

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 Meeker 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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Printed August 1984



Brennan Printing

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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

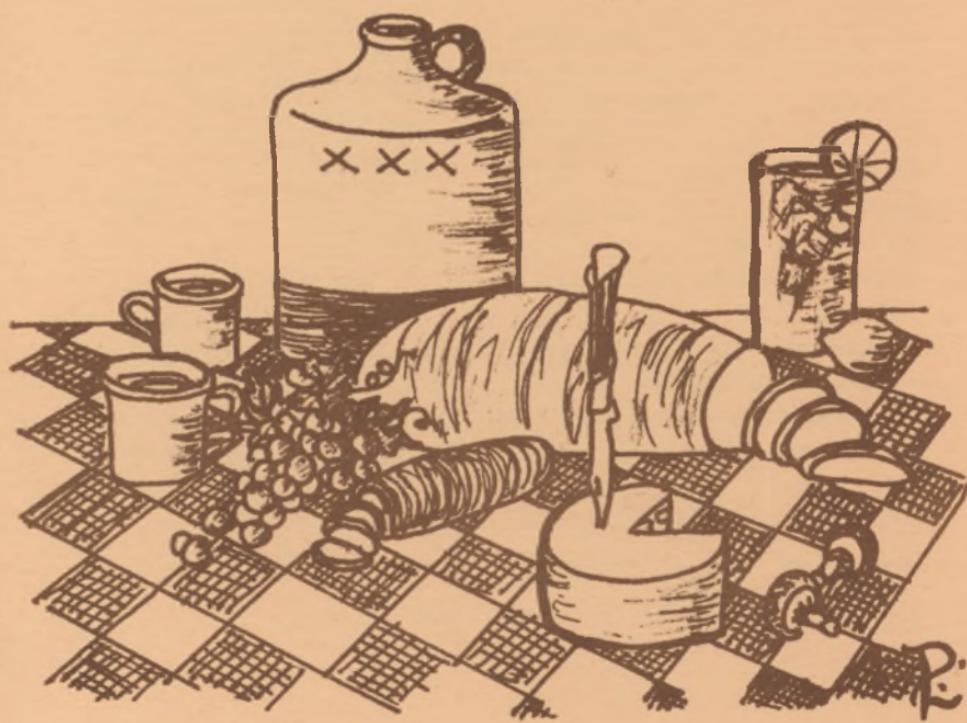
1 teaspoon - 60 drops
 3 teaspoons - 1 tablespoon
 2 tablespoons - 1 fluid ounce
 4 tablespoons - $\frac{1}{4}$ cup
 $\frac{5}{4}$, tablespoons - $\frac{1}{3}$, cup
 8 tablespoons - $\frac{1}{2}$ cup
 16 tablespoons - 1 cup

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
 $1\frac{1}{4}$, 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
1/2 C. sugar or to taste
11 (6 oz. ea.) cans frozen lemonade
Mix and chill. Just before serving add 1/2 gallon of pineapple sherbet. Makes 80
4 oz. servings.

1 scant T. blue food color
1/4 T. green food coloring
11 (12 oz. ea.) cans lemon-lime soda

SUNSHINE PUNCH

Vivian Jager

1 (12 oz.) can frozen orange juice
1 (12 oz.) can frozen lemonade
1 (12 oz.) can frozen Five Alive
Mix first 5 ingredients together and add ginger ale just before serving.

1 (6 oz.) can frozen limeade
2 qt. water
2 qt. ginger ale or 7-Up

PUNCH

Evelyn Den Hartog

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

1 can Hi-C peach or Hawaiian
Very Berry, etc.
32 oz. of 7-Up

PINK PUNCH

Cathy Deever

1 bottle (25.6 oz.) pink sparkling
catawba grape juice
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.

1 pkg. (10 oz.) frozen raspberries

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 2 T. creamy peanut butter

1½ C. miniature marshmallows Whipped cream

½ C. chocolate flavored syrup 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 decaffienated 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 Extra marshmallows

2 C. miniature 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 1/16 tsp. ground cloves

1½ C. miniature marshmallows Regular marshmallows

½ tsp. ground cinnamon

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 1 (6 oz.) jar Coffee Mate

2 C. powdered sugar 1 C. cocoa

Mix ingredients well and store in tightly covered container. For hot chocolate use ½ C. mix in cup and pour in hot water and stir.

CRANBERRY TEA

Beverlyn Lehman

1 qt. cranberry juice cocktail
1 (6 oz.) can lemonade (undiluted)
1 pkg. red hots
2 cloves

1 (6 oz.) can orange juice
(undiluted)
2 C. sugar
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 (6 oz. ea.) frozen lemonade

2 cans (12 oz. ea.) apricot nectar
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
1/2 C. instant tea
1 pkg. Wylers lemon-aid mix, sweetened
(2-quart size)

1 3/4 C. Tang orange drink
1 1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 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

1/2 gallon apple cider
1/4 C. brown sugar
1/4 tsp. salt

1 (3-inch) stick cinnamon
1 tsp. whole allspice
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

$\frac{1}{3}$ C. Tang
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ tsp. cinnamon
Tiny pinch of salt

$1\frac{1}{4}$ C. of your favorite brand of
instant tea
 $\frac{1}{4}$ 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. 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 (3 oz.) can cocktail shrimp
(drained)

1 T. pickle relish
Chopped onion, to taste
Salt, to taste

Mix with mixer and serve with raw vegetables or crackers.

HOT PECAN DIP

Marcia Aalsburg

1 (8 oz.) pkg. cream cheese
1 pkg. (4 oz.) dried beef
1/2 tsp. garlic salt
1/2 C. chopped pecans

2 T. milk
1/4 C. green pepper (chopped)
1/2 C. sour cream
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)
1 or 2 8 oz. pkg. cream cheese
1/4 C. ketchup

Dash of Worcestershire sauce
1 or 2 T. mayonnaise
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

Photo: Jolleen Durian

8 oz. pkg. cream cheese
1 1/2-3/4 C. powdered sugar
8 strawberries

1 stick oleo
1 tsp. vanilla

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

DRYED BEEF DIP

Linda Russell

1 (8 oz.) pkg. cream cheese
2 tsp. horseradish
2 tsp. lemon juice
1 pkg. dried beef (snipped fine)

1/4 C. Miracle Whip
2 tsp. grated onion
Salt & pepper

SPINACH DIP

Diana Rust

8 oz. real mayonnaise
8 oz. sour cream
1 pkg. frozen chopped spinach
(thawed & drained)

1 C. water chestnuts (chopped)
1 pkg. Knorr Swiss style vegetable
soup mix (dry)

Mix together and let set for 24 hours.

VEGETABLE DIP

Becky Picken

1 C. mayonnaise
1 C. sour cream
2 T. minced onion

A little garlic salt
1/2 tsp. ground black pepper
1/2 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
1 T. dill weed
1 T. Beau Monde

2 T. minced onion
2 C. sour cream

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

MEXICAN HOT DIP

Marcia Aalsburg

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 can mushroom soup
1 jar or less, if desired hot or mild
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)
2 C. sour cream
1 envelope onion soup mix
1 med. cucumber (unpeeled & chopped or 1 C. finely chopped 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
1/4 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)

3/4 C. dry bread crumbs

1 T. sesame seed oil

Cut cheese into 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 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

1/2 C. slivered almonds or pecans

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

3/4 C. oil

1 pkg. Hidden Valley ranch harvest onion
salad dressing mix

1/4 tsp. dill weed

1/4 tsp. lemon pepper

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)	1/2 tsp. red pepper
2 C. grated sharp Cheddar cheese	1/2 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

1/2 C. margarine	2 C. Bran Chex
1 1/4 tsp. seasoned salt	2 C. Wheat Chex
4 1/2 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

1/2 lb. ground beef	1/4 C. onion
2 T. chopped green pepper	1/4 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	1/2 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	3 C. pretzel sticks
2 or 3 C. peanuts	3/4 C. margarine
Garlic & onion salt	2 T. Worcestershire sauce
Celery salt	

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 C. catsup
1 small can shrimp	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	Grated cheese, Cheddar or
Butter	Longhorn
Shillings Salad Supreme	

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	1/2 tsp. dill weed
1 pkg. Hidden Valley dressing (dry)	1/2 tsp. garlic powder
3/4 C. oil	1/2 tsp. lemon pepper

Mix together and stir until crackers look dry.

CLARICE'S OYSTER CRACKER MIX

Phyllis Chambers

3 pkg. oyster crackers	1 pkg. Hidden Valley herb dressing (dry)
1 tsp. dill weed	
1 tsp. garlic powder	3/4 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
1/2 C. oil
1 pkg. Hidden Valley Dressing (dry)

1/2 tsp. dill weed
1/2 tsp. lemon pepper

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 (10 oz.) can mild enchilada sauce
1/2 tsp. salt
1 1/2 lb. ground beef

1 (8 oz.) can tomato sauce
1/2 C. (2 oz.) shredded Monterey
Jack cheese

Combine corn bread crumbs, 1/2 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
Peanut butter
Spread peanut butter between two Ritz crackers; dip in melted almond bark and let dry.

GOLDEN GRANOLA

Melissa Grim

3 C. oatmeal
1 C. flaked coconut
1 C. chopped nuts
1/4 C. honey

1/4 C. oleo (melted)
1 1/2 tsp. cinnamon
1/2 tsp. salt
2/3 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 1 C. oil

Mix together well and add:

1 pkg. (dry) Hidden Valley onion dressing mix 1 T. dill weed

1 T. garlic powder

Shake in plastic bag.

CHEESE SPREAD

Sondra Lobberecht

1 lb. coby cheese (grated)

1 onion (grated fine)

¾ lb. Swiss cheese (grated)

1 large jar pimento

1 pt. mayonnaise

Mix all together.

LIGHT BATTER

Linda Lewman

¾ C. cornstarch

¼ C. flour

1 tsp. baking powder

½ tsp. salt

¼ tsp. pepper

½ C. water

1 egg (slightly beaten)

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 ⅓ C. cold beer. Use for onion rings, green pepper strips, sliced zucchini, etc.

CHEESEBALLS

CHEESEBALL

Beverly Lehman

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

1 small jar olives

6 green onions (chopped fine)

Dried beef in jar

¼ tsp. accent

¼ tsp. garlic salt

Mix all together.

CHEESE BALL

Becky Picken

2 C. grated Cheddar cheese
8 oz. pkg. cream cheese
1/2 onion (chopped)
1/2 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
1/3 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
1/2 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

1/2 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 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

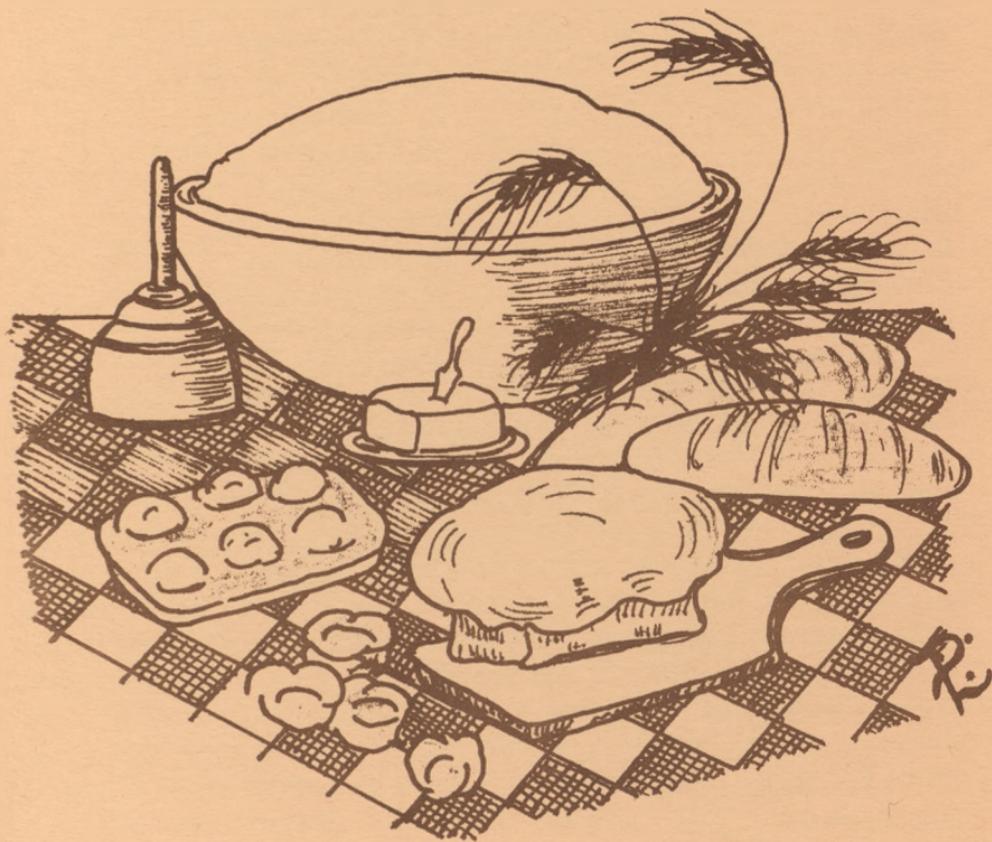
1 T. Worcestershire sauce

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.

BREADS



BREADS AND ROLLS

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GOOD LIGHT ROLLS

Margaret Veldhuizen

1 C. scalded milk	1/2 C. oleo or butter
1/2 C. sugar	1 tsp. salt
2 pkg. yeast	4 1/2 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	1/2 tsp. salt
1 pkg. yeast	1/4 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 1/4 C. warm water (110°)
1 tsp. salt	2 C. cracked wheat
2 T. molasses	4 to 4 1/2 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, 1 1/2 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

5 3/4 C. flour	1 1/2 C. lukewarm milk
1/2 C. lukewarm water	1 1/2 tsp. salt
2 pkg. yeast	1/2 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	2 1/4 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	1/2 C. warm water (105°-115°)
1/4 C. sugar	2 pkg. yeast cakes
1 tsp. salt	2 eggs (beaten)
1/4 C. (1/2 stick) margarine	5 1/4 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
1/2 C. sugar (add more if making sweet rolls)	1/4 C. shortening
6 1/2 to 7 C. flour	2 tsp. salt

Dissolve yeast in warm water. Add sugar, salt and 1/2 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

4 1/2 C. flour	2 pkg. dry yeast
1 C. milk	3/4 C. water
1/2 C. oil	1/4 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 1/2 C. flour rest 10 minutes on floured board, roll out 1/2-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
1/2 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

1 1/4 C. milk	1/4 C. shortening
2 1/2 T. sugar	2 pkg. yeast
1 1/2 tsp. salt	3 1/2 C. flour

Scald milk with sugar, salt, and shortening in large saucepan; cool to lukewarm. Dissolve yeast in 1/4 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

1 1/4 C. scalded milk	3 eggs (beaten)
1/2 C. shortening, melted (margarine)	4 1/2 C. flour
1/2 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
2½ 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	3/4 C. shortening (all oleo or 1/2&1/2)
1/4 C. honey	3/4 C. warm water (105°-115°)
2 tsp. salt	3 eggs (slightly beaten)
2 pkg. active dry yeast	1 1/2 C. whole wheat flour
4 1/2 C. unsifted flour	1 tsp. soft butter
1/2 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 2/3 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)
1/2 C. flour	2 T. salad oil
2 tsp. baking powder	1 egg
1 1/2 tsp. salt	2/3 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
1/4 C. melted butter or oleo

1 C. yellow cornmeal
2 eggs
1/2 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

1/2 lb. chorizos
(Spanish sausage or pepperoni)
2 C. flour
1 1/2 C. yellow cornmeal
1/3 C. sugar
2 T. baking powder
1 1/2 tsp. salt

2 eggs
1 C. milk
1/2 C. salad oil
1/2 C. sour cream
6 oz. shredded Cheddar cheese
(1 1/2 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
1/2 tsp. salt
4 tsp. baking powder
1/2 tsp. cream of tartar

2 T. sugar
1/2 C. shortening
2/3 C. milk

Mix together all ingredients, except milk, till crumbly. Stir in milk. On floured surface roll out to 1/2-inch thick and cut into 2-inch squares. Bake at 450° for 10 to 12 minutes.

STOLLEN (Christmas Bread)

Marcia Aalsburg

1 pkg. yeast	1/2 C. chopped almonds
3/4 C. water	1/4 C. citron
1/2 C. sugar & a little salt	1/4 C. cherries
3 eggs	1/4 C. raisins
1 egg (separated)	1 T. grated peel of lemon
1/2 C. butter	1 T. water
3 1/2 C. flour	

Dissolve yeast in 3/4 C. hot water. Beat sugar, eggs, egg yolk, 1/2 C. soft butter and 1 3/4 C. flour on medium speed, scraping bowl constantly for 10 minutes. Stir in flour and remaining ingredients (3/4 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	1 1/4 C. nonfat dry milk
1/3 C. baking powder	4 tsp. salt
1 1/2 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 1/2 C. cold water. Mix with fork to make soft dough. Place on lightly floured board or pastry cloth. Knead 5 times and roll 1/2-inch thick. Cut and bake in pre-heated 425° oven for 8 to 10 minutes.

MEXICAN CORNBREAD

Deanna Francis

2 eggs beaten with 1/4 C. oil	1 C. yellow cornmeal
1 can chopped green chiles	1/2 tsp. salt
1 (9 oz.) can cream-style corn	2 tsp. baking powder
1/2 C. sour cream	1 1/2 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 1 T. salt

3 T. baking powder

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

3/4 C. yellow cornmeal	1 egg (beaten)
1 1/4 C. flour	3/4 C. milk
1/4 C. sugar	1/4 C. melted fat
1/2 tsp. salt	

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

CHEESE BISCUITS

Bernice Harding

2 C. warm water	3 beaten eggs
2 pkg. yeast (dissolved in water)	

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

1 1/2 T. baking powder	3 1/4 C. flour
1 T. salt	1/4 C. sugar

Mix well and add 2 C. grated cheese. Knead and stir in remaining 3 1/4 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)	3/4 tsp. salt
8 large eggs	1 tsp. vanilla extract
3 C. milk	6 T. butter
6 T. sugar	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

1 1/2 C. warm water	1 T. shortening
1 pkg. Red Starr yeast (instant)	2 tsp. salt
3 1/4 C. all-purpose flour	1 egg
3/4 lb. polish sausage	

Mix warm water, shortening, and yeast. Let is 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

1 egg	3 C. oatmeal mix
1/2 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 2/3 full. Bake in hot 425° oven for about 20 minutes.

OATMEAL MIX

Mary Welch

7 C. sifted flour	1 lb. shortening (like Crisco)
3 1/2 C. sugar	1 box (1 lb. 4 oz.) quick-cooking
2 T. salt	oats
1/4 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 without turning to sugar.

PANCAKE DRY MIX

Jerry Den Hartog
Becky Wolver

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

½ C. sugar
1 T. salt

Mix and store. Use 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
1 C. powdered milk
½ C. baking powder

¼ C. sugar
1 tsp. salt

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
1½ C. milk
1 C. flour
1 tsp. baking powder

¼ C. oil
2 eggs
2 T. sugar
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 lb. pkg. Jimmy Dean hot sausage or
Italian sausage
1 tsp. oregano leaves or powder
½ tsp. garlic powder
2 loaves party rye bread

1 T. Worcestershire sauce
6 T. pizza sauce
Finely chopped olives (optional)
2 C. shredded cheese (Velveeta
or longhorn)

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
1/8 C. chili sauce or powder
½ tsp. oregano
Salt & pepper, to taste

8 oz. mozzarella cheese
½ tsp. garlic salt
1/8 C. tomato soup

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 C. warm water
1 tsp. sugar

1 tsp. salt
2 T. salad oil
2 1/2 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

2 pkg. dry yeast
1/4 C. warm water
2 C. scalded milk
1/2 C. sugar
1/2 C. butter

1 T. salt
2 eggs (well-beaten)
1 1/2 C. yellow corn meal
7-7 1/2 C. flour

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 (1 1/2 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. sugar
1/2 C. warm water
3 eggs (beaten)
1/2 C. melted margarine

1 tsp. salt
1/2 C. sugar
1 C. milk
6 C. flour
2 cake pans (1 dozen ea.)

"GOO" FOR ROLLS:

1 1/2 C. brown sugar
1/3 C. water
6 T. margarine
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 (3 1/4 oz.) box vanilla pudding	1 1/2 C. milk
1 stick oleo	2 pkg. yeast
5 1/2 C. flour	1/2 C. warm water
1 tsp. salt	

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	6 T. shortening
1/2 C. sugar	1 C. water
2 pkg. yeast	1 T. sugar
1 tsp. salt	3 eggs
2 C. flour	

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 1/2 C. warm water
2 pkg. yeast	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	2 small pkg. vanilla
3/4 C. water	Instant pudding
3/4 C. oil	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	5 C. flour
2 1/2 C. warm water	3 pkg. yeast

CREAM CHEESE FROSTING:

1 box powdered sugar	1 pkg. (8 oz.) cream cheese
1 stick oleo	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	1/2 C. white sugar
1 C. sugar	1 1/2 tsp. cinnamon
1 1/2 tsp. cinnamon	1 tsp. vanilla
1 C. margarine	Nuts
1/2 C. brown sugar	

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	1/3 C. oil
1/2 C. warm water	3 tsp. baking powder
2 C. lukewarm milk (scalded & cooled)	2 tsp. salt
1/3 C. sugar	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

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

Evelyn Den Hartog
Mary Beth Tyrrel

SUGAR MIXTURE:

1/3 C. sugar 2 tsp. cinnamon

Mix and pour $\frac{1}{2}$ batter into greased loaf pan. Mix $\frac{1}{3}$ 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

1 1/3 C. flour	3/4 T. baking powder
1/4 tsp. salt	1 egg (beaten)
1/2 tsp. soda	2/3 C. milk (more if batter is
2 T. sugar	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

1/2 C. butter	10 min. or 10 minutes	1 tsp. soda
1 C. sugar		1/2 tsp. salt
2 eggs		1 tsp. vanilla
2 C. flour		1 3/4 C. chopped apples
1 tsp. vinegar in 2 T. milk		

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

BANANA BREAD

Janice Waters
Lavon Brown

1/2 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
1/2 C. brown sugar
1/3 C. oil

1 C. quick-cooking oats
1 C. flour
1 tsp. baking powder
1/2 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
1/4 C. oil
About 1 C. grated apple

2 C. flour
1 T. baking powder
1 tsp. cinnamon
1/4 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
1 1/2 C. sugar
1 tsp. vanilla
1/4 tsp. lemon flavoring
4 eggs
3 C. flour

1/2 C. nuts
1 tsp. salt
3/4 tsp. cream of tartar
1/2 tsp. soda
1 C. strawberry preserves
1/2 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	2½ C. flour
1 egg	1 tsp. salt
⅔ C. oil	1 tsp. soda
1 tsp. vanilla	2 C. rhubarb
1 C. buttermilk	½ C. chopped nuts

TOPPING:

½ C. sugar	½ tsp. cinnamon
1 T. soft margarine	

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 Deever

1¾ C. all-purpose flour	1 C. chopped walnuts
1½ tsp. baking powder	⅔ C. sugar
½ tsp. salt	½ tsp. baking soda
1 orange	2 T. butter or margarine (softened)
Boiling water	1 egg (beaten)
1 C. fresh or frozen blueberries (unsweetened)	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	½ tsp. salt
3 C. flour	1 egg
1 T. baking powder	1½ C. milk
1 C. sugar	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

1/2 C. shortening

1 C. sugar

2 eggs

2 C. flour

1 tsp. salt

1/2 C. cherry juice

1 (10 oz.) bottle maraschino
cherries (diced)

1 tsp. cherry flavoring

1 tsp. vanilla

1/2 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)

1 1/2 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

1 1/2 C. raisins

1 egg

2 T. molasses

1 C. packed brown sugar

1 T. oil

2 1/2 C. sifted flour

1/2 tsp. salt

2 tsp. soda

Combine raisins with 1 1/2 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 — Knowing 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

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 (coarsley 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

3½ C. flour	⅔ C. shortening
½ tsp. baking powder	2⅓ 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

1/4 C. margarine or butter
2 eggs
1 tsp. baking powder
1 tsp. salt
1/2 C. chopped walnuts

2/3 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 1/3 of dough at a time. Cut into 3-inch squares, put about 1/2 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

3/4 C. sugar
1/4 C. shortening
2 eggs
2 C. flour
1 C. mashed banana

2 tsp. baking powder
1/2 tsp. salt
1/4 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)
1/4 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

1 1/2 C. bran flakes	1/2 tsp. soda
1 1/2 tsp. baking powder	1/2 tsp. salt
1 C. sugar	1/2 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

1/2 C. oleo	1 tsp. soda
1 C. sugar	1/2 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

2 C. sugar
1 C. oil
3 eggs
3 C. flour
1 tsp. salt
2 tsp. cinnamon

1 tsp. soda
2 tsp. vanilla
3 C. chopped apples (tart)
1 C. chopped nuts (English walnuts or black walnuts)

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

1/2 C. butter (room temperature)
1 egg
1 tsp. vanilla
Pinch of salt
1/2 tsp. baking soda
1/2 C. coconut
1/2 C. walnuts
1/2 C. M & M's (optional)

3/4 C. brown sugar
3/4 C. flour
1/2 tsp. baking powder
1 C. oats
1 C. chocolate chips
1/2 C. yellow-tinted coconut (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
2 eggs
1 tsp. soda
1/2 tsp. salt
4 1/2 C. flour
2 tsp. baking powder

1 C. brown sugar
1 C. applesauce
3/4 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves

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	⅔ C. salad oil
1 C. sour milk	1 egg
1 tsp. vanilla	1 tsp. salt
1 tsp. soda	2½ C. flour
1½ C. fresh rhubarb	½ C. nuts

TOPPING:

½ C. sugar	½ tsp. cinnamon
1 T. melted butter	

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

The following are average differences from the mean. These are the same as the differences from the mean for the quantified results. These are given below and show the average differences and standard deviations of the average differences for each of the eight groups.

It is also the same for quantified slopes. Among the following, the first is the mean and the second is the standard deviation.

COOKING TIME

± 0.00 (quantified differences)

Slope

± 0.00 (quantified)

± 0.00

± 0.00 (quantified)

± 0.00

± 0.00

± 0.00 (quantified)

Percent error is 0.00. Quantified slope per cent. These together include three water, one, and two percent differences. The mean, 0.00, which includes the average cooking time for each of the eight groups. The first group has a mean cooking time of 10.00 minutes with a standard deviation of 0.00 and the second group has a mean of 10.00 minutes with a standard deviation of 0.00. The third group has a mean of 10.00 minutes with a standard deviation of 0.00 and the fourth group has a mean of 10.00 minutes with a standard deviation of 0.00. The fifth group has a mean of 10.00 minutes with a standard deviation of 0.00 and the sixth group has a mean of 10.00 minutes with a standard deviation of 0.00. The seventh group has a mean of 10.00 minutes with a standard deviation of 0.00 and the eighth group has a mean of 10.00 minutes with a standard deviation of 0.00.

ADDITIONAL COOKING METHODS

± 0.00

Slope

± 0.00

± 0.00

± 0.00

± 0.00

The following are average differences from the mean. The quantified and slope differences with the quantified cooking methods. Both are given in minutes and the mean of the mean is 200° or 270°. Quantified differences with each of the eight groups is 0.00.

*****NOTES*****

QUANTIFIED

Percent

± 0.00

Slope

± 0.00

± 0.00

± 0.00

± 0.00

The following are average differences from the mean. These are the same as the differences from the mean for the quantified results. These are given below and show the average differences and standard deviations of the average differences for each of the eight groups.

It is also the same for quantified slopes. Among the following, the first is the mean and the second is the standard deviation.

COOKING TIME

± 0.00 (quantified differences)

Slope

± 0.00 (quantified)

± 0.00

± 0.00 (quantified)

± 0.00

± 0.00

± 0.00 (quantified)

Percent error is 0.00. Quantified slope per cent. These together include three water, one, and two percent differences. The mean, 0.00, which includes the average cooking time for each of the eight groups. The first group has a mean cooking time of 10.00 minutes with a standard deviation of 0.00 and the second group has a mean of 10.00 minutes with a standard deviation of 0.00. The third group has a mean of 10.00 minutes with a standard deviation of 0.00 and the fourth group has a mean of 10.00 minutes with a standard deviation of 0.00. The fifth group has a mean of 10.00 minutes with a standard deviation of 0.00 and the sixth group has a mean of 10.00 minutes with a standard deviation of 0.00. The seventh group has a mean of 10.00 minutes with a standard deviation of 0.00 and the eighth group has a mean of 10.00 minutes with a standard deviation of 0.00.

ADDITIONAL COOKING METHODS

± 0.00

Slope

± 0.00

± 0.00

± 0.00

± 0.00

The following are average differences from the mean. The quantified and slope differences with the quantified cooking methods. Both are given in minutes and the mean of the mean is 200° or 270°. Quantified differences with each of the eight groups is 0.00.

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VEGETABLES

SCALLOPED CABBAGE AU GRATIN

Linda Taylor

3 C. cooked, coarsely shredded cabbage
3/4 C. grated mild cheese

Buttered bread crumbs or
potato chips (crushed)

SAUCE:

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

1/4 C. oleo	Cottage cheese
4 C. cooked rice	1 C. chopped onion
1 bay leaf	1 pt. sour cream
1/2 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 Tabasco & Worcestershire
1 C. sour cream	sauce
2 C. Miracle Whip	Salt & pepper, to taste

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 (cut into bite-sized pieces)	1 small carrot (shredded)
3½ C. chilled, cooked Uncle Ben's Converted brand rice	1 to 2 T. soy sauce
	1/8 tsp. black pepper
	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 & dice)	½ tsp. nutmeg (or to taste)
½ C. melted butter	¼ C. rum
½ 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

3 eggs

1½ tsp. salt

½ C. farine (cream of wheat)

2 C. flour

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 eggs (beaten)

4 T. flour

1 C. chopped pimento

4 T. sugar

1 chopped green pepper

2 tsp. salt

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

½ C. brown sugar

¼ C. catsup

1 T. instant minced onion

3 T. frozen orange juice concentrate (thawed)

½ tsp. Worcestershire sauce

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

½ C. mushrooms

2 eggs

½ C. diced onions

8 oz. pkg. kraut

1 T. Worcestershire sauce

½ C. cracker crumbs

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
1/4 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 (8 oz.) pkg. cream cheese (softened)

1 C. sour cream

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 large green pepper (cut in strips)
1 medium onion (thinly sliced in rings)
1 can tomato soup (undiluted)
1/2 C. oil

1 C. sugar
3/4 C. vinegar
1 tsp. salt
1 tsp. pepper

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
4 C. diced cold boiled potatoes
2 C. milk
1 1/2 C. grated Velveeta or
American cheese

1/2 C. flour
3 tsp. salt
1/4 tsp. pepper
2 T. ea. minced parsley &
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

1/4 C. sugar

1 lb. fried crisp bacon

1/2 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:

1/2 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

3/4 (16 oz.) can sauerkraut

1/2 tsp. salt

(drained, rinsed & chopped)

1 small onion, chopped (optional)

1 C. applesauce

Bacon strips

1/2 C. firmly packed brown sugar

Combine all ingredients in a 2 1/2 or 3-quart casserole dish. Bake at 350° for 1 1/2 hours.

SAUCY SWEET POTATOES

Lavon Brown

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

1/4 C. packed brown sugar

1/4 tsp. salt

1/4 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
hash brown potatoes (thawed)

1 can cream of chicken soup

1/2 C. melted margarine

1/2 C. chopped onion

1 tsp. salt & pepper

1 small carton sour cream

Mix all ingredients and add to thawed potatoes. Pour into 9 x 13-inch pan. Top with 2 C. crushed corn flakes and 1/4 C. melted oleo which have been mixed together. Bake at 350° for 45 minutes.

CUCUMBERS

Beverly Lehman

4 cucumbers

1 onion

1 1/2 C. Miracle Whip

1/2 C. sugar

1/2 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)

1/2 lb. fresh mushrooms (sliced)

2 celery stalks (sliced)

1/4 C. vegetable oil

1 medium onion (sliced)

1/4 C. water

1 medium bunch broccoli (cut in small pieces)

1 1/2 tsp. garlic salt

1 small head cauliflower (cut in small pieces)

1/2 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	1 egg
1/2 C. white flour	1 T. vinegar
1/4 C. oil	3 T. water

FILLING:

1 chopped onion	8 oz. diced cheese (2 C.)
1 chopped green pepper	1/2 tsp. salt
2 T. margarine	1/4 tsp. marjoram or thyme
5 beaten eggs	1/4 tsp. garlic powder
About 4 C. cooked mixed vegetables	

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	5 slices cheese
2 T. flour	2 T. butter
1 C. milk	Salt & pepper, to taste
Soda crackers	

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

1 1/2 C. milk	1 C. grated Cheddar cheese
4 medium potatoes (peeled & grated)	Salt & pepper, to taste
2 T. dry onion	3 eggs (well-beaten)
3 T. chopped green pepper	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	2 tsp. salt
3 T. flour	1/2 tsp. pepper
4 tsp. chopped onion	1 tsp. dry mustard
2/3 C. vinegar	1/2 tsp. celery seed
2/3 C. water	2 qt. cooked potatoes
1/3 C. sugar	

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

1/2 C. oil	1/2 tsp. Accent
2 full chicken breast	1/2 C. onion
1/2 C. diced carrots	1 C. cooked rice
1/2 C. green peppers	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

1/2 lb. bacon (chopped)	1 tsp. dry mustard
1 C. chopped onion	2 tsp. vinegar
1/2 to 1 lb. hamburger	No. 2 can pork & beans (drained)
1/2 C. catsup	No. 2 can red kidney beans (drain)
1 tsp. salt	No. 2 can lima beans (drained)
3/4 C. brown sugar (do not pack)	

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

1/4 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

1/3 C. biscuit mix (Bisquick)	2 slightly beaten eggs
1/4 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 C. chopped celery
2 pkg. frozen peas (cooked just until thawed)

1 pkg. Ranch salad dressing mix
1 1/2 C. raw cauliflower pieces

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 1 1/2 medium-sized onions cut fairly fine. Simmer in a very small amount of water for 10 minutes; drain. Cut 1/4 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 1/4 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 beaten egg
1/4 C. chopped onion
1 C. milk

1 C. cracker crumbs
3/4 tsp. salt
1/2 C. buttered cracker crumbs (top)

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
1 carrot (grated)
1 C. sugar
1/2 C. salad oil
1/4 C. vinegar

1/2 green pepper (chopped)
2 tsp. chopped onion
1/2 C. water
1/2 tsp. salt

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	$\frac{3}{4}$ stick of margarine
$\frac{1}{2}$ 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

$\frac{1}{4}$ C. Crisco oil	$\frac{1}{2}$ C. mayonnaise
$\frac{1}{4}$ 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 SCALLOP

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. Do not butter. Bake at 400° for 25 minutes.

COPPER PENNIES

Susie Osterloh

1 lb. carrots	$\frac{1}{2}$ 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
$\frac{3}{4}$ C. vinegar	1 C. sugar
$\frac{1}{2}$ tsp. pepper	$\frac{1}{4}$ 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	1/2 lb. bacon
1 (16 oz.) can yellow beans	1 large onion
1 (16 oz.) can red kidney beans	1/2 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 1 1/2 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	1 1/2 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)	2 1/2 C. shredded Cheddar cheese
1/2 C. melted oleo	1/3 C. chopped onion
1 pt. sour cream	1/4 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

$\frac{1}{3}$ C. slivered almonds

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

$\frac{1}{4}$ C. melted butter

4 C. cooked green beans

$\frac{1}{2}$ C. lemon juice

Toast $\frac{1}{3}$ C. slivered almonds in 350° oven until lightly browned (about 7 minutes). Combine with $\frac{1}{4}$ C. melted butter. Add $\frac{1}{2}$ C. lemon juice and $\frac{1}{2}$ 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

$\frac{1}{2}$ C. chopped green pepper

$\frac{1}{2}$ C. chopped onion

8 stalks celery (chopped)

DRESSING:

2 T. flour

1½ 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)

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

$\frac{1}{4}$ C. flour

dash of pepper

$\frac{1}{4}$ C. Parmesan cheese

$\frac{1}{3}$ 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:

1/4 C. salad oil
1/4 C. vinegar
Dash of onion salt or powder

1 C. sugar
1/2 C. mayonnaise

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 Valduhuzen

5 lb. chuck roast or arm
1 tsp. celery salt
1 tsp. Worcestershire sauce

2 T. liquid smoke
1 tsp. garlic salt
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 green pepper (chopped)
1/2 C. tomato juice or water
2 T. sugar
1 C. sour cream

1 large onion
1 (1 lb. 4 oz.) can tomatoes
2 C. uncooked macaroni
2 tsp. chili powder
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

1/4 C. vinegar

1 T. sugar

1 T. prepared horseradish

1 T. prepared mustard

1 tsp. salt

1/4 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

1/2 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 1/2 of meat mixture in loaf pan. Spread cheese and chili's over meat and top with remaining meat mixture. Bake at 350° for 1 1/2-2 hours.

BARBECUE MEATBALLS

Carla Scott

1 1/2 lb. hamburger

1 C. cracker crumbs

3 eggs

3/4 tsp. salt & pepper

1 1/4 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	1/4 C. chopped green pepper
2 T. oleo	1 (8 oz.) can tomatoes or 1 C. cut up fresh tomatoes
1/3 C. Parmesan cheese	1 (6 oz.) can tomato paste
2 eggs (well-beaten)	1 tsp. oregano
1 C. cottage cheese	1/2 tsp. garlic salt
1 lb. brown ground beef or sausage	1 tsp. sugar
1/2 C. chopped onion	
1/2 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
1/2 C. broken walnuts	1/2 tsp. salt
1/2 C. stuffed olives (sliced)	1 C. mayonnaise

Mix all together and put in a baking dish and cover with 1 C. potato chips and 1/2 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

1/2 C. vinegar

1/2 C. chopped onion

1/2 C. brown sugar

1/2 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.

CORNED BEEF AND CABBAGE

Annett Wolver

1 head of cabbage

1 can corned beef

Salt & pepper, to taste

Cut-up cabbage and boil till done. Season and add 1 can corned 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 egg
1 lb. lean ground beef	2 T. mayonnaise
1/4 C. bread crumbs	1/2 tsp. onion salt
1/4 C. celery (chopped)	1/4 C. chopped onion
1/4 tsp. salt	1/4 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 2 1/2 cups boiling water, 2/3 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)	8 slices Swiss cheese
1/4 C. dry white wine	1 can cream of chicken soup
1/3 C. butter (melted)	1 1/2 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

1/4 C. chopped mushrooms	1/4 C. diced onion
1 C. instant rice	2 T. butter
2 1/4 C. beef broth	2 C. cooked beef (chopped)
1 T. catsup	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 lb. hamburger
1 well-beaten egg
1/2 C. uncooked rice (washed)

1 medium onion (finely minced)
1 tsp. salt
1/4 tsp. pepper

Place juice over medium heat and bring to a boil. Whilt 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.)
4 C. coarse salt
1 T. black peppercorns

2 cloves garlic (minced)
3/4 C. water

Trim excess fat from steak. Crack peppercorns coarsley. 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
1 pt. milk
2 cans cream of mushroom soup or
1 can mushroom & 1 chicken
1 small onion (grated fine)

1/2 lb. diced cheese
4 hard-boiled eggs
1 pt. chicken (cut-up or
diced)

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 medium onion
1 (15 oz.) can tomato sauce
1 (8 oz.) pkg. lasagna noodles

1 (8 oz.) pkg. cream cheese
3/4 lb. grated Cheddar cheese
1 C. sour cream

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
1/2 C. or 1 medium chopped onion
1/4 C. margarine
2 T. flour
1 tsp. salt
1 tsp. garlic powder or salt
Snipped parsley or flakes

1/4 tsp. pepper
1 (8 oz.) can drained mushroom pieces
1 (10 oz.) can cond. cream of chicken soup
1/2 C. dairy sour cream
2 C. hot cooked noodles

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
Salt & pepper
2 eggs
1 small onion (chopped)
1 can chopped button mushrooms (small can)

2 C. seasoned croutons
1/2 C. catsup
1 tsp. Worcestershire sauce
1 tsp. Cookie's barbecue sauce
1/4 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

1 1/3 C. cracker crumbs
2 C. milk
3 lb. ground beef
1/2 C. chopped onion

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

TOPPING:

6 T. brown sugar
1/2 C. catsup

1/2 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 1 1/2 hours until done.

SALMON LOAF WITH SAUCE

Bernice Shahan

1 (15 1/2 oz.) can salmon (drained & flaked)
2 C. soft bread crumbs
1/4 C. finely chopped onion
1/4 C. finely chopped parsley
4 eggs (beaten light)

1 T. Worcestershire sauce
1 T. lemon juice
3/4 tsp. salt
2 T. melted oleo

QUICK TANGY CREAM SAUCE:

1/2 C. margarine
1/3 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)
2 1/2 T. garlic salt
2 T. pepper corns (whole)
5 rounded T. Morton tender-quick salt

2 1/2 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

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

1 egg

$\frac{2}{3}$ C. milk

SAUCE:

1 can tomato soup

$\frac{1}{2}$ C. brown sugar

2 T. vinegar

$\frac{1}{3}$ 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 (8 oz.) can tomato sauce

1 C. uncooked macaroni

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

$\frac{1}{2}$ C. grated cheese

1 can mushroom soup

2 hard-boiled eggs

1 can (soup) of milk

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

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

$\frac{1}{2}$ clove garlic or garlic salt

2 green peppers

1 large can whole tomatoes

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 recipe of Lucy Ball and we like it very much.

TEX-MEX BAREQUED SPARERIBS

Dinah Jones

4 lb. pork spareribs	1 tsp. salt
4 canned pickled serrano chilies (stems removed & chopped)	2 T. brown sugar
2 T. green chilies (chopped)	1/8 tsp. ground cumin
1/2 C. chili sauce	1/8 tsp. oregano leaves
2 T. salad oil	1/2 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 barbecue sauce occasionally and turning ribs once. Makes 4 servings.

BEEF BURGUNDY

Lavon Brown

2 lb. stew meat	1 pkg. dry onion soup mix
2 cans cream of mushroom soup	1 C. sour cream
3 T. Sherry	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 1/2 lb. chicken pieces
1 env. dry onion soup mix	Salt & pepper, to taste
1 can cream of mushroom soup	Butter
1 can mushroom pieces (drained)	

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
1/2 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 1/2 tsp. garlic powder
2 C. milk 1/4 tsp. oregano
4 eggs 1 tsp. pepper
1/3 (5 oz.) bottle thick steak sauce 3 T. onion flakes
1/3 (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
3/4 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 1/2 slice of boiled ham and 1 slice of cheese, wrap into 1/2 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
1/4 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
1/4 tsp. nutmeg
1 C. sliced carrots (cooked)
1 (4 oz.) can sliced mushrooms (drained)
3 T. flour
1/4 tsp. thyme
1 lb. sweet potatoes (pared & cooked)

1 egg white
1/4 lb. onions (cooked)
2 T. dry sherry
1 C. chicken broth
1 C. plus 2 T. skim milk
Dash of pepper
1/4 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 (10 1/2 oz.) cream of celery, chicken or
mushroom soup
1 small onion
1/2 to 3/4 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

2 lb. ground beef
1 C. milk
1 C. oatmeal
1 pkg. Lipton's onion soup

2 eggs
1 tsp. salt
1/2 C. catsup

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
2 cans chow mein vegetables
1 can sliced water chestnuts
1 can cream of mushroom

1 can cream of celery
1/2 C. raw rice
1/2 C. water

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

1/4 C. soy sauce
1/4 C. salad oil
1/2 tsp. lemon juice

1 T. brown sugar
1/4 tsp. garlic salt or powder
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 C. flour
1 tsp. salt
1 T. oil

1 T. sugar
2 T. cornmeal
1 C. ice water

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	1 can cream of mushroom soup
6 medium pork chops (about 1½ lbs.)	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	2 T. Accent
1 C. soy sauce	1 tsp. pepper
1 C. oil	1 chopped onion
1 C. cooking wine	¼ C. lemon juice
3 cloves garlic (crushed)	2 T. brown sugar
3 bay leaves	

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)	½ C. Velveeta cheese (cut fine)
1 pt. milk	4 hard-boiled eggs
2 cans cream of mushroom soup	2 C. chicken (diced)
1 onion (cut fine)	

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	1 onion (chopped)
2 C. dry bread crumbs	½ tsp. sage
1 beaten egg	Salt & pepper
1 can cream of chicken soup	Celery salt
1 C. milk	

Mix and bake at 325° for 45 minutes.

SCALLOPED POTATOES WITH PORK CHOPS

Donna Vroegh

6 pork chops	1/2 C. chopped onions
5 C. sliced potatoes	1 can mushroom soup
Cheese slices	1 1/4 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 1/2 C. chopped onions in small amount of oil and add 1 can mushroom soup and 1 1/4 C. milk. Pour over chops. Bake, covered for 1 hour and 30 minutes, uncovered or till tender at 350°.

HAM AND BROCCOLI BAKE

(Microwave)

Edna Lou Besco

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

Micro-cook broccoli, onion and water, uncovered in a 2 1/2-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 1/2 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
½ pkg. dry onion soup

2 cans cream of soup (no water)
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 small can Rotel tomatoes or plain tomatoes (undrained)
1 lb. cheese
2 cans cream soup (no water) (mushroom, chicken or celery)

1 onion (chopped)
1 green pepper (chopped)
1 pkg. corn chips
Salt & pepper, to taste

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
¼ C. finely minced onion
3 T. dill weed

½ tsp. salt
½ tsp. pepper

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 (10 3/4 oz.) can cream of celery soup
2 pheasant breasts (halved)	1 C. milk
4 pheasant thighs (halved)	1 (1 1/2 oz.) pkg. dry onion soup
1 (10 3/4 oz.) can cream of chicken 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 1 1/2 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
1 1/2 tsp. baking powder with flour only	3/4 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
1 1/2 C. milk	1/2 C. chopped onions
1 1/2 C. tomato juice	1 1/2 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)	1/2 C. sour cream
6 to 8 chicken breasts (boned)	1/2 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
1/4 lb. bacon	1/2 C. brown sugar
1 T. onion flakes	1/2 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
1/2 C. flour	2 T. Worcestershire sauce
2 tsp. salt	4 T. soy sauce
Pepper, to taste	1/2 C. sugar
2 C. sliced onions	3/4 C. water
3/4 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)
2/3 C. evaporated milk	1 C. grated cheese
1/4 C. bread crumbs	1/4 tsp. oregano
1 tsp. garlic salt	2 T. Parmesan cheese
1/3 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

1 T. brown sugar

1/2 lb. grated cheese

American or Velveeta cheese

Layer above in crock pot and cook all day.

6 potatoes (sliced)

1 small can sauerkraut

1 small onion

1 can mushroom soup

1/2 can milk

CHICKEN CACCIATORE

Becky Wolver

3 lb. chicken pieces

Seasoned salt

3 T. oil

1/2 medium bell pepper (sliced)

1 (1 lb.) can whole tomatoes

1 (1.5 oz.) pkg. Italian spaghetti sauce mix

1/2 C. water

1/2 C. raisins

1/2 of 1 lb. box Creamette spaghetti
(cooked)

1/4 C. toasted slivered almonds

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 1/2 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

1 1/3 C. cracker crumbs

2 C. milk

3 lb. ground beef

1/2 C. onion (minced)

4 eggs (slightly beaten)

2 tsp. salt

1/4 tsp. pepper

1 tsp. sage

SAUCE:

6 T. brown sugar

1/2 C. catsup

1/2 tsp. nutmeg

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 1 1/2 hours.

OVEN FRIED CHICKEN

Myrtle Harper

1 C. flour

1 C. powdered milk

1 C. cornmeal

Milk

1/2 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

1/3 C. Worcestershire sauce

2 dashes Tabasco sauce

1 tsp. chili powder

1 1/2 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 1 1/2 hours. Baste ribs with sauce about every 15 minutes.

MARINADE OF BEEF ROAST

Susie Osterloh

1/3 C. soy sauce

1/4 C. oil

1/3 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)
1/2 C. diced green pepper (optional)
1/4 tsp. black pepper
Dash of salt
Dash of salt

1 (10 3/4 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
1/3 C. vinegar
1/3 C. brown sugar

2/3 C. water
1/2 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)
1/2 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
1/4 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
1/2 C. water
Dash of pepper
1/2 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)
2/3 C. cracker crumbs
Onion

Salt & pepper
2/3 C. milk
2 tsp. Worcestershire sauce

SAUCE:

1 can tomato soup
1/2 can water
1 tsp. dry French spaghetti sauce

Salt & pepper
2 T. vinegar
1/2 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	1 1/2 C. soft bread crumbs
1/4 C. milk	2 lb. ground beef
2 tsp. salt	1/2 pkg. instant potatoes
1/4 tsp. pepper	(use own judgement)
1/4 C. ketchup or chili sauce	1/2 C. shredded Cheddar cheese
1 T. onion	

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)	2 C. red wine (burgundy pref.)
4 hot Italian sausages (cut in half)	2 C. marinara sauce
3 T. olive oil	3 T. parsley (chopped)
2 large onions (sliced thin)	1 1/4 tsp. oregano
1 large green pepper (cut into thin strips)	1 1/4 tsp. sweet basil
1 sweet red pepper	1/2 tsp. salt, or to taste
1 dozen medium to large button mushrooms (sliced)	1/2 tsp. white pepper
1 clove garlic (chopped)	Garnish with graded Parmesan
4 chicken breasts (filleted & skin removed, cut into 3 pieces)	cheese & parsley

Brown sausages in 1 T. olive oil; remove and drain. Sauté onions, peppers, mushrooms and garlic; remove. Brown chicken in 2 T. olive oil. Add balance of items and simmer for 45 minutes. Add 1/4 C. water as needed. Serve with parsley and Parmesan garnish. Note: 1 (2 1/2 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 1 1/2 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	4 T. olive oil
Seasoning	4 T. tarragon vinegar
Salt & pepper, to taste	2/3 C. dry sherry
2 cloves garlic (crushed)	

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	1/2 tsp. salt
1/2 C. barley	2 tsp. pepper
1/2 C. rice	1 qt. saukraut

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

CHILI BURGERS

Liz Holiday

1 lb. hamburger	3 T. mustard
1 small onion	1 T. Worcestershire sauce
1 C. catsup	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	6 T. Cheez Whiz
1/3 C. ea. chopped green pepper, celery & onion	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

1 C. water

½ C. onions

1 head of cabbage

¼ C. catsup

½ C. sour cream

¾ tsp. salt

2 T. flour

2 beef bouillons cubes

Combine beef, onions, catsup and salt. Form into small meatballs. In large skillet dissolve bouillion 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

¼ tsp. pepper

2 T. minced celery leaves

1 shredded carrot

2 tsp. salt

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 tsp. salt

2 C. soft bread crumbs

2 T. margarine

2 eggs

1 (10 oz.) jar apricot preserves

½ C. chopped onion

½ C. barbecue sauce

2 T. chopped parsley

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 medium onion (minced)
1 egg	1 tsp. salt
1/2 C. bread crumbs	1/4 tsp. pepper

GRAVY:

1 can cream of mushroom soup	1/4 tsp. salt
1 C. water	1/2 tsp. Worcestershire sauce
Pepper	

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

2 1/2 lb. ground ham	3 cans tomato soup
2 lb. ground lean pork	3/4 C. vinegar
1 lb. ground beef	2 1/4 C. brown sugar
3 eggs	3 C. graham cracker crumbs
2 C. milk	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

1 1/4 lb. ground ham	1 C. milk
1 lb. lean ground pork	1 can tomato soup
1/2 lb. ground beef	1 C. brown sugar
1 1/2 C. graham cracker crumbs	2 T. vinegar
2 eggs	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 McLoney

3 lb. hamburger	2 tsp. salt
1 C. milk	Pepper, to taste
1 C. dry bread crumbs	2 tsp. chopped onion
1 can cream of mushroom soup	

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)	1/4 C. onion
1/4 C. celery	1 can mushroom soup
3 T. butter or margarine	1 C. rice (cooked)
Dash of pepper	

In large skillet, cook onion and celery in margarine, about 5 minutes until tender. Stir in soup and 1/2 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	1 1/2 T. chili powder
2 tsp. finely minced garlic	1/4 tsp. Tabasco sauce
2 C. finely chopped onions	1/4 C. red wine vinegar
2 C. tomato ketchup	3 T. dark brown sugar
1/4 C. soy sauce	

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

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 (10 1/4 oz. ea.) cans potato soup (undiluted)

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

- 1/2 C. chopped onion
- 1/3 C. flour
- 1/4 C. margarine
- 1/2 tsp. salt & pepper
- 1 T. mustard
- 1 pkg. frozen mixed vegetables

- 1 1/2 tsp. Worcestershire sauce
- Milk, to make sauce
- Ham (cubed)
- Potatoes (diced)
- Bread crumbs

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 pkg. brussel sprouts
- 1 pkg. cauliflower
- 1 small jar Cheez Whiz

- 1 can cream of mushroom soup
- 1 C. meat (can use leftovers,
chicken is good)

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

1/4 C. chicken fat or butter
1/3 C. flour
1 1/2 tsp. salt
1/8 tsp. pepper
1 C. chicken broth
1 1/2 C. milk

1 1/2 C. cooked rice
2 C. cut-up cooked chicken
1 can (3 oz.) sliced mushrooms
1/3 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 1 1/2-inch or a 1 1/2-quart dish. Bake, uncovered at 350° for 40-45 minutes.

BAKED MACARONI AND CHEESE

Sarah Francis

1 1/2 C. uncooked elbow macaroni
3 T. butter
2 T. flour
1/2 tsp. salt

Dash of pepper
2 C. milk
1/4 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 1 1/2-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
3/4 C. potato chips for top

1/4 lb. cheese
1/2 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. Sauté 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 1/2 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 1 1/2 hours. Sprinkle with parsley.

ENCHILADA CASSEROLE

Colleen Ashman

1 lb. hamburger 1 1/4 tsp. salt
2 (8 oz. ea.) cans tomato sauce 1 1/2 T. chili powder
1/2 C. water 8 oz. Cheddar cheese (grated)
1 medium onion 1 pkg. soft flour tortilla shells
1/4 tsp. pepper

Brown hamburger and drain. Stir in rest of ingredients, except cheese and shells. Simmer for 10 minutes, then stir in 3/4 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 tsp. salt
1 to 2 C. grated Cheddar cheese	1 can cream of chicken soup
1 (8 oz.) container sour cream	Dash of pepper

TOPPING:

2 C. crushed corn flakes or potato chips	1 stick margarine (melted)
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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	1/2 lb. cubed processed cheese
1 C. chopped onion	1 1/2 C. undrained hominy or corn
2 C. elbow macaroni	1 T. chili powder
1 qt. tomatoes	1/4 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 1 1/2-quart casserole and bake at 350° for 30-40 minutes.

CORN AND NOODLE CASSEROLE

Becky Picken

1 (8 oz.) pkg. noodles (cooked & drained)	1/2 stick margarine
1 can creamed corn	8 slices American cheese (cut-up)
1/2 C. sugar	

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
1/2 C. chopped onion
2 (5 oz. ea.) cans water chestnuts
(sliced & drained)
3 T. soy sauce

2 3/4 C. boiling water
1 can cream of celery soup
1/2 C. chopped celery
1 can mushrooms
1/4 C. butter

Combine all ingredients in a 2 1/2-quart casserole dish. Bake at 350° for 1 1/2 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!

CORNED BEEF CASSEROLE

Linda Russell

8 oz. pkg. wide noodles
12 oz. can corned beef
1/2 C. chopped onion

1 C. cream of chicken soup
1 C. milk
1/4 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 1 1/2 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	Minced onion or flakes
6 pork chops	1 can cream of mushroom soup
Celery flakes	1½ cans water

Grease a well-obleng 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)	2 T. chopped onion
1 can cream of mushroom soup	6 oz. can tuna
⅔ C. milk	1 C. grated cheese
1 tsp. salt	

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 (16 oz. ea.) cans mixed vegetables & juice
2 eggs	1 (6 or 8 oz.) can tomato paste
Dash of Worcestershire sauce	2 C. mashed potatoes
1 tsp. salt	½ C. grated cheese (Cheddar)
¼ tsp. garlic salt	Paprika
Pinch of pepper	Oregano
2 T. butter	

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 onion soup
1 can cream of mushroom 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)	1/2 lb. grated cheese
2 lb. ground chuck	1 small can mushrooms
1 large onion (finely chopped)	2 small cans tomato paste
1 button garlic	1 large can tomato juice
1 green pepper	(1/2 gal. size)
1 medium can cream-style corn	

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	1 C. grated Cheddar cheese
1/4 C. butter	1 can ripe olives
1 1/2 C. hot water	1/2 C. green pepper
1 C. onion	1 lb. ground beef
1 can tomatoes	1 can kernal corn (drained)
2 T. chili powder	

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

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

Butter

1 small onion (cut fine)

Chicken In A Biscuit or Ritz
crackers

Velveeta cheese

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

1/2 lb. Velveeta cheese (grated)

2 C. milk

4 eggs (boiled & grated)

2 cans cream of mushroom soup (2 C.)

2 C. cooked, diced chicken

1 onion (chopped fine)

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

1/4 C. milk

1 can potato soup

1/2 can cream of Cheddar cheese
soup

1 can cream of celery soup

1 can pieces & stems mushrooms

8 oz. container sour cream

Mix milk and sour cream. Add remaining ingredients. Pour into greased casserole dish and sprinkle with paprika. Bake at 300° for 1 1/2 to 2 hours. May be frozen ahead and popped into oven.

TOMATO CASSEROLE

Bernice Harding

6 tomatoes

3 slices or 2 C. cubed bread

1 C. sugar

2 T. flour

2 or 3 strips of bacon

Onion & green pepper

Saute bacon, onion, pepper, salt and pepper. Combine and cover with 1/3 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

½ 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
4 thick pork chops
2 chicken bouillon cubes
1 C. uncooked rice
1 tsp. salt

1 tsp. paprika
2 C. boiling water or part milk
1 can cream of chicken soup
Onion, if desired

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
1/2 soup can milk
1/2 tsp. onion powder
1 C. grated Cheddar cheese

4 C. cooked rice
3 C. coarsely chopped cooked
chicken
2 T. chopped pimento

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
1 can cream of mushroom soup
1/2 C. milk
3 C. cooked rice

1 1/2 C. chopped cooked turkey
Salt & pepper, to taste
1/2 C. shredded American cheese

Combine first 3 ingredients and 1/2 C. water in saucepan. Simmer for 3 minutes. Layer half the vegetable mixture, all the rice, turkey, salt and pepper in a 1 1/2-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 wifes birthday, but forgets which on it is.

LORENE'S CABBAGE CASSEROLE

Lavon Brown

1 medium onion (chopped)

1/8 tsp. pepper

3 T. butter

6 C. shredded cabbage

1/2 lb. ground beef

1 can tomato soup

3/4 tsp. salt

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

2 T. butter (melted)

1-inch pieces)

1 small onion (chopped)

1/2 C. milk

1 C. seasoned bread crumbs

1 egg (beaten)

1/2 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)

Dash of pepper

4 T. flour

1 tsp. angostura bitters

2 C. milk

2 (4 oz. ea.) cans Vienna sausage

1 tsp. salt

1 (3 oz.) pkg. cream cheese (cubed)

2 (1 lb. ea.) cans potatoes (drained & chopped)

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 tsp. garlic salt

1 (8 oz.) pkg. cream cheese

1 tsp. onion salt

1 C. sour cream

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)
1/2 C. lowfat cottage cheese
1/4 C. lowfat plain yogurt
1/8 tsp. & 1/4 tsp. salt

2 T. chopped chives
Dash of pepper
1/4 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, 1/4 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

1/2 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
1 pkg. dry onion soup mix
1 can cream of mushroom or
cream of chicken soup

1/2 C. water
1 small pkg. frozen peas
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
1/2 C. raw rice
1 can cream of mushroom soup
2 tsp. soy sauce

1/2 C. chopped onion
1/2 C. diced celery
1 can water

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 small jar Cheez Whiz

1 can cream of mushroom soup
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 1/2 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 cans cream of chicken soup
1 C. mayonnaise (don't use Miracle Whip)
2 tsp. butter

2 pkg. frozen broccoli (cooked)
1 T. lemon juice
1 C. grated cheese
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 1/2 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

3/4 C. cornstarch

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 1/3 C. mix, 1 1/4 C. water, 1 T. oleo and cook until thick.

SUMMER SQUASH CASSEROLE

Kathryn Van Loon

2 lb. (6 C.) of squash (sliced)

1/2 C. chopped onion

1 can cream of chicken soup

1 C. sour cream

1 C. shelled carrots

1 (8 oz.) pkg. herb seasoned
stuffing mix

1/2 C. melted oleo

Cook squash and onion for 5 minutes; drain. Mix soup and sour cream. Mix oleo with stuffing and put 1/2 of stuffing in bottom of baking dish. Combine vegetables, soup and cream; pour over stuffing and put 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 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 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 1/2 hours. Canned tomatoes can be used instead of juice.

CORNED BEEF CASSEROLE

Florence Wilkin

3 C. cooked noodles

1 can cream of mushroom soup

1 can corned 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)

1/2 C. grated cheese

1/2 C. mayonnaise

1 egg (beaten)

1 can celery soup

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 tsp. salt

1 lb. American cheese

1/2 tsp. pepper

8 slices bread cubes

Green pepper & onions

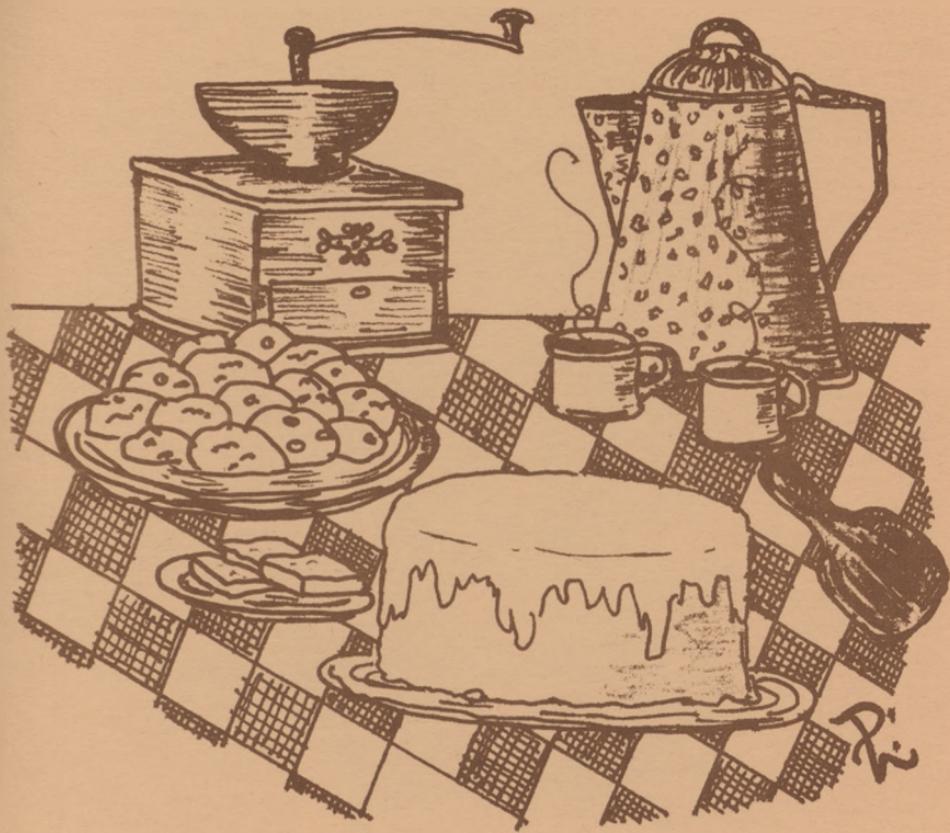
4 C. milk

Cubed ham - bacon or mushrooms

2 1/2 tsp. dry mustard

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
2/3 C. shortening
2 C. sugar
4 eggs
1 tsp. vanilla

1 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
1/2 tsp. baking powder
Nuts (optional)

FROSTING:

6 T. oleo
6 T. milk

1 1/2 C. sugar
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	4 eggs
1 stick oleo	1 C. flour
1 can Hershey's chocolate syrup	Walnuts (optional)

FROSTING:

1 1/3 C. sugar	6 T. oleo
6 T. milk	1/2 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

1 1/2 C. flour	2 C. sugar
1/2 C. baking cocoa	4 eggs
1 tsp. baking powder	2 tsp. vanilla
1 tsp. salt	1 C. chopped walnuts
2/3 C. margarine	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	1/2 tsp. salt
1 C. sugar	1/2 tsp. baking powder
3/4 C. flour	1/2 tsp. vanilla
1/3 C. butter	1 1/2 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

1/2 C. butter or margarine	3 eggs
3 sq. chocolate	1 C. nuts (black walnuts)
2 C. sugar	1 1/2 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 3/4-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)	2 C. flour
3/4 C. oleo	2 tsp. vanilla
6 eggs	1/2 C. chopped nuts
3 C. sugar	

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	1 C. butter
2 C. sugar	2 C. flour
4 sq. chocolate or 2/3 C. cocoa &	1 C. chopped nuts
a little extra butter	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	1 1/3 C. (14 oz. can) sweetened cond.
1 1/3 C. angel flake coconut	milk
1 pkg. (8 1/2 oz.) Nabisco chocolate wafers (coarsely crushed)	1/4 C. butter or margarine (melted)

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	1/2 tsp. salt
1 1/2 C. sugar	1/4 tsp. cinnamon
4 eggs	1 (15 oz.) can crushed pineapple
1 tsp. vanilla	3 oz. chocolate (melted)
1 1/2 C. flour	1/2 C. chopped nuts
1/2 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 1 1/4 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
1 1/2 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

1/4 C. oleo	2 C. chopped apples
1 C. sugar	1 tsp. cinnamon
1 beaten egg	1/2 C. chopped nuts
1 tsp. soda	1/2 C. raisins
1 C. flour	

TOPPING:

1/2 C. oleo	1/2 C. brown sugar
1/2 C. cream	1/2 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

1/2 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

1/2 C. buttermilk to which

1/2 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

1/3 C. buttermilk

1/4 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	1/2 C. buttermilk
1 C. margarine	2 eggs (beaten)
1/4 C. cocoa	1 tsp. soda
1 tsp. vanilla	1 C. walnuts

FROSTING:

3/4 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	1/2 C. peanut butter
3 C. crisp rice cereal	

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

1 1/2 C. raisins	1 tsp. cinnamon
Water	Dash of salt
1 tsp. soda	3 C. flour
1 C. oleo	Nuts (optional)
1 1/2 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
1/2 C. brown sugar	1 tsp. soda
1 1/2 C. water	2 C. rolled oats
1 T. (rounded) flour	1 C. brown sugar
1 tsp. vanilla	3/4 C. melted shortening

Cut raisins fine and add 1/2 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	1 1/2 tsp. soda
2 tsp. cinnamon	2 3/4 C. flour
1 tsp. vanilla	Nuts
1 1/2 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

$\frac{1}{4}$ C. margarine
1 C. brown sugar
1 large egg
 $\frac{1}{2}$ C. hot coffee
 $\frac{1}{2}$ C. softened raisins
 $\frac{1}{4}$ C. nutmeats

$\frac{1}{2}$ C. flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ 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
 $\frac{1}{3}$ C. evaporated milk
 $\frac{3}{4}$ C. butter (melted)
1 pkg. German chocolate cake mix

1 C. chopped nuts
 $\frac{1}{3}$ C. evaporated milk
1 C. chocolate chips or 6 oz. pkg.

Combine caramels with $\frac{1}{3}$ 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)

1 C. peanut butter

1½ C. flour

1½ C. brown sugar (packed)

½ tsp. soda

½ C. water

¾ C. butter

1 tsp. vanilla

1 egg

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

3 eggs

2 C. packed brown sugar

½ tsp. salt

1 C. flour

1 tsp. vanilla

½ C. oleo

FROSTING:

1 tsp. butter

½ C. peanut butter

Powdered sugar

1 tsp. vanilla

Milk

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

⅔ C. peanut butter

1 C. white sugar

2 eggs

1 C. brown sugar

1 tsp. vanilla

ADD:

2 C. flour

1½ tsp. soda

2 C. oatmeal

¼ tsp. salt

Bake in 11 x 15-inch cookie sheet at 375° for 8 to 10 minutes.

FROSTING:

1 C. powdered sugar

½ C. peanut butter

¼ C. oleo

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 C. vegetable oil
4 eggs
2 C. flour
1 C. pumpkin

1 tsp. baking powder
1 tsp. cinnamon
1 tsp. soda
1 tsp. vanilla

TOPPING:

1 small pkg. Phil. cream cheese
3/4 stick of margarine

2 C. powdered sugar
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
2 C. sugar

1 C. salad oil
1 lb. canned pumpkin

SIFT AND ADD:

2 C. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. nutmeg

2 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
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
6 T. margarine
1 T. milk

1 tsp. vanilla
4 C. powdered sugar

Beat cheese, margarine, and vanilla. Cream together until soft. Add powdered sugar until spreading consistency.

PUMPKIN BARS

Diana Rust

4 eggs
1 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

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

1/2 C. powdered sugar

FILLING:

4 T. flour
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 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)	1/2 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	1/2 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
2 1/2 C. flour	1 tsp. vanilla
1 tsp. baking soda	1/2 tsp. salt
1/2 tsp. salt	
3 C. quick cooking oatmeal	

Heat oven to 350° . Grease jelly roll pan, $15\frac{1}{2} \times 10 \times 1$ -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	1/2 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 9×13 -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

1/2 C. packed brown sugar
1/2 C. dark corn syrup
1/4 C. butter
1/2 tsp. salt

6 C. Cheerios cereal
1 C. pecan halves, walnuts or
peanuts
1/2 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 *good*

Helen Davis

6 T. margarine
1 1/2 C. graham cracker crumbs
1 C. coconut
1 C. chopped nuts

1 can sweetened cond. milk
2 C. candied fruit
1/2 C. chopped dates
1 C. raisins

Melt margarine in 15 x 10 1/2-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
3/4-1 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

2 1/4 C. flour	2 beaten egg yolks
1 1/4 C. sugar	4 medium apples (pared, cored & diced)
1/2 tsp. baking powder	1 tsp. cinnamon
1/2 tsp. salt	2 slightly beaten egg whites
1 C. margarine or butter	

Combine 2 C. flour, 1/2 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 1/2 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	2 1/2 tsp. baking powder
1 1/2 C. sugar	1/2 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 2/3 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
1/2 C. white sugar	2 C. flour
1/2 C. brown sugar	1 C. chocolate chips
1/4 tsp. baking soda	2 egg whites
1 T. water	1 C. brown sugar
1/2 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

1/2 C. shortening or oleo
2 C. brown sugar
2 eggs
2 tsp. vanilla
1 C. flour

2 tsp. baking powder
Pinch of salt
1 1/2 C. flaked coconut
1/2 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 1 C. oil
2 C. sugar

ADD:

2 (8 oz. ea.) jars carrot Jr. baby food

Beat then add the following:

2 C. flour 2 tsp. soda
1 tsp. cinnamon 1/2 tsp. salt

FROSTING:

4 T. butter 1 small pkg. cream cheese
1 1/2 C. powdered sugar

Pour into greased jelly roll pan. Bake at 350° for 20-30 minutes. Cool and frost.

GOLDEN BARS

Fran Katko

2 C. Bisquick
1 1/2 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
1/2 C. chopped nuts
1/2 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

3/4 C. margarine (melted)
3 C. graham cracker crumbs
1/3 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 1/4 C. butter
1/2 C. cocoa
3 1/2 C. sifted powdered sugar
1 beaten egg

1 tsp. vanilla
2 C. graham cracker crumbs
1/3 C. green Creme De Menthe
1 1/2 C. chocolate chips

For Bottom Layer: Melt 1/4 C. butter and 1/2 C. cocoa. Heat and stir until blended. Remove from heat and add 1/2 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 1/2 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
1/2 C. Crisco
2 eggs
1 tsp. nutmeg
1 tsp. soda

1/2 C. margarine
1/2 C. cold coffee
1 tsp. cinnamon
3 1/2 C. flour
1 1/4 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
1 1/4 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
1/2 C. white syrup
2/3 C. oleo

1 tsp. vanilla
1 C. brown sugar
1 tsp. salt

FROSTING:

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 egg

1/3 C. oleo

1 tsp. vanilla

1 egg

1 C. nuts

1 can Eagle Brand milk

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

1/2 C. brown sugar

1 C. flour

#2:

2 eggs (well-beaten)

1 C. coconut

1 C. brown sugar

2 T. flour

1/2 C. nutmeats

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

1 C. oleo

4 eggs

3 C. flour

1 tsp. vanilla

1/2 tsp. salt

1 1/2 tsp. baking powder

1 can blueberry pie filling

GLAZE:

1 1/4 C. powdered sugar

1 T. melted oleo

2 tsp. lemon juice

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
1/2 C. sugar
1/2 C. brown sugar
2 egg yolks
1 tsp. water
2 egg whites

2 C. flour
1/2 tsp. soda
1 tsp. baking powder
1 pkg. chocolate chips
1 C. chopped nuts
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
1 stick oleo
1 stick of butter (must be butter)

1/2 C. sugar
Almonds

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
1 tsp. baking powder
1 tsp. salt
1 C. margarine
1 C. pecans (chopped)

2 C. brown sugar
2 eggs
2 tsp. vanilla
1 C. coconut

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
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, 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)
1 C. sugar
1 C. packed brown sugar
1 C. oil
1 egg
1 tsp. vanilla

3½ C. flour
1 tsp. soda
1 tsp. cream of tartar
1 C. Rice Krispies
1 C. oatmeal
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
¼ tsp. salt
1 C. sugar
1 tsp. vanilla
½ tsp. soda

½ C. margarine
1 egg
2 C. Rice Krispies
1 (6 oz.) pkg. chocolate chips

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 C. brown sugar
1 C. shortening
1 C. oil
1 egg
1 tsp. vanilla

1 tsp. salt
1 tsp. cream of tartar
3½ C. flour
½ C. coconut
1 C. quick oats
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
1/2 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

1/2 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

1/2 C. butter or margarine
1 1/2 C. sugar
1 egg
1 C. pumpkin
1 tsp. vanilla
2 1/2 C. flour
1 tsp. baking powder

1 tsp. soda
1 tsp. nutmeg
1 tsp. cinnamon
1/2 tsp. salt
1 C. butterscotch chips
1/2 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	2 eggs
1 tsp. vanilla	1 C. peanut butter
1 C. brown sugar	3 C. sifted flour
1 C. white sugar	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

3/4 C. shortening	1/2 tsp. ginger
1 C. sugar	2 1/2 tsp. cloves
1 egg	1/2 tsp. cinnamon
4 T. molasses	1/2 tsp. salt
2 C. flour	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)	1 1/2 C. flour
1/2 C. shortening	1 C. sugar
1 tsp. vanilla	1 tsp. baking powder
1 egg	2 T. milk
3/4 C. walnuts (chopped)	1 tsp. salt

Melt 1/2 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
1 egg
1 C. flaked coconut

$\frac{2}{3}$ C. sugar
 $1\frac{1}{3}$ C. flour

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
 $\frac{1}{2}$ tsp. soda
1 $\frac{3}{4}$ C. flour
 $\frac{2}{3}$ C. oleo
1 C. brown sugar

1 egg
 $\frac{1}{2}$ C. milk
1 tsp. vanilla
2 sq. chocolate or $\frac{1}{2}$ C. cocoa

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 tsp. baking soda
1 C. brown sugar
1 tsp. baking powder

1 C. butter
1 tsp. cinnamon
2 eggs
 $2\frac{1}{2}$ 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
3 C. sugar
5 $\frac{1}{2}$ C. flour (sifted)
1 tsp. salt

1 C. Crisco
4 eggs
2 tsp. soda
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	1/2 tsp. salt
1 C. sugar	1/2 tsp. soda
1 egg	1 1/2 C. flour
1 C. mashed bananas	1 tsp. vanilla
1 3/4 C. oatmeal	1/2 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 Mitrisin

1/2 C. butter or margarine	1/2 tsp. vanilla
1/4 C. firmly packed brown sugar	1 C. flour
1 egg (separated)	1/4 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	2 1/2 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

$\frac{1}{4}$ lb. oleo

1 C. flour

Mix together and make into balls. Put into muffin pans and press them out with thumb.

FILLING:

1 T. melted butter

1 tsp. vanilla

1 beaten egg

1 C. pecans (chopped fine)

Pinch of salt

$\frac{3}{4}$ 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

1 C. sugar

Salt, to taste

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 (1/2 butter)

2 1/2 C. flour

1 C. powdered sugar

1 tsp. salt

1 large egg or 2 small

1/2 tsp. red food coloring

1 1/2 tsp. almond extract

1/2 C. crushed peppermint candy

1 tsp. vanilla

1/2 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 1/2 C. sugar together and sprinkle over cookies while still warm. Makes about 4 1/2 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.

THUMBPRI NT COOKIES

Patricia Den Hartog

$\frac{1}{4}$ C. packed brown sugar
 $\frac{1}{4}$ C. butter (softened)
 $\frac{1}{4}$ C. shortening
1 egg (separated)
 $\frac{1}{2}$ tsp. vanilla

1 C. flour
 $\frac{1}{4}$ tsp. salt
 $\frac{3}{4}$ 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
 $\frac{1}{4}$ tsp. salt
1 C. sugar
1 tsp. vanilla

2 C. corn flakes
1 C. raisins (coarsely chopped)
 $\frac{1}{2}$ 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

$\frac{3}{4}$ C. soft shortening
1 C. packed brown sugar
1 egg
 $\frac{1}{3}$ C. applesauce
2 $\frac{1}{4}$ C. flour
 $\frac{1}{2}$ tsp. soda

$\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. cloves
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ 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

3½ C. flour

1½ C. raisins

1 tsp. baking powder

1 C. margarine (softened)

1 tsp. baking soda

1½ C. sugar

1 tsp. salt

3 eggs

Granulated sugar

1 tsp. vanilla

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

4 C. flour

1 C. butter

1 C. sugar

1 tsp. vanilla

1 C. brown sugar

1 C. nuts or

1 small can crushed pineapple

½ C. coconut & ½ C. nuts

(undrained)

1 tsp. soda

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 tsp. vanilla

1/8 tsp. salt

¾ C. sugar

1/8 tsp. cream of tartar

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

2/3 C. vegetable oil	2 C. flour
1 C. sugar	2 tsp. baking soda
1 egg	1 tsp. cinnamon
2 T. molasses	1 tsp. ginger
2 T. honey	

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	3/4 C. oleo
1/2 tsp. salt	1 tsp. cinnamon
1/2 tsp. ginger	1/2 tsp. cloves
1 egg	1/4 C. dark molasses
2 C. flour	2 tsp. soda
1/2 tsp. butter flavoring	

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 1/2 C. sugar	2 eggs
3/4 C. shortening or margarine	1 C. raisins
3/4 C. hot water from raisins	2 C. flour
1 tsp. cinnamon	1 tsp. vanilla
1 tsp. soda	2 C. oatmeal (or more)
Pinch of salt	

Cook raisins till they simmer and use liquid (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

1 1/4 C. sugar	1/2 C. shortening (melted)
2 eggs	6 T. molasses
1 3/4 C. flour	1 tsp. cinnamon
1 tsp. soda	1 tsp. salt
2 C. quick-cooking oats	1/2 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

1 3/4 C. sifted flour	1 tsp. vanilla
2 tsp. baking soda	2 eggs
1/2 C. peanut butter	1 1/2 C. rolled oats
1/2 C. butter	1/2 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
1/2 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

1/2 C. oleo
1/2 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	1 C. brown sugar
2 tsp. salt	4 C. oatmeal
2 C. shortening	2 tsp. baking powder
2 tsp. soda	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 tsp. soda
1 C. sugar	2 C. (12 oz. pkg.) peanut butter
$\frac{1}{2}$ C. packed brown sugar	chips or 1 C. milk chocolate chips
1 tsp. vanilla	& 1 C. peanut butter chips
2 eggs	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. white sugar
$\frac{1}{2}$ C. peanut butter	$\frac{1}{2}$ C. brown sugar
1 egg	

THEN ADD:

1 $\frac{1}{4}$ C. flour	$\frac{1}{2}$ tsp. baking powder
Dash of salt	1 $\frac{1}{2}$ C. chocolate chips
$\frac{3}{4}$ tsp. soda	

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

good
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

2/3 C. cocoa
3/4 tsp. baking soda
1/2 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	1/2 C. sugar
1/2 C. nonfat dry milk	1 egg

Mix all ingredients together in small mixing bowl. Roll into balls 1-1 1/2-inch in diameter. Place on ungreased cookie sheet. Flatten by criss-crossing with a fork to 1/3-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

1 yellow cake mix	2 T. water
1/2 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

1 1/2 C. white sugar	1 1/2 tsp. soda
1 C. brown sugar	1 1/2 tsp. salt
1 1/2 C. margarine	1 T. vanilla
4 eggs	1 (12 oz.) pkg. chocolate chips
5-5 1/2 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

2 1/4 C. unsifted flour	3/4 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
3/4 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

1½ C. butter or margarine
2½ C. packed light brown sugar
4 eggs
2 tsp. vanilla

4½ C. flour
2 tsp. soda
1 tsp. salt
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)
1 C. sugar
½ C. brown sugar
1 tsp. vanilla

2 C. flour
1 tsp. baking soda
1 C. Reeses peanut butter chips
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
2 eggs
⅓ C. oil

1 tsp. vanilla
1 (6 oz.) pkg. chocolate chips

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	1 1/2 C. shortening or oleo
3 eggs	6 C. flour
1/2 tsp. salt	1 tsp. vinegar per cup
2 tsp. soda	2 tsp. vanilla or lemon or almond
2 1/4 C. milk	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

1/2 C. butter	1 C. sugar
1 large egg	2 C. flour
2 tsp. baking powder	1/2 tsp. salt
1/2 tsp. vanilla	

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	1/2 tsp. soda
1 C. shortening (use half butter or margarine for better flavor)	1 1/2 tsp. baking powder
2 eggs	1 tsp. vanilla
4 T. milk	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

1/2 C. butter	2 C. flour
1 C. sugar	1 tsp. vanilla
2 egg yolks (beaten)	1 tsp. baking powder
1 T. cream	1/2 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	2 3/4 C. flour (sifted)
1 1/2 C. sugar (may use part brown sugar)	2 tsp. cream of tartar
2 eggs	1 tsp. soda
1 tsp. vanilla	1/2 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	1 1/2 C. powdered sugar
1 beaten egg	1 tsp. almond flavoring
1 tsp. vanilla	1/2 tsp. soda
1/2 tsp. cream of tartar	1/4 tsp. salt
2 1/2 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	2 1/2 C. flour
1 1/2 C. powdered sugar	1 tsp. baking soda
1 egg	1 tsp. cream of tartar
1 tsp. vanilla	1/4 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 COOKIESMelody 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

1 1/4 C. sugar	3/4 C. Crisco
2 eggs (beaten)	1 C. milk
1 tsp. soda (put into milk)	1 tsp. vanilla
3 1/4 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
1/2 C. brown sugar	2 1/2 C. flour
1 C. shortening	1 tsp. salt
1 tsp. vanilla	1 tsp. soda
1/2 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

1/2 C. melted margarine	6 oz. chocolate stars (candy)
1 lb. powdered sugar	6 oz. pkg. chocolate chips
2 C. chunky peanut butter	1/2 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
1/2 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
1/2 C. Crisco
1/2 tsp. salt
1 egg

1 C. sour milk & 1 tsp. soda
dissolved in it to make it sour
3 1/4 C. flour

Can use buttermilk instead of sour milk. Mix and cool in freezer for 1/2 hour. Roll out in long shape. Cut off small pieces about 1 1/2 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

1/3 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
1/4 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 1/4 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

1/2 tsp. vanilla
1/2 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

1/2 C. Crisco
1/2 C. oleo
5 C. powdered sugar

1/4 C. plus 1 T. milk
1 1/2 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

1/3 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

1/2 C. butter (margarine)
1 C. brown sugar

1/4 C. milk
1 3/4-2 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
1/4 tsp. cream of tartar

1 C. white sugar
1/2 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 1/2 tsp. almond or 1/2 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)
1/4 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
1/2 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
1/2 C. butter or margarine
2 C. powdered sugar

1 1/3 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 2 2/3 C. sauce.

For Frosting: Cool 2 C. sauce. Add 1 1/4 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
1/2 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

1/2 C. oleo & 1/2 C. shortening or 1 C. oleo
1 3/4 C. sugar
1 tsp. vanilla
1/2 tsp. baking powder

4 eggs
1 can pie filling (cherry or any kind)
3 C. flour
1/4 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
1 $\frac{1}{2}$ 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
½ 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:

½ 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 $\frac{2}{3}$ 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 $\frac{3}{4}$ 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 (8 oz.) pkg. cream cheese
(softened)

1/3 C. sugar

1 (6 oz.) pkg. semi-sweet chocolate
chips

1 egg

1/4 tsp. salt

Mix cake according to package directions. Fill paper baking cups $\frac{2}{3}$ 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

2/3 C. Crisco

1/2 C. sugar

1/4 tsp. salt

1/3 C. milk

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

Dash of salt

8 oz. cream cheese

6 oz. pkg. chocolate chips

1/3 C. sugar

Mix cake according to directions on package. Mix together cream cheese, sugar and salt; add chocolate chips. Fill cupcake papers $\frac{2}{3}$ 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
½ 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	½ 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
1/2 C. margarine	1 tsp. soda
1 C. brown sugar	1 1/2 C. flour
1 1/2 C. water	1/2 tsp. nutmeg
1 C. sugar	1/2 tsp. salt
2 eggs (beaten)	

TOPPING:

3/4 C. brown sugar	1 C. coconut (optional)
2 T. milk	1/2 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 1/2 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

1 1/2 C. boiling water	1 T. cinnamon
1 C. quick oatmeal	1 tsp. vanilla
1/2 C. oleo	1/2 tsp. salt
2 eggs	1 tsp. soda
1 C. brown sugar	1 2/3 C. flour
1 C. sugar	

FROSTING:

1/2 C. brown sugar	1/2 C. milk
5 T. oleo	1 C. oatmeal (coconut may be used
1/2 T. flour	instead of oatmeal)

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 Deever

1 C. sugar	1/4 tsp. salt
1/2 C. butter	2 tsp. baking soda dissolved in
1 1/2 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	1 1/2 C. flour
1 egg	1/4 tsp. salt
1/2 C. butter	1 tsp. soda
1/2 C. milk	1/4 tsp. baking powder
4 chopped apples	

TOPPING:

1/2 C. brown sugar	1 tsp. cinnamon
2 T. butter	2 T. flour
1/2 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)
3/4 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	1 C. margarine
2 eggs	1 C. cold coffee
1 tsp. salt	3 C. sifted flour
2 tsp. soda	1 tsp. baking powder
2 tsp. cinnamon	4 C. chopped apples

TOPPING:

2 T. sugar	1 C. nuts
2 T. brown sugar	

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)	1/2 tsp. salt
2 C. sugar	1 tsp. cinnamon
1 1/2 C. oil	3 C. chopped apples
3 C. flour	1 C. nuts
1 tsp. soda	

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	1/4 tsp. cloves
1 2/3 C. sugar	2 C. chopped apples
1 C. hot water	2 C. walnuts
2 tsp. soda	3 2/3 C. flour
1/4 tsp. nutmeg	

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

TOPPING:

6 T. melted margarine	1/2 tsp. vanilla
1/4 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

1 1/2 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

1/4 C. butter
3 T. cocoa
1 C. sugar
1 egg

1 C. milk
1 1/4 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
1/2 C. cocoa
1/2 C. Crisco
1 egg

1 C. sour cream
2 1/2 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

1 1/2 C. flour
1 C. brown sugar
1 C. water
1/2 C. salad oil

1 T. vanilla
1 tsp. soda
1/2 tsp. baking powder
Cocoa

Preheat oven to 400°. Grease a 8 x 8-inch pan and dust with cocoa. Into large bowl measure 1/3 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

1 1/4 C. boiling water	1 C. oats
1/2 C. butter	1 C. granulated sugar
1 C. brown sugar (packed)	1 tsp. vanilla
2 eggs	1 1/2 C. flour
1 tsp. soda	1/2 tsp. salt
3/4 tsp. cinnamon	1/4 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:

1/4 C. butter (melted)	1/3 C. chopped nuts
1/2 C. brown sugar (packed)	3/4 C. coconut
3 T. Half & Half	

PRUNE CAKE

Mabel Wymore

1 1/2 C. white sugar	1 C. Wesson Oil
3 eggs	1 tsp. vanilla
2 C. sifted all-purpose flour	1/4 tsp. salt
1 tsp. ea. soda, cinnamon & allspice	1 C. cooked chopped prunes
1 C. buttermilk	1 C. coconut
1 C. nuts	

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 1/2 full at 325° for 45 to 50 minutes. Makes 2 loafs. Ice while warm with: 1 C. sugar, 1/2 C. buttermilk, 1/2 tsp. soda, 1 tsp. white syrup, 1/4 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
1 tsp. soda
2 tsp. vanilla
1 tsp. cinnamon
2 C. grated carrots
1 small can crushed pineapple (juice & all)

2 C. sugar
1 tsp. salt
1½ C. Mazola oil
3 eggs
1 C. nuts

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
2 C. sugar
1 tsp. salt
½ tsp. cinnamon

1 C. oil
1 tsp. soda
3 eggs
3 C. grated carrots

ICING:

½ lb. margarine
8 oz. pkg. cream cheese
1 C. pecans

1 lb. box powdered sugar
1 tsp. vanilla

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
2 C. sugar
4 eggs
2 C. flour
1 C. chopped nuts

1 tsp. salt
2 tsp. cinnamon
2 tsp. soda
2 tsp. baking powder
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	1 tsp. salt
2 C. flour	2 tsp. soda
4 eggs	1½ C. oil
2 C. sugar	2 T. vanilla
3 tsp. cinnamon	

FROSTING:

1 box powdered sugar (sifted)	8 oz. cream cheese (softened)
1 stick soft margarine	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 C. sugar
2 tsp. baking powder	1½ C. salad oil
2 tsp. soda	4 eggs
2 tsp. cinnamon	1 C. chopped pecans
½ tsp. salt	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 lb. box powdered sugar
1 stick oleo	1 tsp. vanilla

Mix well and spread on cooled cake.

DUMP CAKE

Blanche Carr

1 large can crushed pineapple	2 cans cherry pie filling
1 pkg. cake mix (white, yellow or lemon)	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	2 tsp. baking soda
4 eggs	2 tsp. cinnamon
2 C. all-purpose flour	3/4 tsp. salt
1 1/2 C. oil	2 C. carrots (grated coarsely)
1 C. chopped walnuts	

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, 1/4 C. orange juice, 1/2 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	2 sticks oleo
1 cherry pie filling	Nuts or coconut
1 yellow cake mix	

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 can cherry pie filling
1 pkg. cherry Jello (3 oz.)	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	1/3 C. milk
1 can cherry pie filling	5 T. butter
2 eggs (slightly beaten)	1 C. sugar
1 tsp. almond extract	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	1/2 C. Crisco oil or Puritan oil
1 pkg. (4 serving size) vanilla instant pudding	1 C. flaked coconut
1 1/4 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	1/2 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)	1/2 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
1/2 stick soft margarine

1 3/4 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

3/4 C. melted shortening
3/4 C. brown sugar
2 eggs (beaten)
3/4 C. molasses
2 1/2 C. flour
2 tsp. soda

1/2 tsp. ginger
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 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

2/3 C. molasses
3 T. shortening
2/3 C. sugar
1 T. soda
2/3 C. boiling water
1 egg
1/2 C. raisins

1/2 C. nuts
1 3/4 C. flour
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves
1/2 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	1 tsp. ginger
1/2 C. shortening	1 tsp. cinnamon
1 C. molasses	1 tsp. allspice
2 tsp. soda	1 tsp. nutmeg
1 C. boiling water	1 tsp. cloves
3 C. flour	1/2 tsp. salt
2 eggs (beaten)	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

1 1/2 C. egg whites (10 or 12)	1 tsp. vanilla
1/2 tsp. salt	1 1/3 C. sifted cake flour
1 tsp. cream of tartar	2/3 C. egg yolks (10 or 12)
1 1/3 C. sugar	

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	2 eggs
1 C. raisins	1 3/4 C. flour
1 tsp. soda	1 tsp. baking powder
1 C. sugar	1/2 tsp. cinnamon
1/2 C. margarine	1/4 tsp. salt
1 C. assorted flavored gum drops	1/2 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

3 1/4 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

1 1/4 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

1/2 tsp. allspice

1/2 tsp. cloves

1 C. raisins

1/2 tsp. salt

1 C. margarine

1 C. cold water

2 C. flour

1 tsp. soda

1/2 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:

1/4 C. melted butter

2/3 C. brown sugar

4 T. cream

1/2 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

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
1/2 C. Crisco

5 eggs (separated - using yolks)
1 tsp. vanilla

ADD:

2 C. flour
1 tsp. soda
1 C. buttermilk

1/2 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
1/2 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 1/2 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	½ 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

1 1/4 C. chocolate wafer cookie crumbs
(about 24 cookies)
1 (8 oz.) pkg. cream cheese (softened)
2/3 C. chocolate flavored syrup
1 tsp. hot water

1/4 C. margarine (melted)
1 (14 oz.) can sweetened cond. milk
2 T. instant coffee
1/4 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

2 1/2 C. all-purpose flour
1 1/2 C. sugar
1/2 C. cocoa
2 tsp. soda
1/2 tsp. salt
2/3 C. cooking oil

2 T. vinegar
1 T. vanilla
2 C. cold coffee or water
1/4 C. sugar
1/2 tsp. cinnamon

Put flour, 1 1/2 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
1 1/2 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

1/2 C. shortening	1 tsp. vanilla
1 1/2 C. sugar	6 tsp. cocoa
2 eggs	1 tsp. salt
2 oz. red food coloring	1 C. buttermilk
2 1/4 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	1/4 C. oil
1 box vanilla instant pudding	2 C. flake coconut
1 1/3 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
3 1/2 C. sifted powdered sugar	1/2 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 1 3/4 C. coconut. Spread tops and sides of cake layers. Sprinkle top with remaining coconut.

TWINKIE CAKE

Beverly Lehman

Yellow cake mix	1/2 C. oleo
5 T. flour	1/2 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	1 1/2 C. cooked raisins
1 1/2 C. sugar	1 C. liquid that raisins were
2 eggs	cooked in
3/4 C. flour	1 tsp. soda dissolved in raisin
1 tsp. cinnamon	liquid
1/2 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	1/2 C. sour milk
2 C. flour	2 well-beaten eggs
2 sticks oleo	1 tsp. soda
4 T. cocoa	1 tsp. vanilla
1/2 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 sticks oleo
2 cans any flavor pie filling	$\frac{3}{4}$ C. sugar
1 C. pecans	

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

1½ C. sugar	1 tsp. nutmeg
½ C. butter	2 tsp. cocoa
2 eggs	3 C. flour
1 lb. cooked raisins (cooled some)	2 tsp. soda
1 C. juice (saved from cooked raisins)	1 C. nuts
1 tsp. cinnamon	

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

½ C. shortening	1 tsp. vanilla
1 egg	1 tsp. soda (add to milk & let stand)
1¼ C. buttermilk	1½ C. sugar
2 C. flour	½ tsp. cinnamon
1½ C. diced rhubarb	½ C. sugar

Mix shortening, egg, sugar, vanilla and buttermilk. Add rhubarb and then flour. Pour into 9 x 13-inch pan. Sprinkle with ½ C. sugar and cinnamon mixture. Bake at 350° for 35 minutes.

RHUBARB CAKE

Ann Grooms

3 C. chopped rhubarb	½ C. milk
1½ C. sugar	1 C. flour
1 C. brown sugar	¼ tsp. salt
½ C. oleo	½ tsp. baking powder
1 egg (beaten)	

Place rhubarb in greased baking pan and pour 1½ 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 1/2 C. boiling water
1 bottle strawberry soda	1 pkg. yellow cake mix
1 box instant vanilla pudding	1 1/2 C. cold milk
1 container Cool Whip (2 C.)	

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. strawberry Jello
1 pkg. Dream Whip	2 C. hot water
1 pkg. strawberries	

Poke holes in cake after baking and pour Jello over cake. Mix strawberries, Dream Whip and pour over cake.

FRUIT CAKE

Helen Davis

*good
use wine or brandy instead of water*

2 eggs	2 2/3 C. (one 28 oz. jar) mincemeat
1/2 C. water	1 C. nuts
2 pkg. quick bread mix (any flavor)	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	1 tsp. baking powder
1/2 C. sugar	Dash of salt
Lump butter	1/2 C. milk
1 C. flour	

Mix and bake in thin sheet at 350°. Serve with strawberries.

PILLSBURY PLUS FRUIT CAKE

Deborah Veldhuizen

1 pkg. Pillsbury Plus yellow cake mix	2 tsp. cinnamon
¾ C. orange juice	1 tsp. nutmeg
4 eggs (⅓ to 1 C.)	½ C. salad oil
2 C. raisins	¼ C. dark corn syrup
¼ lb. candied pineapple	1 pkg. (8 oz.) pitted dates
¼ lb. candied pineapple wedges (about ⅔ C.)	(cut-up to make 1½ C.)
¼ lb. diced lemon peel	¼ lb. diced orange peel
½ lb. pecan halves	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	4 eggs
1 box coconut cream instant pudding	¼ C. poppy seed
½ C. oil	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	1½ C. sugar
2 C. flour	2 tsp. soda
1 tsp. vanilla	1 can fruit cocktail (17 oz.)
½ C. nuts	½ tsp. salt

TOPPING:

1 stick oleo	⅔ C. canned milk
1 C. sugar	1 tsp. vanilla
¼ C. chopped nuts	

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

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
½ C. shortening
1½ 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.

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TEXAS CHOW CHOW

Rowena Steadham

1 gallon green tomatoes	1/2 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
1/2 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	1/4 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
1/4 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 quadruple 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, 1/2 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 $\frac{1}{2}$ -inch from top of jar. Add to each jar 1 tsp. salt, $1\frac{1}{2}$ 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
 $1\frac{1}{2}$ 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
 $\frac{1}{2}$ tsp. black pepper
 $\frac{1}{2}$ tsp. ginger

$\frac{1}{2}$ tsp. allspice
2 C. chopped onions
9 C. cooked tomatoes
2 T. brown sugar
 $1\frac{1}{2}$ 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	12 onions
2 C. vinegar	2 C. sugar
3 T. salt	

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	1/2 C. sugar
1/3 C. salt	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	Garlic
Dill	Salt
Alum	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 leafs 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
3/4 tsp. ground cloves
1 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
3/4 C. salt
Boiling water
2 C. vinegar
6 C. water
1 tsp. alum

1 tsp. tumeric
1 1/2 C. water
1 1/2 C. vinegar
6 C. sugar
1 1/2 tsp. dill weed
1 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 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 1/2 tsp. cloves
1 1/2 T. pickling spices
1 1/2 tsp. celery seed
1 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 $\frac{1}{4}$ -inch thick)	4 $\frac{1}{2}$ lb. sugar (10 C.)
2 C. lime	3 T. salt
2 gallon cold water	1 T. celery seed
2 qt. vinegar	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	Vinegar & sugar
1 C. salt	Spices of your choice
3 T. alum	

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 $\frac{1}{2}$ vinegar and $\frac{1}{2}$ 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	1 T. mustard seed
4 large onions	$\frac{1}{2}$ tsp. celery seed
1 green pepper	3 $\frac{1}{2}$ C. vinegar
$\frac{1}{4}$ C. pickling salt	2 $\frac{1}{2}$ C. sugar
$\frac{3}{4}$ tsp. tumeric	$\frac{1}{4}$ tsp. alum
$\frac{1}{4}$ tsp. ground cloves	

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)
1/2 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 1/2-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
1 1/2 large onion (sliced)

1 1/2 C. sugar
1/2 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
1/2 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 1/2 chunks)
4 C. sugar

1 C. drained crushed pineapple
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
1 C. cornstarch
2 tsp. cinnamon

5 C. sugar
10 C. water

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)
4 C. onions (ground)
5 T. salt
2 1/4 C. vinegar
2 1/2 C. sugar
1 tsp. nutmeg

1 tsp. dry mustard
1 tsp. tumeric
2 tsp. celery seed
2 T. cornstarch
1 red pepper (chopped fine)
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

1/4 C. salad oil	1 (12 oz.) can tomato paste
3 medium onions (thinly sliced)	1/4 C. packed brown sugar
3 large carrots (thinly sliced)	2 T. salt
2 green peppers (diced)	2 tsp. oregano leaves
2 garlic cloves (minced)	1 1/2 tsp. basil
12 lb. tomatoes (peeled & diced)	1/2 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
2 1/4 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	2 1/2 C. vinegar
Clove of garlic	1/4 C. salt
Head dill or dill seed	

Pack green beans lengthwise in hot sterilized pint jars, leaving 1/4-inch from top of jar. To each pint jar add 1/4 tsp. cayenne pepper, 1 clove of garlic, 1 head of dill or 1 1/2 T. dill seed. Bring to a boil 2 1/2 C. water, 2 1/2 C. vinegar, and 1/4 C. salt. Pour mixture over beans, leaving 1/4-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)	1 qt. chopped onion
4 large chopped green peppers	1 qt. chopped sour apples (green
4 large chopped red peppers	Jonathan are best)
1 bunch celery (chopped with knife)	

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.	

***** NOTES *****

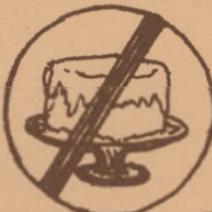
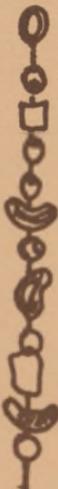
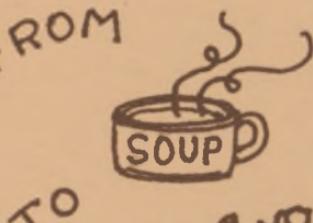
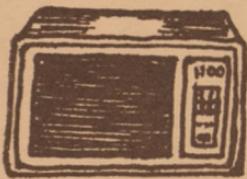
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ICE CREAM

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	1/2 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	1 1/2 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 $\frac{2}{3}$ full with milk.

EASY SHERBET

Inez McGee

1 pkg. gelatin (orange, lemon or lime)	2 T. lemon juice
1 C. boiling water	1 1/4 C. sugar
3 C. milk	Pinch of salt

Dissolve gelatin in hot water. Add remaining ingredients. Freeze until $\frac{1}{2}$ -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
1/2 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	1/4 lb. margarine
1 1/2 C. sugar	2 sq. unsweetened chocolate
1/4 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	3/4 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

1/4 tsp. salt

2 sticks oleo

1/4 tsp. cream of tartar

1/2 C. white Karo syrup

2 gallon popcorn

1/2 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

2-1/2 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

1/2 C. butter	3/4 tsp. salt
1 bag miniature marshmallows (10 1/2 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
1/4 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
1/2 C. light Karo syrup	7 1/2 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

1/4 C. butter
1/4 C. brown sugar
1 tsp. vanilla extract

1 1/2 qt. popped popcorn
2 C. miniature marshmallows
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
1 tsp. cream of tartar
1 T. vinegar
4 qt. popcorn

1/2 C. sugar
2 T. butter
1/4 tsp. soda

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
2 sticks oleo
1/2 C. white syrup
1 tsp. butter flavoring

1 tsp. burnt sugar flavoring
1/2 tsp. salt
8 qt. popcorn

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
1 C. light corn syrup
1 (16 oz.) pkg. salted Spanish peanuts

1/3 C. water
1 T. butter
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 1/4-inch thickness. Cool and break into pieces.

STAY MOIST PLAY DOUGH

Doris Lewman

2 C. flour
1 C. salt
2 T. alum

1 1/2 C. boiling water
3 T. salad oil
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
1/2 C. Crisco (scalded)
1 T. salt

1 T. sugar
3 1/2 C. white flour
1/2 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 lefse rolling pin or regular rolling pin. Preheat lefse griddle 10 minutes at 425° till light goes off. Can use any large griddle high heat. Pick up rolled out lefse 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 1/2 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
1/2 C. sugar
1 tsp. vanilla

1 C. milk, light cream or
evaporated skim milk

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
½ C. salt
1 T. cooking oil

2 tsp. cream of tartar
1 C. water
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 Deever

1 elephant
Salt & pepper

Brown gravy
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
½ dozen children

2 or 3 small dogs
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.

4 C. of Love	5 spoons of Hope
2 C. of Loyalty	2 spoons of Tenderness
3 C. of Forgiveness	4 qt. of Faith
1 C. of Friendship	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	1 portion of unselfishness
Presence of God	1 spirit of forgiveness
1 small amount of tears	1 large measure of friends
1 large portion of love	1 pt. of welcome
1 serving of Joy	

MICROWAVE**MICROWAVE CINNAMON ENGLISH MUFFIN BREAD**

Karen Lint

5 C. flour	1½ tsp. cinnamon
½ C. raisins	¼ tsp. soda
2 pkg. yeast	2 C. milk
1 T. sugar	½ C. water
2 tsp. salt	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:

1/2 C. flake coconut	1 tsp. cinnamon
1/2 C. chopped nuts	1/3 C. sugar

CAKE:

1 (11 oz.) can mandarin oranges (drain & reserve juice)	1/2 C. vegetable oil
1/4 C. liquid	2 eggs
	1 (9 oz.) pkg. yellow cake mix

Mix topping together and set aside. Combine 1/4 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

2/3 C. margarine	1/4 C. dry cocoa
1 C. sugar	1/4 C. instant cocoa
2 eggs (slightly beaten)	1/2 tsp. baking powder
1 tsp. vanilla	1/2 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 4 1/2-5 1/2 minutes, turning 3 times. Cool before cutting. Makes 1 dozen brownies.

MICROWAVE BREAKFAST ROLLS

Fran Katko

1/2 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

1/2 C. melted butter	1 tsp. cinnamon
1 C. brown sugar	4 C. rhubarb (diced)
1 C. flour	1 C. sugar
3/4 C. oatmeal	2 T. cornstarch
1 C. water	

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	16 oz. dry roasted nuts
12 oz. pkg. semi-sweet chocolate chips	

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	1 C. sugar
1/2 C. white corn syrup	

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

1/2 C. sugar	3 T. cocoa
1 1/2 T. cornstarch	1/2 C. water
2 T. oleo	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)	1/4 C. light corn syrup
1 C. brown sugar	1/2 tsp. salt
1/2 C. butter or margarine	1/2 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 1 1/2 minutes. Shake bag well. Microwave on High for 1 1/2 minutes more. Pour into roasting pan. Cool and stir to separate kernels.

MICROWAVE FUDGE

Marcia Aalsburg

3 C. sugar	1/2 C. butter
1 (7 oz.) jar marshmallow creme	1 tsp. vanilla
5 oz. evaporated milk	2 C. real chocolate chips
1/2 C. chopped walnuts or pecans	

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	1 stick margarine
1/4 C. white corn syrup	1/2 tsp. salt
1/2 tsp. soda	

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	4 (14 oz. ea.) salted Spanish
2 (16 oz. ea.) pkg. chocolate chips	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
1 (4 oz.) can mushrooms (drained)
1½ C. bread crumbs

2 eggs (beaten)
1 C. cubed or grated cheese
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
½ C. chopped green pepper
1 small onion (chopped)
½ tsp. garlic salt
1 can (16 oz.) pizza sauce
1 can (4 oz.) mushrooms (drained)

1 pkg. (3½ oz.) sliced pepperoni or
½ C. cubed ham or Canadian
bacon
1 C. water
2 C. uncooked noodles or macaroni
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
(cooked & drained)
9 eggs
1 tsp. dry mustard

3 C. milk
1 tsp. salt
3 slices cubed bread
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 &
1/4 C. chopped green onion tops	onion soup
1/4 C. chopped parsley	Salt & pepper, to taste
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

1/2 C. onion (chopped)
1/2 C. celery (chopped)
1/4 C. green pepper (diced)

1 T. vegetable oil
1 1/2 lb. ground beef

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), 1/2 C. milk, 1/2 C. cashews (optional), 1 1/2 tsp. salt, and 1/4 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 PARMESAN APPETIZERS

Lavon Brown

18 round buttery crackers
1/2 C. grated Parmesan cheese
2 tsp. minced dried parsley

1 tsp. garlic powder or to taste
1/2 tsp. paprika
1/2 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) 1/4 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:

1/4 C. butter or margarine
1 lb. russet potatoes (peeled & cut into
1-inch cubes)

1 T. freshly grated Parmesan
cheese
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:

1/4 C. butter or margarine (melted)

3/4 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)

1/2 C. milk

1/4 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 T. minced onion
Pepper, to taste
1/2 tsp. salt

1 pkg. frozen Tater Tots
1 can cream of mushroom soup
1 can cream of chicken soup

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
2 tsp. liquid sweetener
2 eggs
1/2 tsp. salt
3/4 C. chopped nuts

1/3 C. butter
2 tsp. vanilla
1 C. sifted flour
1/2 tsp. soda

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 = 1/2 bread exchange and 2 fats.)

OATMEAL-RAISIN DIABETIC COOKIES

Millie Everitt

1/4 C. margarine or butter
1 C. Sugar Twin
2 eggs (well-beaten)
1 tsp. vanilla
1/2 C. flour
1/4 tsp. salt

1 tsp. baking powder
1/4 tsp. cinnamon
2 C. rolled oats
1/2 C. raisins
1/4 C. milk

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
2/3 C. butter (melted)
2 eggs (beaten)
1 T. liquid sweetener
1½ C. flour (sifted)

1/2 tsp. salt
2 tsp. baking powder
1/2 C. skim milk
1 tsp. vanilla
1/4 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
1/4 tsp. baking soda
1/2 tsp. salt
1/4 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
3/4 C. oil
2 C. flour
1 1/4 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
1/2 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
1/2 tsp. vanilla

1/2 C. chopped nuts
1 C. skim milk
2 tsp. artifical 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)
1/2 C. thinly sliced onion
1/4 C. thinly sliced green pepper
1 tsp. celery salt or seed

1/2 tsp. salt
1/2 tsp. pepper
1/4 C. sugar or some equal sweetener
3/4 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
1/2 C. shortening
1 C. sour milk
1/2 tsp. salt
1 tsp. baking powder
1/2 tsp. soda

1 tsp. cinnamon
1/4 C. hot water
1/2 tsp. butter flavoring
1/2 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
1/2 C. Crisco
1 tsp. cinnamon

1/2 tsp. nutmeg
2 C. flour
1/2 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
1/2 C. white sugar
1 tsp. vanilla

2 T. water
1 whole egg
2 C. lowfat cottage cheese
1/2 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 1/2 C. sugar; mix. Add through the top 1/2 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.

***** **NOTES** *****

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PIES

CHOCOLATE PIE

Mary Vance

1 (8 oz.) pkg. cream cheese
2 1/2 C. milk

1 (6 oz.) instant chocolate pudding

Beat cheese and add 1/2 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
1 1/2 C. sugar

1/4 tsp. salt
1/2 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
3/4 C. warm water

1 tsp. baking powder
1 T. sugar
2/3 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

1 1/2 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 cans (15 oz. ea.) blueberries in
2 (3 oz. ea.) pkg. vanilla pudding (not instant) syrup
1 pt. extra heavy cream (whipped)

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 2 heaping T. flour
Enough diced fresh rhubarb to fill 9-inch Dash of salt
pie shell 1 C. sugar
2 eggs

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 ½ C. chopped pecans
1 tsp. sugar 1 C. flour
2½ C. peeled & sliced apples 1 egg (slightly beaten)
1 C. sugar Pinch of salt
¾ C. melted margarine

Grease a 9-inch pie plate. Fill ⅔ 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 ¼ C. light brown sugar
½ C. butter or margarine (firmly packed)
(room temp.) 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
1/2 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)
1/2 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 1/2 pkg. Betty Crocker pie crust mix	1/2 C. dark corn syrup
2 T. chopped nuts	1/2 C. whipping cream
3 eggs	1 tsp. vanilla
1 C. sugar	1/4 C. brandy
1/2 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 C. light syrup
3 eggs
2 T. oleo

1/8 tsp. salt
1/2 tsp. vanilla
1 C. pecans

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
3 T. powdered sugar
1 stick margarine

2 C. cold water
1/4 tsp. salt
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
2/3 C. sugar
1/4 tsp. salt
2 C. scalded milk

3 slightly beaten egg yolks
2 T. butter
1/2 tsp. vanilla
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 1/4 tsp. salt
1/2 C. sugar 2 1/2 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) 1 1/2 tsp. cinnamon
2 C. pumpkin or 1 lb. can 1/2 tsp. ginger
1/4 C. brown sugar (packed) 1/4 tsp. nutmeg
1/2 C. granulated sugar 1/4 tsp. cloves
1/2 tsp. salt 1 2/3 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)
1/4 C. milk 1 baked pastry shell
1 (1 1/2 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

$\frac{1}{3}$ C. butter or margarine
 $\frac{1}{3}$ C. brown sugar (packed)
 $\frac{1}{2}$ C. chopped pecans
1 lightly baked pie shell

1 (4 oz.) pkg. vanilla pudding &
& pie filling
 $\frac{2}{3}$ 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 $\frac{2}{3}$ 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 $\frac{1}{3}$ 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)
 $\frac{1}{4}$ tsp. almond extract
2 eggs

$\frac{1}{2}$ C. Bisquick baking mix
 $\frac{1}{4}$ C. sugar
1 can (21 oz.) cherry pie filling

Heat oven to 400°. Grease a 10 x $1\frac{1}{2}$ -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 $\frac{1}{2}$ C. Bisquick baking mix and $\frac{1}{2}$ tsp. cinnamon until crumbly.

IMPOSSIBLE PECAN PIE

Jerry Den Hartog

$1\frac{1}{2}$ C. chopped pecans
 $\frac{3}{4}$ C. packed brown sugar
 $\frac{3}{4}$ C. milk
 $\frac{3}{4}$ C. light or dark corn syrup

$\frac{1}{2}$ C. baking mix
 $\frac{1}{4}$ C. margarine or butter (soft)
4 eggs
 $1\frac{1}{2}$ tsp. vanilla

Heat oven to 350°. Grease 9 x $1\frac{1}{4}$ -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

½ 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 stiff with powdered sugar and brown.

IMPOSSIBLE PIE

Helen Davis

4 eggs	2 C. milk
1/2 C. flour	1 C. coconut or raisins
2/3 C. sugar	1 tsp. vanilla
1/2 tsp. nutmeg	4 T. margarine
Dash of salt	

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

1 1/2 C. sugar	1 T. butter
3 T. flour	2 eggs (well beaten)
1/2 tsp. nutmeg	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:

1 1/2 C. all-purpose flour	1/2 C. vegetable oil
1/4 tsp. salt	2 T. milk
1 1/2 tsp. sugar	

STRAWBERRY FILLING:

1 1/2 C. water	1 (3 oz.) pkg. strawberry gelatin
3/4 C. sugar	1 qt. fresh strawberries
2 T. cornstarch	

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

2 1/4 C. pumpkin	1 1/2 tsp. cinnamon
2 1/4 C. evaporated milk	3/8 tsp. ginger
1 1/2 C. sugar	3/4 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
1/3 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	1/4 C. cold water
1/2 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 1/2 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
1 1/2 pt. fresh strawberries (cut in 1/2)	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
½ 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
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 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

1 1/2 C. milk
3/4 C. sugar
1/2 C. Bisquick
1 (21 oz.) can pie filling

3 T. oleo
4 eggs
1 tsp. vanilla
1/2 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
1/2 tsp. cinnamon
1/4 tsp. salt
1/2 tsp. nutmeg

2 1/2 T. lemon juice
2 T. melted butter or margarine
1 1/4 C. raisins
3/4 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
1/2 tsp. vanilla

3 eggs (slightly beaten)
1/3 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	3/4 C. cream
6 pears	1/2 C. sugar
1/2 C. sugar	1/4 tsp. cinnamon
A few drops lemon extract	1 1/2 T. cornstarch
2 eggs	

Slice pears into crust and sprinkle 1/2 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

3/4 C. sugar	Dash of salt
1/4 C. flour	6 C. thinly sliced apples
1/2 tsp. nutmeg	
1/2 tsp. cinnamon	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

2/3 C. sugar	3 egg yolks
3 T. cornstarch	1 tsp. plus vanilla
2 C. milk	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 T. milk
2 (3 oz. ea.) pkg. cream cheese	1 (8 oz.) container Cool Whip
3/4 C. powdered sugar	1/2 C. chopped nuts
1/2 C. peanut butter	

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 2/3 C. flour

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 Deever

4 beaten eggs	1/4 C. melted butter
1 3/4 C. sugar	1 1/2 C. coconut
1 tsp. vanilla	2 C. milk
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

1/2 lb. marshmallows	3/4 C. milk
1/2 bar of sweet chocolate	1 tsp. vanilla
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

1 C. lard
1 egg (beaten)
1 tsp. vinegar

3 C. flour
5 T. water
1/2 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.

Margaret McCracken

FLAKY PIE CRUST

2 1/4 C. unsifted flour
1 C. shortening

1 tsp. salt
6 T. water (cool)

Mix till its like marble size chunks and roll out. Makes top and bottom crust.

Doris Lewman

PIE CRUST

3 C. flour
Blend together and mix the following:
1 egg (beaten)
1 T. vinegar
Blend with first mixture.

1 C. lard or shortening plus 1 T.
6 T. water

Vina Lewman

DESSERTS

MARLENE'S CREAM PUFFS

1 C. water
1/2 C. margarine
Dash of salt

1 C. flour
4 eggs
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.

Patricia Den Hartog

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	1/2 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 $\frac{1}{2}$ hour or longer.

FOUR LAYER PUDDING DESSERT

Fran Katko

1ST LAYER:

1 C. flour	1/2 C. pecans
1/2 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
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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)
1/2 C. chopped nuts

1/2 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 1/2 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
1/3 C. brown sugar
1 C. coconut

1/2 C. nuts
1/3 C. melted butter

Put 2/3 of mixture in 9 x 13-inch pan. Pat down and freeze. Spread 1/2 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
1/2 C. butter (melted)
1/2 gallon vanilla ice cream
1 1/2 C. Spanish peanuts
1/2 C. butter

1 1/2 C. evaporated milk
1 tsp. vanilla
2 C. powdered sugar
2/3 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

$\frac{3}{4}$ C. all-purpose flour
1 small pkg. reg. vanilla pudding mix
1 tsp. baking powder
1 beaten egg
 $\frac{1}{2}$ C. milk
 $\frac{1}{2}$ tsp. ground cinnamon

3 T. butter or margarine (softened)
1 (16 oz.) can peach slices
8 oz. cream cheese (softened)
 $\frac{1}{2}$ 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 $\frac{1}{3}$ cup liquid. Chop peaches and sprinkle atop batter. Beat together cream cheese, the $\frac{1}{2}$ 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
 $\frac{1}{2}$ C. butter or oleo (softened)

2 T. brown sugar

Mix and press into a 9 x 13-inch pan.

For Next Layer: Soften $\frac{1}{2}$ gallon ice cream and mix with 1 can pumpkin. Spread on crust and freeze.

PUMPKIN DESSERT

Maxine Francis

2 C. pumpkin
 $\frac{1}{2}$ C. sugar
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger

$\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ C. pecans
1 qt. vanilla ice cream (softened)
16 ginger snaps

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
1/2 C. nuts
1 C. flour
1/4 C. brown sugar
1/2 C. oleo

1 can vanilla pudding or use cooked
pudding using only 1 1/2 C. milk
1 pkg. Dream Whip
Bananas

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:

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
1/2 C. milk	1/2 C. sugar
1/2 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 $\frac{1}{4}$ C. cold water. Beat 3 egg whites and $\frac{1}{4}$ 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:

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:

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 $\frac{1}{2}$ 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)

1/4 C. powdered sugar

1/2 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

1/2 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

1/2 C. sugar

1/4 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

1/2 C. diced American cheese

1/2 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	1/2 tsp. cinnamon
1/2 C. water	1/4 tsp. salt
2 C. water	1/8 tsp. nutmeg
1/2 C. sugar	3 C. cooked rice
1 1/2 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 beat 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 1 1/2 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
1/3 C. packed brown sugar	1 C. Bisquick
1/4 C. margarine	1/3 C. sugar

CINNAMON WHIPPED CREAM:

3/4 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 pt. Half & Half or frozen coffee creamer
1/3 C. real butter	
2 C. water	1 tsp. vanilla
3 T. cornstarch	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)	1/2 pt. vanilla ice cream
1 C. boiling water	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 (small) crushed pineapple & juice
1 can frozen orange juice	
4 cans water	Strawberries & bananas (optional)
1 can fruit cocktail & juice	

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)	1 tsp. vanilla
3/4 C. brown sugar	1 C. raisins
4 eggs	Cinnamon or nutmeg
1 qt. milk	

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 tsp. salt
1 pkg. (10 oz.) frozen strawberries (thawed)	1/3 C. salad oil
1/2 C. sugar	2/3 C. milk
2 C. flour	Butter
2 T. sugar	2 T. sugar
3 tsp. baking powder	1 tsp. cinnamon

Heat oven to 450°. In ungreased baking pan, 9 x 9 x 2-inches. Mix rhubarb, strawberries and 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 1/2 C. sugar to 1 1/2 to 2 C.; add 1/2 C. water to fruit-sugar mixture.

MOUNTAIN DEW SALAD

Vicky Osterloh

2 C. Mountain Dew	2 bananas
2 C. hot water	1 C. small marshmallows
2 pkg. lemon Jello	1 lemon pie filling
1 can (#303) crushed pineapple	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.

3/4 C. melted butter	1 C. sugar
9 slices fresh bread cubes (cut off crusts)	1 (2 lb.) can chunk pineapple & juice
3 eggs (beaten)	1 tsp. vanilla
1 C. milk	

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. sugar
1 tsp. vanilla

2 C. sour cream
1 env. plain gelatin in 1/4 C. water

TOP LAYER:

1 pkg. raspberry Jello
1 C. boiling water

1 can blueberry pie filling

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:

1/4 C. brown sugar (packed)
1 C. flour

1/2 C. margarine
1 C. coconut

SECOND LAYER:

3 pkg. instant pudding (any flavor)
13 oz. container Cool Whip

4 C. milk

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
1/2 C. sugar
1 C. milk

Pinch of salt
1 tsp. butter or oleo

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)	2 T. maraschino cherries
1/3 C. sugar	(drained & chopped)
1 (13 1/2 oz.) can crushed pineapple (drained)	1 C. chilled cream (whipped or
1/2 tsp. vanilla	Dream Whip
1/3 C. miniature marshmallows	
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	1/2 tsp. salt
4 C. milk	1/2 tsp. vanilla
1/4 C. sugar	

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	6 T. flour
2 C. sugar	

TOPPING:

1 C. rolled oats	1 C. brown sugar
1 1/2 C. flour	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)	1/2 C. sugar
4 T. melted butter	

FILLING:

1 C. sugar	1 pkg. lemon gelatin
8 egg yolks	8 egg whites
1 C. drained pineapple	1/2 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 1/2 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	1 (13 1/2 oz.) can crushed pineapple
2 C. boiling water	2 large bananas (finely sliced)
2 (10 oz. ea.) pkg. frozen strawberries	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	1/2 C. oleo
1/2 C. powdered sugar	4 eggs
2 1/2 C. sugar	1/2 C. flour
1 1/2 tsp. baking powder	1 tsp. vanilla
4 C. rhubarb	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

3 C. diced rhubarb	3/4 C. sugar
1 box strawberry Jello	1 tsp. strawberry flavor
1 (3 oz.) box instant vanilla pudding	1 1/2 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

1/4 C. brown sugar	1 C. flour
1/2 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	3 1/2 C. milk
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TOPPING:

8 oz. container Cool Whip

Mix together pudding and milk; pour over crumbs. Add topping and cool.

GLORIFIED RICE

Martha Ann Emanuel

1/2 C. rice	1 tall can crushed pineapple (drained)
Pinch of salt	
1 pkg. lemon gelatin	1/2 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	1 C. sugar
1 1/2 C. boiling water	3 T. cornstarch
1 tsp. red food coloring	1 T. lemon juice
1 qt. sliced strawberries	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

3/4 C. water	1 No. 2 can crushed pineapple (undrained)
3/4 C. sugar	3/4 C. Pepsi or Diet Pepsi
1 can cherry pie filling	1/2 C. nuts
1 (6 oz.) pkg. cherry gelatin	
1 T. lemon juice	

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	1/2 C. chopped nuts
1 can (20 oz.) crushed pineapple	1 pkg. lemon Jello
1 qt. vanilla ice cream	1/2 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. Dream Whip
1 pkg. vanilla pudding	1 can sliced peaches (drained)
1 1/2 C. water	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

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.

3 cans mandarin oranges
4 slices bananas
2 (3 oz. ea.) pkg. reg. vanilla
pudding

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 *good*

Fran Katko

1 pkg. lemon Jello

1 1/2 C. hot water

1/2 C. pineapple juice

1/2 C. sugar

3/4 C. ground cranberry

1/2 C. ground celery

1 C. drained pineapple

1/2 C. cut grapes

1/2 C. nuts

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 *good*

Helen Davis

1 (3 oz.) pkg. apricot Jello

3/4 C. sugar

1 flat can (8 1/4 oz.) crushed pineapple

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

1 large jar apricot with tapioca
baby food

1 (8 oz.) container Cool Whip

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 *good*

Helen Davis

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

3/4 C. sugar

1 large #2 can crushed pineapple (drained)

1 (10 oz.) pkg. frozen sliced straw-
berries (juice & all)

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 1/2 or 2 C. hot water

1 small container Cool Whip

1 pt. orange sherbet

2 cans mandarin oranges (drained)

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

3/4 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
3/4 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 3/4 C. water mixed with some red color. Pour over apples and cover tightly with foil. Bake at 375° for 1/2 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
1 1/2 C. sugar

3 T. flour

Combine and place in 8 x 12-inch greased pan.

1 C. brown sugar
1 C. oatmeal
1/2 C. oil

1 1/2 C. flour
1/2 C. oleo (melted)

Mix together and place on rhubarb mixture. Bake at 375° for 40 minutes.

RHUBARB CRUNCH

Mildred Watkins

MIX UNTIL CRUMBLY.

3/4 C. oatmeal (uncooked)
1/2 C. melted margarine
1 C. flour

1 C. brown sugar
1 tsp. cinnamon

Press half the crumbs into a greased 9-inch pan. Cover with 4 C. diced rhubarb. Combine the following in saucepan:

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 Lohherrrecht

4 C. sliced apples
1/2 C. flour
3/4 tsp. cinnamon
1/3 C. soft butter

3/4 C. brown sugar
1/2 C. rolled oats
3/4 tsp. nutmeg

Mix the last 6 ingredients and put on top of apples. Bake at 350° until done

APPLE CRISP

Lavon Brown

1/3 C. sifted flour
1 C. quick oats
1/2 C. packed brown sugar
1/2 tsp. salt

1 tsp. cinnamon
1/3 C. melted butter
4 C. sliced apples
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
1/2 C. brown sugar

1 tsp. cinnamon
Sprinkle of nutmeg & cloves

TOPPING:

1/2 C. flour
1/2 C. rolled oats (quick)
1/4 C. brown sugar
6 T. margarine

2 T. honey
2 T. molasses
1/2 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
2/3 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
1/4 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 kind 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
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

1/2 C. oleo	1 3/4 C. to 2 C. powdered sugar
1 C. brown sugar	1 C. nuts
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	3 C. Rice Krispies
1 C. peanuts	1 C. coconut
1 C. thin cream	1 C. sugar
1 C. white corn syrup	1 T. butter
2 tsp. vanilla	

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	2 T. butter or oleo
1 C. brown sugar	2 tsp. ginger
1/2 C. light cream	2 tsp. vanilla
1 No. 2 can crushed pineapple (drained)	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	Rice Krispie cereal
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 lb. roasted Spanish peanuts or
1 (12 oz.) pkg. butterscotch chips	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

2/3 C. milk
2 (1 oz.) sq. unsweetened chocolate
2 C. sugar

2 T. butter or margarine
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 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

1 C. sugar

1/2 tsp. salt

1/4 C. water

12 oz. pkg. chocolate chips

1/2 C. butter

1 C. chopped walnuts or pecans

In heavy saucepan combine sugar, salt, water, and butter. Cook to light crack stage (285°). Add 1/2 C. nuts and pour onto well greased cookie sheet; cool. Melt chocolate chips and spread half on top and sprinkle with 1/2 C. nuts. When set turn and repeat with remaining chocolate. Break into pieces.

PEANUT BRITTLE

Evelyn Den Hartog

1 C. white corn syrup

2 T. butter

2 C. granulated sugar

2 tsp. vanilla

1/2 C. water

2 tsp. soda

1 lb. bag of raw peanuts

1/2 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 (15 1/2 x 10 1/2-inches). When cool break into pieces. Makes about 1 1/2 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

1 1/2-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

1/4 tsp. salt

1/3 C. light corn syrup

2 egg whites

1/3 C. strained honey

1/4 tsp. vanilla

1/4 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
1/4 C. butter
1/4 C. light corn syrup
1/4 tsp. salt
1 C. miniature marshmallows

1 tsp. vanilla
1/2 C. chopped walnuts
1/3 C. chopped red candied cherries
1/3 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

1/2 lb. butter (not margarine)
3 small Hershey candy bars
3/4 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

1/2 lb. real butter ONLY
3 T. cold water
1 C. sugar

1/2 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
1/2 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
2½ 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 tsp. vanilla

1 C. sweetened cond. milk

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 C. buttermilk

1 stick of oleo

1 tsp. soda

3 T. white Karo

1 1/2 C. chopped pecans

1 tsp. vanilla

Cook on low burner to softball stage. Remove from heat and beat immediately with electric mixer until creamy. Add 1 1/2 C. chopped pecans and vanilla. Pour on flat dish.

DIVINITY

Katie Mattix

2 1/2 C. white sugar

2 egg whites

1/2 C. water

1 tsp. vanilla

1/2 C. white syrup

1/2 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

1 (3 oz.) pkg. cherry Jello

3/4 C. light corn syrup

1 C. chopped nuts

3/4 C. water

1/2 C. quartered maraschino

1/4 tsp. salt

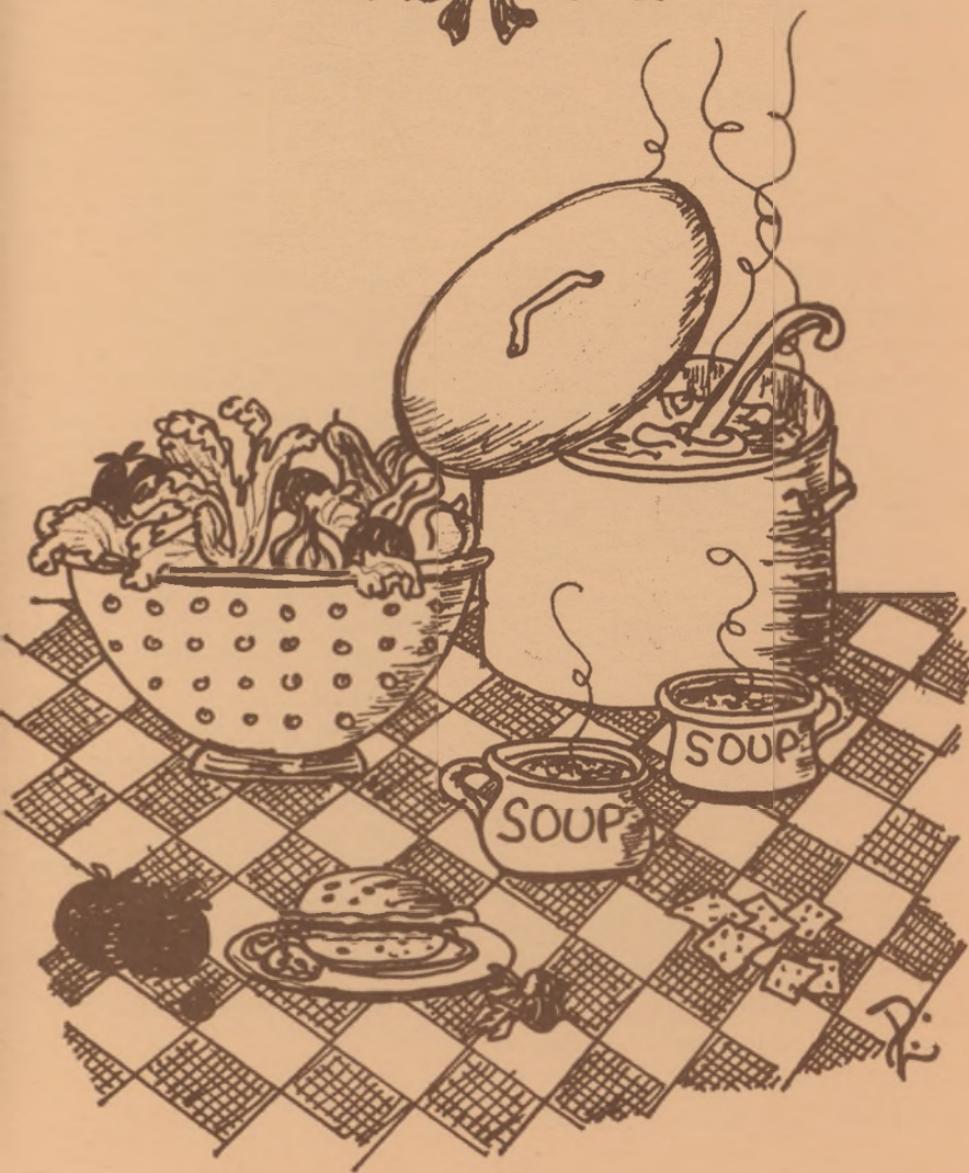
cherries

2 egg whites

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.

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SOUPS

GOLDEN CREAM POTATO SOUP

Linda Taylor

3 C. chopped potatoes
1 C. water
1/2 C. chopped celery
1/2 C. carrots (sliced)
1/4 C. chopped onion
1 tsp. parsley

1 chicken bouillon cube
1/2 tsp. salt
1 1/2 C. milk
2 T. flour
1/2 lb. Velveeta cheese (cubed)
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
Onion (chopped)
1/2 C. cheese (Velveeta)
Milk

1/4 C. oleo
2-3 T. flour
Salt & pepper, to taste

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
1 large piece bacon rind
1 (4 oz.) can peeled, seed & diced green chili
peppers
2 tsp. salt

1/2 C. chopped onion
1 clove garlic (minced)
1 T. chili powder
1/2 tsp. oregano

Wash beans and soak overnight in cold water; drain. Put beans in a large kettle. Add 2 1/2 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	3/4 stick oleo
1 small (8 oz.) can tomato sauce	1/4 tsp. pepper
1 small onion (diced)	Salt, to taste
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	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 know 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
1/2 tsp. salt	1 1/2 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	1/2 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	1/2 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	1 1/2 tsp. salt
1/4 lb. diced bacon	1/4 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)
Stir all of the above together and refrigerate.

9 oz. Cool Whip
14 oz. can sweetened cond. milk

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 reg. can fruit cocktail (undrained)
1 medium can crushed pineapple (undrained)	1 can mandarin oranges (drained)
1 reg. container Cool Whip	

Mix all ingredients together and refrigerate.

CRANBERRY SALAD

Marian Baltimore

1 lb. cranberries	1 1/2 C. sugar
2 apples	1 orange (rind & all)
2 C. boiling water	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

3/4 oblong angel food cake	1 (10 oz.) pkg. frozen strawberries
1 C. cold milk	1 small pkg. strawberry gelatin
1 pt. vanilla ice cream	1 C. boiling water
1 pkg. instant vanilla pudding	

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	1 C. grated carrots
8 oz. pkg. cream cheese	1 C. crushed pineapple
12-14 large marshmallows	1 C. nuts (pecans)
1 C. whipping cream	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 2/3 C. hot water

1 1/2 C. applesauce
8 oz. pkg. frozen raspberries

DRESSING:

2 C. miniature marshmallows

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

1/4 C. sugar
1 (8 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)
Mix well and refrigerate.

1 C. orange mandarin slices
1 C. sour cream

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

1/2 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

1/2 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	8 oz. container Cool Whip
1/2 C. tapioca	1 box strawberry Jello
Pinch of salt	3/4 C. sugar
2 or 3 bananas	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 can mandarin oranges
1 small can crushed pineapple	Water
1 small box orange gelatin	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 box orange Jello
1 small can crushed pineapple (drained)	1 small container Cool Whip
1 C. cottage cheese	

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	Miniature marshmallows
9 oz. container Cool Whip	11 oz. can mandarin oranges
15 1/2 oz. can crushed pineapple (drained)	(drained)
1 pkg. Jello (dry)	

Mix all ingredients except Jello. Add Jello last and mix well; chill.

FRUIT SALAD DESSERT

Becky Wolver

1 C. drained fruit cocktail

1 C. miniature marshmallows

1 C. drained pineapple tidbits

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 egg (beaten)

1 T. butter

1 pkg. miniature marshmallows

1/2 C. sugar

1/2 lb. cheese

2 T. flour

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

1/4 C. drained crushed pineapple

1 env. unflavored gelatin

1/4 C. halved, seeded grapes

1/2 C. boiling water

1 orange (peeled & diced)

1 1/2 C. apple cider

1/4 C. chopped celery

1 unpeeled apple (diced)

2 T. chopped nuts

1 banana (peeled & diced)

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 1 1/2-quart mold. Chill until firm. Serve on lettuce.

PEACH SALAD

Evelyn Den Hartog

3 pkg. (3 oz. size) orange gelatin

1 (29 oz.) can sliced peaches

2 C. hot water

(drained & use juice for part of
cold water)

3 C. cold water

1 (9 oz.) container Cool Whip

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
1/2 C. vinegar
1/2 C. catsup
1 clove of garlic (minced)

1 C. oil
1 tsp. Worcestershire sauce
1 T. onion
Salt, to taste

Blend above ingredients in a blender until smooth. Yields 1 quart.

"DOROTHY LYNCH" HOMESTYLE DRESSING

Beverly Lehman

1 (10 3/4 oz.) can tomato soup
1 C. sugar
1 C. salad oil
1/2 C. apple cider vinegar
1 tsp. salt

1 tsp. pepper
2 tsp. dry mustard
1 tsp. celery seed
1 tsp. garlic powder

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
1 can Eagle Brand milk
1/2 C. vinegar

1/2 C. sugar
1/2 tsp. salt
1/2 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
1/2 C. vinegar (finish filling C. with sugar)
1 C. salad oil

2 tsp. onion salt
3 tsp. celery seed & any other
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. Accent
1/4 tsp. pepper
2 C. mayonnaise

2 tsp. garlic salt
2 T. parsley flakes
1 tsp. vinegar
2 C. buttermilk

Mix all the above ingredients together by hand and keep in refrigerator.

CREAMY BACON DRESSING

Becky Wolver

1 C. salad dressing
6 slices bacon (cooked, drained & crumbled -
1/4 C.)
1/4 C. minced onion

1 T. lemon juice
1/8 tsp. pepper
1/4 C. milk
1/4 C. catsup

Stir together all ingredients. Cover and chill. Makes 2 cups.

HERB SEASONING BLEND

Barbara Oldham

2 T. basil (crushed)
2 T. onion powder
1 tsp. oregano powder

1 tsp. celery powder
Dash of pepper

Combine and mix well. Yield less than 1/3 C. Very low in sodium. Use as a salt substitute or for flavoring.

NO COOK SALAD DRESSING

Ethel Dannen

1 C. sugar
1 C. salad oil
1 medium onion
1/3 C. catsup
1/2 tsp. salt

1 tsp. celery salt
1 tsp. garlic powder
1/3 C. vinegar
2 T. water

Mix well in blender and keep in refrigerator.

PLATIME SALAD DRESSING

Jan Cruzen

4 tsp. paprika
4 tsp. salt
1 1/2 C. sugar
Juice of 2 lemons

4 or 5 T. grated onions
1 C. vinegar
2 C. salad oil
1 bottle of catsup

Beat all together or blend together.

CELERY SEED DRESSING

LaRue Powell

1/4 C. vinegar	1 C. salad oil
1/2 C. sugar	1 tsp. salt
1/2 tsp. dry mustard	1 thin slice onion
1 1/2 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
1/3 C. vinegar	1 T. Worcestershire sauce
1/4 C. sugar	1 small onion
1/4 C. catsup	1/4 tsp. pepper

Blend all in blender and store in refrigerator. Yields 3 cups.

FRENCH DRESSING

Helen Van Loon

1/2 C. salad oil	1 tsp. salt
1/2 C. vinegar	1 tsp. celery seed
3/4 C. catsup	1 tsp. onion juice or 1 onion, left
1/4 C. sugar	whole & placed in jar
2 tsp. paprika	

Mix all ingredients and shake well in jar; refrigerate.

BLUE CHEESE DRESSING

Tammy McGlothlen

3 1/2 oz. blue cheese (mashed fine)	1 C. buttermilk
4 garlic buds (cut fine) or 1 1/2 tsp. garlic salt	1 pt. real mayonnaise (Helman's)

Store in refrigerator.

APPLE SALAD DRESSING

Lavon Brown

2 C. water (boiling)	1/3 C. cornstarch
1 C. sugar	1/3 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:

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
1/2 head cauliflower
1 onion
1 lb. bacon (fried & diced)

1/4 C. sugar
1 C. salad dressing (Miracle Whip)
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

1/4 C. Crisco oil
1/4 C. vinegar
1 C. sugar
1/2 C. mayonnaise

good
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)
Mix all above together.

1 green pepper (chopped)
1 head of lettuce
1 med. pkg. taco chips (crushed)
1 medium onion (chopped)
1 can mexe or kidney beans

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
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
3/4 C. beet juice
1/2 tsp. salt

3 T. vinegar
1 1/2 tsp. grated horseradish
1 1/2 C. finely chopped cabbage
1 1/2 C. diced beets

Drain the beets and save the liquid. Dissolve the Jello in the boiling water. Add 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

1/2 C. celery
Salt & pepper
2/3 C. vinegar
3/4 C. sugar
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 1/2 C. peppers maybe
added to plain corn
1/2 C. sugar

1/2 C. vinegar
3 T. cooking oil
1/2 tsp. salt
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)

1/2 C. celery (diced)
Chopped sweet or dill pickles,
to taste

DRESSING:

1 ripe avocado (grated)
1 T. sugar
1/4 C. orange juice

1/2 C. mayonnaise
2 T. lemon juice
1/2 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)
3/4 C. chopped sweet pickles
1 C. diced celery

1 T. minced onion
1/4 C. mayonnaise
1/4 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
3/4 C. sugar
1 T. Worcestershire sauce
1/3 C. catsup

1/4 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)
2/3 C. salad oil
1/4 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:

1/2 C. vinegar
3/4 C. sugar

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
1/3 C. catsup

1/4 C. vinegar
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
1/2 tsp. seasoned salt	1 T. minced onion
1 C. diced Cheddar or Velveeta cheese	1/4 tsp. pepper
1/2 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 (drained & sliced)
3 or 4 hard cooked eggs (sliced)	
1 lb. bacon (cooked & crumbled)	1 can bean sprouts (drained)

DRESSING:

1 C. salad oil	1/4 C. vinegar
3/4 C. sugar	1 T. Worcestershire sauce
1/3 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
1/2 C. sour cream	1 T. chopped onion
1 T. parsley	1/4 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	2/3 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
1/2 C. oil
1/2 C. vinegar
1 tsp. Worcestershire sauce
1/2 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)
1/3 to 1/2 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)

1/2 small onion (chop in sm. pieces)
2 heaping T. mayonnaise
2 C. vinegar

Mix well and chill.

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COOKBOOK COLLECTORS

As Cookbook Publisher's we have been getting hundreds of inquiries from cookbook enthusiast wanting to know if they can obtain a list of churches, centennial and civic groups, that we have published cookbooks for. Most of the time, the cookbooks that they are asking for are sold out, but many of these groups do reprint.

If you are interested in our mailing list, we will send you an updated list of these groups and books we will be printing, with a description of the books, covering the sizes, number of recipes in each book, prices and where you may obtain them. (*This is being done as a service to the people we are doing the printing for, at no cost or obligation to you.*)

If you would like to order a cookbook from the list that we send you, the order will be sent directly to the organization and not to us.

Fill out and send in the card below to be on our mailing list.

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