

Oregon Trail Days

Cook Book



Eddyville, Iowa

In the summer of 1840, Jabish P. Eddy, a trader, opened an Indian trading post at the Indian village of Hard Fish and the present site of Eddyville. There were 2000 Sauk and Fox Indians living in bark tepees and wickups on the east bank of the Des Moines River. The name of the village was Wishecomequa.

In October of 1842, the indians ceded the title of the "New Purchase" land, which included the Indian village of Hard Fish and the trading post, to the government.

On May 1, 1843 the "New Purchase" was opened to settlers and J.P. Eddy, with the help of a government grant, claimed the Hard Fish village and laid out the town of Eddyville. He also established a ferry in 1844 and in the 1850's the town became known as an outfitting point for wagon trains traveling west. Steamboats navigated the river from 1844 to 1865; gold rush miners paused on their trip west and Ezra Mecker outfitted and led a wagon train to Oregon in 1852. Eddyville was the Western Union terminal in 1864 and a railroad terminal from 1861 to 1866, which made the town an important link to the west during the Civil War. The Iowa Stage Company ran a line through Eddyville in 1848 and in 1858 a wagon bridge was built across the Des Moines River.

The population of Eddyville in 1850 was 330, but it had grown to 2000 by 1857.

In the next 127 years, Eddyville saw disastrous floods, fires and depressions, but the town always rebuilt and recovered. Many descendants of those early pioneers still live in the Eddyville community 141 years after Jabish P. Eddy platted the town of Eddyville in 1843.

The Oregon Trail Days Committee wishes to thank all who furnished recipes for this book. We also want to thank Doris Lewman for the art work and all of the members of the committee and community who contributed many hours of effort to make this cookbook a success.

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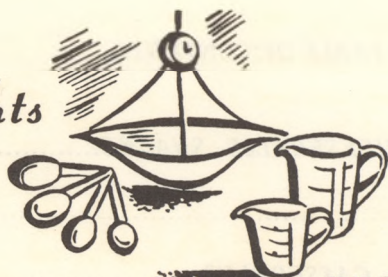
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Weights



and Measures

Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

Guide to Weights and Measures

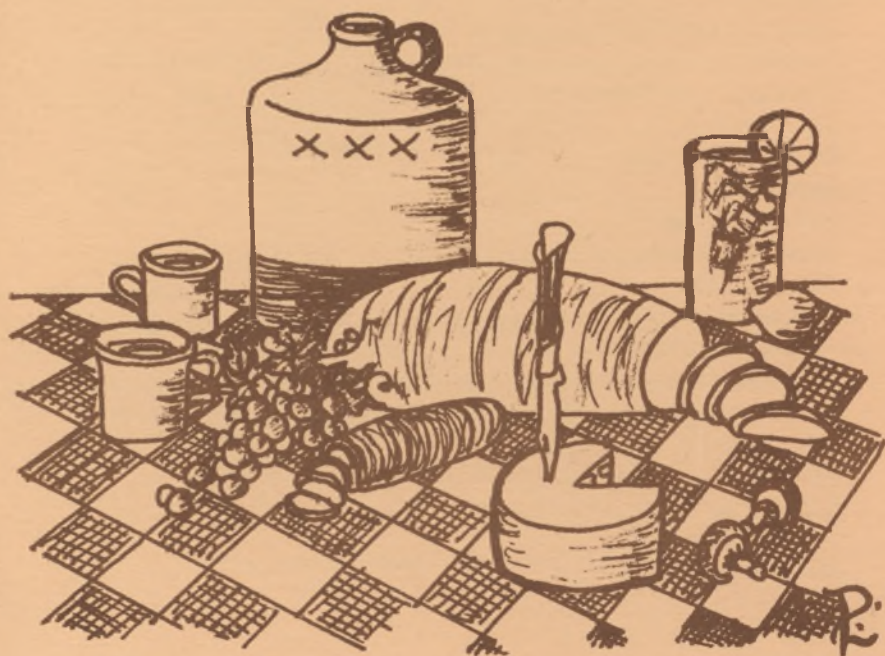
1 teaspoon - 60 drops
3 teaspoons - 1 tablespoon
2 tablespoons - 1 fluid ounce
4 tablespoons - $\frac{1}{4}$ cup
 $5\frac{1}{3}$ tablespoons - $\frac{1}{3}$ cup
8 tablespoons - $\frac{1}{2}$ cup
16 tablespoons - 1 cup

1 pound - 16 ounces
1 cup - $\frac{1}{2}$ pint
2 cups - 1 pint
4 cups - 1 quart
4 quarts - 1 gallon
8 quarts - 1 peck
4 pecks - 1 bushel

Substitutions and Equivalents

2 tablespoons of fat - 1 ounce
1 cup of fat - $\frac{1}{2}$ pound
1 pound of butter - 2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt - 1 cup butter
2 cups sugar - 1 pound
 $2\frac{1}{2}$ cups packed brown sugar - 1 pound
 $1\frac{1}{3}$ cups packed brown sugar - 1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar - 1 pound
4 cups sifted all purpose flour - 1 pound
 $4\frac{1}{2}$ cups sifted cake flour - 1 pound
1 ounce bitter chocolate - 1 square
4 tablespoons cocoa plus 2 teaspoons butter - 1 ounce of bitter chocolate
1 cup egg whites - 8 to 10 whites
1 cup egg yolks - 12 to 14 yolks
16 marshmallows - $\frac{1}{4}$ pound
1 tablespoon cornstarch - 2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice + 1 cup milk - 1 cup sour milk
10 graham crackers - 1 cup fine crumbs
1 cup whipping cream - 2 cups whipped
1 cup evaporated milk - 3 cups whipped
1 lemon - 3 to 4 tablespoons juice
1 orange - 6 to 8 tablespoons juice
1 cup uncooked rice - 3 to 4 cups cooked rice

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BEVERAGES

BLUE PUNCH

Willamae Brower

- | | |
|-------------------------------------|--------------------------------------|
| 1 gallon water | 1 scant T. blue food color |
| ½ C. sugar or to taste | ¼ T. green food coloring |
| 11 (6 oz. ea.) cans frozen lemonade | 11 (12 oz. ea.) cans lemon-lime soda |
- Mix and chill. Just before serving add ½ gallon of pineapple sherbet. Makes 80 4 oz. servings.

SUNSHINE PUNCH

Vivian Jager

- | | |
|------------------------------------|------------------------------|
| 1 (12 oz.) can frozen orange juice | 1 (6 oz.) can frozen limeade |
| 1 (12 oz.) can frozen lemonade | 2 qt. water |
| 1 (12 oz.) can frozen Five Alive | 2 qt. ginger ale or 7-Up |
- Mix first 5 ingredients together and add ginger ale just before serving.

PUNCH

Evelyn Den Hartog

- | | |
|---|--|
| 1 small box gelatin
(peach, red raspberry, etc.) | 1 can Hi-C peach or Hawaiian
Very Berry, etc. |
| 1 C. hot water | 32 oz. of 7-Up |
- Dissolve gelatin in hot water. Mix with Hi-C or punch. Cool in refrigerator and when ready to serve add 7-Up.

PINK PUNCH

Cathy Deevers

- | | |
|---|------------------------------------|
| 1 bottle (25.6 oz.) pink sparkling
catawba grape juice | 1 pkg. (10 oz.) frozen raspberries |
|---|------------------------------------|
- Chill grape juice. Cut frozen raspberries into one-fourth's. Place raspberries and 1 C. grape juice in blender container. Cover and blend for 15 seconds on high speed. Strain and pour remaining grape juice into small punch bowl or pitcher. Stir in raspberry mixture and serve immediately. Makes 8 servings.

The greatest remedy for anger is delay.

SPECIAL ORANGE DRINK

Cindy Chambers

6 oz. frozen orange juice concentrate
1 C. water
1 C. milk or pineapple juice
1/3 C. sugar or sweetner

1 tsp. vanilla
12 crushed ice cubes
1 egg (optional)

Put all ingredients in blender; blend well and serve.

ELDERBERRY WINE

Olive Jones

3 gallon elderberries
3 qt. grapes

3 qt. boiling water
Sugar

Pour boiling water over berries and grapes. Let stand for 24 hours. Squeeze and strain juice. Add 4 pounds sugar to each gallon of juice. Let stand for 9 days and bottle, don't seal for 2 more weeks.

EGGNOG

Phyllis Chambers

1 egg
1/4 C. sugar

2 tsp. lemon extract
1 glass milk

Beat egg well with mixer. Mix in sugar, lemon and milk till fluffy. Makes one glass.

HOT CINNAMON CHOCOLATE

Cathy Deever

6 C. milk
1/2 C. sugar
3 sq. (3 oz. ea.) unsweetened chocolate
(cut-up)
1 tsp. ground cinnamon

1/4 tsp. salt
2 beaten eggs
2 tsp. vanilla
Stick cinnamon (optional)

In saucepan combine milk, sugar, chocolate, ground cinnamon, and salt. Heat and stir till chocolate melts and milk is very hot. Gradually stir 1 cup of the hot mixture into the eggs; return all to saucepan. Cook 2 to 3 minutes more over low heat. Remove from heat and add vanilla; beat with rotary beater till very frothy. Pour into mugs and garnish with cinnamon sticks, if desired. Makes 6 servings.

CHOCOLATE PEANUT BUTTER COZY

Becky Wolver

2 C. milk
1½ C. miniature marshmallows
⅓ C. chocolate flavored syrup
2 T. creamy peanut butter
Whipped cream
Chopped peanuts

Combine milk, marshmallows, chocolate syrup and butter. Heat slowly, stirring till marshmallows melt. Serve in warm mugs. Top with whipped cream and chopped nuts. Makes 2 servings.

MOCHA CREAM COZY

Becky Wolver

2 C. milk
1½ C. miniature marshmallows
2½ tsp. instant decaffeinated coffee crystals
¼ C. chocolate flavored syrup

Combine milk, marshmallows, chocolate flavored syrup and instant coffee. Heat slowly, stirring till marshmallows melt. Serve in warm mug. Makes 2 servings.

APPLE CINNAMON COZY

Becky Wolver

2 C. apple cider
2 C. miniature marshmallows
Extra marshmallows
Cinnamon

Combine apple cider and marshmallows. Heat slowly, stirring till marshmallows melt. Serve in warm mug with extra marshmallows on top. Sprinkle with cinnamon; stir. Makes 2 servings.

CRANBERRY GOOD COZY

Becky Wolver

2 C. cranberry juice cocktail
1½ C. miniature marshmallows
½ tsp. ground cinnamon
1/16 tsp. ground cloves
Regular marshmallows

Combine cranberry juice cocktail, marshmallows, cinnamon, and cloves. Heat slowly, stirring till marshmallows melt. Serve in warm mug and top with regular marshmallows. Makes 2 servings.

HOT CHOCOLATE MIX

Evelyn Den Hartog

1 (8 qt.) box dry non-fat milk
2 C. powdered sugar
1 (6 oz.) jar Coffee Mate
1 C. cocoa

Mix ingredients well and store in tightly covered container. For hot chocolate use ⅓ C. mix in cup and pour in hot water and stir.

CRANBERRY TEA

Beverlyn Lehman

- | | |
|------------------------------------|----------------------------|
| 1 qt. cranberry juice cocktail | 1 (6 oz.) can orange juice |
| 1 (6 oz.) can lemonade (undiluted) | (undiluted) |
| 1 pkg. red hots | 2 C. sugar |
| 2 cloves | 1 stick cinnamon |

Boil all ingredients for 7 minutes. Strain and store in refrigerator. Use 1 cups of water to 1 cup of concentrate. This is spicy served hot or cold.

GOLDEN PUNCH

Darlene Miller

- | | |
|--|--|
| 2 cans (6 oz. ea.) frozen orange juice | 2 cans (12 oz. ea.) apricot nectar |
| 2 cans (6 oz. ea.) frozen lemonade | 2 cans (1 pt. 2 oz. ea.) pineapple juice |

Add water to frozen concentrate as directed on the cans. Combine with the apricot nectar and pineapple juice; chill. Yield: 6 quarts or about 50 servings. The full rich flavor of this punch can stand diluting slightly with decorative ice cubes or an ice block.

RUSSIAN TEA

Susie Osterloh

- | | |
|--|-------------------------|
| 1 C. sugar | 1¼ C. Tang orange drink |
| ½ C. instant tea | 1½ tsp. cloves |
| 1 pkg. Wylers lemon-aid mix, sweetened | ½ tsp. nutmeg |
| (2-quart size) | ½ tsp. cinnamon |

Mix together dry and store in jar. To make 1 cup of drink use 3 T. of mix and fill cup with hot water.

HOT APPLE CIDER

Fran Katko

- | | |
|----------------------|---------------------------|
| ½ gallon apple cider | 1 (3-inch) stick cinnamon |
| ¼ C. brown sugar | 1 tsp. whole allspice |
| ¼ tsp. salt | 1 tsp. whole cloves |

Put slices in cloth bag and put in with other ingredients and cook for 20 minutes.

Praising yourself to the sky will not get you there.

HOT SPICED TEA

Katie Foglesong

1/3 C. Tang
1/2 C. sugar
1/2 tsp. cinnamon
Tiny pinch of salt

1 1/4 C. of your favorite brand of
instant tea
1/4 tsp. cloves

May be kept dry indefinitely. To mix use 2 tsp. or to taste in 1 C. boiling water.

DIPS

MEXICAN DIP

Kathy Schippers

1 lb. hamburger & 1 lb. sausage
(cooked & drained)
1 jar hot pepper rings, chopped (optional)
8 oz. bottle taco sauce

1 lb. Velveeta cheese
1 can tomatoes, cut-up (any size)
1 (16 oz.) can tomato sauce
1 can pork & beans (any size)

After cooking meat, put into 3-quart crock pot and cook on High for 6-8 hours, uncovered. Stir occasionally - will stick. May add onion and pepper.

LOW CALORIE VEGETABLE DIP

Fran Katko

1 C. cottage cheese
1 C. real mayonnaise
2 T. lemon juice
Milk, to blend

1 T. dill weed
1/2 tsp. Beau Monde seasoning
1/2 tsp. parsley flakes
1 T. onion flakes

Mix well and serve with vegetables.

DILLY DIP

Deloris Moody
Linda Lewman

1 C. sour cream
1 C. mayonnaise
1 tsp. dill weed
1 T. minced onion

1 T. parsley flakes
1 tsp. Lawry's seasoned salt or
Beau Monde

Mix and keep in refrigerator. Very good for raw vegetables (zucchini, cauliflower and many more).

VEGETABLE DIP

Patricia Den Hartog

- 1 pkg. Hidden Valley dressing (original)
- 1 C. sour cream
- 1 C. real mayonnaise

Mix all ingredients and refrigerate. Great with celery, carrots, broccoli and cauliflower.

SHRIMP DIP

Fran Katko

- 2 (8 oz. ea.) pkg. cream cheese
- 1 T. pickle relish
- 1 (3 oz.) can cocktail shrimp
- Chopped onion, to taste
- (drained)
- Salt, to taste

Mix with mixer and serve with raw vegetables or crackers.

HOT PECAN DIP

Marcia Aalsburg

- 1 (8 oz.) pkg. cream cheese
- 2 T. milk
- 1 pkg. (4 oz.) dried beef
- ¼ C. green pepper (chopped)
- ½ tsp. garlic salt
- ½ C. sour cream
- ½ C. chopped pecans
- 2 T. butter

Blend softened cheese with milk; add dried beef, green pepper, onion, and garlic salt. Mix in sour cream. Melt butter in small skillet; add pecans and salt. Sprinkle over cheese mixture and bake at 350° for 20 minutes. Serve hot with chips or crackers.

SHRIMP DIP

Ann Grooms

- 1 can shrimp (drained)
- Dash of Worcestershire sauce
- 1 or 2 8 oz. pkg. cream cheese
- 1 or 2 T. mayonnaise
- ¼ C. ketchup
- Milk to consistency

Mix with mixer (not blender) until dip consistency.

TACO DIP

Jolleen Durian

- 8 oz. softened cream cheese
- 8 oz. sour cream

Spread sour cream and cream cheese on pizza pan. Spread with taco sauce, hot or milk. Spread as listed, shredded lettuce, cut-up tomatoes and shredded Cheddar cheese. Dip with taco chips.

STRAWBERRY DIP

Jolleen Durian

- | | |
|-------------------------|----------------|
| 8 oz. pkg. cream cheese | 1 stick oleo |
| ½-¾ C. powdered sugar | 1 tsp. vanilla |
| 8 strawberries | |

Put all ingredients in blender and blend until smooth. A great dip for triscuits.

DRIED BEEF DIP

Linda Russell

- | | |
|----------------------------------|---------------------|
| 1 (8 oz.) pkg. cream cheese | ¼ C. Miracle Whip |
| 2 tsp. horseradish | 2 tsp. grated onion |
| 2 tsp. lemon juice | Salt & pepper |
| 1 pkg. dried beef (snipped fine) | |

SPINACH DIP

Diana Rust

- | | |
|--|---|
| 8 oz. real mayonnaise | 1 C. water chestnuts (chopped) |
| 8 oz. sour cream | 1 pkg. Knorr Swiss style vegetable soup mix (dry) |
| 1 pkg. frozen chopped spinach (thawed & drained) | |

Mix together and let set for 24 hours.

VEGETABLE DIP

Becky Picken

- | | |
|-------------------|----------------------------|
| 1 C. mayonnaise | A little garlic salt |
| 1 C. sour cream | ½ tsp. ground black pepper |
| 2 T. minced onion | ½ C. chopped parsley |

Blend all ingredients well and allow to stand covered in refrigerator for 2-3 hours before serving. Serve with celery, cauliflower, peppers, carrots, cucumbers, radishes, green onions, olives, and etc.

DILL DIP

Janice Waters

- | | |
|---------------------|-------------------|
| 2 C. salad dressing | 2 T. minced onion |
| 1 T. dill weed | 2 C. sour cream |
| 1 T. Beau Monde | |

Mix well and refrigerate overnight and serve with chips or any raw vegetables.

MEXICAN HOT DIP

Marcia Aalsburg

- | | |
|---|-----------------------|
| 1 lb. ground beef | 1 lb. Velveeta cheese |
| 1 can green chilies & tomatoes (Elpaso) | ½ tsp. chili powder |
| 2 tsp. Worcestershire sauce | |

Mix together and cook for 1 hour. Serve with tortilla chips. (Use fondue to keep hot.)

DILL DIP

Mary Vance

- | | |
|-------------------------------|------------------------|
| 1 C. real mayonnaise | 1 heaping T. dill weed |
| 1 C. sour cream | 1 T. dry onion flakes |
| 1 tsp. Lowrey's seasoned salt | 2 tsp. parsley flakes |

Mix ahead of time and chill. Yields 2 cups. Real good with vegetables.

HOT CHEESE DIP

Mary Vance

- | | |
|-----------------------|---------------------------------------|
| 2 lb. Velveeta cheese | 1 jar or less, if desired hot or mild |
| 1 can mushroom soup | Picante Salsa taco sauce |

Melt cheese; add sauce and soup. May be kept in crock pot. Serve with Nachos.

DORITO DIP

Colleen Ashman

- | | |
|-----------------------|----------------|
| 1 small onion | Chili peppers |
| 1 lb. Velveeta cheese | Whole tomatoes |
| 3 T. butter | Tobasco sauce |

Cut chili peppers up real fine; drain and squash tomatoes. Melt cheese; add rest of ingredients and mix well. Keep in a slow cooker or crock pot to keep warm.

TUNA ONION DIP

Deanna Francis

- | | |
|-------------------------------|--------------------------------|
| 1 (6½ oz.) can tuna (drained) | 1 med. cucumber (unpeeled & |
| 2 C. sour cream | chopped or 1 C. finely chopped |
| 1 envelope onion soup mix | celery |

Place tuna, sour cream and onion soup mix in medium bowl; mix well. Add cucumber or celery. Cover and chill. Makes 4½ cups dip good for vegetables or crackers.

CHIP DIP

Jan Cruzen

1 lb. hamburger (browned & drained)
1 lb. sausage (browned & drained)
1 small can tomatoes with chilis (drained)
Mix and melt in crock pot.

1 small can green chilis
Onion
1 (2 lb.) box Velveeta cheese

SPINACH DIP

Marcia Aalsburg

1 pt. sour cream
2 pkg. chopped frozen spinach
1 can sliced water chestnuts

2 C. mayonnaise
2 pkg. Knor's mixed veg. soup
2 bunches green onion
(with tops, chopped)

Mix together and let stand awhile before serving. Serve with raw vegetables or crackers.

VEGETABLE DIP

Sue Ann Glenn

1 pt. real mayonnaise
8 oz. container sour cream (small carton)
1 T. Accent salt

1 T. Parmesan cheese
¼ tsp. garlic salt
4 to 6 oz. shredded mozzarella
cheese

Mix all the above ingredients together and refrigerate. Very good for dipping carrot sticks and fresh cauliflower.

APPETIZERS

PATTI'S CUCUMBER SANDWICHES

Beverly Lehman

Cucumber (sliced)
1 pkg. Good Season dry Italian salad
dressing mix
Dill weed

1 (8 oz.) pkg. cream cheese
1 loaf dark bread (cut in half)
(the darker the better)

Mix cream cheese and dressing mix together. I let it set out a couple of hours so the seasoning can blend. But you don't have to. Spread the cream cheese mix on bread and put a cucumber on each slice. Sprinkle with dill weed.

UNBEATABLE FRIED CHEESE ESTABLES

Becky Wolver

1 (10 oz.) pkg. Cheddar cheese

2 eggs (beaten)

$\frac{3}{4}$ C. dry bread crumbs

1 T. sesame seed oil

Cut cheese into $\frac{3}{4}$ -inch cubes. Dip cheese in egg and coat with combined crumbs and oil. Fry in deep hot oil at 350° for 1 to 2 minutes or until lightly browned. Makes 2 dozen.

SNACK TIME

Katie Smith

1 large pkg. M & M's

1 box granola

1 container nuts

Stir together and makes great snacking food.

WAVERLY CRACKERS

Edna Barnes

Boil 1 C. butter and $\frac{1}{2}$ C. sugar 2 minutes. Arrange waverly crackers on cookie sheet. Pour syrup over the crackers and sprinkle with chopped nuts and bake at 350° for 10 minutes. Remove from sheet immediately.

OLIVE SANDWICH SPREAD

Ethel Dannen

8 oz. pkg. cream cheese

$\frac{1}{2}$ C. slivered almonds or pecans

$\frac{1}{2}$ C. mayonnaise

1 C. chopped salad olives

Cream together cream cheese and mayonnaise; add nuts and olives. Good on whole wheat or rye bread; chill.

OYSTER CRACKER SNACKS

Sondra Lobberecht

2 pkg. oyster crackers

$\frac{3}{4}$ C. oil

1 pkg. Hidden Valley ranch harvest onion

$\frac{1}{4}$ tsp. dill weed

salad dressing mix

$\frac{1}{4}$ tsp. lemon pepper

$\frac{1}{4}$ tsp. garlic powder or salt

Put in grocery bag and shake hard, crackers and oil. In a small bowl mix together rest of ingredients and spread over crackers and shake hard again. Store in air-tight container.

EASY PARTY CHEESE BITS

Lavon Brown

- | | |
|----------------------------------|-------------------|
| 1 C. margarine (softened) | ½ tsp. red pepper |
| 2 C. grated sharp Cheddar cheese | ½ tsp. salt |
| 2 C. Rice Krispies | 2 C. flour |

Combine all ingredients in bowl, mixing well. Shape into small balls. Place on baking sheet. Press with fork in criss-cross pattern. Bake at 350° for 20 minutes.

PARTY MIX

Patricia Den Hartog

- | | |
|------------------------------|-----------------|
| ½ C. margarine | 2 C. Bran Chex |
| 1¼ tsp. seasoned salt | 2 C. Wheat Chex |
| 4½ tsp. Worcestershire sauce | 1 C. mixed nuts |
| 2 C. Corn Chex | Pretzels |
| 2 C. Rice Chex | |

Heat butter in large shallow roaster pan (15 x 10 x 2-inch) in oven until melted. Remove and stir in seasoned salt and Worcestershire sauce. Add Chex, nuts, and pretzels. Mix until all pieces are coated. Bake at 250° for 1 hour, stirring every 15 minutes.

WON TONS MEXICAN STYLE

Beverly Lehman

- | | |
|---------------------------|-----------------------|
| ½ lb. ground beef | ¼ C. onion |
| 2 T. chopped green pepper | ¼ C. grated cheese |
| 1 T. catsup | 4 dozen won ton skins |

Cook beef, onion, and pepper till tender. Drain off fat. Stir in cheese, catsup and mix well. Put in won ton skins and deep fat fry 1 minute on each side. Serve with taco sauce.

NACHOS

Deborah Veldhuizen

- | | |
|----------------------------|-------------------------------|
| 1 bag corn tortilla chips | ½ lb. Cheddar cheese (grated) |
| 1 can refried beans | Hot sauce |
| 8 oz. container sour cream | |

Spread whole chips around on a baking dish or sheet tray. Layer ingredients in the order given. Place in the oven at 375° to 400° until the chips are warm and the cheese is melted (about 10-15 minutes). Amounts may be varied according to individual taste.

POPCORN PARTY MIX

Mary Welch

1 C. corn for popping
2 or 3 C. peanuts
Garlic & onion salt
Celery salt

3 C. pretzel sticks
¾ C. margarine
2 T. Worcestershire sauce

Melt margarine and add seasonings. Pour over popped corn, pretzels and peanuts. Bake at 275° for 30 minutes, stirring occasionally.

SHRIMP CRACKER SPREAD

Kathy Schippers

1 pkg. cream cheese
1 small can shrimp

1 C. catsup
Horseradish

Spread cream cheese on plate. Mix a little horseradish in catsup (to taste) and spread over cream cheese. Lay shrimp on cream cheese and catsup mixture and spread on crackers.

CHEESE FRENCH BREAD

Sherri Rowland

French bread
Butter
Shillings Salad Supreme

Grated cheese, Cheddar or
Longhorn

Cut French bread in half and then once again. Butter and sprinkle with Shillings Salad Supreme. Add grated cheese. Warm up in oven until cheese melts. Cut in bite-size and serve. Good with clam chowder, spaghetti and other things.

OYSTER CRACKER SNACKS

Inez McGee

12 oz. pkg. oyster crackers
1 pkg. Hidden Valley dressing (dry)
¾ C. oil

½ tsp. dill weed
½ tsp. garlic powder
½ tsp. lemon pepper

Mix together and stir until crackers look dry.

CLARICE'S OYSTER CRACKER MIX

Phyllis Chambers

3 pkg. oyster crackers
1 tsp. dill weed
1 tsp. garlic powder

1 pkg. Hidden Valley herb dressing
(dry)
¾ C. oil

Put crackers in large mixing bowl. Pour oil over crackers. Sprinkle remaining ingredients over crackers and mix well. Store in covered container.

CRACKER SNACKS

Colleen Ashman

2 lb. oyster crackers

½ tsp. dill weed

½ C. oil

½ tsp. lemon pepper

1 pkg. Hidden Valley Dressing (dry)

Mix dressing, dill weed and lemon pepper. Pour over crackers and stir til well coated. Add oil little at a time to cover all crackers.

TAMALE BITES

Veronica Mitrisin

2 C. crumbled corn bread

1 (8 oz.) can tomato sauce

1 (10 oz.) can mild enchilada sauce

½ C. (2 oz.) shredded Monterey

½ tsp. salt

Jack cheese

1½ lb. ground beef

Combine corn bread crumbs, ½ C. of the enchilada sauce and the salt. Add ground beef and mix well. Shape into 1-inch balls. Place in shallow baking pan. Bake, uncovered at 350° for 18-20 minutes or until done. Meanwhile, in small saucepan heat together tomato sauce and the remaining enchilada sauce. Place cooked meatballs in chafing dish or crock pot; pour sauce over and top with shredded cheese. Keep warm over low heat. Serve with wooden picks. Makes about 90 appetizers.

RITZ CRACKERS

Veronica Mitrisin

Ritz crackers

White or chocolate almond bark

Peanut butter

Spread peanut butter between two Ritz crackers; dip in melted almond bark and let dry.

GOLDEN GRANOLA

Melissa Grim

3 C. oatmeal

¼ C. oleo (melted)

1 C. flaked coconut

1½ tsp. cinnamon

1 C. chopped nuts

½ tsp. salt

¼ C. honey

⅔ C. raisins

Combine all except raisins in an ungreased 13 x 9-inch pan and mix well. Bake at 350° for 25-30 minutes. Stir occasionally and stir in raisins. Cool and store in tightly covered container.

SNACK MIX

Theresa Rempe
Bernice Harding

2 pkg. oyster crackers
Mix together well and add:
1 pkg. (dry) Hidden Valley onion dressing mix
1 T. garlic powder
1 C. oil
1 T. dill weed
Shake in plastic bag.

CHEESE SPREAD

Sondra Lobberecht

1 lb. coby cheese (grated)
3/4 lb. Swiss cheese (grated)
1 pt. mayonnaise
1 onion (grated fine)
1 large jar pimento
Mix all together.

LIGHT BATTER

Linda Lewman

3/4 C. cornstarch
1 tsp. baking powder
1/4 tsp. pepper
1 egg (slightly beaten)
1/4 C. flour
1/2 tsp. salt
1/2 C. water

Mix ingredients together and dip raw vegetables in batter and deep fat fry until light brown.

For Herb Batter: Follow basic recipe and add 1 tsp. dried basil leaves and 1 minced clove of garlic.

For Beer Batter: Follow basic recipe, omit water and add 1/3 C. cold beer.
Use for onion rings, green pepper strips, sliced zucchini, etc.

CHEESEBALLS

CHEESEBALL

Beverly Lehman

2 pkg. (8 oz. ea.) cream cheese
6 green onions (chopped fine)
1/4 tsp. accent
1 small jar olives
Dried beef in jar
1/4 tsp. garlic salt
Mix all together.

CHEESE BALL

Becky Picken

2 C. grated Cheddar cheese
8 oz. pkg. cream cheese
½ onion (chopped)
½ green pepper (chopped)

Dash of salt
1 tsp. lemon juice
1 T. chopped pimento

Let Cheddar cheese and cream cheese set until soft at room temperature and combine. Add other ingredients. Divide into 2 balls. Chill and roll in chopped nuts. Freezes well.

CHEESE BALL

Marjorie Hough

3 C. sharp cheese (grated)
6 oz. cream cheese
Garlic, onion & celery salt, to taste
Chopped pecans or parsley

2 tsp. Worcestershire sauce
2 T. mayonnaise
⅓ C. chopped olives

Mix all ingredients and form into a ball. Roll in either nuts or parsley.

CHEESE BALL

Fran Katko

1 (8 oz.) pkg. Cracker Barrel brand Cheddar
cold pack cheese food
1 (8 oz.) pkg. Phil. brand cream cheese
2 T. margarine
2 tsp. chopped onion

2 tsp. chopped green pepper
2 tsp. chopped pimiento
1 tsp. Worcestershire sauce
½ tsp. lemon juice
Nuts

Blend together; shape into ball and cover with nuts. Refrigerate for 2 hours. Serve with crackers.

CHEESE SPREAD OR CHEESE BALL

Barbara Oldham

8 oz. cream cheese
4 oz. Blue Cheese or Cheddar cheese

½ tsp. onion powder
Add 1 T. milk, if used as a spread

Mix well with a beater. Can be frozen in a container or in a ball shape and is always ready.

HOLIDAY CHEESE BALL

Colleen Ashman

1 (3 oz.) pkg. cream cheese
1 (5 oz.) jar Kraft cheese with bacon

1 (5 oz.) jar Kraft cheese with
with pimento

Combine softened cream cheese and cheese spreads, mixing until well blended. Shape into ball and roll in dried beef.

CHERYL'S CHEESEBALL

Phyllis Chambers

3 (8 oz. ea.) pkg. cream cheese

1½ T. grated onion

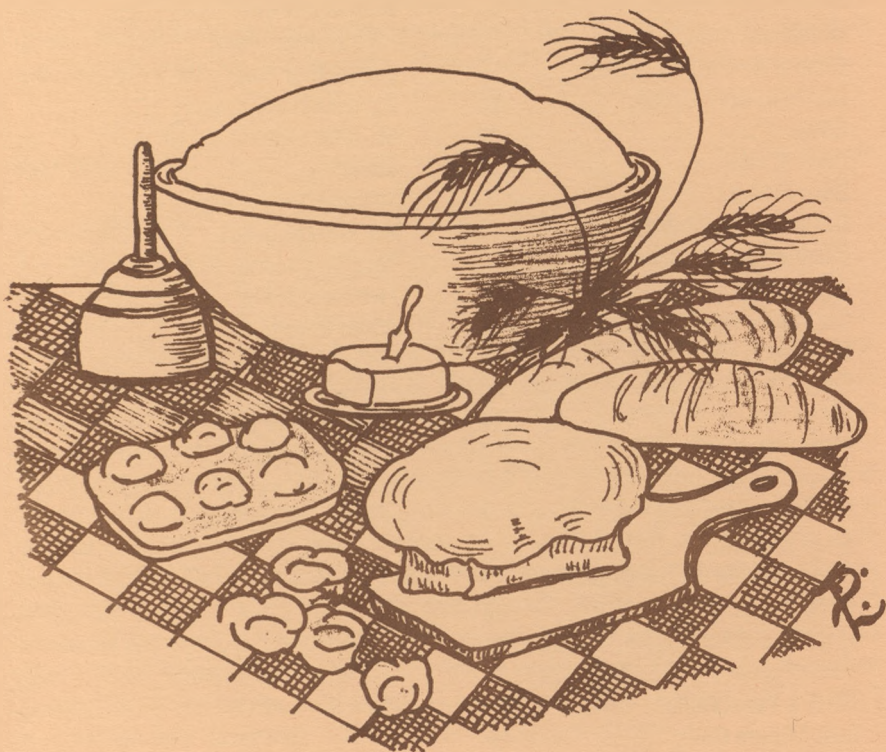
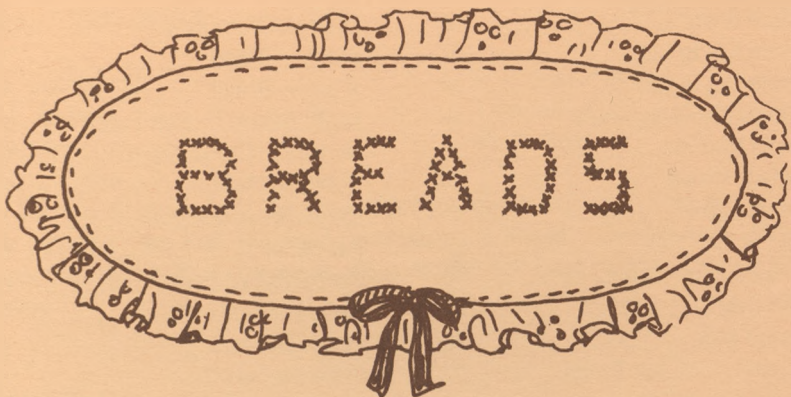
1 jar Kraft Old English

1 T. Worcestershire sauce

1 (2-inch) square blue cheese (use only ½)

½ C. black walnuts (crushed)

Makes 2 large balls. Leave at room temperature, then mix together. Also roll in nutmeats, if desired.



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GOOD LIGHT ROLLS

Margaret Veldhuizen

1 C. scalded milk	½ C. oleo or butter
½ C. sugar	1 tsp. salt
2 pkg. yeast	4½ C. flour
3 beaten eggs	

Add butter, sugar, salt to milk and cool to lukewarm. Add yeast and mix. To this add eggs and then the flour. Stir well and knead. Let rise until doubled. Shape into rolls and let rise again. Bake at 375° for 12-15 minutes or until golden brown.

LIGHT ROLLS

Linda Russell

1 C. warm water	½ tsp. salt
1 pkg. yeast	¼ C. sugar
2 tsp. shortening	2 C. flour
1 tsp. vinegar	

Dissolve yeast in warm water. Add other ingredients. Beat with mixer until smooth. Let rise in warm place until light. Add more flour to make soft dough. Knead several times and place into well-greased pan and let rise until double in size. Make into rolls and let rise. Bake at 375°. Makes 1 dozen.

BUTTER HORNS

Maxine Francis

2 C. scalded milk	2 pkg. dry yeast
1 C. shortening	1 C. sugar
2 tsp. salt	6 eggs
9 C. flour	

Add yeast to cooling milk. Combine shortening, sugar and salt in electric mixer on low speed. Add milk and yeast to shortening, sugar and salt mixture. Add beaten eggs. Add half the flour and increase speed on mixer to medium. Beat well for 2 minutes. Stir in remaining flour by hand. Put soft dough on well-floured board and knead lightly. Put in greased bowl and cover with towel. Let rise about 3 hours or until doubled in bulk. Divide the dough into 6 equal parts. Roll each portion on lightly-floured board or surface to about 9-inch circle. Brush with melted butter. Cut circle into 16 wedge-shaped pieces. Roll each wedge, starting with wide end and rolling toward the pointed end. Arrange on cookie sheet and freeze for storage. When needed, thaw on cookie sheet and let rise to double in size. If used immediately, arrange on greased cookie sheet and brush with melted butter. Cover and let rise until double in bulk or very light. Bake at 425° for 10-12 minutes or until browned. Yield: Approximately 8 dozen.

CRACKED WHEAT BREAD

Barbara Oldham

1 C. milk	1 pkg. active dry yeast
2 T. shortening	1 ¼ C. warm water (110°)
1 tsp. salt	2 C. cracked wheat
2 T. molasses	4 to 4½ C. flour

Scald milk; add shortening, salt and molasses. Cool to lukewarm. Sprinkle yeast on warm water in large mixing bowl and stir to dissolve. Stir in cracked wheat flour, 1½ C. flour and milk mixture. Beat with mixer for 2 minutes. Stir in remaining flour and knead about 10 minutes (until satiny and elastic). Place in lightly greased bowl and turn dough over to grease top. Cover and let rise in warm place until doubled, about 45 minutes. Shape into 2 loaves and place in greased pans, cover and let rise again until doubled, about 1 hour. Bake at 375° for 45 minutes, covering with foil the last 10 minutes to prevent browning. Place on wire racks to cool. Brush tops of warm loaves with melted butter if a soft crust is desired.

HOUR AND A HALF ROLLS

Annett Wolver

5¾ C. flour	1½ C. lukewarm milk
½ C. lukewarm water	1½ tsp. salt
2 pkg. yeast	½ C. shortening
3 T. sugar	

Mix like basic bread method. I use this recipe tripled for bread and hot cinnamon rolls.

QUICK ROLLS

Marian Baltimore

1 pkg. yeast	2¼ C. flour
1 C. warm water	1 tsp. salt
2 T. sugar	1 egg
2 T. oleo	

Pour water into warm bowl; add yeast and stir until dissolved. Stir in sugar and half of the flour; add salt. Beat until smooth. Add egg and oleo. Beat in rest of flour until smooth. Scrape bowl and let rise in warm place for 30 minutes. Stir down dough and spoon into 12 hole greased muffin pan. Let rise in pan for about 30 minutes. Bake at 400° for 15 minutes.

RICH DINNER ROLLS

Martha Ann Emanuel

- | | |
|--------------------------|------------------------------|
| 1 C. milk | ½ C. warm water (105°-115°) |
| ¼ C. sugar | 2 pkg. yeast cakes |
| 1 tsp. salt | 2 eggs (beaten) |
| ¼ C. (½ stick) margarine | 5¼ C. unsifted flour (about) |

Scald milk and stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast and stir until dissolved. Add lukewarm milk mixture, eggs, and 2 C. flour. Beat until smooth. Stir in enough remaining flour to make soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm place, free from draft, until doubled in bulk, about 30 minutes. Punch down and turn out on lightly floured board. Divide dough into 3 equal pieces. Form each piece into a roll 9-inch long and cut into 9 equal pieces and form into smooth balls. Place in 3 greased 8-inch round cake pans. Cover and let rise in warm place, free from draft until doubled in bulk, about 30 minutes. Brush lightly with melted margarine. Bake in moderate oven (375°) about 15 to 20 minutes.

BREAD DOUGH - NO KNEAD REFRIGERATED DOUGH

Kathy Schippers

- | | |
|--|-----------------|
| 2 pkg. yeast | 2 C. warm water |
| ½ C. sugar (add more if making
sweet rolls) | ¼ C. shortening |
| 6½ to 7 C. flour | 2 tsp. salt |
| | 1 egg |

Dissolve yeast in warm water. Add sugar, salt and ½ of flour. Beat for 2 minutes with mixer. Add egg and shortening. Add remainder of flour and work together till smooth. Cover and let raise or put in refrigerator until you need it.

FLUFFY HAMBURGER BUNS

Mary Welch

- | | |
|-------------|------------------|
| 4½ C. flour | 2 pkg. dry yeast |
| 1 C. milk | ¾ C. water |
| ½ C. oil | ¼ C. sugar |
| 1 T. salt | |

Stir together 2 C. flour with dry yeast. Heat milk, water, oil, sugar and salt until very warm 120° to 130°. Add liquid all at once to the flour yeast mixture, beat until smooth, 3 minutes electric mixer or 300 strokes by hand. Add enough flour to make a soft dough, with ½ C. flour rest 10 minutes on floured board, roll out ½-inch thick, 3 or 4 inch cutter (I use tuna can). Bake in preheated oven, 425° for 12 to 15 minutes. Makes 25 rolls.

WHITE BREAD

Phyllis Chambers

2 pkg. yeast	4 T. melted lard
4 C. lukewarm water	2 T. vinegar
½ C. sugar	12 C. sifted flour
2 T. salt	

Dissolve yeast in warm water. Stir in sugar, lard, salt and vinegar; mix well. Add 6 C. flour and beat well. Stir in remaining flour and let rest 10 minutes. Turn out on floured board and knead until smooth. Return to large bowl or dishpan and let rise till double in bulk. Knead down and let rise again. Punch down and divide into 5-6 bread pans which have been greased. Let rise again. Bake at 375° for 20 minutes. Makes 5-6 loaves.

LAST-MINUTE ROLLS

Lavon Brown

1¼ C. milk	¼ C. shortening
2½ T. sugar	2 pkg. yeast
1½ tsp. salt	3½ C. flour

Scald milk with sugar, salt, and shortening in large saucepan; cool to lukewarm. Dissolve yeast in ¼ C. lukewarm water. Stir into milk mixture. Add flour, mixing until just moistened. Fill greased muffin cups half full. Let rise for 35 minutes or until doubled in bulk. Bake at 425° for 20 minutes. Yields 14 rolls.

BUTTER HORNS

Lavon Brown

1¼ C. scalded milk	3 eggs (beaten)
½ C. shortening, melted (margarine)	4½ C. flour
½ C. sugar	1 tsp. salt
1 pkg. Red Star yeast	

Combine milk, shortening, salt, and pepper; cool to lukewarm. Add crumbled yeast and stir well. Add eggs and mix well. Add flour and mix to soft dough then knead lightly on floured board. Place dough in a greased bowl and let rise until double in size. Divide dough in thirds. Roll out each piece in a 9-inch circle. Brush with melted butter. Cut each circle in 12-16 wedges. Roll each wedge starting with wide end first. Place on greased cookie sheet and let raise until light. Bake at 400° for 15 minutes. Yield: 3 dozen.

A diet is the penalty for exceeding the feed limit.

REFRIGERATOR ROLLS

Vicki Brown

2 pkg. dry yeast	6½ or 7 C. all-purpose flour
2 C. lukewarm water	1 beaten egg
½ C. sugar	¼ C. vegetable oil
2 tsp. salt	

Soften yeast in warm water. Add sugar, salt and 3 C. flour. Beat with electric mixer for 2 minutes. Add beaten egg and oil; beat 1 minute more. Add remaining flour gradually as you may not need it all. Knead dough well and grease top. Place in covered bowl in refrigerator. Punch down when it rises; refrigerate overnight (or up to 6 days). Two hours before baking shape into dinner rolls and place in greased pan. Let rise until double in size. Bake at 400° for 20 minutes. Yield: 4½ dozen.

REFRIGERATOR ROLLS

Janice Waters

1 C. boiling water	3 tsp. salt
½ C. sugar	1 C. mashed potatoes
6½ C. flour	1 cake or dry yeast dissolved in
2 beaten eggs	½ C. warm water
¾ C. shortening	

Combine boiling water, shortening, sugar and salt in bowl and stir. Cool till lukewarm and add dissolved yeast. Mix in 1 C. flour and stir until smooth. Stir in potatoes. Add eggs and rest of flour, beat until glossy. Knead on floured surface and refrigerate till needed. Shape and bake at 350°.

KITTY'S YEAST ROLLS

Mabel Billings

2 C. milk	2 T. shortening
2 pkg. yeast	2 T. sugar
¼ C. warm water	1 tsp. salt
1 T. sugar	5 or 6 C. flour

Scald milk and cool to lukewarm. Dissolve yeast in warm water and 1 T. sugar. Combine and add shortening, sugar, salt, and half of flour. Beat for 5 minutes with mixer. Add rest of flour and mix by hand until not sticky. Makes about 20 rolls. Let rise until double and bake at 400° for 15 or 20 minutes.

Today is The Tomorrow you worried about yesterday, So why worry.

BUTTERHORN ROLLS

Sheryl Evitt

2 C. milk	1½ tsp. salt
¾ C. shortening	2 pkg. dry yeast
¾ C. sugar	1 tsp. sugar
4 eggs (beaten)	6 C. flour

Scald milk, shortening, and sugar; let cool.

TWO HOUR ROLLS

Alice Braden

2 C. warm water	2 pkg. yeast
½ stick of butter or oleo	1 egg
½ C. sugar	6 C. flour
Pinch of salt	

Mix together yeast, warm water, and oleo. Add rest of ingredients and let stand for 1 hour, then make into hamburger buns and let rise for 1 more hour, then bake at 350° until golden brown. You can also make doughnuts, dinner rolls, and cinnamon rolls with this recipe.

TWO HOUR ROLLS (Really Good!)

Kathryn Van Loon

1 pkg. yeast	3 T. oil
1 C. water	3 T. sugar
½ C. milk	1 tsp. salt
1 egg	4 C. flour

Heat 1 C. water just warm and add 1 pkg. yeast. Warm ½ C. milk and add 1 egg, 3 T. oil, 3 T. sugar, and 1 tsp. salt. Mix all and add 4 C. flour. Mix and knead, rise once and make into rolls, buns, or cinnamon rolls. Bake at 350° for 20-25 minutes.

WHITE BREAD

Sarah Francis

2 pkg. yeast	1 T. salt
¾ C. warm water	3 T. shortening
2⅔ C. warm water	9-10 C. flour
¼ C. sugar	

Dissolve yeast in warm water and stir into rest of ingredients, starting with 5 C. flour and beat til smooth. Mix in flour enough to handle. Knead 10 minutes til smooth and elastic. Put in greased bowl and let rise an hour. Punch down and divide. Let raise another hour. Bake at 425° for 30-35 minutes.

HONEY WHOLE-WHEAT BREAD

Diane Hulbert

1 C. milk	¾ C. shortening (all oleo or ½ & ½)
¼ C. honey	¾ C. warm water (105°-115°)
2 tsp. salt	3 eggs (slightly beaten)
2 pkg. active dry yeast	1½ C. whole wheat flour
4½ C. unsifted flour	1 tsp. soft butter
½ C. unprocessed bran	

In a small saucepan, heat milk just until bubbles form around edge of pan and remove from heat. Add shortening, honey and salt, stirring until shortening is melted. Cool to lukewarm or tepid. If possible check temperature of water with thermometer. Sprinkle yeast over warm water in large bowl. Stir to dissolve yeast. Stir in milk mixture and the eggs. Combine all-purpose flour, whole wheat and bran. Add ⅔ of flour mixture to yeast mixture, then with electric mixer at low speed, beat until blended. Then beat at medium speed until smooth, about 2 minutes with wooden spoon, gradually beat in remaining flour mixture. Mix with hand, squeezing dough between fingers 20-30 times to develop gluten. Cover the bowl with waxed paper and towel. Let rise in warm place (85°) free from drafts, until dough is above rim of bowl (1 hour). Punch down dough and beat with wooden spoon until smooth, about 30 seconds. Lightly grease a 3-quart casserole or heat-proof bowl. Turn dough into casserole, pat evenly. Cover and let rise until double in bulk (40-50 minutes). Dough should rise slightly above casserole. Preheat oven to 375°. Shape into loaves and let rise again. Bake for 35 to 40 minutes. Makes 2 large loaves or 3 smaller loaves.

HUSH PUPPIES

Vivian Jones

2 C. yellow corn meal	2 medium onions (ground)
½ C. flour	2 T. salad oil
2 tsp. baking powder	1 egg
1½ tsp. salt	⅔ C. milk

Mix dry ingredients. Add rest of ingredients and mix well. Melt generous amount of shortening in skillet. Drop batter and flatten with spoon. Cook until golden brown on both sides and serve at once.

Recipe for Happiness:

Forget, Forgive, Patience, Love. Mix well and take each day.

ONION BREAD OR BUNS

Elaine Haselhuhn

2 C. warm water	2 pkg. yeast
1 pkg. onion soup mix	2 T. molasses
1/3 C. sugar	1 egg
1 tsp. salt	1/3 C. oleo
6 to 6 1/2 C. flour	

Mix yeast and water; let stand for 5 minutes. Add remaining ingredients. Use regular bread method. Bake at 350° for 45 minutes. These are very good for hamburgers.

BEER BREAD

Katie Foglesong

3 C. self-rising flour	1 (12 oz.) can any brand beer
5 T. sugar or honey	

Mix ingredients carelessly and pour in greased loaf pan and bake at 350° for 1 hour.

CORN BREAD

Helen Van Loon

1 C. cornmeal	3 T. sugar
1 C. flour	2 eggs
4 tsp. baking powder	2 T. shortening
1 tsp. salt	1 1/4 C. sweet milk

Mix and bake at 350° until done.

CORN FRITTERS

Helen Van Loon

3 eggs (separated)	1 C. cream-style corn
1 1/2 C. pancake mix	

Beat egg yolks slightly; add mix and corn. Fold in beaten egg whites and shape in balls or drop by teaspoon. Deep fry at 360°.

BEER BREAD

Edna Barnes

3 C. self-rising flour	1/2 C. sugar
12 oz. beer (about 1 can)	

Let rise a bit. Bake at 350° for 45 minutes. Drizzle margarine over it the last 15 minutes.

CIVILIZED CORN BREAD

Anna Bambrook

1 C. baking mix (biscuit mix)
3 tsp. baking powder
1 C. milk
¼ C. melted butter or oleo

1 C. yellow cornmeal
2 eggs
½ C. honey

In large bowl, stir together the baking mix, cornmeal and baking powder. In a small bowl, beat the eggs until blended, then stir in the milk, honey and butter. Pour egg mixture into dry ingredients and mix just until moistened. Turn batter into a well greased 8-inch square baking pan. Bake at 400° for 25-30 minutes or until a wooden pick inserted in center comes out clean. Cut into squares and serve warm with honey. Makes 9 servings.

CHILI-CHEESE CORNBREAD

Dinah Jones

½ lb. chorizos
(Spanish sausage or pepperoni)
2 C. flour
1½ C. yellow cornmeal
⅓ C. sugar
2 T. baking powder
1½ tsp. salt

2 eggs
1 C. milk
½ C. salad oil
½ C. sour cream
6 oz. shredded Cheddar cheese
(1½ C.)
1 (4 oz.) can chopped green chilies
(drained)

Remove casing and chop chorizos. Lightly brown in skillet and drain on paper towel. Measure flour, cornmeal, sugar, baking powder and salt into a large bowl. Beat eggs, milk, oil, and cream in medium bowl until smooth. Stir into flour mixture just until blended. Stir in chorizos, cheese, and green chilies. Pour into greased 9 x 13-inch spring form pan and bake for 45 minutes or until golden and toothpick comes out clean. Carefully loosen bread from side of pan and serve warm.

GOOD BISCUITS

Myrtle Harper

2 C. flour
½ tsp. salt
4 tsp. baking powder
½ tsp. cream of tartar

2 T. sugar
½ C. shortening
⅔ C. milk

Mix together all ingredients, except milk, till crumbly. Stir in milk. On floured surface roll out to ½-inch thick and cut into 2-inch squares. Bake at 450° for 10 to 12 minutes.

STOLLEN (Christmas Bread)

Marcia Aalsburg

1 pkg. yeast	½ C. chopped almonds
¾ C. water	¼ C. citron
½ C. sugar & a little salt	¼ C. cherries
3 eggs	¼ C. raisins
1 egg (separated)	1 T. grated peel of lemon
½ C. butter	1 T. water
3½ C. flour	

Dissolve yeast in ¾ C. hot water. Beat sugar, eggs, egg yolk, ½ C. soft butter and 1¼ C. flour on medium speed, scraping bowl constantly for 10 minutes. Stir in flour and remaining ingredients (¾ C. flour). Cover and let rise until double. Stir down by beating 25 strokes. Cover lightly and refrigerate overnight. Put on well floured surface, divide in two. Press each half into a loaf and fold loaf length-wise in half. Press on folded edge only. Place on a greased cookie sheet. Beat egg white and water; brush over the ovals. Let rise for 60 to 90 minutes. Bake at 375° for 25 minutes. Sprinkle with sugar.

BISCUIT MIX

Edith Lee

10 C. all-purpose flour	1¼ C. nonfat dry milk
⅓ C. baking powder	4 tsp. salt
1½ C. shortening that does not need refrigeration (Crisco)	

Stir all the dry ingredients together thoroughly. Cut shortening into the dry ingredients until it is like coarse cornmeal. Store in a tightly covered container. May be stored on the shelf for 6 weeks. Put in freezer for longer storage. To use, spoon mix lightly into measuring cup. May be used in any recipe calling for Bisquick. To make biscuits use 2 C. mix and ½ C. cold water. Mix with fork to make soft dough. Place on lightly floured board or pastry cloth. Knead 5 times and roll ½-inch thick. Cut and bake in pre-heated 425° oven for 8 to 10 minutes.

MEXICAN CORNBREAD

Deanna Francis

2 eggs beaten with ¼ C. oil	1 C. yellow cornmeal
1 can chopped green chiles	½ tsp. salt
1 (9 oz.) can cream-style corn	2 tsp. baking powder
½ C. sour cream	1½ C. sharp Cheddar cheese

Stir altogether until blended. Pour into 8-inch round or square pan. Sprinkle with cheese and bake at 350° for 1 hour. Can be frozen.

SQUAW BREAD

Polly Denning

6 C. flour
3 T. baking powder

1 T. salt

Mix all ingredients and put in can. You can take this camping then when you want to use it. Take some out, put in a bowl and mix to dough consistency; pinch off small pieces and fry in hot grease or oil (prefer oil).

GOLDEN CORN BREAD

Polly Denning

¾ C. yellow cornmeal
1 ¼ C. flour
¼ C. sugar
½ tsp. salt

1 egg (beaten)
¾ C. milk
¼ C. melted fat

Mix all ingredients and bake at 425° for 20-25 minutes.

CHEESE BISCUITS

Bernice Harding

2 C. warm water
2 pkg. yeast (dissolved in water)

3 beaten eggs

Dissolve yeast in warm water and add eggs. Sift together the following and add:

1 ½ T. baking powder
1 T. salt

¾ C. flour
¼ C. sugar

Mix well and add 2 C. grated cheese. Knead and stir in remaining ¾ C. flour. Let rest for 10 minutes. Roll out and cut for biscuits. Let rise briefly and bake at 375° until golden. Makes 40.

NIGHT BEFORE FRENCH TOAST

Lavon Brown

1 (10 oz.) long loaf French bread
(sliced 1-inch thick)
8 large eggs
3 C. milk
6 T. sugar

¾ tsp. salt
1 tsp. vanilla extract
6 T. butter
Cinnamon, to taste

Arrange bread in well-buttered 9 x 13-inch baking dish. Combine next 5 ingredients in bowl, mixing well. Pour over bread. Chill, covered for 4 to 36 hours. Dot with butter and sprinkle with cinnamon. Place in cold oven. Bake at 350° for 45 to 50 minutes. Serve with syrup, honey, fruit-flavored yogurt to sour cream and fresh fruit.

WIENER BREAD

Marsha Lobberecht

- | | |
|----------------------------------|-----------------|
| 1½ C. warm water | 1 T. shortening |
| 1 pkg. Red Starr yeast (instant) | 2 tsp. salt |
| 3¼ C. all-purpose flour | 1 egg |
| ¾ lb. polish sausage | |

Mix warm water, shortening, and yeast. Let it stand for 3 to 5 minutes. Add egg and 2 C. flour mixture to yeast. Blend at low speed until moistened, beat for 2 minutes at medium speed. By hand mix the rest of flour and beat for 1 minute. Cover, let stand and rise in a warm place. Stir down and let rise again. Beat for 2 minutes. Spread in 9 x 13-inch pan. Put in wieners, push them down in dough and let rise for 25 to 30 minutes. Bake at 375° for 25 to 30 minutes. Brush top with butter when done.

MUFFINS USING OATMEAL MIX

Mary Welch

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|-----------|------------------|
| 1 egg | 3 C. oatmeal mix |
| ½ C. milk | |

Beat egg until light. Add milk and mix well. Add all at once to the mix. Stir for 40 strokes. Fill well greased muffin pans ¾ full. Bake in hot 425° oven for about 20 minutes.

OATMEAL MIX

Mary Welch

- | | |
|--------------------|-----------------------------------|
| 7 C. sifted flour | 1 lb. shortening (like Crisco) |
| 3½ C. sugar | 1 box (1 lb. 4 oz.) quick-cooking |
| 2 T. salt | oats |
| ¼ C. baking powder | |

Sift flour, sugar, salt, and baking powder together for 3 times. Cut in shortening until mixture has consistency of cornmeal. Add rolled oats and mix well. Store in covered container at room temperature. Makes about 22 cups. To measure the mix, pile lightly into measuring cup and level off with spatula.

SELF-RISING FLOUR MIX

Jerry Den Hartog
Becky Wolver

- | | |
|---------------------|------------|
| 8 C. enriched flour | 1 T. salt |
| 5 T. baking powder | 2 T. sugar |

Mix all ingredients and shake through strainer into salt until well blended. Use as needed in 1 month.

NEVER FAIL SYRUP

1 C. white syrup
1 C. white sugar
1 C. brown sugar

1 C. water
Pinch of salt
Maple flavor

Stir together syrup, sugars, water, and salt in a saucepan and slowly bring to a boil. Stirring occasionally let boil for 5 minutes. Add maple flavoring to taste. Makes a little over a pint. Keeps indefinitely with out turning to sugar.

PANCAKE DRY MIX

Jerry Den Hartog
Becky Wolver

7 C. flour
2 C. dry milk
½ C. baking powder

½ C. sugar
1 T. salt

Mix and store. Use use, beat 1 egg and add 1 C. water to 1½ C. of mix along with 2 T. melted shortening.

PANCAKES (With Yeast)

Myrtle Harper

1¼ C. flour
2½ tsp. baking powder
1 T. sugar
¾ tsp. salt

½ tsp. dry yeast
1 egg (beaten)
1 C. milk
3 T. melted butter

Mix dry ingredients together. Beat egg. Dissolve yeast in ¼ C. of the milk. Add milk and egg to dry ingredients and mix. Stir in butter. Yields 11 medium size pancakes. (Yeast helps batter to keep in refrigerator several days.)

PANCAKES

Becky Wolver

1¼ C. sifted flour
1 T. sugar
½ C. nonfat dry milk
2 tsp. baking powder

½ tsp. salt
1 egg
1¼ C. water
2 T. melted fat

Sift dry ingredients together. Combine egg, water and fat. Add to dry ingredients all at once, stirring until only small lumps remain. Pour batter from large spoon or from pitcher onto a hot griddle. (The griddle may or may not need greasing.) Turn pancakes as soon as they are puffed and full of bubbles but before bubbles break. Brown on second side. Serve immediately with butter and syrup. Makes 8-10 four-inch pancakes.

PANCAKE OR WAFFLE MIX (Dry)

Sheryl Evitt

- | | |
|--------------------|-------------|
| 3½ C. flour | ¼ C. sugar |
| 1 C. powdered milk | 1 tsp. salt |
| ¼ C. baking powder | |

Sift or mix together thoroughly and store in cool dry place. For pancakes or waffles mix together 1½ C. dry mix, 1 egg, 1 C. water and 2 T. melted oleo. Makes 6 pancakes.

OATMEAL PANCAKES

Annett Wolver

- | | |
|----------------------|-------------|
| 1 C. oats | ¼ C. oil |
| 1½ C. milk | 2 eggs |
| 1 C. flour | 2 T. sugar |
| 1 tsp. baking powder | 1 tsp. salt |

Mix all of above and fry on griddle that's been greased.

PIZZA SNACKS

Helen McLoney

- | | |
|--|---|
| 1 lb. extra lean hamburger | 1 T. Worcestershire sauce |
| 1 lb. pkg. Jimmy Dean hot sausage or Italian sausage | 6 T. pizza sauce |
| 1 tsp. oregano leaves or powder | Finely chopped olives (optional) |
| ½ tsp. garlic powder | 2 C. shredded cheese (Velveeta or longhorn) |
| 2 loaves party rye bread | |

Brown together hamburger and sausage; drain off grease and return to heat. When hot stir in oregano, garlic powder, Worcestershire sauce, pizza sauce and olives, if desired. Mix well and heat till hot. Stir in shredded cheese. When melted spread on slices of rye bread and put on cookie sheet; freeze. Then put in plastic bag and use as needed. To use put on pizza pan and bake at 350° for about 10 minutes. If you like pizza this is a quick and delicious snack from the freezer.

PIZZA BURGERS

Cindy Chambers

- | | |
|------------------------------|-------------------------|
| 1 lb. ground beef | 8 oz. mozzarella cheese |
| 1/8 C. chili sauce or powder | ½ tsp. garlic salt |
| ½ tsp. oregano | 1/8 C. tomato soup |
| Salt & pepper, to taste | |

Brown ground beef and drain. Add all ingredients, except cheese to ground beef. Heat for 10 minutes. Put on buttered buns and top with cheese. Wrap in foil. Bake at 350° for 20 to 30 minutes. Makes 6-7 sandwiches.

SUE'S PIZZA CRUST

Sue Glenn
Patricia Den Hartog

- | | |
|-----------------|----------------|
| 1 pkg. yeast | 1 tsp. salt |
| 1 C. warm water | 2 T. salad oil |
| 1 tsp. sugar | 2½ C. flour |

Mix together and let rise for 5 minutes. Bake at 425° for 15 or 20 minutes with whatever topping on it you like.

CORN MEAL YEAST BREAD

Carla Scott

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|-------------------|------------------------|
| 2 pkg. dry yeast | 1 T. salt |
| ¼ C. warm water | 2 eggs (well-beaten) |
| 2 C. scalded milk | 1½ C. yellow corn meal |
| ½ C. sugar | 7-7½ C. flour |
| ½ C. butter | |

Dissolve yeast in warm water. Add sugar, salt, and shortening to scalded milk. Cool to lukewarm. Beat in 3 C. flour, then beat in eggs, cornmeal, and yeast. Add remaining flour as needed. Knead 10 minutes. Let rise until double (1½ hours). Shape and let rise until light (30 minutes). Bake at 375° for 40-45 minutes.

NO KNEAD CINNAMON ROLLS

Linda Taylor

- | | |
|-----------------------|---------------------------|
| 1 pkg. yeast | 1 tsp. salt |
| 1 tsp. sugar | ½ C. sugar |
| ½ C. warm water | 1 C. milk |
| 3 eggs (beaten) | 6 C. flour |
| ½ C. melted margarine | 2 cake pans (1 dozen ea.) |

"GOO" FOR ROLLS:

- | | |
|-------------------|-----------------------|
| 1½ C. brown sugar | 6 T. margarine |
| ⅓ C. water | 3 T. white corn syrup |

Dissolve yeast and teaspoon of sugar in warm water. Let stand a little bit, then add beaten eggs. Heat together melted margarine, salt, sugar, and milk. Cool, then mix both milk mixture and yeast together. Add flour and let stand covered in refrigerator for at least 6 hours. This dough will be soft, but do not knead. About 2 hours before baking, remove dough from refrigerator. Divide dough. Roll out and place butter, sugar and cinnamon to your liking. Let rise in warm place at 375° for 45 minutes. Bake at 375° for 20 minutes.

For "Goo": Heat all ingredients until melted and pour into roll pans and place dough on top. Bake as directed.

CAKE MIX SWEET ROLLS

Maxine Francis

- | | |
|--|--------------------------------------|
| 1 pkg. cake mix (plain, not pudding added) | 2 pkg. yeast (quick-rise works best) |
| 2 T. sugar | 5½ C. flour |
| 2½ C. warm water | |

Mix cake mix, warm water, sugar, and yeast together. Add flour, knead and let rise until double in size. Roll out and sprinkle sugar and cinnamon on top. Slice off and let rise. Bake at 325° until done.

CINNAMON ROLLS

Vicki Brown

- | | |
|---|---|
| 2 env. dry yeast | 1½ C. butter or margarine, divided |
| 1 (18.5 oz.) pkg. yellow cake mix without pudding | 1½ C. firmly packed brown sugar (divided) |
| 5 C. all-purpose flour | Cinnamon, to taste |
| 2½ C. warm water (divided) | ½ C. light corn syrup |

Dissolve yeast in 1 C. warm water. Mix cake mix, flour, and yeast mixture together with remaining 1½ C. water. Mix well and let rise until double in size. Roll dough out and sprinkle half the butter, half the brown sugar and cinnamon, to taste over it. Roll up and slice into 1-inch slices. Place in a large greased pan and let rise again until double in bulk. Melt remaining butter and mix with remaining sugar and corn syrup. Pour over rolls and bake at 375° for 25 minutes. Yield: 36 rolls.

PECAN ROLL

Evelyn Den Hartog

- | | |
|-----------------------|---------------------------|
| 2 C. granulated sugar | 1 C. brown sugar (packed) |
| ½ C. light corn syrup | 1 C. evaporated milk |
| 1½ C. chopped pecans | |

Combine sugars, syrup and evaporated milk. Cook, stirring until sugar dissolves (236°). Cool at room temperature until (110°). Beat until holds shape (can use electric mixer). Knead till firm - keep hands well grease and shape into two 1½-inch diameter rolls. Roll in chopped pecans. Press into candy and chill. Slice in ½-inch thick slices to serve.

The right angle to approach any problem is the TRYangle.

PUDDING ROLLS

Becky Wolver

1 (3¼ oz.) box vanilla pudding
1 stick oleo
½ C. flour
1 tsp. salt

1½ C. milk
2 pkg. yeast
½ C. warm water

Cook pudding with milk. Add oleo and cool pudding. Mix yeast in warm water. Mix cool pudding and yeast mixture together and add salt. Add flour, 1 C. at a time and beat. Rise till double in size. Punch down and make into cinnamon rolls. Rise and bake at 350° for 30 minutes. Glaze with powdered sugar frosting.

CINNAMON ROLLS

Marsha Lobberecht

1 C. milk
½ C. sugar
2 pkg. yeast
1 tsp. salt
2 C. flour

6 T. shortening
1 C. water
1 T. sugar
3 eggs

Scald and cool milk, shortening and half cup sugar. Mix together water, yeast, and 1 T. sugar. Mix and beat all together with electric mixer, then knead it. Grease a bowl and put the dough in and let rise till it doubles itself in size. Punch it down and knead it for rolls. Put butter, sugar, brown sugar, and cinnamon. Roll it up, cut it and put into pans. Bake at 350° for 15 minutes.

EASY CINNAMON ROLLS

Janice Waters

1 pkg. yellow cake mix
2 pkg. yeast

2½ C. warm water
4 C. flour

Mix cake mix and flour. Dissolve yeast in water and stir together. Knead and let rise. Make into rolls and let rise again. Bake at 350° for 30 minutes or until done.

YELLOW BREAD

Linda Lewman

1 pkg. yellow cake mix
¾ C. water
¾ C. oil

2 small pkg. vanilla
Instant pudding
4 eggs

Mix together and put in 2 loaf pans. Mix a cinnamon and sugar mixture; sprinkle on top. Bake at 350° for 40 to 45 minutes.

CINNAMON DOUGH

Bernice Harding

1 yellow cake mix
2½ C. warm water

5 C. flour
3 pkg. yeast

CREAM CHEESE FROSTING:

1 box powdered sugar
1 stick oleo

1 pkg. (8 oz.) cream cheese
1 tsp. vanilla

Combine cake mix and flour. Combine water and yeast. Blend for 2 minutes with electric beater. It will be a sticky dough. Let rise until double. This will make three 13 x 9-inch pans of jelly rolls, sweet rolls, cinnamon rolls or other. Let rise again till dough fills pans. Bake at 350° for 18-20 minutes. May frost cinnamon rolls with cream cheese frosting, if desired.

MONKEY BREAD

Fran Katko

4 pkg. refrigerator biscuits
1 C. sugar
1½ tsp. cinnamon
1 C. margarine
½ C. brown sugar

½ C. white sugar
1½ tsp. cinnamon
1 tsp. vanilla
Nuts

Cut each biscuit into 4 pieces and roll in sugar and cinnamon. Place layer of nuts in bottom of angel food or bundt cake pan which has been greased. Place pieces in pan. Boil together margarine, sugars, cinnamon and vanilla until blended well. Pour over biscuits and bake at 350° for 40 minutes.

CINNAMON ICEBOX ROLLS

Myrta Fairchild

2 pkg. dry yeast
½ C. warm water
2 C. lukewarm milk
(scalded & cooled)
⅓ C. sugar

⅓ C. oil
3 tsp. baking powder
2 tsp. salt
1 egg
5-6 C. flour

Dissolve yeast in water and stir in milk, sugar, oil, baking powder, eggs, and 3 C. flour. Beat until smooth and add remaining flour. Turn out on floured board and knead for 8-10 minutes. Place in greased bowl and let rise until double. Place rolls in greased pan. Cover with foil and refrigerate until morning. Bake at 350° for 30 minutes. Or can be baked right after having raised.

CINNAMON BREAD

Evelyn Den Hartog
Mary Beth Tyrrel

1 C. sugar
1 egg
1 C. butter milk or 1 C. sweet milk with
1 T. vinegar

¼ C. oil
2 C. flour
¼ tsp. salt
1 tsp. soda

SUGAR MIXTURE:

⅓ C. sugar
2 tsp. cinnamon

Mix and pour ½ batter into greased loaf pan. Mix ⅓ C. sugar and cinnamon. Sprinkle half of cinnamon and sugar over batter. Add rest of batter and sprinkle on rest of cinnamon and sugar mixture. Cut through both directions with a knife. Bake at 350° for 50-55 minutes. Serve warm or cold.

FUNNEL CAKE

Sarah Francis

1½ C. flour
¼ tsp. salt
½ tsp. soda
2 T. sugar
¾ T. baking powder
1 egg (beaten)
⅔ C. milk (more if batter is too thick)

Sift together in a separate bowl the first 5 ingredients. Mix egg and milk together and add to dry ingredients. Beat till smooth. Hold finger over bottom of a funnel and pour in some batter. Drop in a spiral motion into pan filled with 1-inch of hot oil (375°). Fry until golden brown, turning once. Remove from pan and drain on a paper towel. Sprinkle with powdered sugar and serve hot.

APPLE BREAD

Colleen Ashman

½ C. butter
1 C. sugar
2 eggs
2 C. flour
1 tsp. vinegar in 2 T. milk
1 tsp. soda
½ tsp. salt
1 tsp. vanilla
1¾ C. chopped apples

Cream butter and sugar. Add rest of ingredients and mix well. Pour into bread pan, crumble on topping. Bake at 325° for 1 hour, drizzle with powdered sugar frosting when done.

TOPPING:

2 T. flour
1 T. sugar
1 tsp. cinnamon
1 T. butter (softened)

BANANA BREAD

Janice Waters
Lavon Brown

½ C. shortening

2 eggs

2 C. flour

Cherries or nuts (optional)

1 C. sugar

3 bananas (mashed)

1 tsp. soda

Cream shortening and sugar; add eggs. Mix well and add mashed bananas, flour, soda, and nuts. Bake at 325° for 45-50 minutes.

OATMEAL MUFFINS

Barbara Oldham

1 egg

1 C. buttermilk

½ C. brown sugar

⅓ C. oil

1 C. quick-cooking oats

1 C. flour

1 tsp. baking powder

½ tsp. soda

Heat oven to 400°. Grease bottoms of muffin cups. Beat egg, stir in buttermilk, brown sugar, and oil. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy. Bake for 20 minutes. Yields 12 muffins.

APPLE MUFFINS

Barbara Oldham

1 egg

1 C. milk

¼ C. oil

About 1 C. grated apple

2 C. flour

1 T. baking powder

1 tsp. cinnamon

¼ C. sugar

Combine egg, milk, oil, and apple; mix well. Sift together dry ingredients then stir into liquids. Bake at 400° for 25 to 30 minutes. Makes 12 large muffins. Stir only until moistened.

STRAWBERRY NUT BREAD

Kathy Schippers

1 C. oleo

1½ C. sugar

1 tsp. vanilla

¼ tsp. lemon flavoring

4 eggs

3 C. flour

½ C. nuts

1 tsp. salt

¾ tsp. cream of tartar

½ tsp. soda

1 C. strawberry preserves

½ C. sour cream or buttermilk

Cream oleo and sugar; add flavoring. Beat in eggs 1 at a time. Sift dry ingredients and add alternately with preserves and sour cream; add nuts. Put into greased loaf pans. Bake at 350° for about 50 minutes.

RHUBARB BREAD

Helen McLoney

1½ C. brown sugar
1 egg
⅔ C. oil
1 tsp. vanilla
1 C. buttermilk

2½ C. flour
1 tsp. salt
1 tsp. soda
2 C. rhubarb
½ C. chopped nuts

TOPPING:

½ C. sugar
1 T. soft margarine

½ tsp. cinnamon

Mix together brown sugar, egg, oil, buttermilk, and vanilla. Sift together and add flour, salt, and soda. Fold in rhubarb and nuts. Pour into 2 greased loaf pans. Mix together topping ingredients and sprinkle on top. Bake at 350° for 60 minutes. Allow to cool before removing from pans. Freezes well.

BLUEBERRY WALNUT BREAD

Cathy Deevers

1¾ C. all-purpose flour
1½ tsp. baking powder
½ tsp. salt
1 orange
Boiling water
1 C. fresh or frozen blueberries (unsweetened)

1 C. chopped walnuts
⅔ C. sugar
½ tsp. baking soda
2 T. butter or margarine (softened)
1 egg (beaten)
¼ C. all-purpose flour

In mixing bowl stir together the 1¾ C. flour, sugar, baking powder, soda, and salt. Finely shred peel from orange to make 2 tsp. Squeeze juice from orange into measuring cup; add butter or margarine and enough boiling water to the orange juice to measure ¾ C. liquid. Add mixture to dry ingredients in bowl; add egg and orange peel. Stir just till dry ingredients are moistened. In small bowl toss together blueberries, nuts, and the ¼ C. flour. Carefully stir into batter and pour into greased 8 x 4 x 2-inch loaf pan. Bake at 350° for 55 to 60 minutes or till bread is done. Cool in pan for 10 minutes. Remove from pan and cool completely on wire rack. Wrap and store overnight before slicing. Makes 1 loaf.

TOASTED COCONUT BREAD

Linda Francis

1 C. shredded coconut
3 C. flour
1 T. baking powder
1 C. sugar

½ tsp. salt
1 egg
1½ C. milk
1 T. vanilla

Toast coconut in oven. Sift dry ingredients together. Mix egg, milk, and vanilla. Add to dry ingredients along with coconut. Mix only enough to moisten. Do Not Beat. Bake in greased loaf pan at 350° for 70 minutes.

CRANBERRY ORANGE BREAD

Deanna Francis

2 C. flour	1 egg
1 C. sugar	2 T. oil
1½ tsp. baking powder	¾ C. orange juice & orange rind
1 tsp. salt	1 C. cut-up cranberries
½ tsp. baking soda	

Blend dry ingredients. Mix in egg, oil, orange juice, and fold in cranberries. Bake at 350° for 1 hour in bread pans.

BEST EVER APPLE BREAD

Deanna Francis

2 C. sugar	3 eggs beaten
1 C. oil	

SIFT:

3 C. flour	1 tsp. cinnamon
1 tsp. salt	1 tsp. soda

Beat eggs with sugar and oil. Add flour mixture to oil and egg mixture. Add 2 tsp. vanilla, 3 C. chopped apple, and 1 C. nuts. Divide in half and 2 loaf pans. Sprinkle with sugar. Bake at 325° for 1 hour and 5 minutes or till done.

PUMPKIN BREAD

Janice Waters

3½ C. flour	2 C. sugar
2 tsp. soda	1 C. brown sugar
1½ tsp. salt	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
⅔ C. cold water	1 C. oil
2 C. canned pumpkin	Nuts

Mix dry ingredients in bowl, make a well and pour other ingredients into the well and mix until smooth. Put in 3 loaf pans. Bake at 350° for 1 hour or put in 2 pans and bake 1 hour and 30 minutes. Cool slightly in pans, turn out on racks to finish cooling. Wrap in foil and store in refrigerator or freezer.

Trying something new can make a better you.

QUICK CHERRY BREAD

Mary Beth Tyrrel

½ C. shortening
1 C. sugar
2 eggs
2 C. flour
1 tsp. salt
½ C. cherry juice

1 (10 oz.) bottle maraschino
cherries (diced)
1 tsp. cherry flavoring
1 tsp. vanilla
½ C. chopped nuts

Mix and beat until smooth. Bake at 350° for 45-50 minutes. Makes 1 loaf.

MONKEY BREAD

Lavon Brown

Nuts (optional)
2 C. packed brown sugar
2 tsp. cinnamon

4 pkg. refrigerator buttermilk
biscuits (quartered)
1½ sticks butter (melted)

Place nuts in bottom of greased bundt pan. Mix 1 C. brown sugar and cinnamon in bowl. Roll biscuit quarters in brown sugar mixture. Layer in bundt pan. Blend remaining 1 C. brown sugar with butter. Pour over biscuits. Bake at 400° for 5 minutes. Reduce temperature to 350° and bake for 20 to 25 minutes or until bread tests done. Invert onto serving plate. Yields 12-14 servings.

HOBO BREAD

Lavon Brown

1½ C. raisins
1 egg
2 T. molasses
1 C. packed brown sugar

1 T. oil
2½ C. sifted flour
½ tsp. salt
2 tsp. soda

Combine raisins with 1½ C. water in saucepan. Boil for 1 minute and cool. Combine with remaining ingredients in bowl, mixing well. Spoon into 2 greased and floured loaf pans. Bake at 325° for 1 hour. Yields 2 loaves.

Wisdom — Knowinging what to do.

Skill — Knowing how to do it.

Virtue — Doing it.

ZUCCHINI SWEET BREAD

Evelyn Den Hartog

- | | |
|----------------------|-------------------------|
| 4 eggs | 1½ tsp. salt |
| 2 C. sugar | 1 tsp. cinnamon |
| 1 C. oil | 2 C. grated zucchini |
| 3½ C. unsifted flour | 1 C. raisins (optional) |
| 1½ tsp. baking soda | 1 tsp. vanilla |
| ¾ tsp. baking powder | 1 C. chopped nuts |

Beat eggs. Gradually add sugar, then shortening. Combine and sift dry ingredients into this mixture alternately with zucchini. Add vanilla, raisins, and nuts. Pour into two greased and floured loaf pans. Bake at 350° for 55 minutes on lowest rack of oven.

CRANBERRY NUT BREAD

Evelyn Den Hartog

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|-----------------------|-------------------------------------|
| 1 egg | 1 tsp. baking soda |
| ¾ C. sugar | 3 T. grated orange peel |
| 1 C. dairy sour cream | ½ C. chopped walnuts |
| 2¼ C. flour | 1 C. cranberries (coarsely chopped) |
| 1 tsp. baking powder | |

Beat egg in large mixing bowl. Add sugar and mix well. Carefully stir in sour cream. Mix flour, baking powder, soda, and salt; add to creamed mixture, stirring just enough to moisten. Add orange peel, nuts, and cranberries. Turn into two buttered 7½ x 3½ x 2¼-inch loaf pans. Bake in preheated 350° for 45 to 50 minutes. Turn out of pan onto wire rack to cool.

BERNICE'S PUMPKIN BREAD

Evelyn Den Hartog

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|--|-----------------|
| 3½ C. flour | ⅔ C. shortening |
| ½ tsp. baking powder | 2⅔ C. sugar |
| 2 tsp. soda | 4 eggs |
| ½ tsp. salt | ⅔ C. water* |
| 1 (1 lb.) can pumpkin | ⅔ C. raisins* |
| ½ tsp. cinnamon | ⅔ C. nuts |
| 1 tsp. cloves or 1 tsp. cinnamon & 1 tsp. nutmeg | |

Cream shortening and sugar thoroughly. Add eggs, pumpkin and water. Blend in dry ingredients, except nuts and raisins. Stir in nuts and raisins. Bake for 65 to 75 minutes at 350° in 2 greased 9 x 5 x 3-inch loaf pans. Bread is done when pick comes out clean. *If omitting raisins omit water.

APPLE NUT BREAD

Marcia Aalsburg

¼ C. margarine or butter

2 eggs

1 tsp. baking powder

1 tsp. salt

½ C. chopped walnuts

⅔ C. sugar

2 C. flour

1 tsp. baking soda

2 C. grated peeled apples

Preheat oven to 350°. In large bowl cream margarine or butter, sugar and eggs, until light and fluffy. Sift together baking powder, soda, salt, and flour. Add to creamed mixture, alternately with apples and nuts. Mix well. Batter will be very stiff. Turn into a greased loaf pan and bake for 1 hour.

FINGER ROLLS

Patricia Den Hartog

1 lb. margarine

4 C. flour

2 egg yolks

1 pkg. dry yeast

1 C. sour cream (may use imitation
sour cream)

Jelly for filling

Cut margarine into flour until crumbly and set aside. Mix yeast with egg yolks then add sour cream. Combine flour mixture and cream mixture together with hands. Refrigerate for 3 hours or overnight. Roll out ⅓ of dough at a time. Cut into 3-inch squares, put about ½ tsp. filling in middle and fold over. Bake at 375° for 10 minutes or until light brown. Before baking beat egg whites slightly; brush each roll.

BANANA WALNUT LOAF

Becky Wolver

¾ C. sugar

¼ C. shortening

2 eggs

2 C. flour

1 C. mashed banana

2 tsp. baking powder

½ tsp. salt

¼ tsp. baking soda

1 C. chopped walnuts

Mix sugar, shortening and eggs; beat until light. Add mashed banana. Sift flour with baking powder, salt, and soda. Stir into creamed mixture, beating until smooth. Add walnuts and pour into a greased 9 x 5 x 3-inch loaf pan. Bake at 350° for 60 to 70 minutes or until loaf tests done. Cool on rack. Makes 1 loaf.

Keep within your heart a place for dreams.

ZUCCHINI BREAD

Sondra Lobberecht

3 eggs	3 C. flour
1 C. salad oil	1 tsp. salt
2 C. sugar	1 tsp. soda
3 tsp. vanilla	3 tsp. cinnamon
2 C. zucchini (grated)	Nuts or raisins (if desired)
¼ tsp. baking powder	

Cream together eggs, oil, sugar, vanilla, and squash. Add other ingredients and pour into 2 loaf pans. Bake at 325° for 1 hour.

CRANBERRY BRAN BREAD

Linda Lewman

1½ C. bran flakes	½ tsp. soda
1½ tsp. baking powder	½ tsp. salt
1 C. sugar	½ C. chopped nuts
2 C. flour	

In large bowl stir together and set aside the above.

1 egg	2 T. vegetable oil
1 C. orange juice	1 C. halved cranberries

In small bowl beat egg until foamy. Add oil, orange juice and cranberries. Mix well and add to dry ingredients. Mix thoroughly. Spread in well greased 9 x 5-inch loaf pan. Bake at 325° for 1 hour and 10 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes and turn out of pan.

ST. JOHN BANANA BREAD

Bonnie Williams

½ C. oleo	1 tsp. soda
1 C. sugar	½ tsp. salt
2 eggs	3 large bananas (mashed)
2 C. flour	1 C. nuts (chopped)

Cream oleo and sugar; beat in eggs (one at a time). Mix in dry ingredients. Beat in mashed bananas and nuts. Pour in greased and floured 9 x 5 x 3-inch pan. Bake for 50 to 60 minutes at 350°. While still warm brush with butter and sprinkle with cinnamon and sugar.

*If you think there's any love that's due me now's the time to slip it to me.
I can't read my tombstone when I'm dead!*

NUTMEG MUFFINS

Robin Grim

2 C. flour	2 tsp. nutmeg
1½ C. brown sugar	½ tsp. soda
¾ C. butter	½ tsp. salt
1 C. flour	1 C. buttermilk
2 tsp. baking powder	2 eggs (slightly beaten)

Cut butter into 2 C. flour and brown sugar. Reserve ¾ C. of this mixture for topping. Add 1 C. of flour and other dry ingredients to crumb mixture. Combine buttermilk and eggs; stir in just until moistened. Spoon into greased muffin tins ½ full. Sprinkle each muffin with 1 tsp. of topping. Bake at 350° for 20 minutes.

YOGURT NUT BREAD

Becky Wolver

1½ C. flour	2 (8 oz. ea.) lowfat apple yogurt
1 C. whole wheat flour	1 egg (lightly beaten)
½ C. bran flakes cereal	¼ C. skim milk
1 tsp. baking soda	2 T. vegetable oil
1 tsp. baking powder	2 T. honey
2 T. wheat germ	½ C. raisins
½ tsp. cinnamon	¼ C. chopped walnuts
1/8 tsp. salt	

Preheat oven to 325°. Combine first 8 ingredients on left, then combine the next 5 ingredients. Stir into dry ingredients. Stir in raisins and walnuts. Turn into greased 9 x 5-inch loaf pan. Bake for 50 or 60 minutes. Cool for 10 minutes. Remove from pan and wrap. Store overnight. Cut into 18 slices. Calorie serving about 135.

ZUCCHINI BREAD

Rowena Steadham

3 eggs	2 C. sugar
1 C. oil	3 C. flour
1 tsp. baking powder	1 tsp. soda
1 T. cinnamon	2 C. zucchini (chopped)
½ C. nuts	

Mix altogether and bake at 325° for 1 hour. I have added 1 chopped apple or ¼ C. pumpkin and raisins.

APPLE NUT BREAD

Sandra Glenn

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|-----------------|---|
| 2 C. sugar | 1 tsp. soda |
| 1 C. oil | 2 tsp. vanilla |
| 3 eggs | 3 C. chopped apples (tart) |
| 3 C. flour | 1 C. chopped nuts (English walnuts
or black walnuts) |
| 1 tsp. salt | |
| 2 tsp. cinnamon | |

Beat together sugar, oil, and eggs. Sift together flour, salt, cinnamon, and soda. Mix with the above ingredients. Then add vanilla, apples, and nuts; mix well. Pour batter into 3 small loaf pans and sprinkle top with sugar. Bake at 350° for 1 hour or until top splits.

COOKIE PIZZA

Beverly Lehman

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|--------------------------------|--|
| ½ C. butter (room temperature) | ¾ C. brown sugar |
| 1 egg | ¾ C. flour |
| 1 tsp. vanilla | ½ tsp. baking powder |
| Pinch of salt | 1 C. oats |
| ½ tsp. baking soda | 1 C. chocolate chips |
| ½ C. coconut | ½ C. yellow-tinted coconut
(optional) |
| ½ C. walnuts | |
| ½ C. M & M's (optional) | |

Preheat oven to 350°. Grease 12-inch pizza pan. Beat together butter, brown sugar, egg, and vanilla until light and fluffy. Add flour, salt, baking powder, soda, and oats; beating until blended. Stir in plain coconut. Spread dough evenly in greased pan, sprinkle with chocolate chips, walnuts and yellow coconut. Bake for 13 to 15 minutes or until golden brown. Cool in pan and garnish with candy pieces, if desired. When I make this it is too much dough for my pizza pan so I don't put it all on as it runs over in the oven.

APPLESAUCE DOUGHNUTS

Deloris Moody

- | | |
|----------------------|------------------|
| 2 T. butter | 1 C. brown sugar |
| 2 eggs | 1 C. applesauce |
| 1 tsp. soda | ¾ tsp. cinnamon |
| ½ tsp. salt | ½ tsp. nutmeg |
| 4½ C. flour | ½ tsp. cloves |
| 2 tsp. baking powder | |

Blend butter and sugar until fluffy. Stir in eggs. Mix applesauce and soda; add alternately with dry ingredients to creamed mixture. Roll on lightly floured board and cut. Fry in deep fat at 350° to 375°. Drain. If desired coat with sugar when partly cool. Makes 3 dozen.

RHUBARB BREAD

Grace Baltimore

1½ C. brown sugar
1 C. sour milk
1 tsp. vanilla
1 tsp. soda
1½ C. fresh rhubarb

⅔ C. salad oil
1 egg
1 tsp. salt
2½ C. flour
½ C. nuts

TOPPING:

½ C. sugar
1 T. melted butter

½ tsp. cinnamon

Mix and pour into 2 greased loaf pans. Sprinkle topping over batter and bake at 325° for 60 minutes. Don't overbake.

*****NOTES*****

BAKING TIME 15 MIN

Green Bell Pepper

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VEGETABLES

SCALLOPED CABBAGE AU GRATIN

Linda Taylor

3 C. cooked, coarsely shredded cabbage
¾ C. grated mild cheese

Buttered bread crumbs or
potato chips (crushed)

SAUCE:

3 T. butter

1/8 tsp. pepper

3 T. flour

1½ C. milk

½ tsp. salt

Cook cabbage for 7 to 8 minutes in boiling water to cover, enough to make 3 C. cooked cabbage; drain well. Make white sauce. Alternate layers of cabbage, cheese, and warmed white sauce in greased 2-quart casserole. Top with crumbs. Bake at 350° for 20 minutes or until light brown.

TEXAS RICE AND CHEESE

Margaret Veldhizen

¼ C. oleo

Cottage cheese

4 C. cooked rice

1 C. chopped onion

1 bay leaf

1 pt. sour cream

½ tsp. salt

2 C. grated cheese (Cheddar)

Pepper, to taste

1 (4 oz.) jar green chilies

Cook rice according to directions along with bay leaf. Remove bay leaf. Cook onion in oleo. Stir in hot rice, sour cream, cottage cheese, 1 C. of the Cheddar and flavorings. Bake at 375° for 25 minutes. Top with remaining cup of Cheddar. Heat just to melt cheese.

FRESH VEGETABLE SALAD

Sarah Francis

1 large head cauliflower

1 T. vinegar

2 medium heads broccoli

1 T. sugar

Green onions & tops

Dash of Tobasco & Worcestershire
sauce

1 C. sour cream

Salt & pepper, to taste

2 C. Miracle Whip

Wash and cut into pieces the cauliflower, broccoli and green onions. Mix the remaining ingredients and pour over the vegetables. Stir.

MIX FOR WHITE SAUCE

Evelyn Den Hartog

4 C. powdered milk

1½ C. margarine

¾ C. flour

3 tsp. salt

Mix all ingredients with electric mixer. Store in air-tight container in refrigerator. Use ½ C. mix to 1 C. water when preparing sauce. Cook until thick. Add 1 chicken bouillon cube for cream of chicken soup. Cheese can be added also.

CHINESE NEW YEAR RICE

Becky Wolver

3 T. vegetable oil

1 stalk celery (diagonally sliced)

1 lb. boneless chicken breast

1 small carrot (shredded)

(cut into bite-sized pieces)

1 to 2 T. soy sauce

3½ C. chilled, cooked Uncle Ben's

1/8 tsp. black pepper

Converted brand rice

3 green onions (sliced)

Heat oil in large skillet or wok over medium high heat. Add chicken. Cook and stir until lightly browned. Add remaining ingredients. Cook and stir until heated through. Makes 6 servings.

HOMEMADE ONION RINGS

Cindy Chambers

1 C. flour

1 C. milk

1 tsp. baking powder

1 T. oil

¼ tsp. salt

4 onions (medium)

1 egg

Combine flour, baking powder, and salt in sifter. Beat egg in deep bowl until thick. Add milk and oil. Stir in sifted ingredients, beating until smooth. Cover and set aside. Clean onions and cut ¼-inch thick. Separate into rings. Dip rings into batter until completely covered. Let drain before dropping into oil heated to 375° for 1½ inch to 2 inches deep in electric skillet. Turn only once when lightly browned. Drain and salt at once.

SWEET POTATOES

Darlene Miller

4 C. sweet potatoes (drain well & rice)

½ tsp. nutmeg (or to taste)

¼ C. melted butter

¼ C. rum

¼ C. Half & Half

Salt & pepper, to taste

Mix all ingredients together and turn into a greased 1½-quart casserole. Sprinkle top with chopped walnuts and grated lemon rind. Bake at 400° for 30 to 40 minutes.

POTATO DUMPLING

Susie Osterloh

4½ C. mashed potatoes
1½ tsp. salt
2 C. flour

3 eggs
½ C. farine (cream of wheat)

Stir all ingredients together and put dough on bread board. Knead together with a little more flour. Shape into oblong dumplings and boil for 10 to 12 minutes.

CORN PUDDING

Darlene Miller

2 cans whole kernel corn (drained)
4 T. flour
4 T. sugar
2 tsp. salt

4 eggs (beaten)
1 C. chopped pimento
1 chopped green pepper
½ lb. Velveeta cheese (cubed)

Mix flour, sugar, salt, and add to corn. Add eggs and mix well. Add rest of ingredients and mix well. Put in greased 9 x 13-inch baking dish and bake until peppers are done and it sets like custard. Yields: Approximately 8-10 servings.

ORANGE BEAN BAKE

Darlene Miller

1 (1 lb. 15 oz.) can beans & pork
in tomato sauce
¼ C. catsup

½ C. brown sugar
1 T. instant minced onion
½ tsp. Worcestershire sauce

3 T. frozen orange juice concentrate (thawed)

Combine all ingredients and place in 1½-quart casserole. Bake, uncovered in moderate oven (375°) for about 1 hour and 15 minutes, stirring occasionally. If desired, top with 1 or 2 orange twists to serve. Yield: 6 servings.

KRAUTBURGERS

Cinday Chambers

1 lb. ground beef
2 eggs
8 oz. pkg. kraut
⅓ C. cracker crumbs

⅓ C. mushrooms
⅓ C. diced onions
1 T. Worcestershire sauce
2 tsp. barbecue sauce

Mix all ingredients together and form into patties. Pan fry.

Sharing's such a simple way of sweetening someones else's day.

FRIED ONION RINGS

Fran Katko

1 C. flour

1 tsp. baking powder

1 tsp. salt

1 egg

1 C. milk

¼ C. vegetable oil

Stir together flour, baking powder, and salt. Mix egg, milk and oil; add to dry ingredients and beat until smooth. Cut-up onions and dip in above mixture. Drop in hot grease until brown.

PARTY POTATOES

Pam RoBus

8-10 medium potatoes (cooked & mashed)

1 C. sour cream

1 (8 oz.) pkg. cream cheese (softened)

Mix all together and put in casserole dish. Dot top with butter and sprinkle with garlic salt. Cover and refrigerate overnight. Bake, covered for 1 hour at 350°.

MARINATED CARROTS

Sandra Glenn

3 lb. carrots (scraped & cut diagonally)

1 C. sugar

1 large green pepper (cut in strips)

¾ C. vinegar

1 medium onion (thinly sliced in rings)

1 tsp. salt

1 can tomato soup (undiluted)

1 tsp. pepper

½ C. oil

Cook carrots until tender. Combine with onion and green pepper in large bowl (marinate). Combine soup, oil, vinegar, sugar, salt, and pepper in saucepan. Bring to boil, cook until sugar is dissolved. Pour over carrots, peppers, and onions; cool and store in refrigerator overnight.

CHEESE POTATO LOAF

Phyllis Harding

6 T. butter or margarine

½ C. flour

4 C. diced cold boiled potatoes

3 tsp. salt

2 C. milk

¼ tsp. pepper

1½ C. grated Velveeta or

2 T. ea. minced parsley &

American cheese

minced onion (optional)

Melt butter and blend in flour and seasonings. Slowly add milk, stirring constantly until smooth and thickened. Remove from heat and stir in potatoes, parsley and onions. Grease a loaf pan or casserole dish and pack in the mixture. Chill if you do not want to use immediately. You may make this a day ahead of time. One half hour before serving, heat oven to 400° and sprinkle with cheese. Bake for 25 to 30 minutes.

MAKE AHEAD SALAD

Mildred Watkins

1 large head of cauliflower

Pint of mayonnaise

1 large head of lettuce

¼ C. sugar

1 lb. fried crisp bacon

½ to 1 chopped onion

Chop up cauliflower and lettuce; toss together. Put in large bowl and cover with pint of mayonnaise. Sprinkle sugar on mayonnaise. On top of this crumble bacon and add onion. Do not stir. Can put cheese on top of this. Cover well and refrigerator overnight. I some times layer this and don't always use cauliflower. Can be cut down easy, just don't use that much mayonnaise, about 2 T. with 1 head of lettuce.

RAW VEGETABLE SALAD

Linda Lewman

1 pkg. frozen cut broccoli (thaw, do not cook)

Sliced radishes (optional)

Fresh cauliflower

MIX:

½ C. sour cream

1 pkg. Hidden Valley dressing

1 C. salad dressing

Mix and pour over vegetables.

TATER TOT CASSEROLE

Susie Osterloh

2 lb. hamburger

1 can Cheddar cheese soup

2 boxes onion rings

1 can cream of celery soup

1 bag tater tots (frozen)

Fry and drain hamburger and put in bottom of greased 9 x 13-inch pan, then layer tater tots and onion rings. Mix soup together with 1 can of water and pour on top. Bake at 350° for 1 hour.

BAKED BEANS

Jannes Gordon

2 (15 oz. ea.) cans pork & beans

1 tsp. dry mustard

¾ (16 oz.) can sauerkraut

½ tsp. salt

(drained, rinsed & chopped)

1 small onion, chopped (optional)

1 C. applesauce

Bacon strips

½ C. firmly packed brown sugar

Combine all ingredients in a 2½ or 3-quart casserole dish. Bake at 350° for 1½ hours.

SAUCY SWEET POTATOES

Lavon Brown

1 (16 oz.) can sweet potatoes (drained)

¼ C. packed brown sugar

¼ tsp. salt

¼ tsp. cinnamon

1 (8 oz.) can applesauce

2 T. butter

Layer all ingredients in order given in 1-quart casserole. Bake at 375° for 30 to 35 minutes or until bubbly.

TEXAS POTATOES

Lavon Brown

3 pkg. (12 oz. ea.) frozen shredded

1 can cream of chicken soup

hash brown potatoes (thawed)

½ C. chopped onion

½ C. melted margarine

1 small carton sour cream

1 tsp. salt & pepper

Mix all ingredients and add to thawed potatoes. Pour into 9 x 13-inch pan. Top with 2 C. crushed corn flakes and ¼ C. melted oleo which have been mixed together. Bake at 350° for 45 minutes.

CUCUMBERS

Beverly Lehman

4 cucumbers

1 onion

1½ C. Miracle Whip

½ C. sugar

½ tsp. salt

1/8 tsp. pepper

2 tsp. vinegar

Slice cucumbers and onion. Mix rest of ingredients and pour over cucumbers and onions.

STIR-FRIED VEGETABLES

Beverly Lehman

2 medium carrots (sliced)

½ lb. fresh mushrooms (sliced)

2 celery stalks (sliced)

¼ C. vegetable oil

1 medium onion (sliced)

¼ C. water

1 medium bunch broccoli (cut in small pieces)

1½ tsp. garlic salt

1 small head cauliflower (cut in small pieces)

½ tsp. sugar

In wok on high heat, cook all vegetables, except mushrooms in hot oil, stirring quickly and frequently, about 3 or 4 minutes. Add mushrooms, water, salt, and sugar; cover and cook for 5 to 6 minutes until vegetables are tender-crisp. Stir occasionally. If you don't have a wok use your large skillet or Dutch oven.

VEGETABLE QUICHE

Barbara Oldham

CRUST:

1 C. whole wheat flour
½ C. white flour
¼ C. oil

1 egg
1 T. vinegar
3 T. water

FILLING:

1 chopped onion
1 chopped green pepper
2 T. margarine
5 beaten eggs
About 4 C. cooked mixed vegetables

8 oz. diced cheese (2 C.)
½ tsp. salt
¼ tsp. marjoram or thyme
¼ tsp. garlic powder

For Crust: Combine wheat flour and white flour with mixture of oil, egg, vinegar, and water. Knead lightly and roll out dough to fit 10-inch pie pan. Prick with a fork and bake at 425° for 10 minutes.

For Filling: Saute onion and pepper in margarine. Cool and mix with beaten eggs, cheese, salt, seasonings, and vegetables. Pour into crust and bake at 350° for 40 minutes. Serves 8.

SCALLOPED CABBAGE

Deloris Moody
Sondra Lobberecht

1 small head cabbage
2 T. flour
1 C. milk
Soda crackers

5 slices cheese
2 T. butter
Salt & pepper, to taste

Cook cabbage in salted water for about 15 minutes; drain. Layer cabbage, cheese and cracker crumbs. Make white sauce and pour over all in a 3-quart casserole. Top with buttery cracker crumbs. Bake at 350° for 30 minutes or microwave on high for 12 minutes.

POTATO SQUARES

Cleo Jones

1½ C. milk
4 medium potatoes (peeled & grated)
2 T. dry onion
3 T. chopped green pepper

1 C. grated Cheddar cheese
Salt & pepper, to taste
3 eggs (well-beaten)
2 T. butter

Use a well-buttered 8-inch square baking dish. Pour the milk into the dish and add grated raw potatoes. Scatter the onion, green pepper, and cheese over top. Salt and pepper to taste. Add beaten eggs. Press ingredients down with large spoon. Do Not Stir. Dot with margarine and bake at 350° for 50-60 minutes, until brown. Cut in squares and serve.

GERMAN POTATO SALAD

Mary Johnson

10 slices bacon
3 T. flour
4 tsp. chopped onion
 $\frac{2}{3}$ C. vinegar
 $\frac{2}{3}$ C. water
 $\frac{1}{3}$ C. sugar

2 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tsp. dry mustard
 $\frac{1}{2}$ tsp. celery seed
2 qt. cooked potatoes

Fry bacon in large skillet over medium heat until crisp. Remove from pan and add flour and onion to drippings in pan. Stir in vinegar, water, sugar, salt, pepper, mustard, and celery seed. Cook only until medium thick, stirring constantly. Place potatoes in large bowl. Spoon vinegar mixture over potatoes and toss lightly. Add bacon, mix and chill.

JAPANESE FRIED RICE

Becky Hartman

$\frac{1}{2}$ C. oil
2 full chicken breast
 $\frac{1}{2}$ C. diced carrots
 $\frac{1}{2}$ C. green peppers

$\frac{1}{2}$ tsp. Accent
 $\frac{1}{2}$ C. onion
1 C. cooked rice
2 eggs

Cook chicken in oil slowly till it comes off the bone. Add carrots and cook for 5 minutes. Add peppers, Accent, and onion; cook for 5 more minutes or till tender. Add rice to mixture and heat thru. Break eggs and let cook until done, then serve.

CALICO BEAN BAKE

Linda Francis

$\frac{1}{2}$ lb. bacon (chopped)
1 C. chopped onion
 $\frac{1}{2}$ to 1 lb. hamburger
 $\frac{1}{2}$ C. catsup
1 tsp. salt
 $\frac{3}{4}$ C. brown sugar (do not pack)

1 tsp. dry mustard
2 tsp. vinegar
No. 2 can pork & beans (drained)
No. 2 can red kidney beans (drain)
No. 2 can lima beans (drained)

Brown bacon, onion, and hamburger. Mix together catsup, salt, brown sugar, mustard, and vinegar. Mix with remaining ingredients. Bake at 350° for 40 minutes in casserole.

Praise so often can inspire someone to reach a little higher.

SPANISH RICE

Annett Wolver

- | | |
|---------------------|------------------------------|
| 2 C. raw rice | 8 slices bacon |
| 1 medium onion | 1 can tomato juice |
| 2 cans tomato sauce | A few ripe Spanish G. olives |

Cook rice in water to cover until done. Fry bacon till crisp, then crumble. In skillet cook onion until tender and slightly browned, add ripe and green olives, tomato sauce and juice. Add rice, salt, and pepper to taste. Let simmer for 15 minutes. Serve.

FRIED RICE

Ann Grooms

- | | |
|---------------------------|--------------------------------|
| ¼ C. chopped onion | 1 can (3 oz.) sliced mushrooms |
| 2 T. chopped green pepper | 2 T. soy sauce |
| 2 T. salad oil | 3 eggs (beaten) |
| 2 C. cooked rice | |

In a large skillet, cook and stir onion and pepper in oil until onion is tender. Stir in rice, mushrooms and soy sauce. Cook over low heat for 10 minutes, stirring frequently. Stir in beaten eggs, cook and stir 2 to 3 minutes longer.

DONNA'S PARTY POTATOES

Carol Wilkin

- | | |
|-------------------------------|-----------------|
| 8-10 russet potatoes (medium) | 1 C. sour cream |
| 8 oz. cream cheese | |

Peel, cook then drain potatoes. Beat cream cheese and sour cream until well blended. Add hot potatoes. Blend until fluffy and add a little milk if necessary. Spoon into 2-quart casserole. Brush with melted oleo. Bake at 350° for 30 minutes. Can make the night before or early in the day.

ZUCCHINI PATTIES

Helen McLoney

- | | |
|-------------------------------|-------------------------------|
| ⅓ C. biscuit mix (Bisquick) | 2 slightly beaten eggs |
| ¼ C. shredded longhorn cheese | 2 C. shredded zucchini |
| 1/8 tsp. pepper | 3 T. soft butter or margarine |
| Dash of salt | |

Mix all together until moistened. Drop by spoonful in hot greased skillet. Brown on both sides.

PEA SALAD

Mary Welch

- | | |
|---|---------------------------------|
| 1 C. mayonnaise | 1 pkg. Ranch salad dressing mix |
| 1 C. chopped celery | 1½ C. raw cauliflower pieces |
| 2 pkg. frozen peas (cooked just until thawed) | |

Combine mayonnaise, dressing mix and celery. Place vegetables in bowl and add mixture, mix gently and chill.

WONDERFUL SCALLOPED POTATOES

Darlene Miller

Peel and slice 4 medium potatoes. Add 1½ medium-sized onions cut fairly fine. Simmer in a very small amount of water for 10 minutes; drain. Cut ¼ lb. (or a little more) processed cheese in small pieces. Place potatoes in greased casserole and add a very small amount of salt - not more than ¼ tsp. and a bit of pepper. Mix cheese with potatoes. Over all, pour one half of a regular size can of mushroom soup undiluted. Bake at 350° for about 40 minutes. Cover at first with any type cover or with a piece of foil. Uncover the last 20 minutes.

SCALLOPED CORN

Katie Mattix

- | | |
|--------------------|------------------------------------|
| 1 can creamed corn | 1 C. cracker crumbs |
| 1 beaten egg | ¾ tsp. salt |
| ¼ C. chopped onion | ½ C. buttered cracker crumbs (top) |
| 1 C. milk | |

Mix all ingredients together, except buttered crumbs and pour into greased casserole dish. Sprinkle buttered cracker crumbs on top. Bake at 350° for 20 minutes.

24 HOUR COLESLAW

Margaret Berry

- | | |
|----------------------|--------------------------|
| 4 C. chopped cabbage | ½ green pepper (chopped) |
| 1 carrot (grated) | 2 tsp. chopped onion |
| 1 C. sugar | ½ C. water |
| ½ C. salad oil | ½ tsp. salt |
| ¼ C. vinegar | |

Combine vegetables. Mix remaining ingredients and pour over vegetables. Cover and chill overnight.

BAKED CORN

LaRue Powell

- | | |
|----------------------------|----------------------|
| 1 can cream-style corn | 1 egg |
| 1 T. flour | 1 T. sugar |
| Sprinkle of salt | ¾ stick of margarine |
| ½ C. crushed soda crackers | |

Combine creamed corn, egg, flour, sugar and salt in baking dish. Melt margarine and mix with crushed crackers. Spoon over top and bake at 350° for 30 minutes.

COLESLAW

Vivian Jager

- | | |
|-----------------|------------------------------|
| ¼ C. Crisco oil | ½ C. mayonnaise |
| ¼ C. vinegar | Dash of onion salt or powder |
| 1 C. sugar | |

Chop cabbage, carrots and green pepper in blender. Cover with water to chop and drain. Mix dressing in blender and pour over chopped vegetables.

CREAMY CORN SCOLLOP

Velma Powers

- | | |
|--|--|
| 1 can (10 oz.) cond. cream of vegetable,
celery, chicken or mushroom soup | 1 large can whole kernel corn
(drained) |
| 1 T. minced onion | 1 C. crumbled soda crackers |
| Dash of pepper | 2 T. butter |

Combine soup, onion and pepper. Arrange alternate layers of corn, soup mixture and crackers in 1-quart casserole. Dot with butter. Bake at 400° for 25 minutes.

COPPER PENNIES

Susie Osterloh

- | | |
|--------------------------------|---------------------------|
| 1 lb. carrots | ½ T. salt to cook carrots |
| 1 green pepper (cut in strips) | 1 tsp. mustard |
| 1 large onion (shred) | |

BLEND:

- | | |
|-------------------|-------------|
| 1 can tomato soup | 1 tsp. salt |
| ¾ C. vinegar | 1 C. sugar |
| ½ tsp. pepper | ¼ C. oil |

Cook sliced carrots until tender in salted water. Drain and add onion and pepper. Pour blended mix over vegetables. Refrigerate overnight and will keep for 2 weeks or longer in refrigerator.

BEANS, BEANS, BEANS

Susie Osterloh

1 (16 oz.) can lima beans	½ lb. bacon
1 (16 oz.) can yellow beans	1 large onion
1 (16 oz.) can red kidney beans	½ C. vinegar
1 (16 oz.) can butter beans	2 C. catsup
1 (16 oz.) can pork & beans	1 C. brown sugar
1 (16 oz.) can green beans	

Drain all beans, except the pork and beans. Brown bacon and crumble. Saute onion in bacon grease and add all to beans. Mix catsup, brown sugar and vinegar. Cook for 5 minutes and pour over beans. Bake at 325° for 1½ hours. May be done in crock pot on low heat using time according to crock pot instructions.

CREAMED POTATOES AND FRENCH TOAST

Annett Wolver

6 medium potatoes (cubed)	1 T. margarine
Milk	Salt & pepper, to taste
2 T. cornstarch	Water

FRENCH TOAST:

2 eggs	1½ C. milk
Salt & pepper	2 slices of bread per person (dried)

In saucepan cover potatoes with salted water and cook till potatoes are done. This takes about 15 minutes. Drain water off and cover with milk. Add margarine, salt, and pepper to taste. Thicken with cornstarch dissolved in water. Cook this till thickens.

For French Toast: Beat eggs till frothy. Then add milk, salt, and pepper. Dip dried bread into this mixture and fry it in a slightly greased iron skillet. This makes a nice meatless lunch. A good way to use up dry bread.

COMPANY POTATOES

Annett Wolver

6 medium potatoes (cooked in jacket, refrigerated overnight, then peel)	2½ C. shredded Cheddar cheese
½ C. melted oleo	⅓ C. chopped onion
1 pt. sour cream	¼ tsp. pepper

Grate cold potatoes and put all of the ingredients into large casserole. Bake at 350° for 35 minutes.

GREEN BEANS ALMONDINE

Edna Barnes

1/3 C. slivered almonds

1/2 tsp. salt

1/4 C. melted butter

4 C. cooked green beans

1/2 C. lemon juice

Toast 1/3 C. slivered almonds in 350° oven until lightly browned (about 7 minutes). Combine with 1/4 C. melted butter. Add 1/2 C. lemon juice and 1/2 tsp. salt. Pour over 4 C. cooked green beans and heat before serving.

PARSNIPS

Edna Barnes

Parsnips

Cracker crumbs

1 can chicken soup

Boil in salt water, take heart out. Add a bit of bacon grease in casserole. Add 1 can condensed chicken soup. Put cracker crumbs on top and brown in oven at 350°.

MIXED VEGETABLE SALAD

Sondra Lobberecht

20 oz. pkg. mixed vegetables

2 cans red kidney beans

1/2 C. chopped green pepper

1/2 C. chopped onion

8 stalks celery (chopped)

DRESSING:

2 T. flour

1 1/2 C. sugar

1 C. vinegar

Cook vegetables for 10 minutes and drain well. Wash kidney beans and drain in cold water. Cook dressing until thick, then add 2 T. prepared mustard. Cool, mix well over the vegetables and refrigerate. Makes 8 cups. Make day ahead.

GOLDEN PARMESAN POTATOES

Grace Francis

6 large potatoes (pared & quartered)

3/4 tsp. salt

1/4 C. flour

Dash of pepper

1/4 C. Parmesan cheese

1/3 C. butter or oleo

Combine flour, cheese, salt, and pepper in bag. Moisten potatoes with water and shake a few at a time in the bag to coat. Melt butter in 9 x 13-inch pan. Place potatoes in one layer. Bake at 375° for 1 hour. Turn once during baking.

COLESLAW

LaRue Powell

1 head average size cabbage
2 carrots

Green pepper

DRESSING:

¼ C. salad oil

1 C. sugar

¼ C. vinegar

½ C. mayonnaise

Dash of onion salt or powder

Chop cabbage, carrots and green pepper in blender (cover with water to chop and drain). Mix dressing in blender and pour over chopped vegetables. This coleslaw should taste like that served at Kentucky Fried chicken.

MEATS

BARBECUED BEEF ROAST

Margaret Valduizen

5 lb. chuck roast or arm

2 T. liquid smoke

1 tsp. celery salt

1 tsp. garlic salt

1 tsp. Worcestershire sauce

2 C. barbecue sauce

Put roast in large heavy foil. Marinate with liquid smoke and spices for 10-12 hours. Bake at 300° for 4 hours uncover, pour sauce over roast and bake 1 more hour.

SAUSAGE SKILLET SUPPER

Margaret Veldhuizen

1 lb. bulk sausage or more

1 large onion

1 green pepper (chopped)

1 (1 lb. 4 oz.) can tomatoes

½ C. tomato juice or water

2 C. uncooked macaroni

2 T. sugar

2 tsp. chili powder

1 C. sour cream

Salt & pepper

Brown sausage and drain. Stir in remaining ingredients, except sour cream. Bring to boil. Cover pan and simmer for 20 to 25 minutes, stirring often. Blend in sour cream and reheat just to boiling.

Each new day can be a door to joys we've never known before.

SAUCY CHICKEN AND RICE

Diane Hulbert

2/3 C. celery slices
1/2 C. chopped onion
2 T. margarine
2 T. flour
2 C. chopped tomatoes

2 C. chopped cooked chicken
1/2 lb. Velveeta cheese
1/2 tsp. basil leaves
4 C. cooked rice (not Minute)

Saute celery and onion in margarine. Blend in flour. Add tomatoes, chicken, cheese and basil. Stir until cheese is melted. Serve over rice. Turkey can be substituted for the chicken.

BARBECUED MEATBALLS

Diane Hulbert

1 1/2 lb. hamburger
1 tsp. minced onion
1/4 tsp. pepper

3/4 C. rolled oats
1 1/2 tsp. salt
1 C. milk

SAUCE:

1 C. diced onion
1 C. catsup
1 C. water
2 tsp. salt
1 tsp. paprika

1/4 C. vinegar
1/4 C. brown sugar
2 tsp. mustard
2 T. Worcestershire sauce

Mix first 6 ingredients well and make into balls. Dredge in flour and place in a 9 x 9-inch pan, this has 3 T. softened fat in it. Pour sauce over meatballs and bake at 350° for 1 3/4 hours.

QUICK AND EASY BAKED RABBIT

Doris Lewman

2 to 3 lb. dressed rabbit (cut in serving pieces)
Flour, enough to coat rabbit
6 strips bacon (uncooked)
1/2 C. milk

1 medium green pepper
(sliced or chopped)
Salt & pepper
1 can cream of mushroom soup

Season flour with salt and pepper. Coat rabbit and brown in skillet with a little oil. Remove and arrange in a single layer in baking dish. Top with bacon strips and green pepper slices. Combine milk and soup. Pour over rabbit. Bake, uncovered for 1 hour or till tender at 350° to 375°.

BARBECUED BRISKET

Sarah Francis

3-4 lb. beef brisket (roast)
1 C. catsup
1 C. water
¼ C. vinegar
1 T. sugar
1 T. prepared horseradish

1 T. prepared mustard
1 tsp. salt
¼ tsp. pepper
2 onions (finely chopped)
2 T. chopped celery

Place brisket in casserole. Mix remaining ingredients and pour over meat. Store in refrigerator overnight and bake in moderate oven (350°) for 1 hour per pound or until tender.

MEXICALI MEATLOAF

Sarah Francis

1 can picante dip or taco sauce (8 oz.)
2 eggs
1 C. bread or cracker crumbs
2 lb. ground beef

½ lb. Monterey Jack cheese, sliced
1 can (4 oz.) whole mild green chilis
(remove seeds & cut into strips)
Salt & pepper, to taste

Mix ground beef with dip, salt, pepper, bread crumbs and eggs. Spread ½ of meat mixture in loaf pan. Spread cheese and chili's over meat and top with remaining meat mixture. Bake at 350° for 1½-2 hours.

BARBECUE MEATBALLS

Carla Scott

1½ lb. hamburger
1 C. cracker crumbs
3 eggs
¾ tsp. salt & pepper
1¼ C. water
2 C. catsup

2 T. Worcestershire sauce
2 tsp. chili powder
Onions
2 T. vinegar
2 tsp. mustard
1/8 C. brown sugar

Mix hamburger, cracker crumbs, eggs, salt and pepper. Make into meatballs and brown in 375° oven for about 15 minutes. Blend remaining ingredients in large heavy kettle. Simmer for 15-20 minutes. Add meatballs and simmer another 30 minutes.

Yesterday is gone, forget it.

Tomorrow may never come, don't worry about it.

Do a master job today.

SPAGHETTI BAKE

Sarah Francis

- | | |
|---------------------------|------------------------------|
| 1 lb. hamburger | 1 small can mushrooms |
| 1 large onion | 1 qt. tomato juice |
| 1 (8 oz.) pkg. spaghetti | 1 tsp. salt |
| 1 medium can kidney beans | Dash of pepper |
| 1 can tomato soup | 1 tsp. garlic salt or powder |

Brown and drain the hamburger and onion. Mix all the ingredients in a large baking dish and bake at 375° for 1 hour.

SPAGHETTI MEAT PIE

Carla Scott

- | | |
|------------------------------------|---|
| 6 oz. spaghetti | ¼ C. chopped green pepper |
| 2 T. oleo | 1 (8 oz.) can tomatoes or 1 C. cut
up fresh tomatoes |
| ⅓ C. Parmesan cheese | 1 (6 oz.) can tomato paste |
| 2 eggs (well-beaten) | 1 tsp. oregano |
| 1 C. cottage cheese | ½ tsp. garlic salt |
| 1 lb. brown ground beef or sausage | 1 tsp. sugar |
| ½ C. chopped onion | |
| ½ C. grated mozzarella cheese | |

Cook spaghetti in boiling water till done. Drain and add oleo. Mix well and add cheese and eggs. Mix well and form mixture in a deep well-oiled pie plate. Top with cottage cheese. Cook meat, onion, and green peppers until vegetables are done and meat browned; drain. Stir in tomatoes, paste and spices. Heat thoroughly. Place this mixture in spaghetti crust over layer of cottage cheese. Bake, uncovered at 350° for 20 minutes. Remove from oven and sprinkle on grated cheese. Put back in oven for 5-10 minutes or till cheese is melted.

TURKEY SUPREME

Cleo Jones
Ottumwa, Ia.

- | | |
|------------------------------|-------------------|
| 2 C. cut-up cooked turkey | 1 T. grated onion |
| 2 C. diced celery | 2 T. lemon juice |
| ½ C. broken walnuts | ½ tsp. salt |
| ½ C. stuffed olives (sliced) | 1 C. mayonnaise |

Mix all together and put in a baking dish and cover with 1 C. potato chips and ½ C. grated cheese. Bake at 375° for 20 minutes.

MOCK FILLET

Elaine Haselhuhn

- | | |
|-------------------|---------------------|
| 2 lb. ground beef | 1 tsp. salt |
| 2 eggs | 3 oz. grated cheese |
| 1 onion (chopped) | 6-8 strips bacon |

Combine above ingredients and shape into 6 or 8 large thick patties. Wrap each with a strip of bacon secured with a toothpick. Grill as well done as desired.

SWEET AND SOUR PORK

Barbara Oldham

- | | |
|----------------------------------|---------------------------|
| 2 lb. lean pork (steak or chops) | 2 T. soy sauce |
| ½ C. vinegar | ½ C. chopped onion |
| ½ C. brown sugar | ½ C. chopped green pepper |
| 2 T. cornstarch | |

Brown lean pork in hot shortening. Drain excess fat. Combine and cook to a thin syrup vinegar, sugar, cornstarch and soy sauce. Add chopped onion and green pepper. Pour over meat, cover and cook slowly about 1 hour. Optional to add pineapple chunks drained and sliced carrots. Serves 8. Pass extra sauce to put on rice.

CORNEB BEEF AND CABBAGE

Annett Wolver

- | | |
|-------------------------|-------------------|
| 1 head of cabbage | 1 can corneb beef |
| Salt & pepper, to taste | |

Cut-up cabbage and boil till done. Season and add 1 can corneb beef and let this simmer a little while.

BARBECUED CHICKEN

Colleen Ashman

- | | |
|-----------------|------------|
| 1 small chicken | 1 C. Pepsi |
| 1 C. catsup | |

Remove skin from chicken pieces. Mix catsup and Pepsi and pour over chicken and cook slowly in electric skillet or crock pot till meat is tender. Keep spooning sauce over chicken when needed.

To spice up a day, just take a minute and put a dash of loving in it.

MEATBALL SCALLOP

Becky Wolver

1 pkg. real cheese scalloped potatoes

1 lb. lean ground beef

¼ C. bread crumbs

¼ C. celery (chopped)

¼ tsp. salt

1 egg

2 T. mayonnaise

½ tsp. onion salt

¼ C. chopped onion

¼ tsp. pepper

Mix ground beef, egg, bread crumbs, green pepper, onion salt, celery, onion, salt, pepper, and mayonnaise. Shape mixture into 16 meatballs. Prepare potatoes as directed. Use 2½ cups boiling water, ⅔ C. milk, 2 T. butter and a 2-quart casserole. Bake potatoes in 400° oven for 15 minutes. Stir and top with meatballs, then bake for 20 to 25 minutes longer. Makes 4 to 6 servings.

SWISS CHICKEN

Marcia Aalsburg

4 whole chicken breast

(split & deboned)

¼ C. dry white wine

⅓ C. butter (melted)

8 slices Swiss cheese

1 can cream of chicken soup

1½ C. stuffing mix (with herbs)

Parsley flakes

Place chicken in a lightly greased 9 x 13-inch baking dish. Top with slices of Swiss cheese. Combine soup and wine. Spoon over chicken and sprinkle with stuffing mix. Drizzle butter over crumbs and sprinkle with parsley. Bake at 350° for 45 to 50 minutes, uncovered.

SPEEDY STROGANOFF SKILLET DINNER

Becky Wolver

¼ C. chopped mushrooms

1 C. instant rice

2¼ C. beef broth

1 T. catsup

¼ C. diced onion

2 T. butter

2 C. cooked beef (chopped)

1 C. sour cream

Saute mushrooms, onions and rice in butter until rice is golden brown. Stir in broth and beef. Simmer for 5 minutes, uncovered, stirring occasionally. Add sour cream and catsup. Heat but do not boil. Makes 4-6 servings.

Beauty you can feel is just as real as beauty you can see.

HAMBURGER ROLLS

Katie Mattix

- | | |
|-----------------------------|--------------------------------|
| 1 qt. tomato juice | 1 medium onion (finely minced) |
| 1 lb. hamburger | 1 tsp. salt |
| 1 well-beaten egg | ¼ tsp. pepper |
| ½ C. uncooked rice (washed) | |

Place juice over medium heat and bring to a boil. While it is heating, mix all the other ingredients together. Form into balls and drop into boiling tomato juice. Cover and cook over slow heat for about 1 hour.

SPIKE STEAK FOR GRILLING

Lola Kirby

- | | |
|--|--------------------------|
| 2-inch thick sirloin steak (about 3 lb.) | 2 cloves garlic (minced) |
| 4 C. coarse salt | ¾ C. water |
| 1 T. black peppercorns | |

Trim excess fat from steak. Crack peppercorns coarsely. Press peppercorns and garlic into both sides of steak and let stand at room temperature for 1 hour. Make a thick paste of salt and water, cover top side of peppered steak with half the mixture. If cooking steak over coals cover salt side with a wet paper towel and place salt side down on grill. (Paper towel holds the salt in place, will char as the steak cooks, but this does not affect the taste.) Cover top side with remaining salt mixture and another piece of paper towel. Cook for 15 minutes on each side for rare, 25 minutes for medium rare. Remove salt before eating. Makes 4 to 6 servings.

CHICKEN SUPREME

Jannes Gordon

- | | |
|--|------------------------------------|
| 1 pkg. creamettes | ½ lb. diced cheese |
| 1 pt. milk | 4 hard-boiled eggs |
| 2 cans cream of mushroom soup or
1 can mushroom & 1 chicken | 1 pt. chicken (cut-up or
diced) |
| 1 small onion (grated fine) | |

Mix all together and let stand in greased dish overnight in refrigerator; take out about 1 hour before putting in oven. Bake at 350° for an hour.

The smallest pleasure is big enough to share.

LASAGNA

Veronica Mitrisin

- | | |
|--------------------------------|-----------------------------|
| 2 lb. ground beef | 1 (8 oz.) pkg. cream cheese |
| 1 medium onion | ¾ lb. grated Cheddar cheese |
| 1 (15 oz.) can tomato sauce | 1 C. sour cream |
| 1 (8 oz.) pkg. lasagna noodles | |

Brown meat and onions; drain. Add salt to taste, add tomato sauce and heat through. Cook noodles according to directions on package. Mix cream cheese and sour cream together. In greased casserole dish, arrange in layers: First noodles, meat sauce, cheese mix, then Cheddar cheese. Repeat. Use flat bake dish. Store in refrigerator for 24-48 hours before baking. Bake at 350° for 1 hour. (I put this in two 8 x 8-inch pans and freeze one.)

BEEF STROGANOFF

Veronica Mitrisin

- | | |
|--------------------------------|--|
| 1 lb. ground beef | ¼ tsp. pepper |
| ½ C. or 1 medium chopped onion | 1 (8 oz.) can drained mushroom pieces |
| ¼ C. margarine | 1 (10 oz.) can cond. cream of chicken soup |
| 2 T. flour | ½ C. dairy sour cream |
| 1 tsp. salt | 2 C. hot cooked noodles |
| 1 tsp. garlic powder or salt | |
| Snipped parsley or flakes | |

In large skillet, cook and stir ground beef and onion in butter until onion is tender. Stir in flour, salt, garlic, pepper, and mushrooms. Cook for 5 minutes, stirring constantly. Remove from heat. Stir in soup and simmer, uncovered for 10 minutes. Stir in sour cream and heat through. Serve over noodles. Sprinkle with parsley. Serves 4-6. (If I use garlic salt, I leave the regular salt out.)

MEAT LOAF

Patty Van Loon

- | | |
|--|--------------------------------|
| 2 lb. ground beef | 2 C. seasoned croutons |
| Salt & pepper | ½ C. catsup |
| 2 eggs | 1 tsp. Worcestershire sauce |
| 1 small onion (chopped) | 1 tsp. Cookie's barbeque sauce |
| 1 can chopped button mushrooms (small can) | ¼ C. bacon bits (Baco's) |

Mix all ingredients and bake at 375° for 1 hour. Better if made and put in refrigerator overnight. If like topping, mix mustard and brown sugar; pour over 10 minutes before done.

MEAT LOAF

Edna Lou Besco

1½ C. cracker crumbs
2 C. milk
3 lb. ground beef
½ C. chopped onion

4 eggs (slightly beaten)
2 tsp. salt
¼ tsp. pepper
1 tsp. sage

TOPPING:

6 T. brown sugar
½ C. catsup

½ tsp. nutmeg
2 tsp. dry mustard

Mix meat loaf ingredients together and put in pan. Mix topping ingredients. Make holes in top of meat loaf and pour topping over it. Bake 1½ hours until done.

SALMON LOAF WITH SAUCE

Bernice Shahan

1 (15½ oz.) can salmon (drained & flaked)
2 C. soft bread crumbs
¼ C. finely chopped onion
¼ C. finely chopped parsley
4 eggs (beaten light)

1 T. Worcestershire sauce
1 T. lemon juice
¾ tsp. salt
2 T. melted oleo

QUICK TANGY CREAM SAUCE:

½ C. margarine
⅓ C. milk
2 tsp. lemon juice

1 tsp. Worcestershire sauce
1/8 tsp. salt

Preheat oven to 350°. In large bowl combine all ingredients (except sauce). Stir until well mixed. Spoon into buttered 9 x 9-inch cake pan. Spread smooth. Bake until knife inserted comes out clean - about 45 minutes. Let stand for 5 minutes before unmolding onto platter. Serve hot with sauce.

For Sauce: Combine all ingredients. Heat gently in saucepan until sauce is hot. Do not boil. Serve hot over salmon.

SUMMER SAUSAGE

Kathryn Van Loon

5 lb. hamburger (lean)
2½ T. garlic salt
2 T. pepper corns (whole)
5 rounded T. Morton tender-quick salt

2½ T. mustard seed
1 T. hickory smoke salt or
liquid smoke
1 T. black pepper

Mix together well. Keep in a cool place or refrigerator for 3 days. Make into 3 rolls and roll meat into a cheese cloth, put on cookie sheet and bake in a 160° to 200° oven for 8 hours.

HAM BALLS

Mabel Wymore

2 lb. ham loaf mix
1 egg

$\frac{3}{4}$ C. graham crackers (crushed)
 $\frac{2}{3}$ C. milk

SAUCE:

1 can tomato soup
2 T. vinegar

$\frac{1}{2}$ C. brown sugar
 $\frac{1}{3}$ tsp. dry mustard

Combine ham loaf mix, egg, graham crackers and milk. Mix well. Use $\frac{1}{2}$ C. measure and form into 8 balls. Place in shallow baking dish. Cover with sauce after you bake $\frac{1}{2}$ hour at 325°. Drain grease off before adding sauce. Finish baking at 350° another 45 minutes to 1 hour.

QUICK AND EASY GOULASH

Velma Powers

1 lb. ground beef (cooked)

ADD:

1 chopped onion
1 C. uncooked macaroni

1 (8 oz.) can tomato sauce
Dash of salt & pepper or garlic salt

Bring to boil, then reduce heat, cover and let simmer for about 30 minutes or until macaroni is done. Serves 6. Serve with salad and French bread.

TUNA NOODLE BAKE

Colleen Ashman

1 box creamette macaroni
1 can mushroom soup
1 can (soup) of milk

$\frac{1}{2}$ C. grated cheese
2 hard-boiled eggs
1 can tuna (6 $\frac{1}{2}$ oz.)

Mix soup, milk and cheese; cook until cheese is melted and soup is heated through. Stir tuna into cooked macaroni. Add chopped eggs and stir. Mix in soup mixture and bake in casserole at 350° for 25 to 30 minutes.

SUNDAY NIGHT GOULASH

Kathryn Van Loon

Saute 2 lb. lean ground beef in a little butter.

SAUTE:

2 bunches green onions
 $\frac{1}{2}$ clove garlic or garlic salt
1 large can whole tomatoes

$\frac{1}{2}$ lb. small egg noodles
2 green peppers

Add meat and vegetables; simmer half hour or more. Add cooked noodles, a little salt and pepper. Serve with garlic buttered French bread. This is a recya of Lucy Balls and we like it very much.

TEX-MEX BAREQUED SPARERIBS

Dinah Jones

4 lb. pork spareribs
4 canned pickled serrano chilies
(stems removed & chopped)
2 T. green chilies (chopped)
½ C. chili sauce
2 T. salad oil

1 tsp. salt
2 T. brown sugar
1/8 tsp. ground cumin
1/8 tsp. oregano leaves
½ C. cider vinegar

Simmer ribs 1 hour or until tender. Blend chilies with remaining ingredients in blender at medium speed until smooth; set aside. Arrange spareribs, meat side down on rack in broiler 7 to 9 inches from heat source on 450°. Broil about 20 minutes or until heated through, brushing with bareque sauce occasionally and turning ribs once. Makes 4 servings.

BEEF BURGUNDY

Lavon Brown

2 lb. stew meat
2 cans cream of mushroom soup
3 T. Sherry

1 pkg. dry onion soup mix
1 C. sour cream
2 C. rice (cooked)

Brown stew meat in skillet. Layer with soup, Sherry, onion soup mix and sour cream in 9 x 13-inch casserole. Bake at 250° for 5 hours. Serve with hot rice. Yields 6-8 servings.

EASY CHICKEN WITH RICE

Lavon Brown

2 C. rice
1 env. dry onion soup mix
1 can cream of mushroom soup
1 can mushroom pieces (drained)

1½ lb. chicken pieces
Salt & pepper, to taste
Butter

Combine first 4 ingredients with 2 C. water in 8 x 10-inch casserole, mixing well. Top with chicken. Sprinkle chicken with salt and pepper; dot with butter. Bake, covered at 350° for 1 hour. Bake, uncovered at 325° for 15 minutes. Yields 4-6 servings.

Life's fun when you go through each day in a happy-go-lucky way.

HEARTY CROCK POT DINNER

Lavon Brown

½ to 1 lb. ground beef (optional)
12 oz. bacon (cut into 1-inch pieces)
1 C. chopped onion
2 (29 oz. ea.) can pork & beans
1 (16 oz.) can ea. kidney beans, lima beans
(drained)

1 C. catsup
¼ C. packed brown sugar
1 T. liquid smoke
3 T. white vinegar
1 tsp. salt
Dash of pepper

Brown ground beef in skillet, stirring until crumbly and drain. Cook bacon with onion in skillet until onion is tender; drain. Combine ground beef, bacon mixture and remaining ingredients in crock pot, mixing well. Cook on low for 4 to 9 hours. Yields 8-10 servings.

OVEN FRIED FISH

Lavon Brown

2 fish fillets
¼ C. milk
2 tsp. salt
½ tsp. paprika

2 T. melted butter
1 C. bread crumbs or crushed
wheat or corn flakes

Mix salt and milk. Dip fish in salted milk. Mix together bread crumbs and paprika. Roll fish in bread crumbs. Place fish, side by side in oiled shallow baking dish. Drizzle melted butter or margarine over fish. Bake at 525° for 15-20 minutes or until golden and easily flakes with fork. Yield: 2 servings.

PORK MEAT BALLS

Patricia Den Hartog

2 lb. 75%-80% lean ground pork
2 eggs
½ C. milk
3 slices bread
2 tsp. salt
1 large onion (chopped)

½ tsp. chili powder
½ tsp. oregano
½ tsp. pepper
½ tsp. garlic powder
1 tsp. Worcestershire sauce
1 can cream of onion soup

Beat eggs and mix with milk. Soak torn bread in egg mixture for a few minutes. Mix all ingredients except soup together. Shape in balls and brown in 400° oven for about 30 minutes. Drain fat. Pour onion soup over meatballs. Bake at 350° for 30 minutes.

Freely receive; then freely give.

DEEP FAT-FRIED FISH FILLETS

Evelyn Den Hartog

3 lb. fish fillets

1 T. vegetable oil

BATTER:

1 C. flour

Dash of salt

½ tsp. baking powder

1 C. beer

2 eggs

Mix flour, baking powder, oil, eggs, and salt. Add beer and beat until smooth. Dip fish into batter, then into hot fat, preheated to 350°. Fry til golden brown on both sides. May also use this batter for onion rings.

ESCALLOPED CHICKEN

Lavon Brown

1 chicken (cooked & deboned)

1 small onion

2 stalks celery

6 slices bread

Cube 4 slices bread and layer in 9 x 13-inch greased pan. Add chicken. Cook broth with celery, onion and pinch of sage; thicken and pour over chicken. Cube 2 slices bread and put over top. Bake at 350° for 20 minutes.

DEER CHISLIC

Lavon Brown

5 lb. deer meat

½ tsp. garlic powder

2 C. milk

¼ tsp. oregano

4 eggs

1 tsp. pepper

⅓ (5 oz.) bottle thick steak sauce

3 T. onion flakes

⅓ (10 oz.) bottle Worcestershire sauce

Cut deer meat into bite-size cubes. Marinate in remaining ingredients for 3 hours; drain. Roll in seasoned flour or crumbs and deep fry in hot oil.

STUFFED CHICKEN BREAST

Carol Wilkin

1 box Stovetop dressing (seasoning & all)

3 slices boiled ham

3 whole chicken breasts (6 halves)

6 slices thin sliced cheese

¾ C. melted oleo

Crush Stove Top dressing with the package of seasonings. Cut chicken breast in half (be sure they are deboned). Dip breast into melted oleo, then roll into crushed dressing crumbs. Take ½ slice of boiled ham and 1 slice of cheese, wrap into ½ chicken breast, tie with string and place skin side up into glass baking dish. Repeat with other five chicken breasts (halves). Sprinkle remaining crumbs and oleo over top of chicken breasts. Bake at 350° for 40 minutes. If these are getting too brown put a layer of foil over the top.

BEEF-PORK MEATBALLS

Evelyn Den Hartog

2 lb. lean ground beef
1 lb. lean ground pork
2 C. cracker crumbs

4 eggs
1 tsp. salt
Pepper

SAUCE:

3 C. catsup
2 C. water
3 T. Worcestershire sauce
1 T. chili powder

3 T. vinegar
1 T. prepared mustard
¼ C. packed brown sugar

Mix meat, crumbs, eggs, salt, and pepper; make into balls. Brown in oven at 350° for 30 minutes. Combine all ingredients for sauce; heat and add meatballs. Simmer in crock pot for 1 hour on high then turn to low till ready to serve.

CHICKEN POT PIE

Becky Wolver

3 C. chopped cooked chicken
¼ tsp. nutmeg
1 C. sliced carrots (cooked)
1 (4 oz.) can sliced mushrooms (drained)
3 T. flour
¼ tsp. thyme
1 lb. sweet potatoes (pared & cooked)

1 egg white
¼ lb. onions (cooked)
2 T. dry sherry
1 C. chicken broth
1 C. plus 2 T. skim milk
Dash of pepper
¼ tsp. salt

Preheat oven to 400°. In a greased 8-inch square baking dish, layer chicken, carrots, onions, and mushrooms. In a small saucepan, combine flour, thyme, salt and pepper. Gradually stir in 1 C. milk and chicken broth. Cook over medium heat until slightly thickened. Pour over chicken and vegetable mixture. In medium bowl, mash sweet potatoes with fork. Add sherry, remaining 2 T. milk and nutmeg and beat with electric mixer until blended. Beat egg white until stiff. Fold egg white into potato mixture and spread evenly over casserole. Bake for 20-25 minutes. Serves 6. Calorie serving about 255.

HAM-POTATO BAKE

Janice Waters

1 can (10½ oz.) cream of celery, chicken or mushroom soup
1 small onion
½ to ¾ C. milk

4 C. diced potatoes
1 C. diced ham
1 T. butter
Paprika

Mix all ingredients together and bake at 350° for 45 minutes.

DEER MEATLOAF

Betty Adreon

- | | |
|----------------------------|-------------|
| 2 lb. ground beef | 2 eggs |
| 1 C. milk | 1 tsp. salt |
| 1 C. oatmeal | ½ C. catsup |
| 1 pkg. Lipton's onion soup | |

Mix meat, milk, oatmeal, soup mix, eggs, and salt. Make into a loaf in pan. Bake at 350° for 1½ hours. Top with catsup the last 10 minutes of baking.

CHOW MEIN

Annett Wolver

- | | |
|------------------------------|-----------------------|
| 2 lb. lean ground beef | 1 can cream of celery |
| 2 cans chow mein vegetables | ½ C. raw rice |
| 1 can sliced water chestnuts | ½ C. water |
| 1 can cream of mushroom | |

Mix all of the above together and bake at 350° for 1 hour. Ground beef must be steamed and drained first. Serve over chow mein noodles or cooked rice.

MARINATING SAUCE

Susie Osterloh

- | | | |
|--------------------|------------------------------|--------------|
| ¼ C. soy sauce | 1 T. brown sugar | |
| ¼ C. salad oil | ¼ tsp. garlic salt or powder | |
| ½ tsp. lemon juice | 1/8 tsp. oregano | Mix together |

Mix together and put this sauce on your steaks from 1 hour to all day. Then broil to your taste. This will add a great flavor to your steaks.

FISH BATTER

Lavon Brown

- | | |
|----------------|----------------|
| 1 egg (beaten) | 1 T. sugar |
| 1 C. flour | 2 T. cornmeal |
| 1 tsp. salt | 1 C. ice water |
| 1 T. oil | |

Mix ingredients in small mixing bowl with wire whisk in order listed. Use for any pan-fried fish by dipping fish in batter, draining slightly, then frying in hot oil.

Self conquest is the greatest victory.

BAKED PORK CHOP AND DRESSING

Pam Wilkin

Prepared dressing
6 medium pork chops (about 1½ lbs.)

1 can cream of mushroom soup
2 T. Worcestershire sauce

Prepare your favorite dressing or use 1 box of prepared Stove Top. In an 8 x 12-inch 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; cover with foil after cooking.

MARINADE FOR MEAT

Willamae Brower

1 C. white rum
1 C. soy sauce
1 C. oil
1 C. cooking wine
3 cloves garlic (crushed)
3 bay leaves

2 T. Accent
1 tsp. pepper
1 chopped onion
¼ C. lemon juice
2 T. brown sugar

Mix all ingredients and marinate meat or poultry 24 hours and then cook as desired. Can be used on fish but omit the brown sugar and marinate only 2 hours. Very Good! (Any left over can be refrigerated and used again.)

CHICKEN SUPREME

Helen Van Loon

1 pkg. creamettes macaroni (uncooked)
1 pt. milk
2 cans cream of mushroom soup
1 onion (cut fine)

½ C. Velveeta cheese (cut fine)
4 hard-boiled eggs
2 C. chicken (diced)

Mix all together and let stand in refrigerator overnight. Remove from ice box and let stand at room temperature for 1 hour. Start in cold oven, then bake at 350° for 1 hour.

MOCK CHICKEN AND DRESSING

Cleo Jones

1 lb. hamburger
2 C. dry bread crumbs
1 beaten egg
1 can cream of chicken soup
1 C. milk

1 onion (chopped)
½ tsp. sage
Salt & pepper
Celery salt

Mix and bake at 325° for 45 minutes.

SCALLOPED POTATOES WITH PORK CHOPS

Donna Vroegh

- | | |
|----------------------|---------------------|
| 6 pork chops | ½ C. chopped onions |
| 5 C. sliced potatoes | 1 can mushroom soup |
| Cheese slices | 1¼ C. milk |

Brown 6 pork chops on 1 side in hot oil. Place half the 5 cups of sliced potatoes in greased baking dish. Top with cheese slices and add rest of the potatoes. Place pork chops brown side up on potatoes. Cook ½ C. chopped onions in small amount of oil and add 1 can mushroom soup and 1¼ C. milk. Pour over chops. Bake, covered for 1 hour and 30 minutes, uncovered or till tender at 350°.

HAM AND BROCCOLI BAKE

Edna Lou Besco

(Microwave)

- | | |
|---|-------------------------------------|
| 2 (10 oz. ea.) pkg. frozen chopped broccoli | 1 C. shredded sharp American cheese |
| ½ C. chopped onion | |
| 2 T. water | 3 C. cooked ham (chopped) |
| 2 cans cream of chicken soup | 2 C. quick-cooking rice |
| ½ C. milk | ½ tsp. Worcestershire sauce |

Micro-cook broccoli, onion and water, uncovered in a 2½-quart casserole until vegetables are tender (11 minutes). Stir twice to break up broccoli. Blend in cheese, soup, and milk. Gently stir in ham, uncooked rice and Worcestershire sauce. Cover and cook for 10-11 minutes, stirring twice. Let stand, covered for 5 minutes. Stir before serving.

ONE DISH DINNER

Orphia Deever

- | | |
|-------------|------------------------|
| Round steak | Potatoes |
| Flour | Carrots |
| Salt | Onions |
| Pepper | Cream of mushroom soup |
| Cooking oil | Water |

Cut round steak into serving pieces. Roll in flour, seasoned with salt and pepper. Brown in small amount of oil, on both sides. Cover tightly and reduce heat until steak is tender. Cover with layers of sliced potatoes, carrots and onions. Season to taste and pour over all, 1 can of mushroom soup plus ½ can of water. Cover and cook until vegetables are done. Serve with tossed salad and hot rolls. Makes a delicious one dish dinner.

CHICKEN ALA KING

Rowena Steadham

1½ C. raw minute rice

2 cans cream of soup (no water)

½ pkg. dry onion soup

Cut-up chicken

Mix rice and soup; put in deep baking dish. Lay raw chicken on top. Sprinkle onion soup on top and cover with foil. Bake at 350° for 1 hour and 20 minutes or microwave on High for about 45 minutes, using Saran wrap to cover.

KING RANCH CHICKEN

Rowena Steadham

1 (2 or 3 lb.) chicken (cooked & boned)

1 onion (chopped)

1 small can Rotel tomatoes or plain tomatoes
(undrained)

1 green pepper (chopped)

1 lb. cheese

1 pkg. corn chips

2 cans cream soup (no water)

Salt & pepper, to taste

(mushroom, chicken or celery)

Place corn chips in bottom of a 9 x 13 x 2-inch dish. Add in layers and top with crushed chips and cheese. Bake at 350° for 45 minutes.

SOUR CREAM AND DILL SAUCE

Lavon Brown

2 C. sour cream

½ tsp. salt

¼ C. finely minced onion

½ tsp. pepper

3 T. dill weed

Mix all ingredients together. Chill, covered in refrigerator. Serve over broiled or grilled fish. Yield: 12 servings.

HOW TO MAKE BROTH

Lavon Brown

To make meat or poultry broth plate bony pieces in saucepan and cover with cold water. Simmer until meat is tender. Pour broth into another pan; skim off fat. Add boiling broth to containers packed with pre-cooked meat or poultry.

Sad fact of life - square meals make round people.

PHEASANT AND RICE

Lavon Brown

- | | |
|---------------------------------------|--------------------------------|
| 1 (8 oz.) pkg. quick-cooking rice | 1 (10¾ oz.) can cream of |
| 2 pheasant breasts (halved) | celery soup |
| 4 pheasant thighs (halved) | 1 C. milk |
| 1 (10¾ oz.) can cream of chicken soup | 1 (1½ oz.) pkg. dry onion soup |

Empty rice into well-greased 13 x 9 x 2-inch baking pan. Arrange pheasant over rice in a single layer. Combine chicken and celery soups with milk and pour over pheasant; sprinkle dry onion soup mix over all. Bake, covered with foil or lid, for 1½ hours at 350°. Yield: 6 servings. Note: Quail, doves or chicken may be substituted for pheasant using this same recipe.

CORN DOGS

Deloris Moody

- | | |
|---------------------------------------|----------------|
| 1 C. flour or Bisquick | 1 lb. wieners |
| 1 C. yellow cornmeal | 2 eggs |
| 2 T. sugar | 1 tsp. vanilla |
| 1½ tsp. baking powder with flour only | ¾ C. milk |

Mix all above ingredients to make thick batter; add a little more flour if needed. Roll hot dogs in batter and fry in deep fat fryer or electric skillet. Heat to 400° to 450°. You will have to turn them some.

MADE-RITE HAMBURGERS

Deloris Moody

- | | |
|--------------------|---------------------|
| 3 lb. ground beef | 2 beaten eggs |
| 1½ C. milk | ½ C. chopped onions |
| 1½ C. tomato juice | 1½ T. salt |

Mix all together and cook at 300° for 2 hours. Do not brown hamburger first. Use slotted spoon to fill buns. Makes enough for 25 buns.

FANTASTIC CHICKEN CROCK POT DISH

Lavon Brown

- | | |
|--------------------------------|-----------------------------|
| 1 pkg. dried beef (cut-up) | ½ C. sour cream |
| 6 to 8 chicken breasts (boned) | ½ C. flour |
| 6 to 8 slices bacon | 1 can cream of chicken soup |

Arrange dried beef on bottom of greased crock pot. Wrap each chicken breast with bacon. Place over dried beef. Mix sour cream and flour in bowl. Add soup, mixing well. Pour over chicken. Cook on Low for 8 to 10 hours or on High for 3 to 5 hours. Serve over rice. Yields 6-8 servings.

CALICO BEANS

Lavon Brown

- | | |
|------------------------------|-----------------------------------|
| 1 lb. ground beef | 1 (1 lb. 15 oz.) can pork & beans |
| ¼ lb. bacon | ½ C. brown sugar |
| 1 T. onion flakes | ½ C. catsup |
| 1 can kidney beans | 2 T. vinegar |
| 1 can butter beans (drained) | 1 tsp. dry mustard |

Brown ground beef and bacon; drain. Add onion flakes and remaining ingredients. Pour into a 2-quart casserole. Bake at 350° for 45 minutes. Note: May be cooked in crock pot for 5 hours on low. Serves 10.

SWEET AND SOUR RIBS OF BEEF

Beverly Lehman

- | | |
|--------------------|---------------------------|
| 3-5 lb. ribs | 2 T. vinegar |
| ½ C. flour | 2 T. Worcestershire sauce |
| 2 tsp. salt | 4 T. soy sauce |
| Pepper, to taste | ½ C. sugar |
| 2 C. sliced onions | ¾ C. water |
| ¾ C. catsup | |

Mix flour, salt, and pepper; roll ribs in this. Put in pan single layer. Mix rest of ingredients and pour over ribs. Cover and bake at 325° for 3 hours. Remove cover the last 30 minutes.

BEEF AND CHEESE PIE

Beverly Lehman

- | | |
|----------------------|-----------------------------------|
| 1 lb. ground beef | 1 (8 oz.) can mushrooms (drained) |
| ⅔ C. evaporated milk | 1 C. grated cheese |
| ¼ C. bread crumbs | ¼ tsp. oregano |
| 1 tsp. garlic salt | 2 T. Parmesan cheese |
| ⅓ C. catsup | 1 tsp. paprika |

Combine beef, milk, crumbs and garlic salt. Put mixture in 9-inch pie plate to form crust. Spread catsup over meat mixture. Arrange mushrooms over catsup. Add cheese and oregano. Sprinkle Parmesan cheese next. Sprinkle paprika over top. Lay lightly a piece of foil over the top. Bake at 350° for 1 hour.

The best way to serve leftovers is to someone else.

MY FAVORITE MEAT LOAF

Edith Lee

- | | |
|------------------------|---|
| 2 lb. ground beef | 1/3 C. chopped onion |
| 2 tsp. salt | 1/8 tsp. minced garlic or dash of
either garlic powder or salt |
| 1/2 tsp. powdered sage | 1/4 tsp. dry mustard |
| 1/4 tsp. pepper | 1 T. Worcestershire sauce |
| 4 slices bread (cubed) | 1 C. warm milk |
| 2 eggs | |

Thoroughly mix together the beef, onion, salt, garlic and seasonings. Soak bread in the warm milk. Add the eggs to the bread and milk. Beat well, until the bread is dissolved. Combine with the meat mixture and place in a baking pan.

SAUCE:

- | | |
|------------------|--------------------|
| 3 T. brown sugar | 1/4 C. catsup |
| 1/4 tsp. nutmeg | 1 tsp. dry mustard |

Mix well and spread over top of meat loaf. (I put this in about a 9 x 13-inch pan and cut in squares to serve.) It is moist and will not slice well.

EASY HAMBURGER CASSEROLE

Katie Mattix

- | | |
|---------------------------|---|
| 1 lb. hamburger | 1 can cream of chicken or
cream of mushroom soup |
| 1 can peas or green beans | |
| Chopped onion (optional) | Tater Tots |

Brown hamburger and onions; drain grease off the hamburger. Place hamburger in casserole dish. Add can of peas (drain). Add can of soup (do not dilute). Put Tater Tots on top and bake at 350° for 1 hour.

PORK CHOP CASSEROLE

Margaret Veldhuizen

- | | |
|-----------------------|-----------------------------|
| 6 pork chops | 6 T. uncooked rice |
| 1/4 C. chopped celery | 1/4 C. chopped green pepper |
| 1 can tomato soup | 1 pt. whole canned tomatoes |
| 1/4 C. onion | |

Brown chops and season. Place in shallow baking dish. Put 1 T. rice over each chop. Mix remaining ingredients and pour over chops. Cover with foil and bake at 325° for 2 hours or a little longer if chops are very thick.

TERESA'S COLLEGE CROCK POT DINNER

Annett Wolver

- | | |
|--|------------------------|
| 1 pkg. Polish sausage or hot dogs or
ring bologna | 6 potatoes (sliced) |
| 1 T. brown sugar | 1 small can sauerkraut |
| ½ lb. grated cheese | 1 small onion |
| American or Velveeta cheese | 1 can mushroom soup |
| Layer above in crock pot and cook all day. | ½ can milk |

CHICKEN CACCIATORE

Becky Wolver

- | | |
|--|--|
| 3 lb. chicken pieces | ½ C. water |
| Seasoned salt | ½ C. raisins |
| 3 T. oil | ½ of 1 lb. box Creamette spaghetti
(cooked) |
| ½ medium bell pepper (sliced) | ¼ C. toasted slivered almonds |
| 1 (1 lb.) can whole tomatoes | |
| 1 (1.5 oz.) pkg. Italian spaghetti sauce mix | |

Sprinkle chicken with seasoned salt; brown in oil. Remove chicken and add green pepper. Saute 2 minutes and drain fat. Add tomatoes, spaghetti sauce mix and ½ C. water, breaking up tomatoes. Add chicken and cover. Simmer for 35 minutes. Add raisins and simmer for 10 minutes. Put spaghetti on platter. Arrange chicken on top and pour sauce over all. Top with almonds. Makes 4-5 servings.

MEAT LOAF

Edna Lou Besco

- | | |
|----------------------|--------------------------|
| 1½ C. cracker crumbs | 4 eggs (slightly beaten) |
| 2 C. milk | 2 tsp. salt |
| 3 lb. ground beef | ¼ tsp. pepper |
| ½ C. onion (minced) | 1 tsp. sage |

SAUCE:

- | | |
|------------------|--------------------|
| 6 T. brown sugar | ½ tsp. nutmeg |
| ½ C. catsup | 2 tsp. dry mustard |

Combine meat loaf ingredients. Shape into loaf and place in pan. Mix brown sugar, catsup, nutmeg and dry mustard together. Poke several holes into meat and spread the sauce over top of loaf before baking. Bake at 350° for 1½ hours.

OVEN FRIED CHICKEN

Myrtle Harper

- | | |
|--------------------|---------------------------|
| 1 C. flour | 1 C. powdered milk |
| 1 C. cornmeal | Milk |
| ½ C. melted butter | 1 frying chicken (cut-up) |

Mix together flour, cornmeal and powdered milk. Dip chicken in milk and roll in flour mixture. Place in greased baking pan and pour melted butter over chicken pieces. Bake at 325° till light brown. Then cover and bake 10 minutes longer.

OVEN BARBECUED SPARE RIBS

Mary Johnson

- | | |
|-------------------|---------------|
| 3-4 lb. spareribs | 1 large onion |
|-------------------|---------------|

BASTING SAUCE:

- | | |
|---------------------------|------------------------|
| 1 C. ketchup | 1 tsp. salt |
| ⅓ C. Worcestershire sauce | 2 dashes Tabasco sauce |
| 1 tsp. chili powder | 1½ C. water |

Salt ribs and place in shallow roasting pan. Bake at 450° for 30 minutes. Pour off excess fat and top with onion. While baking make sauce and bring to boil. Pour over ribs. Lower temperature to 350°. Bake for 1½ hours. Baste ribs with sauce about every 15 minutes.

MARINADE OF BEEF ROAST

Susie Osterloh

- | | |
|------------------|-------------------------|
| ⅓ C. soy sauce | ¼ C. oil |
| ⅓ C. red wine | 3 cloves garlic |
| 2 bay leaves | 1 onion (thinly sliced) |
| Pepper, to taste | |

Mix together and pour over meat. Marinate for several hours at room temperature.

CRISP CHICKEN

Susie Osterloh

- | | |
|-----------------------------------|--------------------------|
| 3 lb. frying chicken | 1 C. crushed corn flakes |
| 1 egg (beaten & add 2 tsp. water) | (don't crush too fine) |
| 1 tsp. salt | 1/8 tsp. pepper |

Dry chicken pieces thoroughly. Dip pieces into beaten egg, then roll in crumb mixture. Place skin side up in single layer in foil-lined shallow baking pan, do not crowd and do not cover. Bake at 350° for about 1 hour or until tender. Don't turn the chicken while baking. Makes 6 servings.

MEATY MACARONI

Dorothy Fagan

1 (8 oz.) pkg. elbow macaroni
1 (12 oz.) can luncheon meat (cubed)
½ C. diced green pepper (optional)
¼ tsp. black pepper
Dash of salt
Dash of salt

1 (10¾ oz.) can Cheddar cheese
soup
1 C. milk
1 C. cheese (cut-up)
Butter or margarine

Cook macaroni as label directs and drain. Preheat oven to 375°. In large bowl combine macaroni, meat, green pepper, seasoning and undiluted soup. Mix with milk and cheese. Turn into a 2-quart casserole. Dot with butter. Bake about 60 minutes. You can bake this in a 10 x 13-inch baking dish. Very Good!

BARBECUED HAMBURGER

Edna Lou Besco

2 lb. hamburger
2 T. chopped onion
Salt & pepper
⅓ C. vinegar
⅓ C. brown sugar

⅔ C. water
½ C. catsup
3 T. prepared mustard
1 T. flour
1 tsp. celery seed

Brown hamburger, onion, salt and pepper, to taste. Combine rest of ingredients. Bring to boil and pour over meat and cook till it bubbles.

HAMBURGER PIE

Jennie Knoot

1 onion (chopped)
1 lb. ground beef
Salt & pepper, to taste
1 can green beans (drained)

1 can tomato soup
5 medium potatoes (cooked)
½ C. warm milk
1 beaten egg

Brown onion in fat; add meat and seasonings and brown. Add beans and soup; pour into greased casserole (3-quart). Mash potatoes; add milk and egg. Spread over meat mixture. Bake at 350° for 30 to 35 minutes. Serves 6. If this dish is made ahead of time and kept in refrigeration, it may be heated quicker by placing dish in skillet with water on a top burner on the stove.

BAKED PORK CHOPS

Marjorie Hough

Pork chops
Crushed corn flakes

Milk

Dip pork chops in milk and roll in crushed corn flakes. Bake at 350° for 45 minutes. These brown nicely without turning.

CHUCK WAGON MAC

Sondra Lobberecht

1 pkg. Kraft macaroni & cheese dinner
¼ C. chopped green pepper
2 C. (1 lb. can) whole kernel corn (drained)
1 tsp. salt
1 lb. ground beef

2 T. chopped onion
1 (6 oz.) can tomato paste
½ C. water
Dash of pepper
½ C. diced celery

Prepare dinner as directed. Brown meat; add celery, green pepper and onion. Cook until tender and stir in corn, tomato paste, water, salt, and pepper. Add dinner and mix well. Pour into 2-quart casserole. Bake at 350° for 15 to 20 minutes. Makes 6 servings.

MEATBALLS

Sondra Lobberecht

2 lb. hamburger
2 eggs (beaten)
⅔ C. cracker crumbs
Onion

Salt & pepper
⅔ C. milk
2 tsp. Worcestershire sauce

SAUCE:

1 can tomato soup
½ can water
1 tsp. dry French spaghetti sauce

Salt & pepper
2 T. vinegar
½ C. brown sugar

Brown and drain meatballs. Heat sauce to dissolve sugar. Pour over meatballs and simmer until it cooks down. Makes 22-24 balls.

MOTHER'S OVEN STEAK

Marjorie Hough

Steak
Bread crumbs
Butter

Onion slices
Sage or favorite spice
Hot water

Cut steak into serving pieces and place in bottom of baking dish. Salt and pepper, to taste. Cover steak with bread crumbs, dots of butter, pinch of sage, and thin slices of onion. Make layers as before. Add about 1 C. boiling water or enough to cover about half. Cover dish securely and bake at 350° for 1 hour.

FROSTED MEAT LOAF

LaRue Powell

1 slightly beaten egg

¼ C. milk

2 tsp. salt

¼ tsp. pepper

¼ C. ketchup or chili sauce

1 T. onion

1½ C. soft bread crumbs

2 lb. ground beef

½ pkg. instant potatoes

(use own judgement)

½ C. shredded Cheddar cheese

Combine egg and milk; stir in salt, pepper, ketchup, onion and bread crumbs. Mix in ground beef. Form into a loaf or spread meat loaf in shallow 9 x 13-inch baking pan. Bake at 350° for 1 hour. Prepare mashed potatoes as directed on package. Frost baked meat loaf with potatoes and sprinkle with cheese. Return to oven until cheese melts. Makes 8 servings.

CHICKEN AND SAUSAGES

Eugene Vatter

4 sweet Italian sausages (cut in half)

4 hot Italian sausages (cut in half)

3 T. olive oil

2 large onions (sliced thin)

1 large green pepper (cut into thin strips)

1 sweet red pepper

1 dozen medium to large button mushrooms
(sliced)

1 clove garlic (chopped)

4 chicken breasts (filleted & skin removed,
cut into 3 pieces)

2 C. red wine (burgundy pref.)

2 C. marinara sauce

3 T. parsley (chopped)

1¼ tsp. oregano

1¼ tsp. sweet basil

½ tsp. salt, or to taste

½ tsp. white pepper

Garnish with graded Parmesan
cheese & parsley

Brown sausages in 1 T. olive oil; remove and drain. Saute onions, peppers, mushrooms and garlic; remove. Brown chicken in 2 T. olive oil. Add balance of items and simmer for 45 minutes. Add ¼ C. water as needed. Serve with parsley and Parmesan garnish. Note: 1 (2½ lb.) chicken, cut-up may be used in place of chicken breasts if this is done, add 1 additional cup of marinara sauce and simmer for 1 hour. (A good spaghetti sauce may be substituted, but should not contain anything except possibly mushrooms.) Allow time to prepare it. It will take at least 1½ hours from start to finish.

*We live in the present, we dream of the future,
but we learn eternal truths from the past.*

BAJA CALIFORNIA CHICKEN

Nancy Reagan

8 boned chicken breasts
Seasoning
Salt & pepper, to taste
2 cloves garlic (crushed)

4 T. olive oil
4 T. tarragon vinegar
 $\frac{2}{3}$ C. dry sherry

Sprinkle chicken with seasoning, salt and pepper. Crush garlic into oil and vinegar in a skillet. Saute chicken pieces until golden brown, turning frequently. Remove and place in a baking dish. Pour sherry over pieces and place in 350° for 10 minutes. Yield: 8 servings.

BEEF IN A BLANKET

Annett Wolver

2 lb. lean ground beef
 $\frac{1}{2}$ C. barley
 $\frac{1}{2}$ C. rice

$\frac{1}{2}$ tsp. salt
2 tsp. pepper
1 qt. saurkraut

Mix all but kraut into meatballs. Place in bottom of a saucepan. Put quart of saurkraut, juice and all over meatballs and let simmer for 1 hour.

CHILI BURGERS

Liz Holiday

1 lb. hamburger
1 small onion
1 C. catsup

3 T. mustard
1 T. Worcestershire sauce
1 small can chili beans

Cook together hamburger and chopped onion. When done, add catsup, mustard, Worcestershire sauce, and chili beans. Simmer.

HOT CHICKEN SANDWICHES

Beverly Lehman

2 (5 oz. ea.) cans boned chicken
 $\frac{1}{3}$ C. ea. chopped green pepper, celery &
onion

6 T. Cheez Whiz
3 T. Miracle Whip

Combine all ingredients, fill buns and wrap them in foil individually. Heat in 325° oven for 25 minutes. You can also heat them in microwave.

When looking for Happiness always look up.

MEATBALLS AND CABBAGE

Marie McDonough

1½ lb. ground beef

½ C. onions

¼ C. catsup

¾ tsp. salt

2 beef bouillions cubes

1 C. water

1 head of cabbage

½ C. sour cream

2 T. flour

Combine beef, onions, catsup and salt. Form into small meatballs. In large skillet dissolve bouillon cubes in 1 C. water and put the meatballs in skillet and turn to coat balls with liquid. Cover and cook for 15 minutes. Turn meatballs, cut-up cabbage in small pieces and place on top of meat. Cover and simmer until cabbage is done as you like it. Remove cabbage and meatballs on platter. Measure juice to 1 cup (if not enough juice add water). Return to skillet, combine sour cream and flour until smooth. Blend together with liquid in skillet. Cook for about 3 minutes or until sauce is thick. Pour over cabbage and meatballs.

PORK ROAST

Deborah Veldhuizen

1 pork loin roast

2 T. minced celery leaves

2 tsp. salt

¼ tsp. pepper

1 shredded carrot

Rub salt and pepper into roast. Lay the celery leaves and carrot on top of roast. Bake, uncovered at 350° in a roasting pan for the amount of time needed for your size of roast.

MEATBALLS

Helen Davis

2 lb. ground pork

2 C. soft bread crumbs

2 eggs

½ C. chopped onion

2 T. chopped parsley

2 tsp. salt

2 T. margarine

1 (10 oz.) jar apricot preserves

½ C. barbecue sauce

Combine meat, bread, eggs, onion, and seasonings; mix lightly. Shape into small meatballs. Brown in margarine and place in casserole. Combine preserves and barbecue sauce. Pour over meat and bake at 350° for 30 minutes. Makes 5 dozen.

SALISBURY STEAK WITH MUSHROOM GRAVY

Sandra Glenn

2 lb. ground beef
1 egg
½ C. bread crumbs

1 medium onion (minced)
1 tsp. salt
¼ tsp. pepper

GRAVY:

1 can cream of mushroom soup
1 C. water
Pepper

¼ tsp. salt
½ tsp. Worcestershire sauce

Combine meat, egg, onion, crumbs, and seasoning. Shape into patties. Place patties into fry pan and brown on each side. Pour off excess fat. Pour gravy mixture over meat, cover and cook for 20 minutes.

HAM BALLS

Linda Russell

2½ lb. ground ham
2 lb. ground lean pork
1 lb. ground beef
3 eggs
2 C. milk

3 cans tomato soup
¾ C. vinegar
2¼ C. brown sugar
3 C. graham cracker crumbs
2 tsp. dry mustard

Combine meat, eggs, crumbs, and milk. Mix and make into balls (about 40). Cover with sauce made from soup, vinegar, sugar, and mustard. Bake at 350° for 1 hour.

HAM BALLS

Lori Grim

1¼ lb. ground ham
1 lb. lean ground pork
½ lb. ground beef
1½ C. graham cracker crumbs
2 eggs

1 C. milk
1 can tomato soup
1 C. brown sugar
2 T. vinegar
1 T. dry mustard

Mix meat with crumbs, eggs, and milk; blend well. Make into balls the size of large eggs. Place in pan and cover with sauce made by combining tomato soup and remaining ingredients. Bake at 350° for 1 hour. Makes about 45 ham balls.

It isn't how much you have, but what you enjoy that brings Happiness.

POOR MANS STEAK

Helen McInoney

3 lb. hamburger

1 C. milk

1 C. dry bread crumbs

1 can cream of mushroom soup

2 tsp. salt

Pepper, to taste

2 tsp. chopped onion

Mix together well the hamburger, milk, bread crumbs, salt, pepper, and onion. Press in 9 x 15-inch pan. Refrigerate overnight, covered. The next day cut in squares, flour each side and brown in oil in skillet. Return to baking dish; pour mushroom soup over meat. Bake at 350° for 1 hour, covered.

TURKEY SUPREME

Marcia Aalsburg

2 C. cooked turkey (chopped)

¼ C. celery

3 T. butter or margarine

Dash of pepper

¼ C. onion

1 can mushroom soup

1 C. rice (cooked)

In large skillet, cook onion and celery in margarine, about 5 minutes until tender. Stir in soup and ½ C. water. Fold in turkey and thoroughly heat. Serve over a bed of rice. A great dish for leftover turkey.

OVEN-BARBECUED SPARERIBS

Jerry Den Hartog

2 slabs of lean spareribs
(about 4 lbs. ea.)

Salt, to taste if desired

Fresh ground pepper, to taste

BARBECUE SAUCE:

8 T. unsalted butter

2 tsp. finely minced garlic

2 C. finely chopped onions

2 C. tomato ketchup

¼ C. soy sauce

1½ T. chili powder

¼ tsp. Tabasco sauce

¼ C. red wine vinegar

3 T. dark brown sugar

Preheat oven to 400°. Sprinkle spareribs with salt and pepper. Arrange slabs in each of 2 large baking pans. Bake 1 hour in oven. Turn ribs and bake for 10 minutes longer. Pour off fat. Meanwhile, heat butter in large saucepan; add garlic and onions. Cook, stirring until onions are wilted. Add ketchup, soy sauce, chili powder, Tabasco, vinegar and sugar. There should be about 3 cups of sauce. Bring to boil and let simmer for about 5 minutes. Brush each slab of ribs on the underside with sauce and return to oven, brushed side up. Bake for 30 minutes, brushing every 10 minutes on the same side with the sauce. Turn the ribs. Brush generously with all the remaining sauce. Return to oven and bake for 30 minutes. Cut ribs into servings. Serves 6 to 8.

SPAGHETTI SAUCE

Marsha Lobberecht

1 can Hunts spiced tomato sauce
1 pkg. spaghetti flavoring
1 can tomato sauce

1 can mushrooms
1 can tomato paste

Add all together and cook to a boil. Pour over spaghetti and serve hot.

CASSEROLES

HASH BROWN CHEESE BAKE

Maxine Francis

32 oz. pkg. frozen shredded hash brown
brown potatoes (thawed)

2 (8 oz. ea.) cartons sour cream
2 C. (8 oz.) shredded sharp

2 (10¾ oz. ea.) cans potato soup (undiluted) Cheddar cheese

Combine all ingredients, stirring well and spoon into a greased 13 x 9-inch baking dish. Bake at 350° for 40 minutes. Yield: 12 to 15 servings.

HAM-VEGETABLE CASSEROLE

Vina Lewman

½ C. chopped onion

1½ tsp. Worcestershire sauce

⅓ C. flour

Milk, to make sauce

¼ C. margarine

Ham (cubed)

½ tsp. salt & pepper

Potatoes (diced)

1 T. mustard

Bread crumbs

1 pkg. frozen mixed vegetables

Cook onion in butter till tender and blend in flour, salt, pepper, mustard, and Worcestershire sauce. Add milk, cook and stir till thickened and bubbly. Remove from heat and stir in ham, potatoes and vegetables. Put in baking dish. Combine crumbs and melted butter, sprinkle on top of casserole and bake at 350° for 30 minutes.

VEGETABLE CHEESE CASSEROLE

Sarah Francis

1 pkg. broccoli

1 can cream of mushroom soup

1 pkg. brussel sprouts

1 C. meat (can use leftovers,
chicken is good)

1 pkg. cauliflower

1 small jar Cheez Whiz

Cook vegetables as directed and put in casserole dish. Pour Cheez Whiz and soup in and stir. Sprinkle bread crumbs on top and bake till bubbly.

CHICKEN-RICE CASSEROLE

Carla Scott

¼ C. chicken fat or butter
⅓ C. flour
1½ tsp. salt
1/8 tsp. pepper
1 C. chicken broth
1½ C. milk

1½ C. cooked rice
2 C. cut-up cooked chicken
1 can (3 oz.) sliced mushrooms
⅓ C. chopped green pepper
2 T. chopped pimento

Melt chicken fat in large saucepan over low heat. Blend in flour, salt, and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat and stir in broth and milk. Heat to boiling, stirring constantly. Boil for 1 minute. Stir in remaining ingredients. Pour into ungreased baking dish, 10 x 6 x 1½-inch or a 1½-quart dish. Bake, uncovered at 350° for 40-45 minutes.

BAKED MACARONI AND CHEESE

Sarah Francis

1½ C. uncooked elbow macaroni
3 T. butter
2 T. flour
½ tsp. salt

Dash of pepper
2 C. milk
¼ C. chopped onion
4 oz. American cheese

Cook macaroni in boiling salted water till tender; drain. In saucepan, melt butter and blend in flour, salt, and pepper. Add milk, cook and stir till thick and bubbly. Add onion and cheese, cubed; stir till melted. Mix cheese sauce with macaroni. Turn into 1½-quart casserole. Top with strips of cheese and bake at 350° for 35-40 minutes or till heated through.

CORN BEEF CASSEROLE

Susie Osterloh

1 (8 oz.) pkg. noodles (cooked)
1 can corn beef
1 can cream of celery soup
¾ C. potato chips for top

¼ lb. cheese
½ C. onions
2 C. milk

Combine all ingredients. Spread potato chips on top and bake at 350° for 45 minutes.

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

BROCCOLI CASSEROLE

Marcia Aalsburg

2 boxes frozen chopped broccoli (cooked) 1 C. Minute Rice
1 small onion

SAUCE:

1 T. oleo 1 C. milk
1 small jar Cheez Whiz or Velveeta

Mix sauce with broccoli and bake, covered for 35 minutes and uncovered for 15 minutes at 350°.

BROCCOLI CASSEROLE

Vivian Jones

2 boxes frozen broccoli 2 cans cream of mushroom soup
1 stick margarine 1 C. Minute Rice
1 onion About 1 C. milk
1 green pepper 1 small pkg. shredded Cheddar cheese

Spread thawed broccoli in bottom of rectangular baking pan. Saute onion and pepper in margarine until tender. Add soup, rice and enough milk to thin like gravy. Reheat to boiling and pour over broccoli. Bake at 350° for ½ hour. Sprinkle cheese over top a few minutes before removing from oven. For small casserole, cut recipe in half.

POTATO CASSEROLE

Cindy Chambers

1 large pkg. frozen hash brown potatoes 3 T. chopped onion
1 can cream of celery soup Salt & pepper, to taste
1 can Cheddar cheese soup 1 tsp. garlic salt

Mix all ingredients together and pour into a buttered casserole. Bake at 350° for 1½ hours. Sprinkle with parsley.

ENCHILADA CASSEROLE

Colleen Ashman

1 lb. hamburger 1¼ tsp. salt
2 (8 oz. ea.) cans tomato sauce 1½ T. chili powder
½ C. water 8 oz. Cheddar cheese (grated)
1 medium onion 1 pkg. soft flour tortilla shells
¼ tsp. pepper

Brown hamburger and drain. Stir in rest of ingredients, except cheese and shells. Simmer for 10 minutes, then stir in ¾ of the cheese. Remove and place seam side down in 9 x 13-inch pan. Do the same for the rest of the shells. Then pour remaining sauce over shells and top with remaining cheese; cover with foil. Bake at 375° for 25 minutes.

HASH BROWNS AND CHEESE

Mildred Brunt

2 lb. hash browns
1 to 2 C. grated Cheddar cheese
1 (8 oz.) container sour cream

1 tsp. salt
1 can cream of chicken soup
Dash of pepper

TOPPING:

2 C. crushed corn flakes or potato chips 1 stick margarine (melted)

Combine hash browns, cheese, sour cream, soup, salt and pepper. Place in baking dish and top with corn flakes and margarine. Bake at 350° for 45 minutes.

EL RANCHO CASSEROLE

Barbara Oldham

2 lb. ground pork or beef
1 C. chopped onion
2 C. elbow macaroni
1 qt. tomatoes

½ lb. cubed processed cheese
1½ C. undrained hominy or corn
1 T. chili powder
¼ tsp. pepper

Brown meat and drain. Add onion and cook until tender, stir in remaining ingredients. Cover and simmer, stirring occasionally, for 30 to 35 minutes. Serves 8.

CASSEROLE

Phyllis Chambers

Cook 1 (10 oz.) pkg. broccoli, brussel sprouts and cauliflower or 1 (16 oz.) pkg. of mixed vegetables and 1 pkg. cauliflower; drain. Add:

1 small jar Cheez Whiz 1 can cream of celery soup
1 small can mushrooms (drained)

Mix together in 1½-quart casserole and bake at 350° for 30-40 minutes.

CORN AND NOODLE CASSEROLE

Becky Picken

1 (8 oz.) pkg. noodles (cooked & drained)
1 can creamed corn
½ C. sugar

½ stick margarine
8 slices American cheese (cut-up)

Combine. Cover and bake at 350° for 30 minutes.

You are only young once; after that it takes another excuse.

WILD RICE CASSEROLE

Marcia Aalsburg

1 (6 oz.) pkg. long grain wild rice
½ C. chopped onion
2 (5 oz. ea.) cans water chestnuts
(sliced & drained)
3 T. soy sauce

2¾ C. boiling water
1 can cream of celery soup
½ C. chopped celery
1 can mushrooms
¼ C. butter

Combine all ingredients in a 2½-quart casserole dish. Bake at 350° for 1½ hours. You can add 1 lb. of hamburger to this casserole if you wish.

WEINER CASSEROLE

Marjorie Hough

Weiners
2 medium-sized potatoes

1 small can pork & beans

Slice weiners in small pieces. Dice potatoes and add pork & beans. Let bake until potatoes are done at 350°. Tasty and Nutritious!

CORNEB BEEF CASSEROLE

Linda Russell

8 oz. pkg. wide noodles
12 oz. can corneb beef
½ C. chopped onion

1 C. cream of chicken soup
1 C. milk
¼ lb. Cheddar cheese

Cook and drain noodles. Mix and add the next 4 ingredients. Top with grated cheese and bake at 350° for 45 minutes.

CHIPPED BEEF CASSEROLE

Helen McLoney

1 C. uncooked macaroni
1 C. milk
1 can cream of mushroom soup

1 pkg. dried beef (diced)
2 boiled eggs (diced)
3 tsp. onion (cut fine)

Mix well and refrigerate overnight. Sprinkle shredded cheese on top and bake at 325° for 1 to 1½ hours.

Mechanics: Keep a shaker of sugar handy. When you wash your hands, no matter what kind of soap you use, shake a little sugar into your palms and you'll wash the grease and grime away.

PORK CHOP CASSEROLE

Cleo Jones

1-1½ C. minute rice
6 pork chops
Celery flakes

Minced onion or flakes
1 can cream of mushroom soup
1½ cans water

Grease a well-oblong casserole. Line bottom with rice. Sprinkle with celery and onion flakes. Salt and pepper chops. Place on rice and pour soup and water over chops. Bake at 350° for 1½ hours. Turn chops over; may need to add more water while cooking.

TUNA NOODLE BAKE

Rose Nicholson

6 oz. noodles or elbow macaroni (cooked)
1 can cream of mushroom soup
⅔ C. milk
1 tsp. salt

2 T. chopped onion
6 oz. can tuna
1 C. grated cheese

Bring 6 C. water to boil and add noodles, boil for 2 minutes and let stand for 10 minutes. Add 1 T. butter. Blend soup, milk, onions, tuna and half of cheese; heat. Blend noodles and sauce; put remaining cheese on top. Bake at 350° for 25 minutes in 9 x 13-inch pan.

VEGALL CASSEROLE

Blanche Carr

1½ lb. hamburger
2 eggs
Dash of Worcestershire sauce
1 tsp. salt
¼ tsp. garlic salt
Pinch of pepper
2 T. butter

2 (16 oz. ea.) cans mixed vegetables & juice
1 (6 or 8 oz.) can tomato paste
2 C. mashed potatoes
½ C. grated cheese (Cheddar)
Paprika
Oregano

Mix meat with beaten eggs, Worcestershire sauce, salt, garlic salt, and pepper; brown lightly in skillet with butter. Add vegetables, juice, and tomato paste. Put in baking dish and put mashed potatoes on top and spread with grated cheese and bake.

HAMBURGER CHOW MEIN CASSEROLE

Ruth Rowland

1 lb. hamburger
1 can cream of mushroom soup

1 can onion soup
1 large can chow mein

Cook hamburger and drain. Put in casserole and add remaining ingredients. Bake at 350° for 1 hour.

TAGLARINA

Ann O'Brien

8 oz. fine noodles (8 C. dry)
2 lb. ground chuck
1 large onion (finely chopped)
1 button garlic
1 green pepper
1 medium can cream-style corn

½ lb. grated cheese
1 small can mushrooms
2 small cans tomato paste
1 large can tomato juice
(½ gal. size)

Cook meat in large heavy kettle until done. Add finely chopped onion, garlic, and green pepper. Cook for 5 to 10 minutes. Add mushrooms and juice (chopped). Cook a few more minutes. Add tomato juice, paste and corn. Boil hard for 5 minutes. Add noodles and cook until soft (not done); pour into baking dishes not more than 2-inches deep. Sprinkle cheese over top and bake at 350° for 20-30 minutes or until browned and cheese melts. Freezes well for later date.

TAMALE PIE

Marla Davis

1 pkg. corn bread stuffing
¼ C. butter
1½ C. hot water
1 C. onion
1 can tomatoes
2 T. chili powder

1 C. grated Cheddar cheese
1 can ripe olives
½ C. green pepper
1 lb. ground beef
1 can kernal corn (drained)

Combine butter, and hot water; stir and add stuffing. Set aside. Saute peppers, onion, and beef. Drain and add rest of ingredients in casserole dish. Top with stuffing mix. Bake at 400° for 30 minutes.

HAM CASSEROLE

Marla Davis

2 C. macaroni (uncooked)
1 C. cheese (diced)
1 C. milk

1 C. ham (diced)
1 can cream of mushroom soup

Mix together and pour into buttered casserole. Refrigerate overnight. Bake at 350° for 1 hour.

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

CARROT CASSEROLE

Bernice Shahan

1 large bunch of carrots

1 small onion (cut fine)

Velveeta cheese

Butter

Chicken In A Biscuit or Ritz
crackers

Cook carrots for about 20 minutes. Cut in rings and drain. Put layer of carrots in buttered 9 x 9-inch cake pan. Put onion on each layer. Put slices of cheese on carrots and repeat until carrots are gone. Butter on top of each layer. Bake at 300° for 25 to 30 minutes. Take out and put crumbled crackers on top. Return to oven and bake for 5 minutes longer. Serve while hot.

CHICKEN CASSEROLE

Bernis Shahan

2 C. uncooked macaroni

2 C. milk

2 cans cream of mushroom soup (2 C.)

1 onion (chopped fine)

½ lb. Velveeta cheese (grated)

4 eggs (boiled & grated)

2 C. cooked, diced chicken

Mix all ingredients together. Let stand overnight in refrigerator. Take out 1 hour before baking at 350°.

POTATO CASSEROLE

Sandra Glenn

1 (2 lb.) pkg. frozen hash browns with
onions & peppers

1 can potato soup

1 can cream of celery soup

8 oz. container sour cream

¼ C. milk

½ can cream of Cheddar cheese
soup

1 can pieces & stems mushrooms

Mix milk and sour cream. Add remaining ingredients. Pour into greased casserole dish and sprinkle with paprika. Bake at 300° for 1½ to 2 hours. May be frozen ahead and popped into oven.

TOMATO CASSEROLE

Bernice Harding

6 tomatoes

1 C. sugar

2 or 3 strips of bacon

3 slices or 2 C. cubed bread

2 T. flour

Onion & green pepper

Saute bacon, onion, pepper, salt and pepper. Combine and cover with ½ C. grated cheese. Bake at 350° for 30 minutes.

MOM'S CASSEROLE

Sandra Glenn

1½ C. pre-cooked rice
1½ can cream of mushroom soup
4 to 6 oz. jar Cheez Whiz
1 C. stick oleo

1 medium onion
1 large pkg. (20 oz.) California
blend frozen vegetables
1 small pkg. frozen carrots

Slowly cook onion in oleo until the onions are clear looking. Mix rice, mushroom soup, and Cheez Whiz together and add to the onion and oleo mixture. Pour over the California blend and frozen carrots; mix well. Pour into greased casserole and bake at 350° for 45 minutes. Stir once or twice while cooking. Serves 8 to 10 people.

ZUCCHINI CASSEROLE

Deloris Moody

⅓ C. Minute Rice
Few slices bacon
Sliced cheese

Sliced zucchini
Onions & tomatoes
Garlic salt & oregano

Butter a large baking dish and layer the above ingredients, putting a little oregano and garlic between each one. Bake at 350° for 1 hour, then ½ hour at 325°. This can also be made in crock pot.

BROCCOLI-CHICKEN

Evelyn Den Hartog

2 (10 oz. ea.) pkg. frozen broccoli spears
2 C. cooked chicken or turkey (diced)
2 (10 oz. ea.) cans cream of chicken soup
¾ C. mayonnaise

1 tsp. lemon juice
½ C. grated sharp Cheddar cheese
1 C. soft bread crumbs
1 T. butter

Cook broccoli according to package directions. Arrange in greased 12 x 7 x 2-inch baking dish. Layer chicken or turkey on top. Combine chicken soup, mayonnaise and lemon juice; pour on top of chicken. Sprinkle with cheese. Combine crumbs and butter; sprinkle on top. Bake at 350° for 35 minutes.

EGG CASSEROLE

Lavon Brown

1½ lb. sausage, ham or bacon
9 eggs (beaten)
3 C. milk
1 tsp. dry mustard

1 tsp. salt
3 slices cubed bread
1½ C. Cheddar cheese (grated)

Brown meat and drain. Add remaining ingredients. Chill overnight in covered bowl. Pour into greased 9 x 13-inch pan. Bake at 350° for 1 hour. Serves 15. Very good for breakfast.

CHICKEN AND RICE CASSEROLE

Lavon Brown

- | | |
|-------------------------------|---------------------------------|
| 4 legs & thighs of chicken or | 1 tsp. paprika |
| 4 thick pork chops | 2 C. boiling water or part milk |
| 2 chicken bouillon cubes | 1 can cream of chicken soup |
| 1 C. uncooked rice | Onion, if desired |
| 1 tsp. salt | |

Brown chicken well on both sides and season with salt and pepper. Dissolve bouillon cubes in boiling water; add cream of chicken soup, and rice. Pour in baking dish; layer browned chicken or chops on top. Sprinkle with salt and paprika. Cover tightly with lid or foil. Bake at 350° for 1 hour.

SLICK-CHICK CASSEROLE

Lavon Brown

- | | |
|--|--------------------------------------|
| 1 can ea. cream of mushroom & chicken soup | 4 C. cooked rice |
| ½ soup can milk | 3 C. coarsley chopped cooked chicken |
| ½ tsp. onion powder | 2 T. chopped pimento |
| 1 C. grated Cheddar cheese | |

Combine soups and milk in large saucepan, mixing well. Cook until heated through, stirring constantly. Stir in remaining ingredients and pour into greased 2-quart casserole. Bake at 375° for 25 to 30 minutes or until bubbly. Yields 8 servings.

CAREFREE CASSEROLE

Lavon Brown

- | | |
|---------------------------------------|-------------------------------|
| 1 (10 oz.) pkg. frozen peas & carrots | 1½ C. chopped cooked turkey |
| 1 can cream of mushroom soup | Salt & pepper, to taste |
| ½ C. milk | ½ C. shredded American cheese |
| 3 C. cooked rice | |

Combine first 3 ingredients and ½ C. water in saucepan. Simmer for 3 minutes. Layer half the vegetable mixture, all the rice, turkey, salt and pepper in a 1½-quart baking dish. Top with remaining vegetable mixture and cheese. Bake at 350° for 20 minutes. Yields 6 servings.

An experienced husband is one who remembers his wives birthday, but forgets which on it is.

LORENE'S CABBAGE CASSEROLE

Lavon Brown

1 medium onion (chopped)
3 T. butter
½ lb. ground beef
¾ tsp. salt

1/8 tsp. pepper
6 C. shredded cabbage
1 can tomato soup

Saute onion in butter in skillet. Add ground beef, salt, and pepper. Cook until heated through. Do not brown. Layer 3 C. cabbage and ground beef mixture in bottom of 2-quart baking dish. Top with remaining 3 C. cabbage. Pour soup over all. Bake, covered at 350° for 1 hour. Yields 6 servings.

EASY EGGPLANT CASSEROLE

Lavon Brown

1 medium eggplant (peeled & cut into
1-inch pieces)
½ C. milk
1 egg (beaten)

2 T. butter (melted)
1 small onion (chopped)
1 C. seasoned bread crumbs
½ C. buttered bread crumbs

Cook eggplant in boiling salted water in saucepan for 8 minutes; drain. Combine with the next 5 ingredients in greased 2-quart baking dish, mixing well. Top with buttered bread crumbs and bake at 350° for 30 minutes. Yields 4-5 servings.

AROMATIC POTATO CASSEROLE

Lavon Brown

4 T. butter (melted)
4 T. flour
2 C. milk
1 tsp. salt
2 (1 lb. ea.) cans potatoes (drained & chopped)

Dash of pepper
1 tsp. angostura bitters
2 (4 oz. ea.) cans Vienna sausage
1 (3 oz.) pkg. cream cheese (cubed)

Blend butter and flour in saucepan. Stir in milk gradually. Cook until thick, stirring constantly. Season with salt, pepper and bitters. Layer potatoes and sausages in casserole. Cover with sauce and dot with cream cheese. Bake at 350° until brown and bubbly.

PARTY POTATO CASSEROLE

Edna Lou Besco

8 to 10 potatoes (cooked & mashed)
1 (8 oz.) pkg. cream cheese
1 C. sour cream

1 tsp. garlic salt
1 tsp. onion salt

Stir all together and put into buttered baking dish. Dot with butter and paprika. Bake at 350° until heated thru. (This warms up even better.)

POTATO CASSEROLE

Willamae Brower
Barbara Brown

Instant mashed potatoes to serve 12
8 oz. softened cream cheese
1 container sour cream

Onion salt, to taste
Garlic salt, to taste

Prepare instant potatoes as directed on package. Fold in cream cheese, sour cream and seasonings. Put in 9 x 13-inch pan and sprinkle with paprika and bake at 350° for 45 minutes to 1 hour.

POTATO BAKE

Becky Wolver

3 medium potatoes (peeled & cubed)
½ C. lowfat cottage cheese
¼ C. lowfat plain yogurt
1/8 tsp. & ¼ tsp. salt

2 T. chopped chives
Dash of pepper
¼ tsp. basil
1 T. grated Parmesan cheese

In medium saucepan, cook potatoes with 1/8 tsp. salt in water to cover. Simmer for 15 minutes or until done; drain. Preheat oven to 350°. In bowl combine potatoes, ¼ tsp. salt and the next 4 ingredients. Beat in yogurt until smooth. Pat into greased 2 C. baking dish. Sprinkle with cheese and bake for 30 minutes. Serves 4. Calories per serving are 95.

PRESIDENT REAGAN'S FAVORITE MACARONI-CHEESE

Nancy Reagan

½ lb. macaroni
1 tsp. butter
1 egg (beaten)
1 tsp. salt

1 tsp. dry mustard
3 C. grated cheese (sharp)
1 C. milk

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 T. hot water and add to milk. Add cheese leaving enough to sprinkle on top. Pour in buttered casserole; add milk and sprinkle with cheese. Bake at 350° for about 45 minutes or until custard is set and top is crusty.

*The really happy man is the one who can enjoy the scenery
when he has to take a detour.*

TATAR TOT DISH

Liz Holiday

- | | |
|---|--------------------------|
| 1 lb. hamburger | ½ C. water |
| 1 pkg. dry onion soup mix | 1 small pkg. frozen peas |
| 1 can cream of mushroom or
cream of chicken soup | 1 medium pkg. tatar tots |

Brown and drain meat. Add soups and peas; stir well. Top with tatar tots. Place in 7 x 11-inch baking dish. Bake at 375° for 40 minutes or until brown.

HAMBURGER CASSEROLE

Elaine Haselhuhn

- | | |
|------------------------------|--------------------|
| 1 lb. ground beef | ½ C. chopped onion |
| ½ C. raw rice | ½ C. diced celery |
| 1 can cream of mushroom soup | 1 can water |
| 2 tsp. soy sauce | |

Combine and brown ground beef and onions. Add remaining ingredients and bake covered for 1 hour at 350°.

VEGETABLE CASSEROLE (Microwave)

Ann Ohms

- | | |
|---|--------------------------------|
| 1 pkg. California mix frozen vegetables | 1 can cream of mushroom soup |
| 1 small jar Cheez Whiz | 1 can French fried onion rings |

Pre-cook vegetables in microwave, no moisture added till fork tender. Drain any moisture off and mix vegetables with soup and Cheez Whiz. Add ½ can onion rings and mix. Bake at 350° for 15 to 20 minutes, till bubbly, then put remaining onion rings on top of mixture and bake another 5 minutes or until light brown.

CHICKEN-BROCCOLI CASSEROLE

Janice Waters

- | | |
|--|---------------------------------|
| 1 chicken (cooked & boned) | 2 pkg. frozen broccoli (cooked) |
| 2 cans cream of chicken soup | 1 T. lemon juice |
| 1 C. mayonnaise (don't use Miracle Whip) | 1 C. grated cheese |
| 2 tsp. butter | Bread crumbs (browned) |

Layer broccoli in bottom of 9 x 13-inch casserole, then layer of chicken. Mix soup, mayonnaise and lemon juice. Pour over chicken and broccoli. Cover with grated cheese and bread crumbs browned in 2 tsp. butter. Bake at 350° for ½ hour.

BEEF AND NOODLE CASSEROLE

Annett Wolver

1½ lb. hamburger
1 C. chopped onion
½ C. chopped celery
1 pkg. (8 oz.) dry noodles

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

Brown hamburger, onion and celery. Pour off grease. Place in large pan and add noodles and soups. Bake at 350° for 30 minutes.

EASTER ASPARAGUS CASSEROLE

Bernice Shahan

¼ lb. oleo
4 slices white bread (cut in strips)
8 oz. can peas

1 (16 oz.) can asparagus
10 oz. can mushroom soup
½ C. grated Cheddar cheese

Melt butter and place bread strips in until brown and coated. Now line a casserole dish with asparagus. Mix peas, cheese, soup, and pour over asparagus. Cross the bread on top and bake for 25 minutes.

THREE VEGETABLE CASSEROLE

Bernice Shahan

2 pkg. broccoli spears
1 pkg. cauliflower

½ lb. Velveeta cheese
1 can mushroom soup

Put cauliflower and broccoli in large 9 x 13-inch pan. (You can use the fresh cauliflower and broccoli, but cook some before using.) Mix and heat cheese and mushroom soup together and pour over vegetables. Cook, covered for 45 minutes. Remove cover and put 1 pkg. frozen onion rings on top. Return to oven and bake 15 minutes longer without cover.

THREE BEAN BAKE CASSEROLE

Bernis Shahan

1 can lima beans or
2 C. fresh cooked lima beans
1 can pork & beans
1 can kidney beans
2 lb. hamburger (cooked)
½ lb. bacon (cut fine & fried)

1 large onion
2 T. vinegar
½ C. granulated sugar
1 T. mustard
¾ C. brown sugar
Salt & pepper

Brown meat and onions. If too much juice, pour off, then add rest of ingredients. Leave all juice on beans. Bake at 350° for 1 hour.

CASSEROLE SAUCE MIX

Elaine Haselhuhn

2 C. instant dry milk

1 tsp. dry basil

$\frac{3}{4}$ C. cornstarch

$\frac{1}{4}$ C. instant chicken bouillon

2 T. dry onion flakes

1 tsp. thyme

To use above, mix to equal 1 can condensed soup, mix $\frac{1}{3}$ C. mix, $1\frac{1}{4}$ C. water, 1 T. oleo and cook until thick.

SUMMER SQUASH CASSEROLE

Kathryn Van Loon

2 lb. (6 C.) of squash (sliced)

$\frac{1}{2}$ C. chopped onion

1 can cream of chicken soup

1 C. sour cream

1 C. shredded carrots

1 (8 oz.) pkg. herb seasoned stuffing mix

$\frac{1}{2}$ C. melted oleo

Cook squash and onion for 5 minutes; drain. Mix soup and sour cream. Mix oleo with stuffing and put $\frac{1}{2}$ of stuffing in bottom of baking dish. Combine vegetables, soup and cream; pour over stuffing and put $\frac{1}{2}$ of stuffing mix over top of vegetables. Bake at 350° for 25 to 30 minutes. This is very good. Makes a large batch. I freeze $\frac{1}{2}$ and bake at a later time.

SIX LAYER CASSEROLE DISH

Martha Aalsburg

In a large baking dish put a layer of sliced raw potatoes. Sprinkle $\frac{1}{2}$ C. washed rice over potatoes. Add 1 lb. hamburger, which has been browned and seasoned to taste. Add a layer of sliced carrots and onions. Pour in 3 C. tomato juice. Season with salt and pepper. Bake at 325° for $2\frac{1}{2}$ hours. Canned tomatoes can be used instead of juice.

CORNERD BEEF CASSEROLE

Florence Wilkin

3 C. cooked noodles

1 can cream of mushroom soup

1 can cornerd beef

1 can Cheddar cheese soup

Mix above together and bake at 350° till bubbly. Sprinkle top with potato chips. Return to oven for 10-15 minutes.

Blessed are those who can give without remembering and take without forgetting.

BROCCOLI CASSEROLE

Edna Lou Besco

2 boxes frozen broccoli (cooked)
½ C. mayonnaise
1 can celery soup

½ C. grated cheese
1 egg (beaten)

Stir all together and put in casserole dish. Put bread crumbs on top and bake at 350° for 30 minutes.

COMPANY EGGS

Sarah Francis

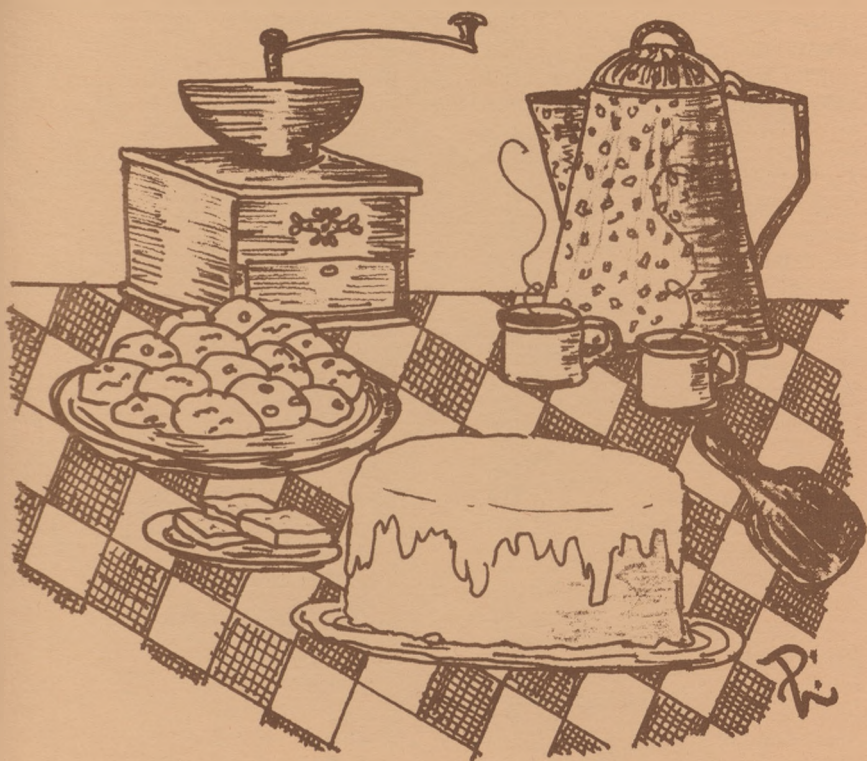
6 beaten eggs
1 lb. American cheese
8 slices bread cubes
4 C. milk
2½ tsp. dry mustard

1 tsp. salt
½ tsp. pepper
Green pepper & onions
Cubed ham - bacon or mushrooms

Mix together a day before and put in refrigerator. Bake in 9 x 13-inch pan at 325° for 45 minutes.

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BROWNIES

FAVORITE BROWNIES

Amber Francis

4 oz. unsweetened chocolate
 $\frac{2}{3}$ C. shortening
2 C. sugar
4 eggs
1 tsp. vanilla

$1\frac{1}{4}$ C. flour
1 tsp. baking powder
1 tsp. salt
1 C. chopped nuts
Powdered sugar

Heat chocolate squares and shortening in saucepan over low heat until chocolate melts. Remove from heat and mix in sugar, eggs and vanilla. Stir in flour, baking powder, salt and nuts. Spread batter in greased 9 x 13-inch pan. Bake at 350° for 30 minutes or until brownies start to pull away from the sides of the pan. Sprinkle with powdered sugar.

BROWNIES

Fran Katko

Rose Nicholson

Elizabeth Holiday

1 stick oleo
1 C. sugar
4 eggs
1 tsp. vanilla

1 lb. can chocolate syrup
1 C. flour
 $\frac{1}{2}$ tsp. baking powder
Nuts (optional)

FROSTING:

6 T. oleo
6 T. milk

$1\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. chocolate chips

Blend oleo and sugar; add eggs, 1 at a time and beat well. Add remaining ingredients. Bake at 350° for approximately 30 minutes.

For Frosting: Bring to boil and boil for 1 minute the oleo, milk, and sugar. Add chocolate chips and stir until melted. Put warm frosting on warm brownies. Liz adds another tablespoon of flour.

No one does a full days work anymore, no one else that is.

BROWNIES

Pam Tiller
Sue Ann Glenn

1 C. sugar
1 stick oleo
1 can Hershey's chocolate syrup

4 eggs
1 C. flour
Walnuts (optional)

FROSTING:

1½ C. sugar
6 T. milk

6 T. oleo
½ C. chocolate chips

Mix sugar, eggs, oleo and flour. Add chocolate syrup and pour into greased and floured cookie sheet. Bake at 350° for 30 minutes. Cook frosting over medium heat until it bubbles, then cook for 30 seconds. Remove from heat and add half cup chocolate chips and beat until thickened. Frost while warm.

FRIENDSHIP BROWNIES

Patricia Den Hartog

1½ C. flour
½ C. baking cocoa
1 tsp. baking powder
1 tsp. salt
¾ C. margarine

2 C. sugar
4 eggs
2 tsp. vanilla
1 C. chopped walnuts
Confectioner's sugar

Sift together flour, cocoa, baking powder, and salt; set aside. Cream together margarine and sugar in bowl until light and fluffy, using electric mixer at medium speed. Add eggs, 1 at a time, beating after each egg. Blend in vanilla. Gradually stir in dry ingredients. Stir in walnuts. Spread into 13 x 9 x 2-inch baking pan. Bake at 350° for 30 minutes. Cool in pan, then dust with confectioner's sugar.

BROWNIES

Deloris Moody

2 eggs
1 C. sugar
¾ C. flour
⅓ C. butter

½ tsp. salt
½ tsp. baking powder
½ tsp. vanilla
1½ sq. chocolate

Melt butter and chocolate. Stir in rest of ingredients and put in 8 or 9-inch dish. Sprinkle nuts on top and microwave on High for 7 minutes.

BAKED FUDGE (Brownies)

Melinda Dexter

½ C. butter or margarine

3 sq. chocolate

2 C. sugar

3 eggs

1 C. nuts (black walnuts)

1½ C. sifted flour

Melt butter or margarine and chocolate together over low heat. Add sugar, eggs (1 at a time), nuts and flour; mix well and spread in buttered pan in a layer ¾-inch deep. Bake slowly (300° to 325°) until firm (about 40 minutes). When cool cut in bars.

BROWNIES

Patricia Adams

4 chocolate squares (semi-sweet)

¾ C. oleo

6 eggs

3 C. sugar

2 C. flour

2 tsp. vanilla

½ C. chopped nuts

Melt chocolate squares and oleo in double boiler. Beat eggs and sugar. Add chocolate mixture. Add flour, salt, nuts, and vanilla. Bake at 450° for 12 minutes. Use two 10 x 14-inch pans or one larger one.

BROWNIES

Melinda Dexter

4 eggs

2 C. sugar

4 sq. chocolate or ⅔ C. cocoa &

a little extra butter

1 C. butter

2 C. flour

1 C. chopped nuts

2 tsp. vanilla

Beat eggs and sugar. Melt butter and chocolate; beat into first mixture. Add other ingredients and mix well; pour into greased pan (about 10 x 14-inches) and bake at 350° for 20 minutes. They are good unfrosted or you may sift powdered sugar over top or frost if you wish.

FUDGE CHIP BROWNIES

Becky Wolver

1 C. semi-sweet chocolate chips

1½ C. angel flake coconut

1 pkg. (8½ oz.) Nabisco chocolate wafers
(coarsely crushed)

1⅓ C. (14 oz. can) sweetened cond.
milk

¼ C. butter or margarine (melted)

1 tsp. vanilla

Combine chips, coconut and crumbs in bowl. Mix in milk, butter and vanilla. Spread in greased 9-inch square pan. Bake at 375° for about 30 minutes or until lightly browned. Cool and cut into 24 bars.

HAWAIIAN BROWNIES

Deanna Francis

- | | |
|----------------------|----------------------------------|
| 1 C. butter | ½ tsp. salt |
| 1½ C. sugar | ¼ tsp. cinnamon |
| 4 eggs | 1 (15 oz.) can crushed pineapple |
| 1 tsp. vanilla | 3 oz. chocolate (melted) |
| 1½ C. flour | ½ C. chopped nuts |
| ½ tsp. baking powder | |

Cream butter and sugar. Add eggs and vanilla; blend well. Combine flour, baking powder, salt, and cinnamon. Add to creamed mixture. Combine 1¼ C. batter with pineapple in a small bowl. Add chocolate and nuts to the remaining batter. Spread chocolate batter in greased 9 x 13-inch pan. Spread pineapple batter over chocolate mixture. Bake at 350° for 30 minutes. Cool and frost.

CHOCOLATE FROSTING:

- | | |
|-------------|----------------------|
| 6 T. milk | 6 T. oleo |
| 1½ C. sugar | 1 C. chocolate chips |

Bring to a boil approximately 1 minute. Then remove from heat and stir in chocolate chips.

BROWNIES

Jeffrey Dutmers

- | | |
|----------------------------------|---------------|
| 1 can Eagle Brand milk | 1 C. nutmeats |
| 26 graham crackers (rolled fine) | 1 C. coconut |
| 1 pkg. chocolate chips (small) | |

Mix well and pour into a greased 9-inch square baking pan. Bake at 350° for 20 minutes.

APPLE BROWNIES

Rowena Steadham

- | | |
|--------------|---------------------|
| ¼ C. oleo | 2 C. chopped apples |
| 1 C. sugar | 1 tsp. cinnamon |
| 1 beaten egg | ½ C. chopped nuts |
| 1 tsp. soda | ½ C. raisins |
| 1 C. flour | |

TOPPING:

- | | |
|------------|------------------|
| ½ C. oleo | ½ C. brown sugar |
| ½ C. cream | ½ C. white sugar |

Cream together oleo, sugar and egg. Add rest of ingredients and put in muffin pans. Bake at 350° for 20 minutes. Boil topping mixture in saucepan until dissolved and pour on top of brownies.

MINT BROWNIES

Linda Lewman

1ST MIXTURE:

1 C. flour
1 stick oleo
1 (16 oz.) can Hersheys chocolate syrup

1 C. sugar
4 eggs

2ND MIXTURE:

4 T. soft oleo
2 T. milk
8 drops green food coloring

2 C. powdered sugar
1 tsp. peppermint extract

3RD MIXTURE:

8 T. oleo (1 stick) 12 oz. pkg. chocolate chips

Mix together first mixture. Bake at 350° for 35 minutes in 9 x 13-inch pan; cool. Then mix together second mixture and spread over cooled brownies and refrigerate for 20 minutes, then melt third mix and spread over mint filling. Best if kept refrigerated.

BUTTERMILK BROWNIES

Lavon Brown

2 C. flour ½ tsp. salt
2 C. sugar 4 T. cocoa

Put these ingredients in large mixing bowl. Bring the following to a boil in saucepan and add to dry ingredients:

1 C. cold water 1 tsp. vanilla
1 stick oleo ½ C. buttermilk to which
½ C. shortening 1 tsp. soda has been added
2 eggs

Beat well and put in large greased jelly roll pan. Bake at 400° for 18 to 20 minutes. Frost while warm and cut into bars.

BUTTERMILK FROSTING:

1 stick oleo ⅓ C. buttermilk
¼ C. cocoa

Put in pan and bring to boil. Stir in 1 lb. or a little more of powdered sugar and 1 tsp. vanilla. Spread on brownies and sprinkle with nuts, if desired.

CHOCOLATE SYRUP BROWNIES

Velma Powers

- | | |
|---------------------------------|----------------|
| 1 stick oleo | 1 C. sugar |
| 4 eggs | 1 C. flour |
| 1 can Hershey's chocolate syrup | 1 tsp. vanilla |

Cream oleo and sugar; add eggs, chocolate syrup and mix well. Add vanilla, then flour. Put into greased cookie sheet pan. Bake at 350° for 20 minutes.

BROWNIES

Mary Vance
Annett Wolver

- | | |
|----------------|-----------------|
| 2 C. flour | 1 C. water |
| 2 C. sugar | ½ C. buttermilk |
| 1 C. margarine | 2 eggs (beaten) |
| ¼ C. cocoa | 1 tsp. soda |
| 1 tsp. vanilla | 1 C. walnuts |

FROSTING:

- | | |
|-------------------|---------------------|
| ¾ stick margarine | 1/8 C. cocoa |
| 4 T. milk | 3 C. powdered sugar |
| 1 tsp. vanilla | |

Mix sugar and flour. Cook margarine, cocoa and water to boiling. Pour over sugar and flour. Add remaining ingredients. Pour into greased 10½ x 15½-inch pan and bake at 400° for 20 minutes.

For Frosting: Cook margarine, cocoa and milk to boiling. Add powdered sugar and vanilla. Stir and add nutmeats. Annett adds ½ tsp. salt, but omits walnuts and she bakes brownies at 350°.

BARS

OAT FLAKE SQUARES

Margaret McCracken

- | | |
|--------------------|------------------------------------|
| 1 C. sugar | 1 (12 oz.) pkg. chocolate chips |
| 1 C. white syrup | 1 (12 oz.) pkg. butterscotch chips |
| 1 C. peanut butter | 6 C. oat flakes |

Bring sugar and syrup to a boil. Add peanut butter and pour over flakes and mix well. Spread out on a large cookie sheet. Melt chips together and spread on top.

CHOCOLATE REVEL BARS

Annett Wolver
Sondra Lobberecht

2 C. brown sugar	1 tsp. salt
2 eggs	1 tsp. soda
1 tsp. vanilla	1 C. oleo
2½ C. flour	1 (12 oz.) chocolate chips
3 C. oatmeal	2 T. oleo
1 can Eagle Brand milk	½ tsp. salt
2 T. vanilla	1 C. nuts

Cream oleo, and brown sugar; add eggs and vanilla, flour, salt, soda and oatmeal. Mix and set aside. Melt chocolate chips, Eagle Brand milk, 2 T. oleo, ½ tsp. salt, and 2 T. vanilla together; add nuts. Spread ⅔ of oatmeal mixture in 15½ x 10½-inch pan. Spread chocolate mixture over oatmeal in pan. Dot with remaining oatmeal mixture and bake at 350° for 30-35 minutes.

PINEAPPLE BARS

Edith Rice

2 C. sugar	¼ lb. oleo
4 eggs (beaten)	1⅔ C. flour
½ tsp. soda	½ tsp. salt
1 (#2) can crushed pineapple (drained)	1 C. nuts
	1 tsp. vanilla

Add melted oleo to sugar and mix well. Add beaten eggs, dry ingredients, pineapple and nuts. Bake at 350° for 30-35 minutes in 9 x 13 x 2-inch pan.

CHOCOLATE SCOTCHEROOS

Sondra Lobberecht
Donna Vroegh

1 C. sugar	1 C. peanut butter
1 C. light corn syrup	6 C. Rice Krispies
1 (6 oz.) pkg. Nestle's semi-sweet chocolate morsels	1 (6 oz.) pkg. Nestle's butterscotch morsels

Combine sugar and syrup in 3-quart saucepan. Cook over moderate heat, stirring frequently, until mixture begins to bubble. Remove from heat and stir in peanut butter; mix well. Add Rice Krispies and stir until well blended. Press mixture into buttered 9 x 13-inch pan. Melt chips together over hot but not boiling water, stirring until well blended. Remove from heat and spread evenly over Rice Krispies mixture. Cool until firm and cut into bars. Yield: 48 (2 x 1-inch) bars.

SCOTCH TREATS

Edna Barnes

6 oz. pkg. butterscotch chips
3 C. crisp rice cereal

½ C. peanut butter

Melt butterscotch morsels and peanut butter over very low heat, stirring constantly until smooth. Remove from heat and add cereal; stir until well coated. Press evenly into buttered 9-inch square pan. Chill and cut into squares. Makes 36.

RAISIN CREAMS

Tammy McGlothlen

1½ C. raisins

1 tsp. cinnamon

Water

Dash of salt

1 tsp. soda

3 C. flour

1 C. oleo

Nuts (optional)

1½ C. sugar

Cover raisins with water and bring to a boil; save 1 cup of the water or juice and add 1 tsp. soda while hot. Cool and add remaining ingredients and mix well. Bake in large cookie sheet at 350°. Do not overbake. Ice with thin powdered sugar frosting. Cut in squares.

HEAVENLY BARS

Florence Wilken

2 C. raisins

1 C. flour

½ C. brown sugar

1 tsp. soda

1½ C. water

2 C. rolled oats

1 T. (rounded) flour

1 C. brown sugar

1 tsp. vanilla

¾ C. melted shortening

Cut raisins fine and add ½ C. sugar, 1 T. flour and water. Cook till thick. Mix flour, sugar, soda, oats and shortening. Divide crumbly mix into two parts. Put one part in 10-inch square pan. Spread with cooled raisin filling, then the remaining crumbs and press down. Bake at 350° for 20-25 minutes.

RAISIN BARS

Kathy Schippers

1 C. raisins, soaked in 1 C. water

1 C. shortening (oleo)

2 eggs

1½ tsp. soda

2 tsp. cinnamon

2¾ C. flour

1 tsp. vanilla

Nuts

1½ C. sugar

Cream shortening, sugar and eggs. Add rest of ingredients and add soaked raisins plus their moisture. Bake in greased jelly roll pan and bake at 350° for 20 minutes.

FROSTED COFFEE BARS

Mary Vance

¼ C. margarine
1 C. brown sugar
1 large egg
½ C. hot coffee
½ C. softened raisins
¼ C. nutmeats

1½ C. flour
½ tsp. baking soda
½ tsp. salt
½ tsp. baking powder
½ tsp. cinnamon

Mix all together and bake in 9 x 13-inch pan at 350° for 20 to 30 minutes.

TOPPING:

1 C. powdered sugar

Enough coffee to moisten

Mix together and spread on hot bars.

RAISIN BARS

Katie Mattix

2 sticks margarine
2 C. applesauce
2 C. sugar
2 C. raisins

3 C. flour
1 tsp. nutmeg
2 tsp. cinnamon
2 tsp. soda

Heat margarine until melted, set off stove and add soda; let cool. Add flour, nutmeg, and cinnamon. Add applesauce, raisins and sugar. Mix well and bake at 350° for 30 to 35 minutes.

CARAMEL LAYER CHOCOLATE SQUARES

Edna Lou Besco
Lavon Brown

1 (14 oz.) pkg. caramels
⅓ C. evaporated milk
¾ C. butter (melted)
1 pkg. German chocolate cake mix

1 C. chopped nuts
⅓ C. evaporated milk
1 C. chocolate chips or 6 oz. pkg.

Combine caramels with ⅓ C. milk in heavy saucepan. Cook over hot heat, stirring constantly until caramels are melted; set aside. Grease and floured a 9 x 13-inch pan. Combine melted butter, dry cake mix, nuts, and milk in large bowl and mix. Press half of the dough in pan, reserving other half for topping. Bake at 350° for 6 minutes. Sprinkle chocolate chips on baked portion and spread caramel mixture evenly over chips. Crumble reserved dough mixture over caramels. Return to oven and bake for 15 to 18 minutes. Cool and refrigerate 30 minutes to set caramels. Cut into squares.

PEANUTTY CRISS CROSSES

Becky Wolver

3 C. oats (old fashioned)

1½ C. flour

½ tsp. soda

¾ C. butter

1 egg

1 C. peanut butter

1½ C. brown sugar (packed)

⅓ C. water

1 tsp. vanilla

In large bowl beat butter, peanut butter and sugar until light and fluffy. Blend in water, egg, and vanilla. Add dry ingredients and mix well. Chill dough for 1 hour. Heat oven to 350°. Shape dough into 1-inch balls, place onto ungreased cookie sheet. Flatten with fork, dipped in sugar to form criss cross. Bake for 9 to 10 minutes or until edges turn golden brown.

PEANUT BUTTER BARS

Alice Braden

1 C. peanut butter

2 C. packed brown sugar

1 C. flour

½ C. oleo

3 eggs

½ tsp. salt

1 tsp. vanilla

FROSTING:

1 tsp. butter

Powdered sugar

Milk

½ C. peanut butter

1 tsp. vanilla

Mix altogether and put in 9 x 13-inch pan. Bake at 350° until toothpick is clean, about 35 minutes. Frost.

PEANUT BUTTER BARS

Bonnie Williams

CREAM:

1 C. butter

1 C. white sugar

1 C. brown sugar

⅔ C. peanut butter

2 eggs

1 tsp. vanilla

ADD:

2 C. flour

2 C. oatmeal

1½ tsp. soda

¼ tsp. salt

Bake in 11 x 15-inch cookie sheet at 375° for 8 to 10 minutes.

FROSTING:

1 C. powdered sugar

¼ C. oleo

½ C. peanut butter

Milk enough to spread

PEANUT BUTTER BARS

Janice Waters

CREAM TOGETHER:

1 C. brown sugar	1 egg
1 C. white sugar	$\frac{1}{3}$ C. peanut butter
$\frac{1}{2}$ C. butter	

MIX IN:

1 C. flour	1 tsp. vanilla
$\frac{1}{2}$ tsp. baking soda	1 C. oatmeal
$\frac{1}{4}$ tsp. salt	

Spread in pan and bake at 350° for 20 minutes. Do not overbake.

PEANUT BUTTER BARS

Pam Wilkin

$\frac{1}{2}$ C. oleo	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ C. sugar	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ C. peanut butter	$\frac{1}{2}$ C. brown sugar
$\frac{1}{2}$ tsp. soda	1 C. oatmeal
1 C. flour	6 oz. pkg. chocolate chips
1 egg	

FROSTING:

$\frac{3}{4}$ C. powdered sugar	5 T. milk
$\frac{3}{4}$ C. peanut butter	

Mix together first 10 ingredients and spread in 9 x 13-inch pan. Bake at 350° for 13 minutes. Sprinkle chocolate chips on top while still hot. Let stand a few minutes and spread melted chocolate over top and frost.

ALMOND BARS

Anna Bambrook

1 C. margarine	4 T. flour
$\frac{1}{2}$ C. powdered sugar	8 T. milk
2 C. flour	4 egg yolks
2 C. sugar	4 tsp. almond extract

Mix oleo, powdered sugar and flour. Press into a 9 x 13-inch pan. Bake at 350° for 12 minutes. Mix the remaining ingredients together and pour over first layer. Bake for 25 minutes more at the same temperature. Makes 18 (2 x 3-inch) bars.

PUMPKIN BARS

Polly Denning

2 C. sugar	1 tsp. baking powder
1 C. vegetable oil	1 tsp. cinnamon
4 eggs	1 tsp. soda
2 C. flour	1 tsp. vanilla
1 C. pumpkin	

TOPPING:

1 small pkg. Phil. cream cheese	2 C. powdered sugar
¾ stick of margarine	1 T. milk

Preheat oven to 350°. Mix all of the ingredients together and pour into a greased cookie sheet. Bake for 20 to 25 minutes. Add nuts, if desired, either in the pumpkin bar mix or topping; cool.

For Topping: Cream all ingredients together and spread on cooled bars.

PUMPKIN BARS

Linda Francis

MIX:

4 eggs	1 C. salad oil
2 C. sugar	1 lb. canned pumpkin

SIFT AND ADD:

2 C. flour	2 tsp. ginger
2 tsp. baking powder	½ tsp. cloves
1 tsp. soda	½ tsp. salt
½ tsp. nutmeg	2 tsp. cinnamon

Mix well and pour into greased and floured 9 x 13-inch pan. Bake at 365° for 25-30 minutes. (Until toothpick comes out clean.) Frost with cream cheese frosting.

CREAM CHEESE FROSTING:

6 oz. creamed cheese	1 tsp. vanilla
6 T. margarine	4 C. powdered sugar
1 T. milk	

Beat cheese, margarine, and vanilla. Cream together until soft. Add powdered sugar until spreading consistency.

PUMPKIN BARS

Diana Rust

4 eggs
1 $\frac{2}{3}$ C. granulated sugar
2 tsp. cinnamon
1 C. cooking oil
1 tsp. salt

1 (16 oz.) can pumpkin
2 C. flour
2 tsp. baking powder
1 tsp. baking soda

CREAM CHEESE ICING:

3 oz. pkg. cream cheese (softened)
1 tsp. vanilla

$\frac{1}{2}$ C. margarine (1 stick)
2 C. sifted powdered sugar

In a bowl beat together eggs, sugar, oil, and pumpkin until light and fluffy. Stir together flour, baking powder, cinnamon, salt, and soda. Add to pumpkin mixture and mix thoroughly. Spread batter in ungreased 15 x 10-inch pan. Bake at 350° for 25-30 minutes and cool. Frost with cream cheese icing.

For Cream Cheese Icing: Cream together cheese and margarine. Stir in vanilla. Add powdered sugar a little at a time. Beat well until smooth and spread over bars and cut. Makes 2 dozen.

DUTCH ALMOND BARS

Carol Wilkin

CRUST:

2 C. flour
1 C. oleo

$\frac{1}{2}$ C. powdered sugar

FILLING:

4 T. flour
 $\frac{1}{2}$ C. milk
5 tsp. almond flavoring

2 C. sugar
2 eggs (beaten)

Mix crust ingredients and bake at 350° for 10 minutes in 9 x 13-inch pan. Mix filling ingredients and put on top of prebaked crust, for 30 minutes more. Cool and cut into bars.

ALMOND BARS

Mildred Brunt

1 C. butter or margarine
1 C. almond paste
2 eggs (beaten)
2 C. sugar

1 pkg. vanilla instant pudding
1 $\frac{3}{4}$ C. flour
1 pkg. sliced almonds
1 tsp. almond flavoring

Melt butter or margarine; add almond paste and beat until smooth. Add beaten eggs. Stir in sugar, flour, and almond flavoring. Mix and put in greased 9 x 13-inch pan. Sprinkle with sugar over top. Bake at 300° for 45 minutes.

ALMOND BARS

Pam RoBus

CRUST:

- | | |
|----------------------|-------------|
| 2 C. oatmeal (quick) | ½ tsp. salt |
| 1 C. brown sugar | 1 tsp. soda |
| 1 C. oleo | 2 C. flour |

Mix and pat $\frac{2}{3}$ in jelly roll pan.

FILLING:

- | | |
|------------------|-------------------------|
| 2 C. white sugar | ½ C. milk |
| 4 egg yolks | 6 tsp. almond flavoring |

Mix and pour over crust. Sprinkle the remaining crust mixture over filling and bake at 350° for 30-35 minutes.

FUDGY OATMEAL BARS

Kathy Schippers

- | | |
|----------------------------|---|
| 2 C. packed brown sugar | 1 pkg. (12 oz.) Nestle semi-sweet chocolate morsels |
| 1 C. oleo (softened) | 1 can sweetened cond. milk |
| 2 eggs | 2 T. oleo |
| 1 tsp. vanilla | 1 C. nuts |
| 2½ C. flour | 1 tsp. vanilla |
| 1 tsp. baking soda | ½ tsp. salt |
| ½ tsp. salt | |
| 3 C. quick cooking oatmeal | |

Heat oven to 350°. Grease jelly roll pan, 15½ x 10 x 1-inch. Mix brown sugar, 1 C. butter, eggs and 1 tsp. vanilla in large bowl. Stir in flour, soda, and salt; stir in oats. Reserve $\frac{1}{3}$ of the oatmeal mixture. Press remaining oatmeal mixture in pan. Heat chocolate morsels, milk and 2 T. oleo in saucepan over low heat, stirring constantly until melted. Spread over oatmeal mixture. Drop reserved mixture over chocolate mixture and bake for 25-30 minutes or until golden brown. Cut while warm. Instead of using 12 oz. chocolate morsels, can use 6 oz. chocolate and 6 oz. butterscotch morsels.

REAL GOOD BARS

Mildred Watkins

- | | |
|----------------------------------|---------------------------------|
| 1 pkg. graham crackers (crushed) | 1 can Eagle Brand milk |
| 6 oz. pkg. chocolate chips | ½ stick oleo or butter (melted) |
| 6 oz. pkg. coconut chips | 6 oz. pkg. butterscotch chips |

Crush crackers and mix with melted butter. Press into a 9 x 13-inch pan. Sprinkle the chips over crust. Drizzle the milk over top. Bake at 350° until milk brown.

OATMEAL BARS

Helen McLoney

2 sticks margarine
1 C. brown sugar
1 C. white sugar
2 eggs

1 tsp. vanilla
1 tsp. soda
3 C. oatmeal
1½ C. flour

FROSTING:

5 T. butter
1½ C. powdered sugar

½ tsp. vanilla
Milk or cold coffee

Combine bar ingredients and put in a large 12 x 18-inch pan or jelly roll pan. Bake at 350° for 30 minutes.

For Frosting: Melt butter to soften and add powdered sugar and enough milk or coffee to make the frosting spreadable. Eat and enjoy.

CHOCOLATE CAKE BARS

Marcia Aalsburg

2 C. sugar
2 C. flour
2 eggs
½ C. buttermilk

2 sticks margarine
¼ C. cocoa
1 C. water
1 tsp. soda

FROSTING:

1 stick margarine
¼ C. cocoa

6 T. milk
4 C. powdered sugar

Mix in a large bowl the flour and sugar. Bring to a boil 2 sticks of margarine, cocoa, and water. Pour over flour and sugar mixture. Then add eggs, buttermilk, and soda. (If you do not have buttermilk on hands, use ½ C. milk with 1½ tsp. lemon juice in it.) Bake at 400° for 20 minutes on a jelly roll pan. Frosting can be put on the hot cake.

For Frosting: Bring the margarine, milk and cocoa to a boil. Beat in 4 C. powdered sugar. Add chopped nuts, if you wish.

CHEWY WALNUT SQUARES

Becky Wolver

1 egg
1 C. brown sugar (packed)
1 tsp. vanilla
½ C. flour

¼ tsp. soda
¼ tsp. salt
1 C. coarsley chopped walnuts

Grease an 8-inch square pan. Stir together egg, brown sugar, and vanilla. Quickly stir in flour, baking soda, and salt. Add walnuts. Spread in pan and bake at 350° for 18 to 20 minutes. (Cookies should be soft in center when taken from oven.) Cool in pan and cut into 2-inch squares. Makes 16 squares.

CRUNCHIES

Evelyn Den Hartog

½ C. packed brown sugar

½ C. dark corn syrup

¼ C. butter

½ tsp. salt

6 C. Cheerios cereal

1 C. pecan halves, walnuts or
peanuts

½ C. slivered almonds

Preheat oven to 325°. Butter jelly roll pan. Heat sugar, syrup, butter and salt in 3-quart saucepan over medium heat, stirring until sugar dissolves 5 minutes. Remove from heat and stir in cereal and nuts till well coated. Spread in pan and bake for 15 minutes. Cool for 10 minutes. Loosen with metal spatula. Let stand for 1 hour. Store in covered container. Makes about 8 cups.

FRUIT CAKE BARS

Helen Davis

6 T. margarine

1½ C. graham cracker crumbs

1 C. coconut

1 C. chopped nuts

1 can sweetened cond. milk

2 C. candied fruit

½ C. chopped dates

1 C. raisins

Melt margarine in 15 x 10½-inch pan. Sprinkle cracker crumbs on top. Mix other ingredients, except milk and spread over crumb mixture. Pour milk over top and bake at 350° for 20 minutes.

EASY FAVORITE BAR

Elaine Haselhuhn

1 C. oleo

1 C. white sugar

2 C. flour

1 tsp. vanilla

1 C. brown sugar

2 eggs

1 tsp. baking powder

¾-1 C. chocolate chips

Cream until fluffy the oleo, sugar, and eggs. Beat in the flour, baking powder, and vanilla. Stir in chocolate chips by hand. Pour into a greased jelly roll pan. Bake at 350° for 20-25 minutes.

Tomorrow is not promised us, so make the very most of today.

APPLE BARS

Margaret Berry

- | | |
|--------------------------|--|
| 2¼ C. flour | 2 beaten egg yolks |
| 1¼ C. sugar | 4 medium apples (pared, cored & diced) |
| ½ tsp. baking powder | 1 tsp. cinnamon |
| ½ tsp. salt | 2 slightly beaten egg whites |
| 1 C. margarine or butter | |

Combine 2 C. flour, ½ C. sugar, baking powder, and salt. Cut in margarine until crumbs are the size of small peas. Stir in egg yolks and divide mixture in half. Press ½ over bottom of 13 x 9 x 2-inch pan. Combine apples, remaining sugar, flour, and cinnamon; arrange over bottom crust. Crumble remaining dough over apples. Brush egg white over all. Bake at 350° for 40 minutes. Cool and drizzle with thin powdered sugar icing. Cut into bars. Makes 4 dozen.

CHERRY BARS

Deborah Veldhuizen

- | | |
|-------------------|--------------------------|
| 1 C. margarine | 2½ tsp. baking powder |
| 1½ C. sugar | ½ tsp. salt |
| 4 eggs | 1 tsp. vanilla |
| 3 C. sifted flour | 1 can cherry pie filling |

ICING:

- | | |
|---------------------|----------------|
| 1 C. powdered sugar | 1 tsp. vanilla |
| 1 T. water | |

Cream the margarine and sugar; add eggs, 1 at a time and blend. Sift flour, salt, and baking powder; add small amount to creamed mixture and beat after each addition. Spread ⅔ of mixture onto greased jelly roll pan. Spread cherries over batter and drop rest of batter over cherries with a teaspoon. Bake at 350° for 35 to 40 minutes. While still warm drizzle powdered sugar glaze icing over bars.

Variation: Other pie filling may be used.

CHOCOLATE CHIP BAR

Marla Davis

- | | |
|-------------------------|----------------------|
| 1 C. shortening | 2 egg yolks |
| ½ C. white sugar | 2 C. flour |
| ½ C. brown sugar | 1 C. chocolate chips |
| ¼ tsp. baking soda | 2 egg whites |
| 1 T. water | 1 C. brown sugar |
| ½ tsp. butter flavoring | |

Beat shortening, white and brown sugar together, then add egg yolks and beat, then add flour, soda, water and flavoring. Put in pan and sprinkle chocolate chips on top. Then add 2 beaten egg whites and 1 C. brown sugar; beat together and spread over chips. Bake in greased and floured 9 x 13-inch pan at 350° for 30-35 minutes.

COCONUT BARS

Mrs. Henry DeJong

½ C. shortening or oleo
2 C. brown sugar
2 eggs
2 tsp. vanilla
1 C. flour

2 tsp. baking powder
Pinch of salt
1½ C. flaked coconut
½ C. chopped nuts

Melt shortening in saucepan over low heat; add sugar, eggs and vanilla. Mix well and add blended flour, baking powder and salt; mix well. Stir in coconut and nuts. Spread in well-greased 9 x 13-inch pan. Bake at 350° for 25 to 30 minutes.

CARROT BARS

Kathy Schippers

CREAM TOGETHER:

4 eggs
2 C. sugar

1 C. oil

ADD:

2 (8 oz. ea.) jars carrot Jr. baby food

Beat then add the following:

2 C. flour
1 tsp. cinnamon

2 tsp. soda
½ tsp. salt

FROSTING:

4 T. butter
1½ C. powdered sugar

1 small pkg. cream cheese

Pour into greased jelly roll pan. Bake at 350° for 20-30 minutes. Cool and frost.

GOLDEN BARS

Fran Katko

2 C. Bisquick
1½ C. brown sugar
3 eggs

1 tsp. vanilla
Butterscotch chips, chocolate
chips or nuts

Place in 9 x 13-inch pan or jelly roll pan which has been greased and floured. Bake at 350° for approximately 25 minutes.

A bee's sting is 1/32 of an inch long. The other two feet are imagination.

CHEWY NOELS (Bars)

Jennie Knoot

2 T. butter or margarine
1/3 C. sifted all-purpose flour
1/8 tsp. baking soda
1/8 tsp. salt
1 C. chopped nuts

1 C. brown sugar
2 beaten eggs
1 tsp. vanilla
Confectioners' sugar

In 9 x 9 x 2-inch pan melt butter or margarine. Sift together flour, soda, and salt. Stir in brown sugar and nuts. Stir in eggs and vanilla. Carefully pour batter over butter in pan. Do not stir. Bake at 350° for 20 to 25 minutes. Sprinkle with confectioners sugar. Place wax paper under wire rack. Invert pan immediately onto rack and cool. Cut into 24 bars. With green icing write Noel on each bar. Makes 2 dozen.

GUMDROP BARS

Patricia Den Hartog

1/3 C. butter
1/3 C. brown sugar (packed)
1/2 C. sugar
2 eggs
1 C. flour
1/4 tsp. salt
1 C. oatmeal

1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 C. coconut
1/2 C. gumdrops (cut-up)
(any color but black)
1/2 tsp. vanilla

Cream butter and sugars well. Add eggs and beat. Add flour, salt, baking powder, soda and vanilla; mix. Stir in oatmeal, coconut, and gumdrops. Press into a greased 9 x 9-inch pan. Bake at 350° for 25 to 30 minutes. When cool sift powdered sugar over top. Cut into squares.

RHUBARB BARS

Helen McLoney

3 C. cut rhubarb
1 1/2 C. sugar
1 tsp. vanilla
3 T. cornstarch
1/4 C. water
1/2 C. chopped nuts

1 1/2 C. quick oatmeal
1 1/2 C. flour
1 C. brown sugar
1/2 tsp. soda
1 C. margarine

Mix together cornstarch and 1/4 C. water. Combine with rhubarb, 1 1/2 C. sugar and vanilla. Cook until thick and cool slightly. Combine remaining ingredients and mix until crumbly. Pat 3/4 of mixture into 9 x 13-inch baking dish. Spread rhubarb mixture on top. Cover with remaining crumbs and bake at 350° for 30 to 35 minutes. Serve warm or cold, plain or with whipped topping.

DIAMOND HEAD CRUNCH

Lavon Brown

1 medium can crushed pineapple
1 can apple pie filling
1 pkg. dry lemonade mix
1 box yellow cake mix

1 stick butter
½ C. chopped nuts
½ C. coconut

Layer first 4 ingredients in 9 x 13-inch baking pan. Dot with butter and top with nuts and coconut. Bake at 350° for 1 hour. Yields 8-10 servings.

S'MORE BARS

Evelyn Den Hartog

¾ C. margarine (melted)
3 C. graham cracker crumbs
⅓ C. sugar

1 C. chocolate chips
2 C. miniature marshmallows

Combine butter, crumbs and sugar. Press half firmly into greased 13 x 9-inch pan. Sprinkle chocolate chips and marshmallows, then remaining crumbs; press down. Bake at 375° for 10 minutes; press down firmly with pancake turner. Cool completely before cutting.

CREME DE MENTHE BARS

Marcia Aalsburg

1 ¼ C. butter
½ C. cocoa
3 ½ C. sifted powdered sugar
1 beaten egg

1 tsp. vanilla
2 C. graham cracker crumbs
⅓ C. green Creme De Menthe
1 ½ C. chocolate chips

For Bottom Layer: Melt ¼ C. butter and ½ C. cocoa. Heat and stir until blended. Remove from heat and add ½ C. powdered sugar, egg, vanilla, and graham crackers crumbs. Press into a 9 x 13-inch pan. You will need to use your fingers.

For Middle Layer: Melt ½ C. butter in small bowl or pan. Mix in Creme De Menthe and add the 3 C. powdered sugar. Beat with mixer until smooth. Spread over the bottom layer. Chill for 1 hour.

For Top Layer: Melt chips and rest of butter and spread over middle layer. Keep refrigerated.

A man's character is like a fence; it cannot be strengthened by white wash.

HERMITS

Marcia Aalsburg

- | | |
|------------------|----------------------|
| 2 C. brown sugar | ½ C. margarine |
| ½ C. Crisco | ½ C. cold coffee |
| 2 eggs | 1 tsp. cinnamon |
| 1 tsp. nutmeg | 3½ C. flour |
| 1 tsp. soda | 1¼ C. raisins & nuts |

Cream sugar and shortenings; add coffee and eggs. Gradually stir in the remaining ingredients. Bake at 350° for 8 to 10 minutes.

BINGO BARS

Annett Wolver
Evelyn Leonard

- | | |
|---|-----------------|
| 3 eggs | 2 C. sugar |
| 1¼ C. oil | 2 C. flour |
| 2 tsp. soda | 2 tsp. cinnamon |
| 1 C. walnuts (optional) | 1 tsp. vanilla |
| 1 ea. 4 oz. jar applesauce, apricot & carrots baby food | |

Beat eggs and add sugar; mix well. Add oil and blend. Sift together dry ingredients. Stir in baby food alternating with dry ingredients. Bake at 350° for 25 to 30 minutes. Frost with powdered sugar frosting.

O HENRY BARS

Teresa Wolver

- | | |
|------------------|------------------|
| 4 C. quick oats | 1 tsp. vanilla |
| ½ C. white syrup | 1 C. brown sugar |
| ⅔ C. oleo | 1 tsp. salt |

FROSTING:

- | | |
|-----------------------------|--------------------|
| 12 oz. pkg. chocolate chips | ⅔ C. peanut butter |
|-----------------------------|--------------------|

Mix together and put in 9 x 13-inch well-greased pan. Bake at 425° for 10 minutes. Melt chocolate chips and add peanut butter. Spread on top while warm. Cool and cut in squares.

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 doughnut tree.

LEMON COCONUT SQUARES

Martha Aalsburg

- | | |
|--------------------------|---------------------|
| 1½ C. flour | ½ tsp. salt |
| ½ C. butter or margarine | 1 C. chopped nuts |
| ½ C. brown sugar | 2 T. flour |
| 2 eggs (beaten) | 1 C. powdered sugar |
| ½ tsp. baking powder | 1 T. butter |
| 1 C. brown sugar | Juice of 1 lemon |
| 1½ C. coconut | |

Combine the first 3 ingredients and pat in 9 x 13-inch pan. Bake at 275° for 10 minutes, don't overbake. Combine the next 7 ingredients and mix well. Spread over warm shell and bake for 15 minutes at 325°. Combine the remaining ingredients and sprinkle over squares while warm.

CHOCOLATE CRISPY BARS

Betty Adreon

- | | |
|---------------------------------|-----------------------------|
| 1 (12 oz.) pkg. chocolate chips | 1 C. powdered sugar |
| ½ C. oleo | 5 C. Rice Krispies |
| ½ C. corn syrup | 1 C. miniature marshmallows |
| 2 tsp. vanilla | |

Combine chips, oleo and syrup in large bowl and put in microwave for 2 minutes on High (or in a pan over low heat and stir until melted). Remove and add vanilla and powdered sugar. Stir until blended. Add Rice Krispies and marshmallows; mix thoroughly. Spread on small cookie sheet. Cool and cut.

DREAM BARS

Darlene Miller

- | | |
|--------------------|----------------|
| 2 C. flour | 3 egg yolks |
| ¼ tsp. baking soda | ¼ C. water |
| ¼ C. sugar | 1 tsp. vanilla |
| ½ C. soft butter | |

Sift flour, baking soda and sugar. Add remaining ingredients. Mix well and spread batter ¼-inch thick on greased baking sheet. Spread with a thin layer of jelly. Make a meringue with 3 egg whites, ½ C. sugar, and ¼ tsp. baking powder. Spread on jelly and sprinkle with ½ C. finely chopped nuts. Bake at 350° for 20 minutes. Cut into squares while warm.

Children need models more than they need critics.

DREAM BARS

Patty Van Loon

1 pkg. yellow cake mix
1/3 C. oleo
1 egg
1 can Eagle Brand milk

1 egg
1 tsp. vanilla
1 C. nuts
1/2 C. choc. chips or choice of chips

Mix well together the cake mix, oleo and egg; press into 9 x 13-inch pan. Beat milk, egg, and vanilla. Stir in nuts and chips. Spread over cake mixture and bake at 375° for 25 minutes.

DREAM BARS

Sheryl Evitt

#1:

1/2 C. oleo
1 C. flour

1/2 C. brown sugar

#2:

2 eggs (well-beaten)
1 C. brown sugar
1/2 C. nutmeats

1 C. coconut
2 T. flour
1/2 tsp. baking powder

Mix #1 and spread in 9 x 13-inch baking pan and bake at 300° for 20 minutes. Combine #2 can spread on top of #1. Bake at 325° for 25 minutes. Cool and cut in squares.

BLUEBERRY SQUARES

Deloris Moody

1 3/4 C. sugar
4 eggs
1 tsp. vanilla
1 1/2 tsp. baking powder

1 C. oleo
3 C. flour
1/2 tsp. salt
1 can blueberry pie filling

GLAZE:

1 1/4 C. powdered sugar
2 tsp. lemon juice

1 T. melted oleo

Cream sugar and oleo; add eggs and vanilla. Combine flour, salt and baking powder. Add to above mixture. Spread half of dough in ungreased cookie sheet. Spread pie filling over dough and sprinkle with nutmeg. Drop by spoonfuls on top and spread with knife, especially the edges. Bake at 350° for 40-45 minutes. Glaze.

MERINGUE BARS

Linda Lewman

- | | |
|------------------|------------------------|
| 1 C. butter | 2 C. flour |
| ½ C. sugar | ½ tsp. soda |
| ½ C. brown sugar | 1 tsp. baking powder |
| 2 egg yolks | 1 pkg. chocolate chips |
| 1 tsp. water | 1 C. chopped nuts |
| 2 egg whites | 1 C. brown sugar |

Cream butter, sugar, and brown sugar; add egg yolks and water. Sift together dry ingredients and add to creamed mixture. Press into greased cookie sheet. Sprinkle with chocolate chips and nuts. Beat egg whites till fluffy, then beat in brown sugar. Spread over chips and nuts. Bake at 350° for 25 minutes. When cool, cut into bars.

HEATH BARS

Myrta Fairchild

- | | |
|------------------------------------|------------|
| Keebler graham crackers | ½ C. sugar |
| 1 stick oleo | Almonds |
| 1 stick of butter (must be butter) | |

Break apart graham crackers (must be Keebler) and put close together on cookie sheet with sides. Boil for 2 minutes the oleo, butter and sugar. Pour over graham crackers. Sprinkle with almonds. Bake at 325° for 10-12 minutes. Other nuts can be used in place of almonds.

COCONUT PECAN BARS

Phyllis Harding

- | | |
|-----------------------|------------------|
| 2 C. flour | 2 C. brown sugar |
| 1 tsp. baking powder | 2 eggs |
| 1 tsp. salt | 2 tsp. vanilla |
| 1 C. margarine | 1 C. coconut |
| 1 C. pecans (chopped) | |

Cream margarine and sugar; beat in eggs and vanilla. Add dry ingredients, then stir in coconut and pecans. Spread into greased jelly roll pan and bake at 350° for 25 minutes. When cool, sprinkle with powdered sugar.

Today is the day you worried about yesterday.

PECAN PIE BARS

Madelyn Walker

FIRST:

$\frac{2}{3}$ C. sugar

$\frac{1}{2}$ C. oleo

1 tsp. vanilla

1 egg

$1\frac{1}{2}$ C. flour

SECOND:

$\frac{2}{3}$ C. brown sugar

$\frac{1}{2}$ C. light or dark corn syrup

3 eggs

1 tsp. vanilla

1 C. broken pecans

Heat oven to 350°. Mix first batch in large bowl and press into a 9 x 13-inch pan, $\frac{1}{2}$ -inch on sides. Bake for 10 to 15 minutes. Beat with a spoon the next batch and pour over crust. Bake for 25 to 30 minutes. Loosen edges from sides of pan while warm. Keep refrigerated.

COOKIES

CHOCOLATE CHIP OATMEAL COOKIES

Margaret McCracken

1 C. shortening

1 C. white sugar

1 C. brown sugar

2 T. water

2 eggs

$1\frac{1}{2}$ C. sifted flour

1 tsp. salt

1 tsp. vanilla

1 tsp. soda

3 C. quick oatmeal

1 pkg. chocolate chips

Cream butter, eggs, and sugars. Mix in dry ingredients. Drop by teaspoon on greased cookie sheet and bake in moderate oven.

GINGER SNAPS

Margaret McCracken

2 C. sugar

1 C. sorghum

1 C. shortening

2 eggs

1 T. vinegar

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

1 tsp. ginger

3 tsp. baking soda

Add enough flour to make a stiff dough. Make in little balls. Flatten a little and bake in a moderate oven.

WHITE HOUSE COOKIES

LaRue Powell

1 C. margarine (softened)	3½ C. flour
1 C. sugar	1 tsp. soda
1 C. packed brown sugar	1 tsp. cream of tartar
1 C. oil	1 C. Rice Krispies
1 egg	1 C. oatmeal
1 tsp. vanilla	1 C. coconut

Beat together margarine, sugars and oil. Add egg and vanilla; beat until fluffy. Sift together flour, soda and cream of tartar. Add to mixture and stir in Rice Krispies, oatmeal, and coconut. Mix well and drop by teaspoon on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes. Makes 6 dozen cookies. One cup chocolate chips or other chips may be added as a variation.

CRUNCHY JUMBLE COOKIES

Mary Vance

1¼ C. flour	½ C. margarine
¼ tsp. salt	1 egg
1 C. sugar	2 C. Rice Krispies
1 tsp. vanilla	1 (6 oz.) pkg. chocolate chips
½ tsp. soda	

Mix margarine, egg, salt, sugar, vanilla, and soda. Add flour, Rice Krispies and chocolate chips. Bake at 350° for 12 minutes.

GRANDMA RON'S COOKIES

Linda Lewman

1 C. sugar	1 tsp. salt
1 C. brown sugar	1 tsp. cream of tartar
1 C. shortening	3½ C. flour
1 C. oil	½ C. coconut
1 egg	1 C. quick oats
1 tsp. vanilla	1 C. corn flakes

Dissolve 1 tsp. soda in 1 T. milk. Mix all ingredients together. Drop by teaspoon on greased cookie sheet. Bake at 350° for 8-10 minutes. Makes 7-8 dozen.

*A husband is a man who wishes he had as much fun when
he is out as his wife thinks he does.*

NO BAKE COOKIES

Marsha Lobberecht

2 C. sugar

½ C. milk

4 T. cocoa

1 stick butter

3 C. oats

1 tsp. vanilla

Boil sugar, butter and milk for 1 minute. Remove from heat and add oats, cocoa, and vanilla. Drop on wax paper.

DUTCH COOKIES

Helen Van Loon

1 C. shortening

1 C. sugar

1 C. brown sugar

2 eggs

2 C. flour

1 tsp. soda

1 tsp. baking powder

½ tsp. salt

1 tsp. vanilla

1 C. corn flakes

1 C. rolled oats (quick)

1 C. coconut

1 C. nuts

Cream shortening and sugar at medium speed. Mix brown sugar, eggs, flour, soda, baking powder, salt, and vanilla. Add corn flakes, oats, coconut, and nuts. Drop by teaspoon on cookie sheet and bake at 375° for 10 minutes.

PUMPKIN COOKIES

Katie Mattix

½ C. butter or margarine

1½ C. sugar

1 egg

1 C. pumpkin

1 tsp. vanilla

2½ C. flour

1 tsp. baking powder

1 tsp. soda

1 tsp. nutmeg

1 tsp. cinnamon

½ tsp. salt

1 C. butterscotch chips

½ C. chopped nuts (optional)

Cream butter and sugar till fluffy. Beat in egg, pumpkin and vanilla. Mix flour, baking powder, soda, salt and spices together and add. Fold in chips and nuts, if desired. Drop by teaspoonful on greased cookie sheets. Bake at 350° for 12 to 15 minutes or until light brown. Makes 5 to 6 dozen.

Variation: Substitute chocolate chips for butterscotch chips.

Do not grease the sides of your cake pan. Only the bottom. Cake will be higher.

SPRITZ COOKIES

Katie Mattix

2½ C. sifted flour
1 C. butter
1 tsp. vanilla

½ C. sugar
2 egg yolks

Measure and set aside flour. Cream together butter and vanilla till butter is softened. Gradually add sugar, creaming till fluffy after each addition. Thoroughly beat in egg yolks, 1 at a time. Add flour in fourths, thoroughly blending in after each addition. Fill cookie press about $\frac{2}{3}$ full with dough. Bake at 350° approximately 12 minutes or until cookies are golden brown. Make certain your cookie sheets are free from grease and are cool.

CHEWEY COCONUT OATMEAL COOKIES

Dixie Hoyt

2 C. brown sugar
2 C. quick oats
1 tsp. salt
2 tsp. baking powder

2 C. white sugar
2 C. coconut
5 C. flour
2 tsp. soda

Mix this in a very large bowl. Put these all in large bowl. Pour over top, 4 eggs (beaten), 2 tsp. vanilla and 4 sticks of melted oleo. Mix with hands. Dip by spoon on baking sheet and flatten with fork. Bake at 350° for 10 minutes. Watch carefully with bottom is brown take out, top may be very soft. Do not overbake. Makes 120 cookies.

FROZEN COOKIES

Orphia Deevers

1 C. brown sugar
1 C. white sugar
1½ C. shortening
3 eggs (beaten)
¼ tsp. salt

1 tsp. vanilla
½ C. chopped nuts
5 C. flour
1 tsp. soda

Cream shortening and all sugar and beaten eggs, salt, and vanilla. Sift flour and soda and work the flour in with hands. Form into balls and roll in wax paper and let stand in refrigerator. When ready to bake slice thin and bake in moderate oven at 350° for 10-12 minutes.

The most valuable gift you can give another is a good example.

ARKANSAS TRAVELERS

Darlene Miller

1 C. shortening
1 tsp. vanilla
1 C. brown sugar
1 C. white sugar

2 eggs
1 C. peanut butter
3 C. sifted flour
2 tsp. baking powder

Cream shortening and add vanilla. Add sugars gradually, creaming well. Beat in eggs, mixing thoroughly. Add peanut butter and mix well. Sift together the flour and baking powder. Stir into creamed mixture. Add chopped dates and peanuts, if desired (1 cup). Roll into small balls and place on greased cookie sheet. Flatten with a fork dipped in water. Bake at 375° for 10-15 minutes. Yield: 5 dozen.

GINGER COOKIES

Louise Shilling

¾ C. shortening
1 C. sugar
1 egg
4 T. molasses
2 C. flour

½ tsp. ginger
2½ tsp. cloves
½ tsp. cinnamon
½ tsp. salt
2 tsp. soda

Mix all ingredients together. Shape into balls the size of walnut and roll in sugar. Bake at 375° for 10 minutes.

DOUBLE CHOCOLATE WALNUT CLUSTERS

Becky Wolver

1 (6 oz.) pkg. real chocolate chips (semi-sweet)
½ C. shortening
1 tsp. vanilla
1 egg
¾ C. walnuts (chopped)

1½ C. flour
1 C. sugar
1 tsp. baking powder
2 T. milk
1 tsp. salt

Melt ½ C. of chocolate chips over hot not boiling water. Cream together shortening, sugar and vanilla until fluffy. Blend in melted chocolate and egg beating well. Stir in milk. Sift flour with baking powder and salt. Blend dry ingredients into creamed mixture. Stir in remaining chocolate chips and walnuts. Drop by teaspoon about 2-inches apart onto ungreased baking sheet. Bake at 350° for about 15 minutes. Cool on wire rack. Makes about 48 cookies.

Happiness of your life depends upon the quality of your thoughts.

COCONUT JUMBLES COOKIES

Marie McDonough

- | | |
|----------------------------|-------------------------|
| $\frac{2}{3}$ C. margarine | $\frac{2}{3}$ C. sugar |
| 1 egg | $1\frac{1}{3}$ C. flour |
| 1 C. flaked coconut | |

Mix sugar and margarine into bowl and mix well with hands. Put egg into the sugar mixture and mix well. Put flour and coconut in and mix well with hands. Drop by teaspoon on a greased cookie sheet with margarine. Bake at 375° for 11 minutes.

CHOCOLATE COOKIES

Kathy Schippers

- | | |
|-------------------------|---|
| $\frac{1}{2}$ tsp. salt | 1 egg |
| $\frac{1}{2}$ tsp. soda | $\frac{1}{2}$ C. milk |
| $1\frac{3}{4}$ C. flour | 1 tsp. vanilla |
| $\frac{2}{3}$ C. oleo | 2 sq. chocolate or $\frac{1}{2}$ C. cocoa |
| 1 C. brown sugar | |

Cream shortening, sugar and egg. Add milk, then add dry ingredients. Add nuts, chocolate and vanilla. Bake at 350°. Frost when cooked.

CINNAMON COOKIES

Marsha Lobberecht

- | | |
|-------------------------|-------------------------|
| $1\frac{1}{2}$ C. sugar | 1 C. butter |
| 1 tsp. baking soda | 1 tsp. cinnamon |
| 1 C. brown sugar | 2 eggs |
| 1 tsp. baking powder | $2\frac{1}{2}$ C. flour |

Mix all together and roll into balls. Roll balls into sugar and bake at 375° for 10 minutes.

SNICKER DOODLES

Cindy Chambers

- | | |
|----------------------------------|------------------------|
| 1 C. margarine | 1 C. Crisco |
| 3 C. sugar | 4 eggs |
| $5\frac{1}{2}$ C. flour (sifted) | 2 tsp. soda |
| 1 tsp. salt | 2 tsp. cream of tartar |

Mix together and chill for 2 hours. Roll into little balls. Roll into cinnamon and sugar mixture. Bake at 350° till brown.

BANANA OATMEAL COOKIES

Vivian Jones
Maxine Francis

1 C. vegetable shortening	½ tsp. salt
1 C. sugar	½ tsp. soda
1 egg	1½ C. flour
1 C. mashed bananas	1 tsp. vanilla
1¾ C. oatmeal	½ C. nuts

Cream sugar and shortening. Add eggs and bananas; mix. Add dry ingredients and nuts. Drop and bake at 350° for 12 minutes. Makes 4 dozen large cookies.

PEANUT-SITTING PRETTIES

Veronica Mitrising

½ C. butter or margarine	½ tsp. vanilla
¼ C. firmly packed brown sugar	1 C. flour
1 egg (separated)	¼ tsp. salt
Finely chopped nuts (approx. 1 C.)	Peanut M&M's

Blend shortening and sugar; stir in egg yolk and vanilla. Sift flour and salt into bowl and mix well. Chill for 1 hour. Roll into one inch balls and dip into slightly beaten egg white and roll in nuts. Place 1-inch apart on greased cookie sheets. Bake in moderate oven, 350° for 5 minutes. Press thumb gently in center of each. Bake 5 minutes longer; cool. Fill with frosting and garnish with M&M peanut candies.

For Frosting: I use powdered sugar, cocoa, butter, and add coffee to desired consistency.

LEMON PRESSED COOKIES

Vivian Jones

1 C. shortening	1 T. lemon juice
1 (3 oz.) pkg. cream cheese	2½ C. flour
1 C. sugar	1 tsp. baking powder
1 egg	5 drops yellow food coloring
1 tsp. shredded lemon peel	

Cream shortening and cream cheese. Add sugar and cream well. Add lemon peel, egg, lemon juice and blend. Add flour and baking powder. Mix and add food coloring. Cover and chill the dough. Put through cookie press onto ungreased baking sheet. Bake at 350° for 8 to 10 minutes.

SWEDISH CARAMEL COOKIES

Sue Ann Glenn

- | | |
|----------------------|------------------------------|
| 1/2 C. butter | 1/2 tsp. baking powder |
| 1 1/2 C. brown sugar | 1 tsp. soda |
| 2 eggs | 2 1/2 C. flour |
| 1 tsp. vanilla | 1 small container sour cream |
| 1/2 tsp. salt | 1 1/2 C. chopped pecans |

FROSTING:

- | | |
|-------------------------|----------------|
| 6 T. butter (browned) | 1 tsp. vanilla |
| 1 1/2 C. powdered sugar | 2 T. hot water |

Cream together butter, brown sugar, eggs, and vanilla. Sift together salt, baking powder, soda, and flour. Mix the above ingredients well. Add sour cream and stir in nuts. Chill until firm. Form into balls about the size of a small walnut. Bake at 350° for 10 minutes. (These cookies went to 4-H State Fair for Sue Ann and received a blue ribbon.)

For Frosting: Mix all ingredients together. It must be butter.

OLD FASHION COOKIES

LaRue Powell

- | | |
|--|------------------------|
| 1/2 C. shortening | 1 C. flour |
| 1 small box instant pudding of your choice | 1/2 tsp. soda |
| 1 egg (beaten) | 1/2 tsp. baking powder |
| 2 tsp. vanilla | 1 C. oatmeal |
| 1/3 C. corn syrup | 1 C. chocolate chips |
| | 1/2 C. nutmeats |

Mix in order given and drop from teaspoon onto greased cookie sheet. Bake at 350° for 10 to 12 minutes or till lightly browned.

CHOCOLATE CHIP PUDDING COOKIES

Becky Wolver
Patricia Den Hartog

- | | |
|--------------------------------|---------------------------------|
| 2 1/4 C. flour | 3/4 C. brown sugar |
| 1 tsp. soda | 1 tsp. vanilla |
| 1 C. butter | 2 eggs |
| 1/4 C. sugar | 1 (12 oz.) pkg. chocolate chips |
| 1 (3 oz.) pkg. instant pudding | |

Combine butter, sugar, pudding mix and vanilla in large mixing bowl. Beat until smooth and creamy. Beat in eggs and gradually add flour and soda, then stir in chips and nuts. Batter will be stiff. Drop by rounded measuring spoon onto ungreased baking sheet, about 2-inches apart. Bake at 375° for 8-10 minutes. Makes about 7 dozen.

TOFFEE CUPS

Marsha Lobberecht

1 (3 oz.) pkg. cream cheese
1 C. flour

¼ lb. oleo

Mix together and make into balls. Put into muffin pans and press them out with thumb.

FILLING:

1 T. melted butter
1 beaten egg
Pinch of salt

1 tsp. vanilla
1 C. pecans (chopped fine)
¾ C. brown sugar

Mix together and fill cookies. Bake at 325° for 25 minutes or until filling is set.

NOODLE COOKIES

Vickie Pilcher

1 dozen eggs
Salt, to taste

1 C. sugar
Flour, enough for a stiff dough

Mix according to noodles. Roll out 1/8-inch thick. Slice in 1-inch strips and twist or tie in a bow. Deep fry in hot grease, 475° until golden brown and drain on paper towel. Frost with a favorite icing.

CANDY CANE COOKIES

Patricia Den Hartog

1 C. shortening (½ butter)
1 C. powdered sugar
1 large egg or 2 small
1½ tsp. almond extract
1 tsp. vanilla

2½ C. flour
1 tsp. salt
½ tsp. red food coloring
½ C. crushed peppermint candy
½ C. sugar

Heat oven to 375°. Mix shortening, sugar, egg and flavorings thoroughly. Mix flour and salt; stir into shortening mixture. Divide dough in half. Blend food coloring into one half. Roll in 4-inch strips (using 1 tsp. dough) from each color. Bake for 9 minutes. Mix candy and ½ C. sugar together and sprinkle over cookies while still warm. Makes about 4½ dozen.

A woman should try to make her husband feel he is boss of the home, even if he is really only chairman of the fund raising committee.

THUMBPRINT COOKIES

Patricia Den Hartog

¼ C. packed brown sugar
¼ C. butter (softened)
¼ C. shortening
1 egg (separated)
½ tsp. vanilla

1 C. flour
¼ tsp. salt
¾ C. chopped nuts
Jelly

Heat oven to 350°. Mix brown sugar, margarine, shortening, egg yolk and vanilla. Stir in flour and salt. Shape dough into 1-inch balls. Beat egg white and dip balls into egg white and roll in nuts. Place on ungreased cookie sheet 1-inch apart; press thumb deeply in center of each. Bake until light brown, about 10 minutes. Immediately remove from cookie sheet and cool. Fill thumbprints with jelly. Makes about 3 dozen.

RAISIN KISSES

Diana Rust

4 egg whites
¼ tsp. salt
1 C. sugar
1 tsp. vanilla

2 C. corn flakes
1 C. raisins (coarsely chopped)
½ C. flaked coconut

Beat egg whites with salt until peaks form. Gradually add sugar, beating until very stiff but not dry. Beat in vanilla and fold in corn flakes, raisins and coconut. Drop mixture by teaspoon onto lightly greased cookie sheets. Bake at 350° for 20 to 25 minutes or until set and golden brown. Immediately remove to racks to cool. Makes 3 dozen.

APPLESAUCE COOKIES

Myrtle Harper

¾ C. soft shortening
1 C. packed brown sugar
1 egg
⅓ C. applesauce
2¼ C. flour
½ tsp. soda

½ tsp. salt
¾ tsp. cinnamon
¼ tsp. cloves
¼ tsp. nutmeg
½ C. chopped nuts

Thoroughly mix together shortening, brown sugar, and egg. Stir in applesauce alternately with dry ingredients. Add nuts and drop by teaspoonful onto greased cookie sheet. Bake at 350° for 10 to 12 minutes. Makes about 3 dozen.

RAISIN COOKIES

Deborah Veldhuizen

1½ C. water
1½ C. raisins
1 C. margarine (softened)
1½ C. sugar
3 eggs
1 tsp. vanilla

3½ C. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
Granulated sugar

In saucepan combine water and raisins, cook over medium heat until all the water is absorbed; cool. In mixing bowl, cream together margarine and sugar; add eggs, 1 at a time, beating well after each addition. Stir in raisins and vanilla. Sift together flour, baking powder, soda, and salt. Add to creamed mixture and stir until flour disappears. Drop dough from spoon into dish of granulated sugar; roll into ball and place on greased or parchment lined cookie sheet. Bake in preheated 375° oven for 12-15 minutes. Remove to rack to cool.

Note: Use the microwave oven to step 1. Combine water and raisins in 1-quart glass measure or dish. Microwave on High for 18-20 minutes. Stir every 5 minutes and cool.

PINEAPPLE DROP COOKIES

Ted Lobberecht

2 eggs
1 C. butter
1 tsp. vanilla
1 C. nuts or
½ C. coconut & ½ C. nuts
1 tsp. soda

4 C. flour
1 C. sugar
1 C. brown sugar
1 small can crushed pineapple
(undrained)

Mix together eggs, sugars, and butter. Add rest of ingredients and drop by spoon on a greased cookie sheet. Bake at 350° for 10-15 minutes. This is a blue ribbon winner at the fair.

SURPRISE MERINGUES

Pam RoBus

2 egg whites
1/8 tsp. salt
1/8 tsp. cream of tartar

1 tsp. vanilla
¾ C. sugar

Beat egg whites, salt, cream of tartar and vanilla. Add gradually the sugar. Fold in 6 oz. pkg. chocolate chips. Cover cookie sheet with plain paper (cut-up grocery sack or heavy typing paper). Drop mixture onto cookie sheet by rounded teaspoons. Bake at 300° for 25 minutes.

NO-BAKE CORNFLAKE COOKIES

Marcia Aalsburg

1 stick margarine
1 C. white Karo syrup
1 tsp. vanilla

1 C. sugar
1 C. peanut butter
6 C. Wheaties or corn flakes

Boil margarine, sugar and syrup for 2 minutes, rolling boil. Remove from heat. Add vanilla and peanut butter; mix well. Pour over corn flakes and toss. Drop on waxed paper by spoonful. Let cool and harden.

CHOCOLATE PEANUT BUTTER COOKIES

Kathy Schippers

Spread peanut butter between 2 Town House crackers. Melt chocolate bark and dip crackers in chocolate till covered. Set on wax paper until chocolate sets.

ZUCCHINI COOKIES

Becky Picken

1 C. sugar
½ C. butter (softened)
1 egg (beaten)
2 C. flour
1 tsp. soda
½ tsp. cloves

1 tsp. cinnamon
½ tsp. salt
1 C. raisins
1 C. chopped nuts
1 C. grated zucchini

Cream sugar, butter and egg until fluffy and well blended. Sift dry ingredients together and add to mixture with grated zucchini, blending well. Stir in raisins and nuts. Drop by teaspoonfuls onto greased cookie sheet and bake at 375° for 12-15 minutes or until done. Do not overbake. Yields 3 dozen cookies.

FAMIE'S BUTTER COOKIE

Phyllis Chambers

2 C. unsifted flour
½ C. sugar

1 C. butter

On a sheet of waxed paper combine flour and sugar. Work in the butter with hands until all ingredients stick together. Smooth into long roll and refrigerate. Slice thin and bake on ungreased cookie sheet. Bake at 350° for 8-10 minutes. Don't overbake.

MOLASSES GINGER COOKIE

Barbara Oldham

$\frac{3}{4}$ C. vegetable oil

1 C. sugar

1 egg

2 T. molasses

2 T. honey

2 C. flour

2 tsp. baking soda

1 tsp. cinnamon

1 tsp. ginger

Combine oil and sugar; add egg and beat well. Stir in molasses, honey, flour, soda, cinnamon and ginger. If necessary add a little more flour to make a firm dough. Shape into 1-inch balls. Roll in granulated sugar. Place 3-inches apart on ungreased cookie sheet and bake at 350° for 7-8 minutes. Yields: 4 dozen.

MOLASSES SUGAR COOKIES

Fern Dykstra

1 C. sugar

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

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

1 egg

2 C. flour

$\frac{1}{2}$ tsp. butter flavoring

$\frac{3}{4}$ C. oleo

1 tsp. cinnamon

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

$\frac{1}{4}$ C. dark molasses

2 tsp. soda

Cream sugar and oleo; add salt, egg and spices. Mix well. Add molasses and butter flavoring, then last the flour and soda. Mix well, you may have to add a little more flour, just so your dough isn't too sticky. Chill overnight or longer in refrigerator, when ready to bake, make into balls, hulled walnut size and roll in sugar and press down. Bake at 375° for 12 to 15 minutes or until brown and cracked on top.

OATMEAL COOKIES (Really Good)

LaRue Powell

1 $\frac{1}{2}$ C. sugar

$\frac{3}{4}$ C. shortening or margarine

$\frac{3}{4}$ C. hot water from raisins

1 tsp. cinnamon

1 tsp. soda

Pinch of salt

2 eggs

1 C. raisins

2 C. flour

1 tsp. vanilla

2 C. oatmeal (or more)

Cook raisins till they simmer and use liquid ($\frac{3}{4}$ C.). Cool slightly. Cream shortening and sugar. Add eggs, vanilla, raisins and raisin liquid. Mix well then stir in dry ingredients and oatmeal. Drop cookies from teaspoon onto greased cookie sheet. Bake at 350° for 8 to 10 minutes.

OATMEAL DROP COOKIES

Janice Waters

- | | |
|-------------------------|--------------------------|
| 1¼ C. sugar | ½ C. shortening (melted) |
| 2 eggs | 6 T. molasses |
| 1¾ C. flour | 1 tsp. cinnamon |
| 1 tsp. soda | 1 tsp. salt |
| 2 C. quick-cooking oats | ½ C. chopped nuts |
| 1 C. raisins | |

Drop by teaspoonful on greased cookie sheet. Bake at 350° for 8-10 minutes.

OATMEAL REFRIGERATOR COOKIE

Barbara Oldham

- | | |
|--------------------|----------------------|
| 1¾ C. sifted flour | 1 tsp. vanilla |
| 2 tsp. baking soda | 2 eggs |
| ½ C. peanut butter | 1½ C. rolled oats |
| ½ C. butter | ½ C. chopped peanuts |
| 2 C. brown sugar | |

Sift flour with baking soda and set aside. Cream peanut butter with butter, gradually add sugar and beat till fluffy. Add vanilla and eggs. Beat well and stir in flour mixture. Add rolled oats and chopped nuts. Shape into rolls about 2-inches in diameter. Wrap in plastic wrap and chill. Slice into 1/8-inch thick slices. Place on greased baking sheet and bake at 350° for about 10 minutes. Makes 6 dozen.

MAN PLEASER OATMEAL COOKIES

Annett Wolver

- | | |
|---------------------------------------|----------------------------------|
| 2 sticks oleo | 1 C. white sugar |
| 2 eggs | 1 C. brown sugar (packed) |
| 1 tsp. vanilla | 1 tsp. soda moistened with water |
| 1 tsp. cinnamon | 1 C. peanut butter |
| 1 C. coconut | 1 C. raisins |
| 1 C. chopped walnuts | 3 C. oatmeal |
| 1 C. chocolate or peanut butter chips | 1 C. flour |

Cream sugars and oleo. Add beaten egg and stir in peanut butter. Cook raisins in enough water so you have 5 T. of juice to add to batter. Add cinnamon, flour, oatmeal and soda. Add raisins and juice, coconut, nuts, chips and vanilla. Mix all together, may have to add more flour or oatmeal. Refrigerate overnight. Drop on lightly greased cookie sheet. Bake at 350° for 15 minutes. My mother made this recipe up to please Marvin.

OATMEAL COOKIES

Fran Katko

1 C. shortening (softened)
1 C. granulated sugar
1 C. brown sugar
2 eggs
1 tsp. vanilla

1 C. flour
1 tsp. baking powder
½ tsp. salt
2 tsp. cinnamon
3 C. oatmeal

Place shortening, sugar, eggs, and vanilla in mixing bowl; beat thoroughly. Add flour, baking powder, salt, and cinnamon to shortening mixture. Mix well and stir in oats. Drop by teaspoon on greased cookie sheet. Bake at 350°. (Raisins, nuts or chocolate chips may be added for variety.)

OATMEAL CHIPPERS

½ C. oleo
½ C. shortening
1 C. white sugar
1 C. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. soda

2 C. flour
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 C. quick rolled oats
1 (6 oz.) pkg. chocolate chips
1 C. chopped walnuts

Cream together oleo and shortening. Add sugars gradually, beating until light and fluffy. Beat in eggs and vanilla. Blend in sifted dry ingredients and mix thoroughly. Stir in oats, chips and nuts. Drop by rounded teaspoon about 2-inches apart onto a greased baking sheet. Bake at 375° for 9 to 12 minutes.

MONSTER COOKIES

Maxine Francis

12 eggs
2 lb. brown sugar
4 C. white sugar
8 tsp. soda
3 T. vanilla

3 lb. chunky peanut butter
1 lb. oleo
18 C. oatmeal (42 oz. box)
1 large pkg. M&M's
1 (6 oz.) pkg. chocolate chips

Bake at 350° for 8 minutes. Makes 250 cookies. Keeps well.

It would be nice if life's problems could hit at 18 when we know everything.

OATMEAL COOKIE MIX

Edith Lee

4 C. sifted flour
2 tsp. salt
2 C. shortening
2 tsp. soda

1 C. brown sugar
4 C. oatmeal
2 tsp. baking powder
1 C. white sugar

Sift together flour, soda, baking powder and salt. Mix in the sugars. Cut in the shortening until crumbly. Add oatmeal. Store in tightly covered container.

To Use: Combine 2 C. mix, 1 beaten egg, 2 T. milk and $\frac{1}{4}$ tsp. butter flavor. You may add different flavorings, spices, raisins or nuts or chocolate chips. Drop on greased baking sheet. Bake at 375° for 12 to 15 minutes.

PEANUT BUTTER CHIP COOKIES

Evelyn Den Hartog

1 C. shortening or $\frac{3}{4}$ C. butter or margarine
1 C. sugar
 $\frac{1}{2}$ C. packed brown sugar
1 tsp. vanilla
2 eggs

1 tsp. soda
2 C. (12 oz. pkg.) peanut butter
chips or 1 C. milk chocolate chips
& 1 C. peanut butter chips
2 C. flour (unsifted)

Cream shortening, sugars and vanilla until light and fluffy. Add eggs and beat well. Combine flour and baking soda; add to creamed mixture. Stir in peanut butter chips. Drop by teaspoonful onto ungreased cookie sheet. Bake at 350° for 10 to 12 minutes or until light brown. Cool slightly before removing from cookie sheet.

PEANUT BUTTER COOKIES WITH CHOCOLATE CHIPS

Marcia Aalsburg

MIX THOROUGHLY:

$\frac{1}{2}$ C. margarine
 $\frac{1}{2}$ C. peanut butter
1 egg

$\frac{1}{2}$ C. white sugar
 $\frac{1}{2}$ C. brown sugar

THEN ADD:

$1\frac{1}{4}$ C. flour
Dash of salt
 $\frac{3}{4}$ tsp. soda

$\frac{1}{2}$ tsp. baking powder
 $1\frac{1}{2}$ C. chocolate chips

Chill and shape in 1-inch balls. Flatten with a fork and bake at 375° for 10 to 12 minutes.

PEANUT BUTTER COOKIE

Tammy McGlothlen

1 C. shortening
1 tsp. vanilla
1 C. sugar
1 C. brown sugar
2 eggs

1 C. peanut butter
3 C. flour
Dash of salt
2 tsp. soda

Cream together shortening, vanilla, sugar, and brown sugar. Add eggs and stir in peanut butter. Sift together dry ingredients and add to mixture. Roll in balls and place on cookie sheet and flatten with fork. Bake at 375° for 10 minutes.

PEANUT BUTTER STAR COOKIES

Fran Katko

1 C. oleo
1 C. white sugar
1 C. brown sugar
1 C. peanut butter
2 eggs

4 T. milk
1½ tsp. baking soda
3½ C. flour
Pinch of salt
Approx. 1 lb. chocolate stars

Mix together oleo, sugars and peanut butter; add eggs, milk, soda, flour, and salt. Shape into balls and bake at 325° for 10 minutes. Place chocolate star on top of each cookie.

PEANUT BUTTER CHIP CHOCOLATE COOKIES

Evelyn Den Hartog

1 C. butter or margarine
1½ C. sugar
2 eggs
2 tsp. vanilla
2 C. unsifted flour

⅔ C. cocoa
¾ tsp. baking soda
½ tsp. salt
2 C. (12 oz. pkg.) peanut butter chips

Cream butter, sugar, eggs and vanilla until lightly fluffy. Combine flour, cocoa, soda and salt; add to creamed mixture. Stir in peanut butter chips. Drop by teaspoonful on to ungreased cookie sheet or chill until firm enough to handle and shape into 1-inch balls. Place on ungreased cookie sheet and flatten slightly with fork. Bake at 350° for 8 to 10 minutes. Cool for 1 minute before removing from cookie sheet.

Every man carries with him the world in which he must live.

PEANUT BUTTER COOKIES (Dry Milk)

Veronica Mitrisin

- | | |
|----------------------|------------|
| 1 C. peanut butter | ½ C. sugar |
| ½ C. nonfat dry milk | 1 egg |

Mix all ingredients together in small mixing bowl. Roll into balls 1-1½-inch in diameter. Place on ungreased cookie sheet. Flatten by criss-crossing with a fork to ⅓-inch thickness. Bake at 350° for about 12-15 minutes or until lightly browned. Makes two dozen small cookies. 74 calories per cookie.

SYL'S PEANUT BUTTER COOKIES

Patricia Den Hartog

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|--------------------|------------|
| 1 yellow cake mix | 2 T. water |
| ½ C. Crisco oil | 2 eggs |
| 1 C. peanut butter | |

Mix all together and drop by teaspoon on ungreased cookie sheet. Flatten with fork dipped in water. Bake at 350° for 10 to 12 minutes.

CHOCOLATE CHIP COOKIES

Mary Vance

- | | |
|-------------------|---------------------------------|
| 1½ C. white sugar | 1½ tsp. soda |
| 1 C. brown sugar | 1½ tsp. salt |
| 1½ C. margarine | 1 T. vanilla |
| 4 eggs | 1 (12 oz.) pkg. chocolate chips |
| 5-5½ C. flour | 1 C. nutmeats (if desired) |

Cream sugar, margarine, eggs, and vanilla. Add dry ingredients and stir in chips and nuts. Bake at 350° for 12 minutes.

TOLL HOUSE COOKIES

Patricia Den Hartog

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|------------------------|--------------------------------|
| 2¼ C. unsifted flour | ¾ C. brown sugar (packed) |
| 1 tsp. baking soda | 1 tsp. vanilla extract |
| 1 tsp. salt | 2 eggs |
| 1 C. butter (softened) | 1 pkg. or 2 C. chocolate chips |
| ¾ C. sugar | 1 C. nuts (optional) |

Preheat oven to 375°. In small bowl mix flour, soda, salt and set aside. In large bowl combine butter, sugars, and vanilla; beat until creamy. Beat in eggs and add flour mixture; mix well. Stir in chips and nuts. Drop by teaspoonful onto greased cookie sheets. Bake for 8 to 10 minutes.

CHOCOLATE CHIPPER CHAMPS

Patricia Den Hartog

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|--------------------------------|------------------|
| 1½ C. butter or margarine | 4½ C. flour |
| 2¾ C. packed light brown sugar | 2 tsp. soda |
| 4 eggs | 1 tsp. salt |
| 2 tsp. vanilla | 3 C. plain M&M's |

Beat together butter and sugar till light and fluffy. Blend in eggs and vanilla. Add flour, soda, and salt; mix well. Stir in candies. Drop dough by heaping tablespoon onto greased cookie sheet about 3-inches apart. Bake at 375° for 10 to 12 minutes or until lightly browned. Cool cookies on cookie sheet for 3 minutes then remove to wire rack.

CHOCOLATE CHIP AND PEANUT BUTTER CHIP COOKIES

Becky Wolver

- | | |
|--|-------------------------------------|
| 1 C. shortening or ¾ C. butter or margarine (soften) | 2 C. flour |
| 1 C. sugar | 1 tsp. baking soda |
| ½ C. brown sugar | 1 C. Reeses peanut butter chips |
| 1 tsp. vanilla | 1 C. Hershey's milk chocolate chips |
| | 2 eggs |

Cream shortening, sugar, brown sugar and vanilla until light and fluffy in large mixer bowl. Add eggs and beat well. Combine flour and baking soda; add to creamed mixture. Stir in peanut butter chips and chocolate chips. Drop by rounded teaspoonful onto ungreased cookie sheet. Bake at 350° for 10 to 12 minutes or until lightly browned. Cool slightly before removing from cookie sheet. Makes about 5 dozen cookies.

EASY CHOCOLATE CHIP COOKIES

Shirley Glassford

- | | |
|---------------------------------|--------------------------------|
| 1 pkg. yellow or white cake mix | 1 tsp. vanilla |
| 2 eggs | 1 (6 oz.) pkg. chocolate chips |
| ⅓ C. oil | |

Mix cake mix, oil, vanilla and eggs in medium size bowl. Add chocolate chips and drop on cookie sheet and bake at 350° for about 10 minutes.

Only a child can catch a raindrop, or see any value in puddles.

OLD FASHIONED SUGAR COOKIES

3 C. sugar
3 eggs
½ tsp. salt
2 tsp. soda
2¼ C. milk

1½ C. shortening or oleo
6 C. flour
1 tsp. vinegar per cup
2 tsp. vanilla or lemon or almond
flavoring

Cream sugar and shortening; add eggs and beat well. Add milk and soda, beating well add vanilla, then add flour and salt. Store in refrigerator at least 24 hours. Roll on floured sheet and cut with cookie cutter. Bake at 350° until light brown, about 10 minutes. Makes a soft moist cookie. For milk you can use sour cream or buttermilk.

GRANNY'S SUGAR COOKIES

Mary Johnson

½ C. butter
1 large egg
2 tsp. baking powder
½ tsp. vanilla

1 C. sugar
2 C. flour
½ tsp. salt

Cream together the butter, sugar and egg. Sift together flour, baking powder, and salt. Add to mixture and add vanilla. Divide dough in two parts. Chill for 1-2 hours. Roll dough, 1 at a time to 1/8-inch thickness and cut. Bake at 375° for 8 to 10 minutes.

SUGAR COOKIES

Katie Mattix

1 C. sugar
1 C. shortening (use half butter or margarine
for better flavor)
2 eggs
4 T. milk

½ tsp. soda
1½ tsp. baking powder
1 tsp. vanilla
3 C. sifted flour
Pinch of salt

Mix sifted flour, baking powder, soda, and salt. Add shortening and mix like pie crust. Beat milk and eggs together; then add sugar to this mixture. Add to flour-shortening mixture; then refrigerate to chill. Take out only enough dough for each rolling. Bake at 400° till lightly browned. I like to make them the evening before and refrigerate until the next day. Also temperature of baking depends on your stove. This is a very good soft sugar cookie.

MRS. EISENHOWER'S SUGAR COOKIES

Marjorie Hough

½ C. butter	2 C. flour
1 C. sugar	1 tsp. vanilla
2 egg yolks (beaten)	1 tsp. baking powder
1 T. cream	½ tsp. salt

Cream butter and mix with sugar. Add beaten egg yolks. Sift dry ingredients together and add to butter mixture. Add cream and vanilla. Chill for 1 hour; roll and cut. Sprinkle with sugar and bake at 350° or 375° for 10 or 12 minutes.

SUGAR COOKIES

Helen McLoney

1 C. margarine	2¾ C. flour (sifted)
1½ C. sugar (may use part brown sugar)	2 tsp. cream of tartar
2 eggs	1 tsp. soda
1 tsp. vanilla	½ tsp. salt

Mix in order given. Chill well in refrigerator. Make balls and roll in sugar and place on ungreased cookie sheet. Bake at 375° for 8-10 minutes.

SUGAR COOKIES

Mary Welch

1 C. butter	1½ C. powdered sugar
1 beaten egg	1 tsp. almond flavoring
1 tsp. vanilla	½ tsp. soda
½ tsp. cream of tartar	¼ tsp. salt
2½ C. flour	

Cream together butter and sugar. Add egg, vanilla and almond flavoring. Sift together flour, soda, salt and cream of tartar. Mix and make into balls. Dip in granulated sugar and flatten. Bake at 350°.

SUGAR COOKIES

Margaret Berry

1 C. margarine or butter	2½ C. flour
1½ C. powdered sugar	1 tsp. baking soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	¼ tsp. salt

Cream butter or margarine. Add sugar gradually. Cream until fluffy. Add unbeaten egg and vanilla. Beat well. Sift together dry ingredients and blend into creamed mixture. Roll and cut with favorite cookie cutters. Sprinkle with colored sugar. Bake at 350° for 8 minutes.

AMISH SUGAR COOKIE (Used at Mahaska Hospital)

LaRue Powell

Fran Katko

1 C. sugar	4½ C. flour
1 C. powdered sugar	1 tsp. soda
1 C. margarine	1 tsp. cream of tartar
1 C. oil	1 tsp. vanilla
2 eggs	

Combine first 4 ingredients and beat well. Add remaining ingredients and mix well. Drop by spoon onto lightly greased cookie sheet and flatten slightly with a fork dipped in sugar. Bake at 375° for 10 to 12 minutes.

SUGAR COOKIES

Liz Holiday

2 C. white sugar	1 tsp. vanilla
2 sticks margarine	5 C. flour
2 eggs	2 tsp. soda
1 C. salad oil	2 tsp. cream of tartar
Pinch of salt	

Mix in order given and make into balls the size of walnuts. Press down with fork and sprinkle with sugar. Bake at 350° for about 10 minutes. Watch closely.

BUTTER SUGAR COOKIES

Melody Glenn

Cleo Jones

1 C. oleo	2 tsp. vanilla
1 C. sugar	5¼ C. flour
1 C. powdered sugar	1 tsp. soda
2 eggs	1 tsp. cream of tartar
1 C. oil	

Cream together oleo, sugar, and powdered sugar. Add well beaten eggs, oil, and vanilla. Cream until fluffy. Add flour, soda, and cream of tartar; mix well. Chill until firm, about 1½ hours. Roll into balls the size of a small walnut and press with the bottom of a glass. Bake at 350° for 8-10 minutes, until the edges start to brown. Makes 10 dozen or more.

Men who give in if wrong, are wise; men who give in if right, are married.

ORANGE DROP COOKIES

Edna Lou Besco

- | | |
|-----------------------------|----------------------|
| 1¼ C. sugar | ¾ C. Crisco |
| 2 eggs (beaten) | 1 C. milk |
| 1 tsp. soda (put into milk) | 1 tsp. vanilla |
| ¾ C. flour | 2 tsp. baking powder |

Combine all ingredients. Batter will seem thin for drop cookies but it should be that way. Bake at 350° until they test done.

For Frosting: Mix juice and rind of 1 orange, 1 tsp. cream and enough powdered sugar to make the right consistency.

CONFETTI COOKIES

Warren Harding

- | | |
|-------------------|-------------------------------|
| 1 C. sugar | 2 eggs |
| ½ C. brown sugar | 2½ C. flour |
| 1 C. shortening | 1 tsp. salt |
| 1 tsp. vanilla | 1 tsp. soda |
| ½ C. chopped nuts | 1 C. small gum drops (cut-up) |

Cream sugar, shortening, eggs, and vanilla. Spoon flour unsifted into dry measuring cup; add salt and soda to flour. Add blended dry ingredients to creamed mixture and mix well. Stir in gum drops and nuts, mixing well. Drop by spoonfuls onto greased baking sheet. Dot tops with additional cut-up gum drops, if desired. Bake at 350° for 15 minutes.

BON BON COOKIES

Evelyn Den Hartog

- | | |
|---------------------------|-------------------------------|
| ½ C. melted margarine | 6 oz. chocolate stars (candy) |
| 1 lb. powdered sugar | 6 oz. pkg. chocolate chips |
| 2 C. chunky peanut butter | ½ bar paraffin |
| 3 C. Rice Krispies | |

Mix and chill margarine, peanut butter and Rice Krispies. Make into small balls and dip in melted chocolate stars, chocolate chips, and paraffin.

MRS. NIXON'S CHOCOLATE BUTTER COOKIES

Marjorie Hough

- | | |
|---------------------------|----------------------|
| 1 lb. margarine or butter | 2 eggs (well-beaten) |
| 1 C. sugar | 1 tsp. soda |
| ½ C. cocoa | 1 tsp. vanilla |
| 4 C. flour | |

Cream together margarine and sugar. Combine cocoa and flour; add to butter mixture. Add well-beaten eggs, soda and vanilla. Mix well and chill. Roll and cut. Bake at 400° for 10 to 15 minutes. Makes 8 dozen cookies.

NORWEGIAN KRINGLA

Doris Lewman

1 C. sugar
½ C. Crisco
½ tsp. salt
1 egg

1 C. sour milk & 1 tsp. soda
dissolved in it to make it sour
¾ C. flour

Can use buttermilk instead of sour milk. Mix and cool in freezer for ½ hour. Roll out in long shape. Cut off small pieces about 1½ to 2-inches thick. Roll out like a clay snake and form pretzel shapes or any letter you want. Place on ungreased cookie sheets. Bake at 350° for 10-12 minutes or till very lightly browned. These are good when buttered before eating.

FROSTING

COWBOY FROSTING

Sue Glenn

1 stick oleo
1 tsp. vanilla
3 T. cocoa

⅓ C. milk
4 C. powdered sugar

Bring oleo, cocoa and milk to a boil. Remove from heat and add powdered sugar and vanilla.

BROWN SUGAR FROSTING

Velma Powers

1 stick oleo
¼ C. canned milk

1 C. brown sugar
Powdered sugar

Place in pan and bring to boil. Boil for 4 minutes. Remove from fire and add ¼ C. canned milk. Place on fire and bring to boil. Remove from heat and add powdered sugar until desired consistency for frosting.

FROSTING FOR BROWNIES

Annett Wolver

1 stick margarine
3 T. cocoa
4 T. milk
1 lb. powdered sugar

½ tsp. vanilla
½ C. walnuts
1 C. coconut

In saucepan heat margarine, cocoa, and milk to just boiling point. Add powdered sugar, vanilla, walnuts and coconut. Frost warm brownies.

FROSTING

Kathy Schippers

½ C. Crisco

½ C. oleo

5 C. powdered sugar

¼ C. plus 1 T. milk

1½ tsp. vanilla

Mix together and store in refrigerator. Use as needed. If it seems dry just add a little milk, it will cream up beautifully.

CHOCOLATE FROSTING

Marie Goodwin

1 C. sugar

5 T. margarine

⅓ C. milk

6 oz. (1 C.) semi-sweet chocolate
bits

Combine sugar, margarine, and milk. Boil, stirring constantly for 1 minute. Stir in bits and beat till smooth.

QUICK CARAMEL FROSTING

Darlene Miller

½ C. butter (margarine)

1 C. brown sugar

¼ C. milk

1¾-2 C. powdered sugar (sifted)

Melt butter and add brown sugar and cook over low heat for 2 minutes, stirring constantly. Add milk and continue stirring until mixture comes to a boil. Remove from heat and cool. Add powdered sugar until of right consistency to spread. Add chopped nuts on top.

MILDRED'S FROSTING

Mildred Watkins

1 egg white

¼ tsp. cream of tartar

1 C. white sugar

½ C. boiling water

Put all together in deep bowl. Beat for about 10 minutes until stiff enough to spread; add flavoring. For flavoring use 1 tsp. vanilla or ½ tsp. almond or ½ tsp. lemon flavoring. Beat flavoring and color in near end of beating period. Makes enough to frost 9 x 13-inch cake or 2 layer or 24 to 30 cupcakes.

Reaching high keeps a man on his toes.

SMOOTH 'N CREAMY FROSTING

Evelyn Den Hartog

1 pkg. (4 serving size) instant pudding &
pie filling (any flavor)
¼ C. powdered sugar

1 C. cold milk
1 (8 oz.) carton Cool Whip (thawed).

Combine pudding mix, sugar and milk in small mixing bowl. Beat slowly with rotary beater or at low speed of electric mixer until well blended, about 1 minute. Fold in whipped topping. Spread on cake at once. Makes about 4 cups or enough for two 9-inch layers. Store frosted cake in refrigerator.

CAKE ICING

Bonnie Williams

2 C. powdered sugar
1 egg white
1 T. flour
1 T. milk

1 tsp. vanilla
½ C. shortening (Crisco)
Pinch of salt
1 small lump of butter

Mix together and spread on cake.

FUDGE SAUCE AND FROSTING

Marie Goodwin

1 (6 oz.) pkg. semi-sweet chocolate bits
½ C. butter or margarine
2 C. powdered sugar

1½ C. evaporated milk
1 tsp. vanilla

Melt chips and butter over low heat, stirring occasionally. Add sugar and milk, blending well. Bring to a boil and cook about 8 minutes, stirring constantly. Add vanilla and serve warm. Perfect over ice cream or cake. Makes 2⅔ C. sauce.

For Frosting: Cool 2 C. sauce. Add 1¼ C. powdered sugar, blending well. Chill until thickened. Makes enough frosting for two 8-inch cake layers.

*He who loses money loses much;
He who loses a friend loses more;
But he who loses faith loses all.*

*It's a little too much to save
And a little too much to dump -
And there's nothing to do but eat it;
That makes a housewife plump!*

QUICK COFFEE CAKE

Edith Lee

1 egg & enough milk to make 1 C.
1 C. sugar

1½ C. flour
2 tsp. baking powder

TOPPING:

1 C. brown sugar
1 tsp. cinnamon

¼ C. margarine
½ tsp. burnt sugar flavoring

Stir together milk, egg, and dry ingredients. Do Not Beat! Put in greased and floured 8 x 10-inch pan. Melt margarine and add brown sugar, cinnamon, and flavoring. Sprinkle over top of batter. Bake at 350° for 25 to 30 minutes. (There is no shortening in the batter.)

GOOD COFFEE CAKE

Myrtle Harper

TOPPING:

½ C. packed brown sugar
½ tsp. burnt sugar flavoring
¼ tsp. cinnamon

2 T. butter
2 T. flour
1 C. nuts

CAKE:

½ C. sugar
2 T. shortening
1 tsp. vanilla

1 egg (beaten)
1 C. plus 2 T. flour
½ C. milk

Mix topping ingredients, except nuts and set aside. In large bowl mix sugar, shortening, vanilla, and egg. Slowly add and mix in flour and milk. Pour into greased 9 x 11-inch pan. Sprinkle on topping mixture and nuts. Press topping in a little with tablespoon so the topping and nuts will not crumb off. Bake at 350° for 20 minutes. Cool and cut into 2-inch squares.

COFFEE CAKE

Beverly Lehman

½ C. brown sugar
2 T. flour
2 tsp. cinnamon
2 T. oleo
½ C. nuts
½ tsp. salt

¼ C. oleo
1 egg
¾ C. white sugar
½ C. milk
1½ C. flour
2 tsp. baking powder

Make struesel by combining brown sugar, flour, cinnamon, oleo and nuts. (Sometimes I double the struesel part.) Set aside. Cream ¼ C. oleo and white sugar; stir in egg and milk. Sift flour, baking powder and salt. Add and stir only until moistened. Spread ½ the batter in greased 9-inch pan and cover with ½ struesel mixture. Spread remaining batter over this and sprinkle with remaining struesel mixture. Bake at 350° for 25 or 30 minutes. Ice with powdered sugar frosting.

CHERRY COFFEE CAKE

Annett Wolver

1 C. margarine
2 C. sugar
1 tsp. vanilla
½ tsp. almond extract
4 eggs

3 C. flour
1 tsp. baking powder
Dash of salt
1 can cherry pie filling

ICING:

1 C. powdered sugar
1 tsp. vanilla

1 T. milk

Cream together margarine, sugar, vanilla, and almond extract. Mix in eggs well. Add dry ingredients. Spread $\frac{3}{4}$ of dough on a greased and floured cookie sheet. Then spread with cherry pie filling. Add rest of dough on top. Bake at 340° for 30 minutes. Cool and ice.

For Icing: Mix together ingredients and spread over cooled coffee cake.

CHERRY COFFEE CAKE

Kathy Schippers

½ C. oleo & ½ C. shortening or 1 C. oleo
1¾ C. sugar
1 tsp. vanilla
½ tsp. baking powder

4 eggs
1 can pie filling (cherry or any kind)
3 C. flour
¼ tsp. salt

ICING:

1 C. powdered sugar
1 tsp. milk

1 tsp. vanilla

Cream oleo and sugar. Add egg, 1 at a time. Add vanilla, flour, baking powder and salt. Mix and divide dough in half. Put half on 11 x 15-inch greased cookie sheet and spread. Spread pie filling. Put rest of dough on filling, spreading as best you can. Bake at 375° for 20 to 30 minutes. Ice while hot.

*Remember a prayer before eating is the essential
ingredient for any good recipe.*

MAKE AHEAD COFFEE CAKE

Kathy Schippers

CREAM:

$\frac{2}{3}$ C. oleo

1 C. sugar

$\frac{1}{2}$ C. brown sugar

2 well-beaten eggs

SIFT:

2 C. flour

1 tsp. baking powder

1 tsp. soda

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

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

Add flour mixture to creamed mixture alternately with 1 C. buttermilk. Spread in a greased and floured 9 x 13-inch pan. Sprinkle mix over batter. Bake at 350° for 35 minutes. You can make this ahead and cover with wax paper. Refrigerate until ready to bake.

Mix and sprinkle the following over batter:

$\frac{1}{2}$ C. brown sugar

$\frac{1}{4}$ tsp. nutmeg or cinnamon

$\frac{1}{2}$ C. nuts

RHUBARB COFFEE CAKE

Kathy Schippers

$\frac{1}{2}$ C. butter

$\frac{1}{2}$ C. sugar

1 egg

1 tsp. vanilla

2 C. diced rhubarb

2 C. flour

1 tsp. soda

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

1 C. sour milk or buttermilk

TOPPING:

$\frac{1}{2}$ C. brown sugar

1 tsp. cinnamon

$\frac{1}{2}$ C. chopped nuts

Cream butter, and sugar; add egg and vanilla. Sift together dry ingredients. Add alternately with sour milk and beat. Fold in rhubarb and spread in greased and floured 9 x 13-inch pan. Sprinkle topping on and bake at 350° for 30 minutes.

The only way to have a friend is to be one.

COUNTRY APPLE COFFEE CAKE

Jerry Den Hartog

2 T. margarine or butter (softened)
1½ C. chopped & peeled apples
1 can (10 oz.) refrigerated flaky biscuits
⅓ C. packed brown sugar
¼ tsp. cinnamon

⅓ C. light corn syrup
1½ tsp. whiskey (optional)
1 egg
½ C. pecan halves or pieces

GLAZE:

⅓ C. powdered sugar
¼ tsp. vanilla

1 to 2 tsp. milk

Heat oven to 350°. Using 1 T. margarine, generously grease the bottom and sides of 9-inch round cake pan. Spread 1 C. of the apples in prepare pan. Separate dough into 10 biscuits and cut each into 4 pieces. Arrange biscuit pieces, point-side up over apples. Top with remaining apples. In small bowl, combine remaining 1 T. margarine, brown sugar, cinnamon, corn syrup, whiskey and egg; beat 2 to 3 minutes until sugar is partially dissolved. Stir in pecans and spoon over biscuit pieces. Bake for 35 to 45 minutes or until deep golden brown. Cool for 5 minutes, then drizzle with glaze.

For Glaze: In small bowl blend all ingredients until smooth. Drizzle over warm coffee cake. Store in refrigerator. Makes 6 to 8 servings.

SOUR CREAM COFFEE CAKE

Lori Grim

½ lb. butter
2 C. sugar
2 large eggs
1 C. sour cream

½ tsp. vanilla
2 C. flour
1 tsp. baking powder
¼ tsp. salt

TOPPING:

1 C. chopped pecans
1½ T. sugar

1 tsp. cinnamon

Preheat oven to 350°. Cream butter and sugar until light and fluffy. Beat in the eggs, 1 at a time. Fold in the sour cream and vanilla. Sift together the flour, baking powder and salt; fold into the batter. Spread half the batter over the bottom of a buttered and floured 10-inch spring form pan or angel food cake pan.

For The Topping: Combine ingredients and sprinkle ¾ of the mixture over the batter in the pan. Top with remaining batter and sprinkle with remaining pecan topping. Bake for about 1 hour. Cool thoroughly. Serve chilled. Makes 12 servings.

MAY DAY CINNAMON COFFEE CAKES

Phyllis Chambers

- | | |
|--------------------------|--------------------|
| 1/3 C. oleo (softened) | 1/2 tsp. salt |
| 1/2 C. sugar | 1/4 tsp. nutmeg |
| 1 egg | 1/2 C. melted oleo |
| 1 1/2 C. flour (sifted) | 1 C. sugar |
| 1 1/2 tsp. baking powder | 2 T. cinnamon |

Mix together oleo, sugar and egg. Add dry ingredients and milk alternately. Fill small greased muffin tins 2/3 full and bake at 350° for 10-15 minutes. After baking, dip into the melted oleo and roll into the sugar-cinnamon mixture. Makes 18 small cakes.

CUPCAKES

RAISIN CUPCAKES

Deloris Moody

- | | |
|-------------------|----------------------|
| 1/3 C. shortening | 3 tsp. baking powder |
| 1 C. sugar | 1 egg (well-beaten) |
| 1/2 C. milk | 1 1/2 C. flour |
| 1 C. raisins | 1/2 tsp. vanilla |

Cream shortening and sugar; stir in egg. Add milk and flour sifted with baking powder, beginning and ending with flour; mix well and add vanilla and raisins. Bake at 350° for 20 to 25 minutes.

CREAM CHEESE CUPCAKES

Deanna Francis

- | | |
|--|----------------|
| 2 (8 oz. ea.) pkg. cream cheese | 2 eggs |
| 1 small pkg. vanilla pudding (not instant) | Vanilla wafers |
| 1 C. sugar | |

Beat above ingredients together. Put 1 wafer in bottom of cupcake paper. Fill 3/4 full of the above mixture. Bake at 350° for 15-20 minutes. When cool top with fresh fruit, pie filling or whipped cream.

*Every mother knows which side the bread is buttered on -
the side the kids drop on the floor.*

CREAM FILLED CUPCAKES

Kathleen Woods
Elaine Haselhuhn
Sondra Lobberecht

1 pkg. cake mix
1/3 C. sugar
1 egg
1/4 tsp. salt

1 (8 oz.) pkg. cream cheese
(softened)
1 (6 oz.) pkg. semi-sweet chocolate
chips

Mix cake according to package directions. Fill paper baking cups 2/3 full. Cream the cheese with sugar. Beat in egg and salt. Stir in chocolate chips. Drop one rounded teaspoon of cheese mixture into each cupcake (do not press down). Bake as package directs. Makes 30.

CREAM FILLED CUPCAKES

Colleen Ashman

1 chocolate cake mix
1/2 C. sugar
1/3 C. milk

2/3 C. Crisco
1/4 tsp. salt
1/2 C. powdered sugar

Cake cakes from directions on box. Let cakes cool completely before filling. For Filling: Combine all ingredients except powdered sugar in bowl. Mix with electric mixer 5 to 7 minutes. Add powdered sugar and beat 5 minutes longer. Insert into cupcakes with cake decorator.

CREAM CHEESE FILLED CUPCAKES

Vicky Osterloh

1 chocolate cake mix
8 oz. cream cheese
1/3 C. sugar

Dash of salt
6 oz. pkg. chocolate chips

Mix cake according to directions on package. Mix together cream cheese, sugar and salt; add chocolate chips. Fill cupcake papers 2/3 full and add 1 tsp. filling in center of each. Bake at 350° for 15 minutes. Yields: 30 cupcakes.

Laughter is one of the greatest helps of digestion.

HOSTESS CUPCAKES OR TWINKIE CAKE

Beverly Lehman

2½ C. flour	¼ tsp. salt
1 tsp. baking powder	2 eggs
2 C. sugar	1 C. oil
⅓ C. cocoa	1 C. buttermilk
1 tsp. vanilla	2 tsp. soda in 1 C. hot water

Sift dry ingredients; add eggs, buttermilk, oil, and vanilla. Beat 1½ minutes on medium speed. Add soda and hot water; beat again. Bake at 350° for 20 minutes for cupcakes or 30-35 minutes for cake.

FILLING:

½ C. sugar	⅓ C. milk
⅔ C. vegetable shortening	¼ tsp. salt
1 T. water	1 tsp. vanilla

Beat on high for 5 to 7 minutes. Add ½ C. powdered sugar and beat for 5 more minutes.

For Cupcakes: I split the bottom after they have cooled and use a cake decorator to fill them with.

For Twinkie Cakes: I split the cake in half layerwise and put filling in between.

CAKE

OATMEAL CAKE

Helen McLoney

1 C. quick oatmeal	1½ C. flour
1½ C. boiling water	1 tsp. soda
1 C. brown sugar	½ tsp. salt
1 C. white sugar	1 C. chopped dates
½ C. margarine	Raisins, to your taste (optional)
2 eggs	½ C. nuts (optional)

Mix oatmeal and boiling water; let stand for 20 minutes. Mix together sugars, margarine and eggs; add oatmeal. Add remaining ingredients to oatmeal mixture. Pour into greased 9 x 13-inch baking pan. Bake at 350° for 35 minutes. While warm spread with following topping.

TOPPING:

1 stick margarine	1 C. brown sugar
¼ C. milk	½ C. coconut
½ C. nuts	1 tsp. vanilla

Cook to soft ball stage and spread on cake.

CARAMEL TOPPED OATMEAL CAKE

Deloris Moody

- | | |
|---|-----------------|
| 1 C. rolled oats (quick or old fashioned) | 1 tsp. cinnamon |
| ½ C. margarine | 1 tsp. soda |
| 1 C. brown sugar | 1½ C. flour |
| 1½ C. water | ½ tsp. nutmeg |
| 1 C. sugar | ½ tsp. salt |
| 2 eggs (beaten) | |

TOPPING:

- | | |
|------------------|-------------------------|
| ¾ C. brown sugar | 1 C. coconut (optional) |
| 2 T. milk | ½ C. nuts |
| 6 T. butter | |

Combine oats and water in mixing bowl. Microwave on High, uncovered for 3-4 minutes, until mixture boils. Stir once and set aside. Microwave butter in large mixing bowl, about ½ minute until soft. Blend in sugars, eggs, flour, soda, cinnamon, salt, nutmeg and oatmeal mixture. Stir until blended and pour into 12 x 8-inch dish; grease bottom only. Microwave uncovered for 10-12 minutes until toothpick comes out clean, rotate once.

For Topping: Combine ingredients and microwave uncovered for 3-4 minutes until bubbly and thick. Stir several times and spread on warm cake.

OATMEAL CAKE

Betty Adreon

- | | |
|---------------------|----------------|
| 1½ C. boiling water | 1 T. cinnamon |
| 1 C. quick oatmeal | 1 tsp. vanilla |
| ½ C. oleo | ½ tsp. salt |
| 2 eggs | 1 tsp. soda |
| 1 C. brown sugar | 1⅔ C. flour |
| 1 C. sugar | |

FROSTING:

- | | |
|------------------|---|
| ½ C. brown sugar | ½ C. milk |
| 5 T. oleo | 1 C. oatmeal (coconut may be used instead of oatmeal) |
| ½ T. flour | |

Pour boiling water over oatmeal, stir and let stand until cool. Cream oleo, eggs, sugars, and vanilla; add flour, cinnamon, salt, and soda alternately with oatmeal mixture. Beat for 3 minutes. Bake in 13 x 9 x 2-inch pan at 350° for 45-50 minutes.

For Frosting: Melt oleo and add sugar, flour and milk; stir until mixed. Add oatmeal. Spread on cake for the last 10 minutes of baking time.

APPLESAUCE CAKE

Orphia Deevers

- | | |
|------------------|---------------------------------|
| 1 C. sugar | ¼ tsp. salt |
| ½ C. butter | 2 tsp. baking soda dissolved in |
| 1½ C. applesauce | 2 T. lukewarm water |
| 1 egg | 1 C. nuts |
| 1 tsp. cloves | 1 C. raisins |
| 1 tsp. cinnamon | 2 C. flour |
| 1 tsp. nutmeg | 1 tsp. vanilla |

Cream butter and sugar thoroughly. Add salt, vanilla and egg; well beaten. Add applesauce and sifted flour and spices; mix well. To this mixture add baking soda, dissolved in water and beat thoroughly. Add nuts and raisins which have been floured a little. Bake at 350° for about 1 hour.

OLD FASHIONED APPLE CAKE

Linda Wilson

- | | |
|------------------|----------------------|
| 1 C. sugar | 1½ C. flour |
| 1 egg | ¼ tsp. salt |
| ½ C. butter | 1 tsp. soda |
| ½ C. milk | ¼ tsp. baking powder |
| 4 chopped apples | |

TOPPING:

- | | |
|------------------|-----------------|
| ½ C. brown sugar | 1 tsp. cinnamon |
| 2 T. butter | 2 T. flour |
| ½ C. nuts | |

Mix sugar, egg, butter and milk. Then mix flour, salt, soda and baking powder; add to first mixture. Add chopped apples and put in greased 8 x 8 x 2-inch pan. Spread on topping and bake at 350° for 40 minutes.

APPLE DUMP CAKE

Lavon Brown

- | | |
|-------------------------|-----------------------------|
| 1 can apples | 1 C. chopped pecans |
| 1 box spice cake mix | 2 sticks margarine (sliced) |
| ¾ C. packed brown sugar | |

Layer all ingredients in order given in 9 x 13-inch baking pan. Bake at 325° for 1 hour. Serve warm with ice cream or whipped topping. Yields: 12 servings.

APPLE CAKE

Lin Wymore

2 C. sugar
2 eggs
1 tsp. salt
2 tsp. soda
2 tsp. cinnamon

1 C. margarine
1 C. cold coffee
3 C. sifted flour
1 tsp. baking powder
4 C. chopped apples

TOPPING:

2 T. sugar
2 T. brown sugar

1 C. nuts

Mix sugar and margarine; add eggs. Sift salt, flour, soda, baking powder, and cinnamon together. Add alternately with cold coffee; add chopped apples (I like Jonathans best.) Put in 9 x 13-inch greased and floured pan. Sprinkle topping on and bake at 350° for 40 minutes.

HARVEST APPLE CAKE

Ann Grooms

2 eggs (beaten)
2 C. sugar
1½ C. oil
3 C. flour
1 tsp. soda

½ tsp. salt
1 tsp. cinnamon
3 C. chopped apples
1 C. nuts

Beat eggs and sugar; add dry ingredients and oil. Stir in apples and nuts. Bake in 9 x 12-inch pan at 350° for 35-40 minutes.

RAW APPLE CAKE

Ann O'Brien

1 C. cooking oil
1½ C. sugar
1 C. hot water
2 tsp. soda
¼ tsp. nutmeg

¼ tsp. cloves
2 C. chopped apples
2 C. walnuts
3¾ C. flour

Place oil and sugar in large mixer bowl. Then pour hot water with soda over oil and sugar. Add spices, apples and walnuts; mix well. Then add flour. Mix well and pour into lightly greased loaf pan. Bake at 275° for 1 hour and 15 minutes. When cooled, top servings with whipped cream or Cool Whip.

RAW APPLE CAKE

Jerry Den Hartog

- | | |
|-----------------|------------------------------|
| 2 C. sugar | 2 tsp. soda |
| 2 C. flour | 4 C. apple chunks (unpeeled) |
| 2 tsp. cinnamon | 2 eggs |
| 1 tsp. salt | ½ C. oil |
| 2 tsp. vanilla | 1 C. chopped walnuts |

Beat eggs, vanilla, sugar, and oil. Add dry ingredients, then stir in apples and nuts. Batter will be hard to mix. Put in greased and floured 9 x 13-inch pan. Bake at 350° for 1 hour.

OATMEAL CAKE

Ethel Dannen
Patty Van Loon

- | | |
|---------------------|-----------------|
| 1 C. quick oatmeal | 1½ C. flour |
| 1¼ C. boiling water | 1 tsp. soda |
| 1 stick margarine | 1 tsp. cinnamon |
| 1 C. white sugar | ½ tsp. nutmeg |
| 1 C. brown sugar | ¼ tsp. salt |
| 2 eggs | |

TOPPING:

- | | |
|-----------------------|---------------------|
| 6 T. melted margarine | ½ tsp. vanilla |
| ¼ C. milk | Nuts |
| 1 C. brown sugar | 1 C. flaked coconut |

Pour water over oats; add margarine and let set for 20 minutes. Beat eggs and sugars; stir in other ingredients. Mix in oat mixture and pour into greased 9 x 13-inch pan. Bake at 350° for 25 minutes or until done. While cake is baking mix topping in saucepan. Simmer 5 minutes and spread over cake as soon as it is removed from oven.

AMISH CHOCOLATE CAKE

Patty Van Loon

- | | |
|-------------|--------------------|
| 1½ C. flour | 1 tsp. vanilla |
| 1 C. sugar | 1 T. vinegar |
| 1 tsp. soda | 7 T. vegetable oil |
| 1 tsp. salt | 1 C. water |
| 3 T. cocoa | |

Sift together flour, sugar, soda, salt and cocoa. Add vanilla, vinegar, oil, and water. Double recipe for a 9 x 13-inch pan. Bake at 350° for 25 minutes.

EASY CHOCOLATE CAKE

Marjorie Hough

¼ C. butter
3 T. cocoa
1 C. sugar
1 egg

1 C. milk
1¼ C. flour
1 tsp. vanilla
1 tsp. soda

Melt butter and add cocoa, sugar, egg, milk, flour, vanilla and soda; mix well. Batter will be very thin. Bake in a 8 x 8-inch pan at 350° for 20 to 30 minutes.

MOM'S OLD TIME CHOCOLATE CAKE

Janice Waters

2 C. sugar
2 eggs
1 C. bacon grease (strain & room temp.)
1 C. cocoa

2 tsp. baking soda, dissolved in
2 C. sweet milk
2 C. flour (heaping full)
2 tsp. vanilla

I mix in order given. Put in greased and floured 9 x 13-inch pan. Bake at 350° for 40-45 minutes.

FREDA HARDING'S CHOCOLATE CAKE

Maxine Francis
Katie Mattix

2 C. sugar
½ C. cocoa
½ C. Crisco
1 egg

1 C. sour cream
2½ C. flour
2 tsp. soda
1 C. boiling water

Cream together sugar, Crisco, egg, and sour cream. Add to this mixture all dry ingredients. Last of all add boiling water. Bake at 350° for 35 minutes.

EASY CHOCOLATE CAKE

Marie Goodwin

1½ C. flour
1 C. brown sugar
1 C. water
½ C. salad oil

1 T. vanilla
1 tsp. soda
½ tsp. baking powder
Cocoa

Preheat oven to 400°. Grease a 8 x 8-inch pan and dust with cocoa. Into large bowl measure ½ C. cocoa and remaining ingredients. With fork or wire whisk beat till just blended. Bake for 20 minutes or till done. Cool in pan for 10 minutes then remove.

MARTHA'S CHOCOLATE CAKE

Velma Powers

2 sticks oleo

1 C. water

1½ sq. unsweetened chocolate

Melt ingredients in saucepan. In a bowl mix the following:

2 C. flour

1 tsp. soda

2 C. sugar

2 eggs

1 tsp. salt

½ C. sour milk

(To sour the milk, add ⅔ to 1 T. vinegar to the milk.) Put hot mixture and milk together and add eggs. Add to dry mixture. Bake in large cake pan. Grease and flour pan. Bake at 400° for 25 minutes.

FROSTING:

6 T. oleo

1 C. sugar

6 T. milk

Stir and bring to a boil for 1 minute. Remove and add 1 C. chocolate chips and 1 tsp. vanilla. Beat til smooth.

WACKIE CHOCOLATE CAKE

Millie Everitt

MIX TOGETHER:

1 C. sugar

1½ C. flour

2 T. cocoa

½ tsp. salt

1 tsp. soda

Make 3 holes in flour mixture and put 5 T. melted shortening in first hole, 1 tsp. vinegar in second hole and 1 T. vanilla in third hole. Pour over all 1 C. water and mix. Beat until smooth and light. Bake at 350° for 25 minutes. Sift flour before measuring. Sift together in cake pan you bake cake in. Use 9-inch pan.

PRUNE SPICE CAKE

Mildred Brunt

2 C. self-rising flour

3 eggs

2 C. sugar

1 C. salad oil

1 tsp. cinnamon

2 small size jars prune baby food

1 tsp. allspice

1 C. chopped nuts

1 tsp. ground nutmeg

Combine dry ingredients in mixing bowl; add sugar and salad oil. Beat until well mixed. Add prunes and nuts; blend well. Spoon batter into a greased and floured 9 x 13-inch pan. Bake at 350° for 50-55 minutes.

LAZY DAZY OATMEAL CAKE

Tresa Wolvers
Janice Waters

1¼ C. boiling water
½ C. butter
1 C. brown sugar (packed)
2 eggs
1 tsp. soda
¾ tsp. cinnamon

1 C. oats
1 C. granulated sugar
1 tsp. vanilla
1½ C. flour
½ tsp. salt
¼ tsp. nutmeg

For Cake: Pour boiling water over oats, cover and let stand for 20 minutes. Beat butter until creamy and gradually add sugar and beat till fluffy. Blend in vanilla and eggs. Add oats mixture and mix well. Add flour, soda, salt, cinnamon, and nutmeg; mix well. Pour into well-greased and floured 9-inch square pan. Bake at 350° for 50-55 minutes. Do not remove cake from pan.

For Frosting: Combine all ingredients and spread evenly over cake. Broil until frosting is bubbly.

FROSTING:

¼ C. butter (melted)
½ C. brown sugar (packed)
3 T. Half & Half

⅓ C. chopped nuts
¾ C. coconut

PRUNE CAKE

Mabel Wymore

1½ C. white sugar
3 eggs
2 C. sifted all-purpose flour
1 tsp. ea. soda, cinnamon & allspice
1 C. buttermilk
1 C. nuts

1 C. Wesson Oil
1 tsp. vanilla
¼ tsp. salt
1 C. cooked chopped prunes
1 C. coconut

Cream sugar and oil; add beaten eggs and vanilla, then dry ingredients alternately with buttermilk. Add prunes, nuts, and coconut. Mix well and bake in bread loaf pans ½ full at 325° for 45 to 50 minutes. Makes 2 loafs. Ice while warm with: 1 C. sugar, ½ C. buttermilk, ½ tsp. soda, 1 tsp. white syrup, ¼ C. butter and 1 tsp. vanilla. Boil until mixture forms softball when dropped in cold water. Pour over prune cake while cake is still warm; cool.

A friend is one who knows all about you and still likes you.

CARROT CAKE

Mabel Wymore

2½ C. flour	2 C. sugar
1 tsp. soda	1 tsp. salt
2 tsp. vanilla	1½ C. Mazola oil
1 tsp. cinnamon	3 eggs
2 C. grated carrots	1 C. nuts
1 small can crushed pineapple (juice & all)	

Mix sugar and oil; add eggs and vanilla. Mix well and add dry ingredients, carrots, nuts and pineapple. Bake in 9 x 13-inch cake pan, greased and floured, 1 hour at 350°.

CARROT CAKE

Mary Vance

2 C. flour	1 C. oil
2 C. sugar	1 tsp. soda
1 tsp. salt	3 eggs
½ tsp. cinnamon	3 C. grated carrots

ICING:

¼ lb. margarine	1 lb. box powdered sugar
8 oz. pkg. cream cheese	1 tsp. vanilla
1 C. pecans	

Cream flour and sugar. Add remaining ingredients. Bake in 9 x 13-inch cake pan at 350° for 30-35 minutes.

For Icing: Blend together margarine and cream cheese. Stir in powdered sugar and vanilla. Add nuts.

CARROT CAKE

Mary Johnson

1½ C. oil	1 tsp. salt
2 C. sugar	2 tsp. cinnamon
4 eggs	2 tsp. soda
2 C. flour	2 tsp. baking powder
1 C. chopped nuts	3 C. grated carrots

Preheat oven to 325°. Grease 9 x 13-inch pan. Cream oil and sugar together; add eggs, 1 at a time. Mix flour, salt, cinnamon, baking powder, and soda; add a little at a time to creamed mixture, stirring well. Add carrots and nuts; mix well. Bake for 1 hour or until tests done.

CARROT CAKE

Linda Larson

3 C. shredded carrots
2 C. flour
4 eggs
2 C. sugar
3 tsp. cinnamon

1 tsp. salt
2 tsp. soda
1½ C. oil
2 T. vanilla

FROSTING:

1 box powdered sugar (sifted)
1 stick soft margarine

8 oz. cream cheese (softened)
1 C. chopped nuts

Mix eggs and sugar until thick and lemon colored. Sift dry ingredients and add to eggs and sugar mixture. Add vanilla and oil; mix well. Add carrots and mix well. Good in 2 round pans, 9 x 13-inch or deep jelly roll pan. Bake at 350° for 35 minutes, a little longer in 9 x 13-inch pan.

For Cream Cheese Frosting: Cream margarine and cheese. Add sugar and beat until creamy. Add nuts.

CARROT CAKE

Colleen Ashman

2 C. flour
2 tsp. baking powder
2 tsp. soda
2 tsp. cinnamon
½ tsp. salt

2 C. sugar
1½ C. salad oil
4 eggs
1 C. chopped pecans
3 C. ground carrots

Sift together first 5 ingredients and set aside. Mix sugar, oil, carrots, and eggs, 1 at a time, beating well. Add flour mixture and nuts. Bake in a cake pan lined with wax paper. Use a 325° for 35 minutes.

FROSTING:

1 (8 oz.) pkg. cream cheese
1 stick oleo

1 lb. box powdered sugar
1 tsp. vanilla

Mix well and spread on cooled cake.

DUMP CAKE

Blanche Carr

1 large can crushed pineapple
1 pkg. cake mix (white, yellow or lemon)

2 cans cherry pie filling
Nuts

Layer of crushed pineapple; spread cherry filling over it. Spread and sprinkle cake mix over cherry mix, then sprinkle with nuts; dab butter over top.

CARROT LAYER CAKE

Becky Wolver

2 C. brown sugar
4 eggs
2 C. all-purpose flour
1½ C. oil
1 C. chopped walnuts

2 tsp. baking soda
2 tsp. cinnamon
¾ tsp. salt
2 C. carrots (grated coarsely)

Add sugar to eggs gradually, mixing well. Combine flour, soda, cinnamon, and salt. Add flour and oil to mixture, beginning and ending with flour. Fold in carrots and nuts. Pour into 2 greased and floured 9-inch cake pans. Bake at 350° for 35 to 40 minutes. Cool for 10 minutes in pan. Turn onto rack and cool completely.

Frost with Orange Buttercream Frosting: Combine 1 lb. powdered sugar, ¼ C. orange juice, ½ C. margarine, 1 tsp. grated orange rind and dash of salt. Beat until smooth and creamy (3 minutes).

DUMP CAKE

Louise Shilling

1 (#2) can crushed pineapple
1 cherry pie filling
1 yellow cake mix

2 sticks oleo
Nuts or coconut

Add ingredients in order and beat well. Bake at 350° until done. Nuts or coconut may be put on top.

CRAZY CHOCOLATE CHERRY CAKE

Sondra Lobberecht

Miniature marshmallows
1 pkg. cherry Jello (3 oz.)

1 can cherry pie filling
1 chocolate cake mix

Grease and flour 9 x 13-inch pan. Line bottom with marshmallow. Mix cake mix as directed on box and pour over marshmallows. Mix Jello powder with pie filling and spoon over cake dough. Bake at 350° for 50 minutes.

CHOCOLATE CHERRY CAKE

Lavon Brown

1 pkg. dark chocolate cake mix
1 can cherry pie filling
2 eggs (slightly beaten)
1 tsp. almond extract

⅓ C. milk
5 T. butter
1 C. sugar
1 (6 oz.) pkg. chocolate chips

Combine first 4 ingredients and mix well. Pour into 9 x 13-inch greased pan. Bake at 350° for 35 minutes. Combine milk, butter and sugar in saucepan. Boil for 1 minute, stirring constantly. Add chocolate chips and stir until melted. Pour over warm cake. Cool for several hours before cutting. Yield: 15-20 servings.

CHERRY NUT CAKE

Becky Wolver

- | | |
|---|--------------------------------|
| 1 pkg. Duncan Hines Deluxe cherry cake mix | ½ C. Crisco oil or Puritan oil |
| 1 pkg. (4 serving size) vanilla instant pudding | 1 C. flaked coconut |
| 1¼ C. buttermilk | 1 C. finely chopped pecans |
| 4 eggs | |

Preheat oven to 350°. Grease and flour 10-inch tube pan. Put dry cake mix, instant pudding mix, buttermilk, eggs and oil into large mixer bowl. Prepare cake as directed on package. Mix in coconut and pecans. Turn batter into pan and spread evenly. Bake for 50 to 60 minutes; cake is done if toothpick inserted in center comes out clean. Cool for 1 hour in pan on rack. Remove cake from pan and let stand overnight before serving. To serve, sift confectioner's sugar over top of cake, if desired.

PINEAPPLE SHEET CAKE

Marian Baltimore

- | | |
|-------------|---------------------------------|
| 2 C. sugar | 2 C. flour |
| 2 eggs | 1 (No. 2) can crushed pineapple |
| 1 tsp. soda | ½ C. oil |

TOPPING:

- | | |
|----------------------|-------------------|
| 1 small can Pet milk | 1 C. coconut |
| 1 stick oleo | 1 C. chopped nuts |
| 1 C. sugar | |

Mix all cake ingredients and bake at 350° for 30 minutes.

For Topping: Boil milk, oleo and sugar for 10 minutes and add coconut and nuts. Add topping while cake is hot.

PINEAPPLE ZUCCHINI CAKE

Linda Lewman

- | | |
|----------------------------------|----------------------|
| 3 eggs | 3 C. flour |
| 1 C. oil | 1 tsp. baking powder |
| 2 C. sugar | 1 tsp. salt |
| 2 tsp. vanilla | 1 tsp. soda |
| 2 C. zucchini (peeled & grated) | ½ C. raisins |
| 1 C. crushed pineapple (drained) | 1 C. nuts |

Beat eggs til fluffy. Add sugar, vanilla, oil, and zucchini. Blend well and add dry ingredients and mix well. Stir in pineapple, raisins, and nuts. Bake in greased and floured 9 x 13-inch cake pan. Bake at 325° for 1 hour.

PINEAPPLE CAKE

Mary Vance

2 C. sugar
2 eggs
1 tsp. salt
1 tsp. soda

2 C. flour
1 (20 oz.) can crushed pineapple
& juice
2 tsp. vanilla

FROSTING:

1 (8 oz.) pkg. cream cheese
½ stick soft margarine

1¾ C. powdered sugar
1 tsp. vanilla

Mix cake ingredients and bake at 350° for 30-40 minutes.

For Frosting: Mix together cream cheese and margarine. Add powdered sugar and vanilla.

GINGERBREAD

Sue Shahan

¾ C. melted shortening
¾ C. brown sugar
2 eggs (beaten)
¾ C. molasses
2½ C. flour
2 tsp. soda

½ tsp. ginger
1½ tsp. cinnamon
½ tsp. nutmeg
½ tsp. baking powder
1 C. boiling water

Add eggs to sugar, molasses and the shortening. Then add dry ingredients which are mixed and sifted together and lastly add the boiling water. Bake in 9 x 13-inch pan in moderate oven, 300°. (This is an old recipe from Grandma Pearl Shahan who gave this recipe to Mom more than 40 years ago!)

COLONIAL GINGERBREAD

Vivian Jones

⅔ C. molasses
3 T. shortening
⅔ C. sugar
1 T. soda
⅔ C. boiling water
1 egg
½ C. raisins

½ C. nuts
1¾ C. flour
1 tsp. cinnamon
½ tsp. ginger
½ tsp. cloves
½ tsp. salt

Mix molasses, sugar, and shortening. Dissolve soda in boiling water and add. Mix in egg and add dry ingredients. Raisins and nuts are optional. Bake at 350° until center springs back at touch.

LAURA'S GINGERBREAD

Janice Waters

1 C. brown sugar
½ C. shortening
1 C. molasses
2 tsp. soda
1 C. boiling water
3 C. flour
2 eggs (beaten)

1 tsp. ginger
1 tsp. cinnamon
1 tsp. allspice
1 tsp. nutmeg
1 tsp. cloves
½ tsp. salt
Raisins, fruits & nuts

Cream sugar and shortening. Stir in molasses. Combine soda and boiling water. Stir dry ingredients together and mix into batter. Stir in eggs.

When Laura Ingalls Wilder lived in Mansfield, Missouri she was famous for her gingerbread. This is an original recipe.

SUNSHINE SPONGE CAKE

Jennie Knoot

1½ C. egg whites (10 or 12)
½ tsp. salt
1 tsp. cream of tartar
1½ C. sugar

1 tsp. vanilla
1½ C. sifted cake flour
⅔ C. egg yolks (10 or 12)

Beat egg whites until frothy. Add salt and cream of tartar; beat until soft peaks form. Gradually add sugar, beating until stiff glossy peaks form. Add vanilla. Add cake flour in 4 equal parts folding after each addition. Beat egg yolks until thick and lemon-colored (about 5 minutes). Fold into egg white mixture. Pour into ungreased 10-inch tube pan. Bake at 325° for 1 hour and 15 minutes or until done. Invert to cool.

GUM DROP FRUIT CAKE

Margaret Berry

1 C. nuts
1 C. raisins
1 tsp. soda
1 C. sugar
½ C. margarine
1 C. assorted flavored gum drops

2 eggs
1¾ C. flour
1 tsp. baking powder
½ tsp. cinnamon
¼ tsp. salt
½ C. fruit & peel mix

Put soda in 1 C. boiling water and pour over nuts and raisins; let stand. Combine sugar, margarine, eggs, flour, baking powder, cinnamon, and salt; mix. Add gum drops, fruit mix and nuts. Mix well and bake in loaf pan at 350° for 1 hour.

GOOEY BUTTER CAKE

Jan Cruzen

MIX:

1 box yellow cake mix
1 egg

1 stick oleo (melted)

MIX:

2 eggs
1 (8 oz.) pkg. Phil. cream cheese

3¾ C. powdered sugar
1 tsp. vanilla

Pour second mixture on top of cake. Bake at 350° for 30-35 minutes.

PARTY CAKE

Sondra Lobberecht

1 pkg. yellow cake mix
1 (8 oz.) pkg. cream cheese
1 can crushed pineapple (drained)

1 pkg. instant vanilla pudding
1¾ C. milk
Whipped cream

Prepare cake mix according to directions. Pour in 9 x 13-inch pan. Bake at 350° for 25 to 30 minutes. Mix pudding and milk with cream cheese. Beat, then spread over cooled cake. Then spread pineapple over pudding mixture, then top with whip cream.

HILLBILLY CAKE

Mary Vance

1 C. sugar
1 tsp. cinnamon
½ tsp. allspice
½ tsp. cloves
1 C. raisins
½ tsp. salt

1 C. margarine
1 C. cold water
2 C. flour
1 tsp. soda
½ C. nuts

Combine sugar, spices, raisins, salt, margarine, and cold water in saucepan; bring to a boil. Boil for 1 minute. Let mixture cool, then add flour, soda, and nuts. Pour into 8 x 8-inch greased and floured baking pan. Bake at 350° for 30 minutes. Frost with Hillbilly Frosting.

HILLBILLY FROSTING:

¼ C. melted butter
¾ C. brown sugar

4 T. cream
½ C. coconut

Combine ingredients and spread frosting on hot cake. Place under broiler until frosting is bubbly and slightly brown.

CINNAMON PUDDING CAKE

Mary Vance

CAKE:

2 T. margarine
2 C. sugar
2 C. flour
Pinch of salt

2 tsp. cinnamon
2 tsp. baking powder
1 C. milk

PUDDING:

2 T. margarine
2 C. packed brown sugar

2 C. water

Cream sugar and butter; add milk and beat. Add dry ingredients and pour into ungreased 9 x 13-inch pan. Pour pudding mixture over top. Bake at 350° for 45 minutes. Serve with Cool Whip on top.

ITALIAN COCONUT CAKE

Anna Bambrook

CREAM:

2 C. sugar
1 stick oleo
½ C. Crisco

5 eggs (separated - using yolks)
1 tsp. vanilla

ADD:

2 C. flour
1 tsp. soda
1 C. buttermilk

½ C. chopped pecans
2 C. coconut (1 can)

Beat the 5 egg whites until stiff and fold into mixture. Bake at 350° for 30 to 35 minutes. Makes 3 layers.

FROSTING:

1 (8 oz.) pkg. cream cheese
½ stick oleo

1 box powdered sugar

CAKE

Rowena Steadham

1 angel food cake
1 box strawberry Jello

1 box instant pudding
Frozen strawberries

Cut cake in 3 layers. Mix pudding and spread on each layer and put back together. Make Jello with ½ C. water as you need it thick. Strawberries, have enough for 1 cup. Cool until starting to thicken good. Pour in holes of cake, made by you. Spoon rest on top. It will run down sides some. Set in refrigerator, will keep for days if you can leave it alone.

GREAT-GRANDMA'S SOFT GINGER CAKE

Vivian Jones

- | | |
|-----------------|----------------------|
| 2½ C. flour | 1 C. sugar |
| 1¾ tsp. soda | ½ C. shortening |
| 1 tsp. ginger | 1 C. molasses |
| 1 tsp. cinnamon | 1 C. boiling water |
| ¼ tsp. cloves | 2 eggs (well-beaten) |
| ¼ tsp. salt | |

Cream sugar, shortening and molasses. Add dry ingredients alternately with boiling water, beginning and ending with dry ingredients. Stir in eggs. Bake in well greased 9 x 13-inch pan at 350° for 30 minutes. An Old English recipe that moved west with the wagon trains.

BUTTER PECAN CRUMB CAKE

Evelyn Den Hartog

- | | |
|---------------------------------------|--|
| ½ C. firmly packed brown sugar | 1 pkg. (4 serving size) butter pecan instant pudding & pie filling |
| ½ C. flour | 1 C. sour cream |
| ½ tsp. cinnamon | ⅓ C. oil |
| ¼ C. butter or margarine (softened) | 4 eggs |
| 1 pkg. (2 layer size) yellow cake mix | |
| ½ tsp. maple extract (optional) | |

Combine brown sugar, flour, and cinnamon in small bowl. Cut in butter to make crumbs and set aside. Combine remaining ingredients in large bowl. Blend then beat at medium speed for 4 minutes. Pour into greased and floured 10-inch tube pan. Bake at 350° for 50 minutes; carefully remove partially-baked cake from oven and sprinkle immediately with crumb mixture. Bake for 10 to 15 minutes longer or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan for 10 minutes. Carefully remove from pan; finish cooling, crumb side up on rack.

CHERRY ANGEL FOOD CAKE

Helen McLoney

- | | |
|---|------------------------------|
| 1 C. plus 2 T. sifted cake flour
(sift before measuring) | 1¼ tsp. cream of tartar |
| ½ C. sifted granulated sugar | ¼ tsp. salt |
| 3 T. cherry Jello | 1 C. sifted granulated sugar |
| 1½ C. egg whites | 1 tsp. vanilla |

Sift flour, Jello and ½ C. sugar 4 times. Beat egg whites and salt until fluffy; add cream of tartar, beat until stiff but not dry. Fold in 1 C. sugar a little at a time. Fold in flour mixture a little at a time; add vanilla. Pour in angel food pan and bake at 350° for 1 hour.

FROZEN MOCHA CHEESECAKE

Ann Ohms

1¼ C. chocolate wafer cookie crumbs
(about 24 cookies)
1 (8 oz.) pkg. cream cheese (softened)
⅔ C. chocolate flavored syrup
1 tsp. hot water

¼ C. margarine (melted)
1 (14 oz.) can sweetened cond. milk
2 T. instant coffee
¼ C. sugar
1 C. Cool Whip

In small bowl, combine crumbs, sugar and margarine. In buttered 9-inch pan or 9 x 13-inch baking dish, pat crumbs firmly on bottom and up sides of pan. Chill. You may use a ready made chocolate pie crust if you wish. In a large mixing bowl beat cheese until fluffy; add sweetened milk and chocolate syrup. In small bowl, dissolve coffee in water; add to milk mixture and mix well. Fold in whipped cream. Pour into prepared pan and cover. Freeze 6 hours or until firm. Garnish with more chocolate crumbs, if desired. Return leftovers to freezer.

STIR CRAZY CAKE

Helen McLoney

2½ C. all-purpose flour
1½ C. sugar
½ C. cocoa
2 tsp. soda
½ tsp. salt
⅔ C. cooking oil

2 T. vinegar
1 T. vanilla
2 C. cold coffee or water
¼ C. sugar
½ tsp. cinnamon

Put flour, 1½ C. sugar, cocoa, soda and salt into an ungreased 13 x 9 x 2-inch baking pan. Stir with fork to mix. Form 3 wells in flour mixture. Pour oil in one well, vinegar in one and vanilla in one. Pour cold coffee over all ingredients and stir with fork until well mixed. Do not beat. Combine remaining sugar and cinnamon. Sprinkle over batter. Bake at 350° for 35-40 minutes.

DARNED IF I KNOW CAKE

Mildred Watkins

1 can crushed pineapple
1 box cake mix
1 C. chopped nuts

1 can pie filling (large can)
1 C. shredded coconut
1½ stick oleo

In an ungreased 9 x 13-inch pan. Mix pie filling and crushed pineapple with juice. Pour the dry cake mix on top of this. Sprinkle with coconut and nuts. Slice the oleo thinly and place all over cake. Bake at 350° for 45 or 50 minutes. No mixing bowl to wash.

RED CAKE

Melody Glenn

½ C. shortening	1 tsp. vanilla
1½ C. sugar	6 tsp. cocoa
2 eggs	1 tsp. salt
2 oz. red food coloring	1 C. buttermilk
2¼ C. sifted flour	1 tsp. vinegar
1 tsp. soda	

Cream shortening, sugar, and eggs. Make paste of coloring and cocoa; add to the cream mixture. Next add buttermilk and salt. Alternate with milk and flour. Add vanilla and mix soda in with vinegar. Add quickly with mix. Bake at 350° for 30-35 minutes.

RED CAKE FROSTING:

3 T. flour	1 tsp. vanilla
1 C. milk	1 C. butter
1 C. sugar	

Cook flour and milk mixture until very thick. Cool in refrigerator and add sugar, vanilla and butter mixture. Beat together until well blended.

RAVE REVIEW COCONUT CAKE

Donna Vroegh

1 yellow cake mix	¼ C. oil
1 box vanilla instant pudding	2 C. flake coconut
1½ C. water	1 C. chopped nuts
4 eggs	

Blend cake mix, pudding, water, eggs, and oil in large mixer bowl. Beat at medium speed for 4 minutes. Stir in coconut and nuts. Pour into 3 greased and floured 9-inch layer pans. Bake at 350° for 35 minutes. Cool in pans for 15 minutes; remove and cool on racks. Frost with Coconut Cream Cheese Frosting.

COCONUT CREAM CHEESE FROSTING:

4 T. oleo	2 C. flake coconut
1 (8 oz.) pkg. cream cheese	2 tsp. milk
3½ C. sifted powdered sugar	½ tsp. vanilla

Melt 2 T. oleo in skillet. Add coconut and stir constantly over low heat until coconut is golden brown. Spread on paper towel to cool. Cream 2 T. oleo and cream cheese; add milk and sugar alternately beating well. Add vanilla and stir in 1¼ C. coconut. Spread tops and sides of cake layers. Sprinkle top with remaining coconut.

TWINKIE CAKE

Beverly Lehman

Yellow cake mix	½ C. oleo
5 T. flour	½ C. Crisco
1 C. water	2 tsp. vanilla
1 C. sugar	

Bake cake in 9 x 13-inch pan; cool. Cook flour and water till thick. Cool in refrigerator. Beat rest of ingredients till fluffy. Add cooled mixture and beat for 5 minutes. Cut cooled cake layerwise and put filling in between layers.

FROSTED CREAMS

Deloris Moody

1 C. Crisco	1½ C. cooked raisins
1½ C. sugar	1 C. liquid that raisins were
2 eggs	cooked in
¾ C. flour	1 tsp. soda dissolved in raisin
1 tsp. cinnamon	liquid
½ tsp. salt	

Cream sugar and shortening; add rest of ingredients. Spread in greased and floured 9 x 13-inch pan. Bake at 375° for 30 minutes or until done. Cool and frost. For bars not so thick, bake in a cookie sheet.

TEXAS SHEET CAKE

Rose Nicholson

2 C. sugar	½ C. sour milk
2 C. flour	2 well-beaten eggs
2 sticks oleo	1 tsp. soda
4 T. cocoa	1 tsp. vanilla
½ C. hot water	

FROSTING:

1 stick oleo	1 lb. powdered sugar
4 T. cocoa	1 tsp. vanilla
4 T. milk	

Mix sugar and flour. Put in pan and bring to a boil the oleo, cocoa, and water; add to dry mixture. Add sour milk, eggs, soda and vanilla. Bake in sheet cake pan at 350° for about 25 minutes.

For Frosting: Put in pan and bring to boil the oleo, cocoa, and milk. Add powdered sugar and vanilla. Mix well and spread on warm cake.

PANIC CAKE

Annett Wolver

1 box yellow cake mix
2 cans any flavor pie filling
1 C. pecans

2 sticks oleo
 $\frac{3}{4}$ C. sugar

Grease a 9 x 13-inch pan. Put pie filling in pan and sprinkle dry cake mix over filling. Combine melted oleo, sugar, and pecans. Drizzle over cake mix. Bake at 375° for 40 minutes. Serve with whipped topping.

TESSIE NEWELL'S NURSE CAKE (For Health)

Jerry Den Hartog

$1\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ C. butter
2 eggs
1 lb. cooked raisins (cooled some)
1 C. juice (saved from cooked raisins)
1 tsp. cinnamon

1 tsp. nutmeg
2 tsp. cocoa
3 C. flour
2 tsp. soda
1 C. nuts

Mix dry ingredients, except soda; add butter, eggs, and cup of juice to which the soda has been added. Add raisins and nuts. Bake in 9 x 13-inch greased and floured pan at 350° for 1 hour.

RHUBARB CAKE

Mary Vance

$\frac{1}{2}$ C. shortening
1 egg
 $1\frac{1}{4}$ C. buttermilk
2 C. flour
 $1\frac{1}{2}$ C. diced rhubarb

1 tsp. vanilla
1 tsp. soda (add to milk & let stand)
 $1\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ C. sugar

Mix shortening, egg, sugar, vanilla and buttermilk. Add rhubarb and then flour. Pour into 9 x 13-inch pan. Sprinkle with $\frac{1}{2}$ C. sugar and cinnamon mixture. Bake at 350° for 35 minutes.

RHUBARB CAKE

Ann Grooms

3 C. chopped rhubarb
 $1\frac{1}{2}$ C. sugar
1 C. brown sugar
 $\frac{1}{2}$ C. oleo
1 egg (beaten)

$\frac{1}{2}$ C. milk
1 C. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder

Place rhubarb in greased baking pan and pour $1\frac{1}{2}$ C. sugar over rhubarb. Mix rest of ingredients together and pour over rhubarb. Bake at 350° for 40 minutes.

STRAWBERRY CAKE

Shirley Glassford

2 boxes strawberry Jello
1 bottle strawberry soda
1 box instant vanilla pudding
1 container Cool Whip (2 C.)

1½ C. boiling water
1 pkg. yellow cake mix
1½ C. cold milk

Mix cake mix and bake according to directions in 9 x 13-inch pan. When done, pierce cake full of holes with fork. Mix Jello, water, and pop. Set aside to cool. Pour Jelly mixture over cake and place in refrigerator to cool, when cold, mix pudding and let set until thickens a little. Add Cool Whip and spread on cake. Keep in refrigerator.

STRAWBERRY CAKE

Blanche Carr

1 pkg. white cake mix
1 pkg. Dream Whip
1 pkg. strawberries

1 pkg. strawberry Jello
2 C. hot water

Poke holes in cake after baking and pour Jello over cake. Mix strawberries, Dream Whip and pour over cake.

FRUIT CAKE

Helen Davis

2 eggs
½ C. water
2 pkg. quick bread mix (any flavor)

2⅔ C. (one 28 oz. jar) mincemeat
1 C. nuts
2 C. candied fruit

Grease and flour pan. Use bundt fluted tube pan or 2 bread pans. In large bowl, combine eggs and water; add remaining ingredients by hand and stir until combined. Pour into prepared pans. Bake at 350° for 80 or 90 minutes or until toothpick comes out clean. Cool for 15 minutes. Invert on cooling rack.

OLD FASHIONED SHORT CAKE

Helen Van Loon

1 egg
½ C. sugar
Lump butter
1 C. flour

1 tsp. baking powder
Dash of salt
½ C. milk

Mix and bake in thin sheet at 350°. Serve with strawberries.

PILLSBURY PLUS FRUIT CAKE

Deborah Veldhuizen

1 pkg. Pillsbury Plus yellow cake mix
¾ C. orange juice
4 eggs (⅔ to 1 C.)
2 C. raisins
¼ lb. candied pineapple
¼ lb. candied pineapple wedges
(about ⅔ C.)
¼ lb. diced lemon peel
½ lb. pecan halves

2 tsp. cinnamon
1 tsp. nutmeg
½ C. salad oil
¼ C. dark corn syrup
1 pkg. (8 oz.) pitted dates
(cut-up to make 1½ C.)
¼ lb. diced orange peel
½ lb. red candied cherries
½ lb. green candied cherries

Preheat oven to 275°, greased and then line the bottoms of 2 loaf pans, with wax paper. In large mixing bowl, combine first 7 ingredients. Blend ½ minute on low speed, then beat for 3 minutes at medium speed, scraping bowl occasionally. Stir in fruits and nuts. Spread mixture evenly in pans. Bake for 2 to 2½ hours or until pick inserted in center comes out clean. Remove from pans and cool. Wrap in aluminum foil and store in a cool place.

POPPY SEED CAKE

Susie Osterloh

1 box white cake mix
1 box coconut cream instant pudding
½ C. oil

4 eggs
¼ C. poppy seed
1 C. boiling water

Mix all ingredients together and pour in 2 loaf pans. Bake at 350° for 40 to 45 minutes.

FRUIT COCKTAIL CAKE

Anna Glenn

1 egg
2 C. flour
1 tsp. vanilla
½ C. nuts

1½ C. sugar
2 tsp. soda
1 can fruit cocktail (17 oz.)
½ tsp. salt

TOPPING:

1 stick oleo
1 C. sugar
¼ C. chopped nuts

⅔ C. canned milk
1 tsp. vanilla

Beat eggs and sugar together. Sift flour, salt, and soda. Add sifted ingredients, vanilla, drained fruit cocktail juice, and egg mixture. Mix well and fold in fruit and nuts. Bake in 8 x 12-inch cake pan at 350° for 30-40 minutes.

For Topping: Combine and cook all ingredients over low heat for 12 minutes. Let cake cool (partially) before putting the topping on.

SWISS CHERRY CHEESE TORTE

Ann Grooms

1 pkg. Swiss chocolate cake mix
1 can (21 oz.) cherry pie filling
4 oz. cream cheese

2 tsp. lemon juice
1 can creamy vanilla frosting

Prepare cake as directed on package in two 8-inch rounds; cool. Split each cake layer into two thin layers.

For Cream Cheese Frosting: Beat cream cheese and lemon juice until smooth. Fold in vanilla frosting. Spread frosting mixture and cherry pie filling between layers and on top of cake. Store cake in refrigerator until ready to serve.

APPLESAUCE DONUT HOLES

Fran Katko

3 eggs
1½ C. sugar
½ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon

3 T. Crisco oil
5 tsp. baking powder
1 tsp. vanilla
4 C. or more flour
2 C. applesauce

Mix and drop by teaspoon in hot grease (fry baby), they will turn themselves. Sprinkle with powdered sugar.

MISSISSIPPI MUD CAKE

Maxine Francis

2 sticks oleo
4 eggs
1½ C. flour
½ C. cocoa

1 C. coconut (optional)
2 C. sugar
½ C. nuts

Mix oleo and eggs with mixer. Add remaining ingredients and pour into greased cookie sheet. Bake at 350° for 20-30 minutes. As soon as it comes from oven, spread a 7 oz. jar marshmallow creme over top.

For Icing: Heat together ½ C. cocoa, ½ C. oleo, and ¼ C. milk. Add 1 lb. box powdered sugar and 1 tsp. vanilla. Mix this all together and spread over hot cake with marshmallow cream on top.

PEAR CAKE

Helen Davis & Fran Katko

2 C. ground pears
1 tsp. soda
¼ C. shortening
1¼ C. sugar

1 egg
¼ tsp. salt
1 tsp. cinnamon
1 C. flour

Drain juice from pears. Add soda to pears and let stand while mixing cake. Cream shortening and sugar; add egg and beat well. Add pear mixture and then dry ingred. Bake in 9 x 10" pan for 40 minutes. Serve plain or with whipped cream.

CANNING FREEZING



CANNING AND FREEZING

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TEXAS CHOW CHOW

Rowena Steadham

1 gallon green tomatoes	½ C. sugar
1 gallon cabbage	2 tsp. tumeric
1 qt. onions	2 tsp. celery seed
1 qt. green peppers	2 tsp. ginger
2 hot peppers	2 tsp. white dry mustard
1 tsp. cloves	Cinnamon
½ gallon vinegar	1 C. salt

Chop all vegetables and add salt. Let stand overnight. Drain well and add vinegar, sugar and spices. Cook for 1 hour, stirring now and then. Pour into jars and seal. Cook in hot water canner for 10 minutes.

CRYSTAL SWEET PICKLES

Dixie Hoyt

25 dill size cucumbers	¼ tsp. mace
Salt	1 tsp. whole cloves
Alum	1 qt. vinegar
2 sticks cinnamon	2 qt. sugar

Put cucumbers in salt water strong enough to float an egg. Leave in brine for 2 weeks. Drain and wash. Cut in thin slices and put in clean water for 2 days with alum the size of a walnut. Next morning drain and wash. Boil together the following:

2 sticks cinnamon	1 qt. vinegar
¼ tsp. mace	2 qt. sugar
1 tsp. whole cloves	

Pour boiling syrup over cucumbers 3 days and repeat every day. Fourth day put cucumbers in jar and pour boiling solution over and seal. Green food color can be added. 100 pickles can be done at a time and quadriple the syrup solution.

MOCK PINEAPPLE

Beverly Lehman

Peel and grate 1 gallon zucchini. Boil with 1 (46 oz.) can of pineapple juice, 3 C. sugar, ½ C. lemon juice and 1 oz. pineapple flavoring. Put in containers and freeze.

No matter how long you nurse a grudge, it won't get better.

CHILI SAUCE

Deloris Moody

2 gallon cooked tomatoes
6 green peppers (chopped)
2 tsp. cinnamon
1 T. salt

6 onions (chopped fine)
5 C. vinegar
2 tsp. cloves
2 C. sugar

Stir altogether in large pan or canner and cook down about half or good and thick; pour in hot jars and seal. This is good on hot dogs and hamburgers.

CANNED CARP

Deloris Moody

Skin and fillet fish. Cool out good by soaking in cold water and a little salt. Rinse and cut in pieces and pack in pint jars, leaving 1/2-inch from top of jar. Add to each jar 1 tsp. salt, 1 1/2 T. vinegar, 1 T. oil and 1 T. catsup. Process for 90 minutes at 15 lbs. of pressure.

CORN RELISH

Deloris Moody

12 large ears of corn
3 large onion
1 pt. dark vinegar
1 1/2 tsp. salt

1 qt. cabbage
3 green peppers
1 pt. sugar
2 T. mixed pickling spices

Cut corn off cob. Chop or grind all vegetables but corn. Mix all together and add vinegar, sugar, and salt. Cook in large pan for 1 hour. Put into jars and seal. Can use 1 red pepper for color.

PIZZA SAUCE WITH OR WITHOUT MEAT

Deloris Moody

3 to 5 lb. ground beef
1 C. chopped green peppers
2 (12 oz. ea.) cans tomato paste
2 T. minced parsley
1 T. oregano
1/2 tsp. black pepper
1/2 tsp. ginger

1/2 tsp. allspice
2 C. chopped onions
9 C. cooked tomatoes
2 T. brown sugar
1 1/2 tsp. salt
2 T. vinegar

Cook ground beef. Cook vegetables until tender; add all together and simmer for 10 minutes. Put in hot jars. Without meat for 15 minutes in water bath for pints and 20 minutes for quarts. With meat use 10 pounds pressure - 1 hour for pints and 1 hour and 15 minutes for quarts. This recipe can be doubled or more for big batch.

PEPPER RELISH

Marsha Lobberecht

24 peppers
2 C. vinegar
3 T. salt

12 onions
2 C. sugar

Grate onions and peppers together with blender. Boil water and pour over peppers and onions. Stir it up and let it stand for 5 minutes. Drain it off and pour vinegar, sugar, and salt over pepper mixture. Boil it 5 minutes and seal it up.

FREEZER CORN

Marsha Lobberecht

1 gallon corn
1/3 C. salt

1/2 C. sugar
2 C. boiling water

Bring it all to a boil and boil for 5 minutes. Put in bags, seal and freeze.

DILL PICKLES

Mary Johnson

Cucumbers
Dill
Alum

Garlic
Salt
Vinegar

Soak cucumbers overnight in cold water. In each quart jar, add a head of dill on top and bottom, 1/8 tsp. alum and garlic. Put cucumbers in jar, sliced or whole. Bring following to a boil and pour over top, 3 quarts water, 1 C. salt and 1 qt. of vinegar. Put grape leaf on top.

HOMEMADE KRAUT

Alice Braden

5 lb. cabbage

3 1/2 T. salt

Work salt into cut-up cabbage, squeeze until it makes water, then pour water and cabbage into crock, cover with leaves of cabbage and put a plate on them and a jar of water for weight. Let stand for 3 weeks in a warm place. When ready put kraut on to heat and have flats hot and seal in jars.

It takes both rain and sunshine to make a rainbow.

OLD TIME TOMATO PRESERVES

Shirley Glassford

5 lb. ripe tomatoes

1 lemon (sliced thin)

1 orange

8 C. sugar

Peel and quarter tomatoes. Cover with sugar and allow to stand overnight. Drain off syrup. Heat syrup to a boil and cook until syrup spins a thread. Add tomatoes, orange and lemon slices. Cook over low heat until tomatoes are transparent. Seal in hot, sterilized glasses. Makes 12 (6 oz.) glasses.

SIMPLE SWEET PICKLES

Eva Den Hartog

1 gallon sliced cucumbers

1 tsp. tumeric

1 C. salt

1½ C. water

Boiling water

1½ C. vinegar

1½ C. vinegar

6 C. sugar

1½ C. water

1 tsp. pickling spice

1 tsp. alum

1 stick of cinnamon

Combine sliced cucumbers and salt; cover with boiling water. Let set overnight. The next morning rinse pickles well. Put in pan and cover with vinegar, water, 1½ C. vinegar, sugar and spices. Bring to rapid boil and pour over cucumbers and seal.

FREEZER SLAW

Marla Davis

CHOP:

1 medium head of cabbage

1 green pepper

1 carrot

Mix and add 1 T. salt and 1 qt. water; let stand for 1 hour.

MIX:

2 C. sugar

1 tsp. celery seed

¼ C. vinegar

1 tsp. mustard seed

Boil for 1 minute and let cool. Add liquid to drained cabbage and mix well; freeze.

Kindness is one thing you can't give away; it always comes back.

SWEET PICKLE RELISH

Annett Wolver

4 qt. peeled & seeded cucumbers

4 T. salt

2 qt. ground white onion

1 T. salt

6 C. vinegar

6 C. sugar

2 tsp. tumeric

$\frac{3}{4}$ tsp. ground cloves

$1\frac{1}{2}$ tsp. celery seed

2 T. mustard seed

Add 4 T. salt in cucumbers and let stand for 2 hours. Add salt to white onion and let stand for 2 hours. Drain and press water out of cucumber and onion. It will shrink a lot. Mix rest of ingredients and bring to a boil and pour over cucumbers and onions. Bring to a scold but not to a boil. Seal this in pint or quart jars. Very good in potato salad and on pork.

SIMPLE SWEET PICKLES

Vicky Osterloh

1 gallon sliced pickles

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

Boiling water

2 C. vinegar

6 C. water

1 tsp. alum

1 tsp. tumeric

$1\frac{1}{2}$ C. water

$1\frac{1}{2}$ C. vinegar

6 C. sugar

$1\frac{1}{2}$ tsp. dill weed

$1\frac{1}{2}$ tsp. celery seed

Cover pickles with salt and boiling water. Let stand overnight. Then wash and drain. Mix vinegar, 6 C. water, alum, and tumeric and pour over pickles; simmer for 30 minutes. Rinse and drain; then pack in jars. Bring to boil $1\frac{1}{2}$ C. water, sugar, dill, and celery seed. Pour over pickles and jars; seal. This recipe was handed down to me from my Aunt Edna Johnston.

LIME PICKLES

Vivian Jones

8 lb. cucumbers

2 C. household lime

3 qt. vinegar

14 C. sugar

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

$1\frac{1}{2}$ T. pickling spices

$1\frac{1}{2}$ tsp. celery seed

$1\frac{1}{2}$ T. salt

Dissolve lime in enough water to cover cucumbers after slicing. Soak for 24 hours. Drain and wash well until water is clear. Soak 3 hours in clear water and drain again. Cover with vinegar and spice mixture that has been brought to a boil. Set overnight and cook for 40 minutes. Fill jars and seal. For soaking, 8 lbs. fills a 2 gallon jar.

SWEET LIME PICKLES

Helen McLoney

8 lb. cucumbers (unpeeled &
sliced ¼-inch thick)

2 C. lime

2 gallon cold water

2 qt. vinegar

4½ lb. sugar (10 C.)

3 T. salt

1 T. celery seed

1 T. whole mixed spices

Slice cucumbers. Mix together lime and cold water (make sure this is mixed good). Soak sliced cucumbers overnight in lime mixture. Next morning rinse several times. Soak for 3 hours in cold water. Drain off water. Mix together cold mixture of vinegar, sugar, salt, spices and pour over pickles. Let set overnight. Next morning cook for 40 minutes; simmer. Put in hot jars and seal. Makes about 12 pints.

4 DAY SWEET PICKLES

Annett Wolver

2 gallon pickles

1 C. salt

3 T. alum

Vinegar & sugar

Spices of your choice

Pour boiling water over pickles and salt. Let this stand for 24 hours. Drain and cover with plain boiling water for 24 hours. Drain and cover with ½ vinegar and ½ water and 3 T. alum enough to cover. Boil this with pickles in it and let stand overnight. Drain and cover with as many cups of sugar as vinegar and add spices; bring to a boil and let stand for 24 hours. The next day boil pickles and seal in clean jars.

BREAD 'N BUTTER PICKLES

Evelyn Den Hartog

2 qt. medium-sized cucumbers

4 large onions

1 green pepper

¼ C. pickling salt

¾ tsp. tumeric

¼ tsp. ground cloves

1 T. mustard seed

½ tsp. celery seed

3½ C. vinegar

2½ C. sugar

¼ tsp. alum

Slice cucumbers and onions into thin slices. Cut green pepper into narrow strips. Combine cucumbers, onions and peppers; sprinkle with salt and let stand for 3 hours. Rinse off salt with cold water and drain thoroughly. Combine sugar, spices and vinegar in large kettle. Heat to scalding and stir to dissolve sugar. Add cucumbers, onions, and pepper to hot vinegar mixture. Heat to boiling and pour into sterilized jars and seal.

FREEZER TOMATO SAUCE

Susie Osterloh

20 large tomatoes (wash & core)
4 large carrots (sliced)
1 green pepper (chopped)
½ C. chopped parsley
2 T. salt

4 large onions (chopped)
4 stalks celery (chopped)
3 T. sugar
1 tsp. pepper

Simmer these ingredients for 30 minutes or until tender and cool slightly then measure 3 cups, at a time in blender and process at high speed until blended, or about 1 minute. May put through colander if you wish to strain out seeds. Pour in freezer containers, leaving ½-inch headroom for freezing. Makes 16 cups. Good on Swiss steak or spaghetti sauce; add other seasonings.

FROZEN PICKLES

Dixie Hoyt

2 qt. sliced & peeled cucumbers
2 T. salt
½ large onion (sliced)

1½ C. sugar
½ C. vinegar

Peel and slice onion and pickles; add salt. Put in refrigerator for 24 hours, then drain and rinse. Add sugar and vinegar. Refrigerate for 24 hours. Put in container and freeze.

14 DAY PICKLES (Sweet)

Evelyn Den Hartog

75 small cucumbers (split)
1 C. pickling salt
1 T. alum
5 C. sugar

5 C. vinegar
2 T. mixed pickling spices
1 tsp. celery seed
1 tsp. mustard seed

Wash and split cucumbers. Cover with water and add salt. Let stand for 1 week. Drain and rinse. Cover with boiling water and alum. Next day drain and cover again with boiling water. Next day drain and make syrup of sugar and vinegar; add spices and bring to boil and pour over pickles. Reheat vinegar mixture to more days and pour over pickles. Last day pack pickles in jars, reheat vinegar and pour over pickles and seal.

FROZEN MELON BALLS

Evelyn Den Hartog

4 C. sugar
2 C. water

½ C. honey

Bring to a boil and cool thoroughly. Any type of melon can be frozen using the above syrup. After peeling, cut into pieces or make balls. Pour the syrup over melon pieces and freeze quickly.

RHUBARB JAM

Louise Shilling

5 C. rhubarb (cut in ½ chunks)

1 C. drained crushed pineapple

4 C. sugar

1 pkg. strawberry Jello

Combine fruit and sugar; stir over low heat until sugar dissolves. Then cook over medium heat for 10-12 minutes until clear and thickened. Remove from heat and stir in dry Jello. Seal at once in jars.

CANNING

Katie Foglesong

When making beet pickles instead of the stick cinnamon, whole cloves and vinegar, use 15 drops clove oil and 15 drops olive oil to 4 C. sugar and 4 C. vinegar. Clove oil may be purchased at a drug store.

APPLE PIE FILLING

Mary Johnson

SYRUP:

1 tsp. salt

5 C. sugar

1 C. cornstarch

10 C. water

2 tsp. cinnamon

Use enough apples for 7 quarts. Fill quart jars tightly with peeled and sliced apples. Cook syrup until thick and bubbly. Pour into jars. Process for 20 minutes in water bath. Yields 7 quarts.

ZUCCHINI RELISH

Vicky Osterloh

10 C. zucchini (peeled & ground)

1 tsp. dry mustard

4 C. onions (ground)

1 tsp. tumeric

5 T. salt

2 tsp. celery seed

2¼ C. vinegar

2 T. cornstarch

2½ C. sugar

1 red pepper (chopped fine)

1 tsp. nutmeg

1 green pepper (chopped fine)

Combine zucchini, onions, and salt. Let stand overnight. Drain, and rinse in cold water; drain again. Combine with remaining ingredients. Cook for 30 minutes after mixture comes to a boil. Pour in hot sterilized jars and seal. Makes 7 pints.

Children need more models than they do critics.

DILL PICKLES

Vivian Jones

Cucumbers	1 pinch of alum
5 C. vinegar	4 qt. water
1 C. canning salt	Fresh or dried dill

Wash cucumbers and slice into canning jars or put into jars whole. Put sprig of fresh dill and seed in top of jars. Bring the above solution to a boil and pour over cucumbers and dill. Seal. Will cover 8 to 10 quarts.

FROZEN CORN

Mrs. Henry DeJong

4 qt. corn (cut from cob)	2 tsp. salt
1 C. sugar	1 qt. hot water

Put all together in a large pan and bring to a boil and boil for 5 minutes or less. Remove from heat. Cool quickly and thoroughly. Put into freezer bags or boxes and freeze. The amount of sugar and salt may need to be adjusted to suit your families taste, or may vary according to the type of corn you use.

SWEET PICKLE RELISH

Helen McLoney

4 large cucumbers (seeded)	4 C. sugar
4 green peppers	3 C. cider vinegar
4 large onions	1 T. mustard seed
1 bunch celery	1 tsp. celery seed
3 T. plain salt	1 tsp. tumeric

Grind vegetables; add salt to mixture and store in refrigerator overnight. Next morning drain well. Make brine of sugar, vinegar, and spices. Bring to a boil and add vegetables and continue to boil for 25 minutes. Ladle into hot jars and seal. This makes about 6 pints and is delicious.

TOMATO PRESERVES

Margaret McCracken

5 C. cooked tomatoes	2 pkg. (3 oz.) red raspberry Jello
5 C. sugar	

Cook tomatoes; add sugar and boil for 5 minutes. Add raspberry Jello and stir until dissolved. Fill jars and seal.

BEST BIG BATCH TOMATO SAUCE

Beverly Lehman

¼ C. salad oil	1 (12 oz.) can tomato paste
3 medium onions (thinly sliced)	¼ C. packed brown sugar
3 large carrots (thinly sliced)	2 T. salt
2 green peppers (diced)	2 tsp. oregano leaves
2 garlic cloves (minced)	1½ tsp. basil
12 lb. tomatoes (peeled & diced)	½ tsp. pepper

In 8-quart Dutch oven over medium heat, in hot salad oil, cook onions, carrots, green peppers, and garlic until tender, stirring occasionally. Add tomatoes and remaining ingredients; over high heat, heat to boiling. Reduce heat to medium-low; partially cover Dutch oven and cook for 2 hours, stirring occasionally. Makes about 9 pints. You can seal it up in jars or freeze. It is good to use for about anything, spaghetti, pizza, lasagna, swiss steak, goulash and eggplant parmigiana.

ZUCCHINI RELISH

Margaret McCracken

10 C. ground zucchini (seeded first)	1 tsp. dry mustard
2 C. ground onion	2 tsp. celery seed
5 tsp. salt	1 T. nutmeg
2¼ C. vinegar	2 tsp. turmeric
4 C. sugar	2 T. cornstarch

Mix onion and zucchini; sprinkle with the salt. Let stand overnight. Drain and rinse well. Add remaining ingredients and bring to rolling boil. Cook for 5 minutes. Makes approximately 4 quarts. Seal in hot sterilized jars.

PICKLED DILL BEANS

Mary Frances Grandia

2 lb. green beans	22 C. water
Cayenne pepper	2½ C. vinegar
Clove of garlic	¼ C. salt
Head dill or dill seed	

Pack green beans lengthwise in hot sterilized pint jars, leaving ¼-inch from top of jar. To each pint jar add ¼ tsp. cayenne pepper, 1 clove of garlic, 1 head of dill or 1½ T. dill seed. Bring to a boil 2½ C. water, 2½ C. vinegar, and ¼ C. salt. Pour mixture over beans, leaving ¼-inch from the top. Seal the jars and process 15 minutes in a boiling bath. Makes 4 pints.

SWEET PICKLE RELISH

Doris Lewman

1 qt. chopped cucumber (seeded & peeled)
4 large chopped green peppers
4 large chopped red peppers
1 bunch celery (chopped with knife)

1 qt. chopped onion
1 qt. chopped sour apples (green
Jonathan are best)

Mix and cover with :

$\frac{3}{4}$ C. pickling salt

$1\frac{1}{2}$ C. water

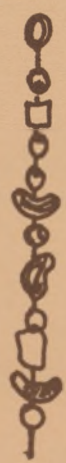
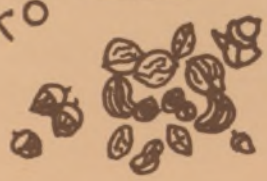
Soak in enamel pan overnight and drain in morning. Add 8 C. sugar, $1\frac{1}{2}$ qt. vinegar and 3 oz. mustard seed. Cook for 20 minutes in enamel pan. When nearly done, mix together $\frac{1}{2}$ tsp. tumeric and $\frac{1}{2}$ C. flour; sprinkle in pan and stir real fast. Don't worry if flour globs up in pan. Process in boiling water bath for 5 minutes. Makes 11 pints.



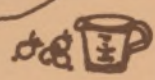
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ICE CREAM

COUNTRY PEACH ICE CREAM

Maxine Francis

- | | |
|-----------------|--------------------------|
| 4 eggs (beaten) | 2 C. Half & Half cream |
| 2 C. sugar | 2 C. whipping cream |
| 4 C. milk | 3 to 4 C. mashed peaches |
| 1 tsp. vanilla | ½ tsp. salt |

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingredients and mix thoroughly. Pour into gallon ice cream freezer and freeze for 25-30 minutes. (Peaches should be drained and chopped in blender until mashed.)

STRAWBERRY ICE CREAM

Deloris Moody

- | | |
|---|---------------|
| 2 pkg. strawberry Jello | 1½ C. sugar |
| 1 box frozen strawberries (thawed good) | 1/8 tsp. salt |
| 2 pt. Half & Half | 4 C. milk |
| 2 C. boiling water | |

Dissolve Jello in boiling water; add salt and sugar. Cool and add fruit, milk and Half & Half. Put in 1 gallon freezer and freeze. This stores good in a deep freezer. Other flavors of Jello fruit may be used. I use fresh apricots, but put them in the blender before using - makes a creamer ice cream.

HOMEMADE ICE CREAM

Fran Katko

- | | |
|--------------|-----------------|
| 6 eggs | Pinch of salt |
| 3 C. sugar | Carton of cream |
| 2 T. vanilla | Milk |

Beat eggs, sugar, vanilla and salt with mixer until blended well. Add cream and finish filling freezer ⅔ full with milk.

EASY SHERBET

Inez McGee

- | | |
|--|------------------|
| 1 pkg. gelatin (orange, lemon or lime) | 2 T. lemon juice |
| 1 C. boiling water | 1¼ C. sugar |
| 3 C. milk | Pinch of salt |

Dissolve gelatin in hot water. Add remaining ingredients. Freeze until ½-inch thick at edge of refrigerator tray. Empty into mixing bowl. Beat thoroughly and return to freezer.

PEPPERMINT ICE CREAM DESSERT

Pam RoBus

Combine 24 crushed Oreos and $\frac{1}{4}$ C. melted oleo; pat in 9 x 13-inch pan. Slice 3 bananas over crust and spread $\frac{1}{2}$ gallon softened ice cream (chip & mint or peppermint) over bananas; freeze. Combine in saucepan, $\frac{1}{2}$ C. oleo, 1 (6 oz.) pkg. chocolate chips, $1\frac{1}{2}$ C. evaporated milk and 2 C. powdered sugar. Heat, stirring constantly until mixture starts to boil and remove from heat. Add 1 tsp. vanilla. Cool slightly and pour over ice cream. Cover and freeze. Remove from freezer 10 minutes before serving.

FROZEN BANANA SPLIT

Beverly Lehman

$\frac{1}{4}$ lb. graham crackers	3 or 4 bananas
1 C. chocolate chips	$\frac{1}{2}$ C. margarine
$\frac{1}{2}$ gallon vanilla ice cream	1 C. whipping cream (prepared)
$1\frac{1}{2}$ C. evaporated milk	$1\frac{1}{2}$ tsp. vanilla
2 C. powdered sugar	Chopped nuts (optional)

Make chocolate sauce by melting chips and butter in pan. Add powdered sugar and evaporated milk; cook for 8 minutes, stirring constantly. Add vanilla and cool. Cover bottom of 9 x 13-inch pan with crushed graham crackers and place sliced bananas over crumbs. Cover bananas with ice cream and cover ice cream with chocolate sauce. Make sure sauce is cooled completely or it will melt ice cream. Freeze then add whipped cream, nuts, cherries and freeze again.

SAUCES

CHOCOLATE SAUCE

Mary Welch

2 T. cornstarch	3 T. cocoa
$\frac{1}{4}$ tsp. salt	

Cook until thick and add 1 tsp. margarine and 1 tsp. vanilla.

HOT FUDGE SAUCE

Elaine Haselhuhn

2 C. sugar	$\frac{2}{3}$ C. cocoa
6 T. flour	1 tsp. salt
2 C. milk	2 T. oleo
2 tsp. vanilla	

Combine above ingredients and slowly add milk; cook until thick. Keeps forever in refrigerator.

BUTTERSCOTCH SAUCE

Bernice Harding

- | | |
|------------------|----------------------|
| 1 C. sugar | 1 C. dark corn syrup |
| ½ C. light cream | 2 T. butter |
| Pinch of salt | 1 tsp. vanilla |

In a 3-quart saucepan over medium heat, stirring constantly cook sugar, syrup, cream, butter and salt until sugar dissolves and mixture comes to a full rolling boil. Boil for 5 minutes, stirring several times. Remove from heat and stir in vanilla. Serve hot over cake or ice cream or cool to room temperature, stirring occasionally. To reheat place over hot water or low heat. Makes about 2 cups.

FUDGE SAUCE

Vivian Jager

- | | |
|-----------------------------|-----------------------------|
| 1 large can evaporated milk | ¼ lb. margarine |
| 1½ C. sugar | 2 sq. unsweetened chocolate |
| ¼ C. dark corn syrup | |

Place all ingredients in pan and boil for 15 minutes, stirring occasionally. While still hot, pour into blender and process on medium until mixture is smooth. Store in refrigerator.

CHOCOLATE SAUCE FOR ICE CREAM

Kathy Schippers

- | | |
|------------|------------|
| 2 C. sugar | 4 T. cocoa |
|------------|------------|

Put on medium heat and keep hot for 2 minutes, stirring constantly (don't burn or melt).

ADD:

- | | |
|---------------------|-----------------------|
| 4 T. butter or oleo | 1 can evaporated milk |
|---------------------|-----------------------|
- Boil hard for 1 minute.

SNOW CONE SYRUP

Alice Braden
Elaine Haselhuhn

- | | |
|-----------------------------|------------|
| 1 pkg. unsweetened Kool-Aid | ¾ C. water |
| 2 C. sugar | |

Bring to a full rolling boil, then **remove** from heat and put in Kool Aid and stir. *Let cool and put on crushed ice.*

MARSHMALLOW CREME

Elaine Haselhuhn

- | | |
|---------------------|------------------|
| 3 egg whites | 2 C. white syrup |
| 2 C. powdered sugar | 1 T. vanilla |

In a large bowl combine egg white and syrup. Beat on high speed for 10 minutes until thick. Add powdered sugar and beat at low speed. Add vanilla and blend.

HOMEMADE SWEETENED CONDENSED MILK

Alice Braden
Elaine Haselhuhn

- | | |
|--------------------|-------------------------|
| 1 C. hot water | 2 C. sugar (slowly add) |
| 4 T. oleo (melted) | 4 C. dry milk |

Put in a blender until thick and store in refrigerator.

POPCORN

CARAMEL POPCORN

Fran Katko

- | | |
|------------------------|------------------------|
| 2 C. light brown sugar | ¼ tsp. salt |
| 2 sticks oleo | ¼ tsp. cream of tartar |
| ½ C. white Karo syrup | 2 gallon popcorn |
| ½ tsp. soda | |

Boil sugar, oleo and syrup for 5 minutes. Add soda, salt, and cream of tartar; stir and mix well. Pour over popcorn and bake for 1 hour at 200°.

POPCORN CAKE

Lavon Brown

- | | |
|-----------------------------|----------------------|
| 1 C. margarine | 4 qt. popped popcorn |
| 1 (6 oz.) pkg. marshmallows | 2-1½ oz. bags M&M's |

Melt margarine and marshmallows in large saucepan over medium heat, stirring constantly. Stir in popcorn and M&M's. Press into buttered bundt or angel food pan. Cool completely before removing from pan. Gum drop candies may be added also.

If you see someone without a smile - give him one of yours.

POPCORN BALLS

Martha Aalsburg

- | | |
|--|-------------------|
| ½ C. butter | ¾ tsp. salt |
| 1 bag miniature marshmallows (10½ oz.) | 4 qt. popped corn |

Melt butter in large saucepan. Melt marshmallows and salt in butter. Pour over popcorn and mix well. With wet hands form into balls. Makes 10.

CARAMEL CORN

Marian Baltimore

- | | |
|-------------------|------------------|
| 3 qt. popped corn | 1 C. white sugar |
| 1 C. white syrup | 2 T. water |
| ¼ C. butter | 1 tsp. soda |

Put sugar, syrup and water in heavy pan. Stir and cook until caramelized. Remove from heat and add butter and soda. Spread popped corn on buttered cookie sheet and pour hot syrup over it. When cool break into pieces.

STICKY POPCORN

Betty Adreon

- | | |
|------------------|------------------------------|
| 1 C. sugar | 1 T. vinegar |
| 1 C. white syrup | Coloring, if desired |
| 1 T. butter | 6 qt. popped corn (unsalted) |

Cook sugar, syrup, butter, vinegar, and coloring until it forms a softball in cold water. Pour over popped corn and stir until well covered. Eat as you would caramel corn.

OVEN CARAMEL CORN

Deanna Francis

- | | |
|-----------------------|--------------------|
| 2 C. brown sugar | 1 tsp. salt |
| 2 sticks oleo | 1 tsp. soda |
| ½ C. light Karo syrup | 7½ qt. popped corn |

Cook brown sugar, oleo, corn syrup and salt for 5 minutes on medium heat. Stir in soda and pour over popped corn in a large roasting pan. Stir in mixture till corn is evenly coated. Place in 200° and bake 1 hour, stirring every 15 minutes.

Food kept from going to waste sometimes goes to waist.

ROCKY ROAD POPCORN

Ann Grooms

- | | |
|------------------------|----------------------------------|
| ¼ C. butter | 1½ qt. popped popcorn |
| ¼ C. brown sugar | 2 C. miniature marshmallows |
| 1 tsp. vanilla extract | 1 C. semi-sweet chocolate pieces |

Melt butter, brown sugar and vanilla over low heat; beat together until well combined, thickened. Combine popcorn, marshmallows and chocolate pieces together in a large bowl; drizzle butter mixture over popcorn and toss gently until well blended.

POPCORN SYRUP

Marsha Lobberecht

- | | |
|------------------------|-------------|
| 1 C. white syrup | ½ C. sugar |
| 1 tsp. cream of tartar | 2 T. butter |
| 1 T. vinegar | ¼ tsp. soda |
| 4 qt. popcorn | |

Boil syrup, sugar and cream of tartar to soft ball stage. Add remaining ingredients. Pour over popcorn. Mix and make into balls.

CARAMEL CORN

Vicky Osterloh

- | | |
|-------------------------|------------------------------|
| 2 C. brown sugar | 1 tsp. burnt sugar flavoring |
| 2 sticks oleo | ½ tsp. salt |
| ½ C. white syrup | 8 qt. popcorn |
| 1 tsp. butter flavoring | |

Bring to a boil the first 6 ingredients and boil for 5 minutes, stirring constantly. Pour over popped popcorn. Bake at 225° for 1 hour, stirring every 15 minutes.

MISCELLANEOUS

MICROWAVE PEANUT BRITTLE

Sarah Francis

- | | |
|--|------------------|
| 2 C. sugar | ⅓ C. water |
| 1 C. light corn syrup | 1 T. butter |
| 1 (16 oz.) pkg. salted Spanish peanuts | 1 T. baking soda |

Grease 2 cookie sheets and keep warm. Place sugar, corn syrup, and water in 3-quart casserole. Cook on High for 10-12 minutes or until soft ball stage is reached. Stir occasionally during cooking time and stir in peanuts. Cook on roast for 10 minutes or until hard crack stage is reached. Stir in butter and baking soda. Pour half of candy onto each sheet, spreading to ¼-inch thickness. Cool and break into pieces.

STAY MOIST PLAY DOUGH

Doris Lewman

- | | |
|------------|---------------------|
| 2 C. flour | 1½ C. boiling water |
| 1 C. salt | 3 T. salad oil |
| 2 T. alum | Food coloring |

Mix together flour, salt and alum. Next add food coloring to water and boil. Add oil to water. Mix liquid with dry ingredients and knead till soft. Put into airtight containers. Does not have to be refrigerator.

NORWEGIAN LEFSA

Doris Lewman

- | | |
|-----------------------|-------------------|
| 2 C. milk | 1 T. sugar |
| ½ C. Crisco (scalded) | 3½ C. white flour |
| 1 T. salt | ½ C. graham flour |

Sift last 4 ingredients into large bowl. Add milk and mix. Sift 2 C. flour on board. Lay dough on board and knead in flour well; cool. Roll in egg size balls. Roll out very thin on pastry cloth or floured surface with lefsa rolling pin or regular rolling pin. Preheat lefsa griddle 10 minutes at 425° till light goes off. Can use any large griddle high heat. Pick up rolled out lefsa with wooden flat stick almost in middle and put on grill and flatten out bubbles. Cook for 1 to 3 minutes till brown around edges and flip with stick. Lay on paper towels to dry. When dry and stiff, dip one piece at a time in a dishpan of warm water and lay immediately in between sheets of waxed paper. In about ½ hour they can be buttered and sugared and rolled up or folded in half twice. Let set awhile before eating for sugar to soak in. Can be filled with fruit or sandwich spread mixture.

SNOW ICE CREAM

Doris Lewman

- | | |
|----------------|---------------------------|
| 1 egg | 1 C. milk, light cream or |
| ½ C. sugar | evaporated skim milk |
| 1 tsp. vanilla | |

In large bowl beat mixture. Bring in a large pan of clean new fallen snow. Add by cupful to the egg mixture, stirring till thick. Eat immediately. This must be fixed quickly before snow has a chance to melt. Fun for kids to make on a winter day.

It costs nothing to say something nice about someone.

HOMEMADE PLAYDOUGH

Jan Cruzen

- | | |
|------------------|------------------------|
| 1 C. flour | 2 tsp. cream of tartar |
| ½ C. salt | 1 C. water |
| 1 T. cooking oil | Food coloring |

Mix and cook over medium heat for 3 minutes. Let cool on wax paper. Knead like bread. Store in closed container.

ELEPHANT STEW

Cathy Deevers

- | | |
|---------------|----------------------|
| 1 elephant | Brown gravy |
| Salt & pepper | 2 rabbits (optional) |

Cut elephant into bite-sized pieces; this will take about 2 months. Season and add enough gravy to cover. Cook over a kerosene fire for 4 weeks at about 450°. Will serve 3800 people. If more are expected, 2 rabbits may be added. But only if necessary, as most people don't like hare in their stew.

RECIPE FOR PRESERVING CHILDREN

Bonnie Williams

TAKE:

- | | |
|----------------------|---------------------------------|
| 1 large grassy field | 2 or 3 small dogs |
| ½ dozen children | A pinch of brook & some pebbles |

Mix the children and dogs together well. Put them in the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers. Spread over all: A deep blue sky, bake in the hot sun. When brown remove and set away to cool in a bath tub.

HOW TO PRESERVE A HUSBAND

Bonnie Williams

Be careful to your selection. Don't choose too young. When selected, give your entire thoughts to preparation for domestic use. Some wives insist upon keeping them in a pickle, others are constantly getting them into hot water, this may make the sour, hard and sometimes bitter. Even poor varieties may be tender, sweet, and good by garnishing them with patience, well sweetened with love and seasoned with kisses. Wrap them in a mantle of charity, keep warm with a steady fire of domestic devotion and serve with peaches and cream. Thus prepared they will keep for years.

A HAPPY HOME

Cupid

4 C. of Love
2 C. of Loyalty
3 C. of Forgiveness
1 C. of Friendship

5 spoons of Hope
2 spoons of Tenderness
4 qt. of Faith
1 barrel of Laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine and serve daily with prayer.

RECIPE FOR HAPPY HOME

Velma Powers

1 humble home
Presence of God
1 small amount of tears
1 large portion of love
1 serving of Joy

1 portion of unselfishness
1 spirit of forgiveness
1 large measure of friends
1 pt. of welcome

MICROWAVE

MICROWAVE CINNAMON ENGLISH MUFFIN BREAD

Karen Lint

5 C. flour
½ C. raisins
2 pkg. yeast
1 T. sugar
2 tsp. salt

1½ tsp. cinnamon
¼ tsp. soda
2 C. milk
½ C. water
Cornmeal

In a large bowl combine 3 C. flour, raisins, yeast, sugar, salt, cinnamon and soda. Combine milk and water in saucepan. Heat over low heat until liquids are very warm. Gradually add to dry ingredients and beat well. Stir in remaining flour to make stiff batter. Spoon into 2 loaf glass pans 9 x 5 x 3-inch which have been greased and coated with cornmeal. Cover and let rise for 45 minutes. Microwave each loaf on High for 6 minutes and 30 seconds. Surface of loaf will be flat and pale in color. Allow to rest for 5 minutes before removing from pan (can be microwave ½ minute on bottom after removing from pan). To serve slice and toast.

TROPICAL COFFEE CAKE (Microwave)

Marie McDonough

TOPPING:

½ C. flake coconut

1 tsp. cinnamon

½ C. chopped nuts

⅓ C. sugar

CAKE:

1 (11 oz.) can mandarin oranges
(drain & reserve juice)

½ C. vegetable oil

2 eggs

¼ C. liquid

1 (9 oz.) pkg. yellow cake mix

Mix topping together and set aside. Combine ¼ C. liquid from oranges, oil and eggs in a 2 cup liquid measure. Blend well and add to cake mix in medium mixing bowl. Stir until well blended (batter will be lumpy). Spread batter in greased 9 x 2-inch round dish. Arrange oranges evenly on top of batter. Cook in radarange oven on Full Power for 4 minutes. Sprinkle topping over batter. Continue to cook in oven on Full Power for 2-3 minutes or until toothpick inserted in center comes out clean.

BROWNIES (Microwave)

Mary Beth Tyrrel

⅔ C. margarine

¼ C. dry cocoa

1 C. sugar

¼ C. instant cocoa

2 eggs (slightly beaten)

½ tsp. baking powder

1 tsp. vanilla

½ C. chopped nuts

1 C. flour

Melt margarine in bowl on High for 1 minute or until melted; add sugar. Cool. Add eggs and vanilla. Add flour, dry cocoa, instant cocoa and baking powder into sugar mixture and blend in. Stir in nuts. Pour into lightly greased 9-inch glass pie plate. Cook on High for 4½-5½ minutes, turning 3 times. Cool before cutting. Makes 1 dozen brownies.

MICROWAVE BREAKFAST ROLLS

Fran Katko

½ C. chopped nuts

Brown sugar

1 pkg. refrigerator biscuits

Cinnamon

Pancake syrup

Place nuts in a round microwave pan. Dip biscuits in syrup and then brown sugar and cinnamon. Place on top of nuts. Microwave on Power #4 for 9 minutes. Serve hot.

RHUBARB CRUNCH (Microwave)

Deloris Moody

½ C. melted butter
1 C. brown sugar
1 C. flour
¾ C. oatmeal
1 C. water

1 tsp. cinnamon
4 C. rhubarb (diced)
1 C. sugar
2 T. cornstarch

In a large bowl, cream butter and brown sugar; add flour, oatmeal and cinnamon. Press half of mixture into 9 x 9-inch glass dish, reserving remaining half for the topping. Pour rhubarb over the base. In a separate small bowl, microwave the sugar, cornstarch and water on High for 4 or 5 minutes or until thick and clear. Pour sauce over rhubarb and top with reserved mixture. Microwave on High for 15 minutes. Yields: 9 large servings.

CHOCOLATE PEANUT CLUSTER (Microwave)

Pam Wilkin

1 lb. white almond bark
12 oz. pkg. semi-sweet chocolate chips

16 oz. dry roasted nuts

Combine bark and chocolate chips in glass dish and cook on High for 4 minutes. When melted add peanuts. Drop on wax paper. Makes 4 to 5 dozen.

AMANA PEANUT BRITTLE (Microwave)

Kathy Schippers

1 C. raw peanuts
½ C. white corn syrup

1 C. sugar

Cook for 3 minutes on Full Power in microwave, stir. Cook 3 minutes more. Add 1 tsp. butter, and 1 tsp. vanilla. Cook for 2 minutes and add 1 tsp. soda, stir and pour on a greased (buttered) cookie sheet. Cool, then break apart.

MICROWAVE HOT FUDGE SAUCE

Marcia Aalsburg

½ C. sugar
1½ T. cornstarch
2 T. oleo

3 T. cocoa
½ C. water
1 tsp. vanilla

Mix dry ingredients and water in 2 quart bowl. Microwave for 45 seconds, stir, microwave another 45 seconds and stir again. Add 2 T. oleo and microwave for 30 seconds, or until oleo is melted. Blend in the vanilla. Thickens as it cools.

NO-MESS CARAMEL CORN (Microwave)

Vivian Jager

4 qt. popped corn (unsalted)

1 C. brown sugar

½ C. butter or margarine

¼ C. light corn syrup

½ tsp. salt

½ tsp. baking soda

Combine brown sugar, butter, syrup and salt. Bring to boil and boil for 2 minutes. Add baking soda. Pour over popped corn and stir to coat. Place in brown paper sack, close and shake well. Microwave on High for 1½ minutes. Shake bag well. Microwave on High for 1½ minutes more. Pour into roasting pan. Cool and stir to separate kernels.

MICROWAVE FUDGE

Marcia Aalsburg

3 C. sugar

1 (7 oz.) jar marshmallow creme

5 oz. evaporated milk

½ C. chopped walnuts or pecans

½ C. butter

1 tsp. vanilla

2 C. real chocolate chips

Combine sugar, butter and milk in a bowl. Microwave for 5-6 minutes, until mixture comes to a boil. Stop microwave and stir once or twice. Microwave 3 more minutes, stopping occasionally to stir. Stir in chips, marshmallow creme, vanilla and nuts. Pour into a buttered 9 x 12-inch pan.

MICROWAVE CARAMEL CORN

Marcia Aalsburg

1 C. brown sugar

¼ C. white corn syrup

½ tsp. soda

1 stick margarine

½ tsp. salt

Mix above ingredients, except soda and bring to a boil in a saucepan. Boil for 2 minutes. Remove from heat and stir in soda. Put popcorn (popped) in a brown heavy grocery sack and pour the syrup over it. Put bag in microwave and microwave for 1 minute. Remove shake contents and microwave another 1 minute. Tear sack down the side and let cool.

PEANUT CLUSTERS (Microwave)

Rose Nicholson

2 (16 oz. ea.) pkg. almond bark

2 (16 oz. ea.) pkg. chocolate chips

4 (14 oz. ea.) salted Spanish
peanuts

Heat almond bark and chocolate chips in radar range or until melted. Mix in peanuts and spoon out on waxed paper until firm.

CANDY BARS

Deb Aalsburg

Melt $\frac{1}{2}$ C. peanut butter, 1 stick oleo, and 6 oz. pkg. chocolate chips in microwave at 80% for 3 minutes. Stir 6 C. Rice Chex cereal. Put in paper sack and add 1- $\frac{1}{2}$ cups powdered sugar and shake. Spread on cookie sheet.

MICROWAVE WESTERN STYLE BEEF AND BEANS

Colleen Ashman

1 $\frac{1}{2}$ lb. hamburger	$\frac{1}{3}$ C. brown sugar
1 medium onion	1 tsp. prepared mustard
$\frac{1}{2}$ C. green pepper	1 tsp. salt
1 tsp. instant beef bouillion	$\frac{1}{4}$ tsp. pepper
1 C. (16 oz. can) pork & beans	1 clove of garlic (minced)
$\frac{3}{4}$ C. catsup	

Crumble hamburger in 3-quart casserole. Add onion and green pepper. Micro on High for 6 to 8 minutes, stirring midway through cooking to break up meat; drain. Add remaining ingredients to meat mixture and mix well. Cook, covered on High for 10 to 12 minutes. Stir several times during cooking. Makes 4 to 6 servings. Divide mixture in portions and top with grated cheese and place tortilla chips around edges or serve over baked potato and top with cheese or serve in a bun as a sandwich.

CHICKEN BREASTS IN MUSHROOM SAUCE

Edna Lou Besco

4 chicken breasts (skinned & boned)	3 medium carrots (thinly sliced)
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ C. milk
Pepper, to taste	1 can cream of chicken soup
$\frac{1}{2}$ C. mushrooms (drained)	Parsley

Arrange chicken breasts in 1 $\frac{1}{2}$ -quart baking dish. Sprinkle with salt and pepper. Top with mushrooms, carrots, and milk. Spoon soup over top, spreading to cover. Cover with waxed paper and cook 15 minutes on High or until carrots and chicken are done. Serve with rice or noodles. Serves 4.

*Try listening with your ears instead of talking with your mouth,
you will be surprised at the results.*

SALMON CHEESE CASSEROLE

Carol Wilkin

- | | |
|-----------------------------------|-----------------------------|
| 1 lb. can salmon with liquid | 2 eggs (beaten) |
| 1 (4 oz.) can mushrooms (drained) | 1 C. cubed or grated cheese |
| 1½ C. bread crumbs | 1 T. minced onion |

Mix all ingredients thoroughly. Put in 2-quart casserole dish with glass or small bowl placed in center. Microwave on Roast for 8 minutes or until salmon ring holds its shape. Fill center with peas.

PIZZA BEEF CASSEROLE

Veronica Mitrisin

- | | |
|-----------------------------------|-------------------------------------|
| 1 lb. ground beef | 1 pkg. (3½ oz.) sliced pepperoni or |
| ⅓ C. chopped green pepper | ½ C. cubed ham or Canadian |
| 1 small onion (chopped) | bacon |
| ½ tsp. garlic salt | 1 C. water |
| 1 can (16 oz.) pizza sauce | 2 C. uncooked noodles or macaroni |
| 1 can (4 oz.) mushrooms (drained) | 1 C. shredded mozzarella cheese |

Combine ground beef, green pepper and onion in 2-quart casserole dish. Cover and cook on High (full power) in the microwave oven for 5 minutes, stirring once, or until beef loses its pink color and drain. Add remaining ingredients, except mozzarella cheese and mix well. Cover and cook for 15-17 minutes on High, stirring at 5-minute intervals. Top with mozzarella cheese and let stand for 5-10 minutes. Makes 6 servings.

EGG CASSEROLE

Annett Wolver

- | | |
|------------------------------|-----------------------------|
| 1½ lb. sausage, ham or bacon | 3 C. milk |
| (cooked & drained) | 1 tsp. salt |
| 9 eggs | 3 slices cubed bread |
| 1 tsp. dry mustard | 1½ C. grated Cheddar cheese |

Mix all ingredients together. Chill overnight, covered. Bake at 350° for 1 hour in 9 x 13-inch covered, greased dish. I make this up on Friday and use half for Saturday and the rest on Sunday. Also I cook this in the microwave; checking and stirring every 5 minutes till thickened. Enjoy!

*Experience is what causes a person to make
new mistakes instead of repeating old ones.*

CREAMY BROCCOLI SOUP

Deanna Francis

- | | |
|--|------------------------|
| 1 (10 oz.) pkg. frozen broccoli | 1/8 tsp. pepper |
| 1 small onion (chopped) | 1/8 tsp. garlic powder |
| 1/4 C. celery | 2 C. Half & Half |
| 2 C. water | 3 T. flour |
| 2 T. instant chicken bouillon granules | 1 tsp. lemon juice |
| 3 T. Parmesan cheese | |

Thaw broccoli for about 5 minutes. Combine broccoli, onion, celery, water, bouillon, pepper and garlic powder in 2-quart casserole. Cover with lid. Microwave at 15-17 minutes or till vegetables are tender. Combine cream and flour till smooth. Stir into broccoli mixture. Microwave at High, uncovered for 9-10 minutes or until mixture boils and thickens, stirring 2 or 3 times. Stir in lemon juice and Parmesan cheese. If desired garnish with parsley. Fresh broccoli can be used also.

GROUND BEEF RICE CASSEROLE

Lavon Brown

- | | |
|-----------------------------------|--|
| 1 stalk celery (finely chopped) | 1 lb. ground beef (crumbled) |
| 1/4 green pepper (finely chopped) | 3 C. cooked rice |
| 2 cloves of garlic (minced) | 1 can ea. cream of mushroom & onion soup |
| 1/4 C. chopped green onion tops | Salt & pepper, to taste |
| 1/4 C. chopped parsley | |
| 1 T. oil | |

Combine first 6 ingredients in 3-quart glass casserole. Microwave on High for 4 to 5 minutes or until vegetables are tender-crisp. Add ground beef and brown on High for 2 to 4 minutes, stirring once and drain. Mix in rice, soups and seasonings. Microwave on High for 4 to 5 minutes or to 150° with temperature probe. Yields 6 servings.

BACON TOPPED MEAT LOAF

Jannes Gordon

- | | |
|-------------------------------|---------------------------------|
| 1 lb. ground beef | 1 medium onion (finely chopped) |
| 1 (8 oz.) can tomato sauce | 1 tsp. salt |
| 1 (5 oz.) can evaporated milk | 1/4 tsp. pepper |
| 1 egg | 3 slices bacon |
| 1 C. bread crumbs | |

Mix all ingredients together, except bacon. Put in 9 x 5-inch loaf pan and top with bacon. Cook in microwave oven on Full Power for 14-15 minutes.

MICROWAVE BEEF NOODLE CASSEROLE

Lavon Brown

½ C. onion (chopped)

1 T. vegetable oil

½ C. celery (chopped)

1½ lb. ground beef

¼ C. green pepper (diced)

Combine onion, celery, green pepper, and oil in 3-quart casserole. Cook in microwave on Full Power for 4 minutes or until vegetables are tender. Add beef and cook in microwave on Full Power for 7 minutes or until beef is no longer pink. Stir half way through cooking time. Drain and add 10-12 oz. pkg. cooked noodles, 1 can cream of mushroom soup, 1 can cream of chicken soup, 1 (4 oz.) can mushrooms (drained), ½ C. milk, ½ C. cashews (optional), 1½ tsp. salt, and ¼ tsp. pepper. Mix well and cook in microwave on Full Power for 10-12 minutes. Stir half way through cooking time. Serves 8-10.

FROM THE MICROWAVE IN MINUTES

Lavon Brown

PARMESAN APPETIZERS

18 round buttery crackers

1 tsp. garlic powder or to taste

½ C. grated Parmesan cheese

½ tsp. paprika

2 tsp. minced dried parsley

½ tsp. freshly ground pepper

Combine crackers, cheese and seasonings in a food processor or blender and mix well. Keep a batch of the coating on hand in the refrigerator so you can whip up hors d'oeuvres at a moment's notice.

PARMESAN CHICKEN:

15 chicken wings (4 to 6 appetizers servings) ¼ C. butter or margarine

Cut off wing tips and discard. Separate wings at joint. Pat dry with paper towels. Melt butter in flat round dish (a 9-inch pie plate works well). Dip chicken in butter then in Parmesan coating. Return wings to pie plate and arrange meaty side up in spoke pattern with thicker portion of chicken toward outside. Cover loosely with paper towel and cook on High for 15 minutes.

PARMESAN POTATOES:

¼ C. butter or margarine

1 T. freshly grated Parmesan

1 lb. russet potatoes (peeled & cut into

cheese

1-inch cubes)

Parsley

Melt butter in pie pan or au gratin dish large enough to accommodate potatoes in a single layer. Add potatoes, stirring to coat evenly. Remove with slotted spoon and set aside. Pour off any remaining butter and reserve. Put Parmesan coating in plastic bag. Add potatoes in batches, shaking to coat evenly. Return potatoes to dish in single layer. Cover with plastic wrap and cook on High for 5 minutes. Add reserved butter and stir potatoes well. Cook, uncovered on High until potatoes are fork tender, about 2 to 3 minutes. Sprinkle remaining cheese over top and garnish with parsley. Spear potatoes with toothpicks and serve immediately. Yield: 4 to 6 servings. Note: This coating also works well on skinned chicken breasts. Add a sprinkle of dill, oregano, tarragon or other favorite herb at beginning for a spicy variation, if desired.

MICROWAVE EASY CREAMED BRUSSELS SPROUTS

Lavon Brown

1 (10 oz.) pkg. frozen brussels sprouts

Dash of celery salt

Dash of onion salt

1 (3 oz.) pkg. cream cheese

Place sprouts in 1-quart glass container and add 2 T. water and cover. Microwave on Full Power for 6 minutes or until tender; drain. Sprinkle with seasonings and top with diced cheese. Microwave for 30 seconds and stir. Yield: 3 to 4 servings.

ALTERNATE SAUCE:

¼ C. butter or margarine (melted)

¾ C. shredded Cheddar cheese

2 T. all-purpose flour

2 T. diced pimento

1 C. sour cream

Salt & pepper, to taste

Stir flour into melted butter. Blend in sour cream, cheese, pimento and seasonings. Heat slowly, do not boil and stir until cheese is melted.

MICROWAVE MEAT LOAF

Lavon Brown

1 C. bread crumbs

2 tomatoes (chopped)

½ C. milk

¼ C. ea. chopped onion &

2 lb. ground round

green pepper

Combine bread crumbs and milk in large bowl. Add remaining 4 ingredients, mixing well. Shape into loaf in 8 x 10-inch glass baking dish. Microwave loosely covered on Medium for 12 to 15 minutes or until cooked through. Yields: 6-8 servings.

MICROWAVE SLOPPY JOES

Deloris Moody

2 lb. ground beef (lean)

1 (16 oz.) can pork & beans

3 T. catsup

Salt & pepper, to taste

Defrost beef, crumble and cook on High for 5 minutes. Stir half way through. It will take longer if you use more meat. Add can of pork & beans, salt and catsup. Microwave for 2 minutes on High or until good and hot. Makes enough for 10 or more buns. Good with chips, celery or carrot sticks.

Every minute you are angry you lose 60 seconds of happiness.

TATER TOT CASSEROLE

Edna Lou Besco

- | | |
|-------------------|------------------------------|
| 1 lb. ground beef | 1 pkg. frozen Tater Tots |
| 1 T. minced onion | 1 can cream of mushroom soup |
| Pepper, to taste | 1 can cream of chicken soup |
| ½ tsp. salt | |

Crumble and microwave ground beef on High for 5 minutes, stirring occasionally. Top with onion, salt, pepper and Tater Tots. Combine the 2 cans of soup and pour over beef mixture. Microwave on High for 15 minutes. Do not cover.

DIABETIC

CHOCOLATE-NUT BROWNIES

Rowena Steadham

- | | |
|-----------------------------|-------------------|
| 1 sq. unsweetened chocolate | ⅓ C. butter |
| 2 tsp. liquid sweetener | 2 tsp. vanilla |
| 2 eggs | 1 C. sifted flour |
| ½ tsp. salt | ½ tsp. soda |
| ¾ C. chopped nuts | |

Melt chocolate. Add melted butter, sweetener, vanilla, and beaten eggs. Stir until well blended. Add dry ingredients and mix well. Stir in nuts and pour in greased and floured 8-inch pan. Bake at 325° for 20 minutes. (1 brownie = ½ bread exchange and 2 fats.)

OATMEAL-RAISIN DIABETIC COOKIES

Millie Everitt

- | | |
|--------------------------|----------------------|
| ¼ C. margarine or butter | 1 tsp. baking powder |
| 1 C. Sugar Twin | ¼ tsp. cinnamon |
| 2 eggs (well-beaten) | 2 C. rolled oats |
| 1 tsp. vanilla | ½ C. raisins |
| ½ C. flour | ¼ C. milk |
| ¼ tsp. salt | |

Soften shortening and add Sugar Twin. Add beaten eggs, vanilla, and milk. Mix flour, salt, baking powder, and cinnamon. Add to first mixture. Stir in raisins. Drop by teaspoons on greased cookie sheet. Bake at 350° for 8-10 minutes.

*You are often sorry for saying a harsh word,
But you will never regret saying a kind one.*

DIABETIC OATMEAL COOKIES

Deloris Moody

1½ C. quick oatmeal
⅔ C. butter (melted)
2 eggs (beaten)
1 T. liquid sweetener
1½ C. flour (sifted)

½ tsp. salt
2 tsp. baking powder
½ C. skim milk
1 tsp. vanilla
¼ C. raisins

Put oatmeal in mixing bowl. Stir in melted butter and mix well. Blend in eggs and sweetener. Add dry ingredients alternately with milk and vanilla. Add raisins and drop by spoon on cookie sheet. Bake at 400° for 10 to 15 minutes.

DIABETIC BANANA BREAD

Deloris Moody

1¾ C. cake flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
¼ C. shortening (melted)

2 eggs (beaten)
4 tsp. liquid sweetener
1 tsp. vanilla
2 medium bananas (mashed)

Sift dry ingredients together. Combine eggs, shortening, sweetener and vanilla. Add to flour mixture and stir only until flour is moist. Fold in bananas. Pour in greased loaf pan (8 x 4 x 3-inch). Bake at 350° for 60 minutes.

DIABETIC CAKE

Deloris Moody

2 C. water
2 eggs
2 T. liquid sweetener
1 tsp. soda
1 tsp. vanilla

2 C. raisins
1 C. applesauce
¾ C. oil
2 C. flour
1¼ tsp. cinnamon

Cook raisins in water until water is about gone. Add eggs, applesauce, sweetener, flour and rest of ingredients. Bake at 350° for 45 minutes. Bake in either loaf pan or 8 x 8-inch square pan.

DIET CUSTARD

Maxine Francis

4 C. low-fat milk (scalded)
4 eggs
1½ tsp. liquid sweetener

Pinch of salt
1 tsp. vanilla
½ tsp. nutmeg

Beat eggs first then add milk and all other ingredients. Put in pan then put this in a larger pan of water in oven. Bake at 350° for 45 minutes. This can also be put in microwave on defrost for 15 minutes in microwave dish.

DIET BROWNIES

Bernice Harding

2 C. graham cracker crumbs
2 oz. semi-sweet chocolate bits
½ tsp. vanilla

½ C. chopped nuts
1 C. skim milk
2 tsp. artificial sweetener

Grease and bake in 9 x 9-inch pan at 350° for 30 minutes.

LOW CALORIE THREE BEAN SALAD

Myrtle Harper

2 C. green beans (undrained)
2 C. yellow beans (undrained)
2 C. red kidney beans (undrained)
½ C. thinly sliced onion
¼ C. thinly sliced green pepper
1 tsp. celery salt or seed

½ tsp. salt
½ tsp. pepper
¼ C. sugar or some equal
sweetener
¾ C. vinegar
1 T. soy sauce

Combine all ingredients and chill thoroughly. The longer it stands, the better.

EGGLESS CAKE

Annie Jones

1 C. sugar
½ C. shortening
1 C. sour milk
½ tsp. salt
1 tsp. baking powder
½ tsp. soda

1 tsp. cinnamon
¼ C. hot water
½ tsp. butter flavoring
½ tsp. vanilla
2 C. flour

Cream shortening and sugar. Mix dry ingredients together and add alternately with milk to sugar and shortening mixture. Add hot water last and beat well. Pour in small cake pan and bake at 375° for 45 to 50 minutes.

BUTTERLESS, EGGLESS, MILKLESS CAKE

Marjorie Hough

1 C. sugar
1 C. water
1 C. raisins
½ C. Crisco
1 tsp. cinnamon

½ tsp. nutmeg
2 C. flour
½ tsp. baking powder
1 tsp. soda

Boil together sugar, water, raisins, Crisco and spices for 3 minutes. Let cool and add flour, baking powder and soda. Bake at 375° for around 30 minutes or until done.

LOW CAL CHEESECAKE

Beverly Lehman

2 T. lemon juice
1 env. Knox unflavored gelatin
½ C. white sugar
1 tsp. vanilla

2 T. water
1 whole egg
2 C. lowfat cottage cheese
½ C. milk (hot)

In blender put 2 T. lemon juice and 2 T. water and 1 env. unflavored Knox gelatin. Mix and add whole egg and ½ C. sugar; mix. Add through the top ½ C. hot milk with 1 tsp. vanilla, while blender is still running. Add 2 C. cottage cheese and blend on high until well blended. Pour into graham cracker crust. Chill for 2 hours.

PIE, CANDY DESSERTS



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PIES

CHOCOLATE PIE

Mary Vance

1 (8 oz.) pkg. cream cheese
2½ C. milk

1 (6 oz.) instant chocolate pudding

Beat cheese and add ½ C. milk; blend till smooth. Add remaining milk and pudding-pie filling. Beat at lowest speed until blended. About 1 minute. Pour into baked pie shell and cool.

GOOSEBERRY PIE

Deloris Moody

3 C. gooseberries
2 T. flour
1 tsp. cinnamon
1½ C. sugar

¼ tsp. salt
½ C. water
1/8 tsp. nutmeg

Combine berries, 1 C. sugar and water; cook until tender, then add remaining sugar, flour, salt and spices to cooked mixture and cool a little while. Then pour into unbaked pie shell. Put top crust on and bake in very hot oven, 450° for 10 minutes. Reduce heat to 350° and bake for 25 minutes.

CRAZY CRUST PIE

Deloris Moody

1 C. flour
1 tsp. salt
1 egg
¾ C. warm water

1 tsp. baking powder
1 T. sugar
⅔ C. oil
1 can pie filling (any kind)

Beat all ingredients together until smooth, about 2 minutes. Pour in 9-inch deep pie dish and drop pie filling here and there over it. Bake at 400° for 45 to 50 minutes.

RHUBARB PIE

Marsha Lobberecht

2 C. rhubarb
2 eggs
1 T. oleo

1½ C. sugar
3 T. flour
1 T. water

Mix all together in bowl and put into pie shell and bake at 350° for 1 hour.

BLUEBERRY PIE

Mary Welch

Baked 9-inch pie shell
2 (3 oz. ea.) pkg. vanilla pudding (not instant)
1 pt. extra heavy cream (whipped)

2 cans (15 oz. ea.) blueberries in
syrup

Drain blueberries and save juice (should be about 2 cups). Set blueberries aside. In saucepan combine blueberry juice and 2 pkg. vanilla pudding. Cook until thick. Fold in drained blueberries. Pour in cooked pie shell and top with whipped cream. Enjoy!

RHUBARB CUSTARD PIE

Margaret Berry

Unbaked 9-inch pie shell
Enough diced fresh rhubarb to fill 9-inch
pie shell
2 eggs

2 heaping T. flour
Dash of salt
1 C. sugar

Fill pie shell with fresh rhubarb. Beat the eggs until quite frothy. Add remaining ingredients to beaten eggs and mix well. Pour over rhubarb. Egg mixture will form top crust for pie. Bake at 400° for 15 minutes, then at 350° for 30 to 40 minutes until rhubarb is done.

SWEDISH APPLE PIE

Margaret Berry

1 tsp. cinnamon
1 tsp. sugar
2½ C. peeled & sliced apples
1 C. sugar
¾ C. melted margarine

½ C. chopped pecans
1 C. flour
1 egg (slightly beaten)
Pinch of salt

Grease a 9-inch pie plate. Fill ¾ full sliced apples. Sprinkle on 1 tsp. sugar and 1 tsp. cinnamon. In a separate bowl mix 1 C. sugar, melted margarine and pecans. Adding flour, egg and salt; mix well. Spread over apples. Bake at 350° for 65 minutes or until golden brown.

TOPPING FOR DUTCH APPLE PIE

LaRue Powell

¾ C. all-purpose flour
⅓ C. butter or margarine
(room temp.)

¼ C. light brown sugar
(firmly packed)
¼ C. sugar

Mix all together with fork until crumbly. Sprinkle topping mixture evenly over apples, etc. Bake till topping is golden.

ABE LINCOLN PIE

Edith Lee

- | | |
|---|-------------------|
| 4 egg whites | 1 C. chopped nuts |
| 1 C. sugar | 1 tsp. vanilla |
| 1 C. finely crushed graham cracker crumbs | Whipped topping |
| ½ C. coconut | |

Beat the egg whites until foamy. Add the sugar gradually and beat until stiff but not dry. Fold in the graham cracker crumbs, coconut, nuts, and vanilla. Place in a well-buttered 9-inch pie plate. Bake at 350° for 30 minutes. When cool, serve with whipped topping and spread over the top. Pecans are good to use in this recipe.

MILE HIGH STRAWBERRY PIE

Ruth Rowland

- | | |
|--|-------------------------------|
| 2 egg whites | 1 T. lemon juice (optional) |
| ½ C. sugar | 1 tsp. vanilla |
| Dash of salt | 1 (9 oz.) container Cool Whip |
| 1 pt. strawberries (thawed, juice & all) | |

Beat egg whites, sugar and salt until stiff; fold in strawberries, Cool Whip and vanilla. Put in baked pie crust or graham cracker crust. Keep frozen.

DELUXE PECAN PIE

Annie Newell

- | | |
|---|----------------------|
| 1 stick or ½ pkg. Betty Crocker pie crust mix | ½ C. dark corn syrup |
| 2 T. chopped nuts | ½ C. whipping cream |
| 3 eggs | 1 tsp. vanilla |
| 1 C. sugar | ¼ C. brandy |
| ½ tsp. salt | 1 C. pecan halves |
| 2 T. butter (melted) | |

Heat oven to 375°. Prepare pastry for 9-inch 1 crust pie as directed on package except - stir in chopped nuts before adding water. In small mixer bowl beat eggs, sugar, salt, butter, syrup, and cream. Stir in vanilla, brandy and pecans. Pour into pastry-lined pie pan. Bake for 40 to 50 minutes or until filling is set and pastry is golden brown. Cool. Makes 10 to 12 servings.

A perfect wife is one who doesn't expect a perfect husband.

PECAN PIE

Fran Katko

- | | |
|------------------|------------------|
| 1 C. brown sugar | 1/8 tsp. salt |
| 1 C. light syrup | 1/2 tsp. vanilla |
| 3 eggs | 1 C. pecans |
| 2 T. oleo | |

Mix all ingredients, except pecans. Pour into unbaked pie shell. Add pecans and bake at 375° for 45-50 minutes.

STRAWBERRY PIE

Eva Den Hartog

CRUST:

- | | |
|---------------------|-----------------------------------|
| 1 C. flour | 2 C. cold water |
| 3 T. powdered sugar | 1/4 tsp. salt |
| 1 stick margarine | 1 (3 oz.) pkg. strawberry gelatin |

FILLING:

- | | |
|-----------------|--------------------|
| 3 T. cornstarch | 1 pt. strawberries |
|-----------------|--------------------|

Mix together flour, powdered sugar and margarine. Pat in 9-inch pie dish and bake at 350° for approximately 20 minutes. Combine in saucepan the cornstarch, water and salt. Cook until thick then add strawberry gelatin. Chill, then add strawberries. Put in pie shell and top with whipped topping.

CREAM PIE

Polly Denning

- | | |
|-------------------|-----------------------------|
| 1/4 C. cornstarch | 3 slightly beaten egg yolks |
| 2/3 C. sugar | 2 T. butter |
| 1/4 tsp. salt | 1/2 tsp. vanilla |
| 2 C. scalded milk | 1 (9-inch) pastry shell |

MERINGUE:

- | | |
|-----------------------------|------------|
| 3 stiffly beaten egg whites | 6 T. sugar |
|-----------------------------|------------|

Mix sugar and cornstarch; add to cooled milk. Bring to boil and pour over egg yolks. Add butter, salt and vanilla. Pour into 9-inch baked pastry shell.

For Meringue: Beat egg whites until stiff. Slowly add sugar into beaten egg whites. Brown in oven.

*I'd enjoy life more if the day didn't begin
with that first half hour in the morning.*

DANISH STRAWBERRY PIE

Phyllis Chambers

CRUST:

1 C. flour (sifted)

1 T. sugar

1 stick oleo

Mix together and press into 8-inch pie pan. Bake at 350° for 15-20 minutes; cool.

For Pie: Follow directions on 1 pkg. of Strawberry Danish Dessert. Drain 1 small pkg. of frozen strawberries and use the juice as part of the water called for on package. Add berries and pour into crust. Chill and garnish with Cool Whip.

CUSTARD PIE

Inez McGee

4 eggs

¼ tsp. salt

½ C. sugar

2½ C. milk

1 tsp. vanilla

Beat eggs and add sugar, vanilla, and salt. Scald milk and pour slowly over eggs and milk. Sprinkle lightly with nutmeg. Bake at 475° for 5 minutes then at 425° for 15 minutes.

PUMPKIN PIE

Evelyn Den Hartog

2 eggs (slightly beaten)

1½ tsp. cinnamon

2 C. pumpkin or 1 lb. can

½ tsp. ginger

¼ C. brown sugar (packed)

¼ tsp. nutmeg

½ C. granulated sugar

¼ tsp. cloves

½ tsp. salt

1⅔ C. evaporated milk

1 unbaked 9-inch pastry shell (chilled well)

Mix together eggs and pumpkin. Add rest of ingredients, except evaporated milk. Blend well and stir in evaporated milk. Pour into pastry shell and bake in hot oven (425°) for 15 minutes. Reduce heat to (350°) and bake for 25 to 35 minutes or until knife inserted 2 inches from edge comes out clean.

FRESH PEACH PIE

Lavon Brown

18 large marshmallows

5 fresh peaches (peeled & sliced)

¼ C. milk

1 baked pastry shell

1 (1½ oz.) pkg. whipped topping mix

Melt marshmallows with milk over low heat. Prepare whipped topping according to package directions and mix with marshmallow mixture. Refrigerate for about 15 minutes. Fold in peaches and pour into pastry shell; refrigerate. Yield: 6 servings.

PECAN PUDDING PIE

Evelyn Den Hartog

1/3 C. butter or margarine
1/3 C. brown sugar (packed)
1/2 C. chopped pecans
1 lightly baked pie shell

1 (4 oz.) pkg. vanilla pudding &
& pie filling
2 1/2 C. cold milk
1 envelope whipped topping mix

Combine butter, brown sugar and nuts in saucepan. Heat until butter and sugar are melted. Spread in bottom of pie shell. Bake at 350° for 5 minutes or until bubbly. Remove and cool. Prepare pie filling with 2 1/2 C. milk as directed on package for pie. Measure 1 C. filling and set aside. Pour remaining filling into pie shell. Prepare whipped topping as directed. Blend together 1 1/3 C. of topping with 1 C. filling and spoon into pie shell and chill for about 3 hours. Garnish with remaining whipped topping and pecan halves.

IMPOSSIBLE CHERRY PIE

Lavon Brown

1 C. milk
2 T. margarine or butter (softened)
1/4 tsp. almond extract
2 eggs

1/2 C. Bisquick baking mix
1/4 C. sugar
1 can (21 oz.) cherry pie filling

Heat oven to 400°. Grease a 10 x 1 1/2-inch pie pan. Mix all ingredients (except pie filling) until smooth; 15 seconds in blender on High or 1 minute with electric mixer. Pour into pie pan and spoon pie filling evenly over the top. Bake for 25 minutes. Remove from oven and top with streusel (below). Continue baking until knife inserted in center comes out clean, about 10 minutes.

For Streusel: Cut 2 T. margarine or butter into 1/2 C. Bisquick baking mix and 1/2 tsp. cinnamon until crumbly.

IMPOSSIBLE PECAN PIE

Jerry Den Hartog

1 1/2 C. chopped pecans
3/4 C. packed brown sugar
3/4 C. milk
3/4 C. light or dark corn syrup

1/2 C. baking mix
1/4 C. margarine or butter (soft)
4 eggs
1 1/2 tsp. vanilla

Heat oven to 350°. Grease 9 x 1 1/4-inch pie plate. Sprinkle pecans on plate. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes; cool.

COCONUT CUSTARD PIE

Rose Nicholson

- | | |
|------------------|----------------|
| 4 eggs | 2 C. milk |
| 1½ C. sugar | 1½ C. coconut |
| ½ C. flour | 1 tsp. vanilla |
| ¼ C. melted oleo | |

Beat in order given. Bake at 350° for 45 minutes until golden brown. Don't bake too long as it will turn to cake. This makes its own crust.

FRESH STRAWBERRY PIE

Hattie Bloodsworth

CRUST:

- | | |
|----------------------|--------------|
| 1 C. flour | 1 stick oleo |
| 3½ T. powdered sugar | |

FILLING:

- | | |
|-----------------|----------------------------------|
| 3 T. cornstarch | ¼ tsp. salt |
| 1 C. sugar | 1 (3 oz.) pkg. strawberry Jello |
| 2 C. cold water | 1 pt. strawberries (unsweetened) |

Mix crust ingredients well and pat into 9-inch deep pie pan. Bake at 350° for 20 minutes or until golden brown. Cook cornstarch, sugar, water and salt until thick; add Jello and chill. Add 1 pt. strawberries. Place in baked crust, cooled. Serve with whipped topping, if desired. This can also be used with fresh peaches and peach Jello.

BANANA PIE FILLING

Helen VanLoon

- | | |
|----------------------|--------------|
| ⅓ C. flour | 1 T. oleo |
| ¾ C. sugar | Dash of salt |
| 3 egg yolks (beaten) | 2 C. milk |

MERINGUE:

- | | |
|--------------|-----------------------|
| 3 egg whites | 3 tsp. powdered sugar |
|--------------|-----------------------|

Mix flour, sugar, egg yolks, oleo and salt; add to milk and cook until thick. When cool, pour over sliced bananas in baked 9-inch pie shell.

For Meringue: Beat egg whites still with powdered sugar and brown.

IMPOSSIBLE PIE

good

Helen Davis

4 eggs
½ C. flour
⅔ C. sugar
½ tsp. nutmeg
Dash of salt

2 C. milk
1 C. coconut or raisins
1 tsp. vanilla
4 T. margarine

Put all ingredients in blender and blend for 1 minute. Pour into greased 9-inch or 10-inch pie pan. Bake approximately 1 hour and 10 minutes at 325° or until knife is clean.

RHUBARB CREAM PIE

Helen Van Loon

1½ C. sugar
3 T. flour
½ tsp. nutmeg

1 T. butter
2 eggs (well beaten)
3 C. cut rhubarb

Blend sugar, flour, nutmeg and butter until smooth; add egg and rhubarb. Pour in unbaked crust and cover with top crust. Bake at 400°, for 10 minutes, then reduce heat to 350° for 30 minutes.

FRESH STRAWBERRY PIE

Lavon Brown

PASTRY:

1½ C. all-purpose flour
¼ tsp. salt
1½ tsp. sugar

½ C. vegetable oil
2 T. milk

STRAWBERRY FILLING:

1½ C. water
¾ C. sugar
2 T. cornstarch

1 (3 oz.) pkg. strawberry gelatin
1 qt. fresh strawberries

For Pastry: In a bowl combine and mix all ingredients together. Press into a pie pan and bake for 12 minutes at 425°; cool.

For Strawberry Filling: In a heavy saucepan or kettle combine water, sugar and cornstarch. Bring to a boil and boil until clear and thick. Remove from heat and add gelatin while hot. When mixture is cool add strawberries and pour into baked pastry shell, top with whipped cream and chill.

PUMPKIN PIE

Dixie Hoyt

- | | |
|-----------------------|------------------|
| 2¼ C. pumpkin | 1½ tsp. cinnamon |
| 2¼ C. evaporated milk | 3/8 tsp. ginger |
| 1½ C. sugar | ¾ tsp. salt |
| 3/8 tsp. nutmeg | 3 eggs |

Mix all but eggs and milk. Add milk and eggs last. Bake at 400° for 15 minutes then at 375° for 45 minutes. Makes 3 pies.

RHUBARB PIE RICH AND GOOD

Barbara Oldham

- | | |
|---------------|---------------------------|
| 3 eggs | 2 C. sugar |
| 1 tsp. nutmeg | 4 C. cut-up fresh rhubarb |
| ⅓ C. flour | 9-inch unbaked pie crust |

Beat eggs well and stir in nutmeg, flour, and sugar. Blend with rhubarb. Pour into pie crust and bake at 450° for 10 minutes, then at 350° for 30 minutes.

PIE CRUST

Darlene Miller

- | | |
|------------------------|-----------------|
| 1 C. all-purpose flour | ¼ C. cold water |
| ½ C. Crisco | Dash of salt |

Combine flour, Crisco, and salt; mix with fork until like coarse crumbs. Add water and mix well. Divide dough into ½ and roll out to desired thickness on floured surface. Arrange on pie plate and bake at 450° approximately 15 minutes. Yields: 2 single crusts.

FRESH STRAWBERRY PIE

Sandra Glenn

- | | |
|--------------------------------------|-------------------------|
| 1 baked 9-inch pie crust | 1 C. hot water |
| 1½ pt. fresh strawberries (cut in ½) | 3 T. cornstarch |
| 1 C. sugar | 3 T. strawberry gelatin |

Mix the sugar, hot water, and cornstarch; cook until thickened. Add gelatin. Cool mixture. Pour over fresh strawberries in baked pie crust. Top with whipped cream before serving or spoon into dessert dishes for a refreshing dessert.

A good laugh is sunshine in a house.

GRAHAM CRACKER CRUST

Polly Denning

18 graham crackers (crushed to make 1½ C.) ¼ C. melted butter
⅓ C. sugar 1 tsp. cinnamon (optional)
Mix and press firmly in greased 9-inch pie pan.

QUICK BUTTER PECAN PIE

Deloris Moody

1 (3 oz.) butter pecan instant pudding 2 C. milk
1 C. vanilla ice cream

Mix in blender, the milk and ice cream; add pudding and blend thick as you do for instant pudding. Pour in ready made graham cracker crust and chill. Other kinds of pudding can be used.

PECAN PIE

Deloris Moody

2 C. pecans 3 eggs
¾ C. sugar 1 C. Karo syrup
2 T. melted oleo 2 tsp. vanilla
¼ tsp. salt

Spread pecans in 9-inch unbaked pie shell. Mix rest of ingredients and pour over pecans and bake at 400° for 10 minutes then at 350° for 40 minutes or until knife comes out clean.

APPLE PIE

Mrs. Terry Branstad

1 C. flour 1 stick butter or margarine
¼ tsp. salt Milk, to moisten

Mix flour, butter and salt. Add enough milk to moisten slightly. Work with hands into ball, but do not overwork. Roll out half of dough to fit deep dish pie plate. Fill with peeled, cored and sliced tart, juicy apples. Sprinkle 1 C. sugar over apples. Sprinkle approximately 1½ tsp. cinnamon over this. Sprinkle flour just around edges of pie to keep juices from spilling over. Roll out other half of dough and lay over apples. Seal and crimp edges. Cut a few slits in top. Sprinkle a little sugar on top crust. Bake at 400° for ½ hour, then turn down to 350° and bake til brown.

NO-BAKE PUMPKIN PIE

Phyllis Harding

1 env. Knox unflavored gelatin
2 eggs
1 can sweetened cond. milk
1 (16 oz.) can pumpkin
1 graham cracker crust

1 tsp. cinnamon
½ tsp. ginger
½ tsp. nutmeg
½ tsp. salt

In medium size saucepan, mix gelatin, spices and salt. Blend in eggs, beaten with milk. Let stand for 1 minute. Stir over low heat until gelatin is completely dissolved, about 10 minutes. Blend in pumpkin and pour into crust. Chill until firm. Garnish, if desired with whipped cream and pecans. Makes about 8 servings.

IMPOSSIBLE PEACH OR CHERRY PIE

Elaine Haselhuhn

1½ C. milk
¾ C. sugar
½ C. Bisquick
1 (21 oz.) can pie filling

3 T. oleo
4 eggs
1 tsp. vanilla
½ tsp. almond flavoring

Heat oven to 350°. Grease 10-inch fluted pie plate. Put all ingredients, except pie filling in blender for 15 seconds. Pour batter in pie plate. Spoon pie filling carefully over batter and bake for 30 minutes.

RAISIN CREAM PIE

Becky Wolver

3 eggs
1 C. sugar
½ tsp. cinnamon
¼ tsp. salt
½ tsp. nutmeg

2½ T. lemon juice
2 T. melted butter or margarine
1¼ C. raisins
¾ C. broken walnuts
1 unbaked 8-inch pie shell

Beat eggs until fluffy and thick. Add sugar, spices, salt, lemon juice and melted butter all at once. Blend well and fold in raisins and nuts. Pour into pie shell. Bake at 375° for 30 to 35 minutes. Cool before serving.

PEANUT BUTTER PIE

Mary Johnson

1 C. light or dark syrup
1 C. sugar
½ tsp. vanilla

3 eggs (slightly beaten)
⅓ C. peanut butter
1 unbaked 9-inch pie shell

Mix together syrup, sugar, eggs, and peanut butter. Pour into shell and bake at 350° for 45 minutes.

FRESH PEAR PIE

Susie Osterloh

9-inch pie crust

6 pears

½ C. sugar

A few drops lemon extract

2 eggs

¾ C. cream

½ C. sugar

¼ tsp. cinnamon

1½ T. cornstarch

Slice pears into crust and sprinkle ½ C. sugar over pears. Make custard and pour over pears, by beating eggs and cream together. Mix sugar, cinnamon, cornstarch and lemon extract. Combine with egg mixture. Bake at 375° for 45 minutes or until fruit is baked.

APPLE PIE

Katie Mattix

¾ C. sugar

¼ C. flour

½ tsp. nutmeg

½ tsp. cinnamon

Dash of salt

6 C. thinly sliced apples

2 T. butter or margarine

Heat oven to 425°. Prepare pastry. Stir together sugar, flour, spices, and salt. Mix with apples. Turn into pastry lined pie pan and dot with butter. Cover with top crust which has slits in it; seal and flute edges. Cover edge with 2 or 3-inch strip of aluminum foil to prevent excessive browning; remove foil the last 15 minutes of baking. Bake for 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust.

PIE FILLING (Very Good)

Katie Mattix

¾ C. sugar

3 T. cornstarch

2 C. milk

3 egg yolks

1 tsp. plus vanilla

1 tsp. margarine

In saucepan mix together sugar and cornstarch. Add milk and cook until thick (doesn't have to boil). Remove from heat and add a little more than 1 tsp. vanilla and margarine. If chocolate filling is desired add cocoa. Also can be used for coconut or banana cream pie.

God gives every bird its food but He does not throw it into the nest.

PEANUT BUTTER CREAM CHEESE PIE

Deanna Francis

8-inch graham cracker crust
2 (3 oz. ea.) pkg. cream cheese
 $\frac{3}{4}$ C. powdered sugar
 $\frac{1}{2}$ C. peanut butter

2 T. milk
1 (8 oz.) container Cool Whip
 $\frac{1}{2}$ C. chopped nuts

Beat together cream cheese and sugar till fluffy. Add peanut butter and milk. Fold in Cool Whip and turn into prepared crust. Chill for 6 hours or longer. Top with peanuts.

DUTCH APPLE CREAM PIE

Phyllis Chambers

MIX TOGETHER:

1 C. sugar $\frac{2}{3}$ C. flour

1 C. evaporated milk Cinnamon
4-5 apples (peeled & sliced) Butter

Into a prepared pie crust put $\frac{1}{2}$ of the sugar, flour mixture on bottom of pan. Add sliced apples and arrange on top of mixture in a flat, circular pattern. Add rest of sugar-flour mixture. Add evaporated milk and sprinkle top with cinnamon and pats of butter. Bake at 400° for 45-50 minutes until it is set good.

MAKES IT'S OWN CRUST COCONUT PIE

Cathy Deevers

4 beaten eggs $\frac{1}{4}$ C. melted butter
 $1\frac{3}{4}$ C. sugar $1\frac{1}{2}$ C. coconut
1 tsp. vanilla 2 C. milk
 $\frac{1}{2}$ C. flour

Mix the ingredients and pour into well-greased pie pan. Bake at 350° for 45 minutes.

BISHOP'S CHOCOLATE PIE

Willamae Brower

$\frac{1}{2}$ lb. marshmallows $\frac{3}{4}$ C. milk
 $\frac{1}{2}$ bar of sweet chocolate 1 tsp. vanilla
 $\frac{1}{2}$ pt. whipping cream or Baked pie shell or
1 pkg. whipped topping mix graham cracker crust

Melt together marshmallows, sweet chocolate and milk; cool. Whip cream and add vanilla; blend with cooled chocolate mixture. Pour into a baked pie shell or graham cracker crust and cool. Top with whipped cream and chocolate curls.

NEVER FAIL PIE CRUST

Margaret McCracken

- | | |
|----------------|-------------|
| 1 C. lard | 3 C. flour |
| 1 egg (beaten) | 5 T. water |
| 1 tsp. vinegar | ½ tsp. salt |

Blend lard and flour until it looks like corn meal. In small bowl, beat egg; add vinegar, salt, and water. Blend this liquid mixture with flour and lard. Roll out. Makes 2 double crust pies.

FLAKY PIE CRUST

Doris Lewman

- | | |
|----------------------|-------------------|
| 2¼ C. unsifted flour | 1 tsp. salt |
| 1 C. shortening | 6 T. water (cool) |

Mix till its like marble size chunks and roll out. Makes top and bottom crust.

PIE CRUST

Vina Lewman

- | | |
|---------------------------------------|-----------------------------------|
| 3 C. flour | 1 C. lard or shortening plus 1 T. |
| Blend together and mix the following: | |
| 1 egg (beaten) | 6 T. water |
| 1 T. vinegar | |

Blend with first mixture.

DESSERTS

MARLENE'S CREAM PUFFS

Patricia Den Hartog

- | | |
|----------------|--------------------------------|
| 1 C. water | 1 C. flour |
| ½ C. margarine | 4 eggs |
| Dash of salt | 2 pkg. instant vanilla pudding |

Combine water, margarine and salt in saucepan and bring to boil. Remove from heat and add flour. Return to heat and beat till ball forms on spoon. Beat in eggs, 1 at a time. Form into puffs and place on cookie sheet. Bake at 350° for 1 hour. When cool, cut off top of puffs and fill with pudding, replace top. Prepare pudding according to package directions. Makes about 12.

FRUIT COBBLER

Vivian Jager

½ C. sugar

½ C. milk

½ C. Bisquick

¼ C. margarine

2 C. cooked fruit

Melt margarine in pan. Mix sugar, milk, and Bisquick together and pour over margarine. Spoon fruit over this, but do not stir. Bake at 350° for 30 minutes or until golden brown. This is a small pan recipe. Triple the recipe for 9 x 13-inch pan. Can also use prepared pie filling for fruit, in a 9 x 13-inch pan.

PEACH OF A COBBLER

Annett Wolver

2 C. flour

1 tsp. vanilla

1 tsp. salt

4 tsp. baking powder

1 large & 1 small can peaches

2 C. sugar

2 C. milk

2 sticks oleo

Mix together flour, salt, sugar, baking powder, vanilla, and milk. Melt oleo and add peaches, using juice from large can of peaches. Mix all together and pour into large 11 x 15-inch pan. Sprinkle with sugar and bake at 350° for 50 to 60 minutes.

CRANBERRY RASPBERRY MOUSSE

Melody Glenn

1 pkg. (3 oz.) raspberry gelatin

1 can (16 oz.) Ocean Spray Cran-Ra raspberry
cranberry raspberry sauce

1 C. Ocean Spray cranberry juice
juice cocktail

2 C. frozen non-dairy whipped
topping (thawed)

In a saucepan heat cranberry juice cocktail to boiling, remove from heat and stir in gelatin until dissolved. In a bowl, beat cranberry raspberry sauce with electric beater on high 1 minute. Stir into gelatin mixture; chill in refrigerator for 2½ hours until thick, but not set. Fold in whipped topping until mixture is thoroughly blended. Spoon into dessert dishes. Chill until firm. Makes 8 servings.

CHERRY DESSERT

Velma Powers

1 can cherry pie filling

1 can Eagle Brand milk

1 small can crushed pineapple (drained)

1 C. small marshmallows

1 (8 oz.) container Cool Whip

Combine cherry pie filling and Eagle Brand milk. Add drained pineapple, then marshmallows. Mix well and add Cool Whip; refrigerate. Sometimes I just put into bowl and serve. Also, can crush vanilla wafers into 9 x 13-inch pan and pour over.

AUNT ANNA'S RAISIN PUDDING

Nellie Perry

- | | |
|----------------------|--------------------|
| 1 C. flour | ½ C. milk |
| 1 C. sugar | 1 C. brown sugar |
| Pinch of salt | 2 C. boiling water |
| 2 tsp. baking powder | 1 tsp. butter |
| 1 C. raisins | 1 tsp. vanilla |

Sift together flour, sugar, salt, and baking powder. Add raisins and milk; beat well. Butter baking dish and pour in batter. Mix together brown sugar and boiling water. Stir until sugar dissolves. Then add butter and vanilla. Pour over batter and bake ½ hour or longer.

FOUR LAYER PUDDING DESSERT

Fran Katko

1ST LAYER:

- | | |
|------------|-------------|
| 1 C. flour | ½ C. pecans |
| ½ C. oleo | |

2ND LAYER:

- | | |
|-------------------------|----------------|
| 8 oz. pkg. cream cheese | 1 C. Cool Whip |
| 1 C. powdered sugar | |

3RD LAYER:

- | | |
|------------------------|-----------|
| 2 pkg. instant pudding | 3 C. milk |
|------------------------|-----------|

4TH LAYER:

Cool Whip

For 1st Layer: Soften oleo and mix with flour until crumbly. Add nuts and put in bottom of a 9 x 13-inch pan. Bake at 375° until brownish. Let cool.

For 2nd Layer: Mix together cream cheese, powdered sugar and Cool Whip; spread on 1st layer.

For 3rd Layer: Mix together pudding and milk; spread on 2nd layer.

For 4th Layer: Spread a layer of Cool Whip on top. Refrigerate. (I recommend chocolate or lemon pudding for 3rd layer.)

Love thy enemies, it'll drive them nuts.

FROZEN DESSERT

Martha Aalsburg

2 C. powdered sugar
2 sq. chocolate (melted)
½ C. chopped nuts

½ C. butter
1 tsp. vanilla
3 eggs

Cream sugar and butter; add chocolate, vanilla, and nuts. Separate eggs and beat; add yolks to above mixture. Beat whites until stiff and fold in. Pour mixture over a graham cracker crust in 9 x 13-inch pan. Freeze, then spread ½ gallon of vanilla ice cream over crust and a few crumbs over ice cream. Store in freezer.

FROZEN DESSERT

Mabel Wymore

2 C. crushed rice or corn chex
⅓ C. brown sugar
1 C. coconut

½ C. nuts
⅓ C. melted butter

Put ⅔ of mixture in 9 x 13-inch pan. Pat down and freeze. Spread ½ gallon softened ice cream over this and sprinkle rest of chex mixture over top. Cover and freeze.

BUSTER BAR DESSERT

Beverly Lehman

1 pkg. chocolate sandwich cookies
½ C. butter (melted)
½ gallon vanilla ice cream
1½ C. Spanish peanuts
½ C. butter

1½ C. evaporated milk
1 tsp. vanilla
2 C. powdered sugar
⅔ C. chocolate chips

For First Layer: I put cookies in blender and chop up. Add the melted butter and press this into a 9 x 13-inch pan and freeze.

For Second Layer: Let ice cream soften a little bit so you can spread over first layer. Sprinkle Spanish peanuts over ice cream and freeze.

For Third Layer: Mix the butter, milk, vanilla, and powdered sugar; boil them for 8 minutes, stirring constantly. Remove this from the heat and add the chocolate chips. Cool the mixture and pour it over the first and second layers. Freeze the dessert at least 12 hours before serving. Keeps up to 3 weeks in freezer.

One good reason why a little boy gets so dirty, he's closer to the ground.

PEACHES AND CREAM DESSERT

Becky Picken

¾ C. all-purpose flour
1 small pkg. reg. vanilla pudding mix
1 tsp. baking powder
1 beaten egg
½ C. milk
½ tsp. ground cinnamon

3 T. butter or margarine (softened)
1 (16 oz.) can peach slices
8 oz. cream cheese (softened)
½ C. sugar
1 T. sugar

In mixing bowl stir together flour, pudding mix and baking powder. Combine egg, milk and melted butter or margarine; add to dry ingredients. Mix well and spread in a greased 8 x 8 x 2-inch baking pan. Drain peaches, reserving ⅓ cup liquid. Chop peaches and sprinkle atop batter. Beat together cream cheese, the ½ C. sugar and reserved peach liquid and pour atop peaches in pan. Combine the 1 T. sugar and cinnamon; sprinkle over all. Bake at 350° for 45 minutes; cool. Serves 9.

PUMPKIN ICE CREAM DESSERT

Edna Barnes

CRUST:

16 crushed graham crackers

2 T. brown sugar

½ C. butter or oleo (softened)

Mix and press into a 9 x 13-inch pan.

For Next Layer: Soften ½ gallon ice cream and mix with 1 can pumpkin. Spread on crust and freeze.

PUMPKIN DESSERT

Maxine Francis

2 C. pumpkin

¼ tsp. nutmeg

½ C. sugar

½ C. pecans

½ tsp. salt

1 qt. vanilla ice cream (softened)

½ tsp. cinnamon

16 ginger snaps

½ tsp. ginger

Put ginger snaps in bottom of baking dish and put other ingredients after all have been mixed together. Ginger snaps can also be put on top of mixture if you want. Put in freezer until frozen. This keeps for weeks in the freezer.

CHERRY DESSERT

Mary Vance

- | | |
|----------------------------------|-----------------------------|
| 1 can cherry pie filling | 1 (8 oz.) pkg. cream cheese |
| 1 pkg. graham crackers (crushed) | 2 C. Cool Whip |
| 3 T. sugar | 1 C. powdered sugar |
| 1/3 C. melted butter | |

Mix crackers, sugar and butter; spread into 9 x 9-inch pan. Bake for 8-10 minutes at 350°. Cool. Beat cream cheese, Cool Whip and powdered sugar till smooth. Spread over crust. Spread can of cherry filling over top. (I spray the pan for easier removal.)

CHOCOLATE MINT DESSERT

Florence Johnson

- | | |
|--|-----------------------------------|
| 1/2 lb. chocolate Oreo cookies | 1/2 C. butter or oleo |
| 1 1/2 C. powdered sugar | 2 eggs |
| 1 1/2 sq. unsweetened chocolate (melted) | 3/4 C. whipped cream |
| 1/2 tsp. vanilla | 8 big marshmallows (cut-up) |
| 1/4 or 1/2 C. chopped nuts | 3/4 C. colored after dinner mints |

Crush cookies and press 2/3 crumbs into a 9 x 12-inch pan. Cream together butter, powdered sugar, eggs, and melted chocolate until fluffy. Spread over crumbs.

For Third Layer: Fold marshmallows, nuts, vanilla and whole mints into whipped cream and spread over chocolate layer. Top with the rest of the crumbs and chill at least 12 hours before serving.

LEMON DESSERT

Sondra Lobberecht

1ST LAYER:

- | | |
|--------------|-----------------------|
| 1 C. flour | 1/4 C. powdered sugar |
| 1 stick oleo | |

2ND LAYER:

- | | |
|---------------------|-------------------------------|
| 1 C. powdered sugar | 8 oz. pkg. Phil. cream cheese |
| 1 C. Cool Whip | |

3RD LAYER:

- 2 pkg. lemon instant pudding with 1/3 C. milk

4TH LAYER:

- Cool Whip

Blend together first layer and pat in a glass 8 x 8-inch baking dish. Bake at 350° for 20 minutes or until light brown; cool. Beat and spread second layer on first layer. For third layer beat lemon pudding and milk on low speed and spread on others layers then top with Cool Whip.

FOUR LAYER DESSERT

Eva Den Hartog

FIRST LAYER:

- | | |
|----------------|---------------|
| 1 C. flour | 3/4 C. pecans |
| 1 stick butter | |

SECOND LAYER:

- | | |
|------------------------|---------------------|
| 1 container Cool Whip | 1 C. powdered sugar |
| 1 (8 oz.) cream cheese | |

THIRD LAYER:

- | | |
|--------------------------------------|-----------------|
| 2 small pkg. instant vanilla pudding | 2 C. whole milk |
| 2 C. Pet milk | |

FOURTH LAYER:

- 4 1/2 oz. Cool Whip

For First Layer: Combine flour, butter and pecans. Pat in 9 x 13-inch baking dish and bake at 350° till lightly brown.

For Second Layer: Mix together Cool Whip, cream cheese and powdered sugar and pour over crust.

For Third Layer: Mix together instant pudding, Pet milk and whole milk. Pour over second layer. and top all with Cool Whip.

COCONUT CRUNCH DESSERT

Annett Wolver

- | | |
|--------------------|-------------------------------------|
| 1 C. coconut | 1 can vanilla pudding or use cooked |
| 1/2 C. nuts | pudding using only 1 1/2 C. milk |
| 1 C. flour | 1 pkg. Dream Whip |
| 1/4 C. brown sugar | Bananas |
| 1/2 C. oleo | |

Mix coconut, nuts, flour, brown sugar and oleo until crumbly. Put on a cookie sheet and bake at 350° till light brown. When its cooled put 1/2 of this crumbly mixture in 9 x 9-inch pan. Slice bananas on top of crumbs. Prepare Dream Whip and fold in pudding. Pour pudding mixture on bananas. Put rest of crumbs on top.

STRAWBERRY DESSERT

Linda Lewman

- | | |
|--|-------------------|
| 2 pkg. strawberry Jello | 2 C. hot water |
| 1/2 gallon softened strawberry ice cream | 1 angel food cake |

Dissolve Jello in hot water. Break cake into bite-size pieces. Mix dissolved Jello, ice cream and cake together. Place in 9 x 13-inch cake pan or mold; refrigerate.

PUMPKIN DESSERT

Annett Wolver
Donna Hanna

MIX:

24 graham crackers

½ C. butter

⅓ C. sugar

Press in 9 x 13-inch pan.

MIX:

2 beaten eggs

8 oz. cream cheese

¾ C. sugar

Pour over crust and bake at 350° for 20 minutes.

COOK:

2 C. pumpkin

3 egg yolks

½ C. milk

½ C. sugar

½ tsp. salt

1 tsp. cinnamon

Cook the last group of ingredients until mixture thickens. Remove from heat and add 1 envelope of plain gelatin dissolved in ¼ C. cold water. Beat 3 egg whites and ¼ C. sugar. Fold into cooled pumpkin mixture. Pour over cooled baked crust. Top with whipped cream and nuts, if desired.

BUTTERSCOTCH LAYER DESSERT

Francine Darrah

STEP 1:

1 C. flour

1 T. sugar

½ C. chopped nuts

½ C. margarine

Combine ingredients and blend well. Press into 9 x 13-inch pan. Bake for 10-15 minutes or until light brown at 350° allow to cool, while preparing the following.

STEP 2:

1 (8 oz.) pkg. cream cheese (softened)

½ of a 9 oz. carton whipped
topping

1 C. powdered sugar

Cream the cheese and powdered sugar, then fold in the whipped topping and spread over cooled crust.

For Step 3: Prepare 2 reg. size pkg. instant pudding, 1 butterscotch and 1 butter pecan or 2 butterscotch and milk by whipping according to instructions on box. Spread over cream cheese mixture.

For Step 4: Spread remaining ½ carton of whipped topping over pudding and refrigerate. Cut into squares to serve. For variation use lemon or chocolate pudding may be used.

PINK LEMONADE DESSERT

Francene Darran

60 Ritz crackers (rolled fine)

¼ C. powdered sugar

½ C. butter or oleo

2 env. Dream Whip (whipped)

1 can Eagle Brand milk

1 can pink lemonade (pink coloring
can be used in reg. lemonade)

Mix with hands, crackers, powdered sugar and butter until well blended. Butter a 9 x 13-inch and spread mixture over the bottom, saving some to sprinkle on top of dessert. Mix lemonade, milk and Dream Whip. Pour over crumb mixture and top with remaining crumbs and refrigerate.

FRUIT PIZZA

Susie Osterloh

Sugar cookie dough

8 oz. pkg. cream cheese

1 tsp. vanilla

½ C. sugar

Fruit & nuts (you need different
fruit to make each round)

Make pizza crust in pizza pan from sugar cookie dough. Bake crust at 400° till lightly browned. Blend together the cream cheese, vanilla, and sugar. Spread this over cooled crust. Arrange nuts and fruit such as peaches, bananas, apples, pears, grapes, melons, oranges, pineapple, strawberries, cherries, etc. around edge, each round with a different fruit.

BAKED CUSTARD

Polly Denning

4 C. scalded milk

5 eggs

½ C. sugar

¼ tsp. salt

A little grated nutmeg

Beat eggs and add sugar and salt; pour on slowly the hot milk. Pour into a greased baking dish or custard cups and sprinkle with nutmeg. Set in a pan of hot water in slow oven, 350° about an hour or until a knife comes out clean when stuck in the middle of custard.

CORN PUDDING

Cleo Jones
Ottumwa, Ia.

1 can cream style corn

2 T. sugar

2 T. flour

1 tsp. salt

½ C. diced American cheese

½ C. diced green pepper

2 beaten eggs

Mix ingredients in order given. Bake in a buttered casserole at 350° for 1 hour. Diced ham maybe added also.

RICE PUDDING WITH STRAWBERRY SAUCE

Becky Wolver

2 pkg. unflavored gelatin	½ tsp. cinnamon
½ C. water	¼ tsp. salt
2 C. water	1/8 tsp. nutmeg
½ C. sugar	3 C. cooked rice
1½ tsp. vanilla	1 C. heavy cream
1 (10 oz.) pkg. frozen strawberries in syrup (thawed)	

In a small saucepan, sprinkle gelatin over water; set aside for 5 minutes to soften. Heat over low heat, stirring 3 to 5 minutes or until gelatin is dissolved. Cool for 10 minutes. In large bowl combine milk, sugar, vanilla, cinnamon, salt, and nutmeg. Gradually beating gelatin. Stir in rice. Cover and refrigerate until mixture mounds when dropped from a spoon, about 45 minutes. In chilled bowl, with chilled beaters, beat cream until stiff. Fold in rice mixture. Spoon into 1½ quart mold or bowl. Chill for 6 hours. To unmold, run knife around edge of mold. Invert onto serving plate. In blender, process strawberries with syrup until pureed. Serve with rice pudding mold. (Calories per serving is about 320.)

APPLESAUCE PUDDING

Cindy Chambers

2 C. applesauce	1 tsp. cinnamon
⅓ C. packed brown sugar	1 C. Bisquick
¼ C. margarine	⅓ C. sugar

CINNAMON WHIPPED CREAM:

¾ C. whipped cream	1 tsp. cinnamon
2 T. powdered sugar	

Heat oven to 375°. Grease and flour round pan. Mix applesauce, brown sugar, and cinnamon. Pour in pan. Mix Bisquick, sugar and cut in margarine thoroughly. Spoon over applesauce mixture. Bake for 30-35 minutes. Serve with cinnamon whipped cream. For cinnamon whipped cream, just mix ingredients together.

EASY FRUIT AND PUDDING SALAD

Phyllis Harding

1 (16 oz.) can Lite chunky fruit (undrained)	1 can mandarin oranges, undrained
1 (8 oz.) can pineapple chunks (drained)	1 box instant lemon pudding
2 bananas (sliced)	

Put in a large bowl, the chunky fruit and mandarin oranges (juice also) and the drained pineapple chunks. Sprinkle the pudding mix over all, then mix together. Add the bananas and fold gently. Can be used right away. Fruit cocktail may be used also.

CARAMEL PUDDING

Annett Wolver

2 C. white sugar
1/3 C. real butter
2 C. water
3 T. cornstarch

1 pt. Half & Half or
frozen coffee creamer
1 tsp. vanilla
Pinch of salt

In an iron skillet over medium heat cook sugar and butter till it turns to liquid. Pour in water, and sugar mixture will harden. Cook this until it is liquid again. Mix cornstarch with Half & Half, vanilla and salt. Add this cream mixture to the skillet and cook until thick pudding. Very good on ice cream or unfrosted cake. (Mom Wolver made this when her children were young. She had real cream to use.)

BERRY JELLO DELIGHT

Fran Katko

1 pkg. Jello (strawberry or raspberry)
1 C. boiling water

1/2 pt. vanilla ice cream
1 small pkg. frozen strawberries or
raspberries

Combine Jello and boiling water; add ice cream until melted. Add berries. May top with Cool Whip.

FRUIT SLUSH DESSERT

Fran Katko

1 can frozen apple juice
1 can frozen orange juice
4 cans water
1 can fruit cocktail & juice

1 can (small) crushed pineapple &
juice
Strawberries & bananas (optional)

Mix all together and freeze. Take out of freezer 1/2 hour before serving to let mellow. Nice cool summer treat.

CROCK POT BREAD PUDDING

Vicky Osterloh

6 slices buttered bread (cubed)
3/4 C. brown sugar
4 eggs
1 qt. milk

1 tsp. vanilla
1 C. raisins
Cinnamon or nutmeg

Put brown sugar in bottom of crock pot. Then put cubed bread on top of brown sugar. In bowl beat eggs and add milk, raisins and vanilla. Pour this mixture over bread. Sprinkle with cinnamon or nutmeg. Do not stir. Bake in crock pot for 2 hours on high setting.

STRAWBERRY-RHUBARB PUFF

Audrey Johnston

1 pkg. (16 oz.) frozen rhubarb (thawed)
1 pkg. (10 oz.) frozen strawberries (thawed)
 $\frac{1}{2}$ C. sugar
2 C. flour
2 T. sugar
3 tsp. baking powder

1 tsp. salt
 $\frac{1}{3}$ C. salad oil
 $\frac{2}{3}$ C. milk
Butter
2 T. sugar
1 tsp. cinnamon

Heat oven to 450°. In ungreased baking pan, 9 x 9 x 2-inches. Mix rhubarb, strawberries and $\frac{1}{2}$ C. sugar; place in oven. Measure flour, 2 T. sugar, baking powder and salt into bowl. Pour oil and milk into measuring cup (do not stir together); pour all at once into flour mixture. Stir until mixture cleans side of bowl and forms a ball. Drop dough by 9 spoonfuls onto hot fruit. Make an indentation in each biscuit; dot with butter. Mix 2 T. sugar and cinnamon; sprinkle on biscuits. Bake for 20 to 25 minutes. Serve warm. Makes 9 servings.

For Fresh Strawberry-Rhubarb Puff: Substitute 3 C. cut-up fresh rhubarb and 1 pt. fresh strawberries, cut-up for the frozen rhubarb and strawberries. Increase the $\frac{1}{2}$ C. sugar to $1\frac{1}{2}$ to 2 C.; add $\frac{1}{2}$ C. water to fruit-sugar mixture.

MOUNTAIN DEW SALAD

Vicky Osterloh

2 C. Mountain Dew
2 C. hot water
2 pkg. lemon Jello
1 can (#303) crushed pineapple

2 bananas
1 C. small marshmallows
1 lemon pie filling
1 C. Cool Whip

Dissolve Jello in hot water and add Mountain Dew. Chill until partially firm in 9 x 13-inch cake pan. Stir in bananas, marshmallows and pineapple. Let stand till firm. Mix pie filling and Cool Whip together, then put on top of Jello mixture.

ESCALLOPED PINEAPPLE

Cleo Jones
Ottumwa, Ia.

$\frac{3}{4}$ C. melted butter
9 slices fresh bread cubes (cut off crusts)
3 eggs (beaten)
1 C. milk

1 C. sugar
1 (2 lb.) can chunk pineapple &
juice
1 tsp. vanilla

Mix butter, bread, sugar, and eggs. Add milk, pineapple, and vanilla. Bake at 350° in a 10 x 10-inch dish which has been buttered for 45-50 minutes. Serve hot with main course. Especially good with ham or turkey. Serves 8 or more.

BLUEBERRY JELLO

Beverly Lehman

BOTTOM LAYER:

1 C. Half & Half

2 C. sour cream

2 C. sugar

1 env. plain gelatin in $\frac{1}{4}$ C. water

1 tsp. vanilla

TOP LAYER:

1 pkg. raspberry Jello

1 can blueberry pie filling

1 C. boiling water

Bring the Half & Half and the sugar almost to a boil. Add the vanilla, sour cream and gelatin and spread in long pan for bottom layer. Then let set about an hour. Dissolve the Jello in the boiling water and add the pie filling and pour on bottom layer and refrigerate. I use a 9 x 13-inch pan.

COCONUT FLUFF

Patricia Den Hartog

FIRST LAYER:

$\frac{1}{4}$ C. brown sugar (packed)

$\frac{1}{2}$ C. margarine

1 C. flour

1 C. coconut

SECOND LAYER:

3 pkg. instant pudding (any flavor)

4 C. milk

13 oz. container Cool Whip

Mix together brown sugar, flour and margarine. Add coconut and spread in 9 x 13-inch pan. Bake at 350° for 5 to 10 minutes; loosen and break up crust. Let cool then press into 9 x 13-inch pan, saving some crust for topping.

For Second Layer: Mix pudding and milk; fold in Cool Whip and pour over crust and sprinkle remaining crust pieces over top.

BAKED APPLES

Edna Barnes

DRESSING:

1 large T. cornstarch

Pinch of salt

$\frac{1}{2}$ C. sugar

1 tsp. butter or oleo

1 C. milk

Remove from heat and add 1 tsp. vanilla. Bake the apples, peeled, sweetened and sugared. Place in serving dish. Add the dressing and sprinkle with cinnamon.

GLORIFIED RICE

LaRue Powell

1 C. cooked rice (cooled)
1/3 C. sugar
1 (13 1/2 oz.) can crushed pineapple (drained)
1/2 tsp. vanilla
1/3 C. miniature marshmallows

2 T. maraschino cherries
(drained & chopped)
1 C. chilled cream (whipped or
Dream Whip)

Add sugar and vanilla to cream when whipping. Add rice, pineapple, marshmallows and cherries to cream and chill.

EGG CUSTARD IN ELECTRIC SKILLET

Myrtle Harper

5 eggs
4 C. milk
1/4 C. sugar

1/2 tsp. salt
1/2 tsp. vanilla

Set skillet at 120°. Place 2 paper towels in bottom and pour in 1/2-inch water. Beat eggs and set aside. In heavy sauce pan combine milk, sugar, salt, and vanilla; heat to boiling but do not boil. Pour slowly over eggs and stir. Pour into 4 custard cups (1 1/4 C. size) that have been set in the skillet of hot water. Bake for about 20 minutes. Insert knife in center and when comes out clean take cups from hot water. Sprinkle with dash of nutmeg, if desired.

RHUBARB CRISP

Helen McLoney

6 C. rhubarb
2 C. sugar

6 T. flour

TOPPING:

1 C. rolled oats
1 1/2 C. flour

1 C. brown sugar
1 C. margarine

Mix rhubarb, sugar, and flour; put in 9 x 13-inch pan and let stand for 10 minutes.

For Topping: Mix all ingredients well and sprinkle over top. Bake at 325° for 40 minutes. Serve with cream, whipped cream or ice cream.

*Tomorrow is the longest day in the week.
It has to be, because of all the things we are going to do then.*

LEMON PINEAPPLE FLUFF

Annett Wolver

GRAHAM CRACKER CRUST:

30 graham cracker squares (crushed)
4 T. melted butter

½ C. sugar

FILLING:

1 C. sugar

8 egg yolks

1 C. drained pineapple

1 pkg. lemon gelatin

8 egg whites

½ C. sugar

Mix all crust ingredients and press in 9 x 12-inch container. Mix together egg yolks, sugar, and pineapple. Cook until thickens. Remove from stove to cool and add lemon gelatin. Beat egg whites until stiff. Add the ½ C. sugar a little at a time. Fold into cooled egg gelatin mixture. Pour this over graham cracker crust.

STRAWBERRY CREAM SQUARES

Cindy Chambers

2 (3 oz. ea.) pkg. strawberry Jello

2 C. boiling water

2 (10 oz. ea.) pkg. frozen strawberries

1 (13½ oz.) can crushed pineapple

2 large bananas (finely sliced)

1 C. sour cream

Dissolve Jello in boiling water. Add frozen strawberries and stir until thawed. Add pineapple and bananas. Pour half into 8 x 8 x 2-inch pan. Chill until firm. Spread evenly with sour cream. Pour remaining gelatin on top. Chill until firm and cut into squares.

RHUBARB DESSERT WITH CRUST

Elaine Haselhuhn

2 C. flour

½ C. powdered sugar

2½ C. sugar

1½ tsp. baking powder

4 C. rhubarb

½ C. oleo

4 eggs

½ C. flour

1 tsp. vanilla

Few drops red food coloring

Combine flour, oleo, and powdered sugar. Press into 9 x 13-inch baking dish. Bake for 10 minutes only at 350°. Beat eggs, sugar, flour, baking powder, vanilla and coloring. Last stir in rhubarb. Pour over hot crust. Bake at 350° for 45-50 minutes.

RHUBARB SWIRL

Elaine Haselhuhn

- | | |
|---------------------------------------|--------------------------|
| 3 C. diced rhubarb | ¾ C. sugar |
| 1 box strawberry Jello | 1 tsp. strawberry flavor |
| 1 (3 oz.) box instant vanilla pudding | 1½ C. milk |
| 1 (8 oz.) container whipped topping | 1 tsp. vanilla |

Let rhubarb and sugar stand for 1 hour. Cook until tender. Add strawberry Jello and stir until dissolved. Cool until syrupy. Prepare pudding mix and when thick add whipped topping; mix well. Pour cooled rhubarb into pudding mix. Swirl lightly and pour into pretty serving bowl.

MARLENE'S COCONUT FLUFF

Velma Powers

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|------------------|------------|
| ¼ C. brown sugar | 1 C. flour |
| ½ C. oleo | |

Cut into like pie crust. Add 1 C. coconut and press into 9 x 13-inch pan. Bake for 5 to 10 minutes. Stir frequently to keep loose. Save some above for topping.

2ND LAYER:

- | | |
|--------------------------------|------------|
| 3 pkg. instant coconut pudding | 3½ C. milk |
|--------------------------------|------------|

TOPPING:

- 8 oz. container Cool Whip

Mix together pudding and milk; pour over crumbs. Add topping and cool.

GLORIFIED RICE

Martha Ann Emanuel

- | | |
|---------------------------|------------------------------|
| ½ C. rice | 1 tall can crushed pineapple |
| Pinch of salt | (drained) |
| 1 pkg. lemon gelatin | ½ C. sugar |
| 1 C. cold pineapple juice | |

Boil rice with salt in plenty of water until tender. Drain in sieve and rinse well with cold water. Dissolve lemon gelatin in 1 C. hot water. Add pineapple juice. Cool until it begins to jell then beat until foamy. Add crushed pineapple to cooked rice and Jello. Whip cream or Cream Whip and add sugar. Fold into mixture of rice, pineapple, and gelatin; refrigerate. For Christmas use lime gelatin and add marsaschino cherries. I also like marshmallows and mandarin oranges in mine.

STRAWBERRY DREAM DELIGHT

Linda Russell

1 box strawberry Jello
1½ C. boiling water
1 tsp. red food coloring
1 qt. sliced strawberries

1 C. sugar
3 T. cornstarch
1 T. lemon juice
2 baked pie shells

Combine Jello, sugar and cornstarch. Add boiling water and boil until mixture coats spoon (3-4 minutes). Remove from heat and add red color and lemon juice. Let cool completely but not congealed. Place sliced strawberries in pie shell and pour topping over. Let congeal in refrigerator.

CHERRY SALAD

Jerry Den Hartog

¾ C. water
¾ C. sugar
1 can cherry pie filling
1 (6 oz.) pkg. cherry gelatin
1 T. lemon juice

1 No. 2 can crushed pineapple
(undrained)
¾ C. Pepsi or Diet Pepsi
½ C. nuts

Combine sugar and water; bring to boil. Add pie filling and bring back to a boil. Pour in cherry gelatin; stir and add pineapple, lemon juice, Pepsi and nuts. Pour into 2-quart dish and refrigerate. Tastes like cranberry salad.

PINEAPPLE DELIGHT

Cleo Jones

2 C. crushed vanilla wafers
1 can (20 oz.) crushed pineapple
1 qt. vanilla ice cream

½ C. chopped nuts
1 pkg. lemon Jello
½ C. chopped maraschino cherries

Crush wafers and spread in 9 x 13-inch pan. Drain pineapple. Use 1 C. juice, heating it and use to dissolve Jello. Pour liquid over ice cream and whip till fluffy. Add pineapple, nuts, and cherries. Pour over crumbs in pan and sprinkle with a few remaining crumbs. Chill overnight.

PEACH SALAD

Annett Wolver

1 pkg. Royal peach Jello
1 pkg. vanilla pudding
1½ C. water

1 pkg. Dream Whip
1 can sliced peaches (drained)
Bananas (optional)

Cook until clear the Jello, pudding and water. Let cool. Add Dream Whip and peaches.

FRUIT SALAD

Pam RoBus

2 (20 oz. ea.) cans chunk pineapple
1 large can sliced peaches
1 (16 oz.) box frozen strawberries
1 (6 oz.) pkg. strawberry Jello
3 T. minute tapioca

3 cans mandarin oranges
4 slices bananas
2 (3 oz. ea.) pkg. reg. vanilla
pudding

Drain and save juice from canned fruit. Combine 4 cups of juice, Jello, pudding and tapioca in saucepan. Cook slowly till thick. Cool and pour over canned fruit. Add thawed strawberries and bananas. Mix and keep covered. This will keep several days, so can be made ahead.

PEACH SALAD

Grace Francis

2 (3 oz. ea.) box peach Jello
1 box reg. vanilla pudding

14 large marshmallows
1 (29 oz.) can sliced peaches

Mix together two 3 oz. boxes of peach Jello, 1 box reg. vanilla pudding mix and 3 C. water. Bring to a boil and add fourteen large marshmallows; stir till melted. Pour all this into dish and add 1 large 29 oz. can of sliced peaches (juice and all). Stir and chill to set.

FINGER GELATIN

Dorothy Fagen
Jan Cruzen

4 env. unflavored gelatin
2½ C. cold water
2 C. hot water

1 C. sugar
2 pkg. (6 oz. ea.) strawberry gelatin
1 C. cold water

Add unflavored gelatin to the 2½ C. cold water; let stand. In a good size pan put the hot water, strawberry gelatin and sugar. Heat, stirring until it starts to boil. Mix with the first mixture; stir until all is dissolved then stir in the 1 C. cold water. Pour in two 7 x 10-inch pans. When set solid cut into squares or long finger strips.

FINGER JELLO

Elaine Haselhuhn

3 (3 oz. ea.) pkg. Jello
4 C. boiling water

4 pkg. Knox gelatin

Mix all above ingredients together. Stir until dissolved. Pour into a greased 9 x 13-inch dish. When set cut in pieces.

CRANBERRY SALAD

Fran Katko

- | | |
|-----------------------|------------------------|
| 1 pkg. lemon Jello | ½ C. ground celery |
| 1½ C. hot water | 1 C. drained pineapple |
| ½ C. pineapple juice | ½ C. cut grapes |
| ½ C. sugar | ½ C. nuts |
| ¾ C. ground cranberry | |

Dissolve Jello and sugar in water; add pineapple juice. Let set until starts getting thick. Add the rest of ingredients and let set in refrigerator until firm.

SALAD

Helen Davis

- | | |
|--|--|
| 1 (3 oz.) pkg. apricot Jello | 1 large jar apricot with tapioca baby food |
| ¾ C. sugar | |
| 1 flat can (8¼ oz.) crushed pineapple | 1 (8 oz.) container Cool Whip |
| 1 (8 oz.) pkg. cream cheese (softened) | |

Mix together in saucepan the Jello, sugar, and crushed pineapple with juice; bring to a boil and mix well. Remove from heat and cool thoroughly. While mixture is cooling, mix softened cream cheese with jar of baby food and combine with cooled Jello mixture. Fold in Cool Whip and refrigerate. This is also good using cherry baby food and cherry Jello or peach baby food and peach Jello.

PINK CHAMPAGNE SALAD

Helen Davis

- | | |
|--|--|
| 1 (8 oz.) pkg. cream cheese (softened) | 1 (10 oz.) pkg. frozen sliced strawberries (juice & all) |
| ¾ C. sugar | |
| 1 large #2 can crushed pineapple (drained) | 1 (9 oz.) container Cool Whip |

Mix together cream cheese and sugar. Add other ingredients and place in 9 x 13-inch pan or large bowl. Will serve 12-14 people.

ORANGE SHERBET SALAD

Rose Nicholson

- | | |
|-----------------------------|-----------------------------------|
| 2 pkg. orange Jello | 1 pt. orange sherbet |
| 1½ or 2 C. hot water | 2 cans mandarin oranges (drained) |
| 1 small container Cool Whip | 1 tsp. lemon juice |

Dissolve Jello in hot water and add juice of oranges. Add sherbet, oranges and chill until thick; then add Cool Whip and lemon juice. Put in 9 x 13-inch pan.

EASY STRAWBERRY SALAD

Rose Nicholson

¾ of an oblong angel food cake
1 C. cold milk
1 pt. vanilla ice cream
1 pkg. instant vanilla pudding

1 (10 oz.) pkg. frozen strawberries
1 small pkg. strawberry Jello
1 C. boiling water

Tear angel food cake in small pieces. Make a layer in the bottom of an 8 x 10 inch pan or smaller. Mix milk and instant pudding; mix ice cream into the pudding and make a layer of the pudding mixture over the cake, but do not mix. Refrigerate. Mix Jello and water. After Jello is dissolved add strawberries and stir until it starts to set. Make a layer over the rest and refrigerate.

ORANGE TAPIOCA JELLO SALAD

Marla Davis

1 pkg. orange Jello
1 can mandarin oranges

1 env. Dream Whip
2 pkg. vanilla tapioca pudding

Combine 3 C. water with Jello and pudding; cook till thick. Cool to thicken more. Add mixed Dream Whip and drained oranges; refrigerate.

BAKED APPLES

Cleo Jones

Apples
¾ C. water
Red food coloring

1 C. sugar
4 T. cornstarch
1 tsp. cinnamon

Peel apples, core and cut into quarters. Place in 9 x 13-inch baking dish. Add ¾ C. water mixed with some red color. Pour over apples and cover tightly with foil. Bake at 375° for ½ hour. Have ready 1 C. sugar, 4 T. cornstarch and 1 tsp. cinnamon mixed. Pour over apples when done. Put foil back on and place in oven for 5 minutes. Chopped nuts may be added also. Serve warm or cold.

RHUBARB CRUNCH

Kathy Schippers

4 C. rhubarb
1½ C. sugar

3 T. flour

1 C. brown sugar
1 C. oatmeal
½ C. oil

1½ C. flour
½ C. oleo (melted)

Mix together and place on rhubarb mixture. Bake at 375° for 40 minutes.

RHUBARB CRUNCH

Mildred Watkins

MIX UNTIL CRUMBLY:

¾ C. oatmeal (uncooked)

1 C. brown sugar

½ C. melted margarine

1 tsp. cinnamon

1 C. flour

Press half the crumbs into a greased 9-inch pan. Cover with 4 C. diced rhubarb. Combine the following in saucepan:

1 C. sugar

2 T. cornstarch

1 C. water

1 tsp. vanilla

Cook until thick and clear. Pour over rhubarb and top with remaining crumbs. Bake at 350° for 1 hour. Serve warm plain or with whip cream or ice cream.

APPLE CRISP

Marsha Lobberecht

4 C. sliced apples

¾ C. brown sugar

½ C. flour

½ C. rolled oats

¾ tsp. cinnamon

¾ tsp. nutmeg

⅓ C. soft butter

Mix the last 6 ingredients and put on top of apples. Bake at 350° until done.

APPLE CRISP

Lavon Brown

⅓ C. sifted flour

1 tsp. cinnamon

1 C. quick oats

⅓ C. melted butter

½ C. packed brown sugar

4 C. sliced apples

½ tsp. salt

1 tsp. lemon juice

Combine the first 5 ingredients in bowl. Add butter, mixing well. Place apples in shallow greased baking dish. Sprinkle with lemon juice and top with oats mixture. Bake at 375° for 30 minutes. Yields: 4-6 servings.

*Have you ever wondered why they put holes in Swiss cheese
when it's the Limburger cheese that needs the ventilation?*

APPLE CRISP

Jennie Knoot

APPLE MIX:

4 C. peeled & sliced apples
1 T. lemon juice
½ C. brown sugar

1 tsp. cinnamon
Sprinkle of nutmeg & cloves

TOPPING:

½ C. flour
½ C. rolled oats (quick)
¼ C. brown sugar
6 T. margarine

2 T. honey
2 T. molasses
½ tsp. cinnamon

For Apple Mix: Mix and pour in 6 x 10 x 2-inch baking dish.

For Topping: Combine all topping ingredients together and mix with fork till crumbly. Spread over apples. Bake at 350° for 50 to 60 minutes. Makes about 6 servings.

CANDY

PEANUT BUTTER FUDGE

Darlene Miller
Maxine Francis

2 C. sugar
⅔ C. milk
1 C. peanut butter

1 C. marshmallow creme
1 tsp. vanilla

Cook sugar and milk to soft ball stage. Add peanut butter, marshmallow creme and vanilla. Mix well and pour into buttered pan. This recipe can be doubled.

PEANUT BUTTER FUDGE

Katie Mattix

2 C. white sugar
4 T. butter
1 C. milk

2 C. brown sugar
¼ tsp. salt

ADD:

1 C. marshmallow

1 C. peanut butter

Cook to soft ball stage. Add 1 pint marshmallow creme and 1 C. peanut butter. Beat well and pour into buttered pan and cut into squares.

CANDY

Polly Denning

- | | |
|---|-------------------------------------|
| 4½ C. sugar | 3 pkg. Nestles chocolate chips |
| 1 tall can milk (be sure to use can milk) | 2 (5 oz. ea.) jars marshmallow whip |
| 1½ cubes (sticks) butter or margarine | 2 or 3 C. walnuts |

Bring to a rolling boil the sugar, milk and butter. Cook for 8 minutes and 25 seconds. Take off fire and add chips, marshmallow whip, and nuts. Pour in a buttered pan or baking dish. Makes 5 lbs.

PEANUT CLUSTERS

Vivian Jones

- | | |
|---|--------------------------|
| 1 pkg. white bark | 2 medium bags of peanuts |
| 1 large pkg. semi-sweet chocolate chips | |

SOFT CENTERS:

- | | |
|----------------------|-------------------|
| 1 stick margarine | Maple flavoring |
| 1 lb. powdered sugar | Few drops of milk |

Melt bark and chips in a double boiler. Mix in peanuts and drop on waxed paper.

For Soft Centers: Mix well and make into small balls. Pour peanut cluster mixture over each ball and let cool.

DATE BALLS

Mary Welch

- | | |
|---------------------|----------------------|
| 30 dates (chopped) | 1 C. sugar |
| 1 tsp. butter | 2 eggs (well-beaten) |
| 2½ C. Rice Krispies | 1 T. vanilla |
| Nuts & coconut | |

Combine dates, sugar, butter and eggs. Cook until thick, stirring constantly. Remove from heat and mix in Rice Krispies, vanilla and nuts. When cool grease hands and form into balls. Roll in crushed cereal or coconut. Coconut may be added to mixture, if desired. Chill.

ROCKY MOUNTAIN CANDY

Edna Barnes

- | | |
|--------------------------|-----------------------------|
| 2 lb. white almond bark | 1 C. chunky peanut butter |
| 3 C. Rice Krispies | 2 C. miniature marshmallows |
| 2 C. dry roasted peanuts | |

Melt almond bark until soft in a 250° oven. Stir in all the remaining ingredients.

FANNIE MAY FUDGE

Vicky Osterloh

- | | |
|---|-----------------------------------|
| 4 C. sugar | 18 oz. milk chocolate (cut-up) |
| 1 C. whole milk | 12 oz. semi-sweet chocolate chips |
| 1 tsp. vanilla | 2 oz. unsweetened chocolate |
| 25 large marshmallows (cut in small pieces) | (cut-up) |
| 1 C. butter (no margarine) | 1 C. nuts (optional) |

Mix together milk, sugar, vanilla, and butter. Boil this mixture for 2 minutes. Turn off heat. Add cut-up marshmallows and stir until melted. Add chocolates, one kinds at a time. Stir rapidly until melted. Add nuts at this time, if desired. Grease with butter a 12 x 16 x 1-inch sheet cake pan or two 9 x 13-inch pans. Put fudge in pans. Wait until sets before cutting.

DATE ROLL CANDY

Maxine Francis

- | | |
|------------------------|--------------------|
| 3 C. sugar | 1 C. chopped dates |
| $\frac{3}{4}$ C. syrup | Pinch of salt |
| 1 C. milk or cream | 1 tsp. vanilla |
| 1 C. coconut | 1 C. nuts |

Cook sugar, syrup and milk to soft ball stage; add dates and cook for 5 minutes, stirring constantly. Beat and add salt and vanilla. Continue beating until creamy. Add coconut and nuts and stir until hard to handle. Pour on wet cloth and wrap cloth around it. Refrigerate and cut off as used.

VELVEETA FUDGE

Pam Evans

- | | |
|-----------------------|----------------------|
| 1 lb. butter | 4 lb. powdered sugar |
| 1 lb. Velveeta cheese | 1 tsp. vanilla |
| 1 C. cocoa | 1 C. nuts |

Over medium heat melt butter and cheese, stirring until smooth. Mix powdered sugar, cocoa, vanilla, and nuts. Mix and spread in buttered pan. Cut when cool.

PENUCHE

Anna Glenn

- | | |
|-----------------------|---|
| $\frac{1}{2}$ C. oleo | 1 $\frac{3}{4}$ C. to 2 C. powdered sugar |
| 1 C. brown sugar | 1 C. nuts |
| $\frac{1}{4}$ C. milk | |

Cook oleo and brown sugar 2 minutes over low heat; stir. Add milk and bring to a boil. Cool to room temperature. Add powdered sugar and nuts. Pour onto greased plate and let cool. Cut in small squares. Makes a small batch.

CEREAL CANDY

Susie Osterloh

5 C. cornflakes
1 C. peanuts
1 C. thin cream
1 C. white corn syrup
2 tsp. vanilla

3 C. Rice Krispies
1 C. coconut
1 C. sugar
1 T. butter

Cook cream, sugar, corn syrup, butter, and vanilla to soft ball stage. Stir into corn flakes, Rice Krispies, peanuts and coconut which have been mixed together in large bowl. Pour out on buttered cookie sheet. Pat out with buttered hand. Cut as desired.

PINEAPPLE FUDGE

Mable Billings

2 C. granulated sugar
1 C. brown sugar
½ C. light cream
1 No. 2 can crushed pineapple (drained)

2 T. butter or oleo
2 tsp. ginger
2 tsp. vanilla
1 C. nuts

Combine sugars, cream, and pineapple. Cook, stirring occasionally to soft ball stage (236°). Remove from heat. Add butter, ginger and vanilla. Cool at room temperature until lukewarm. Beat until mixture loses gloss. Add nuts and pour into buttered 8 x 8-inch pan. Cut when firm. Makes 24 pieces.

MARSHMALLOW BALLS

Susie Osterloh

1 jar caramel or butterscotch ice cream topping
1 pkg. large marshmallows

Put ice cream topping in a saucepan. Heat a little bit. Dip marshmallow in it, then roll in Rice Krispies and cool on rack.

PEANUT CLUSTERS

Sandee Dutmers

1 (12 oz.) pkg. chocolate chips
1 (12 oz.) pkg. butterscotch chips

1 lb. roasted Spanish peanuts or
dry roasted

Melt chips in double boiler over low heat. Stir in peanuts and drop by spoonfuls on waxed paper; cool. Yield approximately 4 dozen clusters.

DROP FUDGE

Lavon Brown

$\frac{2}{3}$ C. milk
2 (1 oz.) sq. unsweetened chocolate
2 C. sugar

2 T. butter or margarine
 $\frac{1}{2}$ C. chopped nuts (optional)

In a saucepan heat and stir milk and chocolate until chocolate melts over low heat. Add sugar and bring to a boil slowly until it reaches soft ball stage (234°); stir often. Remove from heat and carefully place in pan of cold water; do not stir. Add butter when cool. Beat until no longer shiny and it starts to thicken. Add nuts and quickly drop by teaspoonfuls onto waxed paper. Yield: 1 lb. fudge.

PECO FLAKE CANDY

Evelyn Den Hartog

2 C. sugar
1 C. light corn syrup
1 C. water
2 C. raw peanuts (or 12 oz. or 16 oz. pkg.)
1 tsp. salt

1 T. butter
1 tsp. vanilla
1 tsp. soda
2 C. raw chipped coconut or $\frac{1}{2}$ of
12 oz. pkg.

Combine sugar, syrup and water in heavy saucepan. Cook, stirring constantly until sugar dissolves, 230°. Add peanuts. Cook, stirring occasionally to hard crack stage (300°). Add butter, vanilla, soda and salt; stir to blend. Stir in coconut, and pour onto two well buttered cookie sheets. While still warm pull out to desired thinness. When cold crack into pieces. Makes 2 lbs. Variation: Use 1 C. packed brown sugar instead of white sugar.

PRALINES

Evelyn Den Hartog

3 C. sugar
1 tsp. vinegar
3 C. pecans

1 C. water
1 T. butter

Combine sugar, water and vinegar. Cook to softball (236°). Add butter and nuts. Remove from heat and beat until mixture starts to thicken. Drop by teaspoon onto waxed paper.

Success comes to the person who refuses to give up.

CRUNCHY BUTTER TOFFEE

Evelyn Den Hartog

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|-------------|--------------------------------|
| 1 C. sugar | 12 oz. pkg. chocolate chips |
| ½ tsp. salt | ½ C. butter |
| ¼ C. water | 1 C. chopped walnuts or pecans |

In heavy saucepan combine sugar, salt, water, and butter. Cook to light crack stage (285°). Add ½ C. nuts and pour onto well greased cookie sheet; cool. Melt chocolate chips and spread half on top and sprinkle with ½ C. nuts. When set turn and repeat with remaining chocolate. Break into pieces.

PEANUT BRITTLE

Evelyn Den Hartog

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|--------------------------|----------------|
| 1 C. white corn syrup | 2 T. butter |
| 2 C. granulated sugar | 2 tsp. vanilla |
| ½ C. water | 2 tsp. soda |
| 1 lb. bag of raw peanuts | ½ tsp. salt |

Combine syrup, sugar and water. Bring slowly to 230° or until syrup spins a thread. Add peanuts and continue to cook to 300°. Remove from heat and add butter, vanilla, soda, and salt. Stir until blended. Pour into two well buttered jelly roll pans (15½ x 10½-inches). When cool break into pieces. Makes about 1½ lbs.

NO BAKE CRUNCH

Evelyn Den Hartog

- | | |
|------------------------------|-----------------------------|
| 1 C. dates (chopped) | 2 T. melted butter |
| 1 C. powdered sugar (sifted) | 12 oz. pkg. chocolate chips |
| 1 C. crunch peanut butter | 1½-inch square paraffin |
| 1 C. Rice Krispies | |

Mix all ingredients, except chips and paraffin. Form into balls. Let cool at least 1 hour in refrigerator. Melt chips and paraffin in double boiler. Let cool slightly then dip balls and put on wax paper.

NOUGAT

Evelyn Den Hartog

- | | |
|-----------------------|----------------------|
| 1 C. sugar | ¼ tsp. salt |
| ⅓ C. light corn syrup | 2 egg whites |
| ⅓ C. strained honey | ¼ tsp. vanilla |
| ¼ C. water | 1 C. chopped walnuts |

Combine sugar, corn syrup, honey and water. Cook, stirring only until sugar dissolves, to very hard ball stage (260°). Add salt to egg whites and beat stiff. Slowly pour syrup over egg whites, beating constantly. Add vanilla and beat until stiff enough to hold its shape. Add nuts and drop from teaspoon onto greased pan or spread into greased 8 x 8 x 2-inch pan. Cool and cut into pieces. Can dip into melted dipping chocolate, if desired.

WHITE FRUITED FUDGE

Ethel Dannen

2 C. sugar
1 C. light cream or Half & Half
¼ C. butter
¼ C. light corn syrup
¼ tsp. salt
1 C. miniature marshmallows

1 tsp. vanilla
½ C. chopped walnuts
⅓ C. chopped red candied cherries
⅓ C. chopped green candied cherries

Combine sugar, cream butter, syrup, and salt in heavy 2-quart saucepan. Bring to gentle boil over low heat. Continue cooking, stirring frequently until mixture reaches the soft ball stage, 238°-240°. Remove from heat. Stir in marshmallows and vanilla until marshmallows melt and candy starts to lose its gloss. Stir in nuts and fruit. Stir until candy starts to set. Pour in 8-inch square pan. Cool and cut.

ENGLISH TAFFY

Katie Mattix

1 C. sugar
3 T. water
1 tsp. vanilla

½ lb. butter (not margarine)
3 small Hershey candy bars
¾ C. finely chopped pecans

Cook sugar, water, vanilla and butter in saucepan or skillet till it turns brown (about 10 minutes), stirring constantly. Pour into buttered pan. Lay Hershey bars on top and spread around. Spread pecans on top.

HEATH BAR

Annett Wolver

½ lb. real butter ONLY
3 T. cold water
1 C. sugar

½ tsp. vanilla
6 or 7 Hershey candy bars

Combine butter, water, and sugar in saucepan. Cook for 10 minutes or till coffee color. Take off heat and add vanilla. Pour on a buttered cookie sheet. Break up candy bars and put over hot mixture. When melted spread over all. Add a few nuts.

BUTTER FUDGE

Evelyn Lobberecht

1 C. canned milk
½ C. butter

2 C. sugar
1 T. syrup

Cook all together to a soft ball stage then stir and string till almost set. Pour in greased pan.

BIG BATCH CHERRY MASH CANDY BARS

Annett Wolver

1 can Eagle Brand milk
1 stick margarine
2 tsp. vanilla
2 lb. powdered sugar

1 large (16 oz.) jar maraschino
cherries (drained & chopped)
2 boxes cherry frosting mix

DIPPING CHOCOLATE:

1 (12 oz.) pkg. semi-sweet chocolate chips
2 oz. paraffin

1 (12 oz.) pkg. milk chocolate chips
1 large pkg. peanuts (crushed)

Mix together Eagle Brand milk, margarine, vanilla, powdered sugar, cherries, and frosting mix. Make into small balls - walnut size. Place toothpicks in each ball and chill well.

For Dipping Chocolate: Melt chips and paraffin in double boiler or microwave. Add nuts. Drop each ball in this mixture. If made in small balls you will need more chocolate chips.

FUDGE

Mary Vance

4½ C. white sugar
1 can evaporated milk
1½ stick margarine
2 C. chopped nuts

1 (1 lb.) Hershey bar
1 (12 oz.) pkg. chocolate chips
1 pt. marshmallow creme

Boil sugar, milk and margarine for about 5 minutes, stirring constantly. Pour over broken sections of Hershey bar, chocolate chips and marshmallow creme that are in a large bowl. Add nuts and beat until fudge is smooth and chocolate is all melted. Pour into large buttered pan. Makes about 5 lbs. fudge.

MILK CHOCOLATE CHIP MARSHMALLOW FUDGE

Becky Wolver

¾ C. evaporated milk
¼ C. butter or margarine
2¼ C. sugar

1¾ C. (7 oz. jar) marshmallow creme

2 C. (11.5 oz. pkg.) milk chocolate
chips

1 tsp. vanilla

1 C. chopped nuts (optional)

Combine evaporated milk, butter, sugar and marshmallow cream in a heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until mixture begins to boil. Continue cooking and stirring 5 minutes; remove from heat. Immediately add Hershey's milk chocolate chips and vanilla, stirring until chips are melted. Add nuts, if desired and pour into buttered 9-inch square pan. Cool completely before cutting. Makes about 3 pounds.

QUICK FUDGE

Becky Wolver

1 (12 oz.) pkg. chocolate chips
1 C. sweetened cond. milk

1 tsp. vanilla
1 C. chopped nuts (optional)

Heat chips and condensed milk in saucepan over low heat for 5 minutes, stirring constantly. Remove from heat and blend in vanilla. Spread in buttered 8-inch square pan. Chill until firm at least 4 hours. Makes 36 pieces.

BUTTERMILK FUDGE

Marian Baltimore
Deanna Francis

2 C. white sugar
1 stick of oleo
1 tsp. soda
1½ C. chopped pecans

1 C. buttermilk
3 T. white Karo
1 tsp. vanilla

Cook on low burner to softball stage. Remove from heat and beat immediately with electric mixer until creamy. Add 1½ C. chopped pecans and vanilla. Pour on flat dish.

DIVINITY

Katie Mattix

2½ C. white sugar
½ C. water
½ C. white syrup

2 egg whites
1 tsp. vanilla
½ C. nuts (chopped)

Cook sugar, water and syrup until it forms a softball. Pour half over beaten egg whites. Cook other half of syrup until it forms a hard ball. Add vanilla and nuts. Add remaining half and beat until stiff. Drop with teaspoon on waxed paper.

PARTY PINK DIVINITY

Helen Davis

3 C. sugar
¾ C. light corn syrup
¾ C. water
¼ tsp. salt
2 egg whites

1 (3 oz.) pkg. cherry Jello
1 C. chopped nuts
½ C. quartered maraschino
cherries

Combine sugar, corn syrup, water and salt in heavy pan. Cook over medium heat, stirring constantly until mixture boils, then cook without stirring to hard boil stage (250°). Remove from heat. Beat egg whites in large bowl until soft peaks form. Gradually add gelatin. Slowly pour in syrup, beating constantly at high speed. Continue beating until mixture begins to lose its gloss. Stir in nuts and cherries. Drop from teaspoon onto wax paper.

*****NOTES*****

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SOUPS

GOLDEN CREAM POTATO SOUP

Linda Taylor

3 C. chopped potatoes	1 chicken bouillon cube
1 C. water	½ tsp. salt
½ C. chopped celery	1½ C. milk
½ C. carrots (sliced)	2 T. flour
¼ C. chopped onion	½ lb. Velveeta cheese (cubed)
1 tsp. parsley	Dash of pepper

In a large pan add potatoes, water, celery, carrots, onion, parsley, cheese, salt and pepper. Mix, cover and simmer for 15-20 minutes. Gradually add milk to flour. Mix until well blended. Add milk to vegetables. Cook until thick and add cheese cubes and stir until melted. Serves 4.

POTATO SOUP WITH CHEESE

Sarah Francis

5-6 medium potatoes	¼ C. oleo
Onion (chopped)	2-3 T. flour
½ C. cheese (Velveeta)	Salt & pepper, to taste
Milk	

Peel and cut potatoes into small pieces. Boil potatoes and onion in just enough water to cover. Make a paste with flour and milk. When potatoes are done, fill the rest of the pan with milk and the flour-milk mixture. Add butter, seasonings and cubed cheese. Heat until cheese is melted. Be careful not to scorch.

PECOS BEAN SOUP

Lola Kirby

1 lb. dry pinto beans	½ C. chopped onion
1 large piece bacon rind	1 clove garlic (minced)
1 (4 oz.) can peeled, seed & diced green chili peppers	1 T. chili powder
2 tsp. salt	½ tsp. oregano

Wash beans and soak overnight in cold water; drain. Put beans in a large kettle. Add 2½ quarts water and simmer for 1 hour. Add onion, garlic, bacon rind, chili powder, oregano and chili peppers. Cover and simmer for 2 hours, adding salt the last hour. Makes 6 servings.

KEY LIMA BEAN SOUP

Cleo Jones

- | | |
|----------------------------------|---------------------------|
| 1 lb. big lima beans | $\frac{3}{4}$ stick oleo |
| 1 small (8 oz.) can tomato sauce | $\frac{1}{4}$ tsp. pepper |
| 1 small onion (diced) | Salt, to taste |
| $\frac{1}{2}$ C. diced ham | |

Soak beans two hours or more in water to cover. Cook in large pot until soft, but not thoroughly done, keeping a medium amount of water in pot. Add tomato sauce, onion, ham and oleo. Finish cooking slowly until beans are done, not cooked to pieces, add pepper and salt. Serve with French bread or a sandwich. A tasty soup.

HOME STYLE PEA SOUP

Lavon Brown

- | | |
|------------------------------|--------------------------|
| 2 C. peas | 1 garlic clove (minced) |
| 1 meaty ham bone | 2 dashes cayenne pepper |
| 1 C. chopped onions | $\frac{1}{2}$ tsp. thyme |
| 1 C. chopped celery & leaves | 1 C. chopped carrots |

Cover peas with water and soak overnight. Drain, saving liquid. Add enough water to make 14 cups liquid. Combine peas, water, ham bone, celery, carrots, garlic, bay leaf, cayenne, and thyme. Cover and simmer for 1 to 2 hours. Both of these first two steps can be finished several days in advance, and the soup refrigerated until ready to use. To serve, remove ham bone and cut all meat into small pieces and return meat to soup. Salt and pepper to taste.

CHILI SOUP

Lavon Brown

- | | |
|---------------------------|---------------------------------|
| 8 lb. hamburger | 2 cans (large) crushed tomatoes |
| 8 onions (chopped) | 7 T. chili powder |
| 4 green peppers (chopped) | 2 tsp. paprika |
| 5-6 C. beef broth | |

Mix all ingredients together and simmer for 2 hours. Red pepper may be added also. Serves 20.

Thoughts are like roads; you never known where they will lead you.

BROCCOLI AND CHEESE SOUP

Mrs. Terry Branstad

- | | |
|---------------------------|---|
| 2 T. finely chopped onion | 2 C. milk |
| 2 T. margarine | 1 C. American cheese |
| 3 T. flour | 2 C. chicken bouillon cubes |
| ½ tsp. salt | 1½ C. water |
| 1/8 tsp. pepper | 1 (10 oz.) pkg. frozen chopped broccoli |

In large pan cook onions in butter til tender. Stir in flour, salt and pepper til well blended. Add milk and cook til thickened, stirring constantly. Add cheese and stir til melted. Remove from heat, then in separate pan dissolve bouillon in water. Bring to boil and add broccoli; cook til done. Do not drain and add broccoli to mixture.

WILD CARD CHILI

Lola Kirby

- | | |
|--------------------------------|-------------------------------|
| 1 lb. chopped beef | ½ C. chopped onion |
| 1 (16 oz.) can red beans | 1 (16 oz.) can refried beans |
| 1 (8 oz.) can tomato sauce | 1 C. water |
| 1 tsp. chopped hot red peppers | ½ tsp. ea. salt & garlic salt |
| 1/8 tsp. ea. pepper & cayenne | 3 T. chili powder |
| 1 T. molasses | |

Brown beef with onions in a dutch oven; pour off fat. Add remaining ingredients, cover and simmer for 1 hour, stirring now and then. Makes 6 servings.

CLAM CHOWDER

Rex Rowland

- | | |
|--|--------------------------------|
| 3 (7 oz. ea.) cans chopped clams (may use 4) | 2 C. water |
| 1 bottle clam juice | 1½ tsp. salt |
| ¼ lb. diced bacon | ¼ tsp. pepper |
| 1 medium chopped onion | 1 (13 oz.) can evaporated milk |
| 4 medium potatoes (pared & cubed) | 2 T. cornstarch |
| 3 medium carrots (cut-up) | |

In small skillet saute bacon and onion until bacon is crisp. Drain and add to crock pot with clams in juice and clam juice. Add remaining ingredients, except milk and cornstarch. Cover and cook on low for 6 to 9 hours or until potatoes are tender. Cook on high for 2 to 3 hours. Mix cornstarch in evaporated milk and add during the last hour. If it gets too thick; add water to thin before serving.

BEAN SOUP

Sherrie Rowland

1½ C. small white beans
1 C. diced onion
1 C. potatoes (diced)

½ C. celery (diced)
1 clove of garlic (minced)
Ham hocks

Soak beans overnight. Combine beans, water and ham hocks; cover and simmer for 1 hour. Add remaining ingredients and cook in crockpot on slow for 7 hours. Season to taste.

POTATO SOUP

Lori Grim

6 medium potatoes (peeled & diced)
2 T. butter
1 medium carrot (diced)
¼ C. finely chopped onion
2 T. flour
1 qt. milk

2 T. chopped parsley
1 T. salt
½ tsp. seasoned salt
¼ tsp. Ac'cent
Dash of red pepper
1 chicken bouillon cube

Cook potatoes until tender. Melt butter in 3-quart kettle until golden brown. Add carrots and onions. Cover and cook until tender. Remove from heat and blend in flour. Stir in milk. Add half of potatoes. Mash rest of potatoes and add with rest of ingredients. Heat until steaming hot.

FRUIT SALADS

CHERRY PIE SALAD

Ann Ohms
Alice Braden

1 can cherry pie filling
#2 can crushed pineapple (well drained)

9 oz. Cool Whip
14 oz. can sweetened cond. milk

Stir all of the above together and refrigerate.

FRUIT CUP

Jerry Den Hartog

1 large can apricots (diced)
1 large can pineapple chunks
2 boxes frozen strawberries or raspberries

1 large can peaches
1 (3 oz.) box instant vanilla or
coconut cream pudding

Drain canned fruit and cut into bite-size pieces. Add strawberries and dry instant pudding. Refrigerate overnight.

EASY FRUIT SALAD

Cindy Chambers

- 1 large pkg. instant vanilla pudding
- 1 medium can crushed pineapple (undrained)
- 1 reg. container Cool Whip
- 1 reg. can fruit cocktail (undrained)
- 1 can mandarin oranges (drained)

Mix all ingredients together and refrigerate.

CRANBERRY SALAD

Marian Baltimore

- 1 lb. cranberries
 - 2 apples
 - 2 C. boiling water
 - 1½ C. sugar
 - 1 orange (rind & all)
 - 2 boxes (3 oz. ea.) cherry Jello
- Grind all 3 fruits. Dissolve Jello in water. Add sugar and cool, then add ground fruits.

EASY STRAWBERRY SALAD

Mary Vance
Eva Den Hartog

- ¾ oblong angel food cake
- 1 C. cold milk
- 1 pt. vanilla ice cream
- 1 pkg. instant vanilla pudding
- 1 (10 oz.) pkg. frozen strawberries
- 1 small pkg. strawberry gelatin
- 1 C. boiling water

Tear angel food cake into small bite-size pieces and make a layer in the bottom of an 8 x 10-inch pan. Mix milk and instant pudding. Then mix ice cream into the pudding mixture. Pour pudding mixture over the cake but Do Not Mix. Refrigerate. Mix gelatin and water. After gelatin has dissolved add strawberries and stir until it starts to set. Pour layer over the pudding mixture and refrigerate. If you use a larger pan use 2 boxes of strawberries.

SALAD

Mildred Johnson

- 1 pkg. lemon gelatin
- 8 oz. pkg. cream cheese
- 12-14 large marshmallows
- 1 C. whipping cream
- 1 C. grated carrots
- 1 C. crushed pineapple
- 1 C. nuts (pecans)
- Pinch of salt

When heating 2 C. water; add marshmallows and dissolve. Pour over gelatin. Let start to set. Mix soft cream cheese into pineapple. Add to gelatin. Add whipped cream and other ingredients. (10 miniature marshmallows = 1 large marshmallow.)

RASPBERRY SALAD WITH SOUR CREAM

Edna Barnes

2 pkg. raspberry gelatin
1 $\frac{2}{3}$ C. hot water

1 $\frac{1}{2}$ C. applesauce
8 oz. pkg. frozen raspberries

DRESSING:

2 C. miniature marshmallows

$\frac{1}{2}$ pt. sour cream

Dissolve gelatin in hot water, stir in applesauce and raspberries. Pour in mold.

For Dressing: Mix sour cream and marshmallows. Let stand overnight. Beat well and put on top of salad.

DUMP SALAD

Marjorie Hough

1 large container cottage cheese
1 can mandarin oranges (drained)
1 (3 oz.) pkg. orange gelatin

1 can crushed pineapple (drained)
1 container Cool Whip

Drain cottage cheese and mix with dry gelatin. Add fruit and Cool Whip. Mix well and chill.

FROZEN PINEAPPLE SALAD

Diana Rust

1 (3 oz.) pkg. cream cheese (softened)
1 (8 oz.) container pineapple flavored
yogurt

$\frac{1}{4}$ C. sugar
1 (8 $\frac{1}{2}$ oz.) can crushed pineapple
(drained)

Blend together cream cheese, yogurt and sugar. Stir in crushed pineapple. Spoon into 6 paper baking cups in muffin pan. Cover and freeze till firm. Remove paper cups from salads. Arrange salads on lettuce leaves and top with chopped nuts, if desired. Let stand for 10 minutes before serving. Makes 6 servings.

FIVE CUP SALAD

Orphia Deevers

1 C. coconut
1 C. small marshmallows
1 C. pineapple (tidbits)

1 C. orange mandarin slices
1 C. sour cream

Mix well and refrigerate.

CHRISTMAS SALAD

Marjorie Hough

FIRST LAYER:

1 pkg. cherry gelatin

1 can drained fruit cocktail

SECOND LAYER:

1 pkg. lemon gelatin

1 C. Cool Whip

1 (3 oz.) pkg. cream cheese

1 small can crushed pineapple

1 C. small marshmallows

½ C. nuts

THIRD LAYER:

1 pkg. lime gelatin

Sliced bananas

For First Layer: Prepare cherry gelatin and add fruit cocktail. Let set.

For Second Layer: Add water to pineapple juice to make 1 cup. Heat this then dissolve lemon gelatin in hot liquid. Simmer together gelatin, marshmallows and cream cheese until well blended. Cool until it starts to set and then add Cool Whip, pineapple and nuts. Pour over first layer and let set.

For Third Layer: Prepare lime gelatin. Add sliced bananas and pour over second layer. Let all set. Serve with Cool Whip.

SUPER SALAD

Margaret McCracken

1 pkg. (3 oz.) lemon gelatin

2 large bananas (sliced)

1 small can drained, crushed pineapple

8 large marshmallows (cut-up)

DRESSING:

Pineapple juice plus enough water to make 1 C. 2 T. flour

½ C. sugar

1 C. cream (whipped)

1 egg

Mix lemon gelatin according to package directions. When gelatin begins to thicken add pineapple, bananas, and marshmallows. Pour into 10 x 10-inch baking dish and let set.

For Dressing: Combine pineapple juice, water, sugar, egg, and flour in saucepan. Cook until thick and cool. Whip cream and add to cooled dressing. Pour over top of salad. Grate Cheddar cheese over top and put in refrigerator overnight. Makes 10 servings.

BABY PEARL TAPIOCA SALAD

Colleen Ashman

4 C. boiling water

½ C. tapioca

Pinch of salt

2 or 3 bananas

8 oz. container Cool Whip

1 box strawberry Jello

¾ C. sugar

Frozen strawberries (optional)

Boil until pearls are clear, approximately 20 minutes. Remove from heat and add Jello and sugar. When ready to serve, add Cool Whip, bananas, and strawberries.

TAPIOCA SALAD

Evelyn Den Hartog

2 pkg. vanilla tapioca pudding

1 small can crushed pineapple

1 small box orange gelatin

1 can mandarin oranges

Water

1 container Cool Whip (8 oz.)

Drain pineapple and oranges; combine with enough water to make 3 cups. Bring to boil and add tapioca and return to a rolling boil. Remove from heat and add orange gelatin. Let cool. Add fruit and Cool Whip.

COTTAGE CHEESE FRUIT SALAD

Phyllis Chambers

1 can fruit cocktail (drained)

1 small can crushed pineapple (drained)

1 C. cottage cheese

1 box orange Jello

1 small container Cool Whip

Combine fruits and cottage cheese. Sprinkle orange Jello (dry) over fruit. Mix Cool Whip in well and refrigerate.

SUPER SALAD

Ann Grooms

1 lb. box cottage cheese

9 oz. container Cool Whip

15½ oz. can crushed pineapple (drained)

1 pkg. Jello (dry)

Miniature marshmallows

11 oz. can mandarin oranges
(drained)

Mix all ingredients except Jello. Add Jello last and mix well; chill.

FRUIT SALAD DESSERT

Becky Wolver

- 1 C. drained fruit cocktail
- 1 C. drained pineapple tidbits

- 1 C. miniature marshmallows
- 1 C. dairy sour cream

Combine fruit, miniature marshmallows and sour cream. Mix together lightly and chill in refrigerator. For variety add nuts, other fruit or coconut.

PINEAPPLE SALAD

Bernice Shahan
Eva Maloy

- 1 qt. can crushed pineapple
- 1 T. butter
- ½ C. sugar
- 2 T. flour

- 1 egg (beaten)
- 1 pkg. miniature marshmallows
- ½ lb. cheese

Take juice of pineapple and add butter, sugar, flour, and eggs. Boil until thickened. Pour over pineapple, marshmallows and cheese.

JELLIED WALDORF SALAD

Lori Grim

- 6 oz. lemon gelatin
- 1 env. unflavored gelatin
- ½ C. boiling water
- 1½ C. apple cider
- 1 unpeeled apple (diced)
- 1 banana (peeled & diced)

- ¼ C. drained crushed pineapple
- ¼ C. halved, seeded grapes
- 1 orange (peeled & diced)
- ¼ C. chopped celery
- 2 T. chopped nuts
- 3 maraschino cherries (sliced)

Mix gelatins. Dissolve in water and add cider. Chill until thick. Combine apple, banana, and pineapple. Let stand a few minutes. Combine with rest of ingredients. Fold into gelatin and pour into a 1½-quart mold. Chill until firm. Serve on lettuce.

PEACH SALAD

Evelyn Den Hartog

- 3 pkg. (3 oz. size) orange gelatin
- 2 C. hot water
- 3 C. cold water
- 1 (9 oz.) container Cool Whip

- 1 (29 oz.) can sliced peaches
(drained & use juice for part of cold water)

Dissolve Jello in hot water. Add cold water and juice; chill until partially set. Whip together with Cool Whip and peaches. Beat together with mixer, breaking up peaches. Pour into 9 x 13-inch dish.

DRESSINGS

WESTERN DRESSING

Elaine Haselhuhn

- | | |
|----------------------------|-----------------------------|
| 1 C. sugar | 1 C. oil |
| ½ C. vinegar | 1 tsp. Worcestershire sauce |
| ½ C. catsup | 1 T. onion |
| 1 clove of garlic (minced) | Salt, to taste |

Blend above ingredients in a blender until smooth. Yields 1 quart.

"DOROTHY LYNCH" HOMESTYLE DRESSING

Beverly Lehman

- | | |
|-----------------------------|----------------------|
| 1 (10¾ oz.) can tomato soup | 1 tsp. pepper |
| 1 C. sugar | 2 tsp. dry mustard |
| 1 C. salad oil | 1 tsp. celery seed |
| ½ C. apple cider vinegar | 1 tsp. garlic powder |
| 1 tsp. salt | |

Combine all ingredients; blending until the sugar is completely dissolved. Refrigerate in a covered container until ready to serve.

SUPER SALAD DRESSING

Annett Wolver

- | | |
|------------------------|---------------------|
| 2 C. mayonnaise | ½ C. sugar |
| 1 can Eagle Brand milk | ½ tsp. salt |
| ½ C. vinegar | ½ tsp. black pepper |

Mix all ingredients with electric mixer. This is good for cole slaw or macaroni or bean salad.

CAMPBELL SOUP DRESSING

LaRue Powell

- | | |
|---|--------------------------------|
| 1 can tomato soup | 2 tsp. onion salt |
| ½ C. vinegar (finish filling C. with sugar) | 3 tsp. celery seed & any other |
| 1 C. salad oil | seasoning desired |

Mix all together until ready to use. Instead of 2 tsp. onion salt you might like part garlic salt.

HIDDEN VALLEY DRESSING

Elaine Haselhuhn

- | | |
|-----------------|---------------------|
| 1 T. onion salt | 2 tsp. garlic salt |
| 2 tsp. Accent | 2 T. parsley flakes |
| ¼ tsp. pepper | 1 tsp. vinegar |
| 2 C. mayonnaise | 2 C. buttermilk |

Mix all the above ingredients together by hand and keep in refrigerator.

CREAMY BACON DRESSING

Becky Wolver

- | | |
|---|------------------|
| 1 C. salad dressing | 1 T. lemon juice |
| 6 slices bacon (cooked, drained & crumbled -
¼ C.) | 1/8 tsp. pepper |
| ¼ C. minced onion | ¼ C. milk |
| | ¼ C. catsup |

Stir together all ingredients. Cover and chill. Makes 2 cups.

HERB SEASONING BLEND

Barbara Oldham

- | | |
|-----------------------|----------------------|
| 2 T. basil (crushed) | 1 tsp. celery powder |
| 2 T. onion powder | Dash of pepper |
| 1 tsp. oregano powder | |

Combine and mix well. Yield less than ⅓ C. Very low in sodium. Use as a salt substitute or for flavoring.

NO COOK SALAD DRESSING

Ethel Dannen

- | | |
|----------------|----------------------|
| 1 C. sugar | 1 tsp. celery salt |
| 1 C. salad oil | 1 tsp. garlic powder |
| 1 medium onion | ⅓ C. vinegar |
| ⅓ C. catsup | 2 T. water |
| ½ tsp. salt | |

Mix well in blender and keep in refrigerator.

PLATIME SALAD DRESSING

Jan Cruzen

- | | |
|-------------------|-------------------------|
| 4 tsp. paprika | 4 or 5 T. grated onions |
| 4 tsp. salt | 1 C. vinegar |
| 1½ C. sugar | 2 C. salad oil |
| Juice of 2 lemons | 1 bottle of catsup |

Beat all together or blend together.

CELERY SEED DRESSING

LaRue Powell

- | | |
|---------------------|--------------------|
| ¼ C. vinegar | 1 C. salad oil |
| ½ C. sugar | 1 tsp. salt |
| ½ tsp. dry mustard | 1 thin slice onion |
| 1½ tsp. celery seed | 1 tsp. paprika |

A better product results if the sugar is heated with the vinegar then thoroughly cooled before mixing. Excellent on tossed lettuce salad or coleslaw.

RUSSIAN SALAD DRESSING

Barbara Oldham

- | | |
|--------------------|---------------------------|
| 1 C. vegetable oil | 1 can tomato soup |
| ⅓ C. vinegar | 1 T. Worcestershire sauce |
| ¼ C. sugar | 1 small onion |
| ¼ C. catsup | ¼ tsp. pepper |

Blend all in blender and store in refrigerator. Yields 3 cups.

FRENCH DRESSING

Helen Van Loon

- | | |
|----------------|-------------------------------------|
| ½ C. salad oil | 1 tsp. salt |
| ½ C. vinegar | 1 tsp. celery seed |
| ¾ C. catsup | 1 tsp. onion juice or 1 onion, left |
| ¼ C. sugar | whole & placed in jar |
| 2 tsp. paprika | |

Mix all ingredients and shake well in jar; refrigerate.

BLUE CHEESE DRESSING

Tammy McGlothlen

- | | |
|---|----------------------------------|
| 3½ oz. blue cheese (mashed fine) | 1 C. buttermilk |
| 4 garlic buds (cut fine) or 1½ tsp. garlic salt | 1 pt. real mayonnaise (Helman's) |
- Store in refrigerator.

APPLE SALAD DRESSING

Lavon Brown

- | | |
|----------------------|-----------------|
| 2 C. water (boiling) | ⅓ C. cornstarch |
| 1 C. sugar | ⅓ C. vinegar |

Mix and cook until clear. Add 1 T. vanilla and 1 T. butter.

VEGETABLE SALADS

MIXED VEGETABLE SALAD

Rose Nicholson

2 pkg. frozen mixed vegetables
(cooked & drained)
1 C. red beans (drained)

1 C. celery (chopped)
1 onion (chopped)
1 green pepper (chopped)

DRESSING:

$\frac{1}{2}$ C. sugar
1 C. vinegar (weakened)

2 T. flour or cornstarch
4 tsp. dried mustard

Mix vegetables. Cook, cool and pour dressing over vegetables. Can be made the day before using.

BACON CAULIFLOWER SALAD

Carol Wilkin

1 head lettuce
 $\frac{1}{2}$ head cauliflower
1 onion
1 lb. bacon (fried & diced)

$\frac{1}{4}$ C. sugar
1 C. salad dressing (Miracle Whip)
 $\frac{1}{2}$ C. Parmesan cheese
Salt & pepper, to taste

Prepare salad the night before serving using a large bowl that can be tightly covered. Break up lettuce and cauliflower into bite-size pieces. Section onion into rings. Layer in this order - lettuce, onion, bacon, and cauliflower. Combine remaining ingredients and spread on top. Cover tightly. Chill overnight. Mix well before serving.

COLESLAW

Helen Davis

good
 $\frac{1}{4}$ C. Crisco oil
 $\frac{1}{4}$ C. vinegar
1 C. sugar
 $\frac{1}{2}$ C. mayonnaise

Dash of onion salt or powder
Average size head of cabbage
Carrots
Green peppers

Chop cabbage, carrots, and green peppers in blender (cover with water to chop and drain). Mix dressing in blender and pour over chopped cabbage. Keeps well.

TACO SALAD

Colleen Ashman

Lettuce
1 can kidney beans
Green onion
Tomato
Miracle French dressing

Taco sauce
Hamburger
Grated Cheddar cheese
Tortilla chips

Mix all ingredients together. (Do not add tortilla chips until just before serving.)

TACO SALAD

Fran Katko

1 C. French dressing
1 C. Italian dressing
2 lb. hamburger (cooked & cooled)
2 tomatoes (cut-up)
½ lb. Cheddar cheese (chopped or grated)

1 green pepper (chopped)
1 head of lettuce
1 med. pkg. taco chips (crushed)
1 medium onion (chopped)
1 can mexe or kidney beans

Mix all above together.

LAYERED LETTUCE SALAD

Fran Katko

Layer of lettuce
Layer of shredded cheese
Layer of lettuce
Layer of frozen peas (not cooked)
Layer of lettuce

Layer of 1 lb. bacon
(fried crisp & crumbled)
Layer of lettuce
2 C. mayonnaise
¼ C. sugar

Layer and cover with mayonnaise and sugar. Seal and let stand in refrigerator overnight.

PICKLED VEGETABLE SALAD

Myrta Fairchild

2 boxes frozen mixed vegetables (cooked)
1 No. 2 can kidney beans or garbanzo beans
(rinsed & drained)

1 green pepper (chopped)
1 small onion (chopped)
8 sticks of celery

DRESSING:

1½ C. sugar
¼ C. flour

1 C. vinegar
¼ C. prepared mustard

Mix vegetables. Cook sugar, flour, and vinegar until thick; while hot add mustard. Pour over vegetables and let stand 12 hours.

TOMATO SALAD

Bernis Shahan

1 can tomato soup
1 pkg. lemon Jello
1 C. mayonnaise
1 C. grated carrots

1 C. diced celery
 $\frac{1}{2}$ C. finely cut stuffed olives
1 C. cottage cheese

Heat soup to boiling point; add Jello and mix well. Add mayonnaise until mixture starts to set, then add carrots, celery, and cottage cheese. Makes 12 delicious servings.

SPICY BEET SALAD

Bernis Shahan

1 (3 oz.) pkg. lemon Jello
1 C. boiling water
 $\frac{3}{4}$ C. beet juice
 $\frac{1}{2}$ tsp. salt

3 T. vinegar
 $1\frac{1}{2}$ tsp. grated horseradish
 $1\frac{1}{2}$ C. finely chopped cabbage
 $1\frac{1}{2}$ C. diced beets

Drain the beets and save the liquid. Dissolve the Jello in the boiling water. Add $\frac{3}{4}$ C. beet juice, vinegar, and salt. Chill slightly until thickened. Stir in horseradish, drained beets and cabbage. Pour into 1-quart mold or individual molds. Chill until firm. Makes 6 servings.

THREE BEAN SALAD

Polly Denning

1 C. green beans
1 C. wax beans
1 C. kidney beans
1 green pepper
1 onion

$\frac{1}{2}$ C. celery
Salt & pepper
 $\frac{2}{3}$ C. vinegar
 $\frac{3}{4}$ C. sugar
 $\frac{1}{3}$ C. salad oil

Mix beans, pepper, onion, celery, salt, and pepper. Boil together vinegar, sugar and salad oil for 1 minute. Cool and pour on above mixture.

CORN RELISH

Susie Osterloh

2 (12 oz. ea.) cans whole kernel corn with
sweet peppers or $\frac{1}{2}$ C. peppers maybe
added to plain corn
 $\frac{1}{2}$ C. sugar

$\frac{1}{2}$ C. vinegar
3 T. cooking oil
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. celery seed
2 tsp. minced onion

In bowl combine drained corn, and cooking oil. In saucepan combine sugar, vinegar, onion, salt, and celery seed. Cover and bring to a boil. Simmer 2 minutes. Add to corn mixture. Cover, cool and refrigerate. Keeps for weeks. Makes 3 cups.

TUNA SALAD

Evelyn Den Hartog

2 (7 oz. ea.) cans tuna
12 green onions (chopped)
4 C. potatoes (cooked & diced)

½ C. celery (diced)
Chopped sweet or dill pickles,
to taste

DRESSING:

1 ripe avocado (grated)
1 T. sugar
¼ C. orange juice

½ C. mayonnaise
2 T. lemon juice
½ tsp. salt

Mix tuna, onions, potatoes, celery and pickles well and chill.

For Dressing: Mix all ingredients and beat. Chill. When ready to serve mix with salad and sprinkle with paprika.

FAVORITE SUMMER SALAD

Elaine Haselhuhn

1 medium tomato
1 small onion
2 tsp. salad oil
2 T. sugar

1 green pepper
1 cucumber
2 T. salad vinegar

Dice vegetables. Blend with remaining ingredients and chill.

TACO SALAD

Sondra Lobberecht

1 medium head of lettuce
8 oz. Cheddar cheese (grated)
1 large onion (chopped)
1 pkg. taco flavored chips

1 lb. hamburger
1 can kidney beans (drained)
4 medium tomatoes

DRESSING:

8 oz. Thousand Island dressing

1 T. ea. taco seasoning & sauce

Brown hamburger and add taco seasoning, reserving 1 T. for dressing. Select large bowl allowing enough room to toss salad at serving time. Layer salad ingredients in salad bowl, starting with lettuce and ending with cheese. Cover and refrigerate until serving time. Toss salad with dressing and taco chips before serving.

PEA SALAD

Patricia Den Hartog

2 C. cooked peas (drained)
¾ C. chopped sweet pickles
1 C. diced celery

1 T. minced onion
¼ C. mayonnaise
¼ tsp. salt

Chill peas. Combine celery, pickles, peas and onions. Add remaining ingredients. Serves 8 to 10.

KOREAN SPINACH SALAD

Beverly Lehman

1 lb. raw spinach
1 (#2) can bean sprouts (drained)
8 slices bacon (fried & crumbled)

4 hard-cooked eggs (diced)
1 can water chestnuts (sliced)

DRESSING: (Put in jar and shake)

1 C. salad oil

¾ C. sugar

1 T. Worcestershire sauce

⅓ C. catsup

¼ C. vinegar

1 small onion (grated)

1 tsp. seasoned salt

Chill the vegetable, bacon, egg, and water chestnut mixture. At serving time toss the greens with as much of the dressing mixture needed.

MARINATED VEGETABLE SALAD

Vivian Jager

1 (20 oz.) pkg. frozen California blend veg.
3 stalks celery (sliced)
3 or 4 green onions (sliced)
3 tomatoes (ea. cut into 8 wedges)

1 pkg. Hidden Valley Ranch style
dressing (.75 grams)
⅔ C. salad oil
¼ C. vinegar

Par-cook frozen vegetables in boiling water or microwave; drain. Add remaining vegetables and toss lightly. Combine the dry salad dressing mix with the oil and vinegar. Mix well and set aside to blend flavors, about 20 minutes. Pour over vegetables. Chill for 24 hours or longer. Mixing lightly 2 or 3 times during period. This salad keeps well for several days.

TOMATO SALAD

Myrtle Harper

2 C. cooked tomatoes

1 pkg. (3 oz.) raspberry gelatin

Heat 1 C. tomatoes to boiling; add and stir in gelatin. When dissolved add the other cup of tomatoes. When set cut in squares. This is good served with meat and does not taste like tomatoes.

MACARONI SALAD

Katie Mattix

1 lb. shell macaroni (med. or small)
1 C. celery (diced)
1 onion (diced)

1 green pepper (diced)
2 carrots (diced)

DRESSING:

$\frac{1}{2}$ C. vinegar
 $\frac{3}{4}$ C. sugar

$\frac{1}{2}$ can Eagle Brand milk
1 can Spin blend mayonnaise

Cook macaroni according to package directions and rinse with cold water and drain. Add celery, onion, carrots, and green pepper. Mix together dressing ingredients and toss with salad.

CAULIFLOWER, CARROT AND FROZEN PEA SALAD

Annett Wolver

Cauliflower
Carrots
Frozen peas

1 C. mayonnaise
1 pkg. Hidden Valley dressing
1 C. milk

Mix dressing with milk and mayonnaise; let set for 15 minutes. Cook frozen peas for 4 minutes and drain, rinse in cold water and drain. Cut cauliflower into small pieces. Slice raw carrots as many as you wish. Mix all of vegetables in a large bowl. Pour dressing over raw vegetables and refrigerate. This stays good for a week if it lasts.

FRESH SPINACH SALAD

Annett Wolver

2 pkg. fresh spinach (washed & broke up)
6 slices bacon (crisp & broke in pieces)
1 can bean sprouts (drained)

1 can sliced water chestnuts
4 boiled eggs (chopped)
2 green onions (chopped up)

DRESSING:

1 C. salad oil
1 T. Worcestershire sauce
 $\frac{1}{3}$ C. catsup

$\frac{1}{4}$ C. vinegar
 $\frac{3}{4}$ C. sugar
2 tsp. salt

Blend above till smooth and pour over spinach.

CREAMETTE SALAD

LaRue Powell

- | | |
|---------------------------------------|---------------------------|
| 2 C. uncooked Creamettes | 1 C. diced celery |
| 2 T. vinegar | 2 T. salad oil |
| ½ tsp. seasoned salt | 1 T. minced onion |
| 1 C. diced Cheddar or Velveeta cheese | ¼ tsp. pepper |
| ½ C. mayonnaise | 17 oz. can peas (drained) |
| 1 C. diced ham or Spam | |

Cook Creamettes in boiling water and drain. Do not chill. While Creamettes are still hot drizzle with oil and vinegar. Add onions and seasoned salt; toss well. Gently mix in remaining ingredients and chill thoroughly. Can be made night before.

SPINACH SALAD

Mary Welch

- | | |
|----------------------------------|------------------------------|
| 1 lb. spinach (cleaned & crisp) | 1 can water chestnuts |
| 3 or 4 hard cooked eggs (sliced) | (drained & sliced) |
| 1 lb. bacon (cooked & crumbled) | 1 can bean sprouts (drained) |

DRESSING:

- | | |
|----------------|---------------------------|
| 1 C. salad oil | ¼ C. vinegar |
| ¾ C. sugar | 1 T. Worcestershire sauce |
| ⅓ C. catsup | 1 medium onion (chopped) |

Mix dressing and add to salad, just before serving. Best if you mix the dressing the day before.

SCANDANAVIAN CUCUMBERS

Willamae Brower

- | | |
|---------------------------------------|-----------------------|
| 5 cucumbers (small to medium, sliced) | 2 T. tarragon vinegar |
| ½ C. sour cream | 1 T. chopped onion |
| 1 T. parsley | ¼ tsp. dill weed |

Mix all ingredients and chill for 1 hour in refrigerator before serving. Serve as a salad.

CUCUMBER SALAD

Rowena Steadham

- | | |
|---------------------|----------------------------------|
| 1 green pepper | 1 pkg. lemon Jello |
| 1 cucumber | ⅔ C. boiling water |
| 1 small onion | 1 small container cottage cheese |
| 1 C. salad dressing | |

Chop peppers, cucumber and onion. Dissolve Jello in boiling water, cool to lukewarm. Add cottage cheese, dressing and mix in vegetables; chill.

CARROT SALAD

Helen McLoney

2 pkg. carrots (cut, cooked for tender,
drained & cooled)
2 pkg. green onions (cut fine)
1 pepper (cut fine)
1 can Campbells tomato soup
Dash of pepper

1 C. sugar
½ C. oil
½ C. vinegar
1 tsp. Worcestershire sauce
½ tsp. salt

When carrots are cold, put peppers and onions on top and refrigerate overnight. Blend well with electric mixer the tomato soup, pepper, sugar, oil, vinegar, Worcestershire sauce and salt. Mix with carrots, peppers, and onions. Refrigerate several hours before serving. This recipe makes a big dish and can be cut in half, if desired, but keeps well in refrigerator. Do not overcook carrots or they will be mushy.

BROCCOLI SALAD

Judy Moody

1 bunch of broccoli
1 medium onion (diced)
⅓ to ½ C. sugar
1 C. salad dressing

1 C. raisins
1 lb. bacon
2 tsp. vinegar

Chop broccoli in small pieces. Cut bacon in small pieces and fry crisp. Add to broccoli, onion, and raisins. Mix salad dressing, sugar and vinegar; pour over broccoli mix and stir good. Keeps well for 2 or 3 days in refrigerator.

AVACODO SALAD

Margaret McCracken

3 ripe avacados
2 T. mayonnaise

2 (3 oz. ea.) boxes of lemon Jello
8 oz. container Cool Whip

Dissolve the Jello in 2 C. hot water. Cool Jello. Mash the avacados with a fork and add mayonnaise and salt to taste. When Jello starts to thicken add the avacado mixture and Cool Whip and mix well. Put in an oiled mold and chill.

BEAN SALAD

Madelyn Walker

1 can French style green beans
1 can peas (drained)
1 small jar olives (sliced)

½ small onion (chop in sm. pieces)
2 heaping T. mayonnaise
2 C. vinegar

Mix well and chill.

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