

OUR
FAVORITE
RECIPES

Fava

Farmersburg Study Club

Breads



Kolaches (Reva Radloff)

Use roll recipe for dough. Roll out to $\frac{1}{4}$ " thickness. Cut in 3" squares. Place a cooked prune in the center of each and sprinkle with a little cinnamon and sugar. Bring four corners of dough together, sealing and covering the prunes. Let rise till light. Bake at 375° for 20 minutes.

Old Fashioned Coffee Cake (Selma Zurcher)

$\frac{1}{2}$ cup mashed potatoes
 $\frac{1}{3}$ cup potato water
 $\frac{1}{2}$ cup shortening
1 cup sugar
5 cups sifted flour
1 cake yeast
 $\frac{1}{2}$ cup warm water
2 eggs well beaten
1 tsp. salt

Mix together potatoes, potato water, shortening, and $\frac{1}{2}$ cup sugar. Add 2 cups flour and yeast (softened in warm water). Let rise until doubled in bulk. Add eggs, salt, remaining flour and sugar. Let stand in warm place until light. Roll out to 1" thickness and place in 3 greased pans. Let rise until doubled in bulk. Spread with melted butter and a topping mixture of:

$\frac{1}{2}$ cup sugar
1 egg yolk well beaten.

Rub mixture over cake through a coarse sieve. Bake in hot oven 440° for 20 minutes.

Refrigerator Roll Dough (Thelm Mathews)

Mix: 3/4 cup hot water
1/2 cup sugar
1 Tbsp. salt
3 Tbsp. shortening

Cool until lukewarm.

Measure 1 cup warm water - Add 2 pkg. dry yeast. Stir until dissolved. Then add lukewarm mixture. Add 1 beaten egg, 3 cups sifted flour. Beat until smooth. Add 3 more cups sifted flour. (about) Place in greased bowl & brush top with soft shortening. Cover tightly with foil. Store in refrigerator until doubled in bulk or until needed. To use, punch down & cut off dough as needed. May be kept a week. Bake 375° about 20 minutes.

No Knead Refrigerator Rolls (Marlene Chesnut)

2 pkg. active dry yeast
2 cups water
1/2 cup sugar
2 tsp. salt
6 1/2 to 7 cups flour - sifted
1 egg
1/4 cup wesson oil

Soften yeast in warm water. Add sugar, salt and about half the flour. Beat thoroughly for 2 min. Add egg and wesson oil. Gradually beat in remaining flour until smooth. Cover with damp cloth & waxed paper. Place in refrigerator. Will keep 3 to 4 days. Punch down occasionally. About 2 hours before take out amount needed and shape as desired. Bake at 400° hot about 12 to 15 minutes. 4 doz. For orange - chocolate rolls use grated orange rind and sugar for center and sprinkle with chocolate chips. Roll up and slice as cinnamon rolls. Spread with orange butter icing.

Never Fail Buns (Sponge Method) (Edna Harnack)

2 cups milk	$\frac{1}{4}$ cup shortening
2 pkg. yeast	$\frac{1}{4}$ cup sugar
2 Tbsp. sugar	1 egg
6 - 7 cups flour	1 Tbsp. salt

Scald milk, add sugar and yeast. Stir until dissolved. Add $1\frac{1}{2}$ cups flour. Beat until smooth. Cover. Let rise in warm place until light and spongy. (about 30 minutes)

Mix $\frac{1}{4}$ cup shortening, $\frac{1}{4}$ cup sugar, 1 egg & salt. Add to yeast mixture. Add enough flour to form a soft dough. Turn on lightly floured board; let rest 10 minutes. Knead until smooth and elastic. Place in greased bowl. Cover & let rise until doubled in bulk (30 minutes).

Form into rolls. Bake at 375° for 15 to 20 min.

Apricot Walnut Bread (Frieda Steege)

2 cups biscuit mix
1 cup quick cooking rolled oats
 $\frac{3}{4}$ cup sugar
1 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup snipped dried apricots
1 cup coarsely chopped walnuts
1 egg well beaten
 $1\frac{1}{4}$ cup milk

Stir together first 5 ingredients. Mix in apricots and walnuts. Combine egg and milk & add to dry ingredients - beat hard for 30 seconds. Pour into greased 9 x 5 x 3 loaf pan (for a plumper loaf let stand 20 minutes). Bake at 350° about 60 minutes or till done. Let cool in pan for 10 minutes. Then remove to rack for cooling.

Buns (Viola Scherf)

1 heaping cup of sugar

4 cups water

Boil together for 5 minutes. Add 1 cup lard.

Cool until it is not too warm. Beat 3 eggs,

1 pkg. dry yeast & $\frac{1}{4}$ cup warm water.

1 Tbsp. of salt, flour enough to handle dough,
let rise once & knead down, second time.

Shape into buns. Set at 3:30 at 9:30

shape into buns. Let stand overnight on
table & bake in morning.

Everlasting Rolls (Janice Seitz)

1 cake yeast

$\frac{1}{2}$ cup lukewarm water

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

1 egg

2 cups lukewarm water

1 cup sugar

$\frac{1}{2}$ cup lard

8 cups flour

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

Dissolve yeast, $\frac{1}{2}$ tsp. sugar in $\frac{1}{2}$ cup luke-
warm water for $\frac{1}{2}$ hour. Cream lard with sugar
add egg, salt & warm water & then add yeast
& water mixture. Stir in flour & knead;

Let rise until double in bulk, knead again.

When light, roll out like pie dough. Put
butter on dough & then sprinkle with cinnamon
& also sugar. Then roll it up & slice it.

Bake at 375° for 20 minutes. Frost with
powdered sugar frosting.

Plum Kuchen (Lucille Wagner)

3 cups flour
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup melted butter or margarine
2 eggs
1 cup milk - scalded and cooled
1 pkg. yeast
 $\frac{1}{3}$ cup lukewarm water

Dissolve yeast in warm water. Put flour, sugar in a bowl and make a hole in center, in which pour the milk, melted butter, beaten egg and yeast. Beat well and mix like coffee cake dough. Let rise until double in bulk. Divide into three portions and put in greased pans with bottoms lined with wax paper. Then cut Italian plums in half lengthwise. Take out pit. Place these plums halves on dough on edge as close together as possible, pressing into dough. Then bake at once at 350° for 35 minutes. Cool. Then sprinkle with sugar or powder sugar just before serving.

Bread (Hilda Muller)

$\frac{1}{2}$ pkg. Gleischmanns yeast
2 cups water with chill taken off
In bowl put 3 cups flour, 3 Tbsp. sugar
3 Tbsp. lard or margarine. $\frac{3}{4}$ tsp. salt
Add dissolved yeast & water. Mix well & add enough flour to stiffen dough. Let rise 2 times before putting in pans.

Rolls (Bertha Moon)

$\frac{1}{4}$ cup warm water	Mix all together &
1 pkg. dry yeast	knead in about 2
$\frac{3}{4}$ cup luke warm milk	cups more flour.
$\frac{1}{4}$ cup sugar	Let rise. Bake at
1 tsp. salt	400° 15 to 20 min.
$\frac{1}{4}$ cup shortening	
1 egg	
1 $\frac{3}{4}$ cup flour	

Popovers (Violetta Gossman)

1 cup flour	1 tsp. melted butter
$\frac{1}{4}$ tsp. salt	2 eggs
$\frac{7}{8}$ cup milk	

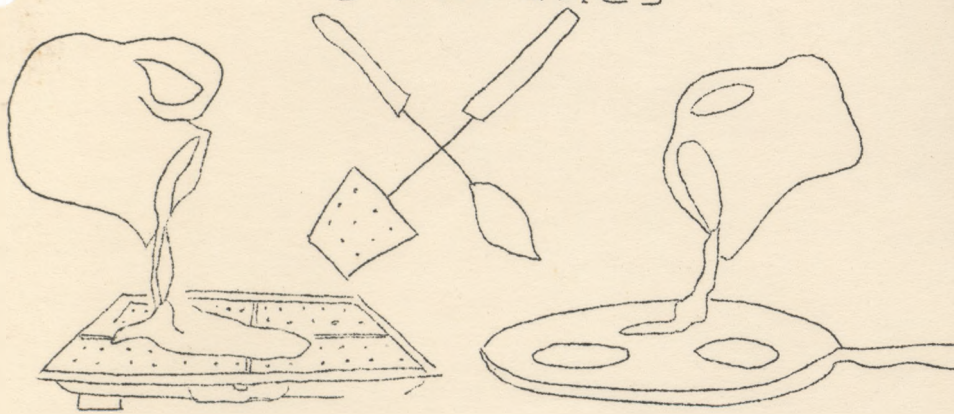
Sift flour & salt; add milk & beaten eggs; add shortening & beat well; fill 6 large or 9 small oiled muffin tins. Bake at 450° 15 min. then 350° for 20 min.

Never Fail Buns (Emma Walter)

2 cups milk	
2 small cakes yeast	$\frac{1}{4}$ cup shortening
1 egg	(melted)
1 Tbsp. salt	$\frac{1}{3}$ cup sugar
	5 or more cups flour

Scald milk, Cool to lukewarm, dissolve yeast in cool milk. Add 2 cups flour for a medium sponge. Beat well & let stand until double in bulk. Then add egg, shortening, sugar & salt. Add 3 cups or more of flour to make a soft dough. Turn out on floured board & knead until satiny. Place in greased bowl, cover & let rise. When light, shape into buns. Bake in 375° oven 10 to 15 minutes.

Pancakes



Bread Dressing



Bread Stuffing (Mrs. Kenneth Kuehl)

4 cups dry bread cubes
3 Tbsp. chopped onion
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. poultry seasoning
Sage to taste
 $\frac{1}{3}$ cup melted butter
Hot water or broth to moisten
 $\frac{1}{2}$ cups finely chopped celery
Combine first 6 ingredients - Add butter & liquid.
Mix lightly - Add celery - Allow 1 cup stuffing for
each pound poultry or game.

Dressing (Mrs. Edna Harnack)

4 cup dry bread cubes
1 cup celery
1 medium onion
1 cup meat cubes
 $\frac{1}{2}$ tsp. sage
 $\frac{1}{2}$ cup raisins
season to taste with salt & pepper
Take 2 cups milk or meat broth & pour over bread &
let stand a while. Put in rest, stuff fowl or bake
in pan. You can put apples in if you want to

Dressing (Mrs. Elmer Miller)

2 quart moist bread crumbs
1 tsp. salt
1 Tbsp. sugar
Small onion cut up fine.
Dice one large apple.
1 level tsp. ground sage
Cut in small pieces the heart, liver, & gizzard.
Stir altogether and put dressing in 8 or 10 lb. fowl.

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Holiday Highland Dressing (Mrs. R.H. Steege)

2 cup quick or old fashioned quaker oats - uncooked
4 cup dry bread cubes
 $\frac{1}{2}$ cup butter or margarine melted
1 medium sized onion, grated or cut fine
1 tsp. salt
 $\frac{1}{4}$ tsp. pepper
 $\frac{1}{4}$ tsp. poultry seasoning (optional)
 $\frac{1}{4}$ tsp. sage (optional)
2 Tbsp. water

Mix oats and bread crumbs together in large bowl. Combine other ingredients & add to oats mixture; toss gently to mix. Stuff lightly into body cavity and neck region of turkey. Enough for 10 - 12 lb. turkey.

Dressing (Mrs. LeRoy Reardon)

2 cup apples chopped
 $\frac{1}{3}$ cup sugar
 $2\frac{1}{2}$ cup bread crumbs
Salt - Pepper
Cinnamon, milk, & melted butter.
Raisins to suit taste
 $\frac{1}{2}$ of this or enough for a chicken
Fry apples - sugar & crumbs in butter.
Add seasonings to taste.

My Own Sage Dressing (Mrs. Glen Walter)

Cube dried bread. Moisten with hot water. Add salt. Add fried onions, eggs, and leaf sage enough to taste.

Sweet Dressing (Mrs. Bertha Moon)

Bread (2 loaves)

Apples (5 peeled and sliced)

Onion (1 good sized chopped)

Raisins (1 cup)

1 cup sugar

Salt & pepper to taste.

Add liquid water or juice of fowl & pieces of meat as gizzard & hearts or so forth or old hen cooked ahead is very good using the meat and juice.

Sweet Dressing (Mrs. Herb Zurcher)

11 slices bread - broken in cubes

3 cups sliced apples - peeled

1 cup raisins

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

$\frac{1}{4}$ tsp. salt

1 Tbsp. sugar

Moisten above mixture with eight milk or broth. Put in fowl or in pan with fowl.

Sweet Dressing (Mrs. Dale Chesnut)

$\frac{1}{2}$ loaf bread soaked in hot or bread cubes

Apples & Raisins

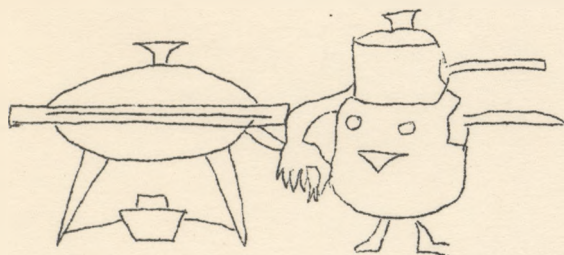
Sugar and Spice

Cinnamon, Cloves and allspice.

1 egg slightly, beaten

You may also add some chopped elery if desired.

Potato Dishes



Baked Potatoes au Gratin (Mrs. Keith Radloff)

Use 4 cups cooked, cubed potatoes. Add 2 cups medium white sauce mixed with 1 cup grated cheese. Put into greased casserole. Top with buttered bread crumbs. Bake 350° about 20 minutes.

Potato Lefse (Mrs. Glen Walter)

3 cup mashed hot potatoes
1½ cup flour
2 Tbsp. lard stirred into hot potatoes
Cool and add flour & salt. Knead well & roll.
Bake on lefse sheet on top of the stove.

Baked Potatoes (Mrs. Kenneth Kuehl)

6 medium potatoes	½ cup crushed corn flakes
1 Tbsp. melted bacon	1 tsp. paprika
drippings	1 tsp. salt

Peel potatoes and rub with bacon drippings. Roll in mixture of flakes and seasonings. Place in greased casserole dish and cover. Bake at 425° about 45 minutes.

Potatoe Salad (Bertha Moore)

Potatoes cooked & sliced about 10 or more
5 or 6 eggs cooked hard
Salt & pepper to taste
Onion
Mix together with salad dressing & a little vinegar and sugar

Sweet Potato Balls (Mrs. Leigh Mathews)

3 cup sweet potatoes (cooked & mashed)
3/4 cup brown sugar
salt and pepper
1/4 cup oleo or butter - beat
1/2 tsp. dry lemon peel
Wrap a Tbsp. of potato mixture around
a marshmallow. Roll in crushed corn flakes.
Put in buttered glass cake pan. May cover
with foil and freeze or heat thru in oven.
350° until hot.

Potatoes with Pork Chops (Mrs. LeRoy Reardon)

4 loin pork chops 2 Tbsp. flour
4 cups thinly sliced raw potatoes
1/4 tsp. pepper 1 tsp. salt
1/2 cup grated cheddar cheese 1 1/2 cups hot milk
butter or margarine
Brown chops on each side, cooking for 20
minutes. Meanwhile in a greased 2 qt. casserole
place a layer of potatoes. Sprinkle with part
of the flour, salt, & pepper. Repeat layer
ending with potatoes. Dot with butter.
Sprinkle with cheese. Top with chops. Pour
on milk. Bake covered at 375° for 45 minutes.
Remove cover and continue baking for 20 minutes.

Easy Scalloped Potatoes (Mrs. Dale Chesnut)

Slice as many potatoes as needed for your family.
Do not wash after slicing. Brown in butter.
Put in baking pan, add salt and pepper and
enough evaporated milk to almost cover potatoes
and bake until done. Onion may be added if
desired.

"Never Fail" Scalloped Potatoes (Mrs. Herb Zurcher)

6 raw large potatoes sliced

1 stick margarine

Salt & Pepper to taste

2 cups milk

2 level Tbsp. cornstarch

Method: Place sliced potatoes in layers in greased dish. Combine milk margarine salt & pepper and cornstarch. Cook over medium heat until smooth. Pour over potatoes. Bake 1 hour and 30 minutes in 350° oven.

Party Potato Casserole

8-10 potatoes

1-8 oz. pkg. cream cheese

garlic powder

1-8 oz. box dairy

sour cream

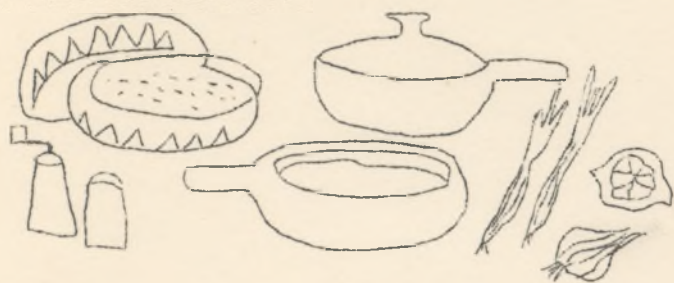
paprika

Cook potatoes, mash and salt to taste. Don't add milk. While hot stir in cream cheese (that has been cut in pieces), sour cream and a few sprinkles of garlic powder. Mix all together well. Put in buttered casserole. (If too dry add a little milk.) Dot top with butter and sprinkle with paprika. Bake 30 minutes at 350°.

Baked French Fries (Mrs. Edna Harnack)

Peel 3 or more large potatoes cut in strips for frying, melt 2 Tbsp. butter, coat potato strips & place in broiler. Turn so they brown on both sides. Salt when taken from oven. They are very good. Preheat oven to 425 degrees.

Casseroles



Franks Cheese Casserole (Mrs. Dale Chestnut)

1 $\frac{2}{3}$ cups evaporated milk

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

2 cups grated cheese

4 cups cooked noodles

2 cups sliced frankfurters

Simmer milk and salt on low heat to just below boiling point. Stir in cheese until melted.

Pour over cooked noodles and franks in a buttered 2 qt. casserole. Bake at 350° for 30 minutes.

Makes 4 - 6 servings

Macaroni - Wiener Casserole (Mrs. Kenneth Kuehl)

2 Tbsp. butter

1 cup chopped onion

$\frac{1}{2}$ cup chopped green pepper 1 clove garlic or garlic

1 lb. sliced wieners (bite size) salt

Cook the above in fry pan until onions get transparent but not brown. Then add 2 cans cream of celery soup & mix. Next add 2 cups American processed cheese. Add a little pepper. Stir until cheese melts. Add cooked macaroni (About 7 oz. macaroni cooked for 5 minutes) Put mixture in bowl-spread crumbs (1 cup bread crumbs)

Scalloped Chicken Casserole (Mrs. LeRoy Reardon)

1 qt. cooked, cut up chicken

$1\frac{1}{4}$ tsp. sage

$\frac{1}{2}$ qt. coarse bread crumbs

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

$\frac{3}{4}$ cup chicken fat

$\frac{1}{8}$ tsp. pepper

$\frac{1}{2}$ cup cream

2 Tbsp. chopped

$1\frac{1}{2}$ to 2 cup chicken broth

onion (optional)

Toss cut up chicken, crumbs, seasonings, chicken fat, & cream lightly with a fork. Add broth & blend gently. Put into well greased casserole & bake 35 minutes at 350°. Bake 10 minutes more at 375°.

Golden Egg Noodles (Mrs. Robert Koehn)

2/3 cup egg yolks 3 Tbsp. cold water
1 Tbsp. vinegar 1 tsp. salt
2 cup sifted flour

Sift flour and salt. Mix egg yolks with water and vinegar. Add flour making a stiff dough. Divide into small portions and roll very thin. Let dry, cut as you wish and dry some more.

Chicken and Rice (Mrs. Herb Zurcher)

1 cup uncooked rice
1 pkg. onion soup mix
1 can mushroom soup
1 can water

Put in large baking pan in order listed. Add no salt. Place browned cut up chicken on top. Cover with heavy foil and seal edge of pan. 1 chicken. Bake about 1 1/4 hours at 350°.

Dried Beef Casserole (Elsie Koehn)

Cook potatoes to fill desired casserole dish. Cool, peel, and cube. Heat enough milk, part cream to cover potatoes. Add juice of 1 can peas to milk and thicken to thin white sauce. Add peas, pinch of salt and sugar, 1 large glass jar of dried beef, potatoes, & 1 Tbsp. butter. Bake in slow oven.

Green Bean Casserole (Mrs. Keith Radloff)

1 qt. French Style beans drained
1 can mushroom soup
2 or 3 drops of tobasco sauce
1/4 lb. sharp cheddar cheese
Heat soup, add cheese until melted. Add soup and about half of bean juice, also tabasco sauce. Put beans in greased casserole. Pour over the sauce. Bake until bubbly.

Golden Ham Casserole (Mrs. Robert Koehn)

2 cup cooked diced ham
1 Tbsp. lemon juice
1 cup milk
2 eggs
1 cup grated American or Long Horn cheese
Dash of pepper
2½ cup uncooked noodles
½ tsp. onion salt
½ cup diced celery
½ cup cooked peas
½ cup buttered crumbs (dry bread)
Cook noodles until tender - drain. Beat eggs, add milk. Combine noodles with other ingredients except bread crumbs. Pour into buttered 2 quart casserole. Top with crumbs. Bake at 375° 30 min.

Meat Dish (Mrs. Bertha Moon)

Cook 1 pkg. noodles (or less) drain
Brown ½ lbs. hamburger, 1 onion, salt, & pepper.
Add 1 can mixed vegetables
1 can tomato juice
Mix altogether and Bake 1 hour at 350°.

Five Layer Dinner (Mrs. Wm. Scherf)

raw potatoes, sliced
raw carrots, sliced
raw onions, sliced
1 lb. ground beef
2 cup tomatoes
Grease bottom of casserole. Add 1 inch layer of potatoes, layer of carrots, layer of onion, ground beef and lastly the tomatoes. Season layers to taste. Bake in moderate oven.

Easy Hamburger Dish (Velma Kuehl)

1 lb. hamburger
2 small onions
3 slices bacon (cut up)

Brown

Add: 1 can mushroom soup
1 can tomato soup
1 can Hunts tomato sauce
May add small can of mushrooms.

Simmer & serve over chinese noodles.

Escalloped Chicken (Vivian Reardon)

1 quart coarsely cubed cooked chicken.
Place in 13 x 8 baking pan. Cover with
dressing made by 12 slices of dry bread
 $\frac{1}{2}$ inch in size, $\frac{1}{2}$ cup melted butter,
1 tsp. ground sage, $\frac{3}{4}$ tsp. salt, &
pepper. 2 Tbsp. finely chopped onion.
Pour over all gravy made with 1 quart
chicken broth, 4 Tbsp. flour and 4 Tbsp.
chicken fat.

One Dish Delight (Mrs. Edna Harnack)

3 medium carrots sliced
1 cup celery cut up
 $\frac{3}{4}$ cup uncooked rice
3 onions cut fine
1 lb. ground beef
1 green pepper cut up
3 good sized potatoes sliced
1 can stewed tomatoes

Brown meat in frying pan. Place in-
gredients in layers given. Place in
large baking dish, season to taste.
Cover with tomatoes. Add more liquid
if necessary. Bake in moderate oven
2 hours.

Dinner in a Dish (Reva Radloff)

Slice potatoes, carrots, onion raw
Salt and pepper
1 lb. ground beef
1/2 cup uncooked rice
tomato juice
Grease casserole. Add layers of potatoes, carrots, onions, ground beef, and rice. Continue until you have as much as desired. End with layer of potatoes. Add tomato juice until about covered. Bake till done.

Corned Beef Casserole (Thelma Mathews)

7 oz. pkg. creamettes cooked
Heat: 1 cup milk
Add: 1 can cream of chicken soup
1 can cream of mushroom soup
Small can mushrooms
1 can (16 oz.) corned beef
Put all together and add buttered crumbs or potato chips on top. Bake 1 hour at 350°
Serves 6 - 8

Macaroni and Spam Casserole

Boil 3 cups macaroni
In a separate pan combine:
1 can cream of mushroom soup
1 cup milk
1 small onion chopped
 $\frac{1}{2}$ can of spam cut into squares
 $\frac{1}{4}$ pound of cheese
salt and pepper to your own taste
When the macaroni is done and the cheese mixture is completely melted, add them together and put in the oven at 350° for 35 to 40 min.

California Chicken (Mrs. Leigh Mathews)

1 cup celery
1 cup carrots
1 cup string beans
1 small can pimento

1 cup peas
1 cup tuna fish
 $\frac{1}{2}$ cup chopped onions
1 can mushrooms

Cook celery, carrots, add other vegetables and other ingredients. Mix with a cream sauce. Bake 1 hour in slow oven. 325° When half baked cover top with crushed Posttoasties. You may use potato chips.

Escalloped Egg - Plant (Mrs. R. H. Steege)

2 cups (at least) diced egg - plant
 $\frac{1}{4}$ cup butter
2 cup fine bread crumbs (toasted or dried)
 $\frac{1}{2}$ cup diced onion (less if you prefer)
 $\frac{1}{2}$ tsp. salt
2 cup medium white sauce

First make the white sauce using 4 Tbsp. of butter (margarin may do) 4 Tbsp. flour (level) and 2 cup milk. Melt $\frac{1}{4}$ cup butter and add bread crumbs stirring until crumbs are well buttered. To the white sauce add the eggplant, onion, salt, and 1 cup of buttered crumbs. Mix well and pour into a casserole. Sprinkle remaining crumbs on top. Bake in 350° oven for 45 minutes or until done.

Salads



Salad (Mrs. Leigh Mathews)

2 pkg. lemon jello)
4 cup water (hot)) Dissolve & cool

Add No. 2 can crushed pineapple (drained)
2 bananas diced
(May add Calif. grapes & nuts)
Let set until jello is hard.

Cook: Pineapple juice)
2/3 cup sugar)
2 Tbsp. flour) Cook until thick
2 beaten eggs)
Salt)

Add 1 envelope Knox gelatin dissolved in cold water
Juice of one lemon. Cool.
Add 1 cup whipped cream (cream whip or small can
condensed milk - chilled)
Pour over jello. Keeps several days.

Cranberry Souffle (Mrs. Dale Chesnut)

1 pkg. red fruit flavored gelatine
1 lb. cranberries, ground
1 cup crushed pineapple, drained
16 marshmallows quartered
1/2 pint cream, whipped
Grind pineapple and cranberries, add marshmallows
and sugar to taste. Chill while gelatine is cooling
and almost ready to set. Then add sweetened and
flavored whipped cream to fruit and fold all into
the gelatine and turn into mold.

Spicy Salad

1 pkg. red raspberry jello
1 1/2 cup boiling water
1/3 cup cinnamon candies
1 cup apple sauce
Dissolve jello & candy in boiling water. Add apple-
sauce and let set.

Gooseberry Salad (Mrs. Wm. Scherf)

1 pkg. lemon jello

1 cup hot water

1 cup marshmallows cut in pieces

Dissolve jello, add liquid from gooseberries. Put liquid in cup and add water to make one cup. Cool thoroughly.

Add: 1 cup gooseberries

$\frac{1}{2}$ cup chopped celery

$\frac{1}{2}$ cup English walnuts

Raspberry Delight Salad (Mrs. Edna Harnack)

1 pkg. raspberry jello

1 cup hot water

1 cup vanilla ice cream

3 Tbsp. orange juice

1 - 9 oz. can crushed pineapple (not drained)

$\frac{1}{2}$ cup nuts

1 medium banana sliced

Dissolve jello in hot water. Add ice cream, stir until dissolved. Add orange juice. Set aside until partially thickened. Combine nuts, pineapple, and banana. Add to jello. Pour into quart mold and chill until firm.

Cranberry Jello Salad (Mrs. Elmer Muller)

1 pint cranberries

1 cup sugar

1 cup hot water

Boil and cool 5 minutes

1 pkg. lemon jello

$\frac{1}{2}$ cup hot water

Cool and add cranberry mixture, 1 cup diced celery, 1 cup seeded grapes, $\frac{1}{2}$ cup nuts, $\frac{1}{4}$ tsp. salt. Let set over night.

Supreme Salad (Mrs. R. H. Steege)

1 pkg. lemon gelatin
1 cup hot water
 $\frac{3}{4}$ cup tomato juice
 $\frac{1}{4}$ tsp. lemon flavoring
2 Tbsp. vinegar
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup grated carrots
 $\frac{1}{2}$ cup cabbage, shredded
 $\frac{1}{2}$ cup celery, diced
 $\frac{1}{2}$ cup cooked peas (optional)

Dissolve gelatin in hot water. Stir in flavoring, tomato juice, vinegar, and salt. Cool until partially set. Stir in vegetables. Chill until firm. The basic gelatin and tomato juice mixture can be put together and a variety of different vegetables used in it.

Gumdrop Salad (Mrs. Herb Zurcher)

1 cup canned grapes - drained
1 cup crushed pineapple - drained
 $\frac{1}{2}$ cups gumdrops
1 cup miniture marshmallows
 $\frac{1}{4}$ cup nut meats
Thicken juice from pineapple and grapes.
Fold all together. Makes 1 small bowl.

Cranberry Salad (Mrs. Lucille Wagner)

Dissolve - 2 pkgs. cherry jello in
3 cups boiling water - Set aside to cool.

Grind - 2 cups cranberries
2 oranges
3 apples

Mix in 2 cup sugar, 1 cup chopped celery and $\frac{1}{2}$ cup nutmeats. When jello is cool add fruit, sugar & nuts to jello. Chill.

Kidney Bean Salad (Mrs. Robert Koehn)

1 can dark red kidney beans
3 hard boiled eggs sliced
 $\frac{1}{2}$ cup diced celery
2 Tbsp. chopped onion
6 small pickles chopped
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ cup catsup
 $\frac{1}{4}$ cup mayonnaise

Rinse beans with hot water. Drain & chill. Mix mayonnaise and catsup and combine with other ingredients.

24 Hour Salad (Mrs. Kenneth Kuehl)

1 Tbsp. unflavored gelatin
 $\frac{1}{2}$ cup cold water
1 cup vinegar
1 tsp. salt
6 to 8 cups shredded cabbage, 1 onion grated, 2 green peppers grated.

$1\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ tsp. pepper
1 cup salad oil
1 tsp. celery seed

Soften gelatin in cold water. Heat sugar & vinegar until sugar is dissolved. Add gelatin to vinegar, sugar mixture. Cool to thickness of cream. Add celery seed, salt, and pepper. Beat in salad oil. Combine cabbage, pepper & onion. Mix thoroughly with enough dressing to moisten and place in refrigerator for 24 hours. Serves 10 or 12. Will keep for several days in refrigerator.

Fruit Cocktail Salad (Mrs. Kenneth Kuehl)

$\frac{1}{2}$ cup powdered sugar
 $\frac{1}{2}$ cup mayonnaise
2 pkg. 3 oz. Philadelphia cream cheese. Mix well and add $\frac{1}{2}$ pt. cream whipped.
Add 1 can drained fruit cocktail and miniature marshmallows to taste.

Lime Cottage Cheese Salad (Mrs. Bertha Moon)

1 pkg. lime jello

10 large marshmallows

Dissolve in 1 cup hot water. Cool to syrup thickness. Add 1 cup drained crushed pineapple, and 1 cup cottage cheese, and $\frac{1}{2}$ cup diced celery. Whip 1 cup cream and fold into jello mixture.

Bing Cherry Salad (Mrs. Glen Walter)

1 No. 2 can cherries

1 No. 2 can sliced pineapple

2 bottles coco-cola

2 pkg. cherry jello

2 - 3oz. pkg. cream cheese

Dissolve jello in heated juices from cherries & pineapple. Add cherries and pineapple & let set. Break up cheese & stir in. Put in mold & chill.

Fluffy Griddle Cakes (Mrs. R. H. Steege)

2 cup sifted all-purpose flour
3½ tsp. double acting baking powder
1 tsp. salt
3 Tbsp. sugar
1 egg
1 ¾ cup milk
3 Tbsp. melted butter or shortening
Sift dry ingredients together. Beat egg separately, add milk. Pour over dry ingredients and beat on slow speed until blended (about 1 minute) scrape bowl and quickly blend in (cooled) shortening. Bake on pre-heated griddle. For thinner pancakes use 2 cup milk.

Sweet Milk Pan Cakes (Mrs. Elmer Muller)

2 cups sweet milk
1½ cups flour
2 tsp. baking powder
teaspoon salt
2 eggs
Stir Well.

Griddle Cakes (Mrs. Kenneth Kuehl)

1¼ cup sifted flour	2½ tsp. baking powder
3 Tbsp. sugar	¾ tsp. salt
1 egg	1 cup milk
3 Tbsp. butter	

Sift dry ingredients together. Beat egg -
Add milk. Stir into dry ingredients; mix.
Add melted butter.

Buttermilk Waffles (Mrs. Bertha Moon)

2 eggs	¼ cup melted shortening
2 cup milk	or oil
2 cup Buttermilk pan cake mix	

Standard Waffles (Mrs. Robert Koehn)

2 cup flour

1½ cup milk

2 eggs beaten separately

2 Tbsp. baking powder

½ tsp. salt

6 Tbsp. melted butter

2 Tbsp. sugar

Sift flour, sugar, salt, and baking powder.

Beat yolks well and add milk. Add to flour

mixture slowly & beat until smooth. Add

melted butter. Fold in stiffly beaten

whites. Bake

Desserts



Knox Gelatine Dessert (Mrs. Herb Zurcher)

1 cup sugar)
1 cup milk) Combine and boil until thick
2 egg yolks)

1 pkg. knox gelatine dissolved in 1/3 cup cold water. Add to above mixture and cool. Add 1 tsp. vanilla.

1 pkg. dream whip)
2 egg whites beaten) Add to above mixture

14 graham crackers crushed)
3 Tbsp. brown sugar) Mix
3 Tbsp. melted butter)

Put crumb mixture in 9 x 13 pan. Add the rest of the ingredients.

Upside - Down Cake (Frieda Steege)

1 pkg. (3oz.) lemon, raspberry, strawberry, or orange-pineapple jello
1 cup boiling water
1 can (1 lb. 1 oz.) sliced peaches or fruit cocktail
1 baked 8 in. white cake layer
Sweetened whipped cream or prepared Dream Whip Dessert Topping

Dissolve jello in boiling water. Drain fruit, measuring syrup and add water to make 1 cup. Add to jello. Chill till slightly thickened. Place peaches or cocktail in an 8" layer pan; cover with about 1 1/2 cup of jello mixture. Place cake layer on jello, top side up. Spread remaining jello over cake. Chill until firm. Unmold and garnish with whipped cream or prepared dessert topping.

Pineapple - Lemon Dessert (Mrs. Lucille Wagner)

4 egg yolks

$\frac{1}{2}$ cup sugar

1 cup crushed pineapple

Cook above ingredients, stirring constantly. When it thickens remove from stove and add 1 package lemon jello. Stir until dissolved, set aside to cool until it starts to thicken. Beat the 4 egg whites until stiff and fold in $\frac{1}{2}$ cup sugar then gradually fold into boiled mixture.

Crust: Crush 15 graham crackers. Mix with $\frac{1}{2}$ cup sugar, 2 Tbsp. butter and spread in an 8 x 10 pan. (saving some crumbs for topping) Pour pineapple-lemon filling over crumbs & sprinkle remaining crumbs on top. Chill

Banana Cherry Cheese Dessert (Mrs. Dale Chesnut)

1 pkg. lemon jello

1 cup boiling water

1 - 8oz. pkg. cream cheese

$\frac{2}{3}$ cup evaporated milk

$\frac{1}{4}$ cup sugar

2 Tbsp. lemon juice

$1\frac{1}{2}$ cup sliced bananas

$\frac{1}{3}$ cup chopped marchino cherries

graham cracker crust.

Soften cheese and add jello, milk, sugar and lemon juice. When this mixture begins to thicken add bananas and cherries. Line either a pie tin or cake pan with graham cracker crust and pour in filling. Chill until firm. This can be topped with whipped topping and a cherry.

Dessert (Frieda Steege)

1 pkg. vanilla pudding mix, $1\frac{1}{2}$ cup milk. Cook and cool, then add $\frac{1}{2}$ pt. cream whipped. Break into pieces $\frac{1}{2}$ or so of a long angel food cake or of your own into a 9 x 13 loaf cake pan. Pour the above mixture over this then any kind of pie filling you prefer - Pineapple apricot is delicious.

Orange Dessert

1½ cup rolled graham crackers)
1 cup melted oleo ()
½ cup brown sugar) Put in pan
2 Tbsp. honey or dark Karo syrup)

Topping

2 pkg. orange jello)
2 cup hot water) Cool & Whip

Add 1 qt. vanilla ice cream
1 small can drained crushed pineapple
1 can mandarian oranges

Nuts

Sprinkle crumbs on top. Refrigerate
Serves 12 - 16

Gelatin Dessert (Mrs. LeRoy Reardon)

1 pkg. orange jello
1 can pineapple bits
1 can apricot nectar
1 can mandarin oranges
Juice of 1 lemon

Take enough juice to make 2 cups. Heat
juice, add to jello, then add fruits.

Grapefruit Dessert (Mrs. Glen Walter)

1 pkg. lime jello
1 cup hot pineapple juice
½ cup water
½ cup lemon juice
½ cup sugar
1½ cup drained grapefruit sections
1 cup pineapple juice
½ cup diced celery
½ cup maraschino cherries

Combine gelatin with pineapple juice. Add water,
lemon juice and sugar. Chill until syrupy. Add
other ingredients, mold and chill.

Dessert (Hilda Muller)

Box red jello, 1 cup hot water, $\frac{1}{2}$ cup cold water
Box lime jello, 1 cup hot water, $\frac{1}{2}$ cup cold water
Pour each in separate cookie pan. When cold, cut into small cubes. Whip 1 pt. cream or 2 small cans of carnation milk. Add small pkg. marshmallows cut in small pieces, also can of drained fruit cocktail. $\frac{1}{2}$ tsp. salt and $\frac{1}{2}$ cup sugar. Crush vanilla wafers and put small amount in bottom of dish also some for top of the dessert. Let stand over night. Serves 10 or more.

Candy Bar Torte (Vivian Reardon)

2 cups brown sugar and 2 cups flour. Cut in $\frac{1}{2}$ cup margarine like pie crust. Save 1 cup of this mixture. To remainder add 1 tsp. soda, $\frac{1}{2}$ tsp. salt, 1 egg, 1 cup milk, and 1 tsp. vanilla. Mix by hand and pour in greased 9 x 13 pan. Crush 6 Heath Candy Bars and $\frac{1}{2}$ cup pecans. Mix together. Sprinkle the 1 cup of mixture over top of batter than the crushed candy and nuts. Bake for 40 minutes at 350°. Top with whipped cream or dream whip. You can refrigerate candy bars. Place in plastic bag and break with a hammer.

Fruit Cocktail Pudding (Edna Harnack)

1 cup flour	1 cup sugar
1 egg	1 tsp. soda
2 cups fruit cocktail	$\frac{1}{4}$ tsp. salt

Combine ingredients & pour in pan about 8 x 8. Mix $\frac{1}{2}$ cup brown sugar & $\frac{1}{2}$ cup nut meats & put on top. Bake at 350° 45 minutes. Serve with whipped cream or some hot sauce or keep plain or with ice cream.

Orange Dessert (Reva Radloff)

1 pkg. instant coconut pudding mixed with 1 cup milk. Let stand 5 minutes. Line 9 x 12" pan with angel food cake cut in 3/4" slices.

1 can mandarian oranges drained.

1 cup cream whipped

Mix oranges with pudding. Fold in cream. Pour over cake. Put in refrigerator. May be made the night before serving.

Rhubarb Pudding (Thelma Mathews)

1 egg beaten

2 Tbsp. shortening

1 cup sugar

1/4 cup milk

3 1/2 tsp. baking powder

1/2 teaspoon salt

1 cup flour

Mix above ingredients & put in greased 9 x 9 pan. Mix 3 cups cut up rhubarb (red coloring may be added.) 1 cup sugar, 2 cups boiling water. Pour mixture over batter & bake at 400° for 35 minutes.

Strawberry Roll (Marlene Chesnut)

4 eggs

)

1 tsp. vanilla

)

Combine and heat

2 Tbsp. water

)

until thick (4 min.)

1/4 tsp. salt

)

1 tsp. baking powder)

3/4 cup sugar - Beat in gradually.
1 cup sifted all purpose flour. Fold in carefully. Bake on jelly roll pan lined with greased wax paper 12 to 15 minutes at 400°. Turn onto waxed paper sprinkled with powdered sugar immediately. Roll up and cool. When cool unroll and fill with 1 cup strawberries (drained) and 1 cup cream, whipped. Spread over surface - roll up and chill.

Refrigerator Dessert

1st part

4 eggs - separated

1 small can crushed pineapple

$\frac{1}{2}$ cup sugar

2nd part

1 pkg. lemon, orange, or pineapple jello

3rd part

4 egg whites

$\frac{1}{4}$ cup sugar

Beat egg yolks, add crushed pineapple and sugar. Cook until it thickens. Add the pkg. of jello and cool until it thickens. Then beat egg whites, fold in the $\frac{1}{4}$ cup sugar and fold into the cooled mixture. Line pan (9 x 13 x 2) with graham cracker crust (crust may be just chilled or you may bake it) save some of the graham crackers for sprinkling on top. Pour filling in crust and chill.

Apple Crisp (Elsie Koehn)

$\frac{1}{2}$ cup butter

$\frac{2}{3}$ cup flour

1 cup sugar

1 tsp. cinnamon

1 qt. apples

$\frac{1}{4}$ cup water

Put peeled and sliced apples into buttered baking dish. Sprinkle cinnamon over apples. Pour water over apples. Cover with mixture of butter sugar and flour and bake till apples are done.

Cherry Delight (Bertha Moon)

1 pkg. dream whip or $1\frac{1}{2}$ cup cream whipped

1 8 oz. Philadelphia Cream Cheese

1 cup powdered sugar

Whip cream cheese and powdered sugar together. Fold in dream whip or whipped cream. Spread over graham crackers. Spread cherry pie mix on top. Chill over night.

Marshmallow Roll (Emma Walter)

$\frac{1}{2}$ cup eagle condensed milk
 $\frac{1}{4}$ cup water
 $\frac{1}{2}$ pound (32) marshmallows cut into quarters
 $\frac{1}{2}$ cup coarsely chopped nut meats
 $\frac{1}{2}$ cup finely cut dried dates
 $2\frac{1}{2}$ cups fine graham crackers crumbs
Whipped cream if desired for topping
Blend milk & water. Stir in ingredients except cream. Shape into roll about 3" thick & 6" long. Wrap & refrigerate at least 12 hours. Cut roll into 10 equal slices. Garnish with whipped cream.

Ice Box Pie (Selma Zurcher)

1st layer

$\frac{1}{2}$ lb. vanilla wafers or $\frac{1}{3}$ lb. graham crackers rolled fine. Put $\frac{1}{2}$ of these in bottom of pan.

2nd layer

$\frac{1}{4}$ cups powdered sugar)
 $\frac{1}{2}$ cup butter (Cream

Add 2 eggs. Beat whites alone, yolks alone.

$\frac{1}{2}$ teaspoon vanilla

3rd layer

1 cup cream whipped or 1 pkg. dream whip
Small can crushed pineapple or 1 cup strawberry or raspberry preserves. Mix together.

4th layer

Add remaining crumbs

Pineapple Dessert (Velma Kuehl)

Melt 40 marshmallows in 1 cup milk and let cool. Whip 1 cup cream, add 1 can crushed pineapple (drained) Add marshmallow mixture. Line pan with graham cracker crumbs. Pour in filling. Let stand in cool place.

Lemon Jello Angel Dessert (Mrs. Robert Koehn)

2 egg yolks beaten	1 pint cream
1 cup sugar	salt
1 cup milk	1 cup crushed pineapple
1 pkg. lemon jello	1 angel food cake

Combine egg yolks, sugar and milk in double boiler, cook 15 minutes. Remove from heat and add jello, stirring well and set aside to cool. Add part of cream which has been beaten stiff, add salt and pineapple and mix well. Tear angel food into small pieces and cover bottom of large pan. Cover with custard -- another layer of cake pieced, then remaining custard. Set in refrigerator to harden. Can be made the day before. Top with whipped cream and cherry when served.

Pineapple Cheese Dessert (Mrs. Kenneth Kuehl)

Graham cracker crust in 8 or 9" pie pan or 8" square pan.

1 can 8 $\frac{3}{4}$ oz. crushed pineapple
1 pkg. orange-pineapple or lemon jello
1 pkg. (3oz.) cream cheese softened
 $\frac{1}{4}$ tsp. grated orange or lemon rind
3 Tbsp. sugar
 $\frac{1}{2}$ tsp. vanilla
1 cup sour cream

Drain pineapple, saving syrup. Dissolve jello in $\frac{1}{2}$ cup boiling water. Add syrup and cook. Blend cheese, orange rind, sugar and vanilla. Combine $\frac{1}{2}$ cup jello and the pineapple. Gradually blend remaining jello in to cheese mixture until smooth. Fold in sour cream. Pour into crumb crust. Chill until set, but not firm. Carefully spoon on pineapple. Chill until firm.

Mint Dazzler (Frieda Steege)

2 cups vanilla wafer crumbs) Spread this in
 $\frac{1}{4}$ cup butter melted) 9 x 13 pan

$\frac{1}{4}$ cup powdered sugar) Cream until fluffy
 $\frac{1}{2}$ cup butter)

Add 3 slightly beaten eggs and add $2\frac{1}{2}$ squares of chocolate melted and beaten good. Spread mixture over crumbs and chill. Beat $1\frac{1}{2}$ cup whipping cream or $1\frac{1}{2}$ envelope of dream whip (1 cup whipping cream or 1 envelope of dream whip would do) add $6\frac{1}{2}$ oz. or 7 oz. pkg. of miniature marshmallows. Spread this over chocolate mixture. Keep chilled until used. Crush $\frac{1}{2}$ cup peppermint stick candy & sprinkle over top.

Pies



Fluffy Cherry Pie (Violetta Gossman)

24 vanilla sugar wafers
1 6oz. can milk
1 no. 203 can pitted cherries
 $\frac{1}{4}$ teaspoon almond
1 pkg. cherry jello
2 egg whites
3 Tablespoons sugar

Crush sugar wafers and combine with melted butter or oleo. Pat crumbs into well oiled 9" pie plate. Chill thoroughly. Drain juice from cherries. Add enough water to juice to make 1 cup; bring to boil, pour over jello in bowl; stir thoroughly, coo. Combine jello with condensed milk and chill until it starts to congeal. Beat egg whites until foamy and add sugar, beating until stiff. Beat jello and cream until thick & fluffy. Fold in egg whites and cherries reserving a few cherries for garnish. Spoon the mixture into the shell and garnish with halves of sugar wafers and cherries. Keep in the refrigerator several hours.

Custard Pie (Selma Zurcher)

Beat 4 eggs and add $\frac{1}{2}$ cup sugar. Beat. Add 1 cup evaporated milk and 1 cup whole milk, $\frac{1}{2}$ teaspoon salt and 1 teaspoon vanilla. Mix all together and put in unbaked pie shell. Bake 45 minutes at 350°

Pie Crust (Selma Zurcher)

1 heaping cup lard)
3 cups flour) Mix until crumbly

Beat the following: 1 egg and 5 Tablespoons water, 2 Tablespoons vinegar, and 1 teaspoon salt. Mix this mixture with the crumbly mixture. This is enough for 3 9" double crust pies. Dough may be kept in the refrigerator for several weeks.

Pineapple Pie (Hilda Muller)

2 cups water (part of this is juice of a small can of pineapple.)

$\frac{1}{2}$ cup sugar

pinch of salt

3 egg yolks (use whites for frosting)

Bring to a boil water and pineapple.

Mix sugar, salt, egg yolks and $\frac{1}{2}$ teaspoon

vanilla flavor. Add to the juice, than

moisten 2 Tablespoons corn starch for

thickening. Pour in baked pie shell.

Whip egg whites and put on pie. Let in

oven till dark brown.

Cream Pie

$\frac{1}{3}$ cup flour or $\frac{1}{4}$ cup corn starch

$\frac{2}{3}$ cup sugar

$\frac{1}{4}$ teaspoon salt

2 cups scalded milk

3 slightly beaten egg yolks

2 Tablespoons butter

$\frac{1}{2}$ teaspoon vanilla

1 baked 9" pie shell

3 stiff beaten egg whites

6 Tablespoons sugar

Mix flour, sugar and $\frac{1}{4}$ teaspoon salt; gradually add milk. Cook over moderate heat, stirring **constantly**, until mixture thickens and boils. Cook 2 minutes, remove from heat. Add small amount to egg yolks; stir into remaining hot mixture, cook 1 minute stirring constantly. Add butter, vanilla; cool slightly. Pour into baked pie shell. Cool. Cover with meringue. Bake at 350° for 12 to 15 minutes.

Ice Cream Pie (Thelma Mathews)

12 Graham Crackers
3 Tablespoons melted butter
2 Tablespoons sugar
1 teaspoon flour
Mix and chill 45 minutes

Filling

1 cup milk
1 pkg. Instant Vanilla Pudding
1 pint Vanilla Ice Cream (soften)
Mix and put in shell.
(Save a few crumbs for on top.) Chill

Ozark Pie (Bertha Moon)

1 egg)
3/4 cup sugar) Beat together
1 teaspoon vanilla)
1 cup chopped apples with peelings
1/2 cup nuts
1/2 cup flour
1 1/2 teaspoons baking powder
Grease pan.
Bake at 350° for 1/2 hour.
This can be served with whipped cream.

Strawberry Pie (Emma Walter)

1 cup berries
2/3 cup water simmer 3 minutes
Mix 1 cup sugar, 3 tablespoons corn starch and
1/2 cup water; stir in first mixture and cool
until thick. Pour over 3 cups berries. Put
in baked pie shell.

Rhubarb Custard Pie (Edna Harnack)

4 cups cut Rhubarb
1/3 cup flour
1 1/2 cup sugar
1/4 teas. nutmeg
2 eggs slightly beaten
1 Tablespoon Milk
1 Tablespoon butter
Pinch of salt

Put rhubarb in unbaked pastry
Spoon flour into dry cup, level off and
pour into bowl, add sugar and nutmeg to
flour. Stir to blend, add eggs and milk
to dry ingredients, mix well. Pour
evenly over rhubarb. Dot with butter,
Bake at 350° till custard sets and
rhubarb is done.

Raspberry Cream Pie (Marlene Chesnut)

1 9" baked pie shell
1 egg yolk beaten
1/2 cup sugar
1/8 teaspoon salt
1 3/4 cup milk

Blend and bring to a boil; Add 1 Tablespoon
plain gelatin softened in 3 Tablespoons milk.
Cool. Add 1 stiffly beaten egg white and 1/2
teaspoon vanilla. Pour into pie shell and
chill until firm. Then add - 1 pkg. raspberry
flavored gelatin dissolved in 1 cup boiling
water. When ready to set, add 2 cups fresh
raspberries sweetened with 1/2 cup sugar. Any
fruit may be used, using corresponding flavor
of gelatin.

Rhubarb Chiffon Pie (Janice Seitz)

2½ cups sliced rhubarb
¾ cup sugar
1 envelope plain gelatin
¼ cup cold water
3 egg yolks
½ cup lemon juice
¼ teaspoon salt
1/3 cup more sugar
3 egg whites
6 more Tablespoons sugar

Cook rhubarb & ¾ cup sugar in pan; stirring occasionally until rhubarb is soft. With gentle cooking no liquid will be needed. Soften gelatin in cold water. In small pan beat egg yolks slightly with lemon juice, salt & ½ cup sugar. Cook, stirring over low heat until Mixture thickens. Combine with cooked rhubarb & stir in softened gelatin. Cool until slightly thickened. Beat egg whites until foamy. Add the 6 Tablespoons sugar gradually & continue beating to stiff peaks. Fold into chilled rhubarb mixture & pour into baked pie shell. Chill.

Rhubarb Pie (Reva Radloff)

3 cups diced rhubarb
1½ cup sugar
1 egg beaten
2 Tbsp. flour

Pour boiling water over rhubarb. Let stand a few minutes. Drain. Mix sugar and flour. Add egg. Mix. Add rhubarb. Put in pie crust. Add top. Bake.

Cookies



Fruit Cookies (Vivian Beardon)

1½ cup suagr 1 cup currants (optional)
1 cup shortening 1 tsp. cloves
½ cup molasses 1 tsp. allspice
3 eggs 1 tsp. cinnamon
1 cup raisins nuts (optional)
1 tsp. soda dissolved in a little cold water.
Flour to roll. These are good with age.

Refrigerator Cookies (Bertha Moon)

½ cup butter or lard
2 cups brown sugar
2 eggs
4 cups oatmeal
1 tsp. soda
2 cups flour
1½ cups coconut
1 tsp. vanilla
nuts

White Sugar Cookies

2 cups sugar ½ tsp. nutmeg
1 cup shortening 1 tsp. vanilla
4 eggs
1 tsp. soda in a little hot water
1 tsp. baking powder
Flour enough to roll out and cut with cookie
cutter. Bake in 275° oven.

Sandy's

½ lb. butter 4 Tbsp; sugar
2 tsp. vanilla 2 cups cake flour
1 cup nuts (pecans are best)
Mix and make into small balls (use tso.) size
of walnut. Bake 325° for 20 minutes. Roll in
powdered sugar.

Date Filled Cookies (Violetta Gossman)

Boil until tender: $\frac{1}{2}$ lb. pitted dates, $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ cup cold water. Put aside to cool. Cream together $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup butter. Add $\frac{1}{2}$ cup warm water to which $\frac{1}{2}$ tsp. soda has been added. Gradually mix in $1\frac{1}{2}$ cup uncooked quick rolled oats and $1\frac{1}{2}$ cup sifted flour and $\frac{1}{2}$ tsp. salt. Pat one half of this mixture on the bottom of a cake pan. Spread the date filling over this and then pat out the other half of the oat-meal mixture to cover the filling. Bake at 350° until slightly browned. Cut in squares when cool.

White Cookies (Hilda Muller)

$\frac{3}{4}$ cup lard & butter mixed

1 cup sugar

2 eggs

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

$\frac{1}{2}$ tsp. each: allspice, nutmeg, & ginger

1 level tsp. soda in $\frac{1}{2}$ cup milk

Start with 3 cups of flour and add more if needed. Roll and bake till brown.

Frying Pan Cookies (Janice Seitz)

1 cup sugar

1 cup chopped dates

2 eggs beaten

Mix in frying pan and cook for 6 minutes after it starts to boil over medium fire stirring all the time, because it burns very easily.

Pour this mixture over 2 cups rice crispies and $\frac{1}{2}$ cup nuts. Roll into balls and roll in coconut.

Drop Raisin Cookies (Selma Zurcher)

2 cups sugar	3 eggs well beaten
1 cup lard	$\frac{1}{2}$ cup nut meats
1 large cup raisins	1 tsp. cinnamon
1 cup water	$\frac{1}{2}$ tsp. salt
1 tsp. soda	1 tsp. vanilla
1 tsp. baking powder	4 cups flour

Add water to raisins and boil for 5 minutes. (Slowly) Cool. Stir in soda and let stand while preparing the rest. Cream shortening & sugar until very light & fluffy. Add vanilla beaten eggs & cooled raisins with their liquid. Add flour sifted with baking powder & salt & cinnamon. Stir in nutmeats. Drop from spoon. Bake at 350°.

Coconut Balls (Reva Radloff)

1 cup butter or margarine (softened)
 $\frac{1}{2}$ cup sifted confectioner's sugar
2 tsp. vanilla
1 Tbsp. water
2 cups sifted flour
1 cup chopped pecans

Thoroughly cream butter, sugar & vanilla. Stir in water. Add flour & mix well. Stir in nuts. Shape in 1" balls. Bake 1" apart on ungreased cookie sheet. Cool thoroughly before removing from pan. Dip cookies in powdered sugar frosting & roll in tinted coconut.

Butterscotch or Chocolate Crunchies (Frieda Steege)

(May use either nestle's butterscotch or chocolate morsels)

Melt one 6 oz. pkg. morsels over hot (not boiling water). Remove from heat and quickly add 2 cups (one 3 oz. can) chow mein noodles. Stir until well coated. Drop by teaspoonfuls onto waxed paper. Chill. Makes about $2\frac{1}{2}$ doz.

You may substitute for noodles.

1. 2 cups broken pretzel sticks
2. 2 cups corn flakes & $\frac{1}{2}$ cup salted peanuts
3. 2 cups pkg. corn chips

If you wish to double and one likes the flavor you may use 1 pkg. of each the butterscotch and chocolate morsels. With using the chow mein noodles, one may add other cereals such as Special K - Other nut meats such as walnuts or pecans may be used. Too, one may add 1 cup or more small marshmallows if you so desire. Be sure to stir all ingredients until well coated.

Overnight Cookies (Marlene Chesnut)

1 cup white sugar	3 eggs
1 cup brown sugar	$\frac{1}{2}$ tsp. salt
1 cup butter	1 cup chopped walnuts
$3\frac{1}{2}$ cups flour	1 cup chopped dates
1 tsp. each of vanilla & mapleine	
1 tsp. each of soda & cream of tartar	

Make into rolls & let stand 3 or 4 hours or overnight. Slice thin & bake in moderate oven.

Angel Crisps

- 1 cup brown sugar (firmly packed)
- 1 cup white sugar
- 1 cup butter or margarine
- 1 cup lard
- 1 egg
- 2 cups flour - unsifted
- 1 tsp. cream of tartar
- 1 tsp. soda
- $\frac{1}{2}$ tsp. salt

(Water & granulated sugar)

Cream sugars, shortenings, eggs & vanilla. Spoon flour into cup to measure. Add salt, soda & cream of tartar. Blend dry ingredients into cream mixture. Mix well. Shape into small balls. Dip top side of ball into water then sugar. Place sugar side up on ungreased cookie sheet. Bake at 375° for 8 to 10 min.

Applesauce Cookies (Emma Walter)

- 1 cup applesauce
- 1 cup seedless raisins
- 1 cup sugar
- $\frac{1}{2}$ cup shortening
- 1 egg, unbeaten
- 2 cups sifted all-purpose flour
- 1 tsp. each: salt, baking powder; & cinnamon
- $\frac{1}{2}$ tsp. each: soda, nutmeg & cloves
- 1 cup chopped nuts

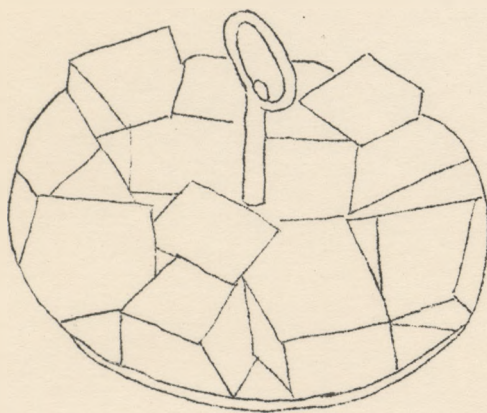
Mix applesauce and raisins, set aside. Combine sugar, shortening, and egg in mixing bowl. Beat until fluffy. Stir in applesauce and raisins. Sift flour with salt, baking powder, soda & spices. Add and mix well. Stir in nuts. Drop soft dough by tsp. 2" apart on greased baking sheets. Bake at 375° for 12 to 15 minutes.

Brown Sugar Cookies (Eöna Harnack)

3 cups flour
1½ tsp. baking powder
½ tsp. soda
1 tsp. salt
½ tsp. cinnamon
1½ cups brown sugar firmly packed
¾ cups cooking oil
½ cup water
1 tsp. vanilla
1 cup raisins
2 eggs

Sift together the first five ingredients, make a well and add in order oil, water, eggs & vanilla. Beat until smooth, fold in raisins. Drop by tsp. onto greased baking sheet. Bake in 350° oven for 12 to 15 minutes. Dough may be covered & stored in refrigerator & baked as needed.

Bars



Dream Bars (Mrs. Leigh Mathews)

1 cup flour

2 Tbsp. brown sugar

$\frac{1}{4}$ tsp. salt

$\frac{1}{2}$ cup shortening

Mix well and spread in 8 x 10 pan.

Bake 10 minutes at 350°

Beat 2 eggs

$1\frac{1}{2}$ cup brown sugar

1 cup coconut

1 pkg. chocolate bits

nuts

$\frac{1}{4}$ cup flour

$\frac{1}{2}$ tsp. baking powder

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

salt

Spread over top of first part and bake 30 minutes at 350°. Cut and roll in powdered sugar.

Date Bars (Mrs. LeRoy Reardon)

1 cup dates

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

3 Tbsp. butter

1 cup boiling water

Pour water over 1st 3 ingredients and let stand.

Mix 2 eggs & 1 cup sugar well. Add $1\frac{1}{2}$ cup flour.

Salt, vanilla and nuts (optional) Mix in 1st mixture.

Pour in 13 x 9" pan and bake.

Frosting

Heat $\frac{1}{2}$ cup butter and 1 cup brown sugar. Boil 2 minutes after it starts boiling. Add $\frac{1}{4}$ cup milk and boil up again. Let cool and then add powdered sugar to right consistency. This makes about 2 cups.

Date Bars (Mrs. Wm. Scherf)

Beat 3 eggs
1 tsp. vanilla
1 cup sugar
 $1\frac{1}{2}$ cups dates cut up fine
Sift 1 cup flour
 $\frac{1}{4}$ tsp. salt
2 Tbsp. butter
 $\frac{1}{2}$ cup milk
1 cup nuts
1 tsp. baking powder

Stir until well combined and spread about $\frac{1}{2}$ inch thick in buttered pan. Bake about 30 minutes in moderate oven. Cut in strips and roll in powdered sugar.

Chocolate Nut Squares (Mrs. Herb Zurcher)

Blend together:

2 slightly beaten eggs
1 cup sugar
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla

Stir in:

1 square melted unsweetened chocolate
 $\frac{1}{2}$ cup melted butter

Add: $\frac{1}{2}$ cup flour. Mix thoroughly

Spread batter into $15\frac{1}{2}$ x $10\frac{1}{2}$ x 1 inch jelly roll pan, well greased and lightly floured on bottom only.

Sprinkle with: 1 cup nuts - any kind

Bake at 350° for 25-30 minutes. Cut into squares while warm.

Butter-scotch Bars (Mrs. Bertha Moon)

2 cups brown sugar
 $\frac{1}{2}$ cup melted butter
2 eggs well beaten
Add 1 $\frac{1}{3}$ cups flour
2 tsp. baking powder
 $\frac{1}{2}$ cup coconut
 $\frac{1}{2}$ cup nut meats
vanilla
 $\frac{1}{2}$ tsp. salt

Put in pan and bake. Cut in squares while warm.

Frosted Fingers (Mrs. Glen Walter)

1 cup flour
 $\frac{1}{2}$ cup butter
Mix as pie crust and pat into bottom of greased shallow pan. Bake 12 min. at 350°.
2 eggs (well beaten)
 $1\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ tsp. baking powder
pinch of salt
2 Tbsp. flour
1 cup chopped nutmeats
Pour this mixture over baked crust and return to oven for 12 or 15 minutes. Until brown. Frost with powdered sugar icing.

Brownies (Mrs. Elmer Muller)

$\frac{1}{2}$ cup butter	pinch salt
1 cup sugar	1 tsp. vanilla
2 eggs	$\frac{1}{2}$ cup milk
$\frac{1}{3}$ cup cocoa	$\frac{1}{2}$ cup nut meats
1 cup flour	
2 teaspoon baking powder	

Butterscotch Bars (Velma Kuehl)

$\frac{1}{2}$ cup (1 stick) butter or margarine
2 cups packed brown sugar
2 cups sifted all purpose flour
 $\frac{1}{2}$ tsp. salt 2 tsp. baking powder
2 eggs, unbeaten 1 tsp. vanilla
1 cup flaked or shredded coconut

In a 3 quart saucepan melt butter over low heat; stir in brown sugar. Slowly heat until bubbly, stirring occasionally. Cool. In the meantime, sift together flour, salt, & baking powder; set aside. To cooled mixture add eggs one at a time, beating well after each addition. Stir in vanilla, sifted dry ingredients, and coconut, mix thoroughly. Spread in shallow greased 15" x 10" x 1" pan. Bake at 350° for 25 to 30 minutes. Cool in pan & cut into bars while slightly warm. Makes 60 bars $2\frac{1}{2}$ " x 1".

Missouri Cherry Bars (Frieda Steege)

Combine: 1 cup flour, $\frac{1}{2}$ cup butter or margarine, & 3 Tbsp. powdered sugar. Blend well & spread in a lightly buttered 8" sq. pan. (Pat) Bake in 350° (preheated) oven for 25 minutes.

While the above is baking combine:

1 cup white sugar, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ tsp. salt. Sift these together and add 2 eggs & 1 tsp. vanilla. Beat until smooth. Then stir in $\frac{3}{4}$ cup nuts (chopped), $\frac{1}{2}$ cup flaked coconut, $\frac{1}{2}$ cup maraschino cherries, (drained & sliced) After first layer is baked remove from oven & immediately spread on cherry batter. Return to oven & bake for another 25 minutes at 350°. Remove from oven, cool & cut into bars.

Nut Chocolate Bars (Mrs. Edna Harnack)

1/3 cup shortening
1 cup brown sugar
1 egg
1 cup sifted flour
1/4 teaspoon soda
1/4 teaspoon salt
3/4 cup semisweet chocolate pieces
1/2 cup chopped walnuts

Cream shortening and sugar. Add egg and vanilla, beat well. Add flour and soda and salt. Add to creamed mixture. Mix well. Stir in chocolate pieces and nuts. Spread in greased pan. 9 x 13 x 3. Bake in moderat oven (350°) 20 to 25 minutes. Cut in bars while warm. Makes 2 doz. bars.

Butterscotch Bars (Mrs. Robert Koehn)

1/2 cup lard
2 cup brown sugar
2 cup flour
1/4 teaspoon salt
2 teaspoon baking powder
2 eggs unbeaten
1 teaspoon vanilla
1/2 cup coconut

Melt lard, add sugar. Add eggs one at a time. Beat well. Add flour, salt, baking powder and coconut. Blend well. Spread in 10 x 15" pan. Bake until done. Cool in pan. Cut while warm.

Molasses Date-Nut Bars (Mrs. R.H. Steege)

$\frac{1}{4}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg
 $\frac{1}{2}$ cup molasses
2 cup sifted flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. baking soda
 $1\frac{1}{2}$ tsp. baking powder
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ tsp. vanilla
1 cup chopped dates
1 cup chopped nuts

Cream sugar and shortening. Add egg and beat well. Add molasses. Add sifted dry ingredients alternately with the milk to which flavoring has been added. Add dates and nuts last. Add a few drops black-walnut flavoring if cutting down on nutmeats. Bake in a very large loaf cake pan for 25-30 minutes at 350°. When cool spread with a powdered sugar icing. Cut into bars.

Angel Creams (Mrs. Kenneth Kuehl)

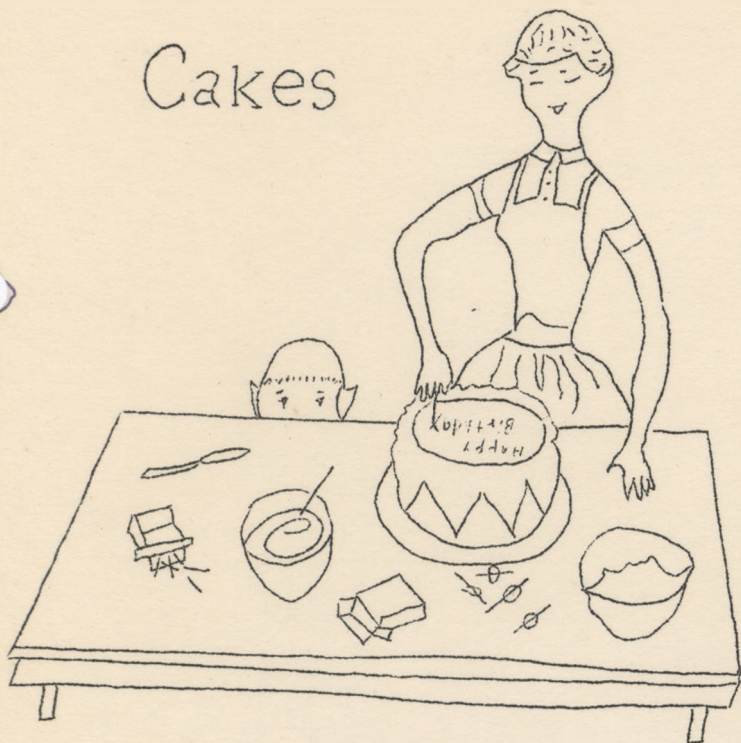
$1\frac{1}{2}$ cup sugar 1 cup shortening) cream
2 eggs 1 tsp. vanilla)

$1\frac{1}{2}$ cup raisens set in 1 cup boiling water - add
 $1\frac{1}{4}$ teaspoon soda

3 cups flour)
1 teaspoon cinnamon) add to above
1 teaspoon salt)

Sprinkle 1 package chocolate chips over batter in 15 x 10" pan. Bake at 350° for 30 minutes. Frost with powder sugar frosting.

Cakes



Fudge Cup Cakes (Thelma Mathews)

2/3 cup brown sugar
1/3 cup milk
2 1 oz. sq. of chocolate (bitter)
Heat in double boiler cool.

1/3 cup shortening	1 1/3 cup flour
2/3 cup brown sugar	1 tsp. soda
2 eggs	1/2 tsp. salt
1/2 cup milk	1 tsp. vanilla

Add chocolate mixture last. Bake 350° 20-25 min.

Frosting

1/2 cup water
2 Tbsp. Oleo
2 sq. bitter chocolate
vanilla
Heat
Add 2 cups powdered sugar. Beat and spread on cakes.

Small Nut Cake (Edna Harnack)

1/3 cup shortening	2 tsp. baking powder
1 cup brown sugar	1/2 cup nut meats
2 egg yolks	1 tsp. vanilla
3/4 cup milk	
1 1/2 cup flour	
1/2 tsp. salt	

Cream shortening and sugar, add egg yolks and beat hard. Sift the flour with baking powder & salt add alternately with the milk. Add vanilla and nuts. Beat after each addition.

Applesauce Cake (Marlene Chesnut)

Sift together

2 cups sifted bread flour

1 tsp. soda

1 tsp. cinnamon

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

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

Cream thoroughly:

$\frac{1}{2}$ cup butter

$1\frac{1}{2}$ cup sugar

Add and beat well 2 unbeaten eggs 1 tsp. vanilla

Then add 1 cup sweetened applesauce alternately

with the above dry ingredients. Add $\frac{2}{3}$ cup

butterscotch morsels to the cake batter. Bake

at 350° for 30 to 35 minutes. Remove from oven

and spread topping on cake. Broil 1 to $1\frac{1}{2}$

minutes or until bubbly.

Topping:

2 Tbsp. butter

$\frac{3}{4}$ cup walnuts (chopped)

$\frac{1}{2}$ cup flaked coconut

$\frac{1}{3}$ cup butterscotch morsels

$\frac{1}{3}$ cup brown sugar

$\frac{1}{2}$ light cream

Mix together and heat until butterscotch morsels are melted.

Spice Cake (Vivian Reardon)

1 egg beaten

1 cup sugar

1 cup sour cream

1 tsp. soda

$1\frac{1}{2}$ cup flour

$\frac{1}{2}$ tsp. baking powder

nutmeg & cinnamon

nuts & raisins (optional)

Frosting

5 Tbsp. brown sugar

4 Tbsp. cream

2 Tbsp. water

1 Tbsp. butter

Bring to a boil, cool and add powdered sugar.

Date Cake (Emma Walter)

1 cup chopped dates	$\frac{1}{2}$ tsp. salt
1 tsp. soda	1 Tbsp. butter
1 cup boiling water	1 cup sugar
$1\frac{1}{2}$ cup flour	1 egg beaten
	1 tsp. vanilla

Sprinkle soda over dates, add 1 cup water, cool. Cream butter & sugar, add beaten egg & vanilla. Add dry ingredients and date mixture. Bake 40 minutes at 350°. If baked in a loaf pan, increase the time.

Chocolate Oatmeal Cake (Selma Zurcher)

1 cup rolled oats	Mix rolled oats and
$1\frac{1}{2}$ cups boiling water	boiling water together
$\frac{1}{2}$ cup shortening	and let cool. Cream
$1\frac{1}{2}$ cups sugar	shortening with su-
2 eggs	gar and eggs. Add
1 cup sifted flour	the oatmeal mixture,
$\frac{1}{2}$ cup cocoa	along with flour,
1 tsp. salt	cocoa, soda, salt
1 tsp. vanilla	and vanilla. Beat
	until smooth. Bake
	in 8 x 12 greased
	pan in 350° for 35
	minutes.

Frost with coconut icing made by mixing

1 cup powdered sugar
2 cups coconut
2 Tbsp. butter
 $\frac{1}{2}$ cup milk

Mix well and boil until thick. About 6 minutes

Crumb Topped Apple Cake (Vivian Reardon)

Sift together $1\frac{1}{2}$ cup sifted flour - $\frac{1}{4}$ tsp. soda - 2 tsp. baking powder - 1 tsp. salt $\frac{1}{2}$ tsp. cinnamon - $\frac{1}{2}$ tsp. ground cloves. Blend together $\frac{1}{2}$ cup soft shortening and 1 cup sugar. Add 1 egg and 1 tsp. vanilla. Beat well. Stir in $\frac{1}{2}$ cup all bran cereal and 1 cup coarsely grated apple. Add dry ingredients alternately with $\frac{1}{2}$ cup cold coffee. Do not over mix. Spread in greased 8 x 8 pan. Bake at 370° for 35 to 45 minutes. When cake is baking mix together with fork 1 Tbsp. soft butter - $\frac{1}{2}$ tsp. cinnamon and $\frac{1}{3}$ cup confectioners sugar. Mixture should be crumbly. Sprinkle over hot cake and bake 5 minutes more. Cut in squares when cool.

Carrot Cake (Elsie Koehn)

2 cups white sugar $1\frac{1}{2}$ cup cooking oil
Mix well add 4 eggs. Mix together 2 tsp. soda, 1 tsp. salt, 2 tsp. cinnamon, 2 cups flour. Add to first mixture. Add 3 cups grated raw carrots, 1 cup chopped nuts. Bake 1 hour 10 minutes at 300° .

Frosting for this cake - 1 lb. powdered sugar
1 - 8 oz. pkg. softened cream cheese, 2 tsp. milk, 2 tsp. vanilla. Spread on cooled cake.

Banana Layer Cake (Velma Kuehl)

2 $\frac{1}{4}$ cup sifted flour	2 eggs
2 $\frac{1}{2}$ tsp. baking powder	1 tsp. vanilla
$\frac{1}{2}$ tsp. baking soda	1 cup mashed banana
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ cup sour milk
$\frac{1}{2}$ cup shortening	or buttermilk
1 cup sugar	

Sift flour, baking powder, soda and salt together. Cream shortening with sugar until fluffy. Add eggs one at a time, beating thoroughly after each is added. Stir in vanilla. Combine bananas and milk. Add sifted dry ingredients & milk mixture alternately in small amounts, beating thoroughly after each addition. Pour into greased pans and bake in moderate oven (375°) 25 to 30 minutes.

Banana Frosting

$\frac{1}{2}$ cup mashed banana (1 large banana)
 $\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{4}$ cup butter
Confectioners' sugar

Fruit Cocktail Cake (Bertha Moon)

Beat 1 egg and add
Sift 1 cup sugar, 1 tsp. soda, 1 cup flour
 $\frac{1}{2}$ tsp. salt
Fole in 2 cups well drained fruit cocktail
(1 large can) Pour into a greased pan 9 x 13 x 2
Mix 1 cup brown sugar $\frac{1}{2}$ cup pecans chopped
Spread on top and bake 300° 1 hour and 20 min.

Devils Food Cake (Reva Radloff)

1½ cup sugar	1 tsp. soda
½ cup shortening	½ tsp. baking powder
2 eggs beaten	2 cups flour
1 cup cold water	2 Tbsp. cocoa
1 tsp. vanilla	

Sift dry ingredients. Cream the shortening & the sugar. Add eggs & beat well. Add sifted dry ingredients, and water alternately to the creamed mixture. Bake 350° 30 - 35 minutes.

Minute Boil Fudge Frosting (Reva Radloff)

1/4 cup butter	1 cup sugar
1/4 cup cocoa	1 tsp. vanilla
1/4 cup milk	pinch of salt

Melt butter. Add rest ingredients except vanilla. Bring to full boil. Boil 1 minute. Remove from heat. Add vanilla. Cool slightly. Beat.

Sponge Cake (Hilda Muller)

3 eggs beat 5 minutes	1 cup sugar	beat 5 minutes
½ tsp. salt	1 cup flour	1 tsp. baking powder
½ cup boiling water	Mix well and bake.	

Date Cake (Frieda Steege)

1 cup dates (cut up)

$1\frac{1}{2}$ cup boiling water

$1\frac{1}{2}$ tsp. baking soda

Mix and let cool

Cream $\frac{3}{4}$ cup lard or butter and 1 cup sugar
add 2 beaten eggs to creamed mixture. Then
add this to above mixture. Add following
sifted dry ingredients.

$1\frac{3}{4}$ cup flour

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

1 tsp. salt

Place batter in 9 x 13 x 2 pan (greased and
floured) Top with the following mixture

1 cup chopped nutmeats

1 pkg. miniture choc. chips

$\frac{1}{3}$ cup white sugar

Bake about 45 minutes or until done in
preheated 350° oven.

Sour Cream Spice Cake (Janice Switz)

Sift into mixing bowl

1 cup sugar

$1\frac{1}{2}$ cups flour

1 tsp. soda

1 tsp. baking powder

1 tsp. salt

Add next

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

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

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

Add next

1 cup sour cream

2 eggs

Beat for 3 minutes or until batter is
very smooth. Bake at 350° for 30 to
40 minutes.

Boiled Chocolate Frosting (Selma Zurcher)

1 cup sugar	Boil one minute, add
$\frac{1}{4}$ cup cocoa	vanilla. Cool.
$\frac{1}{2}$ cup milk	Then beat and spread
butter	on cake.

Chocolate Frosting (Bertha Moon)

1 cup white sugar
 $\frac{1}{2}$ cup brown sugar
1 heaping Tbsp. cocoa
1 cup cream
Boil until it makes a ball in cold water.

Brown Sugar Frosting (Edna Harnack)

Don't have to boil

1 cup brown sugar
1 cup powder sugar
4 Tbsp. milk or a little more
 $\frac{1}{2}$ tsp. salt
1 tsp. butter
1 tsp. vanilla
Mix all together and put on hot cake.
Before putting on cake, let cake stand
a few minutes.
(Never fails)

Easy White Frosting (Vivian Reardon)

Bring 1 cup light syrup to a boil. Beat 2 egg whites until stiff. Gradually add $\frac{1}{2}$ of syrup beating constantly. Bring remaining syrup to a boil again, and add to egg whites beating constantly until cooked. Add $\frac{1}{8}$ tsp. salt and 1 tsp. vanilla.

Carmel Frosting (Velma Kuehl)

Melt $\frac{1}{2}$ cup butter; add 1 cup brown sugar. Boil; stir 1 minute or until slightly thick. Cool slightly. Add $\frac{1}{4}$ cup milk; beat smooth. Beat in about 3 cups sifted confectioners sugar till of spreading consistency. Frosts tops, sides of 2 - 8" layers.

Spice Mocha Icing (Janice Seitz)

6 Tbsp. butter
1 egg yolk
3 cups powdered sugar
 $1\frac{1}{2}$ Tbsp. cocoa
1 tsp. Cinnamon
 $1\frac{1}{2}$ Tbsp. Hot Coffee
Cream butter & blend in egg yolk. Sift sugar, cocoa, & cinnamon & add to creamed mixture, alternately with hot coffee. Beat till smooth.

Fluffy White Icing (Lucille Wagner)

$1\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ cup white corn syrup
 $\frac{1}{4}$ cup water
1 egg white
 $\frac{3}{4}$ tsp. vanilla

Combine sugar, syrup and water. Cook to soft ball stage. Beat egg whites until quite stiff then pour hot syrup very slowly over egg whites beating constantly. Add vanilla and beat until light & creamy and stiff enough to hold its shape. If beaten to right consistency it may be swirled into design. This icing can be kept in a covered jar for a week. For variety use half brown & half white sugar cooking a little longer.

Frosting (Hilda Muller)

1 cup sugar
1 egg white
6 Tbsp. water

Put in double boiler ans when water starts to boil in bottom part of boiler then beat frosting 7 minutes. Add a pinch of salt and 1 teaspoon of vanilla. Also $\frac{1}{2}$ tsp. cream of tartar.

Carmel Frosting

$\frac{1}{4}$ cup butter	Melt and bring to
1 cup brown sugar	a boil

Take from heat and add 6 Tbsp. milk.
Put back on heat and bring to a rolling boil.
Cool. Add powdered sugar until it is a good spreading consistency.

Marshmallow Frosting (Emma Walter)

Cut Marshmallows in half and put on cake shile still hot in oven.

Bring to a boil: 6 Tbsp. white sugar
6 Tbsp. brown sugar
3 Tbsp. butter
3 Tbsp. cocoa
6 Tbsp. cream

Boil just long enough to cook up real good then add powdered sugar enough to thicken. Then pour over marshmallows and heat in oven a few minutes.