



Our
Daily
Bread

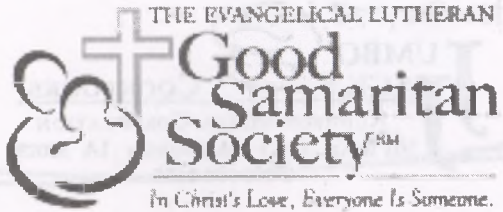
 Good
Samaritan
SocietySM
FONTANELLE

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2007

Good Samaritan Society Fontanelle



**In Christ's Love,
Everyone is Someone.**




Our Standard Abbreviations

tsp.	-	teaspoon	sm.	-	small
T.	-	tablespoon	med.	-	medium
c.	-	cup	lg.	-	large
oz.	-	ounce or ounces	pt.	-	pint
lb.	-	pound or pounds	qt.	-	quart
sq.	-	square	doz.	-	dozen
ctn.	-	carton or container	bu.	-	bushel
pkg.	-	package(s)	env.	-	envelope(s)
btl.	-	bottle(s)	pkt.	-	packet(s)
liter	-	liter	mg	-	milligram(s)
approx.	-	approximately	gm	-	gram(s)
temp.	-	temperature	gal.	-	gallon(s)

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Dedication

We dedicate this book to all cooks. In our homes today, as always, life is centered around our kitchens. It is with this thought in mind that we, the sponsors, have compiled these recipes. Some of the recipes are treasured family keepsakes and some are new. However, they all reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible.

We hope you will enjoy the many outstanding and treasured recipes on the following pages.

Jeanie Hansen
Debra Sorensen

Mission

This cookbook is in celebration of the many years of the evangelical Lutheran Good Samaritan Society. The society was founded by Rev. August Hoeger, and was incorporated under the laws of the state of North Dakota in 1922.

The Mission of the Evangelical Lutheran Good Samaritan Society is to share God's love in word and deed, but providing shelter and supportive services to older persons and others in need; believing that "In Christ's Love, Everyone is Someone."

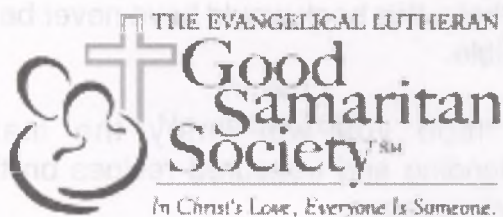
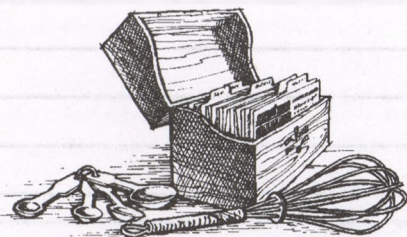
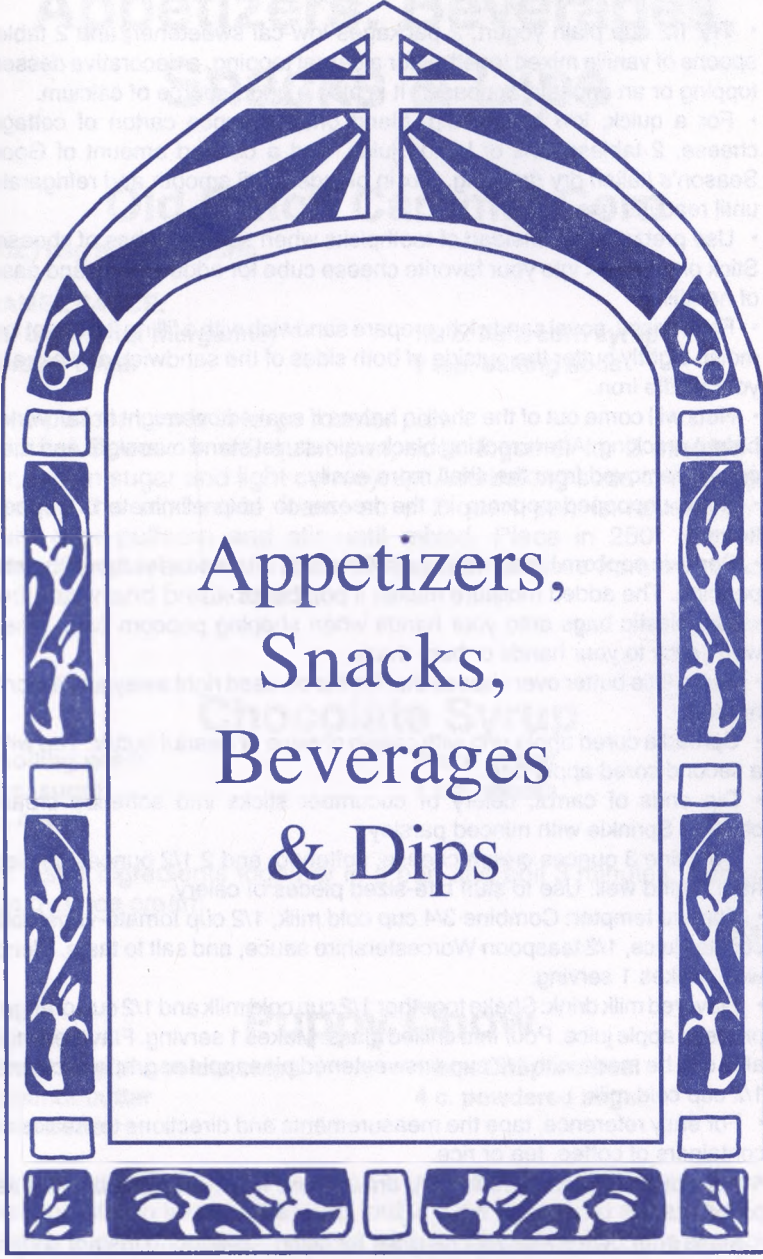


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Appetizers,
Snacks,
Beverages
& Dips

Appetizer & Beverage Hints

- Try 1/2 cup plain yogurt, 2 packages low-cal sweetener, and 2 tablespoons of vanilla mixed together for a cereal topping, a decorative dessert topping or an appetite appeaser. It is also a good source of calcium.
- For a quick, low calorie dip, blend one 12-ounce carton of cottage cheese, 2 tablespoons of lemon juice, and a desired amount of Good Season's Italian dry dressing. Mix in blender until smooth and refrigerate until ready to use.
- Use pretzel sticks instead of toothpicks when serving cubes of cheese. Stick one pretzel into your favorite cheese cube for added flavor and ease of handling.
- For a crispy, novel sandwich, prepare sandwich with a filling that's not too moist. Lightly butter the outside of both sides of the sandwich and bake in your waffle iron.
- Nuts will come out of the shell in halves if soaked overnight in salt water before cracking. After cracking black walnuts, let stand overnight and they can be removed from the shell more easily.
- Keep unpopped popcorn in the freezer to help eliminate unpopped kernels.
- Sprinkle popcorn lightly with warm water and let stand a few hours before popping. The added moisture makes it pop better.
- Slip plastic bags onto your hands when shaping popcorn balls. They won't stick to your hands or burn them.
- Rub a little butter over cheese that isn't to be used right away and it won't harden.
- Spread a cored apple ring with cream cheese or peanut butter. Top with a second cored apple ring.
- Dip ends of carrot, celery or cucumber sticks into softened cream cheese. Sprinkle with minced parsley.
- Combine 3 ounces cream cheese, softened, and 2 1/2 ounces deviled ham. Blend well. Use to stuff bite-sized pieces of celery.
- Tomato tempter: Combine 3/4 cup cold milk, 1/2 cup tomato-vegetable cocktail juice, 1/2 teaspoon Worcestershire sauce, and salt to taste. Blend well. Makes 1 serving.
- Flavored milk drink: Shake together 1/2 cup cold milk and 1/2 cup orange, prune or apple juice. Pour into chilled glass. Makes 1 serving. Flavored milk also can be made with 1/2 cup unsweetened pineapple or grape juice and 1/2 cup cold milk.
- For easy reference, tape the measurements and directions to the lids of containers of coffee, tea or rice.
- For hot beverages, use freshly drawn cold water and boil as little as possible.
- Make your own Swiss Mocha drink by using 1 teaspoon instant coffee and 1 teaspoon hot cocoa mix. It's delicious.

Appetizers, Beverages, Snacks & Dips

Old Dutch Caramel Corn

1 (8 oz.) bag puffed corn curls

CARAMEL SAUCE:

1/2 lb. butter (nor margarine)

1 c. brown sugar

1/2 c. light corn syrup

1 tsp. baking soda

Place puffed corn curls in large roaster pan.

Caramel Sauce: In a 2-quart pan, cook together for 2 minutes (boil), butter, brown sugar and light corn syrup. Add baking soda to mixture. This will cause the mixture to foam, so a 2-quart pan is necessary. Pour mixture over puffed corn and stir until mixed. Place in 250° oven for 45 minutes. Stir at least every 10 to 15 minutes. Remove from oven, pour on waxed paper and break apart.

Lois Burg

Chocolate Syrup

1 c. boiling water

1 1/4 c. sugar

1/2 c. cocoa

Pinch of salt

1 tsp. vanilla

Mix first 4 ingredients together in a pan and boil 3 minutes. Add vanilla. Serve over ice cream.

Lois Burg

Puppy Chow

1 (12 oz.) pkg. chocolate chips

2 c. peanut butter

2 sticks butter

1 box Crispix cereal

4 c. powdered sugar

Mix and melt together the chips, butter and peanut butter. Pour over cereal and stir. In large paper bag, put 2 cups powdered sugar. Add cereal mix and 2 more cups powdered sugar. Shake well. Store in covered container.

Hannah Sickles

Party Mix

7 boxes of any kind of crackers
1 btl. popcorn oil

2 pkg. dry ranch mix
1 tsp. lemon pepper

Mix popcorn oil, dry ranch mix and lemon pepper together. Put all 7 boxes of crackers in a garbage bag and pour mixture over crackers. Shake for 10 minutes and let stand overnight. Pour into large container.

Hannah Sickles

Puppy Chow

1 c. chocolate chips
1/2 c. peanut butter
1/4 c. margarine

6 c. Crispix cereal
2 c. powdered sugar

Melt together the chocolate chips, peanut butter and margarine. Stir in Crispix cereal. Shake in bag of powdered sugar.

Nicole Funke

Teething Biscuits

(Using Baby Cereal)

2 T. shortening or margarine
1/4 c. sugar
1 egg
1/4 tsp. salt

1 tsp. baking powder
1 tsp. vanilla extract
1 3/4 c. baby cereal

Heat oven to 300°. Cream shortening and sugar together. Add egg, baking powder, salt and vanilla. Mix until well blended. Gradually stir in cereal. Stir/knead well until smooth. You may have to add a little more cereal to get the mixture to a consistency that you can work with your hands. Pat into rectangle (2 1/2 x 14-inch) and cut into 14 (1-inch) bars. Smooth edges so they will not be sharp. Place on ungreased baking sheet. Bake 25 to 35 minutes or until dry. Store in uncovered container overnight. Yield: 14 biscuits.

Sue South

Vanilla Puffcorn

1 pkg. white almond bark

1 bag puffed corn

Melt almond bark in microwave and pour over puffcorn in a large container. Mix until all is coated well and lay on waxed paper until air-dried, then put in container to store.

Terrin and Levi Gettler

Caramel Puffcorn

- | | |
|--------------------------------|---------------------------------|
| 1 c. butter | 2 T. vanilla |
| 1 c. brown sugar | 1 tsp. baking soda |
| 1/2 c. light corn syrup | 1 bag Chester's puffcorn |

Pour puffcorn into a baking pan or oven-safe dish. In a 2-quart saucepan, cook together butter, brown sugar, light corn syrup and vanilla for 2 minutes. Add baking soda to mixture. Pour over puffcorn. Stir until mixed well. Place in 200° oven for 45 minutes. Stir every 15 minutes. Remove from oven and place on waxed paper to break apart and cool.

Terrin Gettler

Rhubarb Lemonade

Make puréed rhubarb. Add sugar and water to taste to make 2-quart pitcher. Make pitcher of frozen or Country Time lemonade. Mix rhubarb and lemonade as equal parts in gallon pitcher.

M-m-good!

Judy Wood

Easy Red Punch

- | | |
|--|--|
| 2 (48 oz.) btl. raspberry apple juice | 1 (2-liter) btl. ginger ale or 7-Up |
| 1 (46 oz.) can pineapple juice | |

Pour all the ingredients into a large bowl. Gently stir. Add ice ring and serve.

Gloria Waters

Punch

- | | |
|--|-----------------------|
| 1 liter ginger ale | 1 liter Sprite |
| 1/2 gal. ice cream, either Blue's Clues or strawberry | |

In large container mix together ginger ale and Sprite. Carefully add ice cream. It will foam up. Can add coloring, if desired.

Delicious for wedding reception.

Joyce Herr

Fruity Citrus Slush

- | | |
|--|--|
| 1 ripe med. banana, cut up | 1 T. lemon juice |
| 2 c. unsweetened pineapple juice | 3 c. carbonated water, ginger ale or
lemon lime carbonated beverage |
| 1/2 c. sugar | Fresh raspberries (opt.) |
| 1 (6 oz.) can frozen orange juice
concentrate | Sprigs of mint (opt.) |
| 1 1/2 c. water | |

In a blender container, combine banana, pineapple juice, sugar and orange juice concentrate. Cover and blend until smooth. Pour into large container. Stir in the 1 1/2 cups water and the lemon juice. Apply seal and freezer for 6 hours, or until firm.

To serve, let mixture stand at room temperature about 30 minutes. To form a slush, scrape a large spoon across the frozen mixture. Spoon about 1 cup of the slush mixture into six 14-ounce tumblers. Then slowly add about 1/2 cup of the carbonated water. Garnish each drink with fresh raspberries and a sprig of mint, if desired.

Janice Blanchard

Scott's Dip

- | | |
|---|---|
| 1 lb. hamburger | 1 block Velveeta cheese, cut into
chunks |
| 1 (16 oz.) can Hormel chili, without
beans | |

Brown hamburger. Drain. In crock-pot, mix meat with chili and Velveeta cheese. Cook on low until all is melted and mix together. Eat with corn chips.

Judy Wood

Mock Oysters

- | | |
|------------------------|---------------|
| 1 doz. ears sweet corn | 2 T. flour |
| 1 egg | Salt & pepper |
| 4 T. sweet cream | |

Split the grains of sweet corn, scrape. Beat egg, sweet cream, flour, salt and pepper. Mix this with pulp and drop by spoonfuls into plenty of hot butter or oleo, and fry like pancakes.

Delicious.

*Opal Herr,
Resident*

Seven-Layer Dip

- | | |
|------------------------------|------------------------------------|
| 1 (16 oz.) can refried beans | 1 c. shredded lettuce |
| 1 T. taco seasoning mix | 1 c. Mexican-style shredded cheese |
| 1 c. sour cream | 1/2 c. chopped onion |
| 1 c. salsa | 2 T. sliced black olives |

Mix beans and taco seasoning mix. Spread onto bottom of 9-inch pan. Layer remaining ingredients over bean mixture; cover. Refrigerate several hours, or until chilled.

Serve with tortilla chips or assorted crackers.

Tammy Eigenheer

Bacon-Wrapped Smokies

- | | |
|---------------------|-------------|
| 2 lb. Lit'l Smokies | Brown sugar |
| 1 pkg. bacon | Toothpicks |

Slice bacon into thirds. Wrap 1 piece bacon around Smokie, place toothpick to hold bacon. Place in a 9x13-inch baking dish. When dish is full, sprinkle brown sugar over the top until Smokies are well covered. Do not cover. Bake at 350° for 1 hour.

Samantha Gettler

Hot Chicken Dip

- | | |
|---------------------------------------|--------------------------------|
| 1 (20 oz.) can chopped chicken breast | 8 oz. cream cheese |
| 1 can cream of chicken soup | 1 sm. onion, diced |
| 4 oz. hot pepper cheese, cubed | 1/2 green pepper, diced |
| Clove of garlic | 1 (4 oz.) can jalapeño peppers |
| 3/4 c. Velveeta cheese, cubed | 8 oz. sour cream |
| | Tortilla chips |

Drain water from chicken. Place all ingredients into microwave bowl. Cover and microwave on HIGH for 3 minutes. Stir. Microwave 3 more minutes. Stir again. Alternate this process until it becomes a thick cream. Keep warm in crock-pot and serve with chips.

Kristi Burg

Stuffed Mushrooms

2 (8 oz.) pkg. cream cheese
 1/2 c. Parmesan cheese
 1/2 tsp. garlic salt

1 can deviled ham
 4 lb. button mushrooms

Mix softened cream cheese, Parmesan cheese, garlic salt and deviled ham. Remove stems from mushrooms and stuff cavity with cheese-ham mixture. Broil until bubbly.

Donna Waters

Bread Dip

8 oz. cream cheese
 1/2 c. ranch dressing
 1 tsp. sugar

1 bunch green onions (opt.)
 10 slices crumbled cooked bacon
 2 loaves Pillsbury French bread

Bake bread according to package instructions. Mix rest of ingredients well and chill.

Serve with bread.

Kori Newbury

Homemade Dip

8 oz. cream cheese, softened
 1/2 tsp. onions
 1/4 tsp. garlic salt

2 T. salsa
 1 1/2 c. cheese

In a large bowl, mix everything together and leave in bowl. You may spread it on crackers or dip them in.

Hannah Sickles

Leann's Bacon Dip

1 lg. can refried beans
 1 onion, diced
 1 1/2 lb. Velveeta cheese

1 1/2 lb. hamburger, browned
 1 (16 oz.) can stewed tomatoes
 1 (4 oz.) can diced peppers

Put in oven at 255° for 1 hour, or in crock-pot.

Leann McVay

Staci's Chicken-Bean Dip

- | | |
|--|--|
| 4 cans black beans, drain only
2 cans | 2 to 3 bags shredded Cheddar
cheese |
| 2 lg. cans shredded chicken,
drained | 1 bunch green onions, chopped
3 to 5 jalapeños, chopped |

Mix all in crock-pot until hot.

Leann McVay

Taco Dip

- | | |
|---|---------------------------------|
| 1 pkg. cream cheese | 1 c. shredded Colby Jack cheese |
| 1 c. salsa, hot, mild, whatever you
like | 4 to 5 sliced black olives |
| 1 c. chopped lettuce | 1 sm. tomato, finely chopped |

Cream the cream cheese and salsa together. Spread it on a nice serving plate, top with lettuce, tomatoes, olives and shredded cheese. Grab a bag of Tostitos and dig in.

My kids liked to make this when they had friends spend the night and as they got older it was something easy they could fix.

Billie Jo Gray

Dill Dip

- | | |
|----------------------|---------------------|
| 1 c. sour cream | 1 T. minced onion |
| 1 c. mayonnaise | 1 T. parsley flakes |
| 1 tsp. seasoned salt | 1 T. dill weed |

Mix all. Chill at least 2 hours.

Serve with crackers, chips or vegetables.

Judy Wood

Cheese Spread

- | | |
|------------------------------|------------------------|
| 1 (8 oz.) pkg. cream cheese | 1/2 c. chopped onions |
| 1 c. shredded Cheddar cheese | 1/2 c. chopped peppers |
| 4 strips bacon | 1 T. salad dressing |

Fry bacon, drain and crumble. Add to cream cheese, Cheddar cheese, dressing, onion and peppers.

Barb Campbell

Taco Dip

2 cans refried beans
1 pkg. seasoning
Sour cream

Petite diced tomatoes
Shredded cheese
Guacamole

Dump refried beans into pan. Stir in seasoning. Smooth out flat. Even out tomatoes on top. Spread even layer of sour cream on top of tomatoes. Next, sprinkle thin layer of shredded cheese. Add guacamole, if desired.

Chelsea Sorensen

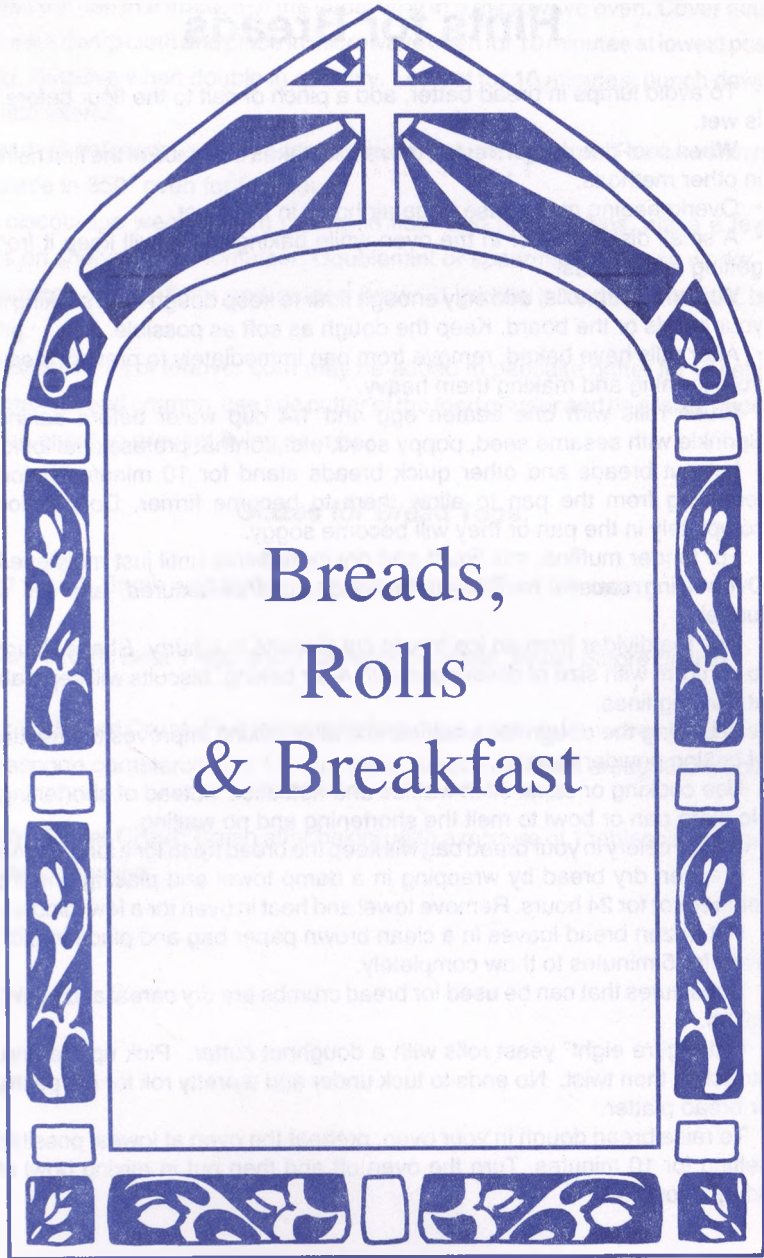
Taco Dip

2 lg. pkg. cream cheese
2 (16 oz.) cans refried beans
Shredded lettuce
2 lg. tomatoes, chopped

2 c. shredded cheese
1 sm. can sliced black olives
1 lg. bag corn chips

Mix cream cheese and refried beans. Spread in bottom of jellyroll pan. Top with shredded lettuce, chopped tomatoes, shredded cheese and sliced black olives. Scoop dip with corn chips.

Judy Wood



Breads,
Rolls
& Breakfast

Hints for Breads

- To avoid lumps in bread batter, add a pinch of salt to the flour before it is wet.
- When cool-rise dough “rests”, the resting takes the place of the first rising in other methods.
- Overkneading may cause large air holes in the crust.
- A small dish of water in the oven while baking bread will keep it from getting a hard crust.
- When making rolls, add only enough flour to keep dough from sticking to your hands or the board. Keep the dough as soft as possible.
- After rolls have baked, remove from pan immediately to prevent steam from forming and making them heavy.
- Brush rolls with one beaten egg and 1/4 cup water before baking. Sprinkle with sesame seed, poppy seed, etc., for that professional look.
- Let nut breads and other quick breads stand for 10 minutes before removing from the pan to allow them to become firmer. Do not cool completely in the pan or they will become soggy.
- For tender muffins, mix liquid and dry ingredients until just moistened. Overmixing causes muffins to be tough, coarse-textured, and full of tunnels.
- Use the divider from an ice tray to cut biscuits in a hurry. Shape dough to conform with size of divider and cut. After baking, biscuits will separate at dividing lines.
- Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.
- Use cooking or salad oil in waffles and hotcakes instead of shortening. No extra pan or bowl to melt the shortening and no waiting.
- A rib of celery in your bread bag will keep the bread fresh for a longer time.
- Freshen dry bread by wrapping in a damp towel and placing it in the refrigerator for 24 hours. Remove towel and heat in oven for a few minutes.
- Put frozen bread loaves in a clean brown paper bag and place in 325° oven for 5 minutes to thaw completely.
- Substitutes that can be used for bread crumbs are dry cereal and potato flakes.
- Cut “figure eight” yeast rolls with a doughnut cutter. Pick up the ring, stretch it, then twist. No ends to tuck under and a pretty roll for the pastry or bread platter.
- To raise bread dough in your oven, preheat the oven at lowest possible setting for 10 minutes. Turn the oven off and then put in mixing bowl of dough, covered.

- Bread will rise in a fraction of the usual time in a microwave oven. Cover dough in bowl with a damp cloth and place in microwave oven for 10 minutes at lowest possible setting. Remove when double in quantity. Let rest for 10 minutes; punch down and form into loaves.
- Bread will not brown in shiny pans, so use dull aluminum pans. To make shiny pans dull, place in 350° oven for five hours.
- To discourage weevils from getting in flour and ready-mixes, place a few bay leaves on shelves or in container. Doublemint or spearmint gum also works.
- Pancakes will be fluffy and golden brown if griddle is rubbed with salt before heating.
- Small amounts of leftover corn may be added to pancake batter for variety.
- To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

Glazes for Bread Tops:

Soft Crust: Brush with butter or shortening right from the oven.

Shiny Crust: Beat 1 egg and 1 tablespoon water. Brush before baking.

Bakery Bread Crust: Five minutes before done, remove from oven and brush with 1/2 teaspoon cornstarch and 1/4 cup water which has been brought to a boil.

Shiny Sweet Crust: Brush after baking with a mixture of 1 tablespoon sugar and 1 tablespoon water.

Breads, Rolls & Breakfast

Chocolate Banana Bread

2 ripe bananas	1/2 tsp. salt
1 1/2 c. flour	1/4 tsp. baking powder
1 1/3 c. sugar	2 eggs
6 T. cocoa	1/2 c. oil
1 tsp. baking soda	1/3 c. nuts

Mash bananas. Sift flour, sugar, cocoa, baking soda, salt and baking powder. Add bananas, eggs and oil. Beat until well blended. Add nuts. Bake at 350° for 55 to 60 minutes. Grease and flour loaf pan.

I usually double this recipe as 1 loaf is never enough. Freezes well also.

Donna Waters

Ruth's Cinnamon Rolls

1/2 c. sugar	2 T. yeast
2 eggs	1/2 c. warm water
1 tsp. salt	1/2 c. sugar
2 c. scalded milk	7 1/2 c. flour
1/2 c. margarine	

Scald milk. Add 1/2 cup sugar, salt and 1/2 cup margarine. Set back to cool. Mix warm water with yeast and add 1/2 cup sugar. Set to let work. To cooled milk mixture, add beaten eggs and yeast mixture. Add flour. Knead 10 minutes. Leave to raise until double in size. Then divide into 4 balls. Roll each ball out and spread butter, cinnamon and sugar. Roll out and put on greased cookie. Allow to raise until double. Bake at 350° about 30 minutes, until tops, or rolls start to brown. Frost with powdered sugar frosting.

I used this recipe for dinner rolls. If I want wheat rolls, I use 2 cups wheat flour in place of 2 cups white flour.

Judy Wood

Batter Rolls

3/4 c. milk	1/2 c. warm water
1/4 c. sugar	2 pkg. dry yeast
1 tsp. salt	1 egg
1/4 c. margarine	3 1/2 c. unsifted flour

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Place warm water in large warm bowl. Sprinkle in yeast and stir until dissolved. Add lukewarm milk mixture, egg, 2 cups flour and beat until smooth. Stir in enough remaining flour to make a soft dough. Cover; let rise in warm place 30 minutes. Punch down and shape into 2 dozen rolls. Place on greased baking sheet. Cover and let rise 30 minutes. Bake at 400° for 15 minutes.

Esther Ramsey

Heavenly Biscuits

1 pkg. instant dry yeast	3 T. sugar
1/4 c. warm water	1/2 c. shortening
2 1/2 to 3 c. flour	1 c. buttermilk
1 tsp. salt	

Dissolve yeast in warm water. Set aside. In a large bowl, combine 2 1/2 cups flour with baking powder, salt and sugar. Mix well. Cut in shortening with pastry blender until cornmeal texture. Stir in buttermilk, then yeast mixture. Blend thoroughly. Add enough of remaining flour to make a soft dough. At this point, the dough can be refrigerated for later use up to 3 days, if desired. Knead lightly-greased baking sheet. Let rise 15 to 20 minutes. Bake in 400° oven 10 to 15 minutes. Yield: 15 large biscuits.

Esther Ramsey



Raised Doughnuts

1 c. shortening

1 c. sugar

1 T. salt

4 to 6 eggs

2 T. vanilla

3 cakes compressed yeast, soaked
in 1 qt. warm water

Flour

GLAZE:

1 lb. powdered sugar

2 T. vanilla

1 piece butter, the size of walnut

2 T. cornstarch

2 T. cream

Cream shortening, sugar and salt. Add eggs and vanilla. Add yeast mixture. Add flour, to dough consistency. Let raise in a warm area. Work down and raise again. Roll out and cut doughnuts. Let raise a little more. Deep-fat fry and dip in glaze.

Glaze: Mix above ingredients together. Add cold water to make pasty. Add hot water. Mix with mixer.

Recipe came from Virdis Gallmeyer. When we would have a school snow day, Mom and I would make doughnuts all day. When the roads were cleared at the end of the day, we would take fresh doughnuts to neighbors, or they would come and get some.

*Evelyn Queck,
By Chyleen Pausick*



Amish Friendship Bread

1 pkg. active dry yeast

1 c. flour

1 c. milk

1 c. sugar

Note: Do not use metal bowls or spoons. Do not refrigerate.

Starter: Day 1: Dissolve yeast in small amount of water. Mix all ingredients together in ample-sized bowl.

Day 2: Stir.

Day 3: Stir.

Day 4: Stir.

Day 5: Stir.

Day 6: Add 1 cup flour, 1 cup sugar, 1 cup milk. Stir well.

Day 7: Stir.

Day 8: Stir.

Day 9: Stir.

Day 10: In large, non-metal bowl, combine batter with 1 cup milk, 1 cup flour and 1 cup sugar. Mix. Take out 4 cups Starter and put in 4 containers to give away.

To remaining batter, add:

1 c. vegetable oil

1 1/2 tsp. cinnamon

1 c. sugar

2 c. flour

1 tsp. vanilla

1/2 c. milk

2 lg. eggs

1/2 tsp. salt

1 1/2 tsp. baking powder

2 boxes vanilla pudding

Topping: Mix 1 teaspoon cinnamon, 3 tablespoons sugar and sprinkle into well-greased loaf pans. Bake 325° for 1 hour.

Mike Warrior



Rolls

These can be made into pecan rolls also.

Combine in bowl:

1/2 c. water, lukewarm	2 tsp. dry yeast, or 5 tsp. bulk yeast
1 tsp. sugar	

Combine:

2 eggs	3/4 c. sugar
2 tsp. salt	1 c. cold water

Add to second mixture:

2/3 c. lard	1 c. water, boiling
-------------	---------------------

SYRUP FOR PECAN ROLLS:

1 c. butter	1/4 c. white corn syrup
2 c. brown sugar	Pecans

Melt butter, add brown sugar and syrup. Boil 2 minutes. Pour in pans, place pecans. Place cinnamon rolls in pans. Directions below.

Be sure eggs are mixed well or you will cook them. Add 7 1/2 cups flour. Combine everything. Mix. May be a little sticky. If used later, put damp cloth over and store in refrigerator. If used right then, let rise, punch down, let rise again and make into rolls. Let rise. Bake at 350° about 20 minutes, or until brown. Yield: 48 rolls. Place in greased pans.

For pecan rolls, divide dough into 3 parts. Roll each part in long strips. Spread on butter or oleo, sprinkle with sugar and cinnamon, roll up and cut into 1 1/2-inch pinches. I usually use three 9x13-inch cake pans. Makes 15 or 20 rolls to a pan. Bake 15 to 20 minutes, no longer. Turn over immediately after baking.

Dorothy McCall

Chocolate-Filled Monkey Bread

18 frozen white dinner rolls, thawed according to pkg. directions	1/2 c. packed light brown sugar
1 1/2 c. semi-sweet chocolate chips	1/2 c. butterscotch sauce (opt.)
1/4 c. butter, melted	1/4 c. chocolate syrup (opt.)

Cut each roll in half. Press each half into 3-inch circle. Place 10 morsels in center of dough circle, shaping dough into a ball around morsels. Pinch dough to seal. Repeat with remaining dough and morsels. Dip each in melted butter and roll in sugar. Arrange dough balls in a greased fluted tube pan, seam-sides up. Cover and let rise in warm place for 40 minutes, or until doubled in size. Bake at 350° for 30 minutes, or until golden brown. Cool in pan on wire rack for 20 minutes. Loosen sides and invert onto serving platter. Drizzle with butterscotch sauce and chocolate syrup, if desired. Yield: 18 servings.

Carol Mikkelsen

Monkey Bread

4 tubes Pillsbury biscuits
3/4 c. butter or margarine

1 c. brown sugar
Cinnamon & sugar mixture

Cut biscuits into 4 pieces. Drop in cinnamon-sugar mixture, then place into bundt pan. Layer all biscuit pieces in pan. Melt butter or margarine. Mix with brown sugar and pour mixture over biscuits. Bake on 350° for 35 to 45 minutes.

Jessi Young

Golden Pumpkin Loaf

1/2 c. plain nonfat yogurt
1 T. nonfat sour cream
2 c. pumpkin purée
3 eggs
1/4 c. vegetable oil
2 1/2 c. flour

3/4 c. Splenda granules
1 T. + 1 tsp. baking powder
1 T. pumpkin pie spice
1 c. raisins
1/4 c. chopped walnuts

Preheat oven to 350°. Spray 2 (5x9-inch) loaf pans with nonstick cooking spray. Blend yogurt, sour cream, pumpkin, eggs and oil in large bowl. Add flour, Splenda and pumpkin pie spice. Stir, scraping sides of bowl, and mix in raisins and nuts. Spread in prepared loaf pans. Bake 45 to 50 minutes, or until toothpick comes out clean. Cool and cut each loaf into 8 slices. Yield: 16 slices; 180 calories per slice.

I got a new Splenda cookbook with lots of good recipes for diabetics. Have a sister-in-law who says she uses Splenda for all her baking and her family doesn't know the difference.

JoAnn Sturdy



Butterscotch Muffins

2 c. flour	2 tsp. baking powder
1 c. sugar	1 tsp. salt (opt.)
1 (3.4 oz.) pkg. instant butterscotch pudding mix	1 c. water
1 (3.4 oz.) pkg. instant vanilla pudding mix (dry mix)	4 eggs
	3/4 c. vegetable oil
	1 tsp. vanilla extract

TOPPING:

2/3 c. packed brown sugar	2 tsp. ground cinnamon
1/2 c. chopped pecans	

In large bowl, combine flour, sugar, dry pudding mixes, baking powder and salt. Combine the water, eggs oil and milk. Stir into dry ingredients just until moistened. Fix greased or paper-lined muffin cups 2/3-full. Combine topping ingredients and sprinkle over batter. Bake at 350° for 15 to 20 minutes, or until toothpick comes out clean. Cool for 5 minutes before removing from pan. Yield: about 1 1/2 dozen.

My family thought these were yummy. Could probably use other pudding flavors, if want variety.

JoAnn Sturdy

Lemony Zucchini Bread

4 c. flour	1 1/4 c. milk
1 1/2 c. sugar	1 c. vegetable oil
1 (3.4 oz.) pkg. instant lemon pudding mix	3 T. lemon juice
1 1/2 tsp. baking soda	1 tsp. lemon extract
1 tsp. baking powder	2 c. shredded zucchini
1 tsp. salt (opt.)	1/4 c. poppy seeds
4 eggs	2 tsp. grated lemon peel

In large bowl, combine flour, sugar, pudding mix, baking soda, baking powder and salt. In another bowl, whisk the eggs, milk, oil, lemon juice and extract. Stir into dry ingredients just until moistened. Fold in the zucchini, poppy seeds and lemon peel. Pour into 2 greased 5x9-inch loaf pans. Bake at 350° for 50 to 55 minutes, or until a toothpick inserted comes out clean. Cool 10 minutes before removing from pans. Yield: 2 loaves.

JoAnn Sturdy

Zucchini Bread

3 eggs, beaten
2 c. grated zucchini

1 c. oil
2 c. sugar

Mix well, then add:

3 c. flour
1 tsp. salt
1 tsp. nutmeg
1 tsp. baking soda

3 tsp. cinnamon
1/4 tsp. baking powder
1/2 c. nuts

Mix well. Bake in greased loaf pans at 350° for 1 hour, or until done.

Marilyn Huddleson

Banana Bread

1 3/4 c. all-purpose flour
1 1/2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs

2 med. ripe bananas (1 c.)
1/2 c. vegetable oil
1/4 c. + 1 T. buttermilk
1 tsp. vanilla
1 c. chopped nuts (walnuts)

Combine flour, sugar, baking soda and salt. In another bowl, combine eggs, bananas, oil, buttermilk and vanilla. Add to flour mixture, stirring just until combined. Fold in nuts. Pour into a greased 5x9x3-inch baking pan. Bake at 325° for 1 hour and 20 minutes, or until a toothpick comes out clean.

This is very moist. I use small pans and give away to my family and friends.

Della Marckmann

Caramel Rolls

3 T. butter
1 c. brown sugar
1 pkg. chopped pecans

1 pkg. frozen bread rolls
1 sm. ctn. whipping cream

Warm butter until melted. Add brown sugar. Mix to a crumb texture. Grease a 9x13-inch pan. Press crumb mixture into pan. Spread nuts over crumb mixture. Place frozen rolls on top of nuts. Pour whipping cream over top. Let raise overnight. Bake 320 minutes at 350°.

Jeanie Hansen

Peanut Butter and Jelly Mini Muffins

1 c. all-purpose flour	2 eggs
1/3 c. packed brown sugar	1/2 c. vanilla yogurt
1 tsp. baking powder	3 T. creamy peanut butter
1/2 tsp. baking soda	2 T. vegetable oil
1/4 tsp. salt	3 T. strawberry or grape jelly

In a large bowl, combine first 5 ingredients. In a small bowl, beat eggs, yogurt, peanut butter and oil on low speed until smooth. Stir into dry ingredients just until moistened. Fill greased or paper-lined mini muffin cups half-full. Top each with 1/4 teaspoon jelly and remaining batter. Bake at 400° for 10 to 12 minutes, or until golden brown. Cool 5 minutes before removing from pan.

Terrin and Levi Gettler

Chocolate Waffles

1/2 c. shortening (oleo)	1 1/2 c. cake flour, sifted
1 c. sugar	2 tsp. baking powder
2 eggs, separated	1/2 tsp. vanilla
2 sq. unsweetened chocolate	1/2 c. milk
1/4 tsp. salt	

Cream together sugar and oleo. Add well-beaten egg yolks. Melt chocolate in a double boiler and add to sugar and oleo. Mix thoroughly. Sift dry ingredients together and add alternately with milk to chocolate mixture. Add vanilla. Beat egg whites until stiff and fold into mixture. Bake in waffle iron.

Delicious with homemade ice cream!

This was a real treat for my children when they were little.

*Evelyn Queck,
By Chyleen Pauesick*

Pancakes

2 c. flour	2 T. oil
3 tsp. baking powder	1 egg
1 T. sugar	1 1/2 c. milk
1/4 tsp. salt	

Combine dry ingredients. Add remaining ingredients. Beat until smooth. If batter seems too thick add a little more milk. Heat and grease griddle. Pour in round cakes on hot griddle. Turn when bubbly and puffed.

Barb Campbell

Berry Cream Pancakes

1 c. flour
1 tsp. sugar
3/4 tsp. baking powder
1/2 tsp. salt

1 egg
1 c. buttermilk
1 T. butter, melted

CREAM FILLING:

1 (8 oz.) pkg. cream cheese,
softened
3/4 c. powdered sugar

1/2 tsp. vanilla
3 c. sliced fresh strawberries

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, whisk the egg, buttermilk and butter. Stir into dry ingredients just until moistened. Pour batter by 1/3-cupfuls onto a greased hot griddle. Turn when bubbles form on top of pancakes. Cook until second side is golden brown.

Meanwhile, in a small mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Spread down the center of each pancake; top with strawberries. Fold pancake over filling. Yield: 8 to 10 filled pancakes.

Jennifer Sorensen

Coffeecake

1 yellow cake mix
1 sm. instant vanilla pudding
1 c. water

1 c. oil
4 eggs

Mix:

1/3 c. sugar
1 tsp. cinnamon

1/2 c. nuts (opt.)

Mix and pour half in a 9x13-inch pan. Sprinkle half or more over batter. Put rest of cake batter on top. Sprinkle rest of topping on and cut up butter. Bake at 350° for 30 to 35 minutes.

Jennifer Sorensen

French Toast

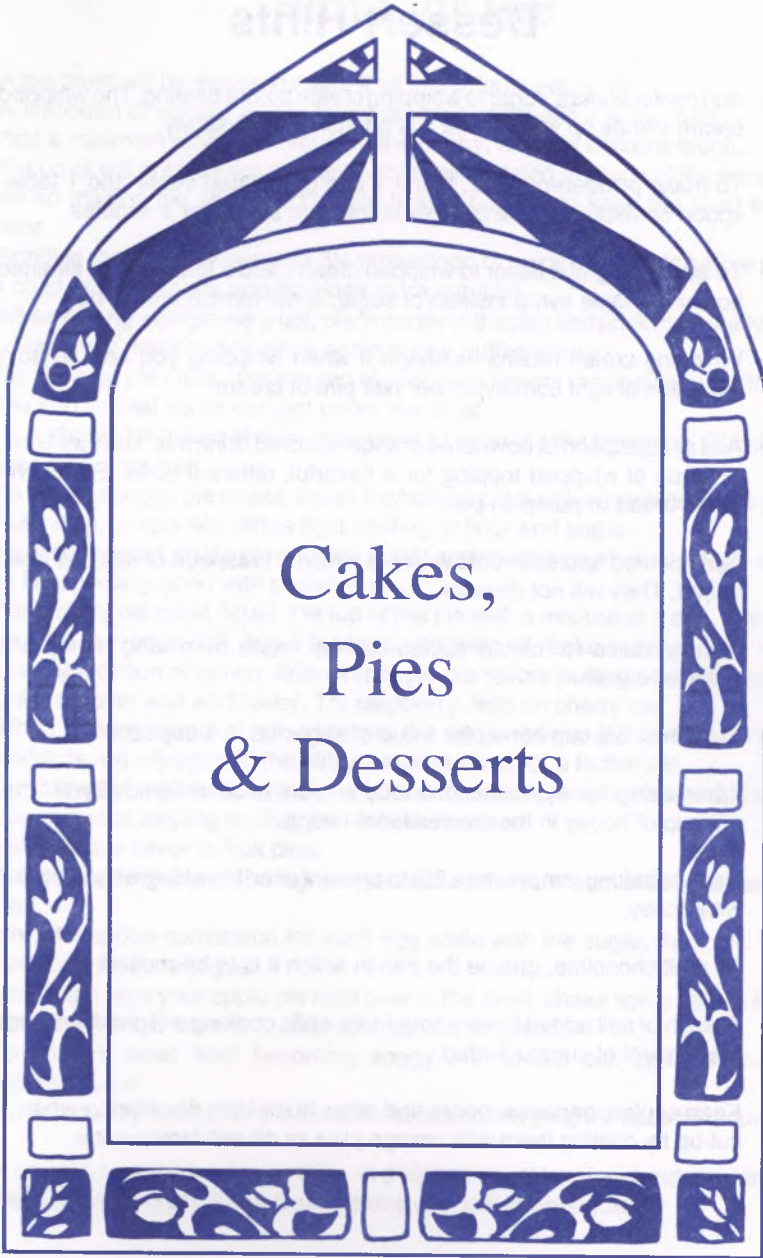
1 egg
1 c. milk

1/2 tsp. vanilla
Slices of bread

Whip together. Have skillet hot with small amount of oil. Dip bread into egg mixture, put into hot skillet, let brown. Flip to other side and brown. Don't leave alone, burns easily.

Enjoy with butter, syrup, powdered sugar or fruit.

Connie Pennock



Cakes,
Pies
& Desserts

Dessert Hints

- Add confectioners' sugar to whipping cream before beating. The whipped cream stands up well even if it is not used immediately.
- To make powdered sugar, blend 1 cup granulated sugar and 1 table-spoon cornstarch in the blender at medium speed for 2 minutes.
- To add a delightful flavor to whipped cream, add a teaspoon of strained honey or maple syrup instead of sugar. It will remain firm all day.
- Whipping cream retains its shape if when whipping you add 1/2 to 1 teaspoon of light corn syrup per half pint of cream.
- Add a tablespoon of powdered orange-flavored drink mix, such as Tang, to a cup of whipped topping for a flavorful, different taste. Good over gingerbread or pumpkin pie.
- Soak peeled apples in cold water to which 1 teaspoon of salt has been added. They will not discolor.
- A tasty sauce for baked apples can be made by mixing honey and whipped cream.
- Substitute 3/4 cup honey for 1 cup of sugar up to 1 cup total.
- When using honey, reduce the total amount of other liquids by 1/4 cup per cup of honey in the conventional recipe.
- Reduce baking temperature 25° to prevent over-browning when cooking with honey.
- To melt chocolate, grease the pan in which it is to be melted.
- A pinch of salt added to very sour fruits while cooking will greatly reduce the amount of sugar needed.
- Keep apples, bananas, pears and other fruits from discoloring when cut-up by coating them with orange juice or diluted lemon juice.

Hints for Pie

- A pie crust will be easier to make if all ingredients are cool.
- A teaspoon of vinegar added to pie dough helps make a flaky crust.
- Add a minimum amount of liquid to the pastry, or it will become tough.
- Pie crust will not be hard or tough when milk is used in place of the water.
- When making pie crust, add a little baking powder to keep the crust light and tender.
- Sprinkle the pastry board with 3/4 tablespoon of quick rolled oats before rolling a pie crust. It tastes nutty and provides extra nutrition.
- When baking a single pie crust, place gently in the pan and prick thoroughly. Check after baking 5 minutes and prick again in any puffed areas.
- For a single pie crust, use a scrap of pastry and press the crust against the sides of the pan so that no air can get under the crust.
- Pies should be baked in non-shiny pans to enhance the browning. Glass baking dishes also work well.
- To prevent soggy pie crusts, brush the bottom crust with egg white before pouring in fruit filling, or sprinkle with a light coating of flour and sugar.
- For a quick crust, coat a pie pan with butter and press in crushed corn flake crumbs. This is especially good with pumpkin pie.
- For a shiny pie crust, brush the top of the pie with a mixture of 1 egg, 1 teaspoon sugar, 1/4 teaspoon salt, and 1 teaspoon cooking oil. Bake as usual.
- One tablespoon of lemon Jello over apple pie before putting on the top crust will prevent runover and add flavor. Try raspberry Jello on cherry pie.
- When making pumpkin pie, separate the eggs, reserving the whites. When all ingredients are mixed, add the stiffly beaten whites for a fluffier pie.
- Put a layer of marshmallows in the bottom of a pumpkin pie, then add filling. You will have a nice topping as they come to the surface.
- Vanilla adds flavor to fruit pies.
- The meringue on pie will be higher if you add a pinch of cream of tartar to the beaten whites.
- Mix 1 teaspoon cornstarch for each egg white with the sugar, then add it to the whites for a nice meringue.
- If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.
- To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.
- Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- In making custard-type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.

Cakes, Pies & Desserts

Cherry Fluff

- | | |
|---|----------------------------|
| 1 sm. can crushed pineapple,
drained | 1 c. coconut |
| 1 c. mini marshmallows | 1 can cherry pie filling |
| 1 c. nuts | 1 lg. ctn. whipped topping |

Mix together and let set several hours before serving.

Joyce Herr

Glorious Lemon Cream Pie

- | | |
|--------------------------------|-----------------------------|
| 1 can sweetened condensed milk | 1 tsp. lemon extract (opt.) |
| 8 oz. cream cheese | 12 oz. Cool Whip |
| 6 oz. frozen lemonade | 1 lg. graham cracker crust |

Mix condensed milk, cream cheese, lemonade, lemon extract (optional) and Cool Whip. I use an electric mixer. Pour into graham cracker crust. Keep refrigerated.

Note: This makes a very large pie. I make ahead of time and freeze.

Janet Ferree



Upside-Down Apple Pie

- | | |
|---|---|
| 6 T. (3/4 stick) butter, melted,
divided | 1 c. granulated sugar |
| 1/2 c. packed light brown sugar | 1/3 c. all-purpose flour |
| 1/2 c. chopped pecans | 3/4 tsp. ground cinnamon |
| 1 (15 oz.) pkg. folded refrigerated
pie crusts | 5 Granny Smith or other firm
apples, peeled, cored & cut into
1/2" wedges |

Preheat the oven to 375°. Coat a deep-dish pie plate with nonstick cooking spray and line with waxed paper. Coat the waxed paper with cooking spray. In a small bowl, combine 4 tablespoons butter, brown sugar and pecans; mix well and spread evenly over the bottom of pie plate. Unfold 1 pie crust and place it in the pie plate, pressing the crust firmly against the nut mixture and the sides of the plate; set aside.

In a large bowl, combine the granulated sugar, flour, cinnamon and remaining 2 tablespoons butter. Mix well. Add the apples and toss gently to coat. Spoon into the pie crust. Unfold the second pie crust and place over apple mixture. Trim and fold the edges together to seal. Using a knife, cut four 1-inch slits in the top crust. Bake for 1 to 1 1/4 hours, or until the crust is golden brown (see tip). Carefully loosen the waxed paper around the rim and invert the pie onto serving plate while still hot. Remove waxed paper and allow to cool slightly; cut into wedges and serve warm, or allow to cool completely before cutting.

Preparation tip: To make sure you don't have to do any oven clean-up, position a cookie sheet on the bottom oven rack to catch any juices that may leak from the pie while it is baking.

Lois Gross

Crumb Topping for Fruit Pie

- | | |
|--------------------|-----------------------|
| 3/4 c. flour | 1/2 tsp. cinnamon |
| 1/2 c. white sugar | Dash of nutmeg (opt.) |
| 1/2 c. oleo | |

Combine ingredients just until crumbly. Sprinkle top of pie. Bake as usual.

Lois Burg

Custard Pie

4 slightly-beaten eggs	1/2 tsp. almond extract
1/2 c. sugar	2 1/2 c. scalded milk
1/4 tsp. salt	Nutmeg
1/2 tsp. vanilla	1 unbaked pie crust

Blend eggs, sugar, salt, vanilla and almond extract. Gradually stir in scalded milk. Pour into the unbaked pie crust and sprinkle with nutmeg. Bake at 400° for 5 minutes, then lower heat to 350°. Bake 30 to 35 minutes. Pie is done when a silver knife comes out clean when inserted in center of the pie. Cool on rack 15 to 20 minutes, then refrigerate. Yield: 1 (9-inch) pie.

This recipe given to me by Florence Spangler.

Carol Hyda

Coconut Pie

(Makes Its Own Crust)

4 eggs	2 c. milk
1 1/4 c. sugar	1 1/2 c. coconut
1/2 c. flour	1 tsp. vanilla
1/4 c. melted butter	

Combine eggs, sugar, flour, melted butter, milk, coconut and vanilla in that order. Pour into greased 10-inch pie pan. Bake 350° for 45 minutes until golden brown. Cool.

Carol Hyda

Rhubarb Pie

1 unbaked pie shell	1 (3 oz.) pkg. strawberry Jello
4 c. freshly-chopped rhubarb	1/4 c. butter
3 T. tapioca	3/4 c. sugar
1/2 c. sugar	1/2 c. flour

Combine rhubarb, 1/2 cup sugar and Jello. Place in unbaked pie shell. Mix butter, 3/4 cup sugar and flour; sprinkle over rhubarb mix. Bake at 400° for 15 minutes, then 375° until done, approximately 1/2 hour.

In Loving Memory of Helen Elliott

Peach Pie

- | | |
|--|---------------------------------|
| 1 1/2 c. boiling water | 4 peaches, peeled & chopped |
| 1 (3 oz.) box sugar-free peach Jello | 1 (9") graham cracker pie crust |
| 1 (3 oz.) box cook & serve vanilla pudding | 1 sm. ctn. sugar-free Cool Whip |

Stir Jello and pudding in boiling water until dissolved. Add chopped peaches. Pour into crust. Set in refrigerator until set. Add Cool Whip before serving.

Variation: This can also be made with strawberries and strawberry Jello or raspberries and raspberry Jello.

Judy Wood

Custard Pie

- | | |
|----------------|---------------------|
| 4 eggs | 2 1/2 c. milk |
| 1/2 c. sugar | 1/2 tsp. nutmeg |
| Pinch of salt | 1 (9") pastry crust |
| 1 tsp. vanilla | |

Beat eggs well. Add sugar, salt, vanilla, nutmeg and milk. Stir all together. Pour into unbaked crust. Bake at 450° for 15 minutes. Then turn oven down to 325° for 30 minutes.

Tammy Eigenheer

Butterscotch Pie

- | | |
|------------------|-------------|
| Boil: | |
| 1 c. water | 6 T. butter |
| 1 c. brown sugar | |
| Combine: | |
| 4 T. cornstarch | 3 egg yolks |
| 1 2/3 c. milk | Salt |

Boil ingredients, then add combined ingredients, bring to a boil until thick, then add vanilla. Let cool and pour into baked pie shell.

We like Cool Whip on this really well.

Nona Endres

Fresh Peach Pie

CRUST:

1 1/2 c. flour, unsifted
2 T. sugar
1/2 tsp. salt

1/2 c. oil
2 T. milk

FILLING:

1 c. sugar
3 1/2 T. cornstarch
2 T. corn syrup
1 c. water

3 T. peach gelatin
1 tsp. vanilla
Dash of salt
4 to 6 peaches, sliced thin

Crust: Mix thoroughly, then press into pie pan. Bake at 325° for 40 minutes until brown, cool.

Filling: Combine in saucepan cornstarch, salt, corn syrup and water. Bring to boil, stirring. Cook until clear. Remove from heat and add peach gelatin. Stir until dissolved. Add vanilla or almond flavoring, cool thoroughly. When cold, add sliced peaches. Stir to coat slices. Put in cooled pie shell and refrigerate. When ready to serve, top with whipped cream and sliced peaches on top.

Nona Endres

Raspberry Pie

Graham cracker pie crust
1 (3 oz.) pkg. raspberry Jello
1/4 c. hot water

1 ctn. raspberry yogurt
1 (8 oz.) ctn. Cool Whip

Dissolve raspberry Jello in 1/4 cup very hot water. Cool a little while. Add raspberry yogurt. Fold in Cool Whip. Put in graham cracker crust. Refrigerate 2 hours. Serve. Yield: 6 servings.

Karen Beitz

Grasshopper Pie

24 chocolate sandwich cookies,
finely chopped
1/4 c. melted butter
1 jar marshmallow creme
2 c. whipped heavy cream

1/4 c. creme de menthe, or
substitute with 1/4 c. milk, 4 to
8 drops green food coloring &
few drops peppermint extract

Mix cookie crumbs and butter in bowl. Save half for topping. Press remaining mixture into a 9-inch pie pan. Add creme de menthe to marshmallow creme; mix well. Fold in whipped cream, a spoonful at a time. Pour mixture into pan, sprinkle with saved crumbs. Freeze.

Janice Blanchard

Cherry Cheese Pie

- | | |
|---|---|
| 1 (9") graham cracker crumb crust | 1/2 c. ReaLemon juice concentrate |
| 1 (8 oz.) pkg. cream cheese, soft | 1 tsp. vanilla extract |
| 1 (14 oz.) can Eagle Brand
sweetened condensed milk (no
evaporated) | 1 (21 oz.) can cherry pie filling,
chilled |

In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in ReaLemon lemon juice and vanilla. Pour into prepared crust. Chill 3 hours, or until set. Top with cherry pie filling before serving. Refrigerate leftovers.

Janice Blanchard

Norwegian Apple Pie

- | | |
|----------------------|-----------------------------------|
| 1 egg | 1/4 tsp. salt |
| 3/4 c. white sugar | 1/2 c. flour |
| 1 tsp. vanilla | 1/2 c. walnuts or pecans, chopped |
| 1 tsp. baking powder | 1 c. fresh diced apples |

In big bowl, combine eggs, sugar, vanilla, baking powder, salt, flour, nuts and diced apples. Stir until blended. Mixture will be stiff. Turn mixture into 9-inch pie tin that is buttered well. Bake 30 minutes, or until brown.

Serve warm or cold with ice cream or Cool Whip.

This way you don't have to worry about pie crust.

Lois Anderson

Custard Pie That Makes Its Own Crust

Beat:

- 4 eggs

Add:

- | | |
|----------------|----------------|
| 1/4 tsp. salt | 4 1/2 T. flour |
| 1 tsp. vanilla | 2 c. milk |
| 6 T. sugar | |

Mix with wire whip. Pour in pie plate that has 2 tablespoons oleo or butter melted in it. Add cinnamon or nutmeg on top. Bake 40 minutes at 350°.

Georgia Crawford

Soda Cracker Peach Pie

Beat until stiff:

3 egg whites

Add:

1 c. sugar

12 finely-crushed soda crackers

1/4 tsp. baking powder

1/2 tsp. vanilla

1/2 c. broken pecans

Mix all ingredients together and put into a well-buttered pie tin. Bake at 325° for 30 minutes. Cool completely. Fill with lightly-sweetened fresh peaches. Top with whipped cream. Chill.

Jeanie Hansen

Kool-Aid Pie

1 pkg. Kool-Aid, dry, any flavor

1 sm. can sweetened condensed milk

Mix Kool-Aid and condensed milk until smooth. Fold in 1 (16-ounce) tub Cool Whip. Pour into graham cracker crust. Cool until ready to serve.

Suggested Kool-Aid flavors: grape, strawberry, orange, lime, lemon.

*Viola Jones,
Niece of Opal Herr*

Zucchini Chocolate Cake

3 eggs, beaten

2 c. sugar

2 c. zucchini

1 c. oil

3 tsp. vanilla

Mix together.

Add:

3 T. cocoa

3 c. flour

3/4 c. tsp. salt

1 tsp. baking soda

2 tsp. cinnamon

1/2 tsp. baking powder

Put in greased and floured 9x13-inch pan at 350° for 55 minutes.

Note: May add nuts if want. Leave out cocoa and add cloves and nutmeg for spice cake.

Georgia Crawford

Dirt Cake

2 pkg. Oreo cookies
1 c. powdered sugar
1/2 stick oleo
8 oz. cream cheese
2 1/2 c. milk

1 pkg. instant French vanilla
pudding
12 oz. Cool Whip
Gummy worms

Crush cookies in food processor. Cream powdered sugar, oleo, cream cheese and milk. Set aside. Fold dry pudding and Cool Whip together. Fold in cream cheese mixture. Layer cookie crumbs, put a few worms, some pudding mixture, make about 2 layers.

Note: May put in individual cups for kids.

Mazee Funke

Cake Cobbler

1 can crushed pineapple

1 can cherry pie filling

Mix together and put in 9x13-inch cake pan. Pour dry over the top:
1 yellow cake mix

Cut up 1 1/2 to 2 sticks oleo and put on top. Bake 30 minutes at 350°.

Marilyn Huddleson

Zucchini Chocolate Cake

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

4 T. cocoa
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 tsp. cinnamon
2 c. grated zucchini

TOPPING:

1/2 c. chocolate chips
1/2 c. chopped nuts

1/2 c. brown sugar
1/2 c. coconut

Cream together oil, oleo and sugar. Add eggs, sour milk and vanilla. Add all the dry ingredients to the creamed mixture. Add zucchini. Stir. Pour into greased 9x13-inch glass pan.

Put on one or a mixture of the ingredients marked for topping. Use the ones you like. Sprinkle over the top of the batter. Bake at 325° for 40 to 45 minutes.

Pamela Christensen

Chocolate Sheetcake

2 c. sugar	1 c. water
2 c. flour	1/2 c. buttermilk
1 stick margarine	2 slightly-beaten eggs
1/2 c. oil	1 tsp. vanilla
4 T. cocoa	1 tsp. baking soda

Mix together in large mixing bowl the sugar and flour. In a pan, melt margarine and add oil, cocoa and water. Stirring all the time, bring this mixture to a rapid boil, pour over flour, sugar mixture and combine well. Add buttermilk, eggs, vanilla and baking soda. Mix well. Pour in greased 11x17-inch cookie sheet. Bake at 375° for 20 to 25 minutes.

FROSTING:

1 stick margarine	4 c. powdered sugar
3 T. cocoa	1 tsp. vanilla
6 T. buttermilk	Nuts (opt.)

Bring margarine, cocoa and buttermilk to a rolling boil, stirring constantly. Remove from heat and add powdered sugar and vanilla. Mix well and put on cake while frosting is hot and the cake has cooled off. Sprinkle with nuts, if desired.

Norma Shields

Rhubarb Cake

3/4 c. white sugar	1 tsp. baking soda
3/4 c. brown sugar	2 c. flour
1 stick oleo	1/2 tsp. salt
1 egg	1 1/2 c. firmly-cut rhubarb
1 c. buttermilk	1 tsp. vanilla

TOPPING:

1/2 c. brown sugar	1/2 tsp. cinnamon
1/2 c. nuts	

Mix first 10 ingredients together and bake in 9x13-inch pan at 350° for 40 minutes. While still warm, put topping on.

Marilyn Huddleson

Zucchini Cake

1/2 c. oleo	4 T. cocoa
1/2 c. oil	1/2 c. chocolate chips
2 eggs	1/2 tsp. cinnamon
2 c. sugar	1/2 tsp. salt
1/2 c. sour milk	2 tsp. vanilla
1 tsp. baking soda	2 c. grated zucchini
2 1/2 c. flour	

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

Marilyn Huddleson

Vanilla Rich Chocolate Chip Cake

1 (18 1/4 oz.) pkg. yellow cake mix	1/2 c. water
1 (3.4 oz.) pkg. instant vanilla pudding mix	4 eggs
1 c. sour cream	1 T. pure vanilla extract
1/2 c. vegetable oil	1 1/2 c. mini chocolate chips

In a large mixing bowl, combine first 7 ingredients. Beat in low speed just until moistened. Beat on medium speed 2 minutes. Stir in miniature morsels. Grease a 10-inch fluted tube pan, then dust it with granulated sugar. Pour in cake mix. Bake at 350° for 50 minutes, or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Invert cake onto wire rack. Cool completely. The sugar makes a nice coating on the cake. Yield: 16 servings.

Gloria Waters

Holiday Popcorn Cake

1 qt. popped corn	1 lb. marshmallows (16 oz.)
1/2 lb. salted peanuts	1 lb. sm. gumdrops (gummi bears also work)
1 c. margarine, or 1/2 c. margarine & 1/2 c. butter	

Melt margarine and marshmallows. Add to popped popcorn and stir. Add peanuts and gumdrops. Put in greased bundt pan and cool. Best if hull-less popcorn is used, not preheated buttered or presalted.

Note: Can use other candy according to season or holiday.

Joyce Herr

Coconut Cake

- | | |
|-------------------------------------|----------------------------------|
| 1 pkg. yellow cake mix with pudding | 2 c. Baker's Angel Flake coconut |
| 1 1/4 c. milk | 1 (8 oz.) ctn. Cool Whip |
| 1/2 c. sugar | |

Prepare cake mix and bake as directed in 9x13-inch cake pan. Cool 15 minutes. Cook milk, sugar and 1/2 cup coconut to a good boil. Poke holes in cooled cake and pour milk mix over cake. Cool completely. Fold 1/2 cup coconut into Cool Whip and spread over cake. Sprinkle with rest of coconut. Chill well. Keep refrigerated.

Variation: Can use a lemon cake mix.

*Zola Westphal,
In Memory of Clara Zietlow*

Millionaire's Chocolate Cake

- | | |
|--|------------------------------|
| 3/4 c. shortening | 3 egg whites, stiffly beaten |
| 1 1/4 c. sugar | 2 c. flour |
| 3 egg yolks, beaten | 1 tsp. baking soda |
| 2 sq. unsweetened chocolate,
melted | 1 tsp. cream of tartar |
| | 1 c. cold water |

Cream shortening, gradually add sugar continue beating until light and fluffy. Beat in egg yolks and melted chocolate. In a separate bowl, stir together dry ingredients. Add dry ingredients while continuing to beat using low speed, alternate with water. Gently fold in beaten egg whites to batter. Pour into a greased and floured 9x13-inch pan or two 9-inch layer pans. Bake in preheated 350° oven for 25 to 30 minutes. Cool completely, then frost with Economical Frosting.

ECONOMICAL FROSTING:

- | | |
|--------------|------------------------|
| 1/2 c. milk | 1/4 c. shortening |
| 2 T. flour | 1/2 stick margarine |
| 1/2 c. sugar | 1 tsp. vanilla extract |

Cook flour and milk together over medium-high heat, stirring often. Mixture will thicken to a paste-like consistency. Remove from heat, transfer to a bowl and refrigerate until cooled. When cooled, add mixture to bowl of mixer, beat several minutes until light. Add shortening, margarine and sugar. Beat until light and fluffy. Add vanilla and continue to beat. Frosting should be light, fluffy and lump free and should spread easily over cooled cake. Double recipe for 2-layer cake.

*Douglas Miller,
In Memory of Ethelmarie Miller*

Overnight Coffeecake

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

2/3 c. margarine, softened
 1/2 c. brown sugar
 2 eggs
 1 c. buttermilk
 1 c. drained or chopped raw fruit
 (I use an apple)

TOPPING:

1/2 c. brown sugar
 1/2 c. nuts, chopped

1 tsp. cinnamon

Mix all dry ingredients in a large mixing bowl. Add all remaining ingredients. Mix well. Pour into a greased 9x13-inch pan. Mix the topping ingredients. Sprinkle over the batter. Cover pan and refrigerate overnight. Next day, set pan out on counter while preheating oven to 350°. Bake 45 to 50 minutes. Turn off the oven, open the oven door and let the coffeecake cool in the oven. Cut into squares and serve warm.

Betty Schultz

Ice Cream Cakes

24 paper baking cups
 1 pkg. cake mix, any flavor
 Sprinkles or candies (opt.)

24 flat-bottom ice cream cones
 1 (16 oz.) ctn. frosting, any flavor

Place paper cups in 24 muffin cups. Prepare cake mix as directed. Fill each cup 2/3-full of batter. Place ice cream cone upside-down on batter in each cup. Bake 20 minutes. Cool completely. Cones may tilt. Remove paper baking cups. Frost and add sprinkles.

Kids will enjoy making.

Deb Sickles



Ho Ho Cake

2 chocolate cake mixes, baked
accordingly in 2 jellyroll pans &
cooled

FILLING:

1 c. powdered sugar
1/2 c. milk
1 c. Crisco

1 T. water
1/4 tsp. salt
1 tsp. vanilla

FROSTING:

1/2 c. sugar
6 T. milk

6 T. oleo
3/4 c. chocolate chips

Turn 1 baked cake out onto foil-covered cardboard.

Filling: Beat together. Add another cup of powdered sugar. Beat well. Cake filling and second cake on top. Put in freezer while making frosting.

Frosting: Boil 1 1/2 minutes. Remove and add chocolate chips. Beat until cooked and frost cake.

Judy Wood

Dump Cake

Put into 9x13-inch cake pan (oil pan).

1 (16 oz.) can cherry pie filling

1 (16 oz.) can crushed pineapple
with juice

Top with:

1 yellow cake mix

1 c. chopped nuts

Drizzle with 1 cup melted butter. Bake at 350° for 50 minutes.

Lois Gross



Texas Cake

2 c. sugar	1 tsp. baking soda
2 c. flour	2 eggs
1/2 c. buttermilk	1 c. oleo
1/4 tsp. vanilla	4 T. cocoa
1/4 tsp. cinnamon	1 c. cold water

Mix sugar and flour; set aside. In a saucepan, combine oleo, cocoa and cold water. Bring to a boil. Pour over flour and sugar. Add buttermilk, or 1 teaspoon vinegar to 1/2 cup sweet milk, cinnamon, vanilla, baking soda and eggs; beat. Pour runny batter into greased and floured 11 3/4 x 16-inch pan. Bake 25 to 30 minutes in 350° oven.

In memory of Barbara Smith.

Lois Burg

Chocolate Angel Food

1 1/2 c. egg whites	1 3/4 c. sugar
1/2 tsp. salt	1 1/2 tsp. vanilla
1 1/2 tsp. cream of tartar	1/4 c. cocoa
1 c. sifted cake flour	

Sift flour and cocoa and 3/4 cup sugar 5 times. Beat egg whites until foamy. Add salt and cream of tartar. Beat until soft peaks form when the beaters are lifted. Gradually add 1 cup sugar and vanilla. With a wire whip, fold in flour and sugar mixture, 1/3 at a time. Bake in angel food pan for 40 minutes, or until the cracks are dry. Cool upside-down.

Jennifer Sorensen

Chocolate Cake

2 c. flour	2/3 c. shortening
2 c. sugar	1 c. milk
Salt	2 eggs
1 tsp. baking powder	1 tsp. vanilla
2 tsp. baking soda	1 c. hot coffee
3/4 c. cocoa	

Beat flour, sugar, salt, baking powder, baking soda, cocoa, shortening and milk for 1 1/2 minutes. Add 2 eggs and vanilla. Beat 1/2 minutes. Add 1 cup hot coffee. Batter is thin. Bake at 350° for 25 to 30 minutes.

Irene Bower

Twinkie Cake

- | | |
|--|----------------|
| 1 cake mix (white, yellow,
chocolate) | 1/2 tsp. salt |
| 4 T. flour | 1/2 c. Crisco |
| 1 c. milk | 1/2 c. oleo |
| 1 c. granulated sugar | 1 tsp. vanilla |

Bake cake mix as directed on box in 12-inch round cake pans. When cool, split and fill with the following filling.

Cook flour and milk until thick. Let this cool. When cooled, add Crisco, oleo, salt, sugar and vanilla to mixture, and whip like whipped cream. Spread between layers of cake. Frost with powdered sugar frosting or any frosting, if you like. Store in refrigerator.

Barb Campbell

Oatmeal Cake

- | | |
|------------------------|--------------------|
| 1 1/2 c. boiling water | 1 tsp. vanilla |
| 1 c. quick oatmeal | 1/2 tsp. nutmeg |
| 1 stick margarine | 1/2 tsp. cinnamon |
| 2 eggs | 1 1/2 c. flour |
| 1 c. white sugar | 1 tsp. baking soda |
| 1 c. brown sugar | 1/2 tsp. salt |

TOPPING:

- | | |
|----------------------------------|---------------------|
| 1/4 c. Carnation evaporated milk | 1/2 c. chopped nuts |
| 1/2 c. brown sugar | 1/2 tsp. vanilla |
| 1 c. coconut | |

Pour boiling water over oatmeal and margarine and let stand, covered, for 20 minutes. Add eggs, sugar, brown sugar, vanilla, spices, flour, baking soda and salt to the oatmeal. Bake in 9x13-inch greased pan at 350° for 35 minutes. Mix topping ingredients, spread on cake and brown carefully under broiler (it burns very easily).

A moist and delicious cake. This was one of my dad's (Harold Queck) favorite recipes. I always tried to make it when the came to visit us.

Chylen Pauesick

Quick Brownies

- | | |
|---------------------------------|---------------------|
| 1 box chocolate cake mix | 1 c. chocolate milk |
| 1 box chocolate instant pudding | 1/2 c. chopped nuts |
| 1 3/4 c. milk | |

Whisk the pudding and milk. When it starts to thicken, add the cake mix. Mix well. If too thick, add a bit of milk. Spray bottom of 9x13-inch pan. Pour in batter. Bake at 350° for 30 minutes. Let cool.

Note: Can use different flavors of cake mix or chips.

Maria was well known for her wonderful brownies. I was fortunate that she shared her recipe with me.

*Chyleen Pauesick,
For Maria Westphal*

Walnut Wonder Cake

- | | |
|----------------|--|
| 1 c. margarine | 1 tsp. baking powder |
| 1 c. sugar | 1 tsp. baking soda |
| 2 eggs | 1/2 tsp. salt |
| 1 tsp. vanilla | 1 c. sour cream (the kind used for toppings) |
| 2 c. flour | |

TOPPING:

- | | |
|--------------------|----------------------|
| 1/3 c. brown sugar | 1 tsp. cinnamon |
| 1/4 c. sugar | 1 c. chopped walnuts |

Cream margarine and sugar until fluffy. Add eggs and vanilla; beat. Sift flour, baking powder, baking soda and salt. Add alternately with sour cream. Mix topping and make layers of cake and topping. Grease and flour a 9x13x2-inch pan. Bake at 350° for 30 minutes, or until done. Yield: 12 to 16 servings.

This is delicious as a dessert or as a coffeecake for a brunch.

*Marlene Thompson,
In Memory of Irene Stuva*

Devils Food Cake

- | | |
|------------------------|-------------------|
| 1 2/3 c. flour | 1/2 c. shortening |
| 1 1/2 c. sugar | 1 c. milk |
| 1 1/4 tsp. baking soda | 1 tsp. vanilla |
| 1 tsp. salt | 3 eggs |
| 1/2 c. cocoa | |

Sift flour with sugar, baking soda, salt and cocoa. Add shortening, milk and vanilla. Beat 2 minutes. Add eggs, one at a time, and beat 2 more minutes. Bake at 350° for 30 to 35 minutes in 9x13-inch cake pan.

Family favorite.

Staci Jones

Peanut Cake

- | | |
|------------------------|--|
| 1/2 c. shortening | 2/3 c. milk |
| 1 c. sugar | 1 tsp. vanilla |
| 2 eggs | 1/2 c. peanuts (Spanish), ground
(grate peanuts with skins in a nut
or meat grinder) |
| 2 c. all-purpose flour | |
| 2 tsp. baking powder | |
| 1/2 tsp. salt | |

TOPPING:

- | | |
|-----------------|--------------------------|
| 1/4 c. sugar | 2 T. butter or margarine |
| 1 tsp. cinnamon | |

Cream together shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and salt. Add alternately with milk and vanilla to creamed mixture, beginning and ending with dry ingredients. Fold in peanuts. Batter will be thick. Spread in a greased 9-inch square pan. Bake at 350° for 30 to 35 minutes until cake tests done. Combine sugar and cinnamon. Spread butter on top of hot cake. Sprinkle with cinnamon-sugar. Return to oven for 2 minutes. Serve warm or cold. Yield: 9 servings.

Mr. and Mrs. James Daumueller

Never-Fail Chocolate Frosting

- | | |
|---------------------|------------------------|
| 1 1/2 c. sugar | 1/2 c. chocolate chips |
| 6 T. milk | 1 tsp. vanilla |
| 6 T. butter or oleo | |

Just bring to a boil the sugar, milk and butter or oleo. Boil 1 minute. Add chocolate chips and vanilla. Beat until right consistency for frosting.

Will frost a 9x13-inch cake. Delicious on dump brownies.

Hannah Sickles



Lemon Pudding Roll

3 eggs
1 c. sugar
1/4 c. cold water
1 tsp. vanilla
1 c. flour

2 tsp. baking powder
1/2 tsp. salt
1 lg. pkg. cook lemon pudding & pie filling

Beat eggs with mixer, high speed, until thick and light colored, 5 minutes. Add sugar gradually. Continue to beat until light and fluffy. Add water and vanilla. Mix well. Spoon unsifted flour into dry measuring cup. Level off and pour measured flour onto waxed paper. Add baking powder and salt to flour, not sifted. Stir to blend. Add blended dry ingredients to egg mixture with mixer, low speed. Pour into greased, waxed paper-lined 10x15-inch jellyroll pan. Bake at 375° for 12 to 15 minutes. Loosen edges and turn out of pan immediately onto tea towel sprinkle with powdered sugar. Remove waxed paper. Trim rough edges from cake. Roll up cake lengthwise in towel and let cool. Prepare lemon pudding and pie filling as package directs. Substitute 1 whole egg for 2 egg yolks, if desired. Cool thoroughly. Unroll cooled cake. Spread evenly with lemon filling. Roll up carefully. Chill until ready to serve, then slice. Yield: 10 to 12 servings.

Nancy Swain

Pumpkin Dessert

8 Twinkies
1 (8 oz.) pkg. cream cheese
1 c. powdered sugar
1 (8 oz.) ctn. Cool Whip

1 (15 oz.) can pumpkin
2 (3.4 oz.) pkg. instant vanilla pudding
1 1/4 T. pumpkin spice

Slice Twinkies in half. Put cream-side up in a 9x13-inch pan. Mix cream cheese, powdered sugar and half of the Cool Whip. Spread this over the Twinkies. Stir in vanilla pudding into the pumpkin and add pumpkin pie spice. Spread this over creamed cheese mixture. Spread rest of Cool Whip over pumpkin and sprinkle with pumpkin pie spice.

Tammy Eigenheer

Pumpkin Roll

3 eggs	1 tsp. baking powder
1 c. sugar	2 tsp. cinnamon
2/3 c. pumpkin	1 tsp. ginger
1 tsp. lemon juice	1/2 tsp. nutmeg
3/4 c. flour	

FILLING:

1 c. confectioners' sugar	1/2 tsp. vanilla
1 (8 oz.) pkg. cream cheese, softened	1/4 T. butter, softened

Beat eggs on high speed of electric mixer 5 minutes. Gradually blend in sugar, pumpkin and lemon juice; set aside. In separate bowl, combine flour, baking powder, cinnamon, ginger and nutmeg. Fold into pumpkin mixture. Pour into greased and floured 10x15x1-inch jellyroll pan. Bake at 375° for 15 minutes. Remove and cool for 5 minutes. Turn onto clean towel sprinkled with confectioners' sugar. Roll up from short side with towel. Unroll and spread with filling and reroll. Place roll, seam-side down, on serving dish or wrap well and refrigerate or freeze.

To make filling, add all of filling mixture together and beat until smooth.

Sue South

Spring Fruit Tapioca

1/4 c. Minute Tapioca	1 qt. fresh rhubarb, cut into 1/2" pieces
1 1/2 c. sugar	
1/2 tsp. salt	1 c. crushed or fresh pineapple
2 1/2 c. water	

Combine the first 5 ingredients in a saucepan; bring to a boil over medium heat, stirring occasionally. Remove from heat; add the pineapple. Cool, stirring occasionally. Chill. Serve in sherbet glasses.

Garnish each serving with whipped cream, if desired.

*Opal Herr,
Resident*

Four-Layer Dessert

FIRST LAYER:

1 c. flour
1/2 c. margarine

1/2 c. chopped pecans (opt.)

Mix well and pat into 9x13-inch pan. Bake 15 minutes at 375°. Cool.

SECOND LAYER:

8 oz. softened cream cheese
1 c. Cool Whip

1 c. powdered sugar

Beat until fluffy. Spread on cooled crust.

THIRD LAYER:

2 boxes instant chocolate pudding,
or another flavor

3 c. cold milk

Mix together and spread on Second Layer.

FOURTH LAYER:

Cool Whip

Top with Cool Whip. Chill for at least 4 hours.

Okay to use 1 1/2 cups flour and 1 1/2 cups margarine for a thicker crust. Spreads easier.

*Kristi Burg,
In Memory of Barb Smith*

Oreo Cookie Dessert

1 stick (1/2 c.) melted margarine
1 (20 oz.) pkg. crushed Oreo
cookies

3 c. milk
3 pkg. instant vanilla pudding
1 (8 oz.) ctn. Cool Whip

Mix crushed cookies and melted margarine together. Press some of the crumbs in the bottom of 9x13-inch pan, reserving some for top. Chill in refrigerator while mixing the milk and pudding mix. After it sets, add the Cool Whip to pudding mix. Pour on top of cooled crumb mixture. Sprinkle rest of crumbs on top and cool for a few hours. Some may prefer nuts on the top also.

Quick and delicious.

Lucile Raasch

Graham Cracker and Jello Dessert

Graham crackers

2 (3 oz.) pkg. Jello

1 (8 oz.) ctn. Cool Whip

1 sm. can fruit, drained (pineapple,
fresh fruit or pie filling)

Line bottom of 9x13-inch pan with graham crackers, trimming the crackers to fit well. Mix 1 package Jello according to directions. Chill until almost set. Pour over crackers. Mix your favorite fruit into Cool Whip. Put on Jello. Mix 2nd box of Jello according to directions. While that is chilling, put another layer of graham crackers on Cool Whip layer. Top with Jello that is almost set.

Mom used to make this a lot when we were growing up. We liked strawberry Jello with pineapple in Cool Whip and strawberries in top Jello layer. Also liked cherry Jello with cherry pie filling in Cool Whip. Use your imagination. We had our own cream, so we had real whipped cream. Delicious.

Lucile Raasch

Grape Dessert

1 c. sugar

1 (8 oz.) pkg. cream cheese

2 pkg. grapes

1/2 c. brown sugar

Chopped pecans, as many as
desired

Mix sugar and cream cheese until blended. Add grapes. Sprinkle brown sugar over mixture and stir. Sprinkle pecans on top of grape mixture.

Debra Sickles

Coconut Cream Dessert

1 recipe graham cracker pie crust

2 pkg. instant coconut cream
pudding mix

1 (8 oz.) pkg. cream cheese

3 1/2 c. milk

Make graham cracker pie crust. Place all but 1/2 cup of crumbs in a 7x11-inch pan or dish. Press down. Blend cream cheese and 1/2 cup milk until smooth. Add pudding mix with remaining milk and beat on low until it starts to thicken. Pour over graham cracker crumbs. Sprinkle the rest of the crumbs on top of the pudding.

Carol Hyda

Grandma Hyda's Rhubarb Pudding

1 c. sugar
5 c. rhubarb
Butter
1/2 c. sugar
1 egg

1 T. butter
1/2 c. sweet milk
1 c. flour
1 tsp. baking powder

Place the rhubarb which has been cut up in a 9x13-inch pan. Cover with the 1 cup sugar and dot with butter. In a mixing bowl, combine the 1/2 cup sugar, egg and butter. Add the sweet milk and flour mixed with baking powder. Mix well and pour the batter over the rhubarb in the bottom of the pan. Bake in a 350° oven until the batter is a golden brown.

Carol Hyda

Meringue Torte

6 egg whites
Pinch of salt
1/2 tsp. cream of tartar
1 qt. Cool Whip

2 cans favorite fruit pie filling (I like cherry or blueberry, but you can use fresh like strawberries)

Beat egg whites with pinch of salt until frothy. Add cream of tartar and beat mixture until stiff. Add sugar slowly and beat until very stiff. Put meringue in 9x13x2-inch ungreased pan. Place in preheated oven at 465°. Turn the oven off immediately. Leave the meringue in the oven overnight. Before serving, cut around the edge and spread Cool Whip on top. Spread pie filling on top of Cool Whip and cut in squares to serve. Chill until served.

Kathy Hyda Tweeten



Overnight Blueberry Bake

- | | |
|---|--------------------|
| 12 slices day-old bread, cut in bite-size | 12 eggs, beaten |
| 2 (8 oz.) pkg. cream cheese | 2 c. milk |
| 1 c. fresh or frozen blueberries, unsweetened | 1 tsp. vanilla |
| | 1/3 c. maple syrup |

TOPPING:

- | | |
|-----------------|-----------------------------------|
| 1 c. sugar | 1 c. blueberries, fresh or frozen |
| 2 T. cornstarch | 1 T. butter |
| 1 c. water | |

Lightly grease a 9x13-inch baking dish. Arrange half the bread cubes in dish, then layer cream cheese cubes, 1 cup blueberries and remaining bread cubes. In large bowl, mix eggs, milk, vanilla and maple syrup. Pour over layered mixture. Cover and refrigerate overnight. Remove from refrigerator and set about 1/2 hour before baking. Preheat oven to 360°. Cover with foil and bake 30 minutes. Uncover and bake another 25 to 30 minutes, until center is firm and surface is lightly browned. In a medium saucepan, mix the sugar, cornstarch and water. Bring to a boil, stirring constantly, and cook 3 to 4 minutes. Add blueberries, reduce heat and simmer until blueberries burst. Stir in butter and pour over the hot baked dish. Yield: 10 servings.

Judy Wood

Pumpkin Dessert

- | | |
|--------------------------------|-------------------|
| 1 (16 oz.) can pumpkin | 1/2 tsp. cinnamon |
| 1 c. sugar | 1/2 tsp. allspice |
| 4 beaten eggs | 1 tsp. vanilla |
| 1 can sweetened condensed milk | |

TOPPING:

- | | |
|---------------------------|-------------------------|
| 1 box carrot cake mix | 1 1/2 c. chopped pecans |
| 1 3/4 sticks oleo, melted | |

Mix pumpkin, sugar, eggs, spices and milk. Pour into 9x13-inch greased pan. Sprinkle dry cake mix over pumpkin mix, then drizzle oleo over dry mix. Bake at 350° for 45 minutes. Sprinkle chopped pecans over top and press lightly. Bake 15 minutes more.

Serve with whipped cream.

Judy Wood

Mocha Meringues

6 egg whites

3/4 tsp. cream of tartar

3/4 c. sugar

1 1/2 tsp. instant coffee granules

3/4 oz. semi-sweet chocolate,
grated

Cover 3 large cookie sheets with parchment paper. Draw 60 (1 1/2-inch) circles 1 inch apart. Turn paper over; secure to cookie sheet with masking tape and set aside. Beat egg whites, at room temperature, and cream of tartar at high speed of electric mixer until foamy. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form. Do not underbeat. Gradually fold coffee granules and chocolate into meringue. Place spoons of meringue mixture onto each circle. Bake at 200° for 1 1/2 hours, or until dry. Turn oven off and let meringues cool in closed oven at least 1 hour. Carefully remove from paper. Store in airtight container up to 3 weeks.

Judy Wood

Moon Puffs

1 c. water

1/2 c. margarine

1 c. flour

4 eggs

2 pkg. instant vanilla pudding

1 (8 oz.) pkg. cream cheese

1 (12 oz.) ctn. Cool Whip

CHOCOLATE FUDGE SAUCE:

2 c. powdered sugar

1/2 c. margarine

1 1/2 c. evaporated milk

2/3 c. chocolate chips

1 T. vanilla

Crust: Bring water and margarine to boil in small saucepan. Add flour and stir until makes a ball. Remove from heat and cool 5 minutes. Beat in eggs, one at a time. Spread in jellyroll pan, or 2 (9x13-inch) pans. Bake 28 to 30 minutes at 350°. Cool.

Filling: Mix 1 pudding package as directed and mix in cream cheese. Spread this mixture over cooled crust. Refrigerate 20 minutes. Top generously with Cool Whip.

Fudge Sauce: Mix powdered sugar, margarine, evaporated milk and chocolate chips in medium saucepan. Boil for 8 minutes, stirring constantly. Remove from heat and add vanilla. Drizzle about half of this over dessert. Save the half for ice cream topping or for another recipe of Moon Puffs.

Note: I use chocolate pudding in place of vanilla. I have used coconut cream pudding and sprinkled pudding with sliced bananas between pudding and Cool Whip layer. Always top with Fudge Sauce. This is one of my family's favorite desserts.

Judy Wood

Frozen Raspberry Dessert

- | | |
|------------------------------------|--------------|
| 1 (10 oz.) pkg. frozen raspberries | 2 egg whites |
| 2 egg whites | 1 c. sugar |
| 1 T. lemon juice | |

Put in large mixer bowl and beat for 15 minutes. Fold in 2 cups Cool Whip. Mix well.

Crust: Crush 25 graham crackers. Mix with 1 stick oleo, melted, and 1/4 cup sugar. Pack into 9x13-inch cake pan, leaving 3/4 cup for top. Put whipped mixture into pan, sprinkle crumbs on top.

Punch Bowl Dessert

- | | |
|---|---------------------------------|
| Yellow cake mix | 2 boxes vanilla instant pudding |
| 2 boxes frozen strawberries, or raspberries or cherry pie filling | 2 (12 oz.) ctn. Cool Whip |
| 2 med. cans crushed pineapple | Maraschino cherries |
| | Nuts |

Bake the cake mixes as directed, in 2 layers. Cool and remove from pans. Break up 1 layer in bottom of large glass punch bowl. Pour 1 box strawberries, thawed, evenly over cake pieces. Add 1 can pineapple, juice and all. Sprinkle 1 box dry pudding mix over that and cover with a layer of Cool Whip. Repeat with remaining ingredients, beginning with second cake layer. End with Cool Whip, completely cover the top with it. Add drained cherries and the nuts. Cover and refrigerate.

This is a no-fuss dessert, that is beautiful, to serve for large groups.

Chyleen Pauesick

Homemade Ice Cream

- | | |
|------------------------|-------------------|
| 1 pkg. Dream Whip | 1 to 2 T. vanilla |
| 1 pkg. instant pudding | 2 c. whole milk |
| 2 c. sugar | 1 pt. half & half |
| 8 eggs | |

Beat eggs until creamy, add sugar and beat some more. Add 1 to 2 cups milk, pudding and Dream Whip, beat some more. Pour in half & half and finish filling up ice cream maker with milk.

Hannah Sickles

Dirt Cups

2 c. milk
1 (4-serving) pkg. chocolate
pudding

1 (8 oz.) ctn. Cool Whip topping
1 (16 oz.) pkg. chocolate sandwich
cookies, crushed

Pour milk into large bowl. Add pudding mix. Beat with whisk until well blended, 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and half of crushed cookies. Place 1 tablespoon crushed cookies into 8 to 10 (7-ounce) plastic cups. Fill cups 3/4-full with pudding mix. Top with remaining crushed cookies. Refrigerate 1 hour. Decorate.

Suggested decorations: Gummy worms and frogs.

Lexi Sickles

German Chocolate Toffee Delight

1 (18.5 oz.) pkg. German chocolate
cake mix
14 oz. sweetened condensed milk

12 oz. caramel ice cream topping
8 oz. whipped topping, thawed
3 oz. almond toffee bits

Bake cake in 9x13-inch pan. Immediately upon removing from oven, poke holes in cake with handle of a wooden spoon. Spread sweetened condensed milk and caramel topping over hot cake. Completely cool cake. Spread with whipped topping and sprinkle with candy bits. Refrigerate.

Brandi Warrior



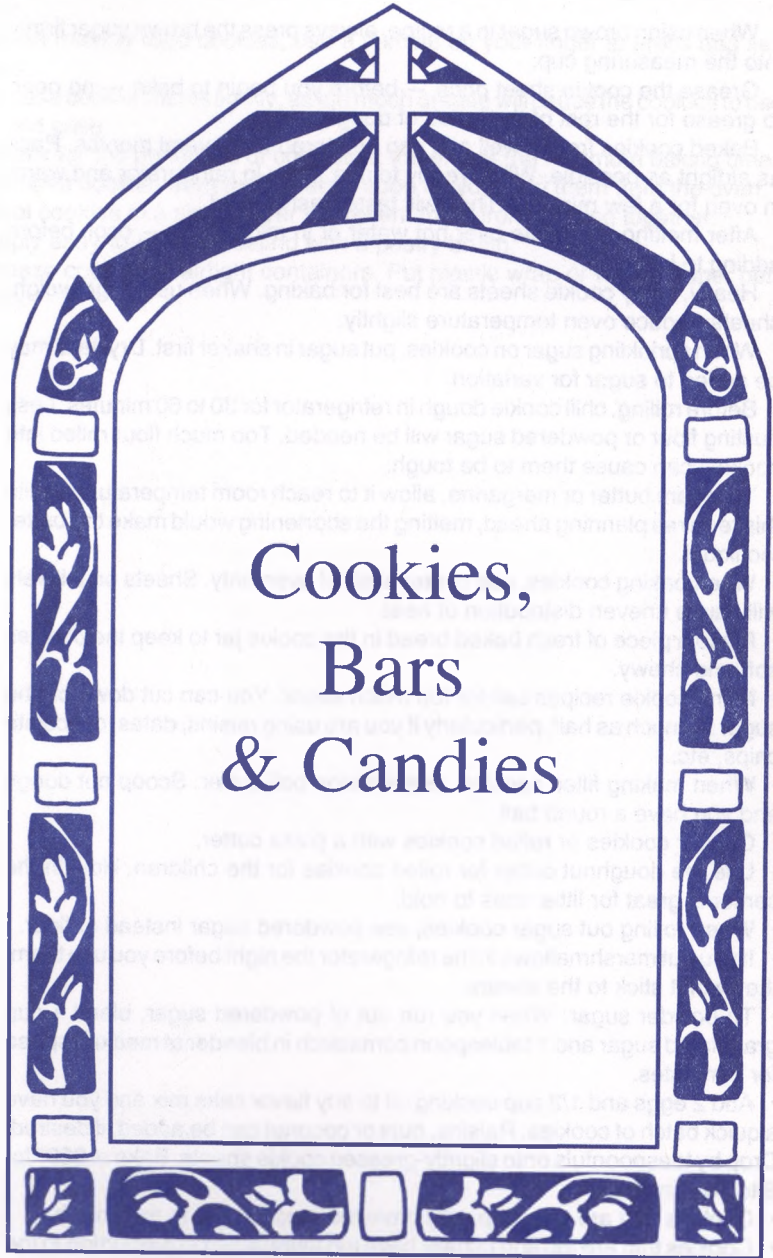
Pumpkin Roll

1/4 c. powdered sugar	3 lg. eggs
3/4 c. all-purpose flour	1 c. sugar
1/2 tsp. baking powder	2/3 c. Libby's pure pumpkin
1/2 tsp. baking soda	1 c. walnuts, chopped
1/2 tsp. ground cinnamon	1 (8 oz.) pkg. cream cheese, softened
1/2 tsp. ground cloves	1 tsp. vanilla extract
1/4 tsp. salt	6 T. butter or margarine, softened
Powdered sugar	

Cake: Preheat oven to 375°. Grease a 10x15-inch jellyroll pan. Line with waxed paper. Grease and flour paper. Sprinkle a thin cotton kitchen towel with powdered sugar. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in a small bowl. Beat eggs and sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into prepared pan. Sprinkle the top of cake with the walnuts. Bake 13 to 15 minutes or until top of the cake is springy. Immediately loosen and turn cake into prepared towel. Carefully peel off waxed paper. Roll up cake and towel together, starting with the narrow end. Cool on wire rack.

Filling: Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract into small mixer bowl until smooth. Carefully unroll cake; remove towel. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least 1 hour. Sprinkle with powdered sugar before serving.

Leann McVay



Cookies,
Bars
& Candies

Cookie Hints

- When using brown sugar in a recipe, always press the brown sugar firmly into the measuring cup.
- Grease the cookie sheet once — before you begin to bake — no need to grease for the rest of the batch of dough.
- Baked cookies freeze well and can be stored for several months. Pack as airtight as possible. When ready to use, thaw in refrigerator and warm in oven for a few minutes. They will taste fresh-baked.
- After melting chocolate over hot water or in microwave — cool, before adding to batter.
- Heavy, shiny cookie sheets are best for baking. When using lightweight sheets, reduce oven temperature slightly.
- When sprinkling sugar on cookies, put sugar in shaker first. Dry Jello may be added to sugar for variation.
- Before rolling, chill cookie dough in refrigerator for 30 to 60 minutes. Less dusting flour or powdered sugar will be needed. Too much flour rolled into cookies can cause them to be tough.
- To cream butter or margarine, allow it to reach room temperature. While this requires planning ahead, melting the shortening would make the batter too liquid.
- When baking cookies, use center shelf of oven only. Sheets on 2 levels will cause uneven distribution of heat.
- Place a piece of fresh baked bread in the cookie jar to keep the cookies soft and chewy.
- Many cookie recipes call for too much sugar. You can cut down on the sugar as much as half, particularly if you are using raisins, dates, chocolate chips, etc.
- When making filled cookies, use a melon ball cutter. Scoop out dough and you have a round ball.
- Cut bar cookies or rolled cookies with a pizza cutter.
- Use the doughnut cutter for rolled cookies for the children. Hole in the center is great for little ones to hold.
- When rolling out sugar cookies, use powdered sugar instead of flour.
- If you put marshmallows in the refrigerator the night before you use them, they won't stick to the shears.
- To powder sugar: When you run out of powdered sugar, blend 1 cup granulated sugar and 1 tablespoon cornstarch in blender at medium speed for 2 minutes.
- Add 2 eggs and 1/2 cup cooking oil to any flavor cake mix and you have a quick batch of cookies. Raisins, nuts or coconut can be added, if desired. Drop by teaspoonfuls onto slightly-greased cookie sheets. Bake at 350° for 8 to 10 minutes.
- Cookies that are too crisp may have too much sugar in the dough.
- Cookies that are too soft usually have too much liquid in proportion to the flour.

- Dip a cookie cutter into powdered sugar or flour so the dough won't stick to the cutter.
- When making filled cookies, use a thimble on your finger to press and seal the edges.
- Grease cookie sheets lightly, as too much grease will cause the cookies to become thin and crisp.
- Check for the doneness of cookies at the end of the minimum baking time.
- Remove cookies from the sheet as soon as you take them from the oven.
- Cool cookies in a single layer to prevent them from sticking together.
- Apply easy-to-spread frosting with a pastry brush.
- Freeze cookies in airtight containers. Put plastic wrap or waxed paper between layers.

Chocolate Chip Cookies

- 1 cup butter
- 1 cup white sugar
- 2 cups brown sugar
- 1 egg white
- 1 egg yolk
- 1 cup vanilla
- 1 cup milk
- 1 cup flour
- 1 cup cocoa powder
- 1 cup chocolate chips

Corn Flake Cookies

- 1 cup sugar
- 1/2 cup powdered sugar
- 1 egg
- 1/2 cup milk
- 1 cup flour
- 1 cup corn flakes



Cookies, Bars & Candies

Crunch and Chew

1/2 c. peanut butter

1/2 c. chips

1/4 c. powdered sugar

1/4 c. honey

1 c. Rice Krispies

Mix together and put in balls and enjoy.

Brenda Funke

Chocolate Chip Cookies

1 c. margarine

1/4 c. white sugar

3/4 c. brown sugar

1 tsp. vanilla

1 box vanilla pudding, instant

2 eggs

1 tsp. baking soda

2 1/4 c. flour

1 to 2 c. chocolate chips

Beat first 5 ingredients in large bowl. Add eggs, baking soda and flour; mix all together. Add chocolate chips. Bake at 375°, for cookies 8 to 10 minutes, for bars in a 9x13-inch pan 19 to 22 minutes. Will be very moist. Yield: about 3 dozen cookies or 24 bars.

Note: You can substitute different pudding flavors and different chip flavors.

Pam Sevier



Chocolate Peanut Butter Cookies

1 1/2 c. flour
1/2 c. cocoa

1/2 tsp. baking soda

Mix in a small bowl.

Add:

1/2 c. sugar

1/2 c. brown sugar

FILLING:

3/4 c. powdered sugar

1/2 c. margarine

3/4 c. peanut butter

1/4 c. peanut butter

Cream.

Add:

1 tsp. vanilla

1 egg

Beat well. Add flour mixture and stir. Roll filling into 1-inch balls. Put chocolate mixture formed around balls. Put sugar on glass and flatten. Bake at 375° for 7 to 9 minutes. Yield: approximately 2 1/2 dozen.

Pam Sevier

Bar Cookies

Take 1 box of angel food cake mix and stir in 1 can of any pie filling mix (cherry, lemon, peach). Add 1 teaspoon vanilla. Pour into an ungreased 9x13x2-inch cake pan. Bake for 30 minutes. Cut into squares when cool.

Brandi Warrior

Corn Flake Cookies

1 c. sugar

1 c. Karo syrup

1 1/2 c. peanut butter

5 to 6 c. corn flakes

Boil sugar and syrup until sugar dissolves. Take off heat and drop in peanut butter. Mix until smooth. Pour mixture over corn flakes. Spread into 9x13-inch pan immediately. Cool and cut into bars.

Jessi Young

No-Bake Cookies

2 c. sugar

3 T. cocoa

1/2 c. milk

1/3 c. butter

1/4 tsp. salt

1/2 c. peanut butter, plain or chunky

3 1/2 c. quick oats

1 tsp. vanilla

Mix sugar, cocoa, milk, butter and salt together. Heat and then boil for 1 1/4 minutes. Remove from heat. Add peanut butter, oats and vanilla. Drop by spoonful onto waxed paper. Let stand until firm. Yield: 20 to 25, depending on size.

Hannah Sickles

Rich Sugar Cookies

1 c. sugar

1 c. powdered sugar

1 c. oleo

1 c. oil

2 eggs

4 1/2 c. sifted flour

1 tsp. baking soda

1 tsp. cream of tartar

1 tsp. vanilla

Mix all ingredients together. Drop by teaspoons onto cookie sheet and press down slightly with a glass tumbler which has been greased and dipped in sugar. Bake at 350° for 10 minutes, or until dough has settled.

Barb Campbell

Snickerdoodles

1 c. shortening (part butter or margarine)

1 1/2 c. sugar

2 eggs

2 3/4 c. flour

2 tsp. cream of tartar

1 tsp. baking soda

1/4 tsp. salt

2 T. sugar

2 tsp. cinnamon

Heat oven to 400°. Mix shortening, 1 1/2 cups sugar and eggs thoroughly. Blend flour, cream of tartar, baking soda and salt; stir into sugar mixture. Shape dough into 1-inch balls. Roll in mixture of 2 tablespoons sugar and cinnamon. Place 2 inches apart on ungreased baking sheet. Bake 8 to 10 minutes. These cookies puff up at first, then flatten out. Yield: 6 dozen.

Barb Campbell

Chocolate Chip Cookies

3/4 c. margarine (1 1/2 sticks)	1/4 tsp. salt
1 1/4 c. white sugar	1 c. chocolate chips
2/3 c. brown sugar	2 1/2 c. flour
2 eggs	2 1/2 tsp. vanilla
1 1/4 tsp. baking soda	Nuts (opt.)

Cream margarine, vanilla, sugar and eggs. Add dry ingredients. Mix in chips and nuts. Drop by spoonful on ungreased cookies sheet. Bake at 375° for 10 minutes.

Barb Campbell

Frosted Creams

1 1/2 c. sugar	2 tsp. cinnamon
1 c. shortening	1/4 tsp. salt
2 eggs	1/2 c. nuts (opt.)
1 tsp. vanilla	1 c. raisins (soaked in 2 c. water for
2 1/2 c. flour	1 hour to plump them up)
1 tsp. baking soda	

Put combined mixture in cookie sheet. Bake in preheated oven at 350°. Bake for 25 to 30 minutes. Let cool, then frost and cut into squares.

Note: You can use homemade or canned frosting.

Margaret Chambers

Date Balls

2 (8 oz.) pkg. pitted dates	4 T. water
1 stick butter	1 tsp. vanilla
1 c. brown sugar	2 c. Rice Krispies
1 bag shredded coconut	

Mix together in 12-inch saucepan the dates, butter, brown sugar and water. Cook over medium heat 10 to 12 minutes. Remove from heat and add vanilla. Mix in Rice Krispies and allow to cool to touch and roll into small balls. Roll in shredded coconut. Yield: 4 dozen balls.

Very stick and messy. Delicious.

Debra Sickles

Ghost Cookies

12 oz. vanilla-flavored candy coating

1 pkg. nutter butter cookies
64 mini chocolate chips

In small saucepan, melt candy on low heat, stirring constantly until smooth. Line cookie sheet with waxed paper and dip into mixture, letting excess drip off. Lay flat. Place 2 chocolate chips in coating to form eyes. Let stand about 10 minutes until set.

Deb Sickles

Grandma Wood's Sugar Cookies

Cream:

1 c. shortening
2 c. sugar

3 eggs

Add:

1/2 c. sour cream

Add:

1 tsp. baking soda
1 tsp. cream of tartar
1/2 tsp. salt

1 tsp. nutmeg
5 to 6 c. flour

Chill overnight for best cutting. Don't roll too thin. I used powdered sugar to roll them in. Bake at 350° for 12 to 15 minutes.

Judy Wood

Banana Drop Cookies

1 c. shortening
2 c. sugar
3 eggs, well beaten
1 tsp. vanilla

4 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. mashed bananas

EASY CARAMEL ICING:

9 T. brown sugar
6 T. oleo

3 T. milk
Powdered sugar

Cream shortening and sugar together. Add the eggs that have been well beaten with vanilla. Sift together flour, baking powder and salt. Mix into the creamed shortening and sugar. Add the mashed bananas. Mix well. Drop by spoonfuls on greased cookie sheet. Bake 10 to 12 minutes in 400° oven.

Frost with Caramel Icing. Combine brown sugar, oleo and milk in saucepan. Bring to boil, or until oleo melts. Remove from stove and cool. Add enough powdered sugar to make spreadable.

*Betty Schultz,
For Iola Hess*

Peanut Butter Bonbons

- | | |
|-----------------------------------|-----------------------------------|
| 2 c. peanut butter | 3 c. crisp rice cereal |
| 1/2 c. butter or oleo | 1 (6 oz.) pkg. chocolate chips |
| 1 lb., or 4 1/2 c. powdered sugar | 1 (6 oz.) pkg. butterscotch chips |

Combine peanut butter and oleo in saucepan; heat until contents are melted. In a large bowl, combine powdered sugar and rice cereal. Pour the melted peanut butter and oleo over the cereal mixture. Blend together with hands. Roll into 1/2-inch balls. Chill until firm. Melt chips in separate pans. Dip balls into the melted chips, swirling tops with spoon. Place on waxed paper-lined pan. Chill. Yield: 100 bonbons.

Note: If you don't want 2 kinds of dip, make sure you use 12 ounces of chips for flavor.

*Betty Schultz,
In Memory of Viola Hess*

Soft Chocolate Chip Cookies

- | | |
|--------------------------------|-----------------------|
| 1 c. soft margarine | 2 eggs |
| 3/4 c. brown sugar | 2 1/4 c. flour |
| 1/4 c. white sugar | 1 tsp. baking soda |
| 1/2 tsp. vanilla | 6 oz. chocolate chips |
| 1 pkg. instant vanilla pudding | |

Cream margarine, brown sugar and white sugar, vanilla and instant pudding. Add eggs and beat until light. Add flour and baking soda, stir in chocolate chips. Drop on cookie sheet. Bake 8 to 10 minutes at 350°.

Samantha Gettler

Oatmeal Cookies

- | | |
|------------------------------|--------------------|
| 1 1/4 c. margarine, softened | 1 tsp. baking soda |
| 3/4 c. brown sugar | 1 tsp. salt |
| 1/2 c. granulated sugar | 1 tsp. cinnamon |
| 1 egg | 1/4 tsp. nutmeg |
| 1 tsp. vanilla | 3 c. oatmeal |
| 1 1/2 c. flour | |

Mix margarine and both sugars together. Add egg and vanilla. Add baking soda, salt, cinnamon, nutmeg and flour. Stir all together. Stir in oatmeal. Bake at 375° for 9 to 10 minutes.

Tammy Eigenheer

Monster Cookies

1 c. butter
2 c. sugar
2 c. brown sugar
6 eggs
1/2 tsp. vanilla

4 tsp. baking soda
3 c. peanut butter
9 c. oatmeal
1 bag chocolate chips
2 c. M&M's

Mix all ingredients together. Spoon onto a greased cookie sheet. Bake at 350° for 10 minutes. Do not overbake.

Note: The dough can be frozen if you don't want to bake it all at once. This batch makes a lot of cookies.

Samantha Gettler

Peanut Butter Scotchers

1/3 c. oleo, melted & cooled
1 1/2 c. sugar
1/2 c. whole milk or evaporated milk
2 eggs
1 1/2 c. flour

2 tsp. baking powder
1/2 tsp. salt
1 (6 oz.) pkg. butterscotch chips
3/4 c. peanut butter
2 c. crushed corn flakes

In a saucepan, melt oleo. Cool. Add sugar, whole milk and eggs. To the above mixture, right in the saucepan, add flour, baking powder and salt. Spread this batter in a 9x13-inch glass pan. Bake at 350° for 20 minutes. Cool completely, then frost.

Frosting: Melt butterscotch chips. Add peanut butter and crushed corn flakes. Spread over cooled bars.

Note: Can use half butterscotch and half chocolate chips.

Joyce Herr

No-Bake Cookies

1/2 c. butter
1/2 c. peanut butter
1 c. sugar

1 tsp. vanilla
1/4 c. milk
3 c. instant oatmeal

Combine butter, sugar and milk in saucepan over medium heat. Bring to boil for 1 minutes. Turn heat off, add peanut butter and vanilla; mix well. Add oatmeal, stir well. Using tablespoon, spoon onto cookie sheet or waxed paper and cool.

Note: Mixture will harden fast, so get out of pan fast.

Sue South

Oat Raisin Cookies

1 c. all-purpose flour
 1/2 tsp. baking powder
 1/8 tsp. salt
 1/2 c. (1 stick) margarine
 1 c. firmly-packed brown sugar

1 egg
 1 tsp. vanilla
 2 c. oat flakes
 1 c. raisins

Mix flour, baking powder and salt. Beat margarine until light. Gradually beat in sugar. Mix in egg and vanilla. Stir in flour mixture until well blended. Stir in cereal and raisins. Drop by level tablespoonfuls onto ungreased baking sheets. Bake at 350° for 12 to 14 minutes, or until lightly browned. Cool on rack. Yield: 3 dozen cookies.

Janice Blanchard

Old-Fashioned Oatmeal Cookies

1 c. soft butter
 2 c. brown sugar
 1/2 c. white sugar

1/3 c. sour cream
 2 lg. eggs
 2 tsp. vanilla

Sift:

2 c. flour
 3/4 tsp. salt
 1 tsp. baking soda
 3/4 tsp. cinnamon

1/4 tsp. cloves
 3 c. quick oatmeal
 2 c. raisins

Mix well the first 6 ingredients. Sift the next 5 ingredients and mix with batter, then add the last 2 ingredients and let stand for 1 hour. Place tablespoons of cookie dough on cookie sheet. Bake 12 to 15 minutes, or until done at 350°.

These are chewy and so good. Max likes them with frosting between two. Good eating.

Deloris Plymnesser

Peanut Blossom Cookies

1 3/4 c. flour
 1 tsp. baking soda
 1/2 tsp. salt
 1/2 c. butter or oleo
 Chocolate stars

1/2 c. peanut butter
 1/2 c. sugar
 1/2 c. brown sugar
 1 egg
 1 tsp. vanilla

Cream butter and sugars. Add egg and vanilla. Blend in sifted dry ingredients. Shape dough into balls; roll them in sugar and bake in a 325° oven for 8 minutes. Remove and press chocolate star into each, then bake for an additional 5 minutes.

Carol Mikkelson

Rhubarb Drop Cookies

1/2 c. shortening
1 1/2 c. brown sugar

1 egg, beaten well

Cream together. Add dry ingredients.

2 c. flour
1 1/2 tsp. cinnamon

1 tsp. baking soda
1/2 tsp. salt

Add to creamed and dry mixture:

1/4 c. milk
1 c. nuts

1 c. rhubarb

If not stiff enough, add a little more flour. Drop on greased cookie sheet at 350° for 12 minutes.

Georgia Crawford

Soft Sugar Cookies

2 c. sugar
1 c. shortening
2 eggs

1 c. milk
1 1/2 tsp. vanilla

DRY INGREDIENTS:

5 c. flour
Scant tsp. salt
2 tsp. cream of tartar

2 tsp. baking powder
1 1/2 tsp. baking soda

Cream sugar and shortening. Beat in eggs. Mix dry ingredients. Add milk and vanilla to creamed mixture alternately with dry ingredients. Drop by teaspoon on a greased cookie sheet. Bake at 350° for around 12 minutes.

These cookies can be frosted and decorated according to the occasion or season.

*Shirley Rayl,
Daughter of Evelyn Queck*

Cake Mix Cookies

Cake mix
1/4 c. oil

2 eggs

Mix all ingredients and bake at 350°.

Kori Newbury

Oat Raisin Cookies

- | | |
|--------------------------------|-----------------|
| 1 c. all-purpose flour | 1 egg |
| 1/2 tsp. baking powder | 1 tsp. vanilla |
| 1/8 tsp. salt | 2 c. oat flakes |
| 1/2 c. (1 stick) margarine | 1 c. raisins |
| 1 c. firmly-packed brown sugar | |

Mix flour, baking powder and salt. Beat margarine until light. Gradually beat in sugar. Mix in egg and vanilla. Stir in flour mixture until well blended. Stir in cereal and raisins. Drop by level tablespoonfuls onto ungreased baking sheets. Bake at 350° for 12 to 14 minutes, or until lightly browned. Cool on rack. Yield: 3 dozen cookies.

Janice Blanchard

Old-Fashioned Oatmeal Cookies

- | | |
|--------------------|-------------------|
| 1 c. soft butter | 1/3 c. sour cream |
| 2 c. brown sugar | 2 lg. eggs |
| 1/2 c. white sugar | 2 tsp. vanilla |

Sift:

- | | |
|--------------------|--------------------|
| 2 c. flour | 1/4 tsp. cloves |
| 3/4 tsp. salt | 3 c. quick oatmeal |
| 1 tsp. baking soda | 2 c. raisins |
| 3/4 tsp. cinnamon | |

Mix well the first 6 ingredients. Sift the next 5 ingredients and mix with batter, then add the last 2 ingredients and let stand for 1 hour. Place tablespoons of cookie dough on cookie sheet. Bake 12 to 15 minutes, or until done at 350°.

These are chewy and so good. Max likes them with frosting between two. Good eating.

Deloris Plymesser

Peanut Blossom Cookies

- | | |
|-----------------------|----------------------|
| 1 3/4 c. flour | 1/2 c. peanut butter |
| 1 tsp. baking soda | 1/2 c. sugar |
| 1/2 tsp. salt | 1/2 c. brown sugar |
| 1/2 c. butter or oleo | 1 egg |
| Chocolate stars | 1 tsp. vanilla |

Cream butter and sugars. Add egg and vanilla. Blend in sifted dry ingredients. Shape dough into balls; roll them in sugar and bake in a 325° oven for 8 minutes. Remove and press chocolate star into each, then bake for an additional 5 minutes.

Carol Mikkelsen

Rhubarb Drop Cookies

1/2 c. shortening
1 1/2 c. brown sugar

1 egg, beaten well

Cream together. Add dry ingredients.

2 c. flour
1 1/2 tsp. cinnamon

1 tsp. baking soda

1/2 tsp. salt

Add to creamed and dry mixture:

1/4 c. milk

1 c. rhubarb

1 c. nuts

If not stiff enough, add a little more flour. Drop on greased cookie sheet at 350° for 12 minutes.

Georgia Crawford

Soft Sugar Cookies

2 c. sugar
1 c. shortening
2 eggs

1 c. milk
1 1/2 tsp. vanilla

DRY INGREDIENTS:

5 c. flour
Scant tsp. salt
2 tsp. cream of tartar

2 tsp. baking powder
1 1/2 tsp. baking soda

Cream sugar and shortening. Beat in eggs. Mix dry ingredients. Add milk and vanilla to creamed mixture alternately with dry ingredients. Drop by teaspoon on a greased cookie sheet. Bake at 350° for around 12 minutes.

These cookies can be frosted and decorated according to the occasion or season.

*Shirley Rayl,
Daughter of Evelyn Queck*

Cake Mix Cookies

Cake mix
1/4 c. oil

2 eggs

Mix all ingredients and bake at 350°.

Kori Newbury

Raisin Cookies

- | | |
|-------------------------|--------------------------|
| 1 1/2 c. raisins | 3 eggs |
| 1 1/2 c. water | 3 c. flour |
| 1 tsp. baking soda | 1 1/2 tsp. baking powder |
| 1 1/2 c. sugar | Pinch of salt |
| 1 c. shortening or oleo | 1 tsp. cinnamon |

Cook raisins and water until water is absorbed. Then stir baking soda into raisins. Mix together sugar, shortening and eggs. Add flour, baking powder, salt and cinnamon and mix together, then add raisins. Can set in refrigerator a couple hours. Roll into balls. Can flatten a bit if desired. Bake at 350° for 8 to 10 minutes, or until golden brown.

Nancy Swain

Soft Sugar Cookies

- | | |
|-----------------------------------|---------------|
| 3 1/4 c. sifted all-purpose flour | 1/2 tsp. salt |
| 1 tsp. baking soda | |

Mix together.

- | | |
|----------------------------|-------------------------|
| 1/2 c. soft butter or oleo | 1 1/2 tsp. vanilla |
| 1 c. sugar | 1/2 c. thick sour cream |
| 1 egg, unbeaten | |

Sift together flour, baking soda and salt. Combine butter, sugar, egg and flavoring in mixing bowl. Add sour cream and half the dry mixture. Mix. Add the rest of dry ingredients. Chill for 1 hour and divide in half. Roll out half on lightly-floured surface to 1/4-inch thick, sprinkle lightly with sugar. Cut out shapes with floured cookie cutter and put on greased cookie sheet. Bake 8 to 10 minutes. Remove from cookie sheet and cool.

M&M's Cookies

- | | |
|----------------------------|----------------------|
| 1/2 c. butter or margarine | 1 tsp. baking soda |
| 3/4 c. brown sugar | 1 tsp. baking powder |
| 1/2 c. sugar | 1/4 tsp. salt |
| 1 egg | 1 3/4 c. flour |
| 1 tsp. vanilla | 1 c. M&M's |

Mix brown and white sugar with margarine. Add egg and vanilla. Add dry ingredients. Stir in M&M's. Shape into walnut-sized balls. Place 2 inches apart on a greased pan. Bake at 350° for 11 to 13 minutes.

Tammy Eigenheer

Peanut Butter Snowballs

- | | |
|-----------------------------|-------------------------|
| 1 c. powdered sugar | 3 T. margarine |
| 1/2 c. creamy peanut butter | 1 lb. white almond bark |

Mix sugar, peanut butter and margarine. Roll into small balls; chill well. Dip into melted almond bark and place on waxed paper.

*Brenda Funke,
Denise Huddleson*

German Caramel Brownies

- | | |
|----------------------------------|--------------------------------------|
| 1 (14 oz.) pkg. caramels | 3/4 c. melted oleo |
| 1/3 c. evaporated milk | 1/3 c. evaporated milk |
| 1 pkg. German chocolate cake mix | 1 c. chocolate or butterscotch chips |

Cook caramels and 1/3 cup evaporated milk on low heat until smooth. In separate bowl, combine remaining ingredients. Press half the dough into 9x13-inch pan. Bake 6 to 8 minutes at 350°. Remove from oven and sprinkle with chocolate or butterscotch chips. Pour cooled caramel mixture on top. Place remaining dough over caramel mixture. Bake 15 to 18 minutes at 350°.

Jessi Young

Caramel-Chocolate Bars

- | | |
|-------------------------|------------------|
| 6 T. softened margarine | Dash of salt |
| 6 T. brown sugar | Chocolate chips |
| 1/2 c. flour | 1/2 bag caramels |
| 1/4 tsp. baking soda | 2 1/2 T. milk |
| 1/2 c. oatmeal | |

Cream margarine and sugar. Add flour and baking soda. Next, add oatmeal and salt. Press half in ungreased 9x13-inch pan. Bake at 350° for 10 minutes. Sprinkle on chocolate chips. Melt caramels and milk in pan over medium heat. Pour over melted chocolate chips. Put remaining batter on top. Bake 10 minutes more on 350°.

Staci Jones

Pumpkin Bars

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

ICING:

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

Mix bar ingredients. Bake at 350° for 20 to 25 minutes in large cookie pan. Mix icing and spread over cooled bars.

Debra Sorensen

Salted Nut Bar

24 oz. salted peanuts	1 stick margarine
1 (14 oz.) can Eagle Brand milk	1 (12 oz.) pkg. Reese's peanut butter chips
2 c. mini marshmallows	

Butter a 9x13-inch pan. Layer half the peanuts on bottom of pan. Combine milk, marshmallows, margarine and peanut butter chips. Microwave 2 minutes. Stir. Microwave an additional 2 minutes until melted. Pour mixture over peanuts. Sprinkle with remaining peanuts on top. Refrigerate.

Note: Cooking time may vary with microwaves.

Barb Campbell

Mandarin Orange Bars

2 eggs	1 tsp. salt
2 c. sugar	2 (11 oz.) cans mandarin oranges
2 c. flour	1 tsp. vanilla
2 tsp. baking soda	

Beat eggs, sugar and vanilla. Mix flour, baking soda and salt together. Drain juice from oranges and toss. Mix both cans of oranges with egg mixture, then mix this with the flour mixture. Bake at 350° for 30 to 40 minutes in a jellyroll pan. Frost with cream cheese frosting.

Carol Mikkelsen

M&M's Bars

- | | |
|--------------------------------|---------------------------|
| 2 c. oatmeal | 1 c. brown sugar |
| 1 1/2 c. flour | 3/4 tsp. salt |
| 1 tsp. baking soda | 1 c. butter, melted |
| 1 can sweetened condensed milk | 1 c. milk chocolate chips |
| 1 c. plain M&M's | |

Combine oatmeal, browns sugar, flour, salt and baking soda. Add melted butter. Mix until moist. Reserve 1 1/2 cup mixture. Press remaining mixture in a 9x13-inch pan. Bake at 350° for 10 minutes. Spread sweetened condensed milk over baked crust. Sprinkle with chocolate chips. Combine reserved 1 1/2 cup crust mixture with M&M's. Sprinkle on top of chocolate chips and press down firmly. Bake at 350° for 15 minutes. Cool and cut.

Carol Mikkelson

Caramel Brownies

- | | |
|----------------------------------|------------------------|
| 1 pkg. German chocolate cake mix | 1 bag caramels |
| 3/4 c. butter | 1/3 c. evaporated milk |
| 1/3 c. evaporated milk | 1 pkg. chocolate chips |

Prepare cake mix according to package directions. Mix cake, butter and 1/3 cup evaporated milk together. Save 1/2 cup batter. Spread mix in 9x13-inch pan. Bake 15 minutes. Sprinkle 1/2 cup chocolate chips over cake. Melt caramels and 1/3 cup evaporated milk together. Pour over chocolate chips. Sprinkle chocolate chips over cake and the 1/2 cup reserved cake mix. Bake 20 minutes. Bake at 350°.

Note: Have to watch so it doesn't burn with all the sugar.

Judy Wood

Cheerios Treats

- | | |
|---------------------------------------|----------------------|
| 3 T. butter | 1/2 c. peanut butter |
| 1 (10 1/2 oz.) pkg. mini marshmallows | 5 c. Cheerios |
| | 1 c. plain M&M's |

Microwave butter and marshmallows for 2 minutes, or until puffed. Stir in peanut butter until well blended. Add cereal and M&M's and mix well. Spoon into a greased 9x13-inch pan and press down. Cool before cutting.

Terrin Gettler

S'More Bars

- | | |
|--|--|
| 3/4 c. margarine | 1 c. mini marshmallows |
| 3 c. graham cracker crumbs | 1 (14 oz.) can sweetened condensed milk |
| 1 c. semi-sweet chocolate chips | |
| 1 c. butterscotch chips | |

Preheat oven to 350°. In a 9x13-inch baking pan, combine margarine with graham cracker crumbs and press in baking pan. Sprinkle chocolate chips over crust, then butterscotch chips. Sprinkle mini marshmallows over chips. Pour condensed milk evenly over mixture. Bake 25 minutes, or until bubbly. Cool and cut into 20 to 24 squares. For easier cutting, refrigerate 1 hour.

Tammy Eigenheer

Syrup Brownies

- | | |
|---------------------------------------|--------------------|
| 1 c. sugar | 4 eggs |
| 1/2 c. oleo | 1 c. flour |
| 1 (16 oz.) can Hershey's syrup | Nuts (opt.) |

FROSTING:

- | | |
|-----------------------|------------------|
| 1 1/3 c. sugar | 6 T. milk |
| 6 T. oleo | |

Bring to a boil for 1 minute. Add 1/2 cup chocolate chips and beat until smooth.

In a medium-size bowl, cream together sugar, oleo, eggs and Hershey's syrup, flour and nuts. Put in 9x13-inch greased pan. Bake at 350° for 30 to 35 minutes.

Karen Beitz

Fudgy Brownies

- | | |
|-----------------------------|-----------------------|
| 3/4 c. cocoa | 2 eggs |
| 1/2 tsp. baking soda | 1 1/3 c. flour |
| 2/3 c. oil | 1 tsp. vanilla |
| 1/2 c. boiling water | 1/4 tsp. salt |
| 2 c. sugar | |

Stir cocoa and baking soda together and blend in 1/3 cup oil. Add boiling water, measured accurately. Stir until thickened. Stir in sugar, eggs and 1/3 cup oil. Add flour, vanilla and salt. Bake 35 to 40 minutes at 350° using a lightly-greased pan.

Joyce Herr

Zucchini Brownies

1 1/2 c. sugar

1/2 c. butter

2 eggs

2 c. flour

1/2 tsp. cinnamon

1 tsp. baking soda

2 T. cocoa

2 c. grated zucchini

1 c. chocolate chips

2 tsp. sugar

In bowl, mix all ingredients well. Turn mixture into well-greased 9x13-inch pan. Bake at 350° for 45 minutes.

Janice Blanchard

Chocolate-Covered Peanut Butter Rice Krispies Bars

6 c. marshmallows

1 stick butter

1 bag peanut butter chips

6 c. Rice Krispies cereal

1/2 bag milk chocolate chocolate chips

1 tsp. vanilla

On medium heat, mix marshmallows, butter and peanut butter chips. Stir continuously until melted. Remove from heat and mix in Rice Krispies cereal. When evenly coated, place evenly in 9x13-inch pan. Melt chocolate in microwave, 15 seconds at a time, stirring in between when melted. Add vanilla. Spread over bars then place in refrigerator for chocolate to cool.

Cassie Warner

Double German Chocolate Caramel Brownies

2 boxes German chocolate cake mix

3 sticks unsalted butter

1 c. evaporated milk

1 bag individually wrapped caramels

Preheat oven to 350°. Unwrap caramels into a medium saucepan and set aside. Melt 1 1/2 sticks butter and mix with 1 box cake mix and 1/3 cup evaporated milk, stirring until light colored and thick. Spread mix on the bottom of a 9x13-inch pan. Bake for 6 minutes. Melt caramels and 1/3 cup evaporated milk over medium heat until smooth and pour over set-up bottom layer of brownies. Mix 2nd box of cake mix with remaining butter and evaporate milk as per the first. Place flat chunks of mix by hand to evenly cover caramel layer. Bake for 20 minutes. Let cool overnight, uncovered.

Nan and Amanda Brown

Oatmeal Bars

- | | |
|------------------------|--------------------|
| 1 1/3 c. boiling water | 2 eggs |
| 1 c. oatmeal | 1 tsp. vanilla |
| 1/2 c. oleo | 1 1/2 c. flour |
| 1 c. brown sugar | 1 tsp. baking soda |
| 1 c. white sugar | 1/2 tsp. salt |
| 1/2 c. chopped nuts | 1/2 tsp. cinnamon |

Bake 25 minutes at 350° in a 10x15-inch pan.

Marilyn Huddleson

Zucchini Brownies

- | | |
|----------------|----------------------|
| 2 c. sugar | 2 c. grated zucchini |
| 3 eggs, beaten | 1 tsp. vanilla |
| 1/2 c. milk | 1 c. oil |
| 1/4 c. cocoa | |

Mix together.

- | | |
|------------------------|----------------|
| 1/4 tsp. baking powder | 1/2 c. nuts |
| 1 tsp. baking soda | 2 1/2 c. flour |
| 1/2 tsp. salt | |

Mix together and add to wet ingredients. Pour in greased and floured 10x15x1-inch cookie sheet pan for 25 minutes at 375°.

FROSTING:

- | | |
|-------------------|-------------|
| 1 stick margarine | 6 tsp. milk |
| 1/2 c. cocoa | |

Bring to a boil and boil 1 minute. Add 1 pound powdered sugar (3 1/2 cups) and 1 teaspoon vanilla. Pour over hot brownies just out of oven. Frosting is hot also.

Note: Be careful.

Georgia Crawford

Corn Flake Bars

1 c. sugar
1 c. white syrup
1 tsp. vanilla

1 c. peanut butter
5 c. corn flakes

Bring sugar, syrup and peanut butter to a boil. Add vanilla and stir in corn flakes. Put in a 9x13-inch baking dish.

Topping: Melt 1/2 cup chocolate chips and 1/2 cup peanut butter chips. Put on top of flakes.

Denise Huddleson

German Chocolate Bars

1 pkg. German chocolate cake mix
3/4 c. oleo, melted
1 c. chopped nuts

1 c. chocolate chips
1 (14 oz.) bag light caramels
1 (5 1/2 oz.) can evaporated milk

Combine caramels and 1/3 cup evaporated milk. Melt together. combine dry cake mix, melted oleo, 1/3 cup milk and nuts. Blend. Spread half of dough in 9x13-inch pan. Bake at 350° for 6 minutes. Remove from oven and sprinkle chocolate chips on top. Drizzle caramel mixture on chocolate chips. Spread of the half of cake mixture on top. Return to oven and bake 20 minutes.

Janet Ferree

Lemon Squares

CRUST MIXTURE:

1 c. flour
1/2 c. butter

1/4 c. powdered sugar

EGG MIXTURE:

2 eggs
1 c. white sugar
1/2 tsp. baking powder

2 1/2 tsp. fresh lemon juice, or
ReaLemon
Dash of salt

Sift flour and sugar into bowl. Blend in butter with clean fingertips until well mixed. Pat evenly into bottom of an 8x8-inch baking pan. Bake for 20 minutes at 350°.

Meanwhile, beat together the egg mixture above, pour over baked crust and return to oven for 20 to 25 minutes at 350°. Cool pan on rack, cut in squares, sprinkle with powdered sugar.

My 4 kids got this recipe in a little "Charlie Brown" cookbook when they were small and we made it a lot. They all liked it so well.

JoAnn Sturdy

Pineapple Pinoche

2 c. white sugar
1 c. brown sugar
1 c. crushed pineapple
1/2 c. cream

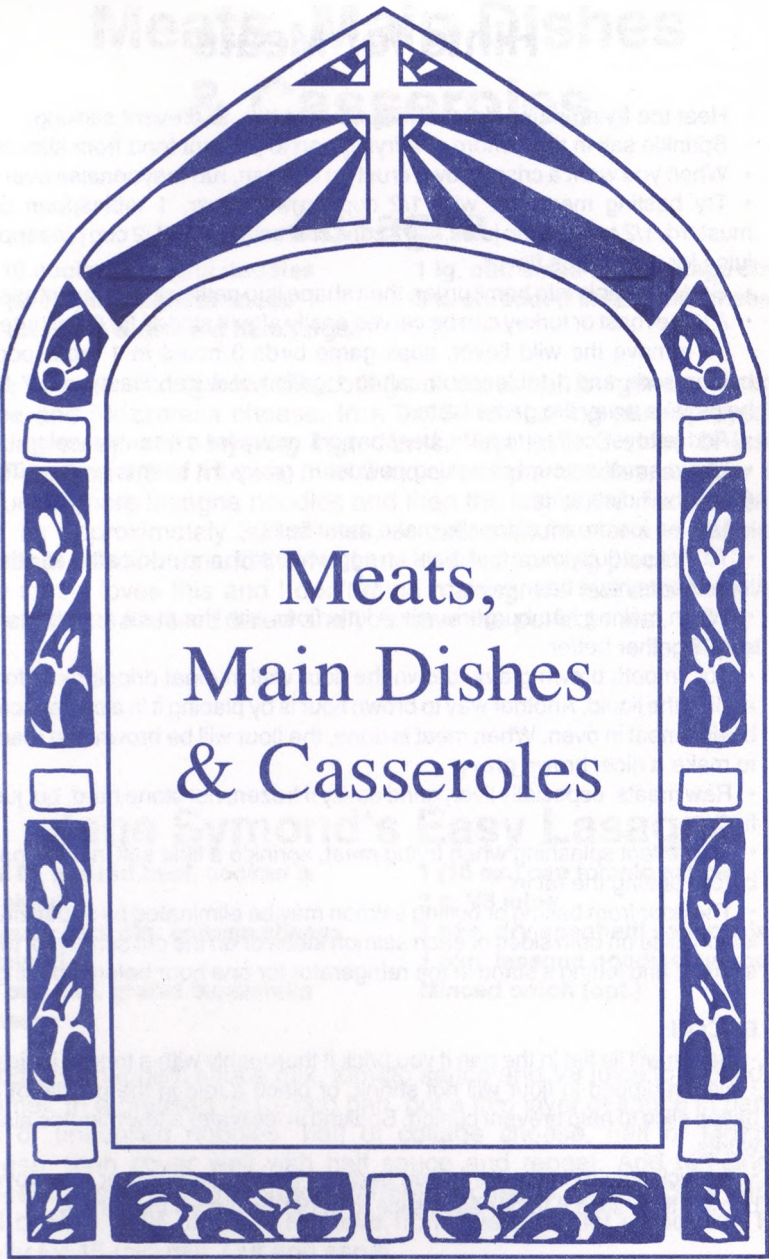
2 T. butter
1 tsp. vanilla
1/2 c. nuts

Cook sugars, cream and butter and pineapple until hard ball stage. Add vanilla and nuts. Beat and pour in buttered pan when consistency seems right.

Evenly made this nearly every year at Christmas. Her sister-in-law, Thelda Queck, always expected Evelyn to have it at their Christmas Eve get-togethers.

*Shirley Rayl,
Daughter of Evelyn Queck*

Meats, Main Dishes



Meats,
Main Dishes
& Casseroles

Hints for Meats

- Heat the frying pan before adding oil or butter to prevent sticking.
- Sprinkle salt in the bottom of a frying pan to prevent food from sticking.
- When you want a crisp, brown crust on chicken, rub mayonnaise over it.
- Try basting meat loaf with 1/2 cup brown sugar, 1 tablespoon dry mustard, 1/2 cup tomato juice, 1 1/2 cups chili sauce, and 1/2 cup pineapple juice for a delicious flavor.
- Grate an apple into hamburger, then shape into patties to add moistness.
- A large roast or turkey can be carved easily after it stands for 30 minutes.
- To remove the wild flavor, soak game birds 3 hours in 1 tablespoon baking soda and 1 tablespoon salt to 1 gallon of water. Basting in 7-Up helps take away the game taste.
- Add leftover coffee to ham, beef or pork gravy for a beautiful color.
- Use a small amount of baking powder in gravy if it seems greasy. The grease will disappear.
- Use an ice cream dipper to make meat balls.
- To make a fluffy meat loaf, beat an egg white stiff, and add it after all other ingredients have been mixed.
- When making hamburgers, mix a little flour with the meat and they will stay together better.
- For smooth brown gravy, brown the flour well in meat drippings before adding the liquid. Another way to brown flour is by placing it in a custard cup beside meat in oven. When meat is done, the flour will be brown and ready to make a nice, brown gravy.
- Raw meats, especially liver, grind easily if frozen, not stone hard, but just firm.
- To prevent splashing when frying meat, sprinkle a little salt into the pan before putting the fat in.
- The odor from baking or boiling salmon may be eliminated by squeezing lemon juice on both sides of each salmon steak or on the cut surface of the salmon, and letting it stand in the refrigerator for one hour before cooking.

BACON:

- Bacon will lie flat in the pan if you prick it thoroughly with a fork as it fries.
- Bacon dipped in flour will not shrink, or pinch a fold in the middle of a bacon slice to help prevent curling. Soaking in ice water a few minutes also works.
- A quick way to separate frozen bacon: Heat a spatula over the stove burner, then slide it under each slice to separate it from the others.

Meats, Main Dishes & Casseroles

Lasagna

- | | |
|--|---|
| 9 to 10 cooked lasagna noodles | 1 lg. ctn. small-curd cottage cheese |
| 1 lg. jar Ragu spaghetti sauce | 3 c. shredded Mozzarella cheese |
| 1 lb. browned & drained hamburger | |

Mix in large mixing bowl the cottage cheese, hamburger and spaghetti sauce and Mozzarella cheese. In a 9x13-inch baking pan, sprayed with cooking spray, start layering ingredients. First layer 3 strips of lasagna noodles, then 1/3 of mixture, then 3 more lasagna noodles, another 1/3 of mixture, 3 more lasagna noodles and then the last of the mixture. Bake at 350° for approximately 30 minutes, or until mixture starts to bubble. Let set about 10 minutes and then cut into desired serving pieces.

My family loves this and I don't mind making. It's fast and easy. A little French bread a tossed salad and you have the perfect meal.

Billie J. Gray

Jane Symond's Easy Lasagna

- | | |
|--|---|
| 1 1/2 lb. ground beef, cooked & drained | 1 (15 oz.) can tomato sauce |
| 1 regular-size ctn. cottage cheese, drained | 3 c. V8 juice |
| 1 (8 oz.) pkg. grated Mozzarella cheese | 1 pkg. dry spaghetti sauce mix |
| | 1 pkg. lasagna noodles, uncooked |
| | Minced onion (opt.) |

Add dry spaghetti sauce mix, tomato sauce and V8 juice to ground beef. Simmer. In a greased 9x13-inch pan, put a thin layer of sauce in pan. Add half of uncooked noodles, half of cottage cheese, half of Mozzarella cheese, then cover well with half sauce and repeat. Add remainder of sauce and sprinkle with grated Parmesan cheese. Cover tightly with fork and bake 1 hour at 350°. Remove from oven and let stand with foil on tightly for 15 minutes. Cut and serve.

Judy Wood

Cheesy Brat Stew

6 fully-cooked brats or Polish
sausage, cut into 1/2" pieces
4 med. potatoes, peeled & cubed
1 (16 oz.) can cut green beans,
drained

1 (10 3/4 oz.) can condensed cream
of mushroom soup
1 c. shredded Cheddar cheese
1 sm. onion, chopped

In 3-quart casserole dish, stir together the brats, potatoes, green beans, mushroom soup, cheese and onion. Bake, uncovered, at 350° for 45 minutes. Yield: 8 servings.

Viola Jones

Hobo Stew

1 lb. stew meat
Fresh carrots
Little water

Fresh potatoes
1 pkg. dry onions

Cut stew meat into small pieces. Cut 3 to 4 raw carrots into small pieces. Wash and cut 3 to 4 raw potatoes into small pieces. Line large cake pan with foil. Put meat, carrots and potatoes into pan. Sprinkle dry onion soup mix over top of this mixture. Pour a little water over top. Cover with foil and bake 1 hour in a 350° preheated oven.

An easy meal.

Mary Sorensen

Cheesy Brat Stew

Cut 6 bratwurst links into 1/2-inch pieces. Place in large skillet with:

4 med. potatoes, cubed	1 c. grated Cheddar or American cheese
1 (15 oz.) can green beans, drained	1 can cream of mushroom soup
1 sm. onion	1 c. water

Cover and cook over low heat for 30 minutes, or until potatoes are done.

Vicki Brown

Italian Zucchini Crescent Pie

4 c. thinly-sliced unpeeled zucchini	1/2 tsp. garlic powder
1 c. chopped onion	1/4 tsp. oregano
1/2 c. margarine	2 eggs, well beaten
1/2 c. chopped parsley, or 2 T. parsley flakes	2 c. shredded Mozzarella cheese
1/2 tsp. salt	1 can Pillsbury refrigerated crescent rolls
1/2 tsp. pepper	2 tsp. Dijon mustard

In 10-inch skillet, cook zucchini and onion in margarine until tender, about 10 minutes. Stir in parsley and seasonings. In large bowl, blend eggs and cheese. Stir in vegetable mixture. Separate dough into 8 triangles. Place in ungreased 11-inch quiche pan, or 10-inch pie pan. Press over bottom and up sides to form crust. Spread crust with mustard and pour in vegetable mixture. Bake at 375° for 18 to 20 minutes, or until knife inserted in middle comes out clean. Let stand 10 minutes before serving. Cut into wedges. Yield: 6 servings.

Can be reheated the next day, if leftovers. This is a great way to use zucchini. It's a meal in itself.

Chyleen Pausick

Hamburger Casserole

2 T. butter or margarine	1 (8 oz.) pkg. noodles
1 c. chopped onion	1 1/4 c. sour cream
1 1/2 lb. hamburger	1 1/2 tsp. salt
1 can whole kernel corn	1/2 tsp. pepper
1 can cream of mushroom soup	

Brown onion in butter or margarine. Add hamburger and brown. When done, remove from stove. Cook noodles. Drain, add hamburger, noodles and remaining ingredients. Put in 9x13-inch pan and bake at 350° for 45 minutes.

Variation: You may substitute peas for corn.

*Evelyn Queck,
By Chyleen Pausick*

Barbecued Chicken Wings

- | | |
|---------------------------|--------------------------------|
| 3 lb. whole chicken wings | 2 T. soy sauce |
| 2 c. ketchup | 2 T. Worcestershire sauce |
| 1/2 c. honey | 1 T. paprika |
| 2 T. lemon juice | 1 1/2 tsp. curry powder (opt.) |
| 2 T. vegetable oil | |

Cut chicken wings into sections (discard tips). Place wings in a greased 10x15x1-inch baking pan. Bake at 350° for 35 to 40 minutes, or until juices run clear. In a bowl, combine the remaining ingredients. Pour 1/2 cup into a 3-quart slow-cooker. Drain wing; add to slow-cooker. Drizzle with remaining sauce. Cover and cook on low for 1 hour, basting occasionally. Yield: 10 servings.

This was Clarence's favorite barbecue chicken. This is good on ribs, also.

Della Marckmann

Texas Straw Hats

- | | |
|--------------------------|-------------------------------------|
| 1/2 c. chopped onion | 2 (6 oz.) cans tomato paste (1 1/3) |
| 2/3 c. chopped celery | 1/2 c. catsup |
| 2 lb. ground beef | 2 c. water |
| 2 to 3 tsp. chili powder | 2 tsp. Worcestershire sauce |
| 1 tsp. salt | 2 (6 oz.) pkg. Fritos corn chips |
| 1/2 tsp. thyme | 2 c. shredded cheese |
| 1/4 tsp. pepper | |

In large skillet, cook onion, celery and ground beef until beef is no longer pink. Drain. Add remaining ingredients, except corn chips and cheese. Simmer, uncovered, 30 minutes, stirring occasionally. Serve the meat sauce on corn chips, top generously with shredded cheese.

Lois Gross

Fried Fresh Mushrooms

- | | |
|--------------------|--------------------------|
| 2 eggs | Mushrooms |
| 5 saltine crackers | 2 T. butter or margarine |

Melt butter in skillet over medium heat. Beat eggs well, add mushrooms, then crackers. Mix well. Put mushrooms in melted butter. Cook until golden brown on both sides.

Makes an excellent snack or side dish.

Sue Ann South

Chicken Casserole

1 can cream of celery soup	1/4 c. butter or oleo
1 can cream of chicken soup	3/4 c. rice
1 can cream of mushroom soup	1 c. water

Mix all ingredients and pour into casserole. Lay chicken pieces over the top. Brush with melted butter. Sprinkle with salt, pepper and paprika (optional). Bake at 375° for 2 1/2 hours.

Mary Sorensen

Baked Noodle and Pork Casserole

6 pork chops	1/2 onion, chopped
Mustard	2 cans cream of chicken soup
8 oz. noodles	2 cans water

Brown pork chops on one side. Remove to platter, brown-side up, and spread with mustard. Cook noodles in salted boiling water. Drain and place in 10x14-inch cake pan. Arrange chops, brown-side down, on top of noodles. To drippings in skillet, sauté onions. Next, add soup to onions and water. Stir until smooth. Pour over chops and bake in preheated oven at 350°, covered, for 1/2 hour. Next uncover and bake 1/2 hour.

I use Iowa (thick) chops and small package of frozen noodles.

Janet Ferree

Corn and Macaroni Casserole

1 can creamed corn	1 c. uncooked macaroni
1 can whole kernel corn, not drained	1 c. Velveeta cheese, cut in sm. pieces
1 stick margarine, cut in sm. pieces	

In casserole dish, mix all ingredients. Bake in preheated 350° oven, covered, 45 minutes. Uncover, stir and bake 15 minutes.

*Mary Sorensen,
Janet Ferree*

Calico Beans

- | | |
|--------------------|-----------------------------|
| 1 lb. hamburger | 1 tsp. dry mustard |
| 1/2 lb. bacon | 2 tsp. vinegar |
| 1 onion, diced | 1 can lima beans, drained |
| 1/2 c. catsup | 1 can kidney beans, drained |
| 3/4 c. brown sugar | 1 can pork & beans |
| 1 tsp. salt | |

Brown hamburger, bacon and onions. Mix catsup, brown sugar, salt, mustard and vinegar. Pour over meat and onions; add beans. Cook in crock-pot on low overnight.

I have used hot dogs for a change. You can bake this in a 350° oven about 2 hours.

I have made this without the meat for a vegetarian friends and it's still good.

Judy Wood

Rice Casserole

- | | |
|-------------------------------|------------------------------|
| 3/4 stick oleo | 2 med. onions, sliced thin |
| 1 c. uncooked long-grain rice | 1 tsp. salt |
| 1/4 to 3/4 tsp. pepper | 1 can consommé |
| 3/4 c. water | 1 med. can chopped mushrooms |
| 2 to 3 T. soy sauce | |

Sauté onions in oleo until limp and light in color. In 2-quart casserole dish, put onion, rice, consommé, water, mushrooms with liquid, salt, pepper and soy sauce. Bake at 350° for 1 hour or a little longer, until most of liquid is gone. Bake covered.

Lois Gross

Cheesy Chicken and Noodles

- | | |
|---------------------------------|--|
| 1 (8 oz.) pkg. dumpling noodles | 1 (8 oz.) pkg. shredded Cheddar cheese |
| 1 lg. can cooked white chicken | 1/2 soup can milk |
| 1 can cream of chicken soup | |

Cook noodles according to directions; drain. Return noodles to pan and add chicken with the juice; next add the soup and milk; mix well. Add the cheese, cook until cheese is melted and hot and bubbly.

Gloria Waters

Cabbage Casserole

4 c. raw cabbage
1 1/2 T. flour

1 egg
Milk to fill cup with egg & flour

TOPPING:

Cheese to cover top

Cracker crumbs

Cut up raw cabbage and boil until done. Drain and put into casserole dish. In a 1-cup size, beat egg and add flour, mix. Will get thick. Finish filling cup with milk. Pour over cabbage to cover half. May need more milk.

Topping: Sprinkle top with cheese and cracker crumbs. Bake in a 350° preheated oven for 45 minutes to 1 hour.

Mary Sorensen

Macaroni-Cheese-Corn Bake

1 can cream-style corn, with liquid
1 can whole kernel corn, with liquid
1 c. macaroni, dry

1 c. Velveeta cheese
1 stick oleo

Mix all ingredients; cover and bake 45 minutes at 350°. Remove lid to brown, stir to keep from sticking.

Most of the time I use frozen corn.

Della Marckmann

Chilighetti

1 lb. ground beef
1 c. uncooked elbow macaroni
1/2 c. chopped onion
1 1/2 tsp. salt
1 1/2 tsp. chili powder

1 tsp. sugar
1/8 tsp. pepper
2 1/2 c. hot water
1 (16 oz.) can chili beans

Brown ground beef in large frying pan, pour off drippings. Add macaroni, onion, salt, chili powder, sugar and pepper. Stir in hot water, cover and cook 10 minutes. Add chili beans to meat mixture and continue to cook 10 minutes.

Barb Campbell

Swiss Chicken Dinner

6 chicken breast, boneless & skinless	1/4 c. white wine or milk
6 slices Swiss cheese	1 stick (1/2 c.) butter, melted
1 can cream of chicken soup	2 c. croutons

Place raw chicken in 9x13-inch pan. Place cheese on top of it. Mix soup and wine together and then pour over cheese. Sprinkle croutons on top. Drizzle butter over all. Bake, uncovered, at 350° for 45 minutes. Yield: 6 servings.

Janet Rosenquist

Cabbage Roll Casserole

12 oz. cooked ground beef	1/2 c. uncooked brown rice
1/2 c. chopped onion	1 3/4 lb. cabbage, red or green
14 1/2 oz. canned tomato sauce	14 oz. fat-free beef broth

Preheat oven to 350°. Chop cabbage, do not shred. Combine cooked beef, onion, tomato sauce, cabbage and rice. Pour mixture in a 9x13-inch baking dish. Pour broth over meat mixture and bake, covered, for 1 hour. Stir, replace cover, and bake for additional 30 minutes.

Bud Held

Shipwreck Casserole

5 med. potatoes	1 (6 oz.) can tomato paste
1/2 c. chopped onions	1 lg. uncooked hamburger
1 (6 oz.) can pork & beans	Salt & pepper, to taste

Wash and slice potatoes and place in 2 1/2-quart baking dish. Sprinkle onion, salt and pepper on top of potatoes. In separate bowl, combine pork & beans and tomato paste. Spread over potatoes and onions. Crumble uncooked hamburger over top. Preheat oven to 400°, cover and bake 1 1/4 hours.

Janet Ferree

Barbequed Beef Meat Balls

MEAT BALL MIXTURE:

3 lb. ground hamburger
2 c. oatmeal
1 (13 oz.) can evaporated milk
1 c. onion, chopped

1 egg, beaten
2 tsp. chili powder
2 tsp. salt
1/2 tsp. garlic powder

SAUCE:

2 c. catsup
1 1/2 c. brown sugar
2 T. liquid smoke

1/2 tsp. garlic powder
1/2 c. chopped onion

Mix meat ball mixture. Use a 1/2 measuring cup to form the balls. Put balls into a 9x13-inch pan. Mix sauce and pour over meat balls. bake at 350° for 1 hour. Yield: about 20 meat balls.

Note: These can be made ahead of time and frozen.

*Shirley Rayl,
Daughter of Evelyn Queck*

Mock Prime Rib

Thaw a 3- to 4-pound beef roast. Put in a crock-pot or slow-cooker.

Pour over roast:

1 pkg. Good Seasons dry salad dressing mix

1 pkg. dry au jus gravy mix
1 can Swanson beef broth

Cook 6 to 8 hours. Slice and serve.

Note: Can use sauce for gravy.

*Shirley Rayl,
Daughter of Evelyn Queck*

Build A Mountain

1 lb. ground beef
1 pkg. shredded Cheddar cheese
2 c. cooked white rice

Diced tomatoes
Your favorite jar of salsa

Brown ground beef, drain grease. Layer on a plate ground beef, rice, cheese, tomato and top with salsa.

Family favorite. Very quick and easy.

Kori Newbury

Hash Brown Casserole

- | | |
|-------------------------------|--------------------------|
| 2 lb. frozen hash browns | 1 tsp. salt |
| 1/4 c. oleo, melted | 1 tsp. garlic powder |
| 1 c. chopped onions | 1 c. crushed corn flakes |
| 8 oz. shredded Cheddar cheese | 8 oz. sour cream |
| 2 cans cream of chicken soup | |

Mix hash browns, onions, cheese, soup, salt, garlic powder and sour cream. Put in 9x13-inch pan. Top with corn flakes that are mixed with melted oleo. Bake, uncovered, 1 hour in a 350° oven.

Janet Ferree

Cranberry Chicken

- | | |
|--------------------------------------|--------------------------------|
| 1 (16 oz.) can whole cranberry sauce | 1 env. regular onion soup mix |
| 8 oz. Russian salad dressing | 2 1/2 to 3 lb. chicken, cut up |

Mix cranberry sauce, salad dressing and soup mix. Rinse chicken. Pat dry with paper towel. Remove skin, if desired. Arrange pieces in 1 layer in a 9x13x2-inch baking dish. Pour cranberry mixture over chicken pieces. Cover and chill in refrigerator overnight. Bake the chicken, uncovered, in a 300° oven for 1 1/2 hours, or until chicken is done, stirring glaze and spooning over chicken once or twice.

Janet Ferree

Corn-N-Mac Bake

Microwave

- | | |
|--------------------------------------|-----------------------------|
| 1 stick oleo | 1 c. macaroni |
| 1 (15 oz.) can cream corn | 1 c. Velveeta cheese, cubed |
| 1 (15 oz.) can whole corn, undrained | |

Melt oleo in 2-quart bowl in microwave for 1 minute. Add remaining ingredients to melted oleo and mix well. Microwave 20 minutes FULL POWER, stirring once at 10 minutes.

Note: This is very easy to double for a large group.

Betty Schultz

Chicken Casserole

2 1/2 c. or more cooked, chopped chicken	1 can chicken soup
18 oz. macaroni, uncooked	1 can mushroom soup
2 c. milk	Pepper, to taste
2 c. broth	Green pepper, to taste (opt.)
1 c. American cheese, grated	Chopped onion, to taste (opt.)
	1 (15 oz.) can water chestnuts (opt.)

Mix together and blend well. Pour into 9x13-inch pan. Let set overnight in refrigerator. Bake 1 hour at 350°, uncovered.

Also works well to mix up and place in 8x8-inch pans. Cover with foil and freeze for later use. Do not have to refrigerate before freezing.

Betty Schultz

Zucchini Casserole with Hamburger

2 lb. ground beef	1/2 lb. processed cheese
1/2 tsp. salt	1 can mushroom soup
1/2 c. chopped onion	1/2 c. buttered bread crumbs
4 to 5 c. zucchini	

Cook meat, salt and onion. Place a layer of penny-sliced zucchini in a 2 1/2-quart casserole dish. Cover with layer of meat, a layer of cheese and half of the mushroom soup. Repeat layers. Sprinkle bread crumbs over top. Bake, uncovered, at 350° for 45 minutes to 1 hour.

Samantha Gettler

Clean Your Plate Casserole

8 oz. angel hair pasta	1/4 tsp. pepper
1 lb. ground beef	8 oz. sour cream
1 (16 oz.) can Italian-style tomato sauce	3/4 c. green onions, chopped
2 tsp. sugar	1 (3 oz.) pkg. cream cheese, room temp.
1/4 tsp. garlic powder	1 1/2 c. Cheddar cheese, grated

Cook noodles, according to package directions. Drain and set aside. Brown hamburger and drain. Add tomato sauce, sugar, garlic powder and pepper. In a small bowl, mix together until smooth the sour cream, onions and cream cheese. Combine 2 mixtures and mix well. In a baking dish, place noodles on bottom, next the cream cheese and hamburger mixture and top casserole with grated cheese. Bake, uncovered, in preheated 350° oven for 30 minutes, or until hot and melted.

Enjoy!

Brady Burg

Guinea Grinder

- | | |
|------------------------|------------------------------------|
| 1 lb. hamburger | 1 (8 oz.) can tomato paste |
| 1 lb. hot sausage | 1 can pizza sauce |
| 1 tsp. sweet basil | 1 tsp. red pepper |
| 1 tsp. oregano | Salt & pepper |
| 1/4 tsp. chili powder | 1 c. Mozzarella cheese, shredded & |
| 1/4 tsp. garlic powder | American cheese |

Brown meat, drain and add other ingredients. Simmer, put mustard and catsup or leftover pizza sauce on buns. Spoon meat mixture on buns and top with Mozzarella and American cheese, onions and peppers. Bake at 400° until cheese melts.

Barb Campbell

America's Favorite Pot Roast

- | | |
|-----------------------------------|----------------------------------|
| 1 (3 1/2 to 4 lb.) beef arm roast | 2 sm. onions, sliced |
| 1/4 c. flour | 1 stalk celery, cut |
| 1/2 tsp. salt | 1 (2 oz.) jar mushrooms, drained |
| 1/3 tsp. pepper | 3 T. flour |
| 3 carrots, sliced lengthwise | 1/4 c. water |
| 3 potatoes, peeled & quartered | |

Trim all excess fat from roast. Brown and drain. Combine 1/4 cup flour, the salt and pepper. Coat meat with flour mixture. Place all vegetables, except mushrooms, in crock-pot and top with roast. Spread mushrooms evenly over top of roast. Cover and cook on low setting for 10 to 12 hours, if desired. Turn to high setting during last hour to soften vegetables and make gravy.

Marlan Herr



Mexican Lasagna

1 1/2 lb. ground beef, browned	2 1/2 c. water
1 (16 oz.) can refried beans	2 1/2 c. salsa
1/2 tsp. oregano	2 c. sour cream
2 tsp. cumin	1 can black olives
12 uncooked lasagna noodles	1/2 c. shredded Cheddar cheese

Preheat oven to 350°. Spray a 9x13-inch pan with Pam. Comedy meat, beans and spices. Place 4 lasagna noodles in bottom of pan. Spread half of beef mixture over noodles. Top with 4 more noodles and remaining beef mixture. Cover with remaining noodles. Combine water and salsa. Pour over noodles. Cover with foil. Bake 1 1/2 hours, or until noodles are tender.

Combine sour cream and sliced olives. Spoon over casserole and top the cheese. Bake, uncovered, until cheese melts. Remove and let stand for 10 minutes to set. Yield: 8 servings.

Linda Bower

Beef Enchiladas

2 lb. ground beef	2 cans refried beans
Flour tortilla shells	1 lg. can enchilada sauce

Brown ground beef in skillet. Add refried beans. When well mixed, place a large spoonful of mixture into a tortilla. Roll up and place tortilla in 9x13-inch pan. You may need two 9x13-inch pans. Cover with enchilada sauce, place in oven on 350° for approximately 15 minutes, or until shell begins to get crunchy. Top with lettuce, tomatoes, sour cream or cheese.

Cassie Warner

Picnic Chicken

Whisk 3 eggs in bowl with 3 tablespoons water.

Mix:

1 1/2 c. dry bread crumbs	1/2 tsp. dried thyme
2 tsp. paprika	1/2 tsp. pepper
1 tsp. salt	1/2 tsp. crushed rosemary
1/2 tsp. dried marjoram	

Recipe uses 12 drumsticks and 12 thighs. Adjust accordingly.

Melt 1/2 cup butter in each of 2 (9x12-inch) pans. Dip chicken in egg, then crumbs. Bake, uncovered, at 350° for 1 hour, or until juices run clear. Turn once.

Ardith Jenkins

Isabelle's Favorite Cavatini

- | | |
|--------------------------------|--------------------------------|
| 1 1/2 lb. ground beef | 1 (32 oz.) jar spaghetti sauce |
| 1/2 lb. mild sausage | 1 (8 oz.) jar mild taco sauce |
| 1 (10 oz.) pkg. shell macaroni | 2 c. Mozzarella cheese |
| 1 can mushrooms | |

Brown meat. Cook macaroni. Mix all, except cheese. Put in greased 9x13-inch pan and top with cheese. Bake at 350° for 30 minutes.

*Sheila Juhler,
Judy Wood*

Crustworthy Meat Loaf

- | | |
|----------------------------|--------------------------|
| 1 loaf frozen bread dough | 1 (8 oz.) jar Cheez Whiz |
| 2 eggs, slightly beaten | 3/4 c. chopped onion |
| 1 1/2 lb. ground beef | 1/2 tsp. salt |
| 1 1/2 c. soft bread crumbs | 1/4 tsp. pepper |

Thaw out bread dough. Reserve 1 tablespoon beaten egg for glaze. Combine remaining ingredients; mix lightly. Shape in a 4x9-inch baking pan. Bake at 350° for 45 minutes. Drain. Roll out dough to a 7x10-inch rectangle. Let stand for 10 minutes. Press dough onto bottom of greased 10 1/2 x 15 1/2-inch jellyroll pan. Place meat loaf in center of dough; fold dough ends over loaf. Cut 1-inch strips of dough on each side of loaf. Pull over top of meat loaf from each side and secure ends in center of meat loaf. Press and seal with water. Brush dough with reserved egg mixture. Bake at 350° for 30 minutes. Slice.

Makes great leftover meat loaf sandwiches!

Jeanie Hansen

Runza Casserole

- | | |
|--------------------------|-------------------------------------|
| 2 lb. hamburger | 2 tubes refrigerated crescent rolls |
| 2 onions, finely chopped | 1 lb. Mozzarella cheese, shredded |
| 4 c. shredded cabbage | Salt & pepper, to taste |

Brown hamburger and onion; drain. Put cabbage on meat; cover and steam for a few minutes. Add salt and pepper. Using 1 tube, spread the crescent roll pieces over bottom of a 9x13-inch pan. Spread hamburger-cabbage mixture on top. Add layer of cheese. Using the second tube of crescents, put pieces on top of cheese. Bake in a 350° oven for 35 to 40 minutes, covering with foil the last 10 minutes to soften the crust.

Note: Makes a large amount. Recipe can be halved for smaller families using a smaller pan.

Jeanie Hansen

Meat Balls

(Using Both Ham and Hamburger)

- | | |
|----------------------------------|-------------------------|
| 1 1/4 lb. ground ham | 1/8 tsp. pepper |
| 1 lb. hamburger | 1 can tomato soup |
| 2 sm. eggs | 3/8 c. vinegar |
| 1 c. milk | 1 c. + 2 T. brown sugar |
| 1 1/2 c. crushed graham crackers | 1 tsp. prepared mustard |

Mix the first 6 ingredients together and form into balls, using 1/3 cup as a measure. I use a 9x12-inch cake pan. Mix the last 4 ingredients together and spoon over the meat balls. Bake 1 hour at 350°. I like to turn them over and baste them with the sauce after 30 minutes.

Delicious.

Opal Heyn Herr

Dallas Casserole

- | | |
|------------------------------|--------------------------------|
| 1 lb. hamburger | 1 pkg. frozen Tater Tots |
| 1 onion, chopped | 1 pkg. frozen mixed vegetables |
| 2 cans cream of chicken soup | 1 (2 c.) pkg. Velveeta cheese |

Brown hamburger and onion. Drain. Mix vegetables, cheese, creamed soup and hamburger. Pour into a 9x13-inch pan. Top with Tater Tots. Cover and bake at 350° for 60 minutes. Uncover top at 45 minutes to brown Tater Tots.

Judy Wood

Corn-Cornbread Casserole

- | | |
|-------------------------|---------------------------|
| 1 can whole kernel corn | 1 c. sour cream |
| 1 can cream-style corn | 1/4 c. margarine, melted |
| 1 egg | 1 box Jiffy cornbread mix |

Mix all above ingredients and put into greased casserole dish. Bake 1 hour at 350°.

Joyce Herr

Beef Loaf with Tomatoes

- | | |
|------------------------------|--------------------------|
| 1 lb. ground beef | 1/8 tsp. pepper |
| 12 saltine crackers, crushed | 1 well-beaten egg |
| 1/2 tsp. salt | 1 1/4 c. cooked tomatoes |

Mix the first 5 ingredients and the juicy part of the tomatoes together. I like to keep the pulp to put on top. Press into a buttered loaf pan. Add the tomato pulp 3/4 hour at 350°.

*Opal Heyn Herr,
Resident*

Ravioli Casserole

- | | |
|---|--|
| 1 lb. lean ground beef | 1 (6 oz.) can tomato paste |
| 1 med. onion, chopped | 1/2 tsp. salt |
| 1 clove garlic, finely chopped | 1 (7 oz.) pkg. shell macaroni,
cooked |
| 2 T. salad oil | 1 c. shredded sharp American
cheese |
| 1 (10 oz.) pkg. frozen, chopped
spinach | 1/2 c. soft bread crumbs |
| 1 (1 lb.) can spaghetti sauce with
mushrooms | 1/4 c. salad oil |
| 1 (8 oz.) can tomato sauce | |

Brown beef, onion and garlic in 2 tablespoons salad oil. Cook spinach per package directions. Drain and reserve the liquid. Add enough water to make 1 cup. Combine the spinach liquid, spaghetti sauce, tomato sauce, tomato paste and salt, then stir into meat mixture. Combine the spinach with macaroni, cheese, bread crumbs, eggs and 1/4 cup salad oil. Spread the spinach mixture in a 9x13x2-inch baking dish. Top with meat mixture. Bake at 350° for 30 minutes until very hot. Let stand 5 minutes before serving.

After topping with meat, chop through with rubber scraper. It mixes it up better.

Joyce Herr

Quick Golden Stew

4 carrots, cut into 1" pieces
 1 1/2 c. peeled & diced potatoes
 2 med. onions, cut into chunks
 Water
 1 (10 oz.) pkg. frozen peas,
 defrosted

2 c. cubed ham
 1 can cream of celery soup
 1 (8 oz.) jar process cheese spread
 (I sometimes use Velveeta
 cheese, cut into cubes)

In a large saucepan or Dutch oven, combine carrots, potatoes, onions and just enough water to cover. Cook, covered, until vegetables are tender, about 10 minutes. Add peas and ham; continue to cook 5 more minutes. Drain water. Stir in soup and cheese. Heat through.

Vicki Brown

Fried Rice

1 1/4 c. water

1 1/2 c. Minute Rice

Mix and microwave 6 minutes in 1 1/2-quart casserole dish.

In frypan:

2 slightly-beaten eggs

1/2 c. chopped onion

3 T. butter

Cook egg in butter and sauté onion and rice until lightly brown. Add 1/4 cup water and 1 tablespoon soy sauce. Mix into rice. Serve in casserole dish.

Henry Hyda, Jr.

Barbecued Country-Style Pork Ribs

Season ribs with salt and pepper. Brown pork ribs in batches using heavy skillet or Dutch oven. Do not crowd pan. Brown ribs on all sides. Transfer ribs to pressure cooker. Add enough water to just cover bottom of pan (3 tablespoons or so). Cook at 10 pounds for 20 minutes. Once pressure is reduced, remove ribs from pressure cooker and place in baking dish. Cover with homemade barbecue sauce. Cover baking dish with foil. Bake in preheated 350° oven for 1 hour.

MOM'S BARBECUE SAUCE:

Double recipe for 8 ribs.

1 c. ketchup

2 T. Worcestershire sauce

1/2 c. water

6 T. fresh diced onion, or 2 T. dry
 onion flakes

2 T. brown sugar

3 T. vinegar

Combine all ingredients in small saucepan and heat over medium-high heat. Stir frequently. Sauce will thicken while reducing in volume.

Douglas Miller

Buffet Potato Casserole

- | | |
|--|------------------------------|
| 1 (2 lb.) pkg. frozen hash browns potatoes | 2 c. shredded Cheddar cheese |
| 1/2 c. margarine, melted | 1 tsp. salt |
| 1 pt. sour cream | 1/2 tsp. pepper |
| 1 can condensed cream of chicken soup | 2 c. corn flake crumbs |
| | 1/2 c. margarine, melted |
| | 1/2 c. chopped onion |

Combine potatoes and 1/2 cup butter in large bowl. Stir in sour cream, soup, onion, cheese, salt and pepper. Place in greased 9x13-inch pan. Combine corn flake crumbs and 1/2 cup melted margarine. Sprinkle over top and cover with foil. Bake at 350° for 20 minutes. Uncover and continue baking for 20 minutes.

Note: This casserole can be made in advance and refrigerated. If so, add 10 minutes to baking time.

Judy Wood

Macaroni and Corn Casserole

- | | |
|-------------------------------------|------------------------------|
| 1 can whole corn | 1 c. uncooked elbow macaroni |
| 1 can creamed corn | 1 stick margarine |
| 8 oz. Velveeta cheese, cut in cubes | |

Mix all ingredients and bake at 350° for 30 minutes, covered. Stir and bake another 30 minutes, uncovered. Put in 3-quart casserole dish.

I usually triple the recipe and use a 9x13-inch pan.

Judy Wood

Sissy's Chicken Enchiladas

- | | |
|------------------------------|-------------------------|
| 2 med. ctn. sour cream | 1 can chopped olives |
| 2 cans cream of chicken soup | 1 pkg. boneless chicken |
| 1 pkg. cream cheese | 1 bundle green onions |
| 1 pkg. corn tortilla shells | 1 can jalapeño peppers |
| Cheese, shredded | |

Boil chicken and shred. Mix soup, cream cheese and sour cream together. Deep-fry shells for a few minutes so they're soft, then add olives, pepper, onions, or whatever else you want. Fold tortillas like a burrito and put into 9x13-inch baking dish, and cover with soup mixture and top with shredded cheese. Cook at 350° for 10 to 15 minutes.

Leann McVay

Macaroni Corn Casserole

2 cans whole kernel corn	2 c. Velveeta cheese, cubed
2 cans creamed corn	2 c. macaroni, raw
1/2 c. milk (opt.), cook 5 minutes longer	1 T. margarine (opt.)

Mix all above. Do not drain corn. Place in 9x13-inch cake pan and stir a little. Cook at 375° until cheese melts and macaroni is cooked.

Note: Can be cut in half for smaller casserole dishes.

Pam Sevier

Pork Chop Casserole

4 to 5 pork chops	1 lg. can cream of mushroom soup
Potatoes, sliced	Milk

Brown pork chops, place in casserole dish and cover with sliced potatoes. Mix cream of mushroom soup with can of milk. Pour mixture over pork chops and potatoes and place in oven and cook 1 1/2 hours.

Roger Young

Meat Loaf

3 lb. ground beef	3 c. oatmeal
3 eggs	1 med. onion, chopped

Mix ketchup and barbecue sauce as desired.

Mix together, place in an 9x13-inch pan. Cover top with ketchup and barbecue sauce. Bake at 350° for 1 1/2 hours.

Roger Young



Vegetables
& Side Dishes

Hints for Vegetables

- Add a little milk to the water when cooking cauliflower and it will remain white.
- Perk up creamed vegetables with a tablespoon of onion soup mix added to each cup of white sauce.
- To prevent sticking, rinse the saucepan with cold water before putting milk in it to heat.
- Beets require less cooking time when vinegar has been added to the cooking water. Add 1 tablespoon of vinegar to a quart of beets.
- Cook beets with their skins on to help them retain color and flavor.
- Cooking vegetables in their skins retains more minerals.
- A wedge of lemon cooked with onion or cabbage will absorb the cooking odors; a dish of vinegar sitting on the stove absorbs fish odors.
- When peeling an onion, cut the bottom off first so the juice will go down and not bother the eyes; or, refrigerate them before chopping.
- To prevent boiled potatoes from turning black, add a small amount of cream of tartar.
- Let raw potatoes stand in cold water before frying to improve crispness of French fries.
- Before boiling potatoes, rice or pasta, rub margarine around the top inside of the pan to keep them from boiling over.
- When making scalloped potatoes, instead of flour for thickening, try either 10 to 12 crushed soda crackers, or 1/2 cup raw rice. The potatoes will not curdle.
- A small amount of hot, not boiling, milk added a little at a time to mashed potatoes will make them light and fluffy.
- Shape leftover mashed potatoes into a long roll; wrap in plastic film and refrigerate. The next day slice and fry patties in butter. A slice of cheese may be sandwiched between two thin potato slices and fried.
- Combine leftover mashed potatoes with chopped chives; put into cupcake liners; top with grated cheese and broil until cheese melts.
- Keep a container labeled "For Soup" in the freezer. Each time there is just a small amount of vegetable leftover from a meal, add it to the "soup" container. Later, add to a pot of soup without wasting vegetables.
- Use rice instead of potatoes for vegetable stew that you plan to freeze. Use 1/4 to 1/2 cup of rice, depending upon the amount of liquid that you have.
- To remove corn silk: Dampen a paper towel or terry cloth and brush downward on the cob of corn. Every strand should come off.
- Sweet potatoes will not turn dark if put in salted water (5 teaspoons to 1 quart of water) immediately after peeling.
- When cooking cabbage, place a small tin cup or can half-full of vinegar on the stove near the cabbage, and it will absorb all odor from it.
- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
- Fresh tomatoes keep longer if stored in the refrigerator with stems down.

- If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in towel and refrigerate for an hour or so.
- Perk up soggy lettuce by adding lemon juice to a bowl of cold water and soak for an hour in the refrigerator.
- Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.
- If vegetables are overdone, put the pot in a pan of cold water. Let it stand from 15 minutes to 1/2 hour without scraping pan.
- By lining the crisper section of your refrigerator with newspaper and wrapping vegetables with it, moisture will be absorbed and your vegetables will stay fresher longer.
- Store leftover corn, peas, green beans, carrots, celery, potatoes and onions in a container in the freezer. Add to other ingredients when making stew.
- To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets and corn.
- Onions, broccoli and Brussels sprouts will cook faster if you make an X-shaped cut at the base of the vegetable.

COOKING DRIED BEANS:

- When cooking dried beans, add salt after cooking; if salt is added at the start, it will slow the cooking process.

TASTY CARROTS:

- Adding sugar and horseradish to cooked carrots improves their flavor.

CARROT MARINADE:

- Marinate carrot sticks in dill pickle juice.

CLEANING CUKES:

- A ball of nylon net cleans and smooths cucumbers when making pickles.

LEFTOVER SQUASH:

- Squash that is left over can be improved by adding some maple syrup before reheated.

POTATOES:

- Overcooked potatoes can become soggy when the milk is added. Sprinkle with dry powdered milk for the fluffiest mashed potatoes ever.
- To hurry up baked potatoes, boil in salted water for 10 minutes, then place in a very hot oven. Or, cut potatoes in half and place them face down on a baking sheet in the oven to make the baking time shorter.
- When making potato pancakes, add a little sour cream to keep potatoes from discoloring.
- Save some of the water in which the potatoes were boiled - add to some powdered milk and use when mashing. This restores some of the nutrients that were lost in the cooking process.

Vegetables & Side Dishes

Browned or Rissole Potatoes

- | | |
|--|-----------------|
| 5 lb. potatoes, raw, peeled or skins
on | 1 tsp. paprika |
| 1 tsp. salt | 1/4 tsp. pepper |
| | 1/2 c. oleo |

Cut potatoes into 1 1/2-ounce pieces or quarters. Coat potatoes with oleo and place on greased sheet pan. Combine salt, paprika and pepper and sprinkle over potatoes. Bake at 425° for 30 minutes, or until tender.

Viola Jones

Crock-Pot Cheesy Potatoes

- | | |
|---|------------------------------|
| 1 (2 lb.) pkg. frozen hash browns | 1/2 diced onion |
| 1 (10 3/4 oz.) can cream of chicken
soup | 1 c. shredded Cheddar cheese |
| 1 (10 3/4 oz.) can Cheddar cheese
soup | 1 pt. sour cream |

Fold ingredients, except sour cream and shredded Cheddar cheese, into crock-pot. Cook on low about 6 hours. Add sour cream, then top with Cheddar cheese. Cook 30 minutes longer.

Note: If potatoes are partly defrosted, decrease cooking time to 3 to 4 hours, or potatoes will get very mushy.

Debra Sorensen

Cheesy Potatoes

- | | |
|--------------------------------|--|
| 1 (32 oz.) pkg. hash browns | 1 stick butter, melted |
| 16 oz. sour cream or party dip | 2 c. Velveeta cheese, cubed
(1/2 block) |
| 1 can cream of chicken soup | |

Mix, bake until bubbly at 350°, about 1 hour.

Jennifer Sorensen

Creamy Au Gratin Potatoes

- | | |
|---|---|
| 1/2 c. frozen onions | 3 to 4 c. Ore-Ida potatoes O'Brien |
| 1 (10 1/2 oz.) can cream of celery or mushroom soup | 1 (8 oz.) pkg. shredded Cheddar cheese, saving 1/3 c. |
| 1 (3 oz.) pkg. cream cheese, cut into cubes | |

Preheat oven to 400°. Grease a 1-quart casserole dish. In a 1-quart saucepan over medium heat, cook frozen onions until tender. Stir in soup and cream cheese cubes, cook, stirring constantly until smooth and hot. In a bowl, combine potatoes, cheese and hot sauce. Transfer to greased casserole dish. Cover and bake 45 minutes, or until sauce is bubbly and potatoes are tender. Remove from oven and sprinkle with remaining cheese. Yield: 4 to 6 servings.

Variation: You could add cubed ham or diced cooked chicken to make a one-dish meal.

Gloria Waters

Broccoli and Cauliflower Casserole

- | | |
|--|----------------------|
| 1 pkg. frozen California-blend vegetable mix | 1 stick oleo, melted |
| 1 sleeve Ritz crackers | Velveeta cheese |

Put frozen vegetables in bottom of an 8x8-inch casserole dish. Place sliced Velveeta cheese over top of vegetables. Crush Ritz crackers and sprinkle over top. Melt butter and pour over top of all. Cover and bake for 1 hour at 350°. Remove cover halfway through.

Note: Doubles easily.

Julie Williams

Onion Rings

Combine in equal parts beer and flour.

Must let this sit 3 hours. Dip raw onion rings in mixture and put in deep-fat fryer.

Lois Burg

Sweet and Sour Carrots

8 med.-size carrots, scraped & cut diagonally

1 c. seedless raisins

1 1/2 c. water

1 tsp. salt (carrots)

1/2 c. firmly-packed brown sugar

1/2 c. margarine

1/2 tsp. salt (sauce)

4 tsp. lemon juice

Cook carrots and raisins with 1 teaspoon salt for 20 minutes. Drain. Return carrots and raisins to saucepan. Stir in remaining ingredients and heat to boiling. Simmer, stirring often, for 5 minutes. Yield: 8 servings.

Esther Ramsey

Calico Beans

1/2 lb. bacon, diced

1 lb. hamburger

1 c. onion, chopped

1/2 c. white sugar

3/4 c. brown sugar

1 tsp. mustard

2 tsp. vinegar

1/2 c. catsup

1 (15 oz.) can lima beans

1 (15 1/2 oz.) can red kidney beans

1 (53 oz.) can pork & beans

Cook bacon, hamburger and onion until done; drain. Add white sugar, brown sugar, mustard, vinegar and catsup. Add drained lima beans, red kidney beans and pork & beans. Drain the top juice off the pork & beans. Mix all and bake 40 minutes at 350° in large casserole dish.

Wanda Jensen

Cranberry-Apple Sweet Potatoes

5 to 6 med. sweet potatoes, peeled, or 2 (18 oz.) cans sweet potatoes, drained & cut into bite-size pieces

1 (21 oz.) can apple pie filling

1 (8 oz.) can whole cranberry sauce

2 T. apricot preserves

2 T. orange marmalade

Cut fresh potatoes into bite-size pieces. In a large saucepan, cook potatoes, covered, in enough boiling salted water to cover, about 15 minutes or until tender. Drain and set aside.

Spread pie filling in an 8x8x2-inch baking dish; arrange cooked fresh or canned sweet potatoes atop. In a small mixing bowl, stir together cranberry sauce, apricot preserves and orange marmalade; spoon over sweet potatoes. Bake, uncovered, in a 350° oven for 20 to 25 minutes, or until heated through. Yield: 6 to 8 servings.

Can be microwaved until hot. Also serve on New Year's.

Joyce Herr

Cheesy Potatoes

- | | |
|----------------------------------|----------------------------------|
| 1 bag frozen shredded potatoes | 1 (8 oz.) pkg. Cheddar cheese |
| 1 sm. can cream of mushroom soup | 1 (8 oz.) pkg. Mozzarella cheese |

Mix all ingredients together and place in a 9x13-inch baking dish. Bake at 350° for 1 hour.

Jessi Young

Chili with Chocolate

- | | |
|----------------------------------|---|
| 1 lb. lean ground beef (opt.) | 1/2 tsp. turmeric |
| 1 med. onion, chopped | 1/2 tsp. allspice |
| 2 cloves garlic, minced | 1/2 tsp. cinnamon |
| 1 c. water | 1/4 tsp. coriander |
| 1 c. smokey-style barbecue sauce | 1/4 tsp. cardamom |
| 1 T. chili powder, or to taste | 1 tsp. salt |
| 1 tsp. ground black pepper | 1 (16 oz.) can kidney beans (opt.) |
| 1/2 oz. unsweetened chocolate | Tomato juice, as needed to keep
from getting too dry |
| 1/2 tsp. cumin | |

Salt a large skillet and brown the first 3 ingredients (or 2, if no meat). Add water and barbecue sauce. Bring to a boil and add spices and salt. If not all the spices are available, it will not destroy the chili. Add kidney beans. Simmer, covered, for 30 minutes, adding tomato juice as needed. Let rest 1 day.

Reheat to serve on spaghetti, or if preferred, on rice. Serve with chopped onions and grated Cheddar cheese on side. This makes a very good vegetarian chili with kidney beans instead of meat.

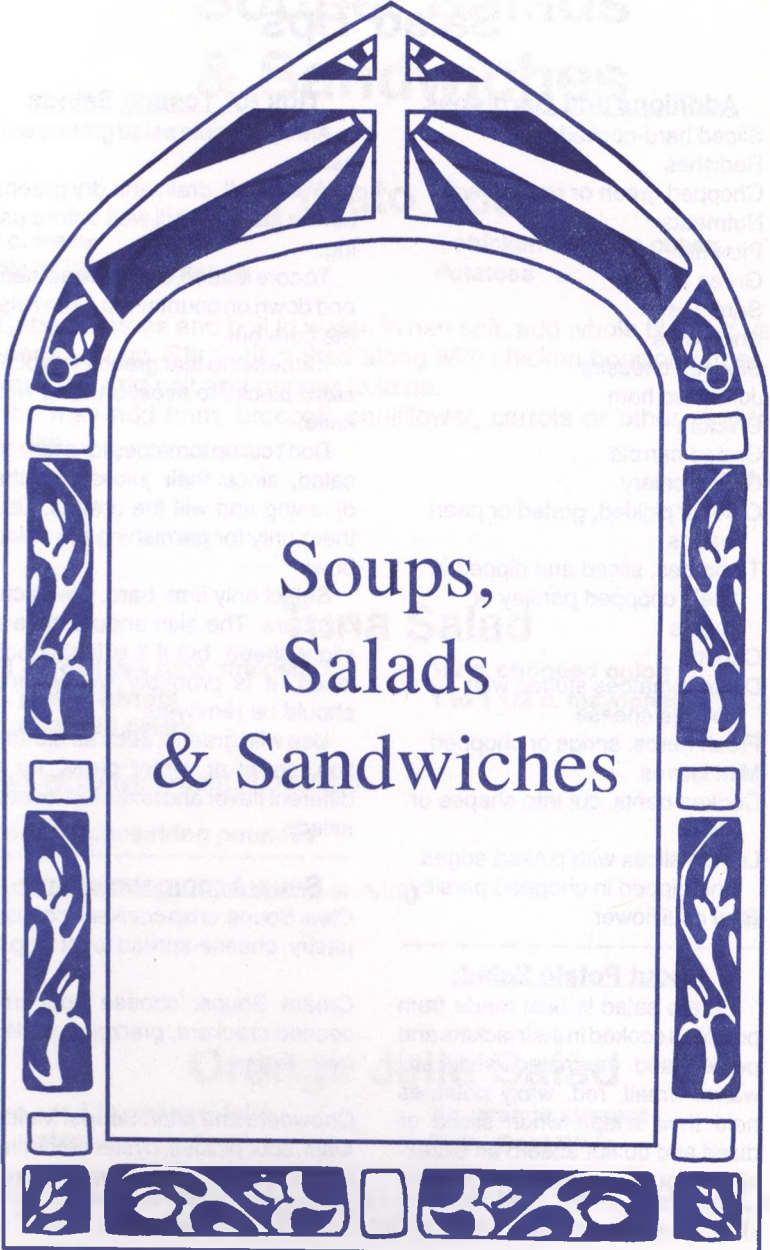
Lola Smith

Carrot Casserole

- | | |
|---------------------------------------|--------------------------|
| 5 c. sliced carrots | 1 sm. onion |
| 1/2 lb. Velveeta cheese, cut in cubes | 1 1/2 doz. Ritz crackers |
| 1/2 lb. oleo | |

Cook carrots until tender. Layer carrots and cubed cheese in a 1 1/2-quart casserole dish. Sauté onions in oleo. Pour over carrots and cheese. Top with crumbled crackers. Bake at 350° for 30 minutes.

Jeanie Hansen



Soups,
Salads
& Sandwiches

Salad Tips

Additions and Garnishes

Sliced hard-cooked eggs
Radishes
Chopped green or ripe olives
Nutmegs
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Julienned ham
Chicken
Grated carrots
Cubed celery
Onions: pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs: sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

About Potato Salad:

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small, red, waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Tips for Tossed Salads

Always handle salad greens with care.

Wash well, drain and dry greens before storing; chill well before using.

To core lettuce, smack head stem end down on counter top, then twist the core out.

It is better to tear greens into bite-sized pieces to avoid bruising with knife.

Don't cut up tomatoes for a tossed salad, since their juices thin the dressing and wilt the greens. Use them only for garnishing the salad bowl.

Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and should be removed.

Use wild greens, such as dandelion, sorrel or winter cress, for a different flavor and texture in tossed salads.

Soup Accompaniments

Clear Soups: crisp crackers, cheese pastry, cheese-spread toast strips.

Cream Soups: cheese popcorn, seeded crackers, pretzels, pickles and olives.

Chowders and Meat Soups: Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

Soups, Salads & Sandwiches

Potato Soup

10 c. water

1 block Velveeta cheese

2 chicken bouillon cubes

Potatoes

Cube potatoes and boil in water. When soft, add whole block of Velveeta cheese, cut up. Stir until melted along with chicken bouillon cubes. Once all melted, add salt and pepper to taste.

You may add ham, broccoli, cauliflower, carrots or other vegetables if you like.

Cassie Warner

Tuna Salad

1 (3 3/4 oz.) can tuna, drained

1 c. grated carrots

1 c. chopped celery

1/2 c. chopped onion

1 to 1 1/2 c. mayonnaise

Mix all items, except shoestring.

1 sm. can shoestring potatoes

Add shoestrings right before serving.

Viola Jones

Orange Jello Salad

2 sm., or 1 lg. orange Jello

2 c. water

2 c. orange sherbet

1 ctn. Cool Whip

Boil water and Jello. Add sherbet and mix well. Refrigerate until almost set, about 3 hours. Whip in Cool Whip and return to refrigerator to finish setting up.

Kori Newbury

Orange Salad

- | | |
|--|---|
| 2 sm. pkg. tapioca pudding | 2 sm. cans mandarin oranges,
drained |
| 1 sm. pkg. orange Jello | 8 oz. Cool Whip |
| 3 c. boiling water | |
| 1 sm. can crushed pineapple,
drained (opt.) | |

Combine pudding mixes and Jello in saucepan, add boiling water, stirring while adding. Cook until thick, about 5 minutes, stirring constantly. Cool completely, add pineapple, oranges and Cool Whip. Stir and pour into a bowl or cake pan and chill.

In memory of Barbara Smith.

Lois Burg

Peach Salad

- | | |
|--------------------------------|--------------------|
| 1 1/2 c. crushed Ritz crackers | 8 oz. cream cheese |
| 4 T. sugar | 1 scant c. sugar |
| 1/2 c. melted butter | 8 oz. Cool Whip |

Dissolve 2 (3-ounce) boxes peach Jello in 2 cups hot water and half of the juice from a No. 29-ounce can of peaches.

Mix together the first 3 ingredients and press into a 9x13-inch dish and bake for 10 minutes at 350°. Cool. Mix together cream cheese, sugar and Cool Whip and spread over cooled crust. Dissolve peach Jello in hot water and half the syrup from can of sliced peaches. Put Jello in refrigerator until just barely starts to set. Arrange peach slices on top of salad. Pour Jello slowly over top and refrigerate to set.

Note: I dissolve the Jello first so it is ready when needed. I use Del Monte peaches because the slices are more uniform. You can also use raspberry Jello and raspberries, frozen. I spray the dish with Pam. Press the crust lightly.

Helen Baudler



Autumn Apple Salad

- | | |
|---|----------------------------|
| 1 (20 oz.) can crushed undrained
pineapple | 1 c. diced unpeeled apples |
| 2/3 c. sugar | 1/2 to 1 c. chopped nuts |
| 1 (3 oz.) pkg. lemon Jello | 1 c. chopped celery |
| 1 (8 oz.) pkg. cream cheese,
softened | 1 c. whipped topping |

In a saucepan, combine pineapple and sugar. Bring to a boil and boil for 3 minutes. Add Jello and stir until mixture is thoroughly combined. Cool. Fold in apples, nuts, celery and whipped topping (Cool Whip). Pour into a 9-inch pan. Chill until firm.

Helen Baudler

Sweet Days of Summer Salad

- | | |
|--|--------------------------------|
| 8 to 10 c. washed torn leaf lettuce
(romaine) | 1 can drained mandarin oranges |
| 1 c. sliced fresh strawberries | 1/4 c. sliced toasted almonds |

DRESSING:

- | | |
|------------------|----------------------|
| 1/2 c. salad oil | 1/4 c. chopped onion |
| 1/2 c. sugar | 1/4 tsp. salt |
| 1/3 c. vinegar | 1 T. poppy seeds |

Tear the lettuce into bite-sized pieces and put in large salad bowl. Add strawberries, orange sections and almonds and combine. Put all dressing ingredients into small container, put on lid and shake until well blended. Pour over salad and blend together. Serve immediately.

Jo Chafa

Watergate Salad

- | | |
|---|---|
| 1 (4-serving) pkg. pistachio instant
pudding | 1 (20 oz.) can crushed pineapple, do
not drain |
| 1 c. mini marshmallows | 1/2 c. chopped walnuts |
| 2 c. thawed Cool Whip | |

Mix pudding, pineapple, marshmallows and nuts in bowl until well bended. Gently fold in whipped topping until well mixed. Refrigerate 1 to 2 hours before serving.

Angie Sorensen

Dianna's Pasta Salad

- | | |
|----------------------------|-------------------------------|
| 1 (8 oz.) pkg. pasta | 1 c. carrots, chopped |
| 1 tomato, med. size | 1 c. celery, chopped |
| 6 to 8 strips cooked bacon | 1 sm. can sliced black olives |
| 1 cucumber | |

DRESSING:

- | | |
|-----------------------------|----------------|
| 1 pkg. dry Italian dressing | 1 1/2 c. sugar |
| 1 tsp. celery seed | 1 c. vinegar |
| 1 c. water | 1 c. oil |

Cook pasta as package directs. Chop vegetables. Cook bacon and crumble into pasta and vegetables. Mix dressing. Shake well and pour over salad. Refrigerate overnight.

*Dianna Geotz,
Judy Wood*

Orange Carrot Salad

- | | |
|--------------------|--------------------------|
| 1 box orange Jello | 1 can pineapple, drained |
| 1 c. water | 3 carrots, shredded fine |

Dissolve Jello in water. Stir and thicken. May add ice cubes to thicken. Add pineapple and grated carrots.

Lila Hall

Bean Salad

- | | |
|-----------------------------|--------------------------------------|
| 1 can kidney beans, drained | 3 sweet pickles & juice from pickles |
| 1 to 2 boiled eggs | 2 T. mayonnaise |

Drain kidney beans. Add boiled eggs, chopped. Mix in chopped or diced sweet pickles. Stir in mayonnaise and 1 teaspoon sweet pickle juice.

Lila Hall

Cauliflower Salad

1 head cauliflower, cut in bite-size pieces
4 carrots, cut in bite-size pieces

1 c. onion, chopped
1 c. celery, chopped
1 pepper, chopped

DRESSING:

1/2 c. sour cream with chives
1 pkg. Italian dry season mix

3 T. sugar
1/2 c. grated Parmesan cheese

Vicki Brown

Macaroni Salad

4 c. raw macaroni
2 c. Miracle Whip
1/4 c. vinegar
1/2 c. sugar
1 can sweetened condensed milk
3 carrots

1 onion, chopped fine
1 green pepper, chopped
1 c. frozen peas
Grated cheese
Salt & pepper, to taste

Cook macaroni and drain and rinse. Mix rest of ingredients and refrigerate. Yield: 2 1/2 to 3 quarts.

Vicki Brown

Spaghetti Sauce

1 pkg. thin spaghetti, cooked without salt
1 green pepper
1 jar chopped pimentos

1 jar plain Salad Supreme
8 oz. Italian dressing
3 T. Parmesan cheese

Combine, mix well and chill overnight.

Vicki Brown

Grape Salad

- | | |
|---|---|
| 1 (8 oz.) pkg. cream cheese, room temp. | 1 tsp. vanilla |
| 1 (8 oz.) ctn. sour cream | 1 lg. bunch green & red seedless grapes |
| 1/2 c. white sugar | |

TOPPING:

- | | |
|--------------------|---------------------|
| 1/2 c. brown sugar | 1/2 c. chopped nuts |
|--------------------|---------------------|

Mix cream cheese, sour cream, sugar and vanilla until creamy. Add grapes and fold in. place n 9x13-inch dish.

Topping: Sprinkle brown sugar (enough to cover top of mixture). Then sprinkle chopped nuts (can use walnuts or pecans). I like pecans. Refrigerate and serve.

Jeanie Hansen

Cranberry Jello Salad

Grind:

- | | |
|-----------------------|------------------|
| 1 lb. raw cranberries | 1 peeled oranges |
| 4 med. apples | |

Add:

- | | |
|------------|---------------------------------|
| 1 c. sugar | 1 (1 lb.) can crushed pineapple |
|------------|---------------------------------|

Dissolve and add:

- | | |
|---------------------|-----------------|
| 2 pkg. cherry Jello | 1 c. cold water |
| 1 c. boiling water | |

Pour into 9x13-inch pan and let set.

Bonnie Hyda

Raspberry Salad

- | | |
|--|------------------------|
| 1 (3 oz.) pkg. sugar-free raspberry Jello | 1 c. applesauce |
| 1/2 c. + 2 T. boiling water | 1 c. sour cream |
| 1 (10 oz.) pkg. frozen raspberries, partially thawed | 1 c. mini marshmallows |

Dissolve gelatin in boiling water in bowl. Add raspberries and applesauce; mix well. Pour into 6x10-inch glass dishes. Chill until set. Combine marshmallows and sour cream in small bowl. Let stand for 15 minutes. Spread over congealed layer. Chill until serving time.

Variation: I use sugar-free Jello and fat-free sour cream.

Judy Wood

Spaghetti Salad

- | | |
|---------------------------|---|
| 1 (16 oz.) pkg. spaghetti | 1 (16 oz.) btl. creamy Italian dressing |
| 1 lg. onion | 1 green pepper |
| 1/2 c. celery | 2 tomatoes |
| 3/4 c. sugar | 1 (8 oz.) pkg. shredded cheese |
| 2 tsp. mustard | |

Cook spaghetti and drain. Chop onion, celery, pepper and tomatoes. Add vegetables to spaghetti. Mix Italian dressing, mustard and sugar together. Pour this over spaghetti and vegetables. Stir well. Chill 2 hours. Stir in cheese before serving.

Tammy Eigenheer

Corn Salad

- | | |
|--|-----------------------------|
| 3 cans Mexicorn (whole kernel corn with red & green bell peppers), drained | 3 T. prepared mustard |
| 8 oz. sour cream | Dash of hot pepper sauce |
| 8 oz. small-curd cottage cheese | 3 green onions, sliced |
| | 1 lg. bag Fritos corn chips |

Pour corn into a large serving bowl. In a medium bowl, combine sour cream, cottage cheese, mustard and hot pepper sauce. Pour over corn in large bowl. Add green onions. Stir to blend well. Just before serving, crush Fritos and add to salad, stirring to combine. Makes a lot.

I usually just use the Fritos on the side and let everyone use them as a chip dip. That way if you have leftovers, the chips don't get soggy.

Kristi Burg

Five-Cup Salad

- | | |
|--------------------------------|------------------------|
| 1 c. coconut | 1 c. mini marshmallows |
| 1 c. mandarin oranges, drained | 1 c. sour cream |
| 1 c. chunk pineapple, drained | |

Mix all ingredients together and refrigerate.

Joyce Herr

Waldorf Salad

2 (3 oz.) pkg. lime Jello
4 c. apples
2 c. celery
1/4 c. nuts

1/4 T. vinegar
1/4 tsp. lemon juice
Dash of salt

Dissolve Jello; add diced apples, celery and nuts to Jello mixture. Lemon juice keeps the apples from turning brown. Refrigerate until set.

Joyce Herr

Copper Pennies

2 lb. carrots, sliced 1/4"
2 med. onions, sliced thin
1 green pepper, cut ins trips
1 (10 3/4 oz.) can tomato soup
2/3 c. sugar

3/4 c. vinegar
1/2 c. cooking oil
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
1/2 tsp. salt

Cook carrots and drain. Add sliced onion and pepper. Mix soup, sugar, vinegar, oil, Worcestershire sauce, mustard and salt. Add to carrot, onion and pepper mix. Let stand in refrigerator for several hours, or overnight.

*Opal Herr,
Resident*

Cucumber and Onion Salad

2 1/2 c. thinly-sliced unpeeled
cucumbers
1/2 c. peeled, thinly-sliced red onion
1/3 c. Splenda, granular

1/3 c. white vinegar
1/4 tsp. salt
1/8 tsp. black pepper

Toss cucumbers and onions together and set aside. Whisk together remaining ingredients in separate bowl until blended. Pour over cucumbers and onions and cover. Chill 2 hours. Stir several times.

May slice cucumbers lengthwise or in thin disks. Serving size 3/4 equals 15 calories. Free diabetic exchange but high in sodium.

JoAnn Sturdy

Salad Dressing

2/3 c. vinegar

1/2 c. sugar

1 T. flour

1 tsp. dry mustard

1 scant tsp. salt or less

2 beaten eggs

If vinegar is strong, add 1/3 cup water or more and heat to boiling point in a double boiler. Mix vinegar, sugar, flour, dry mustard and salt and cook until begins to thicken a bit. Gradually add a little of the hot mixture to the beaten eggs, then slowly add the eggs to the hot mixture and stir together. Stir well.

Keeps well in jar in refrigerator.

Irene Bower

Strawberry Sour Cream Salad

1 lg. & 1 sm. box strawberry Jello

2 c. boiling water

1 (20 oz.) can crushed pineapple

2 (10 oz.) pkg. frozen strawberries

3 to 4 sliced bananas

16 oz. sour cream

Mix boiling water with Jello, stir until dissolved. Add frozen strawberries, pineapple and bananas (including all fruits' juices). Pour half of the mixture into a 9x13-inch baking dish and half into a deep bowl. Place both in refrigerator. When first mixture gels (several hours), spread sour cream onto top, then pour chilled second layer over sour cream. Chill until firm.

Most people won't guess there is sour cream in this. I don't tell people until they taste it - Yum! We never have a family get-together without this favorite.

Angie Sorensen

Jello Salad

1 pkg. any flavor Jello

Water

Bananas

Mini marshmallows

Follow directions on Jello box. Slice enough bananas to cover Jello and enough marshmallows to cover bananas. Refrigerate.

*Helen Tipling,
In Memory of Mary Burg*

Macaroni and Carrot Salad

- | | |
|---|------------------------------|
| 2 (8 oz.) pkg. curly macaroni,
cooked | 3 lg. carrots, grated |
| 2 c. mayonnaise | 1 lg. onion, chopped fine |
| 1/4 c. vinegar | 1 green pepper, chopped fine |
| 1/2 c. sugar | 1 red pepper, chopped fine |
| 1 can Eagle Brand sweetened
condensed milk | Salt & pepper, to taste |

Mix and refrigerate at least overnight.
This makes a large salad.

Carol Mikkelson

Broccoli Salad

- | | |
|---|------------------------------------|
| 2 heads broccoli (can also use
some cauliflower) | 1 c. real mayonnaise |
| 1 purple onion, rings or diced | 1/2 c. sugar |
| 1/2 c. hulled salted sunflower seeds | 4 T. vinegar |
| | 12 strips bacon, fried until crisp |

Cut broccoli and/or cauliflower into bite-size pieces (use only flowerets). Cut onion into rings or dice and crumble bacon. Mix vegetables and bacon in bowl. Mix mayonnaise, sugar and vinegar together and add to vegetables and bacon a few hours before serving to marinate.

Irene Bower

Orange Tapioca Salad

In a large heavy pan, put 3 cups water. Bring to a boil. Add 1 package cook and serve vanilla pudding and 1 package tapioca pudding. Bring to a boil for 1 minute. Stir so it doesn't burn in pan. Take off and add 1 (3-ounce) package orange Jello. Stir until dissolved. Let cool.

Drain 1 (15-ounce) can mandarin oranges and 1 (8-ounce) can crushed pineapple. When pudding is cool, add fruit and 1 (8-ounce) carton Cool Whip, or 1 1/2 pints whipping cream, whipped.

Doris Carl

Christmas Salad

- | | |
|----------------------------|-----------------------------|
| 1 sm. box lime Jello | 1 sm. can crushed pineapple |
| 1 box lemon Jello | 1/2 c. sugar |
| 1 1/2 c. mini marshmallows | 1 (3 oz.) pkg. cream cheese |
| 1 c. Cool Whip | 1 box cherry Jello |

Mix lime Jello as on package. Pour into 9x13-inch pan or Tupperware and let cool. Set until firm. Dissolve lemon Jello as directed on box. Mix in marshmallows while hot, so they will dissolve. Cool. Add whipped cream, pineapple, sugar and cream cheese. Pour this over first Jello and let set until firm. Mix cherry Jello. Cool and pour over rest.

This is a beautiful, three-layer salad, that is pretty, especially around Christmas.

*Lavon Lutz,
By Chyleen Pausick*

Sour Cream Fruit Salad

- | | |
|--------------------------------|--|
| 1 can mandarin oranges | Not quite 1 lg. pkg. mini marshmallows |
| 1 can chunk pineapple | 1 c. pecans |
| 1 btl. red maraschino cherries | 1 pt. sour cream |

Mix together and refrigerate before serving.

I reminded Aunt Ellen once that this recipe came from her, and she told me it was "way too easy" to be one of hers!

*Ellen Bolton,
From Chyleen Pausick*



Apricot Salad

2 boxes orange or lemon Jello
2 c. boiling water

1 c. mashed apricots
1 c. diced pineapple

Save juice from fruit.

2 c. mini marshmallows

TOPPING:

1/2 c. sugar
2 T. flour
1 c. apricot or pineapple juice

2 eggs, beaten
2 T. butter or margarine
8 oz. Cool Whip

Mix Jello, water, apricots, pineapple and marshmallows. Pour into large cake pan and refrigerate until set.

Cook the following: flour, apricot or pineapple fruit juice, beaten eggs and butter or margarine. Cook until thick. Cool. Fold into cooled custard the Cool Whip. Spread on top of Jello. Let set. Yield: 15 servings.

Mary Sorensen

Mixed Vegetable Salad

2 (16 oz.) cans mixed vegetables
1 (16 oz.) can kidney beans
1 sm. onion, chopped
1 sm. green pepper, chopped
1 c. chopped celery

1 sm. jar pimentos
1/2 c. vinegar
1/2 to 3/4 c. sugar
1 T. prepared mustard
2 T. flour

Drain vegetables. Add onion, peppers and celery; set aside. In saucepan, combine vinegar, sugar, mustard and flour. Cook until thickened. Cool. Pour over vegetables and refrigerate overnight.

Judy Wood

Macaroni and Carrot Salad

2 (8 oz.) pkg. curly macaroni,
cooked
2 c. mayonnaise
1/4 c. vinegar
1 can Eagle Brand sweetened
condensed milk

3 lg. carrots, grated
1 lg. onion, chopped fine
1 green pepper, chopped fine
1 red pepper, chopped fine
Salt & pepper, to taste

Mix and refrigerate at least overnight.

*Carol Hyda,
Judy Wood*

Macaroni Vegetable Salad

- | | |
|---|----------------------------|
| 1 (15 1/2 oz.) can red kidney beans | 1/2 c. green pepper, diced |
| Vinegar | 1 c. celery, diced |
| 1 (8 oz.) pkg. rotini | 1 sm. onion, diced |
| 1 (10 oz.) pkg. frozen peas, thawed | 2 c. salad dressing |
| 1 (15 1/2 oz.) can French-style green beans | 1 c. half & half |
| 1 (2 oz.) jar sliced pimentos | 1/2 c. sugar |
| | 1 tsp. prepared mustard |

Drain kidney beans; put in small bowl. Cover with vinegar and let stand 1 hour. Drain. Cook rotini according to package. In large bowl, combine first 8 ingredients. Combine salad dressing, half & half, sugar and mustard; mix well. Pour over macaroni mixture; mix lightly. Chill before serving.

Judy Wood

Snickers Salad

- | | |
|--|--------------------------------|
| 2 Granny Smith apples, peeled & sliced | 1 pkg. vanilla instant pudding |
| 2 Snickers candy bars, cut up sm. | 1 c. milk |
| | 4 oz. Cool Whip |

Mix pudding with milk until thick. Mix in rest of ingredients and chill well before serving.

Carol Mikkelson

Cauliflower Pea Salad

- | | |
|-------------------------------------|---------------------|
| 1 head cauliflower | 1 c. salad dressing |
| 1 (10 oz.) pkg. frozen peas, thawed | Seasoned salt |
| 3 green onions | |

Cut cauliflower into bite-size pieces. Put into bowl. Add thawed peas. Chop green onions and add to cauliflower and peas. Fold in salad dressing until well mixed. Season the salad with the seasoned salt. Mix well.

Gloria Waters

Blueberry Salad

- | | |
|--------------------------|-----------------------------|
| 2 boxes grape Jello | 2 c. boiling water |
| 20 oz. crushed pineapple | 1 can blueberry pie filling |

Mix Jello and water. Allow to partially set. Add pineapple and pie filling. Chill.

TOPPING:

- | | |
|-----------------|--------------------|
| 1 c. sour cream | 8 oz. cream cheese |
| 1/4 c. sugar | 1 tsp. vanilla |

To make topping, mix sour cream with cream cheese, sugar and vanilla. Pour over Jello mixture and trim with pecan halves.

Cheeseburger Soup

- | | |
|-----------------------------|------------------------------------|
| 1 lb. hamburger | 3/4 tsp. salt |
| 4 c. peeled, diced potatoes | 1 tsp. parsley flakes |
| 3/4 c. onion, chopped | 1/4 to 1/2 tsp. pepper |
| 1/4 c. flour | 4 T. butter, divided |
| 3/4 c. shredded carrots | 3 c. beef broth |
| 8 oz. Velveeta cheese | 1/4 c. sour cream |
| 1 1/2 c. milk | 1/3 to 1/2 c. chopped dill pickles |
| 1 tsp. basil leaves | |

Brown meat. Drain fat. Sauté onions, carrots, basil and parsley in 1 tablespoon butter. Add broth, potatoes and beef. Bring to a boil. Cover and simmer for 10 to 12 minutes.

Make white sauce from remaining butter, flour and milk. Add to soup. Bring to a boil and cook for 2 minutes. Reduce heat; add cheese, salt and pepper. Cook until cheese melts. Remove from heat. Blend in dill pickle and sour cream.

Jeanie Hansen



Cheesy Potato Broccoli Soup

- | | |
|----------------------------------|----------------|
| 5 to 6 med. potatoes | 1 stalk celery |
| 1/2 gal. milk, or less | 3 strips bacon |
| 1 can cheesy broccoli soup | Salt |
| 1 can Cheddar cheese soup (opt.) | |

Peel potatoes, then dice into bite-size pieces. Put potatoes in crock-pot and put enough water to cover potatoes. Cook on high until tender. Drain water. Add milk (about half-full); let warm. Add cheesy broccoli soup and Cheddar cheese soup. If you put soup in a mixing bowl and add a can of milk to it, mixing well, it blends easier. Add chopped celery and bacon bits. As soon as it's hot, an hour or so, it's ready to eat.

Note: You can also use 2 to 3 handfuls of broccoli flowerets to cook with potatoes instead of soup. Use diced cheese spread, place in the warm milk to melt. Be sure to add enough salt.

Joyce Herr

Taco Soup

- | | |
|----------------------|-----------------------------------|
| 1 lb. ground beef | 1 can corn |
| 1 lg. onion, chopped | 1 sm. can green chilies |
| 1 can pinto beans | 1 c. water |
| 1 can black beans | 1 pkg. dry taco seasoning |
| 1 can kidney beans | 1 pkg. Hidden Valley dry dressing |

Brown ground beef with onion. Add remaining ingredients. Simmer 30 minutes to 1 hour. Top with cheese.

Serve with corn chips.

Judy Wood

Beef Stew

- | | |
|----------------------------------|---|
| 2 lb. lean beef, 1" to 1 1/2" | 2 tsp. salt |
| 2 lg. onions, cut in wedges | 1 tsp. black pepper |
| 1 lb. new potatoes, cut in bites | 2 (11 1/2 oz.) cans hot & spicy vegetable juice (I use 3 c. hot V8 juice) |
| 1 lb. baby carrots | |
| 1 1/2 T. dried Italian seasoning | |
| 2 tsp. beef bouillon granules | Chopped parsley, for garnish |

Mix all in 4 1/2-quart Dutch oven. Bring to boil over medium heat, cover and transfer to oven. Bake 4 hours at 250°. DO NOT PEEK, DO NOT STIR. Yield: 6 to 8 servings.

Judy Wood

Wild Rice Soup

- | | |
|-----------------------|-------------------------------|
| 6 T. butter | 1/3 c. minced ham |
| 1 T. minced onion | 1/2 c. grated carrots |
| 1/2 c. flour | 3 T. chopped slivered almonds |
| 3 c. chicken broth | 1/2 tsp. salt |
| 2 c. cooked wild rice | 1 c. half & half |

Melt butter in saucepan and sauté onion until tender. Blend in flour, then gradually add broth. Cook, stirring constantly, until mixture comes to boil; boil 1 minute. Stir in rice, ham, carrots, almonds and salt; simmer about 5 minutes. Blend in half & half; heat to serving temperature. Yield: 6 servings.

Judy Wood

Mushroom Barley Soup

- | | |
|---|-----------------------------|
| 1 1/2 lb. boneless beef chuck, cut
into 3/4" cubes | 1/2 tsp. dried thyme |
| 1 T. cooking oil | 1 can beef broth |
| 2 c. chopped onion | 1 can chicken broth |
| 1 c. diced carrots | 2 c. water |
| 1/2 c. sliced celery | 1/2 c. medium pearl barley |
| 1 lb. fresh mushrooms, sliced | 1/2 tsp. pepper |
| 2 garlic cloves, minced | 3 T. fresh parsley, chopped |

In a Dutch oven or soup kettle, brown meat in oil. Remove meat with slotted spoon and set aside. Sauté onion, carrots and celery in drippings over medium heat until tender, about 5 minutes. Add mushrooms, garlic and thyme; cook and stir for 3 minutes. Add broths, water, barley, salt if desired and pepper. Return meat to pan; bring to boil. Reduce heat; cover and simmer for 1 1/2 to 2 hours, or until barley and meat are tender. Add parsley.

Judy Wood



Cream of Chicken Soup

3 lb. chicken, cut up, cubed	Water, to cover
1 med. onion, chopped	3 c. broth
1 1/2 c. celery, chopped	3 c. milk
3 carrots, chopped	1/2 c. flour
Seasoning	1/2 c. margarine
1/2 c. parsley	

Cook chicken, save broth. Cut up chicken. Add vegetables to chicken and broth. Add water, if needed. Cook until tender. Add water to make 3 cups liquid. Mix flour and margarine with a fork. Add milk to broth, add flour mixture. Cook until thickens.

Note: Can be frozen.

A family favorite of ours.

Chyleen Pausick

Pizza Burgers

1 can chili, without beans	1 sm. onion
1 can spiced luncheon meat	1/8 lb. American cheese

Grind luncheon meat, onion and cheese. Mix in chili. Spread mixture on hamburger bun halves. Place on cookie sheet until broiler until browned.

Carol Mikkelson

Fun Buns

1 lb. ground beef	1/4 c. chopped onion
1/4 c. dill pickles, chopped	1 c. diced Velveeta cheese
1/2 c. total mayonnaise, mustard & catsup, or whatever combination you desire	Salt & pepper, to taste
	12 sm. hamburger buns

Brown beef and onions. Stir in pickles, salt, pepper, mayonnaise, mustard and catsup mixture. Divide meat mixture among 12 bun bottoms. Put cheese chunks on to of meat mix and complete each sandwich top. Wrap in foil. Heat until cheese melts, about 20 minutes, at 400°.

Sandwiches freeze well. Just heat longer.

Hannah Sickles

Maid-Rites

- | | |
|--------------------------|-----------------------|
| 3 lb. ground beef | 1 T. dehydrated onion |
| 1 can chicken gumbo soup | 1/2 c. catsup |
| 1 T. mustard | Salt & pepper |

Brown hamburger, then add all ingredients to hamburger in large skillet. Simmer 1/2 hour. Stir occasionally. Skim off grease.

Stacia Sickles

Ranch Turkey Wrap

- | | |
|---------------------------------|--|
| 1 c. ranch dressing | 10 oz. Monterey Jack cheese slices |
| 8 oz. cream cheese, softened | 2 med. tomatoes |
| 4 (12") flour tortillas, warmed | 2 lg. avocados, peeled & thinly sliced |
| Shredded lettuce | |
| 10 oz. sliced turkey breast | |

Blend together dressing and cream cheese. Evenly layer half of all the ingredients among the tortillas. Repeat. Fold opposite sides of the tortilla into the center, then roll firmly from the bottom until completely wrapped. Place seam-side down and cut in half diagonally.

Hannah Sickles

Easy Burgers

- | | |
|---------------------------|--|
| 2 eggs | 1 lb. ground beef |
| 1 tsp. salt | 1/4 c. milk or cream |
| 1/8 tsp. pepper | A little Lawry's salt or dash of garlic salt |
| 1 T. flour | |
| 1 T. finely-chopped onion | |

Mix together well and form into hamburger patties.

This is a very good way to stretch your money at the meat counter. Delicious, too!

Joyce Herr

Baked Deli Sandwiches

1 loaf frozen bread dough, thawed
 2 T. butter, melted
 1/4 tsp. garlic salt
 1/4 tsp. dried basil
 1/4 tsp. dried oregano
 1/4 tsp. pizza seasoning

1/4 lb. sliced deli ham
 1/4 lb. deli smoked turkey breast
 6 thin slices Mozzarella cheese
 6 thin slices Cheddar cheese
 Pizza sauce, warmed (opt.)

On a baking sheet coated with nonstick cooking spray, roll dough into small rectangle. Let rest 5 to 10 minutes. In a small bowl, combine butter and seasonings. Roll dough out into a 10x14-inch rectangle. Brush with half of butter mixture. Layer ham, Mozzarella cheese, turkey and Cheddar cheese lengthwise over half of the dough to within 1/2-inch of edges. Fold dough over and pinch firmly to seal. Brush with remaining butter mixture. Bake at 400° for 10 to 12 minutes, or until golden brown.

Jennifer Sorensen

Pizza Grilled Cheese

1 T. butter, softened
 2 sliced bread
 1 slice Provolone cheese

6 slices pepperoni
 3 T. pizza sauce

Butter one side of each slice of bread. Place one slice in a skillet, butter-side down. Top with the cheese, pepperoni, pizza sauce and second bread slice, butter-side up. Cook over medium heat until golden brown, turning once. Serve with additional pizza sauce, if desired.

Jennifer Sorensen

Mom's Maid-Rite Tavern Sandwiches

1 lg. onion, chopped
 2 tsp. chili powder

3/4 c. catsup
 1 c. water

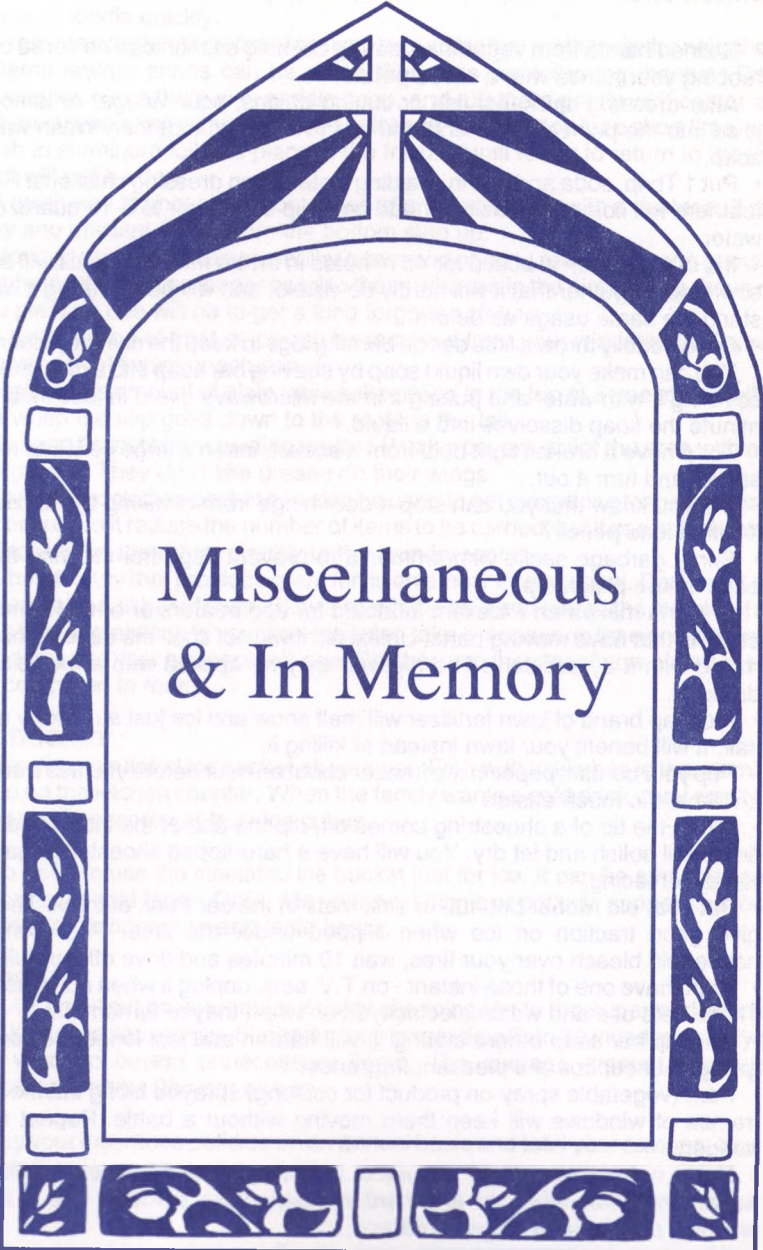
Mix together.

2 lb. hamburger
 2 T. dry mustard

2 tsp. salt
 1 tsp. pepper

Sauté until hamburger browns, dry mustard, salt and pepper. Add first mixture. Simmer 1 hour and serve on hamburger buns. Yield: 16 to 22 sandwiches.

*Opal Herr,
 Resident*



Miscellaneous
& In Memory

Miscellaneous Helpful Hints

- Stained hands from vegetables during canning season can be cured by rubbing your hands with a sliced potato.
- After dressing chickens, fish or cutting onions, pour vinegar or lemon juice into the palm of one hand and rub your hands together. Wash with soap.
- Put 1 Tbsp. soda and salt in scalding water when dressing chickens. Pin feathers will come out easily, or add one cup of vinegar to 8-10 quarts of water.
- If a cracked dish is boiled for 45 minutes in sweet milk, the crack will be so welded together that it will hardly be visible, and will be so strong it will stand the same usage as before.
- Occasionally throw a little salt on burning logs to keep the chimney clean.
- You can make your own liquid soap by shaving bar soap into a dish, then covering it with water and putting it in the microwave oven. In less than a minute the soap dissolves into a liquid.
- To remove a broken light bulb from a socket, insert a large cork into the socket and turn it out.
- Did you know that you can stop a door hinge from creaking by rubbing it with a lead pencil?
- Spray garbage sacks with ammonia to prevent dogs from tearing the bags before picked up.
- Glycerin makes an excellent lubricant for egg beaters or other kitchen utensils that have moving parts. Unlike oil, it will not spoil the taste of food mixed with it by accident. The glycerin may be applied with a medicine dropper.
- A cheap brand of lawn fertilizer will melt snow and ice just as quickly as salt. It will benefit your lawn instead of killing it.
- Pop your contact paper in the freezer about an hour before you use it and it will handle much easier.
- When the tip of a shoestring comes off, dip the end of the lace in clear fingernail polish and let dry. You will have a hard-tipped shoestring again for easier lacing.
- Put your old rubber bathtub or sink mats in the car trunk or truck. They give good traction on ice when slipped under the tires. Pour some household bleach over your tires, wait 10 minutes and drive off carefully.
- If you have one of those instant - on T.V. sets, unplug it when not in use. These sets use and waste electricity even when they're turned off.
- Unwrap bar soap before storing. It will harden and last longer besides giving your cupboard a pleasant fragrance.
- Pam (vegetable spray-on product for cooking) sprayed along the metal frames of windows will keep them moving without a battle. Repeat as needed.
- Nylon net makes a good vegetable brush or is good for cleaning fish aquariums, filter tubes or any hard-to-clean glass surface. Use it for washing plucked and singed chickens, too.
- When hanging pictures, heat the nail with a flame before driving it into the wall. You won't crack or chip the plaster.

- If your fireplace needs kindling, save waxed cardboard milk and ice cream cartons. These all kindle quickly.
- Organize a toy lending library or swap toys with other mothers in the neighborhood.
- Damp leather shoes can be reconditioned in the following manner: Dry them thoroughly, clean them with saddle soap, and rub them gently with castor oil.
- If you are painting with an oil-base paint and need to stop for a short time, wrap the brush in aluminum foil and place in the freezer until ready to return to the job. The paint will not harden.
- A quick way to shovel the front steps after a snowfall is with a dustpan. It is quick, easy and efficient. Work from the bottom step up.
- Moving to an apartment or smaller home and need to reduce storage items? Send old photos that you no longer need to those who are in the picture. You have no idea how pleased one will be to get a long forgotten picture.
- A light coating of frost or ice can be removed from your windshield by spraying it with windshield washer solution.
- A generous amount of plain table salt applied to the top of a tree stump will kill the tree when the sap goes down to the roots in the fall.
- To keep hornets from nesting under LP valve covers, paint the area with ordinary gun grease. They don't like grease on their wings.
- That plastic clothes basket can also be used to get everything to the pool or beach. Not only does it reduce the number of items to be carried, but it can hold the wet suits and towels on the return directly to the laundry room!
- A bathtub toy that provides great fun is an empty thread spool. Dampen it and rub one end on a soft bar of soap. Blow through the hole and see all the bubbles it makes.
- To help explain age to your pre-schooler, take a measuring tape and say each inch stands for one year of a person's age. Children can then "see" how old other persons are compared to them.

ICE BUCKET

- Use your insulated ice bucket all summer. Fill it with ice cubes in the morning and place on the kitchen counter. When the family wants a cold drink, they won't have to open the freezer to get their ice cubes.
- No need to use the insulated ice bucket just for ice. It can be a handy carrier for either hot or cold foods. Carry it to your next picnic or potluck supper and foods will retain their temperature and taste better.

BUDGET

- Put a time limit on your major weekly shopping trip to the supermarket since this will likely save you money. Shopping for a longer time than 30 minutes usually means you wind up buying unnecessary items. The average amount spent grocery shopping is about 95¢ per minute.
- Pay your insurance policies on an annual basis and total your savings. You will be pleased.

Miscellaneous & In Memory

Easy Lasagna

- | | |
|------------------------------------|----------------------------------|
| 1 1/2 lb. ground beef, browned | 1 pkg. dry spaghetti sauce |
| 1 regular-size ctn. cottage cheese | 2 1/2 to 3 c. tomato juice |
| 2 c. shredded Mozzarella cheese | 1 pkg. lasagna noodles, uncooked |
| 1 (15 oz.) can tomato sauce | Parmesan cheese |

Add dry sauce mix, tomato sauce and tomato juice to ground beef and let simmer for a few minutes. Layer in 9x13-inch pan: meat sauce, raw noodles, cottage cheese and Mozzarella cheese. Sprinkle Parmesan on top. Cover tightly with foil and bake 1 hour at 350°. Remove from oven and let stand 15 minutes with foil on.

*Itha Carns,
In Memory of Roberta Nelson*



Mom's Buttermilk Brownies

2 c. sifted flour

2 c. white sugar

2 sticks oleo

1 c. coffee or water

1/4 c. unsweetened cocoa

1/2 c. buttermilk

2 eggs

1 tsp. baking soda

1 tsp. vanilla

Combine flour and sugar in large bowl. In saucepan melt oleo, coffee or water and cocoa. Stir and heat to boiling. Pour hot mixture over flour and sugar. Add buttermilk, eggs, baking soda and vanilla. Mix well. Pour in greased 11x17 1/2-inch jellyroll pan. Bake at 400° for 20 minutes, or until done.

While brownies bake, prepare frosting. Pour frosting over brownies while warm.

FROSTING:

1 stick oleo

2 T. cocoa

1/4 c. milk

3 1/2 c. powdered sugar

1 tsp. vanilla

In saucepan combine oleo, cocoa and milk. Heat to boiling, stirring often. Mix in powdered sugar and vanilla. Beat until smooth. Pour warm frosting over brownies as soon as you take from the oven.

Mom made these brownies when she knew the kids were coming home from college or just home after we "left the nest." One time when I was home, I went to the cupboard to get something and I found a box of powdered buttermilk. I took it in to Mom and asked what in the world she used it for. Mom explained that the brownies she made called for buttermilk, and if she bought a carton of buttermilk, it spoiled before she could use it all, so she used powdered buttermilk in them. I remember walking away and thinking "you're never too old to learn something from your mother." Douglas Miller.

*Douglas Miller,
In Memory of Ethelmarie Miller*



Homemade Mincemeat

- | | |
|---|------------------------|
| 2 c. apples, chopped fine | 1/2 tsp. salt |
| 2 c. roast beef, cooked & broken
into sm. pieces | 1 1/2 c. raisins |
| 2/3 c. sugar | 1/4 c. butter |
| 3 T. vinegar | 2 tsp. cinnamon |
| | Meat juices, as needed |

Put all ingredients in a heavy saucepan and cook until apples are tender.

Use your favorite pastry recipes. This will make 2 pies, but it will freeze well if you only want to make 1 pie.

Norma Shields

Elderberry Jam

- | | |
|------------------------------|--|
| 3 c. prepared juice | 1/2 tsp. butter |
| 1/4 c. lemon juice | 4 1/2 c. sugar, measured into
separate bowl |
| 1 box Sure-Jell fruit pectin | |

Boil elderberries until juice starts to flow. Stir occasionally. Strain berries until only juice. Heat on low. Cover and let simmer 15 minutes. Measure exactly 3 cups juice into 6-quart saucepan. Stir in lemon juice. Stir in Sure-Jell. Add butter. Bring mixture to boil and stir constantly. Stir in sugar, return to full boil for exactly 1 minute. Place in jars immediately 1/2-inch from top. Screw lids on tightly. After jars cool, check seal.

Samantha Gettler



Dieter's Delight Spaghetti Sauce

3/4 c. coarsely-chopped onion	1 tsp. sugar substitute
2 cloves garlic, pressed	1/2 tsp. black pepper
1/4 scant c. olive oil	1 bay leaf
1 (14.5 oz.) can petite diced tomatoes	1/2 lb. very lean ground beef
1 (15 oz.) can tomato sauce	Hot cooked whole wheat spaghetti

Put olive oil in saucepan. Add onion and garlic and cook until tender but not brown. Add tomatoes, tomato sauce, sugar substitute, pepper and bay leaf. Simmer for 30 minutes.

In small skillet, brown ground beef. Add to sauce mixture. Continue simmering 20 to 30 minutes. Remove the bay leaf.

Cook the spaghetti according to package directions. Use a small amount of salt and olive oil in the water. Drain spaghetti. Place in a serving bowl or on individual plates. Spoon sauce over the spaghetti. Serve with grated Parmesan or Romano cheese.

Note: The recipe can easily be doubled. The mixture freezes well. Leftover spaghetti can be kept in a covered bowl of water in the refrigerator for up to 3 days.

The ground beef can be omitted and the sauce is still delicious.

Dick and Ardith Jenkins

Summer Salsa

23 c. tomatoes	1 c. sugar
2 jalapeño peppers	4 T. chili powder
2 green peppers	5 T. salt
1 c. red pepper	4 tsp. cayenne pepper
4 1/2 c. banana peppers	2 c. white vinegar
8 1/2 c. onions	1 1/2 c. cornstarch
5 garlic cloves, to taste	

Chop tomatoes, jalapeños, peppers, onion, and cloves to desired chunkiness. Put into large tall canning pot. Mix all other ingredients, except cornstarch, into pan. Stir together. Cook for 45 minutes until bubbly hot. Stir occasionally to keep from sticking to bottom of pan. Mix the cornstarch with cold water and then add to salsa mixture. Use just enough water to mix with. Let boil 5 to 10 more minutes. Put salsa into canning jars (be sure to boil lids and bands, jars also). Put caps and lids and let stand for 24 hours, to be sure they are sealed.

Leann McVay

Salsa

24 c. chopped tomatoes
 7 c. chopped onion
 1 lg. green pepper, chopped
 2 green banana peppers
 2 yellow banana peppers
 4 sm. cans tomato paste

2 1/2 c. white vinegar
 4 c. sugar
 2 tsp. chili powder
 5 T. salt
 2 T. cayenne pepper

Chop tomatoes, onion and peppers. Cook in Dutch oven. Add tomato paste, vinegar, sugar, chili powder, salt and cayenne pepper. Boil. Simmer 30 minutes. Stir occasionally. Put in jars and process 30 minutes in hot water bath.

I have added hot peppers to add to the heat of the salsa.

*Vickie Geote,
 Judy Wood*

Frozen Sweet Corn

16 c. sweet corn
 4 c. water

1/2 c. sugar
 3 tsp. canning salt

Husk and wash sweet corn. Slice off the cob. Add all ingredients together. Use large pan and bring to a boil. Boil 10 to 15 minutes. Cool completely. Put amount of corn you want in freezer bags and freeze.

*Helen Tipling,
 For Lois Burg*

Frozen Corn

18 c. corn, cut off cob, uncooked

About 3 dozen ears make this. Place in uncovered roaster and add:

1 lb. butter

1 pt. half & half

Cook at 325° for 1 hour, stirring every 15 minutes in oven. Cool and package and freeze.

Georgia Crawford

Going Out

Car
Kids & parents
Cash

Coupons
Coats (opt.)

Look in cupboards, refrigerator and freezer. Find nothing to eat. Ask family where they would like to eat, usually pizza or fast food. Then look for coupons. Clean up, get shoes and coats on and get in the car and go. Serves as many as desired.

Esther Ramsey

Hummingbird Nectar

3 c. boiling
1 c. sugar

Red food coloring (opt.)

Boil water. Remove from heat and add sugar. Stir until dissolved. Let set until cool. Add food coloring. Put into hummingbird feeder.

Note: Make sure feeder is clean.

Judy Wood

TV Dinner

1 TV dinner

Oven or microwave

Remove dinner from freezer. Read and follow directions on box.

Joyce Herr

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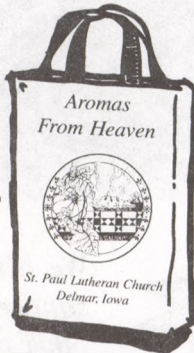
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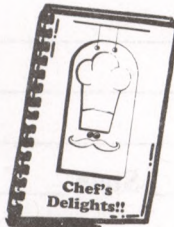
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