

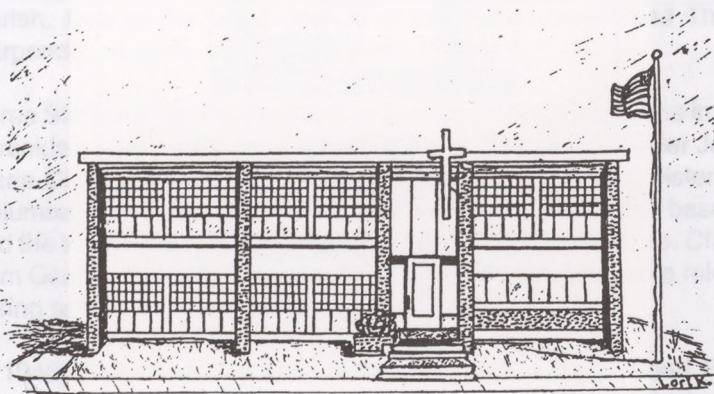
Our Favorite Recipes



*Sacred Heart School
218 South 12th Street
Osage, Iowa 50461*

Volume II

Our Favorite Recipes



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218 South 12th Street
Osage, Iowa 50461*

Volume II



Gift to the
Iowa Cookbook Collection

Donated by: **Marie Donner**

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SACRED HEART OF OSAGE

The first Catholic parish in Osage was established in 1878 with Reverend James Saunders, the first resident pastor.

In 1887, the cornerstone for the Sacred Heart Church was laid by Reverend John Hennessey, Bishop of Dubuque, on the block known as College Square at 12th and State Street. The cost of the church, \$10,000.

A history of Sacred Heart says, "The church expected an arrangement for the building of a convent school to be completed in the spring of 1888." It took 68 years to see it's fulfillment.

In 1946, Reverend George Stemm was assigned to Sacred Heart Parish. Due to the rapid growth of the parish, Reverend Thomas Carpenter became our first Associate Pastor.

Three Sisters of the Presentation of Blessed Virgin Mary came in 1947, to reside permanently and to teach religion. They were: Sister Jeanne Marie Chute, Principal, Sister Mary Damien O'Brien and Sister Mary Columba Offerman. They used the convent room, the church basement and the local hotel to teach religion to the public school pupils. Children from Osage, Mitchell, Riceville, St. Ansgar and Orchard were released during school hours for religious instructions.

In 1948, Reverend Thomas Convoy arrived at Sacred Heart Parish. He remained as pastor 18 years. Father felt the need for total education, with a Christian influence, for the children of the parish. After prayerful consideration, plans began for the Sacred Heart Catholic School.

In April, 1955, the foundation for the new school building was laid. During the 1956 and 1957 school years release time classes were held in the classrooms.

Sacred Heart School opened its doors in September, 1957, with an enrollment of 90 pupils in grades one through four. The following years, a grade was added each year until pupils were served from first through eighth grades. The addition of Conroy Hall in 1966, to serve as a gym, allowed physical education, sports, band and other activities to be part of the Christian program.

In 1967, Reverend John Kessler was appointed pastor of Sacred Heart. The first lay school board members were elected. Seventh and eighth grade students were allowed to share classes: typing, home economics and shop classes at the public school. The same year, the State of Iowa allowed Sacred Heart students from the rural area to ride the school buses.

Byron Lange became Sacred Heart's first lay principal in 1980. By 1985, due to the shortage of vocations, Presentation Sisters were no longer available and Sacred Heart School was staffed by lay teachers. Reverend Leon Connolly became pastor in 1984 and Sister Marcella Hackman joined the parish staff as Pastoral Minister. In 1987, Sister Rosanne Rottinghaus arrived to replace Sister Marcella.

Due to declining enrollment, the seventh and eighth grades were dropped at the beginning of the 1988 - 1989 school year.

In the fall of 1985, kindergarten was added to Sacred Heart, in 1986 preschool and in 1989 Daycare opened with 40 children, ages 2 and over.

Sister Andrina Vavrech became principal in 1989, followed by Mr. Alfred Swenson. In 1993, Sister Lenore Ostdiek came to Sacred Heart to serve as principal on a share program with Visitation School at Stacyville. In Sister Lenore's absence, the office is efficiently managed by long-time staff members Mary Lou Kennedy, teacher and assistant principal and by Colleen Huebsch, Secretary.

Today Sacred Heart School is known for its spirit of service and community. Although small in size there is a strong feeling of Catholic family. The founder's dreams have been realized.

SUBSTITUTIONS AND MEASUREMENTS

60 drops	1 tsp.
3 tsp.	1 T.
2 T.	1/8 C.
4 T.	1/4 C.
5 T. plus 1 tsp.	1/3 C.
2 C.	1 pt.
4 C.	1 qt.
1 qt.	32 oz.
2 pts.	1 qt.
4 qts. (liquid)	1 gal.
8 qts.	1 peck
4 pecks	1 bushel
8 oz.	1 C.
16 oz.	1 lb.
1 oz.	2 T. fat or liquid
1 egg	1/4 C.
2 egg whites	1/4 C.
3 yolks	1/4 C.
2 pkgs. dry yeast	1 oz. fresh yeast
2 1/4 tsp. dry yeast	1 pkg. dry yeast
1 C. vegetable shortening	1 C. plus 2 T. butter or margarine
1 T. fresh snipped herbs	1 tsp. dry herbs
1 tsp. dry mustard	1 T. prepared mustard
1 clove garlic	1/8 tsp. garlic powder
3 mashed bananas	1 C.
2 lbs. nuts in shell	1 lb. nut meats (3 to 4 1/2 C.)
1 med. lemon	3 T. lemon juice
1 med. orange	1/2 C. orange juice
3 med. potatoes	2 1/2 C. sliced
Grated peel of 1 lemon	1 tsp.
1 med. chopped apple	1 C.
1 med. chopped onion	1/2 C.
1 jigger	1 1/2 fl. oz. (3 T.)
1 C. unwhipped cream	2 C. whipped
1 lb. shredded American cheese	4 C.
4 oz. (1 to 1 1/4 C.) uncooked macaroni	2 C. cooked
1 T. cornstarch	2 T. flour
1 C. sifted cake flour	1 C. minus 2 T. sifted all-purpose flour
1 tsp. baking powder	1/4 tsp. baking soda plus 1/4 tsp. cream of tartar
1 C. bottle milk	1/2 C. evaporated milk plus 1/2 C. water

1 C. heavy cream 2 C. whipped cream
 1 C. sour milk 1 C. sweet milk into which 1 T. vinegar
 or lemon juice has been stirred; or 1 C. buttermilk
 1 C. sweet milk 1 C. sour milk or buttermilk plus
 1/2 tsp. baking soda
 1 C. cream, sour, heavy 1/3 C. butter and 2/3 C. milk in
 any sour milk recipe
 1 C. cream, sour, thin 3 T. butter and 3/4 C. milk in sour
 milk recipes
 1 square chocolate 3 T. cocoa plus 1 tsp. shortening
 1 tsp. allspice 1/2 tsp. cinnamon plus 1/8 tsp. ground cloves
 8 to 10 graham crackers 1 C. crumbs
 1 lemon 3 T. or 1/4 C.
 1 C. honey 1 1/4 C. sugar plus 1/3 C. water
 1 1/2 C. corn syrup 1 C. sugar plus 1/2 tsp. soda
 1 C. sugar 2/3 C. honey plus 1/2 tsp. soda
 1 C. brown sugar 1/2 C. granulated sugar plus 1/2 C.
 molasses plus 1/4 tsp. soda
 1 C. molasses 1 C. honey
 1 C. whole milk 1/2 C. evaporated milk plus 1/2 C. water
 1 C. skim milk 4 T. nonfat dry milk plus 1 C. water
 10 miniature marshmallows 1 large marshmallow

FRESHNESS CHART

COOKED FOODS	IN REFRIGERATOR (40° F.)	IN FREEZER (0 F)
cooked poultry dishes	3 to 4 days	4 to 6 months
cooked chicken nuggets or patties	1 to 2 days	1 to 3 months
TV dinners/frozen casseroles	(Keep frozen until ready to serve)	3 to 4 months
salads made with mayonnaise such as chicken, egg, tuna, or macaroni	3 to 5 days	these don't freeze well
vegetable or meat soup/ stew	3 to 4 days	2 to 3 months
ham (whole, fully cooked)	7 days	1 to 2 months
cooked meat dishes	3 to 4 days	2 to 3 months
gravy/meat broth	1 to 2 days	2 to 3 months
eggs (fresh in shell)	3 weeks	don't freeze

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APPLE DIP
Beat all the top
ARTICHOKE DIP
Mix together and cook covered 15 min. at 350° oven.

APPETIZERS BEVERAGES & DIPS

SPINACH DIP
Mix together and cook covered 15 min. at 350° oven.



PRE-SCHOOL
CLASS

APPLE DIP

Teresa Shaw

8 oz. softened cream cheese 1/2 C. white sugar
2/3 C. brown sugar 1/2 tsp. vanilla

Beat all the ingredients together and serve.

ARTICHOKE DIP

Sheri L. Seter

1-6 oz. jar artichoke hearts, 1 C. Miracle Whip
drained and chopped 1 C. Parmesan cheese

Mix together and bake in small casserole dish without lid for 30 minutes in 350° oven.

Use breadsticks or large chunks of French bread to dip.

CHEESE DIP

Donna Wagner

2 cans Campbell's cheese soup 1 1/2 lbs. hamburger
2 cans Campbell's nacho 1 can Hormel chili
cheese soup

Brown 1 1/2 pounds of hamburger. Drain grease off. In crock pot, combine cheese soup and nacho cheese soup. Add hamburger and Hormel chili. Stir thoroughly. Keep on low for serving, stir as needed.

CHIPPY DIPPY DELITE

Ben Ross

1/2 to 1 C. chopped onions 20 drops Tabasco sauce or
1 pkg. taco seasoning to taste
1 can bean dip 8 oz. Monterey Jack cheese,
8 oz. sour cream shredded
8 oz. cream cheese 8 oz. sharp Cheddar cheese,
shredded

Mix all the ingredients except the Cheddar cheese. Pour into a 9x9" baking pan. Cover. Bake for 50 minutes at 350°. Top with the 8 ounces of Cheddar cheese. Bake for 10 minutes more.

CRACKER DIP

Jean Benseid

- 1-2.5 oz. wafer thin lunch meat (beef or ham)
- Onion powder
- Garlic powder or salt
- 1-12 oz. softened cream cheese
- Lawry's seasoned salt

Dice up wafer thin lunch meat. Mix into 12 ounces softened cream cheese. Sprinkle in onion, garlic seasoning and Lawry's seasoning to taste.

QUICK EASY MEXICAN DIP

Coleen Chisholm

- 1 can cream of mushroom soup
- 1 jar salsa
- 1/2 lb. Velveeta

Melt together and serve warm with chips.

MEXICAN FIESTA DIP

Teresa Shaw

- 1 lb. ground beef
- 1 can Campbell's soup fiesta
- 1 can Campbell's soup cheese sauce
- cheese sauce
- Salsa, optional

Brown ground beef and drain. Mix both cans of cheese sauce and salsa in saucepan. Bring to boil. Add ground beef to cheese sauce mixture. Serve with your favorite nacho or tortilla chips.

NACHO CHEESE BEEF DIP

Darlene Hemann

- 1 lb. ground beef
- 1 can tomato soup
- 1 lb. Mexican mild Velveeta cheese

Brown ground beef in frypan, drain and return to pan. Turn heat down to medium and melt in the cheese. Add tomato soup and season with garlic salt, chili powder and pepper to your liking.

1 lb. browned hamburger 1-16 oz. can refried beans
 1 lb. Velveeta cheese 1 jar picante sauce

Mix together. Put in crock pot on high to begin, then switch to low. Stir occasionally.

PIÑA COLADA FRUIT DIP

Michele Kittleson

8 oz. can crushed pineapple 3/4 C. milk
 in its own juice, undrained 1/2 C. dairy sour cream
 3 1/2 oz. pkg. instant coconut
 pudding mix

Combine all ingredients in a blender. Cover; blend 30 seconds. Refrigerate several hours or overnight to blend flavors. Serve with fresh fruit. Makes 2 1/2 cups.

REUBEN DIP

Linda Wagner

1-8 oz. pkg. cream cheese, 2-5 oz. pkgs. corned beef, cut
 softened in pieces
 3/4 C. plain lowfat yogurt 1/4 tsp. pepper
 3/4 C. (3 oz.) shredded Swiss 1/8 tsp. garlic powder
 cheese 1/2 C. drained, chopped
 sauerkraut, drain well

Blend well. Chill until serving. Serve with crackers, rye crackers are especially good.

SHRIMP DIP

Donna L. Sullivan

1 large cream cheese Onion flakes
 2 tsp. horseradish Salt
 1/2 C. chili sauce 1 can shrimp
 1/2 C. salad dressing

Stir ingredients together.

SPINACH DIP

Jana Walsh

- 1 pkg. vegetable soup mix
- 1 C. real mayonnaise
- 1 pkg. thawed, chopped spinach, drained well
- 1 C. sour cream
- 1 can water chestnuts, drained and chopped

Mix soup mix, sour cream and mayonnaise together. Let sit in refrigerator for 1 hour. Mix in remaining ingredients. Hollow out round loaf of bread and place dip in the center.

TACO DIP

Kloe Chisholm

- 1 can refried beans
- 1-8 oz. sour cream
- 1 small bottle taco sauce
- Shredded lettuce
- Cut-up tomatoes
- Grated Cheddar cheese

On a small cookie sheet, spread in layers given in ingredients. Serve with chips.

TACO DIP

Laurie Boehmer

- 2-6 oz. pkgs. cream cheese
- 1 can Hormel chili (no beans)
- 1/2 bottle taco sauce
- 1/2 can chopped green chilies
- 1-8 oz. pkg. finely shredded Cheddar cheese

Spread softened cream cheese in 9x9" baking dish. Place 1 can Hormel chili on top. Spread 1/2 bottle taco sauce and 1/2 can chopped green chilies. Finally sprinkle with cheese. Microwave or bake in oven at 300° until cheese melts and is bubbly. Serve warm with tostados.

If you have kind words to say - say them now.

LINDSEY'S TACO DIP

Dort Werner

- | | |
|--|--|
| 1 small container sour cream | 1/3 head lettuce, shredded |
| 1 large env. Philadelphia cream cheese | 1 tomato, diced |
| 1 env. taco mix | 1 small bag Cheddar cheese |
| Small onion, diced | Large bag chips, Tostitos or any kind of chip you want |
| Small pepper, diced | |

Mix sour cream, Philadelphia cream cheese and taco mix together. Spread onto large platter. Add lettuce, onion, pepper, tomato and shredded cheese on taco dip. Cover with Saran Wrap and refrigerate until ready to serve.

HOT TACO DIP

Nancy (Hemann) McSweeney

- | | |
|-----------------------------------|---------------------------|
| 8 oz. cream cheese, softened | 1/2 C. chopped onion |
| 1 can chili, no beans | 1 C. Monterey Jack cheese |
| 1 small can chopped black olives | 1 C. Cheddar cheese |
| 1 small can chopped green chilies | |

Layer in order given in a 9x13" pan. Bake at 350° for 25 to 30 minutes. Serve with chips.

RALPH'S VEGGIE DIP

Deb Evans

- | | |
|------------------------------|--|
| 1 C. Miracle Whip | 1 tsp. curry powder |
| 1 tsp. garlic powder or salt | 1 tsp. onion powder or salt |
| 1 tsp. tarragon vinegar | Assorted fresh vegetables, washed and ready to eat |

Mix all together except vegetables. Chill 2 hours. Dip your favorite vegies!

If you see someone without a smile - give him one of yours.

JAYNE'S FAVORITE CHEX MIX

Dort Werner

- | | |
|----------------------------|---------------------------|
| 2 boxes Chex Mix, any kind | 1 bag pretzels, any shape |
| 1 can mixed nuts | Garlic salt, to taste |
| 1 can cashews | 1 stick margarine, melted |
| 1 bag peanut M & M's | Worcestershire sauce |

Mix Chex mix, nuts, cashews, pretzels together and put on large jelly pan. Melt in saucepan the margarine, garlic salt (to taste) and Worcestershire sauce, about 6 to 7 shakes). Pour over Chex mix mixture and put in 200° oven for 45 minutes. Stir every 15 minutes. Take out of oven and cool. Add bag of peanut M & M's after completely cooled.

TRIX CONFETTI CARAMEL CORN

Max Dunlay

- | | |
|----------------------------|-----------------------|
| 7 C. Trix cereal | 2 T. light corn syrup |
| 1/3 C. brown sugar | 1 tsp. vanilla |
| 1/3 C. margarine or butter | 1/4 tsp. baking soda |

Heat oven to 300°. Place cereal in 10x15" pan. Mix brown sugar, margarine and corn syrup in pan. Heat over medium heat about 3 minutes, stirring occasionally until mixture begins to boil. Cook without stirring 4 minutes longer. (Mixture will boil and turn golden brown.) Remove from heat. Stir in vanilla and baking soda until mixture is foamy. Pour over cereal; stir to coat evenly. Bake 25 minutes, stirring occasionally. Loosen immediately from sides and bottom of pan with metal spatula; cool. Makes 7 cups snack.

CRISPIX-NUT SNACK MIX

Peg Denner

- | | |
|---|------------------|
| 1-17 oz. box Crispix cereal | 1 C. brown sugar |
| 1 lb. nuts, pecans, cashews
or peanuts | 1/2 C. margarine |
| 1/4 C. white corn syrup | 1/4 tsp. soda |

Boil sugar, margarine and syrup for 1 1/2 minutes. Add soda while stirring. Pour Crispix and nuts into large brown paper bag. Pour coating mixture over Crispix and nuts in bag. Microwave for 1 minute. Shake well. Microwave for 1 minute. Shake well. Spread on cookie sheet to cool. Store in tight container.

- | | |
|----------------------------|--------------------|
| 1 C. packed brown sugar | 12 C. Cheerios |
| 1 C. dark corn syrup | 2 C. pecan halves |
| 1/2 C. margarine or butter | 1 C. whole almonds |

Heat brown sugar, syrup and butter until sugar is dissolved. Stir in cereal and nuts; mix well. Spread onto greased 15x10" baking pans. Bake at 325° for 15 minutes. Cool for 10 minutes. Stir to loosen from pan. Cool completely. Store in airtight container.

GRANDMA'S OYSTER CRACKERS

Jake Kittleson

- | | |
|---|------------------------|
| 1 bag oyster crackers | 1 tsp. dill weed |
| 1 pkg. Hidden Valley Ranch salad dressing mix | 1/4 tsp. garlic powder |
| | 1 C. vegetable oil |

Mix together dressing mix, dill weed, garlic powder and vegetable oil. Pour over oyster crackers, mix well. Stir every 15 minutes for 1 hour. Store in airtight container.

PEPPERNUTS

Grandma E's treats
by Donna L. Sullivan

MIX:

- | | |
|-------------------|-----------------|
| 1 pt. molasses | 2 C. shortening |
| 1 lb. brown sugar | |

Dissolve 1 teaspoon soda in 1/4 cup coffee. Dissolve 1 package yeast in 1/4 cup lukewarm water. Add to molasses mixture and mix well. Sift together 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon baking powder, 1/2 teaspoon salt, 1/2 teaspoon pepper and 3 cups flour. Mix together and work in another 6 cups of flour. Dough will be stiff. Chill for several hours or overnight. Shape dough into long rope-like rolls about 1/2" in diameter. Cut into 3/4" pieces and bake on a cookie sheet at 325° for about 20 minutes.

- 12 C. popped popcorn 3 C. miniature marshmallows
 6 T. butter or oleo 1/4 C. flavored gelatin

Preheat oven to 200°. Place popcorn in large roasting pan. In medium microwave-safe bowl, microwave butter/oleo on high (100%) 1 minute or until melted. Add marshmallows, microwave 1 minute longer; stir until melted. Add gelatin, stir until gelatin dissolves. Pour gelatin mixture over popcorn; stir until well coated. Bake 40 minutes, stirring every 10 minutes. Cool completely. Store in airtight container.

The coating hardens very quickly after you remove from oven. It helps if you can get the popcorn spread out evenly before it hardens. Then easier to break into pieces.

PUPPY CHOW

Josh Reis

- 1 C. chocolate chips 6 C. Rice Chex
 1 stick oleo 2 C. powdered sugar
 1/2 C. creamy peanut butter

Combine chocolate chips, oleo and peanut butter; melt. Stir in Rice Chex. Put in brown bag and shake with powdered sugar.

BRITTANY'S PUPPY CHOW

Brittany Werner

- 1/2 C. butter or margarine 2 C. powdered sugar
 1/2 C. peanut butter 1 box Rice or Corn Chex
 1/2 C. chocolate chips

Melt margarine, peanut butter and chocolate chips together. Pour over Chex mix (in large bowl). Mix together. Add powdered sugar and mix.

The remedy for wrongs is to forget them.

PUPPY CHOW

Kris Sprau

- 7 C. Crispix cereal
- 1 C. chocolate chips
- 1 stick butter or margarine
- 2 C. powdered sugar
- 1/2 C. peanut butter

Melt chocolate chips and butter. Add peanut butter. Pour over cereal. Mix. Put powdered sugar in bag. Pour cereal mixture in bag and shake. Scatter over wax paper to dry. Store in an airtight container.

REALLY GOOD STUFF

Darlene Hemann

- 12.5 oz. box Crispix
- 2 C. brown sugar
- 10 oz. bag tiny pretzels
- 1 C. butter
- 1 can cashews
- 1/2 C. white corn syrup
- 6 oz. box regular Bugles

Mix together sugar, butter and syrup. Bring to boil and boil for 2 minutes. Pour over dry ingredients and stir. Bake in 350° oven for 8 minutes. Remove from oven and stir. Return to oven and bake another 8 minutes. Remove from oven and spread on cookie sheets to cool.

SWEET CHEX MIX

Becky Mauer

- 2 C. Corn Chex
- 1/2 C. butter
- 2 C. Rice Chex
- 1/2 C. corn syrup
- 2 C. Wheat Chex
- 1/2 C. brown sugar
- 2 C. Cheerios
- Almonds or peanuts

Bake at 200° to 250° for 30 minutes. Stir every 10 minutes. Spread onto cookie sheet or wax paper to cool.

Can add whatever sounds good.

- | | |
|-----------------------------|------------------------------|
| 1-10 oz. pkg. mini-pretzels | 1 lb. M & M's |
| 5 C. Cheerios | 2-12 oz. pkgs. vanilla chips |
| 5 C. Corn Chex | 3 T. vegetable oil |
| 2 C. salted peanuts | |

In large bowl, combine first 5 ingredients, set aside. In a microwave-safe bowl, heat chips and oil on medium-high for 2 minutes, stirring once. Microwave on high for 10 seconds; stir until smooth. Pour over cereal mixture and mix well. Spread onto three waxed paper-lined baking sheets; cool; break apart. Store in an airtight container.

BROCCOLI TARTS

Marlys Wells

- | | |
|---|-------------------------|
| 1 C. chopped broccoli, cooked
and cooled | CRUST: |
| 1/4 lb. Swiss cheese, shredded | 1 stick soft butter |
| 3 green onions, minced | 3 oz. soft cream cheese |
| 1 C. light cream | 1 C. flour |
| 3 eggs, beaten | |
| 1 tsp. salt | |

Blend together butter and cream cheese; add flour and mix well. Roll into balls the size of walnuts. Press into very lightly greased tins to form shells. Fill shells to top with broccoli mixture. Bake at 400° for about 20 minutes or until golden. Cool about 10 minutes, then turn out of pans. Serve hot.

Can be refrigerated or frozen and reheated when needed.

CHEESY FRENCH BREAD

Jana Walsh

- | | |
|------------------------|---------------------------|
| 1 C. real mayonnaise | Dash Worcestershire sauce |
| 1/2 C. Parmesan cheese | 1 lb. loaf French bread |
| 1/2 C. onions, diced | 1/4 lb. softened butter |
| 2 drops Tabasco sauce | |

Mix together mayonnaise, cheese, onions and sauces. Split loaf in half. Spread each half with softened butter and then with mixture. Bake at 350° for 15 to 20 minutes.

CREAM CHEESE BALL

Diane Plotzke

- | | |
|-------------------------------|--------------------------------|
| 1-8 oz. pkg. cream cheese | 1/2 small green pepper |
| 1-8 oz. can crushed pineapple | 1 tsp. seasoned salt (Lawry's) |
| 1/2 small onion | 1/2 C. chopped pecans |

Drain pineapple well (paper towels will help get any extra juice out); finely chop onion and pepper; mix all ingredients except pecans. Chill. Form into 1 or 2 balls; roll in pecans. Serve with crackers (Wheat Thins). Can serve in a shallow bowl, lightly press nuts to cover. Chill.

DEVEILED EGGS

Deb Evans

- | | |
|--------------------|-------------------|
| 6 hard-cooked eggs | 1/4 tsp. pepper |
| 1/2 tsp. salt | 3 T. Miracle Whip |
| 1/2 tsp. mustard | |

Cut peeled eggs in half lengthwise. Slip out yolks and mash with fork or pastry blender. Mix in seasonings and salad dressing. Fill whites with egg yolk mixture heaping up lightly. Makes 12 halves.

Variations: Add 1 or all to taste before filling whites: 1/4 teaspoon onion salt or powder (cut down on salt), 1 tablespoon bacon bits, 1 tablespoon pickle relish, dash tops with paprika. May use cake decorating container and large hole tip to fill eggs.

GUACAMOLE

Terri (Niichel) Barrick

- | | |
|---------------------|---|
| 2 avocados, cut up | 1 tsp. minced garlic |
| 1/2 onion, cut up | 1/4 tsp. salt |
| 1/4 C. diced chilis | 1 medium tomato, peeled,
seeded and finely chopped |
| 1 T. parsley | |
| 1 T. lime juice | |

Place all ingredients except the tomato in a food processor. Pulse until mixed to desired consistency, scraping down the sides of the bowl if needed. Stir in tomato by hand and transfer to a serving bowl. Cover and chill. Makes 2 cups.

1 jar whole pickles 1 to 2 pkgs. cream cheese
 1 pkg. sliced ham

Dry pickles and ham slices with paper towel. Spread softened cream cheese on ham slices. Roll pickles onto ham and place in refrigerator for at least 1 hour. Slice into bite-size pieces.

BARBECUE MEATBALLS

Carol Riley

1 can evaporated milk	SAUCE:
3 lbs. hamburger	2 C. ketchup
2 C. quick oatmeal	2 C. brown sugar
2 eggs	1 to 2 T. liquid smoke
1/2 tsp. garlic powder	1/2 tsp. garlic powder
2 tsp. salt	
2 tsp. pepper	
2 tsp. chili powder	

Mix and shape into balls the size of walnuts; place in pan with only 1 layer deep. Mix a sauce of ketchup, brown sugar, liquid smoke and garlic powder. Dissolve and pour over meatballs. Bake 1 hour at 350°.

MUSHROOM SNACKS

Mary Jo Ruehlow

3 C. finely chopped fresh mushrooms	1 tsp. lemon juice
2 T. butter	1 tsp. Worcestershire sauce
1/8 tsp. garlic powder	1-8 oz. tube crescent rolls
1/4 C. finely chopped onion	1/2 C. Parmesan cheese
	8 oz. cream cheese

Brown mushrooms in butter, stir in garlic, onion, lemon juice and Worcestershire sauce. Separate dough into 2 long rectangles. Place in a greased 9x13" pan. Press in bottom and 1/4" up sides. Spread cream cheese on dough, top with mushroom mixture, sprinkle on the Parmesan cheese. Bake in 350° oven for 20 to 25 minutes. Cool 5 minutes and cut. Serve warm.

- 1 lb. cooked chicken pieces 1 bag tortilla chips
 1 can cream of chicken soup 1 1/2 C. Cheddar cheese
 1-16 oz. jar salsa

Mix cream of chicken soup and 1 jar of salsa together. Arrange tortilla chips around the inside edge and bottom of a 7x11" baking dish. Pour soup mixture into center of chips and add the cooked chicken to the top. Add the cheese to the top to cover completely. Bake at 350° for about 1/2 hour or until cheese melts completely.

SAUSAGE CHEESE BALLS

Jill Flugum

- 2 lbs. uncooked sausage 1/2 C. finely chopped onion
 1 1/2 C. biscuit mix (Bisquick) 1/2 tsp. garlic powder
 16 oz. sharp Cheddar cheese
 or 4 C. shredded

Preheat oven to 375°. Shred cheese and mix all ingredients. Form into 1" balls. Bake 15 minutes on ungreased cookie sheet until golden brown. Makes about 6 dozen.

TACO ROLL-UPS

Diane Plotzke

- 16 oz. cream cheese 3 oz. chopped olives
 2 C. grated Cheddar cheese 8 oz. medium salsa
 5 1/2 oz. jalapeno peppers, Soft floured tortillas
 chopped

Mix ingredients and spread thin on tortillas. Roll, cover and chill and slice.

TORTILLA ROLL-UPS

Shelly Bobinet

- 2-8 oz. pkgs. cream cheese 4-12" tortillas
 1 pkg. Hidden Valley Ranch 1/2 C. diced red pepper
 dressing original (dry mix) 1/2 C. celery
 2 green onions, minced 1 can chopped black olives

Mix the first three ingredients. Spread on tortillas. Sprinkle on remaining ingredients. Roll tightly. Chill 2 hours. Cut in 1" slices.

VEGGIE PIZZA

Donna R. Popp

1 pkg. crescent rolls
1-8 oz. cream cheese
1 1/2 tsp. mayonnaise
1 tsp. dill seasoning
1 clove garlic
Salt and pepper to taste

VARIETY OF VEGETABLES:
Carrots, radishes, onion, green,
red, yellow peppers, broccoli,
cauliflower, squash, cucumber,
and/or mushrooms

Arrange crescent rolls (lay flat) on pizza pan or stone with tapered point to the inside. Use rolling pin (covered with flour) to seal the seams. Bake as directed on tube. Let cool. Mix cream cheese, mayonnaise, dill, garlic, salt and pepper. Spread on crust. Chop desired vegetables into small pieces and spread on top. Refrigerate until serving.

VEGETABLE PIZZA

Kimberly Niichel

2 pkgs. crescent rolls
8 oz. cream cheese
1 C. salad dressing
1 pkg. Hidden Valley dry
dressing

VEGETABLES: (chopped)
Carrots, celery, onion, broccoli,
cauliflower
8 oz. shredded Cheddar cheese

Form crust with crescent roll dough in jelly roll or pizza pan. Bake at 350° for about 10 minutes. Mix softened cream cheese, salad dressing and Hidden Valley dressing package together. Spread on cooled crust. Layer chopped vegetables with shredded cheese on top.

BAKED WATER CHESTNUTS

Deb Evans

3-8 oz. cans whole water
chestnuts
Soy sauce

1 C. brown sugar
1 lb. bacon, cut in 1/3's
Toothpicks

Drain water chestnuts. Marinate water chestnuts in enough soy sauce to cover for 1/2 hour. Roll chestnuts in brown sugar, wrap in bacon and secure with toothpick. Place on sprayed cookie sheet. Bake at 400° for 15 to 20 minutes until bacon is done. Drain. Put in crock pot with soy sauce to keep warm. Serve warm.

HOT APPLE-CRANBERRY CIDER

Katie Plotzke

- | | |
|------------------------|-------------------|
| 3 qts. cranberry juice | 1 1/2 tsp. salt |
| 3 qts. apple juice | 9 cinnamon sticks |
| 1 C. brown sugar | 36 whole cloves |

Put contents in coffee pot basket; let perk like coffee.

BERRY SLUSH

Edward McCoy

- | | |
|--|--------------------------|
| 5 C. water | 1-12 oz. frozen lemonade |
| 2 C. sugar | 4 black tea bags |
| 1-12 oz. frozen orange juice | 2 C. boiling water |
| 1-12 oz. frozen cranberry
raspberry juice | |

Bring 5 cups water and 2 cups sugar to a boil and cool. Pour 2 additional cups of boiling water over 4 tea bags, remove bags and cool. Add orange juice, cranberry juice and lemonade. Mix all together and freeze. Fill glass 2/3 full of slush and fill remainder with 7-Up.

BLACKBERRY SLUSH

Paul McCoy

- | | |
|------------------------------|--------------------------|
| 7 C. water | 1-12 oz. frozen lemonade |
| 2 C. sugar | 2 C. blackberry brandy |
| 1-12 oz. frozen orange juice | 4 black tea bags |

Bring 7 cups water and 2 cups sugar to a boil and cool. Pour 2 additional cups of boiling water over 4 black tea bags, remove bags and cool. Add orange juice, lemonade and brandy. Mix together and freeze. Fill glasses 2/3 full of slush and fill remainder with 7-Up (8-ounce glass).

CAPPUCCINO MIX

Mary Jo Ruehlow

- | | |
|---------------------------------------|--------------------------|
| 1 C. powdered non-dairy
creamer | 1/2 C. sugar |
| 1/2 C. instant chocolate drink
mix | 2/3 C. instant coffee |
| | 1/2 tsp. ground cinnamon |
| | 1/4 tsp. ground nutmeg |

Combine all ingredients; mix well. Store in an airtight container. To serve, add 3 tablespoons mix to 3/4 cup boiling water. Stir and serve.

CHERRY SLUSH PUNCH

Mary Dunlay

2 pkgs. cherry Kool-Aid 1 large orange juice
2 C. sugar 4 qts. water
1 large lemonade

Freeze into 2 ice cream buckets. Set out early to thaw somewhat. Add ginger ale or 7-Up.

GIN SLUSH

Mary Lou Kennedy

7 C. water, boiled and cooled 1 small can frozen orange juice
1 C. sugar 1 small can frozen limeade
1 small can frozen lemonade 2 C. gin

Stir above until all are dissolved. Freeze. To serve, mix half and half with 7-Up.

HOT COCOA MIX

Hannah Dunlay

2 2/3 C. non-fat dry milk 1-16 oz. jar non-dairy creamer
1 1/2 C. powdered sugar 1-10 oz. bag mini-marshmallows
2/3 C. cocoa

Combine ingredients. For each serving, add 1 cup hot water to 1/3 cup cocoa mix. Stir until well blended. Store remaining mix in airtight container. Makes 28 servings.

ICEE HOLIDAY PUNCH

Carol Riley

6 oz. cherry Jell-O 6 C. water
3/4 C. sugar Ginger ale, chilled
46 oz. can pineapple

Dissolve 6 ounce cherry Jell-O and 3/4 cup sugar in 2 cups boiling water. When dissolved, add a 46 ounce can of pineapple juice, 6 cups of cold water. Freeze. Remove 4 hours before serving. Add a 2 liter of ginger ale.

SPARKLING LIME PUNCH

Lori Mark

70 oz. 7-Up or Sprite, chilled 3 C. pineapple juice
1-3 oz. pkg. lime gelatin (Jell-O) 1-6 oz. can frozen lemonade
concentrate

Fill ice cube tray with 7-Up or Sprite. Freeze. Heat 1 cup of pineapple juice to boiling. Dissolve gelatin in juice. Add remaining pineapple juice. Stir in lemonade. Cool. Just before serving, pour in punch bowl. Add remaining 7-Up or Sprite and "carbonated ice cubes". Make 20 servings of 4 ounces each.

LIME PUNCH

Mary Dunlay

2 C. sugar 2 frozen cans orange juice
6 C. water 1 frozen can lemonade
1-46 oz. pineapple juice 1 pkg. lime Kool-Aid

Before serving, add 2 large bottles of ginger ale. Serves 30 to 35.

ORANGE JULIUS

Mary Lou Kennedy

1-6 oz. frozen orange juice 1/2 C. sugar
concentrate 1 tsp. vanilla
1 C. milk 5 or 6 ice cubes
1 C. water

Blend in blender for 30 seconds or until smooth.

PEACH SLUSH

Becky Mauer

12 oz. orange juice 9 C. water
12 oz. lemonade 2 C. sugar
2 C. peach schnapps

Boil water and sugar until sugar is dissolved. Put sugar mixture and remaining ingredients in ice cream bucket and freeze. To serve, put in glass and cover with 7-Up.

PARTY PUNCH

Jake Hemann

- 4 pkgs. raspberry Kool-Aid
- 1-6 oz. frozen orange juice
- 1-46 oz. red fruit punch
- (Hawaiian Punch works well)
- 1-6 oz. frozen lemonade
- 2 1/2 C. sugar
- 3 qts. cold water

Mix all ingredients. Store in refrigerator. Just before serving, add 2-16 ounce bottles of 7-Up and 2 quarts ginger ale. Makes about 50 to 60 punch-cup size servings.

PUNCH

Donna Niess Israels

- 6 oz. orange juice
- 6 oz. lemonade
- 1 qt. apple juice or cider

Add 2-32 ounce bottles ginger ale right before serving. Serves 25.

Can easily increase quantities to serve larger numbers. Freeze ginger ale for the ice blocks. Can freeze flowers, etc. in ice blocks to decorate.

PUNCH

Jana Walsh

- 1 small can lemonade, frozen
- 1 small pkg. cherry Kool-Aid
- 2 C. sugar
- 1 qt. ginger ale
- 1 small can orange juice, frozen
- 1 small pkg. strawberry Kool-Aid
- 3 qts. water

Stir thoroughly and serve on ice!

GOLDEN WEDDING PUNCH

Dorothy Fox

- 5 lbs. sugar
- 2 qts. water
- 3 large cans unsweetened pineapple juice
- 1 medium bottle lemon juice
- 6 large bottles 7-Up
- 6 bottles ginger ale

Bring sugar and water to a boil and let cool. Add pineapple juice and medium bottle lemon juice. Before serving, slowly add 7-Up and ginger ale.

WEDDING PUNCH

Kathy Fox

- | | |
|-------------------------------------|--|
| 2 pkgs. lime Kool-Aid or any flavor | 1 tall can unsweetened pineapple juice |
| 1 1/2 C. sugar | 1 small can frozen lemonade |
| 2 qts. water | 1 bottle ginger ale or 7-Up |

Mix Kool-Aid and sugar together; gradually add water and rest of ingredients. Pour over ice ring. Serves 30 people.

NON-ALCOHOLIC SLUSH

Luke Wagner

- | | |
|------------------|------------------------------|
| 3 to 6 ice cubes | Presweetened powder Kool-Aid |
|------------------|------------------------------|

Crush ice (we use food processor). Put crushed ice in glass. Mix Kool-Aid with 1/4 as much water as recipe on the can calls for. Pour concentrated Kool-Aid over crushed ice. Serve with spoon and straw.

SHERBET PUNCH

Julie Niess

- | | |
|--------------------------------|---------------------------------|
| 1/2 gal. raspberry sherbet | 1/2 bottle ginger ale (2 liter) |
| 1/2 can Hawaiian Punch (berry) | 1/2 bottle 7-Up (2 liter) |

Great for graduations and weddings.

SUNNY SHERBET SLUSH

Michele Kittleson

- | | |
|--|--------------------------------------|
| 6 oz. can frozen orange juice concentrate, slightly thawed | 3 C. unsweetened pineapple juice |
| 6 oz. can frozen lemonade concentrate, slightly thawed | 3 C. orange sherbet, softened |
| | 1-2 liter bottle ginger ale, chilled |

In a large non-metal container, combine concentrates, pineapple juice and sherbet; mix until well blended. Cover and freeze. To serve, let stand at room temperature 15 to 30 minutes to thaw slightly. Place large spoonfuls of slush in punch bowl; add ginger ale. Stir gently to combine.

Tip: This recipe can easily be doubled. For ease in freezing, freeze the mixture in two containers.

STRAWBERRY BANANA SMOOTHIE

Beth Ross

1 banana, sliced
7 ice cubes
10 oz. frozen strawberries
1/4 C. sugar or to taste
2 to 4 T. milk

Blend the banana and strawberries. Add 1/2 the ice cubes. Blend until smooth. Add the remaining ice cubes. Blend until smooth. Add sugar and milk to taste. Blend. Pour into glasses. Makes about 2-12 ounce servings.

The amount of fruit and ice can vary according to desired flavor and thickness.

To lose your wealth is much.

To lose your health is more.

*To lose your soul is such a loss,
that nothing can restore.*

The world is such a busy place

There's so much hurry in it.

Isn't it nice sometimes

To pause for just a minute...

BREADS

It is a fluffy bread, usually light and buttery. Soft inside, often with a firm crust. Usually with some seeds added. Contains dry ingredients and to the prepared mixture alternately with eggs. Bake at 350° for 20 minutes.



KINDERGARTEN CLASS

1 C. flour
2 tsp. cinnamon
1 tsp. baking soda
1 tsp. vanilla
2 eggs
1 C. oil
1 C. brown sugar
1 C. ground and sieved apples
1 C. raisins

In small bowl, mix cinnamon, baking soda, and vanilla. In large bowl, beat eggs, add sugar, vanilla and oil. Stir in flour mixture and then apples and nuts. Spoon into greased muffin tins. Bake at 350° for 20 minutes.

APPLESAUCE MUFFINS

Karen Gast

- | | |
|---|------------------------|
| 1 1/2 C. sugar | 1 tsp. ground cinnamon |
| 1/2 C. butter or margarine,
softened | 1/2 tsp. baking soda |
| 2 eggs | 1/2 tsp. ground cloves |
| 2 C. all-purpose flour | 1/4 tsp. salt |
| 1 tsp. baking powder | 1 C. applesauce |

In a mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; add to the creamed mixture alternately with applesauce. Mix just until combined. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350° for about 20 to 25 minutes. Cool on a wire rack. Yield: about 1 1/2 dozen.

JOHNNY APPLESEED MUFFINS

Carol Riley

- | | |
|---------------------|-----------------|
| 1 C. butter | 3 tsp. cinnamon |
| 2 eggs | 1 tsp. cloves |
| 2 C. sugar | 2 tsp. soda |
| 2 C. hot applesauce | 1/2 tsp. salt |
| 4 C. flour | |

Combine butter, sugar, eggs and applesauce. Add sifted dry ingredients and mix well. Bake in greased muffin tins at 400° for 20 to 25 minutes. When done, dip tops in melted butter and then in cinnamon/sugar mixture (or eat as is).

Batter will keep in a closed container in the refrigerator for 4 weeks.

FRESH APPLE MUFFINS

Mary Dunlay

- | | |
|--------------------|--------------------------------|
| 2 C. flour | 1 C. oil |
| 2 tsp. cinnamon | 1 C. brown sugar |
| 1 tsp. baking soda | 4 C. peeled and chopped apples |
| 1 tsp. vanilla | 1 C. walnuts, optional |
| 2 eggs | |

In small bowl, mix cinnamon, flour and baking soda. In large bowl, beat eggs; add sugar, vanilla and oil. Stir in flour mixture and then apples and nuts. Spoon into greased muffin tins. Bake at 350° for 20 minutes.

JAM MUFFINS

Bev Ramker

2 C. flour
1/4 C. sugar
1 T. baking powder
1/2 tsp. salt
1 egg, beaten

1 C. milk
1/4 C. oil
Favorite jam
Nuts, optional

Preheat oven to 400°. Combine dry ingredients. Combine egg, milk and oil; add all at once to dry ingredients. Mix only until dry ingredients are moistened. Spoon into greased muffin cups. Makes 12 muffins. Place 1 teaspoon jam on top of batter of each muffin. Press into batter slightly, sprinkle with nuts, if desired. Bake 20 to 25 minutes or until golden brown.

NO-EGG MUFFINS

Dorothy J. Gerbig

1 1/2 C. unsifted flour
3 T. sugar
1/2 tsp. baking soda
1/2 tsp. salt

1 C. buttermilk
3 T. corn oil margarine, melted
Jelly

In a bowl, thoroughly mix flour, sugar, baking soda and salt. Add buttermilk and melted corn oil margarine and stir just until dry ingredients are moistened. Fill greased medium-size muffin cups about 1/3 full. Place 1 teaspoon jelly in the center of each, then fill cups about 2/3 full with remaining batter. Bake at 400° for 25 minutes or until done. Immediately remove from muffin cups; serve hot.

To make lower calorie muffins, omit jelly, filling muffin cups 2/3 full. Very good!

Think of your future, you're going to spend the rest of your life there.

PETER PUMPKIN'S PUMPKIN MUFFINS

Kaitlyn Fox

- | | |
|--|------------------------------------|
| 1 1/2 C. flour | 1 C. canned or fresh pumpkin puree |
| 1/2 C. plus 6 T. firmly packed brown sugar | 1/2 C. melted butter |
| 1 1/2 tsp. baking powder | 1/4 C. plain yogurt |
| 1/4 tsp. baking soda | 2 eggs, lightly beaten |
| 1/2 tsp. salt | 1/4 C. warm honey |
| 1 tsp. cinnamon | 1 tsp. vanilla extract |
| 1/2 tsp. cloves | 3/4 C. chopped walnuts |
| 1/4 tsp. nutmeg | |

Sift together flour, 1/2 cup sugar, baking powder, baking soda and salt. Add cinnamon, cloves and nutmeg to dry ingredients. In separate bowl, blend together pumpkin, butter, yogurt, eggs, honey and vanilla until blended. Stir in walnuts. Add wet ingredients to dry ingredients. Fill greased muffin pan halfway with batter and sprinkle remaining sugar over tops. Bake at 400° for 25 to 30 minutes.

RAISIN BRAN MUFFINS

Jessie Morische

- | | |
|------------------|--|
| 1 C. applesauce | 5 tsp. soda |
| 2 C. sugar | 1-15 oz. can crushed pineapple, juice also |
| 4 eggs | 1-15 oz. pkg. Raisin Bran or |
| 1 qt. buttermilk | 7 1/2 C. |
| 1/2 tsp. salt | 5 1/2 C. flour |

Mix applesauce, sugar and eggs together. Add rest of ingredients. I use 20 ounce can of pineapple. Fill muffin tins (use the large) 1/2 to 2/3 full. Bake at 350° for 25 to 30 minutes. Batter can be kept in refrigerator up to 2 weeks. Do not stir. Makes 24 to 30 large muffins.

BRAN MUFFINS

Judy Mayer

- | | |
|--------------------|--------------------|
| 15 oz. bran flakes | 2 tsp. salt |
| 3 C. sugar | 4 beaten eggs |
| 5 C. flour | 1 qt. buttermilk |
| 5 tsp. soda | 1 C. melted butter |

Mix bran flakes, sugar and flour. Add soda and salt. Add eggs and buttermilk. Melted butter goes in last. Don't beat very much. Dough keeps 6 weeks in refrigerator. Bake at 400° for 15 to 20 minutes.

PECAN PIE MINI MUFFINS

Mary Dunlay

- | | |
|---------------------|--|
| 1 C. brown sugar | 2/3 C. butter, melted (no substitutes) |
| 1/2 C. flour | |
| 1 C. chopped pecans | 2 eggs, beaten |

Combine brown sugar, flour and pecans, set aside. Combine butter and eggs; mix well. Stir into flour mixture just until moistened. Fill greased and floured or paper-lined mini-muffin cups 2/3 full. Bake at 350° for 20 to 25 minutes or until muffins test done. Yield: about 2 1/2 dozen.

MONKEY BREAD

Megan Kittleson

- | | |
|---------------------------------------|-------------------------|
| 3-10 count cans refrigerator biscuits | 3/4 C. melted margarine |
| 2/3 C. sugar | 1 C. packed brown sugar |
| 1 tsp. cinnamon | 1 C. chopped walnuts |

Cut biscuits into quarters. Combine sugar and cinnamon in plastic bag. Add biscuits; shake to coat. Arrange in greased bundt pan. Combine butter and brown sugar in bowl; mix well. Drizzle over biscuits. Sprinkle with walnuts. Bake at 350° for 30 to 35 minutes. Invert onto serving plate and enjoy.

STACIA'S MONKEY BREAD

Lisa Anderson

- | | |
|------------------|-----------------------|
| 3 cans biscuits | 1 T. white Karo syrup |
| 1 stick butter | Sugar |
| 1 C. brown sugar | Cinnamon |

Cut biscuits into bits with scissors. Roll pieces in sugar and cinnamon mixture. Melt butter, brown sugar and Karo syrup. Pour over biscuits. Bake 20 to 25 minutes at 350°.

It is good to let a little sunshine out as well as in.

BANANA BREAD

Margaret Berry

2 C. sifted flour	2 eggs
1 tsp. baking soda	1 tsp. vanilla
1/4 to 1/2 tsp. salt	3 large or 4 small bananas, mashed
1/2 C. butter or 1 stick margarine	1 C. nuts, optional
1 C. sugar	Maraschino cherries, optional

Measure and sift together flour, sugar and salt. Leave sit awhile. Cream margarine and add sugar. (If using butter, cream butter and sugar together.) Add eggs and vanilla. Stir until thoroughly mixed. Stir in mashed bananas. Fold in dry ingredients. Add nuts and cherries, if desired. Place in a well-greased 9x5x3" loaf pan or 8" square pan. Bake at 325° to 350° for 55 to 60 minutes.

GRANDMA KENNY'S BANANA BREAD

Mary Hanke

1 C. mashed bananas	1 C. sugar
1/2 C. butter	1/2 tsp. soda
1 egg	3 T. milk
2 C. flour	1/2 C. chopped nuts
1 tsp. baking powder	

Cream butter and sugar. Add beaten egg. Add soda, milk and banana pulp to butter mixture. Sift baking powder and flour mixture together and add to above mixture. Add nuts. Pour into well-greased loaf pan. Bake at 350° for 40 minutes.

GRANDMA'S SOUR CREAM BANANA BREAD

Kaitlyn Fox

3 T. butter	2 tsp. baking powder
1 C. sugar	1 tsp. baking soda
1 egg, beaten	1/2 tsp. salt
1/2 C. sour cream	3 bananas, mashed
2 C. flour	1 T. lemon juice
	3/4 C. chopped walnuts

Cream butter and sugar. Add egg and sour cream, mix well. Add dry ingredients which have been sifted together. Alternate with bananas. Add lemon juice and nuts. Bake in regular greased loaf pan at 350° for 1 hour and 10 minutes.

LEMON-BLUEBERRY TEA BREAD

Janet Popp

1/2 C. margarine, softened	2 large eggs
1 1/3 C. sugar	1/2 C. milk
2 C. all-purpose flour	1 1/2 C. blueberries
2 tsp. baking powder	1/4 C. fresh lemon juice
1/2 tsp. salt	

Preheat oven to 350°. Grease and flour 9x5" loaf pan. Beat margarine and 1 cup sugar on low until blended. Increase speed to medium, beat until light and fluffy, about 5 minutes. Reduce speed, add eggs one at a time, beating after each one. Mix dry ingredients in separate bowl. Alternate flour mixture and milk, mix until blended. Gently stir in blueberries. Spoon into loaf pan. Bake 1 hour and 5 minutes or until toothpick comes out clean. Cool on rack for 10 minutes. Remove from pan. With toothpick, prick top and sides several times. In small bowl, mix lemon juice and sugar. Brush top and sides of warm loaf with glaze. Cool completely.

BANANA BREAD

Anna M. Kramer

1 lb. bananas, very ripe	4 eggs
2 C. sugar	3 1/2 C. flour
1 1/2 T. soda	1/2 C. oil
1/4 tsp. salt	1 C. buttermilk
	1 C. walnuts

Mix bananas, sugar, soda and salt and beat until smooth. Add eggs and flour alternately beating after each addition. Add oil and buttermilk and beat until well blended. Bake in 2 buttered loaf pans at 300° for 1 1/2 hours. Let stand in pans for 10 minutes. Remove to rack and cool.

If you must strain your eyes, do it looking on the bright side.

FLUFFY BANANA TEA BREAD

Pearl McWhorter

- | | |
|--------------------|---------------------|
| 1 1/2 C. flour | 1 C. sugar |
| 1 tsp. baking soda | 2 eggs |
| 1/2 tsp. salt | 1 tsp. vanilla |
| 1/2 C. butter | 1 C. mashed bananas |
| 1/2 C. sour cream | 1/2 C. chopped nuts |

Preheat oven to 350°. Sift together flour, soda and salt. Combine butter and sugar. Add eggs and vanilla. Cream on high speed for 1 1/2 minutes. Add bananas, nuts, sour cream, flour mixture. Mix on low for about 1/2 minute or until well blended. Pour into 9x5x3" loaf pan and bake 1 hour.

VARIATIONS: I like to double this recipe. When I have, I've put 1/2 cup sour cream and 1/2 cup applesauce, 2 1/2 cups white flour and 1/2 cup wheat flour, 1 cup white sugar and 1 cup brown sugar.

NESTLENOOK INN'S BEER BREAD

Kate Castek

- | | |
|---|--|
| 3 C. all-purpose flour or self-rising | 1 C. sugar |
| 3 tsp. baking powder, omit if self-rising is used | 1 tsp. salt |
| | 1-12 oz. can beer (any brand, the cheaper the better!) |

Combine all dry ingredients and add the beer. Stir until moist, adding a little water if necessary. Bake in a greased loaf pan in a 400° oven for 1 hour. Remove from pan and knock the bottom of the loaf - if it sounds hollow, it is done. Makes 1 loaf.

GARLIC BUTTER BREAD

Mary Jo Ruehlow

- | | |
|------------------------------------|-----------------------------|
| 1 loaf frozen bread dough | 1 tsp. dried parsley flakes |
| 1/4 C. butter or margarine, melted | 1/4 tsp. salt |
| 1 beaten egg | 1/2 tsp. garlic powder |

Thaw bread dough. Cut dough into pieces the size of walnuts. Mix melted butter or margarine with all of the dried ingredients. Dip dough into mixture and place in a well-greased bread pan. Cover and let rise until double in size. Bake in preheated 375° oven for 30 minutes. Cool in pan for 10 to 15 minutes. Remove from pan and continue cooling. Brush top with melted butter while still hot.

POPPY SEED BREAD

Margie Indra

1 box yellow cake mix	1/4 C. oil
1 box instant coconut cream pudding mix	1 C. hot water
4 eggs	1/4 tsp. coconut flavoring
	1/4 C. poppy seeds

Mix above together - except poppy seeds. Beat 3 minutes and fold in seeds. Put into 2 well-greased loaf pans. Bake at 325° to 350° for 40 minutes or more, until done. Test with a toothpick. Freezes well.

PUMPKIN BREAD

Diane Plotzke

1 1/2 C. sugar	1 tsp. soda
1/2 C. cooking oil	1 tsp. salt
2 eggs	1/2 tsp. each cloves, cinnamon, nutmeg and allspice
1 C. pumpkin	1/3 C. water
1 3/4 C. flour	1/2 C. raisins
1/4 tsp. baking powder	Nuts

Add sugar to oil, then add eggs, pumpkin, spices sifted with flour, water and raisins. Bake 1 hour at 350°. Makes 1 large or 2 small loaves.

DAN'S YELLOW BREAD

Danny Evans

1 box yellow cake with pudding in the mix	TOPPING:
1 box instant vanilla pudding	1/4 C. sugar
4 eggs	1 tsp. cocoa
3/4 C. water	1 tsp. cinnamon
1 tsp. vanilla	
3/4 C. oil	

Beat cake mix, pudding mix, eggs, water, vanilla and oil together. Using 2 regular-size bread pans, put 1/4 batter in each. Mix topping ingredients together and sprinkle over batter, keeping 2 teaspoons out for top of loaf. Top with remaining batter (1/4 in each). Swirl with knife to marbleize. Sprinkle with remaining topping. Bake at 350° for 40 to 45 minutes.

ZUCCHINI BREAD

Ginger Meirick

2 C. sugar	3/4 tsp. nutmeg
3 eggs	1/4 tsp. each ground ginger, cloves and allspice
1 C. salad oil	
3 C. flour	1 1/2 tsp. cinnamon
1/2 tsp. baking powder	1 C. crushed pineapple
2 tsp. soda	2 1/2 C. shredded zucchini
2 tsp. vanilla	1 C. chopped nuts, optional
1 tsp. salt	

Break eggs; add oil, sugar and vanilla. Beat until thick and foamy. Stir in zucchini and drained pineapple. Add spice and nuts. Stir flour and other dry ingredients gently into zucchini mixture until just blended. Divide between 2 oiled loaf pans. Bake at 350° for 1 hour.

CARAMEL PECAN ROLLS

Becky Mauer

1/2 C. firmly packed brown sugar	1/4 C. margarine
1/2 C. pecans, chopped	2 T. corn syrup
	1 doz. cinnamon rolls

Mix ingredients and put in 13x9" pan. Arrange cinnamon rolls on top of mixture. Let rise and bake as directed.

SIMPLE STICKY BUNS

Dorothy Gerbig

2 loaves (1 lb. each) frozen bread dough, thawed and divided	1-5.9 oz. pkg. cook and serve vanilla pudding mix
Ground cinnamon to taste	2 T. milk
1/2 C. butter or margarine	1 C. chopped pecans
1 C. packed brown sugar	1/2 C. raisins, optional

Cut each loaf of dough into 18 pieces. Arrange half in a greased 13x9x2" baking dish. Sprinkle with cinnamon. In a saucepan over low heat, melt butter. Remove from the heat; stir in brown sugar, pudding mix and milk until smooth. Pour over dough. Sprinkle with pecans and raisins, if desired. Arrange remaining pieces of dough over top. Cover and refrigerate overnight or let stand at room temperature for 3 hours. Bake, uncovered at 350° for 35 minutes or until center sounds hollow when tapped with fingers. Invert onto a serving platter or baking sheet.

Frozen dinner roll dough (24 rolls) may be substituted for 2 loaves bread dough.

EASY SWEET ROLLS

Mary Jo Ruehlow

12 frozen dinner rolls 1/2 C. brown sugar
1 carton whipping cream 1 tsp. cinnamon

Place frozen rolls in cake pan. Pour 1 carton whipping cream over the rolls. Mix brown sugar and cinnamon together and sprinkle over the rolls and whipping cream. Let rise overnight and bake at 350° for 25 minutes.

HOMEMADE BUNS

Jolene Hemann

1/2 C. sugar 2 pkgs. instant yeast
1/2 C. oil 2 C. hot faucet water
1/2 C. powdered milk 2 1/2 C. wheat flour
2 eggs 4 C. white flour
1 T. salt

Mix sugar, oil, powdered milk, eggs, salt and yeast. Add hot water. Add flour slowly. Use dough hook in mixer. If your mixer won't mix it on its own, mix last 2 cups by hand. Knead well. Let rise until doubled, then make into hamburger buns or dinner rolls. Let rise until doubled in size and bake at 350° for 15 to 20 minutes or browned well and done.

May use all white flour.

*Smiles are like the sunshine
They freshen up our day,
They tip the pearls of life with light
And drive our cares away.*

ONION LOVER'S TWIST

Sr. Lenore Ostdiek

1 pkg. active dry yeast
1/4 C. warm water
4 C. flour
1/4 C. sugar
1 1/2 tsp. salt
1/2 C. hot water
1/2 C. milk
1/4 C. butter, softened
1 egg

FILLING:
1/4 C. butter
1 T. Parmesan cheese
1 C. onion, chopped
1 T. poppy seed or sesame seed
1 tsp. garlic salt
1 tsp. paprika

Dissolve yeast in warm water. Add 2 cups flour, sugar, salt, water, milk and egg. Blend at low speed until moistened. Beat 2 minutes at medium speed. By hand, stir in remaining flour to form a soft dough. Cover, let rise in warm place until light and double in size, 45 to 60 minutes. Stir down dough. Toss dough on floured surface until no longer sticky. Roll out to an 18x12" rectangle. Cut lengthwise into three 18x4" strips. Spread filling on each strip. Seal edges and ends of each strip. (Start on 18" side to roll up each strip to seal it.) On a greased cookie sheet, braid the 3 rolls to form a loaf (or a wreath). Cover and let rise in warm place until light and double in size, 45 to 60 minutes. Bake at 350° for 30 to 35 minutes until golden brown.

FILLING: Melt butter in saucepan. Add remaining ingredients. Mix well and spread down middle of each 18x4" strip.

Don't spread filling on until after dough is cut in three strips; otherwise, it's messy to handle!

RED LOBSTER BISCUITS

Mary Hartogh

2 C. Bisquick
2/3 C. milk
1/2 C. shredded Cheddar cheese

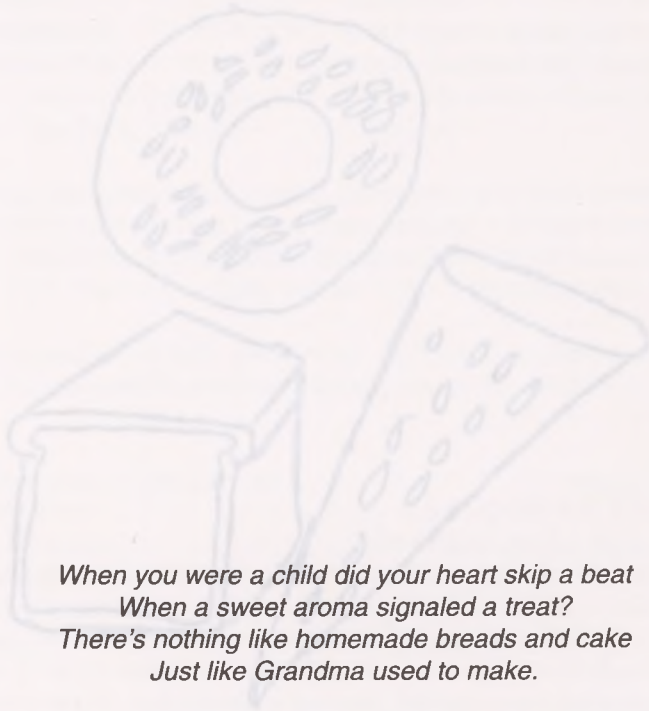
Mix until soft dough form, beat for 30 seconds more. Drop by spoon onto ungreased cookie sheet. Bake at 450° for 8 to 10 minutes. Mix 1/4 cup melted butter and 1/4 teaspoon garlic powder and brush over warm biscuits.

BUTTERMILK KRINGLA

Connor Krabbe

1 C. white sugar	2 tsp. baking soda
1/2 C. margarine	1/4 tsp. salt
2 egg yolks or 1 whole egg	1 tsp. vanilla
1 C. buttermilk	3 1/4 to 4 C. flour

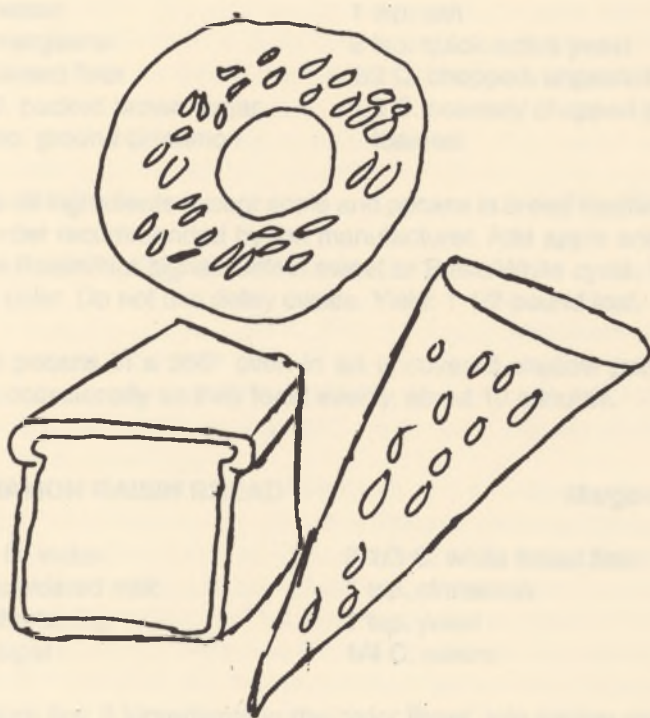
Cream sugar and margarine. Add egg yolks. Dissolve soda in buttermilk. Add salt and vanilla and milk. Gradually add flour until dough can be rolled. Chill dough overnight. Roll 1 to 2 tablespoons dough on a floured surface until it forms a 1/2" in diameter long snake. Turn into a figure-8 shape. Bake on ungreased cookie sheet 10 minutes or until light brown at 425°. Serves 3 to 4 dozen.



*When you were a child did your heart skip a beat
When a sweet aroma signaled a treat?
There's nothing like homemade breads and cake
Just like Grandma used to make.*

Jon Killeen
Grade 5

BREAD MACHINE



Jon Kittleson
Grade 5

APRICOT BREAD

Cody Niess

- | | |
|------------------------------------|-------------------------------|
| 1 egg, room temp., slightly beaten | 3 T. sugar |
| 1 C. warm tap water | 3 C. bread machine flour |
| 1 1/2 T. butter, softened | 2 T. dry milk |
| 1 1/2 tsp. salt | 1 1/2 tsp. dry yeast |
| | 1/2 C. chopped dried apricots |

Place ingredients in bread machine in order given. Press start button. Use light setting if your machine has one. Makes 2-pound loaf.

CARAMEL APPLE AND PECAN BREAD

Becky Mauer

- | | |
|---------------------------|---------------------------------|
| 1 C. water | 1 tsp. salt |
| 2 T. margarine | 2 tsp. quick active yeast |
| 3 C. bread flour | 1/2 C. chopped, unpeeled apple |
| 1/4 C. packed brown sugar | 1/3 C. coarsely chopped pecans, |
| 3/4 tsp. ground cinnamon | toasted |

Place all ingredients except apple and pecans in bread machine pan in the order recommended by the manufacturer. Add apple and pecans at the Raisin/Nut signal. Select sweet or Basic/White cycle. Use light crust color. Do not use delay cycles. Yield: 1 1/2 pound loaf.

Toast pecans in a 350° oven in an uncovered shallow pan, stirring them occasionally so they toast evenly, about 10 minutes.

CINNAMON RAISIN BREAD

Margaret Mayer

- | | |
|--------------------|----------------------------|
| 1 1/4 C. water | 3 1/3 C. white bread flour |
| 1 T. powdered milk | 1 tsp. cinnamon |
| 2 T. shortening | 1 tsp. yeast |
| 2 T. sugar | 1/4 C. raisins |

Measure first 8 ingredients in the order listed, into baking pan. Insert baking pan into oven chamber. Twist to secure. Close lid. Select Sweet Bread setting. Select Regular or Dark crust. Press start. There will be a 15 minutes preheat delay before mixing starts. Add raisins when "Add Ingredient" signal beeps. Remove bread when completion beep sounds. Cool on wire rack.

Time: 3 hours and 50 minutes.

CINNAMON ROLLS

Karen Beard

- | | |
|------------------------------|----------------------------------|
| 10 to 11 oz. water | CARAMEL MIXTURE: |
| 1 1/2 tsp. salt | 1/4 C. corn syrup |
| 1 1/2 T. butter or margarine | 1/2 C. brown sugar |
| 3 C. bread flour | 3 to 4 T. butter or margarine |
| 1 1/2 T. dry milk | Melt together and pour into pan. |
| 1 1/2 T. sugar | |
| 2 tsp. active dry yeast | |

Combine ingredients. Select Dough setting. On lightly floured surface, roll dough into rectangle, 15x9". Spread softened butter on dough. Sprinkle cinnamon and brown sugar over butter (raisins optional). Roll up tight beginning at 15" side. Pinch to seal edges. Cut in 1 1/2" slices. Place in 9x13" pan which has caramel mixture on bottom. Cover and let rise until double in size. Preheat oven to 375°. Bake 25 to 30 minutes or until golden brown. Flip pan over onto cookie sheet when you take it out of oven.

CINNAMON ROLLS

Glenda Ross

- | | |
|--------------------------|-----------------------------|
| 1 C. water | 1 1/2 tsp. active dry yeast |
| 1 T. butter or margarine | 1 egg, beaten |
| 2 1/4 C. bread flour | FILLING: |
| 3 T. sugar | 2 T. butter or margarine |
| 1/3 C. dry milk | 1/4 C. sugar |
| 1 tsp. salt | 2 tsp. ground cinnamon |

Measure all ingredients into the bread pan in the sequence listed, making certain to place the salt in the corners away from the yeast. Select Dough setting. Dough will be ready in approximately 1 hour and 20 minutes. When finished, take dough out of bread machine. On a lightly floured surface, roll dough into a 15x9" rectangle. Soften the butter. Spread onto the dough. Mix the cinnamon and sugar. Sprinkle over the butter. Roll up tightly, beginning at the 15" side. Pinch the edges to seal. Stretch the roll to make it even. Cut nine 1 1/2" slices. Arrange in a greased 9x9x2" square pan, spacing evenly. Cover, let rise until double in size, about 40 minutes. Preheat oven to 375°. Bake 25 to 30 minutes or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with a powdered glaze.

1 C. water
 2 T. butter, softened
 3 C. bread machine flour
 1/4 C. sugar
 1 tsp. salt
 2 1/2 tsp. dry yeast

FILLING:
 2 T. butter, softened
 1/3 C. sugar
 2 tsp. ground cinnamon

Measure all ingredients into bread machine pan in the order recommended by the manufacturer. Select dough cycle. Grease square pan, 9x9x2". Flatten dough with hands or rolling pin into 9" square on lightly-floured surface. Spread with 2 tablespoons butter; sprinkle with sugar and cinnamon. Roll dough up tightly, pinch edge of dough into roll to seal. Cut roll into 1" sliced. Place in pan. Cover and let rise in warm place 1 to 1 1/4 hours or until double. Heat oven to 375°. Bake 25 to 30 minutes or until golden brown. Remove from pan to wire rack. Drizzle Vanilla Glaze over warm rolls. Serve warm.

VANILLA GLAZE: Mix 1 cup powdered sugar, 1/2 teaspoon vanilla and 1 to 2 tablespoons milk until smooth and thin enough to drizzle.

CHOCOLATE CHIP BATTER BREAD

Jessie Morische

3/4 C. butter or margarine
 1/2 C. sugar
 3 medium-sized eggs
 3 T. milk
 1/3 C. chocolate chips

2 C. all-purpose flour
 3 1/2 tsp. baking powder
 1/4 tsp. salt
 1/3 C. unsweetened cocoa

Mix eggs and milk in a separate bowl. Set aside. Mix all-purpose flour, baking powder, salt and unsweetened cocoa in another bowl. Add all ingredients to the bread pan listed above in the order given, beginning with the butter, then sugar, the egg mixture, chocolate chips and so on. Place the bread pan into the bread machine and select the Batter Breads function. Your chocolate batter bread will be done in 2 hours.

Better to let 'em wonder why you didn't talk than why you did.

CREAM CHEESE BREAD

Mary Dunlay

	SMALL	MEDIUM	LARGE
Milk	2 T.	3 T.	1/3 C.
Cream cheese	1/2 C.	2/3 C.	1 C.
Margarine	2 T.	2 1/2 T.	1/4 C.
Egg	1/2	2/3	1
Sugar	1 1/2 T.	2 T.	3 T.
Salt	1/2 tsp.	2/3 tsp.	1 tsp.
Bread flour	1 1/2 C.	2 C.	3 C.
Yeast	1 tsp.	1 1/2 tsp.	2 1/2 tsp.

Measure ingredients into bread machine pan in the order recommended by the manufacturer. Use Basic/White cycle.

EGG BREAD

Kate Castek

	LARGE LOAF	MEDIUM LOAF
Milk	3/4 C.	1/2 C.
Egg	1 1/2	1
Bread flour	3 C.	2 C.
Salt	1 1/2 tsp.	1 tsp.
Sugar	4 1/2 T.	3 T.
Butter	3 T.	2 T.
Dry yeast	1 1/2 tsp.	1 tsp.

Put ingredients in the way your bread machine says. Use mix bread button on machine. Push start button. In the case of the egg bread, beeping during kneading should be ignored.

GRAPE NUT BREAD

Cally Neiss

1 C. water	1/2 C. Grape-Nuts cereal
2 T. oil	2 C. flour
1 T. sugar	1 1/2 tsp. yeast
1 1/2 tsp. salt	

Place ingredients in bread machine in order given. Press start button.

HONEY LEMON BREAD

Kathy Fox

3/4 C. plus 2 T. water	2 T. dry milk
3 T. honey	1 1/2 tsp. grated lemon peel
2 T. margarine	1 tsp. salt
3 C. bread flour	2 tsp. quick active dry yeast

Place all ingredients in bread machine pan in the order recommended by the manufacturer. Select Basic/White cycle. Use Medium or Light crust color. Do not use delay cycles. Makes a 1 1/2 pound loaf.

Can use grated orange peel instead of the lemon peel to make Orange Honey Bread.

KOLACHES

Kathy Fox

1 1/4 C. warm water (70 to 80°)	1/4 C. mashed potato flakes
1/2 C. margarine, softened	1/4 C. sugar
1 egg	1 tsp. salt
1 egg yolk	3 3/4 C. plus 3 T. bread flour
1 tsp. lemon juice	2 tsp. active dry yeast
1/3 C. instant nonfat dry milk powder	1-12 oz. Solo brand fruit filling apricot or raspberry

In bread machine pan, place the first 11 ingredients in order suggested by manufacturer. Select Dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When the cycle is completed, turn dough onto a lightly floured surface. Pat or roll into a 16x10" rectangle. Cover with plastic wrap; let rest for 10 minutes. Cut dough into 24 squares. Place a heaping teaspoonful of pastry filling in the center of each square. Overlap two opposite corners of dough over filling; pinch tightly to seal. Place at least 2" apart on greased baking sheets. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 425° for 8 to 10 minutes or until lightly browned. Remove from the oven. Drizzle with powdered sugar frosting when cooled. Yield: 2 dozen.

Use of the timer feature is not recommended for the dough.

ONION CHEESE BREAD

Becky Mauer

3/4 C. plus 2 T. water	1 T. dry milk
3 C. bread flour	2 tsp. instant minced onion
3/4 C. shredded Cheddar cheese	1 tsp. salt
2 T. sugar	1 1/4 tsp. quick active dry yeast

Place ingredients in bread pan in the order recommended by the manufacturer. Select Basic/White cycle. Use medium or light crust color. Do not use delay cycles. Can omit cheese for onion bread. Yield: 1 1/2 pound loaf.

PEPPERONI BREAD

Cally Niess

1 C. plus 2 T. water	1 1/2 tsp. dried oregano
1/3 C. shredded mozzarella cheese	3 1/4 C. bread flour
2 T. sugar	1 1/2 tsp. active dry yeast
1 1/2 tsp. garlic salt	2/3 C. sliced pepperoni

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select Basic bread setting. Choose medium crust color and loaf size if available. Just before the final kneading (when your machine may beep), add the pepperoni. Yield: 1 loaf (about 1 1/2 pounds). Good used as slices of garlic bread when serving Italian meals.

PETIT BREAD (MAKES 12.)

Kate Castek

3/4 C. water	1 T. butter
2 C. bread flour	1 T. dry milk
1 tsp. salt	1 tsp. dry yeast
2 T. sugar	

Use the dough method on your bread machine. When beeper sounds, place the dough on a board and push it evenly to squeeze out gas. Divide dough into 12 balls. Let rest for 20 minutes. Roll and shape into cigar-shaped forms. With a knife, make cuts in dough. Place on a greased baking pan. Spray lightly with water, then let rise for 30 to 40 minutes or until double in size. Brush with beaten egg. Bake in 350° oven for 10 to 15 minutes.

3/4 C. water (80 to 90°)	1/2 tsp. salt
2 T. olive oil	2 tsp. active dry yeast or 1 1/2 tsp. bread machine/fast rise yeast
2 C. flour	
1/2 tsp. sugar	

Add lukewarm water and olive oil to pan. Add flour, sugar and salt to pan. Make a well in center of dry ingredients; add yeast. Lock pan into bread maker. Program for Dough. Start bread maker. When done, remove pan from bread maker. Place dough onto floured surface. Knead about 1 minute, then let rest 15 minutes. Roll dough out to fit 12 to 14" pizza pan. Place dough into greased pan which has been sprinkled with cornmeal. Let dough rise in warm draft-free place for 20 to 25 minutes. Spread sauce and cheese on top. Bake at 425° for 20 to 25 minutes until lightly browned.

Recipe can be doubled.

POPPY SEED BREAD

Julie Niess

2/3 C. warm water	2/3 tsp. salt
2 1/2 T. vegetable oil	2 T. sugar
2/3 tsp. vanilla	1 1/4 T. poppy seeds
2/3 tsp. butter flavoring	2 C. bread flour
2/3 tsp. almond extract	1 1/2 tsp. dry yeast

Place ingredients in bread machine in order given. Press start button. Makes 1 pound loaf.

POTATO BREAD

Becky Mauer

1 1/4 C. water (70° to 80°)	2 T. mashed potato flakes
3 T. vegetable oil	3 C. bread flour
7 1/2 tsp. sugar	1 1/2 tsp. active dry yeast
1 tsp. salt	

In bread machine pan, place all ingredients in order suggested by manufacturer. Select Basic bread setting. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). Yield: 1 loaf (1 1/2 pounds).

PRETZELS

Mary Dunlay

	SMALL	MEDIUM	LARGE
Margarine	1 1/4 T.	2 T.	2 1/2 T.
Sugar	2 tsp.	1 T.	1 1/3 T.
Salt	1/3 tsp.	1/2 tsp.	2/3 tsp.
Flour	2 C.	3 C.	4 C.
Yeast	1 tsp.	1 1/2 tsp.	2 1/2 tsp.
Water	2/3 C.	1 C.	1 1/3 C.

Cut dough into short strips, roll into ropes and shape into pretzels. Cover and let rise about 45 minutes. In non-aluminum pan, bring almost to boil 4 cups water and 5 teaspoons baking soda. Gently place with slotted spoon the pretzels into the water for approximately 1 minute, turning once. Do not let water come to a full boil. Remove pretzels and place on greased baking sheet. Sprinkle with coarse salt (sea salt or kosher salt). Bake at 475° for about 12 minutes.

SOFT SANDWICH BUNS

Kathy Fox

1 1/4 C. milk (70° to 80°)	3/4 tsp. salt
1 egg, beaten	3 3/4 C. bread flour
2 T. butter or margarine, softened	1 1/4 tsp. active dry yeast
1/4 C. sugar	1 T. butter or margarine, melted

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface and punch down. Divide dough in half. Roll each portion to 3/4" thickness; cut with a 2 1/2" biscuit cutter. Place on lightly greased baking sheets. Brush tops with melted butter. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350° for 10 to 15 minutes or until lightly browned. Yield: 1 1/2 dozen.

SOUR CREAM BREAD

Mary Dunlay

	SMALL	MEDIUM	LARGE
Water	1 1/2 T.	2 T.	2 1/2 T.
Sour cream	2/3 C.	1 C.	1 1/3 C.
Salt	1/3 tsp.	1/2 tsp.	2/3 tsp.
Baking soda	Dash	1/8 tsp.	1/4 tsp.
Sugar	2 tsp.	1 T.	1 1/3 T.
Bread flour	1 2/3 C.	2 1/2 C.	3 1/3 C.
Yeast	1 tsp.	1 1/2 tsp.	2 1/2 tsp.

A great sandwich bread. A nice texture and great taste.

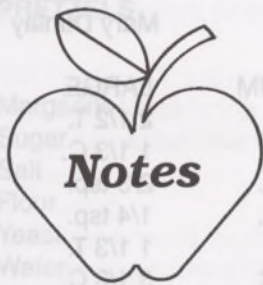
CRACKED WHEAT BREAD

Glenda Ross

3/4 C. milk, very warm	2 1/4 C. bread flour
1/4 C. butter or margarine	3/4 C. cracked wheat
1 egg	2 T. sugar
1/3 C. warm water, mixed with	1 tsp. salt
1/3 C. potato flakes	2 1/2 tsp. yeast

Place all ingredients in the bread machine in the order given, making sure to make a well for the yeast in the center of the flour and keeping the salt to the corners. Bake according to your bread machine directions. I use the 1 pound setting.

Ideas are funny little things, they don't work unless you do.



Notes

Place all ingredients in the bread machine in the order given, mixing 2-3 pounds or margarine. Be sure to make a well for the yeast in the center of the bowl and keeping the salt to the corners. Bake according to your bread machine directions. I use the 1 pound setting.

In bread machine pan, place the first seven ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface and punch down. Divide dough in half. Roll each portion to 3/4" thickness; cut with a 2 1/2" biscuit cutter. Place on lightly greased baking sheet. Brush tops with melted butter. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350° for 10 to 15 minutes or until lightly browned. Yield: 1 1/2 dozen.

1 egg
 1/3 C. warm water, mixed with
 1/3 C. potato flakes
 1/2 C. milk, very warm
 1/4 C. butter or margarine
 3/4 C. cracked wheat
 2 T. sugar
 1/4 C. bread flour
 1/2 C. yeast
 1 T. salt
 1/2 C. milk (70° to 80°)
 1 egg
 2-3 pounds or margarine
 1/4 C. sugar

Notes are funny little things, they don't work unless you do.

BREAKFAST

1. 1/2 cup milk
1. 1/2 cup milk
1. 1/2 cup milk

1. 1/2 cup milk
1. 1/2 cup milk

1. 1/2 cup milk
1. 1/2 cup milk
1. 1/2 cup milk



1ST AND 2ND GRADE

1. 1/2 cup milk
1. 1/2 cup milk

BREAKFAST PIZZA

Becky Mauer

- | | |
|---|----------------------|
| 1 roll pork sausage | 5 eggs |
| 1 pkg. crescent rolls | 1/4 C. milk |
| 1 c. frozen hash browns
(loose pack), thawed | 1/2 tsp. salt |
| 1 C. shredded Cheddar cheese | 2 T. Parmesan cheese |

Cook sausage until brown, drain fat. Separate rolls, place on round 12" pizza pan (point to center). Press slices to form crust. Sprinkle with potatoes, sausage and Cheddar cheese. Mix eggs, milk, salt and pepper; pour over all. Sprinkle with Parmesan cheese. Bake at 375° for 25 to 30 minutes.

BREAKFAST PIZZA

Scott Niess

- | | |
|-------------------------------|--------------------------------|
| 1 lb. sausage, browned | 5 eggs |
| 1 pkg. crescent rolls | 1/4 C. milk |
| 1 C. hash browns, thawed | 1/2 tsp. salt |
| 1 C. grated Cheddar cheese | 2 T. Parmesan cheese |
| 1 C. grated mozzarella cheese | Chopped onion, optional |
| 1/2 C. mushrooms | Chopped green pepper, optional |
| 1/2 C. crumbled bacon | |

Separate crescent rolls into 8 triangles. Place in an ungreased 12" pizza pan with points toward the center. Press over bottom and up the sides to form a crust, seal perforations. Spoon sausage over crust. Sprinkle with potatoes, bacon and mushrooms. Top with cheese and onion and green pepper, if desired. In a bowl, beat together eggs, milk and salt. Pour over crust. Sprinkle with Parmesan cheese. Bake at 375° for 25 to 30 minutes.

On the road between the home of friends grass does not grow.

CRAB QUICHE BAKE

Pat Rogers

- | | |
|---|------------------------------------|
| 8 eggs, beaten | 1 C. soft bread crumbs |
| 2 C. half and half cream | 1 C. (4 oz.) shredded Swiss cheese |
| 1 large sweet red pepper, chopped | 1/2 C. chopped onion |
| 1-8 oz. pkg. imitation crab meat, chopped | 1 tsp. salt |
| | 1/2 tsp. pepper |

In a bowl, combine all ingredients. Transfer to a 13x9x2" baking dish. Bake uncovered at 350° for 30 to 35 minutes or until knife inserted near center comes out clean. Let stand 10 minutes before cutting. Yields 6 to 8 servings.

FRUIT COFFEE CAKE

Connie Morische

- | | |
|----------------------|----------------------------|
| 1 C. shortening | 1 tsp. salt |
| 2 C. sugar | 1 C. milk |
| 4 eggs | 1 can fruit filling |
| 3 C. flour, sifted | 1 tsp. cinnamon mixed with |
| 3 tsp. baking powder | 3 tsp. sugar |

Mix shortening, sugar, salt, baking powder and eggs together. Alternate adding flour and milk. Pour approximately half of batter into greased and floured 9x13" cake pan. Spoon fruit filling on top of batter. Sprinkle well with cinnamon and sugar. Pour remaining batter over top. Sprinkle cinnamon and sugar over top. Bake at 350° for 50 minutes.

People are lonely because they build walls instead of bridges.

SOUR CREAM COFFEE CAKE

Kelly Chisholm

- | | |
|----------------------|-----------------|
| 1 C. butter | 1 tsp. soda |
| 1 C. sugar | 1/2 tsp. salt |
| 2 eggs | 2 C. flour |
| 1 tsp. vanilla | 1 C. sour cream |
| 1 tsp. baking powder | |

Cream together butter and sugar. Add other ingredients alternately with 1 cup sour cream. Spread 1/2 of batter in a greased and floured 9x13" pan.

TOPPING:

- | | |
|--------------------|---------------------|
| 1/3 C. brown sugar | 1 tsp. cinnamon |
| 1/4 C. white sugar | 1 C. nuts, optional |

Sprinkle half of topping on batter. Spread rest of batter and sprinkle remaining topping. Bake at 350° for 35 minutes.

EGG PATTY MUFFIN

Becky Mauer

- | | |
|-------------------------------|--------------------------|
| 2 T. butter or margarine | 1-6 oz. pkg. boiled ham |
| 1/2 small onion, diced | 2 eggs |
| 1/2 small green pepper, diced | 4 slices American cheese |
| 4 English muffins, split | |

Melt 1 tablespoon butter in large skillet. Add onion and green pepper; sauté until tender. Remove from heat. Toast muffins and keep warm. Cut ham into matchstick-size strips. Combine sautéed onion, green pepper, ham and eggs in large bowl. Heat remaining butter in same skillet. Spoon egg mixture into 4 mounds; flatten each to make 4" patties. Cook until underside is set, reshaping into patty. Turn patties; cook until bottoms are set. Place a cheese slice on each patty. Cover pan and cook until cheese is melted. Serve in muffins.

The best helping hand you can find is at the end of your arm.

12 eggs
 2 pkgs. regular or mild frozen Hormel bulk sausage
 14 oz. pkg. mild Cheddar cheese
 1/2 pt. whipping cream, don't whip
 1/2 can mushrooms, optional

Brown and crumble sausage, drain. Whip eggs. Put sausage in a 9x13" lightly greased pan. Pour eggs over sausage. Sprinkle on cheese. Cover and refrigerate overnight. Before baking, pour cream on top. Bake at 350° for 30 to 45 minutes.

EGG BAKE

Lezlie Chisholm

2 C. ham or 1 lb. sausage, cooked
 8 oz. grated Monterey Jack cheese
 8 oz. grated Cheddar cheese
 12 slices bread
 1/4 lb. margarine (1 stick)
 1/2 tsp. salt
 4 C. milk
 6 eggs, beaten

Use 9x13" pan. Sprinkle all cheese on bottom, then put 1/2 ham or sausage on. Rip up bread into pieces and put on top of ham. Put other 1/2 ham on top of bread and slice up butter and put on top of ham. Mix eggs, milk, and salt together. Pour over top. Cover and refrigerate overnight. Bake at 350° for 1 hour. Take out and let set 5 minutes before cutting and serving.

*A recipe that is as old as time itself,
 Yet always delightfully,
 They call it simply friendship;
 Beloved, tried and true.*

CINDY'S EGG BAKE

Cindy Niess Schissel

4 slices bread	1 tsp. dry mustard
8 link sausages, cooked and chopped	Salt and pepper to taste
1 C. shredded Cheddar cheese	3 T. butter, melted
1 C. shredded Swiss cheese	1 C. corn flakes
8 eggs	SAUCE:
3 C. milk	1 can mushroom soup
1 tsp. Worcestershire sauce	2 T. milk
	3 oz. Velveeta cheese

Butter bread and cube. Place in bottom of 11x14" pan. Add sausages and cover with cheese. Beat together eggs, milk, Worcestershire sauce, mustard and pour over bread and cheese. In small bowl, stir corn flakes and melted butter and sprinkle on top. Bake at 325° for 1 hour and 10 minutes. Can make the night before, refrigerate and bake the next day. (Really the best way.) Combine soup, milk, cheese and heat. Serve on top of individual servings.

EGG BAKE

Dort Werner

32 oz. shredded hash browns	1/2 C. flour
Chopped onions, to season	1 C. Velveeta cheese
1/4 C. butter	2 lbs. sausage, browned and drained OR ham, cut and diced
Salt to season	1 doz. eggs, beaten
Pepper to season	1 small can mushrooms, sliced
1 1/2 C. milk	1 C. shredded Cheddar cheese
1 can cream of mushroom soup	

Preheat oven to 300°. Spray 9x13" pan with Pam. Brown hash browns and put in 9x13" pan. Add sausage or ham on hash browns. Season with salt, pepper, onions and mushrooms to taste. In large saucepan, melt butter; add flour; add milk and Velveeta cheese until melted and mushroom soup. Stir often over medium heat. Remove from heat. Pour beaten eggs over hash browns and sausage (ham). Pour white sauce (from saucepan) over egg mixture. Sprinkle shredded cheese over white sauce. Bake at 300° for 1 1/2 hours.

BREAKFAST CASSEROLE

Carol Riley

8 frozen hash brown patties 1-10 1/2 oz. can cream of
4 eggs mushroom soup
1-8 oz. can mushrooms, optional 2 T. butter
1/2 can evaporated milk 3 C. cubed ham
3 C. shredded Cheddar cheese

Layer hash brown patties in bottom of a sprayed 9x13" pan (package of 8 works best). Mix together 4 eggs with 1/2 can evaporated milk. Add 1-10 1/2 ounce can cream of mushroom soup and 1-8 ounce can mushrooms, drained. Mix 2 tablespoons melted butter and 3 cups cubed ham in above mixture and pour over hash browns. Top with 3 cups shredded Cheddar cheese. Bake at 375° for 45 minutes, uncovered.

Best to refrigerate overnight before baking.

BREAKFAST CASSEROLE

Becky Mauer

6 slices white bread, cubed 6 eggs, beaten in a blender
1 lb. sausage or 1 lb. bacon 2 C. milk
 or 1 lb. chicken, cubed or 1/2 tsp. salt
 1 lb. ham 1/2 to 1 tsp. mustard
2 C. Monterey Jack, shredded Pepper

Butter 9x13" pan. Cube 6 slices white bread and put on bottom. Fry meat. Blend 2 cups milk, 1/2 teaspoon salt, mustard and pepper. Pour milk over pan. Refrigerate overnight or few hours. Put in oven at 400° for 25 to 30 minutes covered. Uncover and sprinkle with parsley. Bake at 350° for a few more minutes or until set.

*Yesterday is history,
Tomorrow is a mystery,
Today is a gift.
That's why we call it the Present.*

BRUNCH EGG CASSEROLE

Pat Rogers

2 C. plain croutons, not stuffing 1 C. (4 oz.) shredded Cheddar
cheese

Mix above together and put in bottom of 10x6" pan.

5 eggs, beat slightly 1/2 tsp. dry mustard
2 C. milk 1/8 tsp. onion powder
1/2 tsp. salt Pepper

Mix remaining ingredients and pour over croutons and cheese. Can also brown some bacon and lay on top of casserole. Bake at 325°, uncovered, for 1 hour.

FRENCH TOAST

Marsha Angell

4 eggs 1 tsp. vanilla extract
1/3 C. skim milk 10 slices white bread
1 tsp. cinnamon

In shallow bowl, combine eggs, milk, cinnamon and vanilla. Dip bread in egg mixture. In a non-stick skillet over medium heat, brown slices about 3 minutes on each side. Serve with syrup, if desired.

FRENCH TOAST CASSEROLE

Janice Niess Joslin

1 loaf French bread, cut into 4 tsp. sugar
1" cubes 1 tsp. vanilla
8 eggs 1/2 tsp. salt, optional
3 C. milk

Put bread cubes in 13x9" pan. In a mixing bowl, combine eggs, milk, sugar, vanilla and salt. Pour over bread. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Dot with butter and sprinkle 3 tablespoons of sugar and 2 teaspoons of cinnamon on top. Bake at 350° for 45 to 50 minutes until a knife inserted near the center comes out clean. Let stand for 5 minutes. Serve with syrup.

BAKED ORANGE FRENCH TOAST

Mary Jo Ruehlow

4 eggs	8 (1/2" thick) slices French bread
2/3 C. orange juice	1/4 C. butter or margarine
1/3 C. milk	ORANGE SYRUP:
1/4 C. sugar	1/2 C. sugar
1/2 tsp. vanilla	1/2 C. butter
1/4 tsp. ground nutmeg	1 C. orange juice

In medium bowl, beat eggs, juice, milk, sugar, vanilla and nutmeg. Melt butter or margarine and put in the bottom of 10x15x2" pan, arrange bread on top of butter. Pour milk and egg, etc. mixture over bread. Refrigerate at least 2 hours or overnight. Bake 30 minutes at 350°.

ORANGE SYRUP: Combine sugar, butter and orange juice. Cook over low heat. Do not boil. Cool for 10 minutes and serve warm over French toast.

GRANDMA'S PANCAKES OR WAFFLES

Alex R. Emerson

2 C. flour	1 tsp. salt
1 T. sugar	2 C. milk
1 T. baking powder	4 T. oil
2 eggs, slightly beaten	

Mix all ingredients. Heat skillet or waffle iron and cook as usual.

GINGERBREAD PANCAKES

The Casteks

1 C. hot brewed coffee	1/4 tsp. baking soda
1/2 C. brown sugar	1/2 tsp. ground ginger
1 large egg	1/2 tsp. ground cinnamon
1/4 C. butter, melted	1/4 tsp. ground cloves
1/2 C. whole wheat flour	1/4 tsp. salt
1/2 C. all-purpose flour	

In large bowl, combine coffee and brown sugar, mix until sugar dissolves. When cooled to room temperature, whisk in egg and butter. Add remaining ingredients and whisk until blended. Batter will be thin. Let batter stand at room temperature 10 minutes to thicken a bit. Heat griddle (spray with oil), when griddle is ready, pour small amount for each pancake, turn when bubbles appear on surface. Serve with applesauce and/or maple syrup. Makes about 12 pancakes.

PINEAPPLE PANCAKES

Sr. Lenore Ostdiek

YOUR FAVORITE PANCAKE DOUGH:

- | | |
|-------------------------------------|----------------------------|
| 1 tsp. sugar | 1 tsp. lemon juice |
| 1 can crushed pineapple,
drained | 1 additional egg, optional |

PINEAPPLE SYRUP:

- | | |
|---|------------------------------|
| 1/3 C. brown sugar | 2 T. butter or oleo |
| 1 T. cornstarch | 1 T. lemon juice |
| 1 C. pineapple juice (water as
necessary to make 1 C.) | Grated orange peel, optional |

To your favorite dough for 12 to 16 pancakes, add sugar, drained crushed pineapple, lemon juice (additional egg optional).

PINEAPPLE SYRUP: Mix in saucepan the brown sugar and cornstarch. Stir the pineapple juice into the sugar/cornstarch. Bring to boil; boil for 1 minute over medium heat while stirring constantly. Remove from heat. Add butter, lemon juice and grated orange peel. Serve warm over pancakes.

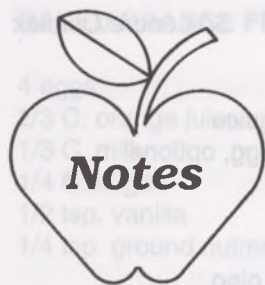
COFFEE CAKE

Margie Indra

- | | |
|----------------|-----------------------------|
| 1 C. sugar | 1 can pie filling, any kind |
| 4 eggs, beaten | 1 T. baking powder |
| 1 C. oil | Cinnamon and sugar |
| 2 C. flour | |

Beat eggs, gradually add sugar, then oil. Add flour and baking powder. Spread half in 9x13" greased pan. Spread pie filling, then rest of batter on top. Sprinkle cinnamon-sugar mixture on top. Bake at 350° for 30 to 35 minutes. Drizzle with powdered sugar frosting.

A good memory is fine - but the ability to forget can also be good.



Notes

CAKES & FROSTINGS



Alex Hartogh
Grade 2

RAW APPLE CAKE

Becky Mauer

- | | |
|-------------------|----------------------|
| 1 C. white sugar | 2 C. diced apples |
| 1 C. brown sugar | 2 1/2 C. flour |
| 1/2 C. shortening | 1 tsp. soda |
| 2 eggs | 1 tsp. baking powder |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 1 C. milk | |

Mix ingredients and pour into greased cake pan.

TOPPING: Mix 1/4 cup brown sugar, 1/2 cup chopped nuts. Sprinkle over cake. Bake in hot oven 10 minutes. Then reduce heat to 375° for 40 minutes.

RAW APPLE CAKE

Sheila Adams

- | | |
|-------------------|------------------------|
| 3 eggs | 1 tsp. baking soda |
| 1 C. salad oil | 1/2 tsp. salt |
| 2 C. sugar | 1 tsp. vanilla |
| 2 C. sifted flour | 1 C. chopped walnuts |
| 2 tsp. cinnamon | 4 C. raw apples, diced |

Beat eggs, salad oil and sugar until foamy. Add dry ingredients, walnuts, apples. Grease and flour pan. Bake at 350° for 50 to 60 minutes.

BANANA PUDDING CAKE

Susan Ringhofer

- | | |
|--------------------------------------|--------------------------|
| 2 bananas, mashed | 4 eggs, beaten |
| 1 pkg. yellow cake mix | 1 C. cold water |
| 1 small pkg. vanilla instant pudding | 1/4 C. oil |
| | Chopped nuts, if desired |

Mash bananas. Add remaining ingredients and beat for 2 minutes. Pour into greased bundt pan. Bake at 350° for 60 to 70 minutes. Cool in pan for 15 minutes. Remove. You may sprinkle powdered sugar over the cake. May also be baked in 9x13" pan and frosted with your favorite butter cream or cream cheese frosting.

BLUEBERRY BUCKLE

Kathy Fox

2 C. sifted flour
2 tsp. baking powder
1/2 tsp. salt
5 T. unsalted butter, softened
3/4 C. sugar

1 egg
1/2 C. milk
2 to 2 1/2 C. fresh or partially
thawed frozen blueberries
(about 12 oz.)

Lightly butter 9" square pan or springform pan. Combine flour, baking powder and salt. Set aside. Beat butter and sugar; add egg and continue to beat until light and fluffy. Add flour mixture. Gently fold in blueberries. Pour into pan.

TOPPING:

1/2 C. sugar
1/3 C. flour

1 tsp. cinnamon
3 T. butter, softened

Combine sugar, flour and cinnamon. Cut in butter until fine crumbs form. Sprinkle on batter. Bake at 375° for 45 to 50 minutes. Serve warm or cool. Top with whipped cream or ice cream.

BUNDT CAKE

Kristie Chisholm

1 pkg. cake mix
1-4 oz. pkg. instant pudding
4 eggs

1/2 C. oil
1 C. water

Beat for 5 minutes at medium speed. Pour into greased bundt pan and bake 45 to 55 minutes at 350°.

It is not he who has little, but he who wants more who is poor.

BUTTERSCOTCH CHOCOLATE CAKE (PLAN AHEAD...NEEDS TO CHILL)

Sara Hemann

- | | |
|---|--|
| 1-18 1/4 oz. pkg. chocolate cake mix | 1-8 oz. carton frozen whipped topping, thawed |
| 1-17 oz. jar butterscotch ice cream topping | 3 Butterfinger candy bars (2.1 oz. each), coarsely crushed |

Prepare and bake cake according to package directions, using a greased 13x9x2" baking pan. Cool on a wire rack for 30 minutes. Using the end of a wooden spoon handle, poke 12 holes in warm cake. Pour butterscotch topping over cake; cool completely. Spread with whipped topping; sprinkle with candy bars. Refrigerate for at least 12 hours before serving. Yield: 12 to 16 servings.

CARROT CAKE

Mary Lou Kennedy

- | | |
|--------------------------------------|-----------------------|
| 1 C. oil | 2 C. flour |
| 2 tsp. soda | 1 tsp. cinnamon |
| 1-8 oz. crushed pineapple, undrained | 3 beaten eggs |
| 1 1/2 C. sugar | 1 tsp. vanilla |
| 1 tsp. salt | 1 C. chopped nuts |
| | 2 C. shredded carrots |

Combine all flour, soda and cinnamon. Add remaining ingredients and mix well. Put in 9x13" pan. Bake at 350° for 45 minutes.

CREAM FROSTING:

- | | |
|---------------------|----------------------|
| 2 T. oleo | 1-3 oz. cream cheese |
| 2 C. powdered sugar | 1/2 tsp. vanilla |

Cream oleo and cream cheese until soft. Beat in powdered sugar and vanilla. Spread. Spread top with 1/2 cup nuts.

Time may heal wounds, but it doesn't do anything for wrinkles.

CHIFFON CAKE

Eve Kenny

CAKE:

5 egg whites
1/2 tsp. cream of tartar
1 pkg. plain yellow cake mix
3 egg yolks
3/4 C. orange juice

1/2 C. vegetable oil
1/4 C. frozen orange juice concentrate, thawed
1 tsp. grated orange rind

GLAZE:

2 C. confectioners' sugar
3 T. orange juice

Heat oven to 325°. Place egg whites and cream of tartar in bowl. Beat on high until stiff peaks form. Place cake mix, egg yolks, orange juice, oil, orange juice concentrate and orange rind in large bowl. Beat on low 1 minute. Increase speed and beat 2 minutes. Fold beaten egg whites into batter until well combined. Pour into ungreased tube pan. Bake in 325° oven for 45 to 50 minutes. Remove from oven and cool. Remove cake from pan. Place confectioners' sugar and orange juice in bowl. Beat on low. Spread glaze over top of cake. Let glaze set for 20 minutes.

CHOCOLATE ANGEL FOOD CAKE

Amy N. Emerson

1 C. cake flour
1/2 C. baking cocoa
2 egg whites (12 to 16 large eggs)

2 tsp. cream of tartar
2 C. sugar
1 tsp. vanilla extract

Sift flour and cocoa together 3 times; set aside. In a large mixing bowl, beat the egg whites until foamy. Sprinkle with cream of tartar and beat until soft peaks form. Gradually add sugar, 2 tablespoons at a time, beating until stiff peaks form. Blend in vanilla. Sift about a fourth of the flour mixture over egg whites mixture; fold in gently. Repeat, folding in remaining flour mixture by fourths. Pour into an ungreased 10" tube pan. Bake at 325° for 1 hour. Turn off oven, but let cake sit in oven for 5 minutes. Remove from the oven and immediately invert pan; cool. Loosen sides of cake from pan and remove. Serves 12.

Nutritional Analysis: One serving equals: 190 calories, 89mg sodium, 0 cholesterol, 43mg carbohydrate, 5gm protein, 1gm fat.

DAD'S FAVORITE CHOCOLATE CAKE

Lisa L. Emerson

1 C. flour	1/2 C. milk
1/4 tsp. salt	2 T. oleo or butter, melted
3/4 C. sugar	2 tsp. vanilla
2 tsp. baking powder	
2 T. cocoa	1/2 C. white sugar
	1/2 C. brown sugar
	2 T. cocoa

Sift together first five ingredients. Add milk, oleo or butter and vanilla. Mix well. Pour into ungreased 8x8" baking pan. Next, mix 1/2 cup white sugar, 1/2 cup brown sugar and 2 teaspoons vanilla. Sprinkle this mixture on the batter. Pour 1 cup cold water on top and bake at 325° for approximately 45 minutes. Serve warm with ice cream whip cream.

CHOCOLATE CAKE

Katie Chisholm

3 C. flour	2 tsp. soda
2 C. sugar	1 tsp. salt
1/2 C. cocoa	1 T. vinegar
1 C. oil	1 T. vanilla
2 C. water	

Put all ingredients in mixing bowl. Mix with wire whisk. Bake at 350° for 50 to 55 minutes.

*Freely receive; then freely give.
Self conquest is the greatest victory.
To err is human, to forgive divine.
Nobody is perfect.*

DEEP, DARK CHOCOLATE CAKE

Nancy Duren

1 3/4 C. flour	2 eggs
2 C. sugar	1 C. milk
3/4 C. cocoa	1/2 C. vegetable oil
1 1/2 tsp. baking soda	2 tsp. vanilla
1 1/2 tsp. baking powder	1 C. boiling water
1 tsp. salt	

Combine dry ingredients in large mixing bowl. Add remaining ingredients except boiling water; beat at medium speed 2 minutes. Remove from mixer; stir in boiling water (batter will be thin). Pour into 2 greased and floured 9" layer pans or one 13x9" pan. Bake at 350° for 30 to 35 minutes.

CHOCOLATE FROSTING: Beat together 1/4 cup margarine and 1/4 cup Crisco and add about 1 1/2 cups powdered sugar, 1 teaspoon vanilla and 1/2 cup to 1 cup cocoa. May need a little water to make creamy.

DIABETIC CUPCAKES

Florence Krones

1 C. water	2 eggs
1 C. raisins	Artificial sweetener to equal
1 C. applesauce	1 C. sugar
3/4 C. cooking oil	1 tsp. baking soda
2 C. flour	1 1/2 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. salt

Cook raisins in water until soft. Drain off water. Mix applesauce, eggs, sweetener and cooking oil very well. Add baking soda and flour. Add remaining ingredients and stir in raisins. Bake at 350° until toothpick comes out clean. Makes about 2 dozen.

One cupcake equals 1 fruit and 1 fat exchange.

A quiet tongue shows a wise head.

TEDDY BEAR PICNIC CUPCAKES

Sady Dunlay

White ready-to-spread frosting Teddy Graham crackers
Green food coloring Pastel colored sprinkles
Cupcakes baked in liners Small paper umbrellas
Green colored sugar

Tint frosting to light green. Frost cupcakes, piling high to form a rounded top. Sprinkle with green sugar. Add bear crackers. Decorate with sprinkles for flowers. Add umbrella. Refrigerate to set frosting.

Umbrellas can be found where party goods are sold.

NORMA'S DEVIL'S FOOD CAKE

Christy Niess Truxaw

2 C. sugar 2 heaping tsp. soda
1 C. lard 2 1/2 C. flour
1 C. milk plus 2 T. vinegar 1/2 tsp. salt
2 eggs 1 tsp. vanilla
1/2 C. cocoa 1 C. hot water

Preheat oven to 350°. Cream together sugar and lard. Add milk and vinegar. Add the remaining ingredients in order given. Hot water from the faucet works fine. Place in 9x13" pan and bake at 350° for 35 to 40 minutes. Be sure the middle of cake is done or it will fall. Frost with favorite frosting.

TWO PART DEVIL'S FOOD CAKE

Anna Kramer

FIRST PART:

1 C. grated chocolate
1 C. brown sugar
1 C. milk

SECOND PART:

1 C. granulated sugar
1/2 C. butter
1/2 C. milk
3 egg yolks
2 C. flour
1 small tsp. soda, dissolved in
hot water

Heat first part until sugar and chocolate is dissolved. When cool, add to second part that has been creamed. Bake in 9x9" pan. Bake in 350° oven for 25 minutes.

DIRT CAKE

Linda Wagner

- | | |
|--------------------|---|
| 8 gummy worms | 20 oz. Oreo cookies |
| 1/2 stick oleo | 1 C. powdered sugar |
| 8 oz. cream cheese | 2 small boxes instant pudding
(vanilla or chocolate) |
| 3 1/2 C. milk | |
| 12 oz. Cool Whip | |

Cream oleo, cream cheese, powdered sugar. Mix milk with pudding, fold in Cool Whip. Add to creamed mixture. Crumb Oreo cookies, put half of crumbs in bottom of chosen container. Put filling mixture on top of crumbs. Cut gummy worms in half and stick them in the top. Container can be cake pan, spatula, flower pot, small shovel, sand pail, large spoon. Can also put artificial flower in top.

HAWAIIAN PINEAPPLE POKE CAKE

Becky Mauer

- | | |
|--|---|
| 1 pkg. yellow cake mix | 1 box instant vanilla pudding |
| 1-20 oz. can crushed pineapple,
drained | 1 C. cold milk |
| 1-8 oz. pkg. cream cheese,
drained | 2 C. whipped topping
Coconut or nuts |

Bake cake according to package directions using 9x13" pan. Cool cake thoroughly. Punch large holes over top using round wooden spoon. Pour drained pineapple over top and spread to cover. Combine cream cheese, pudding mix and milk and beat until thick enough to spread over pineapple. Spread whipped topping over first topping. Sprinkle coconut or nuts over whipped topping. Refrigerate for 1 hour.

The language of love is understood by all.

HUMMINGBIRD CAKE

Nancy (Hemann) McSweeney

- | | |
|------------------------|---|
| 3 C. all-purpose flour | 1 C. vegetable oil |
| 2 C. sugar | 1 1/2 tsp. vanilla extract |
| 1 tsp. baking soda | 1-8 oz. can crushed pineapple,
undrained |
| 1 tsp. salt | 1 C. chopped pecans |
| 1 tsp. ground cinnamon | 2 C. chopped bananas |
| 3 eggs, beaten | |

Combine first 5 ingredients in a large mixing bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Spoon batter into 3 greased and floured 9" round cake pans. Bake at 350° for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans and cool completely. Spread frosting between layers and on top and sides of cake; then sprinkle 1/2 cup chopped pecans on top.

CREAM CHEESE FROSTING:

- | | |
|---|------------------------------|
| 1-8 oz. pkg. cream cheese,
softened | 1-16 oz. pkg. powdered sugar |
| 1/2 C. butter or margarine,
softened | 1 tsp. vanilla extract |

Combine cream cheese and butter, beating until smooth. Add powdered sugar and vanilla; beat until light and fluffy.

LEMON JELLO CAKE

Annette Sonberg

- | | |
|------------------------------------|-----------------------|
| 1 pkg. lemon or yellow cake
mix | 1 C. hot water |
| 1-3 oz. pkg. lemon jello | 1 T. lemon juice |
| 3/4 C. Mazola oil | 4 eggs, one at a time |

Mix first six ingredients and bake at 350° for 40 minutes.

GLAZE:

- | | |
|---------------------|------------|
| 2 C. powdered sugar | 2 T. water |
| 2 T. lemon juice | |

Mix well. Poke holes in cake while hot. Pour glaze over hot cake. Put under broiler for 1 to 2 minutes.

LEMON POPPY SEED BUNDT CAKE

Janice Niess Joslin

- | | |
|--|------------|
| 1 pkg. yellow cake mix | 4 eggs |
| 1 pkg. instant lemon pudding
(4 servings) | 1 C. water |
| 1 T. poppy seed | 1/2 C. oil |

Mix together dry ingredients. Add water and oil. Add eggs, one at a time, beating well after each. Pour into a bundt pan (greased and floured). Bake at 350° for 45 minutes. Allow cake to cool 15 minutes in the pan before removing. Drizzle with a glaze of powdered sugar, lemon juice and butter.

ORANGE CAKE

Dort Werner

- | | |
|--|--|
| 1 yellow cake mix | TOPPING: |
| 1/2 C. oil | 2 cans mandarin oranges,
somewhat drained |
| 3 eggs | 1 large instant vanilla pudding |
| 1 can mandarin oranges, juice
and all | 1-8 oz. Cool whip |
| 1/2 C. water | |

Blend all but topping ingredients in blender. Bake as usual for cake recipe.

TOPPING: Mix oranges and pudding. Will set up quickly. Spread over completely cooked cake. Optional: may add coconut.

PEACH UPSIDE DOWN CAKE

Chris Youngerman

- | | |
|----------------------------|------------------------|
| 1 large can sliced peaches | 1 tsp. vanilla |
| 1/3 C. margarine | 1/3 tsp. baking powder |
| 1/2 C. brown sugar, packed | 1/4 tsp. salt |
| 2 eggs, beaten | 1 C. flour |
| 2/3 C. white sugar | |

Use 10" cast-iron skillet, melt 1/3 cup margarine over low heat. Sprinkle 1/2 cup brown sugar evenly over margarine. Arrange peaches over this mixture. Reserve juice. Beat 2 eggs well. Add 2/3 cup white sugar, 1 teaspoon vanilla, 1/3 teaspoon baking powder, 1/4 teaspoon salt, 6 tablespoons juice from peaches. Add 1 cup flour and beat well. Pour over peaches. Bake at 350° for about 30 minutes or until a toothpick comes out clean. Watch carefully. Turn upside down at once on a plate larger than the skillet. Leave pan over cake for a few minutes.

PUMPKIN CHIFFON CAKE

Ethel E. Clapp

- | | |
|--------------------------|--------------------------|
| 1 C. (7 to 8) egg whites | 6 egg yolks |
| 2 C. sifted flour | 1 C. sugar |
| 1 T. baking powder | 1 tsp. salt |
| 1 tsp. cinnamon | 1/4 tsp. nutmeg |
| 1/4 tsp. mace | 1/8 tsp. cloves |
| 1/8 tsp. ginger | 1/2 C. salad oil |
| 1/2 C. canned pumpkin | 1/2 C. cold water |
| 1 1/2 tsp. vanilla | 1/2 tsp. cream of tartar |
| 1/2 C. sugar | |

Measure egg whites and pour into a large bowl. Let stand at room temperature for 1 hour. Put egg yolks into a small bowl. Sift together the flour, 1 cup sugar, baking powder, salt, cinnamon, nutmeg, mace, cloves and ginger. Add the cooking oil, egg yolks, pumpkin, water and vanilla. Beat until smooth. Set aside. Using a clean beater, beat egg whites. Beat in cream of tartar. Add 1/2 cup sugar gradually. Beat until peaks forms. Slowly pour other mixture in gently folding. Pour batter in a tube angel food cake pan. Bake at 325° for 1 hour and 15 minutes.

RAISIN CAKE

Marjorie Green

- | | |
|-------------------------------|--------------------|
| 1 yellow cake mix | TOPPING: |
| 3 eggs | 1/2 C. brown sugar |
| 20 oz. can raisin pie filling | 1 T. melted oleo |
| | 1 T. flour |
| | 1 tsp. cinnamon |
| | 1 C. chopped nuts |

Mix topping and set aside. Mix cake mix and eggs. Stir well. It will be stiff. Add pie mix. Pour in 9x13" cake pan. Sprinkle topping over cake. Bake at 350° for 35 minutes.

The door to the human heart can be opened only from the inside.

1 1/4 C. flour	2 eggs
1/2 tsp. baking soda	1/2 tsp. vanilla
1/2 tsp. baking powder	1/2 tsp. almond extract
1/4 tsp. salt	1-8 oz. pkg. cream cheese, soft
2/3 C. sugar	1/4 C. sugar
3/4 C. sour cream	2 C. raspberries
1/2 C. butter, melted	

Preheat oven to 350°. Grease 9" springform pan. Combine flour, soda, baking powder and salt; set aside. In large mixing bowl, combine 2/3 cup sugar, 1/2 cup sour cream, melted butter, eggs, vanilla, 1/4 teaspoon almond extract. Add flour mixture to sugar mixture; beat until combined. Pour batter into pan. Bake 15 minutes. Remove partially baked cake from oven and place on wire rack. In a bowl, beat cream cheese and 1/4 cup sugar with mixer until smooth. Beat in remaining 1/4 cup sour cream and 1/4 teaspoon almond extract. Spoon cream cheese mixture over top of partially baked cake, spreading mixture carefully to edges. Return cake to oven. Bake 20 to 25 minutes or until top is set and edges are brown. Place cake on wire rack. Mound berries on cake, pressing some of berries gently into cake top. Cool 10 minutes. Loosen sides of cake from pan. Cool 30 minutes more. Remove sides of pan. Cool completely. Serve chilled.

RHUBARB CAKE

Lezlie Chisholm

1 1/2 C. brown sugar, packed	1 tsp. vanilla
1/2 C. butter or margarine	1 1/2 C. rhubarb, cut fine
1 egg	1 C. sour milk or buttermilk*
1 tsp. soda	TOPPING:
2 C. flour	1/2 C. white sugar
1/2 tsp. salt	1 tsp. cinnamon

Mix all but topping. Put in a greased 9x13" pan. Sprinkle on topping. Bake at 325° for 35 to 40 minutes. Serve with whipped cream or ice cream.

*Sour milk: Mix 1 tablespoon vinegar or lemon juice with milk to make 1 cup. Let sit 5 minutes.

RHUBARB UPSIDE DOWN CAKE

Lori Mark

- | | |
|-------------------|---------------------|
| 1 yellow cake mix | 1 C. whipping cream |
| 3 C. rhubarb | Cinnamon |
| 1 1/2 C. sugar | |

Prepare cake as directed. Pour into greased 9x13" pan. Mix rhubarb and sugar, pour over cake. Sprinkle with cinnamon. Pour unwhipped cream over all. Bake at 350° for 50 minutes. Cool in pan 15 minutes before tipping out.

STRAWBERRY CAKE

Judy Mobley

- | | |
|-----------------------|---|
| 1 pkg. white cake mix | 1/2 C. water |
| 1-3 oz. pkg. jello | 1/2-10 oz. pkg. frozen strawberries, prepared |
| 4 eggs | chopped berries (save 1/2 C. strawberries for frosting) |
| 2/3 C. vegetable oil | |
| 1/4 C. flour | |

Place all ingredients in a large mixing bowl and beat 4 minutes with a mixer. Spread in an ungreased 13x9" cake pan. Bake at 350° for 30 minutes.

UGLY DUCKLING CAKE

Cindy McCoy

- | | |
|---------------------------------|------------------------|
| 1 yellow cake mix | 1/2 C. evaporated milk |
| 1 can fruit cocktail with syrup | 1/2 C. margarine |
| 2 eggs | 1/2 C. sugar |
| 1/2 C. brown sugar | 1 C. coconut |
| | 1/2 C. nuts |

Prepare cake according to directions. Add fruit cocktail and eggs. Beat 2 minutes. Put in a 9x13" pan. Sprinkle brown sugar on top. Bake at 325° for 45 minutes.

TOPPING: Mix evaporated milk, margarine, sugar and boil 2 minutes. Add coconut and nuts and pour over cake.

WACKY CAKE (EGGLESS)

Diane Plotzke

- | | |
|--------------------|--------------------------|
| 1 1/2 C. flour | 1/3 C. vegetable oil |
| 1 C. sugar | 1 T. apple cider vinegar |
| 3 T. cocoa | 1 T. vanilla |
| 1 tsp. baking soda | 1 C. water |
| 1/2 tsp. salt | |

Heat oven to 350°. Grease 9x9" pan. Beat all ingredients on low speed for 30 seconds, scraping bowl constantly. Beat on medium speed 1 minute. Bake 25 to 30 minutes.

WATERGATE CAKE

Paul McCoy

- | | |
|----------------------------------|----------------------------------|
| 1 pkg. white cake mix | TOPPING: |
| 1 pkg. instant pistachio pudding | 2 envs. Dream Whip |
| 1 C. 7-Up | 1 pkg. instant pistachio pudding |
| 1 C. oil | 1 1/2 C. milk |
| 3 eggs | |

Beat cake mix, pudding, 7-Up, oil and eggs together. Bake. Cool. Beat together Dream Whip, pistachio pudding and milk. Put on top of cake. Serve.

CARAMEL FROSTING

Anna McCoy

- | | |
|------------------|----------------------------------|
| 1/2 C. margarine | 1 C. brown sugar |
| 1/4 C. milk | 3 C. sifted confectioners' sugar |

Bring to boil the margarine, milk and brown sugar, stirring constantly. Cool 10 minutes. Gradually add sugar and beat until blended well.

Try to fix the mistakes - never the blame.

CHOCOLATE FROSTING

Klaire Chisholm

1 C. sugar

1/4 C. milk

1/4 C. margarine

1/2 C. chocolate chips

Cook sugar, margarine and milk until it boils. Remove from heat and add chocolate chips. Beat until right consistency. Spread quickly because it hardens quickly. Can add 1 teaspoon vanilla.

Also works well in microwave by heating first 3 ingredients in a microwave-safe bowl. After full boil, remove from microwave and add chips.

EASY CHOCOLATE FROSTING

Marge Mark

1 C. sugar

1/4 C. butter or margarine

1/4 C. milk

1/2 C. chocolate chips

Cook sugar, butter (or margarine) and milk until it boils rapidly, stirring constantly. Remove from heat and add chocolate chips. Beat until right to spread. (Don't wait too long to spread.) Enough for 3 layer cake.

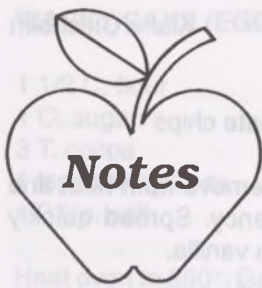
Let none escape, but try them all,

To boil or fry or bake.

We'll warrant they are just as good

As Mother used to make!

*Brittany Werner
Grade 6*



Notes

WATERGATE CAKE

Paul McCoy

1 pkg. instant vanilla pudding

1 pkg. white cake mix

1 C. oil

1 C. milk

1/2 C. chocolate chips

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EASY CHOCOLATE FROSTING

TOPPING

1 C. sugar

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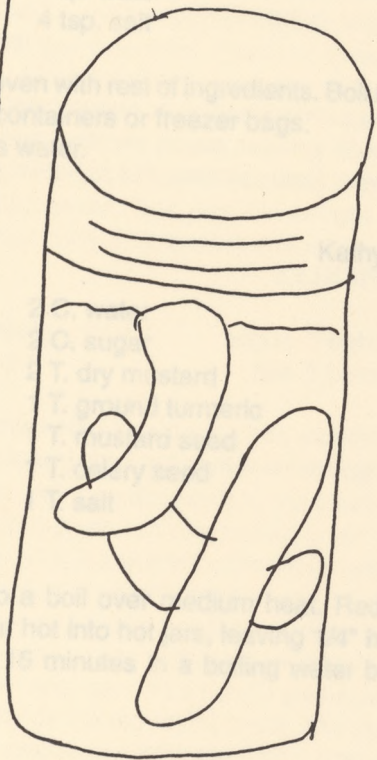
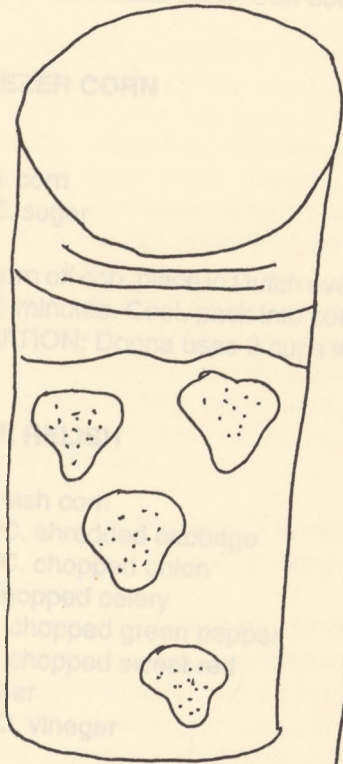
1/2 C. milk

1/2 C. milk

Let none escape, but try them all.
To boil or fry or bake,
We'll want them just as good
As Mother used to make!

Try to fix the mistakes - never the blame.

CANNING



Brittany Werner
Grade 6

FROZEN SWEET CORN

Pat Rogers

9 C. corn
2 C. water

1/4 C. sugar
2 tsp. salt

Cut corn off the ears. In large pan or kettle, combine all ingredients, bring to a boil and boil for 4 minutes. Stir constantly. Cool (don't drain). Spoon into freezer bags. Can double recipe.

FREEZER CORN

Deb Evans
Donna Niess Israels

4 qts. corn
3/4 C. sugar

1 qt. water
4 tsp. salt

Cut corn off cob, place in Dutch oven with rest of ingredients. Boil lightly for 10 minutes. Cool, pack into containers or freezer bags.

VARIATION: Donna uses 3 cups water.

CORN RELISH

Kathy Fox

8 C. fresh corn
3 1/2 C. shredded cabbage
1 1/2 C. chopped onion
1 C. chopped celery
1/2 C. chopped green pepper
1/2 C. chopped sweet red
pepper
3 1/2 C. vinegar

2 C. water
2 C. sugar
2 T. dry mustard
1 T. ground turmeric
1 T. mustard seed
1 T. celery seed
1 T. salt

Combine all ingredients. Bring to a boil over medium heat. Reduce heat; simmer for 20 minutes. Pour hot into hot jars, leaving 1/4" head space. Adjust caps. Process for 15 minutes in a boiling water bath. Yield: 6 to 7 pints.

There is no right way to do the wrong thing.

LIME "SWEET" PICKLES

Pat Rogers

2 C. Mrs. Wages pickling lime	4 1/2 lbs. white sugar
2 gals. water	1 T. salt
8 lbs. sliced, unpeeled cucumbers	1 tsp. celery seed
	1 tsp. whole pickling spice
8 C. "cider" vinegar	1 tsp. whole cloves
	Green food coloring

Soak cleaned cucumbers in water and lime mixture in crockery or enamel ware for 12 hours or overnight. Do not use aluminum ware. Place a dish plate over them to keep them in water mixture. Remove sliced cucumbers from lime water. Discard lime water. Rinse 3 times in fresh cold water. Soak 3 hours in fresh ice water. Combine vinegar, sugar, salt and mixed pickling spices and food coloring in a large pot. Bring to a low boil, stirring until sugar dissolves. Remove syrup from heat and add sliced cucumbers. Soak 5 to 6 hours or overnight. Boil/simmer slices in the syrup 20 to 40 minutes or until clear. Fill sterilized jars with hot slices. Pour hot syrup over the slices, leaving 1/2" head space. Cap each jar when filled. Process pints 10 minutes, quarts 15 minutes in a boiling water bath canner. Test jars for airtight seals according to manufacturer's instructions. Refrigerate unsealed jars.

SAUERKRAUT MADE IN A STONE CROCK

Ray Duren

10 lbs. cabbage	1/2 C. salt
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Wash and scald crock. Remove outer soiled leaves from cabbage, but do not wash the heads. Shred the cabbage directly into the crock. The shreds should be long and about the thickness of a nickel, 1/16". If cut too thin, sauerkraut is soft and mushy. A kraut shredded that rests on top of the crock works best. Sprinkle a layer of salt over each 1" layer of cabbage. Pack each layer down well using a potato masher. When all the cabbage and salt are in the jar, cover with a clean white cloth; place an inverted plate on the cloth and top with a plastic garbage bag filled with water big enough to fit inside the top of the crock. The weight of the water-filled bag holds the cabbage under the brine that soon forms. Allow to ferment from 1 month to 6 weeks in a cool place, preferably at a temperature of 60°, that of a very cool room or basement. A higher temperature speeds fermentation but kraut is likely to spoil. Skim off any film that may have formed during the fermentation period. Sauerkraut may be drained and packed tightly in sterilized jars and sealed. Makes 6 to 7 quarts.

SALSA

Donna R. Popp

1 gal. tomatoes	1 clove garlic, minced
2-12 oz. cans tomato paste	2 medium onions, diced
1/2 C. white vinegar	3 red bell peppers, diced
1/4 C. sugar	3 green bell peppers, diced
1/2 tsp. basil	20 to 30 jalapeno peppers, diced
1 tsp. paprika	1 tsp. canning salt

Scald tomatoes and peel. Mix all ingredients and simmer for 2 hours or until desired thickness. Can in glass jars or freeze. Makes 12 to 16 pints.

FROZEN PEACHES

Kathy Fox

3 C. orange juice or juice from 6 oranges	5 C. sugar
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Stir together until sugar is dissolved. Slice 25 peaches that have been peeled into juice. Put into containers and freeze.

RASPBERRY JAM

Michele Kittleson

2 qts. raspberries	1 T. grated lemon peel
1 pkg. powdered pectin	1 T. lemon juice
1/3 C. water	6 C. sugar

Combine raspberries, pectin, water, lemon peel and lemon juice in a large saucepot. Bring to a boil over high heat, stirring frequently. Add sugar, stirring until dissolved. Return to a rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary. Ladle hot jam into hot jars, leaving 1/4" head space. Adjust two-piece caps. Process 10 minutes in a boiling water canner. Yield: about 5 half-pints.

Kindness is becoming at any age.

AN INFALLIBLE RECIPE FOR PRESERVING CHILDREN

TAKE:

1 large grassy field

2 or 3 small dogs

1/2 doz. children

A pinch of brook; some pebbles

Mix the children and the dogs together well and put them in the field, stirring constantly. Pour the brook over the pebbles. Sprinkle this 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 bathtub.

4 1/2 C. sugar
1 C. cornstarch
1 C. water
2 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. salt
Apples

FROZEN PEACHES

Prepare apples by washing, peeling, coring and slicing. Pack in pint or quart jars. To pack tighter, hold jar with one hand and pat jar with other hand. Bring other ingredients to a boil until thick. Pour mixture over apples in jars. Filling to 1" from the top. Process for 20 minutes in hot water bath or 5 minutes in a pressure cooker at 5 pounds. Makes 8 quarts (16 pints).

RASPBERRY JAM

CRISP TOPPING FOR CANNED
PIE FILLING
1 cup flour
1/2 cup sugar
1/2 cup butter
1/2 cup brown sugar
1/2 cup milk
1/2 cup cream
1/2 cup vanilla
1/2 cup cinnamon
1/2 cup nutmeg
1/2 cup salt
1/2 cup water

*Cleaning and scrubbing can wait till tomorrow
for babies grow up we've learned to our sorrow
so quiet down, cobwebs...dust go to sleep
I'm rocking my baby and babies don't keep.*

Kindness is becoming at any age.

COOKIES & BARS



3RD AND 4TH GRADE

BRICKLE CARAMEL THUMBPRINTS

Margie Indra

1/2 C. sugar	2 1/4 C. flour
1 C. soft butter	1 tsp. baking powder
1/2 tsp. vanilla	3/4 C. almond brickle baking chips
1 egg	

Beat sugar, butter, vanilla and egg until light and fluffy. Add flour and baking powder. Stir until smooth. Add chips and knead to blend. Refrigerate for 30 minutes. Shape into 1" balls. Place 2" apart on cookie sheet. With thumb, make imprint on center of cookie. Bake at 350° for 11 to 14 minutes or until lightly browned. Immediately remove from cookie sheet and cool. Melt 20 caramels and 1/4 cup of half and half and stir until smooth. Put on top of cookie.

HANNAH'S BLUE RIBBON MARBLED CHOCOLATE CHIP OATMEAL COOKIES

Hannah Dunlay

2 C. butter or margarine, softened	4 1/4 C. flour, divided
1 C. packed brown sugar	2 tsp. baking soda
4 eggs	1/2 C. unsweetened cocoa powder
1 T. vanilla	2 C. oatmeal, divided
2 C. sugar	2 C. chocolate chips, divided

In large bowl, beat butter and sugars until creamy. Add eggs and vanilla; beat well. Add combined 4 cups flour and baking soda. Mix well. Divide dough evenly between 2 bowls. Add cocoa to one bowl and the remaining 1/4 cup flour to second bowl; mix well. Add 1 cup chocolate chips and 1 cup oatmeal to each bowl. Mix well. Cover with plastic wrap and refrigerate at least 2 hours. Heat oven to 375°. Remove small portions of each dough; keep remainder refrigerated. To shape cookies, combine 1 tablespoon of each dough, twisting doughs together to form a single cookie. Bake 10 to 12 minutes on ungreased cookie sheet until golden brown (centers of cookies will be soft). Cool 2 minutes; remove to wire racks. Makes about 4 dozen cookies.

CHOCOLATE CHIP OATMEAL COOKIES

Kristie Chisholm

1 C. butter or margarine	1/2 tsp. salt
1 C. sugar	1 tsp. vanilla
1 C. brown sugar	2 C. oatmeal
2 eggs	2 C. flour
1 tsp. soda	1 C. chocolate chips
1/2 tsp. baking powder	

Mix and drop by spoonfuls (about a walnut size) on a greased cookie sheet. Bake at 350° for 10 to 15 minutes.

LOW-FAT CHOCOLATE CHIP COOKIES

Dee Mrachek

2 C. flour	3/4 C. brown sugar
1 tsp. baking soda	1 tsp. vanilla
1 tsp. salt	1 egg
1 stick Imperial margarine	1/2 C. chocolate chips
3/4 C. sugar	

Bake at 375° for 9 to 11 minutes.

CHOCOLATE CHOCOLATE CHIP COOKIES

Marcus Paulus

2/3 C. Crisco	1 1/2 C. cocoa
1 1/2 C. brown sugar	1/2 tsp. salt
1 T. water	1/4 tsp. baking soda
1 tsp. vanilla	2 C. chocolate chips
2 eggs	

Preheat oven to 375°. Place aluminum foil on table to cool cookies on. Beat first four ingredients; add eggs. Add rest of ingredients, except chocolate chips and beat on low speed. Stir in chips. Place on ungreased cookie sheet (rounded tablespoon) 2" apart. Bake 7 to 9 minutes or until set. (Cookies will appear soft and moist.) Do not overbake. Cool 2 minutes on cookie sheet. Remove to foil and cool completely. Makes 3 dozen.

MARJ'S DOUBLE CHOCOLATE CHIP COOKIES

Laurie Boehmer

2 eggs, beaten	1 tsp. salt
2 C. brown sugar	1 tsp. soda
2 tsp. vanilla	1 C. sour milk
1 C. shortening	1/2 C. nuts
4 large T. cocoa	1 pkg. chocolate chips
3 1/3 C. flour	

Beat eggs, sugar until light and fluffy. Add vanilla and shortening and blend well. Add sifted dry ingredients alternately with milk. Add nuts and chips. Drop on greased cookie sheet 2" apart. Bake at 350° for 9 to 12 minutes. Frost while warm, if desired. Sweet milk can be used, if desired.

CHOCOLATE CHOCOLATE COOKIES

Lisa Anderson

CREAM WELL:

2/3 C. butter
1 1/2 C. white sugar

ADD:

2 eggs
1 C. cottage cheese
2 tsp. vanilla

SIFT:

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

1 tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. salt

ADD:

1/2 pkg. chocolate chips
1/2 pkg. butterscotch chips

Mix all ingredients together. Chill dough. Form into balls and roll into powdered sugar. Place on greased cookie sheet and bake 8 to 10 minutes at 350°.

CHOCOLATE COOKIES

Bev Ramker

1/2 C. vegetable oil	2 tsp. vanilla
4 oz. unsweetened chocolate, melted	1/2 tsp. salt
2 C. sugar	2 C. flour
4 eggs	2 tsp. baking powder

Mix chocolate, oil and sugar. Blend in eggs. Add vanilla. Sift dry ingredients and add. Chill several hours or overnight. Roll into balls. Drop in powdered sugar. Bake at 350°.

CHOCOLATE MARSHMALLOW CLOUDS

Jake Hemann

3 C. flour	1 C. butter
2/3 C. unsweetened cocoa powder	2 eggs
1/2 tsp. soda	2 tsp. vanilla
1 C. sugar	2 C. (12 oz.) miniature semisweet chocolate chips
1 C. brown sugar	8 oz. miniature marshmallows, frozen

Blend butter with sugars. Add eggs and vanilla. Add flour, cocoa and soda. Stir in chocolate chips. Batter will be stiff. Take 4 to 5 frozen marshmallows in the palm of your hand and cover them with a heaping tablespoon of dough. Wrap the dough around the marshmallow completely encasing them and forming a 2" diameter ball. Bake at 400° for 8 to 10 minutes. Cool on pan 2 minutes.

Until you are ready to assemble cookies just prior to baking, keep the marshmallows in the freezer, otherwise they will thaw too rapidly.

CHOCOLATE PIXIES

Luke Huebsch

1/4 C. margarine or butter	1/2 C. chopped walnuts or pecans
4 oz. unsweetened chocolate	
2 C. all-purpose flour	1/2 tsp. salt
2 C. sugar	4 eggs
	Powdered sugar

In a large saucepan over low heat, melt margarine and chocolate, stirring constantly until smooth. Remove from heat; cool slightly. Stir in remaining ingredients except powdered sugar and mix well. Cover with plastic wrap; refrigerate for at least 1 hour for better handling. Heat oven to 300°. Shape dough into 1" balls; roll each in powdered sugar, coating heavily. Bake at 300° for 13 to 18 minutes or until set. Immediately remove from cookie sheets. Cool completely. Makes 4 dozen cookies.

- | | |
|------------------------|--------------------|
| 1 C. white sugar | 1 tsp. soda |
| 1 C. brown sugar | 1 C. Rice Krispies |
| 1 C. margarine | 1 C. quick oats |
| 1 C. oil | 1 C. coconut |
| 1 egg | 1 C. chopped nuts |
| 1 tsp. cream of tartar | 3 1/2 C. flour |

Mix sugar, oleo, oil, egg and vanilla. Add flour and other dry ingredients. Make into balls and place on cookie sheet. Flatten with fork dipped into water. Bake at 350° for 10 to 12 minutes. Makes approximately 5 dozen.

FROSTED CREAMS

Irene Mullenbach

- | | |
|---|-----------------|
| 1 C. shortening | 1 tsp. soda |
| 1 1/2 C. sugar | 2 1/2 C. flour |
| 2 eggs | 1 tsp. salt |
| 1 tsp. vanilla | 1 tsp. cinnamon |
| 1 C. raisins, cook in water a few minutes | Chopped nuts |
| 1 C. warm water, in which raisins cooked | |

Cream shortening; add sugar gradually. Beat in eggs and vanilla. Bring raisins to a boil in a generous cup of water and simmer for a few minutes to plump. Drain raisins, saving 1 cup liquid. While still warm (not hot), add 1 teaspoon soda. Sift dry ingredients together; add alternately with soda liquid. Add raisins and nuts. Spread in a large jelly roll pan (11x17"). Bake at 350° for 30 minutes. Frost with cream cheese frosting when cool.

The dictionary is the only place that success comes before work.

GINGER COOKIES

Mary Hanke

2 1/2 C. flour
1 tsp. cinnamon
2 tsp. soda
1/2 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
Sift together 2 or 3 times.

1 C. sugar
3/4 C. shortening
1 egg
1/3 C. molasses

Cream together 1 cup sugar and 3/4 cup shortening. Add 1 egg and 1/3 cup molasses. Add dry ingredients 1/3 at a time. Roll dough into 1" balls and roll in sugar. Bake in 350° oven for 15 minutes.

MONSTER COOKIES

Noah Krabbe

CREAM:

3 eggs
1 stick margarine
1 C. brown sugar
1 C. white sugar

ADD:

1/2 C. M & M's
1 1/2 C. peanut butter
2 tsp. baking soda
4 1/2 C. oatmeal
3/4 C. chocolate chips

Cream first four ingredients. Add remaining ingredients. Mix well; drop by tablespoonfuls on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

CHUNKY OATMEAL MACADAMIA COOKIES

Eve Kenny

1-18.25 oz. pkg. yellow cake mix
1 C. flour
3/4 C. butter (1 1/2 sticks)
2 eggs

1 tsp. vanilla
1 C. quick cooking oatmeal
1 C. chopped macadamia nuts
1 C. white chocolate baking chips

Heat oven to 375°. Grease baking sheets. Place cake mix, flour, melted butter, eggs and vanilla in large bowl. Beat on low for 1 minute. Scrape sides of bowl. Increase speed and beat for 1 minute (dough will be thick). Fold in oatmeal, nuts and chips. Drop heaping teaspoons of dough 2" apart. Bake in 375° oven for 12 to 14 minutes.

OATMEAL ICE BOX COOKIES

Sheila Adams

- | | |
|------------------|--------------------|
| 1 C. shortening | 1 tsp. vanilla |
| 1 C. sugar | 1 tsp. soda |
| 1 C. brown sugar | 1 tsp. salt |
| 2 eggs | 3 C. quick oatmeal |
| 1 1/2 C. flour | |

Mix first three ingredients. Add remaining ingredients and form dough into rolls. Put in refrigerator overnight. Slice and bake next day at 350° for 10 to 12 minutes.

OATMEAL COOKIES

Jimmy Plotzke

- | | |
|--------------------|---------------------------------|
| 1 C. margarine | 1/2 tsp. baking powder |
| 1 C. brown sugar | 1 tsp. vanilla |
| 1 C. white sugar | 2 C. flour |
| 2 eggs | 2 C. oatmeal |
| 1 tsp. salt | 2 C. Rice Krispies cereal |
| 1 tsp. baking soda | 2 C. chocolate chips or raisins |

Cream margarine and sugars; add eggs and mix well. Add dry ingredients and flavorings. (Mix Rice Krispies in by hand.) Bake at 350° to 375° for 10 minutes on greased cookie sheet.

OATMEAL AND EVERYTHING COOKIE BARS

Katie Plotzke

- | | |
|----------------------------|-------------------------------|
| 14 oz. bag caramel candies | 1 1/2 C. brown sugar |
| 3 T. milk | 1 tsp. baking soda |
| 1 1/2 C. margarine | 1/2 tsp. salt |
| 2 C. flour | 1 1/2 to 2 C. chocolate chips |
| 2 C. oats | |

Heat oven to 350°. In large, microwave-safe bowl, melt the caramels and the milk in the microwave at medium power for 2 to 3 minutes, checking every 20 to 30 seconds. Stir and set aside. Melt the margarine and combine with flour, oats, brown sugar, baking soda and salt. Press a little more than half the mixture into a greased 9x13" pan. Sprinkle chocolate chips on top of mixture, then pour caramel over the chips. Top with remaining oat mixture. Bake 20 minutes. Cut into bars. (They freeze well.)

SUGAR COOKIES

Darlene Hemann

1 C. butter	1 tsp. soda
1 1/2 C. powdered sugar	1 tsp. cream of tartar
1 egg	Salt
1 tsp. vanilla	2 1/2 C. flour

Mix together and roll out to cut. These cookies do not need chilling before rolling out. Bake at 350°.

SUGAR COOKIES

Dorothy Popp

3 C. flour	2 tsp. baking powder
1 scant tsp. soda	1 C. margarine
1 tsp. vanilla	2 eggs, beaten
1 C. sugar	Scant 1/4 C. milk
1/2 tsp. salt	1 tsp. nutmeg

Mix flour, baking powder, soda, salt. Cut in margarine as for pie crust. Beat eggs; add sugar, vanilla, milk and nutmeg. Mix with flour mixture. Roll out and cut. Sprinkle with sugar or frost after baking. Bake at 375° until lightly browned. Lightly grease cookie sheet.

MABELLE KLEESPIES SUGAR COOKIES

Deb Evans

2 3/4 to 3 C. flour	1 C. sugar
2 tsp. cream of tartar	1 C. shortening
1 tsp. soda	2 eggs
1/2 tsp. salt	1 tsp. vanilla

Cream shortening until light. Then cream in sugar. Add eggs and vanilla. Add rest of dry ingredients. Mix until blended. Chill if desired. Roll dough into balls, place on greased cookie sheet. Flatten with sugared glass. Bake at 350° for 8 minutes for softer cookie or 10 minutes for crunchy cookie. We use colored sugar to flatten cookies.

SUGAR COOKIES

Kaitlyn Fox

- | | |
|-----------------------|--------------------------|
| 1 C. margarine | 1/2 tsp. cream of tartar |
| 1 C. powdered sugar | 1/2 tsp. soda |
| 1 egg | 1/4 tsp. salt |
| 1 tsp. vanilla | 2 1/4 C. flour |
| 1 tsp. almond extract | |

Cream margarine and sugar. Beat in egg, vanilla and almond. Add dry ingredients. Roll out. Bake at 350°.

SNICKERDOODLES

Kate Castek

- | | |
|------------------------|--------------------|
| 1 C. shortening | 1 tsp. baking soda |
| 1 1/2 C. sugar | 1/4 tsp. salt |
| 2 eggs | DIP: |
| 2 3/4 C. flour | 2 T. sugar |
| 2 tsp. cream of tartar | 2 T. cinnamon |

Mix shortening and sugar, add beaten eggs. Blend together dry ingredients and stir in. Chill dough. Shape into 1" balls and dip in sugar-cinnamon mixture. Bake on ungreased pan 8 to 10 minutes at 350°. Put about 2" apart as they will spread out some, puff up and then flatten out. Bake until edges turn light brown only. Do not overbake.

GINGER COOKIES

Marian Stibal

- | | |
|--------------------|-------------------------|
| 1 1/4 C. margarine | 4 1/4 C. unsifted flour |
| 2 C. sugar | 4 tsp. soda |
| 2 eggs | 2 tsp. cinnamon |
| 1/2 C. molasses | 2 tsp. ginger |

Bake at 350° for 8 minutes.

GINGER COOKIES

Glenda Ross

3/4 C. shortening	1/2 tsp. cloves
1 C. sugar	1 tsp. ginger
1/4 C. molasses	1 tsp. cinnamon
1 egg	1/2 tsp. salt
2 tsp. soda	Demerara sugar/sugar in the raw
2 C. flour	

Melt shortening. Cool slightly. Add sugar, molasses and eggs. Beat until smooth. Sift dry ingredients. Add to the first mixture. Chill. Form into 1 1/2 to 2" balls. Roll in the Demerara sugar or sugar in the raw. Flatten with the bottom of a glass. Sprinkle another layer of Demerara sugar over the top. Bake for 8 to 10 minutes on a greased cookie sheet.

GINGERSNAPS

Jolene Hemann

2/3 C. shortening	1/4 tsp. salt
1 C. sugar	2 tsp. soda
1 egg	1/2 tsp. ginger
4 T. molasses	1/2 tsp. cloves
2 C. flour	1 tsp. cinnamon

Mix in order. Roll a piece of dough the size of a walnut in white sugar. Place on cookie sheet. Bake at 400° for 8 to 10 minutes. They will puff up at first, then flatten into crinkled top. Makes 3 dozen.

DIPPED GINGERSNAPS

Shirley Penney

2 C. sugar	4 tsp. baking soda
1 1/2 C. vegetable oil	1 T. ground ginger
2 eggs	2 tsp. ground cinnamon
1/2 C. molasses	1 tsp. salt
4 C. flour	1-20 oz. pkg. almond bark

Combine sugar and oil. Beat well. Add eggs, one at a time, beating well after each addition. Stir in molasses. Combine dry ingredients; add to creamed mixture and mix well. Shape into 1" balls and roll in sugar. Place 2" apart on ungreased baking sheets. Bake at 350° for 10 to 12 minutes or until cookie springs back when touched lightly. Do not overbake. Melt almond bark as directed on package. Dip the cookies halfway and place on waxed paper.

GINGER CREAMS

Delores Niess

1/2 C. sugar	1/2 tsp. salt
1/2 C. hot water	1/2 tsp. ginger
1/4 C. shortening	1/4 tsp. cinnamon
1 egg	1/2 tsp. nutmeg
2 C. flour	1/2 tsp. cloves
1 tsp. baking soda	

FROSTING:

2 C. powdered sugar	2 to 3 T. milk
Dash of salt	1/2 tsp. vanilla
2 T. margarine or butter	

Heat oven to 375°. Grease (not oil) cookie sheets. In large bowl, combine first three ingredients. Stir in egg. Add remaining ingredients. Drop by rounded teaspoon 2" apart onto prepared cookie sheets. Bake at 375° for 10 to 15 minutes. Immediately remove from cookie sheet. Cool. Beat frosting ingredients until light and fluffy. Spread over cooled cookies.

GRANDMA FRANCES POPP'S MOLASSES COOKIES

Diane Plotzke

1 1/2 C. margarine	1 tsp. cloves
1 C. molasses	2 tsp. cinnamon
2 C. brown sugar	2 tsp. ginger
2 eggs	1 tsp. salt
4 3/4 C. flour	4 tsp. baking soda

Mix in order. Chill. Roll into balls and dip in sugar. Bake at 375° for 10 minutes on greased cookie sheet.

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

KOO KOO'S COOKIES

Mike and Kate Castek

3/4 C. margarine
1 C. sugar
1 large egg
4 T. molasses

SIFT TOGETHER:
2 C. flour
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger
1 tsp. baking soda

Cream margarine and sugar. Add egg and molasses. Sift dry ingredients together. Add to creamed ingredients. Chill. Roll into balls and roll in granulated sugar. Place on greased pans or non-stick cookie sheet. Bake in 350° oven for 5 to 8 minutes.

A family favorite...passed down through five generations.

ORANGE SLICE COOKIES

Dorothy Popp

1 C. margarine
1 C. brown sugar
1 C. white sugar
2 eggs
1 tsp. vanilla
2 C. flour

1/2 tsp. soda
1/2 tsp. salt
2 C. quick cooking oatmeal
3/4 C. coconut
1 1/2 C. orange slices, cut up

Thoroughly cream margarine and sugars. Add eggs, one at a time and beat well. Add vanilla, flour, soda and salt. Mix, then add oatmeal, coconut and candy. Roll into small balls. Put on greased cookie sheet. Press flat. Bake at 355° for 10 minutes.

Take about 1/2 cup of the flour, mix candy slices to help with the cutting and then the pieces so they don't stick together.

PEANUT BUTTER COOKIES

Kimberly Chisholm

1 C. butter or margarine
1 C. peanut butter
1 C. sugar
1 C. brown sugar
2 eggs

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

Mix and roll into walnut-size balls. Press with fork in an "X" on greased cookie sheet. Bake at 350° for 10 to 15 minutes.

REESE'S PEANUT BUTTER COOKIES

Dort Werner

1/2 C. margarine	1 1/4 C. flour
1/2 C. brown sugar	3/4 tsp. baking soda
1/2 C. sugar	1/2 tsp. salt
1 egg	Miniature Reese's peanut butter cups
1/2 C. peanut butter	
1/2 tsp. vanilla	

Blend margarine, brown sugar and sugar. Beat until fluffy. Add egg, peanut butter, vanilla, flour and baking soda and salt. Mix well. Roll into small balls. Put into miniature muffin pans. Bake 8 to 10 minutes at 350°. Do not overbake. As soon as you remove from oven, put mini Reese's cup in center of each cookie. Let set for 10 minutes, then remove from pans to finish cooling.

ORIGINAL GIRL SCOUT COOKIES

Michele Kittleson

1 C. butter, softened	2 C. flour
1 C. sugar	2 tsp. baking powder
2 eggs, slightly beaten	1/2 tsp. salt
2 T. milk	1 C. sugar
1 tsp. vanilla extract	

Preheat oven to 425°. Cream butter and 1 cup sugar in bowl until light and fluffy. Beat in eggs, milk and vanilla. Add mixture of sifted flour, baking powder and salt; mix well. Chill dough for 1 hour. Roll very thinly on lightly floured surface. Cut into 2" circles. Place on cookie sheets. Bake for 8 to 10 minutes or until light brown. Sprinkle with remaining 1 cup sugar. Makes 6 dozen.

HEATH COOKIES

Jean Bensed

1 yellow cake mix, dry	1 egg
1 stick margarine, softened	4 frozen Heath candy bars

Mix cake mix, egg and margarine until blended. Crush candy bars and mix in. Shape into 1" balls and flatten with a glass. Bake 10 to 12 minutes at 350° on ungreased cookie sheets. Makes about 2 1/2 dozen cookies.

NIEMAN MARCUS COOKIES

Gary, Barb, Travis and Taryn Francis

- | | |
|--|--------------------------------------|
| 1 C. sugar | 1 tsp. soda |
| 1 C. brown sugar | 1/2 tsp. salt |
| 1 C. butter | 1 tsp. baking powder |
| 2 eggs | 12 oz. chocolate chips |
| 1 tsp. vanilla | 1-8 oz. grated Hershey bar |
| 2 C. flour | 1 1/2 C. chopped pecans,
optional |
| 2 1/2 C. oatmeal, blend to a fine
powder in blender | |

Bake at 375° for 10 minutes.

This is "allegedly" the Nieman Marcus Cookie recipe that a woman thought she was paying \$2.50 for and it cost her \$2,500, so she said she would share it with everyone. Unfortunately, the females in our family have a sweet tooth.

TREASURE COOKIES (EGGLESS)

Katie Plotzke

- | | |
|--|------------------------------------|
| 1 1/2 C. graham cracker
crumbs | 1/2 C. margarine |
| 1/2 C. unsifted flour | 1 1/3 C. flaked coconut |
| 2 tsp. baking powder | 2 C. semi-sweet chocolate
chips |
| 1-14 oz. can sweetened
condensed milk | 1 C. chopped walnuts |

Mix graham cracker crumbs, flour and baking powder. In large bowl, beat sweetened condensed milk and margarine until smooth. Add graham cracker crumb mixture; mix well. Stir in coconut, chocolate chips and nuts. Drop onto lightly greased cookie sheet. Bake for 9 to 12 minutes at 375° or until lightly browned. Store loosely covered at room temperature.

A vacation is having nothing to do and all day to do it in.

CRUST:

2 C. flour
 1 C. brown sugar
 1/2 C. butter, softened
 1 C. whole pecan pieces

CARAMEL LAYER:

2/3 C. butter
 1/2 C. brown sugar
 1 C. milk chocolate chips

Heat oven to 350°. Combine all crust ingredients except pecans. Beat at medium speed, scraping bowl often, until well mixed and particles are fine (2 to 3 minutes). Press on bottom of 13x9" pan. Sprinkle pecans evenly over unbaked crust. In 1-quart saucepan, combine butter and brown sugar. Cook over medium heat, stirring constantly, until entire surface of mixture begins to boil. Boil 1 minute, stirring constantly. Pour evenly over pecans and crust. Bake 18 to 22 minutes or until entire caramel layer is bubbly. Remove from oven. Immediately sprinkle with chips; allow to melt slightly 2 to 3 minutes. Swirl chips leaving some whole for a marbled effect. Cool, cut into bars. Yield: 3 dozen.

CHOCOLATE MARSHMALLOW COOKIES

Kathy Fox

1/2 C. melted margarine	1/2 C. milk
1 C. brown sugar	1 tsp. vanilla
1 egg	2 C. flour
4 T. cocoa	1/2 tsp. soda
	1/2 tsp. salt

Drop by teaspoon on cookie sheet. Bake at 350°. When just about done, press 1/2 big marshmallow or 3 small marshmallows on top and return to oven for 1 to 2 minutes. Cool and frost.

FROSTING:

3 T. cocoa	1 tsp. vanilla
2 C. powdered sugar	1/2 C. melted margarine

Blend together. Do not cook. Frost cookies.

ALMOND BARK COOKIES

Brian Niess

- | | |
|--|---------------------------------|
| 1-36 oz. pkg. almond bark,
plain or caramel | 4 C. Rice Krispies |
| 1 C. nuts | 4 C. Quaker cereal |
| | 3 1/2 C. miniature marshmallows |

Melt almond bark in heavy saucepan on medium heat. Place all of the rest of the ingredients in large bowl. Pour melted almond bark over ingredients. Stir well. Drop by teaspoon full on waxed paper. Cool and store in airtight container.

GRANDMA FOX'S COCOA COOKIES

Deb Evans

- | | |
|-------------------------|---------------------|
| 1/3 C. oleo | 2 C. flour |
| 1 C. brown sugar | 1/3 C. cocoa powder |
| 2 eggs | 1/2 tsp. salt |
| 1/2 C. thick sour cream | 1 tsp. soda |
| 1 tsp. vanilla | 1/2 C. nuts |

Cream shortening, sugar and eggs. Add sour cream, dry ingredients, vanilla and nuts. Drop onto greased cookie sheet. When cool, frost with favorite chocolate frosting. Bake at 375° for 10 to 15 minutes.

GRANDMA'S FILLED COOKIES

Mary Hartogh

- | | |
|-------------------|------------------------|
| 1 egg | 1 tsp. soda |
| 1 C. sugar | 1 tsp. vanilla |
| 1/2 C. milk | 2 tsp. cream of tartar |
| 1/2 C. shortening | |

Roll out cookie dough on floured surface and cut out with round cookie cutter. Put on ungreased sheet, place 1 teaspoon of filling on it and top with another cookie.

FILLING:

- | | |
|----------------------|--------------|
| 1 C. chopped raisins | 1/2 C. water |
| 1/2 C. sugar | 1 tsp. flour |

Cook until thick.

PISTACHIO ICE BOX COOKIES

Florence Krones

1/2 C. butter or oleo, softened 1 1/2 C. flour
1 C. sugar 1/2 tsp. baking powder
1 tsp. vanilla 12 C. chopped shelled pistachios
1 egg

Cream butter and sugar. Add vanilla and egg, blend until smooth. Combine flour and baking powder; add to creamed mixture. Stir in pistachios. Shape dough into 2 rolls about 1 1/4" each in diameter. Wrap in waxed paper or plastic wrap; chill thoroughly. Cut into 1/4" thick slices. Bake at 400° for 6 to 7 minutes or until barely brown on edges.

Dough can be refrigerated up to 1 week. Good Christmas cookie.

COOKIE PIZZA

Carol Riley

1/2 C. butter 1/2 tsp. soda
3/4 C. brown sugar 1 C. rolled oats
1 egg 1 C. chocolate chips
1 tsp. vanilla 1/2 C. peanut butter chips
3/4 C. flour 1/2 C. M & M's
Pinch of salt

Mix above ingredients together. Form into the shape of a pizza on a greased pizza pan. Bake 13 to 15 minutes at 350°.

MINI MACS (COOKIES)

Max Dunlay

Vanilla wafers Red and yellow frosting
Chocolate mint cookies Coconut (tinted green)

Put frosting (catsup) on vanilla wafer (top bun). Put yellow frosting (mustard) on other wafer. Add coconut (lettuce) to frosting. Put chocolate cookie (hamburger) between wafer cookies. Eat and enjoy.

FRENCH APPLE SQUARES

John and Darlene Mayer

- | | |
|-----------------|--------------------------|
| 2 1/2 C. flour | 2/3 C. milk |
| 1 C. shortening | 1 can apple pie filling |
| 2 T. sugar | 1/2 tsp. lemon flavoring |
| 1 tsp. salt | 1 T. butter or margarine |
| 1 egg yolk | 1 beaten egg white |

Mix together the flour, shortening, sugar and salt. Blend in the beaten egg yolk with milk. Roll out half of the dough to fit the bottom of a jelly roll pan. Spread with the apple pie filling to which you have added the lemon flavoring. Dot with butter or margarine. Roll out the remaining dough and place it over the layer of apples. Brush with beaten egg white. Bake at 375° for 35 minutes. Glaze with a thin powdered sugar icing, if desired. Cut into squares to serve.

SOUR CREAM BANANA BARS

Judy Mobley

- | | |
|---|--------------------------|
| 1 1/2 C. sugar | 3 large bananas, approx. |
| 1 C. sour cream | 2 tsp. vanilla |
| 1/2 C. margarine or butter,
softened | 2 C. all-purpose flour |
| 2 eggs | 1 tsp. baking soda |
| 1 1/2 C. mashed bananas | 3/4 tsp. salt |
| | 1/2 C. chopped nuts |

Heat oven to 375°. Grease and flour jelly roll pan, 15 1/2x10 1/2x1". Mix sugar, sour cream, margarine and eggs in a large bowl on low speed. Occasionally, scrape edges of the bowl. Beat for 1 minute. Beat in bananas and vanilla on low speed for 30 seconds. Beat in flour, baking soda and salt on medium speed for 1 minute. Stir in the nuts. Spread the batter in the pan. Bake until light brown 20 to 25 minutes. Cool. Frost with Brown Butter Frosting. Cut into 2x1 1/2" bars. Yields 48 bars.

BROWN BUTTER FROSTING: Heat 1/4 cup margarine or butter over medium heat until delicate brown. Remove from heat. Mix in 2 cups powdered sugar. Beat in 1 teaspoon vanilla and 3 tablespoons milk until smooth and spreading consistency.

BLACK BOTTOM BANANA BARS

Gertrude Weinschenk

1/2 C. butter or margarine, softened	1 1/2 C. flour
1 C. sugar	1 tsp. baking powder
1 egg	1 tsp. baking soda
1 tsp. vanilla	1/2 tsp. salt
1 1/2 C. ripe bananas, mashed (about 3 medium bananas)	1/4 C. cocoa

In a mixing bowl, cream together butter and sugar. Add egg and vanilla. Beat until thoroughly combined. Blend in bananas. In a separate bowl, combine flour, baking powder, baking soda and salt. Add to creamed mixture and mix well. Divide batter in half. Add cocoa to half and spread into a greased 9x13x2" baking pan. Spoon remaining batter on top and swirl with a knife. Bake at 350° for 25 minutes or until the bars test done. Cool. Yield: 2 1/2 to 3 dozen.

BROWNIES

Donna Niess Israels

1 1/2 C. margarine	6 eggs
2 3/4 C. sugar	1 1/2 C. flour
1 1/2 tsp. vanilla	3/4 C. + 1 T. cocoa

Cream margarine, sugar and vanilla. Mix in eggs. Stir in flour and cocoa. Bake in jelly roll pan for 20 to 25 minutes at 350°.

BROWNIES

Becky Mauer

2 C. sugar	1/2 C. oil
2 C. flour	1 tsp. soda
1/2 tsp. salt	1/2 C. buttermilk*
4 T. cocoa	2 eggs, beaten
1/2 C. margarine	1 tsp. vanilla

Sift together sugar, flour and salt. In large bowl, add 4 tablespoons cocoa to sifted mixture. Bring to boil 1 cup water, 1/2 cup margarine, 1/2 cup oil. Then add to flour, sugar, cocoa and salt mixture. Beat. Put 1 teaspoon soda in 1/2 cup buttermilk and add to other. Add 2 beaten eggs, 1 teaspoon vanilla and 1/4 teaspoon salt. Pour into sheet cake pan. Bake at 350° for 18 to 20 minutes.

*Substitution for buttermilk: 3 tablespoons vinegar in milk. I substitute 1/2 cup margarine with 1/2 cup applesauce.

- | | |
|-------------------|-------------------------------|
| 1 stick margarine | 1 C. flour |
| 4 eggs | 1 can Hershey chocolate syrup |
| 1 C. sugar | 1/2 C. nuts, if desired |

Mix together and bake at 350° for 20 to 25 minutes in a 9x13" pan.

FROSTING:

- | | |
|-------------------|----------------------------------|
| 1 1/2 C. sugar | 1/3 C. half and half |
| 1 stick margarine | 1/2 pkg. (6 oz.) chocolate chips |

Mix all ingredients except the chocolate chips and bring to a rolling boil. Let boil for 30 seconds. Remove from heat and add 1/2 package chocolate chips. Beat until chips are melted and cooled a little. Pour on bars. Will set after it cools.

FUDGE BROWNIES

Dorothy Popp

- | | |
|----------------|------------------------|
| 1 C. margarine | 1 tsp. vanilla |
| 1/4 C. cocoa | 1 1/2 C. flour |
| 4 eggs | 1/2 tsp. salt |
| 2 C. sugar | 1/2 C. chopped walnuts |

Melt margarine, mix cocoa in. Beat eggs until thick. Add sugar gradually. Then add vanilla. Add margarine-cocoa mixture in with the flour and salt. Mix well and add nuts. Place in well-greased large jelly roll pan. Bake at 350° for 25 to 30 minutes. Frost while warm with your favorite frosting.

There is nothing wrong with the younger generation that twenty years won't cure.

GRANDMA'S BROWNIES

Heather Adams

1/2 C. butter
1 C. sugar
4 eggs
1 tsp. vanilla
1 C. + 1 T. flour
1/2 C. chopped nuts
1 lb. can Hershey's syrup

FROSTING:

6 T. butter
6 T. milk
1 1/2 C. sugar
1/2 C. chocolate chips

Beat butter, sugar and eggs together. Add vanilla, chocolate syrup, flour and nuts. Spread in greased jelly roll pan. Bake at 350° for 30 minutes. Cool.

FROSTING: Bring butter, milk and sugar to a boil. Boil for 1 minute. Remove from heat and add chocolate chips. Beat until smooth. Spread on brownies.

LAYERED BROWNIES

Dort Werner

1 pkg. brownie mix
2 eggs

2 tsp. vanilla
2-8 oz. Philadelphia cream cheese

Mix brownie recipe according to package. Put 1/2 of brownie mixture in bottom of 9x13" pan. Mix eggs, vanilla and Philadelphia cream cheese together and spread over first brownie layer. Top with remaining brownie mixture. Bake according to brownie box.

MARGIE'S BROWNIES

Margie Indra

2 sticks melted margarine
2 C. sugar
1/2 C. cocoa powder

4 eggs (leave out 1 egg if you
want brownies chewier)
1 1/2 C. flour

Mix and bake 30 minutes at 350°.

FROSTING:

1 to 1 1/2 C. powdered sugar
1/4 C. cocoa powder

1 stick soft butter or margarine
Milk until right consistency

Mix and frost.

BUTTERMILK BROWNIES

Jane Krabbe

2 C. sugar	FROSTING:
2 C. flour	1/2 C. oleo
1/4 tsp. salt	2 T. cocoa
1 C. water	2 T. milk
1/3 C. Wesson oil	1 3/4 C. powdered sugar
1/2 C. oleo	1 tsp. vanilla
2 1/2 T. cocoa	
2 eggs	
1 tsp. vanilla	
1 tsp. soda	
1/2 C. buttermilk	

BROWNIES: Mix sugar, flour and salt together. Bring water, oil and oleo to boil in a pan and add to first mixture. Add cocoa, eggs, vanilla and buttermilk with soda already dissolved in the buttermilk. Pour into greased and floured 13x9" pan. Bake at 400° for 30 minutes.

FROSTING: The first 3 frosting ingredients should be boiled together for 1 minute. Stir in powdered sugar and vanilla. Frost cake while still warm.

PEANUT BUTTER MARBLED BROWNIES

Shirley Penney

1 C. margarine, softened (2 sticks)	3/4 C. cocoa
2 C. sugar	1 1/4 C. flour
2 tsp. vanilla	1/2 tsp. baking powder
3 eggs	1/4 tsp. salt
	1 C. chocolate chips

Heat oven to 350°. Grease a 9x13" pan. Prepare peanut butter filling. Stir together margarine, sugar and vanilla. Add eggs and beat well. Add cocoa, flour, baking powder and salt. Stir in chips. Remove 1 cup batter. Pour remaining batter into pan. Spread peanut butter filling over surface. Drop reserved chocolate batter by teaspoonfuls over filling. Using knife, gently swirl for marbled effect. Bake 35 to 40 minutes or until toothpick inserted in center comes out almost clean.

PEANUT BUTTER FILLING: Beat 2-3 ounce packages of cream cheese, 1/2 cup peanut butter, 1/4 cup sugar, 1 egg and 2 tablespoons milk until smooth and creamy. Yields about 36 bars.

PEANUT BUTTER BROWNIES

Mary Dunlay

- | | |
|-------------------------------------|--|
| 3 eggs | FILLING: |
| 1 C. butter or margarine,
melted | 2-8 oz. pkgs. softened cream
cheese |
| 2 tsp. vanilla | 1/4 C. sugar |
| 2 C. sugar | 1/2 C. peanut butter |
| 1 1/4 C. flour | 1 egg |
| 3/4 C. cocoa | 1 T. milk |
| 1/2 tsp. baking powder | |
| 1 C. milk chocolate chips | |

In large mixing bowl, combine eggs, butter and vanilla. Combine dry ingredients; add to egg mixture and mix well. Stir in chocolate chips. Set aside 1 cup for topping. Spread remaining batter in greased 9x13" pan. In small bowl, beat cream cheese, peanut butter and sugar until smooth. Add egg and milk, beating on low until just combined. Carefully spread over batter. Drop reserved batter by tablespoon over filling. Cut through batter with a knife to swirl. Bake at 350° for 35 to 40 minutes or until toothpick inserted in center comes out clean. Refrigerate until serving.

ALMOST CANDY BARS

Michele Kittleson

- | | |
|--|--|
| 1/2 C. margarine or butter | 1 C. coconut |
| 1 pkg. devil's food cake mix | 1 C. chopped nuts |
| 6 oz. pkg. (1 C.) butterscotch
chips | 14 oz. can sweetened
condensed milk (not
evaporated) |
| 6 oz. pkg. (1 C.) semisweet
chocolate chips | |

Heat oven to 350°. In large bowl, cut margarine into cake mix with fork or pastry blender until crumbly. Sprinkle evenly over bottom of 15x10" jelly roll pan; press lightly. Sprinkle with butterscotch chips, chocolate chips, coconut and nuts. Pour sweetened condensed milk over all ingredients. Bake at 350° for 20 to 30 minutes or until light and golden brown. Cool completely. Cut into bars. Makes 48 bars.

CHERRY BARS

Delores Niess

- | | |
|----------------|--------------------------|
| 1 C. butter | 3 C. flour |
| 1 3/4 C. sugar | 1/4 C. milk |
| 4 eggs | 1 1/2 tsp. baking powder |
| 1 tsp. vanilla | 1 can cherry pie filling |

Cream butter, sugar, eggs and vanilla. Add flour, milk and baking powder. Pour 3/4 batter into a greased jelly roll pan. Spread cherry filling over batter. Dot rest of batter on top. Bake at 350° for 45 minutes or until lightly browned. Drizzle a powdered sugar frosting over the top of cooled bars.

GRANDMA WERNER'S CHERRY BARS

Dort Werner

- | | |
|--------------------------|---------------------------------|
| 1 C. margarine | FROSTING: |
| 1 3/4 C. sugar | 3 oz. Philadelphia cream cheese |
| 4 eggs | 3/4 stick margarine, softened |
| 1 tsp. vanilla | 1 tsp. milk |
| 1 1/2 tsp. baking powder | 1 tsp. vanilla |
| 3 C. flour | 1 3/4 C. powdered sugar |
| 1 can cherry pie filling | |

Cream together margarine and sugar; add eggs, one at a time. Then mix in vanilla and baking powder to mixture and last add flour. Put 2/3 of batter into 10x15" cookie sheet (with sides). Spread 1 can cherry pie mix over batter. Drop by teaspoons the remaining batter over cherry pie filling. (This will not cover all cherry pie filling.) Spread "slightly" with spoon edge. Bake at 350° for 30 minutes. Cool. Then drizzle frosting over bars.

May add more milk if frosting seems too thick.

The happiness of your life depends upon the quality of your thoughts.

O'HENRY BARS

Judy Mayer
Sonia Mayer

- | | |
|--------------------|----------------------|
| 2/3 C. margarine | 3 tsp. vanilla |
| 1 C. brown sugar | Pinch of salt |
| 4 C. oatmeal | 1 C. chocolate chips |
| 1/2 C. white syrup | 2/3 C. peanut butter |

Cream together first two ingredients. Then add the next four ingredients. Press into greased pan. Bake at 350° for 12 to 15 minutes. Cool and spread with melted chips and peanut butter.

NO-BAKE CEREAL BARS

Jane Roggensack

- | | |
|--------------------------|-----------------------------|
| 4 C. Cheerios | 1 C. light corn syrup |
| 2 C. crisp rice cereal | 1 C. sugar |
| 2 C. dry roasted peanuts | 1/2 C. creamy peanut butter |
| 2 C. M & M's | 1 tsp. vanilla |

In a large bowl, combine the first four ingredients; set aside. In a saucepan, bring corn syrup and sugar to a boil, stirring frequently. Remove from the heat; stir in peanut butter and vanilla. Pour over cereal mixture and toss to coat evenly. Spread into a greased 15x10" baking pan. Cool. Cut into 3x3" bars.

CHEWY GRANOLA BARS

Larry Clark

- | | |
|-------------------------|--------------------------------|
| 1 C. brown sugar | 2/3 C. peanut butter |
| 1/2 C. light corn syrup | 1/2 C. margarine, melted |
| 2 tsp. vanilla | 3 C. quick-cooking rolled oats |
| 1/2 C. coconut | 1/2 C. sunflower nuts |
| 1/2 C. raisins | 1/3 C. wheat germ |
| 2 tsp. sesame seed | 1 C. carob chips |

Heat oven to 350°. Grease 13x9" pan. Mix in large bowl the brown sugar, peanut butter, corn syrup, butter and vanilla. Blend well. Stir in remaining ingredients. Press mixture evenly into pan. Bake at 350° for 15 to 20 minutes or until light golden brown. Cool. Makes 24 bars.

CHOCOLATE REVEL BARS

Shelly Counsell

Kris Sprau

1 C. butter or margarine	FILLING:
2 C. brown sugar	1-12 oz. pkg. chocolate chips
2 eggs	1-15 oz. can sweetened
2 tsp. vanilla	condensed milk
2 1/2 C. flour	2 tsp. vanilla
1 tsp. baking soda	2 T. butter
1 tsp. salt	1/2 tsp. salt
3 C. quick oatmeal	1 C. chopped nuts

Cream butter and sugar until light and fluffy. Mix with eggs and vanilla. Sift flour, soda and salt. Stir in oatmeal and add ingredients to creamed mixture. Spread 2/3 of this oatmeal mixture in the bottom of a jelly roll pan (11x15"). Cover with filling. Dot the remaining oatmeal mixture on top of the chocolate layer. Bake 25 to 30 minutes at 350°.

DOUBLE CHOCOLATE CRUMB BARS

Judy Mobley

1/2 C. oleo	1/4 tsp. baking powder
3/4 C. sugar	1/4 tsp. salt
2 eggs	Miniature marshmallows
1 tsp. vanilla	1-6 oz. pkg. chocolate chips
3/4 C. flour	1 C. peanut butter
2 tsp. cocoa	1 1/2 to 2 C. Rice Krispies

Cream together oleo and sugar. Beat in eggs and vanilla. Sift together flour, cocoa, baking powder and salt. Stir into egg mixture. Spread into bottom of 9x13" cake pan. Bake 15 to 20 minutes at 325°. Remove from oven and pour enough marshmallow to cover top of the bars. Bake 3 minutes more. Melt chips and peanut butter. Stir in Rice Krispies and spread over the baked bars. Cool and cut into bars.

Being young is a fault which improves daily.

DREAM BARS

Carol Milton

- | | |
|------------------|--------------------|
| 1 C. flour | 1/3 C. brown sugar |
| 1/2 C. margarine | |

Preheat oven to 350°. Mix well and pat into 9x13" pan. Bake for 10 minutes. Remove from oven and spread with the following mixture.

- | | |
|----------------------|---------------------|
| 2 eggs, well beaten | 2 T. flour |
| 1 1/4 C. brown sugar | 3/4 C. chopped nuts |

Bake 20 minutes more. Cool. Sift powdered sugar over the top and cut into squares.

LUCKY CHARM BARS

Sady Dunlay

- | | |
|--------------------------|--------------------------|
| 1 C. peanut butter chips | 3 T. margarine or butter |
| 1 C. vanilla milk chips | 7 C. Lucky Charms |
| 1/2 C. light corn syrup | |

Grease 10x15" pan. Heat chips, corn syrup and margarine in large saucepan over medium heat, stirring constantly until heated. Remove from heat. Stir cereal until evenly coated. Press in pan with buttered spatula.

M & M OAT BARS

Jonathan Kittleson

- | | |
|----------------------------|-------------------------------------|
| 1/2 C. butter, softened | 2 C. quick-cooking oats |
| 1 C. packed brown sugar | 1-14 oz. pkg. caramels |
| 1 egg | 3 T. water |
| 1 tsp. vanilla extract | 1 C. mini-semisweet chocolate chips |
| 1 1/4 C. all-purpose flour | 1 C. chopped walnuts |
| 1/2 tsp. baking soda | 1 C. plain M & M's |
| 1/2 tsp. salt | 3 oz. white confectionary coating |

In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine flour, baking soda and salt; add to the creamed mixture. Stir in oats. Press into greased 15x10x1" baking pan. Bake at 350° for 10 to 15 minutes or until golden brown. Cool on a wire rack. In a microwave-safe bowl, melt caramels and water. Spread over crust. Sprinkle with chips, nuts and M & M's. Gently press into caramel mixture. Melt confectionary coating, drizzle over top. Cut into bars. Yield: 6 dozen.

MERRY BERRY CHEESE BARS

Sullivan's special friend, Carol

- | | |
|-------------------------------------|--|
| 2 C. flour | 1-14 oz. can Eagle Brand |
| 1 1/2 C. oats | sweetened condensed milk |
| 3/4 C. + 1 T. packed brown sugar | 1/4 C. ReaLemon lemon juice from concentrate |
| 1 C. butter or margarine, softened | 1-16 oz. can whole berry cranberry sauce |
| 1-8 oz. pkg. cream cheese, softened | 2 T. cornstarch |

Preheat oven to 350°. With mixer beat flour, oats, 3/4 cup sugar and butter until crumbly. Set aside 1 1/2 cups mixture. Press remaining mixture on bottom of greased 9x13" baking pan. Bake 15 minutes or until light brown. With mixer, beat cheese until fluffy. Gradually beat in condensed milk until smooth, stir in lemon juice. Spread over baked crust. Combine cranberry sauce, cornstarch and remaining 1 tablespoon brown sugar. Spoon over cheese layer. Top with reserved crumb mixture. Bake 45 minutes or until golden. Cool and cut into bars. Enjoy! Refrigerate leftovers.

OATMEAL CARMELITAS

Luke Huebsch

CRUST:

- 2 C. all-purpose flour
- 2 C. quick-cooking rolled oats
- 1 1/2 C. firmly packed brown sugar
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 1/4 C. margarine or butter, softened

FILLING:

- 1-12.5 oz. jar (1 C.) caramel ice cream topping
- 3 T. all-purpose flour
- 1-6 oz. pkg. (1 C.) semi-sweet chocolate chips
- 1/2 C. chopped nuts

Heat oven to 350°. Grease 13x9" pan. In large bowl, blend all crust ingredients at low speed until crumbly. Press half of crumb mixture, about 3 cups, in bottom of greased pan. Reserve remaining crumb mixture for topping. Bake at 350° for 10 minutes. Meanwhile, in small bowl, combine caramel topping and 3 tablespoons flour; set aside. Sprinkle warm crust with chocolate chips and walnuts. Drizzle evenly with caramel mixture, sprinkle with reserved crumb mixture. Return to oven and bake an additional 18 to 22 minutes or until golden brown. Cool completely. Refrigerate for 1 to 2 hours or until filling is set. Cut into balls. Makes 36 bars.

PINEAPPLE BARS

Ginger Meirick

CRUMB:

- | | |
|------------------------|-------------------|
| 1 C. brown sugar | 1/2 C. butter |
| 1 1/4 C. quick oatmeal | Salt |
| 1 1/4 C. flour | 1 small tsp. soda |

Put half of this in bottom of cake pan.

MIX:

- | | |
|-------------------------|-----------------|
| 1 can crushed pineapple | 2 T. cornstarch |
| 1 C. sugar | 1/3 C. water |

Cook until thick and spread over crumb mixture. Then put the other half of crumb mixture on top. Bake at 350° for 20 minutes.

PUMPKIN BARS

Shelly Counsell

- | | |
|------------|---------------|
| 2 C. sugar | 1 can pumpkin |
| 1 C. oil | 4 eggs |

Mix together well, then add:

- | | |
|----------------------|------------------------------|
| 2 C. flour | 1 1/2 tsp. pumpkin pie spice |
| 1 tsp. baking soda | 1 tsp. cinnamon |
| 2 tsp. baking powder | |

Bake at 350° for 25 to 30 minutes. Frost with 1 package cream cheese, 1 stick butter and 3 cups powdered sugar.

*When a child is sad and worried
And thinks life isn't worth a bug,
Don't prescribe a pick-up tonic,
when all that's needed is a loving hug.*

PUMPKIN BARS

Zachary Anderson

- | | |
|---------------------------------------|---------------------|
| 2 C. sugar | 2 C. flour |
| 4 eggs | 2 T. baking powder |
| 1 can pumpkin | 1 tsp. baking soda |
| 3/4 C. butter or margarine,
melted | 1/2 tsp. cinnamon |
| | 1 C. nuts, optional |

FROSTING:

- | | |
|--------------------|---------------------|
| 3 oz. cream cheese | 1 T. milk |
| 6 T. butter | 3 C. powdered sugar |
| 1 tsp. vanilla | |

Mix sugar, eggs, pumpkin and butter; then add rest of ingredients. Bake in 11x17" cookie sheet/pan. Bake at 325° for 25 minutes. Cool then frost.

PUMPKIN BARS

Noah Krabbe

- | | |
|-------------------------------|-------------------------------|
| 2 C. flour | CREAM CHEESE FROSTING: |
| 2 tsp. baking powder | 3 oz. pkg. soft cream cheese |
| 1 tsp. soda | 1/2 stick margarine |
| 1/2 tsp. cinnamon | 1 tsp. vanilla |
| 2 C. sugar | 1 tsp. milk |
| 4 eggs | 1 3/4 C. powdered sugar |
| 2 C. pumpkin | |
| 1 C. oil | |
| 1/2 C. chopped nuts, optional | |

Sift dry ingredients including sugar into a mixing bowl. Add slightly beaten eggs, pumpkin and oil. Mix well. Bake at 350° in greased and floured 9x13" pan for 25 minutes.

FROSTING: Mix to smooth consistency.

Life is an exciting book, and every year starts a new chapter.

PUMPKIN BARS

Margaret Mayer

- | | |
|--------------------------------------|----------------------|
| 1 C. cooking oil | 2 tsp. baking powder |
| 2 C. sugar | 1/2 tsp. salt |
| 4 eggs | 2 C. flour |
| 1-303 can pumpkin or
2 C. pumpkin | 1 tsp. soda |
| 2 tsp. cinnamon | 1 C. nuts |

Mix all together and bake in a 325° oven for 30 minutes. Cool and frost with:

- | | |
|-------------------------|---------------------|
| 3 oz. pkg. cream cheese | 2 C. powdered sugar |
| 1 tsp. milk or cream | 1 tsp. vanilla |
| 6 T. oleo | Dash of salt |

RAISIN FILLED BARS

Angie Werner

- | | |
|----------------|--------------|
| 2 C. raisins | 1/2 C. sugar |
| 1 1/2 C. water | |

Bring to boil. Add 3 tablespoons cornstarch dissolved in 3 tablespoons water. Cook until thickened. Add 1 teaspoon vanilla. Mix 1 cup brown sugar, 2 cups oatmeal, 1 1/2 cups flour, 1 teaspoon soda, 1/2 teaspoon salt into 1 cup melted butter. Pour 1/2 mixture into 9x13" pan. Cover with raisin mixture. Top with last 1/2 mixture. Bake at 350° for 30 minutes. Cool on rack and cut into bars.

RICE KRISPIE FUDGE BARS

Carol Milton

- | | |
|-------------------------------|---------------------|
| 1-12 oz. pkg. chocolate chips | 2 tsp. vanilla |
| 1/2 C. light corn syrup | 1 C. powdered sugar |
| 1/2 C. margarine | 4 C. Rice Krispies |

Combine chips, margarine and corn syrup. Stir over low heat until melted and smooth. Stir in vanilla and powdered sugar. Add cereal. Spread in 9x13" pan and chill until firm. Cut into squares. Store in refrigerator.

SALTED NUT ROLL

Peg Denner

1-18.5 oz. pkg. yellow cake mix, dry
1/3 C. margarine
1 egg
3 C. mini-marshmallows

TOPPING:
2/3 C. light corn syrup
1/4 C. margarine
2 tsp. vanilla
1-12 oz. pkg. peanut butter chips
2 C. Rice Krispies
2 C. salted nuts

Mix together cake mix, margarine and egg. Put into 9x13x2" greased pan. Bake at 350° for 8 to 12 minutes. Remove and sprinkle with 3 cups marshmallows. Return to oven for 1 to 2 minutes or until marshmallows begin to puff. Cool.

TOPPING: Combine first four ingredients - syrup, margarine, vanilla and peanut butter chips. Heat until smooth. Add Rice Krispies and peanuts. Mix together and pour over crust and marshmallows. Spread and chill. Cut into bars.

THUNDER BUTTER BARS

Janet Popp

2 C. sugar
4 eggs
1 1/2 C. flour
1/4 tsp. salt
7 oz. jar marshmallow creme

1 C. butter/margarine
1 tsp. vanilla
1 1/2 C. coconut
1 1/2 C. chopped nuts

FROSTING:

2 1/2 C. powdered sugar
1/4 C. butter, softened
Dash of salt

1/4 C. milk
1/4 C. cocoa

Cream sugar, butter, eggs and vanilla. Add flour, coconut, salt and nuts, mixing well. Spread into greased and floured 10x15" pan. Bake at 350° for 25 to 30 minutes. Remove from oven. Spread with marshmallow creme. Cool well. Frost.

FROSTING: Beat all ingredients together until smooth and creamy. Spread on cooled bars.

MAIN DISHES



Jake Hemann
Grade 5

BEEF CHOP SUEY

Mary Lou Kennedy

- | | |
|-----------------------------------|---------------------------------|
| 1 1/2 lbs. diced beef | 2 T. cornstarch + 1/4 C. water, |
| 2 T. oil | blend |
| 6 T. soy sauce | 1-10 oz. sliced water chestnuts |
| 1 C. water | 1-#2 can bean sprouts, drained |
| 1 large bunch celery, 1/2" pieces | 1-2 oz. can mushrooms |
| 1 small onion, chopped | Seasonings |

Brown meat in oil. Add water and soy sauce. Simmer 1 hour. Add celery, onion and simmer 1 1/2 hours. Add cornstarch and water to above. Add rest, heat through. Season and serve over rice or noodles.

BEEF STROGANOFF

Teresa Shaw

- | | |
|---|-------------------------------|
| 1 lb. round steak, cut in narrow strips | 4 oz. can mushrooms, optional |
| 2 T. margarine or oil | 1 1/4 C. hot water |
| 1/2 C. onion, chopped | 1 to 2 beef bouillon cubes |

Brown meat in oil. Add onions and mushrooms. Cook until onions are tender. Mix hot water and bouillon cubes and add to meat. Season with salt and pepper. Simmer until meat is tender, approximately 1 hour. Just before serving, add 1/2 cup buttermilk or plain yogurt. Mix the buttermilk or yogurt with 2 tablespoons flour. Cook for 3 to 5 minutes. Serve over rice or noodles.

BEEF STROGANOFF

Cindy McCoy

- | | |
|---------------------------|---|
| 1/2 lb. mushrooms, sliced | 1 1/2 lb. sirloin steak, cut in thin strips |
| 1 large onion, sliced | |
| 6 T. butter | 2 C. hot beef stock |
| Salt and pepper | 1/2 C. sour cream |

Sauté mushrooms and 2 tablespoons butter, remove mushrooms and brown the onions. Set aside onions and add remaining butter to the pan. Flour strips of steak and brown in butter. Add 2 more tablespoons of flour and the beef stock to make a gravy. Put meat, mushrooms and onion in casserole dish and pour over the gravy. Cover tightly and cook in slow oven for 60 minutes. A few minutes before serving, stir in sour cream.

BEEF TERIYAKI

Sr. Lenore Ostdiek

- | | |
|------------------------------|------------------|
| 1 large clove garlic, mashed | 1 T. brown sugar |
| 1 tsp. ground mustard | 1/3 C. soy sauce |
| 1 tsp. salad oil | 2 T. water |

Mix all ingredients. Use to marinate roast 5 to 6 hours. Turn roast every hour while it marinates. Broil roast in oven or on grill.

BULGOGI

Kaleb Ross

(KOREAN)

- | | |
|-------------------------------------|--------------------|
| 6 lbs. top sirloin, cut into strips | 1 C. sugar |
| 1 C. soy sauce | 1 C. chopped onion |
| 1/2 C. sesame oil | 1 T. minced garlic |
| 1 C. green onion, chopped | |

Mix sauce ingredients well. Add meat. Marinate overnight. (I have marinated it for 3 to 4 hours and had it work well.) Cover a grill grate with foil. Grill meat over a charcoal fire or place strips in a foil baking pan and cook over a charcoal fire.

BEST EVER POT ROAST

Marilynn Reis

- | | |
|------------------------------|--------------------------|
| 2 to 4 lb. pot roast | 1 env. Lipton onion soup |
| 1 can cream of mushroom soup | |

Pour mushroom soup over roast. Sprinkle with dry onion soup. Bake at 325° oven for 2 1/2 to 3 hours. Makes own gravy.

There is no greater happiness than that which comes from sharing.

LONE-STAR POT ROAST

Kathy Fox

- | | |
|---|-------------------------------|
| 1-3 to 3 1/2 lb. boneless
beef chuck roast | 2 T. taco seasoning mix |
| 1-14 oz. can tomatoes with
liquid, cut up | 2 tsp. beef bouillon granules |
| 1-4 oz. can chopped green
chilies | 1 tsp. sugar |
| 2 T. cooking oil | 1/4 C. cold water |
| | 3 T. flour |

In a Dutch oven, brown roast in oil. Combine tomatoes, chilies, taco seasoning, bouillon and sugar; pour over the roast. Cover and simmer 2 to 2 1/2 hours or until meat is tender (325°). Remove roast to a platter and keep warm. For gravy, pour 2 cups pan juices into a saucepan. Combine the cold water and flour; stir until smooth. Add to juices and cook and stir over high heat until thickened and bubbly, about 3 minutes. Slice roast. Serve with gravy. Yield: 6 to 8 servings.

AMANA SWISS STEAK

Mike Castek

- | | |
|----------------------|------------------------|
| 1 1/2 lbs. lean beef | Pepper to taste |
| 1 1/2 T. shortening | 1/4 C. vinegar |
| 1/4 C. flour | 1 medium onion, sliced |
| 3/4 tsp. salt | |

Dredge flour, salt and pepper into steak. Melt shortening and brown steak. Add vinegar and cook until dry. Add onions and cover with water. Simmer until tender, about 2 hours. Thicken liquid with flour before serving, if desired. Water may be added if necessary.

BURRITO SUPREME

Jean Bensend

- | | |
|----------------------------|------------------------------|
| 1 lb. hamburger | 1 C. mushroom soup |
| 1 pkg. taco seasoning, dry | 2 C. shredded Cheddar cheese |
| 15 oz. can tomato sauce | 1 pkg. flour tortillas |
| 8 oz. sour cream | |

Cook and drain hamburger. Stir in taco seasoning and tomato sauce. Place seasoned beef on tortillas and roll up. Place in 9x13" pan. Mix sour cream and soup together, pour over filled tortillas. Sprinkle Cheddar cheese on top. Bake at 350° for 30 to 60 minutes.

BEEF STROGANOFF HOT DISH

Kimberly Niichel

- | | |
|------------------------------|----------------------------------|
| 2 lbs. ground beef | 2 cans vegetarian vegetable soup |
| Onion to taste | 1 C. sour cream |
| 1 can cream of mushroom soup | 2 cans baking powder biscuits |

Preheat oven to 350°. Brown hamburger in large skillet with onion. Add soups and mix until hot. Add sour cream and blend in well. Pour into 9x13" pan and top with biscuits. Bake at 350° for 25 to 30 minutes or until biscuits are golden brown.

BBQ HAMBURGER PATTIES

Granny Jan

- | | |
|--|-------------------------------|
| 4 lb. hamburger | 3/4 C. crushed cracker crumbs |
| 1 pkg. Lipton onion soup mix | 3 eggs |
| 4 slices bread, soaked in
1 1/4 C. milk | 1 1/2 tsp. celery salt |

Crumble bread and soak in milk. Add eggs and the rest. Mix well. Form into patties. Brown patties on both sides in a skillet. Place in baking pan. Pour sauce over.

SAUCE:

- | | |
|----------------------|-----------------------------|
| 1 1/2 C. brown sugar | 3/4 C. Worcestershire sauce |
| 3 T. vinegar | 1 1/2 C. ketchup |
| 3 tsp. dry mustard | |

Pour over browned patties. Cover with foil. Bake 1 hour in 350° oven.

CHEESEBURGER CASSEROLE

Kris Sprau

- | | |
|-----------------------------|------------------|
| 1 lb. ground beef | 2 C. water |
| 1 C. Velveeta cheese | 1 tsp. Mrs. Dash |
| 2 C. wide noodles, uncooked | 3 T. catsup |

Brown meat lightly in skillet or microwave. Add remaining ingredients and stir. Cover and bring to boil. Reduce heat and simmer 20 to 30 minutes. Stir occasionally and add more water if needed.

IMPOSSIBLE CHEESEBURGER PIE

Jacob Seter

- | | |
|--------------------|----------------------------------|
| 1 lb. ground beef | 1 C. milk |
| 1 C. chopped onion | 3 eggs |
| 1/2 tsp. salt | 3/4 C. Bisquick |
| 1/4 tsp. pepper | 1 1/2 C. shredded Cheddar cheese |

Heat oven to 400°. Grease 9" pie plate. In large skillet, brown ground beef and onion; drain. Stir in salt and pepper. Spread in pie plate, sprinkle with 1 cup cheese. Beat 1 cup milk, 3 eggs and 3/4 cup Bisquick with electric mixer on high for 1 minute. Pour into pie plate. Bake 25 minutes. Sprinkle with remaining 1/2 cup cheese. Bake 5 minutes longer.

CHEESEBURGER RICE

Alix Paulus

- | | |
|---------------------------|----------------------|
| 1 lb. hamburger, browned | 2 T. mustard |
| 2 tsp. dried onion flakes | 2 C. rice, uncooked |
| 2 C. water | 1 C. shredded cheese |
| 2/3 C. ketchup | |

Brown hamburger with onions added. Stir in water, ketchup and mustard. Bring to a boil. Stir in rice, cover and remove from heat. Let stand 5 minutes. Fluff with a fork. Spread cheese over top of mixture and cover. Let stand until cheese melts. Serve with dill pickle and chips.

GOOEY ENCHILADAS

Kate Castek

- | | |
|-----------------------------|------------------------------|
| 1 lb. ground beef | 1 can cream of chicken soup |
| Onion to taste | 1 lb. grated longhorn cheese |
| 8 oz. sour cream | 12 soft tortillas |
| 1 can chopped chili peppers | 8 oz. cottage cheese |

Brown beef and onion. Roll beef and about 3/4 of the cheese in flour tortillas. Place side by side in a lightly greased 9x13" pan. Blend everything else in blender and pour over tortillas. Sprinkle with balance of longhorn cheese. Bake at 400° until all cheese is melted and bubbling.

SOUTH OF THE BORDER ENCHILADAS

Becky Mauer

- | | |
|----------------------------------|--|
| 1 1/2 lbs. ground beef | 1-8 oz. jar pasteurized cheese spread |
| 1 pkg. taco seasoning mix | |
| 1-12 oz. can tomato paste | 1-4 oz. can chopped green chilies |
| 1 C. water | (green peppers can be used in place of chilies so it isn't so hot) |
| 1/2 C. chopped onion | |
| 1 tsp. salt | |
| 12 flour tortillas (8" diameter) | |

Brown ground beef. Drain fat. Stir in taco mix, tomato paste, water, onion and salt. Simmer 15 to 20 minutes. Spoon 2 to 3 tablespoons meat on each tortilla. Roll tightly and place in 9x13" baking dish. Spread cheese over the top. Sprinkle with green chilies. Bake 25 to 30 minutes. Makes 12 enchiladas.

FLAT JACKS

Mary Jo Ruehlow

- | | |
|--|--|
| 2 tubes crescent rolls | 1 lb. ground beef, browned and drained |
| 1 1/2 C. shredded cheese (Cheddar or Jack) | Onions, optional |
| 3/4 C. barbeque sauce | Mushrooms, optional |

Press crescent rolls on a cookie sheet making sure seams are together. Sprinkle on meat and optional ingredients. Drizzle barbeque sauce over the top. spread cheese over that. Bake at 350° until the crust is brown.

BACON HAMBURGERS

Mary Dunlay

- | | |
|-----------------------------|-------------------------|
| Bacon | 3 T. mustard |
| 4 1/2 lbs. hamburger | 3/4 C. Western dressing |
| Diced onions | 1/2 C. catsup |
| 5 tsp. Worcestershire sauce | 1/4 tsp. celery seed |
| Garlic salt and pepper | |

Make into thick patties, wrap with bacon and hold with toothpick. Grill.

HAMBURGER CHOW MEIN

Deb Evans

- | | |
|------------------------------------|--|
| 1 lb. ground beef | 1 can cream of celery or mushroom soup |
| Chopped onion | |
| 1 can Chinese chop suey vegetables | 4 C. cooked rice |
| | Chinese noodles |
| | Soy sauce |

Cook rice according to directions. While the rice is cooking, brown the ground beef and onions, drain. Add to cooked rice. Drain vegetables, then add to meat and rice mixture. Stir well. Heat thoroughly. Garnish with Chinese noodles and soy sauce.

HAMBURGER-CRESCENT ROLL HOT DISH

Peg Denner

- | | |
|----------------------------|----------------------------|
| 1 lb. hamburger, browned | 1/2 C. sour cream |
| 1 chopped onion | 1 1/2 C. mozzarella cheese |
| 1 env. spaghetti sauce mix | 1 tube crescent rolls |
| 8 oz. tomato sauce | 1/3 C. Parmesan cheese |

Mix hamburger, onion, sauce mix and tomato sauce. Heat until bubbly. Combine sour cream and mozzarella cheese. Pour meat sauce into 9x13" dish. Spread sour cream and mozzarella cheese mixture over meat sauce. Place crescent rolls on top. Sprinkle Parmesan cheese over rolls. Bake at 375° for 20 minutes.

EASY HAMBURGER HOT DISH

Darlene Hemann

- | | |
|---|---------------------------|
| 1 lb. hamburger, browned with 1 small onion | 1 can mushroom soup |
| 1 can chicken noodle soup | 1 C. celery, chopped fine |
| | 2 C. water |
| | 1/4 C. or less soy sauce |

Mix together and bake 1 1/2 hours at 300°.

HAMBURGER PINWHEELS

Jeannette Caster

3 T. sautéed chopped onions	1/3 C. milk
1 lb. hamburger	2 C. flour
1 tsp. salt	1/4 C. shortening
Dash of pepper	2 tsp. baking powder
1/3 C. soft bread crumbs	1/4 tsp. salt
(1 slice)	3/4 C. milk

Combine onions, hamburger, salt, pepper, crumbs and milk. Roll dough out 1/4" thick. Spread meat mixture over dough. Roll jelly roll fashion. Cut into 12 slices. Place in greased baking pan. Bake at 375° for 25 minutes. Serve with warm, thinned cream of celery soup.

HAMBURGER STROGANOFF

Kathy Fox

1 lb. hamburger	1 tsp. salt
2 T. butter	1/4 tsp. pepper
4 T. sliced mushrooms	1/2 tsp. Worcestershire sauce
1/2 C. chopped onion	2 T. flour
1 clove garlic, minced	5 T. chili sauce
3/4 C. sour cream	Spaghetti

Brown hamburger. Sauté mushrooms, onions and garlic in butter. Combine with hamburger. Add Worcestershire sauce. Stir in flour and chili sauce. Blend in sour cream before serving. Serve over cooked spaghetti noodles. Serves 4.

ITALIAN CASSEROLE

Bonnie Pint

1 lb. ground beef	2 C. tomato or V-8 juice
1 lb. bulk Italian sausage	1/2 tsp. sugar
1/2 C. chopped onion	2 C. shredded Cheddar cheese,
1/2 C. chopped green pepper	reserve 1/2 C.
1/2 C. chopped celery	1/2 to 1 C. sliced black olives
1/2 to 1 tsp. Italian seasoning	8 oz. wide noodles, cooked and
2 C. stewed tomatoes	drained

Brown beef, sausage, onion, green pepper and celery with Italian seasoning. Add tomatoes, juice and sugar. Simmer 15 minutes. Add noodles, black olives and 1 1/2 cups cheese. Mix well. Pour into greased 9x13" dish. Top with remaining cheese. Bake 35 to 40 minutes at 350°.

- 2 lbs. hamburger
- 1 C. chopped celery
- 1 C. onion
- 1/2 C. chopped green peppers
- 2-15 oz. cans Chef Boy-Ar-Dee spaghetti sauce with mushrooms

Brown hamburger and cook vegetables until tender. Add a little salt, garlic salt, Accent, etc. Add spaghetti sauce and simmer. Boil water and cook lasagna noodles (about 12). Layer in a greased casserole the noodles, mozzarella cheese, hamburger and sauce. Repeat layers 1 to 2 times. Sprinkle with Parmesan cheese. Bake at 350° to 375° for 30 minutes (uncovered). Let stand 5 to 10 minutes before cutting.

LASAGNA

Teresa Shaw

- 1 lb. lean ground beef
- 16 oz. spaghetti sauce
- 16 oz. V-8 juice or tomato juice
- 16 oz. tomato sauce
- 12 lasagna noodles
- 1 C. lowfat cottage cheese
- 1-8 oz. pkg. part skim mozzarella cheese

Brown ground beef, drain drippings. Stir juice and sauces into meat. Spray 9x13" pan with vegetable spray. Spread light layer of meat sauce in bottom of pan, followed by a layer of dry lasagna noodles (3 lengthwise and 1 crosswise). Spread 1/2 of cottage cheese and 1/3 mozzarella cheese along with 1/3 remaining meat sauce on noodles. Repeat. For last layer, spread remaining meat sauce over noodles and sprinkle with last of mozzarella cheese. Bake at 375° for 1 1/4 to 1 1/2 hours in covered pan. Let stand for 10 minutes before serving. This is mild flavored, if more Italian flavor desired, use more spaghetti sauce instead of tomato sauce.

Leftovers are a kind of food that are here today - and here tomorrow.

If you want to put the world right, start with yourself.

LASAGNA

Jane Krabbe

- | | |
|--------------------------|--------------------------------|
| 1 lb. ground beef | 1-8 oz. pkg. lasagna noodles, |
| 3/4 C. water | uncooked |
| 1-32 oz. jar pasta sauce | 1 C. small curd cottage cheese |
| (garden variety) | 12 oz. mozzarella cheese |
| 1 tsp. salt | 1/4 C. Parmesan cheese |

Brown ground beef and drain excess fat. Add water, sauces and salt. Bring to boil. Layer sauce, uncooked, lasagna noodles, cottage cheese, mozzarella and Parmesan cheese in a 9x13" pan. Repeat layers. Cover tightly with foil. Bake at 350° for 1 hour. Let stand 10 minutes before serving.

This can be cooked ahead and refrigerated or frozen.

LASAGNA

Marsha Angell

- | | |
|----------------------------|--------------------------|
| 8 oz. lasagna noodles | 1 tsp. Italian seasoning |
| 1 lb. hamburger | 1/4 tsp. garlic powder |
| 2-15 oz. cans tomato sauce | 1/4 tsp. pepper |
| 1 medium onion, chopped | 4 C. mozzarella cheese |
| 1 tsp. salt | |

Cook lasagna noodles according to the package. Brown hamburger. Combine with remaining ingredients except cheese and simmer for 20 minutes. In a 9x13" pan, make 2 layers of noodles, meat mixture and cheese. Bake at 350° for 30 minutes.

- | | |
|---------------------------------|---------------------------------|
| 1 lb. ground beef | 2 C. tomato or V-8 juice |
| 1 lb. bulk Italian sausage | 1/2 tsp. sugar |
| 1/2 C. chopped onion | 2 C. shredded Cheddar cheese, |
| 1/2 C. chopped green pepper | reserve 1/2 C. |
| 1/2 C. chopped celery | 1/2 to 1 C. sliced black olives |
| 1/2 to 1 tsp. Italian seasoning | 5 oz. wide noodles, cooked and |

A smile is a curve that can set a lot of things straight.

Brown beef, sausage, onion, green pepper and celery with Italian seasoning. Add tomatoes, juice and sugar. Simmer 15 minutes. Add noodles, black olives and 1 1/2 cups cheese. Mix well. Pour into greased 9x13" dish. Top with remaining cheese. Bake 35 to 40 minutes at 350°.

- | | |
|--|-------------------------------------|
| 1 lb. hamburger | 1/4 C. grated Parmesan cheese |
| 1/4 tsp. salt | 1 egg, beaten |
| 1-26 or 30 oz. jar spaghetti sauce | 10 uncooked lasagna noodles |
| 1-14 1/2 oz. can Italian style diced tomatoes, undrained | 1 1/2 C. shredded mozzarella cheese |
| 1-24 oz. carton cottage cheese | 1 1/2 C. Cheddar cheese |

Heat oven to 375°. Brown hamburger, drain. Season with salt. Stir in spaghetti sauce and tomatoes, set aside. Mix cottage cheese, Parmesan cheese and egg. Spread 2 cups of beef sauce mixture over bottom of 9x13" baking pan. Arrange 4 noodles in a single layer over mixture. Break fifth noodle to fit across top of pan. Spread cheese mixture over noodles. Sprinkle with 1 cup each of mozzarella and Cheddar cheese. Top with 1 1/2 cups beef sauce mixture. Arrange remaining noodles in a single layer. Press lightly. Top with remaining beef sauce mixture. Bake 45 minutes or until noodles are tender. Sprinkle remaining cheeses over to tent with aluminum foil. Let stand 15 minutes; cut into 12 servings.

LAZY LASAGNA

Bruce Kittleson

- | | |
|----------------------|-------------------------------------|
| 1 lb. ground beef | 1 1/2 C. shredded mozzarella cheese |
| 2 C. spaghetti sauce | 3 C. wide noodles |
| 1 C. cottage cheese | 4 T. grated Parmesan cheese |

Warm the spaghetti sauce; stir in browned ground beef, cottage cheese and mozzarella cheese. Fold in the noodles. Pour into greased casserole dish. Sprinkle with Parmesan cheese. Bake, uncovered, at 375° for 25 minutes or until bubbly. Yield: 4 servings.

If you want to put the world right, start with yourself.

LAZY LASAGNA

Sheri L. Seter

1 lb. ground beef	8 uncooked lasagna noodles
1-32 oz. jar spaghetti sauce	3 C. shredded mozzarella cheese
1-16 oz. container cottage cheese	1/2 C. Parmesan cheese
8 oz. sour cream	1 C. water

In large skillet, brown ground beef; drain. Stir in spaghetti sauce. Simmer 5 minutes; set aside. Combine cottage cheese and sour cream in medium bowl; blend well. Spoon 1 1/2 cups meat sauce in bottom of 13x9" pan. Place 1/2 the uncooked noodles over sauce, then 1/2 the cheese mixture, 1 cup mozzarella cheese, 1/2 the remaining meat sauce and 1/4 cup Parmesan cheese. Repeat layers starting with noodles. Top with remaining 1 cup mozzarella cheese. Pour water around sides of pan. Cover tightly with foil. Bake in preheated 350° oven for 1 hour. Uncover; bake 20 minutes more or until bubbly. Let stand 15 to 20 minutes. Makes 8 to 10 servings.

ONE-STEP LASAGNA

Dort Werner

1 lb. ground beef, browned and drained	2 C. cottage cheese, small curd
8 oz. lasagna noodles, uncooked	1 tsp. salt
32 oz. Ragu spaghetti sauce	2 C. shredded mozzarella cheese
1/2 C. water	1/2 C. grated Parmesan cheese
	3/4 C. tomato juice

Combine beef, water, salt and spaghetti sauce in 9x13" pan. Layer 1/3 sauce mix, 1/2 noodles, 1/2 cottage cheese, 1/2 tomato juice and 1/2 mozzarella cheese. Repeat layers ending with sauce. Sprinkle with Parmesan cheese. Bake covered with foil at 350° for 2 hours or microwave on high for 30 to 35 minutes, covered with Saran Wrap.

A smile is a curve that can fix a lot of things straight.

The beginnings of all things are small.

- | | |
|-----------------------------------|-----------------------------|
| 1 lb. ground beef | 1-15 oz. can tomato sauce |
| Onion | Lasagna noodles, dry |
| 1 jar spaghetti sauce | 2 to 4 C. mozzarella cheese |
| 1 to 1 1/2 C. V-8 or tomato juice | |

Brown ground beef and onion, drain. Mix spaghetti sauce, juice and tomato sauce with ground beef mixture. In a 9x13" pan, layer sauce, dry noodles, don't overlap noodles, may need to break into pieces to fit; sauce, cheese, noodles and sauce. Let set in refrigerator 1 to 24 hours prior to baking. Bake at 350° for 1 to 1 1/2 hours uncovered; add remaining cheese last 1/2 hour of baking. Let set 10 minutes before serving.

DON'T COOK THE NOODLES LASAGNA

Mary Hanke

- | | |
|--------------------------------------|-------------------------|
| 1 lb. hamburger, turkey or veal | 3 T. parsley flakes |
| 1 large onion | 1 tsp. basil |
| 1-14 oz. can stewed tomatoes | 24 oz. cottage cheese |
| 1-6 oz. can tomato paste | 4 oz. Parmesan cheese |
| 1 C. water | 1 tsp. oregano |
| 1 T. sugar, may not need with turkey | 8 oz. uncooked noodles |
| | 8 oz. mozzarella cheese |

Brown and drain meat and onion. Mix with stewed tomatoes, tomato paste, water, sugar, 2 tablespoons parsley flakes and basil. In another dish, mix cottage cheese, Parmesan cheese, 1 tablespoon parsley flakes and oregano. Spray 9x13" pan with non-stick spray. First layer half of meat, half of uncooked noodles and all of cottage cheese mixture. Then rest of meat, noodles and top with 8 ounce mozzarella cheese. Bake in 350° oven for 1 hour, covered.

The best face lift is a smile.

LONG-BOY CHEESE BURGERS

Julie Niess Vulk

2/3 C. milk	2 C. grated cheese
1 1/2 lbs. ground beef	1 loaf French bread, cut in
1 egg	half lengthwise and wrapped
1/2 C. chopped onion	in foil on crust side
1 T. mustard	5 slices Velveeta cheese, cut
1/8 tsp. pepper	in strips

Combine all ingredients. Spread meat mixture evenly over top surface of bread. Bake in 350° oven for 25 to 30 minutes. Place strips of cheese on top and bake another 5 minutes or until cheese melts. To serve, cut slices across bread.

MAID-RITE

Sara Hemann

1 lb. hamburger	Salt to taste
1/2 C. catsup	1/2 tsp. vinegar
1/2 C. barbeque sauce	3 T. Western dressing
1/3 C. brown sugar	1 tsp. Worcestershire sauce
	Hamburger buns

Brown hamburger and drain. Add remaining ingredients to pan and bring to a simmer, stirring occasionally. Makes 4 to 5 sandwiches.

MANBURGER

Luke Hemann

3/4 lb. hamburger	1/2 C. tomato soup
1/4 onion, diced	1/2 C. chopped olives
3/8 C. salad dressing	1/2 C. shredded Cheddar cheese

Put on bun halves. Bake at 350° for 20 to 25 minutes.

The best time to accomplish something is - the day before tomorrow.

MOM'S RICE MEATBALLS

Deb Evans

1 lb. ground beef	Onion, chopped
1/2 C. rice (Minute)	1 can cream of mushroom soup
Salt	Milk
Pepper	

Mix together, form into balls. Brown in skillet or in oven at 350° for 20 minutes. Meanwhile, heat cream of mushroom soup and milk. Add meatballs, simmer for 20 minutes. Serve over potatoes.

MEAT LOAF

Judy Mayer

1 lb. hamburger	1/2 tsp. salt
1 1/2 C. medium soft bread	1/8 tsp. pepper, dry mustard,
1/2 C. milk	celery salt, garlic salt
1 egg	1 1/2 tsp. Worcestershire sauce
2 tsp. minced onion	Catsup

Mix all together. Bake in 350° oven for 1 hour.

MEAT LOAF

Kristie Chisholm

2 lbs. hamburger	1 C. milk
16 crackers, crushed	Salt and pepper
2 eggs, beaten	Ketchup

Mix together and put in greased loaf pan. Spread a thin layer of ketchup on top. Bake at 350° for 1 hour and 15 minutes.

MEAT LOAF

Becky Mauer

1 lb. ground beef	1 C. tomato juice or milk (I use
3/4 C. oatmeal	3/4 C. milk and 1/4 C. ketchup
1/4 C. chopped onion	+ 2 tsp. Heinz 57)
1 1/2 tsp. salt	1 egg, beaten
1/4 tsp. pepper	

Mix and pack in loaf pan. Mix 1/4 cup brown sugar, 1/4 cup ketchup, 2 teaspoons mustard. Spread over top. Bake at 350° for 1 hour.

MEAT LOAF

Marsha Angell

2 lbs. hamburger
1 pkg. dry onion soup mix
1 egg

1/2 C. ketchup
1/2 C. bread crumbs

Combine all ingredients and blend well. Form into a loaf. Bake at 350° in a shallow baking pan for 1 hour. Let meat loaf stand 5 minutes before slicing.

MICROWAVE MEAT LOAF

Margaret Mayer

1 1/2 lbs. ground beef
1 egg
1/2 C. dry bread crumbs
1/3 C. chopped onion

2 T. milk
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. pepper

Combine all ingredients. Shape beef mixture into loaf. Arrange in 9x5" loaf dish. Cover with wax paper. Cook at medium 20 to 24 minutes. Drain liquid occasionally. If necessary, shield ends of loaf with Saran Wrap halfway through. Let stand 5 minutes before serving.

I always made a topping of catsup, brown sugar and mustard mixed together. Spread on meat loaf halfway through cooking.

*I think that I shall never see,
A wall as it was meant to be,
And if my wife with nails does not withdraw,
I'll never see a wall at all*

MEAT LOAF POTATO SURPRISE

Shirley Penney

- | | |
|----------------------------|--|
| 1 C. soft bread crumbs | 1 1/2 lbs. ground beef |
| 1/2 C. beef broth | 4 C. frozen shredded hash browns, thawed |
| 1 egg, beaten | 1/3 C. grated Parmesan cheese |
| 4 tsp. dried minced onion | 1/4 C. minced fresh parsley, optional |
| 1 tsp. salt | 1 tsp. onion salt |
| 1/4 tsp. Italian seasoning | |
| 1/4 tsp. pepper | |

SAUCE:

- | | |
|--------------------------|----------------------------|
| 1-8 oz. can tomato sauce | 2 tsp. prepared mustard |
| 1/4 C. beef broth | Additional Parmesan cheese |

Combine crumbs, broth, egg and seasonings. Let stand for 2 minutes. Add the beef and mix well. On a piece of waxed paper, pat mixture into a 10" square. Combine hash browns, cheese, parsley and onion salt. Spoon over meat. Roll up jelly roll style, removing wax paper as you roll. Pinch edges and ends to seal. Place seam side down in an ungreased shallow baking pan. Bake at 375° for 40 minutes. Combine first 3 sauce ingredients. Spoon over loaf. Return to oven for 10 minutes. Sprinkle with Parmesan cheese, if desired.

STUFFED MEAT LOAF

Clara Wall

- | | |
|----------------|-----------------------------|
| 2 eggs | 1 1/2 tsp. salt |
| 2 T. milk | 1/8 tsp. pepper |
| 1/4 C. ketchup | 1 1/2 lbs. lean ground beef |

STUFFING:

- | | |
|---------------------------------|----------------------------|
| 1/2 lb. fresh mushrooms, sliced | 2 T. chopped fresh parsley |
| 1 medium onion, chopped | 1/2 tsp. dried thyme |
| 2 T. butter or margarine | 1/2 tsp. salt |
| 2 C. soft bread crumbs | 1/8 tsp. pepper |

In a large bowl, beat eggs milk, ketchup, salt and pepper. Add beef and mix well. Pat half of the meat mixture into a greased 9x5x3" loaf pan, set aside. For stuffing, sauté the mushrooms and onion in butter until tender, about 3 minutes. Add bread crumbs, parsley, thyme, salt and pepper; sauté until crumbs are lightly browned. Spoon over meat layer; cover with remaining meat mixture and press down gently. Bake at 350° for 1 hour or until no pink remains, draining fat when necessary. Yield: 6 servings.

NOODLE CASSEROLE

Tyler Johnson

- | | |
|---------------------|--------------------------|
| 1 lb. hamburger | 1 can mushroom soup |
| 1 can tomato soup | 2 T. butter |
| 1 can peas or beans | Onions to taste |
| 1 pkg. wide noodles | Salt and pepper to taste |

Cook noodles in salt water until done. Brown hamburger and onion in 2 tablespoons butter. Drain noodles. Add your soups and vegetable; mix together. Next, add hamburger and put in baking dish. Top with cracker crumbs. Bake 45 minutes at 350°.

BUBBLE PIZZA

Dillon Summer

- | | |
|-------------------------------|--------------------------|
| 1 1/2 lbs. hamburger, browned | 1-14 oz. jar pizza sauce |
| 2 tubes buttermilk biscuits | 2 C. mozzarella cheese |

Mix hamburger (browned), quartered biscuits and pizza sauce. Put in a 9x13" greased pan. Bake at 400° for 20 minutes. Sprinkle cheese on top; bake 10 minutes more. Cool for 10 minutes before serving.

I like to add a cup of shredded Cheddar cheese, also.

BUBBLE PIZZA

Linda Wagner

In 9x13" greased pan, put 2 tubes of biscuits cut in quarters (if desired). Can use 3 tubes for thicker crust. Brown hamburger and drain. Pour over biscuits. Can add any desired toppings (mushrooms, onions, peppers, etc.). Pour 1-16 ounce pizza sauce over. Bake 15 to 20 minutes at 400°, add mozzarella cheese and bake until melted.

CROCK POT PIZZA

Darlene Hemann

- | | |
|--------------------------------|-------------------------------|
| 2 lbs. browned hamburger | 1-14 oz. jar spaghetti sauce |
| 1 jar pizza sauce | 1 or 2 pkgs. sliced pepperoni |
| 1-12 oz. cooked kluski noodles | 2 lbs. mozzarella cheese |

Layer in crock pot first five ingredients and scatter cheese throughout. Cook 3 hours on high.

HOMEMADE PIZZA

Kloe Chisholm

- | | |
|-------------------|--------------------------|
| 1 pkg. yeast | 1 1/2 C. flour |
| 1/2 C. flour | Pizza or spaghetti sauce |
| 1/2 tsp. salt | Toppings |
| 2 T. oil | 8 oz. mozzarella cheese |
| 3/4 C. warm water | |

Put yeast, 1/2 cup flour, salt, oil and warm water in mixing bowl. Beat for 3 minutes. Add 1 1/2 cups flour and blend well. Knead dough a few times and let rise 20 minutes. Put dough in large greased cookie sheet. Spread on sauce, toppings and cheese. Bake 25 to 30 minutes at 375°.

HOMEMADE PIZZA

Bev Ramker

Dissolve 1 package yeast in warm water. Add 1 teaspoon sugar, 1 1/2 teaspoons salt, 2 tablespoons oil. Beat in 1 1/2 cups flour, then add another cup flour. Put in greased bowl and let rise. Put covered bowl in a bowl of hot water and cover with a towel. Let rise about an hour. This crust fits 2 medium pizza pans or 1-12x17" pan. Add sauce and toppings. Bake at 375°.

PEPPERY PIZZA LOAVES

Mary Dunlay

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|-------------------------------|-------------------------------|
| 1 1/2 lbs. ground beef | 1 C. chopped onion |
| 1/2 tsp. garlic powder | 4 oz. can chopped jalapenos |
| 2 loaves French bread, halved | 8 oz. can tomato sauce |
| 8 oz. process cheese sauce | 1/2 C. grated Parmesan cheese |
| 4 oz. can mushroom pieces | 16 oz. mozzarella cheese |

Cook hamburger, drain. Stir in garlic powder. Place bread half on a large piece of heavy-duty foil. Spread with cheese sauce. Top with beef mixture, mushrooms, onions and jalapenos. Drizzle with tomato sauce. Top with Parmesan and mozzarella cheese. Wrap and freeze. May be frozen up to 3 months. To bake, unwrap and thaw. Bake at 350° for 18 minutes or until cheese is melted.

PIZZA BURGERS

Alverna Marreel

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|---|---|
| 2 lbs. hamburger, browned
with onion | 1 can tomato paste |
| 1/2 lb. Velveeta cheese | 1 small tsp. oregano |
| | 1 can Chef Boy-Ar-Dee spaghetti
sauce with mushrooms |

Simmer and fill 1/2 bun and put 1 teaspoon mozzarella cheese on top. Heat in oven, 400°, until cheese melts. Can be filled ahead of time.

RICE HOT DISH

Ginger Meirick

- | | |
|-------------------------|---------------------|
| 1 lb. hamburger | 1 can mushroom soup |
| 1 large onion | 1 can water |
| 3/4 C. uncooked rice | 3 oz. soy sauce |
| 1 1/2 C. chopped celery | |

Brown hamburger and onion. Add uncooked rice, celery, soup, water and soy sauce. Bake for 1 1/2 hours at 350°.

SLOPPY JOES

Glenda Ross

- | | |
|------------------------------|-----------------------------|
| 2 lbs. ground beef | 3 T. catsup |
| 2 T. chopped onion, optional | 1 T. sugar |
| Salt and pepper to taste | 1 T. vinegar |
| 1 can tomato soup | 1 T. dry or regular mustard |

Brown ground beef and chopped onion. Drain and rinse with hot water. Add the remaining ingredients to the ground beef. Cook until the mixture begins to boil, stirring frequently. Turn down to simmer for 10 minutes.

SLOPPY JOES

Donna L. Sullivan

- | | |
|--|-------------------------|
| 1 lb. hamburger, browned
with onion | 1 tsp. salt |
| 2 to 3 T. vinegar | 1/2 C. catsup |
| 3 T. brown sugar | 1 small can tomato soup |
| | Dash of cinnamon |

Brown hamburger with onion. Add remaining ingredients. Stir and heat thoroughly. Serve on buns. Enjoy!

SLOPPY JOES

Judy Mayer

- | | |
|------------------|----------------|
| 2 lbs. hamburger | 1 T. sugar |
| 1 onion | 1 T. mustard |
| 1/2 C. water | 2 tsp. salt |
| 2 C. ketchup | 1/2 C. oatmeal |
| 2 tsp. vinegar | |

Brown and drain hamburger. Add other ingredients and cook until warm. Makes 20.

3-CHEESE SPAGHETTI BAKE

Sara Hemann

- | | |
|--------------------------|------------------------------|
| 1-16 oz. pkg. spaghetti | 3 eggs, beaten |
| 2 C. shredded mozzarella | 1 T. olive oil |
| 3/4 C. Parmesan cheese | 2 tsp. garlic powder |
| 1/2 C. Romano cheese | 1-28 oz. jar spaghetti sauce |

Cook spaghetti according to package directions, drain. Add 1 cup mozzarella, Parmesan, Romano, eggs, oil and garlic powder. Press into a greased 13x9" baking dish. Top with spaghetti sauce. Cover and bake at 350° for 20 minutes. Uncover, sprinkle with remaining mozzarella. Bake uncovered for 10 minutes or until cheese is melted.

STUFFED PEPPERS

Zachary Anderson

- | | |
|--------------------|---------------------------|
| 6 large peppers | Dash garlic salt |
| 1 lb. ground beef | Small onion |
| 8 oz. tomato sauce | Dash salt |
| 1 C. cooked rice | Small pkg. Cheddar cheese |

Clean peppers and boil in 5 cups boiling salt water for 5 minutes until tender and then drain. Brown ground beef and onions, drain and then add the rest of the ingredients. Simmer until warm. Stuff mixture into peppers, sprinkle with Cheddar cheese. Place in casserole dish, pour extra mixture over peppers. Cook at 350° in covered dish for 30 to 45 minutes. Uncover and cook 10 to 15 minutes.

Once you have peppers stuffed and sprinkled with cheese, you can freeze them in a Ziploc freezer bag.

CLASSIC STUFFED SHELLS

Kassie Seter

18 jumbo macaroni shells, cooked according to pkg. directions and drained	1-28 oz. jar spaghetti sauce
1 lb. lean ground beef	1-16 oz. container cottage cheese
2/3 C. chopped onion	2 C. (8 oz.) shredded mozzarella cheese
	1/2 C. grated Parmesan cheese
	1 egg

In large skillet, brown beef and onion; pour off fat. Stir in spaghetti sauce and simmer 10 minutes. In large bowl, mix cottage cheese, 1 cup mozzarella cheese, Parmesan cheese and egg. Stuff shells with cheese mixture. In 13x9" baking dish, pour about half the sauce mixture; arrange stuffed shells in sauce. Top with remaining sauce and cover. Bake in preheated 350° oven for 30 minutes. Uncover; sprinkle with remaining 1 cup mozzarella cheese. Bake 3 minutes longer. Refrigerate leftovers.

TACO CASSEROLE

Karen Beard

1 1/2 to 2 lbs. hamburger	1/2 tsp. garlic salt
Chopped onion	Pepper
15 oz. can tomato sauce	1 small pkg. Doritos, crushed
1 can chili beans	Shredded lettuce
1/2 tsp. chili powder	Mozzarella or Cheddar cheese
	Taco sauce

Brown hamburger and onion, drain. Add tomato sauce, chili beans, chili powder and seasonings. Simmer 30 minutes. Layer ingredients in 9x13" pan as followed: crushed Doritos, lettuce, meat mixture and cheese. You may drizzle taco sauce over top. Ready to serve.

Instead of pointing a finger, why not hold out a hand?

TACO HOT DISH

Kathy Fox

- | | |
|-------------------------|------------------------------|
| 2 rolls biscuits | 2 C. shredded Cheddar cheese |
| 1 1/2 lbs. hamburger | Shredded lettuce |
| 1 can refried beans | Diced tomatoes |
| Onions | Taco sauce |
| 1/2 pkg. taco seasoning | Sour cream |
| 1 can tomato sauce | |

Press rolls in 9x13" pan. Brown hamburger and onions. Drain off fat. Stir in beans and taco seasoning and tomato sauce. Heat through and pour over rolls. Top with cheese. Bake at 350° for 15 to 20 minutes. Top with lettuce, tomatoes, sour cream. Pour taco sauce on top.

TORTILLA HOT DISH

Margie Indra

MIX:

- | | |
|-----------------------------|--------------------------|
| 1 can cream of chicken soup | 1 bottle mild taco sauce |
| 1 can tomato soup | 1 chopped onion |
| 2 lbs. hamburger, fried | 12 flour tortillas |

Cut 12 flour tortillas in fourths. Layer tortillas and hamburger mixture until gone. Put grated Colby or Cheddar cheese on top. Bake at 350° for 1/2 hour.

LARGE WILD RICE HOT DISH

Delores Weinberger

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|--------------------------------|----------------------|
| 1 box Uncle Ben's wild rice | 1/2 C. onions |
| 1 can cream of mushroom soup | 1/4 tsp. onion salt |
| 1 can cream of chicken soup | 1/4 tsp. garlic salt |
| 2 small cans mushrooms | 1/4 tsp. pepper |
| 2 bouillon cubes, dissolved in | 1/4 tsp. paprika |
| 1 C. water | 1 1/2 lbs. hamburger |
| 3/4 C. cut-up celery | |

Prepare rice as directed on box. Sauté onions and celery in butter. Brown hamburger and add to other ingredients. Put slivered almonds on top. Bake. Serves 10 to 12.

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|--|---------------------------------|
| 1/3 C. slivered almonds | 1 C. chicken broth |
| 1 lb. skinless, boneless chicken breast halves | 2 T. dry sherry |
| 2 T. cooking oil | 1/2 tsp. seasoned salt |
| 1 C. julienne carrots | Dash pepper |
| 1/2 C. chopped onion | 1-8 oz. carton dairy sour cream |
| 1 clove garlic, minced | 2 T. all-purpose flour |

Preheat oven to 350°. Spread almonds on a baking sheet. Toast in the oven for 5 to 10 minutes, stirring once or twice, until golden brown. Set aside. Rinse and pat chicken dry. Cut breast halves into quarters; set aside. Pour 1 tablespoon oil into a large skillet. Heat over medium-high. Add carrots, onion and garlic; cook about 5 minutes, stirring occasionally. Remove vegetables. Add remaining oil and chicken to the hot skillet. Cook about 3 minutes, turning until browned on all sides. Add vegetables, chicken broth, sherry, seasoned salt and pepper. Bring to boiling; reduce heat and simmer 10 minutes or until chicken is tender and no longer pink. Combine sour cream and flour. Stir into chicken mixture. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Serve over hot cooked rice. Sprinkle with almonds. Serves 4 to 6.

CHICKEN A L'ORANGE

Kathy Fox

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|------------------------------|---------------------------|
| 1/2 C. prepared orange juice | 4 chicken breasts, thawed |
| 1 T. soy sauce | 4 tsp. orange marmalade |

In shallow dish, mix orange juice and soy sauce; add chicken, turning to coat thoroughly. Cover and refrigerate for at least 1 hour, turning chicken once. Place chicken and orange juice mixture in a 9" square pan. Top each chicken breast with 1 teaspoon orange marmalade. Bake uncovered at 325° for 30 to 35 minutes or until chicken is no longer pink inside.

*There is no scale or chart on earth to
measure what a true friend is worth.*

BAKED CHICKEN BREAST

Kayla Krabbe

- | | |
|--------------------------------------|------------------------------|
| 1 pkg. dried beef | 1 can cream of mushroom soup |
| 6 boneless, skinless chicken breasts | 1 C. sour cream |
| 6 strips bacon | Dash Worcestershire sauce |

Place a layer of dried beef in an 8x8" baking dish. Place a strip of bacon around each chicken breast and place on dried beef. Mix three remaining ingredients and pour over chicken. Bake at 300° for 2 1/2 hours, covered with foil. Check after 2 hours.

CHICKEN BREAST CASSEROLE

Janet Popp

- | | |
|-----------------------------------|-------------------------|
| 6 chicken breasts | 1 can mushroom soup |
| 6 ham slices or dried beef slices | 1 can chicken soup |
| 6 Swiss cheese slices | Croutons, seasoned best |

Wrap either ham or dried beef slices around each chicken breast. Place a piece of Swiss cheese on each breast. Put in buttered or sprayed casserole dish. Pour soups over the top. Put croutons over the top. Bake at 350° for about 1 hour.

CHICKEN BREAST AND FETTUCCINI

Jolene Hemann

- | | |
|-----------------------------|------------------------|
| 5 chicken breasts, boneless | 6 T. margarine |
| 32 oz. spaghetti sauce | 4 oz. cream cheese |
| 1 lb. spaghetti | 1/3 C. Parmesan cheese |
| 1 1/2 C. milk | |

Brown the chicken breasts and season as you like. Add spaghetti sauce and simmer on low until served. Warm milk and 4 tablespoons margarine (do not boil). Add 4 ounces cream cheese and melt. Boil spaghetti, then add 2 tablespoons margarine and 1/3 cup Parmesan cheese. Add milk mixture, mix and serve under chicken breast and sauce or beside it.

CHICKEN BREASTS WITH STUFFING Margie Indra

Cut fat off 6 boneless, skinless chicken breasts. Brown both sides in pan. Put them in a 9x13" pan. Mix together 2 cans (total) of either cream of chicken, cream of celery or cream of mushroom soup and 1/3 soup can of warm water. Pour soup over chicken breasts. Sprinkle 1 to 2 cups shredded Cheddar cheese over soup. Pour 1/2 to 3/4 canister chicken flavored Stove Top stuffing over top. Then drizzle 1/4 cup melted butter over stuffing. Put foil over pan. Bake at 325° to 350° for about 1 hour and 20 minutes or until chicken is tender.

CREAMED CHICKEN Teresa Shaw

6 T. melted margarine	1 1/2 C. chicken broth or
6 T. flour	1 1/2 C. water and 2 chicken
1/2 tsp. salt	bouillon cubes
Pepper to taste	1 1/2 C. milk
	1 to 1 1/2 C. cut-up cooked
	chicken

Cook melted margarine, flour and salt over low heat until bubbling. Then add the chicken broth and milk. Bring to boil and boil 1 minute, stirring constantly. Stir in the cut-up cooked chicken. Cook slowly until thick or to the consistency you want.

SAUCY CHICKEN AND ASPARAGUS Nancy (Hemann) McSweeney

1 1/2 lbs. fresh asparagus spears	1/4 tsp. pepper
4 boneless, skinless chicken breasts	1 can cream of chicken soup
2 T. cooking oil	1/2 C. mayonnaise
1/2 tsp. salt	1 tsp. lemon juice
	1/2 tsp. curry powder
	1 C. shredded Cheddar cheese

If desired, partially cook the asparagus; drain. Place the asparagus in a greased 9" square baking dish. In a skillet over medium heat, brown the chicken in oil on both sides. Season with salt and pepper. Arrange chicken over asparagus. In a bowl, mix soup, mayonnaise, lemon juice and curry powder; pour over chicken. Cover and bake at 375° for 40 minutes or until chicken is tender and juices run clear. Sprinkle with cheese. Let stand for 5 minutes before serving.

COUNTRY CHICKEN CASSEROLE

Mary Dunlay

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|---|---|
| 2-10 3/4 oz. cans cream of chicken soup | 4 C. cut up chicken |
| 3/4 C. mayonnaise | 1-26 oz. pkg. frozen shredded hash browns |
| 1/2 C. milk | 3 C. sliced frozen carrots, optional |
| 2 T. mustard (Dijon) | |

In large bowl, combine first four ingredients. Stir in chicken, hash browns and carrots. Put in greased 9x13" pan. Cover and bake at 350° for 45 minutes. Uncover, bake 20 minutes longer or until bubbly. Makes 8 servings.

CHICKEN CHALUPAS

Marti Steele

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|--------------------------------|-----------------------------------|
| 18 flour tortillas | 3/4 lb. Cheddar cheese, shredded |
| 4 large chicken breasts, diced | 1 C. chopped black olives |
| 1 pt. sour cream | 3/4 C. scallions |
| 2 cans cream of chicken soup | 1 small can chopped green chilies |
| 3/4 lb. Jack cheese, shredded | |

Combine soup and sour cream, onions, olives, chilies and 3/4 of both cheeses mixed together. Set aside 1 1/2 cups (or more) of this. Add chicken to remaining mixture. Put 2 to 3 tablespoons in each tortilla. Fold up and place seam down in 2 greased 9x13" pans. Spoon the 1 1/2 cups remaining sauce and smear around. Sprinkle with remaining cheese. Bake at 350° for 45 minutes.

*In cooking and in life as well
The only way that one can tell
What recipe is best, no doubt
Is read it through and try it out.*

KIM'S CHICKEN ENCHILADAS

Amy Niess Kelly

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|-------------------------------------|------------------------------------|
| 1 1/2 lbs. boneless chicken breasts | 2 C. sour cream |
| 1 can cream of chicken soup | 2 C. mild Cheddar cheese, shredded |
| 1 pkg. large flour tortillas | |

Boil chicken breasts in water until cooked, usually 1 hour. Shred chicken and add to sour cream and soup. Spray large rectangle glass cooking dish with non-stick cooking spray. Lay tortilla shell on large plate. Spoon mixture on to shell, 2 to 3 large spoonfuls. Top with some Cheddar cheese and roll up. Place in the cooking dish side by side. When all are in dish, spread the rest of the above mixture on top of enchiladas. Cover and bake for 50 minutes at 350°. Remove from oven and top with shredded Cheddar cheese. Cook for an additional 10 minutes or until cheese is melted. Top with any of the following: refried beans, taco sauce, lettuce, black olives, sour cream, shredded Cheddar cheese, chopped tomatoes, chopped onions.

CHICKEN ENCHILADAS

Jane Roggensack

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|--|--|
| 5 C. cooked chicken, cut into bite-size pieces | 1 small can green chilies or 1/2 C. chopped green pepper |
| 8 to 12 oz. Monterey Jack cheese | 1 can cream of chicken soup |
| 8 oz. sharp Cheddar cheese, reserve 1/2 C. | 1 C. sour cream |
| | 1/2 C. milk |
| | 8 to 12 large flour tortillas |

Mix cheeses, green chilies, soup, sour cream and milk. Pour 1/2 of this mixture over the chicken. Mix well. Fill tortillas with about 1/2 cup and roll up. Place seam side down in a 9x13" glass baking dish. Pour remainder of cheese/soup mix over all. Sprinkle with reserved 1/2 cup cheese. Bake at 350° for 40 minutes.

It's what we learn after we think we know it all - that counts.

- | | |
|--------------------------------------|------------|
| 2 C. cooked, diced chicken | Lettuce |
| 1/2 C. medium salsa (I use homemade) | Tomatoes |
| 6 large flour tortilla shells | Peppers |
| 12 oz. shredded Cheddar cheese | Sour cream |
| | Taco sauce |

Warm chicken and salsa in microwave. Spoon evenly into tortilla shells. Sprinkle 1/2 of Cheddar cheese evenly over chicken. Roll up tortilla shells and place open side down into 9x13" cake pan. Spread rest of cheese over and bake for 30 minutes at 350° or you may heat in microwave as many at a time as you would like. Serve with sour cream, taco sauce, lettuce, tomatoes and peppers.

ESCALLOPED CHICKEN

Heather Adams

- 1 qt. cubed leftover chicken or turkey
- GRAVY:**
- 1 qt. broth
- 4 T. chicken fat
- 4 T. flour

DRESSING:

- 1 1/2 qts. cubed bread
- 3/4 C. butter, melted
- 1 tsp. sage
- 1/2 C. chicken broth
- Chopped onion
- Salt and pepper

Put a layer of chicken, then a layer of dressing in flat pan, 10x10". Pour over the gravy (thickened). Bake at 350° until dressing is slightly browned, 40 to 45 minutes.

CHERYL'S CRISPY HERB CHICKEN

Shannon Paulus

- | | |
|-------------------------------|----------------------------|
| 2/3 C. mashed potatoes flakes | 1/4 C. Parmesan cheese |
| 2 tsp. parsley flakes | 1/2 tsp. onion powder |
| 1/4 tsp. garlic salt | 1/8 tsp. paprika, optional |
| 1 chicken, cut up and pat dry | 1/3 C. margarine, melted |
| | 1/2 tsp. black pepper |

Heat oven to 375°. Grease or line with foil a 10x15" pan. Combine potato flakes, cheese, parsley flakes, onion powder, garlic salt, paprika and pepper; mix well. Dip chicken pieces into melted margarine. Roll on potato flake mixture and place in pan. Bake for 60 to 75 minutes. Makes 4 to 5 servings.

HOT CHICKEN IN BUN

Anna M. Kramer

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|------------------------------|----------------------|
| 3 C. cooked chicken, cut up | 1/4 C. chopped onion |
| 1/4 C. lemon juice | 1 C. chopped celery |
| 1 C. mayonnaise | 1 tsp. salt |
| 1 lb. Velveeta cheese, diced | |

Toss chicken, cheese, onion and celery to mix. Stir lemon juice, mayonnaise and salt to mix. Combine all and mix well. Fill 15 to 20 unbuttered hamburger buns. Wrap each in foil. Bake at 300° for 15 minutes. Great to freeze and heat.

CHICKEN-MACARONI HOT DISH

Bev Ramker

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|------------------------------|---------------------------------|
| 7 oz. pkg. shell macaroni | 4 C. chicken or turkey, diced |
| 2 C. chicken broth | 1/4 lb. diced American cheese |
| 1 can cream of mushroom soup | 1 small can mushrooms, drained, |
| 1 can cream of chicken soup | optional |

Mix ingredients. Put into greased 9x13" pan. Bake for 1 hour at 350°.

CHICKEN LASAGNA

Donna Niess Israels

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|---------------------------------|-------------------------------|
| 8 lasagna strips | 1/2 tsp. crushed dried basil |
| 1/2 C. chopped onion | 1/3 C. milk |
| 1/2 C. chopped green pepper | 1 1/2 C. cottage cheese |
| 3 T. butter | 2 C. chopped, cooked chicken |
| 1 can cream of chicken soup | (I use 2 large cans) |
| 6 oz. sliced, drained mushrooms | 2 C. shredded American cheese |
| 1/2 C. chopped pimento | 1/2 C. grated Parmesan cheese |

Cook noodles in boiling water; drain. Sauté onion and green pepper in butter until tender. Stir in soup, mushrooms, pimento, basil and milk. Place half the noodles in 9x13" baking dish. Top with half the sauce, 3/4 cup cottage cheese, 1 cup chicken and 1 cup American cheese. Repeat all these layers, then top all with the 1/2 cup Parmesan cheese. Bake at 350° for 45 minutes to 1 hour.

I use 10 to 12 noodles as I use a lasagna pan.

LEMON GARLIC CHICKEN

Teresa Shaw

1/2 C. fine, dry bread crumbs	1 T. olive oil
2 cloves garlic, minced or 1/8 tsp. garlic powder	6-4 oz. chicken breast halves, skinned
1/4 tsp. salt	Vegetable cooking spray
1/4 C. fresh lemon juice	Lemon wedges, optional

Combine bread crumbs, garlic and salt in a large plastic bag, shaking well to mix. Combine lemon juice and oil; brush over both sides of chicken. Place chicken in bag, one piece at a time, shaking to coat. Remove chicken from bag and place in a baking dish coated with cooking spray. Sprinkle remaining crumbs over chicken. Bake uncovered at 375° for 45 minutes or until done. Serve with lemon wedges, if desired.

TENDER CHICKEN NUGGETS

Jane Roggensack

1 C. crushed cornflakes	1/8 tsp. garlic powder
1/2 C. grated Parmesan cheese	1 lb. boneless, skinless chicken breasts, cut into 1" cubes
1/2 tsp. salt	1/4 C. prepared Ranch salad dressing
1/4 tsp. pepper	

In a shallow bowl, combine the first five ingredients. Place dressing in another bowl. Toss chicken cubes in dressing, then roll in cornflake mixture. Place in a greased 11x7x2" baking pan. Bake, uncovered, at 400° for 12 to 15 minutes. Serve with additional dressing for dipping.

CHICKEN PARMESAN

Amy Niess Kelly

4 large boneless chicken breasts	1 tsp. paprika
2 eggs	1/3 C. oleo (I use oil)
3/4 C. Parmesan cheese	1 pkg. shredded mozzarella
1 tsp. salt	1 large can tomato sauce
	2 C. cracker crumbs

Mix Parmesan cheese, salt, paprika and crumbs. Mix chicken into eggs, then into crumb mix. Brown in margarine or oil. Place in 9x13" pan, top with mozzarella cheese. Pour tomato sauce on. Cover and bake 1 1/2 hours at 350°. Serve over rice or noodles.

CHICKEN PARMESAN

Kimberly Niichel

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|---------------------------|------------------------|
| 1 pkg. dry onion soup mix | 6 T. margarine |
| 2 cans cream of mushroom | Salt |
| 1 1/2 C. milk | Pepper |
| 1 C. white cooking wine | Garlic |
| 1 C. uncooked white rice | Grated Parmesan cheese |
| 6 chicken breasts | |

Spray crock pot, lay chicken breasts in with margarine on top. Mix soup mix, cream of mushroom soup, milk, wine and raw rice. Pour mixture over chicken breasts. Turn crock pot on low and cook for 8 to 10 hours or high for 4 to 6 hours.

May use spaghetti sauce or salsa for zip!

AUNT LOU'S BAKED PARMESAN CHICKEN

Colley Huebsch

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|---------------------------------------|---|
| 1 fryer, cut into serving-size pieces | 1/8 tsp. thyme |
| 1 tsp. salt | 1/4 C. Parmesan cheese |
| 1/4 tsp. pepper | 1 T. parsley |
| 1/4 tsp. garlic salt | 1/2 C. bread crumbs (I use the Italian that comes in a can) |
| 1/4 tsp. paprika | |

Put all but the chicken in a paper bag. Coat chicken by shaking a few pieces at a time in the bag. Oil a shallow pan and place chicken in pan. Bake uncovered for 45 to 50 minutes at 325°.

Success consists of getting up just one more time than you fall.

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|-----------------------------------|--------------------------------------|
| 1/2 C. chopped fresh mushrooms | 3 C. cooked long grain rice |
| 3 T. finely chopped onion | 1 C. chopped celery |
| 2 garlic cloves, minced | 1 C. frozen peas, thawed |
| 4 T. butter or margarine, divided | 1-2 oz. jar diced pimientos, drained |
| 3 T. all-purpose flour | 2 tsp. lemon juice |
| 1 1/4 C. milk | 1 tsp. salt |
| 3/4 C. mayonnaise | 1/2 tsp. pepper |
| 4 C. cubed cooked chicken | 3/4 C. coarsely crushed cornflakes |

In a saucepan over medium heat, sauté mushrooms, onion and garlic in 3 tablespoons butter until tender. Stir in flour until thoroughly combined. Gradually add milk; bring to a boil. Cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat; stir in mayonnaise until smooth. Add chicken, rice, celery, peas, pimientos, lemon juice, salt and pepper; mix well. Spoon into an ungreased 13x9x2" baking dish. Melt remaining butter; toss with cornflakes. Sprinkle over casserole. Bake, uncovered, at 350° for 30 to 35 minutes or until bubbly. Yield: 8 to 10 servings.

CHICKEN POT PIE

Susan Ringhofer
Tasha Wagner

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|--|--------------------------------|
| 2 cans cream of potato soup | 1/2 C. milk |
| 1-16 oz. bag frozen mixed vegetables, blanched | 1/4 tsp. thyme |
| 2 C. diced, cooked chicken breast | 1/4 to 1/2 tsp. black pepper |
| | 2-9" frozen pie crusts, thawed |

Combine ingredients. Put in pie crust. Cover with second crust. Crimp edges to seal. Slip top. Bake at 375° for 40 to 45 minutes. Let sit about 10 minutes before slicing.

Variation: Tasha uses 1/4 teaspoon thyme, 1 egg slightly beaten, brushed on crust.

I like to use a deep-dish pie crust for the bottom. Also, this is a great way to use up leftover turkey. This recipe is excellent frozen and then cooked at a later date.

CHICKEN RUEBEN CASSEROLE

Marlys Wells

- | | |
|---|------------------------------|
| 4 to 6 chicken breast fillets | 16 oz. shredded Swiss cheese |
| 1 can sauerkraut | or slices enough to cover |
| 1-8 oz. bottle Thousand Island salad dressing | |

Lay chicken breast on bottom of baking dish (9x13"). Drain sauerkraut and spread over top of chicken. Cover with Swiss cheese. Spread Thousand Island dressing on top. Cover with foil and bake for 1 hour at 350°.

YUM-YUM CASSEROLE

Darlene Hemann

- | | |
|---|--------------------------------------|
| 1 box Uncle Ben's long grain rice, cooked | 1 C. mayonnaise |
| 1 lb. broccoli, cooked | 1 can cream of celery soup |
| 3 C. chicken or ham or both | 1/4 tsp. dry mustard |
| 2 C. shredded cheese, any kind | 1/8 tsp. curry powder |
| 2 C. fresh mushrooms, sliced | Parmesan cheese, croutons and butter |

Layer rice, broccoli (well drained), meat, cheese, mushrooms. Combine soup, mayonnaise, mustard, curry powder and pour to cover layers. Sprinkle with Parmesan cheese. Top with croutons which have been crumbled and mixed with melted butter. Bake in 9x13" pan for 30 to 45 minutes or until bubbly in 350° oven.

MARINATED TURKEY

Madelyn Meyer

- | | |
|-----------------------------|---------------------|
| 5 lbs. turkey | 1 small onion |
| 1 pt. honey | 1 clove garlic |
| 1 pt. soy sauce | Small amount ginger |
| 1/2 C. Worcestershire sauce | |

Marinate the turkey for 2 hours or more. Cook on the grill.

- | | |
|-------------------------------|----------------------------------|
| 2 to 3 small cans chopped ham | 2 pkgs. Pillsbury crescent rolls |
| | 8 oz. shredded Cheddar cheese |

Divide each can of crescent rolls into 4 rectangles. Spread half of each rectangle with chopped ham, leaving a 1/4" border all around. Sprinkle with shredded cheese. Fold remaining dough over the top. Using a fork, crisp the edges and poke a few holes into the top. Place on ungreased baking sheet. Bake according to the temperature and time listed on the crescent roll package or at 375° for 11 to 15 minutes.

HAM BALLS

Jane Roggensack

- | | |
|------------------------------|----------------------|
| 2 1/2 lbs. ground ham | SAUCE: |
| 1 lb. ground beef | 2 cans tomato soup |
| 3 eggs, beaten | 2 1/4 C. brown sugar |
| 3 C. crushed graham crackers | 3/4 C. vinegar |
| 2 C. milk | 2 tsp. dry mustard |

Combine ingredients for ham balls. Mix well. Use 1/4 cup to measure about 30 ham balls. Place in 9x13" pan and cover with sauce.

SAUCE: Mix ingredients together and pour over ham balls. Bake at 350° for 1 hour and 15 minutes.

HAM HASH BROWN CASSEROLE

JoAnne Wihlm

- | | |
|-----------------------------------|--------------------------|
| 1-2 lb. pkg. southern hash browns | 1 stick melted margarine |
| 1 can cream of chicken soup | Salt and pepper |
| 1 can potato soup | 2 C. diced ham |
| 2 C. shredded Cheddar cheese | TOPPING: |
| 1-8 oz. onion chip dip | 2 C. cornflakes, crushed |
| | 1/4 C. margarine, melted |

Spray Pam in 9x13" pan. Mix together above ingredients and pour into pan. Next, mix and crumble topping and then put over mixture in pan. Bake at 350° for 1 hour.

HAM AND BROCCOLI CASSEROLE

Mary Lou Kennedy

8 oz. Cheez Whiz	2 pkgs. chopped broccoli, cook
2 cans cream of chicken soup	almost done and drain
1/2 C. milk	2 C. precooked rice
1/2 C. onion	1/2 tsp. Worcestershire sauce
4 T. margarine	4 C. ham

Mix together. Bake at 350° for 35 minutes. Makes 2 (1 1/2-quart) casseroles.

HAM 'N MOZZARELLA PIE

Florence Krones

2 C. cut-up fully cooked smoked ham	2 C. milk
1 C. mozzarella cheese	1 C. Bisquick
1/3 C. chopped onions	1/4 tsp. salt, if desired
4 eggs	1/8 tsp. pepper

Heat oven to 400°. Grease pie plate, 10x1 1/2". Sprinkle ham, cheese and onions in plate. Beat remaining ingredients until smooth. Pour into plate. Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Cool 5 minutes. Makes 6 servings.

SWEET AND SOUR PORK CHOPS

Kathy Fox

4 to 6 pork chops	10 oz. pineapple chunks and
5 oz. Heinz 57	juice
	1 green pepper

Brown pork chops. Add Heinz 57 and pineapple. Simmer 45 minutes. Add green pepper that has been cut in chunks and simmer 15 minutes more.

It's not the load that brings you down - it's the way you carry it.

PORK CHOPS WITH CHIVE SAUCE

Terri (Niichel) Barrick

4-3/4" pork chops	1/4 C. water
1 tsp. coarse ground peppercorns	3 T. chicken broth
2 tsp. cooking oil	3 oz. cream cheese
	Chives

Sprinkle both sides of pork with pepper. In a skillet, cook the pork chops with the oil. When the pork chops are done (8 to 10 minutes). Remove and keep warm. Add water to the skillet to deglaze the pan. Add the chicken broth and heat until bubbly. Add the cream cheese in pieces and whisk over medium heat until melted. Add about a teaspoon of dried or fresh chives and spoon the sauce over the pork chops to serve.

I always double the sauce and there is never any left over!

SAUSAGE EXPRESS

Lori Mark

1 lb. smoked sausage, cut into 1/4" slices	1 1/2 C. boiling water
1/4 C. sliced green onions	1/4 tsp. salt
2/3 C. sliced celery	2 envs. individual tomato soup mix
1-4 oz. can mushroom pieces and stems	1/4 tsp. pepper
	1 1/2 tsp. chili powder
	1 1/2 C. instant rice

Combine sausage, onion and celery in large skillet. Cook over low heat until vegetables are tender-crisp. Add mushrooms, water, seasonings and soup mix. Heat until bubbly; add rice, stir and cover. Remove from heat and let stand 10 to 15 minutes. Serves 6.

SAUERKRAUT CASSEROLE

Mary Jo Ruehlow

1 lb. ground pork, browned and drained	2 C. sauerkraut
1 C. egg noodles, cooked	1 small onion, chopped
	1 can cream of mushroom soup
	1 C. or more cornflakes

Mix ground pork, egg noodles, sauerkraut, onion and all but 1/3 can cream of mushroom soup. Put in a 9x13" pan. Dilute cream of mushroom soup and 1/2 cup milk together. Spread on top of previous mixture. Top with cornflakes. Bake at 300° for 20 to 30 minutes.

TUNA NOODLE CASSEROLE

Carol Riley

3 T. onion	2 T. butter
1 tsp. salt	3 T. flour
1 1/2 C. milk	1 can cream of chicken soup
1 can flaked tuna	8 oz. noodles, cooked
Grated mozzarella	

Brown onion in butter. Add 1 teaspoon salt and the 3 tablespoons of flour; blend. Then add milk and cream of chicken soup. Cook until thick. Add tuna and noodles. Mix. Put into casserole and sprinkle with cheese. Bake 30 minutes in 350° oven or until bubbles in center.

SOLE TURBANS WITH CRAB STUFFING

Terri (Niichel) Barrick

6 sole or flounder fillets	6 T. melted butter
1/2 lb. crab meat	1/2 C. cracker crumbs
1 T. minced onion	1 egg
1 T. chopped parsley	Salt and pepper
1 T. chopped celery	

Preheat oven to 375°. Sprinkle fish with salt and pepper. Coil each fillet into a muffin tin sprayed with Pam. Flake the crab meat. Sauté the onions, parsley and celery in 2 tablespoons butter until tender. Remove from heat and add cracker crumbs, crab and egg. Mix and season with salt and pepper. Spoon the mix evenly between the 6 coiled fillets into the center of each. Brush tops with butter. Bake 10 minutes or until fish is done. Remove from muffin tins carefully. You can serve as is or serve with the following white sauce.

CREAM SAUCE:

2 T. margarine	1/8 tsp. paprika
1 T. flour	3/4 C. half and half or milk
1/2 tsp. salt	1 T. lemon juice
1/8 tsp. pepper	

Put butter in a microwavable dish. Microwave until melted. Stir in flour and seasonings, then half and half and lemon juice. Microwave 4 to 5 minutes, uncovered, stirring every minute. Serve over the sole turbans.

SALMON LOAF

Eileen Pellymouter

- | | |
|-----------------------------|----------------------|
| 1 can red salmon (juice) | 2 T. parsley |
| 3/4 C. toasted bread crumbs | 2 eggs, beat lightly |
| 1 can Cheddar cheese soup | 1/2 tsp. dry mustard |
| | 2 T. minced onion |

Combine and put in loaf pan. Bake at 350° for 30 to 40 minutes.

KID FAVORITE ULTIMATE GRILLED CHEESE

Mary Dunlay

- | | |
|------------------------------|-------------------------------------|
| 1-3 oz. pkg. cream cheese | 1/2 tsp. garlic powder |
| 3/4 C. mayonnaise | 10 slices Italian bread, 1/2" thick |
| 1 C. shredded Cheddar cheese | Softened margarine |
| 1 C. shredded mozzarella | |

Beat cream cheese and mayonnaise until smooth. Stir in cheeses and garlic powder. Butter outsides of bread. Spread 5 slices of bread with cheese mixture: about 1/3 cup on each. Top with remaining bread. Cook over medium heat until golden brown on both sides.

CHEESE SOUFFLÉ

Vera Kasel

- | | |
|--------------------|--------------------|
| 2 T. butter/oleo | Paprika |
| 1 heaping T. flour | Pepper |
| 1 C. milk | 3 eggs, separate |
| 1/2 tsp. salt | 1 C. grated cheese |

Beat egg whites until stiff. Also beat egg yolks. Melt butter, slowly stir in sifted flour, but do not brown. Add milk slowly, stirring constantly to make mixture smooth. Add salt, paprika and pepper. Remove from heat, add well-beaten yolks and whites of eggs, also the cheese. Pour into buttered dish. Bake in moderate oven about 30 minutes. Serve immediately.

Grandparents are a gift to children.

CORN DOGS

Florence Krones

- | | |
|--------------------------|-------------------------------|
| 2/3 C. enriched cornmeal | 2 T. vegetable oil-shortening |
| 1/3 C. all-purpose flour | 1/2 C. milk |
| 1 tsp. salt | 1-1 lb. pkg. wieners |
| 1 egg, beaten | |

Combine cornmeal, flour and salt. Add egg, oil and milk. Coat each wiener with additional flour and insert onto tines of cooking fork or wooden skewer. Dip into cornmeal mixture coating all sides. Fry a few at a time in hot deep fat (375°) until golden brown. Makes 8 to 10 corn dogs.

GRANDMA BONOFF'S HOT DEVILED EGGS

Dorothy Niess

- | | |
|--------------------------|--------------------|
| 1 1/3 C. cooked tomatoes | 6 hard-cooked eggs |
| 1/2 C. green pepper | 2/3 C. milk |
| 1 small onion | 1 tsp. butter |
| | 1 T. flour |

Cook tomato mixture for 20 minutes. Make white sauce with 1 teaspoon butter, 1 tablespoon flour and 2/3 cup milk. Combine tomato mixture with white sauce very slowly. Add sliced eggs. Serve immediately.

FETTUCINI ALFREDO

Whitney Wagner

- | | |
|---|----------------------------|
| 1-8 oz. pkg. fettucini or
medium egg noodles | 2 T. milk or half and half |
| 1/4 C. butter, melted | 1/4 tsp. salt |
| 1/4 C. grated Parmesan cheese | 1/8 tsp. pepper |

Prepare noodles as directed. Drain, but keep hot. In warm serving dish, combine butter, cheese, milk, salt and pepper. Toss hot noodles with cheese mixture to coat well. Serve immediately. Can sprinkle with more Parmesan cheese when served.

CREAMY FETTUCCINE ALFREDO

Sheri L. Seter
Isaiah Elliott

1-8 oz. pkg. cream cheese 1/2 C. milk
3/4 C. grated Parmesan cheese 8 oz. uncooked fettuccine, hot,
1/2 C. margarine cooked and drained

In large saucepan, combine cream cheese, Parmesan cheese, margarine and milk; stir over low heat until smooth. Add fettuccine; toss lightly. Makes 4 servings.

GREEK RICE HOT DISH

Coleen Chisholm

2 C. uncooked rice

ADD:

1/4 C. oil 2 tsp. lemon juice
3 T. butter Feta cheese, as much as you like
1 1/2 T. Greek seasoning

Prepare rice per box instructions. Add remaining ingredients after rice is prepared.

Great side dish with steaks, great substitute for potatoes.

PHEASANT ENCHILADAS

Shelly Bobinet

4 cooked pheasant breasts, 12 flour taco shells
diced 1 can enchilada sauce
1 large carton sour cream 1 can cream of chicken soup
Onion, diced, optional 12 oz. Monterey Jack cheese,
12 oz. Cheddar cheese, shredded
shredded 2 small cans green chilies

Mix soup, sour cream, onion, cheese and chilies together and reserve 1 1/2 cups. Add pheasant to rest. Fill taco shells and place in greased pans, seams down. Pour 1 1/2 cups mixture over top. Bake at 350° for 45 minutes.

CROCK POT STUFFING

Jane Roggensack

- | | |
|--------------------------------|-------------------------|
| 1 C. butter, melted | 1 1/2 tsp. salt |
| 2 C. chopped celery | 1/2 tsp. pepper |
| 1 C. chopped onion | 2 eggs, beaten |
| 1 tsp. poultry seasoning | 4 to 6 C. chicken broth |
| 1 1/2 tsp. leaf sage, crumbled | 12 C. dry bread crumbs |
| 1 tsp. leaf thyme, crumbled | |

Mix butter, celery, onion, spices, salt, pepper, eggs and broth together. Pour over bread crumbs and mix well. Pour into lightly greased large slow cooker. Cook on high for 45 minutes. Reduce heat to low for 6 hours. May stir mixture after 3 hours (will look "soupy" until the last hour of cooking time).

SANDWICH FILLING

Margaret Mayer

- | | |
|--------------------|-----------------------------|
| 1 can Spam | 1 1/2 C. sandwich spread |
| 6 hard-boiled eggs | 1 tsp. mustard |
| 3 medium carrots | 1 tsp. Worcestershire sauce |
| 1 small onion | 1 tsp. vinegar |
| | 1 tsp. sugar |

Grind Spam, eggs, carrots and onion together. Mix in with all of the rest of the ingredients.

*Convenience foods are handy
and I use them now with ease.*

*But for special times
I still rely on favorite recipes.*

SANDWICH RING

Diane Plotzke

- | | |
|--|--|
| 2-11 oz. pkgs. refrigerated
French bread dough | 1/2 C. pitted ripe olives, sliced |
| 3 garlic cloves, pressed | 8 oz. thinly sliced deli meat
(hard salami, ham, turkey) |
| 1/2 tsp. each dried oregano
leaves and dried basil leaves | 4 oz. thinly sliced cheese
(muenster, American, colby
Jack, provolone) |
| 2 C. chopped lettuce | 6 T. Italian dressing |
| 1 medium each onion, green
bell pepper and tomato,
all thinly sliced | |

Place dough seams side down, joining ends of dough together to form 1 large ring. Cut 6 to 8 diagonal slashes (1/2" deep) on top of dough. Lightly spray dough with vegetable oil. Press garlic over dough, sprinkle with oregano and basil. Bake 26 to 30 minutes at 350° or until deep golden brown. Cool completely. Cut bread in half horizontally. Arrange meat and cheese over bottom half of bread. Top with lettuce. Drizzle 2 tablespoons dressing over lettuce. Top with onion, pepper, tomato and olive slices. Brush cut side of bread top with remaining dressing, place over bottom half. Cut into wedges. Yields 8 servings.

BAR-B-QUE SAUCE

Carol Riley

- | | |
|-----------------------------|----------------------|
| 1 C. vinegar | 1 tsp. salt |
| 1 1/2 C. catsup | 1/2 tsp. pepper |
| 1 C. sugar | 1/2 tsp. garlic salt |
| 1/4 lb. margarine or butter | Dash of chili powder |

Simmer all the above ingredients together in a saucepan a few minutes.

Delicious on chicken, turkey or beef.

Nothing lasts forever - not even your troubles.

BBQ SAUCE

Paul McCoy

- | | |
|--------------------|---|
| 1/2 stick butter | 6 T. Worcestershire sauce |
| 2 onions | 1 T. prepared mustard |
| 1 stick celery | 2 C. ketchup |
| 2/3 C. molasses | Pineapple juice (from 20 oz.
can pineapple slices) |
| 1/2 C. honey | Salt and pepper to taste |
| 1/2 C. brown sugar | |
| 1/2 C. lemon juice | |

Sauté onions in butter with chopped celery. Add rest of ingredients and simmer. Good on beef, pork or chicken.

SAN ANTONIO BARBEQUE (MARINADE)

Peg Denner

- | | |
|------------------------------|---------------------------|
| 2 lbs. fresh chicken | 1 env. taco seasoning mix |
| 1/2 C. lemon juice | 1 gal. size Ziploc bag |
| 1/4 C. smokey barbeque sauce | |

Combine liquid ingredients and spices in Ziploc bag to create marinade. Mix well. Place chicken in bag and seal. Marinate in refrigerator for 2 hours. Drain chicken and discard marinade. Grill, bake or broil chicken.

CHARCOAL-GRILLED CHICKEN BASTE

Castek Family

- | | |
|-------------------|----------------------|
| 1 pt. vinegar | Tabasco sauce |
| 1 C. water | Worcestershire sauce |
| 1/2 lb. margarine | Garlic powder |
| 2 T. salt | Black pepper |

Mix together and heat in saucepan until margarine is melted. Add last 4 ingredients, as desired, to taste. Baste chicken liberally while grilling over charcoal.

HONEY GLAZE FOR HAM

Cindy McCoy

- | | |
|----------------------|-------------------------|
| 1/4 C. honey | 2 tsp. prepared mustard |
| 1/4 C. apricot juice | |

Blend and spread on ham during last half hour of cooking by brushing or basting at 5-minute intervals.

WONDERFUL MUSTARD SAUCE

Shirley Johanns

1/2 C. butter or margarine
1/2 C. sugar
3 egg yolks

1/2 C. tomato soup, undiluted
1/2 C. prepared mustard
1/3 C. cider vinegar

In the top part of a double boiler, cream together the butter or margarine and sugar. When fluffy, add the egg yolks that have been well beaten. Then add tomato soup, prepared mustard and vinegar. Cook over hot water, stirring frequently, until it is smooth and fairly thick. When cool, turn into pint jar.

This sauce is a sensational success with ham, but is equally delicious with any cold meat. If stored in the refrigerator it will keep indefinitely...if there is any left to store.

MAPLE GLAZE FOR HAM

Cindy McCoy

1/2 C. maple syrup
1/4 C. orange juice

1 T. prepared mustard

Combine. Spread over ham after you have removed the rind. Baste during the last hour of cooking every 10 minutes.

STEAK MARINADE

Terri (Niichel) Barrick

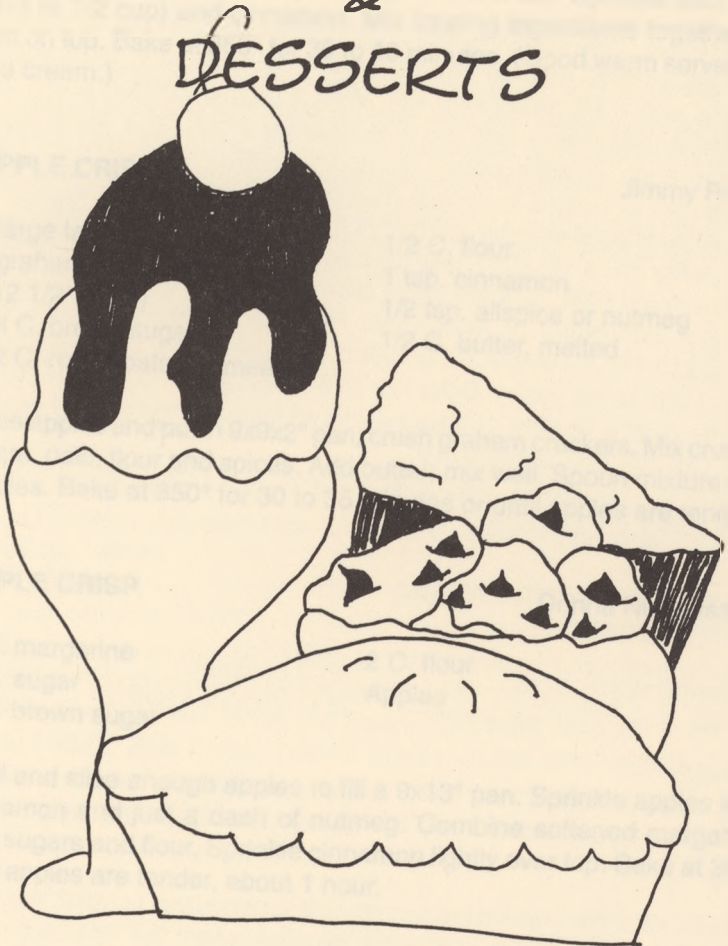
1/3 C. soy sauce
2 T. vegetable oil
1 T. brown sugar

3/4 tsp. minced garlic
1 tsp. ground ginger
1 tsp. seasoned salt

Combine ingredients in a heavy Ziploc baggy. Add the steak and seal. Marinate in the refrigerator at least 2 hours, up to 8 hours, turning the bag over at least once to cover. Grill or broil meat as usual.

The best thing you can spend on your children is time.

PASTRIES & DESSERTS



Meaghan Castek
Grade 6

APPLE CRISP

Kimberly Chisholm

8 medium apples

TOPPING:

1 1/2 C. brown sugar, packed

1 C. margarine

1 1/2 C. oatmeal

1 C. flour

Fill 9x13" cake pan with apples, peeled and cut. Sprinkle with sugar (1/3 to 1/2 cup) and cinnamon. Mix topping ingredients together and pat on top. Bake at 350° for 30 to 40 minutes. (Good warm served with ice cream.)

APPLE CRISP

Jimmy Plotzke

6 large tart apples

1/2 C. flour

8 graham cracker squares
(2 1/2" each)

1 tsp. cinnamon

1/2 tsp. allspice or nutmeg

3/4 C. brown sugar

1/2 C. butter, melted

1/2 C. rolled oats, oatmeal

Slice apples and put in 9x9x2" pan; crush graham crackers. Mix crumbs, sugar, oats, flour and spices. Add butter; mix well. Spoon mixture over apples. Bake at 350° for 30 to 35 minutes or until apples are tender.

APPLE CRISP

Donna Niess Israels

1 C. margarine

2 C. flour

1 C. sugar

Apples

1 C. brown sugar

Peel and slice enough apples to fill a 9x13" pan. Sprinkle apples with cinnamon and just a dash of nutmeg. Combine softened margarine with sugars and flour. Sprinkle cinnamon lightly over top. Bake at 350° until apples are tender, about 1 hour.

Letters are visits when friends are apart.

APPLE PASTRY SQUARES

Glenda Ross

1 1/2 C. sugar	4 C. all-purpose flour
1 tsp. ground cinnamon	1 1/2 C. shortening
1/2 tsp. ground nutmeg	2 beaten eggs
8 C. sliced, peeled cooking apples (about 7 large apples)	1/4 C. lemon juice
	2 T. butter or margarine
	Powdered sugar icing

In a separate bowl, combine sugar, cinnamon and nutmeg. Add apple slices; toss to coat. Meanwhile, in another extra large bowl, stir together the flour and 1 1/2 teaspoons salt. With a pastry blender, cut in the shortening until pieces are the size of small peas. In a small bowl, combine eggs, 6 tablespoons water and lemon juice. Add to flour mixture; mix until flour mixture is moistened. Divide the dough in half. On a lightly floured surface, roll half of the pastry to a 16x11" rectangle. Ease pastry into a 15x10x1" jelly roll pan (There should be a 1/2" pastry border around pan). Arrange apple slices evenly over the pastry in the pan. Dot with butter or margarine. Roll out remaining dough to a 15x 1/2x10 1/2" rectangle. Fit dough over apples. Seal and crimp. Cut several slits in top pastry. Bake in a 375° oven for 40 to 45 minutes or until the crust is golden. Drizzle powdered sugar icing over hot pastry. Cool. Cut into squares to serve.

POWDERED SUGAR ICING: In a bowl, combine 1 cup sifted powdered sugar and 2 tablespoons of milk.

DONNA'S FAVORITE BANANA SPLIT DESSERT

Donna R. Popp

Graham cracker crust	2 to 3 bananas
1/2 gal. Neapolitan ice cream	1/2 C. chopped nuts

SAUCE:

1 C. chocolate chips	1/2 C. margarine
2 C. powdered sugar	13 oz. can evaporated milk
1 tsp. vanilla	1 pt. whipping cream

In 9x13" pan, pat graham cracker mixture in pan (save 1 cup for topping). Slice bananas and layer over crust. Slice ice cream 1/2" thick and place over bananas. Sprinkle with nuts. Freeze. Melt chocolate chips and margarine; add powdered sugar and evaporated milk. Cook until thick and smooth, stirring frequently. Add vanilla and cool. Then put mixture over ice cream; freeze until firm. Whip cream, add sugar to sweeten and spread over the chocolate mixture. Sprinkle the reserved crumbs on top and put back in freezer (covered). Make 18 servings. Can store in freezer 2 to 3 weeks.

BANANA SPLIT DESSERT

Dort Werner

- | | |
|---|--|
| 1 pkg. graham crackers,
crushed | 1 C. walnuts |
| 1/3 C. sugar | 1 small jar fudge topping
(Hershey's) |
| 1/2 C. butter or margarine, melted | 1-8 oz. Cool Whip |
| 2 to 3 bananas | 1 Heath candy bar |
| 3/4 of 1/2 gal. Neapolitan ice
cream | |

Mix graham crackers, sugar and butter and pat into 9x13" pan. Slice bananas over graham cracker crust. Lay 1/2" slices of Neapolitan ice cream over bananas. Sprinkle walnuts over ice cream. Freeze until firm. When firm, pour fudge topping (I warm up in microwave to soften.) Spread Cool Whip over fudge topping. Slivers of Heath bar goes on top of Cool Whip. Freeze. Remove from freezer 1/2 hour before serving or put in refrigerator for 2 hours before serving.

BROWNIE PIZZA

Linda Wagner

- | | |
|-----------------------------|--------------------------------|
| 1 brownie mix | TOPPING: |
| FROSTING: | 3/4 C. plain M & M's |
| 1 C. confectioners' sugar | 1/2 C. flaked coconut, toasted |
| 1/3 C. creamy peanut butter | 1/2 C. chopped pecans, toasted |
| 1 1/2 tsp. vanilla | |
| 2 to 4 T. milk | |

Prepare brownie mix according to directions on box. Spread onto a greased 12" pizza pan. Bake at 350° for 15 minutes or until a toothpick inserted near center comes out clean. Cool completely.

FROSTING: Beat sugar, peanut butter, vanilla and enough milk to achieve desired spreading consistency. Spread over brownies. Top with M & M's, coconut and pecans. Yield: 8 to 10 servings.

A wise man changes his mind; a fool never will.

BUSTER BAR

Anna Riley

- | | |
|------------------------------|--|
| 1 pkg. Oreo cookies, crushed | 12 oz. jar hot fudge sauce |
| 1 stick margarine, melted | 10 oz. pkg. Spanish peanuts,
salted |
| 1/2 gal. vanilla ice cream | |

Mix together crushed cookies and margarine. Reserve 1 cup for topping. Press remaining cookie mixture into 9x13" pan. Spread ice cream over crust and freeze until firm. (Works best to open ice cream container completely and cut ice cream squares with long knife to be place on crust.) Spread hot fudge sauce over ice cream. Sprinkle peanuts over sauce. Sprinkle reserved crumbs over top of dessert. Freeze. Remove from the freezer 10 minutes before serving.

BUSTER BAR DESSERT

Colly Huebsch

- | | |
|---|----------------------------------|
| 1 large pkg. Hydrox cookies,
crushed | 2 C. powdered sugar |
| 1 stick melted butter | 1 tsp. vanilla |
| 2/3 C. chocolate chips, melted | 1 1/2 C. evaporated milk (1 can) |
| 1 stick butter | 5 qt. tub vanilla ice cream |
| | 1 can Spanish peanuts |

Makes 2-9x13" pans. Combine cookies and butter. Press into the 2 pans. Melt chocolate chips and other stick of butter. Slowly add powdered sugar and evaporated milk. Bring to a boil for 8 minutes, stirring constantly. Add vanilla, let sit until you've scooped ice cream onto cookie mix. Add Spanish peanuts. Pour hot fudge sauce over and freeze.

Just like Dairy Queen's Buster Bars. Kids love them as well as adults. Delicious!!

CHERRY MESS

Angie Meirick Huffman

- | | |
|---------------------------|--------------------|
| 2 cans cherry pie filling | 2 sticks margarine |
| 2 boxes yellow cake mix | |

Melt margarine. Add cake mix and mix well until crumbly. Put cherry pie filling in bottom of cake pan and crumb mixture on top. Bake at 350° until golden brown.

MERINGUES:

6 egg whites
 1/2 tsp. cream of tartar
 Dash of salt
 2 C. sugar

FILLING AND TOPPING:

2 C. whipping cream
 1/2 C. powdered sugar
 1/3 C. unsweetened cocoa
 1/2 C. coarsely crushed chocolate
 covered toffee candy bars,
 reserving 3 T. for garnish

Heat oven to 275°. Line 2 cookie sheets with parchment or brown paper. In large bowl, beat egg whites, cream of tartar and salt at medium speed until soft peaks form. Gradually add sugar, 1 tablespoon at a time, beating at high speed until stiff glossy peaks form and sugar is almost dissolved. Spread half of meringue into an 8" circle on paper-lined cookie sheet; repeat with remaining mixture on other cookie sheet. Bake at 275° for 50 to 60 minutes or until crisp and dry. (Meringue may crack slightly.) Turn oven off; keep door closed for 2 hours. Remove meringues from oven; cool completely. Carefully remove meringues from paper. In medium bowl, combine whipping cream, powdered sugar and cocoa. Beat on high speed until stiff peaks form. Fold in crushed candy. Place 1 meringue on serving plate and spread with half of filling. Repeat layers. Sprinkle with reserved crushed candy. Garnish with chocolate curls, if desired. Refrigerate for several hours before serving. Store in refrigerator. Makes 12 to 16 servings.

CHRISTI'S STRIPED DELIGHT

Dort Werner

1 1/2 C. graham crackers, crushed	2 T. milk
1/4 C. sugar	8 oz. Cool Whip
1/3 C. melted butter	4 oz. Cool Whip
1-8 oz. pkg. Philadelphia cream cheese, softened	2 1/2 C. milk
1/4 C. sugar	1 large pkg. chocolate instant pudding

Combine graham crackers, sugar and butter and pat onto 9x13" pan. Save 1/2 cup of mixture for top. Beat sugar, butter, Philadelphia cream cheese and milk until smooth. Fold Cool Whip into mixture and pour over crust. Mix 2 1/2 cups milk and package of pudding together. Pour over Cool Whip mixture. Let chill in refrigerator for 30 minutes or until it sets up. Then add 4 ounces Cool Whip over chocolate layer. Sprinkle graham cracker mixture over Cool Whip. Refrigerate again until ready to serve.

- 1/2 C. butter or margarine 1/4 tsp. salt
 1 C. water 4 eggs
 1 C. all-purpose flour

In a medium saucepan, melt butter. Add water; bring to boiling. Add flour and salt all at once, stir vigorously. Cook and stir until mixture forms a ball that doesn't separate. Remove from heat; cool slightly, about 5 minutes. Add eggs, one at a time, beating with a wooden spoon after each addition for 1 to 2 minutes or until smooth. Drop batter by heaping tablespoon 3" apart onto a greased baking sheet. Bake in a 400° oven about 30 minutes or until golden brown and puffy. Remove from oven; split, removing soft dough inside. Cool on a wire rack. Fill with whipping cream, pudding, ice cream or fruit mixture. Makes 10.

CREME DE MINT DESSERT

Annette Sonberg

- 1/2 lb. Oreo cookies, crushed 1/4 C. melted butter or oleo

Mix like pie crust and pat in 9x12" pan. Spread enough softened chip and mint ice cream to cover crust.

- 1 C. chocolate chips 1 C. evaporated milk
 1/2 C. oleo or butter 1 tsp. vanilla
 2 C. powdered sugar

Cook chocolate chips and 1/2 cup oleo, powdered sugar, evaporated milk and vanilla until thick (will thicken more as it cools). When cool, pour over ice cream and freeze. Then top with Cool Whip. I save some of chocolate to drizzle over top of Cool Whip along with chopped nuts, optional.

Peace is seeing a sunset and knowing who to thank.

DESSERT

Ginger Meirick

- | | |
|------------------------|---------------------------------|
| 1 stick oleo | 2 pkgs. instant vanilla pudding |
| 1 C. flour | 2 1/2 C. milk |
| 1 pkg. almond (1/2 C.) | 1 pkg. Dream Whip (2 envs.) |
| 1/2 C. coconut | 1/2 tsp. vanilla |
| | 1 C. milk |

Mix together oleo, flour, almonds, and coconut. Put 1/2 in bottom of cake pan. Bake until lightly browned at 350°. Mix together pudding and 2 1/2 cups milk and let set, put on crust. Combine Dream Whip, milk and vanilla. Layer on top of pudding mixture. Sprinkle rest of browned crumbs on top.

MY FAVORITE DESSERT

Dona Kubicek

- | | |
|-----------------------|---------------------|
| 1 angel food cake mix | 3 T. instant coffee |
|-----------------------|---------------------|

Add coffee to cake flour and mix according to directions and bake. After cake has cooled, make filling.

- | | |
|---|--|
| 3/4 large can chocolate milk
fudge topping | 1 pkg. Heath bar chips
1 pt. whipping cream |
|---|--|

Whip cream. Add candy and fold in topping. Split cake to make three layers. Put filling between layers and frost. Chill 6 hours.

GRASSHOPPER TORTE

Mary Dunlay

- | | |
|-------------------------------|------------------------------|
| 2 C. chocolate wafer crumbs | 2 T. milk |
| 1/4 C. melted margarine | 2 T. creme de menthe |
| 1-7 oz. jar marshmallow creme | 2 C. whipping cream, whipped |

Combine crumbs and margarine. Reserve 1/2 cup for topping. Press remainder crumb mixture into bottom of 9" springform pan. Combine marshmallow creme, milk and creme de menthe, mixing with electric mixer until well blended. Fold in whipped cream. Pour over crust. Sprinkle with reserved crumbs. Freeze. Serves 10 to 12.

- | | |
|--|-----------------------|
| 1/2 gal. ice cream (vanilla) | 1/2 C. chopped pecans |
| 2 C. crushed Rice Chex (start
with 4 to 5 C. whole Rice Chex) | 2/3 C. brown sugar |
| 1 C. shredded coconut | 1/3 C. melted butter |

Mix well all ingredients except ice cream. Pat 2/3 of the mixture on bottom of pan. Put the slightly softened ice cream down for the second layer. Sprinkle the remaining mixture on top of the ice cream. Freeze until serving time.

INSTANT PUDDING DESSERT

Dort Werner

- | | |
|--------------------------------------|--|
| 1 C. flour | 1 C. powdered sugar |
| 1 stick margarine | 1-8 oz. Cool Whip |
| 1/2 C. walnuts or pecans, diced | 2 small butter pecan instant
puddings |
| 1-8 oz. Philadelphia cream
cheese | 1 small vanilla instant pudding |

Mix flour, margarine and nuts in 9x13" pan (make crust - pat mixture down with fork). Bake at 350° for 15 to 20 minutes. Cool crust. Mix Philadelphia cream cheese, powdered sugar and Cool Whip together and pour over cooled crust. Mix puddings and milk together and pour over Philadelphia cream cheese layer. Add 8 ounces Cool Whip for last layer. Refrigerate until ready to serve.

OREO COOKIE DESSERT

Shelly Counsell

- | | |
|-------------------------------|---|
| 1 large pkg. Oreo cookies | 1-12 or 16 oz. carton frozen
whipped topping |
| 3 small pkgs. vanilla pudding | 1 stick melted oleo |
| 2 1/2 C. milk | 1 tsp. vanilla |

Roll out cookies to crush. Mix with oleo. Press 2/3 of the cookie crumbs in a 9x13" pan. Mix pudding with milk. Mix 2 minutes. Fold in topping and 1 teaspoon vanilla. Pour on top of cookie mixture and sprinkle the remaining crumbs on top. Chill.

PEACH CRISP

Ginger Meirick

2-1 lb. 13 oz. peaches, drained	1 1/2 tsp. cinnamon
1 1/3 C. brown sugar	1 1/2 tsp. nutmeg
1 C. flour	2/3 C. soft butter
1 C. rolled oats	

Place peaches in bottom of 9x13" pan. Mix rest of ingredients together until crumbly. Sprinkle mixture over peaches and bake at 350° for 30 to 40 minutes.

FRESH PEACH DESSERT

Dort Werner

1/2 lb. vanilla cream cookies	2 eggs, beaten
2 1/2 C. powdered sugar	6 to 10 peaches (depending on size)
3/4 C. butter	1/2 pt. whipped cream

Crush up cookies very fine. (To cut down on mess, put cookies in large Ziploc bag and crush with rolling pin.) Put 1/2 cup crushed cookies aside. Put the remainder in a 9x13" pan. Cream powdered sugar and butter together. add beaten eggs. Pour over crust. Slice fresh peaches over powdered sugar-egg mixture. Whip up whipping cream (watch closely so cream will not get too firm). Put over peaches. Sprinkle small amount of crushed cookies over whipped cream. Refrigerate until ready to serve.

PEAR CRUNCH

Margaret Mayer

3 C. drained, canned pears, sliced	1/4 tsp. salt
1/4 C. brown sugar	1/4 tsp. cinnamon
3/4 C. flour	1 egg
3/4 C. white sugar	1/4 to 1/3 C. melted butter

Mix pears with brown sugar in 9x9" pan. Mix flour, sugar, salt and cinnamon, set aside. Beat egg, mix with flour mixture. Spread over fruit. Pour melted butter over top. Bake at 375° for 45 minutes. Serve warm. Sprinkle chopped nuts on top, if desired.

PEPPERMINT ICE CREAM DESSERT

Dort Werner

1 pkg. Oreo cookies, crushed 1 stick margarine, melted
5 Butterfinger candies, crushed 1/2 gal. peppermint ice cream

Pour melted margarine over mixed Oreos and Butterfinger candy bars. Put aside 1 cup of mixture to garnish the top. Pat remainder in bottom of 9x13" pan. Thaw slightly ice cream and put over Oreo-Butterfinger crust. (It's optional if you want to use all or 3/4 of the ice cream.) Level out ice cream with large spoon or spatula and then sprinkle remaining Oreo-Butterfinger on top. Freeze until ready to serve.

PUMPKIN PIE CAKE

Mary Jo Ruehlow

1 can pumpkin 1 tsp. ginger
4 eggs 1/2 tsp. nutmeg
1-13 oz. can evaporated milk 1 pkg. yellow cake mix
1 1/2 C. sugar 1 C. melted butter or margarine
2 tsp. cinnamon 1 C. chopped nuts

Mix together the first 7 ingredients. Put in an ungreased 9x13" cake pan. Sprinkle dry cake mix over mixture. Pour melted butter or margarine over the cake mix. Sprinkle with chopped nuts. Bake at 350° for 1 hour or until done. Good with whipped cream or ice cream.

FROZEN PUMPKIN DESSERT

Donna Niess Israels

20 gingersnaps, crushed 1 1/4 tsp. pumpkin pie spice
1 C. canned pumpkin 1 qt. vanilla ice cream
1/2 C. sugar Whipped cream
1/2 C. chopped pecans Additional chopped pecans

Lightly coat an 8" square baking dish with non-stick cooking spray. Sprinkle with half of the gingersnap crumbs. Stir pumpkin, sugar, 1/2 cup nuts and pumpkin pie spice in a medium bowl until well blended. Stir ice cream in a large bowl until smooth, but not melted. Stir in pumpkin mixture just until well blended. Carefully pour into baking dish. Sprinkle with remaining crumbs. Place plastic wrap directly on the surface. Cover dish with foil. Freeze at least 4 hours or until firm. To serve, cut with a sharp knife. Garnish with whipped cream and nuts. Makes 6 to 9 servings. I usually double the recipe and put into a 9x13" pan.

If I'm taking this to the office, I make and freeze the night before and put the whipped cream on it and garnish with the nuts before going in the morning.

GREAT PUMPKIN DESSERT

Mary Hartogh

Jean Bensend

1-15 oz. can solid-packed pumpkin	4 tsp. pumpkin pie spice
1-12 oz. can evaporated milk	1 pkg. yellow cake mix
3 eggs	3/4 C. melted butter or margarine
1 C. sugar	1 1/2 C. chopped walnuts

Combine first five ingredients. Transfer to greased 9x13" pan. Sprinkle with dry cake mix and drizzle with butter. Top with walnuts. Bake at 350° for 1 hour or until knife comes out clean. Top with vanilla ice cream or whip cream.

Variation: Jean uses 1 teaspoon cinnamon, 1/2 teaspoon salt, 1/2 teaspoon nutmeg and 1/2 teaspoon ginger instead of 4 teaspoons pumpkin pie spice.

PUMPKIN TORTE

Angie Werner

Dort Werner

1 1/2 pkgs. graham crackers, crushed	8 oz. Cool Whip
1/3 C. sugar	2 C. pumpkin
1/2 C. butter or margarine, melted	3 egg yolks (save whites)
2 eggs, beaten	1/2 C. sugar
3/4 C. sugar	1/2 C. milk
8 oz. Philadelphia cream cheese	1/2 tsp. salt
1 env. Knox gelatin	1 T. cinnamon
3/4 C. water, cold	3 egg whites
	1/4 C. sugar

Mix graham crackers, sugar (1/3 cup) and butter together. Press into 9x13" pan. Mix eggs (2), sugar (3/4 cup) and Philadelphia cream cheese together and pour over graham cracker crust. Bake at 350° for 20 minutes. Cool. Mix gelatin and water (3/4 cup) together. Mix pumpkin, egg yolks, sugar (1/2 cup), milk, salt and cinnamon together in large saucepan. Heat until it thickens somewhat. Remove from heat and mix in gelatin and water. Beat egg whites, slowly add sugar (1/4 cup). Fold into pumpkin mixture. Pour pumpkin mixture over cooled crust. Add Cool Whip over before serving.

LAYERED RASPBERRY DESSERT

Jean Bensed

1/2 of angel food cake	1-10 oz. pkg. frozen
1-3 oz. pkg. raspberry jello	sweetened raspberries
1 C. boiling water	1-8 oz. carton raspberry yogurt

Tear cake into small pieces. Pour boiling water on jello in a bowl, stir until dissolved. Add raspberries. Refrigerate until thickened, but not set, about 15 minutes. Layer half of each of the cake pieces, gelatin mixture and yogurt into a 1 1/2-quart bowl. Repeat. Refrigerate until firm, at least 2 hours. Serves 8.

May also use orange jello, yogurt and orange sections or strawberry jello, yogurt and frozen strawberries.

RHUBARB CRISP

Kathy Fox

8 heaping C. cut-up rhubarb	4 T. cornstarch
1 1/2 C. sugar	1 tsp. cinnamon

Mix and let stand to form it's own juice (5 to 15 minutes). Put in 13x9" pan and cover with topping.

TOPPING:

1 1/2 C. oatmeal	1/4 tsp. soda
1 1/2 C. flour	1/4 tsp. baking powder
1 1/2 C. brown sugar	3/4 C. margarine

Sprinkle over rhubarb mixture. Bake at 350° for 30 to 35 minutes or until lightly browned.

RHUBARB CRUNCH

Darlene Hemann

1 C. flour	1 1/2 C. white sugar
1 C. brown sugar	2 T. flour
3/4 C. quick oatmeal	1 C. water
1/2 C. melted butter	1 tsp. vanilla
Mix until crumbly.	1/2 tsp. lemon extract
	Cook until thick.

Press 1/2 of crumbly mixture in 9x13" pan. Add 4 cups uncooked cut-up rhubarb. Add cooked mixture and sprinkle remaining crumbs on top. Bake at 350° for 1 hour.

RHUBARB CRUNCH

Teresa Shaw

- | | |
|--------------|----------------------------|
| 6 C. rhubarb | 2 C. brown sugar |
| 2 C. sugar | 2 C. oatmeal |
| 6 T. flour | 3 C. flour |
| | 3 sticks margarine, melted |

Mix together the rhubarb, 2 cups sugar and 6 tablespoons flour in large bowl. In another large bowl, mix together the remaining ingredients. In a 9x13" pan, pour in the rhubarb mixture. Pour the oatmeal mixture on top of the rhubarb mixture. Sprinkle with cinnamon. Bake at 350° for 45 minutes.

RHUBARB DESSERT

Kelly Chisholm

- 3 to 4 C. cut-up rhubarb

TOPPING:

- | | |
|------------|----------------|
| 4 eggs | 1 1/2 C. flour |
| 2 C. sugar | 1 C. margarine |

In 9x13" cake pan, add rhubarb and sprinkle with sugar (1/3 to 1/2 cup). Mix topping and drop on top of rhubarb. Bake at 425° for 45 minutes.

Watch, burns easily.

RHUBARB SAUCE

Shirley Johanns

- | | |
|-------------------|--------------------------------------|
| 2 C. rhubarb, cut | 1/2 C. Minute Tapioca |
| 2 C. sugar | 1 orange, peeled and cut into chunks |
| 2 C. water | |

Mix together and bring to a boil and cook until rhubarb is tender and mixture is slightly thickened. May be used as a sauce or a topping.

The soul would have no rainbow had the eyes no tears.

STRAWBERRY ANGEL FOOD CAKE DESSERT

Linda Wagner

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|--|----------------------------------|
| 1 small or 1/2 large angel food cake, crumbled | 1 1/3 C. boiling water |
| 1 large or 2 small boxes strawberry jello | 2 boxes frozen strawberries |
| | 1 C. cream, whipped or Cool Whip |

Crumble angel food in bottom of 9x13" pan. Put thawed strawberries into jello mixture that has been made with 1 1/3 cups water. When this has cooled, add whipped cream. Mix well and pour over angel food in pan. Refrigerate until solid. Serve with whipped cream. Makes 12 to 15 pieces.

STRAWBERRY DESSERT

Shirley Markham

- | | |
|-----------------------------------|---|
| 1-8 oz. softened cream cheese | 1-10 oz. pkg. sliced strawberries, with juice |
| 1/2 C. sugar | 2 bananas, quartered and sliced |
| 1-11 oz. crushed pineapple, drain | 1-8 oz. Cool Whip |

Stir all together and put in 9x13" pan. Freeze.

STRAWBERRY ICE CREAM

Jimmy Plotzke

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|---------------|---------------------|
| 4 C. milk | 4 C. heavy cream |
| 2 C. sugar | 1 T. vanilla |
| 1/2 tsp. salt | 2 pts. strawberries |

In saucepan, heat milk over medium heat until bubbles form around the edge. Remove from heat, stir in sugar and salt until completely dissolved. Stir in cream and vanilla. Remove to large bowl; cover and refrigerate for at least 30 minutes. In blender at medium speed, blend strawberries until smooth. Pour chilled mixture and strawberry puree into ice cream can or freeze chamber. Freeze as ice cream manufacturer directs.

WINTER WONDER LOG

Hannah Dunlay

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|--|--|
| 1-4 serving size pkg. Jell-O pistachio pudding (instant) | 3 C. Cool Whip |
| 1 C. cold milk | 1 pkg. (about 38) thin chocolate wafer cookies |

Prepare pudding with milk. Refrigerate 5 minutes. Blend in 1 cup Cool Whip. Spread mixture on wafers. Stack in groups of 8 or 10. Place stacks together on sides to form a log. Wrap and chill 2 to 3 hours. Unwrap and frost with remaining Cool Whip. Slice diagonally. Serves 8.

CREAMY 2-STEP CHEESECAKE

Carol Mayer

- | | |
|-------------------------------------|---|
| 1-8 oz. pkg. softened cream cheese* | 1-8 oz. tub thawed whipped topping |
| 1/3 C. sugar | 1-6 oz. graham cracker or chocolate pie crust |

Mix cream cheese and sugar with electric mixer or wire whisk until well blended. Gently stir in whipped topping. Spoon into crust. Refrigerate 3 hours or overnight. Garnish as desired. Store any leftover cheesecake in refrigerator. Makes 8 servings.

*Soften cream cheese in microwave on high for 15 to 20 seconds.

EASY COOL CHEESECAKE

Kimberly Niichel

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|------------------------------------|--|
| 1 Keebler graham cracker pie crust | 2 tsp. vanilla |
| 8 oz. cream cheese, softened | 8 oz. Cool Whip, thawed |
| 1/3 C. sugar | Any flavor pie filling - cherry, blueberry, strawberry |
| 1 C. sour cream | |

Beat cream cheese until smooth. Gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped cream, blending well. Spoon into crust. Chill 4 hours. Spoon pie filling over pie.

EASY CHEESE CAKE

Donna Niess Israels

- | | |
|---------------------------|----------------------------|
| 1 pkg. lemon jello, small | 1-8 oz. pkg. cream cheese |
| 1 C. boiling water | 1 carton Cool Whip |
| | 9x13" graham cracker crust |

Stir boiling water and jello until jello dissolves. Add 1 package cream cheese, mixing well. Let cool. Stir in Cool Whip. Can add small amount of yellow food coloring. Pour into graham cracker crust in 9x13" pan. Can cover top with 1 can of any pie filling.

PUMPKIN CHEESECAKE

Kathy Fox

- | | |
|---|-----------------------------|
| 3-8 oz. pkgs. cream cheese,
softened | 2 T. cornstarch |
| 1 C. sugar | 1 1/4 tsp. ground cinnamon |
| 1/4 C. brown sugar, packed | 1/2 tsp. nutmeg |
| 2 eggs | TOPPING: |
| 1 3/4 C. (15 oz.) pumpkin | 2 C. sour cream, room temp. |
| 2/3 C. evaporated milk | 1/3 C. sugar |
| | 1 tsp. vanilla |

CRUST:

- | | |
|---------------------------------------|------------------------|
| 1 1/2 C. graham cracker crumbs | 1/4 C. sugar |
| 1/3 C. margarine or butter,
melted | Nonstick cooking spray |

Combine graham cracker crumbs, butter and sugar. Spray bottom and sides of 9" springform pan with cooking spray. Press crumb mixture into bottom and 1" up sides of pan. Bake 6 to 8 minutes at 350° (don't brown). Cool 10 minutes. Beat cream cheese and sugar until fluffy. Add the rest of ingredients. Beat well. Pour into cooled crust. Bake at 350° for 55 to 60 minutes or until edge is set, but center still moves slightly. Combine sour cream, sugar and vanilla. Spread over surface of warm cheesecake. Bake 5 minutes. Cool on wire rack. Chill several hours or overnight.

The highest type of giving is done from the bottom of the heart.

DIABETIC MILE HIGH APPLE PIE

Irene L. Angell

- | | |
|---------------------|--------------------------------|
| 3 T. cornstarch | 8 C. sliced and cored, peeled |
| 1/3 to 1/2 C. Equal | Granny Smith apples, or other |
| 3/4 tsp. cinnamon | baking apples (about 8 medium) |
| 1/4 tsp. nutmeg | |
| 1/4 tsp. salt | |

Combine cornstarch, Equal, cinnamon, nutmeg and salt. Sprinkle over apples in large bowl and toss. Arrange apples in pie crust. Roll remaining pastry into circle large enough to fit top of pie. Cut hearts in pastry with cutters; place pastry on pie, seal edges, trim and flute. Press hearts on pastry. Bake in preheated 425° oven until pastry is golden and apples are tender, about 40 to 50 minutes. Cool on wire rack.

FRENCH CHERRY PIE

Kathy Fox

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|----------------------|--------------------------------|
| 1-8 oz. cream cheese | 2 pkgs. Dream Whip or 1 carton |
| 1 C. powdered sugar | whipping cream |
| 1 1/2 tsp. vanilla | 1 can cherry pie filling |
| | 2 baked pie shells |

Cream together cream cheese, powdered sugar and vanilla. Whip Dream Whip or whipping cream and gently fold into cheese mixture. Pour into shell and form a well. Pour 1/2 can pie filling in each. Yield: 2 pies.

Blueberry pie filling can be used.

NO-ROLL CHERRY PIE

Noah Krabbe

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|--------------------------|--------------|
| 1/2 C. melted margarine | 1 egg |
| 1 T. sugar | 1/2 C. sugar |
| 1 C. flour | 1/4 C. flour |
| 1 can cherry pie filling | 1/4 C. milk |

In 9" pie plate, mix margarine, 1 tablespoon sugar and flour. Press in pie plate. Fill with pie filling. Beat mixture of egg, sugar, flour and milk. Place on top of pie filling. Bake at 350° for 50 to 60 minutes.

The highest type of giving is done from the bottom of the heart.

CHOCOLATE PIE

Margaret Berry

- | | |
|---------------------------------|------------------------------|
| 1-3.4 oz. milk chocolate Jell-O | 3 1/2 C. milk (2% milk) |
| cook and serve pudding | Graham cracker crust |
| 1-3.4 oz. chocolate Jell-O | 8 oz. Cool Whip |
| cook and serve pudding | Plain Hershey chocolate bar, |
| (not the dark chocolate) | frozen |

Stir small package of milk chocolate Jell-O pudding and the small package of chocolate Jell-O pudding together. Add 3 1/2 cups milk (2% milk) to the pudding mixture and mix well. With constant stirring, cook until thick. After shutting stove burner off, leave to sit on stove for 5 minutes (stir a couple times during this 5 minutes). Pour into graham cracker crust. Refrigerate for 3 to 4 hours before topping with Cool Whip. Shave a frozen plain Hershey chocolate bar on Cool Whip topping.

DIABETIC LEMON MERINGUE PIE

Irene L. Angell

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|--------------------|------------------------------------|
| 2 1/4 C. water | 1 tsp. finely grated lemon peel, |
| 1/2 C. lemon juice | optional |
| 3/4 C. Equal | 2 T. margarine |
| 1/3 C. cornstarch | 1 to 2 drops yellow food coloring, |
| 2 eggs | optional |
| 2 egg whites | Baked 9" pie shell |

MERINGUE:

- | | |
|--------------------------|----------------------------|
| 3 egg whites | 3 1/2 tsp. Equal sweetener |
| 1/4 tsp. cream of tartar | |

Mix water, lemon juice and Equal and cornstarch in medium saucepan. Heat to boiling over medium-high heat, stirring constantly. Boil and stir 1 minute. Beat eggs and 2 egg whites in small bowl. Stir in about 1/2 the cornstarch mixture. Stir this egg mixture into remaining cornstarch mixture in saucepan. Cook and stir over low heat 1 minute. Remove from heat; add margarine, stirring until melted. Stir in food coloring. Pour mixture into baked pie shell. Top with meringue and bake for 5 minutes in preheated 425° oven or until lightly browned.

3 T. cornstarch	3 eggs
1 1/2 C. sugar	1 1/2 C. boiling water
1 1/2 lemons	

Mix together cornstarch and sugar. Cover with grated rind and juice of lemon. Add beaten egg yolks, then add boiling water. Cook until thick. Stir constantly to avoid scorching. Beat eggs until stiff but not dry. Gradually add 6 tablespoons sugar. Pour lemon mixture into baked pie shell. Then cover with the egg whites sealing the edge of pie. Return to oven and brown meringue.

LEMON FREEZE PIE

Sara Hemann

1-22 oz. can lemon pie filling	1-7 1/2 oz. jar marshmallow cream
1-9" graham cracker pie shell	
	1-8 oz. whipped cream

Mix marshmallow cream with lemon pie filling. Fold whipped cream and marshmallow-lemon mixture together. Spread in pie shell. Freeze until firm.

MILE HIGH LEMON PIE

Jolene Hemann

4 egg yolks (save the egg whites)	1 T. unflavored gelatin
1/3 C. lemon juice	2/3 C. water
1/2 C. sugar	1 lemon rind

Mix ingredients together in heavy saucepan. Cook until like custard. Cool. Beat 4 egg whites until almost stiff. Add 1/2 cup sugar after egg whites are foamy until almost stiff. Finish beating until stiff. Fold into custard until well blended. Put into baked 9" pie shell. Chill. Add 1/2 cup whipped topping on top. Chill.

MAPLE PECAN PIE

Glenda Ross

1-9" unbaked pie shell	1/8 tsp. salt
1/4 C. butter	3/4 C. pure maple syrup*
2/3 C. brown sugar, packed	3 eggs, beaten
1/8 tsp. salt	1 C. pecans, broken
	1 tsp. vanilla

Prepare pie shell. Cream butter, brown sugar and salt until light. Stir in remaining ingredients. Pour into pie shell. Bake 10 minutes at 450°, then turn heat down to 350° and bake 30 to 35 minutes or until a knife inserted into center comes out clean.

*The Log Cabin type of pancake syrups will not work for this. It must be 100% pure maple syrup.

PEACH PIE

Jane Krabbe

1/2 C. sugar	3 T. peach jello
1 C. water	4 to 5 fresh peaches
2 T. cornstarch	Ready made pie crust

Cook sugar, water and starch until clear, then remove from heat. Add peach jello. Stir in and let cool a bit. Add peaches. Blend together and put in ready crust.

PEANUT BUTTER PIE

Kathy Fox

3/4 C. powdered sugar	3 large eggs
1/2 C. peanut butter	3 C. milk
3/4 C. sugar	2 tsp. butter
3 T. cornstarch	1 tsp. vanilla
1 T. flour	1/4 tsp. cream of tartar
1/8 tsp. salt	1 deep 9" baked pie shell

Combine peanut butter and powdered sugar to make coarse crumbs. Set aside. Heat 1/2 cup sugar, cornstarch, flour, salt, egg yolks and milk. Heat to boiling, cook 2 minutes longer. Remove from heat. Stir in butter and vanilla. Sprinkle 1/3 of peanut butter crumbs over bottom of baked pie shell. Spoon half of pudding over crumbs. Sprinkle with 1/3 crumbs and top with remaining pudding. Add cream of tartar to egg whites. Beat until soft peaks form. Sprinkle in remaining 1/4 cup sugar. Beat. Spread over pie. Sprinkle remaining peanut butter crumbs around edge. Bake at 375° for 8 to 10 minutes. Store in refrigerator.

PEAR PIE

Glenda Ross

3 to 4 Bartlett pears	1/4 C. melted butter or margarine
Pastry for a 9" pie	2 eggs
1 C. sugar	1 tsp. vanilla
1/4 C. flour	

Cut pears in half lengthwise. Remove the core with a lemon-baller or teaspoon. Place cut side down in a pastry-lined 9" pie plate with the narrow end of the pear to the inside. Beat remaining ingredients until smooth. Pour over the pears. Bake in a 325° oven for 40 to 45 minutes.

MYSTERY PECAN PIE

Mary Dunlay

1-9" pie crust	1 tsp. vanilla
8 oz. cream cheese, softened	1 1/2 C. chopped pecans
1/3 C. sugar	3 eggs
1 egg	1/4 C. sugar
	1 C. light corn syrup

Soften cream cheese; add sugar, egg and vanilla. Mix well. Sprinkle pecans over cream cheese mixture. Combine 3 eggs, sugar and corn syrup. Mix well and gently pour into pie shell. Bake at 375° for 35 to 40 minutes.

Very good!

COCONUT PINEAPPLE PIE

Donna R. Popp

1 C. sugar	3 eggs, beaten
3 T. all-purpose flour	1 tsp. vanilla
1 C. light corn syrup	1 unbaked pastry shell (9")
1 C. flaked coconut	1/4 C. butter or margarine, melted
1-8 oz. can crushed pineapple, undrained	

In a bowl, combine sugar and flour. Add corn syrup, coconut, pineapple, eggs and vanilla, mix well. Pour into pastry shell. Drizzle with butter. Bake at 350° for 50 to 55 minutes or until a knife inserted near the center comes out clean. (Cover loosely with foil if it browns too quickly.) Cool on a wire rack. Chill before cutting. Makes 6 to 8 servings.

PINEAPPLE CHEESE PIE

Lori Mark

8 oz. cream cheese
1/4 C. sugar
1 C. heavy cream, whipped
1 lb. 4 oz. can crushed pineapple, drained
1-9" graham cracker pie shell

Whip softened cream cheese and sugar together well. Fold in the whipped cream, then the well drained, crushed pineapple. Spoon into pie shell. Chill thoroughly, about 2 hours, until filling is set. Makes 6 to 8 servings.

DIABETIC PUMPKIN PIE

Klaire Chisholm

1 1/2 C. pumpkin
1/2 C. sugar
5 envs. Equal
2 eggs
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. salt
1 C. skim milk
1 tsp. vanilla
Sprinkle nutmeg on top

Mix together and pour into an unbaked pie shell. Bake at 425° for 15 minutes at 350° for 45 to 50 minutes.

Exchange: 1 1/4 fruit and 1 bread.

DIABETIC SPICED PUMPKIN PIE

Irene L. Angell

Pastry for 9" pie
1-16 oz. can pumpkin
1-12 oz. can evaporated skim milk
3 eggs
1/3 C. Equal
1/4 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ginger
1/4 tsp. nutmeg
1/8 tsp. cloves

Beat pumpkin, evaporated milk and eggs in medium bowl; beat in remaining ingredients. Pour mixture into pastry shell. Bake in preheated 425° oven for 15 minutes; reduce heat to 350° and bake until knife in center comes out clean, about 40 minutes. Cool on rack.

BLENDER PUMPKIN PIE

Margaret Berry

- | | |
|-----------------------------------|------------------------------|
| 3 eggs | 1 can pumpkin |
| 2/3 C. brown sugar, firmly packed | 1/3 C. Bisquick |
| 3 T. melted or soft oleo | 3/4 tsp. cinnamon |
| 1 C. milk | 100% natural cereal, granola |

Mix at low speed on blender for 3 minutes. Pour in well-buttered 10" pie pan and let set 5 minutes. Bake for 20 minutes at 350°. Sprinkle with granola - 100% natural cereal and bake 20 more minutes. I double the recipe and bake in a 9x13" cake pan.

RHUBARB CUSTARD PIE

Kathy Fox

- | | |
|---------------|----------------------|
| 2 eggs | 1/2 tsp. nutmeg |
| 2 T. milk | 3 C. rhubarb |
| 1 3/4 C. milk | 3/4 T. butter |
| 3 T. flour | 9" unbaked pie shell |

Beat eggs. Add milk. Stir in sugar, flour and nutmeg. Mix in rhubarb. Pour into 9" unbaked pie shell. Dot with butter. Bake at 400° for 50 to 60 minutes. Serve slightly warm.

GRANDMA KELLY'S RHUBARB PIE

Amy Niess Kelly

- | | |
|--------------------|---------------------|
| 3 C. rhubarb | Dash salt |
| 1 1/2 C. sugar | 1 1/2 tsp. vanilla |
| 3 rounded T. flour | 3 egg yolks, beaten |

Stir and let stand 10 minutes while preparing crust. You can use either store bought or homemade. Beat 3 egg whites and fold into rhubarb mixture. Pour into crust and make a lattice top with strips. Bake 10 minutes at 400°, then 50 to 60 minutes at 350°. Serve with vanilla ice cream or Cool Whip.

SOUR CREAM RHUBARB PIE

Joanne Mauer

- | | |
|---------------------|-----------------------|
| 3 C. diced rhubarb | 1 C. sour cream |
| 1 C. sugar | 3 egg whites |
| 2 eggs, well beaten | 1/3 C. sugar |
| 2 T. tapioca | 2 small 9" pie shells |
| 1 T. flour | |

Combine eggs, sour cream, 1 cup sugar, flour and tapioca. Mix well. Add rhubarb and pour into 9" unbaked pie shells. Bake at 425° for 15 minutes, then reduce heat to 350° for 30 minutes or more. Remove from oven and top with a meringue made of 3 egg whites, beaten stiff and adding 1/3 cup sugar and spread over pie. Bake at 350° for 12 minutes. Chill before serving.

STRAWBERRY PIE

Deb Evans

- | | |
|---|-----------------|
| 1 graham cracker crust or
regular crust, baked | GLAZE: |
| 1/2 of 3 oz. strawberry jello | 1/2 C. sugar |
| 4 oz. cream cheese | 3 T. cornstarch |
| 1 qt. fresh strawberries, washed,
sliced | 1 C. water |

Soften cream cheese with a little milk and spread on bottom of crust. In saucepan, heat glaze ingredients. Boil until thick, stirring occasionally. Add 1/2 package jello and mix well. Cool thickened mixture. Slice strawberries into bowl. Pour glaze and mix, then pour into crust. Chill 1 hour. Top with Cool Whip. May use fresh raspberries and raspberry jello or fresh peaches and peach jello.

*f it is bright and sunny after two cold and rainy days,
it is probably Monday.*

- | | |
|---------------------------------|---------------------------|
| 1/4 C. flour | 1/3 tsp. salt, optional |
| 1 1/4 C. sugar | 4 C. diced zucchini |
| 1 1/2 tsp. apple pie spice | Pastry for 9" 2-crust pie |
| 1/2 C. concentrated lemon juice | 1 egg white |
| 2 eggs | 1/2 tsp. sugar |

Preheat oven to 375°. Combine first six ingredients in a large bowl, mixing well. Stir in diced zucchini. Pour into pastry-lined pie pan and cover with top crust. Brush crust with egg white and sprinkle with small amount of sugar, 1/2 teaspoon. Make two or three small slits in crust. Bake at 375° for 50 to 60 minutes.

- | | |
|-----------------|-----------------|
| 1 tsp. cinnamon | 1/4 tsp. nutmeg |
| 1/4 tsp. cloves | |

These spices may be substituted for apple pie spice.

NEVER FAIL MERINGUE

Marian Stibal

- | | |
|-----------------|-------------------------------|
| 1/2 C. water | 3 to 4 egg whites, room temp. |
| 1 T. cornstarch | 6 T. sugar |
| 2 T. water | |

Boil 1/2 cup water and 1 tablespoon cornstarch dissolved in 2 tablespoons water to boiling water. Stir and cook until clear. Cool. Beat egg whites to soft peaks. Slowly add 6 tablespoons sugar. Add cooked starch mixture. Spread on hot filling, touching the crust all around. Bake at 350° for 12 to 15 minutes until golden.

PIE CRUST

Jolene Hemann

- | | |
|----------------|---------------------------|
| 1 1/2 C. flour | 1/2 tsp. salt |
| 1/2 C. lard | 1/2 C. cold water (scant) |

Blend flour, lard and salt together with pastry blender until crumbly. Add cold water and stir until moistened. Take a little flour into your hands and knead dough a little just until able to roll. Roll out as usual.

BEST EVER PIE CRUST

Coleen Chisholm

3 C. flour
1 C. lard (no substitute)

1 tsp. salt

Mix like cornmeal. Beat 1 egg, add 1 tablespoon vinegar and 5 tablespoons cold water (no more liquid). Mix and gently add to flour mixture. This pastry rolls easy, anyone can do it. As good for pies as it is to cover a ham or meat pie.

PIE CRUST (NO ROLL)

Anna McCoy

2 C. flour
2 tsp. sugar
1 tsp. salt

2/3 C. oil
3 T. milk

Mix oil and milk. Mix flour, sugar and salt. Combine dry ingredients with oil and milk. Pat into pan. Crumble extras over top of pie.

RICE KRISPIE CRUST

Jake Hemann

1/3 C. Karo syrup
1/3 C. peanut butter

2 C. Rice Krispies

Mix and press into a pie pan. Fill with vanilla ice cream and serve with your favorite fruit.

CRUST VARIATION: Melt together 10 ounce package semi-sweet chocolate chips and 3 tablespoons butter. Add 2 cups Rice Krispies. Chill and add mint or other ice cream.

PIE CRUST

Kathy Fox

3 1/2 C. flour
1 1/2 C. lard
6 T. water

1 T. vinegar
1 egg
1 tsp. salt

Mix flour and lard together until coarse crumbs are formed. Combine rest of ingredients and blend together.

REDUCED FAT PIE PASTRY (9")

Irene L. Angell

1 1/4 C. all-purpose flour
1 tsp. Equal
1/4 tsp. salt
4 T. cold margarine, cut into pieces
5 to 5 1/2 T. ice water

Combine flour, Equal and salt in medium bowl. Cut in margarine with pastry blender until mixture resembles coarse crumbs. Mix in water 1 tablespoon at a time, mixing lightly with a fork after each addition until a dough is formed. Refrigerate until ready to use.

Tip: Double recipe for double crust or lattice pies.

FAMILY PIE

Luke Huebsch

1 handful of forgiveness
1 heaping C. love
2 T. wisdom
1 lb. hope
1 lb. unselfishness
1 lb. patience
1 tsp. thoughtfulness

Mix all of the above ingredients together smoothly with complete faith in God. Add generously, cooperation from the whole family. This is a wonderful pie. One pie will serve whole family.

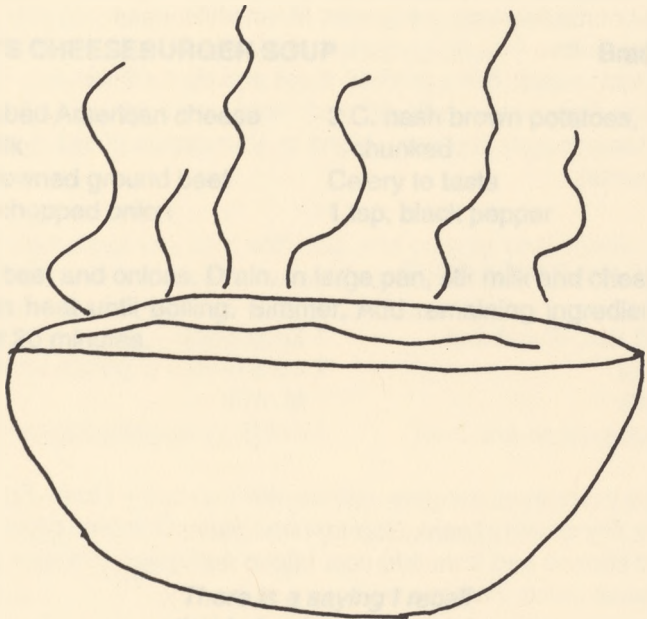
*Thank God for dirty dishes,
they have a tale to tell.*

*While others may go hungry,
we're eating very well.*

*With home and happiness,
I shouldn't fuss.*

*By the stack of evidence,
God's very good to us.*

SOUPS
&
SALADS



Emily Denner
Grade 6

- | | |
|--------------------------|-----------------------------------|
| 1 grated potato | 1/4 C. flour |
| 1/3 C. grated carrots | 2 C. milk |
| 1/3 C. chopped celery | 1 can chicken broth or 2 bouillon |
| 2 T. chopped onion | cubes and water |
| 3 T. butter or margarine | 1 1/4 C. shredded American |
| | cheese |

Cook potatoes, carrots, celery and onion until tender in 1 cup boiling water. Don't drain. Meanwhile, melt butter in Dutch oven, blend in flour and keep stirring. Add milk and keep stirring until thick. Add broth, cheese, vegetables with their liquid. Stir over low heat until cheese melts.

BRAD'S CHEESEBURGER SOUP

Brad Evans

- | | |
|----------------------------|---------------------------|
| 2 C. cubed American cheese | 2 C. hash brown potatoes, |
| 4 C. milk | chunked |
| 1 lb. browned ground beef | Celery to taste |
| 1/2 C. chopped onion | 1 tsp. black pepper |

Brown beef and onions. Drain. In large pan, stir milk and cheese over medium heat until boiling. Simmer. Add remaining ingredients and simmer 20 minutes.

*There is a saying I recall
that helped me as a child.*

*It seemed to be a recipe
for anything worthwhile.*

*Only the best is good enough
the wise have found it true.*

*For when you give the best
the best returns to you.*

CHEESEBURGER SOUP

Carol Riley

1/2 lb. ground beef	1/4 C. all-purpose flour
3/4 C. chopped onion	8 oz. process American cheese, cubed (2 C.)
3/4 C. shredded carrots	1 1/2 C. milk
3/4 C. diced celery	3/4 tsp. salt
1 tsp. dried basil	1/4 to 1/2 tsp. pepper
1 tsp. dried parsley flakes	1/4 C. sour cream
4 T. butter or margarine, divided	
4 C. diced and peeled potatoes	

In a 3-quart saucepan, brown beef; drain and set aside. In the same saucepan, sauté onion, carrots, celery, basil and parsley in 1 tablespoon butter until vegetables are tender, about 10 minutes. Add broth, potatoes and beef; bring to a boil. Reduce heat; cover and simmer for 10 to 12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir for 3 to 5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until cheese melts. Remove from the heat; blend in sour cream. Yield: 8 servings (2 1/4 quarts).

CHEESY WILD RICE SOUP

Carol Riley

1 C. wild rice, rinsed and cleaned	1 large onion
4 C. water	2 cans cream of potato soup
1 lb. bacon, diced and fried	1 qt. milk
	1 1/2 C. processed cheese

Cook rice in water 45 minutes until kernels pop open. Drain. Fry bacon and dice. Fry diced onion in drippings and drain. Combine potato soup, milk and cheese and then add rice, bacon and onion. Simmer and stir until cheese melts. Freezes well.

Give others a piece of your heart, not a piece of your mind.

CHEESE VEGETABLE SOUP

Julie Niess

- | | |
|-------------------------|----------------------------------|
| 6 C. water | 4 C. frozen or fresh cauliflower |
| 2 1/2 C. diced potatoes | and broccoli |
| 1 C. diced celery | 2 cans cream of chicken soup |
| 1 C. diced onion | 1 lb. Velveeta cheese |

Boil water, potatoes, celery and onion for 20 minutes in Dutch oven. Add cauliflower and broccoli. Boil 10 minutes. Add 2 cans cream of chicken soup. Simmer. Add 1 pound Velveeta cheese.

CORN CHOWDER

Kathy Fox

- | | |
|------------------------------|-------------------------|
| 2 C. boiling water | 2 C. chopped potatoes |
| 1/4 C. chopped onion | 1/2 C. carrots, sliced |
| 1/2 C. celery, sliced | 1 1/2 tsp. salt |
| 1/4 tsp. pepper | 1/4 C. butter |
| 3 C. whole milk | 1/4 C. flour |
| 2 C. shredded Cheddar cheese | 2 cans cream-style corn |
| Ham or bacon | |

Cook vegetables in water with salt and pepper until tender. Do not drain. Make white sauce of butter, flour and milk. Add cheese. Add 2 cans cream-style corn and vegetables. Heat but do not boil. Add ham or bacon. Makes 6 to 8 servings.

QUICK VEGGIE BEEF SOUP

Coleen Chisholm

- | | |
|---|---------------------|
| 4 C. water | 1 C. rotini noodles |
| 4 beef bouillon | 1 lb. hamburger |
| 2 cans mixed veggies (or 1 pkg. frozen) | |

Brown hamburger, rinse and drain. Boil water and bouillon. Add hamburger, veggies and noodles. Ready to eat. Tastes great with homemade bread.

The past cannot be changed, the future is still in your power.

HAMBURGER VEGETABLE CHOWDER

Connie Morische

- | | |
|----------------------|---------------------|
| 1 lb. ground beef | 1 tsp. salt |
| 2 C. canned tomatoes | 1/2 tsp. pepper |
| 1 C. diced carrots | 1/2 C. barley |
| 1 C. diced celery | 2 C. cubed potatoes |
| 2 medium onions | 1 qt. water |

Brown meat. Drain fat. Add remaining ingredients. Simmer until barley is tender, about 1 hour. Makes 6 servings.

EASY OVEN STEW

Lisa Johnson

- | | |
|------------------------------------|------------------------------|
| 2 to 3 C. carrots | 1 small onion |
| 2 to 3 C. potatoes | 1 can cream of mushroom soup |
| 2 to 3 C. round steak or stew meat | 1 can cream of potato soup |

Clean and cut up vegetables into bite-size pieces. Layer all in casserole dish and spread soups over top. Bake covered for 3 hours at 225° to 250°.

POTATO SOUP

Kris Sprau

- | | |
|-----------------------------------|---------------------------------------|
| 6 to 8 potatoes, peeled and diced | 1/4 C. butter |
| 2 or 3 carrots, sliced | 1 can condensed cream of chicken soup |
| 1 or 2 celery sticks, sliced | 2 C. milk |
| 1-8 oz. pkg. cream cheese | 4 bacon strips, fried and crumbled |
| 1 medium onion | Salt and pepper to taste |

Place carrots, celery, onion and potatoes in large kettle. Cover with water and cook until tender. Meanwhile, in mixing bowl, combine cream cheese, butter and soup and stir well. Add milk, salt, pepper and bacon. Add to vegetables and heat through. Don't boil.

CREAMY POTATO SOUP

John and Darlene Mayer

- | | |
|-------------------------------------|--|
| 7 medium potatoes, peeled and cubed | 1/4 C. butter or margarine |
| 2 celery ribs, diced | 1/4 C. all-purpose flour |
| 1 medium onion, chopped | 2 tsp. salt |
| 1 qt. water | 1/2 tsp. pepper |
| 4 tsp. chicken bouillon granules | 1 qt. milk |
| | Sour cream and shredded Cheddar cheese, optional |

In a Dutch oven or soup kettle, combine potatoes, celery, onion, water and bouillon; bring to boil. Reduce heat, cover and simmer for 20 to 25 minutes or until potatoes are tender. Cool slightly. Place half of the potato mixture in a blender; cover and puree. Repeat with remaining potato mixture, set aside. In the same kettle, melt butter. Stir in flour, salt and pepper until smooth. Gradually add milk; bring to a boil. Boil and stir for 2 minutes. Return potato puree to the pan and heat through. Garnish individual servings with sour cream and cheese, if desired. Yield: 8 to 10 servings (2 3/4 quarts).

CHICKEN NOODLE SOUP

The Castek Family

- | | |
|----------------------------|------------------------|
| 1 baked chicken | 1-8 oz. can carrots |
| 1-8 oz. frozen noodles | 1/2 C. diced celery |
| 1-48 oz. can chicken broth | 1 T. parsley |
| 1 C. diced onion | Small pinch dill weed |
| 5 chicken bouillon cubes | 1/2 tsp. garlic powder |
| | 1 tsp. basil |

Discard skin from chicken; cut up chicken meat into bite-size pieces. Mash carrots. Add everything - except noodles - to stock pot and simmer for about 2 hours. Add noodles, uncooked to soup and simmer until noodles are done. Serve.

The past cannot be changed, the future is still in your power.

STONE SOUP

Donna Niess Israels

- | | |
|-----------------|----------------------------|
| 1 lb. hamburger | 1 tsp. brown bouquet sauce |
| 1 C. onion | 1/4 tsp. pepper |
| 4 C. water | 1 bay leaf |
| 1 C. carrots | 1/8 tsp. basil |
| 1 C. celery | 1-28 oz. can tomatoes |
| 1 C. potatoes | 2 bouillon cubes, beef |
| 2 tsp. salt | |

Brown hamburger and onions. Add remaining. Simmer 1 to 2 hours.

JELLO SALAD

Mary Lou Kennedy

- | | |
|--|------------------------------|
| 1 small pkg. orange jello | 2 ripe bananas, small pieces |
| 1 small pkg. lemon jello | Juice of pineapple |
| 1 3/4 C. boiling water | 1/2 C. sugar |
| 1 1/4 C. cold water | 2 T. flour |
| 1-#2 can crushed pineapple,
drained | 1 egg, well beaten |
| 8 large marshmallows, cut
small | 2 T. butter |
| | 1 C. Dream Whip |

PART I: Mix jello and first water. When it starts to congeal, add pineapple, marshmallows, bananas. Put in large loaf pan. Let it set.

PART II: Add water to pineapple juice to make 1 cup. Add sugar, flour, egg and butter. Cook and cool until thick. Fold in Dream Whip. Pat over Part I. Cover with grated cheese and chill.

THE FARMER'S LOVE LETTER

*My sweet potato
do you carrot all for me?
You are the apple of my eye,
with radish hair and turnip nose.
My heart beets for you,
my love for you is as strong as onions.
If we cantaloupe, lettuce marry
and we will be a happy pear.*

7-LAYER JELLO SALAD

Pat Rogers

2-3 oz. pkgs. cherry Jell-O
1-3 oz. pkg. lime Jell-O
1-3 oz. pkg. lemon Jell-O
1-3 oz. pkg. orange Jell-O

1-3 oz. pkg. orange-pineapple Jell-O
1-3 oz. pkg. strawberry Jell-O
1-12 oz. can evaporated milk

FIRST LAYER:

Cherry Jell-O
3/4 C. hot water

3/4 C. cold water

Mix jello and hot water. Add cold water. Pour into clear glass serving dish.

SECOND LAYER:

Cherry Jell-O
1/2 C. hot water

1/2 C. cold water
1/2 C. evaporated milk

Mix together as usual. Repeat above procedures every other time with remaining Jell-O's: lime, lemon, orange, orange-pineapple and strawberry.

The entire ingredients adds up to 10 1/2 cups. Can use 9x13" glass baking dish or pretty in a glass serving bowl.

BLACK CHERRY JELLO

Connor Krabbe

1 large box black cherry Jell-O
1 C. boiling water
1 can cherry Coke (can use diet)

1 can cherry pie filling
Whip cream

Dissolve Jell-O in water. Stir in pop and pie filling. Put whip cream on it. Refrigerate.

CHERRY CRANBERRY JELLO SALAD

Randi Morische

2-3 oz. pkgs. cherry Jell-O
2 C. hot water
1 1/2 C. sugar
2 C. ground cranberries

1 C. chopped apple
1 C. chopped pineapple or crushed

Dissolve Jell-O and sugar in hot water. Combine ground cranberries, apple and pineapple and pour into slightly set Jell-O and mix.

CRANBERRY SALAD

Ginger Meirick

- | | |
|--------------------|-----------------------------|
| 1 pkg. cranberries | 2 C. sugar |
| 2 oranges | 1 can crushed pineapple, do |
| 2 apples | not drain |

Grind together cranberries, oranges and apples. Add sugar and pineapple. Mix well.

CRANBERRY GELATIN MOLD

Judy Mobley

- | | |
|---|-------------------------------------|
| 1-6 oz. box or 2-3 oz. raspberry
gelatin | 1 C. chopped walnuts |
| 2 C. hot water | 1 can crushed pineapple,
drained |
| 2-16 oz. cans each whole
cranberry sauce | 1 C. seedless grapes, cut in half |

Combine gelatin and hot water. Stir until dissolved. Stir in cranberry sauce. Add walnuts, pineapple and grapes. Pour in a 6-cup mold or bowl and chill overnight.

RASPBERRY SALAD

Anna McCoy

- | | |
|------------------------------|------------------|
| 1 large box raspberry Jell-O | 2 tsp. cinnamon |
| 2 C. hot water | 2 C. raspberries |
| 2 C. applesauce | |

Mix ingredients and let set in refrigerator until firm. For topping, mix 1 cup sour cream and 1 1/2 cups miniature marshmallows.

PEACH PELICAN SALAD

Norraine Hemann

- | | |
|--|---------------------------------|
| 1-6 oz. large pkg. peach Jell-O | 3 C. water |
| -3 oz. pkg. regular (not instant)
vanilla pudding | 2 C. marshmallows |
| | 1-29 oz. can peaches, undrained |

Combine pudding with 3 cups water. Bring to boil. Add Jell-O, stir. Add marshmallows and stir. Add peaches. Chill until set.

I have also made this with cherry Jell-O and pears.

PINEAPPLE SALAD

Ethel E. Clapp

#303 can crushed pineapple	1 egg
2 T. flour	2 C. small marshmallows
Pinch of salt	8 oz. pkg. Cool Whip
3/4 C. sugar	

Drain the juice from a can of crushed pineapple. Add to the juice 2 tablespoons of flour, pinch of salt, 3/4 cup sugar and 1 egg. Boil until thick. Cool. Add 2 cups small marshmallows and 8 ounce package Cool Whip and the pineapple. Add the cooled, boiled mixture and refrigerate until ready to serve.

FANFARE SALAD

Marge Mark

1-3 oz. pkg. lime Jell-O	1 small pkg. cream cheese
1 C. boiling water	1/2 C. Miracle Whip
1 C. miniature marshmallows	1 C. cream, whipped (or whipped topping)
1-20 oz. can crushed pineapple	

Dissolve Jell-O and marshmallows in hot water. Add pineapple (and juice). Mix cream cheese and Miracle Whip well and stir into Jell-O mixture. Let this begin to set up and fold in whipped cream (or topping).

PETER PAN SALAD

Katie Chisholm

1 T. Knox gelatin	1 C. mini-marshmallows
1 1/4 C. cold water	1/2 C. nuts, chopped
1/4 C. hot water	20 graham crackers (rectangles)
1 pt. cream	1/2 C. sugar
1/3 C. sugar	1/2 C. melted butter
1 small can crushed pineapple, drained	2-3 oz. pkgs. strawberry Jell-O

Soften plain gelatin in cold water, then finish with hot water, set aside to cool. Whip the cream, add sugar (1/3), pineapple, marshmallows and nuts. Fold in cooled gelatin (#1) and set aside. Crush graham crackers in 9x13" pan and mix with sugar (1/2) and butter. Press into pan for crust. Make jello according to directions and put in refrigerator until almost set (can make first). Layer crust, then whipped topping, then ladle on Jell-O. Serve when set.

PINK CHAMPAGNE SALAD

Peg Denner

- | | |
|---------------------------------|-------------------------------|
| 1-10 oz. pkg. strawberries | 3/4 C. sugar |
| 1 C. drained, crushed pineapple | 2 medium-size bananas, sliced |
| 1-8 oz. pkg. cream cheese | 1-8 oz. container Cool Whip |

Stir together strawberries and crushed pineapple. Cream together cream cheese and sugar. Add sliced bananas and Cool Whip. Blend creamed mixture with strawberries and pineapple and freeze in 9x13" pan. Thaw a little before serving. Cut into squares.

HOLIDAY AMBROSIA

John and Darlene Mayer

- | | |
|---------------------------------------|---|
| 1-20 oz. can chunk pineapple | 1 C. flaked coconut |
| 1-11 oz. can mandarin orange segments | 1/2 C. nuts |
| 1 1/2 C. seedless grapes | 1-8 oz. vanilla yogurt or 3/4 C. dairy sour cream |
| 1 C. miniature marshmallows | 1 T. sugar |

Drain pineapple and oranges. Combine pineapple, oranges, grapes, marshmallows, coconut and nuts. Stir vanilla yogurt or sour cream and sugar into mixture. Chill.

24 HOUR SALAD

Margaret Berry

- | | |
|---|-------------------------------------|
| 1-8 oz. pkg. Philadelphia cream cheese | 1-10 1/2 oz. miniature marshmallows |
| 1/4 C. salad dressing | 1-8 oz. Cool Whip |
| 1-20 oz. can crushed pineapple, drained, save juice | Maraschino cherries |
| | Chopped nuts |

Cream Philadelphia cheese. Then add 1/4 cup salad dressing and mix well. Add crushed pineapple (drained) and mix. Add marshmallows, Cool Whip and mix well. If too stiff, add a few tablespoons of pineapple juice to thin. Spread mixture into oblong glass dish. Top with chopped nuts and small pieces of maraschino cherries. Refrigerate 24 hours if possible. Cut in squares to serve.

May double recipe, if desired and use large oblong dish.

FOUR LAYER SALAD

Jill Flugum

FIRST LAYER:

- 1 1/2 C. flour
- 3/4 C. butter or margarine
- 3/4 C. chopped nuts (fine)

SECOND LAYER:

- 1-8 oz. cream cheese
- 1 C. powdered sugar
- 1 C. Cool Whip

THIRD LAYER:

- 2 pkgs. chocolate instant pudding
- 3 C. milk

FOURTH LAYER:

- Remaining Cool Whip
- Chopped nuts

Mix first layer ingredients together like pie crust. Pack in 9x13" pan. Bake at 375° for 10 to 15 minutes. Cool. Cream powdered sugar and cream cheese together. Mix in 1 cup Cool Whip. Spread over first layer. Mix 2 packages chocolate instant pudding and 3 cups of milk until thick. Spread over second layer. Top with remaining tub of Cool Whip and chopped nuts.

SIMPLE SIMON FRUIT SALAD

Teresa Shaw

- 1 can mandarin oranges
- 1-16 oz. can fruit cocktail
- 1 small can pineapple tidbits
- 1 small pkg. instant vanilla pudding
- 2 C. mini-marshmallows
- 1-8 oz. tub whipped topping (add last)

Mix all ingredients (leave fruit in juice) with dry pudding. Let stand 1/2 hour in refrigerator. Add whipped topping. Serve and enjoy!

SNICKER SALAD

Shelly Counsell

- 1 small box instant vanilla pudding
- 1 C. milk
- 1-8 oz. carton Cool Whip
- 2 green apples
- 2 Snicker bars

Mix pudding and milk together. Add Cool Whip. Slice up apples and add. When ready to serve, add cut up Snicker bars. (Do not add Snickers until ready to serve or chocolate will turn mixture brown.)

APPLE SNICKER SALAD

Shelby Johnson

6 to 8 apples
4 large Snicker bars

1 large Cool Whip

Wash apples and dice into bite-size pieces. Cut up Snicker bars and mix all with Cool Whip.

CRANBERRIES

Vera Kasel

1-16 oz. pkg. cranberries
2 T. water

1 C. sugar

Put in casserole dish and bake 1 hour at 350°.

CRANBERRY RELISH

Amy N. Emerson

1 pkg. cranberries
2 apples
2 oranges

2 C. sugar

1-15 oz. can crushed pineapple

Grind cranberries, apples and oranges. Helps to grind each fruit separately. Add to this mixture 2 cups sugar and 1 can pineapple. Mix well.

FRUIT DISH

Madelyn Meyer

6 T. tapioca
2 1/2 C. water
2/3 C. sugar
1 large can frozen orange juice

2 cans mandarin oranges

1 can peaches or fruit cocktail

1 can pineapple

Boil together tapioca, water and sugar until clear. Add above ingredients. Then add grapes, bananas, melons, fresh or frozen strawberries and any other fruit you wish.

FROZEN FRUIT CUPS

Cole Riley

- | | |
|--|--------------------------------|
| 1 small can frozen lemonade | 1/2 bottle maraschino cherries |
| 1 small can frozen orange juice | 3 bananas, sliced |
| 1 pkg. frozen strawberries | 1 C. sugar |
| 1 large can crushed pineapple
and juice (1 lb. 5 oz.) | 2 1/2 C. water |

Mix all together in bowl. Put in 5 ounce plastic Solo cups and freeze indefinitely.

FROZEN FRUIT CUP

Connor Krabbe

- | | |
|----------------------------|--------------------------|
| 1 1/2 C. sugar | 16 oz. crushed pineapple |
| 1 C. water | 16 oz. fruit cocktail |
| 16 oz. frozen strawberries | 6 bananas |

Heat sugar and water until sugar is dissolved. Don't drain fruit. Mix sugar mixture with fruit. Makes ten 1-cup servings. Cover and freeze.

HOMEMADE FRENCH DRESSING

Lori Stewart

- | | |
|-------------------|----------------------|
| 1/3 C. sugar | 1/3 C. cider vinegar |
| 1/3 C. catsup | 1/2 tsp. salt |
| 1/3 C. Mazola oil | 1 tsp. grated onion |

Beat sugar and catsup. Add remaining ingredients. Makes about 1 1/2 cups.

THOUSAND ISLAND DRESSING

Luke Hemann

- | | |
|-----------------------------|---------------------|
| 2 boiled eggs, chopped | 2 T. chili sauce |
| 2 T. sugar | 2 C. salad dressing |
| 2 T. pickle relish | Salt |
| 1 tsp. Worcestershire sauce | |

Mix ingredients together. Chill.

DRESSING FOR GARDEN LETTUCE

Florence Kronos

4 slices bacon, fried until it can be crumbled
1 C. half and half
6 T. sugar
3 T. apple cider vinegar

Fry bacon. Wilt lettuce with hot bacon grease. Mix half and half, sugar and vinegar. Toss lettuce with dressing.

GREEK DRESSING

Coleen Chis 101m

1/2 C. oil
4 T. lemon juice
1 tsp. sugar
3 tsp. Dijon mustard (I use horseradish and regular mustard)
Salt and pepper
1 T. Greek seasoning
Feta cheese (1/2 pkg.)

Mix well and let stand at room temperature for 1/2 hour before using. For use as steak or pork chop marinade, double and omit feta cheese.

POPPY SEED DRESSING

Paul McCoy

5 T. sugar
3 T. white vinegar
1/2 C. vegetable oil
1 tsp. minced onion
1/2 tsp. salt
1/4 tsp. dry mustard
1/4 tsp. poppy seeds

Mix sugar and vinegar in blender for 1 minute or until well blended. Slowly add oil while blender is running. Add salt, mustard and minced onion. Mix 1 minute. Stir in poppy seeds and serve. Excellent on lettuce salads. Makes 1 1/2 cups.

I am an idealist, I don't know where I'm going, but I'm on my way.

GRANDMA'S COLESLAW

Katie Plotzke

1-16 oz. bag cabbage

DRESSING:

1/2 C. vegetable oil

1 tsp. salt

1/2 C. sugar

1 tsp. seasoned pepper (Lawry's)

1/4 C. white vinegar

Combine dressing ingredients and mix until sugar is dissolved. Pour over cabbage mix and serve immediately.

COLESLAW/CRANBERRY SLAW

Vera Kasel

1 C. cranberries

1/4 C. sugar

1 red apple

1/4 C. mayonnaise

2 C. finely shredded cabbage

1/4 C. sliver-blanch almonds

1 T. lemon juice

Chop cranberries, core and chop unpeeled apple. Toss the first three ingredients. Add lemon juice. Mix sugar and mayonnaise. Spoon over coleslaw. Cover with almonds.

CHINESE COLESLAW

Kayla Krabbe

1-1 lb. pkg. shredded cabbage
and carrots

DRESSING:

1/4 C. sunflower seeds

1/2 C. vegetable oil

5 green onions

3 T. white vinegar

1-2 oz. pkg. slivered almonds,
browned 10 to 15 minutes

3 T. sugar

3 pkgs. seasonings from noodles

1 pkg. Ramen noodles, chicken
flavored (break up noodles,
do not cook)

Mix together dressing. Pour over cabbage, chopped onions, sunflower seeds and almonds. Mix well. Just before serving. Mix in crushed noodles.

RAMEN NOODLE SALAD

Janet Popp

- | | |
|-------------------------------------|-----------------|
| 1 pkg. chopped cabbage | 2 T. sugar |
| 3 green onions, chopped | 1/2 C. oil |
| 1 pkg. chicken flavor Ramen noodles | Sunflower seeds |
| 3 T. vinegar (white) | Pepper to taste |

Mix oil, vinegar, sugar, chicken flavor packet. Pour over cabbage, onions and sunflower seeds. Mix well. Crush Ramen noodles and put on top before serving.

MOM'S WONDERFUL CABBAGE SALAD

Margie Indra

- | | |
|---------------------|-------------------------|
| 2 C. salad dressing | 1 tsp. prepared mustard |
| 1 C. sugar | 1/2 T. celery seed |
| 1/4 C. Wesson oil | 1 tsp. salt |
| 1 C. cream | |

Mix and add to shredded cabbage right before serving. Makes a large batch. Dressing keeps well in jar in refrigerator.

MICROWAVE POTATO SALAD

Margaret Mayer

- | | |
|---|----------------------------|
| 2 lbs. new potatoes, sliced, about 6 C. | 1 T. prepared mustard |
| 1/3 C. water | 1/2 tsp. celery seed |
| 1 C. Miracle Whip salad dressing | 1/2 tsp. salt |
| 1/2 C. chopped onion, celery slices, chopped sweet pickle | Hard-boiled eggs for later |

Combine potatoes and water in 2-quart glass casserole; cover. Microwave on high 14 to 16 minutes or until tender, stirring after 7 minutes. Drain. In large bowl, stir together remaining ingredients. Add potatoes; mix lightly and add eggs. Chill. Makes 6 servings.

Nothing is work unless you'd rather be doing something else.

HOT GERMAN POTATO SALAD

Cody Niess

6 to 8 cooked potatoes
1 large onion, cut fine
4 slices bacon
1 C. water

1/2 C. white vinegar
1/2 C. sugar
1 heaping T. flour
1 tsp. salt

Slice or dice potatoes in a bowl. Brown bacon and onion in skillet and add rest of ingredients. Cook until thick. Pour over sliced potatoes. Let stand a few minutes before serving. May keep on a low heat in a crock pot until serving time. Great served with bratwurst.

GERMAN POTATO SALAD

Cindy McCoy

6 C. cubed, cooked potatoes
(or 6 medium potatoes)
5 slices bacon
1/2 C. chopped onion
1/4 C. sugar

2 T. flour
1 tsp. salt
Dash of pepper
1 1/3 C. hot water
2/3 C. white vinegar

Fry bacon until crisp. Drain on paper toweling, reserving 3 tablespoons drippings. In reserved 3 tablespoons drippings, sauté onion until tender. Add sugar, flour, salt and pepper; stir until smooth. Gradually add water and vinegar. Cook over medium heat, stirring constantly until mixture boils and thickens. Combine potatoes and crumbled bacon. Pour hot vinegar mixture over potatoes. Serve hot.

MACARONI SALAD

Scott Wagner

12 oz. macaroni
1 head shredded lettuce
3 to 6 carrots, shredded

1 C. colby-Jack cheese, cubed
3 C. Miracle Whip
3 T. sugar

Boil macaroni. Drain. Cool with cold water. In large bowl, combine lettuce, carrots, cheese and macaroni. Blend in Miracle Whip. Add more if needed. Sprinkle sugar over all and blend in. Can use elbow macaroni, spiral macaroni or any other kind you want. Perfect for family gatherings or guild/funeral dinners.

ANGEL HAIR PASTA SALAD

Marsha Angell

- | | |
|--------------------------|---|
| 1 lb. angel hair pasta | 1 C. grated Cheddar cheese |
| 1 C. celery | 3/4 C. sugar |
| 1 C. green pepper | 1 T. dry mustard |
| 1 small onion | 1-16 oz. bottle Seven Seas
creamy Italian dressing |
| 1-10 oz. box frozen peas | |
| 1-10 oz. box frozen corn | |

Break up pasta into smaller pieces and cook for only 3 to 4 minutes (do not over cook). Drain. Combine with other ingredients. Chill and serve.

VEGETABLE SALAD

Annette Sonberg

- | | |
|--|-----------------|
| 1 can peas, corn, carrots, green
beans and yellow beans,
drained | 1 onion, sliced |
|--|-----------------|

Marinate overnight in mixture of:

- | | |
|----------------|----------------|
| 1/2 C. vinegar | 1 1/2 C. sugar |
| 1 1/2 C. oil | 1/2 tsp. salt |

Next day, drain and add 2 cups chopped celery, 1 cup or less chopped green pepper and 1/4 cup mayonnaise. Makes a huge batch. Keeps well.

EILEEN'S VEGIE SALAD

Deb Evans

- | | |
|---|----------------------|
| 1-32 oz. bag frozen vegies
(mixed or California) | DRESSING: |
| 1 can kidney beans, rinse and
drained | 1/2 C. vinegar |
| Chopped onion | 3/4 C. sugar |
| 3 stalks celery | 2 T. flour |
| | 1 heaping T. mustard |

Boil dressing ingredients until clear, cool. Mix vegies, beans, onion and celery in a bowl. Pour cooled dressing over them, stir. Set 24 hours in refrigerator before serving. Stir several times during the 24 hours.

I leave the vegetables frozen until mixing.

BROCCOLI SALAD

Jana Walsh

- | | |
|--------------------------------|------------------------------|
| 1 bunch broccoli, chopped fine | 10 strips bacon, browned and |
| 1 C. raisins | crumbled |
| 1 C. sunflower seeds | 1 C. mayonnaise |
| 1 small onion, chopped fine | 1/4 C. sugar |
| | 2 tsp. vinegar |

Mix together mayonnaise, sugar and vinegar. Add the rest of ingredients just before serving.

BROCCOLI AND CAULIFLOWER SALAD

Linda Wagner

- | | |
|---|---------------------------|
| 1 head each broccoli and
cauliflower, broken into pieces | Bacon, fried and crumbled |
|---|---------------------------|

Mix 1 cup mayonnaise, 1/2 cup sugar and 1/2 cup Parmesan cheese. Add to vegetables and bacon.

CUCUMBERS

Florence Krones

- | | |
|--------------------------------------|---------------------------------------|
| 2 C. cucumbers, peeled and
sliced | 3 T. sugar |
| 1 medium onion, sliced | 1/2 C. Miracle Whip salad
dressing |
| 1/2 tsp. salt | 1/2 tsp. dill weed |
| 2 T. apple cider vinegar | |

Mix dressing ingredients and add to cucumbers and onions.

COTTAGE CHEESE SPINACH SALAD

Florence Krones

- | | |
|----------------------|----------------------------|
| 1/2 C. sour cream | 2 T. sugar |
| 1 T. horseradish | 1/4 tsp. salt |
| 1/2 tsp. dry mustard | 3 T. herb flavored vinegar |
| 7 C. spinach | 1 1/2 C. cottage cheese |
| 1/2 C. chopped nuts | |

Stir together sour cream, sugar, horseradish, dry mustard, salt. Gradually blend in vinegar. Cover and chill. Tear fresh spinach into bite-size pieces. Top with cottage cheese and chopped nuts. Drizzle dressing over all.

May also use sour cream dressing alone over spinach.

TEXAS SALAD

Edward McCoy

- | | |
|----------------------------|------------------------------|
| 3/4 C. sugar | 1 can black-eyed peas or red |
| 1/2 C. apple cider vinegar | beans, drained |
| 1 T. flour | 4 stalks celery |
| 2 T. prepared mustard | 1/2 green pepper |
| 1 pkg. frozen vegetables | 1/2 onion, diced |

Combine sugar, vinegar and flour. Cook until thick. Cool. Then add 2 tablespoons prepared mustard. Cook frozen vegetables 4 to 5 minutes, drain and cool. Pour dressing over vegetables at least 4 hours before serving.

MANDARIN ORANGE TOSSED SALAD

Marj Pelleymounter

- | | |
|---|----------------------------|
| 1/2 head lettuce, broken up | DRESSING: |
| 1 can mandarin oranges | 1/4 C. oil (I use Wesson) |
| 2 green onions, chopped, tops and all | 2 T. sugar |
| 1 C. celery | 2 T. vinegar (I use white) |
| 1/4 C. almond, candied (use 2 T. sugar in heavy skillet, put in almonds, stir constantly until candied) | 1/2 tsp. salt |
| | Dash of pepper |
| | Drop or 2 of Tabasco sauce |

Mix dressing well, then toss with salad.

PEA AND PEANUT SALAD

Marj Pelleymounter

- | | |
|---------------------------|--------------------------------------|
| 1-20 oz. pkg. frozen peas | 1 1/2 C. Miracle Whip salad dressing |
| 1 T. salt | |
| 1 T. sugar | 1 1/2 tsp. prepared mustard |
| 1 stalk celery, chopped | 6 oz. Spanish peanuts |
| 1/2 small onion, chopped | |

Barely cover peas with water. Add salt and sugar and bring to a boil. Remove from heat. Drain and cool. Add celery and onion. Mix salad dressing and mustard. Stir into pea mixture. Add milk to thin if necessary. Stir in nuts. Chill.

POPCORN SALAD

Linda Wagner

3/4 C. mayonnaise	3/4 C. crumbled, cooled bacon,
1 C. diced celery	divided
1 1/4 C. (5 oz.) shredded	1/4 C. shredded carrots
Cheddar cheese, divided	2 T. minced chives
1-8 oz. can sliced water	6 C. popped corn
chestnuts, drained	

In large bowl, combine mayonnaise, celery, 1 cup cheese, water chestnuts, 1/2 cup bacon, carrots and chives. Mix well. Add popcorn. Stir to coat. Spoon into lettuce-lined bowl. Top with remaining cheese and bacon. Serve immediately. Yield: 10 to 12 servings.

SHOESTRING SALAD

Marilynn Reis

2 C. grated carrots	1 1/2 C. chicken, cut up
1 C. chopped celery	2 tsp. prepared mustard
1 small onion, chopped	Shoestring potatoes
4 boiled, chopped eggs	1 tsp. sugar

Mix all ingredients and just before serving, add 1 1/2 cups shoestring potatoes.

TACO SALAD

Judy Mobley

1 bag Doritos	1 pkg. taco seasoning mix
8 oz. pkg. cream cheese	1/4 C. chopped green pepper
3/4 C. chopped lettuce	1 C. chopped black olives
1/2 C. grated cheese	

Mix taco seasoning, cream cheese and sour cream. Spread thinly on a flat plate. Top with lettuce, cheese, olives, peppers or whatever else you like. Scoop some up with a Doritos and eat.

A good rule for talking is one used in measuring flour; sift first.

TACO SALAD

Donna L. Sullivan

- | | |
|---------------------------------|---------------------------------------|
| 1 head lettuce, chopped | 1 lb. hamburger, browned |
| 1 to 2 tomatoes, cut up | 1 bag Doritos, crushed, taco flavored |
| 1 tsp. onion, diced | 1 pkg. taco seasoning mix |
| Green peppers, optional | 1/3 C. taco sauce |
| 1 pkg. Cheddar cheese, shredded | |

Mix lettuce, tomato, onion and peppers. Brown hamburger and add taco seasoning and 3/4 cup water, simmer. Just before serving, mix hamburger mixture into lettuce mixture. Stir in cheese and chips. Enjoy!

VEGETABLE SALAD

Eileen Pelleymounter

- | | |
|--|---------------------|
| 1 large pkg. frozen mixed vegetables | DRESSING: |
| 1 can kidney beans, drained and washed | 1/2 C. vinegar |
| 1 large red onion, chopped fine | 3/4 C. sugar |
| 3 large stalks celery, diced fine | 2 T. flour |
| | 1 T. yellow mustard |

Thaw and cook frozen vegetables. Cool. Combine vinegar, sugar, flour and mustard. Boil until clear. Cool. Pour over veggies.

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

VEGETABLES



5TH AND 6TH GRADE

BAKED BEAN CASSEROLE

Dort Werner

- | | |
|--------------------------|--------------------|
| 1 lb. hamburger, browned | 1/4 C. brown sugar |
| 1-15 oz. kidney beans | 1/2 C. ketchup |
| 1-15 oz. pork and beans | 1 T. vinegar |
| 1-15 oz. butter beans | 1 tsp. mustard |

Mix all together. Bake 1 hour at 350°.

BAKED BEANS & HAMBURGER

Ginger Meirick

- | | |
|------------------------|--------------------|
| 1 can red kidney beans | Small onion, diced |
| 1 can butter beans | 1/4 C. catsup |
| 1 can pork and beans | 1/4 C. white sugar |
| 1/2 lb. hamburger | 1/4 C. brown sugar |
| 1/2 lb. bacon | 1 tsp. dry mustard |

Brown hamburger, bacon and onion. Stir in beans. Add catsup, sugars and mustard. Bake 1 hour at 350°.

BARBEQUE BEANS

Vera Kasel

- | | |
|---------------------------------|-----------------------------------|
| 1 lb. ground beef | 1-1 lb. 12 oz. can pork and beans |
| 1/2 C. onions, sliced and diced | 1/2 C. ketchup |
| 1/2 tsp. salt | 1 T. Worcestershire sauce |
| 1/4 tsp. pepper | 2 T. vinegar |
| | 1/4 tsp. Tabasco |

Brown beef and onions. Then drain off fat. Add remaining ingredients. Mix well. Put in 1 1/2-quart casserole. Bake in moderate oven at 350° for 30 minutes. Serves about 6.

BAKED BEANS

Marsha Angell

- | | |
|-------------------------|----------------|
| 2-16 oz. pork and beans | 6 slices bacon |
| 1/2 C. brown sugar | 1/2 C. ketchup |
| 1 tsp. dry mustard | 1 T. dry onion |

Cook bacon a little first in the microwave and cut into squares. Combine all ingredients. Bake at 325° for 2 to 2 1/2 hours, covered. Uncover after 1 hour. Stir occasionally.

BOSTON BAKED BEANS

Luke Hemann

- | | |
|-------------------|---------------------|
| 1 can baked beans | 1 T. brown sugar |
| 1 T. ketchup | 1 onion |
| 1 T. molasses | 4 to 5 slices bacon |

Mix beans, ketchup, molasses, brown sugar and onion. Lay bacon slices on top. Bake at 350° for 45 minutes.

DALLAS BAKED BEANS

Donna Niess Israels

- | | |
|------------------------------------|------------------------------|
| 18 bacon slices | 3-16 oz. cans pork and beans |
| 3 large onions, thinly sliced | 1/4 to 1/3 C. molasses |
| 3 small garlic cloves, crushed | 1 1/2 C. Open Pit BBQ sauce |
| 1 1/2 C. thin sliced green peppers | |

Cook bacon until crisp, drain and crumble. Pour off all but 1/2 cup bacon drippings. Add onions, garlic and green peppers. Sauté until onions are tender, but not browned. Add beans, bacon, molasses and BBQ sauce. Mix well. Pour into 3-quart casserole. Bake at 350° for 30 minutes. Makes 12 servings.

CROCK POT BEANS

Darlene Hemann

- | | |
|---------------------------------|--------------------------------|
| 2 cans kidney beans | 1 C. brown sugar |
| 1 medium can pork 'n' beans | 1 C. white sugar |
| 2 cans butter or Northern beans | 1/2 lb. bacon, fry and crumble |
| 1 lb. browned hamburger | 1/2 C. ketchup |
| Onion to taste, sauté | 1/2 tsp. mustard |

Drain and wash kidney beans. Drain pork and beans and Northern beans and save juice.* Add if needed later. Add sautéed onions to beans. Mix all ingredients together in crock pot. Cook on high until cooking good, then put on low and cook for 4 to 5 hours. Makes 2-quart crock pot full.

*Add extra juice if beans are dry.

BROCCOLI-CAULIFLOWER CASSEROLE Karen Heimer

1 pkg. frozen cauliflower 2 carrots, cut in chunks
1 pkg. frozen broccoli 1 small jar Cheez Whiz
1 can cream of mushroom soup French fried onion rings

Cook vegetables until done; drain and turn into casserole. Melt soup and Cheez Whiz together and pour over vegetables. Top with onion rings and heat in oven at 350°.

Can use frozen mixed broccoli, cauliflower and carrots.

LINDSEY'S BROCCOLI-CHEESE CASSEROLE Dort Werner

1 pkg. broccoli cuts 1 C. Minute Rice
1 can cream of chicken soup 3/4 C. milk
1-8 oz. Cheez Whiz 2 T. margarine

Bake at 350° for 45 minutes. (Or can cook in crock pot also. Allow longer bake time.)

BROCCOLI CASSEROLE Joanne Mauer

1 C. water 1 can cream of mushroom soup
1/2 tsp. salt 1 can cream of broccoli and
1 C. instant rice cheese soup
1/4 C. butter 1-10 oz. pkg. broccoli
1/4 C. chopped onion 1/2 C. diced American cheese
1/4 C. chopped celery

Bake at 350°. Stir occasionally.

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

BROCCOLI-RICE CASSEROLE

Jane Roggensack

- | | |
|---|--|
| 2-10 oz. pkgs. frozen
chopped broccoli | 10 1/2 oz. can cream of
mushroom soup |
| 1 C. uncooked Minute Rice | 1/2 to 1 C. Cheez Whiz |
| 3/4 C. milk | 1 small onion, chopped |
| 2 T. butter | |

Cook broccoli according to package directions. Drain. Add all other ingredients and mix. Pour into a lightly greased 2-quart casserole dish. Bake at 350° for 30 minutes.

HEARTY SCALLOPED CARROTS

Karen Gast

- | | |
|----------------------|---------------------------------------|
| 4 C. sliced carrots | 1/2 tsp. salt |
| 6 strips bacon | 1/8 tsp. pepper |
| 3 T. bacon drippings | 1 T. onion, minced |
| 3 T. flour | 1/2 C. grated sharp Cheddar
cheese |
| 1 1/2 C. milk | |

Cook carrots in boiling, salted water until tender. Drain. Fry bacon until crisp; set aside. Pour off all but 3 tablespoons drippings. Blend flour into drippings; gradually add milk and cook until thick, stirring constantly. Add salt, pepper, onion, cheese and crumbled bacon. Combine carrots and sauce. Bake for 30 minutes or until thoroughly heated at 350°.

CARROT CASSEROLE

Mary Dunlay

- | | |
|------------------------|-----------------|
| 2 pkgs. raw carrots | Velveeta cheese |
| 1 stick butter | Ritz crackers |
| 1 small onion, chopped | |

Peel carrots and slice thin. Boil until tender. Drain. Sauté onions in butter. Layer carrots, butter with onion and Velveeta slices. Make 2 to 3 layers. Put crushed Ritz crackers on top. Bake at 350° for 45 minutes.

CARROT GLAZE

Margie Indra

- | | |
|--------------------|-----------------|
| 1/3 C. brown sugar | 1 tsp. salt |
| 1/3 C. butter | Pinch of pepper |
| 1 T. cornstarch | |

Cook until bubbly and toss gently over cooked and drained carrots.

SCALLOPED CORN

Katie Chisholm

- | | |
|------------------------|----------------------------------|
| 1 can cream-style corn | 1 C. cracker crumbs (16 squares) |
| 1 C. milk | 1/4 tsp. salt |
| 1 egg, well beaten | Some pepper |

Mix in baking dish and bake at 350° for 1 hour. Can make in microwave.

CORN CASSEROLE

Gary, Barb, Travis
and Taryn Francis

- | | |
|---------------------------|----------------------------------|
| Melted stick of margarine | 1 can corn, drain half of liquid |
| 1 egg | 1 can creamed corn |
| 1-8 oz. sour cream | 1 pkg. Jiffy corn bread mix |

Bake at 350° for 30 to 40 minutes in a casserole dish.

Our family likes fast and easy, so we can spend more time together.

CORN CASSEROLE

Bev Ramker
Shirley Johanns
Jean Bensed

- | | |
|-----------------------------|-----------------------------|
| 1 can whole corn and liquid | 1 C. Velveeta cheese, diced |
| 1 can cream-style corn | 1 stick margarine, melted |
| 1 C. macaroni salad rings | |

Mix and bake 1 hour at 350°.

Variation: Shirley uses 1 cup uncooked macaroni. Put in greased casserole dish and bake at 350° for 45 minutes, stirring every 15 minutes. Jean uses 1 cup shredded Cheddar cheese and 1/2 box of uncooked macaroni rings.

CORN CASSEROLE

Mary Hartogh
Pat Rogers

1 can cream-style corn	1/2 C. margarine, softened
1 can regular corn, undrained	1/4 tsp. butter flavoring, optional
1 C. sour cream	1-8 1/2 oz. pkg. Jiffy corn muffin mix

Soften or melt butter in large bowl in microwave. Stir in remaining ingredients. Pour into a greased 2-quart baking dish. Bake at 350° for 45 minutes, uncovered, until knife inserted into center comes out clean or golden brown on top.

Variation: Mary adds 2 beaten eggs, 4 teaspoons chopped onions and drains her whole kernel corn.

CHEESEY CORN

Terri (Niichel) Barrick

2-16 oz. pkgs. corn, frozen	1 T. milk
1-8 oz. pkg. cream cheese	8 oz. Velveeta cheese, cubed
4 T. butter, cubed	Salt and pepper
1 T. water	

Combine all ingredients in a greased casserole dish (or the crock pot). Bake at 375° with your main dish or microwave until heated through and cheese is melted. Stir well before serving.

ST. PETER'S NEW HAVEN FESTIVAL POTATOES (AKA CHEESY POTATOES)

Jackie Paulus

2 lbs. frozen hash browns, thawed	16 oz. sour cream
1 can cream of potato soup	2 C. grated Cheddar cheese
1 can cream of celery soup	1 C. crushed corn flakes
	1/4 C. margarine, melted

Grease 9x13" pan. Preheat oven to 375°. Mix hash browns, soups, sour cream and half the cheese in bowl. Pour into pan and sprinkle with remaining cheese. Bake 30 minutes, stir mixture. Bake 15 more minutes, remove from oven and top with mixture of melted margarine and crushed corn flakes. Return to oven and bake 15 more minutes. Total baking time is 1 hour. Doubles easily. Add 15 minutes to initial 30 minutes.

HASH BROWN CHEESE CASSEROLE

Dort Werner

- | | |
|--|--------------------------------|
| 2 lb. bag frozen hash browns,
diced | 2 T. minced onions |
| 2 C. Cheddar cheese | 1 stick margarine |
| 1 can cream of mushroom soup | 1 C. sour cream |
| | Corn flakes, optional, crushed |

Spray 9x13" pan with Pam. Put hash browns on bottom. Sprinkle Cheddar cheese over hash browns. Melt soup, onion, margarine and sour cream in saucepan. Pour over hash brown mixture. Bake at 350° for 45 to 50 minutes.

Optional: To sprinkle crushed corn flakes on before serving.

HASH BROWN CASSEROLE

Janet Popp

- | | |
|-----------------------------|----------------------------------|
| 32 oz. hash browns | 1-6 oz. sour cream |
| 2 C. Velveeta cheese, cubed | 1 stick melted margarine |
| 1 can cream of chicken soup | 1 small onion, chopped, optional |

Mix all together. Put in greased baking dish. Bake 1 hour at 350°.

CHEESE HASH BROWNS

Mary Lou Kennedy

- | | |
|-----------------------------|---------------------------|
| 1 can cream of chicken soup | 8 oz. sour cream |
| 1 can Cheddar cheese soup | 32 oz. frozen hash browns |
| 1 stick margarine | Cheddar cheese |
| 2 T. chopped onion | |

Heat soups and margarine and onions. Add sour cream. Pour over frozen hash browns. Cover with Cheddar cheese in 9x13" pan. Bake 1 hour at 350°.

*Be patient with the faults of others,
they have to be patient with yours.*

HASH BROWN POTATO CASSEROLE Dorothy Gerbig

- | | |
|---------------------------------------|--------------------------------|
| 1-2 lb. bag frozen hash browns, cubed | 1 1/2 sticks margarine, melted |
| 1 C. chopped onions | 3/4 tsp. salt |
| 8 oz. sour cream | 2 C. corn flakes, crushed |
| 1 can cream of chicken soup | (7 oz. box) |

Spray with Pam. Mix all ingredients (except corn flakes) with half the amount of melted margarine. Put in a 9x13" pan and top with corn flakes that are mixed with the remaining margarine. Bake, covered for 1 1/2 hours at 350°.

HASH BROWN CASSEROLE Darlene Hemann

- | | |
|---------------------------|-------------------------------|
| 2 lbs. frozen hash browns | 1 can cream of chicken soup |
| 1/4 C. melted margarine | 1 C. shredded Velveeta cheese |
| 1/2 C. chopped onion | 2 C. crushed corn flakes |
| 8 oz. sour cream | 1/2 C. melted margarine |

Thaw hash browns. Mix first six ingredients. Put in a greased 9x13" pan. Top with the crushed corn flakes and butter. Bake 1 hour at 350°.

MICROWAVE BUTTER POTATO WEDGES Karen Beard

- | | |
|-----------------------------|----------------------------|
| 1/3 C. butter or margarine | 1/8 tsp. garlic salt |
| 1/8 tsp. pepper | 1/8 tsp. paprika |
| 2 lb. baking potatoes | 3/4 C. cut-up green onions |
| 3 T. grated Parmesan cheese | |

Place butter in 1-cup measure. Microwave on high for 45 to 60 seconds or until melted. Stir in pepper, garlic salt and paprika. Cut each unpeeled potato into quarters. Arrange potato wedges on 12" plate or large microwave baking sheet. Brush with half the butter. Cover with plastic wrap. Microwave on high 5 minutes. Rearrange potatoes. Brush with remaining butter. Sprinkle with cheese and onions and cover. Microwave on high 7 to 13 minutes or until potatoes are fork tender. Let stand covered 5 to 6 minutes. Cover with foil during standing time. Potatoes will hold temperature 30 minutes before serving when covered with foil.

PARMESAN POTATOES

Margie Indra

6 large potatoes 3/4 tsp. salt
1/4 C. flour 1/8 tsp. pepper
1/4 C. grated Parmesan cheese 1/3 C. margarine

Peel potatoes, cut into quarters. Mix flour, salt, pepper and cheese in bag. Moisten potatoes with water and shake in bag. Melt margarine in 13x9" pan. Place potatoes in pan. Bake at 375° for at least 1 hour (until golden brown). Turn potatoes once during baking time.

POTATO CASSEROLE

Shelly Counsell

8 oz. sour cream 1/4 C. melted margarine
2 cans cream of chicken soup 2 lbs. hash browns, thawed
1 C. grated Cheddar cheese 1/2 C. chopped onions

Mix all together. Bake at 350° in 9x12" pan for 1 hour.

STUFFED BAKED POTATOES

Kris Sprau

4 baking potatoes Shredded American or Cheddar
1/2 C. green onions, chopped cheese
1 T. sugar 4 slices bacon
 3 T. vinegar
 Salt and pepper to taste

Rub potatoes with butter. Bake until done. Allow to cool to the touch. Scoop out pulp, leaving shells intact. Mash pulp. Cook bacon and drain (reserve drippings). Sauté onion in bacon drippings. Combine potato pulp, bacon, onion, bacon drippings and remaining ingredients except cheese. Stuff shells with potato mixture. Top with cheese and heat in oven at 425° until hot and cheese melts.

*If you haven't got time to do a job right,
when will you have time to do it over?*

BAKED SWEET POTATOES

Dorothy Fox

- | | |
|-----------------------|-------------------|
| 2 cans sweet potatoes | 1/4 tsp. cinnamon |
| 1/2 C. sugar | 1/2 tsp. salt |
| 1/2 C. water | 2 T. butter |
| 2 T. powdered sugar | |

Place potatoes in baking dish. Pour syrup which have been combined and brought to a boil. Bake in moderate oven, basting frequently.

SPINACH QUICHE

Jennifer Flatley

- | | |
|-----------------------------|--|
| 1 unbaked pie shell | 1 carton whipping cream |
| 2 C. Swiss cheese, shredded | 1 box frozen chopped spinach,
thawed and squeezed |
| 1 tsp. dried onion | |
| 3 eggs | |

Mix all ingredients together. Pour in pie shell. Top with a few sliced almonds. Bake at 350° for 50 minutes.

VEGETABLE HOT DISH

Barb Chisholm

- | | |
|--------------------------|---------------------------------|
| 1 medium onion, sliced | 3 T. (rounded) Minute Tapioca |
| 1 1/2 C. carrots, cooked | 2 C. celery, cooked |
| 4 T. butter or margarine | 1 can green beans, drained |
| 2 1/2 tsp. salt | 1 can whole tomatoes, undrained |
| | 1/2 tsp. pepper |

Mix in baking dish and bake at 350° for 1 hour.

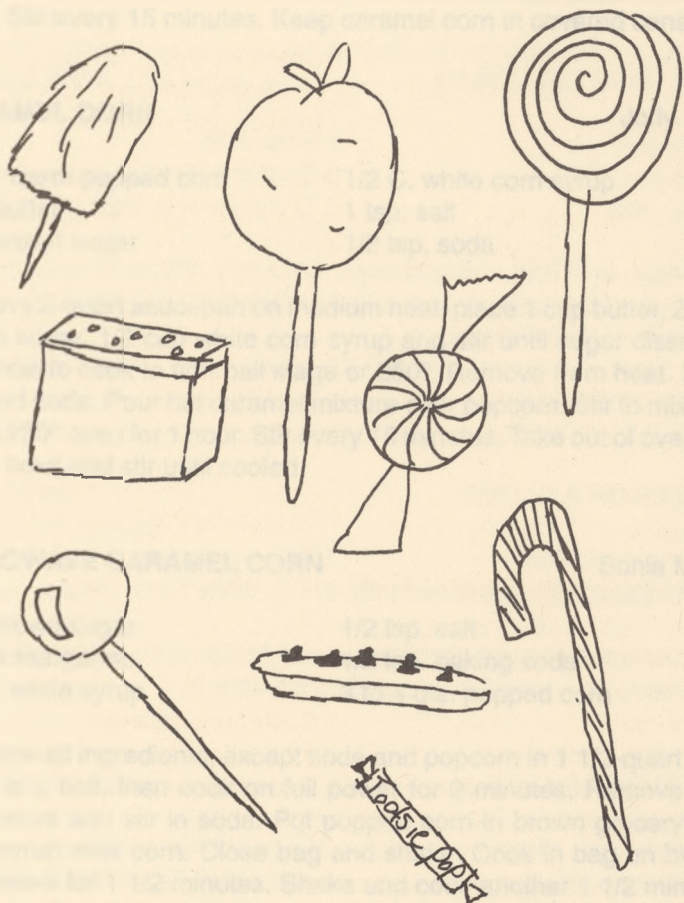
ZUCCHINI SQUASH CASSEROLE

Annette Sonberg

- | | |
|--|--------------------------------|
| 2 lbs. squash | 1 C. shredded carrots |
| 1/4 C. chopped onions | 1-8 oz. pkg. herb stuffing mix |
| 1 can cream of mushroom soup
or celery soup | 1 C. dairy sour cream |
| | 1/2 C. oleo |

In saucepan, cook squash and onion in boiling water for 5 minutes. Drain and combine soup and sour cream. Stir in shredded carrots. Fold in drained squash and onion. Combine stuffing mix and melted oleo. Spread half on bottom of 9x12" casserole dish. Spread squash mixture on top of stuffing and then top with remaining stuffing mix. Cover and bake at 350° for 35 to 40 minutes.

CANDY & MISCELLANEOUS



Brad Evans
Grade 5

GRAMMA'S CARAMEL CORN

Marjorie Green

7 qts. popped corn 1/2 jar salted peanuts

BOIL:

2 C. brown sugar	1 tsp. salt
1/2 C. white Karo syrup	1 tsp. butter flavoring
2 sticks oleo	1 tsp. burnt sugar flavoring

Boil above for 5 minutes. Add 1 teaspoon soda. Stir (it should foam up). Pour over corn. stir well to cover corn kernels. Bake 1 hour at 225°. Stir every 15 minutes. Keep caramel corn in covered cans.

CARAMEL CORN

Jody Niess

5 qts. warm popped corn	1/2 C. white corn syrup
1 C. butter	1 tsp. salt
2 C. brown sugar	1/2 tsp. soda

In heavy 2-quart saucepan on medium heat, place 1 cup butter, 2 cups brown sugar, 1/2 cup white corn syrup and stir until sugar dissolves. Continue to cook to firm ball stage or 250°. Remove from heat. Stir in salt and soda. Pour hot caramel mixture over popcorn. Stir to mix well. Put in 250° oven for 1 hour. Stir every 15 minutes. Take out of oven and put in bowl and stir until cooled.

MICROWAVE CARAMEL CORN

Sonia Mayer

1 C. brown sugar	1/2 tsp. salt
1 stick margarine	1/2 tsp. baking soda
1/4 C. white syrup	3 to 4 qts. popped corn

Combine all ingredients, except soda and popcorn in 1 1/2-quart dish. Bring to a boil, then cook on full power for 2 minutes. Remove from microwave and stir in soda. Put popped corn in brown grocery bag. Pour syrup over corn. Close bag and shake. Cook in bag on high in microwave for 1 1/2 minutes. Shake and cook another 1 1/2 minutes. (May need another 1 1/2 minutes.) Pour into pan and allow to cool.

TOFFEE

Jean Bensed

- | | |
|--------------------------------------|-------------------|
| 8 oz. melted butter (no substitutes) | 1 T. white syrup |
| 1 C. sugar | 2 T. water |
| | 8 oz. Hershey bar |

Butter 8x8" pan. Place butter, syrup, sugar, water in a heavy skillet. Cook over medium-high heat until it's the color of light brown sugar. Pour into 8x8" pan. Top with broken candy bar. Spread candy bar as it melts. Cool completely. Break up with mallet. Store in a loosely closed container.

HOMEMADE ICE CREAM

Luke Huebsch

- | | |
|---------------|--------------------------|
| 2 C. sugar | 1/2 tsp. salt |
| 6 eggs | 6 C. or more milk |
| 1/2 tsp. salt | 3 T. vanilla or to taste |

Beat eggs until light and add sugar gradually until mixture somewhat thickens. add remaining ingredients, mixing thoroughly. Add milk so freezer is 3/4 full. Freeze.

For 4 quarts: 1 1/2 cups sugar, 2 2/3 cups cream, 4 eggs, vanilla, milk to fill freezer 3/4 full.

HEAVEN ON A CLOUD

Margie Indra

- | | |
|--------------------------------|-------------------------|
| 1 C. chocolate chips | 1/4 C. margarine |
| 1 can sweetened condensed milk | 1/4 C. white Karo syrup |

Melt on low temperature and stir constantly. May refrigerate, then microwave as needed for topping on ice cream.

HOT FUDGE SAUCE

Donna Niess Israels

- | | |
|----------------------|----------------------------------|
| 1 C. chocolate chips | 2 C. powdered sugar |
| 1/2 C. margarine | 1 can (1 1/3 C.) evaporated milk |

Melt chips and margarine. Add sugar and milk. Bring to a boil and cook 8 minutes, stirring constantly.

3 C. pure maple syrup 1 1/2 T. butter
1 C. light cream 2 C. chopped pecans
1/2 tsp. soda

In a deep saucepan, cook maple syrup, cream and soda, stirring often until mixture reaches the soft ball stage (234° on the thermometer). Remove from heat; add butter and nuts. Beat mixture for 2 to 3 minutes until it begins to thicken, then drop by spoonfuls on a buttered cookie sheet. Or pour into cake pan and cut into squares when cool.

The Log Cabin type of pancake syrups will not work for this recipe. It must be 100% pure maple syrup.

MARSHMALLOW RICE KRISPIE PUFF BALLS

Anna McCoy

1 bag caramels (45) 1/4 C. butter
1 can sweetened condensed Box Rice Krispies
milk Bag large marshmallows

Melt caramels, condensed milk and butter over double boiler or in microwave. Dip large marshmallows in sauce, roll in Rice Krispies.

MEXICAN FUDGE

Vera Kasel

2 C. sugar 1/2 C. mini-marshmallows
3 T. oleo or butter 1 1/2 C. chocolate chips
1 tsp. cinnamon 2/3 C. chopped nuts
1/2 tsp. salt 1 tsp. vanilla
1 C. evaporated milk

Combine sugar, butter, cinnamon, salt and milk in large electric skillet. Set temperature at 280°. Bring mixture to a boil and boil 5 minutes, stirring constantly. Turn off skillet. Add marshmallows, nuts, chips and vanilla. Stir until marshmallows and chips are melted and smooth. Pour into a buttered 8" pan. Cool before cutting.

MOCHA NUT BALLS

Anna McCoy

- | | |
|-----------------------|----------------------------|
| 1 C. butter | 1/4 C. unsweetened cocoa |
| 1/2 C. sugar | 1 1/3 C. flour |
| 2 tsp. vanilla | 1/2 tsp. salt |
| 2 tsp. instant coffee | 2 C. finely chopped pecans |

Cream first three ingredients until light and add next four ingredients. Mix and add nuts, shape into 1" balls and bake on greased cookie sheet at 325° for 15 minutes. Makes 6 dozen.

LOU'S PEANUT BRITTLE

Dorothy Niess

- | | |
|------------------|----------------|
| 1 C. sugar | 1 tsp. soda |
| 1/2 C. Karo | 1 tsp. vanilla |
| 1 C. raw peanuts | 1 T. butter |

Put sugar and Karo in heavy saucepan over medium heat, stirring often. When liquid, pour in peanuts. Cook to caramel color. Add 1 teaspoon vanilla, 1 teaspoon soda, 1 tablespoon butter. Mixture will be foamy. Pour quickly on buttered cookie sheet. When cool, break into pieces.

MICROWAVE PEANUT BRITTLE

Donna R. Popp

- | | |
|-------------------------------|----------------|
| 1 C. sugar | 1 T. butter |
| 1/2 C. light corn syrup | 1 tsp. vanilla |
| 1/8 tsp. salt | 1 tsp. soda |
| 1 to 1 1/2 C. Spanish peanuts | |

Combine sugar, corn syrup and salt in microwave-safe bowl. Microwave it for 5 minutes. Stir in peanuts. Microwave 3 to 5 minutes, stirring at 2 minutes (time may vary). Cook until light brown. Promptly add butter, vanilla and soda. Stir until light and foamy. Spread on greased cookie sheet. Break into pieces when cold.

A truly contented person enjoys the scenery along a detour.

MICROWAVE PEANUT BRITTLE

Bev Ramker

- | | |
|--------------------------|--------------------|
| 1 C. raw Spanish peanuts | 1 tsp. butter |
| 1 C. sugar | 1 tsp. vanilla |
| 1/2 C. light corn syrup | 1 tsp. baking soda |
| 1/8 tsp. salt | |

In a 1 1/2-quart casserole, stir together peanuts, sugar, syrup and salt. Cook 3 1/2 minutes on high in microwave. Stir, cook another 3 1/2 minutes. Stir in butter and vanilla. Microwave 1 minute and 40 seconds longer. Add baking soda and quickly stir until light and foamy. Pour onto greased baking pan. When cool, break into pieces.

PEANUT BUTTER BALLS

Bev Ramker

- | | |
|---|-------------------------------|
| 2 C. powdered sugar | 1 C. nuts, optional |
| 1 1/2 C. creamy or chunky peanut butter | Chocolate almond bark, melted |

Mix together and roll into balls. Dip in melted chocolate almond bark with tongs. Put on waxed paper to set.

EDIBLE PEANUT BUTTER PLAY DOUGH

Shelly Counsell

- | | |
|-------------------------|--------------------|
| 1 1/2 C. powdered milk | 1 C. corn syrup |
| 1 1/4 C. powdered sugar | 1 C. peanut butter |

Mix ingredients to a good consistency, adding more dry milk if too sticky.

*You are often sorry for saying a harsh word,
but you will never regret saying a kind one.*

AUDREY'S SALTED NUT ROLLS Becky Mauer

1/3 C. butter or margarine,* softened	3 1/3 C. powdered sugar
1 tsp. vanilla	1 bag caramels
1/4 C. white syrup	2 1/2 big bags salted peanuts without husks

Blend butter, vanilla and syrup. Add all powdered sugar. First mix with spoon and then will need to use hands. Roll into balls or shape into bars. Melt in double boiler 1 bag of caramels. Add a little water to caramels so it won't be stiff. When melted, dip nougat in caramels, then roll in peanuts. Set on wax paper. Can wrap in plastic wrap and store in freezer.

*It works best with butter.

STAINED GLASS WINDOWS Darlene Hemann

1-6 oz. pkg. chocolate chips	1 C. flaked coconut
2 T. margarine	1/8 tsp. butter flavoring
1 beaten egg	3 C. colored miniature marshmallows
1/2 C. chopped nuts	

Melt chocolate chips and oleo in double boiler. Slowly add egg and let cool to lukewarm. Fold in remaining ingredients. Turn out on waxed paper. Cover with additional coconut and form into roll. Wrap in waxed paper or foil. Chill until set. Slice and serve.

I melt chocolate chips and oleo in microwave.

DOUGH ART Jana Walsh

1 C. salt	1 C. water
1 C. flour	

Mix salt, flour and water together. On a floured surface, knead dough until well mixed. Form into shapes and bake at 325° for 30 minutes. Do not overbake or shapes will turn brown. Cool and decorate.

1/2 C. salt	3 T. oil
2 1/2 C. flour	2 C. boiling water
1 T. alum	Food coloring

Mix all the ingredients together.

TORTILLAS

Bruce Johnson

3/4 C. cornstarch	1/2 tsp. salt
1 C. milk	1/3 C. cornmeal
2 eggs	2 tsp. butter, melted

Mix the cornstarch and milk to a smooth paste. Beat eggs and salt in a bowl. Add cornmeal and mix well. Pour a scant tablespoon of mixture into a hot greased 7" skillet. Turn the pan quickly to coat the bottom with the mixture. The tortillas should be as thin as possible. Heat until brown on both sides. Stack them as they are made. Serve hot with butter and salt or fill as you would a taco.

*I cannot bear to throw away
the recipes I find.*

*For casseroles and cakes and pies
and meals of every kind.*

*And so I throw them in a box
or cram them in a book.*

*BUT as the years go by
I don't give them a second look!*

- | | |
|-------------------|-----------------|
| 1 C. whole pecans | 1 zipper baggie |
| 1 tsp. vinegar | A wooden spoon |
| 3 egg whites | Tape |
| A pinch of salt | Bible |
| 1 C. sugar | |

Preheat oven to 300° (very important). Place pecans in zipper baggie. Let your child use the wooden spoon to break them into small pieces. Explain that after Jesus was arrested, he was beaten by the Roman soldiers. Read John 19:1-3. Let each child smell the vinegar. Put 1 teaspoon vinegar into mixing bowl. Explain that when Jesus was thirsty on the cross, He was given vinegar to drink. Read John 19: 28-30. Add the egg whites to the vinegar. Eggs represent life. Explain that Jesus gave his life to give us life. Read John 10:10-11. Sprinkle a little salt into each child's hand. Let them taste it and brush the rest into the bowl. Explain that this represents the salty tears shed by Jesus' followers, and the bitterness of our own sin. Read Luke 23:27. So far, the ingredients are not very appetizing. Add 1 cup sugar. Explain that the sweetest part of the story is that Jesus died because He loves us. He wants us to know and belong to Him. Read Ps. 34:8 and John 3:16. Beat with a mixer on high speed for 12 to 15 minutes until stiff peaks are formed. Explain that the color white represents the purity in God's eyes of those whose sins have been cleansed by Jesus. Read Isa. 1:18 and John 3:1-3. Fold in broken nuts. Drop by teaspoons onto a wax covered cookie sheet. Explain that each mound represents the rocky tomb where Jesus' body was laid. Read Matthew 27:57-60. Put the cookie sheet into the oven, close the door and turn the oven OFF. Give each child a piece of tape and seal the oven door. Explain that Jesus' tomb was sealed. Read Matthew 27:65-66. Go to bed. Explain that they may feel sad to leave the cookies in the oven overnight. Explain that Jesus' followers were also in despair when the tomb was sealed. Read John 16:20 and 22. On Easter morning, open the oven and give everyone a cookie. Notice the cracked surface and take a bite. The cookies are hollow! On the first Easter, Jesus' followers were amazed to find the tomb open and empty. Read Matthew 28:1-9.

TREASURED FAVORITES

*This chapter contains a collection of
favorite recipes that have been
collected from old area church cookbooks.*

*Some of these recipes
have been cherished for many
generations and should not be
forgotten. We hope that you can
provide some new memories for you
families from these treasured favorites!*

6 medium baking apples 1/2 C. water
 1/4 C. peanut butter 1/2 tsp. cinnamon
 1 C. Karo syrup

Blend 1/4 cup peanut butter and 1/4 cup Karo syrup. Spoon in center of apples. Combine remaining Karo with water and cinnamon. Pour over apples. Bake at 350° for 1 hour. Baste. Makes 6.

APPLE FRITTERS

Apples 2 T. sugar
 1 C. flour 1 egg, beaten
 1 1/2 tsp. baking powder 1/2 C. plus 1 T. milk
 1/2 tsp. salt Oil to deep fry

Peel and core apples and slice into rings 1/4" thick. Make batter of all ingredients. Dip apples in batter and deep-fry in oil. Drain. Serve with maple syrup or either powdered sugar or cinnamon and sugar sprinkled on it. Best eaten soon after frying.

OLD-FASHIONED APPLE DUMPLINGS

6 medium apples SAUCE:
 2 C. flour 2 C. brown sugar
 2 1/2 tsp. baking powder 2 C. water
 1/2 tsp. salt 1/4 tsp. cinnamon or nutmeg
 2/3 C. margarine 1/4 C. butter
 1/2 C. milk

Pare and core apples. Leave whole. Mix flour, baking powder and salt together. Cut in margarine until crumbly. Add milk and mix together lightly, working dough together. Roll dough into 6 squares. Place an apple on each. Fill cavity in apple with sugar and cinnamon. Wrap dough around apple. Place dumplings in baking pan. Combine all sauce ingredients, but butter. Cook 5 minutes. Add butter. Pour sauce over dumplings. Bake at 375° for 35 to 40 minutes. Serve hot with milk.

- | | |
|-------------------------|-------------------|
| 4 C. sliced tart apples | 1/2 tsp. cinnamon |
| 1/4 C. orange juice | 1/4 tsp. nutmeg |
| 1 C. sugar | Dash of salt |
| 3/4 C. sifted flour | 1/2 C. butter |

Mound apples in buttered 9" pie plate. Sprinkle with orange juice. Combine rest of ingredients and dash of salt. Cut butter into dry ingredients until crumbly and sprinkle over apples. Bake at 375° for 45 minutes or until topping is crisp. Serve warm with cream or vanilla ice cream.

CHOCOLATE CREAM ROLL

- | | |
|---------------------------------|--------------------|
| 1 C. cake flour | 3 eggs |
| 1/4 C. unsweetened cocoa powder | 1 C. sugar |
| 1 tsp. baking powder | 1/3 C. cold coffee |
| 1/4 tsp. salt | 1 tsp. vanilla |

Grease 15x10" jelly roll pan. Line bottom with waxed paper or parchment paper and grease paper. Sift flour, cocoa, baking powder and salt. Beat eggs until thick and creamy. Add sugar. Beat until mixture is very thick. Stir in coffee and vanilla. Fold in flour mixture. Spread batter evenly in prepared pan. Bake at 375° for 12 minutes. Don't overbake! Loosen cake edges. Invert onto towel dusted with powdered sugar. Peel off waxed paper. Roll from narrow end and cool. Unroll when cooled and spread either ice cream or cream filling. Roll up again. Store ice cream in freezer and cream filling in refrigerator. Slice and serve.

FILLING: Beat 2 cups well-chilled whipping cream and 1 package instant vanilla pudding until thick and fluffy.

*A lot of us have seen the light, but for many of us
it's the one inside the refrigerator.*

BASIC CREAM PIE FILLING

Alex R. Emerson

2/3 c. sugar	3 beaten egg yolks
3 T. cornstarch	1 tsp. vanilla
2 C. milk	1 T. butter

Blend together sugar and cornstarch in a 2-quart saucepan. Add milk and beaten egg yolks. Stir well and cook over medium heat. Stir constantly until mixture boils and thickens. Remove from heat and add 1 teaspoon vanilla and 1 tablespoon butter. Pour into 9" baked pie shell or into dessert dishes. Cool and serve.

Variations: Chocolate: Add 3 tablespoons cocoa with the flour. Banana: Slice 2 to 3 bananas in the bottom of pie shell and then cover with filling. Coconut: Add 1/2 cup coconut to filling. Butterscotch: Reduce sugar to 1/2 cup and add 1/2 cup brown sugar.

CREAM PUFFS

Ginger Meirick

1/2 C. butter	1/4 tsp. salt
1 C. boiling water	4 eggs
1 C. flour	

Melt butter in water. Add flour and salt all at once and stir vigorously. Remove from heat and cool. Add eggs one at a time. Drop from spoon 2" apart. Bake at 450° for 15 minutes, then 325° for 25 minutes.

CUSTARD PIE

1 unbaked 9" pie shell	1 1/4 tsp. vanilla
2 1/2 C. milk	1/4 tsp. salt
4 eggs	Grated nutmeg
3/4 C. sugar	

Scald the milk over high heat; set aside. Beat eggs, sugar, vanilla and salt together. Add 1 cup of the hot milk to the egg mixture, beating it in slowly. Add the rest of the milk. Pour into pie shell and sprinkle with nutmeg. Bake at 350° on the lowest oven shelf for 40 minutes or until it is pale gold. Cool completely before cutting.

GRANDMA DUNLAY'S DATE PUDDING

Dorothy Fox

- | | |
|----------------|----------------|
| 1 C. dates | 1/2 C. butter |
| 1 C. hot water | 1 c. sugar |
| 1 tsp. soda | 1 egg, beaten |
| | 1 1/4 C. flour |
| | 1 C. nuts |
| | Pinch of salt |

Combine dates, water and soda. Let stand while you cream butter and sugar. Add beaten egg. Mix in dates and add flour, nuts and salt. Bake in moderate oven. Serve.

PINEAPPLE FILLING FOR CAKE

- | | |
|-------------------------------|--------------|
| 1 small can crushed pineapple | 1/2 C. sugar |
| 2 T. cornstarch, heaping | 1 T. butter |

Cook together and use between layers of any white cake.

PINEAPPLE UPSIDE DOWN CAKE

CAKE:

- 1/2 C. shortening
- 1 1/4 C. sugar
- 2 eggs
- 1 3/4 C. flour
- 1 T. baking powder
- 2/3 C. milk
- 1/2 tsp. vanilla

TOPPING:

- 1/2 stick margarine
- 1 C. brown sugar
- 5 slices canned pineapple
- 5 maraschino cherries

CAKE: Cream shortening and sugar. Add eggs; beat well. Sift together flour and baking powder. Add alternately with milk to sugar mixture. Add vanilla and mix well.

TOPPING: Melt margarine and pour into 9" square cake pan. Sprinkle bottom with brown sugar. Top with pineapple slices with cherry in the middle of each. Pour batter into pan. Bake 60 minutes at 350°. Let cool on wire rack for 5 minutes. Carefully invert onto a large plate.

COCONUT PECAN FROSTING

- | | |
|----------------------|-------------------|
| 1 C. evaporated milk | 1/4 lb. margarine |
| 1 C. sugar | 1 tsp. vanilla |
| 3 egg yolks | |

Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/2 cups Baker's flaked coconut, 1 cup chopped pecans (optional). Beat until thick enough to spread.

DECORATING FROSTING

- | | |
|---------------------------------------|--|
| 1 lb. powdered sugar (if lumpy, sift) | 1/2 tsp. vanilla |
| 2/3 C. Crisco | 1/2 tsp. clear butter flavoring (or more to taste) |
| 1/8 tsp. salt | 2 1/2 to 3 T. water |

Beat at medium speed until creamy, 5 to 10 minutes.

BEAT-N-EAT FROSTING

- | | |
|--------------------------|-----------------------|
| 3/4 C. sugar | 1 egg white, unbeaten |
| 1/4 tsp. cream of tartar | 1/4 C. boiling water |
| 1 tsp. vanilla | |

Place sugar, cream of tartar, vanilla and egg white. Mix well. Add boiling water to the egg white mixture. Beat until mixture stands in stiff peaks. Makes 3 cups of frosting.

Sign in a supermarket: Express lane - \$200.00 or less.

DATE PINWHEEL COOKIES

Glenda Ross

1 C. sugar
1 C. brown sugar
1 C. butter or Crisco
3 eggs
4 C. flour
1 tsp. soda
1 tsp. vanilla

DATE OR FIG FILLING:
1 pkg. dates or figs, cut up in
small pieces
1/2 C. sugar
1/2 C. water
1 tsp. flour

Cook date filling ingredients until thick. Let cool. Set aside. Cream butter and sugars. Beat in eggs, one at a time. Sift dry ingredients. Add to mixture. Stir well. Add vanilla. Roll out dough to 1/4" thickness. Spread with date filling. Roll up as for a jelly roll. Cover with waxed paper or plastic. Chill overnight. Cut into slices. Bake at 350° until golden brown.

GRASSHOPPER PIE

CRUST: Crush 16 Oreo cookies with a rolling pin. Add 5 tablespoons melted butter. Line a 9" pie pan with this mixture. Chill.

FILLING: Melt 25 large marshmallows with 2/3 cup milk. Cool thoroughly. Add 1/2 pint whipped cream. Carefully add 1 jigger green creme de menthe and 1 jigger creme de cacao. Pour into chilled crust. Sprinkle a few chocolate crumbs on top. Refrigerate 24 hours.

*A cookie jar setting on the shelf
is not much good just in itself.*

*But, keep it full and you will see
that's all you'll need with coffee or tea.*

2 C. hot tap water	1 stick margarine
2/3 C. dry milk	5 tsp. granular yeast
1/2 C. sugar	2 1/2 tsp. salt
1/4 C. egg yolks	5 to 6 C. flour
1/2 C. potato flakes	Favorite kolache filling

In a mixing bowl, mix 2 1/2 cups hot tap water with the margarine and salt. Stir until the margarine melts. Add the dry milk, sugar, potato flakes and egg yolks. Add 3 cups of the flour and the yeast. Mix very well. Add the remaining flour. Mix well and knead. This batch will fit into a Kitchen Aid mixing bowl and can be kneaded with the dough hook. Let dough rise until double. Punch down lightly. Let rise again. Form into kolaches or rolls. To shape kolaches: Roll or pat dough to about 1/2 to 3/4" thickness. Cut into strips about 3" wide. Cut into 3 to 4" squares. Stretch out the corners. Put your favorite filling in the center. Take up the corners crossways and pinch the ends together. Place on greased pans. Let rise until double. Bake at 375° for 15 minutes or until light brown. Brush with melted butter after removing from the oven.

PRUNE FILLING: Cook 1 pound dried prunes until soft, drain. Remove pits. Mash and add 1/2 cup sugar and 1 teaspoon cinnamon. Mix well.

POPPY SEED FILLING:

1 lb. ground-up poppy seeds	1/2 C. white syrup
1 C. white sugar	Cream or evaporated milk

Add enough milk to ingredients to stick together and make a thick filling. Bring to a boil, stirring constantly to prevent scorching.

APRICOT FILLING: Soak 1 package dried apricots overnight in water just to cover. Cook until soft. If any water remains, drain well. Mash. Add sugar to sweeten to taste. Cool.

*Most of us will never do great things,
but we can do small things in a great way.*

PARTY MINTS

- 2 oz. cream cheese (1/4 of an 8 oz. pkg.) 1/4 tsp. flavoring of your choice
1 2/3 C. powdered sugar

Easy to make ahead of time. Can be frozen. Have cheese at room temperature. Mix evenly adding a little sugar at a time, kneading into a ball with your hands. Add flavoring and coloring. Roll into marble-size ball. Roll in sugar, then press into the mold. Unmold at once on wax paper. Recipe makes 40 to 50 minutes. Refrigerate any of these that aren't served. Can freeze.

CHOCOLATE MINTS: Use 3 teaspoons cocoa and 1/2 teaspoon vanilla.

RAISIN OATMEAL COOKIES

- 2 C. shortening 2 tsp. soda
4 C. brown sugar 2 tsp. salt
4 eggs 4 C. oatmeal
4 C. flour 2 C. raisins and nuts

Cream shortening and sugar. Beat in eggs. Add rest of ingredients. Bake in moderate oven until lightly browned.

RICE KRISPIE BARS

- 1 C. sugar TOPPING:
1 C. light syrup 1 C. chocolate chips
1 C. peanut butter 1 C. butterscotch chips
6 C. Rice Krispies

Bring sugar and syrup to a boil. Remove from heat. Stir in peanut butter. Add Rice Krispies. Top with melted chips.

Stretching the truth won't make it last any longer.

PERFECT RHUBARB PIE

- | | |
|--|------------------------------|
| 4 C. sliced fresh or frozen
rhubarb | 1 egg |
| 4 C. boiling water | 2 tsp. cold water |
| | 1 T. butter |
| 1/2 C. sugar | Pastry for double crust (9") |
| 3 T. flour | |
| 1 tsp. quick-cooking tapioca | |

Place diced rhubarb in a colander and pour boiling water over it; set aside. Combine sugar, flour and tapioca together. Add rhubarb; toss to coat. Let stand for 15 minutes. Beat together egg and 2 teaspoons water. Add this to rhubarb mixture. Line the bottom of pie plate with bottom pastry. Add filling. Dot with butter. Cover with remaining pastry. Cut slits in top. Bake at 400° for 15 minutes. Reduce heat to 350° for 40 to 50 minutes until crust is golden brown and filling is bubbly.

MOTHER'S OLD FASHIONED RICE

Shirley Johanns

- | | |
|-----------------|--------------------|
| 1/2 C. raw rice | 1 tsp. vanilla |
| 4 C. milk | Nutmeg or cinnamon |
| 2/3 C. sugar | Raisins, optional |
| Pinch of salt | |

Measure ingredients carefully and mix together. Sprinkle with nutmeg or cinnamon. Bake for about 2 hours at 350°, making sure not to overbake. It should be tender with a custard-type topping.

STRAWBERRY ANGEL FOOD DESSERT

- | | |
|--------------------------------|--|
| 1-3 oz. pkg. strawberry jello | 1 large container Cool Whip |
| 1 C. boiling water | 1 angel food cake, broken into
pieces |
| 1 lb. pkg. frozen strawberries | |

Dissolve jello in boiling water and add frozen strawberries, continue stirring until berries come apart. Let stand until it starts to congeal. Add 1 large container of Cool Whip to jello and strawberries. Beat together and fold in the broken up angel food cake. Pour into pan or bowl and let set overnight.

VANILLA PUDDING

Ginger Meirick

- | | |
|--------------------|----------------|
| 1 pt. milk | 2 to 3 eggs |
| 1 C. sugar | 1 tsp. vanilla |
| 3 heaping T. flour | 1 T. butter |

Put milk in double boiler. Turn on high. Beat eggs together and add the sugar and flour to them. Mix well. When milk is hot, add the egg mixture and cook. As pudding stiffens, add vanilla and butter.

WHOOPIE PIES

- | | |
|----------------------------|---|
| 4 C. flour | 2 eggs |
| 2 C. sugar (can use brown) | 2 tsp. vanilla |
| 2 tsp. soda | 1 C. thick sour milk (can use regular milk) |
| 1/2 tsp. salt | |
| 1 C. shortening | 1 C. hot water |
| 1 C. cocoa | 4 tsp. baking powder |

Put all ingredients into a bowl and mix with beater. Add slightly more flour if milk is not thick. Bake in hot oven. If you want them moist, underbake slightly.

FILLING:

- | | |
|---------------------|---|
| 2 beaten egg whites | 1 T. vanilla (can also use a little mint) |
| 2 C. powdered sugar | |

Beat well. Add 1 cup Crisco and beat until smooth. Spread this on a cookie and make them sandwich style.

I am only one, but I am one.

I cannot do everything,

but I can do something;

and what I should do and can do,

by the Grace of God I will do.

OATMEAL WHOOPIE PIES

2 C. brown sugar	1 tsp. baking powder
3/4 C. butter or margarine	1 tsp. cinnamon
2 eggs	2 C. uncooked oats
2 1/4 C. flour	2 tsp. baking soda
1/2 tsp. salt	3 T. boiling water

Cream together brown sugar, butter and eggs. Sift together flour, salt and baking powder. Combine dry ingredients with creamed ingredients and mix well. Add cinnamon and oats. Mix well. Dissolve baking soda in boiling water. Add to batter and mix well. Drop by large teaspoon onto greased cookie sheet. Bake at 350° for 10 to 15 minutes.

FILLING:

2 C. powdered sugar	2 egg whites
4 T. flour	2 tsp. vanilla
4 T. milk	1 C. shortening

Combine all ingredients. Beat until smooth and creamy. Make cookie sandwich by putting together 2 cookies with filling in center. Makes 2 dozen sandwich cookies.

DUMPLINGS

Collette Rogers

1 C. flour	1/2 C. milk
2 tsp. baking powder	2 T. vegetable oil
1/2 tsp. salt	

Mix ingredients. Drop by spoonful in hot broth (chicken broth) or sometimes I use hot broth from a pork roast. Beat to skim off fat from pork roast juice. Cook for about 15 minutes.

*The best way for a husband to clinch an argument
is to take her in his arms.*

HOMEMADE NOODLES

2 C. flour
1 tsp. baking powder
1/4 tsp. salt

3 eggs
4 T. cream

Put flour, baking powder and salt in a bowl. Make a well in this mixture and add eggs and cream. Stir with a fork. Roll very thin on floured board and let dry a few minutes and cut. If used right away, cook in boiling, salted water 2 minutes. If dried after being cut (spread out and let dry 1 to 2 hours), they can be frozen and cook 5 minutes in boiling, salted water.

POPOVERS

Ginger Meirick

2 large eggs
1 C. flour
1/2 tsp. salt

1 T. brown sugar
1 C. milk, less 2 T.

Grease muffin tins well. Beat eggs; add milk, sugar, salt and flour. Mix with electric mixer. Fill tins half full. Bake 15 minutes at 450°, then 20 minutes at 350°. Bake until golden brown. Prick with a toothpick to let steam escape. Break open and serve with butter or jam. Serve warm.

BAKED ONIONS

18 medium onions
Juice of 1 lemon
1 tsp. salt
1/8 tsp. pepper

2 C. white sugar
1/2 C. grated cheese
2 T. butter

Peel onions, drop into boiling water and cook until tender. Arrange in baking dish, sprinkle with seasoning and lemon juice. Add white sauce, sprinkle with cheese. Bake in moderate oven about 25 minutes. Add butter before serving.

CREAMED NEW PEAS AND POTATOES

2 lbs. small red potatoes	2 C. milk
1 1/2 C. shelled fresh peas	1/4 tsp. salt
1/4 C. butter	1/8 tsp. white pepper
1/4 C. flour	1/4 tsp. grated nutmeg, optional

Peel potatoes and cook until tender. Steam fresh peas until barely done. (Frozen peas do not need to be precooked; just defrost.) Melt butter; add flour and cook, stirring until mixture bubbles. Add milk and cook and stir until smooth. Add salt and pepper. Add peas, turn the heat to low and cook for 5 minutes. Carefully stir in potatoes and serve.

SNOW CREAM

2 C. cream or whole milk	1/4 tsp. almond extract
3/4 C. sugar	1 tsp. vanilla
1/2 tsp. salt	

Mix and stir in about 3 quarts fresh snow. Enjoy right away, it melts fast.

VERSATILE WHITE SAUCE

THIN WHITE SAUCE:

(Creamed Soups)

2 C. hot milk
2 T. flour
2 T. butter
1/2 tsp. salt

THIN MEDIUM SAUCE:

(Baked, Escalloped Dishes)

2 C. hot milk
3 T. flour
3 T. butter
1/2 tsp. salt

MEDIUM SAUCE: (Creamed Dishes)

2 C. hot milk	4 T. butter
4 T. flour	1/2 tsp. salt

Scald milk. Blend flour, salt, butter well. Stir slowly into flour mixture. Heat slowly, stirring constantly. Liquid from vegetables may be used for part of the milk in the sauce.

AMISH TAPIOCA SALAD

- | | |
|----------------------------|------------------------------|
| 4 C. water | 1-3 oz. box jello (color and |
| 1/2 C. large pearl tapioca | flavor of your choice) |
| 1/2 C. sugar | 1-9 oz. carton Cool Whip |

Bring water to a boil. Add tapioca and cook 1/2 hour or until clear. Stir in to dissolve 1/2 cup sugar and 1 box jello. When cool, add Cool Whip, adding a small amount at a time and mixing well.

CAULIFLOWER SALAD

- | | |
|--------------------|----------------------------|
| 1 head cauliflower | 1 C. real mayonnaise |
| 1 C. celery pieces | 1/4 C. milk |
| 2 T. diced onion | 1 pkg. Hidden Valley Ranch |
| 10 oz. pkg. peas | dressing |

Mix mayonnaise, milk and Hidden Valley dressing. Tear cauliflower in small pieces. Pour over remaining ingredients; mix. Refrigerate.

COLE SLAW DRESSING

- | | |
|--------------------|---------------------|
| 1 1/2 C. sugar | 1 tsp. celery seed |
| 2 C. white vinegar | 1 tsp. mustard seed |

Boil sugar and vinegar together for 15 to 20 minutes. Add celery and mustard seed. Cool before using. Chill cabbage after dressing has been added. Cabbage will remain fresh and crisp in refrigerator for weeks.

CARM INDRA'S SALAD DRESSING

- | | |
|----------------|--------------------|
| 4 eggs | 1 tsp. salt |
| 1/2 C. sugar | 1 tsp. dry mustard |
| 3/4 C. vinegar | Small piece butter |

Cook until thick. When cool, add 1 small can Carnation evaporated milk. I also add a small jar of Miracle Whip salad dressing. Makes a very creamy and pleasant flavored dressing.

LIME PINEAPPLE SALAD

- | | |
|--------------------------------|-------------------------------|
| 1 medium can crushed pineapple | 16 large marshmallows, cut up |
| 1-3 oz. box lime jello | 1 small carton Cool Whip |
| | 1 small carton cottage cheese |

Drain juice from pineapple and add enough water to make 1 cup liquid. Heat this first, then pour this over the jello and marshmallows. Stir until dissolved. Let cool to room temperature, then fold in the rest of the ingredients. Chill.

PISTACHIO SALAD

- | | |
|---|-----------------------------|
| 1 pkg. pistachio instant pudding | 2 C. miniature marshmallows |
| 12 oz. can crushed pineapple, undrained | 1-9 oz. Cool Whip |

Mix dry pudding mix with pineapple, Cool Whip and marshmallows. Refrigerate.

DRESSING FOR POTATO SALAD

- | | |
|--------------------------------|----------------------------|
| 1 1/2 C. salad dressing | 1/8 tsp. celery salt |
| 1/4 C. vinegar | Small pinch of garlic salt |
| 1/2 C. sugar | 1 large onion |
| 1 tsp. prepared yellow mustard | 6 boiled eggs, chopped |
| | Salt and pepper to taste |

Mix well and pour over cold, sliced potatoes.

POTATO SALAD DRESSING

Marian Stibal

- | | |
|----------------|-----------|
| 1/2 C. sugar | 3 eggs |
| 1/2 C. vinegar | Seasoning |

Cook sugar, vinegar and eggs until thick. Thin with cream or milk. Add onion and hard-boiled eggs and potatoes.

OLD FASHIONED DRESSING FOR POTATO OR PEA SALAD

Cindy McCoy

- | | |
|----------------|-------------------|
| 2 eggs, beaten | 1 tsp. mustard |
| 1/2 C. sugar | 1/2 C. vinegar |
| 1 T. flour | 1/3 C. cold water |
| 1 tsp. salt | |

Mix dry ingredients and add to liquid, cook until thick. Thin with just a little cream.

SAUERKRAUT SALAD

- | | |
|----------------------|------------------------|
| 3 to 4 C. sauerkraut | 1/2 C. onion |
| 1/2 C. salad oil | 1/4 C. green pepper |
| 1 1/3 C. sugar | 12 sliced green olives |
| 1/2 C. vinegar | |

Run cold water over kraut. Mix oil, sugar and vinegar together to form dressing. Pour over the rest of the ingredients. Refrigerate 24 hours.

24 HOUR SALAD

- | | |
|----------------------|------------------------------|
| 5 T. sugar | 1/2 pt. whipping cream |
| 2 whole eggs, beaten | 32 marshmallows |
| 5 T. lemon juice | 1 tall can pineapple tidbits |
| | 1 large can fruit cocktail |

Combine sugar, lemon juice, eggs, then cook and chill. Fold in 1/2 pint whipped cream, pineapple tidbits (drained), fruit cocktail (drained), marshmallows, cut up or miniature ones, cherries or grapes. Refrigerate overnight or longer.

A friend is a present you give yourself.

24 HOUR SALAD

Collette Rogers

- | | |
|-------------------------|----------------------------|
| 1 can crushed pineapple | 1 C. grapes |
| 4 egg yolks, beaten | 1/2 lb. small marshmallows |
| 1/2 C. sugar | 2 bananas |
| 1 T. cornstarch | 1 C. whip cream |

Drain juice from pineapple (1/2 cup). Add beaten egg yolks, sugar, cornstarch. Cook until thick. Cool and add the following: drained pineapple, marshmallows and cream which has been whipped. Before serving, add bananas.

GERMAN BEEF ROLLS

- | | |
|-------------------------------|-------------------|
| 4 pieces (1/4" thick) sirloin | 1 onion |
| 4 slices bacon | 2 tsp. sour cream |

Lay beef flat and sprinkle with salt and pepper. Then spread with the cut-up bacon and chopped onion. Begin at the narrowest ends of each piece and roll up. Fasten with round toothpicks. Put in skillet and brown on all sides. Add 1 cup of boiling water and let simmer on low heat for 2 to 2 1/2 hours, adding more water, if necessary. For the gravy: Remove beef rolls, thicken liquid with a little cornstarch, adding salt and pepper to taste; bring to boil. Then add sour cream and beef rolls to gravy and serve.

CAVATINI

- | | |
|---|-------------------------------|
| 3 C. large macaroni shells
(about 1 lb.) | 2 lbs. hamburger |
| 8 oz. mild taco sauce | 32 oz. Ragu spaghetti sauce |
| | 8 or 16 oz. mozzarella cheese |

Cook macaroni and cool. Brown hamburger and onion. Put together in large mixing bowl all of the ingredients except cheese. Put in 9x13" pan. Cover with cheese and bake. (For a more cheesy taste, make two layers out of the ingredients and put 8 ounces cheese in the middle and 8 ounces on top.) Bake at 350° for 30 minutes or until bubbly.

CABBAGE ROLLS

2 lbs. lean ground beef
8 saltines, crushed
1 onion, chopped
6 T. uncooked rice
1/2 C. water with 4 T. catsup
2 eggs, beaten
Salt and pepper
1 large head cabbage (4 lbs.)

SAUCE:

1-28 oz. tomatoes
1-8 oz. tomato sauce
1 C. water
1 small onion, chopped
3 T. lemon juice
2 to 3 T. brown sugar
1/2 tsp. celery salt
1/4 C. chopped fresh parsley
1/4 tsp. pepper

In saucepan combine sauce ingredients and bring to a boil, turn heat to low and simmer 30 minutes. Combine ground beef (or 1 pound beef and 1 pound pork) and next five ingredients together. Salt and pepper. Core cabbage. Place in kettle with boiling water covering the cabbage and cook 3 to 4 minutes. Remove from heat and run cold water over cabbage; separate leaves. You will need 16 large leaves. You will have to re-immers the head to get this many softened leaves. Place 1 large spoonful of the meat mixture on each cabbage leaf; fold the sides of the leaf to the center and fold over the top and bottom, envelope-fashion. Lay the rolls seam side down in oiled 10x15" baking pan. Pour the tomato sauce over the rolls. Cover and bake for 30 minutes; uncover and bake 30 minutes longer.

POOR MAN'S CHOP SUEY

1 1/2 lbs. hamburger,
sausage, or pork
1 onion
1 1/2 celery, chopped
1 can chow mein vegetables
1 can mushroom soup
1 can chicken noodle soup
Soy sauce
1/2 C. uncooked rice

Brown meat, then add vegetables and soups and soy sauce. Add rice. One-half hour before it is done, sprinkle chow mein noodles on top.

SCHOOL'S CHILI

- | | |
|----------------------------------|--------------------------------|
| 1 lb. hamburger | 1-15 oz. ground pinto beans or |
| 1-15 oz. Hunt's chili with beans | refried beans |
| 1-10 3/4 oz. tomato soup | |

Brown hamburger. Add chili, soup and beans (coarsely chop pinto beans in food processor). Mix then add tomato sauce to make the consistency you like.

ESCALLOPED CHICKEN

- | | |
|----------------------------|--|
| 4 1/2 C. chicken broth | 1/4 tsp. celery salt |
| 1/2 C. butter or oleo | 1/2 tsp. sage |
| 3/4 C. flour | 4 C. cooked chicken, cut in cubes
or small pieces |
| 1 can cream of celery soup | 6 C. dry bread cubes |

Place chicken in oiled, large cake pan. Cover with 6 cups dry bread cubes. Gravy: Mix all dry ingredients in a bowl. Use some of the cooled chicken broth and mix like gravy thickening. Place remaining broth in pan and cook, adding the thickening until gravy consistency. Add butter and celery soup. Pour over bread cubes. Bake at 350° for 45 to 60 minutes.

To cook chicken, cover whole chicken with water. Add salt to taste, 2 stalks celery slices, 1 diced carrot and 1 chopped onion. Simmer until meat falls off bone. Strain broth or blend vegetables in blender and use for chicken broth in casserole.

STUFFED GREEN PEPPERS

- | | |
|-------------------------------|---------------------------|
| 6 medium peppers | 3/4 C. cooked rice |
| 1 lb. ground beef | 2 T. Worcestershire sauce |
| 1/3 C. onion | Salt and pepper |
| 2 C. stewed tomatoes, chopped | 1 C. shredded cheese |

Brown meat, onion; add tomatoes, rice, Worcestershire sauce, salt and pepper. Simmer and add cheese. Stuff peppers and bake in moderate oven. Can pour tomato sauce over top.

Cook peppers in boiling water until slightly tender.

GOULASH ROLLS

- | | |
|-----------------------------------|--------------------|
| 1 lb. ground beef | 2 T. sugar |
| 1 medium onion | 2 to 3 C. macaroni |
| 2 1/2 C. tomatoes or tomato juice | Salt and pepper |

Brown beef. Add onion. Add tomatoes, seasonings; cover and let simmer. Cook macaroni, when tender, drain and combine with sauce and simmer until time to serve.

HAMBURGER CASSEROLE

- | | |
|---------------------|-------------------------|
| 2 lbs. hamburger | 2 cans mushroom soup |
| 3/4 C. diced celery | 4 T. soy sauce |
| 1 medium onion | 4 T. ketchup |
| 2 C. cooked rice | 1 can chow mein noodles |

Brown hamburger, celery, onion. Add rice, soup, soy sauce and ketchup. Bake in moderate oven until heated through. Add noodles on top and bake 10 minutes more.

SACRED HEART SCHOOL'S PIZZA SAUCE

- | | |
|------------------------------|----------------------------|
| 1 2/3 C. tomato paste | 1/3 tsp. celery seed |
| 2 2/3 C. water | Minced onions |
| 1 can tomato soup, undiluted | 2 1/3 C. mozzarella cheese |
| 2/3 tsp. oregano | 1 C. American cheese |
| 2/3 tsp. chili powder | 1 C. Cheddar cheese |
| Dash of garlic powder | |

Mix paste, water, sugar, soup and seasonings. Spread paste on crust. Top with onions and cheeses. May add meat, if desired. Bake at 450° until slightly browned.

SACRED HEART SCHOOL'S SLOPPY JOES

- | | |
|--------------------|----------------------|
| 1 lb. ground beef | 1/3 tsp. dry mustard |
| 1/4 C. ketchup | 3/4 tsp. celery salt |
| 2 tsp. brown sugar | 1/2 C. chopped onion |
| 4 tsp. vinegar | Salt |

Brown meat, drain. Add remaining ingredients. Simmer 20 minutes. Serve on buns.

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