2/3 c. milk
2 tsp. baking powder	1 egg
1/4 tsp. soda	1 can blueberries, drained
1/4 c. oil	

Mix dry ingredients thoroughly. Form a well. Put in the egg, milk and oil. Stir until just mixed. Fold in blueberries.

Spoon into greased, or paper-lined large muffin pan. Bake at 400° for about 20 minutes or until tests done.

12 large.

PANCAKES WITH CLUB SODA

Linda Boettcher

2 c. biscuit mix	1 egg
1/2 c. oil	1/3 c. club soda

Mix well. Pour onto a hot griddle for pancakes or into your waffle iron for waffles. Since this batter is an effervescent nature, you can't store it, so cook all of it at once and then freeze the pancakes or waffles. Pop them into the toaster for a hurry-up breakfast.

FEATHER PANCAKES

Edna Volk

FOR 15 PANCAKES:

1 c. flour
2 T. sugar

2 T. baking powder
1/2 tsp. salt

Mix together and add to liquid ingredients:

1 beaten egg
2 T. salad oil

1 c. milk

MAPLE SYRUP:

1 c. white corn syrup
1 c. brown sugar
1/2 tsp. vanilla

1 c. water
1 c. white sugar
1/2 tsp. maple syrup

Combine and boil three minutes.

WAFFLES

Marilyn Decker

1 1/2 c. flour
1/4 tsp. salt
2 egg yolks
4 T. butter, melted

2 tsp. baking powder
1 T. sugar
1 c. milk
2 egg whites

Mix together with a hand mixer and then fold in 2 egg whites, beaten dry. Bake in waffle iron.

BEER BISCUITS

Linda Haeder

3 c. Bisquick
3 T. sugar

1 can beer

Blend until smooth. Bake in greased muffin tins at 375°, for 20 to 25 minutes.

Oh weary mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cookie bush or a pancake tree.

GLAZED CINNAMON RAISIN BISCUITS

Kandis Fryar

2 1/2 c. Bisquick
 2/3 c. milk
 1 tsp. cinnamon

1/2 c. raisins
 2 T. sugar

VANILLA GLAZE:

2/3 c. powdered sugar
 1/4 tsp. vanilla

1 T. warm water

Mix all ingredients for biscuits, except glaze ingredients, until dough forms. Beat 20 strokes. Turn onto floured board, roll to coat. Shape into ball and knead 10 times. Roll out to 1/2 inch thick. Cut with round cutter. Bake on greased cookie sheet, 8 to 10 minutes in 450° oven. Spread with vanilla glaze. Beat until smooth the vanilla glaze. Makes - 10.

BREAD CRESCENTS

Jan Kretlow

1 loaf bread dough, I use frozen

FILLING:

3/4 c. sugar
 3/4 c. coconut

2 T. grated orange rind

GLAZE:

3/4 c. sugar
 1/2 c. sour cream

2 T. orange juice
 1/4 c. butter

Roll dough into 2 twelve inch circles. Brush with butter, sprinkle with filling. Cut into 12 wedges. Roll up from outside edge to point. Put all 24, point side down, in a 9 x 12 inch cake pan that has been greased. Bake and frost with glaze that has been boiled 3 minutes.

VARIATION: Instead of filling I sometimes brush dough with butter, sprinkle with cinnamon and put a slice of thinly sliced apple on each triangle. Roll up, bake and add the glaze.

Learn from the mistakes of others -
 You can't live long enough to make them all yourself.

ROLLS

Bertha Griffith

1 c. boiling water	1/2 c. melted oleo
1/2 c. sugar	1/2 tsp. salt
2 beaten eggs	4 c. flour

Dissolve:

1 pkg. dry yeast	1/2 tsp. sugar
2 T. warm water	

Dissolve the yeast with the 2 tablespoons water and 1/2 teaspoon sugar. Add remaining ingredients and mix with mixer or knead all of the flour in. Let rise once and make into rolls, donuts or sweet rolls. Bake at 350° for 35 to 40 minutes.

APPLE ROLLS

Laura Sidmore

2 c. flour	4 T. shortening
4 tsp. baking powder	3/4 c. milk
1/4 tsp. salt	1/2 tsp. cinnamon
1 c. sugar	2 T. butter
	3 med. apples

Mix and sift flour, baking powder, salt and 2 teaspoons of the sugar. Cut in shortening. Add milk and mix to a stiff dough. Roll 1/3 inch thick. Spread with butter and sprinkle with 1/2 of the sugar. Arrange peeled and sliced apples over this. Spread top with remaining sugar and cinnamon. Roll as you would cinnamon rolls and cut into 1 inch slices. Place in a 9 x 13 inch baking pan. Pour over cooled vanilla sauce and bake in a moderate oven, 35 to 40 minutes. Serve with cream or whipped cream.

VANILLA SAUCE:

1 c. sugar	1 tsp. butter
2 T. flour	1 tsp. vanilla
1 c. boiling water	

Mix sugar and flour and combine with boiling water. Boil until clear. Add remaining ingredients and remove from fire.

BLUE RIBBON ROLLS

Cathy Hobart

Combine:

1 c. hot mashed potatoes	1 c. hot milk
1/2 c. shortening	3/4 c. sugar
2 tsp. salt	

Combine in large bowl. Let stand until lukewarm. Dissolve 2 packages dry yeast in 3/4 cup lukewarm water. Add yeast and 3 eggs, beaten, to potato mixture. Add 2 cups flour and beat well. Cover and let stand in bowl in a sink of hot water or warm place for 1 hour, or until full of bubbles. Stir in 4 to 5 cups of flour to make fairly stiff dough. Knead until smooth on lightly floured surface. Put dough in greased bowl, grease top of dough. Cover and refrigerate overnight. Shape dough into desired roll - dinner or cinnamon. Place on greased pans and let rise 1 to 1 1/4 hours or until doubled in size. Bake in 425° **hot** oven for 15 to 20 minutes. Punch down unused dough and keep refrigerated.

BUNDT SWEET ROLLS

Marilyn Nicholson

1/2 c. chopped nutmeats or pecans	1 pkg. reg. butterscotch pudding mix
1 pkg. frozen rolls	1/2 c. butter
	1/2 c. brown sugar

The night before, grease bundt pan and sprinkle nutmeats or pecans into pan. Place frozen rolls over nuts. Sprinkle with pudding mix. Melt butter and sugar. Pour over rolls. Set in cold oven overnight. In morning bake at 350° for 30 to 35 minutes. Let cool a few minutes and unmold.

SOUR CREAM CINNAMON ROLLS

Hilda Hartling

7 c. flour	2 tsp. salt
1/2 c. dry milk powder	1 1/2 c. water
2 envelopes yeast	1 c. sour cream
1/2 c. butter or margarine	Cinnamon and brown sugar, for filling
2 eggs	
1/2 c. sugar	

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SOUR CREAM CINNAMON ROLLS (Continued)

Combine 4 cups flour, sugar, dry milk, salt and yeast in large bowl; mix. Combine water, sour cream, butter in saucepan. Heat to 130°. Add to flour mixture. Add eggs; blend with electric mixer then beat for 3 minutes. Gradually stir in 2 cups flour to make soft dough. Knead dough on well-floured surface for 5 minutes, adding up to 1 cup remaining flour. Place dough in oiled large bowl; turn to coat. Cover and let rise for about 30 minutes or until doubled. Grease 15 x 10 inch jellyroll pan. Punch dough down. Divide into 2 parts. Roll out each part on floured surface to 13 x 9 inch rectangle. Spread with softened margarine. Sprinkle with brown sugar and cinnamon to suit. Roll up and cut into 15 slices. Place slices in prepared pan. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 minutes. Bake at 350° for about 25 minutes. May glaze with a frosting of confectioners' sugar, milk and melted butter if you like. Makes - 30 large rolls.

EASIEST CRESCENT CARAMEL ROLLS

Lois Dawson

1/4 c. butter or margarine	1/2 c. chopped nuts
12 1/4 oz. jar caramel or butterscotch ice cream topping	2 (8 oz.) cans Pillsbury refrigerated quick crescent dinner rolls

Preheat oven to 375°. Place butter in ungreased 13 x 9 inch pan. Heat in oven until butter melts. Add nuts and ice cream topping; mix well. Remove crescents from can in rolled sections. **Do not unroll.** Cut each section into six slices. Arrange in prepared pan. Bake 22 to 28 minutes until golden brown. Immediately turn onto serving platter or wax paper. 24 rolls.

A RECIPE FOR A SWEET DISPOSITION

3 grains common sense
1 good husband
1 good liver
Plenty of fresh

Some thrifty house wives who would say
That waste could cause them sorrow,
Will save leftover dabs today
But throw them out tomorrow.

FAVORITE ROLLS

Edna Volk

2/3 c. Crisco	1 c. boiling water
1 c. scalded milk	1/2 c. sugar
2 tsp. salt	3 eggs
8 c. flour	2 pkgs. yeast
1 c. lukewarm water	

Mix sugar, salt, Crisco, boiling water and scalded milk in mixer. Beat eggs and add. When mixture is lukewarm add yeast which is dissolved in lukewarm water. Stir in 6 cups flour and beat well. Knead in balance of flour. Add more flour, if too sticky. Place in greased bowl and let rise until double in bulk. Make into cinnamon rolls, let rise and bake.

NO-KNEAD DINNER ROLLS

Hilda Hartling

1 c. milk	1/4 c. water
3/4 c. shortening or margarine	1/4 c. sugar
1/2 tsp. salt	1 pkg. yeast
2 c. flour	

Heat milk, water and shortening to 130°. Mix sugar, salt, yeast, flour in large bowl. Add heated liquid mixture to dry ingredients. Beat for two minutes with electric mixer. Add 2 eggs and 3/4 cup flour. Beat two additional minutes. Stir in one cup of flour. Place dough in large oiled bowl. Allow to rise until double 1 to 1 1/2 hours. Punch down. Divide dough into fourths. Roll out each piece into a circle about 1/4 inch thick on floured surface. Spread dough with melted margarine. Cut into 8 wedges. Roll up to form crescent rolls. Place on oiled baking sheets. Repeat with remaining fourths of dough. Bake at 400° for 8 to 10 minutes or until golden. Freeze and reheat extremely well. Makes - 32 crescent rolls.

7 c. flour
1/2 c. dry milk powder
2 envelopes yeast
1/2 c. butter
2 eggs
1/2 c. sugar

1 tsp. salt
1 1/2 c. water
1/2 cup milk
1/2 cup sugar
1/2 cup oil

Sittin' and wishin'
Won't improve your fate
The Lord provides the fishes,
But YOU gotta dig the bait.

PENNY ROLLS

Maxine McAdoo

1 pkg. dry yeast
 1/4 c. honey **or** sugar
 1 tsp. salt
 3 to 3 1/4 c. sifted flour,
 whole wheat or half whole
 wheat and half white

1/2 c. warm water
 1 T. salad oil
 1/2 c. hot water

Dissolve yeast in warm water. Combine sugar, oil, salt and hot water. Stir to dissolve honey or sugar. Add yeast. Stir in flour. Beat well. Mix well until dough is smooth. Cover and let rise in warm place until double. Knead lightly. Cover tightly and refrigerate overnight. Shape in rolls or place balls in muffin tins, filling about 1/3 full. Cover. Let rise. Bake in 375° oven about 10 minutes. Brush tops with melted butter.

PULL APART ROLLS

Susan Imming

2 loaves of frozen bread
 2 T. cinnamon
 1 stick oleo

1/4 c. sugar
 1/2 c. brown sugar
 1 pkg. **reg.** butterscotch pudding
 mix

Thaw bread, tear in small pieces and place in buttered 9 x 12 inch cake pan. Mix sugar and cinnamon together and sprinkle over bread. Sprinkle dry pudding mix on next. Dissolve to syrup, brown sugar and oleo over low heat or in microwave. Cool a bit, then pour over bread. Let rise until double, or do this just before going to bed. Bake 350° for 30 minutes or until done. Turn upside down on serving plate or tray.

A RECIPE FOR A SWEET DISPOSITION

3 grains common sense
 1 good husband
 1 good liver

1 large heart
 1 bushel contentment

Plenty of fresh air and sunshine. Do **not** bring to a boil.

REFRIGERATOR ROLLS**Jan Kretlow**

2 c. boiling water	1/2 c. sugar
2 tsp. salt	3 T. butter
2 pkgs. yeast	1/4 c. lukewarm water
2 eggs	7 c. sifted flour

Place water, **boiling**, sugar, salt and butter in large bowl and let stand. When cool add yeast which has been dissolved in lukewarm water. Add eggs and beat in flour. Place in greased bowl, cover with wax paper. Store in refrigerator and use as desired. This dough keeps well for 4 or 5 days.

SWEET ROLLS**Niki Smith**

1 box vanilla pudding mix	2 eggs
1 1/2 c. milk	2 tsp. salt
1/2 c. margarine	5 to 5 1/2 c. flour
2 pkgs. yeast, dissolved in 1/2 c. warm water	

Cook milk and pudding mix until done. Stir in margarine. Let cool until lukewarm. Stir in yeast, beaten eggs and salt. Add flour. Knead 5 to 10 minutes. Let dough rise double in size. Punch down and let rise again. Roll into cinnamon rolls. Let rise. Bake at 375° for 15 minutes or until done. Frost.

BANANA BREAD**Karen Johnson**

1 c. sugar	3/4 c. shortening
3 bananas, very ripe and mashed	2 beaten eggs
1/2 tsp. salt	1 tsp. soda
2 c. flour	1/2 c. nutmeats

Mix in order given and bake in moderate, 325° oven for 60 minutes.

Believe in yourself and what others think won't matter.

BANANA QUICK BREAD

Mrs Dennis (Karen) Anderson

1 c. brown sugar	1/2 tsp. salt
1 c. flour	1 tsp. vanilla
1/2 c. margarine	3 lg. bananas, mashed
1 tsp. soda	2 eggs

Cream sugar and margarine. Add eggs. Then add flour, soda, salt, vanilla and bananas. Nuts may be added. Mix well. Bake for 1 hour at 350°.

BEER BREAD

Dorothy Grimm, Ft Dodge, IA

3 c. self-rising flour	3 T. sugar
1 can of beer	

Mix flour and sugar. Pour in 1 can of beer. Stir until smooth. Pour into greased bread pan, loaf. Bake 45 minutes to 1 hour, until brown and loose from edge of pan.

BRAN BREAD

Jo Pagel

2 c. boiling water	1 cake yeast
1 1/2 c. All-Bran	4 or 5 c. flour
1 1/2 tsp. salt	1 1/2 c. warm water
1 T. lard	1/2 c. brown sugar

Cook water, All-Bran, salt and lard, let cool. Beat 3 cups flour and let stand 10 minutes. Put in rest of flour and knead. Let rise until double in bulk. Put into pans and let rise. 375° for 45 minutes. Use - 4 (1 pound) coffee cans.

Good cooks make some mistakes through life.
 Good food can be ruined by most any wife.
 Heartburn and pain, we hope you forget,
 If from this food, you happen to get.

BROWN BREAD

Jo Pagel

1 (6 1/2 oz.) pkg.) dates	4 c. flour
3 tsp. soda	1 tsp. salt
2 c. boiling water	2 tsp. vanilla
2 T. butter	1/2 c. nuts
2 c. sugar	2 eggs, beaten

Pit and chop dates and cover with cold water. Cook until mushy, 10 minutes. Don't drain. Add soda, boiling water and butter. Let cool. Add remaining ingredients. Bake 45 minutes in 325° oven.

Makes - 2 small loaves. Doubling makes 3 loaves.

CINNAMON BREAD

Karen Blaas

Yellow cake mix	Instant vanilla pudding
3/4 c. oil	3/4 c. water
4 eggs	1 tsp. vanilla
1 tsp. almond flavor	

1/4 mixture cake on bottom. Sugar and cinnamon mixture. Then rest of cake and then rest of sugar and cinnamon on top. Swirl a knife through the mixture. 2 bread pans. 350° for 1 hour.

DATE BREAD

Karen Johnson

1 c. cut dates	1 tsp. soda
1 T. butter	1 c. boiling water
1 egg, beaten	1 1/2 c. flour
1 c. sugar	1/2 c. nutmeats
Salt	1 tsp. vanilla

Place dates, soda, butter and water in bowl. Let cool. Mix egg, flour, sugar, nutmeats and a little salt in another bowl. Mix alternately with liquid that has had vanilla added. Bake 60 minutes in loaf pan at 350°.

CRANBERRY-ORANGE NUT BREAD

Darlene Raedeker

Grind 1 pound cranberries plus 1 good size orange together, using coarse blade. Mix in 1/2 cup sugar. This can be frozen or refrigerated quite awhile.

Sift together:

2 c. flour	1 c. sugar
1 T. cinnamon	1/2 tsp. soda
1 1/2 tsp. baking powder	1/2 tsp. salt

Mix in with fingers 2 tablespoons shortening. Add 1 beaten egg, 1/2 cup chopped nuts and 1 cup orange-cranberry mixture. Mix all together well. Pour into well-greased bread pans. Bake at 350° about 1 hour until brown and tests done. Top usually cracks.

FRENCH BREAD

Marilyn Decker

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

Sprinkle yeast in 1/2 cup water, stir until dissolved. In a large bowl dissolve sugar and salt in remaining 1 cup water. Add shortening and yeast mixture. Mix well. Add flour and mix thoroughly. Work through dough, with a spoon at 10 minute intervals for 5 consecutive times. Turn dough onto lightly floured surface and divide in half. Shape into two balls. Let rest 10 minutes. Roll each ball into a 12 x 9 inch rectangle. Then roll firmly starting with long side. Seal edge. Place rolls on baking sheet. Score the top diagonally 6 times. Cover with a towel and let rise 1 1/2 hours. Brush with beaten egg white just before baking. Bake at 400° for 30 to 35 minutes. Makes - 2 loaves.

Don't trust your friend and
Tell him things you'd not have others hear;
For he will tell them to his friend
And it will cost you dear.

HONEY WHOLE GRAIN BREAD

Sandi Feld

3 c. plus white flour	1/2 c. honey
2 pkgs. active dry yeast	2 eggs
1 1/2 tsp. salt	2 1/2 c. whole wheat flour
1 c. water	1/2 c. rolled oats
1 c. cottage cheese	2/3 c. chopped nuts
4 T. butter	

In large bowl, combine 2 cups white flour and yeast and salt. Heat water, butter, cottage cheese and honey until very warm, 120° to 130°. Add liquid and eggs to flour mixture. Mix well. Add wheat flour, oats and nuts. Stir in white flour until able to knead. Knead to smooth and elastic. Let rise until double. Punch down and place in two bread pans, greased. Let rise until double. Bake at 350° for 35 to 40 minutes. Brush top with butter.

MAPLE BUTTER TWIST BREAD

Jeri Sowden

FILLING:

1/2 c. brown sugar	2 T. flour
1/4 c. butter	1/2 tsp. maple flavoring
1/3 c. white sugar	1/2 c. walnuts
1/4 c. maple syrup	

Combine all ingredients. Mix well.

1 pkg. yeast	3 T. sugar
1 c. water	1 1/2 tsp. salt
1/2 c. hot milk	2 eggs
1/4 c. butter	3 1/4 to 3 1/2 c. flour

Dissolve yeast in water. Scald milk. Add butter, sugar and salt. Cool. Add eggs, yeast and flour. Mix well. Let rise for 1 hour and 30 minutes. Place on well-floured surface; divide in half. Roll out one portion to 14 x 18 inch rectangle. Spread with half the filling. Roll up; cut in half lengthwise. Twist strips together, cut sides up; shape into ring in greased pan. Repeat with remaining dough. Let rise for 45 minutes. Bake at 350° for 25 to 30 minutes. Frost.
Yield - 2 twists.

MONKEY BREAD

Mary Hebert

3 tubes biscuits 1/2 tsp. cinnamon
 1/3 c. sugar Nuts
 1 1/2 sticks margarine 1 tsp. cinnamon
 1 c. brown sugar

Cut each biscuit into four pieces. Roll each piece in mixture of 1/2 teaspoon cinnamon and 1/3 cup sugar. Grease bundt pan with Crisco. Place nuts in bottom of pan, then layers of biscuits. Combine margarine, 1 teaspoon cinnamon and brown sugar. Boil 2 to 3 minutes. Pour over biscuits and nuts. Bake at 350° for 25 minutes. Cool 10 minutes and turn out.

MONKEY BREAD

Jane Webb

TOPPING:

1 c. sugar 1 1/2 tsp. cinnamon
 3/4 c. butter 1/4 c. brown sugar
 1/4 c. Carnation milk

Combine and bring to boil.

BREAD:

4 tubes buttermilk biscuits

Mix:

3/4 c. sugar 1 1/2 tsp. cinnamon
 1/4 c. nuts

Cut biscuits and roll in mixture. Grease bundt pan. Place pieces in layers. Pour topping over all. Bake 350° for 40 to 45 minutes. Turn out on serving dish.

Oh, dear! Oh, me!
 Those calories galore,
 Why must it be
 The goods I adore?

MUSHROOM ONION PARSLEY BREAD

Judy Hindt

1 can cream of mushroom soup	1/3 c. warm water
1 pkg. active yeast	1 tsp. parsley flakes
3 T. sugar	1/2 T. sugar
1/2 tsp. salt	1 egg, beaten
1 T. minced onion	2 T. butter or oleo
3 1/2 c. flour	

Combine soup and water. Heat to just boiling. Cool to lukewarm. Mix with yeast and 1/2 tablespoon sugar. Stir and let stand 5 minutes. Add parsley, sugar, salt, egg, onion and butter and blend. Mix in 1/2 of flour. Turn out on floured board and knead in rest of flour. Put in greased bowl and let rise to double in size. Punch down and make rolls. Let rise again. Bake at 400° for 30 to 35 minutes or until golden brown.

NAVAJO FRY BREAD

Lois Dawson

4 c. flour	2 lbs. lard or Crisco, for
3 tsp. baking powder	frying
1 1/4 c. lukewarm water	1 tsp. salt

Sift flour, baking powder and salt together. Add water. Knead for about 5 minutes. Cover with a towel and let rise 15 minutes. Heat lard in heavy skillet to 375°. Pinch off small portions of dough. Roll out until thin, forming rounds 4 inches in diameter. Poke a hole in the middle to allow grease to escape. Gently drop dough into fat until it browns, only a few seconds. Then turn it over and brown. Drain on paper towels. Serve with butter and salt or with honey.

Navajo Fry Bread is good with lamb, or it may be topped with chili, shredded lettuce, chopped onions, tomatoes and grated cheese for a Navajo taco.

Makes - 15 (4 inch) rounds.

The chains of habit are too weak to be felt until they are too strong to be broken.

OVERNIGHT BREAD

Sandi Feld

Start at 4 p.m.:

4 c. boiling water 1 c. sugar
2 T. salt

Mix together and boil 5 minutes.

Then add 1 cup lard. When cooled add 2 packages yeast that have been softened in 1 cup warm water. Add 8 cups flour, stir thoroughly. Then add 4 eggs, one at a time. Beat well. Add 6 to 9 cups **more** flour until workable. Knead until smooth. Put in warm place to rise. At 6 p.m. punch down and let rise again. At 9 p.m. shape dough in buttered pans. Let set out at room temperature overnight and bake in morning. Bake at 375° about 30 minutes until brown.

PINEAPPLE NUT BREAD

Jo Pagel

1 c. chopped walnuts 1/2 c. butter
1/4 tsp. grated lemon peel 3/4 c. sugar
1 egg, beaten 2 1/2 c. flour
2 tsp. baking powder 1/2 tsp. soda
1 tsp. salt 1/4 c. milk
1 (8 oz.) can crushed pineapple

Beat sugar and shortening. Add rest of ingredients and flour last.

Makes - One large loaf. Grease pan and flour with sugar and flour mixture. Bake 350° for 50 minutes.

QUICK POPPY SEED BREAD

Sandi Feld

1 box butter brickle **or** 1/2 c. oil
 butter pecan cake mix 1 tsp. vanilla
1 box instant coconut pudding 4 eggs
1 c. hot tap water 1/4 c. poppy seeds

Mix and beat at medium speed for 4 to 5 minutes. Bake for 1 hour at 300°.

The only time you mustn't fail is the last time you try.

POCKET BREAD (Arab Bread.)

Mary Voith

1 pkg. active dry yeast	1 1/3 c. warm water, 105° to
1 tsp. salt	115°
1 T. vegetable oil or olive oil	1/4 tsp. sugar
3 to 3 1/2 c. flour,	Corn meal
white, whole wheat or a	
mixture. Betty Crocker	
blend flour is good,	
I use 1 3/4 c. white,	
1 3/4 c. whole wheat mixed	

Dissolve yeast in warm water in large bowl. Stir in salt, sugar, oil and 1 1/2 cups of the flour. Beat until smooth. Stir in enough remaining flour to make dough easy to handle. Turn dough onto lightly floured surface; knead until smooth and elastic, about 10 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1 hour. Dough is ready if indentation remains when touched. Punch down dough; divide into 10 equal parts. Shape into balls. Let rise 30 minutes.

Sprinkle ungreased cookie sheets with corn meal. Roll each ball into circle 1/8 inch thick. Place 2 circles in opposite corners of each cookie sheet. Let rise 30 minutes.

I bake them on a cooking rack in the oven 5 to 8 minutes at 500°, doing 2 at a time.

Bake on the lowest possible oven rack until loaves are puffed and light brown, about 8 minutes. Tear each loaf crosswise, into halves. Fill each half with filling; serve immediately. Or cover hot unfilled rolls with a warm, damp towel to keep moist and pliable until ready to serve.

Pocket Bread may also be torn into pieces and used to scoop up dips or spreads.

POSSIBLE FILLINGS: (Filling ideas are only limited by what you have in the refrigerator.)

--Sliced corned beef, sauerkraut, Swiss cheese, Thousand Island Dressing.

--Cooked bacon, lettuce, tomato.

--Sliced luncheon meats, lettuce, potato salad.

--Peanut butter, bananas, nuts, honey.

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POCKET BREAD (Continued)

- Scrambled eggs, tomato, sprouts.
- Breaded fish portions, lettuce, tartar sauce.
- Sliced roast beef, horseradish sauce, lettuce.
- Avocado slices, tomato, alfalfa sprouts, cooked bacon.
- Pepperoni, green pepper, mushrooms.
- Tuna or chicken salad, water chestnuts, lettuce sprouts.
- Egg salad, lettuce sprouts.

QUICK BREAD**Margaret Feld, School Cook**

Soften 1 1/2 cups of yeast in 2 quarts of warm water.

In big mixer bowl add: 2 quarts of warm water, 5 cups oil, 10 eggs and add softened yeast and mix.

Then add 2 cups honey or 2 cups sugar, 1/2 cup salt, 4 cups dry milk mixed with 4 quarts flour **plus**. Mix well, then add enough more flour so that dough leaves the sides of mixer bowl. It may take almost 4 quarts more. Then put dough in greased pans to rise. Punch down and let rise again. This makes - About 140 cinnamon rolls.

We use this recipe for cinnamon rolls, buns, pizza crust and wiener wraps. For buns we roll out dough in a circle and cut with a 3 inch cookie cutter and place on greased pan just touching. Bake about 10 to 15 minutes at 350°, depending on desired brownness. Butter tops when taken from oven immediately.

RYE BREAD**Bertha Griffith**

6 T. sugar	2 T. salt
4 1/2 c. warm water	2 oz. cake of yeast
8 T. sorghum	3 c. rye flour
4 T. Crisco	10 c. white flour

Dissolve yeast in water and then add other ingredients.
Makes - 6 loaves. Bake 45 minutes in 350° oven.

WHITE BREAD

Bertha Griffith

2 pkgs. active yeast	4 T. sugar
1/2 c. warm water	2 tsp. salt
4 c. liquid,	2 T. shortening
2 c. potato water and	10 to 12 c. flour
2 c. milk	

Combine yeast and water. Add remaining ingredients. Let rise, then make into rolls and/or bread.

WHITE BREAD

Dorothy Grimm, Ft Dodge, IA

3 c. warm water	1/2 c. sugar
1 T. salt	1 c. milk
2 T. lard or shortening	1 1/2 cakes compressed yeast

Take 1/2 cup warm water, add tablespoon sugar and put yeast in to dissolve.

In bowl that has the balance of the water and milk, sugar and salt, add flour. Stir well so all lumps are out. Pour in yeast before you put all the flour in. The dough should be so you can handle and knead with the hands. Let rise, until double. Knead down and let rise again. Then put in pans and let rise. Bake about 1 hour until brown and loose in pan.
Makes - 4 loaves.

WHOLE WHEAT-RAISIN ENGLISH MUFFINS

Marilyn Olivari

1 c. milk	1/4 c. water
1/4 c. butter or margarine	2 c. whole wheat flour
2 to 2 1/4 c. flour	1/4 c. brown sugar
1 T. cinnamon, optional	1 tsp. salt
1 pkg. dry yeast	2 eggs
1 c. raisins	1/4 c. corn meal

In small saucepan, heat milk, water and butter until very warm. In large bowl, combine warm liquid, whole wheat flour, brown sugar, cinnamon, salt, yeast and eggs. Beat well. Stir in remaining flour and raisins. Cover; let rise in warm place until light and doubled, 30 to 45 minutes. On floured surface,
Continued Next Page

WHOLE WHEAT-RAISIN ENGLISH MUFFINS (Continued)

knead until smooth and elastic, about 2 to 3 minutes. Cover; let rest 10 minutes. Roll out to 3/8 inch thickness. Cut into 3 inch rounds, 20 ounce can makes a good cutter. Lightly press each side in corn meal. Place on ungreased cookie sheets. Cover; let rise in warm place until light and doubled, 30 to 45 minutes. Bake at 375° for 7 to 8 minutes. Turn and bake 7 to 8 minutes longer. To serve, split with fork and toast. Makes - 16 to 18.

MOM'S WHOLE WHEAT BUNS

Jan Kretlow

Dissolve 2 packages yeast in 1/2 cup lukewarm water.
Scald 1 cup milk.

Add:

6 T. oleo	2 tsp. salt
3/4 c. sugar	2 eggs

Then gradually add:

3 c. whole wheat flour	1 c. white flour
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Let rise 2 hours, then knead and make into buns. Let rise again and bake 15 to 20 minutes at 300°.

SWEDISH RYE BREAD

Phyllis Bird

1 pkg. active dry yeast	1 T. salt
1/4 c. water	2 T. shortening
1/4 c. med. brown sugar	1 1/2 c. hot water
1/4 c. light molasses	2 1/2 c. med. rye flour
2 T. orange peel, grated, and then use juice	3 1/2 to 4 c. all-purpose flour

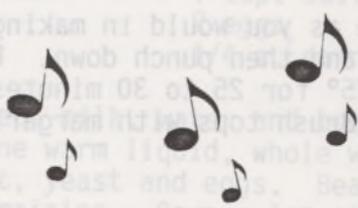
Use the same procedure as you would in making any bread. This only has to rise once and then punch down. Put into 2 greased loaf pans. Bake at 375° for 25 to 30 minutes. Place foil over top last 10 minutes. Brush tops with margarine while still hot.

ZUCCHINI BREAD

Linda Boettcher

- 3 eggs
- 2 1/2 c. sugar
- 1 tsp. baking powder
- 1 tsp. soda
- 2 tsp. vanilla
- 1 c. oil
- 3 c. flour
- 1 tsp. salt
- 2 tsp. cinnamon
- 2 c. grated zucchini, **don't** peel

Beat eggs, oil and sugar together. Sift flour, salt, baking powder and soda. Mix all ingredients, adding zucchini last. Pour into greased loaf pans. Either 2 large pans or 4 small pans. Bake 350° for 45 to 55 minutes, small pans.



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CAKES

CHEESECAKE

Joyce Carver

CRUST:

18 graham crackers, rolled into crumbs 1 tsp. cinnamon
 3 T. sugar 1/3 c. melted butter or oleo

Mix and press onto a 9 inch pie pan or springform pan. Bake for 8 minutes.

FILLING:

19 oz. cream cheese 1/3 tsp. almond
 3 eggs, slightly beaten 1/2 tsp. vanilla
 1/2 c. sugar

Combine. Pour over baked crust. Bake at 350° for 25 to 30 minutes.

TOPPING:

1 pt. sour cream 1/2 tsp. vanilla
 1/2 c. sugar

Combine and pour over filling. Bake an additional 10 minutes at 350°.

CHEESECAKE

Lois Dawson

1 lg. T. margarine 1 c. milk
 1 1/2 pkgs. graham crackers, ground up 1 (8 oz.) pkg. cream cheese
 1 T. brown sugar 1 (3 oz.) pkg. cream cheese
 2 pkgs. Dream Whip 3/4 c. sugar
 1 c. Wilderness pie filling

Mix margarine, graham crackers and brown sugar. Put into dish. Mix Dream Whip with milk and let stand. Mix cream cheese with sugar. Whip until creamy. Mix Dream Whip mixture with cheese mixture. Put into dish. Let stand until set up. Add topping of Wilderness pie filling.

BROWNIE CHEESECAKE

Pauline Peck

1 pkg. German chocolate cake mix	3/4 c. sugar
1/2 c. shredded coconut	2 tsp. vanilla
1/3 c. margarine, softened	2 c. dairy sour cream
1 egg	1/4 c. sugar
2 (8 oz.) pkgs. cream cheese, softened	1 T. vanilla
	2 eggs

Heat oven to 350°. In large mixing bowl, blend cake mix, coconut and margarine and 1 egg on low speed until mixture is crumbly. Press very lightly in ungreased cake pan. Beat cream cheese, 2 eggs, 3/4 cup sugar and 2 teaspoons vanilla until smooth and fluffy. Pour over crumb mixture. Bake 20 to 25 minutes, no longer. Mix sour cream, 1/4 cup sugar and 1 tablespoon vanilla until smooth. Spread over cheesecake. Cool, refrigerate at least 8 hours before serving.

NEW YORK CHEESECAKE

Kandis Fryar

2 lg. and 1 sm. pkgs. cream cheese, let stand 3 hours before using	1 c. sugar
6 eggs, separated	1 1/2 c. sour cream
3 T. flour	1 tsp. cream of tartar
1 tsp. pure vanilla	Graham cracker crust
	Fruit topping

Make crust with graham cracker crumbs, sugar and melted butter. Pat in bottom and sides of 12 or 14 inch springform pan. Combine yolks, cheese, sugar, sour cream, flour and vanilla. Beat until smooth. In separate bowl beat egg whites with 3 **additional** tablespoons sugar and cream of tartar until stiff peaks form. Fold into batter and pour into pan. Bake at 325° for 1 hour and 15 minutes. Open door and leave in oven for 10 minutes more. Take out and let cool. The center will fall. Wait 1 hour before removing from pan. Chill. Serve with fresh or canned fruit sauce.

Take time to think - you can do more work with your head than you can with your feet.

COFFEE CAKE

Phyllis Bird

1/2 lb. butter
 1 1/2 c. sugar
 2 eggs
 2 c. flour
 1/2 pt. sour cream
 1 1/4 tsp. baking powder
 3/4 tsp. soda
 1 T. vanilla

TOPPING:

1 c. chopped nuts
 3 T. sugar
 2 T. cinnamon

Cream butter and sugar. Add sour cream, beaten eggs and vanilla, beat well. Add dry ingredients, mix well. Put some batter in round angel food cake pan. Sprinkle on some topping. Add more batter and then topping and cut through batter to swirl effect. Bake at 350° for 30 minutes, then at 325° for 25 minutes.

AUNT VERA'S COFFEE CAKE

Judy Howrey

1 pkg. Pillsbury yellow cake mix
 1 c. water
 1/2 c. vegetable oil
 4 eggs
 1 pkg. instant vanilla pudding

Combine the above. Grease a 9 x 13 inch pan. Bake 350° for 45 to 50 minutes. Topping before baking.

Mix:

1/2 c. white sugar
 1 1/2 c. nuts,
 walnuts or pecans
 2 T. cinnamon

Sprinkle over top, then with a knife, swirl through the cake.

REDUCING MADE EASY

If you're getting too stout
 In the ways you are faring;
 And you no longer fit
 All the clothes you've been wearing.
 Instead of sad sighs
 And disconsolate yelpings,
 Try a shake of your head -
 And refuse second helpings.

COFFEE CAKE DELUXE

Betty Scheidegger

1 c. white sugar	2 c. flour
1/2 c. brown sugar	1 tsp. baking powder
2/3 c. Crisco	1 tsp. soda
2 eggs	1/2 tsp. salt
1 c. buttermilk	1 tsp. cinnamon

Cream Crisco and sugar. Add eggs and beat. Sift dry ingredients. Alternate mixing dry ingredients and buttermilk with creamed mixture. Mix well. Spread in a 9 x 13 inch pan. Sprinkle topping on and bake 350° until tests done.

TOPPING:

1/2 c. brown sugar	1/2 tsp. nutmeg
1 tsp. cinnamon	Nutmeats

This can be put in pan, covered, and stored in refrigerator a number of days before baking.

HEATH BAR COFFEE CAKE

Cherry Marsden

2 c. flour	1 c. brown sugar
1/2 c. sugar	1 stick margarine
1 egg, beaten	1 tsp. vanilla
1 c. buttermilk	1 tsp. soda
3 Heath bars	1/2 c. chopped nuts

Mix with pastry blender the flour, brown sugar, sugar and margarine. Blend well. Then remove 1/2 cup of the mixture. To the remaining add egg and vanilla. Stir buttermilk and soda together. Let set while you add egg and vanilla. Then add to mix. Pour into greased and floured 9 x 13 inch pan. Chop Heath bars, nuts. Mix together, with the 1/2 cup dry mix. Scatter over batter. Bake at 350° for 30 to 35 minutes. Good hot with butter or after a day or two in a covered pan.

Don't put off until tomorrow the things you should have done yesterday.

FILLED CUPCAKES

Susan Carlson

Mix well:

2 1/2 c. flour
2 c. sugar

5 T. cocoa

Add:

2 eggs
1 tsp. vanilla

1 c. salad oil

1 c. buttermilk

Beat with first mixture.

Dissolve:

2 tsp. soda

1 c. hot water

Stir into batter. Bake 350° for 18 to 20 minutes.

FILLING:

1/2 c. granulated sugar

1/4 tsp. salt

1/3 c. milk

1 T. water

2/3 c. Crisco

1 tsp. vanilla

Beat 5 minutes. Add 1/2 cup powdered sugar. Use leaf or star tube. Cool cake. Insert in top of cake, fill. Frost cakes with chocolate frosting.

FILLED CUPCAKES

Linda Haeder

1 1/2 c. flour

1 c. water

1 c. sugar

1/2 c. vegetable oil

1 tsp. soda

1 T. vinegar

1/2 tsp. salt

1 tsp. vanilla

1/4 c. cocoa

FILLING:

1 (8 oz.) softened cream cheese

Pinch of salt

1 egg

1 c. miniature chocolate chips

1/2 c. sugar

Beat cream cheese, egg, sugar and salt until smooth. Stir in chocolate chips. Set aside.

Combine dry ingredients, stir or beat in liquid ingredients until smooth. Fill paper-lined cupcake pans half full with batter. Put 1 heaping teaspoon of filling mixture into center of each cupcake. Bake at 350° for 25 to 30 minutes. Makes - 24.

TARTS**Darlene Raedeker**

12 oz. cream cheese 1/2 tsp. lemon juice
 1/2 c. sugar 1 tsp. vanilla
 3 eggs

Put all in blender and fill foil-cupcake papers 3/4 full.
 Makes - 12. Bake at 350° for 25 minutes. When cool, fill with
 your choice of pie filling and top with whipped cream.

EASY SWEDISH NUT CAKE**Jody Kalkwarf**

20 oz. can crushed pineapple, 2 eggs
 with juice 2 c. flour
 1 tsp. vanilla 2 tsp. soda
 1 1/2 c. sugar 3/4 c. chopped nuts

In a 9 x 13 inch ungreased cake pan, mix pineapple with juice,
 eggs, vanilla, flour, sugar, soda and nuts. Mix with fork until
 well blended. Bake 35 minutes in 350° oven.

FROSTING:

8 oz. cream cheese, room 1 stick margarine
 temperature

Mix well. Add 1 3/4 cups powdered sugar, 1 teaspoon vanilla.
 Spread on cake. Sprinkle with nuts. **Refrigerate.**

APPLE DOUGHNUTS**Mary Voith**

3 c. flour 2 eggs, beaten
 1/8 tsp. salt 1 c. apples, peeled, grated
 1 tsp. nutmeg 2/3 c. shortening
 4 tsp. baking powder 1/2 c. milk
 1 c. sugar

Combine dry ingredients, cut in shortening. Add milk, eggs and
 apples. Mix just enough to moisten dough. Fill greased muffin
 tins 1/2 full. Bake at 350° for 20 to 25 minutes. Remove from
 pan and while hot, dip in melted butter, then roll in 1 cup
 sugar and 2 tablespoons cinnamon.

RHUBARB SHORTCAKE

Marilyn Decker

2 c. diced rhubarb	3/4 c. sugar
3 T. butter	1 c. flour
1 tsp. baking powder	1/4 tsp. salt
1/2 c. milk	1/2 c. plus 2 T. sugar
1 T. cornstarch	1/4 tsp. cinnamon
1 c. boiling water	

Put rhubarb in 9 inch pan. Cream sugar and butter. Mix flour baking powder, salt and add alternately with milk to the creamed mixture. Pour over rhubarb. Mix sugar, cornstarch and cinnamon. Sprinkle over cake batter. Pour over all 1 cup boiling water. Bake 350° for 40 minutes.

AMBROSIA CAKE

Phyllis Hutchinson

1 box yellow cake mix	2 eggs
1/2 c. water	1 sm. can mandarin orange segments, drained
1/2 c. oil	1 sm. can crushed pineapple, not drained
1 box instant vanilla pudding	8 oz. Cool Whip
1/2 c. chopped pecans	

Combine cake mix with eggs, water, oranges and oil. Mix well. Bake in 9 x 13 inch pan, greased, at 350° for 25 to 30 minutes. Combine remaining ingredients and spread on cooled cake. Refrigerate.

GOLDEN ANGEL FOOD CAKE

Sally Brown

12 to 14 egg yolks	1 1/3 c. cake flour
1 1/2 c. sugar	3/4 c. boiling water
1 tsp. lemon flavor	1/4 tsp. salt
3 tsp. baking powder	

When beating batter, be sure to use the full time. Beat egg yolks **five** minutes. Add salt, sugar and beat **five** minutes. Alternately add flour and water, mixing well. Add lemon flavoring and baking powder. Beat **five** minutes after last addition. Pour into tube pan. Bake 350° for one hour. Cool upside down.

APPLE RUM DUM CAKE**Mrs Russell Kibby**

1 c. brown sugar	1 c. white sugar
2 eggs	1/2 c. oil
1 tsp. soda	2 c. flour
4 c. diced apples	Dash of cinnamon
1/2 c. nuts	

Combine all ingredients. Place in a 9 x 13 inch pan. Bake 30 to 40 minutes at 350°.

FROSTING:

1/2 c. white sugar	1/1 c. brown sugar
1 c. evaporated milk	1/4 c. oleo

Combine all ingredients and heat well, but do not boil. Pour over cake.

APPLESAUCE-CARROT CAKE**Marilyn Nicholson**

2 3/4 c. flour	2 c. sugar
3 tsp. baking soda	1 T. vanilla
1 tsp. salt	15 oz. applesauce
3 tsp. cinnamon	3 c. shredded carrots, about
1 tsp. nutmeg	1 lb.
4 eggs	1 c. golden raisins
3/4 c. oil	1 c. chopped walnuts

Mix flour, baking soda, salt, cinnamon and nutmeg. Set aside. Beat eggs. Stir in oil, sugar and vanilla. Add applesauce and carrots; mix well. Add to flour mixture, stirring just to moisten. Fold in raisins and 1/2 cup walnuts. Pour into greased 9 x 13 inch pan. Sprinkle with remaining 1/2 cup walnuts. Bake in preheated 350° oven about 45 minutes. Cool.

Does destiny really shape our ends?
 It's really one of life's profoundest riddles.
 But there's certainly no question friends
 That bread and potatoes shape our middles.

APPLESAUCE CAKE

Jo Pagel

2 c. sugar	1 tsp. cloves
1 c. butter	1 tsp. cinnamon
2 c. sweet applesauce	1/2 tsp. nutmeg
1 c. raisins	1 c. nutmeats
1 tsp. vanilla	2 1/2 tsp. soda, dissolved in
3 1/2 c. flour	hot water

Cream shortening and sugar. Add rest of ingredients. Bake 45 minutes or until done in center, 350° oven.

BANANA CAKE

Jo Pagel

1 1/2 c. sugar	1/2 c. shortening
2 eggs	1 c. sour milk, 1/2 cream
1 c. mashed banana	2 c. flour
1/4 tsp. salt	1 tsp. soda
2 tsp. baking powder	1 tsp. vanilla

Beat sugar and shortening. Add milk and eggs. Add rest of ingredients and flour last. 350° for 30 minutes.

CARROT CAKE

Marlene Ambrecht

1 c. oil	2 1/2 c. flour
2 c. sugar	1 tsp. soda
3 eggs	1/2 tsp. salt
2 c. grated carrots	1 tsp. cinnamon
1 c. crushed pineapple	1 c. chopped nuts
1 tsp. vanilla	

Cream oil and sugar and eggs well. Add pineapple and juice and carrots; mix well. Add flour, mix. Then add vanilla and nuts. Pour into a 9 x 13 inch pan, rubbed with shortening or oil. Bake 350° for 45 minutes. Let cool and frost.

FROSTING:

1 lb. powdered sugar	8 oz. cream cheese
1 stick oleo	1 tsp. vanilla

Add all ingredients and mix. Frost cake.

CARAMEL CAKE

Mary Voith

German chocolate cake mix 14 oz. caramels
 1/3 c. milk 1/2 c. melted margarine
 3/4 c. chopped chocolate chips 1/2 c. chopped pecans

Prepare cake mix according to directions. Pour 1/2 of cake batter into a 9 x 13 inch pan. Bake at 350° for 20 minutes or less. Melt caramels. Add milk and margarine. Mix until smooth. Pour mixture over baked cake. Sprinkle with chocolate chips and chopped pecans. Dot with remaining batter. Reduce oven to 250° and bake for 20 minutes. Turn heat back up to 350° and bake for 15 minutes.

CHERRY CHIP POUND CAKE

Linda Haeder

1 pkg. cherry chip cake mix 1/2 c. oil
 1 (3 3/4 oz.) pkg. vanilla 4 eggs
 instant pudding 1 c. water

Generously grease bundt cake pan. Blend cake mix, pudding, eggs, water and oil on low speed until moistened. Beat on medium speed 2 minutes. Do **not** overbeat. Bake at 350° for 40 to 45 minutes. Cool 10 minutes. Invert onto serving plate. Spread with powdered sugar glaze when completely cooled.

CHERRY FUDGE CAKE

Helen Hobart

1 pkg. Pillsbury fudge cake mix 1 can cherry pie filling
 mix 2 eggs, beaten
 1 T. almond extract

FROSTING:

1 c. sugar 1/3 c. milk
 5 tsp. butter 6 oz. chocolate chips

Cake - Mix and combine all ingredients by hand. Pour into greased 9 x 13 inch pan. Bake at 350° for 30 minutes.
 Frosting - Stir sugar, milk and butter together. Boil for 1 minute. Remove from heat. Add chocolate chips. Beat until chips are melted and frosting thickens. Pour over cooled cake.

DARK CHOCOLATE CAKE**Kandis Fryar**

1 c. shortening	2 c. sugar
2 eggs	1 tsp. vanilla
1 c. buttermilk	1/2 c. cocoa
1/2 tsp. salt	2 tsp. soda
2 1/2 c. flour	

Mix shortening, sugar and eggs. Add vanilla and buttermilk. Beat with mixer. Sift together dry ingredients and add to wet ingredients. Beat with mixer. Add 1 cup boiling water. Bake 35 minutes at 350° in 3 (8 inch) greased and floured pans or 1 (9 x 13 inch) pan.
Serves - 20.

CHOCOLATE CAKE**Judy Ellis**

1 c. sugar	1 c. mayonnaise
2 c. flour	4 T. cocoa
2 tsp. soda	1/8 tsp. vanilla
1 c. cold water	

Cream sugar and mayonnaise. Sift and add flour, cocoa and soda. Add vanilla and water. Beat well. Bake at 350° for 25 to 30 minutes or when toothpick is clean after checking center of cake.

HOT WATER CHOCOLATE CAKE**Cheryl Wuebker**

1 c. flour	1/2 tsp. salt
3/4 c. sugar	2 T. butter
1 1/2 T. cocoa	3/4 c. milk
2 tsp. baking powder	1 tsp. vanilla

Mix ingredients together. Pour into pan. Sprinkle 1 cup sugar, 1/4 cup cocoa over top of cake batter. Pour 1 cup hot water, **boiling**, over whole cake. Bake at 350° for 35 minutes.

Housework is something you do that nobody notices unless you don't do it.

RED CHOCOLATE CAKE

Cheryl Wuebker

2 c. sugar	1 tsp. salt
2 eggs, unbeaten	1/2 c. cocoa
1 c. shortening	1 c. clabbered milk, sour
2 1/2 c. flour	1 tsp. vanilla
2 tsp. soda	2/3 c. boiling water

Mix ingredients together. Add the boiling water. Beat well. Bake in loaf or layer at 350° for 35 to 40 minutes or until done. Frost.

OLD-FASHIONED CHOCOLATE CAKE

Cheryl Jensen

2 c. flour	1/2 c. cocoa
2 tsp. soda, in boiling water	1 c. boiling water
1/2 tsp. salt	1 tsp. vanilla
2 c. sugar	1/2 c. sour cream or milk
1/2 c. Crisco	2 eggs

Put flour, salt and cocoa in sifter. Cream together sugar, Crisco and eggs. Then add sour cream and start adding sifted flour mixture. Before all of flour mixture is added, add the boiling water, saving 1/4 cup water for 2 teaspoons of soda to be added to cake mixture. Add vanilla last. Bake at 350° for 25 minutes.

DEVIL'S FOOD CAKE

Lucy Stumpf

1 1/2 c. sugar	2 c. flour
1/2 c. butter or oleo	1/2 c. buttermilk or sour cream
2 beaten eggs	1 tsp. vanilla

COCOA MIXTURE:

1 1/2 tsp. soda	1/2 c. cocoa
1/2 c. boiling water	

Pour water over soda and cocoa.

Cream sugar and shortening, then add beaten eggs; mix. Add vanilla, flour and cocoa mixture; mix. Pour into a 9 x 12 inch pan. Bake at 375° for 45 minutes.

CHOCOLATE APPLESAUCE CAKE**Betty Scheidegger**

2 c. flour	2 tsp. soda
1 1/2 c. sugar	2 eggs
2 T. cocoa	2 c. applesauce
1/2 tsp. salt	1/2 c. salad oil

Put in large bowl and mix well. Put in 9 x 13 inch buttered and floured pan. Sprinkle with sugar, nuts and chocolate chips. Bake at 350° about 40 minutes.

CHOCOLATE CAKE**Carol Collins**

1 box cake mix, German chocolate

Bake as directed on box. When cake is done, poke holes with fork all over entire top of cake. Mix one package Jello chocolate pudding mix. Then pour this over cake. Top cake with 1 container Cool Whip. Top Cool Whip with Hershey chocolate bar shavings.

EASY GERMAN CHOCOLATE CAKE**Betty Scheidegger****CAKE:**

1 box white or yellow cake mix	1 pkg. instant chocolate pudding
2 c. milk	3 egg whites, unbeaten

FROSTING:

1 c. sugar	1 stick oleo
1 c. evaporated milk	1 c. coconut
3 egg yolks, beaten	1/2 c. nuts

Mix cake ingredients together and beat 2 minutes. Bake at 350° for 35 minutes in a 9 x 12 inch pan.

Combine frosting ingredients, except coconut and nuts in a pan. Cook until thick, stirring constantly. Add coconut and nuts. Spread on cooled cake.

CINNAMON PUDDING CAKE**Marilyn Nicholson**

1 1/2 c. cold water 2 c. brown sugar
 2 T. butter
 2 c. flour 1 c. white sugar
 2 tsp. baking powder 3 tsp. cinnamon
 2 tsp. butter, melted 1 c. milk
 1/2 c. raisins 1/2 c. chopped nuts

Mix water, brown sugar and butter in saucepan, let come to a boil, then set aside.

Mix batter of remaining ingredients in order they are listed, omitting the nuts. Spread in a 13 x 9 inch pan. Pour the sauce slowly over the batter. Sprinkle with nuts. Bake 25 to 35 minutes. The water mixture on top will soak through the batter to the bottom of the pan, then thicken, and turn out to be pudding under the cake. Bake 350°.

FUDGE TORTE**Gail Shaffer**

1 pkg. devil's food cake mix 3 eggs
 1 c. water 1/3 c. oil

Grease and flour 2 (8 inch) round pans. Beat 2 minutes at high speed. Bake 25 to 30 minutes at 350°. When cool, split layers in half. Frost and keep in refrigerator.

FROSTING:

2 c. sour cream 3 c. flaked coconut
 1 c. sugar 3 c. Cool Whip

Combine first ingredients. Gently fold in whipped topping. Make ahead 1 to 4 days.

We will mix and bake the dainty cake.
 And beat the frosting light.
 The sweetest plan, to please a man
 Is through his appetite.

GENOISE (A truly wonderful cake.)**Hilda Hartling**

1/2 c. butter **or** margarine 6 eggs, separated
 1 tsp. lemon rind 1 tsp. vanilla
 1 c. sugar 1 c. flour

Heat oven to 350°. Grease and flour 2 (9 inch) round pans. Melt butter, set aside. Combine egg yolks, lemon and vanilla at medium speed until blended. Beat egg whites to soft peaks. Add sugar gradually to make stiff meringue. Mix 1/4 of the meringue with the egg yolk mixture. Pour yolk-meringue into remaining meringue. Sift flour lightly over top and fold. Add butter. Fold only until butter and flour disappear. Pour into pans and bake immediately for 20 to 25 minutes. Allow cakes to stand in pans 4 minutes, then turn out to cool. Cool upright about an hour. I usually frost between the layers with one half of the butter cream frosting.

GERMAN APPLE CAKE**Darlene Raedeker**

2 eggs 2 c. sugar
 1 tsp. soda 1 tsp. vanilla
 4 c. apples 2 c. flour
 2 tsp. cinnamon 1/2 tsp. salt
 1 c. salad oil 1/2 to 1 c. nuts

Mix all ingredients together with a spoon. Don't use a mixer. Batter will be stiff. Spread into greased and floured 9 x 13 inch pan. Bake 350° for 50 to 60 minutes.

MANDARIN CAKE**Jo Page**

1 c. sugar 1 c. flour
 1 egg 1 can mandarin oranges, drained
 1 tsp. soda 1/2 tsp. salt
 1/2 c. nutmeats

Mix all together until smooth. Put into a 9 x 9 inch pan. Bake 30 to 35 minutes at 350°.

Continued Next Page

MANDARIN CAKE (Continued)**TOPPING:**

3/4 c. brown sugar 3 T. milk
 3 T. oleo

Bring to a good rolling boil. Pour over cake while still warm.
 Serve hot or cold with whipped cream.

OATMEAL SPICE CAKE**Jolene Ruth**

1 c. quick-cooking oats	1/2 tsp. salt
1/2 c. butter, cut in sm. pieces	1 tsp. cinnamon
1 1/2 c. boiling water	1/2 tsp. allspice
1 1/2 c. flour	1/2 tsp. nutmeg
1 c. sugar	2 eggs
1 tsp. baking soda	1 c. brown sugar, firmly packed

COCONUT TOPPING:

1 c. coconut	1 c. chopped walnuts
1 c. brown sugar	1/2 c. milk

Combine oats, butter and boiling water in bowl. Cool. Sift flour, sugar, baking soda, salt, cinnamon, allspice and nutmeg; set aside. Add eggs to oat mixture; beat well. Add dry ingredients and brown sugar to oat mixture; beat at medium speed 2 minutes. Pour batter into greased 9 x 13 x 2 inch pan. Bake at 350° for 30 to 35 minutes.

Coconut Topping - Combine all ingredients in bowl and mix well. Spread on top of cake when taken from oven. Place under broiler for 2 to 3 minutes or until golden brown.

Of all beverages made by a woman
 No matter how well "ma" taught her;
 There is none as cool and refreshing
 As a drink of just plain water.

ORANGE-AMARETTO CAKE ROLL

Rachel Berg

4 lg. eggs, separated and left at room temperature	1/4 c. fresh orange juice
8 T. sugar	3/4 c. cake flour
1 tsp. grated orange peel	1 tsp. baking powder
	1 tsp. orange extract

FILLING:

1 1/4 c. orange marmalade	2 T. Amaretto
1/4 c. crushed almonds	2 tsp. almond extract

Preheat oven 350°, use a 15 1/2 x 10 1/2 x 1 inch sheet pan. Spray with Pam, line with wax paper. Spray paper.

In medium bowl of mixer beat egg whites until foamy. Gradually beat in 4 tablespoons sugar until stiff peaks. In small bowl, same beater, beat egg yolks with remaining sugar until thick and pale. Beat in peel and juice, flour and baking powder and extract. Fold yolk mixture into beaten egg white. Spread into pan. Bake 12 x 14 minutes, roll in towel and place on wire rack to cool. Unroll and spread with filling mixture. Refrigerate until used.

ORANGE SLICE CAKE

Marilyn Nicholson

2 c. sugar	1 c. butter
3 1/2 c. flour	1/2 tsp. salt
1 lb. orange slices, cut fine	2 c. chopped nuts
1 c. flaked coconut	1 tsp. soda
1 1/2 c. buttermilk	1 (8 oz.) pkg. dates, chopped
4 eggs, added, one at a time	1 tsp. vanilla

Mix all ingredients together. Bake at 300° for two hours or longer, depending on size of pan. This is nice baked in a bundt pan or angel food cake pan.

FOR A GLAZE:

Mix a 6 ounce can orange juice and 2 cups powdered sugar. Pour over cake while still warm. Do **not** dilute orange juice.

Even a fish wouldn't get into trouble if he kept his mouth shut.

PEAR-DE-LISH CAKE**Marilyn Nicholson**

1/2 c. butter	1 1/2 c. sugar
2 unbeaten eggs	2 c. mashed pears
2 c. sifted flour	1 tsp. salt
2 tsp. soda	2 tsp. cinnamon
1/2 tsp. nutmeg	2 tsp. vanilla
1/2 c. crushed pineapple, well drained	

Cream butter and sugar. Add eggs, one at a time, and vanilla. Add pears and pineapple, then sifted flour and other ingredients. Beat thoroughly. Bake in a 9 x 13 inch pan, 40 minutes at 350°. Frost with butter cream or cream cheese frosting.

PINA COLADA RUM CAKE**Karen Blaas**

1 pkg. white cake mix	1 (3 oz.) pkg. instant vanilla pudding
4 eggs	1 1/2 c. water
1/3 c. dark rum	1/4 c. oil

FROSTING:

1 (8 oz.) can crushed pineapple, packed in own juice	1 (9 oz.) container of Cool Whip
1 (3 oz.) pkg. vanilla instant pudding	1/3 c. dark rum
	1 c. flaked coconut

Blend all ingredients for cake. Beat 4 minutes at medium speed. Pour in a 9 x 13 inch pan, greased and floured. Bake 350° for 30 minutes. Cool. Mix all ingredients for frosting, except Cool Whip. Blend. Fold in Cool Whip. Frost cake.

There's no use crying over spilt milk

Is an adage that now falls short.

After all, it probably started

When milk cost 10 cents a quart!

PINA COLADA CAKE**Marilyn Nicholson**

- | | |
|--|--|
| 1 (18 oz.) box cake mix,
yellow or white | 1 (8 oz.) carton frozen, whipped
topping, defrosted |
| 1 c. condensed milk | 1 1/2 c. flaked coconut |
| 1 (14 oz.) can crushed
pineapple, drained | |

Mix and bake cake according to package directions, in a 13 x 9 inch pan. Remove from oven. Pierce evenly with fork, while hot. Spread with condensed milk and cool. Spread with pineapple, cover with whipped topping, then sprinkle with coconut. Chill and refrigerate.

PINEAPPLE CAKE**Ruth Lange**

- | | |
|-------------------------------|--|
| 1 yellow cake mix | 1 lg. (20 oz.) can crushed
pineapple, drained |
| 1 (8 oz.) container Cool Whip | 1 box instant vanilla pudding mix |

Make yellow cake as directed, except use the pineapple juice for water in making the cake. Add half of the crushed pineapple to the cake mix. Bake as usual.

Topping - Mix other half of crushed pineapple and vanilla pudding, mix well. Add to Cool Whip. Frost cake. Chill for at least one hour.

RHUBARB CAKE**Mrs Wilbert Wuebker**

- | | |
|----------------------------|-----------------------------|
| 5 c. cut-up rhubarb | 3 c. miniature marshmallows |
| 1 c. sugar | 1 box yellow cake mix |
| 1 sm. pkg. raspberry Jello | |

Place rhubarb in a 9 x 13 inch pan. Pour sugar over and sprinkle dry Jello over this. Put marshmallows over. Pour cake mix, mixed according to directions, over these layers. Bake 1 hour at 350°.

PLAIN CAKE**Margaret Feld, School Cook**

Mix well:

9 qts. flour

3 3/4 c. dry powdered milk

3 T. salt

4 qts. **plus** 3 c. sugar1 c. **plus** 2 T. baking powder

9 3/4 c. shortening

Add 38 eggs, plus half of 3 3/4 quarts water and beat well.

Then add rest of water and 3/4 cup vanilla.

This makes - About 8 cakes.

For VARIETY we use this recipe for upside down cakes, frosted cakes, coffee cake (cinnamon and sugar), Jello cake. We make holes with a fork and pour Jello over it. We use about 2 boxes per cake and 1/2 the amount of water called for in recipe.

Cool and frost with Dream Whip.

7 LAYER CAKE**Betty Jones - Maureen Hobart**

Bake 1 yellow cake mix with pudding according to directions in a 9 x 13 inch pan. Punch holes in the cake with a fork.

Combine and cook 5 minutes, 1 cup sugar and 1 (15 ounce) can crushed pineapple. Pour over warm cake.

Mix 1 box instant vanilla pudding and pour over **cold cake**.

Slice 2 bananas in lemon juice and water, to avoid darkening.

Put on top of pudding layer. Sprinkle plenty of coconut over bananas. Spread 8 ounce carton Cool Whip over coconut.

Sprinkle chopped nuts over Cool Whip. Refrigerate or can be frozen.

TRUTLE CAKE**Carol Finley**

1 package German chocolate mix, mix as directed on package.

Bake 1/2 of batter at 350° for 15 minutes in a 9 x 13 inch pan.

Combine 1 cup (14 ounce) package caramels, 1/2 cup evaporated milk, 1/2 cup butter or oleo. Melt above ingredients together until smooth. Pour over baked cake mixture and top with 1 cup chopped nuts; followed with 1 cup chocolate chips. Pour remaining batter over caramel, nuts and chocolate chip layers. Bake 22 minutes more. Serve with whipped topping.

FROSTINGS

BUTTERCREAM FROSTING

Hilda Hartling

1 c. milk
1 c. butter
2 tsp. vanilla

1/4 c. flour
1 c. sugar

Cook milk and flour until it boils and thickens. Cool the mixture to room temperature. Cream butter and sugar until very fluffy. Add 2 teaspoons vanilla and cooled flour mixture. Beat at medium speed until very fluffy.

CARAMEL FROSTING

Donna Wendt

1/2 c. oleo
1/4 c. milk

1 c. brown sugar, packed
3 c. sifted confectioners' sugar

Combine first three ingredients. Bring to boil, stirring constantly. Cool two minutes. Add confectioners' sugar. Beat until well blended.

CHOCOLATE FROSTING

Marilyn Decker

6 T. milk
1 1/3 c. sugar
1/2 c. chocolate chips

6 T. margarine
4 lg. marshmallows

Boil milk, margarine and sugar for 3 minutes. Add marshmallows and chips. Beat until thick.

CHOCOLATE ICING

Marilyn Nicholson

1 1/2 c. sugar
1/3 c. milk
1 T. syrup

2 T. cocoa
1/2 stick oleo

Cook and boil one minute. Set aside one half hour. Beat until creamy. Spread on cake or brownies.

GERMAN CHOCOLATE FROSTING

Marlene Armbrecht

Combine:

1 c. evaporated milk	1/4 lb. margarine
1 c. sugar	1 tsp. vanilla
3 egg yolks	

Cook and stir over medium heat until thick, about 12 to 13 minutes. Add 1 cup coconut, 1 cup nuts, preferably pecans.

GRANDMA'S CHOCOLATE FROSTING

Cheryl Wuebker

1/4 c. Crisco	1/3 c. milk
1/2 c. cocoa	1 1/2 tsp. vanilla
1/4 tsp. salt	3 1/2 c. powdered sugar

In a saucepan melt Crisco, remove from heat. Stir in cocoa and salt. Mix in milk and vanilla. In a mixer bowl stir cocoa mixture into sugar. Beat at medium speed of electric mixer until smooth and creamy. Add 1 tablespoon more of milk, if needed, for good spreading consistency.

CHOCOLATE FUDGE FROSTING

Margaret Sandberg

4 T. butter	4 T. milk
1 c. sugar	1/4 c. chocolate chips, heaping
1 tsp. vanilla	

Boil butter, milk and sugar. Bring to a rolling boil. Boil exactly 30 seconds. **No more.** Remove from stove. Stir in chips and vanilla. Stir until completely melted. Set in cold water, stir until spreading consistency. Use on a 9 x 13 inch cake.

QUICK AND EASY CHOCOLATE FROSTING

Betty Klocke

1 c. brown sugar	3 T. margarine
3 T. milk	1/2 c. chocolate chips

Mix sugar, margarine and milk; bring to a boil. Remove from stove. Add chips. Stir until it starts to thicken and frost the cake.

Enough to frost - a 10 x 13 inch cake.

DECORATOR'S FROSTING

Mrs Wilbert Wuebker

3 1/2 c. powdered sugar	Dash of salt
1/2 c. Crisco	1 tsp. vanilla
1/3 c. milk, add gradually	1/4 to 1/2 tsp. almond

Mix altogether and put on cake. Freezes very nicely.

DECORATOR'S ICING

Edna Volk

3/4 c. cake flour	1 c. white shortening
1/2 tsp. salt	Clear vanilla and coconut or almond flavoring

Beat in mixer until creamy, then add 3/4 cup cold water, beating all the time.

Then add 2 pounds powdered sugar, sifted, and beat until smooth. Add by hand 1/2 pound more powdered sugar. By adding this sugar by hand, it smooths the icing, taking all the bubbles out so that it has the smooth finish desirable for flowers. It will keep indefinitely in a covered bowl.

WHITE DECORATOR FROSTING

Kandis Fryar

1 c. Crisco shortening	4 c. powdered sugar
1/4 tsp. salt	1 tsp. extract, white vanilla, almond or coconut
1/2 c. heavy whipping cream	

Beat all ingredients with electric mixer.

Makes - 3 3/4 cups. Freezes well. Must be refrigerated. Works well for all decorating.



ADDITIONAL RECIPES

DECORATOR'S FROSTING Mrs. Wilbert E. Hoekker

3 1/2 c. powdered sugar
1/2 c. Crisco shortening
1/3 c. milk, add gradually
1/4 to 1/2 tsp. almond
1 tsp. vanilla
Dash of salt
Combine:

Mix altogether and put on cake. Freezes very nicely.

DECORATOR'S ICING Edna Volk

2 1/2 c. cake flour
1/2 tsp. salt
Clear vanilla and coconut
or almond flavoring
1/2 c. cocoa

Beat in mixer until creamy, then add 3/4 cup cold water, beating all the time.

Then add 5 pounds powdered sugar, sifted and beat until smooth. Add by hand 1/2 pound more powdered sugar. By adding this sugar by hand, it smooths the icing, taking all the bubbles out so that it has the smooth finish desirable for flowers. It will keep indefinitely in a covered bowl.

MUTE DECORATOR FROSTING

1 c. Crisco shortening
1/4 tsp. salt
1 1/2 c. heavy whipping cream
4 c. powdered sugar
1 tsp. extract
white vanilla
coconut

Beat all ingredients with electric mixer on low speed. Makes - 3 3/4 cups. Freezes well. Works well for all decorating purposes.

QUICK AND EASY CHOCOLATE FROSTING

1 c. brown sugar
3 T. milk



Mix sugar, margarine in milk on stove. Add chips. Starts to thicken the cake.

Enough to frost - a 10 x 15 inch cake. * * * * *

CANDY

APRICOT COCONUT BALLS

Marilyn Nicholson

1 1/2 c. dried apricots, ground
2/3 c. sweetened condensed milk
2 c. coconut
Powdered sugar

Mix first three ingredients, form into balls. Roll in powdered sugar. Chill, store in covered container in refrigerator.

BUTTERSCOTCH

Lois Dawson

2 c. sugar, heaping
1 1/2 c. hard syrup
1/2 c. butter
1 pt. rich cream
1 tsp. salt

Boil all together until a firm ball forms in cold water. Add nuts and 1 teaspoon vanilla. Put into buttered pans. Make into squares before cold.

BUTTERSCOTCH FUDGE

Judy Hindt

4 c. sugar
1/2 c. butter
1 (7 oz.) Marshmallow Creme
1/2 pt. candied cherries
1 can Carnation milk, lg.
9 oz. butterscotch chips
1/2 pt. pineapple, cut up
1 1/2 c. nuts, 1/2 c. of three different kinds

Mix and boil sugar, milk and butter, stirring until it forms a soft ball, 236°. Remove from heat. Add chips, Marshmallow Creme, nuts, cherries and pineapple. Needs no beating.

"Turn your car radio on to keep awake."

I thought I would give it a try.

I'm writing this in my hospital room

They were playing Brahm's Lullaby.

CARAMELS

Rachel Berg

2 c. white sugar	1 c. butter
2 c. cream, not half & half	1 c. chopped nuts
1 3/4 c. white syrup	

Boil all together, except nuts and 1 cup cream. Boil 30 minutes, add a second cup of cream and boil to firm stage, 250°. Add nuts and pour without stirring. You must stir in nuts very easy and pour in well buttered pan. Watch candy while boiling as it easily boils over. When candy is hard, remove from pan and put on cutting board, cut and wrap each piece separate.

CARAMELS

Diane Kay Wintz

1 lb. butter	1 c. white Karo syrup
1 lb. brown sugar or 2 c. packed	1 can Eagle Brand sweet condensed milk

Boil to 236° to 238°. Pour into buttered jellyroll pan.

CARAMEL - MARSHMALLOW BALLS

Linda Boettcher

1 pkg. lg. marshmallows	1 pkgs. Kraft caramels
1 stick oleo	1 can Eagle Brand condensed milk
1 sm. box Rice Krispies	

Melt oleo and caramels in double boiler. Stir in milk. Cut marshmallows in half. Dip marshmallows in caramel mixture and roll in Rice Krispies.

CATHEDRAL FUDGE

Lois Dawson

1 lg. pkg. chocolate chips	1 lg. pkg. miniature colored marshmallows
1 cube butter	
Dash of salt	1 c. peanuts or chopped walnuts

Melt chocolate chips in a double boiler with the cube of butter. Add salt. Put marshmallows in a large bowl. Pour the melted chocolate over. Add nuts. Mix together lightly. Divide into half. Form into two rolls on waxed paper. Chill for several

Continued Next Page

CATHEDRAL FUDGE (Continued)

hours and slice. This is very easy, very colorful and keeps very well.

CHERRY BINGS

Lois Dawson

2 c. sugar	12 lg. marshmallows
2/3 c. evaporated milk	1 tsp. vanilla
1/2 c. oleo	2 lg. pkg. chocolate chips,
Pinch of salt	milk chocolate
1 1/2 c. peanut butter	1 1/2 to 2 c. finely chopped
1 pkg. cherry chips, sm.	salted peanuts

Boil sugar, milk, oleo and salt for 5 minutes. Add cherry chips, marshmallows and vanilla. Melt chocolate chips, peanut butter in double boiler. Add nuts to chocolate mixture.

Make chocolate mix first. Put 1/2 in large cookie sheet. Chill in freezer. Make cherry mixture. Pour onto chilled chocolate while still warm. Cool 5 minutes in freezer again. Add rest of chocolate mixture. The chocolate mixture must be kept in double boiler until needed.

CHOCOLATE COVERED CHERRIES

Lois Dawson

60 maraschino cherries with stems	3 T. butter or oleo, softened
3 T. light corn syrup	1/4 tsp. salt
2 c. sifted powdered sugar	1 1/2 lb. candy-making milk chocolate, cut up

Drain cherries thoroughly on paper toweling. Combine butter, corn syrup and salt. Stir in powdered sugar; knead mixture until smooth. Chill mixture if too soft. Shape 1 teaspoon of the mixture around each cherry. Place coated cherries on a baking sheet, lined with waxed paper; chill.

In a heavy 1 quart pan melt chocolate over low heat, stirring constantly. Holding by cherry stems, dip coated cherries, one at a time, into chocolate. Spoon chocolate over cherries to coat. Place cherries on a baking sheet lined with waxed paper. Chill. Store in refrigerator in a covered container. Let

Continued Next Page

CHOCOLATE COVERED CHERRIES (Continued)

candies ripen in refrigerator for one or two weeks before serving.

Makes - 60.

CHOCOLATE FUDGE

Linda Boettcher

4 1/2 c. sugar	1 lg. can evaporated milk
8 oz. miniature marshmallows	3 (6 oz.) pkgs. chocolate chips, milk chocolate
1/2 c. butter	2 c. broken nutmeats
1 tsp. vanilla	

In a heavy, large saucepan, put sugar and milk. Bring slowly to a rolling boil. Let it boil for no longer than 8 minutes.

Remove from the heat and add marshmallows, chips and butter.

Stir until melted. Add nuts and vanilla. Spread on a large, ungreased pan and when cool, cut into squares.

Makes - A very large batch.

CHOCOLATE TRUFFLES

Lois Dawson

4 sq. unsweetened chocolate	1/3 c. butter
2 c. sifted confectioners' sugar	4 egg yolks
1 tsp. vanilla	Cocoa or ground toasted hazelnuts

Melt chocolate and butter in a small saucepan over very low heat, stirring constantly. Cool. Stir in sugar until smooth. Beat in egg yolks, 1 at a time. Beat in vanilla. Chill until mixture is firm enough to shape. Using two teaspoons, scoop about a rounded teaspoonful mixture and push off with the other spoon into cocoa or nuts. Roll in coating to form perfect balls. Place in a shallow pan; chill until firm. Store, covered, in refrigerator.

Tact is the ability to close your mouth before someone else wants to.

CLUSTERS**Lois Dawson**

1 pkg. chocolate chips 1 pkg. butterscotch chips
 1 can Chinese noodles 1 c. peanuts
 1 c. peanut butter

Mix all together. Spoon onto waxed paper.

CRANBERRY FUDGE**Jody Kalkwarf**

2 c. sugar 1/2 tsp. salt
 1/2 c. milk 1 T. butter
 1/2 c. cream 1 tsp. vanilla
 1 T. light corn syrup 1/2 c. chopped cranberries

Butter sides of heavy saucepan. Combine sugar, milk, cream, syrup and salt. Stir over medium heat until boiling. Cook to soft ball stage. Remove from heat. Cool to lukewarm. Add butter and vanilla. Beat until mixture is stiff, about 5 minutes. Quickly stir in cranberries. Spread into a buttered 9 x 5 x 3 inch pan. Cut into pieces when cool.
 Makes - About 2 1/2 dozen pieces.

DATE BALLS**Mary Ann Boyle**

1/2 c. cut-up dates, 1/2 lb. 1/2 c. butter
 3/4 c. sugar

Melt over low heat, stirring constantly, until it starts to boil.

Mix together:

1 beaten egg 1/2 tsp. salt
 1 T. milk 1/2 tsp. vanilla

Add to cooked mixture and cook 2 minutes, then cool. When cool, add 1/2 cup nuts and 2 cups Rice Krispies. Form into balls and roll in flaked coconut.

NOTE: This recipe is from my Mom - Annabelle Craig.

Try to fix the mistakes - never the blame.

EGGNOG FUDGE

Lois Dawson

1 T. light corn syrup	1/2 c. chopped walnuts
2 c. sugar	2 T. semi-sweet chocolate pieces
1 c. eggnog	2 tsp. butter
2 T. butter	1 tsp. vanilla

Butter sides of heavy 3 quart saucepan. In prepared pan, combine sugar, eggnog and corn syrup. Cook over medium heat, stirring constantly, until sugar dissolves and mixture comes to a boil. Cook to soft ball stage, stirring only as necessary. Immediately remove from heat and cool to lukewarm, without stirring, 110°. Add the 2 tablespoons butter and vanilla. Beat vigorously until fudge becomes very thick and starts to lose its gloss.. Quickly stir in nuts. Spread in buttered 8 x 4 x 2 inch pan. Combine chocolate pieces and remaining butter, heat until melted. Drizzle over top of fudge; score in squares while warm. Cut when cool and firm.

Makes - 1 pound candy.

FIVE MINUTE FUDGE

Cheryl Wuebker

2 T. butter	2/3 c. undiluted evaporated milk
1 2/3 c. sugar	1/2 tsp. salt
2 c. miniature marshmallows	1 1/2 c. or 6 oz. pkg. semi-sweet chocolate chips
1 tsp. vanilla	
1/2 c. chopped nuts	

Combine butter, evaporated milk, sugar and salt in saucepan over medium heat. Bring to boil. Cook 4 to 5 minutes, stirring constantly. Start timing when mixture starts to bubble around the edge of the pan. Remove from heat. Stir in marshmallows, chocolate, vanilla and nuts. Stir vigorously for 1 minute until marshmallows melt and blend. Pour into 8 inch square pan. Cool. Cut in squares.

So all the good things seem to happen
 To the other fellows round about --
 And your pay-load never does come steaming in!
 Are you sure you sent a vessel out??

FRUIT-SICLES**Glenda Triplett**

- | | |
|---|---------------------------------|
| 1 1/3 c. cold water | 1 1/3 c. nonfat dry milk powder |
| 1 (12 oz.) can orange juice concentrate, thawed | 2 c. cold water |

Beat together water and milk powder until soft peaks form. Gradually add orange juice concentrate and water. Pour into Tupperware molds or paper cups. Freeze until firm.

5 POUNDS OF FUDGE**Linda Green**

- | | |
|----------------------------------|--------------------------|
| 4 1/2 c. sugar | 1 lg. can Pet milk |
| 1/4 lb. butter | 2 lg. Hershey candy bars |
| 2 pkgs. Nestle's chocolate chips | 1 pt. Marshmallow Creme |
| 1 tsp. vanilla | 1 c. chopped nuts |

Boil sugar, milk and butter for 5 minutes, stirring constantly. Take off stove and add remaining ingredients. Pour into buttered pan and cut.

NOTE: This stuff sets up fast, so have everything ready to put in before you start.

FUDGE KRISPIES**Jo Pagel**

- | | |
|--|---------------------|
| 1 (11 1/2 oz.) (2 c.) milk chocolate chips | 2 tsp. vanilla |
| 1/2 c. margarine | 1 c. powdered sugar |
| 1/2 c. light corn syrup | 4 c. Rice Krispies |

Combine chocolate chips, margarine and corn syrup in medium sized saucepan with silverstone. Stir over low heat until melted and smooth. Remove from heat. Stir in vanilla and sugar. Add Rice Krispies, mixing lightly. Spread in a 9 x 13 inch pan. Chill until firm. Store in refrigerator.

Just about the time you think you can make both ends meet, somebody moves the ends.

FUDGIE SCOTCH RING**Lois Dawson**

1 (6 oz.) pkg. semi-sweet chocolate morsels	1/2 tsp. vanilla
1 (6 oz.) pkg. butterscotch morsels	1 can sweetened condensed milk
	1 c. coarsely chopped walnuts
	1 c. walnut halves

Melt morsels with condensed milk in top of double boiler over hot water. Stir occasionally until morsels melt and mixture begins to thicken. Remove from heat. Add chopped walnuts and vanilla. Blend well. Chill for about 1 hour until mixture thickens. Line bottom of a 9 inch pie pan with 12 inch square of foil. Place 3/4 cup walnut halves in bottom of pan, forming a 2 inch wide flat ring. Spoon mixture in small mounds on top of nuts to form ring. Decorate with remaining nuts. Add maraschino cherries, if desired. Chill in refrigerator until firm enough to slice. Cut into 1/2 inch slices.
Makes about 36 slices.

1 - 2 - 3 FUDGE SAUCE**Jan Kretlow**

1 lg. can evaporated milk	3 sq. unsweetened chocolate
2 c. sugar	

Combine milk, sugar and chocolate in saucepan over low heat. Cook 15 to 20 minutes, stirring occasionally. Remove from heat. Add 1 teaspoon vanilla. Beat briskly until smooth and thoroughly mixed. Serve warm or chilled over cake, ice cream or puddings.

HEAVENLY HASH CANDY**Cheryl Wuebker**

1 lb. milk chocolate	2 1/2 c. tiny marshmallows
1 c. coarsely broken English walnuts	

Partly melt the chocolate over hot water, then remove from heat and beat until smooth. Stir in marshmallows and walnuts. Pour out on tray lined with wax paper. Let cool and break into pieces.

MINTS

Lois Dawson

1 1/2 c. powdered sugar 2 oz. cream cheese
 1/2 tsp. flavoring, add with
 caution, **don't** over flavor
 mints

Mix the cheese and sugar and knead it well with your hands until it resembles pie dough. If it is sticky add a little more powdered sugar. Form small balls and dip into granulated sugar. Press into molds. Pop out immediately. This candy freezes well.

Makes - 50.

MOUNDS

Betty Scheidegger

1 c. chunky peanut butter 1 c. powdered sugar
 2 T. oleo, melted 2 c. crushed Rice Krispies
 4 melted sq. chocolate almond
 bark

Mix together peanut butter, powdered sugar and oleo. Add Rice Krispies. Melt bark. Make balls out of the mixture of Rice Krispies and dip in the bark and place on waxed paper to set.

Makes - About 24 balls.

OLD TIME FUDGE

Lois Dawson

2 c. sugar 1/2 c. coarsely chopped nuts
 2 sq. (2 oz.) unsweetened 3/4 c. milk
 chocolate, cut up 1 tsp. light corn syrup
 2 T. butter 1 tsp. vanilla

Butter sides of a heavy 2 quart saucepan. Combine sugar, milk, chocolate, syrup and dash of salt. Cook and stir over medium heat, until sugar dissolves and mixture comes to boiling. Continue cooking to 234°, soft ball stage, stirring only as necessary to prevent sticking. Immediately remove from heat, add butter but do **not** stir. Cool, without stirring, to lukewarm, 110°, for 35 to 40 minutes. Add vanilla and nuts. Beat vigorously for 7 to 10 minutes or until fudge becomes very thick and just loses its gloss. Immediately spread in a buttered 9 x 5 x

Continued Next Page

OLD TIME FUDGE (Continued)

3 inch loaf pan. Score into squares while warm. Cut when firm. Makes - About 1 1/4 pounds.

PEANUT BUTTER FUDGE**Marlene Ambrecht**

2 c. sugar	1 T. vanilla
1 c. milk	3/4 c. peanut butter
2 T. butter	

Boil sugar and milk for 10 minutes. Add butter, boil until soft ball. Remove from heat. Add vanilla and peanut butter. Beat until it starts to set. Pour into greased pan.

PENUCHE**Lois Dawson**

2 c. brown sugar	1 sm. can Pet milk
1/4 tsp. cream of tartar	1 lg. T. butter
1 tsp. vanilla	Salt

Boil brown sugar, milk, cream of tartar to soft ball stage. Add butter, vanilla and pinch of salt. Beat very hard until it turns dull.

PEANUT OR NUT BRITTLE**Jo Pagel**

2 c. sugar	1 c. light corn syrup
1/2 c. water	1 c. butter
2 c. peanuts or mixed nuts, unsalted	1 tsp. soda

Cook sugar, syrup and water. Bring to a boil. Blend in butter at 230°. Add nuts, if raw, otherwise add at the end of cooking cycle. Bring to 305° and quickly add soda. Pour onto a buttered cookie sheet. Pull apart with two forks.

Sad fact of life - square meals make round people.

PEANUT BRITTLE**Lois Dawson**

1 1/2 c. sugar	2/3 c. water
2/3 c. white syrup	2 T. melted butter
2 c. raw peanuts	1/2 T. soda
1/2 tsp. salt	1/2 tsp. vanilla

Stir and cook sugar, water, syrup, butter and peanuts until golden brown. Add soda to 1/2 tablespoon water. Add to mixture along with salt and vanilla. Stir hard. Put on cookie sheet.

PEANUT BUTTER CUPS**Mary Voith**

1/3 c. creamy peanut butter	1 tsp. vanilla
1/4 c. powdered sugar	8 oz. white or chocolate bark

Blend and chill peanut butter, sugar and vanilla. Shape dough by using 1/2 teaspoon and roll into balls. Place in paper bon bon cups, fitted into miniature muffin pans. Melt 8 ounces bark. Spoon over formed balls in paper cups. Chill.

QUICK PEANUT BUTTER NUGGETS**Mary H Morton**

1/2 c. Karo	1 c. peanut butter
1/2 c. sugar	3 c. cornflakes

Bring to a boil the 1/2 cup Karo and 1/2 cup sugar. Add 1 cup peanut butter. Stir in 3 cups cornflakes. Drop by spoonfuls on waxed paper to cool.

PEANUT CLUSTERS**Mary Ann Boyle**

1 (24 oz.) pkg. white almond bark	1 (12 oz.) pkg. chocolate chips
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Melt together in double boiler. Add 1 (16 ounce) package salted Spanish peanuts. Dip out with a spoon and drop onto waxed paper. Let stand until cooled and set.

NOTE: This recipe is from Pat Nehring.

MIRACULOUS PEANUT CLUSTERS

Lois Dawson

- 1 (12 oz.) pkg. semi-sweet chocolate morsels
 1 lb. white almond bark
 1 (14 oz.) pkg. salted peanuts
 or dry roasted peanuts

Melt chips and bark in double boiler or microwave. When completely melted, stir in peanuts. Drop by teaspoon on waxed paper and cool.

EASY WALNUT PENUCHE

Lois Dawson

- 6 T. butter or margarine
 1/4 c. milk
 1 c. chopped walnuts
 1 c. packed brown sugar
 2 1/2 c. sifted powdered sugar

In a 1 1/2 quart saucepan melt butter or margarine; add brown sugar. Cook over low heat for 2 minutes; stir constantly. Increase heat to medium. Add milk. Cook and stir until mixture boils. Remove from heat. Cool 30 minutes. Gradually stir in powdered sugar until mixture is of fudge consistency. Stir in nuts. Spread in a buttered 9 x 5 x 3 inch or 8 x 4 x 2 inch loaf pan. Chill. Cut into squares.
 Makes - 1 1/2 pounds.

PRALINES

Lois Dawson

- 2 c. granulated sugar
 1 tsp. baking soda
 1 c. buttermilk
 2 T. butter
 1 1/2 c. broken, **not** chopped, pecans
 Pinch of salt

Put the sugar, soda, buttermilk and salt into large kettle. Cook briskly, stirring frequently, until candy thermometer registers 210°. Add the butter and pecans; stir continuously and cook until thermometer registers 230°. Remove from heat. Let stand 1 to 2 minutes. Then beat until creamy and thickened. Drop immediately by teaspoon onto waxed paper.

SOUTHERN PRALINES

Lois Dawson

1 1/2 c. granulated sugar 1 1/2 c. packed brown sugar
 1 c. light cream 3 T. butter **or** margarine
 2 c. pecan halves

In 3 quart saucepan, stir together granulated sugar, brown sugar and cream. Bring to boiling over medium heat, stirring constantly. Cook to 234°, soft ball stage, for 20 to 25 minutes, stirring only as necessary to prevent sticking. Remove from heat. Add butter but do **not** stir. Let mixture stand with thermometer in pan. Cool, without stirring, to 150°, about 30 minutes. Quickly stir in pecans. Beat candy for 2 to 3 minutes or until slightly thickened and glossy. Drop candy from a tablespoon onto a baking sheet lined with waxed paper. If candy becomes too stiff to drop easily from a spoon, add a few drops of hot water and stir.

Makes - About 30 pralines.

PECAN PRALINE SAUCE

Mary McIntyre

1 c. firmly packed brown sugar 1/4 c. milk
 1/3 c. margarine 1 tsp. vanilla
 1/2 c. dark corn syrup 1/2 c. chopped pecans

Combine brown sugar, margarine and corn syrup in saucepan. Cook and stir over low heat until mixture comes to a boil. Boil for 1 minute. Remove from heat. Blend in milk, vanilla and pecans. Makes - About 1 3/4 cup of sauce. Serve over ice cream and cake.

PUPPY CHOW

Mary Voith

1 stick oleo 8 c. of any kind of Chex cereal
 12 oz. chocolate chips 1 1/2 c. powdered sugar
 1/2 c. peanut butter

Pour melted mixture of oleo, chips and peanut butter over 8 cups of any kind of Chex cereal. Stir to coat. Sprinkle with powdered sugar and shake in a large Tupperware bowl or brown bag.

NOTE: This recipe is from Pat Nehrting.

SHORT CUT ROCKY ROAD FUDGE**Lois Dawson**

1 c. butterscotch chips 1 c. semi-sweet chocolate chips
 14 oz. sweetened condensed milk 2 c. nuts, chopped
 2 c. miniature marshmallows

Combine chips and sweetened condensed milk in 2 quart pan. Heat over medium heat, stirring until chips melt. Remove from heat. Stir in marshmallows and nuts. Spread into greased 9 inch square pan. Refrigerate until firm, about two hours. Cut into squares.

SEASIDE CANDY ROLL**Lois Dawson**

1 c. pecans 1/3 c. margarine
 1/3 c. Karo light corn syrup 1 tsp. maple flavoring
 1/2 tsp. salt 1 lb. confectioners' sugar

Chop 1/2 cup of the nuts finely and 1/2 cup coarsely. Mix together margarine, corn syrup, maple flavoring and salt. Add confectioners' sugar all at once. Mix thoroughly. Knead until smooth. Knead in finely chopped nuts. Shape mixture into two rolls, 2 inches thick. Brush with additional corn syrup and roll in coarsely chopped nuts. Wrap and chill. Slice into 1/4 inch pieces before serving.
 Makes - 1 1/2 pounds candy.

TOFFEE**Lois Dawson**

1 c. butter 1 c. nuts, coarsely chopped
 1 c. sugar 4 oz. milk chocolate, melted
 3 T. water 1/2 c. nuts, finely chopped
 1 T. light corn syrup

Melt butter in heavy 2 quart saucepan. Add sugar, water and syrup. Cook, stirring often, to hard crack stage, 300°. Stir in coarsely chopped nuts. Quickly pour to 1/4 inch thickness on well greased cookie sheet. When cool, spread melted chocolate over top and sprinkle with finely chopped nuts. When hardened, break into pieces.

SALT WATER TAFFY

Lois Dawson

2 c. sugar	1/4 tsp. oil of peppermint, optional
2 T. butter	7 drops green food coloring, optional
1 1/2 tsp. salt	
1 c. light corn syrup	

Butter the sides of a 2 quart saucepan. In it combine sugar, corn syrup, 1 cup water and 1 1/2 teaspoon salt. Cook over medium heat, stirring constantly, until sugar is dissolved. Continue cooking to 265°, hard ball stage, without stirring. Mixture should boil gently over entire surface. Remove from heat. Stir in butter. Add flavoring and coloring, if desired. Pour into buttered 15 x 10 x 1 inch pan. Cool about 20 minutes or until easily handled. Butter hands and pull candy until difficult to pull. Cut into fourths. Pull each piece into a long strand about 1/2 inch thick. With buttered scissors, snip taffy into bite-sized pieces. Wrap each in clear plastic wrap. Store overnight.
Makes - 1 1/2 pounds.

TOFFEE

Jan Kretlow

1 pkg. pecans	6 Hershey candy bars
1 c. brown sugar	1/2 lb. butter
1 pkg. English walnuts	

Spread pecans in well-buttered 9 x 13 inch pan. Boil slowly 7 minutes the sugar and butter. Pour over pecans. Lay candy bars on next and top with walnuts.



CASSEROLES

BASIC QUICHE CRUST

Lois Dawson

1 1/2 c. flour
 1/4 tsp. salt
 4 oz. (1 stick) butter, chilled
 1 lg. egg yolk
 About 4 T. water

Combine flour and salt. Using the coarse side, grate butter into flour, coating with flour, or use a pastry blender. Using 2 knives or rubbing between fingers, combine flour and butter. Add enough water to moisten. Add egg. Roll into ball. Refrigerate, if necessary. Roll out to fit a 10 inch tin.

BASIC QUICHE BATTER

Lois Dawson

4 eggs
 Dash of nutmeg
 Hot sauce
 2 c. milk **and/or** cream
 Salt **and** pepper
 2 T. melted butter, optional

Combine all ingredients. Pour into prepared crust. Bake in a preheated 375° oven for 35 minutes or until set and golden.

QUICK QUICHE

Maureen Hobart

Blend together:
 3 eggs
 1/2 c. biscuit mix
 1/3 c. melted butter/oleo
 1 1/2 c. milk
 1/4 tsp. salt
 Dash of pepper

Pour into a greased 9 inch glass pie plate. Sprinkle 1 cup cheese and 1 cup meat over top and push gently below the surface with back of a spoon. May use Swiss or Cheddar cheese, partially cooked bacon or ham, cut in small pieces. Pan will be full to the rim. Bake 350° for 45 minutes. Allow to set 10 minutes before cutting.

You've reached middle age when all you exercise is caution.

BAKED BREAKFAST**Lois Witzke**

7 slices bread, buttered and cubed, remove edges	3/4 lb. mellow Cheddar cheese, shredded
1 c. diced ham	8 eggs
3/4 tsp. dry mustard	3/4 tsp. salt
Pinch of pepper	2 1/2 c. milk

Place bread in well-greased 8 x 12 inch pan. Cover with cheese then ham. Blend eggs, mustard, salt and pepper. Pour over mixture. Bake, uncovered, at 325° for 1 1/2 hours. Serves 8.

BREAKFAST PIZZA**Sandi Feid**

1 lb. ground pork, cooked and drained	1/2 c. bacon, cooked, crumbled
8 oz. tube crescent rolls	1 c. Cheddar cheese
1 c. frozen hash browns, thawed	1 c. mozzarella cheese
1/2 c. mushrooms	5 eggs
	1/4 c. milk
	2 T. Parmesan cheese

Separate rolls and press in ungreased 12 inch pizza pan with points toward center. Seal all perforations. Spoon pork over crust, then hash browns, then bacon and mushrooms. Top with cheeses. In bowl, beat together eggs and milk and pour over all. Sprinkle Parmesan on top and bake 35 to 40 minutes. Cover and let stand 5 to 10 minutes before serving.

JOLEEN'S BREAKFAST PIE**Jan Kretlow**

1 (9 inch) unbaked pie shell	4 slices bacon
4 eggs	1/2 c. cream or half & half
2 c. cheese	1/2 tsp. salt
Dash of pepper	

Combine eggs, cream, salt and pepper. Layer bacon and cheese. Pour egg mixture over it in unbaked pie shell. Bake 35 to 45 minutes at 350°.

BRUNCH EGG CASSEROLE

Lois Dawson

2 c. croutons
 4 eggs
 Dash of salt
 Bacon bits

1 c. shredded cheese
 2 c. milk
 Onion, chopped

Mix all together. Bake at 350° until done. Use a 10 x 6 x 2 inch dish.
 Serves - 6.

EGG CASSEROLE

Janet Anderson

8 slices white bread, cubed
 1/3 of a 2 lb. Velveeta
 cheese
 3 c. milk

6 well-beaten eggs
 3/4 tsp. dry mustard
 3/4 tsp. salt

One of the following meats:

Ham **cubed**, bacon **browned and crumbled** or smoked sausage

Put bread cubes, cheese and meat in a 9 x 13 inch cake pan.
 Pour milk and egg mixture over top. Bake 45 minutes at 350°.

EGG CASSEROLE

Cindy Kerkhoff, Glidden, IA

1 lb. sausage, brown and
 drain, may substitute ham

2 slices bread, cubed
 2 c. milk

8 eggs
 1 tsp. dry mustard
 1 tsp. salt
 1 c. grated cheese

Combine all ingredients. Pour into a 9 x 13 inch baking dish.
 Refrigerate 8 hours or overnight. Bake at 350° for about 1 hour.

Time is like the snowflake

That on your finger lit.

It disappeared while you were thinking

Of what to do with it.

STEAMBOAT OMELET**Marlene Armbrecht**

Grease a 9 x 13 inch pan. Cut crusts off of 16 slices of bread. Put 8 slices in bottom of pan. On each piece put bacon or ham, one slice Cheddar or American cheese, 8 slices of bread on top. Beat 6 eggs, add 1/2 teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon dry mustard, 1/4 cup minced onion, 1/4 cup chopped green pepper, 1 to 2 teaspoons Worcestershire sauce and 3 cups milk. Pour over bread. Store in freezer or refrigerator. Bake 350° for 1 hour.

SAVORY CRESCENT CHICKEN SQUARES**Jody Kalkwarf**

3 oz. cream cheese, softened	1 T. chopped chives or onion
2 T. melted margarine	1 T. chopped pimiento
2 c. cooked, cubed chicken	1 (8 oz.) can Pillsbury crescent dinner rolls
1/4 tsp. salt	1 T. margarine
1/8 tsp. pepper	3/4 c. crushed, seasoned croutons
2 T. milk	

Preheat oven to 350°. Blend cream cheese and margarine until smooth. Add chicken, salt, pepper, milk, onion and pimiento. Mix well. Separate rolls into 4 rectangles. Seal perforations. Spoon 1/2 cup chicken mixture onto center of each rectangle. Pull 4 corners of dough to center of mixture. Seal. Brush tops with 1 tablespoon melted margarine. Dip in 3/4 cup crushed, seasoned croutons. Bake on ungreased cookie sheet for 20 to 25 minutes, until golden brown. Then refrigerate any leftovers. Makes - 4 sandwiches.

CROCK POT CHICKEN DINNER**Kandis Fryar**

2 1/2 to 3 lbs. cut-up chicken	1/4 tsp. basil
3/4 c. chicken bouillon	3 stalks celery, cut up
1/2 c. white wine	4 to 8 carrots, cut up
2 tsp. salt	3 potatoes, cut up
1/2 tsp. pepper	

Put all in crock pot and cook on low all day. Liquid may be thickened for gravy over chicken and vegetables. Serves - 4.

CHICKEN CASSEROLE

Betty Scheidegger

1 chicken, cooked and deboned 3 cans cream of chicken soup
 1 1/2 c. Minute Rice Salt and pepper
 1 1/2 c. milk

Mix and put into a 9 x 13 inch pan. Bake about 45 minutes at 350°.

CHICKEN CASSEROLE

Niki Smith

1 can cream of chicken soup 3 eggs, beaten
 1 can chicken noodle soup 2 c. cut-up chicken
 1 can chicken rice soup 1 (6 oz.) box Stove Top chicken
 1 can milk dressing

Mix together soups, milk, eggs and chicken. Fold in box of dressing mix. Put in a well-greased 9 x 13 inch pan. Bake for 1 hour at 350°.

CHICKEN ENCHILADAS

Sandi Feld

2 c. chopped chicken 1 c. chopped pepper
 1 pt. sour cream 1 lb. monterey jack cheese
 2 cans cream of chicken soup 1 pkg. flour or corn tortillas
 1 c. chopped onion Taco sauce

Grease a 9 x 13 inch pan. Mix first 5 ingredients. Spread a little mixture on bottom of pan. Heat tortillas and fill with mixture. Roll up and place in pan. Pour rest of mixture and cheese on top. Bake at 275° for 30 minutes.

A RECIPE FOR A MERRY CHRISTMAS

1 bunch of friends 1 pinch of hope
 2 cups of cheer 1 package of peach
 2 teaspoons of warmth

Blend with family love, mix with the spirit of giving and put in a warm place to rise. Let cool and serve with a large helping of love.

CHICKEN STRATA

Jane Webb

8 slices buttered bread, cubed	1 to 1 1/2 c. shredded Cheddar cheese
1/2 c. chopped onion	2 c. cooked, diced chicken
1/2 c. mayonnaise	1/2 c. chopped celery
1/4 tsp. pepper	1/2 tsp. salt
1 c. chicken broth or milk	4 beaten eggs
	1 can cream of mushroom soup

Place 1/2 of the bread cubes in a buttered 13 x 9 inch baking dish. Combine next 7 ingredients. Layer 1/2 of this mixture over bread cubes. Top with other 1/2 of the bread cubes and cover with remaining chicken mixture. Beat eggs and chicken broth or milk. Pour over chicken mixture. Refrigerate overnight. Just before baking, pour 1 can of mushroom soup over mixture. Bake at 350° for 50 minutes. Top with Cheddar cheese for last 10 minutes of baking.

EASIEST CHICKEN CASSEROLE

Bonnie DeBolt

1 can cream of chicken soup	1/4 lb. melted butter
1 can cream of celery soup	1 1/4 c. Minute Rice
1 can cream of mushroom soup	Chicken parts

Blend together the soups, melted butter and rice. Lay the pieces of chicken over the top and brush with the additional butter. Season with salt and pepper. Bake for 2 1/2 to 3 hours at 275°. Turn chicken once.

CHICKEN CASSEROLE

Gaylene Zehr

2 c. diced chicken	2 cans cream of mushroom soup
1 c. milk	1/2 lb. Velveeta cheese
2 hard-boiled eggs	1 (7 oz.) box Creamettes, not cooked
1 sm. onion, chopped	
1 c. chicken broth	

Mix all together and refrigerate overnight. Bake 1 hour at 350°.

ESC CHICKEN

Dee Strandberg

3 1/2 lbs. chicken, cooked and cut up	1/2 tsp. onion
8 to 10 slices bread, cut in cubes	1/4 c. melted butter
1/4 tsp. sage	1 1/2 c. broth
1/2 c. chopped celery	1 can cream of chicken soup
	1/2 c. milk
	1 can mushroom soup

Use 9 x 13 inch pan. Mix together and put in pan. Bake at 325° for 1 1/2 hours.

CHICKEN IN A GARDEN

Bev Gordon

2 c. cooked chicken	1 can cream of chicken soup
1 can French fried onions	1/2 c. milk or broth
1 (10 oz.) pkg. frozen mixed vegetables	

Combine chicken, vegetables, soup and milk. Add 1 cup onions. Pour into 1 1/2 quart casserole. Cover and bake at 375° for 45 minutes. Uncover and top with remaining onions.

CHICKEN HOT DISH

Linda Boettcher

1 can mushroom soup	1 can cream of chicken soup
1 sm. can Carnation milk	1 can boned chicken
1 (3 oz.) can chow mein noodles	1/2 pkg. slivered almonds
Potato chips	

Mix all ingredients, except chips. Place in 8 inch square pan. Crush potato chips and spread on top. Bake 350° for 45 minutes.

Brows may wrinkle,
Hair grow gray --
But friendship
Never knows decay.

QUICK AND EASY CHICKEN CASSEROLE

Sandi Buhl

1 can cream of mushroom soup 1 T. dried onion soup
 1 c. sour cream 1 cut-up fryer chicken
 1 (3 oz.) can chow mein egg
 noodles

Place chicken in oblong Pyrex baking dish. Combine ingredients and spread over chicken. Sprinkle with a 3 ounce can of chow mein egg noodles. Bake, uncovered, for 1 hour at 350°.

CHICKEN CASSEROLE

Ruth Lange

2 c. chicken **or** turkey, diced 2 c. milk
 2 cans cream of chicken soup 1/2 lb. diced cheese, Cheddar
 2 c. raw macaroni

Mix all ingredients. Put in large casserole, cover tightly. Refrigerate overnight, **don't peak**. Bake, uncovered, at 350° for 45 minutes. Frozen peas, carrots and pimiento add color and taste.

CHICKEN-MACARONI CASSEROLE

Judy Hindt

1 1/2 c. uncooked macaroni 2 c. milk
 1 can cream of mushroom soup 1 can cream of chicken soup
 1 sm. can mushrooms, sliced 2 c. cooked chicken
 1/2 tsp. salt 1/4 lb. Velveeta **or** American
 1 sm. diced onion cheese, cut in sm. cubes
 3 heaping T. green pepper 1 sm. jar pimiento

Mix all ingredients in bowl and place in buttered 9 x 13 inch baking dish. Bake in 350° oven for 1 hour and 15 minutes. This freezes well.

It's not that I spend more than I earn,
 It's just that I spend it quicker than I earn it.

QUICK CHICKEN CASSEROLE**Marilyn Decker**

- | | |
|-------------------------------------|---------------------------------|
| 1 1/2 c. chopped chicken,
cooked | 3/4 c. diced celery |
| 1/2 c. mayonnaise | 1/2 c. slivered almonds |
| 1 can cream of chicken soup | 1/4 c. water |
| 1 T. lemon juice | 2 T. diced onion |
| 1 1/2 c. cooked Minute Rice | 1/2 tsp. salt and pepper |

Mix mayonnaise, soup and water. Then add rest of ingredients. Put in a 9 x 9 inch pan. Cover with crushed potato chips. Bake 30 minutes at 450°.

CHILIGHETTI**Linda Haeder**

- | | |
|---------------------------|----------------------------------|
| 1 1/2 lbs. hamburger | Salt and pepper, to taste |
| 1 chopped onion | 2 c. uncooked spaghetti |
| 1/2 tsp. chili powder | 1 can chili beans |
| 1 T. Worcestershire sauce | 3 c. tomato juice |

Brown hamburger and onion. Add chili powder, Worcestershire sauce and seasonings. Put half of meat mixture in large casserole, add beans, then add uncooked spaghetti. Cover with rest of meat. Pour tomato juice over all. Bake at 350° for 1 1/2 hours. Stir several times while baking.

CHINESE CASSEROLE**Barb Tropansky**

- | | |
|------------------------------|--------------------------------------|
| 1 lb. ground beef | 1 c. Minute Rice, uncooked |
| 1 med. onion, chopped | 1 sm. can water chestnuts,
sliced |
| 1 c. celery, chopped | 1 sm. can sliced mushrooms |
| 1 can cream of mushroom soup | Green pepper, optional |
| 1 can cream of chicken soup | |
| 1/4 c. soy sauce | |

Brown beef, add onion and celery. Mix two soups with soy sauce. Add to ground beef. Add rice, chestnuts and mushrooms to the beef. Put in a 9 x 13 inch oiled baking dish. Cook at 350°, 15 minutes covered and 15 minutes uncovered. Spread with Chinese noodles. Bake another 10 minutes. Serves - 8 to 10.

CHOW MEIN**Linda Green**

1/4 c. shortening	1 c. onions, cut fine, or as desired
1 1/2 c. diced pork	1 tsp. salt
1/8 tsp. pepper	1 c. celery, cut fine
3/4 c. hot water	1 can bean sprouts

THICKENING:

1/3 c. cold water	2 tsp. LaChoy soy sauce
2 T. cornstarch	1 tsp. sugar

Mix together to dissolve cornstarch.

Melt shortening in hot skillet. Add meat. Stir and sear quickly. Add onions and fry for 5 minutes. Add celery, salt, pepper and hot water. Cover and cook for 5 minutes. Add drained bean sprouts. Mix thoroughly and heat to boiling. Add flavoring and thickening. Stir lightly and cook 5 minutes. Serve hot with chow mein noodles or rice.

CORNERD BEEF CASSEROLE**Cheryl Wuebker**

12 oz. can corned beef hash	1 c. cheese
1/2 c. onion, chopped	3/4 c. cracker crumbs
1 can cream of chicken soup	1 can milk
1 pkg. crinkle noodles	

Cook noodles according to directions on package. Mix everything together, except for cracker crumbs. Add cracker crumbs on top of casserole. Bake at 350° for 30 minutes.

FAMILY CASSEROLE**Lois Witzke**

2 c. potatoes	1 T. onion flakes
1 can cream of mushroom soup	1 can vegetable soup
3 T. milk	1 lb. hamburger

Place potatoes in bottom of casserole and then put hamburger on top of potatoes. Mix soup and milk. Pour the soup and milk over the potatoes. Bake.

5 BEAN CASSEROLE

Becky Brand

1 can Northern beans, drained	Onion
1 can lima beans, drained	1/2 lb. bacon, cut up
1 can kidney beans, drained	1/2 lb. hamburger
1 can butter beans, drained	1/2 c. ketchup
1 can pork and beans, undrained	1/2 tsp. salt
	3/4 c. brown sugar
	1 tsp. mustard

Drain first four beans and stir together. Add pork and beans, undrained. Brown onion, the bacon and hamburger. Add the remaining ingredients. Combine meat mixture with beans. Bake one hour at 350°.

BAKED HAM CASSEROLE

Carol Finley

6 oz. uncooked macaroni or noodles	1 T. minced onion
2 c. cubed ham	3/4 c. cubed Velveeta cheese
1 can cream of mushroom soup	1 c. milk

Cook noodles and combine with all ingredients. Put in greased pan and bake at 350° for 30 to 40 minutes. Serves 8 to 10.

HAM HOT DISH

Laura Sidmore

2 lbs. ground ham	1 T. prepared mustard
2 1/2 boxes Creamettes, cooked	3 T. horseradish
1 sm. jar Cheez Whiz	1 1/2 c. milk
2 cans cream of mushroom soup	1 T. Ac'cent

Combine ingredients. Top with crushed Wheaties and crackers. Bake 350° in a 9 x 13 inch pan. Serves 12 people.

Do not go to pieces if you burn the toast.
Someday your house may burn down and you can take that calmly too.

BEEF-RICE CASSEROLE**Mary H Morton**

Mix:

1 1/2 lbs. ground beef 1/2 c. chopped onion
 2 c. applesauce 1/2 tsp. salt
 1 c. precooked rice 1/4 tsp. pepper

Add:

1 c. catsup 1 c. water

Bake 1 hour.

Serves - 6 or 8.

BEEF STEW MEAT PIE**Cheryl Wuebker**

24 oz. can beef stew 8 oz. can refrigerator biscuits

Pour beef stew into shallow, round casserole dish. Heat in very hot oven 450° for 10 minutes. Top with unbaked biscuits.

Bake until biscuits are brown, about 12 to 15 minutes. Serve hot.

EASY BEEF STROGANOFF**Susan Imming**

1 lb. hamburger Salt and pepper
 1 tsp. dried onion 1 can cream of chicken soup
 Sour cream, carton Noodles

Cook noodles. Brown hamburger, salt and pepper and onion. Drain well. Add chicken soup and cook a few minutes, then remove from heat. Add drained noodles and sour cream and mix well.

HAMBURGER BAKE**Mary Ann Boyle**

Spread one pound of lean ground beef on bottom of small Pyrex baking dish. On top of this, spread one package frozen mixed peas and carrots or mixed vegetables. On top of this, spread one can cream of celery soup and on top of this 1/2 package of frozen Tater Tots. Bake at 350° for hour.
 4 generous servings. This recipe is from my friend Marj White.

CHEESEBURGER PIE

Joyce Maulsby

1 lb. ground beef	1 1/2 c. chopped onion
1 1/2 c. milk	3/4 c. Bisquick
3 eggs	1/2 tsp. salt
1/4 tsp. pepper	1 c. shredded Cheddar or American cheese

Heat oven to 400°. Grease 9 inch round or square casserole pan. Cook ground beef and onion, drain. Spread in pan. Beat milk, baking mix, eggs, salt and pepper until smooth. Pour over ground beef. Bake 25 minutes. Top with cheese. Bake 5 to 8 minutes more, until knife inserted in center comes out clean. Cool 5 minutes.

HAMBURGER CASSEROLE

Cheryl Wuebker

1 1/2 lbs. hamburger	1 c. cheese, grated
8 oz. pkg. cooked, tiny noodles, drained	1 med. onion
	1 can cream of mushroom soup

Cook together the hamburger and onion. Add remaining ingredients. Mix together. Put in baking dish and cover with crushed potato chips. Bake 30 minutes at 350°.

HAMBURGER CASSEROLE

Mary Hebert

1 lb. hamburger	3 slices bacon
1/2 c. chopped onions	3/4 tsp. salt
1/4 tsp. paprika	Dash of pepper
1 can mushroom soup	1 c. sour cream
Noodles	

Brown bacon, hamburger and onions. Drain. Add seasonings and soup. Cook 20 minutes slowly, stirring regularly. When ready to serve add sour cream and cooked noodles.

The blossom cannot tell what becomes of its odor and no man can tell what becomes of his influence and example that roll away from him and go beyond his view.

CASSEROLE**Karen Blaas**

1 1/2 lbs. hamburger, browned 1/4 c. chopped onion
 3 c. noodles, cooked 1 c. cream of mushroom soup **or**
 1 c. cream of chicken soup celery
 1 c. dairy sour cream 1 1/2 c. whole corn
 1/4 tsp. salt **and** pepper

Mix all together and put in greased 9 x 13 inch cake pan. Top with buttered bread crumbs. Bake 300° for 1 hour.

HAMBURGER-CHEESE BAKE**Marlene Armbrecht**

4 c. dry noodles, cooked 1 c. cottage cheese
 1 lb. ground beef 1 (8 oz.) cream cheese
 1 (15 oz.) can tomato sauce 1/2 c. sour cream
 1 1/2 tsp. sugar 1/2 c. chopped onion
 1 tsp. salt 1/2 med. green pepper, chopped
 1/4 tsp. garlic salt 1/4 c. grated Parmesan cheese
 1/4 tsp. pepper

Combine ingredients. Bake 350° for 30 minutes.

HAMBURGER STROGANOFF**Mary Ann Boyle**

1 T. butter **or** margarine 1 lb. lean ground beef
 1/4 c. chopped onion 1 1/2 tsp. paprika
 1 (10 oz.) can cream of
 mushroom soup 1 (4 oz.) can mushrooms
 1/2 c. sour cream **or** 1 pkg.
 sour cream sauce mix Salt **and** pepper, to taste
 prepared 1 T. parsley

Melt butter in frypan. Add beef and onion and cook until only lightly brown. Drain off grease. Stir in paprika, soup and undrained mushrooms. Simmer 10 to 15 minutes. Slowly blend in sour cream. Don't let the sauce boil after the sour cream is added. Season to taste. Remove to serving dish and sprinkle with parsley. Serve over cooked noodles.

This recipe is from my mother-in-law, Emily Boyle.

HAMBURGER RICE CASSEROLE**Carole Moore**

1 1/4 lbs. ground beef 2 soups cans of water
 3 med. onions, diced 1/4 c. soy sauce
 1 can mushroom soup 3/4 c. raw rice, washed

Place raw rice in bottom of greased casserole. Brown hamburger and onions together. Add remaining ingredients to hamburger and onions. Pour meat mixture over rice. Bake 350° for 1 1/2 hours.

HOBO CASSEROLE**Cheryl Wuebker**

2 lbs. hamburger 1 sm. onion
 3 med. sliced potatoes 1/2 bag frozen mixed vegetables
 1 can cream of mushroom soup

Place raw hamburger on bottom of dish and layer other ingredients on top. Spread mushroom soup throughout. Bake at 350° for 1 1/2 hours.

JOHNNY MARZETTI**Jan Kretlow**

1 lb. hamburger 1 onion
 1/4 c. green pepper, chopped, Pepper
 optional 1 can tomato soup
 1/2 tsp. garlic salt American cheese
 1 can tomato sauce 6 oz. egg noodles
 Mozzarella cheese

Brown meat, onion, peppers and seasoning. Cook noodles. Layer noodles, meat and cheese. Bake, covered, 375° for 45 minutes.

Twixt optimist and pessimist
 The difference is droll;
 The optimist sees the doughnut,
 The pessimist sees the hole.

HASH BROWN CASSEROLE

Pam Heimdal

32 oz. frozen hash brown potatoes	1 can cream of mushroom soup
1/2 c. chopped onion	1 can cream of chicken soup
2 c. grated Cheddar cheese	1 c. sour cream

Mix together in large bowl and spread evenly into a 9 x 13 inch pan, greased. Combine 4 cups crushed cornflakes and 1/2 cup melted margarine. Sprinkle on top of potatoes. Bake 1 1/2 hours at 325°, uncovered.

HOMINY CASSEROLE

Bev Gordon

1 lg. or 2 sm. cans hominy	1 c. cheese, grated
1 can cream soup, celery, mushrooms, etc.	Dash of salt and pepper and/or a little onion, to suit taste

Mix together and bake at 350° about 30 or 40 minutes.

LASAGNA

Jan Kretlow

Fry 2 pounds ground beef with small chopped onion until brown, then drain.

Add:

3 lg. cans tomato sauce	2 tsp. celery salt
3 to 4 tsp. Italian seasoning	1 to 2 tsp. barbecue spice
1/2 tsp. garlic salt	1 to 2 tsp. oregano
Hot peppers, to taste	

Let simmer at least 20 minutes, hour or more is better. Boil 2 packages lasagna noodles for about 15 minutes. Grease cake pan. Add 1 layer noodles, spread layer of sauce, add 2 to 3 slices of mozzarella cheese and repeat until ending up with top layer of sauce. May sprinkle Parmesan cheese on top. Takes 2 packages of mozzarella cheese. Bake 350° for 35 minutes. **Do not** preheat oven, will burn top noodles.

LASAGNA**Mary Ann Boyle**

Salt and pepper, to taste	1 1/2 lbs. ground beef
1 med. onion, chopped	1 (12 oz.) can tomato sauce
1 (6 oz.) can tomato paste	1 paste can full of water
9 slices lasagna noodles	1 egg, beaten
1 c. cottage cheese	1 (16 oz.) pkg. mozzarella cheese, grated

Brown beef and onion. Add tomato sauce, paste and water. Simmer for 30 minutes. Blend egg and cottage cheese. Cook lasagna noodles as directed on package. Layer in a 9 x 13 inch glass pan in this order: Lasagna noodles, meat sauce, cottage cheese mixture and mozzarella cheese. Repeat three times, ending with mozzarella cheese on top. Bake at 350° for 45 minutes. Let cool slightly before serving.

NOTE: This recipe is from my sister, Aggie Anderson.

BEST BAKED LASAGNA**Donna Klocke**

1 lb. ground beef or 1/2 lb. pork and 1/2 lb. beef	1 clove diced garlic or 1 tsp. garlic powder
Med. onion, finely chopped	1 carrot, diced
2 stalks celery, diced	1 bay leaf
2 (4 oz.) cans mushroom stems and pieces	1/4 tsp. pepper
1/2 tsp. basil	16 oz. can tomatoes
1 tsp. salt	Lasagna noodles
8 oz. tomato sauce	12 oz. mozzarella cheese, shredded
16 oz. cottage cheese	Romano or Parmesan cheese

Saute' meat and onion until lightly browned. Add garlic, celery, carrots, mushrooms, seasonings, tomatoes and tomato sauce. Simmer 40 minutes. Cook lasagna noodles according to package. Grease a 9 x 13 and 7 x 11 inch pans. Layer noodles, meat sauce, cottage and mozzarella cheeses twice. Sprinkle top with Romano cheese. Bake 35 to 40 minutes in 350° oven, or freeze to bake later.

Serves - 10. Calories per serving - 396. Sodium content - 686 mg.

EASY LASAGNA**Maureen Hobart**

Brown 3/4 pound hamburger.

Stir in:

15 oz. can tomato sauce 1 envelope spaghetti sauce mix
15 oz. V-8 juice

Bring to boil and simmer for 10 minutes.

Cover bottom of greased 8 x 10 inch pan with meat sauce, uncooked noodles, cottage cheese and mozzarella cheese. Repeat until you have 3 layers of noodles and ending with meat sauce. Cover and bake in 350° oven for 2 hours.

LASAGNA**Marilyn Deimel**

2 lbs. ground beef 1 (6 oz.) can tomato paste
1 pkg. Lipton onion soup mix 1 tsp. sugar
1 (8 oz.) can tomato sauce 1/2 tsp. salt
1/2 tsp. oregano 1 (16 oz.) cottage cheese
1 1/2 c. water 1 lb. mozzarella cheese
1 (8 oz.) sour cream 8 oz. lasagna noodles
3 to 4 cloves garlic, minced

Brown beef and garlic. Add soup mix, tomato paste, tomato sauce, sugar, oregano, salt and water. Simmer for about 1 hour.

While cooking, mix together cottage cheese, sour cream and mozzarella cheese. Layer sauce, noodles, sauce, cheese, ending with sauce. Use 8 ounces lasagna noodles and do **not** cook. Cover tightly. Bake for 1 hour. Noodles will get done.

LASAGNA**Linda Boettcher**

2 lbs. ground beef, cooked and drained 4 c. tomato sauce
2 pkgs. Lipton onion soup mix 1 tsp. oregano
1 tsp. parsley flakes 1 tsp. basil leaves
2 lg. boxes lasagna noodles Mozzarella cheese
Parmesan cheese

Mix all but noodles and cheeses, in large pan. Simmer for 20 minutes. Cook noodles and drain on paper toweling. Using 9 x

Continued Next Page

LASAGNA (Continued)

13 inch pan, layer sauce, noodles, cheeses. Sauce on bottom, then noodle strips, then mozzarella cheese, then Parmesan cheese. Make three layers per pan. Add extra sauce on top. This will make - Two pans. Bake at 350° for 1 1/2 hours.

MY CANATELLI**Carol Moberg**

1 c. rotini macaroni	1 (32 oz.) jar Ragu' spaghetti sauce, any variety
1 c. shell macaroni	1/2 c. sugar
1 c. elbow macaroni	8 oz. shredded mozzarella cheese, or half Cheddar, half mozzarella
1 1/2 lbs. ground beef	
Salt and pepper	

Cook macaroni as directed on package. Brown ground beef with dash of salt and pepper. Combine drained macaroni, ground beef, spaghetti sauce and sugar. Put in 10 x 10 inch casserole or individual baking dishes. Top with cheese. Bake at 375° until hot and cheese is melted.

MACARONI AND CHEESE**Cheryl Wuebker**

2 c. macaroni	1 1/4 lbs. sharp cheese, grated or sliced
2 T. fat	
1 T. flour	1/2 c. cracker crumbs
1 1/2 c. milk	

Cook macaroni according to cooking directions. Make a white sauce with fat, flour and milk. Place macaroni and cheese in alternate layers in greased baking dish. Cover with white sauce. Sprinkle with cracker crumbs. Bake at 350° for 30 minutes.

He may have on a greasy hat, and the seat of his pants may be shiny or patched, but if his children have their noses flattened against the windowpane a half-hour before he is due home for supper, he can be trusted.

MACARONI AND CHEESE PIZZA**Kandis Fryar**

1 box macaroni and cheese	2 eggs
1 (8 oz.) can pizza sauce	1 (4 oz.) can mushrooms
1/4 c. chopped onion	1/4 c. chopped green pepper
1 c. pepperoni slices	1 c. shredded mozzarella cheese

Prepare macaroni and cheese as directed on box. Add 2 beaten eggs and mix. Spread in greased, round pizza pan, 12 inch or 13 x 19 inch baking pan. Bake 375° for 10 minutes. Combine pizza sauce, mushrooms, onions and green pepper. Spoon over crust. Top with meat and cheese. Bake 10 minutes more.

MAKE AHEAD CASSEROLE**Judy Howrey**

2 eggs, hard cooked and diced	1 c. uncooked macaroni
1 pkg. dried beef	1 can cream of mushroom soup
1 c. milk	

Cheese, diced, whatever your family likes

Mix all together. Leave in casserole in refrigerator overnight. Bake 1 hour at 350°.

MUSHROOM AND WILD RICE CASSEROLE**Jan Collison**

Soak 1 cup wild rice in cold water for 2 hours. Drain, cover with boiling, salted water. Let stand for 10 minutes and drain again. Repeat this change of hot water 3 more times. It will take off excess starch and give you a lighter fluffier rice. Canned consomme' may be substituted for the milk. Brown 2 cups of sliced, fresh mushrooms in 1/2 cup butter or margarine. Sprinkle them with 2 tablespoons flour and blend well. Scald 2/3 cup of the milk or can of consomme' with 1 bay leaf and 1 thinly sliced onion. Strain the milk or consomme' and add it to the mushroom mixture; stirring constantly, until the whole thing thickens. Then add the drained rice, season to taste with salt, pepper, nutmeg and a pinch of powdered thyme and transfer all to a generously buttered casserole. Sprinkle the top with 1/2 cup buttered bread crumbs. Bake in a moderate oven, 350°, for 15 to 20 minutes.

ONE DISH MEAL**Edna Volk**

2 lg. potatoes diced into greased casserole.

Add:

2 raw carrots, sliced 1/2 c. uncooked rice
1 onion, diced 3/4 lb. ground beef

Add over the potatoes.

Add:

1 tsp. salt 1 can cream of celery soup
1/2 tsp. pepper 1/2 c. water

Bake 1 1/2 hours at 350°.

ORIENTAL CASSEROLE**Carole Moore**

1 1/2 lbs. ground beef 1/4 c. soy sauce
1/4 c. chopped onion 1 can mushroom soup
1 c. chopped celery 2 cans cream of chicken soup
1/2 c. raw rice

Brown hamburger. Combine with remaining ingredients. Place in large greased casserole and cover. Bake at 325° for 35 minutes. Uncover and sprinkle 1 can Chinese noodles on top. Bake 20 minutes longer. You may add mushrooms, bamboo shoots or water chestnuts to vary the recipe.

SCALLOPED PINEAPPLE**Bev Gordon**

1 1/2 sticks oleo, melted 3 eggs, beaten
1 (No. 2) can crushed pineapple 1 1/2 c. sugar
4 c. bread, cubed, including Dash of salt
crust, toasted

Mix and bake at 350° approximately 40 minutes.

The fellows who drive with one hand are usually headed for a church aisle. Some will walk down it - others will be carried.

ORIENTAL SKILLET

Carol Pedersen

1 lb. ground beef	1/2 c. water
27 saltine crackers, finely rolled	2 T. cornstarch
1/4 c. chopped onion	1 clove garlic, crushed, or garlic salt
2 tsp. ginger, ground	1 egg, slightly beaten
2 T. water	1 (16 oz.) frozen, mixed oriental-style vegetables, thawed
2 T. vegetable oil	
1 c. beef broth	
2 T. soy sauce	1 (4 oz.) jar pimientos, optional

Combine ground beef, crackers, onions, 1 teaspoon ginger, garlic, egg and water. Shape into 24 meatballs. In large skillet, heat oil, cook meatballs 10 minutes. Remove meatballs. Add vegetables, beef broth, soy sauce and remaining ginger. Blend water and cornstarch. Add to skillet. Stir until mixture boils. Reduce heat; add meatballs and pimientos. Cover. Simmer 5 minutes. Can be served over rice. Chicken can be used in place of beef and chicken broth instead of beef broth.

PIZZA CASSEROLE

Carol Webb

2 tubes buttermilk biscuits	Velveeta cheese
2 lbs. hamburger	2 cans pizza sauce with cheese
8 oz. mozzarella cheese	

Line bottom of a 9 x 13 inch pan with biscuits. Brown hamburger, drain. Layer 1/2 hamburger over biscuits in pan. Drizzle 1/2 of the pizza sauce over hamburger. Top with a layer of Velveeta and cover with remaining hamburger, pizza sauce and cover with mozzarella cheese. Pizza sauce can also be drizzled over the top of the cheese. Bake at 350° for 45 to 50 minutes. Serves - 6 to 8.

PIZZA POTATO CASSEROLE

Maureen Hobart

Empty 1 package scalloped potatoes into ungreased 2 quart casserole. Heat 1 (16 ounce) can tomatoes, 1 1/2 cups water and 1/4 teaspoon oregano to a boil. Stir into potatoes. Arrange 1 (4 ounce) package pepperoni on top, sprinkle with 1 (4 ounce) package mozzarella cheese. Bake, uncovered, for 30 to 35 minutes.

PIZZA**Maureen Hobart**

Dissolve 1/2 teaspoon salt in 2/3 cup lukewarm water and 1 package yeast in 1/4 cup lukewarm water. Mix together and add 2 1/4 cups flour and blend well. Oil dough with olive oil and let rise until double in size. Shape on two large cookie sheets, greased well. Keeping your hands well greased with shortening helps to shape the dough.

PIZZA SAUCE:

1 can tomato soup	1/4 tsp. onion salt
1/4 c. salad oil	1/4 tsp. salt
1/4 tsp. oregano	1/4 tsp. pepper
1/4 tsp. garlic salt	1/4 tsp. heaping Mexican mix

Spread sauce over shaped dough. Top with favorite toppings. Sprinkle on top plenty of mozzarella cheese. Bake 400° for 20 to 25 minutes.

PIZZA CASSEROLE**Cathy Hobart**

Cook 4 ounce wide noodles and drain well.

Mix together 1 pound ground beef, 1/2 teaspoon dill seed, 1/4 teaspoon salt, dash of pepper, 1/8 teaspoon garlic salt, 1/8 teaspoon allspice and 1 large onion, diced.

Put noodles on bottom of a 9 inch square baking dish.

Spread half of meat mixture over noodles. Top with 3/4 cup grated Cheddar cheese or mozzarella cheese, or both. Pour 1/2 of medium jar Ragu' spaghetti sauce over the cheese. Spread rest of meat mixture on top of sauce and then pour the remainder of the Ragu' on top. Sprinkle oregano over the top of casserole. Bake 350° for 20 to 30 minutes.

Smiles are like the sunshine
 They freshen up our day,
 They tip the pearls of life with light
 And drive our cares away.

PIZZA HOT DISH**Linda Boettcher**

1 lb. hamburger	2 cans tomato soup
1 onion, chopped	Oregano, to taste
Salt and pepper	Garlic salt, to taste
2 c. macaroni, cooked and drained	1 (8 oz.) pkg. mozzarella cheese

Place macaroni in 9 x 13 inch pan. Cook hamburger, onion, salt and pepper. Drain. Add soup, oregano and garlic salt to hamburger. Pour hamburger mixture over macaroni. Sprinkle with mozzarella cheese on top. Bake at 350° for 30 minutes.

PORK CHOP AND POTATO BAKE**Missy Anderson**

6 pork chops	1/2 c. sour cream
Vegetable oil	1 (24 oz.) pkg. frozen hash brown, thawed
Durkee seasoned salt	1 c. shredded Cheddar cheese
1 can cream of celery soup	1 can French onion rings
1/2 c. milk	

Brown pork chops in oil, sprinkle with season salt and set aside. Combine soup, milk, sour cream, pepper and 1/2 teaspoon seasoned salt. Stir in thawed hash browns, 1/2 cup cheese and 1/2 can onion rings. Spoon into 9 x 13 inch pan. Arrange pork chops on top. Bake, covered, at 350° for 1 hour. Top with remaining cheese and onion rings. Bake, uncovered, until cheese melts. Baking time on this depends a lot on the thickness of the pork chops.

PORK STEAK CASSEROLE, ORIENTAL STYLE**Sally Kangley**

3 to 4 pork steaks	2 c. uncooked rice, Minute Rice
1 can chop suey vegetables	1 can cream of mushroom soup
1 1/2 c. water	Soy sauce
1 can French fried onion rings	

Trim excess fat. Put rice in shallow 9 x 13 inch dish. Drain vegetables, retaining the liquid. Spread vegetables evenly over the rice. Mix soup, water, vegetable liquid. Then pour over rice and vegetables. Place pork steaks, brushed with soy sauce,

Continued Next Page

PORK STEAK CASSEROLE, ORIENTAL STYLE (Continued)

on top. Continue to baste chops occasionally with soy sauce as casserole bakes. Bake at 350° for 1 hour. Sprinkle onion rings over top, continue baking 15 minutes more.

POTATOES (A Day Ahead.)**Cheryl Jensen**

8 to 10 lg. potatoes or 12 to 14 sm.	1/2 stick oleo
8 oz. cream cheese	8 oz. sour cream
2 tsp. onion salt	1 tsp. salt
1/4 tsp. pepper	2 T. oleo

Cook potatoes and then mash. Add 1/2 stick oleo. Add cream cheese, sour cream, onion salt, salt, pepper and dot with oleo on top. May have to add a little milk for right consistency. Put all in a 9 x 13 inch pan. Bake at 350° for 1/2 hour to 45 minutes.

Can put potatoes in refrigerator a day ahead or they freeze nice too. Be sure to take out of freezer and put in refrigerator the day before, if they are frozen.

REUBEN CASSEROLE**Darlene Raedeker**

1 can sauerkraut	2 tomatoes, sliced
2 T. butter	2 T. Thousand Island dressing
8 oz. shredded Swiss cheese	8 oz. corn beef, canned works fine
1 can flaky buttermilk biscuits	2 rye crackers, crushed
1/4 tsp. caraway seed	

Spread sauerkraut in cake pan. Top with tomato slices. Dot with butter and dressing. Cover with corn beef, sprinkle with cheese. Bake at 425° for 15 minutes. Remove from oven. Separate each biscuit into 3 layers, put biscuit layers over casserole. Sprinkle with crackers and caraway seeds. Return to oven and bake 400° for 15 to 20 minutes.

WILD RICE CASSEROLE**Muriel Davis**

Cook 1 cup wild rice in 4 cups boiling water, drain and rewash rice. Put in 3 quart casserole.

Add:

1 can shrimp, drained	1 can cream of shrimp soup
1 (4 oz.) can sliced mushrooms, drained	1 can golden mushroom soup
1 med. onion, diced	2 1/2 soup cans of milk

Stir well. Put in 325° oven for 1 1/2 hours. Stir casserole every 30 minutes while cooking.

RICE PILAF**Cherry Marsden**

1 c. rice	1 med. onion, diced
1 clove garlic	1 c. mushrooms
1/2 tsp. parsley	1/2 tsp. rosemary
2 bay leaves	1 can beef or chicken consomme'
1 c. water	soup

Add all ingredients but rice. Bring to a boil over medium high heat. Then add rice. Simmer for 20 minutes. Serve.

SAUSAGE CASSEROLE**Pauline Peck**

8 slices bread, cubed	4 eggs, beaten
1 1/2 lbs. ground pork sausage	3/4 tsp. dry mustard
2 c. grated cheese, Cheddar or other	2 1/2 c. milk
1 (4 oz.) can mushroom pieces, drained	1 (10 oz.) can mushroom soup
	1/2 c. milk

Preheat oven to 300°. Fry and drain sausage. Place cubed bread in bottom of a 9 x 13 inch pan. Layer sausage, cheese and mushrooms. Mix eggs, mustard and milk. Pour over dish and refrigerate at least four hours. Just before baking, mix mushroom soup with milk and pour over top of casserole. Bake 1 1/2 hours. Serves - 12.

SAUSAGE CASSEROLE**Gail Shaffer**

- | | |
|--|--------------------------------|
| 1 (6 oz.) pkg. long grain
wild rice | 1 (8 oz.) can water chestnuts |
| 1 lb. bulk Jimmy Dean sausage | 3 T. soy sauce |
| 1 lb. ground beef | 1 lg. onion |
| 1 (8 oz.) can mushrooms | 1 (2 3/4 oz.) slivered almonds |

Cook rice according to directions on box, set aside. Brown sausage, beef, onion and drain. Add rest of ingredients, except almonds. Put in ungreased 2 quart casserole. Cover and set in refrigerator overnight. Take out 30 minutes before baking. Add almonds on top. Bake, uncovered, for 50 minutes at 325°.

SPAGHETTI-PIZZA STYLE**Janet Anderson**

- | | |
|------------------------------|---------------------------------|
| 1 lb. pkg. spaghetti | 1 sm. onion, chopped |
| 2 eggs | 1 sm. green pepper, chopped |
| 1 c. milk | Garlic salt, to taste |
| 32 oz. Ragu' spaghetti sauce | Sm. pkg. pepperoni, slices |
| 1 lb. ground beef | 2 c. shredded mozzarella cheese |

Break spaghetti in small pieces and cook according to directions. Drain and rinse. Beat eggs and milk together. Add to spaghetti. Place in greased 9 x 13 inch pan. Top with spaghetti sauce. Crumble uncooked ground beef over, add small onion and pepper and salt. Arrange pepperoni slices on top of this, sprinkle with cheese. Bake 350° for 40 minutes. Good for potlucks.

SUMMER COMPLAINT

At summer's end I am a wreck
 From canning foodstuffs by the peck,
 But I stagger back with sticky pride
 And bless the bottles, side by side,
 Of apples, plums and succotash
 And beans and peas, as good as cash.
 Now all I need is a recipe
 For canning and preserving - ME!

SPAGHETTI PIZZA STYLE**Valerie Collison**

1 lb. lean ground beef	1/2 c. chopped onion
8 oz. spaghetti, broken into 2 inch pieces	1 (15 oz.) can Hunt's tomato sauce
1/2 tsp. garlic salt	1/2 tsp. basil
1/4 tsp. oregano	1 c. shredded mozzarella cheese
1 (10 1/2 oz.) can pizza sauce with cheese	

Brown beef and onion in skillet. Cook spaghetti, rinse and drain. Put meat in an 8 x 8 inch baking dish and spread spaghetti on top. Mix sauce and seasonings over meat and spaghetti. Toss lightly and cover with cheese. Pour pizza sauce over the top. Bake at 350° for 20 to 30 minutes.

DEEP DISH SPAGHETTI PIE**Phyllis Hutchinson**

6 oz. spaghetti	4 oz. shredded mozzarella cheese
1/4 c. Parmesan cheese	2 eggs, slightly beaten
1/4 c. chopped onion	1 lb. ground beef
12 oz. can vacuum packed whole kernel corn, drained	15 1/2 oz. jar prepared spaghetti sauce

Heat oven to 350°. Grease a 10 inch pie pan or 9 inch square pan. Cook spaghetti and drain. Combine spaghetti, eggs and Parmesan cheese. Place in pan and press evenly over bottom and up sides of pan, forming a crust. Set aside. Brown beef with onion and drain. Stir in spaghetti sauce and corn. Spoon over spaghetti. Sprinkle with mozzarella cheese. Bake 25 to 30 minutes. Let set 5 minutes.

If your lips would keep from slips,
Five things observe with care:
To whom you speak,
Of whom you speak,
And how, and when, and where.

SPAGHETTI**Maureen Hobart**

Brown 2 pounds of hamburger. Add 1 large onion and green pepper diced up, 2 to 3 whole garlics, diced up.
Use plenty of onion, pepper and garlic.

Add:

1 (6 oz.) can tomato paste	1 lg. can V-8 juice
1 (12 oz.) can tomato sauce	2 T. cut tomatoes, to taste

Cover and cook in oven for 1 1/2 hours at 350°, then 4 hours at 250°.

SPEEDY SPAGHETTI**Edna Volk**

Cook 2/3 cups chopped onion and 1/2 pound ground beef.

Stir in:

16 oz. can tomato sauce	1 1/2 c. water
1 1/2 tsp. salt	1/4 tsp. pepper
1 tsp. parsley flakes	

Mix well. Turn heat high, electric skillet, until sauce boils. Break 4 ounces uncooked spaghetti and drop in sauce, a little at a time. Stir to keep spaghetti separated. Cover and turn to low heat. Cook until tender, 20 to 25 minutes. Stir occasionally. Serve with Parmesan cheese. Complete meal with lettuce salad, hot French bread and milk.
Makes - 3 to 4 servings.

STEAK CASSEROLE**Niki Smith**

1 1/2 lbs. boned round steak	6 T. flour
1 tsp. seasoned salt	1/2 c. water
6 T. vegetable oil	1/4 c. catsup
1 tsp. Worcestershire sauce	Sm. can mushrooms

Cut steak into serving sizes. Roll in flour and seasoned salt, brown in vegetable oil. Butter casserole dish. Put in browned steak and cover with water, Worcestershire sauce and catsup. Bake, covered, tightly for 1 hour at 350°. Add small can of mushrooms and return to oven for 15 minutes; just enough to heat mushrooms.

STRING BEAN CASSEROLE

Susan Imming

2 cans French style green beans, drained
 1 can cream of mushroom soup
 1 can fried onion rings
 1/2 c. milk
 Salt and pepper or onion salt

Mix drained beans with soup, milk, salt and 1/2 cup of onion rings. Place in a greased 2 1/2 quart casserole dish. Bake at 350° for 40 minutes. Last 15 minutes, place remaining onions on top and finish baking, uncovered.

DEEP-DISH TACO SQUARES

Barb Tropansky

1/2 lb. ground beef, brown and drain
 1/2 c. sour cream
 1/3 c. mayonaisse
 1/2 to 1 c. shredded Cheddar cheese
 1 T. chopped onion
 1 c. biscuit mix
 1/4 c. cold water
 1 to 2 med. tomatoes, thinly sliced
 1/2 c. chopped pepper, optional

Mix sour cream, mayonnaise, Cheddar cheese and onion and reserve. Pat biscuit mix and water into greased 8 x 8 inch pan. Layer beef mixture, dressing and tomatoes with dressing mixture on top. Can sprinkle paprika, if desired. Serves - 5 to 6. Bake at 375° for 25 to 30 minutes.

TACO CASSEROLE

Bonnie DeBolt

Brown 2 pounds hamburger with onion. In a 9 x 13 inch pan layer half hamburger, half large can Mrs. Grimes chili beans, half can kidney beans, grated Cheddar cheese and half can tomato soup. Mix 1/2 cup hot water into one package taco seasoning mix. Pour half over mixture. Repeat layers again. Crunch taco chips on top and bake 30 to 35 minutes at 350°. Put this on a bed of lettuce and tomatoes.

It never occurs to a boy of eighteen that some day he will be as dumb as his father.

TATER TOT CASSEROLE

Cheryl Wuebker

1 lb. hamburger 1 can cream of chicken soup
 1/2 pkg. Tater Tots 1 can peas

Place browned hamburger on bottom of dish. Add peas, chicken soup and Tater Tots. Cover. Bake at 350° for 1/2 hour.

TORTILLA EGG CASSEROLE

Sandi Feld

8 to 10 (7 inch) tortillas Sliced green onions
 1 1/2 lbs. hot pork sausage, 4 c. milk
 browned and drained 1/2 tsp. salt
 4 c. shredded Cheddar cheese 1/2 tsp. chili powder
 12 eggs, slightly beaten 1/2 tsp. cumin
 Sour cream Salsa **or** taco sauce, heated

Arrange tortillas to cover sides and bottom of greased 9 x 13 inch pan **and** a 9 inch square pan. Sprinkle with sausage and cheese. Add milk, chili powder, salt and cumin. Mix well, 1 to 2 minutes. Pour over sausage and cheese. Bake at 325° for 40 to 45 minutes or until knife comes clean. Serve with heated salsa, sour cream and onion. 9 inch pan will be done first.

ONE PAN TURKEY DISH

Janet Anderson

1 (10 oz.) frozen broccoli 1 can cream of mushroom soup
 spears, thawed, drained 2 c. cut-up turkey **or** chicken
 3/4 c. Bisquick 1 c. shredded Swiss cheese
 3/4 c. milk 1 (2 oz.) jar diced pimiento,
 1 egg optional

Arrange broccoli in an 11 x 7 inch pan. Mix Bisquick, milk, egg and soup. Pour over broccoli in center of the dish. Sprinkle with turkey, cheese and pimiento. Bake until center is set, about 30 minutes.

The promise of some people to be on time carries a lot of wait.

TUNA NO-WATCH CASSEROLE

Carolyn Wuebker

1 can tuna	1 can peas, optional
1 can Cheddar cheese soup	2 c. water
1 c. uncooked macaroni	1 T. Wondra flour

Mix ingredients together in 3 quart casserole dish. Cover and bake at 350° for 45 to 55 minutes until the macaroni is done. Serves - 4.

TURKEY HASH

Mary Hebert

2 c. diced, cooked potatoes	2 c. diced, cooked turkey
1 c. heavy cream	2 tsp. salt
1 T. grated onion	1/4 tsp. pepper

Heat oven to 375°. Combine all ingredients in baking dish. Bake 20 minutes or until bubbling hot.

TURKEY CASSEROLE

Susan Imming

7 oz. box raw shell macaroni	1 soup can of milk
1 can cream of mushroom soup	Onion
1 can cream of celery soup	3 c. cubed turkey
1 soup can of turkey broth	1/2 lb. Velveeta cheese, diced

Mix all the above and let set overnight in refrigerator, covered. Take out an hour before baking. Bake 350° at least 1 hour. Last 10 minutes sprinkle chow mein noodles on top.

It really is a compliment
to have a guest to tea,
Who says, "This is delicious,
I'd like the recipe."

LEFTOVER TURKEY AND STUFFING CASSEROLE**Kandis Fryar**

1 c. Bisquick	1 c. chopped celery
1 1/4 c. milk	1/2 c. chopped onion
3 eggs	1 tsp. parsley flakes
1 tsp. dried sage leaves or	1/2 tsp. salt
3/4 tsp. ground sage	1/8 tsp. pepper
3/4 tsp. dried thyme leaves	2 c. cut-up turkey
1/2 tsp. poultry seasoning	

Heat oven to 400°. Grease a square baking dish, 8 x 8 inch. Mix Bisquick, milk, eggs, parsley, sage, thyme, salt and poultry seasoning and pepper in bowl with fork. Stir in remaining ingredients. Bake until knife inserted in center comes out clean, about 35 minutes. Serve with other leftover Thanksgiving foods.

TURKEY OR CHICKEN CASSEROLE**Irene Potter**

3 c. turkey or chicken, cooked and diced	1/2 c. dairy sour cream
1 can mushroom soup	1 c. water chestnuts, drained and sliced
1/2 c. mushrooms, stems and pieces, drained	2/3 c. mayonnaise
1/2 c. chopped celery	1/2 c. shredded onion

Cook ingredients until hot and bubbly and stir. Pour into ungreased 9 x 13 inch baking pan. Separate 8 ounce refrigerated crescent rolls into rectangles and place over chicken, or turkey, mixture.

Mix 2/3 ounce shredded, processed American cheese, 1/2 cup slivered almonds and 4 tablespoons melted margarine. Mix and spread over dough. Bake 20 to 25 minutes or until crust is a deep golden brown.

Serves - 8 to 10 people.

The girl who thinks no man is good enough for her may be right -
Then again she may be left.

VEGETABLE HOT DISH

Linda Boettcher

1 lg. pkg. frozen green beans*	Salt
1 lb. ground beef, cooked and drained	Pepper
1 pkg. frozen Tater Tots	1 can cream of chicken soup
	1/2 soup can milk

*You can use just about any kind of vegetable.

Place vegetables in bottom of casserole dish. Cover with ground beef. Thin soup with 1/2 can of milk. Pour over ground beef. Cover with Tater Tots. Bake at 350° for 30 minutes.

VEGETABLE CASSEROLE

Sally Kangley

1 (16 oz.) pkg. frozen shoestring potatoes	1 sm. onion and green pepper, saut'ed
1 pkg. French style green beans or can	1/2 c. Cheez Whiz
1 can cream of celery soup	1 (2 oz.) jar pimienta
3/4 c. Hellmann's mayonnaise	1 tsp. salt
	1/4 tsp. pepper

Put potatoes and beans in large bowl. Bring to a boil remaining ingredients. Mix well with vegetables. Place in oblong dish. Bake, covered, 1/2 hour at 350°. Uncover and bake 1/2 hour. Then turn oven to 400° and bake 15 minutes.

ZUCCHINI HOT DISH

Janet Anderson

1 1/2 med. zucchini, slice thin	1/2 c. grated carrots
1 lb. hamburger, browned	1 sm. onion
Pepper	1 pkg. Stove Top stuffing
1/4 tsp. salt	1 can cream of chicken soup
	1 c. sour cream

Cook zucchini and onion in small amount of water, about 5 minutes until tender. Brown hamburger and drain. Cook stuffing according to package. Mix altogether. Add soup and sour cream. Put in a 9 x 13 inch pan and top with crumbled cracker or corn-flakes. Bake 1 hour at 325°.

* * * * *

COOKIES

100 COOKIES**Linda Boettcher**

1 c. brown sugar	1 c. white sugar
1 c. oleo	1 c. oil
1 egg	1 tsp. vanilla
1 tsp. cream of tartar	1 tsp. baking soda
1 c. nuts	1 c. chocolate chips
1 c. Rice Krispies	1 c. oatmeal
1 c. coconut	3 1/2 c. flour

Mix all ingredients. Drop onto cookie sheet. Bake at 350° for 8 to 10 minutes, until lightly brown.

Makes - 100 cookies.

ANGEL FOOD COOKIES**Janet Flick**

1 c. butter	1 tsp. soda
1 c. sugar	1 tsp. cream of tartar
1 egg	1 tsp. vanilla
2 1/4 c. flour	Coconut
Pinch of salt	

Mix ingredients together and roll into balls. Roll balls in water and then in sugar and place on cookie sheet. Bake 350° for 8 to 10 minutes.

BUTTERSCOTCH THINS (Cookies.)**Mary Ann Boyle**

1/2 c. shortening	2 c. brown sugar, packed
2 well-beaten eggs	1 tsp. vanilla
3 1/2 c. flour	1 tsp. soda
1/2 tsp. salt	1 tsp. cream of tartar

Cream shortening and sugar. Add eggs and vanilla; mix well. Stir dry ingredients together, then add to other ingredients. Form into a roll 1 1/2 inches in diameter. Wrap in waxed paper and chill at least 2 hours or overnight. Slice and arrange on a greased cookie sheet. Bake at 350° for 10 minutes. Makes - 5 dozen cookies.

CARROT COOKIES

Bev Gordon

3/4 c. sugar	1/4 tsp. salt
1/4 c. shortening	1 c. cooked carrots, mashed
1 egg	1 tsp. lemon juice
2 c. flour	2 tsp. baking powder

Cream together sugar and shortening. Add unbeaten egg. Mix in flour, baking powder and salt. Then add carrots and lemon juice. Drop by spoonfuls on greased cookie sheet. Bake at 350° until light brown, about 10 minutes. Frost while still hot with frosting, made of juice and grated peel of 1/2 orange and powdered sugar to stiffen.

Makes - 3 dozen.

CEREAL COOKIES

Mary H Morton

1 c. white sugar	1 tsp. baking soda
1 c. brown sugar	1 c. Rice Krispies
1 c. margarine	1/2 c. coconut
1 c. oil	1 c. oatmeal
1 egg	1 c. chopped nuts
1 tsp. vanilla	3 to 3 1/2 c. flour
1 tsp. cream of tartar	

Mix in order given. Drop by spoonfuls on cookie sheet. Press down with fork. Bake 12 to 15 minutes at 350°. Makes - 8 dozen. May prefer to roll into balls and then flatten.

CLUB CRACKER COOKIES (No Bake.)

Linda Haeder

Keebler club crackers	1 c. brown sugar
1/3 c. milk	1 c. coconut
1 stick oleo	1 c. graham cracker crumbs

Line bottom of jellyroll pan with Keebler club crackers. Combine other ingredients. Cook for 5 minutes, stirring constantly. Spread on top of crackers. Top with another layer of crackers, laying them the same way as the bottom layer.

Melt together 1/2 cup chocolate chips, 1/2 cup butterscotch chips and 1 tablespoon peanut butter. Spread on top, cut before too firm.

CHOCOLATE CHIP COOKIES

Lucy Stumpf

2 c. white sugar	2 tsp. soda
2 c. brown sugar	2 tsp. vanilla
2 c. shortening	4 c. flour
4 eggs	1/2 tsp. salt
2 c. oatmeal	1/2 pkg. chocolate chips
4 tsp. baking powder	

Cream first three ingredients together. Then add eggs, one at a time. Add vanilla. Add dry ingredients to creamed mixture. Then add oatmeal and chips. Mix. Bake at 350° for 12 minutes. This makes - A large batch.

CHOCOLATE CHIP COOKIES

Margaret Feld, School Cook

10 c. brown sugar	10 c. white sugar
16 c. butter or shortening	20 eggs
20 tsp. soda	20 tsp. cream of tartar
20 tsp. vanilla	35 plus c. flour
1/4 c. salt	2 qts. chocolate chips

Mix. Bake at 350° for 8 to 10 minutes.

CHOCOLATE CHIP COOKIES

Jeri Sowden

3 c. flour	3/4 c. brown sugar
1 1/2 tsp. soda	3 eggs
1 1/2 tsp. salt	1 (12 oz.) pkg. chocolate chips
1 c. Crisco	1 tsp. vanilla
1 1/2 c. white sugar	

Cream eggs, sugar and Crisco. Then add the dry ingredients. Drop cookie dough on a pan by spoonfuls. Bake in oven at 350° for 10 to 12 minutes.

No man's opinion is entirely worthless; even a watch that won't run is right twice a day.

CHOCOLATE CHIP COOKIES**Ella Fistler**

1 c. shortening	1 tsp. vanilla
3/4 c. brown sugar	3 c. flour
3/4 c. white sugar	1 c. chocolate chips or cooked
3 T. milk	raisins or nuts
1 tsp. soda	2 eggs
1/2 tsp. salt	

Cream shortening, sugar and eggs. Add milk and dry ingredients. Mix until well blended. Bake at 350° for 10 to 12 minutes. Makes - 3 dozen cookies. Can make into bars in cookie sheet and bake for 20 minutes.

CHOCOLATE CHIP COOKIES**Judy Ellis**

2 c. white sugar	4 tsp. baking powder
2 c. brown sugar	2 tsp. soda
4 eggs	1/2 tsp. salt
2 c. oleo, melted	4 tsp. vanilla
2 c. quick oatmeal	1 lg. pkg. chocolate chips
4 1/2 c. flour	and/or coconut or walnuts

Cream sugars, eggs, oleo. Add oatmeal and cream. Add remaining ingredients. Bake at 375° for 8 to 10 minutes on ungreased cookie sheet.

CHRISTMAS COOKIES**Jan Kretlow**

1/2 c. oleo	2 T. powdered sugar
1 c. flour	

Cream oleo and powdered sugar, then add flour. Pat in an 8 inch square, greased pan and bake 10 minutes at 350°.

Mix:

2 eggs	1/2 c. cherries, maraschino
1 c. sugar	1/2 c. chopped pecans
1/4 c. flour	1/2 T. baking powder
1/2 c. coconut	

Pour over first batter and bake another 20 minutes. Cut into strips and roll in powdered sugar.

CHOCOLATE MARSHMALLOW COOKIES

Marilyn Nicholson

1/2 c. shortening	1 3/4 c. sifted flour
1 c. sugar	1/2 tsp. baking soda
1 egg	1/2 tsp. salt
1 tsp. vanilla	1/2 c. cocoa
1/4 c. milk	18 to 24 lg. marshmallows, cut in half

COCOA FROSTING:

2 c. sifted powdered sugar	3 T. soft margarine
5 T. cocoa	4 to 5 T. cream or milk
1/8 tsp. salt	1/2 c. pecan halves

Preheat oven to 350°. Cream shortening and sugar. Add egg, vanilla and milk. Beat well. Sift together flour, salt, soda and cocoa. Add to creamed mixture. Blend well. Drop by teaspoon onto greased cookie sheet. Bake for 8 minutes. Don't overbake. Remove from oven and press 1/2 marshmallow, cut side down, onto each cookie. Bake 2 minutes longer. Cool.

Frosting - Combine all ingredients, except pecans. Cream well. Frost tops of cookies and top with pecan half. Store in airtight container to keep marshmallow soft.

Yield - 3 to 4 dozen cookies.

CHRISTMAS COOKIES

Mary May Nicholson

1 1/2 c. brown sugar	4 slices candied pineapple, cut up
2 eggs	1 lb. candied cherries, green and red, cut up
1 c. butter	1 c. filberts or hazelnuts
1 1/2 c. sifted flour	1 c. pecans
1 tsp. soda	1 c. walnuts, chopped
1 tsp. cinnamon	1 c. flour, mixed with fruit and nuts
1 tsp. vanilla	
1 tsp. rum flavoring	
1 lb. pitted dates, cut up	

Cream together brown sugar, eggs and butter. Add other ingredients. Drop by teaspoon on cookie sheet. Bake in slow oven, 250°, about 25 minutes.

CHURCH WINDOW COOKIES

Darlene Raedeker

1 stick of margarine 1 (12 oz.) pkg. chocolate chips

Melt and cool slightly.

Add 1 cup finely chopped nuts and 1 (10 1/2 ounce) package colored marshmallows. Mix well until marshmallows are covered. Form into 2 rolls and roll into flaked coconut. Chill at least 2 1/2 hours, then slice.

NO BAKE CORNFLAKE COOKIES

Cheryl Jensen

1 c. sugar, white 1 c. peanut butter
1 c. Karo syrup, dark 6 c. cornflakes

Bring sugar and syrup to a boil. Remove from heat and add peanut butter. Pour mixture over cornflakes. Spoon on to waxed paper to set up and cool.

COWBOY COOKIES

Cheryl Wuebker

1 c. shortening 1 tsp. soda
1 c. sugar 1/2 tsp. baking powder
1 c. brown sugar 1/2 tsp. salt
2 eggs 2 c. oatmeal
1 tsp. vanilla 1 pkg. chocolate chips
2 c. flour 1/2 c. nutmeats

Cream sugars and shortening. Add eggs and vanilla. Add rest of ingredients. Bake at 350° for 12 minutes.

For storing cookies:

Crisp cookies should be kept in a jar or canister with a loose fitting lid.

Soft cookies should be kept in an earthenware jar with a tight cover.

ROLLED DATE COOKIES

Edna Volk

1 c. white sugar	1 c. brown sugar
1 c. shortening	3 eggs, beaten
1 tsp. vanilla	1 tsp. soda
1/2 tsp. salt	3 1/2 c. sifted flour

Filling: Cook together and cool -
 1 lb. dates, chopped 1/2 c. water
 1/2 c. sugar

Roll out dough. Spread on filling. Roll up like jellyroll. Cover with plastic wrap. Chill until it slices nicely. Bake on greased cookie sheet, 350° for 15 minutes.

SOFT DATE COOKIES

Mary Ann Boyle

1 (10 oz.) pkg. dates	1 c. water
3/4 c. shortening	1/2 c. white sugar
1/2 c. brown sugar	2 eggs
1/2 tsp. salt	1 tsp. vanilla
2 c. flour	1 tsp. soda

Cut up dates in small pieces and cook in 1 cup water until soft. Cool. Cream shortening and sugar. Add the eggs, which have been well beaten, the salt and vanilla. Stir in date mixture. Mix well. Add the flour and soda. Drop by teaspoon onto a greased cookie sheet and bake in a 350° oven.

DATE COOKIES

Cheryl Wuebker

1 c. white sugar	4 c. flour
1 c. brown sugar	1 tsp. soda
1 c. butter	1 tsp. vanilla
3 beaten eggs	

FILLING:
 1 lb. dates 1/2 c. water
 1/4 c. sugar

Mix cookie dough, roll out. Cook dates, sugar and water until it will spread. Cool, then spread on batter. Roll and place in
 Continued Next Page

DATE COOKIES (Continued)

refrigerator until ready for baking. Slice and bake 10 minutes at 350°.

DIABETIC COOKIES**Cheryl Jensen**

2/3 c. water	1 T. sweetener
1/4 c. shortening or oleo	1 c. raisins
1 tsp. cinnamon	1/4 tsp. nutmeg
1/2 tsp. salt	1 egg
3/4 c. shredded raw apple	1 c. plus 1 T. flour
1 tsp. baking soda	1/2 tsp. vanilla, can use maple

Boil water, sweetener, shortening, raisins, cinnamon and nutmeg for 3 minutes. Then cool. Add remaining ingredients. Bake at 350° for 8 to 10 minutes.

Recipe doubled - Makes 4 dozen.

DROP COOKIES**Irene Potter**

1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. salt
1 c. soft oleo	1 tsp. cream of tartar
1 c. vegetable oil	1 tsp. vanilla
1 egg	1/2 c. nuts
1 tsp. milk	3 1/2 c. flour
1 c. oatmeal	1 c. cornflakes
1/2 c. coconut	

Mix all together. Bake at 350° for 8 to 10 minutes.

FAST AND FLAMELESS COOKIES OR CANDY**Mary Hebert**

1 (12 oz.) peanut butter	6 c. cornflakes
1 c. sugar	1 c. light corn syrup

Combine sugar and syrup in a 3 1/2 quart saucepan. Cover and bring to a boil. Remove from heat. Stir in peanut butter and cornflakes and stir until all is covered with syrup mixture.

Drop on wax paper by the spoonfuls.

FORGOTTEN COOKIES

Lois Dawson

2 egg whites
Vanilla

1/2 c. sugar
6 oz. pkg. chocolate chips

Preheat oven to 350°. Beat egg whites until they form stiff peaks. Add sugar and vanilla and beat until peaks stand. Add chocolate chips. Drop onto cookie sheet. Turn off oven before putting cookies in. Leave cookies for 3 hours or overnight.

FUDGE BAR COOKIES

Sandi Feld

1 c. shortening
2 c. brown sugar, packed
2 eggs
2 1/2 c. flour

1 tsp. baking soda
Dash of salt
3 c. oatmeal

Cream shortening and sugar, add eggs. Beat. Set aside. Combine flour, soda, salt and oats. Stir dry ingredients into sugar and shortening mixture, set aside.

CHOCOLATE FILLING:

1 (12 oz.) pkg. chocolate chips
1 (14 oz.) sweetened condensed milk

1 c. chopped walnuts
1/4 to 1/2 tsp. almond extract
1 T. butter

In pan melt chocolate chips, milk and butter until smooth. Stir in walnuts and extract. Press 2/3 of oatmeal mixture in jelly-roll pan. Cover with chocolate, then sprinkle with remaining crumb mixture. Flatten slightly. Bake at 350° for 20 minutes.

CRISPY GINGERBREAD COOKIES

Marilyn Olivari

1/2 c. butter or margarine
1/2 c. light molasses
1 egg, beaten
1/2 tsp. baking soda
1/2 tsp. ginger

1/2 c. sugar
1 1/2 tsp. vinegar
3 c. flour
1/2 tsp. cinnamon
1/4 tsp. salt

In large saucepan, mix together first four ingredients. Bring to a boil. Cool. Add egg. Sift dry ingredients together and add to molasses mixture. Mix well and chill. Roll out to 1/8

Continued Next Page

CRISPY GINGERBREAD COOKIES (Continued)

inch thickness or thinner. Cut out shapes. Bake at 350° for 7 to 12 minutes, or until crisp.

FOR GLAZE:

Mix together 1 egg white with 1 1/2 cups powdered sugar. Apply to cool cookies with small-tipped decorator.

GINGERBREAD MAN**Mary Ann Boyle**

2 c. packed brown sugar	1 1/2 c. butter, softened
1 egg	4 c. all-purpose flour
2 tsp. ground cinnamon	1 tsp. ground nutmeg
1/2 tsp. ground cloves	1/4 tsp. baking soda
Decorator icing, purchased in tubes or homemade	

Cream sugar and butter; add egg. Beat until light and fluffy. Stir flour with spices and soda; add to creamed mixture. Mix well. Cover; chill dough about 2 hours. On floured surface, roll dough to 1/8 inch thickness. Cut with a gingerbread man cutter. Place on ungreased cookie sheet. Bake at 350° until lightly browned, 8 to 10 minutes. Cool 1 to 2 minutes; remove to rack. If desired, decorate with icing.
Makes - About 72.

KRINGLA**Becky Brand**

1 c. sugar	1 tsp. soda
2 T. butter	1/2 tsp. salt
2 eggs	1/2 tsp. baking powder
1 c. sour cream	3 to 3 1/2 c. flour
1 tsp. vanilla	

Mix and let set overnight in the refrigerator.
Roll 1 tablespoon at a time and form into figure 8's. Bake at 400° for 5 to 7 minutes on ungreased cookie sheet.

The only food that never goes up in price is food for thought.

KRINGLA

Sally Kangley

1 c. sugar	1 tsp. salt
1 egg	1 tsp. vanilla
2 1/2 tsp. baking powder	1 tsp. soda
1/2 c. Crisco	1 c. buttermilk
3 c. flour	

Mix sugar, Crisco and egg **unbeaten**. Add buttermilk and soda. Then add 3 cups flour, salt, baking powder and vanilla. Knead on a floured board, using about 1/2 cup more flour. Then leave in refrigerator overnight. Bake in hot oven, 475°. Bake until bottom is brown and lightly colored on top. Watch carefully as they bake rapidly.

KRINGLA

Lorri McClintock

1 1/2 c. sugar	1/2 c. butter
2 eggs	1 c. buttermilk
2 tsp. baking powder	1 tsp. soda
3 c. flour	

Mix ingredients and set in refrigerator for 1/2 day. Roll out on floured board and shape as desired. Use as little flour as possible for rolling. Bake at 350° to 375° until lightly browned on top.

DAN'S FAVORITE MOLASSES COOKIE

Jo Pagel

1 1/2 c. shortening	2 c. sugar
1/2 c. molasses	2 eggs
4 tsp. soda	4 c. flour, no more!
1 tsp. cloves	1 tsp. ginger
2 tsp. cinnamon	1 tsp. salt

Cream sugar and shortening. Add eggs, spices, etc, then flour. Bake 8 to 10 minutes at 375°.

The fellow who jumps to conclusions isn't always certain of a happy landing.

SOFT MOLASSES COOKIES

Cheryl Wuebker

2 1/4 c. sifted flour	1/2 c. shortening,
2 tsp. baking powder	oleo or butter
1 tsp. ginger	1/2 c. sugar
1 tsp. cinnamon	1 egg, beaten
1/4 tsp. salt	1/2 c. unsulphered molasses
	1/2 c. water

Sift flour, soda, ginger, cinnamon and salt together. Cream shortening and sugar until light and fluffy. Add eggs and molasses to creamed mixture, mixing well. Add dry ingredients alternating with water, beginning and ending with dry ingredients. Drop by heaping spoonfuls on ungreased cookie sheet. Bake at 375° for 8 to 10 minutes.

MONSTER COOKIES

Marlene Armbrecht

1 doz. eggs	4 lbs. chunky peanut butter
1 lb. oleo	8 tsp. soda
2 lbs. brown sugar	18 c. quick oats
4 c. sugar	1 lb. chocolate chips
1/4 c. vanilla	1 lg. bag M & M's

Mix softened oleo, eggs, sugars, vanilla and soda in large mixing bowl. Transfer to large, large Tupperware bowl, dishpan size. Mix in rest of ingredients by hand, need a strong arm. Drop by tablespoons on baking sheet. Bake 350° for 10 to 12 minutes. Let cool slightly on cookie sheet. These cookies freeze very well.
Makes - 22 dozen.

THE COOKIE JAR

It may be tin or pottery
Or green or red gilt;
It may be a big red apple
Or a pig with hat atilt.
It may be modern or antique
Of glass or china thin
Who cares of what the jar is made
If cookies are there in!

MONSTER COOKIES

Carol Pedersen

6 eggs	1/2 lb. or 1 c. oleo
1 lb. or 2 1/3 c. brown sugar	1 1/2 lbs. or 2 3/4 c. peanut butter
2 c. white sugar	9 c. oatmeal
1/2 T. or 1 1/2 tsp. vanilla	1/2 lb. chocolate chips
1/2 T. or 1 1/2 tsp. white syrup	1/2 lb. M & M's
4 tsp. soda	

Mix well in order given. I use chunky peanut butter, so it has nuts in it. Bake at 350° for 12 minutes. Do **not** overbake. Use plain M & M's.

OATMEAL CRISPS

Mary Ann Boyle

1 c. shortening	1 c. brown sugar
1 c. granulated sugar	2 eggs
1 tsp. vanilla	1 1/2 c. sifted all-purpose flour
1 tsp. salt	1 tsp. soda
3 c. quick-cooking rolled oats	1/2 c. chopped walnuts

Thoroughly cream shortening and sugars. Add eggs and vanilla. Beat well. Sift together flour, salt and soda. Add to creamed mixture. Stir in rolled oats and nuts. Mix. Form dough in rolls, 1 to 1 1/2 inches in diameter. Wrap in waxed paper, foil or clear plastic wrap. Chill thoroughly. With sharp knife, slice cookies about 1/4 inch thick. Bake on ungreased cookie sheet in 350° oven for 10 minutes, or until lightly browned. Makes - About 5 dozen.

NOTE: This recipe is from my sister Aggie Anderson.

THE COOKIE JAR

I can fill an empty stomach
Put a smile on a frowning face
All you have to do is lend me
A little counter space.

OATMEAL COOKIES

Dorothy Grimm, Ft Dodge, IA

1 c. white sugar	1 tsp. vanilla
1 c. shortening, 1/2 butter and 1/2 lard	1 c. brown sugar
1 c. coconut	2 eggs, beaten
2 c. cornflakes or Wheaties	2 c. oatmeal, reg.
1 tsp. baking powder	2 c. flour
	1 tsp. soda

Mix sugars and shortening well. Add eggs, beaten. Add remaining ingredients. More or less flour may be needed. Nuts, dates or raisins may be added, if desired. Bake in slow oven, 350°, until done or lightly browned.

OATMEAL RICE KRISPIES

Carole Moore

1 c. shortening	2 c. flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
2 eggs	1 T. vanilla
2 c. Rice Krispies	1 c. coconut, optional
2 c. quick oatmeal	1/2 tsp. baking powder

Mix in order given. Make a ball, the size of a walnut. Place on greased cookie sheet. Flatten with a glass. Bake at 350° for 10 to 12 minutes.

DAN'S OATMEAL COOKIES

Jo Pagel

1 1/2 c. shortening	2 c. firmly packed brown sugar
1 c. granulated sugar	1/2 c. water
1 1/2 tsp. vanilla	6 c. oats, uncooked
2 c. flour	1 tsp. soda
2 eggs	

Beat shortening and sugar, eggs, water, soda and vanilla. Add dry ingredients. 350° for 12 to 15 minutes.
Makes - 10 dozen.

Happiness is a habit - cultivate it.

COFFEE DROP OATMEAL COOKIES

Marilyn Decker

1 c. brown sugar	1/2 c. white sugar
1 c. shortening, half margarine, half Crisco	1/4 c. milk or buttermilk
2 eggs	2 c. quick oatmeal
1 tsp. vanilla	1/2 tsp. cinnamon
2 c. flour	1 tsp. soda
1/2 tsp. salt	1 c. raisins
2 tsp. baking powder	1 c. chocolate chips
	1 c. nutmeats

Cream sugars and shortening. Add eggs, one at a time, beating after each addition. Stir in milk, vanilla and oatmeal. Add dry ingredients, mix well. Add raisins, chips and nutmeats. Drop by spoonfuls onto greased cookie sheet. Bake 350° for 10 to 12 minutes, or until golden brown. Yields - 60 cookies.

OVERSEAS COOKIES

Edna Volk

1 c. shortening	1 c. sugar, white
1 c. brown sugar	2 eggs
1 tsp. vanilla	2 c. flour
1 tsp. soda	1/2 tsp. baking powder
1/2 tsp. salt	2 c. oatmeal
2 c. cereal flakes	1 c. coconut, nuts or raisins

Mix and drop on greased cookie sheet, or form into balls and flatten out. 350° to 375° until brown.

RCHS PEANUT BUTTER CRISSCROSS COOKIES Margaret Feld, School Cook

Mix:

10 c. white sugar	10 c. brown sugar
10 c. shortening	10 c. peanut butter
20 eggs	5 tsp. salt
10 tsp. soda, dissolved in hot water	10 tsp. baking powder

Add 25 **plus** cups flour and 10 teaspoons vanilla. We use dipper, No. 50, and press with fork twice. Bake at 350° for 8 to 10 minutes.

PEANUT BUTTER COOKIES

Mary Hebert

- 1 c. peanut butter
- 1/2 c. white sugar
- 1/2 c. brown sugar
- 1 tsp. soda
- 1/2 c. shortening
- 1 egg
- 1 1/2 c. flour

Oven at 350°. Shape into ball and flatten with fork. Bake 10 to 15 minutes.

PECAN TASSIES

Sally Kangley

SHELLS:

- 6 oz. cream cheese
- 2 c. sifted flour
- 2 bars margarine

FILLING:

- 1 c. pecans, coarsely cut
- 2 eggs
- 1 1/2 c. brown sugar
- 2 T. melted margarine
- Dash of salt
- 1/4 tsp. vanilla

Let margarine soften. Add cream cheese and work with spoon until smooth and creamy. Add flour in 1/4, blending thoroughly. Pinch off small pieces of dough. Shape into balls about 1 1/4 inch. Put each ball into 1 3/4 inch tassie pan and press dough with the thumb, lining cup evenly. Fill tassies with the filling.

Filling - Beat eggs only enough to mix yolk with white. Add brown sugar, gradually, beating well after each addition. Add melted margarine, salt and vanilla and mix well. Spoon filling into cups not quite full. Bake at 350° for 15 to 17 minutes, or until filling is almost set. Reduce heat to 250° and bake 10 minutes longer. Cool before carefully removing from pan. Nice for Christmas cookie or tea.

My Mother has a cookie jar
 Upon the pantry shelf.
 Whenever I get hungry
 I go and help myself.

RAISIN COOKIES

Edna Volk

Cook 2 cups raisins with 1 cup water until raisins plump.
Drain and save 1 cup raisin juice.

Mix:

2 c. sugar	1 c. shortening
4 eggs	4 c. flour
3 c. oatmeal	1 tsp. cinnamon
1 tsp. nutmeg	1/2 tsp. salt
2 tsp. soda	

Add raisin juice alternately with flour. Add cooked raisins.
Drop by spoonfuls on cookie sheet. Bake 10 minutes at 350°.
Makes - About 7 dozen.

RAISIN COOKIES

Cheryl Wuebker

2 c. dark brown sugar	1 tsp. nutmeg
1/2 c. lard	1 tsp. soda
1/2 c. oleo	1 tsp. baking powder
2 eggs	3 1/3 c. flour
1 c. coffee, liquid	2 c. raisins
1 tsp. cinnamon	

Mix. Bake at 350° for 10 minutes.

RICE KRISPIE COOKIE

Marlene Ambrecht

1 c. shortening	1 tsp. soda
1 c. white sugar	1 tsp. baking powder
1 c. brown sugar	1 tsp. salt
2 eggs	2 c. Rice Krispies
1 tsp. vanilla	2 c. oatmeal
2 c. flour	1 c. coconut

Mix all ingredients. Mold into small balls. Bake at 375° for 12 minutes.

The best way to serve leftovers is to someone else.

SHOWTOP COOKIES

Linda Green

1/2 c. butter or margarine	2 tsp. vanilla
4 sq. chocolate	2 c. flour
2 c. sugar	2 tsp. baking powder
4 eggs	1/4 tsp. salt

Melt butter and chocolate in saucepan. Add sugar to chocolate/butter and mix well. Add eggs and vanilla and beat well. Sift dry ingredients together and add to wet mixture. Chill overnight or several hours. Roll in powdered sugar. Place on greased cookie sheet. Form into walnut-size balls. Bake 350° for 8 to 10 minutes. **Do not overbake.**

SPICE ICEBOX COOKIE

Marilyn Nicholson

1 c. brown sugar	1 tsp. soda, in a little water
1 c. white sugar	1 tsp. baking powder
1 1/2 c. margarine	4 c. sifted flour
3 eggs, beaten	2/3 c. unchopped nuts
3 tsp. cinnamon	

Mix, shape in rolls, about 12 inches long. Freeze. Slice and bake, 350°, until slightly brown.

STRAWBERRY CREAM COOKIES

Hilda Hartling

1 c. butter	1 c. sugar
1 (3 oz.) pkg. cream cheese, room temperature	1 T. vanilla
1 egg yolk	2 1/2 c. flour
	Strawberry jam

Cream butter, sugar and cream cheese. Add vanilla and egg yolk; mix. Add flour. Blend. Chill dough. Shape into one inch balls. Using floured thimble, press hole in center of each cookie. Fill with 1/4 teaspoon jam. Bake on ungreased cookie sheet for 10 minutes at 350°.

Makes - Five dozen.

GRANDMA'S SUGAR COOKIES

Linda Green

1 c. sugar or 1/2	1 c. margarine, butter is best
1 egg	2 c. flour
Pinch of salt	1/2 tsp. soda
1/2 tsp. cream of tartar	1/2 tsp. vanilla or lemon

Cream sugar and margarine. Add egg and mix well. Add flour, salt, soda, cream of tartar and vanilla or lemon. Butter bottom of glass, dip in sugar and press. Make cookies into balls and press with bottom of glass. Bake 375° for 8 minutes. **Don't grease pans.**

FROSTED SUGAR COOKIES

Margaret Feld

3/4 c. shortening	1/2 c. white sugar
1/2 c. brown sugar	1 tsp. vanilla
1 egg	1/2 tsp. soda
1/2 tsp. salt	2 c. flour

Bake 350° about 8 minutes, until light brown. Frost as soon as taken from oven with powdered sugar frosting.

SOFT SUGAR COOKIES

Jan Kretlow

2 c. sugar	4 eggs
1 c. shortening	1 c. milk
1 tsp. baking soda	4 tsp. baking powder
1/2 tsp. vanilla	4 c. flour

Cream sugar, shortening, eggs and milk. Add remaining ingredients. Drop on greased cookie sheet. Bake at 350°. Makes - 4 dozen.

Give no more to every guest,
 Than he is able to digest,
 Give him always of the prime
 And but little at a time.

WHITE SUGAR COOKIES

Margaret Feld, School Cook

10 c. white sugar	10 c. powdered sugar
10 c. margarine or butter	10 c. oil
20 eggs	10 tsp. salt
10 tsp. soda	10 tsp. cream of tartar
1/4 c. vanilla	40 c. flour, may have to add more

We always made a test cookie. Bake at 350° for 8 to 10 minutes or light brown.

Makes - About 300 cookies.

SUGAR COOKIES

Mrs Wilbert Wuebker

1 c. oleo	5 c. flour
1 c. oil	2 c. sugar
2 tsp. vanilla	2 eggs
2 tsp. soda	2 tsp. cream of tartar

Mix well and roll into a ball. Dip into sugar. Press flat. Bake at 375° for 10 to 15 minutes.

SUGAR COOKIES

Donna Wendt

1 c. butter	1 tsp. soda
1 c. sugar	1 tsp. cream of tartar
2 1/4 c. flour	Dash of salt
1 egg	1 tsp. vanilla

Mix all together. Bake at 375° for 8 to 10 minutes.

Each time you turn the pages
Looking for something new to cook
Fondly remember each person
Who makes possible this book.

SUGAR COOKIE

Nita Williamson

1 1/2 c. sifted powdered sugar	1/2 tsp. almond flavor
1 c. butter	2 1/2 c. flour
1 egg	1 tsp. soda
1 tsp. vanilla	1 tsp. cream of tartar
1/2 tsp. salt	

Cream sugar and butter. Add egg and flavorings. Mix. Stir dry ingredients together and blend. Refrigerate 2 to 3 hours. Roll dough on floured board, cut with cookie cutter and sprinkle with sugar. Bake 7 to 8 minutes at 350°.

SUGAR COOKIES

Linda Green

1 1/2 c. flour	1/4 heaping (3/8) tsp. soda
1 tsp. baking powder	1/4 tsp. nutmeg
1/2 c. shortening	1 egg, beaten
1/2 c. sugar	2 T. milk
1/2 tsp. vanilla	

Mix flour, soda, baking powder and nutmeg. Cut in shortening until fine. Pour the liquid mixture of egg, sugar, milk and vanilla over the dry ingredients. Refrigerate to harden. Roll, cut, bake. 375° for 10 to 12 minutes. About 4 dozen cookies.

TURTLE COOKIES

Linda Boettcher

1/2 stick oleo	2 eggs
2 sq. chocolate or 4 T. cocoa	3/4 c. sugar
1 c. flour	1 tsp. vanilla

ICING:

2 T. oleo	1 c. powdered sugar
1 sq. chocolate or 2 T. cocoa	1 tsp. vanilla

Melt oleo and chocolate. Stir in eggs, sugar, flour and vanilla. Drop onto hot waffle iron. Bake for 1 minute.

Icing - Melt oleo, chocolate, add powdered sugar and vanilla. Add hot water or milk to make of spreading consistency. Spread on warm cookie.

WAFFLE COOKIES

Cathy Hobart

Blend together 1/2 cup butter/oleo and 3/4 cup sugar. Add 2 eggs and 6 tablespoons cocoa and beat well. Add 1 teaspoon vanilla and 1 cup flour and mix well. Preheat waffle iron to medium temperature. Drop teaspoon of dough on each section of iron, when it quits steaming, lift lid and remove cookies. Frost with powdered sugar frosting while warm.

UNBAKED COOKIES

Deb Foster

2 c. sugar	1/2 c. oleo or butter
4 T. cocoa	1/2 c. milk

Boil hard for 1 1/2 minutes. Remove from stove and stir in 3 cups oatmeal, 1/2 cup peanut butter, 1 teaspoon vanilla. Mix and drop on foil or wax paper.

UNBAKED COOKIES

Glenda Triplett

1 sq. chocolate flavored bark	1/2 c. peanut butter, chunky
2 c. white sugar	1/2 c. milk
1/2 c. oleo	

Boil above mixture 2 minutes.

Then add:

1/2 c. coconut	1 tsp. vanilla
2 c. oatmeal	2 c. chow mein noodles

Drop by spoonfuls on to waxed paper.

ADDITIONAL RECIPES

Blend together 1/2 cup butter, 1/2 cup sugar, 1 egg and 6 tablespoons cocoa and beat well. Add 1 teaspoon vanilla and 1 cup flour and mix well. Preheat waffle iron to medium temperature. Drop 1/2 teaspoon of dough on each section of iron, when it quits steaming, lift lid and remove cookies. Frost with powdered sugar frosting while warm.

Cream sugar and butter. Add egg yolks. Mix. Stir dry ingredients together and blend. Refrigerate 2 to 3 hours. Roll dough on floured board, cut with cookie cutter and drop with tines on waxed paper. Bake 7 to 8 minutes at 350°.

1/2 c. milk
1/2 c. sugar
4 T. cocoa

SUGAR COOKIES

Remove from stove and stir in 3 cups oatmeal, 1/2 cup peanut butter, 1 teaspoon vanilla. Mix. Drop on foil lined paper. Bake 7 to 8 minutes at 350°.

1 tsp. baking powder
1/2 c. shortening
1/2 c. sugar
2 T. milk

TURTLE COOKIES

Mix 1/2 c. peanut butter, 1/2 c. chocolate, 1/2 c. flour, 1 egg, 1/2 c. sugar, 1/2 c. vanilla. Refrigerate to harden. Drop mixture 2 to 3 inches apart on waxed paper. Bake 7 to 8 minutes at 375°. About 4 dozen cookies.

Drop by spoonfuls on to waxed paper. Bake for 1 minute.

1/2 c. coconut
1 tsp. vanilla
2 T. oil
1 sq. chocolate or 2 T. cocoa
1 c. flour

ICINGS:

2 T. oil
1 sq. chocolate or 2 T. cocoa
1 c. powdered sugar
1 tsp. vanilla

Melt oil and chocolate. Stir in eggs, sugar, flour and vanilla. Drop onto hot waffle iron. Bake for 1 minute.

Icing - Melt oil, chocolate and powdered sugar and vanilla. Add hot water or milk to make spreading consistency. Spread on warm cookie.



DESSERTS

ANGEL IN A RED ROBE DESSERT

Marilyn Nicholson

2 1/2 c. boiling water 2 (3 oz.) pkgs. strawberry Jello
 1 (10 oz.) pkg. frozen 1/8 tsp. salt
 strawberry slices, broken up 1 pt. softened vanilla ice cream
 2 tsp. lemon juice

Use large rounded mixing bowl in which the cake is to be molded. In this bowl combine water and Jello. Mix well. Then add strawberries, salt, lemon juice and ice cream. Stir well, until blended thoroughly. Into this Jello mixture, place upside down, an eight inch angel food cake. Put a heavy plate on top of bowl to keep cake down into mixture. Chill until firm. Briefly dip bowl in hot water to loosen. Turn out onto plate. Shredded coconut may be added to top and sides. Slice and serve.

ANGEL FOOD DELIGHT DESSERT

Linda Boettcher

1 angel food cake 1 pt. vanilla ice cream
 1 sm. box vanilla instant 1 lg. box frozen strawberries,
 pudding 10 oz.
 1 sm. box strawberry Jello 1 c. milk

Break up angel food cake in bottom of a 9 x 13 inch pan. Mix pudding with 1 cup cold milk. Add ice cream, mix well. Pour over cake. Stir with fork. Prepare Jello with 1 cup hot water. Stir in strawberries. Chill until syrupy. Pour over pudding mixture. Top with whip cream.

Some women like to travel
 While others like a book,
 But the woman who will get her man
 Is the girl who likes to cook!

ANGEL FOOD DESSERT**Becky Brand**

2/3 c. sugar	3 oz. pkg. cherry Jello
1/2 c. water	2 c. whipped cream
9 oz. can crushed pineapple	1 angel food cake

Blend sugar, water, pineapple and Jello. Bring to boil and simmer 10 minutes, stirring occasionally. Chill until set, about 2 hours. Fold in whipped cream, stiffly beaten. Spread over cooled angel food cake. Fill center. Chill four hours or overnight.

APPLE CRISP**Nita Williamson**

Sliced apples	1 stick oleo
1 c. brown sugar	1 T. cinnamon
1 c. flour	

Slice apples in a 9 x 9 inch dish until 3/4 full. Mix sugar, flour, oleo and cinnamon together. Pour over apples. Bake 350° for about 1 hour.

APPLE CRISP**Deb Foster**

Cut up 3 or 4 cups apples in pan. Sprinkle 1 cup sugar and 3 tablespoons flour over apples.

CRUNCH TOPPING:

1 1/2 c. flour	1 c. oatmeal
1 c. brown sugar	1 c. shortening

Pour over top of apples. Bake 350° for 45 minutes to 1 hour.

I've come to this conclusion,
That it's possible for me
To respect a lot of people
With whom I disagree.

APPLE CRUNCH

Jo Pagel

5 c. apples	1 1/2 c. sugar
1 tsp. cinnamon	1 c. flour
1 c. oatmeal	1 c. brown sugar
1/2 c. butter	1/2 tsp. soda
1/2 tsp. baking powder	

Place peeled apples and 1 1/2 cups sugar in bottom of pan. Blend rest of the ingredients with pastry blender. Bake 1/2 hour, or until brown on top and apples are juicy.

APPLE CAKE PUDDING

Maxine McAdoo

1/4 c. butter	1 c. sugar
1 egg	1 c. flour
1 tsp. soda	1/4 tsp. cinnamon
1/4 tsp. nutmeg	2 c. finely diced apples

Cream butter and sugar. Stir in egg and mix in sifted dry ingredients and apple. Bake in oiled 9 inch pan for 30 minutes at 350°. Then reduce heat to 325° and bake 20 minutes longer. Serve warm topped with sauce.

SAUCE:

1/2 c. sugar	1/4 c. brown sugar
2 T. cornstarch	1/4 tsp. salt
1 c. boiling water	2 T. butter
1 tsp. vanilla	

In saucepan mix sugar, cornstarch and salt. Gradually stir in hot water. Cook until thickened, stirring constantly. Remove from heat and add butter and vanilla. Serve hot.

There is this diff'rence in gossip and
 You're never going to quell it ---
 It's gossip when you HEAR it --
 But - only NEWS - when you TELL it.

BLUEBERRY TORTE DESSERT

Linda Boettcher

20 graham crackers	2 eggs
1/4 c. white sugar	1/2 tsp. vanilla
1/4 to 1/2 c. melted butter	1/4 c. sugar
1 can blueberry pie filling	1 (8 oz.) pkg. cream cheese
Cool Whip	

Make crust of graham crackers, 1/4 cup sugar and butter. Press into an 8 x 8 inch pan. Beat eggs. Add softened cheese, sugar, vanilla. Beat. Pour into crust. Bake 350° for 20 minutes.

Let cool. Add 1 can blueberry pie mix. Serve with whip cream.

NOTE: Can also use cherry pie filling.

BUSTER BAR DESSERT

Marilyn Nicholson

Oreo cookies, crushed, reg. size pkg.	1/2 c. margarine
1/2 gal. vanilla ice cream, softened	1/2 c. margarine, melted
2 c. powdered sugar	1 lb. salted Spanish peanuts
	2/3 c. chocolate chips
	1 lg. can evaporated milk

Combine crushed cookies with the 1/2 cup melted margarine and place in bottom of a 9 x 13 inch baking dish. Carefully spoon softened ice cream over crumb mixture. Sprinkle with peanuts. Place in freezer while you prepare topping.

Combine remaining ingredients in saucepan and heat until chips melt. Bring to boil and simmer 10 minutes. Let cool thoroughly. Pour over dessert and freeze until firm. Before serving, allow to soften slightly 10 minutes in refrigerator.

FROZEN BUTTERSCOTCH DREAM

Marilyn Nicholson

2/3 c. sugar	1 c. whipping cream, whipped
1/4 c. water	1 (4 oz.) pkg. instant butter- scotch pudding mix
1 unbeaten egg whites	1 c. milk
1 tsp. lemon juice	3/4 c. chopped walnuts
1 tsp. vanilla	

In large mixer bowl, combine sugar, water, egg white, lemon juice and vanilla. Beat with electric mixer at high speed until stiff

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FROZEN BUTTERSCOTCH DREAM (Continued)

peaks form, about 5 minutes. Fold in whipped cream. Combine pudding mix and milk. Fold into whipped cream mixture. Add 1/2 cup walnuts; turn into 10 x 6 x 1 1/2 inch baking dish. Top with remaining walnuts. Freeze 6 to 8 hours, or overnight. Makes - 6 to 8 servings.

CHERRY DESSERT**Mrs Max Palmer**

1 can Eagle Brand milk 1 T. lemon juice

Combine milk and lemon juice. Add rest of the following ingredients.

1 (9 oz.) lg. Cool Whip 1 can cherry pie filling
 1/2 tsp. almond flavoring 1 sm. can crushed pineapple,
 2 c. white miniature drained
 marshmallows

Put in a 9 x 13 inch pan and freeze. Serve in a sherbet cup or a salad plate over lettuce.
 Serves - 12.

CHERRY DESSERT**Verna Grant**

2 c. graham cracker crumbs 1/2 tsp. almond
 1 c. melted butter or oleo 1 tsp. vanilla
 1 c. sugar 1 pkg. whipped Dream Whip
 1 can Eagle Brand milk 1 can cherry pie filling
 1/3 c. lemon juice

Crust - Mix crumbs, butter and sugar. Pat firmly into a 9 x 13 inch pan. Bake 15 to 20 minutes at 350°. Cool.

Filling - Whip with mixer the milk, juice, almond and vanilla. Fold into mixture 1 pint of whipped Dream Whip. Spread over cooled crust and top with pie filling. Refrigerate.

The discovery of a new dish does more for the happiness of man than the discovery of a star.

CHERRY DESSERT**Cheryl Wuebker**

Crushed graham crackers 1 pkg. Dream Whip
 8 oz. cream cheese 1 c. miniature marshmallows
 1 can cherry pie mix

Sprinkle crushed graham crackers in bottom of pan. Whip Dream Whip with cream cheese. Fix Dream Whip first according to directions on package, then whip cream cheese with Dream Whip. Add 1 cup of miniature marshmallows to whipped mixture. Spread over graham crackers. Let stand in refrigerator and when firm, spread cherry pie mix over the top.

CHERRY SQUARES**Laura Sidmore**

1/2 c. butter 4 eggs
 1/2 c. margarine 3 c. flour
 1/4 tsp. almond flavoring 1 1/2 tsp. baking powder
 1 tsp. vanilla 1/2 tsp. salt
 1 3/4 c. sugar 1 can cherry pie filling

Cream butter and margarine and sugar. Add eggs, one at a time, beat well. Add flavoring and dry ingredients. Beat well. Save 1 1/2 cups butter. Spread in a greased sheet pan. Spread cherry filling on top. Spoon over the top rest of the batter. Bake in a 350° oven for 45 minutes. Freezes well.

CHERRY ANGEL DESSERT**Iva Mae Keiser**

Break an angel food cake into pieces. Place 1/2 of the pieces in bottom of a 9 x 13 inch pan. Spread 2 cups cherry pie filling over cake pieces, saving a small amount for garnish. Put remaining cake pieces over filling.

Combine 1 small package instant vanilla pudding and 1 1/2 cups milk and 1 small carton (1 cup) dairy sour cream. Beat until smooth and spread over cake. Garnish top with reserved cherry filling and refrigerate overnight. Simple, looks great and tastes delicious.

CHOCOLATE FLUFF DESSERT**Renee Minnehan, Churdan, IA**

Prepare graham cracker crust in a 9 x 13 inch pan.

Beat until thick:

1 qt. vanilla ice cream 1 pkg. chocolate instant pudding
1 pkg. vanilla instant pudding

Pour on top of graham cracker crust. Let set in refrigerator until firm.

Top with 1 small carton cool whip, 8 ounce. Sprinkle with 2 grated Skor candy bars.

CHOCOLATE PUDDING DESSERT**Niki Smith**

1 c. flour	1 (3 3/4 oz.) instant vanilla pudding mix
1/2 c. margarine	
1/2 c. chopped pecans	1 (3 3/4 oz.) instant chocolate pudding mix
1 (8 oz.) carton Cool Whip	3 c. milk
1 (8 oz.) cream cheese	2 tsp. vanilla
1 c. powdered sugar	1 chocolate bar

Mix flour, margarine and pecans thoroughly. Put into a 9 x 13 inch pan. Bake for 15 minutes at 350°. Cool.

Mix 1/2 of Cool Whip, cream cheese and powdered sugar together. Spread over cooled first layer. Chill.

Combine instant puddings, milk and vanilla. Beat well. Pour over second layer. Chill.

For top layer spread with remaining half of Cool Whip. Sprinkle with chocolate bar that has been shaved. May be made the day before. Keep refrigerated.

Now don't forget, when things go wrong

To try the magic of a song.

A cheerful heart and smiling face

✓ Pour sunshine in the darkest place.

CHOCOLATE DESSERT

Linda Boettcher

1/2 c. oleo	1 c. powdered sugar
1 c. flour	1 1/2 c. Cool Whip, for mix
1/2 c. pecans, chopped	3 c. milk
2 sm. pkgs. chocolate pudding	1 1/2 c. Cool Whip, for top
8 oz. cream cheese	

Mix oleo, flour and pecans. Press into a 9 x 13 inch pan. Bake 10 minutes at 350°. Melt cream cheese over water. Add powdered sugar. Beat until fluffy. Add Cool Whip. Put on top of crust. Mix pudding and milk together. Put on top of cream cheese layer. Spread Cool Whip on top. Sliver Hershey bar and sprinkle on top.

- VARIATIONS:
1. Use butterscotch pudding with 1 cup coconut in pudding.
 2. Use vanilla pudding. Top with blueberry pie filling before adding Cool Whip on top.
 3. Use banana cream pudding or coconut cream with bananas or coconut in pudding.

CHOCOLATE PEANUT BUTTER PIZZA

Lois Dawson

1/2 c. sugar	1/2 c. firm packed brown sugar
1/2 c. butter	1/2 tsp. vanilla
1 egg	1 c. peanut butter
1 1/2 c. Pillsbury all-purpose flour	2 c. miniature marshmallows
	6 oz. pkg. chocolate chips

In large bowl combine sugar, brown sugar, butter, peanut butter, vanilla and egg. Blend well. Stir in flour. Press dough even in a 12 or 14 inch pizza pan. Sprinkle marshmallows and chips. Cook until melted and puffy. 375° for 10 minutes.

Were thanks with every gift expressed,
 Each day would be Thanksgiving;
 Were gratitude its very best
 Each life would be THANKSLIVING.

CHOCOMINT FREEZE**Marilyn Nicholson**

- | | |
|--|----------------------------------|
| 1 1/4 c. finely crushed vanilla wafers, about 28 | 1 T. butter, melted |
| 2 (2 oz.) sq. unsweetened chocolate | 1 qt. peppermint stick ice cream |
| 1 1/2 c. sifted confectioners' sugar | 3 well-beaten egg yolks |
| | 1/2 c. chopped pecans |
| | 3 egg whites |
| | 1 tsp. vanilla |

Toss together crumbs and melted butter. Reserve 1/4 cup mixture. Press remaining crumb mixture into a 9 x 9 x 2 inch baking pan. Spread with ice cream. Freeze.

Melt 1/2 cup butter and the chocolate over low heat. Gradually stir into egg yolks with the confectioners' sugar, nuts and vanilla. Cool thoroughly. Beat egg whites until stiff peaks form. Beat chocolate mixture until smooth. Fold in egg whites. Spread chocolate mixture over ice cream. Top with the reserved crumb mixture. Freeze.

Makes - 9 servings.

CREAM CHEESE PUMPKIN PIE DESSERT**Marilyn Nicholson**

- | | |
|-----------------------------|---------------|
| 24 graham crackers, crushed | 2 c. pumpkin |
| 1/3 c. sugar | 3 egg yolks |
| 1/2 c. butter | 1/2 c. sugar |
| 2 eggs, beaten | 1/2 c. milk |
| 3/4 c. sugar | 1/2 tsp. salt |
| 8 oz. cream cheese | 1 T. cinnamon |

Mix crackers, 1/3 cup sugar and butter. Press into a 9 x 13 inch pan. Mix 2 eggs, 3/4 cup sugar and cream cheese. Pour over crackers. Bake at 350° for 20 minutes. Cool.

Mix remaining ingredients in double boiler. Cook until thick. Add 1 envelope of plain gelatin, which has been dissolved in 1/4 cup cold water and beat into pumpkin mixture. Let cool. Beat 3 egg whites, 1/4 cup sugar. Fold into cooled pumpkin mixture. Pour over cream cheese mixture. Refrigerate overnight. Top with Cool Whip.

DESSERT

Judy Fowler

1 lg. pkg. instant pudding and 1 sm. pkg. or 3 sm. pkgs., any flavor	1 c. graham cracker crumbs 1 c. soda cracker crumbs 1 stick melted margarine
1/2 gal. softened ice cream	Cool Whip

I use vanilla ice cream and banana cream pudding.

Mix pudding with 1/2 liquid that it calls for on the package.

Make crust of cracker crumbs mixed with melted margarine.

Reserve 1 cup of crumbs for top.

Use Cool Whip or Dream Whip for topping after pudding and ice cream mixture are in the crust. Top with remaining crumbs.

Better if made night before, just keep in the refrigerator.

E Z JELLO DESSERT

Sue Carlson

Combine 2 boxes Jello and 2 cups boiling water. Chill until very thick. Whip 2 envelopes Dream Whip with milk. Add 1 tall slender can drained, crushed pineapple. Whip Jello and combine with Dream Whip and pineapple mixture. Pour into graham cracker crust in a 9 x 13 inch pan. Refrigerate.

FORGOTTEN DESSERT

Beverly Lampe

5 egg whites	1/4 tsp. cream of tartar
1/4 tsp. salt	1 c. sugar

Beat eggs, cream of tartar and salt until frothy. Then gradually add sugar and beat until stiff. Put in an 8 x 8 x 2 inch greased pan. Preheat oven to 450°. Put in oven, turn off heat. Leave overnight, at least 5 hours. **Don't open oven door.**

In morning, put 1 package Dream Whip on. Serve with either fresh strawberries or Wilderness pie filling.

One reason why a dog is such a lovable creature is that his tail wags instead of his tongue.

FOUR LAYER DESSERT**Marlene Armbrecht****FIRST LAYER:**

1/2 c. nuts

1/2 c. soft oleo

1 c. flour

Cream well and pat into a 9 x 13 inch pan. Bake 10 minutes at 375°. Cool completely.

SECOND LAYER:

1 (8 oz.) cream cheese

1 c. powdered sugar

Cream well. Add 1 cup Cool Whip. Spread on first layer and chill thoroughly.

THIRD LAYER:

2 pkgs. any kind of pudding, 3 c. milk
must be instant

Beat until thickens. Pour onto second layer and chill.

FOURTH LAYER:

Spread rest of carton of Cool Whip and place over third layer. Garnish with chopped nuts.

HOT FUDGE SAUCE**Susan Imming**

2 c. sugar

2 c. water

1/3 c. cocoa

2 T. oleo

1/4 c. flour

1 tsp. vanilla

1/2 tsp. salt

Mix sugar, cocoa, flour and salt in heavy saucepan. Add water and oleo. Cook to boiling. Lower heat, cooking 7 minutes longer, stirring constantly. Stir in vanilla. Cool. Store in jar in refrigerator. Serve hot or cold.

There is a destiny that makes us brothers;
None goes his way alone;
All that we send into the lives of others;
Comes back into our own.

FRUIT PIZZA**Carol Finley****LAYER 1:**

1/2 c. powdered sugar 3/4 c. oleo
 1 1/2 c. flour

Crumble together and pat on a 12 inch pizza pan. Bake 15 minutes at 350°.

LAYER 2:

1 (8 oz.) cream cheese 1 tsp. vanilla
 1/2 c. powdered sugar

Mix and spread on top of cooled layer 1.

LAYER 3:

Arrange fruit on top of layer 2 - strawberries, oranges, pineapple, bananas, peaches, etc.

LAYER 4:

3 T. cornstarch 1 c. pineapple juice
 1/2 c. sugar 1 tsp. lemon juice

Boil until thick and pour over entire pizza pan.

HEAVENLY HOT FUDGE SAUCE**Lorene Duin**

1/2 c. butter 4 (1 oz.) sq. chocolate
 3 c. sugar 1/2 tsp. salt
 1 2/3 c. evaporated milk 1/2 tsp. vanilla

Make in a double boiler. Melt butter and chocolate. Slowly add sugar and salt. Stir well. Add milk, a little at a time. Add vanilla. Mix.

HEAVENLY PRIDE**Cheryl Wuebker****FIRST MIXTURE:**

1/2 c. butter 2 eggs
 1 1/2 c. powdered sugar

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HEAVENLY PRIDE (Continued)**SECOND MIXTURE:**

1 pt. cream	1/2 lb. (12 to 14) marshmallows
1/2 c. crushed pineapple, drained	Nuts

In first mixture cream butter. Add sugar, then eggs. Beat thoroughly.

In second mixture whip cream and add pineapple. Roll graham crackers and put in bottom of pan. Pour in the first mixture. Then add second mixture. Cover with more graham crackers.

HOMEMADE WHIPPED CREAM (Low Calorie.)**Kandis Fryar**

1/2 c. dry powdered milk	1 tsp. cornstarch
1/2 c. cold water	2 T. sugar
2 tsp. lemon juice	1 tsp. vanilla

Chill bowl and beaters. Beat powdered milk, water, lemon juice and cornstarch at low speed. Increase speed to high and beat until soft peaks. Gradually beat in sugar and vanilla. Continue beating until stiff peaks form. Cover and refrigerate and use within 1 1/2 hours. For later use, rebeat to form stiff peaks again.

ICE CREAM DESSERT**Joleen Ruth**

2 c. oatmeal	1/2 c. brown sugar
1 stick oleo, soft	

Mix together. Bake on cookie sheet for 15 minutes. Cool. Roll fine with rolling pin. Add 1 cup ground nuts. Spread 2/3 crumbs on bottom of a 9 x 13 inch pan. Drizzle on crumbs, 1 jar caramel or butterscotch topping. Cover this with 1/2 gallon soft vanilla ice cream. Top with remaining crumbs and freeze until ready to serve.

When success turns a person's head, he's facing failure.

FREEZER ICE CREAM

Mary Voith

4 well-beaten eggs	2 c. sugar
Pinch of salt	2 tsp. vanilla
1 qt. milk	1 1/2 pts. whipping cream

Add sugar slowly to eggs with constant beating. Add and mix, salt, vanilla and milk. Whip and fold in the whipping cream. Finish filling gallon ice cream freezer with milk. Freeze.

CHOCOLATE ICE CREAM:

Add 1/4 to 1/2 cup more sugar to vanilla ice cream recipe. Bring to a boil, stirring constantly 1 cup of the sugar, 1 cup of the cream; 3/4 c. cocoa. **Cool, strain,** and add to mixed ice cream.

COUNTRY VANILLA ICE CREAM

Diane Kay Wintz

(For a 1 1/2 gallon container.)

6 eggs	6 c. cream or half & half
3 3/8 c. sugar	6 3/4 tsp. vanilla
7 1/2 c. milk	1 tsp. salt

Add sugar to beaten eggs. Add rest of ingredients and mix thoroughly. Pour into ice cream maker and freeze.

ICE CREAM

Edna Volk

6 eggs, beaten	2 c. sugar
1 T. vanilla	2 boxes half & half
2 cans Pet milk	

ORANGE ICE CREAM

Mary Voith

Juice of 3 oranges	Juice of 1/2 lemon
1 qt. milk	1/2 pt. cream
2 c. sugar	1/4 T. vanilla
Dash of salt	

Allow juice of oranges and lemon and sugar to stand for 2 hours. Add rest of ingredients, mix. Freeze. Make 1 1/2 recipe for a gallon freezer.

FROZEN STRAWBERRY DESSERT**JoAnn Maguire**

1 c. flour
1/2 c. oleo

1/4 c. brown sugar
1/4 or 1/2 c. walnuts

Mix together. Spread on cookie sheet with sides. Bake at 350° for 15 minutes.

1 c. sugar
2 egg whites
1 c. cream, whipped

3 T. lemon juice
1 (10 oz.) pkg. frozen strawberries, thawed
1 tsp. vanilla

Beat sugar, lemon juice, egg whites and strawberries for 15 minutes at high speed. Fold in whipped cream and vanilla. Place 1/2 baked crumbs in 9 x 13 inch pan. Add strawberry mixture and remaining crumbs. Freeze.

LEMON DESSERT**Mrs Wilbert Wuebker**

1 can Eagle Brand milk
1 can frozen lemonade, thawed,
sm. can

9 oz. Cool Whip
Graham cracker crust

Line bottom of a 9 x 13 inch pan with crust. Save some for topping. Beat milk and lemonade until fluffy. Add Cool Whip until well mixed. Pour into pan and sprinkle on topping.

MARSHMALLOW SAUCE**Lois Dawson**

3/4 c. sugar
1/4 c. milk
1/2 lb. marshmallows

1 T. light corn syrup
Pinch of salt
1 tsp. vanilla

Stir sugar, syrup, milk and salt over low heat until sugar dissolves. Bring to a boil, reduce heat and simmer gently for 5 minutes. In top of double boiler, dissolve 1/2 pound marshmallows and 2 tablespoons water. Have top of double boiler **over** not **in** hot water. When dissolved, pour the syrup over the marshmallow mixture, beating well. Add 1 teaspoon vanilla. Makes - About 2 cups. Can be served hot or cold.

NO FLOP DESSERT**Barb Kleemeier**

2 c. flour	2 pkgs. instant pudding, any flavor
1 c. sugar	
1 c. butter	3 1/2 c. milk
2 c. coconut	8 oz. Cool Whip

Mix flour, sugar, butter and coconut. Bake on cookie sheet in 350° oven. Stir often! Put 2/3 of crumb mixture in bottom of a 9 x 13 inch pan. Make any flavor of pudding with the milk. Beat 2 minutes. Pour over crumb mixture. Put rest of coconut crumb mixture over top of pudding mixture. Add Cool Whip over this and a handful of crumbs over top.

PEACHY BUTTER BRICKLE DESSERT**Linda Boettcher**

1 lg. can peaches	1 c. chopped pecans
1 box butter brickle cake mix	Whipped cream or ice cream
1 stick oleo	

Pour can of peaches in bottom of a 9 x 13 inch pan, syrup and all. Sprinkle with cake mix. Melt oleo and pour over mix. Sprinkle on pecans. Bake at 350° for 45 minutes. Serve with whip cream, or ice cream.

QUICK PEACH DESSERT**Susan Imming**

1 (1 lb. 13 oz.) can sliced peaches	1 pkg. butterbrickle cake mix
3/4 c. melted oleo	1/4 c. brown sugar

Butter a 9 x 12 inch cake pan. Pour peaches and juice into pan. Spread dry cake mix over peaches. Sprinkle brown sugar and then melted oleo over top. Bake 350° for 30 to 40 minutes until golden brown. Serve with whipped cream.

Strange how one's thoughts turn to food when there is nothing else to think of.

PEACH DESSERT**Shirley Berg**

3 egg whites	1/4 tsp. baking powder
1 c. sugar	1 tsp. vanilla
1/2 c. pecans, optional	3/4 c. soda cracker crumbs
Sliced fresh peaches	Whipped cream

Beat egg whites until stiff. Add sugar and beat. Add remaining ingredients and put in greased 9 x 13 inch pan. Bake 30 minutes at 350°.

Cover with sliced fresh peaches and spread whipped cream on top. Refrigerate for a few hours.

PISTACHIO DESSERT**Linda Haeder**

2 c. (48) Ritz cracker crumbs	2 1/2 c. milk
1/2 c. melted oleo	2 c. softened vanilla ice cream
2 pkgs. instant pistachio pudding mix	

Put cracker crumbs and oleo into a 9 x 13 inch pan. Mix other ingredients. Pour over crust. Let set in refrigerator, then frost with Cool Whip and decorate with shavings from a Hershey's chocolate candy bar.

PISTACHIO DESSERT**Mary Voith**

1 1/2 c. flour	3/4 c. margarine
3/4 c. chopped pecans	2 T. powdered sugar
1 c. plus 2 T. powdered sugar	1 (8 oz.) pkg. cream cheese
1 1/2 c. Cool Whip	2 flat cans crushed pineapple, drained
2 pkgs. pistachio pudding	2 c. milk
Cool Whip	Chopped pecans

Mix flour, margarine, 3/4 cup pecans and 2 tablespoons powdered sugar. Pat in a 9 x 13 inch pan. Bake at 350° for 10 minutes. Cool. Mix 1 cup plus 2 tablespoons powdered sugar, cream cheese, Cool Whip, crushed pineapple. Spoon over first layer. Refrigerate. Mix pudding and milk. Spread over second layer. Top with Cool Whip and chopped pecans. Refrigerate.

PUMPKIN DELIGHT

Jo Page1

32 marshmallows	1 c. pumpkin
1 c. whipped cream	1/2 tsp. cinnamon
1/4 tsp. cloves	1/4 tsp. ginger
1/4 tsp. nutmeg	14 graham crackers
1/4 c. melted butter	

Melt marshmallows in double boiler. Add pumpkin and spices. Let cool. Add whipped cream. Crush crackers and mix with melted butter. Line pan with buttered crumb mixture. Pour in pumpkin mixture. Sprinkle a few graham cracker crumbs on top and chill. A few nuts may be sprinkled on top also.

PUMPKIN RICE PUDDING

Jody Kalkwarf

1 c. canned pumpkin	2 slightly beaten eggs
1/3 c. brown sugar, packed	1 1/2 c. milk
1/2 tsp. ground cinnamon	1/3 c. quick-cooking rice
1/4 tsp. ground ginger	1/4 c. raisins
1/8 tsp. ground cloves	1/4 tsp. salt

Combine pumpkin, sugar, spices and salt. Add eggs. Stir in milk, rice and raisins. Pour into one quart casserole. Place in shallow pan. Pour hot water around casserole to a depth of one inch. Bake at 325° for 15 minutes. Then stir until raisins and rice are well mixed. Continue baking until knife inserted comes out clean, about 30 more minutes.

Makes - 6 (1/2 cup) servings, at 150 Calories each.

RASPBERRY-PRETZEL DESSERT

Cheryl Wuebker

2 1/2 c. crushed pretzels	1 stick oleo
3 T. sugar	2 pkgs. raspberry Jello
2 c. hot water	2 pkgs. frozen raspberries
1 carton Cool Whip	8 oz. pkg. cream cheese
1 c. powdered sugar	

Mix pretzels with sugar and oleo. Press in a 9 x 13 inch pan. Bake at 350° for 10 minutes. Cool. Mix Jello and hot water, add raspberries, juice and all. When jellied but not firm, put on pretzel crust. Cool. Blend Cool Whip, cream cheese and

Continued Next Page

RASPBERRY-PRETZEL DESSERT (Continued)

powdered sugar and spread on top of Jello mixture, cool again. This keeps well and is delicious.

RICE PUDDING**Lois Witzke**

3 c. water	3/4 c. old-fashion rice
1/2 tsp. salt	2 c. milk
1/2 c. sugar	Butter
Cinnamon	

Bring water, rice and salt to a boil in a 2 quart saucepan or 1 1/2 quart, until it has taken up all of the water. Then add milk and sugar. Cook until almost dissolved. Put in dish or bowl and add butter and cinnamon.

ROYAL RHUBARB CRISP**Marilyn Nicholson**

4 c. fresh rhubarb, cut in 1 inch pieces	1/4 c. butter or margarine, melted
3/4 c. white sugar	2 T. quick-cooking tapioca
1/2 tsp. salt	1 (11 oz.) can mandarin orange segments, drained
1 c. rolled oats, quick or old-fashioned, uncooked	1/3 c. firmly packed brown sugar
1/4 c. sifted all-purpose flour	

For base - Combine rhubarb, granulated sugar, tapioca and salt. Toss lightly to mix. Let stand 30 minutes, stirring occasionally. Stir in orange segments. Place in ungreased 8 inch square baking pan. Combine oats, flour, brown sugar and butter; mix well. Sprinkle over base. Bake 350° oven for 40 to 45 minutes or until rhubarb is tender. Serve warm with scoops of vanilla ice cream.

Wear a smile and have friends;
Wear a scowl and have wrinkles.

RHUBARB DESSERT

Lucy Stumpf

Miniature marshmallows	1 pkg. yellow cake mix
5 c. rhubarb	1 (3 oz.) pkg. strawberry dessert gelatin
1 c. sugar	

Put miniature marshmallows into a 9 x 13 inch pan. Prepare cake mix as directed on package. Spread over marshmallows. Mix together rhubarb, sugar and dessert gelatin. Spread over cake mix. Bake at 350° for 40 to 45 minutes.

RHUBARB CINNAMON CRISP

Karen Casey

3 or 4 c. rhubarb	1 egg
3/4 c. sugar	3 T. flour

Scald rhubarb in hot water and drain. Combine white sugar, the egg and the flour. Mix with the rhubarb and place in shallow dish.

TOPPING:

Combine 1/3 cup brown sugar, 3/4 cup flour, 4 tablespoons butter, about 1/2 teaspoon cinnamon to make a coarse crumb mixture. Arrange over rhubarb and bake, uncovered, in a moderate oven 350° for 45 minutes.

SCALLOPED RHUBARB

Pauline Peck

3 c. rhubarb, chopped	1 1/4 c. sugar
2 c. bread crumbs	1 orange, rind and juice
1/4 tsp. cinnamon	1/4 tsp. nutmeg
1/4 c. water	2 T. butter

Melt butter, add crumbs. Mix sugar, spices and rind. Place 1/4 of crumbs in bottom of a buttered baking dish. Add half of orange juice and water over the top. Cover closely. Bake 45 minutes at 400°. Uncover last 10 minutes.

He who does not mind his belly will hardly mind anything else.

STRAWBERRY YUMMY

Cherry Marsden

1 c. flour	1/2 c. butter
1/4 c. brown sugar	1/2 c. chopped nuts
2 egg whites	Scant c. sugar
2 T. lemon juice	1 (10 oz.) pkg. partially frozen strawberries
1 pkg. Dream Whip	Vanilla

Mix together flour, butter, brown sugar and nuts. Spread on cookie sheet. Toast at 375° for 10 minutes. Stir to prevent burning. Spread half loose crumbs in bottom of a 9 x 13 inch pan. Beat egg whites. When stiff add sugar, lemon juice and strawberries. Beat 15 to 20 minutes. Whip 1 package of Dream Whip and vanilla. Fold into strawberry mixture. Pour over crumb mix in pan. Put remaining crumbs on top and freeze.

STRAWBERRY DESSERT

Sally Kangley

3 c. vanilla or graham cracker crumbs	1/2 c. margarine, melted
1 (8 oz.) pkg. cream cheese	1 c. whipped topping or sm. Cool Whip
1 pkg. instant vanilla pudding mix	1 qt. fresh or frozen strawberries
2 c. milk	

Combine crumbs and margarine. Reserve 1 cup for topping. Press remaining crumbs into bottom of a 9 x 13 inch, greased pan. Gradually add 1/2 cup of milk to cream cheese. Blend well. Add pudding and remaining milk and beat 1 minute. Pour over crust and cover with strawberries. Cover this with whipped topping and the remaining crumbs. Chill overnight.

A RECIPE FOR FRIENDSHIP

Take 2 heaping cups of patience, 1 heart full of love and 2 hands full of generosity. Add a dash of laughter and a full cup of understanding and 2 cups of loyalty. Mix well and sprinkle generously with kindness. Spread this irresistable delicacy over a life time and serve everybody you meet.

TOFFEE BAR DESSERT

Carol Finley

CRUST: Use a 9 x 13 inch pan.

1 c. flour

1/2 c. walnuts

1/4 c. brown sugar

1/2 c. butter

Combine and pack gently. Bake 350° for 20 minutes.

SAUCE:

1 1/2 c. sugar

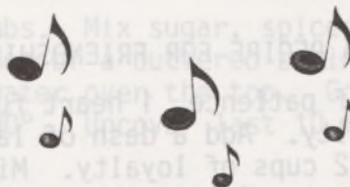
1/4 c. margarine

1 c. evaporated milk

1/4 c. white syrup

Combine over low heat and boil for 1 minute. Remove from heat and add 1/2 cup chopped toffee candy. Pour over ice cream.

Soften 1/2 gallon ice cream. Place half of the ice cream in shell and cover with 1/2 cup crushed toffee candy, Heath candy bars or Skor. Cover with remaining ice cream. Freeze until firm. Cut in squares and serve with sauce.



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MEATS

BACON-WRAPPED BEEF PATTIES

Jolene Ruth

2 lbs. ground beef	2 T. Worcestershire sauce
1 c. shredded Cheddar cheese	1 tsp. salt
2/3 c. chopped onion	1/2 tsp. pepper
1/4 c. ketchup	2 eggs
2 T. Parmesan cheese	12 strips bacon

Combine beef, cheese, onion, ketchup, Parmesan cheese, Worcestershire sauce, salt, pepper and eggs. Mix well. Divide mixture in half. Shape each into an 11 inch roll. Place 6 strips of bacon on a piece of waxed paper. Place beef roll on one end of bacon strips. Roll up, using waxed paper as an aid, so that roll is wrapped with bacon. Cut into 6 patties. Secure bacon ends with toothpicks. Place on broiler rack. Repeat with other roll. Broil 7 inches from source of heat for 6 minutes. Turn patties over and broil 3 minutes.

STIR-FRIED CHICKEN AND RICE

Marilyn Decker

4 T. corn oil, divided	2 T. soy sauce
2 c. broccoli flowerets	2 T. dry sherry
1 c. matchstick carrot strips	1/2 tsp. sugar
2 lg. cloves garlic, minced	2 c. chicken broth, Swanson's
4 chicken breast halves, boned, skinned, cut into thin strips	1/4 c. sliced green onion
	1 pkg. Success rice

In large skillet, heat 2 tablespoons oil over medium-high heat. Add broccoli, carrots and garlic. Stir-fry for 2 minutes. Remove vegetables. Add remaining 2 tablespoons oil to skillet. Add chicken. Stir-fry for 1 minute or until chicken turns white. Add soy sauce, sherry and sugar. Stir-fry for 2 minutes. Remove chicken with slotted spoon. Add broth and green onion to skillet. Bring to boil. Stir in rice. Cover tightly and simmer for 20 minutes. Stir in chicken and vegetable mixture. Remove from heat. Let stand, covered, about 5 minutes. Or until all liquid is absorbed.
Makes - 4 servings.

CHICKEN CONTINENTAL**Sally Kangley**

3 to 4 lbs. chicken, cut in pieces	1/2 c. seasoned flour
1/4 c. butter or margarine	1 can cream of chicken soup
2 1/2 T. grated onion	1 tsp. salt
Dash of pepper	1 T. chopped or dried parsley
1/2 tsp. celery flakes	1/8 tsp. thyme, optional
1 1/3 c. water	1 1/3 c. Minute Rice

Roll chicken in flour, brown in butter. Remove chicken. Stir soup seasonings and water into drippings. Cook and stir to a boil. Spread Minute Rice in a 9 x 13 inch shallow pan. Pour all but 1/3 cup soup mixture over rice, stir to moisten. Top with chicken and rest of soup mixture. Bake, covered, at 375° for 30 minutes or until tender. Garnish with paprika, if desired.

CHICKEN BREAST SUPREME**Pauline Peck**

8 slices chipped dried beef	4 chicken breasts, skinned and boned
4 slices bacon, cut in half	

Divide chipped dried beef into 4 portions and place in bottom of a 9 x 13 inch pan, sprayed or oiled. Place 1 chicken breast on each portion. Cross 2 bacon slices over each breast. Bake, uncovered, for 30 minutes at 350°. Drain. Spoon sauce over each portion. Return to oven, covered, and bake 45 to 60 minutes. At serving time, spoon the accumulated sauce over each portion.

SAUCE:

1 (10 3/4 oz.) can cream of chicken soup	1/2 c. grated Cheddar cheese
2 T. sherry	1/4 c. chopped dehydrated onion

Success is not so difficult;
 There's really nothing to it;
 Just bite off more than you can chew
 And then go out and chew it!

KENTUCKY FRIED CHICKEN

Jan Kretlow

1 (2 1/2 lb.) broiler-fryer	3 c. water
2 tsp. Fines Herbes, blend in jar	2 tsp. onion powder
2 tsp. seasoned salt	2 envelopes instant chicken broth
1/4 tsp. seasoned pepper	1 c. flour
Fat, for frying	

1. Cover chicken with a mix of water and salt in a medium-size bowl. Chill 1 hour.
2. Whirl Fines Herbes, onion powder, seasoned pepper in blender, combine with flour in plastic bag.
3. Remove chicken pieces, a few at a time from water. Shake in flour mixture while still wet, until thickly coated with flour.
4. Fry chicken, turning once, 5 minutes on a side. Lift out with slotted spoon, drain on paper towel.
5. When all pieces are fried, drain the fat. Add 1 cup chicken broth to skillet, cover, cook about 15 minutes.

CHICKEN BROTH: Place salted water in which chicken soaked, with chicken giblets in a small saucepan. Add 2 onion slices and a handful of celery tops. Cover and simmer 30 minutes.
Makes - 3 cups.

CHICKEN GRAVY: Strain and add remaining chicken broth to skillet that chicken was cooked in. Heat to boiling, stirring and scrape. Thicken with flour.

OVEN BARBECUED CHICKEN

Mary Ann Boyle

1 chicken, cut up	2 T. oil
1 c. ketchup	2 T. brown sugar
3 T. Worcestershire sauce	1/2 T. prepared mustard
1 c. water	Salt and red pepper

Coat chicken pieces with flour and brown in oil. Place browned chicken pieces in glass baking dish. Mix remaining ingredients and pour over chicken. Bake, uncovered, at 350° for one hour. About halfway through, spoon sauce over chicken or turn pieces over.

SHRIMP CAROLINA (Cynthia Lange Feemster.)**Ruth Lange**

1 med. onion, chopped	1/2 tsp. salt
3 T. butter	2 T. flour
Dash of pepper	1 c. milk
Dash of nutmeg	1 1/2 c. (6 oz.) grated Swiss cheese
1 (10 oz.) pkg. frozen, chopped spinach, thawed and drained	1/2 lb. bacon, cooked, drained and crumbled
12 oz. hot cooked shrimp	Paprika

Saute' onion in butter until tender. Blend in flour, salt, pepper and nutmeg. Gradually add milk, cook, stirring constantly until thickened. Stir in 1 cup cheese and spinach. Cook 2 to 3 minutes or until cheese melts. Spread mixture on bottom of oven proof baking dish. Sprinkle on shrimp, bacon and remaining cheese. Sprinkle with paprika. Broil until cheese melts. Serves - 6.

SEVICHE**Lois Dawson**

1 c. lime juice	1 1/2 lb. scallops, quartered or sliced if lg.
1/2 c. lemon juice	1 med. tomato, diced
1/2 c. chopped onion	3 to 4 T. olive oil
3 T. chopped parsley	Salt and white pepper
Green peppercorns, optional	

Combine lime and lemon juice, onion and parsley. Add fish. Cover and refrigerate 8 to 12 hours. Add tomato, oil and peppercorns. Serve.

QUICK FISH**Mary H Morton**

2 servings of filet of fish, sliced thin	1 1/2 tsp. oleo
	1 onion, chopped

Melt 1 1/2 teaspoons oleo in frypan. Add 1 onion, chopped. After 1 minute, push onion aside; add fish, salt and cook 2 minutes over medium heat. Turn and salt. Cook 3 minutes longer. Pile onion over top and serve.

HAM BALLS

Janet Anderson

4 to 5 lbs. ham loaf 2 c. milk
 3 c. graham cracker crumbs 3 eggs

SAUCE:

2 cans tomato soup 3/4 c. vinegar
 2 1/4 c. brown sugar 2 tsp. dry mustard

Combine ham loaf, crumbs, milk and eggs together and form into balls. Cover with ingredients, mixed together, to make sauce. Bake in 350° oven for one hour or until done. Makes a lot and does freeze well.

HAM BALLS FOR 25

Judy Howrey

5 lbs. ham loaf 3 eggs
 3 c. graham cracker crumbs 2 c. milk

Mix and form into balls. Place in large pan.

SAUCE:

2 cans tomato soup 2 c. brown sugar
 3/4 c. vinegar 2 tsp. dry mustard

Pour over and bake 1 1/2 hours at 350°. Especially good to put in freezer after baked.

HAM LOAF

Linda Boettcher

2 1/2 lbs. ground ham 3 c. graham crackers
 2 1/2 lbs. ground pork 2 c. milk
 2 lbs. ground beef

SAUCE:

1 c. tomato soup 1/2 c. mustard
 2 c. brown sugar 3/4 c. vinegar

Mix meats, crackers and milk together, shape into loaf. Make sauce of soup, sugar, mustard and vinegar. Pour over meat. Bake 1 hour at 350° in greased pan. Baste occasionally.

HAM ROLLS

Judy Fowler

6 slices boiled ham, 1/4 inch	Swiss cheese, sliced
1 (10 oz.) frozen broccoli	2 T. margarine
spears, cooked	1/2 tsp. salt
1 c. onion rings, raw	Dash of pepper
2 T. flour	1 c. milk
1/4 tsp. basil	

Top ham slices with cheese, broccoli spears on each slice and roll. Secure with toothpick. Place in shallow baking dish. Cook onion rings in margarine until tender. Add flour and seasonings, gradually add milk until thickens. Pour over ham. Cover, bake at 350° for 25 minutes.

6 servings.

BARBECUE COCKTAIL MEATBALLS

SMCH Auxiliary

4 lbs. lean ground beef	2 1/2 soup envelopes of water
5 eggs	1 1/2 to 2 c. soda cracker
2 envelopes Lipton onion soup,	crumbs
dry	

Make into cocktail-size balls. Should make about 60 balls. Bake on rack in 350° oven for 15 minutes. Remove from rack, do **not** use any of the drippings. Add 2 cups **Cookies'** barbecue sauce. Place in crock pot to simmer. Serve on toothpicks. This will take one box of round toothpicks.

Girls can never change their nature
 That is far beyond their reach
 If a girl is born a lemon,
 She can never be a peach.
 But the law of compensation
 Is the one I always preach.
 You can always squeeze a lemon,
 But just try to squeeze a peach.

BARBECUE BEEF CUPS

Darlene Raedeker

1 lb. ground beef	1/2 c. barbecue sauce
1 tsp. minced onion	1 tube refrigerator biscuits
1/4 c. shredded cheese	Salt and pepper, to taste

Preheat oven to 400°. In a skillet brown meat; pour off grease. Add barbecue sauce, onion, salt, pepper and heat. Separate biscuits and place each biscuit in an ungreased muffin cup, pressing dough up the sides to the edge of the cup. Spoon meat mixture into cups. Bake 10 to 15 minutes or until crust is golden brown. Sprinkle with cheese. Return to oven until cheese is melted, about 5 minutes.
Makes - 10.

CHEESE AND ONION MEATBALLS

Shelly McIntyre

2 lbs. ground beef	2 (13 3/4 oz.) cans chicken broth
3/4 c. finely chopped onion	1 egg, slightly beaten
3/4 c. fresh bread crumbs	1 T. Worcestershire sauce
1/4 c. grated Parmesan	2 tsp. butter
1 T. chopped fresh parsley	1/2 c. flour
1/2 tsp. dried oregano	Hot spaghetti
1/4 tsp. pepper	

In large bowl, mix together meat, 1/4 cup of the onion, bread crumbs, 2 tablespoons of the cheese, parsley, 1/4 teaspoon of the oregano, salt and pepper. Add 3/4 cup of the chicken broth, egg and Worcestershire sauce to meat mixture. Toss until well mixed. Divide mixture into 24 meatballs, 1 1/2 inch in diameter. In Dutch oven or heavy skillet saute' about 1/3 of the meatballs in butter until browned on all sides. Remove from pan, set aside. Continue to saute' until all the meatballs are browned. Add onion to drippings and saute until golden. Drain off excess fat.

In small bowl, gradually stir remaining chicken broth into flour until smooth. Add to onions in Dutch oven along with remaining cheese and oregano. Return to heat, bring to boiling over medium heat, stirring constantly. When sauce is thickened and smooth, return meatballs to pan, cover and simmer 15 minutes. Serve with spaghetti.

Makes - 6 servings.

GROUND BEEF SUMMER SAUSAGE

Lois Dawson

2 lbs. ground beef	1/2 tsp. onion salt
4 T. Morton's Tender-Quick salt	1/2 tsp. coriander seed
Several drops liquid smoke	1/4 tsp. garlic powder
Dash of nutmeg	1 c. water
1/2 tsp. mustard seed	Dash of coarsely ground pepper
	1/4 tsp. basil leaves

Mix all ingredients together and form 2 rolls, 2 inches in diameter. Seal rolls in foil and refrigerate 24 hours. Bake at 350° for 1 hour and 15 minutes.

HAMBURGER SAUSAGE

Rosella Simon

1 lb. hamburger	1/2 tsp. pepper
1 tsp. onion powder	1 tsp. garlic powder
1 T. liquid smoke	2 T. Tender-Quick salt
1 c. water	

Mix thoroughly. Make a roll of meat on a plastic wrap and roll as tight as you can, about 2 to 3 inches in diameter. Tie the ends. Let stand in refrigerator for 24 hours. Boil in wrap for 1 hour. Chill well.

MEATBALLS

Phyllis Bird

2 lbs. ground beef	Garlic salt
1 c. oatmeal	Onion salt
1 c. milk	

SAUCE:

1 c. catsup	1 T. Worcestershire sauce
1/2 c. water	2 T. lemon juice
2 T. brown sugar	1/4 c. chopped onion

Mix ingredients for meatballs. Make into about 40 balls. Put in 9 x 13 inch pan. Pour heated sauce over. Cover with foil and bake at 325° for 1 hour.

MOM'S BEST MEAT LOAF

Cheryl Wuebker

1 1/2 lbs. hamburger 1 egg
 1 sm. can **or** 1 c. tomatoes 3/4 c. oatmeal
 1 sm. onion 1/2 c. milk

Mix tomatoes, onion, egg, oatmeal and milk into the hamburger.
 Put in loaf pan. Bake at 350° for 1 hour.

PINEAPPLE MEAT LOAF OR BALLS

Diane Patton

1/2 lb. ground beef 1/2 lb. ground cured ham
 3 T. pineapple juice 1/4 c. Minute Tapioca
 2 eggs

PINEAPPLE GLAZE:

1/2 c. brown sugar 3 T. pineapple juice
 1 T. prepared mustard

Mix beef, ham, 3 tablespoons pineapple juice, tapioca and eggs.
 Shape into loaf or meatballs. Bake at 350° for 30 to 45 minutes.
 During last ten minutes of baking pour the pineapple glaze over the meat. Blend the glaze and cook until glaze consistency.

PORCUPINE MEATBALLS

Barb Bawden

1 lb. ground beef 1/2 tsp. salt
 1 slightly beaten egg 1 (10 3/4 oz.) can tomato sauce
 Dash of pepper **or** condensed soup
 1/2 c. water 1 tsp. Worcestershire sauce
 1/4 c. uncooked long grain rice

Combine meat, rice, egg, salt, pepper and 1/4 cup tomato sauce.
 Mix together. Then shape in about 20 small balls. Place in skillet.
 Mix remaining tomato sauce, water and Worcestershire sauce.
 Pour over meatballs and bring to boil. Heat, covered. Simmer 40 minutes, stirring often.

You ain't learnin' nothin' when you're talkin'.

PORCUPINE BALLS

Deb Foster

1 lb. hamburger 1/4 c. rice
Salt and pepper 1 can tomato sauce

Mix together and form into balls. Pour one can tomato sauce over balls and cook at 350° for 1 hour.

BEEF STROGANOFF

Cindy Kerkhoff, Glidden, IA

1 1/2 lbs. ground beef 1 can vegetable soup
1 tsp. parsley flakes 2 T. minced onion
1 tsp. salt 1/4 tsp. garlic powder
1 (7 oz.) can mushrooms, 1/2 tsp. pepper
 drained 1 c. sour cream
1/2 c. milk

Brown beef with onions, parsley and garlic. Stir in salt, pepper, mushrooms and soup. Simmer 15 minutes. Blend in sour cream and milk. Heat thoroughly. Place in a 2 1/2 quart casserole. Top with biscuit topping.

BISCUIT TOPPING:

1 1/2 c. flour 1/2 tsp. celery seeds
1 tsp. paprika 1/4 tsp. pepper
2 tsp. baking powder 3/4 c. milk
1/2 c. margarine 1 tsp. poppy seeds, for
1/2 tsp. salt sprinkling on top

Stir ingredients together; cut in margarine until particles are fine. Add milk. Stir until moist and drop by tablespoon onto meat mixture. Sprinkle with poppy seeds. Bake 475° for 15 to 20 minutes.

She considered six professions,
Any one would challenge life;
But she practiced them together,
So they called her "Just a Wife".

SALAMI

Linda Green

- | | |
|---------------------------------|------------------------------|
| 1 lb. ground beef | 1 1/2 tsp. liquid smoke |
| 2 T. Morton's Tender-Quick salt | 1 c. water |
| 1/4 tsp. onion powder | 1/2 tsp. garlic powder |
| | Pinch of salt, can leave out |

Mix well. Leave in bowl and cover with Saran Wrap and refrigerate for 24 hours. Make into rolls. Bake on broiler rack for 1 1/2 hours at 300°. Can freeze rolls after baking.

SWEET SOUR MEATBALLS

Glenda Triplett

- | | |
|----------------------|------------------|
| 1 bottle chili sauce | 1/2 bottle water |
| 1 onion, chopped | 1/2 c. sugar |
| 1/2 c. vinegar | |

Bring to boil and simmer while dropping in meatballs made of this:

- | | |
|--|--------------|
| 2 lbs. ground beef | 1/2 c. water |
| Seasoning, to taste,
just 1 - parsley, basil or
rosemary | |

Simmer 20 to 30 minutes. Add gingersnap crumbs, 12 or so, to thicken and simmer another 10 to 15 minutes. Serve over rice.

ZAPPY MEATBALLS

Judy Howrey

- | | |
|-----------------------------------|---------------------------------|
| 4 lbs. hamburger | 1 1/2 c. crushed cracker crumbs |
| 2 envelopes Lipton onion soup mix | or oatmeal |
| | 4 eggs |
| | 2 c. water |

Mix the above and make into good-sized meatballs. 350° for 20 minutes on a broiler pan.

SAUCE:

- | | |
|----------------|------------------|
| 1 c. catsup | 1/2 c. water |
| 1/4 c. vinegar | 4 T. brown sugar |

Mix. Put meatballs in pan and pour sauce over meatballs. Bake 350° for 1 hour.

ROUND STEAK SAUERBRATEN**Bev Gordon**

1 1/2 lbs. round steak, 1/2 inch thick	2 T. wine vinegar
1 envelope brown gravy mix	1 tsp. Worcestershire sauce
1 T. instant minced onion	1/4 tsp. ground ginger
1 T. brown sugar	1 bay leaf

Cut meat into one inch squares. Brown meat in 1 tablespoon hot shortening. Remove meat from skillet. Add gravy mix and 2 cups water. Bring to a boil, stirring constantly. Stir in next 6 ingredients, 1/2 teaspoon salt and 1/4 teaspoon pepper. Add meat. Put in 1 1/2 quart casserole and cover. Bake at 350° for 1 1/2 hours. Remove bay leaf. Serve over rice.

BAKED CHEESE STEAK**Linda Green**

3 lbs. round steak	3/4 c. grated cheese, Velveeta
1/2 or less c. butter, divided into 2 pieces	or a sharp cheese
	Salt and pepper, to taste
	1 onion, sliced

Divide steak in half and season with salt and pepper. Place 1/2 meat in a 2 quart casserole and dot with 1/2 the butter. Add 1/2 the onion and sprinkle with 1/2 the cheese. Repeat in layers. Cover and bake 1 1/2 hours or until tender. Serve with tossed salad.

PORK ROAST OR STEAK (In crock pot.)**Carol Pedersen**

Water, to cover bottom of pot	Roast or steak
1 can of mushroom soup	Salt and pepper

Put water in pot to cover bottom. Put in meat. Put soup on top, along with your favorite spices and seasonings. Can use this broth for gravy. Cook on low until tender, 6 to 8 hours.

Many of us spend half our time wishing for things we could have, if we didn't spend half our time wishing.

BARBECUED SPARERIBS

Lois Witzke

4 lbs. spareribs	2 T. lard
1 med. onion, chopped	2 T. vinegar
2 T. brown sugar	1 c. catsup
3 T. Worcestershire sauce	1/2 T. mustard
1 c. water	1/2 c. celery or 1 T. celery salt

Brown spareribs and put in baking dish and then add the sauce.
Bake for 2 hours.

BARBECUED SPARERIBS

Sally Kangley

2 lbs. spareribs	4 T. lemon juice
1 med. onion	2 T. vinegar
1 T. fat or salad oil	Salt and pepper
2 T. brown sugar	1/2 c. chili sauce
1 T. Worcestershire sauce	

Place ribs in baking pan and bake in 350° oven about 30 minutes.
Mix other ingredients and bring to a boil while ribs are cooking.
Pour over spareribs and continue baking about 1 hour or until
done. Baste ribs while baking with the sauce occasionally.

BARBECUED SPARERIBS

Kandis Fryar

3 lbs. pork country-style ribs	2 T. brown sugar
1/4 c. chopped onions	3 T. Worcestershire sauce
1/2 c. chopped celery	2 T. vinegar
1 c. catsup	1 T. prepared mustard
1/2 c. water	1/2 tsp. salt
1/4 c. lemon juice	1/4 tsp. pepper

Brown ribs on all sides. Put in crock pot. Combine rest of
ingredients. Pour over ribs. Cook on low all day.
Serves - 6.

The biggest problem in the world could have been solved when it
was little.

SPAM ITALIANO**Beverly Lampe**

1 (12 oz.) can Spam
 1 c. catsup
 Dash of garlic powder

Mozzarella cheese, bulk
 1/2 tsp. oregano

Preheat oven to 400°. Place Spam loaf in pie pan. Cut cheese into 5 equal slices, to fit between Spam slices. Hold together with toothpicks. Mix rest of ingredients together. Pour over the top. Bake 20 minutes at 400°.

HALAKAHIKI SAUSAGE**Sue Carlson**

1 lb. fully cooked smoked
 sausage links
 1 (8 1/2 oz.) can crushed
 pineapple

1 (12 oz.) jar peach preserves
 1 (6 oz.) jar prepared mustard

Cut sausage links diagonally into bite-sized pieces. Combine pineapple and all syrup, preserves, mustard and cook. Add sausage. Serve hot.

COCKTAIL SAUSAGE BALLS**Mary Hebert**

1 lb. hot sausage
 1 lb. sharp Cheddar cheese

3 c. biscuit mix

Combine sausage, biscuit mix and grated cheese. Shape into cocktail-size meatballs. Place in baking pan. Bake at 300° until lightly browned, about 25 to 30 minutes.

YANKEE LUAU**Judy Hindt**

Iowa chops, browned
 Canned yams, dry
 Pineapple slices
 1/2 c. ketchup

2 T. lemon juice
 1/2 c. pineapple juice
 2 T. minced onion
 1/2 tsp. salt

Brown chops, layer pineapple slice, then yam on top of chop. Pour juice mixture on top of this and simmer in frypan for 45 minutes or longer.

SWEET-AND-SOUR TURKEY

Hilda Hartling

1 sm. head lettuce	1 tsp. toasted sesame seeds
1 (13 1/2 oz.) can pineapple chunks	1 (2 oz.) can button mushrooms
1 1/2 T. cornstarch	2 T. vegetable oil
2 T. ketchup	2 tsp. vinegar
1/4 tsp. salt	1 T. soy sauce
Few dashes of pepper	1/4 c. water
1/2 green pepper, cut in chunks	2 c. chunked, cooked turkey

Shred lettuce to make 3 cups. Arrange on serving platter and sprinkle with sesame seeds. Drain pineapple and mushrooms, reserving liquids. Blend soy sauce, cornstarch, oil, ketchup, vinegar, salt and pepper in saucepan; mix in reserved liquids and water. Cook, stirring over medium heat, until it comes to boil and thickens. Keep warm. Stir green pepper and pineapple chunks, mushrooms and chunked turkey into sauce. Heat through. Spoon over shredded lettuce.

Makes - Two or three large servings.

May be doubled or tripled or whatever you need, but use soy sauce sparingly.

SAUCES**BARBECUE SAUCE**

Marilyn Decker

1 c. ketchup	2 T. Worcestershire sauce
4 T. lemon juice	1/4 c. chopped onion
1/2 c. brown sugar	5 T. margarine
1/2 tsp. dry mustard	Salt and pepper

Bring to a boil in saucepan and simmer, uncovered, about 45 minutes. Stir occasionally. Good on pork or poultry.

In life and in cooking
 We mustn't forget
 That you really can't swim
 Till you get your feet wet.

ITALIAN SPAGHETTI SAUCE

Bertha Griffith

1/2 c. onion slices	1 (3 oz.) broiled mushrooms
2 T. oil	1/4 c. chopped parsley
1 lb. ground beef	1 1/2 tsp. oregano
2 cloves of garlic	1 tsp. salt
2 (1 lb.) cans of tomatoes	1/2 tsp. monosodium glutamate
2 (8 oz.) cans tomato sauce	1/2 tsp. thyme
1 c. water	1 bay leaf

Brown meat, garlic and onion. Add remaining ingredients, simmer, uncovered, for 2 to 2 1/2 hours or until thick. Cook long spaghetti with Parmesan cheese.

SWEET AND SOUR SAUCE

Jo Pagel

1/2 c. white vinegar	1/2 c. brown sugar
1/2 c. pineapple juice	1 tsp. salt
1/4 tsp. pepper	4 slices canned pineapple
2 green peppers	2 fresh tomatoes, peeled
2 T. cornstarch, mixed with	1 c. chopped green onion
1/4 c. cold water	

Mix vinegar, brown sugar, pineapple juice, seasonings in enamel pan and heat. Dice pineapple. Cut green pepper in 2 inch square pieces. Halve peeled tomatoes and cut into wedges. Add pineapple, pepper and tomatoes to vinegar mix. Bring to a boil. Turn heat down and simmer five minutes. Stir cornstarch with water into sauce until it thickens and is clear. Serve with beef or deep fat fried shrimp.

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

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

TACO SAUCE**Carol Finley**

- | | |
|-----------------------------------|--|
| 1 to 1 1/2 c. chopped onion | 2 sm. cans green chili pepper,
optional |
| 3 T. butter or oleo | 2 tsp. chili powder |
| 2 c. chopped celery and
leaves | Tabasco, to taste, approximately
15 gtts. |
| 1 (15 oz.) can tomato sauce | 1/2 tsp. salt |
| | 2 cans undiluted tomato soup |

Brown onion in butter and add finely chopped celery. Saute' until tender. Add peppers, tomato sauce, tomato soup, salt and chili powder. Then tasting carefully add Tabasco. Cover and cook over low heat for 15 to 20 minutes.

TEXAS SPECIAL SAUCE**Jo PageI**

- | | |
|---------------------------|------------------------|
| 3/4 c. ketchup | 1/2 tsp. salt |
| 1/2 c. oil | 1/2 tsp. celery salt |
| 1/2 c. vinegar | 1/2 tsp. celery seed |
| 2 T. garlic vinegar | 1/2 tsp. garlic salt |
| 2 T. tarragon; vinegar | 1/2 tsp. mustard seed |
| 1/2 c. water | 1/2 tsp. ground cloves |
| 1 T. Worcestershire sauce | 1 tsp. chili powder |
| 1 sm. onion, minced | 1 tsp. oregano |
| 2 T. brown sugar | 1 sm. crushed bay leaf |

Place all liquids in heavy saucepan. Set over medium heat and stir well. Mix dry ingredients in mixing bowl and add to liquid. Reduce heat and simmer 25 minutes, stirring to prevent sticking. Use as a sauce to baste and marinate meat.
Makes - 2 1/2 cups.

Blessings be upon the cook -
Who seeing buys this little book
And buying, tries and tests its wares;
And testing throws away her cares;
And carefree, tells her neighbor cook
To get another such a book!

TOMATO SAUCE

Darlene Raedeker

20 lg. tomatoes, peeled 4 lg. onions
 A little parsley 3 T. sugar
 2 T. salt **and** pepper

You can also add some green peppers if you wish.

Put in blender and add 4 tablespoons cornstarch and 1 tablespoon Italian seasoning. Then put on stove and cook until desired thickness. Put in jars and seal. I usually put in hot water bath for 10 minutes.

ADDITIONAL RECIPES

TOMATO SAUCE

TACO SAUCE

50 lg. tomatoes, peeled
 A little parsley, green peas
 2 T. salt and pepper
 You can also add some green peas if you like
 Put in blender and add 4 tablespoons cornstarch and 2 tablespoons
 Italian seasoning. Then put on stove and cook until desired
 thickness. Put in jars and seal. I usually put in hot water
 bath for 10 minutes.
 Add finely chopped onion and add in some more
 until tender. Add peppers, tomato sauce, tomato soup, salt and
 chili powder. Then tastefully add Tabasco. Cover and
 cook over low heat for 15 to 20 minutes.

TEXAS SPECIAL SAUCE

Jo Page

- | | |
|---------------------------|------------------------|
| 3/4 c. ketchup | 1/2 tsp. salt |
| 1/2 c. oil | 1/2 tsp. celery salt |
| 1/2 c. vinegar | 1/2 tsp. celery seed |
| 2 T. garlic vinegar | 1/2 tsp. garlic salt |
| 2 T. tarragon vinegar | 1/2 tsp. mustard seed |
| 1/2 c. water | 1/2 tsp. ground cloves |
| 1 T. Worcestershire sauce | 1 tsp. chili powder |
| 1 sm. onion, minced | 1 tsp. oregano |
| 2 T. brown sugar | 1 sm. crushed bay leaf |

Place all liquids in heavy saucepan. Set over medium heat and
 stir well. Mix dry ingredients in mixing bowl and add to liquid.
 Reduce heat and simmer 25 minutes, stirring to prevent sticking.
 Use as a sauce to baste and marinate meat.
 Makes - 2 1/2 cups.



Blessings be to the cook -
 Who seeing buys this little book
 And buying, tries and tests its wares;
 And testing ***** her cares;
 And carefree, tells her neighbor cook
 To get another such a book!

MICROWAVING

MICROWAVE HINTS OR SHORT CUTS

Carolyn DeNeui

- A. To soften brown sugar, place an open box of the hard sugar in microwave with 1 cup hot water. Microwave at **high** for 2 to 3 minutes per pound.
- B. To soften a stick of butter or margarine put in microwave on **low** for 1 minute.
- C. You can soften an 8 ounce package of cream cheese by microwaving at **medium low** for 2 to 2 1/2 minutes. A 3 ounce package for 1 1/2 to 2 minutes. Remove foil first.
- D. Reheat an individual serving of leftover soup right in the serving bowl. A 1 1/2 cup serving will take about 2 1/2 minutes on **high**.
- E. You can re-crisp snack foods by placing in a paper towel lined bowl and put in microwave on **high** for 15 to 30 seconds.
- F. To melt semi-sweet chocolate morsels, put in small bowl, microwave on **high** for 1 1/2 minutes, stirring once.
- G. One stick of butter or margarine will melt in 1 minute on **high**.
- H. Unwrap caramels from a 14 ounce package and place in a quart bowl. Microwave on **high** for 2 1/2 minutes, stirring three times.
- I. Thawing - One pound package of hot dogs for 5 to 6 minutes on **medium low**.
One pound of frozen bacon at **medium low** for 4 to 6 minutes.
- J. Warming - Baby food in original container, but remove metal lid, microwave on **high** for 25 to 35 seconds.
- K. Ice cream sauces can be warmed on **high** for about 45 seconds for an 11 ounce jar, original container.
- L. Warm a 12 ounce container of maple syrup, cap removed, on **high** for about 25 seconds.

Dogs are much like people.

Usually only one in the group is barking at something in particular; the others are barking at him.

CANADIAN CHEESE SOUP (Microwave.)**Linda Boettcher**

1/4 c. butter or margarine	1 qt. milk
1/2 c. finely diced onions	1/8 tsp. soda
1/3 c. finely diced carrots	1 c. grated Cheddar cheese
1/2 c. finely diced celery	2 tsp. salt
1/4 c. flour	2 T. parsley, chopped fine
1 1/2 T. cornstarch	1 qt. chicken stock or canned chicken broth

Melt butter in 3 quart glass casserole. Add onions, carrots and celery. Cover and cook with microwave energy 12 minutes or until vegetables are tender, stirring every 2 minutes. Add flour and cornstarch. Cook 1 1/2 minutes or until bubbly. Add stock and milk. Stir until smooth. Cook 18 minutes, stirring after 12 minutes. Add soda, cheese and salt. Cook 3 minutes. Sprinkle parsley on top to serve.

Recipe yields - 8 to 10 servings.

CEREAL CRISP (Microwave.)**Linda Boettcher**

2 c. corn cereal, Corn Chex	1/4 lb. butter
2 c. oat cereal, Cheerios	2 T. Worcestershire sauce
2 c. sm. wheat biscuits, Wheat Chex	1/2 tsp. celery salt
3 thin pretzels	1/2 tsp. onion salt
1/2 lb. lg. Spanish peanuts	1/2 tsp. garlic salt

Combine cereal, pretzels and peanuts in glass dish. Melt butter and add seasoning. Pour over cereal mixture and mix well. Cook with microwave energy 8 minutes, stirring well every 2 minutes to prevent burning.

CHEESE CREOLE (Microwave.)**Linda Boettcher**

3/4 c. minced onion	1 1/2 c. grated pimiento cheese
3/4 c. chopped green pepper	1 1/2 c. grated processed cheese
3 T. butter	3 egg yolks, well beaten
1/2 c. milk	12 slices toast
3/4 c. condensed tomato soup	

Continued Next Page

CHEESE CREOLE (Continued)

Cook onion and green pepper in butter in 2 quart glass casserole for 5 minutes. Stir every 1 minute. Add milk and soup. Cook 2 minutes. Add grated cheese, stir well and cook 2 1/2 minutes, stirring after 2 minutes. Blend some of the hot mixture with egg yolks. Add egg yolks and cook 2 minutes. Serve over toast slices.

CHICKEN ORIENTAL CASSEROLE (Microwave.)**Anonymous**

1 lb. chicken breasts	1 can sliced mushrooms
1 can cream of celery soup	1 (3 oz.) can chow mein noodles
1/2 lb. cashews	2 c. diagonally sliced celery
1 can water chestnuts, sliced	1 green pepper, thinly sliced

Place chicken on a 7 x 11 inch dish. Cover with wax paper and microwave for 7 minutes per pound. Let stand, covered, for 5 minutes. Cool. Remove meat from bones and cut into bite-sized pieces. Combine all ingredients in an 8 x 12 inch glass dish or 2 1/2 quart casserole along with the broth from the cooked chicken. Mix well. Cover and microwave for 6 minutes, turning dish 1/2 turn after 3 minutes.
Serves - 8 to 10.

CHICKEN SUPREME (Microwave.)**Linda Boettcher**

1 can mushroom soup, undiluted	2 c. cooked chicken pieces
1 c. grated cheese	3 slices toast, cut into 1 inch pieces

Combine mushroom soup and cheese in 1 quart glass container. Cook with microwave energy 2 minutes to melt cheese. Put pieces of toast in bottom of an 8 inch round glass cake or pie dish. Save 6 pieces for top. Add chicken and pour sauce over top. Garnish with pieces of toast. Cook 6 to 7 minutes or until chicken is hot.
Recipe yields - 6 servings.

If you are kicking up a storm, don't expect clear sailing.

EASY FRUIT SALAD (Microwave.)**Anonymous**

1 (3 oz.) pkg. vanilla pudding mix	1 can mandarin oranges
1 (15 1/2 oz.) can pineapple chunks in juice	2 bananas, slices
	Maraschino cherries

Pour pudding mix in a 1 1/2 quart glass casserole. Stir in juice from pineapple, adding juice from oranges, if necessary, to make 1 cup liquid. Set aside pineapple and oranges. Microwave, uncovered, 3 to 4 minutes or until mixture boils, stirring twice. Add pineapple and oranges. Refrigerate 1 hour or until ready to serve. Stir in bananas and cherries just before serving.

DINNER ROLLS (Microwave.)**Anonymous**

To reheat dinner rolls, arrange on a paper napkin, paper towel or cloth and heat until rolls feel warm to the touch, not hot.

Approximate times:

1 to 2 rolls	-	10 to 15 seconds
2 to 4 rolls	-	20 to 30 seconds
4 to 8 rolls	-	30 to 45 seconds
8 to 10 rolls	-	45 to 60 seconds

MICROWAVE ENGLISH MUFFIN BREAD**Lois Dawson**

5 c. flour, unsifted	2 pkgs. active dry yeast
1 T. sugar	2 tsp. salt
1/4 tsp. baking soda	2 T. chopped parsley
1 1/2 tsp. garlic powder, optional	2 c. milk
1/2 c. water	Corn meal

Combine 3 cups flour, undissolved active dry yeast, sugar, salt and baking soda. Stir in parsley and garlic powder.

Combine milk and water in saucepan. Heat over low heat until liquids are very warm, 120° to 130°. Gradually add to dry ingredients and beat well. Stir in remaining flour to make a stiff batter. Spoon into two 8 1/2 x 4 1/2 x 2 1/2 inch loaf dishes, which have been greased and coated with corn meal.

Continued Next Page

MICROWAVE ENGLISH MUFFIN BREAD (Continued)

Sprinkle tops of loaves with additional corn meal. Cover and let rise in warm place, free from draft for 45 minutes.

Microwave each loaf on **high power** for 6 minutes, 30 seconds. Surface of loaf will be flat and pale in color. Allow to rest 5 minutes before removing from dishes. To serve, slice and toast. Makes - 2 loaves. 16 slices each. Great for sandwiches.

If using a conventional oven: Stir 1 cup additional unsifted white flour into batter to make a very soft dough. Spoon into two 8 1/2 x 4 1/2 x 2 1/2 inch loaf pans that have been greased and sprinkled with corn meal. Sprinkle tops with corn meal. Allow dough to rise as directed. Bake in 400° F. oven for 25 minutes. Remove from pans immediately and cool.

MINI COFFEE CAKES (Microwave.)**Anonymous**

1 yellow pudding cake mix	1 tsp. vanilla
4 eggs	White thin frosting
3/4 c. oil	
3/4 c. water	

STREUSEL:

1/2 c. sugar	2 T. cinnamon
1/2 c. nuts	

Mix cake ingredients together and beat for 8 minutes. Put double cupcake papers in microwave muffin pan and fill each, 1/4 full of batter. Sprinkle with streusel. Add batter to each until half full and top with more streusel. Bake 6 at a time for 2 1/2 to 3 minutes. Remove muffin pan and put on paper towel or paper plate to absorb excess moisture on bottom. Drizzle each with thin frosting.

When work seems rather dull to me,
 And life is not so sweet,
 One thing at least, can bring me joy --
 I simply love to eat!

FABULOUS MICROWAVE BROWNIES

Phyllis Bird

2 (1 oz.) sq. unsweetened chocolate	2 eggs
1/2 c. oleo, softened	1/2 c. all-purpose flour
1 c. sugar	Dash of salt
1/2 tsp. vanilla	1 c. walnuts, coarsely chopped

Melt chocolate in microwave oven for 2 minutes. In mixing bowl, beat butter and sugar until smooth. Add eggs, one at a time, beating after each addition. Mix in flour, salt, chocolate, nuts and vanilla. Pour into 8 inch glass pan and cook 7 minutes on **high**, rotating dish 1/4 turn 4 times during cooking. Cut into bars and dust with powdered sugar.

MICROWAVE CHOCOLATE ALMOND PIE

Cherry Marsden

20 lg. marshmallows	2 c. whipped cream, Cool Whip
1/2 c. milk	1 Hershey bar with almonds
5 Hershey bars with almonds	

Prepare graham cracker pie crust and cool. In a glass mixing bowl, microwave until melted the marshmallows, 5 Hershey bars, milk. Stir together well and refrigerate until set. Then fold in whipped cream. Pour into cooled pie crust. Grate over the top one more Hershey bar with almonds. Refrigerate until set.

MICROWAVE CARAMEL CORN

Edna Volk

20 to 22 cups popped corn. Put in large brown grocery bag. Melt in large bowl 1/2 cup butter.

Add:

1 c. brown sugar	1/4 c. lite corn syrup
1/2 tsp. salt	

Mix and microwave 1 to 2 minutes on **high** until bubbly. Stir. Microwave 3 minutes. Stir after each minute. Add 1/2 teaspoon soda, 1/2 teaspoon vanilla. Stir. Pour over corn in bag. Shake well. Microwave 1 more minute. Shake. Microwave 1/2 minute. Shake. Microwave 1/2 minute. Shake. Open sack. Let cool 5 minutes. This is very good.

MICROWAVE CARAMEL CORN**Vickie Stumpf**

3 qts. popped corn	1/4 c. corn syrup
1 1/2 c. peanuts, if preferred	1/2 tsp. salt
1 c. packed brown sugar	1 T. baking soda
1/2 c. butter	

Place popped corn and peanuts in large brown sack and set aside. Combine brown sugar, butter, corn syrup and salt in 2 quart glass container. Microwave on **high** for 3 to 4 minutes, stirring after each minute until mixture comes to a boil. Microwave 2 minutes more. Stir in baking soda. Pour syrup mixture over corn. Close sack and shake well. Microwave on **high** for 1 1/2 minutes more. Shake sack well. Microwave on **high** for 1 1/2 minutes more. Shake sack well. Pour caramelized corn onto large cookie sheet to cool. Separate.
Makes - About 3 quarts.

INSTANT CARAMEL CORN**Sue Carlson**

20 to 22 c. popped corn	1/2 tsp. salt
1/2 c. butter	1/2 tsp. soda
1 c. brown sugar	1 tsp. vanilla
1/4 c. light corn syrup	

Place popped corn in large brown bag. Melt butter in glass bowl in microwave. Add brown sugar, syrup and salt. Mix. Microwave 1 to 2 minutes on **full power** until mixture bubbles. Stir. Boil 3 minutes, stirring after each minute. Add soda and vanilla. Stir well. Pour caramel mixture over popcorn in bag. Shake very well. Fold bag down and microwave for 1 minute. Shake well. Microwave another minute. Shake well. Microwave for 30 seconds. Shake well. Microwave a final 30 seconds. Shake well. Tear open sack. Let cool 5 minutes. You may add peanuts, if desired.

Men make a camp;
A swarm of bees a comb;
Birds make a nest;
A woman makes a home.

CARAMEL POPCORN (Microwave.)

Joyce Maulsby

1 c. unpopped corn	1/2 tsp. salt
1/4 c. corn syrup	1 c. brown sugar
1 stick oleo	1 tsp. vanilla
1/4 tsp. soda	

Pop popcorn and put in brown paper bag. In microwave bowl measure out syrup, sugar, salt and oleo. Cook 4 minutes, stir halfway through. Add 1/4 teaspoon soda and 1 teaspoon vanilla. Pour over popcorn in paper bag and mix well. Cook in microwave 1 1/2 minutes on **high power**.

MICROWAVE COCOA

Linda Boettcher

3 T. cocoa	3 c. milk
1/3 c. sugar	Dash of salt
1 c. water	1/2 tsp. vanilla

Mix cocoa, sugar and water in 2 quart glass dish. Cook with microwave energy for 2 minutes. Add milk, salt and vanilla. Stir and cook 7 minutes or until cocoa is at serving temperature. Stir before serving.
Recipe yields - 4 to 5 servings.

GARLIC BREAD

Linda Boettcher

1 loaf Vienna or French bread	1/2 tsp. garlic salt
1/3 c. melted butter	1/2 tsp. Parmesan cheese

Cut bread 1/2 inch thick but not all the way through. Combine melted butter, garlic 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 energy 45 seconds to 1 minute.

Enjoy your own life without comparing it with that of another.

HOT CHOCOLATE (Microwave.)**Linda Boettcher**

2 (1 oz.) sq. unsweetened chocolate	3 c. milk
1 c. water	3 to 4 T. sugar
	Dash of salt

Heat chocolate and water in 1 quart glass container with microwave energy for 4 to 5 minutes or until chocolate melts. Stir chocolate mixture; add sugar and salt. Stir in milk gradually. Heat to boiling point. Beat with rotary beater and serve. Recipe yields - 5 servings.

HOMEMADE NOODLES (Microwave.)**Linda Boettcher**

4 egg yolks	1/4 tsp. salt
4 tsp. water	2 c. boiling broth
1/2 c. flour	

Beat egg yolks; add water. Mix in flour and salt. Dough will be stiff. Turn out onto lightly floured board and knead. Roll out thin. Dust surface of dough with flour and cut into thin strips. Bring broth to a boil in 2 quart glass container. Add noodles to boiling broth. Cook in microwave for 5 to 6 minutes. Recipe yields - 4 to 5 servings.

MICROWAVE PARTY MIX**Louise Thornburg**

2 c. Rice Chex	1 c. shoestring potatoes
2 c. Wheat Chex	1/2 c. butter
2 c. Corn Chex	2 T. Worcestershire sauce
1 c. mixed nuts	1 tsp. salt

In a 1 cup mixing container place butter, Worcestershire sauce, salt and cook on **high** for 45 seconds or until the butter melts. In a 4 quart container mix all cereals, potatoes and nuts together. Drizzle the butter mixture over this and stir well. Place in microwave on **high power** for 4 minutes. Remove and stir. Return to microwave for another 4 minutes. Take out and let cool on paper towels.

POPPYCOCK (Microwave.)**Jo Pagel**

1 c. butter	Popped popcorn
1 1/4 c. white sugar	Nuts, pecans, almonds,
1/2 c. white syrup	English walnuts
1 tsp. vanilla	

Put butter, sugar and syrup in large glass bowl on **high** for 3 minutes in microwave. Stir. Do another 6 minutes, total of 9 minutes, stirring after each 3 minutes. Put 1 teaspoon vanilla in. Pour over popped corn and nuts. Have it on greased cookie sheet. Lay to dry on waxed paper.

MICROWAVE PEANUT BRITTLE**Phyllis Hutchinson**

1 c. raw peanuts	1/2 c. light corn syrup
1 c. white sugar	1/8 tsp. salt

Microwave 8 minutes on **high**. Stir at 4 minutes. Add 1 teaspoon butter, 1 teaspoon vanilla. Cook 1 minute. Add 1 teaspoon baking soda. Stir and pour on buttered cookie sheet. Cool and break.

MICROWAVE PEANUT BRITTLE**Judy Hindt**

1 c. sugar	1 tsp. vanilla
1/2 c. light syrup	1 tsp. soda
1/8 tsp. salt	1 T. margarine or butter

Combine in 2 quart pan and cook on **high** for 5 minutes, syrup, sugar and salt. Add 1 to 1 1/2 cups peanuts, stir and cook 3 minutes. Stir and cook 2 minutes more until light brown. Add the vanilla, soda and margarine and stir until light and foamy. Place in well-buttered cookie sheet.

Honesty is not only the best policy;
It is basic in character building.

PECAN COOKIES (Microwave.)**Linda Boettcher**

1 c. butter or margarine, softened	2 c. chopped pecans
1/2 c. powdered sugar	1 tsp. vanilla
2 c. all-purpose flour	1 tsp. water

Combine and mix together all ingredients. Shape 1 tablespoon of mixture into round balls, flatten slightly. Bake 8 cookies at a time on a baking sheet. Bake with microwave energy for 3 minutes. Allow cookies to cool slightly, then remove and sprinkle with powdered sugar.

Recipe yields - 4 dozen cookies.

HOT T.V. SANDWICHES - CHEESE AND TUNA (Microwave.)**Linda Boettcher**

1 c. Cheddar cheese, diced or grated	2 T. chopped onion
1 (7 oz.) can tuna, flaked	2 T. chopped stuffed olives
3 hard-cooked eggs, chopped	2 T. chopped sweet pickle
2 T. chopped green pepper	1/2 c. mayonnaise
	8 buns

Combine all ingredients, except buns and mix lightly. Split buns and fill. Wrap separately in waxed paper. Heat 4 at a time for 30 seconds in microwave.

Recipe yields - 4 to 8 servings.

SHRIMP DIP (In microwave.)**Linda Boettcher**

1 can cream of shrimp soup	1 (8 oz.) pkg. cream cheese
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Heat soup in a bowl for 3 to 4 minutes. Stir often. Cut cream cheese into cubes and stir cheese into the hot soup. Heat 2 minutes, stirring often. Mix with electric mixer until smooth. Place in plastic container with a tight fitting lid. Place in refrigerator to cool. Serve with potato chips or nacho chips.

If at first you don't succeed, try looking in the wastebasket for the directions.

SLOPPY JOES (Microwave.)

Linda Boettcher

1/2 lb. ground beef	1/4 tsp. paprika
1/4 c. chopped onion	Sprinkle of pepper
1/3 c. chopped green pepper	1 tsp. brown sugar
1/2 c. thick tomato sauce	4 buns
1/2 tsp. salt	

Combine meat, onion and green pepper in an 8 inch round glass dish. Cover and cook in microwave for 4 minutes, stirring after 2 minutes. Add tomato sauce and seasonings. Cook 7 minutes, stirring occasionally. Cut a thin slice from top of bun. Hollow out center. Use crumbs from the bun to thicken meat. Let filling cool and fill buns. Cook 4 sandwiches at a time, 1 minute or until heated thoroughly. Recipe yields - 4 servings.

TINY MEATBALLS (Microwave.)

Linda Boettcher

1 lb. ground beef	1 egg
1/2 c. soft bread crumbs	2 T. milk
1 T. minced onion	1/8 tsp. allspice
1 tsp. minced parsley	1/8 tsp. cloves
1 tsp. salt	1/4 tsp. garlic salt

Combine all ingredients. Form into one inch balls and place eight in a circle on a nine inch glass pie plate. Cover meatballs with plastic wrap. Cook with microwave energy 1 1/2 minutes. If frozen, cooking time will be 2 1/2 to 3 minutes. Remove plastic wrap and serve with toothpicks. Recipe yields - 40.

Meatballs may be prepared ahead of time, refrigerated or frozen and then heated at serving time.

BACON STIX

Carol Van Waardhuizen

10 thin bread sticks, any flavor	5 slices bacon, halved lengthwise
	1/2 c. grated Parmesan cheese

Dredge one side of bacon strip in cheese; roll it against bread stick diagonally. Place sticks on baking sheet, dish or paper

Continued Next Page

BACON STIX (Continued)

plate lined with paper towels. Microwave at **high** for 4 1/2 to 6 minutes. Roll again in cheese.

This snack can be assembled in advance and stays crisp several hours after microwaving.

BEEF STEW**Carol Van Waardhuizen**

3 T. flour	1 clove garlic
1 1/2 lbs. stew meat	1 T. beef bouillon granules
1 1/2 c. cubed potatoes	1 T. brown sugar
1 c. sliced carrots	1 tsp. Worcestershire sauce
2 med. onions, sliced	1 tsp. salt
1 c. beer	Dash of pepper
1 (8 oz.) can tomato sauce	1 c. frozen peas

Toss flour and beef together in 3 quart casserole until beef is coated. Add remaining ingredients, except peas. Cover.

Microwave at **50% power** for 50 to 60 minutes or until beef is fork tender. Stir once to help distribute the heat. Stir in the peas. Microwave 10 minutes more. Let stand covered for 10 to 15 minutes to tenderize the meat.

CARAMEL BISCUIT RING-A-ROUND**Carol Van Waardhuizen**

1/3 c. brown sugar	1 T. water
3 T. margarine	1/3 c. chopped nuts
1 (8 oz.) can refrigerated biscuits	

Combine brown sugar, margarine and water in an 8 inch round glass dish. Microwave at **roast, 70%**, for 2 minutes until margarine melts. Stir in nuts. Separate biscuits - cut each into quarters. Add biscuits to sugar mixture and stir to coat each piece. Push away from center of dish and set a custard cup, open end up, in center. Microwave at **70%** for 5 to 5 1/2 minutes or until biscuits are no longer doughy. Let stand 2 minutes. Twist out custard cup and invert onto serving plate.

LA CARROT CAKE**Carol Van Waardhuizen**

3 eggs	1 1/4 tsp. baking soda
1 1/2 c. sugar	2 1/2 tsp. cinnamon
1 c. oil	1 1/4 tsp. cloves
1 tsp. vanilla	2 1/2 c. (4 to 5 whole) grated carrots
1 1/2 c. flour	3/4 c. coarsely chopped walnuts
3/4 tsp. salt	

In large mixing bowl combine eggs, sugar, oil and vanilla. Blend in flour, salt, baking soda, cinnamon and cloves. Fold in carrots and nuts. Pour into 12 cup bundt pan. Microwave on **high** for 12 to 14 minutes, rotating 1/4 turn every 4 minutes. Rest 10 minutes. Loosen sides and center; invert on serving plate. Frost with cream cheese frosting.

CREAM CHEESE FROSTING:

4 oz. softened cream cheese	1/2 lb. powdered sugar
3 T. softened butter	1 tsp. vanilla

In small bowl soften cream cheese and butter on **high** for 1/2 to 1 minute. Blend in powdered sugar and vanilla until light and fluffy.

Makes - 1 1/2 cups frosting.

For a flat cake, frosting spreads evenly.

For bundt or uneven, heat a minute and drizzle over cake.

GLAZED CARROTS 'N APPLES**Carol Van Waardhuizen**

4 to 5 med. carrots, sliced	1 tart cooking apple, peeled, cored and chopped
2 T. brown sugar	
2 T. margarine	2 T. water
	1/4 tsp. salt

Combine all ingredients in 1 quart glass casserole. Cover with glass lid or plastic wrap. Microwave on **high** for 5 minutes. Stir and continue cooking on **high** for 3 to 4 minutes or until carrots are tender-crisp. Let stand, covered, 3 minutes before serving.

OVEN CHICKEN AND RICE**Carol Van Waardhuizen**

- | | |
|--|---|
| 1 1/2 c. uncooked long-grain rice | 1 (4 oz.) can mushrooms pieces, drained |
| 1 stalk celery, chopped | 2 T. chopped onion |
| 1 (10 3/4 oz.) can condensed cream of chicken soup | 2 c. water |
| 1 tsp. salt | 2 1/2 to 3 lbs. frying chicken, cut up |
| Paprika | 2 T. margarine |

Combine rice, mushrooms, celery, onion soup and water in 12 x 8 inch glass baking dish; mix well. Arrange chicken pieces, skin-side up, over rice. Microwave margarine in small glass dish about 1/2 minute or until melted. Drizzle or brush margarine over chicken; sprinkle with paprika. Cover with wax paper. Microwave for 30 to 35 minutes or until chicken and rice are done.

CHINESE CLUSTERS**Carol Van Waardhuizen**

- | | |
|-----------------------------|--------------------------------|
| 6 oz. pkg. chocolate chips | 6 oz. pkg. butterscotch chips |
| 3 oz. can chow mein noodles | 6 1/2 oz. can cocktail peanuts |

Place chocolate and butterscotch chips in 2 quart casserole. Heat on **60%** for 3 to 3 1/3 minutes or until melted. Stir until smooth. Stir in chow mein noodles and peanuts. Drop by teaspoons onto waxed paper. Let set until firm or refrigerated.

CLAM CHOWDER**Carol Van Waardhuizen**

- | | |
|-----------------------------|--------------------------------|
| 2 slices bacon | 1/2 c. water |
| 1 (7 oz.) can minced clams | 1 (13 oz.) can evaporated milk |
| 1/4 c. minced onion | Salt and pepper |
| 1 lg. potato, peeled, cubed | 1 T. margarine |

Put bacon in 2 quart casserole. Cover with paper towel. Microwave 1 1/2 to 2 minutes until crisp. Remove paper towel and bacon; leave drippings in casserole. Crumble bacon and set aside. Combine potato cubes and 1/2 cup water in the casserole. Microwave on **high** for 4 minutes. Add clams, liquid and onion. Cover and microwave on **medium** for 8 minutes, stirring every 3

Continued Next Page

CLAM CHOWDER (Continued)

minutes. Add milk, bacon, seasonings and butter. Cover and cook 2 to 3 minutes on **medium**, until it comes to a boil. Let stand 2 minutes and serve.

FRUIT SALAD**Carol Van Waardhuizen**

1 (3 oz.) pkg. vanilla pudding mix	1 can mandarin oranges
1 (15 oz.) can pineapple chunks	2 to 3 bananas, sliced
	Maraschino cherries

Pour pudding mix in a 1 1/2 quart casserole. Stir in juice from pineapple, mandarin oranges and cherries to equal 1 cup of liquid. Set aside pineapple, oranges and cherries, 10 to 20. Microwave, uncovered, 3 to 4 minutes on **high** or until mixture boils, stirring twice. Add fruit. Refrigerate 1 hour or until ready to serve. Stir in bananas.

GRANOLA SNACK BAR**Carol Van Waardhuizen**

1/2 c. packed brown sugar	1 c. miniature chocolate chips
1/3 c. margarine, softened	1/2 tsp. vanilla
1/3 c. peanut butter	1/4 tsp. ground cinnamon
1/3 c. light corn syrup	3 1/3 c. quick cooking oatmeal
1 egg	

Cream shortening, sugar, peanut butter and corn syrup. Add egg. Beat until light and fluffy. Stir in remaining ingredients. Press into an 11 x 7 inch glass dish. Cook, uncovered, on **high** for 4 to 5 minutes. Cool.
24 servings.

The difference between ordinary and extraordinary is that little extra.

ONE DISH HAM CASSEROLE**Carol Van Waardhuizen**

8 oz. uncooked noodles	1 (10 oz.) pkg. frozen peas
2 c. cubed ham, about 1/2 lb.	3/4 c. milk
1 1/2 c. grated Cheddar cheese	3/4 tsp. dry mustard
1 (10 1/2 oz.) can mushroom soup	2 1/2 c. water

In 3 quart casserole blend noodles, ham, 3/4 cup cheese, soup, peas, milk, mustard and water. Microwave on **high**, covered, 15 to 20 minutes, rotating 1/4 turn halfway through cooking. Sprinkle with remaining cheese. Rest, covered, 5 to 10 minutes. Serves - 5 to 6.

HEARTY HAM AND EGGS**Carol Van Waardhuizen**

1 T. margarine	1/3 c. cubed ham
4 eggs, beaten	2 slices of cheese
1/4 c. milk	Salt and pepper, to taste

Melt margarine in 1 quart casserole, with lid, about 20 seconds on **high**. Add eggs, milk and ham. Cook, uncovered, 4 minutes on **high**, stirring twice. Lay slices of cheese on top and cover with lid. Allow to stand 2 minutes and serve.

NACHOS**Carol Van Waardhuizen**

16 lg. tortilla chips	4 oz. shredded monterey jack cheese
2 T. shredded Cheddar cheese	cheese
Jalapeno pepper, sliced thinly, optional	Taco cheese

Place a sheet of wax paper on a 10 inch glass or paper plate. Cover with tortilla chips. Lay a pepper slice on each chip. Sprinkle with cheese and taco sauce. Microwave at **medium** for 1 1/2 to 2 1/2 minutes or until cheese melts, rotating once or twice.

Don't wait for your ship to come in, swim out to it.

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MUFFIN PIZZA**Carol Van Waardhuizen**

1 (14 oz.) pkg. English
muffins

Italian seasoning
1 1/4 c. pizza sauce

PIZZA GARNISHES:

Green pepper, sliced
Green onion, bias cut
Olives, sliced

Pepperoni, sliced
Mushrooms, sliced
Mozzarella cheese, shredded

Split English muffins in half. Top each muffin half with 1 1/2 tablespoon pizza sauce, a sprinkle of Italian seasoning and some garnishes. Arrange 2 pizzas on paper towel in oven. Microwave on **roast, 70%**, for 2 1/2 to 3 minutes or until cheese is melted.

TIPS: Pizza may be cooked on preheated microwave browning grill. English muffins may be toasted, if desired.

PARTY MIX**Carol Van Waardhuizen**

1/2 c. margarine	2 c. Rice Chex cereal
1 1/4 tsp. seasoned salt	2 c. Bran Chex cereal
4 1/2 tsp. Worcestershire sauce	2 c. Wheat Chex cereal
2 c. Corn Chex cereal	1 c. salted mixed nuts

In 1 cup measuring cup, cook margarine, Worcestershire sauce and seasoning 45 seconds until melted. Combine cereals and nuts in 3 quart glass dish. Drizzle liquid mixture over cereal mixture, stirring to coat evenly. Cook on **high** for 8 minutes, stirring every 2 minutes. Cool on paper towels. Store in airtight container.

PINEAPPLE-NUT SWEET POTATOES**Carol Van Waardhuizen**

1 can vacuum packed sweet potatoes, drained, 18 oz.	1 c. miniature marshmallows or 10 or 11 lg., cut up
3/4 tsp. salt	1/4 c. coarsely chopped nuts
1 (8 1/4 oz.) can crushed pineapple	1 T. packed brown sugar

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PINEAPPLE-NUT SWEET POTATOES (Continued)

Layer sweet potatoes, salt, pineapple, nuts, brown sugar and 1/2 of the marshmallows in 1 1/2 quart casserole. Cover tightly and microwave on **high** until hot, 5 to 7 minutes. Sprinkle with remaining marshmallows. Microwave, uncovered, until marshmallows are puffed, about 1 minute longer. Sprinkle with ground nutmeg.

PEANUT CLUSTERS**Carol Van Waardhuizen**

1 (6 oz.) pkg. chocolate morsels

1 (12 oz.) pkg. butterscotch morsels

1 (12 oz.) pkg. salted, Spanish peanuts

Combine chocolate and butterscotch morsels in 2 quart casserole. Heat in microwave on **half power** for 3 to 3 1/2 minutes or until melted. Stir once during melting. Stir in peanuts. Drop by teaspoon onto waxed paper. Let set until firm. Store in airtight container.

MICROWAVE PASTY SHELL**Carol Van Waardhuizen**

4 c. flour

2 tsp. salt

1 3/4 c. shortening

1 T. vinegar

1 T. sugar

1 beaten egg

1/2 c. water

In mixing bowl, combine flour, shortening, sugar and salt. Add vinegar, egg and water, mixing lightly with fork or food processor. Form into small ball. Chill for 15 minutes. Divide into 4 equal balls. Roll each on generously floured pastry cloth until 1 1/2 inches larger than 9 inch glass pie plate. Lift bottom crust into plate, shaping around rim. Flute edges. Fold an 11 inch piece of wax paper into eighths; cut from center to 1 inch from outside edge. Unfold; place in center of pie crust. Nest 8 inch glass pie dish on paper. Microwave on **high** for 3 minutes. Remove paper and 8 inch dish; rotate 1/4 turn. Microwave on **high** for 2 to 3 minutes. Cool. Makes - 4 (9 inch) pie shells.

PECAN PIE**Carol Van Waardhuizen**

1 egg, separated	1/4 c. butter or margarine,
1 microwaved 9 inch pastry	melted
shell	1 tsp. vanilla
2 eggs	1 T. all-purpose flour
1/2 c. sugar	1/4 tsp. salt
1 c. light corn syrup	1 1/2 c. broken pecan pieces

Beat 1 egg yolk well. Brush cooked pastry shell with yolk to seal holes. Microwave on **high** for 30 to 60 seconds or until egg is set. In medium mixing bowl, blend remaining eggs and egg white with sugar. Mix in corn syrup, butter, vanilla, flour and salt until blended. Stir in pecans. Pour into pastry shell. Microwave at **medium** for 13 to 17 minutes or until filling is almost set, rotating 1/4 turn every 4 minutes. Cool.

BAKED PORK CHOPS AND DRESSING**Carol Van Waardhuizen**

6 med. size pork chops,	2 T. Worcestershire sauce
about 1 1/2 lbs.	Prepared dressing
1 can cream of mushroom soup	

Prepare your favorite dressing or use a box or prepared Stove Top or other dressing. In an 8 x 12 inch glass cake dish, layer alternating chops and dressing. Combine soup and sauce. Pour over the top. Cover with wax paper and microwave on **high** for 21 minutes. Let stand at least 15 minutes, covered tightly with foil, after cooking.

EASY RICE PUDDING**Carol Van Waardhuizen**

1 (4 serving size) pkg.	2 1/2 c. milk
vanilla pudding and pie	1/2 c. quick-cooking rice
filling mix	1/2 c. raisins

In casserole combine all ingredients. Cook, uncovered, for 6 minutes or until mixture boils, stirring occasionally during last half of cooking time. Serve warm or cool.
4 to 6 servings.

TUNA SALAD BUNS**Carol Van Waarhuizen**

1 (6 1/2 oz.) can tuna, drained	1 c. (4 oz.) cubed cheese
2 T. chopped onion	2 T. chopped green pepper
2 T. pickle relish	1/4 c. sliced, stuffed green olives
1/3 c. mayonnaise or salad dressing	6 hot dog buns, split

In mixing bowl, combine all ingredients, except buns. Place bottom half of buns on paper napkin-lined tray or platter. Pile filling on buns; top with top half of buns. Microwave, uncovered, 2 minutes and 15 seconds on **high** or until filling steams when top of bun is lifted.

TIP: When heating one or two buns, wrap buns loosely in paper napkins and cook: 1 bun for 1 minute; 2 buns for 1 1/2 minutes.

SIMPLE SCALLOPED POTATOES**Carol Van Waardhuizen**

5 c. (4 med.) peeled and sliced potatoes	1/4 c. chopped onion or 1 T. instant minced onion
1 T. flour	1 1/2 c. milk
1 tsp. salt	1 T. butter or margarine

In 2 1/2 or 3 quart casserole, arrange sliced potatoes. Add flour, salt and onion; toss lightly. Stir in milk and dot with butter. Cook, covered, with casserole cover, 15 minutes or until potatoes are desired doneness, stirring occasionally. If desired sprinkle with paprika or parsley. Let stand, covered, 5 minutes to finish cooking.

Some ingredients of success:

- To be able to carry money without spending it;
- To be able to bear an injustice without retaliating;
- To be able to keep on the job until it is finished;
- To be able to do one's duty even when one is not watched;
- To be able to accept criticism without letting it whip you.

CRUSTLESS QUICHE LORRAINE

Carol Van Waardhuizen

9 to 10 slices cooked and crumbled bacon	3/4 tsp. salt
1 c. shredded Swiss cheese	1/4 tsp. sugar
1/4 c. minced onion	Pepper
4 eggs	1 (13 oz.) can evaporated milk

Sprinkle bacon, cheese and onion in 9 inch pie plate. Beat eggs, milk and seasonings until well blended. Pour over bacon. Microwave at **50% power** for 15 minutes. Let stand 10 minutes. Microwave at **50% power** for 20 minutes. Let stand 10 minutes.

ALL AT ONCE SPAGHETTI

Carol Van Waardhuizen

1 lb. ground beef	1/4 lb. uncooked spaghetti,
1/2 tsp. salt	broken in half
2 (8 oz.) cans tomato sauce	1 c. chopped onion
1 1/2 c. water	1/4 tsp. pepper
1/2 tsp. basil	1/2 tsp. ground oregano
	Grated Parmesan cheese

In a 2 quart casserole, cook beef and onion, covered, until beef is no longer pink. Drain. Add rest of ingredients, except cheese. Cover. Cook on **high** for 15 minutes, rotate dish. Cook **50% power** for 15 to 20 minutes until spaghetti is tender. Stir twice. Sprinkle with cheese.

SWEETENED CONDENSED MILK

Carol Van Waardhuizen

1 1/2 c. nonfat dry milk powder	1/2 c. water
2/3 c. sugar	1 tsp. vanilla

Mix dry milk and water until smooth. Stir in remaining ingredients. Microwave at **high** for 30 seconds to 1 1/2 minutes, or until heated but not boiling, stirring every 30 seconds. Substitute for one can (14 ounce) sweetened condensed milk.



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PIES

MOM'S PIE CRUST

Cheryl Wuebker

1 1/2 c. flour
1/4 c. water

1/2 c. Crisco

Cut Crisco into flour. Add water.

NEVER FAIL PIE CRUST

Cheryl Wuebker

3 c. flour
1 c. lard
1 tsp. salt

1 egg
5 T. milk
1 tsp. vinegar

Mix flour, lard and salt until fine. Combine beaten egg, milk and vinegar. Mix with dry ingredients.
Makes - 2 double crust pies.

BLUEBERRY PIE SUPREME

Beverly Lampe

1 (No. 2) can (2 c.) blueberry pie mix
1 c. miniature marshmallows

2 tsp. grated orange peel
1 unbaked 8 inch pie shell

TOPPING:

1/2 c. flour
3 T. butter

1/4 c. sugar
1 T. grated orange peel

Combine pie mix, marshmallows and 2 teaspoons orange peel. Pour into pie shell.

Combine flour and sugar, cut in butter. Add 1 tablespoon orange peel. Sprinkle over pie. Bake 400° for 35 to 40 minutes.

Friendship consists of forgetting what one gives and remembering what one receives.

BLUEBERRY CREAM CHEESE PIE

Jody Kalkwarf

1 (8 oz.) pkg. cream cheese, softened	1/2 c. water
1/4 c. granulated sugar	1/2 c. granulated sugar
1/4 c. dairy sour cream	2 T. cornstarch
1/2 tsp. vanilla	1 T. lemon juice
1 (9 inch) baked pastry shell, cooled	2 to 3 T. sifted confectioners' sugar
2 to 3 c. fresh blueberries	Dash of ground cinnamon
	Dash of nutmeg

Blend together cream cheese, the 1/4 cup granulated sugar, the sour cream and vanilla until smooth. Spread evenly in cooled pastry shell. Chill until firm.

In pan, mash 1 cup of the blueberries. Add water and bring to boiling. Strain. Add water to blueberry juice to make 1 cup. Combine the remaining granulated sugar and the cornstarch; stir in blueberry liquid. Return to pan and cook, stirring constantly, until mixture thickens and bubbles. Remove from heat. Stir in lemon juice. Cool. Place remaining blueberries over cream cheese layer. Spoon glaze evenly over all. Chill well, about 3 hours.

To serve, combine confectioners' sugar, cinnamon and nutmeg. Sift over pie.

SWEET CHERRITY PIE

Jolene Ruth

1 c. flour	1/4 c. firmly packed brown sugar
1/2 to 1 c. chopped nuts	1/2 c. oleo or butter, softened

FILLING:

8 oz. pkg. cream cheese, softened	21 oz. can (2 c.) prepared fruit pie filling
1/2 tsp. almond extract	1 c. whipping cream, whipped and sweetened, do not substitute
1 c. powdered sugar	

Heat oven to 375°. In ungreased 9 x 13 inch pan combine first 4 ingredients. Bake for 15 to 20 minutes or until golden brown; stir once while baking. Reserve 1/2 cup crumbs for top. Using a spoon, firmly press remaining warm crumbs into ungreased 9 or 10 inch pie pan. Chill crust. In medium bowl, blend first 3

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SWEET CHERRITY PIE (Continued)

filling ingredients until smooth. Spread over crust. Fold fruit filling into whipped cream. Spoon over cream cheese layer. Sprinkle with reserved crumbs. Chill 1 to 2 hours before serving. Store in refrigerator.

NO ROLL CHERRY PIE

Linda Haeder

1/2 c. oleo	1 c. flour
1 T. sugar	
1 can cherry pie filling	1/4 c. flour
1 egg	1/4 c. milk
1/2 c. sugar	

In saucepan, melt oleo with 1 tablespoon sugar over low heat. Add 1 cup flour and stir until mixture forms a ball. Press into a 9 inch pie plate. Pour in one can of cherry pie filling. Beat together 1 egg, 1/2 cup sugar, 1/4 cup flour and 1/4 cup milk. Pour over pie filling. Bake at 350° for 50 to 60 minutes.

BISHOP'S CHOCOLATE PIE

Jan Kretlow

Melt and cool:	
18 lg. marshmallows	1/2 c. milk
5 Hershey bars	

Fold in:
1 c. cream, whipped

Pour into graham cracker crust. Chill. Serve garnished with shaved sweet chocolate or graham crackers.

Mistakes of the past should be forgiven but not forgotten. We learn from yesterday so that we need not make the same errors tomorrow.

CHRISTMAS PIE**Marilyn Nicholson**

1 baked pie shell or graham cracker crust	1 tsp. vanilla
1 c. sugar	1 1/4 c. milk
1 T. Knox gelatin	1 1/3 c. coconut
1/2 tsp. salt	2 c. whipped cream

Mix together sugar, gelatin, salt, vanilla. Add milk. Cook over low heat. Stir until sugar and gelatin dissolves. Chill, until it begins to set. Fold in coconut and whipped cream. Let set overnight.

SAUCE:

Thaw and crush 1 (10 ounce) package red raspberries. Add 1 1/2 teaspoons cornstarch and 1/2 cup currant jelly. Cook until clear. When ready to serve, pour sauce over each piece of pie.

CREAM PIES**Jan Kretlow**

1 c. white sugar	3 T. flour
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Mix together, then add 2 cups milk. Start cooking and add 2 to 3 egg yolks and dash of salt. Cook until thick, then add 1 teaspoon vanilla.

To make coconut pie - Add 1 cup coconut. To make banana - Add 2 bananas. For chocolate - Add 3 tablespoons cocoa. For butterscotch - Substitute brown sugar for white.

CUSTARD FLUFF PIE**Bonnie Brian**

1 c. sugar	1 c. milk
4 eggs	1 T. vanilla
Little yellow food coloring	2 envelopes unflavored gelatin
Lg. (16 oz.) Cool Whip	Nutmeg
Graham cracker crust	

In a double boiler put sugar, milk, eggs, vanilla and food coloring. Cook until it coats spoon and mix well. Mix gelatin in hot water, set aside. When the custard is finished, mix in the gelatin and let cool. Then mix in Cool Whip. Let set in refrigerator until thick. Then put in crust. Sprinkle nutmeg on top.

GRANDMA'S BEST EVER CUSTARD PIE**Cheryl Wuebker**

4 eggs
 1/2 tsp. salt
 2 1/2 c. milk, scalded, **not**
 boiling

1/2 c. sugar
 1 tsp. vanilla
 1 tsp. cinnamon

Beat eggs slightly, add sugar, salt and vanilla. Slowly add hot milk. Be sure your crust is upstanding. Pour custard in shell and sprinkle with cinnamon. Preheat oven to 475° and bake 5 minutes. Immediately remove from oven, set on top of stove. **Do not** test with knife while baking.

EASY DUTCH PIE - APPLE OR PEACH**Maureen Hobart**

Cut up fruit to heap a 9 inch pie pan.
 Mix together 1 cup sugar and 2 tablespoons heaping flour.
 Add enough milk, about 1/4 cup, so it will pour but yet is pastie. Pour mixture over fruit.
 Mix together 1/2 cup sugar, 3/4 cup flour and 1/3 cup butter or oleo. Sprinkle over top of pie and bake 425° for 15 minutes; reduce heat to 350° for another 45 minutes. To prevent rim of crust from getting too brown, cut strips of foil and fold over edge of pan and crust.

GRASSHOPPER PIE**Sandi Buhl**

14 crushed chocolate Oreo
 cookies
 2 T. melted butter
 24 lg. marshmallows, melted
 and cooled

1/2 c. milk
 3 T. creme de menthe
 2 T. white creme de cacao
 1 c. whipping cream, whipped

Crush cookies and butter in a 9 inch pie pan. Add milk to marshmallows. Stir in creme de menthe and creme de cacao. Add whipped cream. Put in pie shell. Sprinkle top with a few cookie crumbs and freeze.

He who hesitates - gets bumped from behind.

LEMONADE PIE**Carol Moberg**

- | | |
|--|---|
| 1 (6 oz.) can frozen lemonade concentrate, thawed, I like to use pink lemonade | 1 (12 oz.) carton Cool Whip |
| 1 can sweetened condensed milk | 1 (9 or 10 inch) graham cracker pie shell |

Combine lemonade, milk and Cool Whip. Pour into shell and chill. Very simple and very refreshing!!

GLAZED PEACH PIE**Lois Witzke**

- | | |
|---------------------|-------------------|
| 4 c. sliced peaches | 3 T. cornstarch |
| 1/2 c. water | 1 T. butter |
| 1 c. sugar | 1 baked pie shell |
| Whipped cream | |

Crush enough peaches to make 1 cup. Leave rest sliced. Spread fresh sliced peaches into the pie shell and cover completely with the following mixture.

Combine 1 cup crushed peaches with water, sugar and cornstarch. Bring to a boil. Cook over low heat until clear, 2 to 3 minutes, stirring slightly. Pour over fresh peaches, making sure that all are covered. Chill in refrigerator at least 2 hours. Just before serving garnish with whipped cream.

PEANUT BUTTER PIE**Cheryl Jensen**

- | | |
|----------------------|------------------------------------|
| 3 oz. cream cheese | 1 c. powdered sugar |
| 1/2 c. peanut butter | 1 carton Cool Whip, med. container |

Mix cream cheese, powdered sugar and peanut butter well. Add Cool Whip. Put in a baked pie shell and refrigerate. Can also put in a graham cracker pie shell but better in a regular pie shell.

A mistake at least proves somebody stopped talking long enough to do something.

PEANUT BUTTER PIE

Gaylene Zehr

2/3 c. powdered sugar 1/3 c. peanut butter

Mix together. Put most of mixture in bottom of graham crust or baked pie shell. Mix 1 box vanilla and 1 box chocolate pudding mix with 3 or 3 1/2 cups milk and cook. Let cool and pour in pie crust. Top with 8 ounce carton Cool Whip and remaining peanut butter mixture. Put in refrigerator.

PECAN PIE

Jan Kretlow

3 eggs 2/3 c. sugar
 1/2 tsp. salt 1 c. pecan meats
 1 c. corn syrup 1 T. butter, melted
 1/2 tsp. vanilla

Beat eggs slightly and add sugar, salt, syrup, butter and vanilla. Stir in pecan meats. Pour into an unbaked pie crust and bake 40 to 50 minutes in 375° oven until nicely browned.

PECAN PIE

Maureen Hobart

Slightly beat 3 eggs.

Add 1/2 cup sugar, 1 cup white corn syrup, 1/8 teaspoon salt, 1 teaspoon vanilla, a few drops maple extract and 1/4 cup melted butter. Pour into unbaked pastry shell. Sprinkle pecans on top, may break up pecans and pour liquid over them. Bake 350° for 50 to 60 minutes. Reduce temperature to 325° for glass pie pan.

The day I scrubbed and polished,
 And swept up every crumb,
 Expecting four or five for tea
 Not one of them could come;
 But when there's gravel on the rug,
 And milk spilled on the floor,
 Then who comes walking up the steps?
 The five I asked before.

FUDGE PECAN PIE**Mary H Morton**

1 pie crust, for 9 inch pan	1/2 c. butter
3 T. cocoa	3/4 c. hot water
1 3/4 c. sugar	1/2 c. flour
1/8 tsp. salt	1 tsp. vanilla
1 (5.33 oz.) can Pet evaporated milk	1 c. pecan halves
	1 c. whipped topping

Preheat oven to 350°. Melt butter. Add cocoa and stir until dissolved; add hot water. Blend in sugar, flour, salt, vanilla and milk. Stir until smooth. Pour in pie crust and arrange pecans on top. Bake 50 minutes. Garnish with topping. Is rich, so cut in 8 servings.

IMPOSSIBLE PUMPKIN PIE**Darlene Raedeker - Linda Haeder**

Grease pie plate.

Put all in blender for 1 minute on high. Adding milk last!

3/4 c. sugar	2 T. soft oleo
2 eggs	1 (13 oz.) can evaporated milk
1 (16 oz.) can pumpkin	2 1/2 tsp. pumpkin pie spice
2 tsp. vanilla	1/2 c. Bisquick or Jiffy mix

Bake at 350° for 45 to 50 minutes until knife comes out clean as other pumpkin pie - testing in center.

PUMPKIN PIE (1 pie.)**Cheryl Jensen**

1 c. white sugar	1 c. pumpkin
2 eggs, beaten	1/2 tsp. salt
1 c. milk	1 T. melted oleo
3/4 T. pumpkin spice	

Mix together and bake at 425° for 10 to 15 minutes, then at 350° for 35 to 45 minutes.

The most difficult meal for the average housewife to get is dinner out.

RHUBARB PIE

Ella Webb

1 heaping c. sugar
A little salt

1 lg. T. flour

Mix first 3 ingredients together. Add 1 cup half & half.
2 cups of diced, fresh rhubarb in bottom of unbaked pie crust.
Pour over cut-up rhubarb in an unbaked crust. Sprinkle with
nutmeg. Bake at 350° for 20 minutes, then at 300° at least 60
minutes more.

SODA CRACKER PIE WITH PEACHES

Cheryl Jensen

3 egg whites

1/2 c. broken pecans

1 c. sugar

1 tsp. vanilla

14 soda crackers

1 c. real whip cream, sweetened

1/4 tsp. baking powder

Fresh peaches

Beat egg whites until stiff and then gradually beat in 1 cup of
sugar. Roll soda crackers into fine crumbs. Add baking powder,
broken pecans and vanilla. Fill a buttered pie plate with this
mixture. Bake for 30 minutes in 325° oven. Cool. Top with a
thinly sliced layer of fresh peaches. Can use well drained,
canned peaches but better with fresh peaches. Blanket with a
layer of sweetened whipped cream and store in refrigerator for
several hours or overnight. Be sure cream is stiffly whipped.
This pie is much improved by storing.
Double recipe for a 9 x 13 inch pan.

FRESH STRAWBERRY PIE

Carol Finley

9 inch baked pie shell

3 T. cornstarch

1 c. water

3 T. strawberry Jello

1 c. sugar

Cook over medium heat until clear and thickens. Fold in 1 quart
fresh strawberries. Place in baked shell and chill 8 hours.



SALADS

HEAVENLY CREAM AMBROSIA

Cheryl Wuebker

- | | |
|--------------------------------|----------------------------|
| 1 c. whipped cream | 1/4 c. powdered sugar |
| 1/2 c. commercial sour cream | 2 c. fresh orange sections |
| 1 c. fresh grapefruit sections | 1 c. flaked coconut |
| 1 c. miniature marshmallows | |

Add powdered sugar to cream and whip until cream is stiff. Fold in sour cream. Cut oranges and grapefruit sections into bite-size pieces. Fold fruits, coconut and marshmallows into whipped cream mixture. Chill several hours or overnight.

CABBAGE AND CARROT SLAW

Jo Pagel

- | | |
|------------------------------|-----------------------|
| 4 c. or more chopped cabbage | 1 very sm. onion |
| 1/2 green pepper | 1 c. carrots, chopped |

DRESSING:

- | | |
|----------------|-----------------------|
| 1 1/2 c. sugar | 1/4 tsp. celery seeds |
| 3/4 c. vinegar | 1/2 tsp. salt |
| 1/2 c. oil | 1 1/2 c. water |

Mix dressing and pour over the chopped ingredients. This will keep about a week.

CALICO SALAD

Cindy Kerkhoff, Glidden, IA

- | | |
|---------------------------------------|---|
| 1 bag mixed vegetables | 1 c. mayonnaise, not Miracle Whip |
| 1 sm. can pitted black olives, sliced | Amount as desired of each of the following - celery, green pepper, onion |
| 1 pkg. Hidden Valley dressing | |

Cook vegetables for 6 to 8 minutes. Drain and cool. Mix into the olives, celery, green pepper and onion. Add Hidden Valley dressing and mayonnaise. Let marinate several hours or better yet, overnight.

LO-CAL FLUFFY CHERRY SALAD

Carolyn Wuebker

- | | |
|--|---|
| 1 (16 oz.) drained unsweetened cherries | 1 (8 oz.) container non dairy whipped topping |
| 1 (24 oz.) container lowfat cottage cheese | 1 (8-serving size) pkg. sugar-free cherry Jello |

In medium bowl, mix Jello powder with cottage cheese. Add whipped topping and drained cherries. Fold together and chill. Serves - 10 to 12.

BING CHERRY FROZEN SALAD

Beverly Lampe

- | | |
|--|-------------------------------------|
| 2 c. sour cream | 1/2 c. sugar |
| 1 (8 oz.) can drained, crushed pineapple | 1 lb. pitted Bing cherries, drained |
| 2 T. lemon juice | 1/8 tsp. salt |
| 1 diced banana | 1/4 c. chopped pecans |
| 4 drops red food color | |

First, combine sour cream, lemon juice, sugar, salt, pineapple, banana and enough red food color to give a pink tint. Second, lightly fold in pecans and cherries. Spoon into fluted paper muffin cups. Freeze. Remove from freezer at least 15 minutes before serving to loosen paper cups. Place salad on greens.

BROCCOLI AND CAULIFLOWER SALAD

Carol Finley

- | | |
|----------------------|------------------|
| 1 head cauliflower | 1/3 c. salad oil |
| 1 bunch broccoli | 1/2 tsp. salt |
| 1 bunch green onions | 1/8 tsp. pepper |
| 1/2 c. mayonnaise | Chopped pimiento |
| 1/4 c. sugar | Bacos, optional |
| 1/3 c. vinegar | |

Wash broccoli and cauliflower, trim as to cook. Soak in cold water for 10 to 15 minutes. Drain well. Slice thin, broccoli across and cauliflower down, about 1/4 inch thick. Slice onions and add the dressing.

Dressing - Mix mayonnaise, sugar, vinegar, salad oil, beat well. Add salt and pepper. A bit of mustard or horseradish may be

Continued Next Page

BROCCOLI AND CAULIFLOWER SALAD (Continued)

added. Toss vegetables with dressing until thoroughly coated. Cover and refrigerate 24 hours or overnight. Line bowl with lettuce and fill with salad to serve. May garnish with water chestnuts.

CAULIFLOWER SALAD

Carol Pedersen

1 head cauliflower, cut in pieces	1 bunch broccoli
2 c. celery	1 (8 oz.) carton sour cream
1 c. radishes	1 c. Miracle Whip
1 green pepper	1 (8 oz.) cream cheese
1 pkg. green onions, cut up tops and all	1 pkg. Hidden Valley creamy Italian dressing

Mix all vegetables together. Mix dressing. Combine. Can also add carrots or any vegetables you like. If more vegetables are added, dressing may need to be increased accordingly.

CAULIFLOWER SALAD

JoAnn Maguire

1 head cauliflower, diced	6 oz. can ripe olives, drained and sliced
1 green pepper, diced	
1 (8 oz.) bottle Italian dressing	1 sm. jar pimientos, diced

Marinate 24 hours. Stir occasionally.

A FRIEND

Someone who cares when you're feeling blue;
 Someone who shares your happiness too;
 One who stands by when things go wrong;
 Gives you courage, keeps you strong,
 A treasure found right here on earth.
 A friend is more precious than gold is worth.
 And when I stop and think it through,
 That my friend is a description of you.

CAULIFLOWER SALAD**Judy Hindt**

- | | |
|---|----------------------------------|
| 4 c. cut-up raw cauliflower | 1 c. diced celery |
| 1 green pepper, diced | 1 red onion, diced |
| 8 ripe olives, cut up | 8 stuffed olives, cut up |
| 1 sm. jar pimiento, cut up | 1 (6 oz.) American cheese, diced |
| 8 oz. Caesar salad dressing
or creamy cucumber or
Hidden Valley Caesars | 1 c. sour cream, optional |

I use the Hidden Valley and sour cream.

CHEESE SALAD**Iva Mae Keiser**

- | | |
|---|--|
| 1 lb. (16 oz.) can crushed
pineapple | 1 c. whipped cream, may use
Cool Whip |
| 1 pkg. lemon Jello | 1/2 c. nuts |
| 1/4 c. sugar | 1/2 c. grated cheese, Velveeta |
| 1/2 c. salad dressing | |

Heat pineapple juice, bring to a boil and add Jello. Stir until dissolved. Add sugar and salad dressing. Cool. When cool add whipped cream, nuts and cheese. Pour into mold or pan to chill. Use a quart mold or 8 inch square pan and cut.
Serves - 6 to 8.

CHICKEN SALAD**Jan Kretlow**

- | | |
|--|------------------------------------|
| 1 cooked chicken, I use 2 cans
cooked chicken | 1/4 c. salad oil
1/4 c. vinegar |
|--|------------------------------------|

Mix all together. Cook small package of shell macaroni. Mix together chicken mixture, macaroni, small bottle stuffed olives, 2 cups diced celery and 1 cup diced sweet pickle.

It's not what we give, but what we share,
For the gift without the giver is bare.

CHRISTMAS RIBBON SALAD

Jan Collison

FIRST LAYER:

2 (3 oz.) pkgs. lime
flavored gelatin

2 1/2 c. hot water

Combine gelatin and hot water; stir until gelatin dissolves.
Pour into a 9 x 13 inch pan. Chill until firm.

SECOND LAYER:

1 (3 oz.) pkg. lemon Jello

1/2 c. salad dressing

2 c. hot water

1 (8 oz.) cream cheese,
softened

1 lb. marshmallows

Walnuts

1 (sm. tuna can sized) can
crushed pineapple, drained

Dissolve the Jello in 1 cup hot water. Cool. Dissolve marshmallows in the other cup of hot water. Cool. Mix cream cheese and salad dressing until creamy. Add pineapple and walnuts. Combine Jello mixture, marshmallow mixture and cream cheese mixture and pour over first layer. Chill until firm.

THIRD LAYER:

1 (3 oz.) pkg. cherry Jello

2 1/2 c. hot water

1 (3 oz.) pkg. raspberry (red)
Jello

Combine all ingredients; mix until gelatin dissolves. Cool and pour over the second layer. Chill until firm. Cut in 2 to 3 inch squares to serve.

CHAD'S CIRCUS SALAD

Jody Kalkwarf

Peel three oranges and cut them up in small pieces. Chop 1/2 cup shelled peanuts in a nut grinder or a chopping bowl. Mix oranges and peanuts. Add 1 tablespoon salad dressing. Put lettuce leaves on the salad plates and arrange the salad on them. May put a spoonful of whipped cream on top. Place animal crackers around edge of salad plate. Put one in the center of the top of each salad.

Serves - 4.

CINNAMON APPLESAUCE JELLO

Jan Kretlow

Dissolve 1/4 cup red hots in 1 cup boiling water. Add a package strawberry Jello. Dissolve Jello, then add 1 large can applesauce.

CRANBERRY SALAD

Marilyn Nicholson

1 qt. raw cranberries	6 apples, peeled and cored
1 1/4 c. sugar	1 sm. can crushed pineapple, not drained
1 lb. marshmallows, diced	1/2 c. nuts
2 c. cream, whipped	

Run cranberries and apples through food grinder, using fine blade. Add sugar, pineapple and diced marshmallows. Large marshmallows are better for this, even if you do have to cut them. Stir these ingredients thoroughly and set aside to **ripen** for 15 minutes. Then add nuts and fold in whipped cream. Spoon into containers and freeze immediately.

Makes - 4 quarts.

This is very nice when frozen in quart milk containers and then cut in slices when ready to serve.

EASY DO SALAD

Barb Bawden

1 box raspberry Jello, dry	1 (12 oz.) box cottage cheese
1 c. Cool Whip	1 med. size can fruit cocktail, drained

Mix all ingredients together and refrigerate overnight.

A very good salad!

Don't say the thing is impossible,
The chances are you'll rue it,
Because some fool who doesn't know
Will come along and do it!

FROZEN COLESLAW

Dorothy Grimm, Ft Dodge, IA

- | | |
|------------------------|---|
| 1 med. head of cabbage | 1 T. canning salt |
| 1 c. white vinegar | 2 c. sugar |
| 1/4 c. water | 1 T. mustard seed |
| 1 T. celery seed | Grated carrot, chopped peppers,
chopped onions, suit your
desires |

Shred cabbage into a large bowl. Sprinkle with canning salt and let stand for 1/2 hour. Drain off excess water. Bring to a boil the vinegar, sugar, water, mustard seed and celery seed. Then let cool.

To the cabbage, you can add the grated carrots, chopped peppers and onions. Pour cooled dressing over all and stir well. This will keep nicely in covered bowl in refrigerator until used. Or you can put in plastic bags and freeze.

FRESH SPRING ORANGE SALAD

Marilyn Nicholson

- | | |
|---|---|
| 16 oz. carton cottage cheese | 3 oz. pkg. orange Jello |
| 11 oz. can mandarin oranges,
drained | 8 oz. can pineapple, crushed or
tidbits, drained |
| 1 sm. carton Cool Whip | |

Combine first four ingredients. Fold in Cool Whip. Chill.

FROZEN SALAD

Mrs Paul Webb

- | | |
|---------------------------|--|
| 1 can apricot pie filling | 1 (20 oz.) can pineapple,
crushed, juice included |
| 1 can condensed milk | |
| 1 carton Cool Whip | |

Mix and freeze.

Give up sighing for what might have been,
Yesterday's gone, never more to be seen.
Remember tomorrow's a very long way, and
While you are fretting, you're losing today.

FRUIT CUP**Marlene Ambrecht**

- | | |
|---------------------------------|------------------------------------|
| 1 (6 oz.) can lemonade | 1 jar maraschino cherries in juice |
| 1 (6 oz.) can orange juice | |
| 1 (8 oz.) frozen strawberries | 3 or more bananas |
| 1 (1 lb.) can crushed pineapple | 2 1/2 c. water |
| | 1 c. sugar |

Combine and freeze in muffin pans.

FRUIT CUP**Mrs Max Palmer**

- | | |
|---|-------------------------------------|
| 1 (3 oz.) lemon Jello | 1 c. hot water |
| 1 c. cold water | 1 can mandarin oranges, drained |
| 1 (No. 2) can chunk pineapple and juice | 1/2 can (6 oz.) frozen orange juice |

Mix altogether, set overnight. Add banana and put in cups for serving.

LIZ'S FRUIT SALAD**Bev Gordon**

- | | |
|---------------------------------|---------------------------------|
| 1 box lemon instant pudding mix | 1 can mandarin oranges, drained |
| 1 can fruit cocktail, drained | 1 can chunk pineapple, drained |
| 1 or 2 bananas, if desired | |

Mix altogether and chill.

GINGER ALE SALAD**Darlene Raedeker**

- | | |
|-----------------------|---|
| 1 pkg. lime Jello | 1 c. water |
| 1 c. ginger ale | 1 c. sweetened peaches, drained and diced |
| 1/4 c. chopped celery | 1/4 c. nuts |

Dissolve Jello in 1 cup hot water. Cool to lukewarm and add one cup ginger ale. Chill until slightly thickened. Fold in celery, nuts and peaches. Mold and serve when set.

FRESH GARDEN MARINADE

Sally Kangley

- | | |
|--|--|
| 1 head cauliflower, broken
into sm. flowerets | 1 onion, sliced into rings |
| 1 bunch broccoli, broken
into sm. pieces | Sm. salad tomatoes or lg.
tomato, quartered |
| 1 batch fresh mushrooms,
sliced | 1 can ripe olives |
| | 1 can water chestnuts, sliced |

Mix all ingredients in a large container. Then add 1 bottle of Italian dressing. Marinate overnight.

LAVENDAR SALAD

Niki Smith

- | | |
|------------------------------------|--|
| 2 (3 oz.) pkgs. raspberry
Jello | 1 1/2 c. juice drained from |
| 2 c. boiling water | 1 can blueberries and 1 can
crushed pineapple |
| | 1 (8 oz.) carton Cool Whip |

Dissolve Jello in boiling water. Add fruit juices, blueberries and pineapple. Let cool. Fold in Cool Whip thoroughly. Let set.

CURLY MACARONI SALAD

Pam Heimdal

- | | |
|---|-------------------------------------|
| 16 oz. cooked curly rotini
macaroni, drained and
rinsed with cold water | 1/4 c. sugar |
| 2 c. Miracle Whip salad
dressing | 1/2 onion, diced |
| 2 c. shredded carrots | 1 green pepper, diced |
| | 1/4 c. vinegar |
| | 1 can Eagle Brand sweetened
milk |

Mix. Chill. Serve.
This recipe makes a large salad.

When he requests my daughter's hand
In marriage, I won't block it.
I only hope he takes the hand
That's always in my pocket.

BEEF 'N MACARONI SALAD

Judy Hindt

1 1/2 c. elbow macaroni	1 tsp. salt
1 T. oil	1 c. celery, chopped
1 T. onion	4 oz. dried beef
2 T. chopped parsley	2 eggs, hard cooked, chopped
1/4 c. chopped sweet pickles	1/2 c. sour cream
1/2 c. mayonnaise	1/4 c. milk
2 T. lemon juice	1 T. sweet pickle juice
1/2 tsp. white pepper	1/2 tsp. prepared mustard

Cook macaroni in 6 cups of water to which salt and oil have been added. Drain, rinse in cold water. Add celery, onion, beef, parsley, eggs and pickles. Mix together sour cream, mayonnaise, milk, juices, pepper and mustard. Pour over other ingredients and mix well. Cover well and chill until serving time, at least 2 hours. Garnish with parsley sprigs and quartered hard-cooked eggs, if desired.

HAM AND MACARONI SALAD

Carol Finley

1 (7 oz.) pkg. Creamette macaroni rings	1 c. cubed ham
1 lb. can peas, drained	3 hard-boiled eggs, diced
1 c. celery	Mayonnaise or Miracle Whip, as needed to moisten
1 sm. onion	Salt and pepper, to taste

Cook macaroni as directed and cool. Add other ingredients. Add Miracle Whip to moisten.

MACARONI SALAD

Shirley Berg

1 box macaroni and cheese dinner	1/2 c. chopped celery
1 box frozen peas, uncooked	1 tomato, cut up
Onion, chopped	1/2 tsp. salt
5 eggs, cooked and chopped	1/4 c. French dressing
	3/4 c. salad dressing

Prepare macaroni and cheese dinner as package directs. Add all ingredients, except dressings. Mix two dressings together and then stir into mixture.

MACARONI SALAD

Cheryl Wuebker

1 sm. box macaroni	1 cucumber
2 green peppers	2 boiled eggs
2 onions	2 c. diced cheese
1 bunch radishes	2 T. salad dressing
2 tomatoes	

Boil macaroni for 10 minutes and drain. Cool. Add rest of ingredients that have been cut up. Add salad dressing. Chill.

MACARONI TROPICAL SALAD

Jan Kretlow

1 3/4 c. (7 oz.) shell macaroni	2 c. diced celery
2 c. pineapple tidbits, drained	1/4 c. sweet pickle relish
2 T. prepared mustard	1/3 c. mayonnaise or salad dressing
1/3 c. French dressing	1 1/2 tsp. salt
2 (6 1/2 oz.) cans tuna	3 bananas, sliced 1/4 inch thick

Cook macaroni, drain, rinse in cold water. Mix rest of ingredients with macaroni.

NOTE: Salmon or chicken may be used.

LEGENDDARY MANDARIN SALAD

Beverly Lampe

1/2 c. sliced almonds	3 T. sugar
1/2 head romaine lettuce	1/2 head iceberg lettuce
1 c. chopped celery	2 whole green onions, sliced thin
1 (11 oz.) can mandarin oranges, drained	

In a small pan, cook almonds and sugar, stirring until almonds are coated and sugar dissolved; set aside. Mix lettuces, celery and onions in salad bowl. Refrigerate. Mix all dressing ingredients together and chill. Just before serving add almonds and oranges to lettuce. Toss with dressing.

DRESSING: 1/2 cup salt, dash of pepper, 1/4 cup vegetable oil, 1 to 2 tablespoons chopped parsley, 2 tablespoons sugar, 2 tablespoons vinegar and dash of Tabasco sauce.

MILLIONAIRE SALAD

Cheryl Wuebker

- | | |
|---|-----------------------------|
| 1 can cherry pie filling | 1 c. miniature marshmallows |
| 1 can Borden's sweetened condensed milk | 1 (9 oz.) carton Cool Whip |
| 1 med. can chunk pineapple, drained | 1 c. milk |

Mix all ingredients together and chill. Seedless grapes and/or mandarin oranges can be added.

MOUNTAIN DEW SALAD

Niki Smith

FIRST LAYER:

2 sm. pkgs. lemon Jello, dissolve in 1 1/2 cups boiling water. Let cool.

When cool add:

- | | |
|---------------------------------|-----------------------------|
| 1 can Mountain Dew | 1 to 2 bananas, sliced |
| 1 c. pineapple tidbits, drained | 2 c. miniature marshmallows |

Let set completely!!! Use 9 x 13 inch dish.

SECOND LAYER:

Mix 1 box of instant lemon pudding, using 1 1/2 cups milk. Add 1 small carton (8 oz.) Cool Whip together with instant pudding mixture, blending thoroughly. Spread over first layer and let set completely.

ORANGE SALAD SUPREME

Niki Smith

- | | |
|------------------------------------|---------------------------------|
| 1 pkg. tapioca pudding | 1 (8 oz.) sm. Cool Whip |
| 1 (3 oz.) pkg. orange Jello | 1 can mandarin oranges, drained |
| 1 pkg. instant vanilla pudding mix | 1 can pineapple tidbits |
| 3 c. hot water | |

Combine the tapioca pudding mix, orange Jello and vanilla pudding mix with hot water. Cook until thick and bubbly. Stir constantly as it burns easily. Let cool completely. Fold in Cool Whip, oranges and pineapple. Chill until set.

ORANGE WHIP**Marlene Armbrecht**

2 (3 oz.) pkgs. orange Jello 2 (11 oz.) cans mandarin oranges,
1 (6 oz.) frozen orange juice, drained
undiluted 1 lb. can crushed pineapple,
undrained

Mix Jello and 2 cups hot water. Stir in orange juice and cool. Add oranges and pineapple when it has started to set.

TOPPING:

1 (3 oz.) instant lemon 1 c. milk
pudding 1 pkg. Dream Whip, made as
directed on pkg.

Beat pudding with milk until slightly firm. Fold in Dream Whip.

EASY OVERNIGHT SALAD**Bertha Griffith**

1 pkg. vanilla pudding, cook 1 c. cream, whipped
1 3/4 c. milk 1/2 c. crushed pineapple or
1 c. sm. marshmallows bananas
1 c. drained mandarin oranges

Cook pudding in milk, cool and add marshmallows, whipped cream and oranges. Set in refrigerator overnight. Add bananas just before serving.

OVERNIGHT SALAD**Mary Ann Boyle**

3 oz. pkg. cream cheese 4 to 6 slices American cheese,
2 to 3 T. mayonnaise grated
1 med. can crushed pineapple 1 lg. can fruit cocktail
1 pkg. miniature marshmallows 1 lg. container Cool Whip

Drain fruit cocktail and pineapple. Beat together cream cheese and American cheese. Add mayonnaise and beat again. Stir in fruit cocktail and pineapple, then fold in Cool Whip and marshmallows. Refrigerate overnight.

NOTE: This recipe is from my sister Aggie Anderson.

POTATO SALAD**Cheryl Wuebker**

8 lg. potatoes, cooked 2 T. salad dressing
 1 onion 1 T. sweet pickle juice
 6 hard-cooked eggs

Chop potatoes, eggs and onion, mix together. Add salad dressing and pickle juice. If potato salad seems a little dry, add more salad dressing.

QUICK SALAD**Mary Ann Boyle**

1 (17 oz.) can fruit cocktail, 1 (16 oz.) can mandarin oranges,
 undrained drained
 1 (20 oz.) can chunk pineapple, 1 (3 1/2 oz.) pkg. instant
 undrained vanilla pudding

Mix all together. Add one or two sliced bananas. Stir. Chill.
 NOTE: This recipe is from my aunt Audrey Lamaak.

RAINBOW LAYERED SALAD**Sally Kangley**

1 (3 oz.) pkg. black cherry 1 (3 oz.) pkg. cherry Jello
 Jello 1 (3 oz.) pkg. lemon Jello
 1 (3 oz.) pkg. lime Jello 1 (3 oz.) pkg. orange-pineapple
 1 (3 oz.) pkg. orange Jello Jello
 1 (3 oz.) pkg. strawberry Jello 1 1/2 c. evaporated milk
 Boiling water

Layer 1 - Prepare black cherry with 3/4 cup hot water and 3/4 cup cold water. Chill.

Layer 2 - Prepare cherry with 1/2 cup hot water, 1/2 cup cold water, 1/2 cup evaporated milk. Chill.

Layer 3 - Prepare lime same as layer No. 1.

Layer 4 - Prepare lemon same as layer No. 2.

Layer 5 - Prepare orange same as layer No. 1.

Layer 6 - Prepare orange-pineapple same as layer No. 2.

Layer 7 - Prepare strawberry same as layer No. 1.

I make mine in a 9 x 13 inch Pyrex dish and kids really like Jello this way. It's pretty and yummy.

GRANDMA KNAPP'S RHUBARB JELLO SALAD

Jan Kretlow

3 c. diced rhubarb	1/2 c. sugar
Salt	1 lg. pkg. strawberry Jello
2 c. cold water	2 c. diced celery
1/4 c. lemon juice, not needed	

Dissolve Jello in one cup boiling water. Add the cold water and rest of the ingredients.

RIGATONI SALAD

Karen Johnson

16 oz. box rigatoni	1 tsp. Ac'cent
1/4 c. vegetable oil	1 tsp. salt
1 med. onion, chopped	1 c. vinegar
1 med. green pepper, chopped	1 tsp. garlic powder
4 oz. jar sliced pimientos	1 tsp. pepper
1 c. sugar	1 tsp. prepared mustard

Cook rigatoni according to directions. Drain. Add oil. Mix sugar, vinegar, Ac'cent, garlic powder, mustard, salt and pepper. Add onion, green pepper and pimientos. Make a day ahead of time so it can marinate.

REUBEN SALAD

Sandi Feld

1 c. sour cream	1 lb. sauerkraut
1/4 c. chili sauce	1 c. corned beef
1 T. sugar	1/4 c. pickles
1/2 tsp. salt	1/4 c. onion
1/2 tsp. Beau Monde seasoning	1 1/2 c. Swiss cheese
6 c. lettuce	2 slices toasted rye bread, broken

Mix the first 5 ingredients. Layer lettuce, sauerkraut, corned beef, pickles, onions, Swiss cheese and toast. Spread sour cream mixture over top.

Old cooks never die - they just keep beating away.

FROSTED STRAWBERRY SALAD**Niki Smith**

Dissolve 1 package strawberry Jello in 1 1/2 cups boiling water. Add 1 (10 ounce) package frozen strawberries. Stir until completely thawed. Let chill until set.

Dissolve 1 package lemon Jello in 1 cup boiling water. Add 1/2 cup pineapple juice drained from small can of crushed pineapple, add a little water if necessary to make 1/2 cup. Let cool.

When cool, blend in 3 ounces softened cream cheese and 1/2 cup drained crushed pineapple. Chill until slightly thickened.

Fold in 8 ounce tub of Cool Whip. Put cream cheese layer over firm Jello. Sprinkle with chopped nuts.

FROZEN STRAWBERRY SALAD**Karen Johnson**

32 big marshmallows	1/4 c. strawberry juice
2 c. crushed strawberries	1 c. crushed pineapple, drained
6 oz. cream cheese	1 c. heavy cream, whipped or Cool Whip

Melt marshmallows with strawberry juice. Cool. Add strawberries and pineapple. Blend cream cheese until creamy. Add whipped cream and combine with strawberry mixture. Pour into tray and freeze until firm. Cut into squares.

TACO SALAD**Kandis Fryar**

Torn lettuce	Shredded Cheddar cheese
Chopped tomatoes	1 can kidney beans, drained
1 lb. ground beef	Pkg. taco seasoning mix
Taco chips, crumbled	Taco sauce
Sour cream	

Brown ground beef and drain. Add taco seasoning and 3/4 cup water and simmer. Combine lettuce, cheese, tomatoes and kidney beans. Also combine in separate bowl equal parts taco sauce and sour cream. Before serving add meat to salad. Stir in dressing and add chips last. Serve immediately.

TACO SALAD**Linda Boettcher**

- | | |
|--|-------------------------------|
| 1 lb. hamburger, cooked,
drained | 1 head lettuce, chopped |
| 1 onion, diced | 1 green pepper, chopped |
| 1 can kidney beans, drained,
rinsed | 2 tomatoes, chopped |
| 4 oz. grated cheese, Cheddar | 1 bottle Catalina dressing |
| | 1 sack nacho chips, broken up |

Toss together all ingredients, except dressing and chips. Add these right before serving.

TOMATO ASPIC SALAD**Dee Strandberg**

- | | |
|-----------------------|---------------------|
| 2 pkgs. lemon Jello | 1/2 c. green pepper |
| 2 c. whole tomatoes | 2 T. chopped onion |
| 1 c. chopped celery | 1 T. horseradish |
| 1 c. chopped cucumber | |

TOPPING:

- | | |
|-------------------|-------------------|
| 1/4 c. sour cream | 3/4 c. mayonnaise |
|-------------------|-------------------|

Heat and dissolve Jello and tomatoes. Add remaining ingredients. Put in bowl. Chill until set. Serve with topping.

24 HOUR SALAD**Linda Boettcher**

- | | |
|--|------------------------|
| 3 beaten egg yolks | 2 T. pineapple syrup |
| 2 T. sugar | 1 T. butter |
| 2 T. vinegar | Salt |
| 2 c. drained, canned, pitted
white cherries | 2 c. mandarin oranges |
| 2 c. drained pineapple tidbits | 2 c. tiny marshmallows |
| | 1 c. whipped cream |

Combine egg yolks, sugar, vinegar, pineapple syrup, butter and salt. Cook and stir over low heat until thick. Cool. Stir in fruits and marshmallows. Fold in whipped cream. Spoon into serving bowl. Chill 24 hours.

NOTE: Also good with pecan chips added.

Can also add 2 cups of cooked Minute Rice.

VEGETABLE COMBO**Linda Boettcher**

1 head cauliflower, broken up	1 bunch broccoli, broken up
2 carrots, slices	15 to 20 radishes, sliced
5 green onions, chopped	2 cucumbers, sliced

DRESSING:

1 c. sour cream	1 pkg. Hidden Valley Ranch
1 c. mayonnaise	dressing mix

Mix vegetables, in large bowl. Mix dressing ingredients and put in refrigerator to thicken. Mix dressing into vegetables just before serving.

WATERGATE SALAD**Cheryl Wuebker**

1 pkg. instant pistachio pudding	9 oz. carton Cool Whip
20 oz. can crushed pineapple	1/2 c. miniature marshmallows
	1/2 c. chopped nuts

Mix together and refrigerate.

DRESSINGS**COLESLAW DRESSING****Darlene Raedeker**

Beat 1 egg in saucepan. Add 3/4 cup sugar, 1 tablespoon flour, 1 teaspoon salt, 1 heaping teaspoon prepared yellow mustard, 3/4 cup vinegar and 1/4 cup water.

Cook until thick, about 5 minutes. While still hot add a dash of celery seed and when cool, before chilling, add 2 tablespoons Miracle Whip.

This makes enough for several servings and will keep indefinitely in refrigerator in a jar with lid on.

Life is like an onion; you peel it off one layer at a time and sometimes you weep.

DRESSING FOR COLESLAW OR LETTUCE

Cheryl Wuebker

1 T. vinegar 2 T. sugar
3 T. cream 1 T. water

Mix together and pour over the slaw or lettuce.

FRENCH DRESSING

Carol Finley

1 1/2 c. sugar 1/3 c. catsup
1 tsp. celery seed 1 c. vegetable oil
1 sm. onion, minced 2 T. vinegar

Blend the sugar, celery seed, onion and catsup together. Add the vegetable oil and beat. Store in the refrigerator. Shake well before using.

FRENCH DRESSING

Margaret Feld, School Cook

6 c. sugar 2 c. honey
1/8 c. salt 1/2 c. celery seed
1/3 c. mustard 1/3 c. paprika
1 gal. catsup 3 c. vinegar
1 qt. oil

Mix well in mixer.

ITALIAN DRESSING

Carol Finley

2 c. sugar 2/3 T. Worcestershire sauce
2 c. oil 1 1/2 tsp. paprika
1 c. vinegar 2 tsp. celery seed
2/3 T. A.1. steak sauce 1 tsp. salt
 2 onions

Blend in blender and store in refrigerator.

The milk of human kindness never curdles.

OIL AND VINEGAR SALAD DRESSING

Linda Green

- Scant T. vinegar
- 1/4 tsp. onion powder
- Salt and pepper, to taste
- 2 T. oil
- 1/8 tsp. garlic powder

Mix and chill. Shake before putting on lettuce.



ADDITIONAL RECIPES

1 T. vinegar
 1/4 tsp. onion powder
 1/8 tsp. garlic powder
 Salt and pepper, to taste

Mix together and pour over the slaw or lettuce.
 Mix and chill. Shake before putting on lettuce.

FRENCH DRESSING

Carol Finley

1 1/2 c. sugar
 1 tsp. celery seed
 1 sm. onion, minced
 1/3 c. catsup
 1 c. vegetable oil
 2 T. vinegar

Blend the sugar, celery seed, onion and catsup together. Add the vegetable oil and beat. Store in the refrigerator. Shake well before using.

FRENCH DRESSING

Margaret Feld, School Cook

6 c. sugar
 1/8 c. salt
 1/3 c. mustard
 1 gal. catsup
 1 qt. oil
 2 c. honey
 1/2 c. celery seed
 1/3 c. paprika
 3 c. vinegar

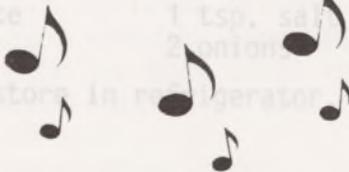
Mix well in mixer.

ITALIAN DRESSING

Carol Finley

2 c. sugar
 2 c. oil
 1 c. vinegar
 2/3 T. A.I. steak sauce
 2/3 T. Worcestershire sauce
 1 1/2 tsp. paprika
 2 tsp. celery seed
 1 tsp. salt
 2 onion

Blend in blender and store in refrigerator.



The milk of human kindness never curdles.

SOUPS

OLD-FASHIONED BEEF-BARLEY VEGETABLE SOUP

Mary McIntyre

2 lbs. beef, may use one of the cheaper cuts of roast	1 can peas, fresh or frozen may be used
2 T. cooking oil	1 can green beans, fresh or frozen can be used
2 qts. water	3/4 c. barley
1 1/2 T. salt	1 1/2 to 2 c. cubed carrots
1/2 tsp. black pepper	1/2 c. chopped onion
2 bay leaves	1 to 1 1/2 c. chopped celery
1 lg. can or 1 qt. tomatoes	2 to 2 1/2 c. cubed potatoes

Brown meat lightly in hot fat. Place meat, water, salt, pepper and bay leaves in large, covered kettle and cook slowly for 1 hour. Add barley and cook 1 hour longer. Add carrots, celery, potatoes, tomatoes and onion. Cook 45 minutes. Now add peas and green beans and cook 15 minutes more.

CHEESY CHOWDER

Donna Klocke

1 chicken bouillon cube	1 1/2 c. hot water
2 c. cubed, raw potatoes	1 (10 oz.) pkg. frozen mixed vegetables
1/4 c. chopped onion	

Simmer 10 minutes or until vegetables are done.

Add:

1 (17 oz.) can cream style corn	1/2 c. milk 1 (8 oz.) jar Cheez Whiz
------------------------------------	---

Makes - 5 or 6 servings, super with a sandwich, even in a crock pot.

One thing I've learned by experience

That wasn't exactly a treat

Is that burning the candle at both ends

Is a poor way to make ends meet.

CHEESE SOUP

Janet Anderson

3 c. diced potatoes	1/2 c. diced carrots
1 c. water	1/4 c. chopped onion
1/2 c. diced celery	1 chicken bouillon cube
Dash of pepper	1 tsp. parsley flakes
2 T. flour	1/2 lb. Velveeta cheese

Mix water with the bouillon cube and cook vegetables in this until vegetables are tender. **Watch carefully**, may have to add more water to get vegetables cooked to tender. Do **not** drain. Add 2 to 3 cups milk, cheese and parsley and flour.

CREAM OF CHEESE SOUP

Mary Ann Boyle

2 c. diced potatoes	1/2 c. diced carrots
1/2 c. diced celery	3 T. chopped onion
1 c. water	1/4 c. butter
1/2 c. flour	1/2 c. diced, fully cooked ham
2 c. milk	2 c. chicken broth or bouillon
1/2 lb. Velveeta cheese, cubed	1/2 tsp. salt or to taste
1 tsp. parsley flakes, optional	

Combine vegetables and cook in water until tender. Melt butter in small skillet or saucepan and blend in flour. Slowly add milk, cooking and stirring to make a smooth slightly thickened sauce. Gradually add sauce to hot vegetables. Add ham and stir until blended. Add cheese cubes, chicken broth and parsley. Cook, stirring constantly, until thickened. **Do not boil**. If bouillon is used, taste before adding additional salt.

NOTE: This recipe is from my sister Aggie Anderson.

CHILI

Cheryl Wuebker

2 lbs. hamburger	1 lg. onion
3 cans kidney beans	1 tsp. salt
1 1/2 tsp. chili powder	1/4 tsp. pepper
3 cans (2 qt.) tomatoes	3 cans water

Crumble hamburger in a 4 to 6 quart pan. Add chopped onion, salt and pepper and brown. Add the beans, crushed tomatoes and water, bring to a boil, then simmer, about 1/2 hour.

CROCK POT CHILI

Carolyn Wuebker

2 lbs. ground beef **or** pork 2 T. brown sugar
 1 can tomato soup 1 tsp. chili powder
 2 (reg. size) cans pork and 1 tsp. minced onion
 beans 1 T. Worcestershire sauce
 1 (reg. size) can chili beans

Lightly brown meat in large skillet, drain off fat. In crock pot, put meat and remaining ingredients and mix. Cook on high for 2 hours or cook on low for 6 to 8 hours.

Serves - 6 to 8.

CHILI SOUP

Karen Casey

Brown 1 1/2 pounds ground beef. Add 1/4 cup diced onion, 1/2 teaspoon garlic salt or powder, 1/4 green pepper diced. Cook and stir until beef is brown.

In big pot, put 2 cups canned whole tomatoes, 1 (46 ounce) can tomato juice, chili powder to taste, 1/4 cup cold water, 1 teaspoon salt, 1 teaspoon sugar and 1 teaspoon Worcestershire sauce, 1 (15 ounce) can red beans drained and rinsed with cold water. Add the browned beef mixture and simmer 1 1/2 hours.

TEXAS CHILI

Marilyn Deimel

2 lbs. hamburger 2 **or** 3 pickled jalapeno peppers,
 1 c. chopped onion more if you like peppers,
 1 green bell pepper, seeded rinsed, seeded and chopped
 and chopped 1 1/2 T. hot chili powder
 4 cloves garlic, minced, 1/2 tsp. crushed red pepper
 less if you wish 1/2 tsp. salt
 1 (12 oz.) can tomato paste 1/2 tsp. oregano
 2 1/2 c. water 1 tsp. cumin
 1 (15 1/2 oz.) chili beans

Brown hamburger, onions, green peppers, garlic. Add remaining ingredients. Simmer two hours or more. The longer cooked the hotter it gets. Serve with large glass of milk to put the fire out!!

LOW CALORIE SOUP

Jan Kretlow

Simmer 2 or 3 hours:

2 to 3 qts. water 1 qt. tomato juice
 3 vegetable bouillon cubes 1 T. onion flakes
 Salt and pepper, to taste

Bring to boil and add 1 box frozen, chopped broccoli, 1 box frozen cauliflower, 1/2 head shredded cabbage. Simmer 30 minutes. Can also add carrots, green peppers and celery.

DIET SOUP

Jo Pagel

1/2 head chopped cabbage 6 carrots, sliced
 1 c. celery 1 diced onion
 1 can green beans 3 beef bouillon cubes
 2 or 3 qts. water 2 c. frozen cauliflower
 1 qt. tomato juice

Simmer ingredients until tender.

HAMBURGER VEGETABLE SOUP

Presbyterian Church

1 lb. hamburger 1/2 c. diced celery
 1 c. chopped onion 1 c. shredded cabbage
 1 c. cubed potatoes 1 lg. can tomatoes
 1 c. sliced carrots 1 sm. bay leaf
 Pepper 1/4 tsp. basil
 1/4 tsp. thyme 1 qt. water or tomato juice
 3 to 5 tsp. salt

Brown hamburger and onion until brown. Add carrots and either water or tomato juice. Cook 15 minutes. Then add rest of the vegetables, tomatoes and seasoning. Simmer slowly until vegetables are done. May add extra vegetables if you like thicker soup.

Temptations are like tramps -

Treat them kindly and they will return bringing others with them.

NO PEAK STEW**Diane Kay Wintz**

- | | |
|--------------------------------------|----------------------------------|
| 1 1/2 lbs. beef chunks,
leave raw | 5 carrots |
| 5 potatoes | 1 can tomatoes |
| 1 T. sugar | 2 c. water |
| 4 T. Minute Tapioca | 2 c. celery |
| | 1 pkg. Lipton dry onion soup mix |

Cover and bake for 4 hours at 275°.

POTATO-CHICKEN SOUP**Linda Green**

- | | |
|---|-----------------------------|
| 3 slices bacon, snipped into
1 inch pieces | 1/2 c. water |
| Sm. to med. onion, chopped,
or add onion flakes or
powder | 1 can cream of chicken soup |
| 2 med. potatoes, peeled, diced | 3/4 to 1 c. milk |
| | Heaping 1/2 tsp. salt |

Cook bacon until crisp, set aside. Pour off all but 1 1/2 tablespoons bacon fat. Add chopped onions and cook slightly. Add potatoes, water and salt to onions. Cover and cook 10 minutes or until potatoes are tender. Mash a bit, if desired. Blend in milk and undiluted soup. Heat through, but do **not** boil. Garnish with bacon bits.
Makes - 4 medium bowls, good meal for 2 people. Double for 4.

HOMEMADE POTATO SOUP**Cheryl Wuebker**

- | | |
|----------------|---------------|
| 1/4 onion | 1 1/2 c. milk |
| 3 lg. potatoes | Oleo |

Cut potatoes into cubes. Boil potatoes and onion 10 minutes and drain. Add milk with oleo and simmer for about 5 minutes.

Little pigs would live longer if they didn't make hogs out of themselves.

HOMEMADE TOMATO SOUP

Cheryl Wuebker

1 qt. canned tomatoes	2 c. milk
2 T. oleo	1/8 tsp. salt
1/8 tsp. pepper	1/2 tsp. soda

Add soda to tomatoes first. Heat crushed tomatoes and add 1 tablespoon at a time to the warm milk. Add oleo, salt and pepper.

SANDWICHES**BARBERCUED BEEF FOR BUNS**

Judy Hindt

4 lb. pot roast	1 can tomato soup
1 bottle ketchup	1 c. water
2 T. lemon juice	2 T. Worcestershire sauce
2 T. brown sugar	1/2 tsp. dry mustard
1 med. chopped onion	1/2 c. chopped celery
4 bay leaves	Salt and pepper

Cook meat long and slow until tender. Cool. Remove fat and bone. Shred meat. Return meat to pan. Combine rest of ingredients. Simmer for 1/2 hour. Add to beef and simmer 1 hour, covered. Freezes well. Makes - 20 sandwiches.

BARBECUE HAMBURGER

Lois Witzke

2 lbs. hamburger	2 tsp. salt
1/4 tsp. pepper	1/2 c. milk
1 T. fat	1 c. catsup
1/4 tsp. Worcestershire sauce	2 T. vinegar
1 tsp. sugar	1 T. water
1/2 c. onion	

Mix.

You are not dressed for work until you wear a smile.

CORNER BEEF BUNWICHES

Donna Wendt

8 to 10 buns
 1 (12 oz.) can corned beef,
 shredded
 1 c. shredded sharp American
 cheese
 1/2 c. chopped, stuffed green
 olives
 1/2 c. catsup
 2 T. Worcestershire sauce

Wrap each sandwich separately. Heat at 375° for 25 minutes or
 until hot through.

MAID RITES

Lucille Rudloff

2 1/2 lbs. ground beef
 1 tsp. salt
 1 onion

Fry first three ingredients until brown.

1 T. brown sugar
 1 T. Worcestershire sauce
 1 T. water
 1 T. vinegar
 1 tsp. salt
 1 tsp. chili powder

Mix in cup and fill with tomato juice. Add 2/3 cup rolled oats.
 Cook in crock pot for 2 to 3 hours.

MAID RITES

Linda Green

2 lbs. hamburger
 1 can chicken gumbo soup
 2 T. mustard
 1/2 c. chopped onion
 1/2 c. ketchup
 Dash of Worcestershire

Brown hamburger and onion. Drain. Add remaining ingredients
 and simmer until thick.

Kind hearts are the garden,
 Kind words are the roots,
 Kind thoughts are the flowers,
 Kind deeds are the fruits.

MAID RITES

Linda Green

2 lbs. hamburger, browned and drained
 1/2 T. dry mustard
 1/2 c. hot water
 2 T. brown sugar

Salt and pepper, to taste
 Flour
 1 c. ketchup
 1 T. vinegar
 3 T. Worcestershire sauce

Dissolve mustard in hot water. Add remaining ingredients. Pour over meat and simmer. Stir in up to 2 tablespoons flour as needed to thicken.

MY GRANDMOTHER'S MAID RITES

Barb Bawden

1 1/2 lbs. hamburger, browned
 1 tsp. salt
 2 T. sugar
 3/4 c. water
 1 tsp. paprika
 3/4 c. Cookie's barbecue sauce

2 T. vinegar
 Little pepper
 2 T. Worcestershire sauce
 1/2 tsp. chili powder
 1 onion

Brown hamburger and add ingredients together and simmer in crock pot, for 2 hours. This makes plenty.

PIZZA BURGERS

Carol Finley

1 lb. hamburger
 1/2 lb. cheese, Velveeta
 1 can tomato soup
 1/4 tsp. oregano

1/4 tsp. pepper
 1/4 tsp. garlic
 1/4 tsp. salt
 1 chopped onion

Brown meat and onion. Add other ingredients. Cook over low heat until cheese melts. When ready to serve, place meat on 1/2 bun and place on cookie sheet in oven. Bake 350° for 8 to 10 minutes. Top with mozzarella cheese and place in oven again until cheese melts.

If you don't know where you are going, any road will get you there.

SANDWICH LOAF**Beverly Lampe**

Trim crust from unsliced loaf of Pullman bread. Cut into 4 lengthwise slices. Spread one side of each slice with whipped butter. Place one slice, buttered side up, on serving platter.

Spread with:

A. SHRIMP SALAD:

1 hard-cooked egg chopped, 1/4 cup minced celery, 1 1/3 cups shrimp (2 cans), 2 tablespoons lemon juice, 1/4 teaspoon salt, pepper, 1/4 cup mayonnaise.

Top with second slice.

B. CHEESE PECAN:

3 ounces cream cheese, 1 cup pecans chopped, 3/4 cup well-drained crushed pineapple. Mix well.

Top with third buttered slice.

C. CHICKEN BACON:

8 sliced crisp bacon crumbled, 1 cup finely chopped, cooked chicken, 1/4 teaspoon salt, 1/4 cup mayonnaise, 1 tablespoon chopped pimiento, 1/8 teaspoon pepper. Mix well.

Top with remaining slice and frost.

D. FROSTING:

Mix two (8 ounce) packages cream cheese and 1/2 cup cream, well. Add food coloring and decorate.

Must be refrigerated at least three hours.

SLOPPY JOES**Rose Kutz**

1 pound hamburger and 1 small onion, browned and drained.

2 T. flour

2 T. brown sugar

1 tsp. salt

1/2 tsp. chili pepper

1 1/2 c. tomato juice

1 T. Worcestershire sauce

Combine all ingredients and simmer for 20 minutes.

Some people are like mummies, all wrapped up in themselves.

SLOPPY JOES**Cheryl Wuebker**

2 lbs. hamburger 1/2 onion, chopped
 1 can chicken gumbo soup 1 T. catsup
 1 tsp. mustard Salt and pepper

Crumble hamburger into pan and brown. Add chopped onion, chicken gumbo soup, catsup, mustard, salt and pepper. Simmer for 1/2 hour and serve.

SPAMBURGERS**Ella Fistler**

1 can Spam 1/2 lb. Cheddar cheese
 3 T. milk 1 T. minced onion
 3 T. catsup

Grind Spam and cheese. Add remaining ingredients and mix. Put on hamburger buns and heat at 350° for 20 minutes. Makes - 16 to 24 sandwiches. Can freeze and warm up later.

TUNA BURGERS**Niki Smith**

1 (7 oz.) can tuna, drained 1/2 c. diced Cheddar cheese
 1 c. celery, diced 1/4 c. mayonnaise
 1 sm. onion, minced 6 hamburger buns

Mix ingredients. Fill buttered buns and wrap in foil. Refrigerate. When ready to serve, heat in 350° oven for 15 to 20 minutes. Great for Lent.

TUNA BURGERS**Linda Haeder**

1 can drained tuna 1/2 c. shredded Cheddar cheese
 1 c. celery, diced 1/4 c. mayonnaise

Fill hamburger buns and wrap in foil. Bake at 350° for 15 minutes.

Work is the yeast that raises the dough.

ADDITIONAL RECIPES

SPAWBURGERS

- 1 can Spam
- 3 T. milk
- 3 T. catsup

- 1/2 lb. Cheddar cheese
- 1 T. minced onion

Grind Spam and cheese. Add remaining ingredients and mix. Put on hamburger buns and heat at 350° for 20 minutes. Makes - 12 to 24 sandwiches. Can freeze and warm up later.

Ella Fislter

TUNA BURGERS

- 1 (7 oz.) can tuna, drained
- 1 c. celery, diced
- 1 sm. onion, minced

- 1/2 c. diced Cheddar cheese
- 1/4 c. mayonnaise
- 6 hamburger buns

Mix ingredients. Fill buttered buns and wrap in foil. Refrigerate. When ready to serve, heat in 350° oven for 15 to 20 minutes. Great for Lent.

Bibi Smith

TUNA BURGERS

- 1 can drained tuna
- 1 c. celery, diced

- 1/2 c. shredded Cheddar cheese
- mayonnaise

Fill hamburger buns and wrap in foil. Bake at 350° for 15 minutes.

Linda Harder



* * * * *

Work is the yeast that raises the dough.

VEGETABLES

ASPARAGUS QUICHE

Judy Hindt

1 pkg. pie crust mix or sticks	1 (2 1/2 oz.) jar mushrooms,
4 oz. shredded Swiss cheese	drained
2 T. flour	3 eggs
1 (10 1/2 oz.) cut spears of	1 1/2 c. half & half
asparagus, well drained	1/2 tsp. salt
	1/8 tsp. pepper

Heat oven to 350°. Toss cheese with flour, place cheese, asparagus and mushrooms in unbaked pastry shell. Beat eggs slightly. Stir in remaining ingredients in pan. Bake at 350° for 55 or 60 minutes, or until knife inserted in center comes out clean. Let stand five minutes.

ASPARAGUS WITH LEMON SAUCE

Carol Collins

1 T. plus 1 tsp. margarine	1 sm. garlic clove, minced
1 egg	1 tsp. lemon juice
1/2 tsp. salt	Dash of pepper
24 cooked asparagus spears, hot	

In small saucepan heat margarine until bubbly and hot. Add garlic and saute' briefly until lightly browned, be careful **not to burn**. Remove from heat and set aside.

In blender container combine egg, lemon juice, salt and pepper. Process to combine, scraping down sides of container as necessary. With motor running, slowly add margarine-garlic mixture, continuing to process until mixture is smooth and slightly thickened. To serve - Arrange asparagus on serving plate and top with sauce.

If you can find a path with no obstacles, it probably doesn't go anywhere.

CHEESY ASPARAGUS PUFF

Judy Hindt

4 slices white bread	3 eggs
1 (10 1/2 oz.) can cut asparagus spears, drained	1/2 tsp. salt
2 T. finely chopped onion	1/4 tsp. pepper
6 oz. Cheddar cheese, shredded	1 1/2 c. half & half

Heat oven to 425°. Trim crust from bread and arrange in an 8 x 8 inch greased baking dish. Arrange asparagus over bread and sprinkle with onion and cheese. Beat eggs with salt and pepper. Add half & half and mix well. Pour evenly over bread. Bake at 425° oven for 30 minutes or until puffed and golden brown.

CALICO BEANS

Iva Mae Keiser

Use large cake pan or medium size roaster.

1 (16 oz.) can pork and beans	1 (15 oz.) can drained kidney beans
1 can drained lima beans or buttered beans	
1 lb. ground beef	1 tsp. dry mustard
1 lg. onion	3/4 c. brown sugar
4 strips bacon	1/2 c. catsup
2 T. vinegar	

Brown ground beef and onion. Brown bacon strips, cut up. Mix all ingredients. Bake at 350° for 1 hour. Good hot or cold.
Note: 2 cans of lima beans can be used.

CHEESY BEAN AND POTATO BAKE

Carol Collins

3 oz. sliced, cooked, unpared potato	1/2 c. cooked, cut green beans
1/4 c. red onion rings	1/2 tsp. ground pepper
	1 oz. Jarlesburg cheese, grated

Layer potato and beans in greased baking dish. Top with onions, season with pepper and dot with cheese. Cook until cheese is bubbly and lightly browned and vegetables are hot. I use my toaster oven.

BROCCOLI

Carol Pedersen

1/4 c. oleo	1/2 c. slivered almonds
1 sm. onion, diced	1 1/2 pkgs. or 1 c. garlic
2 pkgs. frozen broccoli, shredded	cheese or plain cheese and garlic salt, to taste
1 can mushroom soup	1/2 tsp. Ac'cent
1 (4 oz.) can mushrooms, drained	Bread crumbs

Saute' until tender, onion, broccoli in oleo. Mix all together. Top with bread crumbs. Bake 300° for 20 to 30 minutes.

BROCCOLI CASSEROLE

Judy Hindt

1 pkg. frozen, chopped broccoli	1 c. Minute rice
1 stick oleo	1 chopped onion
1 can cream of chicken soup	1/4 c. water
	1/2 c. cheese or Cheez Whiz

Cook broccoli. Do **not** drain. Add other ingredients. Mix together and bake for 45 minutes at 350°.

BROCCOLI AND CAULIFLOWER CASSEROLE Cindy Kerkhoff, Glidden, IA

2 pkgs. chopped broccoli and cauliflower	1 c. Minute Rice, prepared as on box
1 (8 oz.) jar Cheez Whiz	2 T. butter
1 can cream of mushroom soup	1 sm. onion, chopped
1/2 c. milk	1 can mushrooms, drained, cut into pieces

Cook broccoli and cauliflower. Drain. Add rest of ingredients. Bake at 350° for 25 to 30 minutes in a 9 x 13 inch pan.

SOAP -

One man's luck is another man's trouble;
Just having soap doesn't mean you have bubbles.

BROCCOLI AND CORN CASSEROLE**Carol Finley**

1 box frozen broccoli 1 egg
 1 can cream corn 2/3 c. Ritz crackers

Combine can of cream corn, egg and 2/3 cup crushed Ritz crackers, set aside. Layer broccoli and cream corn mixture alternately. Cover with cheese of choice, I use Velveeta. Bake 350° for 40 minutes.

BROCCOLI-CORN CASSEROLE**Mary H Morton**

1 (10 oz.) pkg. frozen, 1 beaten egg
 chopped broccoli 1 T. minced onion
 1 can cream style corn 1/2 tsp. salt
 1/2 c. cracker crumbs Dash of pepper
 4 T. melted butter 1/4 tsp. ginger

Cook broccoli 5 minutes. Combine with corn and 1/4 cup crumbs, egg, 2 tablespoons butter, onion, salt, pepper and ginger. Put in casserole. Cover with remaining crumbs and butter. Bake 45 minutes at 350°.

BROCCOLI-CORN CASSEROLE**Lorene Duin**

1 pkg. frozen, chopped broccoli 2/3 c. Waverly wafer cracker
 1 can cream style corn crumbs
 1 egg, beaten Salt and pepper, to taste
 Sliced Velveeta cheese

Place broccoli in bottom of baking dish. Combine corn, egg, crumbs and salt and pepper. Pour over broccoli. Lay cheese on top. Dot with butter. Bake 40 minutes at 350°.

Did you ever feel that the football game of life would have been easier for you if only you'd been in the huddle when they called the signals?

BROCCOLI AND CORN CASSEROLE**Irene Potter**

1 pkg. frozen, chopped
broccoli
1 T. grated onion
2/3 c. cracker crumbs
Salt and pepper

1 egg, beaten
1 can creamed corn
4 Velveeta cheese slices
4 T. butter, melted
Crushed potato chips

Mix corn, egg, cracker crumbs, onion, salt and pepper. Grease casserole dish. Put layer of frozen broccoli in bottom. Put 1/2 of corn mixture, a layer of Velveeta cheese over that. Then another layer of broccoli. Then rest of corn mixture. Drizzle 4 tablespoons butter over the top. Cover with crushed potato chips. Bake at 325° for 35 to 40 minutes.

CABBAGE CASSEROLE**Marilyn Nicholson**

1 med. head cabbage
1/2 c. milk
Salt and pepper

1 can Cheddar cheese soup
1 T. sugar
Crackers

Cut up and boil cabbage with sugar, salt and pepper to taste until just turning tender. Meanwhile, heat soup and milk until well blended. Drain cabbage very well and put in small casserole dish. Pour soup and milk mixture over cabbage. Mix and top with crumbled crackers. Bake 350° for 30 minutes or until crackers start to brown.

CAULIFLOWER OR BROCCOLI CASSEROLE**Kandis Fryar**

1 1/2 lbs. fresh broccoli or
cauliflower, broken into
flowerets, or use 20 oz.
frozen, drained
1 can cream of mushroom soup,
undiluted

1/4 c. milk
1/2 c. shredded Cheddar cheese
1 c. Bisquick
1/4 c. butter

Cook fresh broccoli or cauliflower in salt water; drain. Place in greased 1 1/2 quart casserole. Beat soup and milk until smooth. Pour over broccoli. Sprinkle with cheese. Mix Bisquick and soft butter until crumbly. Sprinkle over cheese. Bake 400° for 20 minutes.

MARINATED CARROTS

Shirlee Boyd Bouch, Long Beach, CA

5 c. chunk carrots, cook
1/2 done and drain

1 med. onion, chopped
1 med. pepper, chopped

Mix together.

SAUCE:

1 can tomato soup
1/2 c. salad oil
1/2 tsp. salt
1/2 tsp. pepper

1 tsp. Worcestershire sauce
1 scant c. sugar
3/4 c. vinegar

Heat until sugar dissolves, cool. Pour over carrots, onion and pepper. Let stand overnight.

CARROT SUPREME

Bev Gordon

3 c. cooked carrots,
drained and unsalted
1 can cream of celery soup,
undiluted

1 c. grated longhorn cheese
1 c. dry **or** toasted bread crumbs
1 to 2 T. butter

Combine carrots, soup and cheese in a 1 quart casserole. Top with crumbs that have been mixed with the butter. Bake 20 to 25 minutes at 350°.

CORN CASSEROLE

Mrs Dennis (Karen) Anderson

16 oz. can cream style corn
1 c. biscuit mix, Bisquick
2 T. sugar

1 beaten egg
2 T. melted butter
1/2 c. milk

1 (4 oz.) can chopped green
chili peppers.

1/2 lb. monterey jack cheese,
thinly sliced

In bowl, combine corn, Bisquick mix, egg, butter, sugar and milk. Mix well. Put 1/2 batter in well-greased 8 x 8 inch baking dish. Cover with chilies and then cheese slices. Pour remaining batter over cheese. Bake at 400° for 20 to 30 minutes. Serves - 6 to 8.

BAKED CORN

Edna Volk

1 can cream style corn	1 c. milk
1 c. cracker crumbs	1/4 c. minced onion
3/4 tsp. salt	1/2 c. buttered cracker crumbs, put on top

Bake 350° for 20 to 30 minutes.
Serves - 6.

BAKED CORN

Cheryl Wuebker

1 can corn, 1 qt. frozen corn	1/2 c. milk
3/4 c. cracker crumbs	2 slices of onion
2 T. oleo	Salt and pepper, to taste

Combine the above and pour into greased casserole dish. Dot with oleo. Bake at 350° for 30 minutes.

FRESH BAKED CORN

Cheryl Wuebker

8 lg. ears fresh corn, cut from the cob	Salt and pepper, to taste
1 c. med. white sauce, 2 T. flour to 1 c. milk	Pats of butter, dotted on top

Mix the above together and bake 1 hour at 350°.

FREEZING CORN

Cheryl Wuebker

Corn on the cob	2 T. salt
2 T. sugar	1 gal. water

Put corn in water and bring to boil. Boil 2 minutes. Cool corn in ice water. Cut off of cob. Put corn in plastic bag and cover with water to which was added sugar and salt.

Money may talk but today's dollar doesn't have cents enough to listen.

MARINATED MIXED VEGETABLES

Darlene Raedeker

- 1 head cauliflower, flowerets
 2 stalks celery, cut in thin strips
 1 yellow crookneck or zucchini squash, sliced
- 2 carrots, peeled and cut into strips
 1 red pepper, cut in strips
 1 lg. red onion, sliced

MARINADE:

- 1/2 c. salad oil
 1/2 c. sugar
 2 tsp. garlic juice or garlic buttons
- 1 1/2 c. white vinegar
 1 tsp. pepper
 1 hot pepper

Mix raw vegetables in large container. Blend marinade and pour over vegetables. Let stand overnight. This will keep 1 month refrigerated.

CHEESE POTATO

Bonnie DeBolt - Rosella Simon

- 1/2 c. melted butter
 2 lbs. frozen hash browns, thawed
 1/2 c. chopped onion
 2 c. Cheddar cheese
- 1 tsp. salt
 1/4 tsp. pepper
 1 carton sour cream
 1 1/2 cans cream of chicken soup

Mix well. Mix 1/4 cup melted butter with 2 cups cornflakes, crushed. Put on top of the casserole. Bake at 350° for 50 minutes.

ESCALLOPED POTATOES

Cheryl Wuebker

- 8 potatoes, uncooked, sliced thin
 1 can cream of mushroom soup
- 3 to 4 slices cheese
 Onion

Layer of (4) potatoes in bottom of dish, then 1/2 can of soup, layer of 4 potatoes, then rest of soup and top with cheese. Sprinkle a little onion throughout the layers also. Bake at 350° for 1 1/2 hours.

HANDY MASHED POTATOES**Sally Kangley**

12 lg. potatoes, peeled and boiled in salted water	1 (8 oz.) carton sour cream
1 (8 oz.) pkg. cream cheese, softened	1 tsp. onion powder
	1/4 c. melted margarine
	Paprika

Combine cooked potatoes, cream cheese, sour cream, onion powder and whip or mash until fluffy. Add a little milk, if needed. Spread in a buttered 9 x 13 inch pan and refrigerate or freeze until needed. When ready to use, drizzle melted margarine over the top and sprinkle with paprika. Bake at 350° for 1 hour.

SCALLOPED POTATOES (Au Gratin.)**Linda Boettcher**

5 to 8 potatoes, sliced	1 can cream of celery soup
1 can cheese soup	1 can milk
2 c. chopped ham	1 sm. onion, chopped

Place all ingredients in casserole dish. Bake 350° for 1 1/2 hours.

SWEET POTATOES**Jan Kretlow**

5 c. mashed sweet potatoes	2 eggs
1 c. sugar	1 tsp. vanilla
1 stick butter	

Mix together and put into casserole. Put on topping. Bake at 350° for 1/2 hour.

TOPPING:

1/3 c. butter	1 c. brown sugar
1 c. pecans	1/3 c. flour

The autumn leaves are falling down!
The long faced poet cries,
But would he have them falling up
And cluttering up the skies?

GREEN RICE**Diane Patton**

3 c. cooked rice	1 c. chopped fresh parsley
1/2 c. grated Cheddar cheese	1/3 c. chopped onion
1/4 c. chopped green pepper	1 clove garlic, minced
14 1/2 oz. evaporated milk	2 eggs, beaten
1 T. salt	1/2 tsp. seasoned salt
1/4 tsp. Ac'cent	1/2 tsp. pepper
1/2 c. vegetable oil	Juice and grated rind of 1 lemon

Mix rice, parsley, cheese, onion, green pepper and garlic in greased 2 quart casserole. Blend rest of ingredients. Mix into rice. Sprinkle with paprika. Bake at 350° about 45 minutes or until like a soft custard.
Serves - 10.

VEG-ALL CASSEROLE**Gaylene Zehr**

2 cans Veg-all, drained

Melt 1/4 cup butter, 1/4 cup flour, 1 teaspoon salt, 1 1/2 cups milk and 1/4 cup Velveeta. Put in a 9 x 9 inch or medium sized casserole. Mix 1 stick melted butter with 4 cups bread cubes. Put on top. Cover and bake 35 minutes, uncover and bake 10 more minutes. 350° temperature.

VEGETABLES**Shelly McIntyre**

1 sm. jar Cheez Whiz	1 can cream of mushroom, chicken
1 pkg. frozen cauliflower	or celery soup
1 pkg. frozen broccoli	1 pkg. frozen Brussels sprouts

Heat Cheez Whiz and soup. Put vegetables in casserole. Pour in the sauce. Bake at 350° for 30 minutes.

To those who talk and talk and talk
This proverb should appeal.
The steam that blows the whistle
Will never turn the wheel.

HEAVENLY VEGETABLE CASSEROLE**Donna Klocke**

1 can **each** Cheddar cheese soup, 1 c. frozen broccoli cuts **or**
 cream of celery soup **and** fresh partially cooked
 cream of potato soup 1 c. sliced fresh carrots
 1 (16 oz.) can French cut 1 c. bread crumbs
 green beans 1/2 c. grated Parmesan cheese
 Salt **and** pepper, to taste

Mix soups, vegetables, salt and pepper. Place in a greased 9 x 13 inch baking dish. Sprinkle bread crumbs and Parmesan cheese on top. Bake at 350° for 45 minutes. Top should be slightly brownish and vegetables tender.

VEGGIE PIZZA**SMCH Auxiliary**

Press 1 package Pillsbury crescent rolls into a 9 x 13 inch pan and bake according to directions.

Mix:

8 oz. soft cream cheese 1 tsp. dill weed
 1 c. mayonnaise

Spread over cooled crust. Cut into 2 inch squares then sprinkle with finely chopped vegetables, carrots, green peppers, radishes, celery, cauliflower, broccoli, green onion, about 1/2 cup of each.

NOTE: For larger parties use 2 crescent roll packages in jelly-roll pan. Same amount of filling and 1 cup each of veggies.

ZUCCHINI CASSEROLE**Bev Gordon**

2 lbs. zucchini 10 **or** a few more soda crackers
 1 med. onion 1 T. melted oleo
 2 eggs 1 c. Velveeta cheese, grated
 1/2 c. milk 1/2 **to** 1 tsp. Ac'cent
 Salt **and** pepper

Cook sliced zucchini and onion in small amount of water until tender. Drain and mash. Beat eggs and blend with milk. Add to zucchini. Add cracker crumbs, butter, salt and pepper, Ac'cent and cheese. Pour into buttered casserole. Sprinkle with a few cracker crumbs and paprika. Dot with butter. Bake at 375° for 45 to 60 minutes.

VEGETABLE PIZZA**Barb Kleemeier**

2 pkgs. crescent rolls	2 (8 oz.) pkgs. cream cheese
2/3 c. Miracle Whip	1 tsp. minced onions
1/2 tsp. salt	1 c. shredded Cheddar cheese
1 c. green pepper	1 c. cauliflower, cut sm.
1/2 c. ripe olives	2 c. fresh tomatoes
1 c. mushrooms, chopped	

Spread crescent rolls out on a cookie sheet. Pinch seams together so it lays flat like a pizza crust. Bake 12 to 15 minutes at 400°. Then mix cream cheese, Miracle Whip, onion and salt. Spread on crust. Sprinkle top with vegetables and top with cheese. Any vegetables can be used. Create your own. Cut in squares.

SOMETHING SPECIAL ZUCCHINI**Mary Ann Boyle**

2 med. or 4 sm. zucchini, diagonally sliced	2 tomatoes, sliced
1 lg. sweet white onion, thinly sliced	2 green peppers, sliced
Salt and pepper	2 T. butter
	12 slices American cheese

In a buttered shallow 2 quart baking dish, arrange half the zucchini around sides and over bottom of dish. Add half the onion, tomatoes, green pepper and 4 slices of cheese. Sprinkle with salt and pepper. Dot with half the butter. Repeat the procedure. Dish will be very full. Cover tightly with foil. Bake in a 375° oven for 45 to 60 minutes or until vegetables are tender. Cut remaining 4 slices of cheese in half diagonally. Remove dish from oven. Uncover. Arrange cheese over vegetables. Return to oven for 2 minutes or until cheese softens. Serves - 4 to 6.

NOTE: This recipe is from my Mom, Annabelle Craig.



* * * * *

MIX-ELLANEOUS

NEBRASKA SANDCAT DELIGHT

David D Gidel

- A. Skin the cat, removing all fins, barbs, tail, head and horns and ticks.
- B. Slit belly from tail to head and remove all entrails, except gizzard.
- C. Spread the fish belly-down on a 1 x 12 inch plank about 2 foot long. I prefer cottonwood although Russian olive is traditional.
- D. Tack the fish to the board with scaffolding nails.
Never, never use epoxy glue in fish recipes.
- E. Brush bacon grease on the fish and board, season with sage, chili powder and Dorothy Lynch salad dressing.
- F. Prop the board and fish before a campfire for approximately 21 minutes, basting all the while with the seasonings suggested above.
- G. Finally, douse thoroughly with cheap bourbon, remove the fish from the board, discard the fish, and eat the board, with parsley or musk-thistle garnish.

TO MAKE A CAKE

Author Unknown

Light oven. Get out utensils and ingredients. Remove blocks and toy autos from table. Grease pan, crack nuts. Measure two cups of flour, remove Johnny's hands from flour, wash flour off him. Remeasure flour. Put flour, baking powder and salt in sifter. Get dustpan and brush up pieces of bowl Johnny knocked on floor. Get another bowl. Answer the doorbell. Return to kitchen. Remove Johnny's hands from bowl. Wash Johnny. Answer phone. Return. Remove 1/4 inch salt from greased pan. Grease another pan. Remove Johnny's hands from bowl. Take greased pan and find a layer of nutshells in it. Head for Johnny who flees, knocking bowl off table. Wash kitchen floor, table, walls and dishes. Call the **baker**. Lie down.

MUD PIE AND MUD DRINK

Dianna Boettcher, age 11

MUD PIE:

Dirt	Water
1 pan or 1 pail	1 knife
Sun	1 spoon

Put the dirt into the pail. Next, pour the water into the pail. Stir with the spoon. Put in the sun for 48 hours. When done, cut with the knife. Eat??

MUD DRINK:

1 1/2 cups of rain water out of a puddle of rain. 1 cup dirt and 1 spoon.

Put the rain water in the cup. Next, put the dirt in. Mix good. Drink??

NOTE: I really don't think you ought to try this. I just made it up.

BATTER FOR FISH

Sandi Feld

1 c. flour	1/8 tsp. baking powder
1/2 tsp. sugar	1 c. ice water
1/2 tsp. salt	2 T. cooking oil
1 egg, beaten	

Combine. Dip fish in it and deep fat fry.

MUSICAL MENU

Flute Juice
 Cello Salad
 Tromboneless Ham or Tuba Fish Casserole
 Buttered Cornet
 Sweet Potato Puffs
 Hot Drum Rolls
 Piccolos and Clarinet Sticks
 Triangle Tarts
 Chocolate-Covered French Hornets

QUICK AND EASY STUFFING

Carol Moberg

1 (16 oz.) loaf of white bread, 1/2 tsp. salt
 torn into crumbs 1/4 tsp. pepper
 1 can cream of celery soup 1/3 c. butter or margarine,
 1/4 c. chopped onion melted
 1/2 tsp. sage

Bread does not need to be dry. Combine all ingredients and use to stuff bird or put in greased casserole for side dish. Bake casserole at 350° for 45 to 50 minutes or until desired brownness.

LIME PICKLES

Jan Kretlow

10 lbs. peeled and sliced 2 1/2 to 3 c. lime
 cucumbers 3 gal. water

Soak overnight, stir occasionally. Drain, rinse well and soak in clear water for 4 to 6 hours. Drain and pour syrup over pickles. Heat pickles and syrup, soak overnight. Put on stove, heat to boil. Simmer 35 minutes or until pickles are clear. Put in jars and seal.

SYRUP:

12 c. vinegar 12 c. sugar
 Cap of green food color Spice bag

SPICE BAG:

1 1/3 T. salt 1 1/2 tsp. celery seed
 1 1/2 tsp. whole cloves 1/2 T. mixed pickling spice
 2 sticks cinnamon

REFRIGERATOR PICKLES

Dorothy Grimm, Ft Dodge, IA

Cucumbers Onions, sliced
 4 c. sugar 4 c. white vinegar
 1/4 c. canning salt 1 1/2 tsp. turmeric
 1 1/2 tsp. celery seed 1 tsp. mustard seed

Do **not** peel cucumbers. Slice thin and put into jars along with slices of onions. Mix sugar, vinegar, salt, turmeric, celery seed and mustard seed. Pour over the cucumbers and onions in

Continued Next Page

REFRIGERATOR PICKLES (Continued)

jars. Seal. Put in refrigerator. These will keep a year!!
Enough - For 3 quarts.

RED SPICED CUCUMBERS

Jan Kretlow

2 gallons large cukes, sliced, peeled and seeded.

I peel and slice, then remove seed with melon ball maker to make cukes look like a spiced apple ring.

Add 2 cups lime to 8 1/2 quarts water, enough to cover.

Let stand 24 hours, drain and wash. Simmer for 2 hours in 1 cup vinegar, 1 small bottle red food color and 1 tablespoon alum, and enough water to cover. Drain. Heat syrup to boil and pour over rings. Let stand overnight. Drain and reheat syrup for 3 mornings. Third morning seal.

SYRUP:

2 c. vinegar

2 c. water

10 c. sugar

8 sticks cinnamon

1 (6 oz.) pkg. red hots

WATERMELON PICKLES

Dorothy Grimm, Ft Dodge, IA

Rind of melon

3 c. water

1 c. white vinegar

2 1/2 c. sugar

Nutmeg

Cinnamon

Cut rind off melon. Can leave into larger pieces for now. Soak overnight in weak salt brine. Use canning salt. Drain.

Can now cut into sizes you like. Make a syrup of water, vinegar, sugar, a little nutmeg and a little cinnamon. You can use stick cinnamon. Heat and put melon rind in and boil until tender.

Put into jars and seal.

Makes - 3 quarts.

I also use this recipe for extra large green cucumbers. Peel, cut in half and take out seeds. Cut into strips, then do as above.

Praising yourself to the sky will not get you there.

CARAMEL POPCORN

Mary Ann Boyle

10 qts. popped popcorn	2 c. brown sugar, packed
1 c. (2 sticks) margarine	1/2 c. white syrup
1 tsp. salt	1 tsp. soda

Have popped popcorn in large container or divide between top and bottom of large roaster. Mix other ingredients, except soda, in a 3 quart saucepan. Bring to a full rolling boil, then cook 5 minutes longer. Remove from stove. Add soda, it will rise up when soda is added. Mix thoroughly. Pour over popped corn and stir to coat popcorn. Bake in 200° oven for at least one hour, stirring every fifteen minutes.

NOTE: This recipe is from my friend Lisa Madsen.

CINNAMON CORN

Hilda Hartling

2 c. sugar	1/2 c. Karo white syrup
1 c. butter	1 tsp. salt
1 tsp. baking soda	1 tsp. cinnamon oil
Red food color	8 qts. popped corn

Mix sugar, syrup, butter and salt in saucepan and boil 5 minutes or to 248°. Carefully add food color, baking soda and cinnamon oil. Pour syrup over 8 quarts of popped corn. Stir quickly. Spread in flat pans and bake at 200° for one hour, stirring every 15 minutes.

PEPPER NUTS (With lard.)

Linda Green

1/2 c. lard	1/4 tsp. salt
1 1/2 c. sugar	1/4 tsp. cardamon
1 1/2 c. light corn syrup	1/4 tsp. nutmeg
6 c. sifted flour	1/4 tsp. cloves
4 1/2 tsp. baking powder	1/4 tsp. allspice
1/4 tsp. pepper	1/2 c. milk
1/4 tsp. vanilla	1/4 tsp. cinnamon

Cream lard; beat in sugar gradually. Blend in corn syrup and vanilla. Add sifted dry ingredients alternately with milk. Roll in strips the width of a pencil on a floured surface. Cut

Continued Next Page

PEPPER NUTS (Continued)

into 1/2 inch pieces. Place on greased baking sheet. Bake in moderate oven, 375°, until browned, about 15 minutes. Serve in bowls like nuts or popcorn.

Makes - 4 1/2 quarts.

BEER NUTS**Mary Voith**

1 pkg. raw nuts 1/2 c. water
1 c. sugar

Boil on top of stove until water is all gone. Put on a buttered cookie sheet. Salt good and put in a 300° oven for 30 minutes. Stir after the first 15 minutes. Let cool and store in a tight container.

SWEET CEREAL NIBBLERS**Mary Voith**

3 T. melted butter 1/4 c. honey
2 c. Rice Chex 2 c. Corn Chex
1 c. cashews 1 c. coconut

Stir butter and honey together. Pour over mixture of Chex, nuts and coconut. Mix well. Bake at 300° for 25 minutes, stirring twice during baking time. Toss while cooling. Keep well in airtight container.

T.V. SNACKS**Carol Pedersen**

1 box Rice Chex 3/4 c. vegetable oil
1 box Corn Chex 1/2 tsp. garlic salt
1 lb. cashew nuts 1/2 tsp. salt
1 box Cheerios 1/4 lb. butter
1 lb. mixed nuts 1/2 tsp. Ac'cent salt
1 pkg. salted peanuts

Bake two hours at 200°, stirring every 1/2 hour.
For microwave: Cook on **high power** for 3 minutes. Stir. Cook 3 minutes more.

SWEET CHEX PARTY MIX**(continued) Kandis Fryar**

- | | |
|----------------|---------------------------|
| 1 c. Corn Chex | 1/2 c. cocktail peanuts |
| 1 c. Rice Chex | 1/3 c. powdered milk, dry |
| 2 c. Bran Chex | 1/4 c. brown sugar |
| 1/2 c. coconut | 1/4 c. sunflower nuts |
| | 1/2 c. raisins |
| 1/3 c. honey | 3 T. vegetable oil |

Combine cereal, coconut, nuts, powdered milk and sugar in large bowl.

Combine honey and oil. Pour over cereal mixture, stirring to coat. Spread in cookie sheet. Bake 25 minutes at 300°, stirring twice during baking.

OYSTER CRACKER SNACK**Marilyn Nicholson**

- | | |
|----------------------|----------------------------------|
| 1/4 tsp. garlic salt | 1/2 tsp. lemon pepper |
| 1/2 tsp. dill weed | 1 envelope ranch dressing |
| 1 c. Mazola oil | 2 (12 oz.) pkgs. oyster crackers |

Mix seasonings, dressing, oil. Pour over the crackers in a large container or paper bag. Shake until well coated. Store in an airtight container.

OYSTER CRACKER SNACK TREAT**Mary Ann Boyle**

- 2 pkgs. oyster crackers
Put in large brown bag.

- Mix:
- | | |
|------------------------|--|
| 1 c. oil | 1 pkg. Hidden Valley Ranch salad dressing mix, dry |
| 1/2 tsp. dill weed | |
| 1/2 tsp. garlic powder | |

Pour oil mixture over crackers and shake. Leave in bag until dry, couple of hours or overnight. Store in tight container.

NOTE: This recipe came from Nancy Jackson.

OYSTER CRACKER TREATS**Charlotte Ludwig**

3/4 c. oil	1/2 tsp. lemon and pepper seasoning
1 envelope dry Hidden Valley Ranch	1 tsp. Lawry's seasoned salt
1 tsp. garlic salt	1 pkg. oyster crackers
1/2 tsp. dill weed	

Put oyster crackers in brown paper sack. Add oil. Shake. Add mixed seasonings. Shake well.

Can also bake at 325° for 15 minutes. Stir once.

APPLE BUTTER**Linda Green**

Peel, core and slice about 12 medium apples.

1 qt. apple pulp	3 c. sugar
1 tsp. cinnamon	1/8 tsp. nutmeg

Mix and place over slow fire to start. Stir to keep from sticking. Can increase heat after sugar has dissolved. Can mash apples as they cook instead of before. When mixture clings between tines of fork, pour into containers and seal.

BLUEBERRY - RHUBARB JAM**Edna Volk**

5 c. rhubarb, cut fine	1 c. water
5 c. sugar	1 can blueberry pie filling
2 (3 oz.) boxes raspberry Jello	

Cook rhubarb and water until tender. Add sugar and cook a few minutes, stirring constantly. Add pie filling and cook 6 to 8 minutes more. Remove from heat and add Jello. Stir until completely dissolved. Pour into jars and seal. Store in refrigerator or freezer.

The quickest way to acquire self-confidence is to do exactly what you are afraid to do.

FREEZER JAM

Janet Anderson

7 c. rhubarb, cut fine 1 can pie filling
4 c. sugar 2 sm. pkg. Jello

Boil rhubarb, sugar and pie filling for 10 minutes. Then add Jello and stir. Put in containers and freeze.

Blueberry, apricot, peach and cherry pie fillings work well. This keeps all winter.

GREEN PEPPER JELLY

Marilyn Nicholson

1 1/2 c. chopped green pepper 30 to 40 drops Tabasco sauce
1 1/2 c. cider vinegar 1 bottle liquid pectin
6 1/2 c. sugar

Combine first four ingredients. Bring to a boil. Remove from heat and set aside for 20 minutes. Return to heat and boil 2 minutes. Remove from heat. Skim and remove pepper. Add pectin and green food coloring. Pour in sterilized jars and cover with paraffin. Serve over cream cheese. Also good with lamb, pork or chicken.

RHUBARB CHERRY JAM

Mrs Norma R Lemen

6 c. rhubarb, chopped 4 c. sugar
2 (3 oz.) box cherry gelatin 1 can instant cherry pie mix

Mix rhubarb and sugar. Let set overnight. Next day, cook 10 minutes. Add dry gelatin and cherry pie mix, while boiling, after the 10 minutes. Store in freezer or refrigerator.

Makes - 8 cups.

Crisp fresh vegetables are everyone's delight.

Buy them in season the price will be right.

Cook, fry or toss for a salad -

Vegetables always tempt the palate.

DAD'S FAVORITE EGGNOG**Cheryl Wuebker**

6 eggs
 3/4 c. sugar
 1 pt. cream

1 pt. milk
 1 pt. Four Roses
 1 oz. Meyer's Jamaica rum

Beat separately yolks and whites of eggs. Add 1/2 cup of sugar to yolks. Add 1/4 cup of sugar to whites after beating very stiff. Mix egg whites with yolks. Stir in cream and milk. Add the Four Roses and rum. Stir thoroughly. Serve cold with grated nutmeg.

Makes - 5 pints.

APRICOT PUNCH**Rachel Berg**

1 lg. can frozen orange juice
 1 (46 oz.) can apricot nectar
 1 fifth apricot brandy

1/2 fifth whiskey **or** bourbon
 2 lg. bottles 7-Up

BLUE PUNCH (For graduation.)**Ames Extension Office**

1 gal. water
 1/2 c. sugar
 11 (6 oz.) cans frozen
 lemonade

1 scant T. blue food coloring
 1/4 T. green coloring
 11 (12 oz.) bottles 7-Up
 1/2 gal. pineapple sherbet

Mix water, sugar and lemonade. Add food coloring together and add slowly, just 1 scant drop at a time. Add 7-Up and sherbet. Makes - 50 to 75 cups.

Do not use ginger ale. It will cause the punch to turn green.

There isn't any question
 But that appetites are fickle
 And sometimes nothing fills the bill
 Like a tart or spicy pickle.

HOT MULLED PUNCH**Kandis Fryar**

1 1/2 qt. bottle cranberry juice	2 qts. apple cider
1/2 c. brown sugar	1/2 tsp. salt
4 cinnamon sticks	1 1/2 tsp. whole cloves

Combine juice, cider, sugar and salt in crock pot. Tie cinnamon sticks and cloves in small cloth and add to liquid. Simmer in crock pot on low all day. Remove spices before serving. Ladle in cups to serve.

Serves - 28.

SHERBET PUNCH**Phyllis Hutchinson**

1/2 gal. raspberry or orange or lime sherbet	3 (28 oz.) bottles ginger ale, chilled
---	---

Put sherbet into punch bowl and let soften slightly. Add ginger ale and blend lightly.

SHIRLEY ROBY'S PUNCH**Jan Kretlow**

2 pkgs. Kool-Aid, make per directions	1 lg. can pineapple juice
1 lg. frozen lemonade, make per directions.	1 bottle 7-Up

Mix everything together, except 7-Up. Add this just before serving.

This can be made any color just by the kind of Kool-Aid used.

Of all beverages made by a woman
No matter how well "ma" taught her;
There is none as cool and refreshing
As a drink of just plain water.

SLUSH**Niki Smith**

- | | |
|----------------|------------------------------------|
| 9 c. water | 1 (12 oz.) can frozen orange juice |
| 1 1/2 c. sugar | 1 (12 oz.) can frozen lemonade |

Mix all until melted and sugar is dissolved. Add 12 ounces vodka. Freeze until firm, about 24 hours.

To serve - Stir and fill glass 1/2 full with slush and finish filling with chilled 7-Up or ginger ale.

SLUSH**Beverly Lampe**

- | | |
|------------------------------------|--------------------------------------|
| 2 cans chunky fruit, juice and all | 3 c. hot water |
| 1 c. sugar | 1 (12 oz.) can frozen lemonade |
| 1 (12 oz.) can frozen orange juice | 6 bananas |
| | 2 (10 oz.) boxes frozen strawberries |

Stir all together and freeze. When ready to serve use - 3/4 part slush and 1/4 part 7-Up or ginger ale.

PEACH SCHNAPPS SLUSH**Janet Anderson**

- | | |
|---|------------------------|
| 1 (12 oz.) can orange juice concentrate | 6 cans water |
| 1 (12 oz.) can frozen lemonade | 1/4 c. sugar |
| | 1 fifth peach schnapps |

Mix together and freeze. Mix with 7-Up to serve.

FUDGESICLES**Beverly Lampe**

- | | |
|----------------------------------|------------------------------------|
| 1 pkg. instant chocolate pudding | 1/2 c. cream or half & half |
| 1/6 c. sugar | 2 c. milk |

Mix well and freeze in popsicle molds or paper cups.

POPSICLES**Mary Ann Boyle**

1 pkg. Jello, any flavor	1 pkg. Kool-Aid, same flavor as Jello
1/2 c. sugar	
2 c. cold water	2 c. boiling water

Mix Jello, Kool-Aid and sugar. Add boiling water and stir until dissolved. Add cold water. Put in popsicle molds or in paper cups with wooden sticks for handles. Freeze.

FINGER PAINT**Marlene Ambrecht**

Mix 1/2 cup Linit starch with cold water to make smooth paste. Add 1 1/3 cup boiling water and cook until it is glossy. Stir in 1/2 cup soap flakes. Cool, then add 1 tablespoon glycerine. Stir in desired color. Store in covered jar in refrigerator.

MODELING DOUGH**Marlene Ambrecht**

1 c. cornstarch	1 1/4 c. cold water
2 c. baking soda	

Cook over medium heat, stirring constantly, until mixture thickens to consistency of mashed potatoes. Remove from heat. Add food coloring. Cover with a damp cloth until cool. Then knead for a few minutes. Store in plastic bag to keep moist. May have to add some flour when kneading.

PLAY DOUGH**Sue Carlson**

2 c. flour	1 1/2 c. boiling water
1 c. salt	3 T. salad oil
2 T. powdered alum	Food coloring

Mix, store in tightly covered container. Add more flour, if sticky.

PLAY DOUGH

Sandi Feld

1 c. salt	2 c. water
2 c. flour	2 T. oil
4 tsp. cream of tartar	Food coloring

Mix dry ingredients together, then add liquids. Cook over low heat until it forms a ball. You can leave it white, then divide into four parts when done and add the food coloring to make different colors.

PLAY DOUGH

Glenda Triplett

1 1/2 c. salt	1 1/2 tsp. oil
Food coloring	3 c. flour
3 c. boiling water	1 1/2 T. alum

Mix dry ingredients. Add liquid. Knead until smooth. Place in tightly covered container.

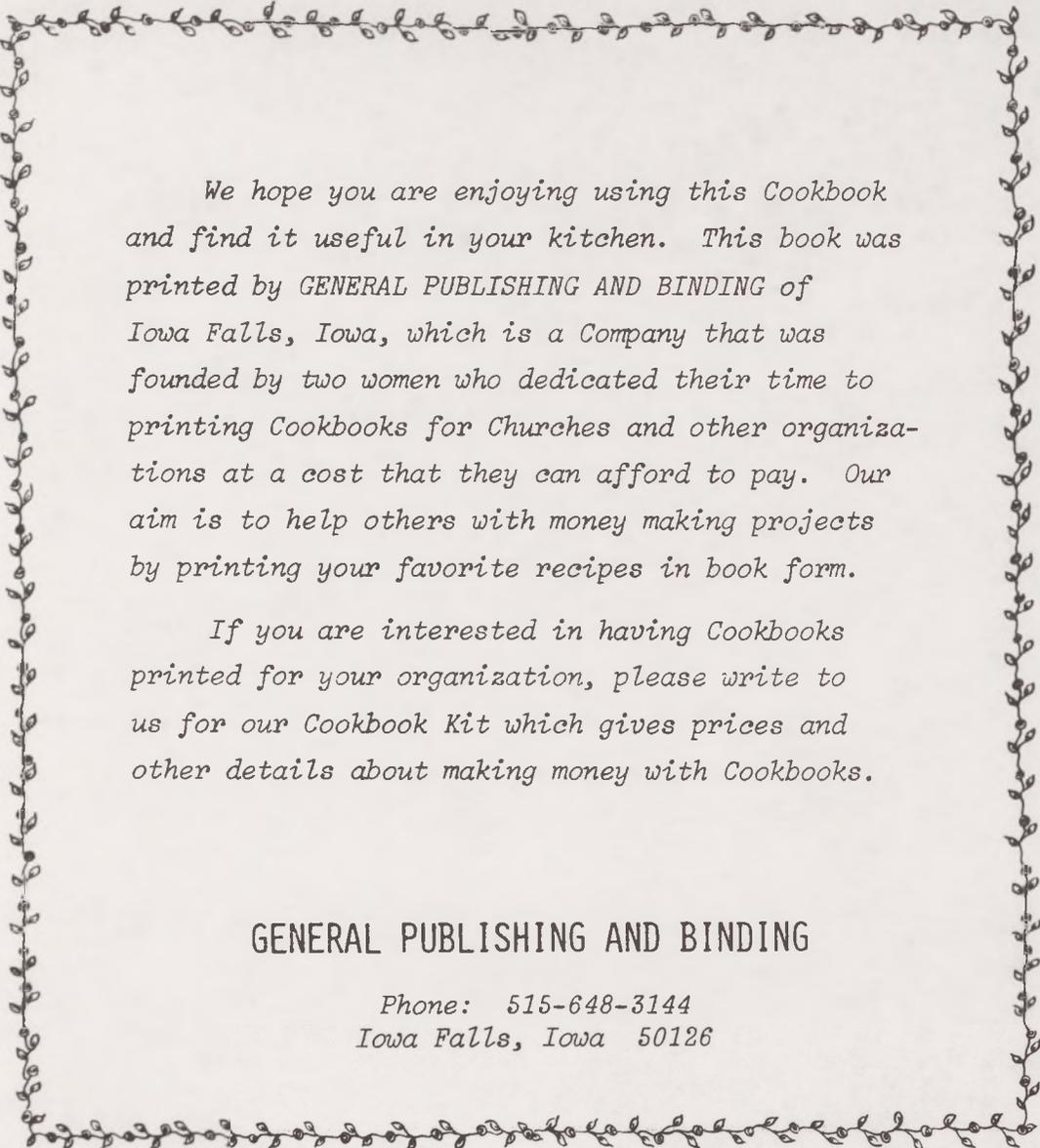
ANTI-STING, ANTI-BITE SOLUTION

Linda Boettcher

1 tsp. baking soda	1/3 c. unscented household
1 tsp. unseasoned meat	ammonia
tenderizer, Adolph's	

Mix together and put on any insect sting or bite. Works really well.





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Phone: 515-648-3144
Iowa Falls, Iowa 50126

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