

Our Best Recipes



1857 - 1982

Winthrop, Iowa

The village of Winthrop was plotted and laid out into lots in 1857 by A.P. Foster.

The name of the new village was suggested by a friend of Foster, whose former home was in Winthrop, Maine.

The first population figure for Winthrop was 370 in 1890. There were 610 people living in Winthrop in 1957 and 767 citizens in 1980.

Winthrop has changed during its 125 years of existence, yet has always maintained a strong business district and a friendly atmosphere.

We all share in sorrow and happiness because we do care about each other.

Winthrop will always live by its motto "The Friendliest Town for Miles Around."

We wish to thank the Winthrop News for the cover photo.

The Winthrop Commerical Club dedicates this Cook Book to the Citizens of Winthrop. We hope you will enjoy it.

THE COMMITTEE

*Regina Slattery, Chairman
Edith Decker
Marvel Dennie
Lois Francois
Donna Kinney*

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Weights and Measures

Standard Abbreviations

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

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

Guide to Weights and Measures

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

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

Substitutions and Equivalents

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

Approximate Amounts to Serve 50 People

Navy beans for baking	3 qts. or 6 lbs.
Canned string beans	2 No. 10 cans
Canned beets	2 No. 10 cans
Roast beef	20 lbs.
Roast beef for Swiss steak $\frac{3}{4}$ inch thick	20 lbs.
Ground meat for loaf	10 lbs.
Butter	1 $\frac{1}{2}$ lbs.
Chicken (roasted)	30 lbs.
Chicken pie	20 lbs.
Coffee	1 lb.
Baked Ham	2 hams 10 to 12 lbs.
Ice cream - dessert	2 gal.
Ice cream - for pie	1 gal.
Lettuce	1 oz. per salad
Head lettuce salad	7 lbs.
Salted nuts	1 $\frac{1}{2}$ lbs.
Olives	2 qts.
Oysters (escalloped)	1 gal.
Peas	2 No. 10 cans
Peas and carrots	1 No. 10 can and 5 lbs. carrots
Roast pork or fresh ham	20 lbs.
Pork chops	18 lbs.
Potatoes (mashed)	1 $\frac{1}{4}$ pecks
Sweet potatoes	13 $\frac{1}{2}$ lbs.
Rice	3 lbs.
Rolls	100 rolls
Soup	3 gal.
Turkey	22-25 lbs.
Vegetables (fresh): Beans, beets, carrots or cabbage	10 lbs.
Whipped cream	2 pts.

Approximate 100 Calorie Portions

Almonds (shelled) - 12 to 15 nuts
Angel cake - 1 3/4 inch cube
Apple - 1 large
Apple pie - 1/3 normal piece
Apricots - 5 large
Asparagus - 20 large stalks

Bananas - 1 medium
Beans - 1/3 cup canned baked
Beans - green string - 2 1/2 cups
Beets - 1 1/3 cups sliced
Bread - all kinds - slice 1/2 inch thick
Butter - 1 tablespoon
Buttermilk - 1 1/8 cups
Cabbage - 4 to 5 cups shredded
Cake - 1 3/4 inch cube
Candy - 1 inch cube
Cantaloupe - 1 medium
Carrots - 1 2/3 cups
Cauliflower - 1 small head
Celery - 4 cups
Cereal - uncooked - 3/4 cup
Cheese - 1 1/8 inch cube
Cottage cheese - 5 tablespoons
Cherries - sweet fresh - 20 cherries
Cookies - 1 to 3 inches in diameter
Corn - 1/3 cup
Crackers - 4 soda crackers
Crackers - graham - 2 1/2 crackers
Cream - thick - 1 tablespoon
Cream - thin - 4 tablespoons
Cream sauce - 4 tablespoons
Dates - 3 to 4
Doughnuts - 1/2 doughnut
Eggs - 1 1/3 eggs
Fish - fat - size of 1 chop
Fish - lean - size of 2 chops
Flour - 4 tablespoons

French dressing - 1 1/2 tablespoons
Grapefruit - 1/2 large
Grape juice - 1/2 cup
Grapes - 20 grapes
Gravy - 2 tablespoons
Ice cream - 1/4 cup
Lemons - 3 large
Lettuce - 2 large heads

Macaroni - 3/4 cup cooked
Malted Milk - 3 tablespoons
Marmalade and jelly - 1 tablespoon
Marshmallows - 5 marshmallows
Mayonnaise - 1 tablespoon
Meat - cold sliced - 1/8 inch slice
Meat - fat - size 1/2 chop
Meat - lean - size 1 chop
Milk - 5/8 cup (regular)
Molasses - 1 1/2 tablespoons
Onions - 3 to 4 medium
Oranges - 1 large
Orange juice - 1 cup
Peaches - 3 medium fresh
Peanut butter - 1 tablespoon
Pears - 2 medium fresh
Peas - 3/4 cup canned
Pecans - 12 meats
Pie - 1/4 ordinary serving
Pineapple - 2 slices 1 inch thick
Plums - 3 to 4 large
Popcorn - 1 1/2 cups
Potatoes - sweet - 1/2 medium
Potatoes - white - 1 medium
Potato salad - 1 cup
Prunes - dried 4 medium
Radishes - 3 dozen red button
Raisins - 1/4 cup seeded or 2 table-
spoons seeded
Rhubarb - stewed and sweetened
- 1/2 cup
Rice - cooked 3/4 cup
Rolls - 1 medium
Rutabagas - 1 1/3 cups
Sauerkraut - 2 1/2 cups
Sherbet - 4 tablespoons
Spinach - 2 1/2 cups
Squash - 1 cup
Strawberries - 1 1/3 cups
Sugar - brown - 3 tablespoons
Sugar - white - 2 tablespoons
Tomatoes - canned - 2 cups
Tomatoes - fresh - 2 to 3 medium
Turnips - 2 cups
Walnuts - 8 to 16 meats
Watermelon - 3/4 slice 6 inches
diameter

General Oven Chart

	Very Slow Oven - 250° to 300° F.
	Slow Oven - 300° to 325° F.
	Moderate Oven - 325° to 375° F.
	Med. Hot Oven - 375° to 400° F.
	Hot Oven - 400° to 450° F.
	Very Hot Oven - 450° to 500° F.

BREADS

Baking Powder Biscuits	450°F. 12-15 min.
Muffins	400° to 425°F. 20-25 min.
Quick Breads	350°F. 40-60 min.
Yeast Bread	375° to 400°F. 45-60 min.
Yeast Rolls	400°F. 15-20 min.

CAKES

Butter Loaf Cakes	350°F. 45-60 min.
Butter Layer Cakes	350° to 375°F. 25-35 min.
Cup Cakes	375°F. 20-25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

COOKIES

Bar Cookies	350°F. 25-30 min.
Drop Cookies	350° to 375°F. 8-12 min.
Rolled and Ref. Cookies	350°-400°F. 8-12 min.

PASTRY

Meringues	350°. 12-20 min.
Pie Shells	450°F. 12-15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

ROASTS

Beef Roast	325°F. Rare 18-20 min. per lb. Medium 22 - 25 min. per lb. Well done - 30 min. per lb.
Chicken	325°F.-350°F. 30 min. per lb.
Duck	325°F.-350°F. 25 min. per lb.
Fish Fillets	500°F. 15-20 min.
Goose	325°F.-350°F. 30 min. per lb.
Lamb	300°F.-350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Turkey	250°F.-325°F. 15-25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20-25 min. per lb.

APPETIZERS

Dips and Snacks



DIP

8 ozs. cream cheese
1/2 c. mayonnaise
Worcestershire sauce
salt and pepper
grated ham

1/2 green pepper, grated
1/2 small onion, grated
1 tsp. pimento
nuts (optional)

Donna Miller

DIP

1 c. Hellman's mayonnaise
1 carton sour cream
1 T. parsley flakes

1 T. dill seed
1 T. Beau Monde
1 T. minced onion

Mrs. Kevin Donlea

DILL DIP

1-8 oz. carton sour cream
1 c. Hellman's mayonnaise
3 T. minced onion

2 T. dill weed
2 T. parsley flakes
2 tsp. seasoned salt

Combine all ingredients and refrigerate. Especially good with vegetables.

Faye Ann Gallery

DILL DIP

1 c. Hellman's mayonnaise
(not Miracle Whip)
1 c. sour cream
1 tsp. Beau Monde seasoning
3-4 tsp. dill weed

1 T. chopped parsley
4-5 chopped green onions,
or flakes or 1 small to medium
onion, grated

Mix all together and serve with chips or raw vegetables.

Doris Cook

TACO DIP

1 8 oz. container sour cream
1 3 oz. pkg. Phil. cream cheese

1 pkg. taco seasoning

Mix these together. Spread on a large serving plate. Pour about 1/2 bottle taco sauce on top. Mix in the following: Shredded cheese, lettuce, peppers, tomatoes, ripe olives, onion, etc.

Susie Tasler

FRESH VEGETABLE DIP

Debra Steffen

1 c. Miracle Whip
1/2 tsp. dry mustard
1/4 tsp. garlic salt or powder
1 T. sugar

Mix all ingredients together.

1 T. dry onions
1 T. dry parsley
2 T. Tarragon vinegar

RAW VEGETABLE DIP

Jean Koohy

4 tsp. soy sauce
1 c. Hellman's mayonnaise

1 tsp. vinegar
1 scant tsp. ginger

Mix all ingredients together. Let stand in covered container overnight in refrigerator. Serve. Note: Do Not substitute mayonnaise or dip will be too thin in consistency.

RAW VEGETABLE DIP

Verta Kress

1 c. real mayonnaise (not Miracle Whip)
4 tsp. soy sauce
1 tsp. ginger

2 tsp. milk
2 tsp. minced dry onion

Mix all ingredients together. Best if allowed to set for several hours in refrigerator before serving. Delicious with carrots, cauliflower, celery, green pepper, etc.

ELVA'S SHRIMP DIP MOLD

Mrs. Kenneth Braden

1 envelope Knox Gelatin
1/4 c. cold water
1 can tomato soup
8 ozs. cream cheese
1 c. mayonnaise

3/4 c. celery (cut fine)
3/4 c. onion (cut fine)
1-2 cans shrimp
dash of Worcestershire sauce
1/2 tsp. horseradish (optional)

Dissolve gelatin in 1/4 c. cold water. Heat soup (do not add water) to boiling. Dissolve cream cheese in soup. Add gelatin and let mixture cool. Then add mayonnaise and other ingredients, and put it in a mold. First grease mold with a bit of mayonnaise. Serve with crackers, chips, or toasted rye bread, etc.

SPINACH DIP

Helen Donnelly

1 c. sour cream
1 c. mayonnaise
1 pkg. chopped frozen spinach (thawed -
paper towel dried)

2 green onion, chopped
1 can water chestnuts
1 pkg. Knorr's vegetable soup mix

Mix sour cream, mayonnaise, onion and soup mix. Let set overnight. Add spinach and water chestnuts before serving.

TEXAS VEGETABLE DIP

Margaret Hogan

1 can tomato soup
1 pkg. lemon jello
1 c. chopped onion
1 c. chopped celery

1 lg. pkg. Phil. cream cheese
1 c. Miracle Whip salad dressing
garlic salt to taste
1/2 c. chopped pimento

Heat soup thoroughly. Add jello; stir until well dissolved, cool. Combine cream cheese and Miracle Whip. Add to soup mixture. Add remaining ingredients and chill.

VEGETABLE DIP

Kathy Steffen

1 c. mayonnaise
1 pkg. Good Season's Italian Mix
1/4 tsp. thyme
2 dashes cayenne red pepper

4 tsp. vinegar
8 tsp. salad oil
1 8 oz. carton sour cream

Combine first 6 ingredients. Add sour cream and mix. Chill. Good with fresh vegetables.

VEGETABLE DIP

Mrs. Neil Trott

1 pt. Hellman's mayonnaise
4 green onions, tops & all
1/2 bunch fresh parsley
Blend in electric blender.

1 clove garlic
salt & pepper to taste
lemon juice, to taste

VEGETABLE DIP

Sherry Wieland

1 jar mayonnaise (qt.)
(not salad dressing)
1/2 of 8 oz. bottle French dressing
Mix ingredients and chill. Can store in refrigerator for 2 weeks or longer.

1 envelope Good Season's Italian dressing
3 oz. Parmesan cheese

HOLIDAY HORS D'OEUVRES

Stella McEnany

1 loaf party rye bread
1 3 oz. pkg. cream cheese
1 c. mayonnaise

1 env. dry Italian salad dressing
cucumbers
dill weed

Mix together the cream cheese, mayonnaise and salad dressing. Spread this mixture on the slices of bread. Add 1 slice of cucumber and sprinkle with dill weed.

CHEESE BALL

Joan Zitelman

1 8 oz. pkg. cream cheese
1 small jar old English cheese
1 tsp. Worcestershire sauce

1/2 tsp. onion salt
1/2 to 1 tsp. garlic salt
1/2 to 1 tsp. garlic salt

Mix all ingredients and refrigerate overnight. Cover with chopped olives and chopped pecans

CHEESE BALL

Julie Burk

10 oz. sharp cheddar
1/4 c. Bleu cheese
3 slices Swiss cheese

dash of Worcestershire sauce
nuts, finely chopped
2-3 oz. pkg. cream cheese

Coarsely grate cheese; blend with cream cheese and Worcestershire sauce. Shape into ball and roll in finely chopped nuts. Serve with crackers.

TOP NOTCH CHEESE SPREAD

Norma Steffen

1/2 lb. Colby cheese, grated
1/2 lb. Velveeta, grated
1/2 lb. American cheese, grated
1 jar pimento
onion powder

garlic powder
2 T. mustard
1/4 c. sugar
Accent salt

Mix together with Miracle Whip.

CHICKEN-CHEESE BALL

Kathy Nickerson

1 chicken
1 8 oz. cream cheese

2 tsp. Lowry seasoning salt

Boil chicken, remove skin - cut up chicken (or chop in food processor) in small pieces. Mix with cream cheese and seasoning salt until well blended; shape into ball. Use with crackers or toast.

APPETIZER HAM BALL

Carol Stiefel

2 4 1/2 oz. cans deviled ham
3 T. chopped green olives
1 tsp. prepared mustard

tabasco sauce to taste (very little)
1 3 oz. pkg. cream cheese, softened
2 tsp. milk

Blend ham, olives, mustard and tabasco; chill. Form into ball on serving dish. Combine cream cheese and milk; frost ball. Chill again. Remove from refrigerator 15 minutes before serving.

CINNAMON GRANOLA

Marie Jensen

4 c. oatmeal	2 tsp. cinnamon
4 oz. coconut	1/2 c. honey
1 c. chopped nuts	1/3 c. oil
1/2 c. sunflower seed	1/2 tsp. vanilla
3/4 tsp. salt	1 c. raisins (optional) (add after cooking)

In large bowl combine oats, coconut, nuts, sunflower seed, salt and cinnamon. Stir in honey, oil and vanilla. Mix thoroughly. Divide mixture into 2 equal parts. Bake in 2-9 x 13-inch pans in 350° oven for 20 to 25 minutes, stirring occasionally. Cool, stir in raisins if desired. Store in a tightly covered container.

CLOEY'S GRANOLA

Jane Moroney

4 c. oatmeal	1 tsp. cinnamon
1 c. coconut	1/3 c. oil
1 c. nuts	1/2 c. honey
1/4 c. sunflower seeds or sesame seeds	1 tsp. vanilla
1/4 c. wheat germ	1 tsp. salt

Mix dry ingredients, mix wet ingredients - mix together. Bake at 350° for 25 minutes. Stir once at 15 minutes. Freezes well.

HANKY-PANKS

Carol Rasmussen

1 lb. hamburger	1 tsp. garlic powder
1 lb. ground pork	1 tsp. oregano
1 lb. Velveeta (cubed)	2 tsp. Presti's pizza seasoning
1/2 tsp. Worcestershire	

Cook and drain hamburger and ground pork. Then mix cheese, garlic powder, oregano, Worcestershire and pizza seasoning. Spread on party rye bread. Bake at 400° for 10 minutes. Serve. These may be frozen on cookie sheet, stored in freezer and baked later.

A lot of people love their job. It's the work they hate.

MINI-PIZZAS ON PARTY RYE

Celia Peterson

1 midget salami roll
1 loaf party rye bread (rounds)
oregano

2/3 c. spaghetti sauce
1 pkg. (8 oz.) mozzarella cheese

Cut thin slices of salami roll and place on rye rounds. Spread about 1/2 tsp. spaghetti sauce on salami. Top with mozzarella cheese. Sprinkle oregano on the cheese. Bake at 325° for about 10 minutes or until cheese melts. Serves 4-5 guests.

You may also substitute your favorite pizza topping for the salami.

OVEN JERKY

Ann Slattery

3 lbs. beef (flank or round steak)
Morton's Tender Quick Salt

liquid smoke

Slice meat 1/4" thick; remove fat. Lay meat out in single layer - dab each piece with liquid smoke - place 1 layer in a large glass bowl or pan and sprinkle with salt - repeat until all meat is salted, placing meat on top of itself in layers as you salt. Place a plate on top of meat - let stand overnight. Remove meat from bowl; lay flat on counter and let dry 2-3 hours. Stretch meat over oven racks (do not overlap.) Set oven temperature at 150° - leave oven door ajar and cook 11 hours (overnight works well.) Store in airtight container. May be frozen. Good for children's snacks.

MAPLE-Y APPETIZERS

Sharon Conrad

1-13 1/2 oz. can pineapple chunks
2-8 oz. pkgs. brown and serve sausage links
4 tsp. cornstarch
1/2 tsp. salt

1/2 c. maple-flavored syrup
1/3 c. water
1/3 c. vinegar
1/2 c. drained maraschino cherries

Drain pineapple, reserving syrup. Cut sausages in thirds crosswise; brown in skillet. Blend cornstarch, salt, pineapple syrup, maple syrup, water and vinegar. Heat to boiling, stirring constantly. Add pineapple, sausage, and cherries, cook 5 minutes. Keep warm in chafing dish.

ROASTED SOY BEANS

Lorraine Peck

1 c. soy beans
2 c. water

1/4 tsp. salt
cooking oil

Wash beans thoroughly - soak the beans overnight in the refrigerator. Drain and dry thoroughly. Spread in 9 x 13-inch cake pan. Roast in 300° oven for 2 hours, stirring occasionally. Place under broiler 3 or 4 minutes to brown, stirring frequently until beans are browned and popped. Toss with cooking oil and salt.

CARAMEL CORN

Carol Boies

12 c. popped corn	1/4 tsp. salt
2 c. brown sugar	1 tsp. butter
1/2 c. white syrup	1/2 tsp. soda
2 sticks margarine	

Cook together sugar, syrup, margarine, salt, and butter for 5 minutes or until it boils stirring continuously. Then add soda and stir until it foams up. Pour over popcorn and stir until corn is well coated. Put in large flat pan and bake 1 hour at 250°. Stir every 15 minutes.

CARAMEL CORN

Marie Jensen

2 c. brown sugar	1 tsp. salt
2 sticks oleo	1 tsp. baking soda
1/2 c. corn syrup	1 tsp. butter flavoring
6 qts. popcorn	nuts (optional)

Boil brown sugar, butter, syrup and salt for 5 minutes. Remove from heat. Add soda and flavoring; stir well. Pour over popcorn and nuts. Spread in two 9 x 13-inch cake pans. Bake at 200° for 1 hours, stirring every 15 minutes.

CARAMEL POPCORN

Janet Higgins

2 sticks margarine	1/2 c. white syrup
2 c. brown sugar	1/4 tsp. cream of tartar
1 tsp. salt	1 tsp. soda
6-7 qts. of popped corn	

Mix butter, syrup and brown sugar and bring to boiling point. Let boil for 6 minutes and keep stirring. Take off heat and add cream of tartar, salt, and soda. Stir until foamy and pour this on the popped corn. Spread this on cookie sheet after mixing well. Bake for 1 hour in 200° oven.

CARAMEL CORN

Carol Johnson

1 c. margarine	1 tsp. salt
2 c. brown sugar	1 tsp. soda
3/4 c. white syrup	1 tsp. vanilla
1/4 c. molasses	

Combine margarine, brown sugar, syrup, molasses, and salt in large sauce pan. Boil for five minutes. Remove from heat and add soda and vanilla. Pour over ten to twelve cups popped corn. Stir in coat corn evenly. Spread on cookie sheets and bake for one hour in 250° oven - stirring every fifteen minutes.

NEBRASKA CARAMEL CORN

Linda Peterson

2 c. brown sugar	1/2 tsp. salt
2 sticks butter	1 tsp. butter flavoring
1/2 c. white syrup (Karo)	1 tsp. burnt sugar flavoring

Bring to boil in large saucepan and boil 5 minutes. Remove from heat and stir in 1/2 tsp. soda. Pour over 6 to 8 quarts popped corn. Stir to cover well. Bake at 250° for 1 hour, stirring every 15 minutes. Remove from oven and stir until cool.

HONEY CRACKER JACKS

Rita Krusor

1/2 c. (6 T.) honey	6 c. popped corn
1/4 c. margarine	1 c. shelled peanuts

Heat honey and margarine in saucepan; cool. Pour over popcorn - peanut mixture, stirring as you pour. When well-coated, spread on cookie sheet in a single layer. Bake at 350° for 5-10 minutes or until crisp, stirring several times. (Will burn easily if left too long!) Cool. Package in plastic bags and twist tie. Put in six bags.

HONEY CRACKER JACKS

Mary Sullivan

1/2 c. (6T.) honey	6 c. popped corn
1/4 c. margarine	1 c. shelled nuts

Heat honey and margarine in saucepan; cool. Pour over popcorn-peanut mixture, stirring as you pour. When well-coated, spread on cookie sheet in single layer. Bake at 350° for 5-10 minutes or until crisp, stirring several times. (Will burn easily if left too long!) Cool and package in plastic bags and twist-tie. This is a nutritious snack.

POPCORN BALLS

Linda Donlea

5 qts. popped corn (salted)	2 c. sugar
1 1/2 c. water	1 tsp. vinegar
1/3 tsp. salt	1 tsp. vanilla

Cook sugar, water, salt and syrup to hard ball stage (256°). Add vinegar and vanilla. Cook to light crack stage (270°). Add coloring if wish. Slowly pour over popcorn. Stir well, press in balls. If you dip hands in a dish of cold water when making balls, it helps keep them cool. This recipe makes 20 balls, (can use 1/2 recipe).

Anything scarce is valuable; Praise, for example!!

POPCORN BALLS

Barbara Gritton

6 qts. popped corn

20 large marshmallows

1/3 c. oleo

2/3 c. sorghum

Melt oleo and marshmallows. Add sorghum. Cook until it comes to a boil. Add drop of red food coloring - if desired. Pour hot syrup over corn and mix well. These keep well and do not get hard.

POPCORN BALLS

Gertrude Leatherman

1/3 c. molasses

1/6 tsp. cream of tartar

1 tsp. vanilla

1 T. melted butter

1/3 c. boiling water

very small pinch of soda

1 T. vinegar

Mix molasses, sugar, water and vinegar together and bring to a boil. Then add cream of tartar. Boil until makes a softball in cold water. Add butter, soda, and vanilla. Pour over popped corn and form into balls or pack in a tube pan cut as for cake.

TACO-FLAVORED POPCORN

Kathy Nickerson

6-8 qt. popcorn (popped)

salt

grated American cheese

butter

1 T. taco seasoning

Pop the corn - sprinkle with salt, grated American cheese, taco seasoning and pour desired amount of melted butter - stirring well. Serve. Note: May add more or less cheese and taco flavoring to suit your own taste.

PARTY MIX

Joanne Nash

4 c. honey graham cereal

1/4 tsp. oregano

1/4 c. melted oleo

1/4 tsp. garlic powder

1 jar of dry roasted peanuts or mixed nuts

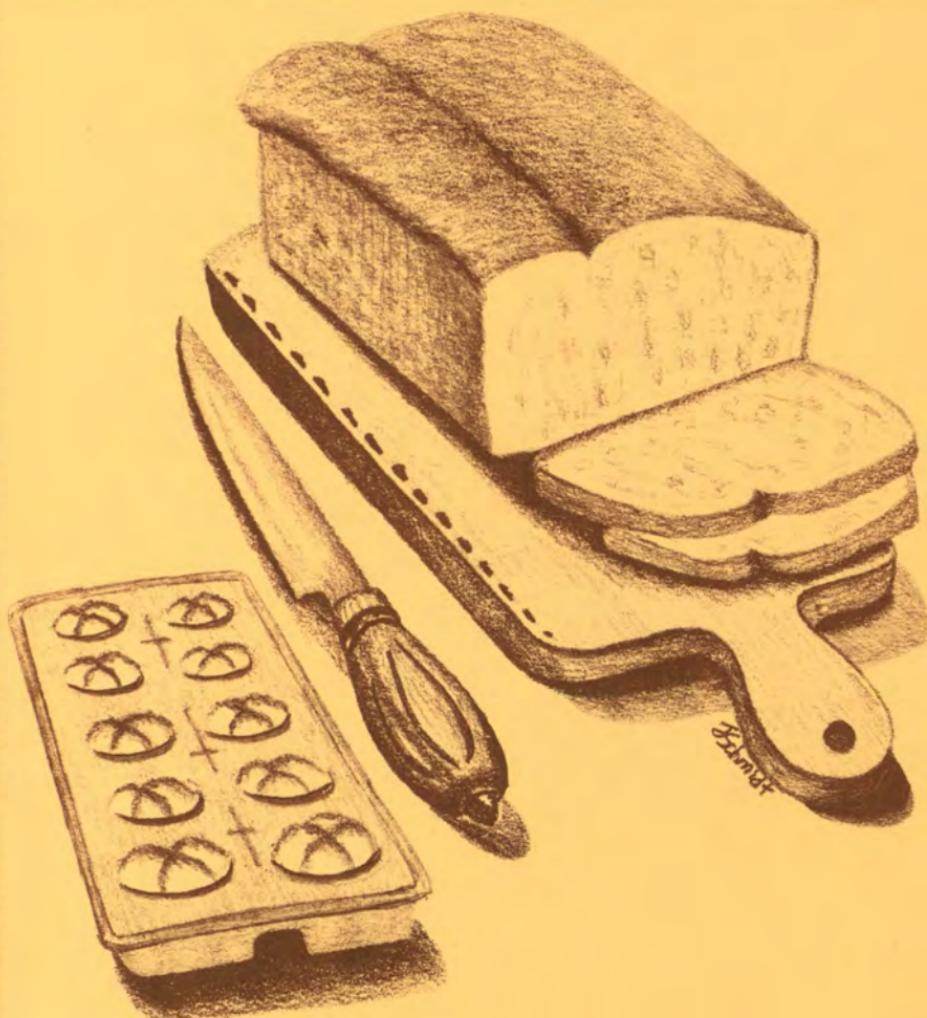
1/4 tsp. celery salt

1/4 c. Parmesan cheese

Mix together melted oleo, oregano, garlic powder, celery salt and Parmesan cheese. Spread the nuts in a large cookie sheet and pour the mixture over the nuts, stir. Bake at 300° for 20 minutes, stirring occasionally, then add to the 4 cups of honey graham cereal. Store in a tightly covered container for one week before serving, if you can.

BREADS

Quick Breads - Yeast Breads



BRAN MUFFINS

Lorraine Peck

LARGE BATCH:

3 c. brown sugar
1 tsp. salt
4 eggs (beaten)
1 c. Crisco
2 c. boiling water
1 qt. buttermilk
5 tsp. soda
4 c. Kelloggs All Bran
5 c. flour
2 c. 100% Nabisco Bran

SMALL BATCH:

3/4 c. brown sugar
1/4 tsp. salt
1 egg (beaten)
1/4 c. Crisco
1/2 c. boiling water
1 c. buttermilk
1 1/4 tsp. soda
1 c. Kelloggs All Bran
1 1/4 c. flour
1/2 c. 100% Nabisco Bran

Pour boiling water over 100% Bran. Cream sugar and Crisco. Add buttermilk, eggs and soaked Bran. Add dry ingredients and mix together. Bake at 400° for 18-20 minutes. Keeps 6 weeks in refrigerator. May add raisins or dates if desired.

COFFEE CAKE

Mrs. Robert Ball

2 eggs (beaten)
1 c. sugar
1 c. milk
4 T. melted shortening

2 c. sifted enriched flour
4 tsp. baking powder
1 tsp. salt

Combine eggs, sugar, shortening. Add flour, baking powder and salt. Mix well. Sprinkle with mixture of 1 cup brown sugar, 4 tsp. cinnamon, 4 T. flour, 4 T. butter (melted). Bake in moderate oven (375°) for 15-20 minutes in 9 x 13-inch pan. You can add fresh fruit such as apples, peaches, pears, blueberries to the batter.

QUICK COFFEE CAKE

Helen Thiesen

TOPPING:
1/4 c. flour
1/4 c. sugar
1/2 tsp. cinnamon
2 T. butter

CAKE:
1 1/2 c. flour
2 1/4 tsp. baking powder
1/2 tsp. salt
1/3 c. sugar
1/3 c. shortening
1 beaten egg
2/3 c. milk

Mix cake, pour in 8 x 8-inch pan. Sprinkle topping over. Bake at 375° for 30 minutes.

COFFEE CAKE "DE LUXE"

Frances Bowden

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

1/2 c. brown sugar
2/3 c. margarine
2 beaten eggs
1 c. buttermilk

Mix together only until blended. This can be baked on lightly greased cookie sheet. Sprinkle with topping:
1/2 c. brown sugar
1/2 c. chopped nuts

1/2 tsp. cinnamon and nutmeg

Bake at 350° for 30 minutes.

COFFEE CAKES

Vickie Krum

1 egg
1 c. sugar
1 c. strong coffee
2 c. raisins
2 T. cocoa
1 tsp. nutmeg

1/2 c. molasses
1/2 c. shortening
1 tsp. vanilla
1 tsp. cinnamon
2 c. flour
1 tsp. soda
pinch salt

Sift dry ingredients together. Fold into remaining ingredients and mix well. Add raisins last. Bake as a loaf cake in moderate oven for 1 hour.

FRUIT COFFEE CAKE

Sandy Schneider

1 c. oleo
1 3/4 c. sugar
4 eggs (beat in 1 at a time)
1 tsp. vanilla

2 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. salt

Cream together oleo, sugar, eggs and vanilla. Add flour, baking powder and salt. Mix well, spread 1/2 of batter in jelly roll pan. Put spoonfuls of any pie filling on top of mixture. Spread last of mixture on top of fruit filling. Bake at 350° for 45 minutes.

*Practice does not make perfect,
Perfect practice makes perfect.*

Vice Lombardi

KIM'S COFFEE CAKE

Frances Bowden

$\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. Crisco
1 egg
 $\frac{1}{2}$ c. milk

1 $\frac{1}{2}$ c. flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

TOPPING:

1 medium sized apple, diced
 $\frac{1}{2}$ c. brown sugar
2 tsp. cinnamon

2 T. melted butter
 $\frac{1}{2}$ c. nuts

Mix sugar, shortening and egg, stir in milk and dry ingredients. Pour $\frac{1}{2}$ of batter in square baking dish, add half of the topping, rest of batter and also topping. Bake at 350° for 25 to 30 minutes.

Be sure apples are diced thin and in small pieces. Raisins can be used instead of apple.

OVERNIGHT COFFEE CAKE

Verta Kress

1 c. white sugar	1 tsp. baking powder
1 c. brown sugar	2 tsp. soda
$\frac{3}{4}$ c. shortening	$\frac{1}{2}$ tsp. salt
2 eggs, slightly beaten	1 tsp. nutmeg
2 tsp. cinnamon	1 c. sour cream (or buttermilk)
2 c. flour	

Cream white sugar, $\frac{1}{2}$ c. brown sugar, and shortening. Add eggs, flour, baking powder, soda, salt, 1 tsp. cinnamon and nutmeg. Add sour cream. Place in 9 x 13 inch pan which has been well greased, and top with $\frac{1}{2}$ cup brown sugar and 1 tsp. cinnamon. Put in refrigerator overnight. Let set out in the morning 30 minutes before baking at 350°.

*You cannot push anyone up the ladder,
unless he is willing to climb himself.*

Andrew Carnegie

PRIZE COFFEE CAKE

Amber Steffen

$\frac{3}{4}$ c. sugar
 $\frac{1}{4}$ c. soft shortening
1 egg
 $\frac{1}{2}$ c. milk

1 $\frac{1}{2}$ c. sifted flour
2 tsp. baking powder
 $\frac{1}{2}$ tsp. salt

Mix thoroughly sugar, shortening and egg. Stir in milk. Stir together and stir in flour, baking powder and salt. Spread batter in greased and floured 9-inch square pan. Sprinkle with desired topping. Bake until toothpick stuck in center of cake comes out clean. Bake at 375° for 25 to 35 minutes. Yield: 9 - 3" squares.
STREUSEL: Fill coffee cake both in middle and on top of cake. Spread only half the batter in pan. Sprinkle with half the streusel mixture, add the remaining batter, and sprinkle remaining streusel on top. Mix:

$\frac{1}{2}$ c. brown sugar (packed)
2 T. flour

2 tsp. cinnamon
2 T. butter, melted

SOUR CREAM COFFEE CAKE

Mary Sullivan

CREAM WELL:

1 stick margarine
1 c. sugar
1 T. powdered sugar

1 egg
1 tsp. vanilla

Alternate 1 c. sour cream with dry ingredients.

2 c. flour
1 c. flour

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

1 stick margarine (cut in as for pie crust)

Put batter in 10 x 15-inch greased, floured pan. Sprinkle on streusel topping:
After sprinkling this topping on batter, bake 20 minutes at 350°. Cool and drizzle with icing.

FRUIT 'N CORN MUFFINS

Lorice Snyder

2 c. flour
2 T. sugar
4 tsp. baking powder
1 tsp. salt
 $\frac{1}{2}$ c. corn meal

1 c. milk
2 eggs, beaten
 $\frac{1}{2}$ c. applesauce
 $\frac{1}{4}$ c. melted oleo

Combine dry ingredients. Add combined milk, eggs, applesauce and margarine. Mix until moistened, spoon into well greased medium size muffin pan filling each cup $\frac{2}{3}$ full. Slightly indent center of each muffin with 1 tsp. of marmalade. Bake at 425° for 20-25 minutes or until golden brown. Makes 1 dozen. Remember when serving do not cut them. Pull them apart.

RAISIN BRAN MUFFINS

Julie Burk

1 c. cooking oil	1 15 oz. pkg. Bran Flakes (with or without raisins)
3 c. sugar	
4 eggs	5½ c. flour
1 qt. buttermilk	1 c. raisins
5 tsp. baking soda	1 c. nuts (chopped)

1 15 oz. can crushed pineapple with juice

Mix oil, sugar and eggs. Add remaining items and mix well. Fill muffin tins and bake for 20 to 30 minutes. Makes 4 dozen. Batter can be stored in the refrigerator 4 to 6 weeks and used as needed.

RAISIN BRAN MUFFINS

Evelyn Cooksley

1¼ c. flour	3 c. Raisin Bran
3 tsp. baking powder	1¼ c. milk
½ tsp. salt	1 egg
½ c. sugar	½ c. oil

Stir together flour, baking powder, salt and sugar. Set aside. Measure Raisin Bran and milk into mixing bowl. Stir to combine. Let stand 1 to 2 minutes or until cereal is softened. Add egg and oil. Beat well. Add dry ingredients to cereal mixture, stirring only until combined. Portion batter evenly into 12 greased 2½-inch muffin-pan cups. Bake in oven at 400° about 25 minutes or until muffins are golden brown. Serve warm.

CARROT MUFFINS

Veronica Tegler

2 c. brown sugar	½ c. oil
4 eggs	2 tsp. vanilla
2 c. flour	1 tsp. salt
2 tsp. lemon juice	2 tsp. baking powder

Add wet ingredients to the dry ingredients. Lastly add 2 cups grated carrots. Spoon in greased muffin pans. Bake at 375° for 25-30 minutes. Makes 24 muffins.

BRAN MUFFINS

Dixie Maas

4 eggs	1 qt. buttermilk
5 c. flour	3 c. sugar
5 tsp. soda	1 tsp. salt
1 c. margarine	1½ tsp. cinnamon
6 c. whole bran cereal	2 c. boiling water
3 c. raisins or dates	

Mix, and store in refrigerator 24 hours before using. Bake as needed at 400° for 20 minutes in muffin tins. If this is sealed good it will keep up to 2-3 months. Use cupcake liner, this saves cleaning up the messy tins.

RAISED DOUGHNUTS

Thelma Brown

1/2 c. shortening	1 pkg. dry yeast
1 c. sugar	2 c. water
2 eggs	2 c. milk
1 tsp. nutmeg	1 tsp. salt
4 or 5 c. flour	

Melt shortening in 2 cups water. When melted add 2 cups milk making mixture lukewarm. Add yeast. Mix eggs, sugar, salt and nutmeg to milk mixture. Add flour to make a soft dough. Mix lightly on a floured surface. Let rise for about 1 hour or double in bulk. Pour on floured surface and roll to 1/2-inch thickness. Cut into doughnuts and let rise again for 15 to 20 minutes. Deep fry and glaze.

GLAZE:

Mix powdered sugar and water to make a thin dip than will run off when the doughnuts are dipped in. Dip while doughnuts are hot.

DROP DOUGHNUTS

Mabel E. Nickerson

2 eggs	3 c. flour
1 c. milk	2 tsp. baking powder
1 tsp. vanilla	1/4 tsp. salt
1 c. sugar	1/2 tsp. cinnamon

Mix in order. Drop in 400° shortening (Crisco or Fluffo).

HOSTESS DOUGHNUTS

Alice Arnold

1/3 c. sugar	1 1/2 c. flour
1 egg	1 tsp. baking powder
2 T. salad oil	1/2 tsp. salt
1/2 c. milk	1 tsp. mace or nutmeg

Beat sugar and eggs slightly. Stir in salad oil. Sift dry ingredients and add to above. Drop by teaspoons into hot fat or oil. I use my little deep fat fryer. Roll in sugar. Kids Love 'em.

DOUGHNUT HOLES

Hazel Merrill

2 c. sifted flour	1 c. buttermilk
1/2 c. sugar	2 eggs
1 tsp. baking powder	1/4 c. Crisco oil
1/2 tsp. soda	1 level tsp. nutmeg

Sift all dry ingredients together. Add liquids to dry ingredients. Drop by teaspoon into heated oil and cook until brown. Roll doughnuts in sugar, while hot.

AEBELSKIVVER

Deloris Klever

2 c. Bisquick
2 eggs (separated)
2 T. oil

milk enough to make fairly
thin batter

Beat eggs whites stiff and set aside. Mix rest of ingredients together, using enough milk to make a fairly thin batter. Fold egg whites in last. Use special Aebelskiver pan (can be purchased in hardware store). Put every small amount of oil in each hole in pan. Heat until fairly hot - then fill each hole nearly full of batter - turn over as bottom side browns, using ice pick or similar utensil. Very good dipped in granulated sugar or with syrup on them. Makes 20-25. This is an old Norwegian recipe.

KOLACHES

Jean Peterson

2 c. scalded milk
1/4 c. sugar
2 tsp. salt
1 c. butter

6 egg yolks
2 pkgs. dry yeast
1/4 c. lukewarm water
6 c. flour

Dissolve yeast in lukewarm water and set aside. Cream butter with sugar and salt. Add yolks one at a time; beating well after each addition. Stir in scalded milk and cool to lukewarm before adding yeast mixture. Put in flour, set in warm place to rise until doubled in bulk. Turn out on floured board and roll to thin thickness. Cut out with juice glass. Place on greased cookie sheet 1-inch apart. Brush with melted butter. Let rise until light. Press centers to make indentations. Fill and let rise again. Bake at 350° for 10 or more minutes.

BUNS

Elizabeth Decker

2 c. warm water
2 pkgs. yeast
1 egg
1/4 c. vegetable oil

salt
1/2 c. sugar
3 c. flour

Beat with mixer until smooth - add additional 3 cups flour and knead a few minutes. Dough will be slightly sticky. Let raise. Makes loaves, buns, etc.

*The difference between career and a job is about twenty
or more hours a week.*

BUNS

Sheri Hilton

2 c. water	2 eggs
2/3 c. sugar	1 stick oleo
3 pkgs. yeast (dissolved) in c. of warm water	5 1/2 to 6 c. flour

Mix water, sugar, eggs and oleo. Add yeast-water and beat with high-speed mixer for 5 minutes. Remove beaters. Spoon on flour board. Run melted lard around in bowl. Put dough back in bowl. Clean hands well, knead well, let rise once-double. Punch and knead well again. Rise again. Grease hands and shape buns. Let rise. Oven fairly hot 350°. Grease pans well. Bake until golden brown.

REFRIGERATOR BUNS

Sharon Fairchild

3/4 c. hot water	1 c. warm water
1/2 c. sugar	2 pkgs. yeast
1 T. salt	1 egg
3 T. oleo	5 1/4 c. flour

Put first 4 ingredients in a large bowl, stir and set aside. Cool to lukewarm. Mix in small bowl the 1 c. water and 2 pkgs. yeast; set aside. Beat 1 egg well. When everything is same temperature, mix all together. Add 3 cups flour and beat with mixer until smooth. Add 1 c. flour and beat in with spoon. Add 1 c. flour to mixture and dump 1/4 c. flour on counter to mix in with. Grease large bowl with Crisco and rub dough around bowl with grease side up. Let rise 2-3 hours and put in refrigerator sealed. Make into rolls and let rise about 2 hours. Bake at 325° for about 10 minutes.

YEAST ROLLS

Alice Arnold

2 pkgs. yeast	2 eggs (beaten)
2 1/2 c. warm water	2 1/2 tsp. salt
3/4 c. soft oleo	3 1/2 c. flour
3/4 c. sugar	

Heat water, oleo, sugar and salt to lukewarm. Add yeast to the flour. Pour the warm liquid into flour and yeast. Add eggs and beat at low speed. Add 2 cups flour. Knead dough until smooth (you may have to add a bit more flour) cover with towel. Leave in refrigerator overnight. Next morning punch down and form into Bunsor rolls. Will keep in refrigerator for 6 weeks (not at my house).

Experience is yesterday's answer to today's problems.

OVERNIGHT BUNS

Mabel E. Nickerson

4 c. water	1/2 c. water
1 3/4 c. sugar	4 eggs
1 c. shortening	1 T. salt
2 pkgs. yeast	14 c. flour

Boil water and sugar for 5 minutes. Add the shortening to water and sugar mixture and let cool. Dissolve yeast in 1/2 cup water. Add beaten eggs, salt, and flour. Mix at 2 p.m. Knead down at 6 p.m. At about 10 p.m. shape into buns (makes about 70 buns). Bake at 375° for 20 minutes.

POPOVERS

Mrs. Carrol Brockmeyer

7/8 c. flour	2 tsp. butter
1 c. milk	2 eggs
1/4 tsp. salt	

Beat the eggs thoroughly. Add gradually while beating, the milk, melted butter and the flour with which the salt has been sifted. Put 1/4 tsp. of butter into each hot muffin tin. Fill this half full with batter and bake in a hot oven 30 to 40 minutes. Makes 1 dozen. Remove from pan while hot.

BUTTERHORNS

Doris Cook

1 c. scalded milk	1 pkg. dry yeast
1/2 c. shortening	3 beaten eggs
1/2 c. sugar	4 1/2 c. flour
1 tsp. salt	

Combine milk, shortening, sugar and salt. Cool to lukewarm. Add yeast and stir well. Add eggs then flour; mix to smooth, soft dough. Knead lightly on floured surface. Place dough in greased bowl; cover and let rise until at least double in bulk. Divide dough into thirds; roll each third on lightly floured surface to a 9-inch circle. Brush with melted butter. Cut each circle in 12-16 wedge-shaped pieces; roll each wedge, starting with wide end and rolling to point. Arrange in greased baking pan with the point of dough under so that it won't unroll. Brush with melted butter. Cover and let rise until very light. Bake at 400° - 425° until lightly browned, 12-15 minutes. Makes at least 3 dozen.

A foot is a device for finding things in the dark.

EASY STICKY CINNAMON ROLLS (Terrace Hill Recipe)

Lorraine Peck

2 loaves frozen bread dough
1/2 c. butter or margarine
1 c. brown sugar
2 tsp. cinnamon

1 pkg. vanilla pudding (not instant)
2 T. milk
nuts (if desired)

Thaw bread on room temperature. Grease a 9 x 13 x 2-inch pan. Tear bread into 2-inch balls. Place in pan. Melt butter, add remaining ingredients. Pour over dough balls. Let rise 2 hours at room temperature. Bake at 350° for 30-35 minutes. Serve warm.

TWO-HOUR ROLLS

Mabel E. Nickerson

1 pkg. yeast
2 c. lukewarm water
1/3 c. shortening (melted)
1/3 c. sugar

2 eggs
1 tsp. salt
6-1/2 c. flour

Mix well and let rise. Knead down and rest for 10 minutes. Shape into buns (this dough is rather soft). Bake at 375° for 20 minutes.

EASY DINNER ROLLS

Dorothy J. Baragary

1 large pkg. cake mix
(white or yellow)
2 pkgs. yeast

2 1/2 c. warm water
5 to 6 c. flour
1 1/2 tsp. salt

Place water in bowl. Add salt. Mix yeast and dry cake mix then add to water mixture. Add flour, mix and knead until smooth. Cover and let rise in a warm place for 1 hour. Shape into rolls and let stand until double in size. Bake in preheated 450° oven for 20 to 25 minutes. This makes 2 to 3 dozen rolls.

CINNAMON ROLLS

Cathy Schabacker

1 loaf frozen bread
1 box reg. butterscotch pudding
1 c. brown sugar
1/2 c. milk

1/2 c. melted margarine
1 tsp. cinnamon
1 tsp. vanilla
pecans (optional)

Leave frozen bread out overnight to rise. Next morning cut bread into pieces and place in Bundt pan or angel food cake pan. Mix all other ingredients together and pour over the bread pieces. Place nuts on top. Let bread rise again. Then bake at 350° for 30 minutes.

BUTTERSCOTCH PECAN BISCUITS

Helen Thiesen

1/4 c. melted butter	2 T. sugar
1/2 c. brown sugar	2 tsp. baking powder
1 T. water	1 tsp. salt
pecan halves	1/3 c. shortening
2 c. flour	3/4 c. milk

Combine butter, sugar and water. Put 2 tsp. in each of 12 muffin cups. Put nuts on top. Mix the remainder, knead 20 seconds. Roll into $\frac{1}{2}$ -inch thickness. Cut biscuits and put one in each prepared muffin cup. Bake at 450° for 15-18 minutes. Turn out immediately when done.

OVERNIGHT BREAD OR ROLLS

Evelyn Slattery

1 pkg. dry yeast	1/2 c. oleo (one stick melted)
3 c. warm water (just warm)	1 T. salt
1 c. sugar	8 c. flour (sometimes a little more)
2 eggs, well beaten	

Mix up at 5 P.M. and let rise until 10 P.M.. It does not rise too much. Shape into rolls or bread. Let stand at room temperature. Cover with dish towel. Next morning bake at 350° for 20 minutes.

BUNUELOS

Sandy Nickerson

2 c. flour	2 eggs
1 T. sugar	1/4 c. milk
1/2 tsp. salt	2 T. margarine, melted
1/2 tsp. baking powder	4 c. salad oil for frying

GLAZE:

Combine 1 3/4 c. flour, sugar, salt and baking powder. In another bowl beat eggs, add milk and melted butter. Add to dry ingredients, stirring until dough holds together. Stir in additional flour, until dough is not sticky. Turn onto lightly floured surface and knead until smooth. Cover and let stand 20 minutes. Cut dough into 36 equal pieces and shape each into a ball. On floured surface roll each ball into a paper thin 4" circle, with 1" round cookie cutter. Cut a hole in center of each circle. Stack pastry with waxed paper between layers. In Dutch oven heat 1" deep of salad oil to 375°. Fry dough circles a few at a time until puffed and golden brown (about 30 seconds on each side) turn only once. Drain on paper towels. Glaze immediately. Best when served right away.

GLAZE:

In a small saucepan heat honey and lemon juice until warm. Spoon hot glaze on Buneels. To freeze: Wrap well, label and date. Freezes up to 3 months.

CARAMEL ROLLS

Maxine Donnelly

2 loaves frozen bread dough
1/2 c. butter or oleo
1 c. brown sugar

1 lg. vanilla pudding, not instant
2 T. milk
cinnamon to taste

Thaw, but do not permit to rise 2 loaves of frozen bread. Break one loaf up in bottom of greased 9 x 13-inch cake pan. Melt butter, add brown sugar, pudding mix, milk and cinnamon. Mix everything together and pour over bread. Break second loaf on top and let rise for 2 1/2 to 3 hours. Bake at 350° for 30 minutes or until done.

PECAN ROLLS

Alison Slattery

1 3-oz. pkg. butterscotch pudding
1 c. brown sugar

1 stick margarine
pkg. 20 frozen rolls

Butter a 9 x 13-inch pan and put pecans in bottom of pan. Place 20 rolls on pecans. Put pudding powder right from box over the rolls. Melt oleo and brown sugar. Pour over the rolls. Cover with wax paper and put in cold oven overnight. In the morning take out and preheat oven to 375°. Bake for 20 minutes. Take out and turn over on a cookie sheet. Serve.

MAPLE-NUT COFFEE TWIST

Margaret Hogan

1 pkg. Pillsbury hot roll mix
3/4 c. warm water
1 egg
3 T. sugar
1 tsp. maple flavoring

6 T melted oleo
1 tsp. cinnamon
1 tsp. maple flavoring
1/3 c. nuts
1/2 c. sugar

Dissolve yeast in warm water. Stir in beaten egg, sugar and flavoring. Add flour mixture; blend. Knead dough on floured surface 2-3 minutes. Place in greased bowl. Let rise until double in size. Divide dough in 3 balls. Roll out one ball of dough to fit 12" pizza pan (greased). Brush dough with 2 T. melted oleo. Sprinkle with 1/3 c. of cinnamon filling. Continue with 2nd ball. End with filling on top. Use a glass to make 2" circle in center of dough. Use pizza cutter and cut from outside of circle to center circle (do not cut center). Cut 16 pie-shaped wedges. Twist each wedge 5 times. Let rise till double in size. Bake at 350° for 20 minutes.

GLAZE:

1 1/2 c. powdered sugar
1/4 tsp. maple flavoring

2-3 T. milk

Drizzle on coffee cake while warm.

KRINGLE

Julie Higgins

2 c. flour	3 eggs
1 c. butter	1/2 tsp. almond extract
1 c. plus 2 T. water	

Mix 1 c. flour, 1/2 butter and 2 T. water. Roll out to fit 8 x 13-inch pan. Heat remaining water and butter to boiling point. Remove from heat; add remaining flour and stir until smooth. Stir in eggs, one at a time, beat well after each addition. Add almond extract. Spread on top of crust mixture. Bake for 1 hour at 350°; cool.

FROSTING:

1 c. powdered sugar	1/4 tsp. almond extract
1 T. butter	cream

Combine all ingredients, adding enough cream for spreading consistency. Makes 6-8 servings.

DANISH PUFF

Kay Mattesen

1 c. margarine	1 c. boiling water
2 c. flour (sifted)	1 tsp. almond extract
1/4 tsp. salt	3 eggs
2 T. cold water	

Cut 1/2 cup margarine into 1 cup flour and salt until it resembles coarse meal. Add cold water. Divide in half and press into two 3 x 12-inch oblongs on ungreased baking sheet. Place 1 cup water and 1/2 cup margarine in pan to boil. When boiling add almond extract and remove from heat. Stir in 1 cup flour. Add eggs one at a time beating well after each addition. Spread over pastry. Bake 425° for 40 minutes.

ICING:

2 c. powdered sugar	1 tsp. vanilla
1 T. butter	1/2 tsp. salt
4 T. milk	

Spoon over pastry while warm.

FLAT BREAD

Mrs. O.S. Myers

2 c. white flour	1/3 c. lard
3/4 c. graham flour	1 tsp. salt
3/4 c. cornmeal	1 1/4 c. water

Mix dry ingredients together. Cut in lard and stir in water. Pinch off tiny portions of dough and roll out very thin on a floured board. Place on cookie sheet and bake at 375° until bread is dry and slightly brown.

PIZZA CRUST, NATURALLY

Jane Hardy

1 pkg. or T. yeast
1 c. warm water
2 tsp. baking powder

2 T. sunflower oil
2 T. honey
2½ c. whole wheat flour

Melt the yeast in warm water. Then add baking powder, oil, honey and flour. Dough should be thick. Dust the pizza pan with cornmeal or butter lightly. Flatten the dough into the pan with your fingers. You can make the dough thick or thin, depending on your family's taste. Bake the crust at 425° for about 10 minutes or until crust is golden brown. Remove from oven. Top with your favorite sauce and toppings. Mmmm good!!!

KONA INN BANANA BREAD

Amber Ball

Cream 1 c. shortening with 2 c. sugar. Add 6 very ripe bananas and 4 well beaten eggs. Sift three times, 2½ cups all purpose flour, 2 tsp. soda and 1 tsp. salt. Blend dry ingredients to creamed mixture. Bake at 350° for 45 to 50 minutes. This will make two 1 lb. 4 oz. loaves. Recipe is from the Kona Inn, Hawaii.

FRENCH BREAD

Marie Jensen

1 pkg. yeast
1½ c. warm water
1 T. sugar
1½ tsp. salt
1 T. shortening
4 c. flour

Dissolve yeast in water, add sugar, salt and shortening. Add flour and beat smooth. Let rise one hour. Turn out on floured surface. Divide into two parts, rest 10 minutes. Roll out to 12 x 9-inch. Roll up jelly roll fashion. Cut diagonal slits. Place on cookie sheet - greased, or french bread pan - greased. Let rise in warm place 1½ hours. Bake at 400° for 30 to 35 minutes.

GRANDMA BLAKE'S BREAD

Marie Jensen

2 pkg. dry yeast
2⅔ c. warm water
1 T. salt
¾ c. warm water
¼ c. sugar
3 T. oleo
9-10 c. flour

Dissolve yeast in ¾ c. water in bowl. Stir in 2⅔ c. water, sugar, salt and oleo and 5 c. of flour. Beat until smooth - 3 minutes, with mixer. Mix in enough remaining flour to make dough easy to handle. Knead 10 minutes. Put in greased bowl and cover, let rise one hour punch down and let stand 15 minutes - covered with bowl. Divide into thirds. Roll out each piece with rolling pin, shape in loaves - place in greased pan and let rise one hour, brush with melted butter. Bake at 425° for 30-35 minutes. (9 x 5-inch loaf pans)

MONKEY BREAD

Mary Ann Quint

3 tubes of buttermilk biscuits
cinnamon and sugar
nuts (optional)

1½ sticks oleo
1 c. brown sugar

Cut 3 tubes of buttermilk biscuits into 12 pieces. Dip each piece in cinnamon/sugar mixture. Place a layer of nutmeats in a greased Bundt pan. Place the 12 pieces of dough (rolled in cinnamon/sugar) in pan. Boil together 1½ sticks oleo and 1 cup brown sugar for 2 minutes. Pour over dough. Bake at 350° for 25 minutes. Let stand for 10 minutes before removing from pan.

ZUCCHINI BREAD

Pam Willard

1½ c. oil
3 c. finely chopped zucchini
4 eggs
3 c. sugar
3 c. flour

1 tsp. cinnamon
2 tsp. baking powder
1 tsp. soda
1 c. nuts (optional)
1 c. raisins (optional)

Combine oil, eggs, and zucchini. If you want a very moist bread, put all eggs and zucchini in blender and chop. Mix dry ingredients and add to the squash mixture. Grease and flour 2 loaf pans and add mixture. Bake in preheated 350° oven for 1 hour to 1 hour and 10 minutes.

ZUCCHINI-NUT BREAD

Beverly Morris

3 eggs
2 c. sugar
1 c. oil
3 c. flour
2 c. (grated) zucchini
1 c. (chopped) nuts

1 tsp. soda
1 T. vanilla
1 tsp. salt
2 tsp. cinnamon
¼ tsp. baking powder

Preheat oven to 350°. Beat eggs; add sugar, oil, zucchini and vanilla. Mix well. Add dry ingredients and mix well. Stir in nuts. Pour in two bread loaf pans. Bake at 350° for 1 hour.

APPLESAUCE NUT BREAD

Vera Helle

SIFT TOGETHER:

2 c. flour
¾ c. sugar
1 T. baking powder

1 tsp. soda
½ tsp. nutmeg
¼ tsp. cinnamon

COMBINE:

1 egg
1 c. applesauce

¼ c. salad oil

Add dry ingredients to applesauce and egg mixture and stir only until blended. Add 1 cup chopped nuts. Bake in 5 x 9-inch pan at 350° for 50 minutes.

CARROT BREAD

Barbara Gritton

1 c. sugar
2 beaten eggs
1½ c. grated raw carrots
½ c. nuts
¾ c. salad oil

1½ c. flour
1 tsp. soda
1 tsp. cinnamon
pinch salt

Fill greased tin cans about ½ full or small loaf bread pans. Bake at 350° for about 1 hour.

BANANA NUT BREAD

Sharon Conrad

2 large bananas (mashed)
1 c. sugar
2 eggs
3 T. milk
2 c. sifted flour
¼ tsp. salt

½ tsp. soda
½ tsp. baking powder
½ c. melted butter
1 tsp. vanilla
½ c. chopped nuts

Beat bananas, sugar and eggs until light. Stir in milk. Sift flour, salt, soda and baking powder together. Add to first mixture. Stir in melted butter, vanilla and chopped nuts. Pour into greased and floured loaf pan and bake in 275° oven for 1 hour or until tester comes out clean. Slow baking gives better texture.

CINNAMON BREAD

Madonna Kauffman

¼ c. oil
1 c. white sugar
1 egg
1 c. buttermilk
2 c. flour

1 tsp. soda
reserve 1 T. cinnamon
½ c. brown sugar

Stir oil, sugar, egg, buttermilk, soda flour, and salt together. Reserve cinnamon and brown sugar. Put half of batter into a loaf bread pan and sprinkle half of cinnamon-sugar mixture over it. Pour in rest of batter and remaining cinnamon-sugar mixture over the top. Bake at 350° for 55 minutes.

Use cold water on your dishcloth when cleaning flour from your counter tops. It will not "gum up" as when you use hot water.

ZUCCHINI BREAD

Sue Cornwell

1 c. brown sugar	3 c. flour
1 c. white sugar	1 tsp. baking powder
1 c. oil	1 tsp. baking soda
3 eggs	1 tsp. salt
2 tsp. vanilla	1 tsp. cinnamon
2 c. shredded (unpeeled) zucchini	

Drain off part of the liquid from shredded zucchini. Combine all ingredients and mix well. Grease and flour 2 loaf pans. Divide batter into 2 pans. Bake at 325° for 50 minutes. Raisins or nuts optional.

DUTCH BREAKFAST BREAD

Kathleen Hogan

3 c. self rising flour	12 oz. of beer
3 T. of sugar	

Mix above ingredients together. Place in one greased loaf pan. Bake at 350° for 45 minutes. Turn out of pan on once; cool.

ZUCCHINI BREAD

Genevieve Gritton

3 eggs	3 c. grated zucchini (not peeled)
2 c. sugar	2 tsp. vanilla
3 c. flour	1 tsp. soda
1 tsp. cinnamon	1 tsp. baking powder
1 c. salad oil	nuts, coconut or raisins (optional)
1 tsp. salt	

Mix all above ingredients and bake 1 hour at 325° or until light brown and the bread tests done with toothpick. I bake it in 2 loaves 4 x 8-inch. This freezes good too.

DILLY CASSEROLE BREAD

Kay Norman

1 pkg. yeast	1/4 tsp. soda
1/4 c. warm water	1 egg, beaten
1 c. creamed cottage cheese	2 1/4 to 2 1/2 c. flour
2 T. sugar	1 T. instant minced onion
1 T. butter	2 tsp. dill seed
1 tsp. salt	

Dissolve yeast in water. Heat cottage cheese to lukewarm. Combine sugar, onion, butter, dill seed, salt, soda and egg in a bowl with cheese and yeast mixture. Add flour to form stiff dough. Cover and let rise until double in bulk. Stir dough down. Turn into well greased 1 1/2 qt. casserole or 8-inch round pan. Let rise 30-40 minutes or until light. Bake in 350° oven 40-50 minutes. Brush with butter and sprinkle with salt. Yield 1 loaf.

CINNAMON BREAD

Kathy Steffen

1/4 c. oil
1 c. sugar
1 egg
1 c. buttermilk
1 T. soda

2 c. flour
1/2 tsp. salt
1 T. cinnamon
1/2 c. sugar

Combine first 7 ingredients and put 1/2 of batter in greased and floured bread pan. Sprinkle 3/4 of cinnamon and sugar over top; add remaining batter. Top with remaining cinnamon and sugar. Cut through loaf in swirls with knife. Bake at 325° for 60 minutes.

BANANA BREAD

Leah Cook

1 1/2 c. sugar
1/2 c. butter or oleo
2 egg yolks, beaten
4 T. sweet milk
2 c. flour plus 1 T.

1 tsp. baking powder
1 c. mashed bananas
2 egg whites, beaten
1/2 c. nuts, if desired

Cream sugar and oleo together, add egg yolks, milk with flour, baking powder, and bananas. Fold in beaten egg whites and nuts. Pour into greased and floured bread pan. Bake 1 hour at 350°.

ONION FRENCH BREAD

Nan Higgins

1 pkg. dry yeast
1 envelope of dry onion soup
2 c. water
2 T. Parmesan cheese
6-6 1/2 c. flour

2 T. sugar
1 tsp. salt
2 T. shortening
corn meal

Soften yeast in 1/4 c. warm water. Combine in 2 c. water and simmer 10 minutes. Add sugar, salt and cheese. Cover and cool to lukewarm. Stir in 2 c. flour and beat. Stir in yeast mixture and add enough flour to make it pull from bowl. Put in lightly greased bowl and turn greasing surface. Let raise 1 1/2 hours. Punch down and divide and let rest 10 minutes. Shape into long loaves and place on greased cookies. Sprinkle with corn meal. Cut slices on loaves and brush with beaten egg whites if desired will make a hard surface. Bake at 375° for about 20 minutes.

QUICK GLAZED APPLE BREAD

Peggy Dengler

1/2 c. shortening	1 c. sugar
1 tsp. vanilla	2 eggs (beaten)
2 c. flour	2 T. milk
1 tsp. cinnamon	1/4 c. nuts (optional)
2 1/2 tsp. baking powder	1 c. chopped apples
1/4 tsp. salt	

Cream shortening, sugar and vanilla; add eggs. Sift dry ingredients. Add milk, apples, nuts and dry ingredients, stir only until dampened. Pour into greased 9 x 5 x 4-inch loaf pan. Bake at 350° for 50-60 minutes; cool. Remove from pans and pour glaze over it, letting it drip down the sides. Allow glaze to set, then wrap tightly. These freeze well.

GLAZE:

1/2 c. powdered sugar	2 T. melted butter
1 T. hot water	1/2 tsp. cinnamon

Combine these and pour over loaves.

WHITE BREAD

Sharon Fairchild

2 c. warm milk	2 eggs, well beaten
1 c. potato water	1/2 c. sugar
1/2 c. mashed potato	1 tsp. salt
2 pkgs. dry yeast	8 c. flour or enough to make
3/4 c. oil	soft dough
1/2 c. warm water	1 T. sugar

Dissolve yeast and the T. sugar in warm water. In large bowl combine: milk, potato water, mashed potatoes, oil, eggs, sugar, and salt; mix well. Add dissolved yeast and mix again. Add flour to make a soft dough. Let rest 15 minutes. Knead until smooth - brush oil over dough and cover. Let ripe until double. Then turn dough out on floured board and form into buns or Kolaches. Bake at 400°.

POPPY SEED BREAD

Mrs. Graydon Reed

1 box yellow cake mix	1/2 c. salad oil
1 pkg. instant coconut	1 c. hot water
cream pudding mix	1/8 c. poppy seed
4 eggs	

Mix for 5 minutes. Pour into 3 or 4 small or 2 large buttered loaf pans. Bake at 350° for 45 minutes. Cool and slice thin and serve plain or butter with hot tea, coffee or milk.

RAISIN NUT BREAD

Lona Curtis

1 c. sugar
1 c. boiling water
1 T. butter
1 c. raisins

1 egg
2 c. flour
1½ tsp. soda
½ c. nuts

Pour hot water over raisins and soda. Let stand. Cream sugar and butter. Add well beaten egg. Add raisins, flour and nuts. Mix well. Bake in loaf pan at 350° for 40-55 minutes.

BUNDT CHERRY-COFFEE CAKE

Merry Burco

3 c. flour
1 c. sugar
1 tsp. soda
1 tsp. baking powder
½ tsp. salt

1 c. butter or oleo
1 c. sour cream
1 tsp. vanilla
2 eggs, beaten
1 can cherry pie filling

Sift flour, sugar, baking powder, baking soda and salt into bowl. Cut in butter as for pie crust. Add sour cream, eggs and vanilla; stir. Spread half of batter into a well greased budnt or tube pan. Spread pie filling over batter. Top with remaining batter. Bake at 350° for 40 minutes. Cool in pan for 10 minutes before turning out on rack. Cool another 10 minutes. Put on glaze.

SOLON'S BEST KOLACHES

Jan Short

Mix Together and Set Aside:

3 pkgs. dry yeast
½ c. warm water

1 tsp. sugar

Then Mix:

1¼ c. buttermilk
3 egg yolks or 2 whole eggs
2 tsp. salt
½ tsp. mace

½ c. oil
½ c. sugar
2 tsp. baking powder
4 to 5½ c. flour (5)

Mix all together and let rise until double. Put on a floured board. Make little buns. Let rise again. Press down center twice. Fill with your favorite filling. (Apricot, prune, poppy seed, or cherry).

CAKES AND FROSTINGS



APPLE CAKE, NATURALLY

Jane Hardy

1 c. butter	1 tsp. cinnamon
1 c. honey	2 tsp. baking soda
3 eggs	2 c. whole wheat flour
2 tsp. vanilla	3 c. diced apples
1/2 tsp. salt	2 c. walnuts, chopped

Mix together the butter, honey, and eggs. Add vanilla, salt, cinnamon, and soda. Beat until smooth. Gradually add the flour. Apples can be peeled or unpeeled. Fold in the apples and walnuts and place in a buttered and floured 9 x 13" glass baking dish. Bake at 350° for 25 to 30 minutes. Great for making the day before!

APPLE CAKE

Dixie Maas

1/2 c. oil	2 eggs, well beaten
1 1/2 c. sugar	2 c. flour
1 1/2 tsp. salt	2 tsp. cinnamon
2 tsp. vanilla	1 c. nuts
4 c. raw apples	

Mix all the ingredients, adding apples last. Pour into greased cake pan, sprinkle top with sugar, cinnamon and nuts. Bake at 375° for 45 minutes.

APPLE CAKE

Sandy Schneider

4 c. sliced apples	2 tsp. cinnamon
2 c. sugar	2 beaten eggs
2 c. flour	3/4 c. salad oil
1 1/2 tsp. baking soda	2 tsp. vanilla
1 tsp. salt	1 c. nuts

Mix apples, sugar and let stand for a few minutes. Sift dry ingredients and mix with apples. Add rest of ingredients. Pour in greased pan 13 x 9-inch. Bake at 350° for 40 to 45 minutes. Freezes well.

APPLE CHIP CAKE

Sharon Conrad

1 1/2 c. Wesson Oil	1 tsp. cinnamon
2 c. sugar	1 tsp. soda
2 eggs	1 tsp. vanilla
1 tsp. salt	

Mix well all above ingredients. Blend in:

3 c. flour (sifted)	3 c. chopped apples
2 c. chopped walnuts	

Bake at 350° for about 45 minutes.

APPLE SAUCE SPICE CAKE

Hal Brentner

1½ c. sugar
½ c. butter
1½ c. apple sauce
2 tsp. soda, mixed in apple sauce
¼ tsp. allspice
⅔ tsp. cinnamon

1 tsp. vanilla
1/2 tsp. almond extract
2 c. flour
2/3 c. raisins
1 c. nuts

Bake in 350° oven in oblong pan for 45 minutes.

CHOPPED APPLE CAKE

Mrs. Dale (Virgie Peterson) Neidy

2 c. sugar
1 c. butter
3 eggs
1 c. coffee (not too strong)
1 c. raisins
2 c. diced raw apples

1½ tsp. cinnamon
1 tsp. cloves
3 c. flour
3 tsp. cocoa
2 tsp. soda

Boil raisins for 20 minutes and drain. Cream sugar and butter together. Add eggs, one at a time. Add coffee, raisins and raw apples. Combine dry ingredients and add to above mixture. Pour into a greased 9 x 13-inch cake pan. Bake in 350° oven for 40-45 minutes. This makes a large cake.

RAW APPLE CAKE

Lona Curtis

Peel and chop 4 c. apples. Pour 2 c. sugar over apples. Stir often to draw juice. Beat 2 eggs and add to apples. Mix together these dry ingredients:

1 tsp. vanilla	3/4 c. oil
2 c. flour	1/4 tsp. salt
1 1/2 tsp. soda	1 c. nuts
2 tsp. cinnamon	

Add to the apple mixture. Bake in cupcakes in 350° oven. Freezes well.

UPSIDE DOWN APPLE CAKE

Mahel F. Nickerson

6-8 medium apples
1 c. sugar
1/2 c. margarine
1 c. milk
2 eggs

1½ c. flour
2 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla

Peel, core, and slice apples. Cover bottom of 8 x 8-inch pan with sliced apple. Sprinkle with sugar and cinnamon to taste. Mix other ingredients in order and pour over apples. Bake at 350° for 45 minutes.

YUMMY APPLE PUDDING CAKE

Betty Jean Bateman

3 c. apples	1/2 tsp. salt
1 1/4 c. sugar	1 tsp. soda
2 eggs	1 tsp. cinnamon
1 tsp. vanilla	1/2 to 1 c. nuts
1 1/2 c. flour	

SAUCE:

1/2 c. sugar	1 c. warm water
1/2 c. brown sugar	1 stick oleo
2 T. flour	

Mix 3 c. apples with sugar and let set 10-15 minutes; then add eggs and vanilla. Sift dry ingredients and add to apple mixture also add nuts. Pour into ungreased 9 x 13-inch pan and bake at 350° for 40-45 minutes. While this is baking make the sauce:

Combine sugars and flour - slowly add water and cook until thick and clear. Remove from heat and add oleo, stirring until melted. Pour over hot cake.

BURNT SUGAR CAKE

In Memory of Mrs. William (Jennie) Peterson

1 1/4 c. sugar	2 1/4 c. flour
1/2 c. butter	3 tsp. baking powder
2 eggs, separated	1 tsp. vanilla
1 c. water	3 tsp. burnt sugar syrup

Cream butter and sugar together. Add beaten egg yolks. Sift baking powder and flour and add alternately with water, vanilla and burnt sugar syrup. Beat egg whites until stiff and fold into cake batter. Bake in 350° oven for 40-45 minutes.

BURNT SUGAR SYRUP:

Burn 2 c. sugar, over low heat in an iron pan. Add 1 c. water and boil slowly for 3 minutes. Use this recipe for white cake. Use 4 egg whites.

CAKE DON'T STAY AROUND

Connie Oiphant

3 c. flour	1 tsp. baking soda
2 c. sugar	1 tsp. salt
3 eggs	1 tsp. cinnamon
2 c. mashed "ripe bananas" (about 4)	1 tsp. vanilla
1 1/2 c. butter flavored oil	1 c. chopped pecans
8 oz. can crushed pineapple (drained)	

Mix all dry ingredients in large bowl. Make a well in the center and add eggs, oil, bananas, pineapple, and vanilla; stir. Do not beat. Only takes a few stirs. Bake for 1 hour and 15 minutes (or until done) in greased and floured tube pan.

CARROT CAKE

Sue Cornwell

4 eggs	2 tsp. soda
2 c. sugar	1/2 tsp. salt
1 1/2 c. oil	2 tsp. cinnamon
2 c. flour	3 c. (grated) carrots

Beat eggs well, add sugar and oil, and beat thoroughly. Sift flour, soda, salt, cinnamon and add to first mixture and beat well. Fold in carrots and beat again. Bake at 350° for 45 minutes in greased cake pan.

CARROT CAKE

Vickie Krum

2 c. sugar	1 1/2 c. cooking oil
4 eggs	2 c. flour
2 tsp. soda	1 tsp. salt
2 tsp. baking powder	2 tsp. cinnamon
3 c. grated raw carrots	1/2 c. chopped nuts

Cream sugar and cooking oil. Add eggs. Sift flour, baking powder and cinnamon together. Add to creamed mixture. Add salt and soda. Fold in carrots and nuts. Bake in loaf pan at 350°.

CARROT CAKE

Joan Zitelman

2 c. sugar	1 1/2 c. oil
3 beaten eggs	1-15 oz. can crushed pineapple (undrained)
3 c. flour	2 c. grated carrots
2 tsp. soda	1 2/3 c. coconut
2 tsp. cinnamon	1/2 c. nuts
1 tsp. salt	

Combine sugar, eggs, flour, soda, cinnamon, salt and oil. Mix well, stir in pineapple, carrots, coconut and nuts until well blended. Put in large greased and floured pan. Bake at 350° for 50 to 60 minutes.

CHERRY PIE CAKE

Sherie McLaren

1 c. butter	1 1/2 tsp. baking powder
1 3/4 c. sugar	1 tsp. vanilla
4 eggs	1/2 tsp. salt
3 c. flour	pie filling

Mix above ingredients except pie filling, and put in a greased cookie sheet. Put pie filling on top of the mixture and bake at 350° for 20-25 minutes. Frost with powder sugar frosting while still warm.

CHOCOLATE CAKE

Elizabeth Decker

2 c. sugar
1/2 c. butter
2 eggs
1/2 c. cocoa
2 c. flour

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

Put together in a bowl, add 1/2 cup cold water. Beat well. Add 1 cup hot water; blend. Bake at 350° in 9 x 13-inch pan for 30-35 minutes.

CHOCOLATE FILLED CUPCAKES

Susie Tasler

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

2 eggs
1 c. salad oil
1 c. buttermilk
1 tsp. vanilla
1 c. hot water

Batter will be thin. Fill cups 2/3 full and bake at 350° for 20 minutes.

FILLING:

1/2 c. sugar
1/4 tsp. salt
1/3 c. milk

1 T. water
2/3 c. vegetable shortening
1/2 tsp. vanilla

Beat for 5 minutes, then add 1/2 cup powdered sugar. Beat for 5 minutes. Then fill cooled cupcakes.

FROSTING:

1 stick margarine
1 1/2 sq. baking chocolate

6 T. milk

Heat until all is melted. Then add powdered sugar to make spreading consistency.

CHOCOLATE ZUCCHINI CAKE

Judy Childers

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

1/2 tsp. baking powder
1 tsp. soda
1/2 tsp. cinnamon
2 c. diced zucchini
4 T. cocoa
1/4 c. chocolate chips

Cream oleo and sugar. Add oil and eggs. Stir in remaining ingredients. Bake in a 9 x 13-inch pan at 325° for 40-45 minutes.

COCOA-COLA CAKE

Doris Burns

2 c. flour	1/2 c. buttermilk
2 c. sugar	2 eggs (beaten)
1 c. butter	1 tsp. vanilla
2 T. unsweetened cocoa	1 tsp. baking soda
1 c. carbonated cola (not diet)	1 1/2 c. miniature marshmallows

Preheat oven to 350°. Grease and flour a 9 x 13-inch pan. Combine flour and sugar in large mixing bowl. Melt butter, add cocoa and cola, heat to boiling point. Cool slightly. Pour over flour and sugar mixture, stir until well blended. Add buttermilk, beaten eggs, soda and vanilla. Mix well. Stir in marshmallows. Pour in prepared pan and bake for 40 minutes or until done.

IOWA CHOCOLATE CAKE

Mary Baragary

3/4 c. shortening	1/2 tsp. salt
2 c. sugar	1/2 c. cocoa
1 1/2 c. boiling water	2 eggs (beaten)
2 c. flour	1 tsp. vanilla
2 tsp. soda	

Pour boiling water over shortening and sugar. Sift together dry ingredients and add to sugar mixture. Add eggs and vanilla. Bake in 9 x 13-inch pan about 35 minutes at 350°.

JIFFY CHOCOLATE CAKE

Grayce Briggs

1 1/2 c. flour	1 T. vinegar
3 T. cocoa	1 c. water
1/2 tsp. salt	1/2 c. shortening, melted
1 tsp. soda	1 tsp. vanilla
1 c. sugar	

Mix all dry ingredients in 8 x 8-inch pan. Mix well. Add water, melted shortening, vinegar and vanilla. Bke in 350° oven for 30 minutes or until done. Very good for a snack cake.

Store cottage cheese in container upside down. Stays fresh longer.

COCONUT LACE CAKE

Frances Bowden

2 eggs
1 c. sugar
1 c. sifted flour
1 tsp. baking powder

1/2 tsp. salt
1/2 c. hot milk
2 T. butter or margarine

TOPPING:

Beat eggs until very light - gradually add sugar. Then gradually add hot milk and butter alternately with dry ingredients. Bake at 350° for 1/2 hour. Then take out and add topping and put in broiler until bubbly and brown. Needs watching. Not too long. This makes a good cake for shortcake or upside down cake also.

COFFEE CAKE

Aanes Wilson

1 box yellow cake mix
1 box vanilla instant pudding (small)
4 eggs
 $\frac{1}{2}$ c. oil

1 c. water
1 tsp. vanilla
1 tsp. butter flavoring

Mix above ingredients. Layer the following ingredients in a bundt pan (greased & floured) with the batter:

Mix together the brown sugar and cinnamon. Bake at 350° for 45-50 minutes.

ICING:

While cake is still warm:

SOUR CREAM COFFEE CAKE

Sherie McLaren

1 c. butter	½ tsp. vanilla
2 c. plus 4 tsp. sugar	2 c. flour
2 eggs	1 T. baking powder
1 c. sour cream	¼ tsp. salt
1 c. chopped pecans	1 tsp. cinnamon

Preheat oven at 350°. Cream butter and 2 c. sugar together until light and fluffy. Beat in eggs one at a time. Fold in cream and vanilla. Fold in flour, sifted with baking powder and salt. Combine remaining sugar, pecans and cinnamon in separate bowl. Place about $\frac{1}{3}$ of batter in a well greased and floured bundt pan, add $\frac{1}{2}$ of sugar mixture. Add the rest of batter and sprinkle the remaining sugar on top.

CRANBERRY CAKE WITH HOT BUTTER SAUCE

Mrs. A.J. Murphy

2 T. butter	3 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1 tsp. vanilla	1 c. milk
2 c. sifted cake flour	2 c. raw-whole cranberries

Thoroughly cream butter, sugar and vanilla. Sift flour, baking powder and salt. Add milk. Fold in cranberries. Pour into greased and floured 8 x 9-inch pan. Bake at 400° for 35 minutes. While still warm, cut in squares and top with hot butter sauce.

HOT BUTTER SAUCE:

1/2 c. butter	1 c. sugar
1/2 c. coffee cream	

Melt butter, blend in sugar, stir in cream. Simmer 3 to 4 minutes, stirring occasionally. Serve over warm cranberry cake.

CREME DE MENTHE CAKE

Dorothy J. Baragary

1 pkg. white cake mix	4 T. creme de menthe
1 can Hershey's fudge	1 9 oz. container Cool Whip

Follow directions on cake mix, add two tablespoons (green) creme de menthe to batter. Bake and cool. Spread fudge on a 9 x 13-inch cake. Mix 2 T. creme de menthe with Cool Whip. Spread over fudge on cake; refrigerate. I use 1/4 cup of creme de menthe for cake and 1/4 cup for Cool Whip. Devil's food mix can be used in place of white mix. Very good.

DATE CAKE

Leona Bovenmyer

Sprinkle 1 tsp. soda over 1 cup chopped dates and pour 1 cup boiling water over it. Let cool.

3 T. butter or margarine	1 egg
1 c. white sugar	1 tsp. baking powder
1 1/2 c. flour	1 tsp. vanilla
1/2 tsp. salt	1/2 c. nuts

Put in a long pyrex baking dish. Bake at 350° until done.

To boil an egg: Cover eggs with cold water. Let water come to a boil; remove from heat and let stand 20 minutes. Yolks will never get dark.

DATE CAKE

JoAnne Gaffney

1 c. chopped dates
1 c. boiling water
1 c. sugar
1 tsp. vanilla
1/4 tsp. salt

1/2 c. shortening
1 egg
1 2/3 c. sifted cake flour
1 tsp. soda
1/2 c. chopped walnuts

Pour water over dates, cool to room temperature. Stir shortening to soften. Gradually add sugar, cream together until light and fluffy. Add vanilla and eggs, beat well. Sift flour, soda and salt together twice, add to creamed mixture alternately with dates. Beat after each addition. Stir in chopped walnuts. Bake in loaf pan, paper lined, moderate oven 350° for 35 to 40 minutes.

DATE AND NUT CAKE (Small)

Eileen Quigley (Mrs. R.L.)

1 c. cut-up dates
1 c. boiling water
1 tsp. soda
1 c. sugar
3 T. shortening
dash of salt
1 egg
1/2 tsp. vanilla
1 1/2 c. flour
1/2 c. chopped nuts

Dissolve soda in water and pour over dates and let cool. Then mix together the next 7 ingredients and blend in the date mixture - and mix well. Pour in 9 x 9-inch baking pan and bake at 350°. Good topped with Cool Whip, or your favorite icing.

BLACK DEVILS FOOD CAKE

Linda Donlea

1 c. buttermilk or sour milk
1 c. sugar
2 c. flour
1 T. baking soda
1 tsp. salt
1 c. Wesson Oil
2 small eggs
1 c. sugar
1/2 c. cocoa
1 c. boiling water

Mix well sour milk and liquid oil. Then add 1 c. sugar and 2 small eggs. Add gradually the flour, another cup sugar, baking soda, cocoa and salt. Beat one minute with mixer then add the 1 c. boiling water. Bake 45 minutes to 1 hour in 325° oven.

Macaroni and spaghetti double in bulk in cooking.

Noodles swell only about 3/4.

DEVILS FOOD CAKE

Bonnie Cook

2 c. sugar	1/4 tsp. salt
3 c. flour	2 eggs
4 rounded T. cocoa	4 rounded T. lard
2 tsp. baking soda	2 c. water
2 tsp. cream of tartar	1 tsp. vanilla

Beat eggs and lard together. Mix all dry ingredients together and add dry ingredients and water alternately to eggs and lard mixture. Add vanilla. Bake in 9 x 13-inch pan at 350° for 30-40 minutes.

DEVILS FOOD CAKE

Verta Kress

1/2 c. shortening	1/2 c. cocoa
2 c. sugar	1 c. sour milk or buttermilk
1/2 tsp. salt	2 tsp. vanilla
2 eggs	2 tsp. soda (in milk)
1/2 c. water	2 c. flour

Cream sugar and shortening. Add eggs. Mix cocoa with cold water, add to creamed mixture. Add milk and flour alternately. Add vanilla. Bake at 350° for 30 minutes in a 9 x 13-inch pan.

DREAM CUPCAKES

Maxine Oliphant

1 pkg. chocolate cake mix	1 egg
2-3 oz. pkgs. cream cheese (softened)	dash of salt
1/3 c. sugar	1 6-oz. pkg. chocolate chips (opt.)
	1/4 c. flaked coconut

Prepare cake mix as directed on package. Fill cupcake pans 2/3 full with batter. Mix together rest of ingredients and place a spoonful in center of each cupcake. Bake 350° for 25-30 minutes.

FRUIT COCKTAIL CAKE

Darlene Burke

2 c. flour	2 tsp. soda
1 1/2 c. sugar	

Mix with 2 slightly beaten eggs and fruit cocktail (undrained) medium sized can. Pour into loaf pan and sprinkle with powdered sugar, nuts and coconut. Bake at 350° for 45 minutes.

MELT:

1 stick oleo	1/2 c. canned milk
3/4 c. sugar	

Bring to a rolling boil. Boil for 1 minute. Add 1/4 tsp. vanilla. Pour on cake while still hot.

GOOEY BUTTER CAKE

Judy Decker

1 stick softened butter or margarine
1 yellow cake mix
2 eggs

1-8 oz. pkg. softened cream cheese
3 eggs, beaten
1 lb. box powdered sugar

Mix margarine, dry cake mix and 2 eggs with spoon and pat into bottom of heavily greased 9 x 13-inch pan. Blend cream cheese with 3 beaten eggs and beat on high speed 3 minutes. Add powdered sugar a little at a time and beat well after each addition. Pour over first mixture and bake at 350° for 50-55 minutes. Remove from oven and sift a little powdered sugar lightly over the top, if desired.

GREEN CAKE

Mary Sullivan

5 eggs
½ c. oil
½ c. water

½ c. milk
1 pkg. butter flavored cake mix
2 pkgs. pistachio pudding

Mix all ingredients. Flour, oiled angel food pan. Bake at 350° for 50-60 minutes. Do not overbake.

GUESS WHAT CAKE

Joyce McAtee

4 c. apples (diced fine)
2 c. sugar
2 eggs (beaten)
2 c. flour

2½ tsp. cinnamon
2 tsp. soda
½ c. nuts

Mix diced apples and sugar together and let stand 20 minutes. Add remaining ingredients and bake at 375° for 45 minutes in 9 x 13-inch pan. Remove from oven and cover with sauce.

SAUCE:

1 c. brown sugar
1 c. white sugar
2 c. water

4 T. flour or 3 t. cornstarch
½ c. margarine
2 tsp. vanilla

Boil sugars, water and flour together until clear. Add margarine and vanilla and spread on hot cake. Cover tightly with foil.

HAWAIIAN CAKE

Betty J. Leming

1 pkg. yellow cake mix
1 lg. pkg. (5½ oz.) instant vanilla
pudding mix
1 c. milk
1-9 oz. container Cool Whip

8 oz. pkg. cream cheese
1-20 oz. can pineapple
pecans
coconut
marachino cherries

Bake according to package directions, 1 yellow cake mix. Preheat oven to 350°, use 10 x 15-inch pan and bake for 15-20 minutes. Blend vanilla pudding, cream cheese and milk until smooth. Stirring by hand, fold in Cool Whip. Spread on top cooled cake. Sprinkle well drained pineapple by hand on top of pudding mixture. Sprinkle pecans, coconut and marachino cherries on top; chill. Serves 15 to 18.

HICKORY NUT CAKE

Belle Hunter

1½ c. sugar
½ c. butter
2 c. flour
2 tsp. baking powder

¾ c. milk
4 egg whites (beaten)
1 c. broken hickory nutmeats

Cream together sugar and butter. Sift together flour and baking powder and beat into first mixture. Fold in egg whites and nutmeats. Bake in greased and floured 9 x 13-inch pan at 350°.

LEMON CAKE

Verta Kress

1 pkg. lemon cake mix
1 pkg. lemon instant pudding
4 eggs (unbeaten)

¾ c. salad oil
¾ c. cold water

Put all ingredients in mixing bowl. Mix at low speed until moistened, then beat at medium speed for 10 minutes (necessary for a light, fluffy cake). Pour batter into greased 9 x 13-inch pan and bake for 40 minutes at 350°. When baked, while cake is hot, prick holes close together with a fork. Pour the following over cake: ⅓ c. orange or lemon juice, 2 c. powdered sugar and 2 T. salad oil.

MARSHMALLOW CAKE

Mary Jo Decker

1¾ c. sugar
1¾ c. flour
2 tsp. baking powder
¼ tsp. salt
1 c. boiling water

6 beaten egg whites
¼ c. sugar
¾ tsp. cream of tartar
1 tsp vanilla
¼ tsp. almond extract

From column one, mix first four ingredients. Beat in boiling water; let cool. In another bowl, beat egg whites until they form peaks. One at a time, add the remaining ingredients to the egg whites - still beating. Fold the egg mixture into the flour mixture. Bake in an ungreased (9 x 12-inch) for 35 minutes at 375°.

DATE OATMEAL CAKE

Frances Klein

1 c. oatmeal
1 c. boiling water
1 c. brown sugar
½ c. white sugar
½ c. shortening
½ c. dates

1 c. sifted flour
2 eggs
1 tsp. soda
1 tsp. cloves
½ tsp. cinnamon
½ tsp. salt & a little baking powder

Pour boiling water over oatmeal and dates, let stand for a minute or so and then beat. Let cool. Cream butter and sugar, add beaten eggs and date mixture, beat. Then sift all dry ingredients and add to creamed mixture. Bake at 350°.

LAZY OATMEAL CAKE

Luetta Benton

1 c. oatmeal	1 tsp. soda
1 c. water	1 tsp. baking powder
1 stick oleo	1 tsp. cinnamon
1 c. brown sugar	1½ c. flour
1 c. white sugar	1 c. applesauce
2 eggs	

Add oatmeal to boiling water, also add the oleo. Cook until done. Let cool so you don't cook eggs. Add brown sugar, white sugar, eggs and applesauce and stir. Add soda, baking powder, cinnamon and flour. Stir until flour is mixed in. Pour into a 9 x 13-inch cake pan. Bake in oven at 350° for 1 hour or until done. Can be frosted or served with whipped cream.

MOCK ANGEL FOOD CAKE

Adelaide Arnold

2 egg whites	3 tsp. baking powder
1 c. white sugar	½ tsp. salt
1½ c. flour	⅔ c. boiling milk

Sift flour, sugar, salt, and baking powder, 4 times. Add scalded milk very slowly. Beat continually while warm, add 1 tsp. vanilla; mix well. Fold in beaten egg whites. Bake in ungreased pan - 8 x 8-inch or small glass pyrex cake pan at 350° for 45 minutes.

OATMEAL CAKE

Marjorie Dopp

1½ c. boiling water	1½ c. sifted flour
1 c. quick oatmeal (uncooked)	1 tsp. soda
1 stick margarine	½ tsp. salt
2 eggs	½ tsp. nutmeg
1 c. brown sugar	1 tsp. cinnamon
1 c. white sugar	

Put oatmeal, margarine in mixing bowl, pour boiling water over the mixture and cover, let set 20 minutes. Add eggs, beat well. Add remaining ingredients and beat well. (Sift flour with salt and spices). Pour in 9 x 13-inch pan. Bake 35 minutes or until done.

TOPPING:

Mix 6 T. soft margarine, ¾ c. brown sugar, 1 c. coconut, ½ c. nuts, ¼ c. milk, 1 tsp. vanilla. Spread on top of warm cake, put cake under broiler for just a few minutes to brown. Watch carefully, or frosting will burn.

OATMEAL CAKE

Della Merrill

1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
1/2 c. shortening	1 c. raisins or nuts
2 beaten eggs	1 1/2 c. boiling water
1 1/2 c. flour	1 c. oatmeal
1 tsp. cinnamon	

Pour 1 1/2 c. boiling water over oatmeal. Let stand for 20 minutes. Cream sugar and shortening. Add eggs, oatmeal mixture, flour, cinnamon, soda, salt and raisins or nuts. Bake in 350° oven 30 or 35 minutes. Use 9 x 13-inch greased pan.

OATMEAL CAKE

Donna Miller

1 stick oleo or butter	1 tsp. vanilla
1 c. sugar	1 c. oatmeal
1 c. brown sugar	1 1/3 c. flour
1 egg	1/4 tsp. salt
2 egg whites	1 tsp. soda
1 tsp. cinnamon	

Pour 1 1/4 c. boiling water over oatmeal, stand 20 minutes. Cream oleo, sugars. Add eggs, cinnamon and vanilla. Add oatmeal, flour, salt and soda. Bake at 350° for 30 minutes. Add topping and bake at 400° for 10 minutes.

TOPPING:

2/3 stick oleo	1/3 c. milk
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1 c. brown sugar

Boil for 3 minutes.

STIR IN:

1 c. coconut	1 c. nutmeats
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OATMEAL CAKE

Maxine Oliphant

1 c. quick oatmeal	1 tsp. soda
1 c. boiling water	1/2 tsp. salt
1/2 c. white sugar	1/2 tsp. cinnamon
3 eggs	1/2 tsp. ground cloves
1 c. brown sugar	1 c. raisins or chopped dates
1/2 c. shortening	1/2 c. nutmeats (optional)
1 c. flour	

In a mixing bowl put oatmeal and boiling water. Let stand while beating together, white sugar, brown sugar, eggs and shortening. Sift together flour, soda, salt, and cinnamon and cloves. Add raisins, dates and nutmeats if desired. Mix all ingredients and beat well. Bake at 325° for 30 to 35 minutes in floured and greased pan.

OHIO! BEST EVER CAKE

Carol Stiefel

1 c. chopped nuts

2 c. flour

2 c. sugar

2 tsp. soda

2 eggs

dash salt

1-15 oz. can crushed pineapple
with juice

Put all ingredients in large bowl. Stir well. Pour into well greased and floured 9 x 13-inch pan. Bake 350° for 35-45 minutes. Freezes well. Frost with cream cheese frosting.

CREAM CHEESE FROSTING:

1 stick butter or margarine

1 tsp. vanilla

8 oz. pkg. cream cheese

1 1/3 c. powdered sugar

Cream the cheese and butter, then add powdered sugar and vanilla gradually.

ORANGE CAKE

Veronica Tegler

1 c. sugar

1 tsp. vanilla

1 c. flour

chopped nuts (if desired)

1 egg

1 tsp. soda

1 sm. can Mandarin oranges (drained)

1/2 tsp. salt

Combine in one bowl. Beat 2 to 3 minutes. Pour into 8 inch pan. Bake at 350° for 30 minutes.

TOPPING:

3/4 c. brown sugar

3 T. milk

3 T. butter

Bring to a boil. Pour over hot cake. Serve with Cool Whip.

ORANGE KISS ME CAKE

Hal Brentner

1 large orange

1 tsp. salt

1 c. raisins

1 c. sugar

1/3 c. walnuts

1/2 c. shortening

2 c. flour

1 c. milk

1 tsp. soda

2 eggs, unbeaten

TOPPING:

1/3 c. sugar

1 tsp. cinnamon

1/4 c. chopped nuts

orange slices

Grind together orange pulp and rind (reserve juice for topping), raisins and 1/3 c. walnuts. Sift together flour, soda, salt and sugar. Add shortening and 3/4 c. milk. Beat 2 minutes at low speed. Add eggs and 1/4 c. milk and beat 2 more minutes. Fold orange mixture into batter. Pour into well greased and floured 12 x 8 x 2-inch pan. Bake at 350° for 40-50 minutes. Drip 1/3 c. orange juice over warm cake. Combine sugar, nuts & cinnamon - sprinkle over cake. Decorate with orange slices.

POPPY SEED CAKE

Charlotte Enabnit

1 yellow cake mix
4 eggs
1/2 c. oil

1 c. warm water
1 small box instant banana mix
1 T. poppy seed

Mix well and cook in a bundt pan. Frost with powdered sugar frosting.

POPPY SEED CAKE

Virginia McElroy

1 pkg. white or yellow cake mix
1-4 oz. pkg. instant coconut cream or
lemon pudding mix
4 T. poppy seeds

1 c. water
1/2 c. liquid shortening
4 eggs

Mix together 1st 3 ingredients. Add water and liquid shortening. Add eggs, one at a time, beating well after each. Pour batter into well greased and floured bundt pan. Bake at 350° for 45 minutes. Allow cake to cool in pan for 15 minutes, before removing. Drizzle with glaze, while still warm.

GLAZE:

2 c. powdered sugar
1 T. oleo
2-3 T. milk (to desired consistency)

1 tsp. almond or vanilla flavoring
or 2 to 3 tsp. lemon juice

POPPY SEED CAKE

Maxine Oliphant

1 white or yellow cake mix
(can use the kind with pudding)
1 sm. pkg. vanilla instant pudding
3/4 c. oil

1 c. cold water
4 eggs
3-4 T.
poppy seeds

Mix together and pour into greased bundt pan. Bake at 350° for 40-50 minutes. Sprinkle with powdered sugar when removed from oven if desired or split and put vanilla pudding in the middle.

POPPY SEED CAKE

Mrs. Larry (Dolores Neidy) Roman

1 pkg. Duncan Hines Butter
recipe yellow cake
1 pkg. instant vanilla pudding (reg.)
1-2 oz. can poppy seed
1/2 c. oil

4 eggs
1 c. water
1 T. butter

Mix dry ingredients in bowl and add eggs, oil and water. Mix well and pour into greased and sugared bundt pan. Bake at 350° for 50 minutes. May use butter flavoring in regular yellow cake mix and also add vanilla for added flavor if desired.

RAISIN CAKE

Vickie Krum

1 c. sugar	1 c. raisins
2 c. water	1 c. chopped dates
3/4 tsp. cloves	3 c. flour
3 tsp. cinnamon	2 tsp. soda
1 tsp. salt	1 c. nuts
1 c. shortening	

Combine sugar, dates, water, spices, salt, shortening, raisins and cook until slightly thickened. Set aside and cool. Sift flour and soda. Add to cooled sugar mixture. Stir well. Put in tube or loaf pan. Bake at 350° for about 1 hour. Frost with powdered sugar frosting.

RAISIN CAKE

Mrs. Graydon Reed

1 c. raisins	1 tsp. cinnamon
1/2 c. shortening	1/2 tsp. cloves
1 1/4 c. sugar	1/2 tsp. allspice
1 egg	1 tsp. soda
2 c. flour	

Cook raisins in water so there will be 1 c. juice. Cream shortening and sugar. Beat in the egg. Sift flour and spices. Stir soda into hot juice and add it alternately with the flour mixture. Stir in raisins. Bake at 350° for 45 minutes; frost.

RED CAKE AND FROSTING

Regina Slattery

1/2 c. plus 1 T. Crisco	2 eggs
1 1/2 c. white sugar	1 tsp. salt
2 1/4 c. cake flour	1/4 c. (2 oz.) red coloring
1 c. buttermilk	1 T. vinegar
1 tsp. vanilla	2 T. cocoa

1 tsp. soda dissolved in 1 T. hot water

Cream shortening, sugar, eggs and vinegar. Make a paste of coloring and cocoa. Add to cream mixture. Sift flour, salt and soda and add alternately with buttermilk to the creamed mixture. Add vanilla. Bake in layers at 350° for 30 minutes.

FROSTING:

3 T. flour	1 c. milk
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Cook together in double boiler until thick like oatmeal. Cool this. Cream until fluffy:

1 c. white sugar	1 c. butter or margarine
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1 tsp. vanilla

Blend these together. Don't beat.

RHUBARB CAKE

Doris Burns

1 1/2 c. brown sugar
1 egg
1/2 c. shortening
1 c. sour milk or buttermilk

1 tsp. soda
1/2 tsp. salt
1 1/2 c. chopped rhubarb
1 1/2 c. flour

Blend ingredients and pour into 9 x 13-inch pan.

TOPPING:

Place on batter before baking:
1/2 c. white sugar
1/2 tsp. cinnamon

1/2 c. chopped nuts

Bake at 350° for 45 minutes.

RHUBARB CAKE

Madonna Kauffman

5 c. prepared rhubarb
1 c. sugar
1-3 oz. pkg. raspberry jello

3 c. miniature marshmallows
1 pkg. white cake mix

Cut rhubarb in one-half inch slices. Arrange in greased 9 x 13-inch pan. Sprinkle with sugar and jello. Top with marshmallows. Prepare cake mix as directed on package. Spread batter evenly over marshmallows. Bake at 350° for 50 to 55 minutes or until cake tests done. Cool five minutes, then turn out of pan, upside down on serving tray. Serve warm with whipped cream, peach slices and orange jello.

RHUBARB CAKE

Kay Matteson

1/2 c. white sugar
3/4 c. brown sugar
1/2 c. margarine
1 c. sour milk
2 c. flour

2 eggs
1 1/2 c. rhubarb, cut fine
1 tsp. soda
1/2 tsp. baking powder
little salt

Sprinkle a little flour around rhubarb. Mix sugars and margarine. Add eggs. Add milk, dry ingredients and rhubarb. Pour into greased and floured 9 x 13-inch pan. Mix 1 tsp. cinnamon and 1/2 cup sugar, sprinkle over batter. Bake at 350° for 35 minutes.

Nut substitute: Oatmeal browned in a small amount of butter can be used instead of nuts in cookies, pies and cake recipes.

RUM CAKE

Carolyn Kinney

1 box yellow cake mix and 1 box instant vanilla pudding or 1 cake mix with pudding added.

1/2 c. salad oil

4 eggs

1/2 c. water

1/4 c. dark rum

Beat the above. Put 1 cup pecans in a well greased bundt pan. Bake the cake at 325° for 1 hour.

GLAZE:

1 c. sugar

1/2 c. water

1/4 lb. butter or oleo

Boil 5 minutes. Add 1/2 cup Rum. Make holes in cake and pour over warm or cold cake. Turn on to cake plate when cool.

SHORTCAKE

Kay Norman

1 1/2 c. flour

1/2 tsp. salt

2 tsp. baking powder

6 T. shortening or oleo

1/4 c. sugar

1/2 c. milk

Sift or mix dry ingredients together. Cut in shortening. Add milk and mix. Bake in hot oven (450°) about 12 minutes. Makes about 8 servings. Serve with strawberries or whatever fruit desired.

SOUR CREAM CAKE

Mrs. Jim Ohl

1 c. sugar

1 tsp. soda

1 egg

1 tsp. cinnamon

1 c. sour cream

1 tsp. nutmeg

1/2 tsp. salt

raisins or dates

1 1/2 c. flour

Mix sugar, egg and sour cream together. Combine dry ingredients and mix well. Pour in greased pan and bake at 350° until done. Double recipe for 9 x 13-inch pan.



SPICE CAKE

Della Merrill

1 c. sugar

1 egg

4 T. shortening

1 tsp. salt

1 c. sour milk

1/2 tsp. cinnamon

1 1/2 c. flour

1/2 tsp. nutmeg

1 tsp. soda

Mix well. Put in 8 x 12-inch greased pan. Sprinkle a thin coat of cinnamon and sugar on top. Bake at 350° until done. Pour 2 T. melted butter over top while cake is still hot.

SUNSHINE CAKE

Carol Boies

1 1/4 c. sugar	1 tsp. vanilla
5 T. water	1/2 c. nutmeats
6 eggs	1 c. flour
1/4 tsp. salt	

Cook sugar and water until clear syrup. Beat egg whites until stiff. Add syrup gradually to egg whites. Beat 10 minutes by hand. Then fold in beaten egg yolks to which salt and vanilla has been added. Fold in flour. Bake 45 minutes in tube pan at 350°.

SURPRISE CUPCAKES

Sharon Monaghan

1 chocolate cake mix	1 egg
1 8-oz. pkg. cream cheese	1/3 c. sugar

Beat well and add 1 6-oz. pkg. chocolate chips. Make one box of chocolate cake mix into cupcakes. Put one tablespoon of cream cheese mixture on top of cupcake and bake at 350° for 25 minutes. Do not frost.

TWINKIE CAKE

Jane Cook

Bake yellow cake, cool and slice lengthwise. Combine 5 T. flour and 1 c. milk and cook until it thickens. Cool. Add cooled flour mixture and beat again.

In large bowl:

1 c. powdered sugar	1/2 c. margarine
1/2 tsp. salt	1 tsp. vanilla
1/2 c. Crisco	

Beat until fluffy and add cooled milk, flour and beat again until fluffy. Line bottom of pan with wax paper. Place one slice of cake. Fill with mixture and top with other slice of cake.

WATERGATE CAKE

Lois Francois

1 pkg. yellow or white cake mix	3 eggs
1 c. oil	1/2 c. coconut
1 c. 7-Up	1/2 c. nuts
1 pkg. pistachio pudding mix	

Mix cake mix, oil, 7-Up, eggs and pistachio pudding mix. Beat 3 to 4 minutes. Add coconut and nuts. Bake 40 to 50 minutes in a well greased and floured bundt pan. Invert and when cool glaze with a powdered sugar icing.

VIENNESE CHOCO-ALMOND CAKE

Alberta Gates

1/2 c. soft butter or oleo
1 c. sliced (unblanched) almonds
2 c. sugar
1 3/4 c. sifted flour
2 eggs
2 sq. unsweetened chocolate

2 tsp. baking powder
1 tsp. salt
1/2 c. wheat germ
1 1/4 c. milk
1 tsp. almond extract
1/4 tsp. soda

Butter 2 round 9-inch layer pans, using 1 T. of the butter for each. Sprinkle bottom and sides of pans with the almonds, reserving a few for top of cake. Cream butter and sugar. Add eggs, one at a time, and melted chocolate. Sift together flour, baking powder, salt and soda. Stir in wheat germ. Add dry ingredients alternately with milk and almond extract. Turn into prepared pans and bake in 350° oven until done - 35 to 40 minutes. Let stand 10 minutes then turn out on wire racks to cool.

FROSTING:

1 1/2 tsp. instant coffee granules
1 1/2 c. whipping cream or 1 tub Cool Whip

3 T. sugar

Crust instant coffee granules in bowl, using back of spoon. Add cream and 3 T. sugar and beat until stiff, or use Cool Whip. Place cooled cake layer, almonds up, on serving plate. Spread with 2/3 of cream mixture. Add second layer and spread with remaining cream mixture. Decorate with few almonds slices; chill.

FROSTINGS

BEAT 'N EAT FROSTING

Vivian Cashen

1 egg white
3/4 c. sugar
1/4 tsp. cream of tartar
1 tsp. vanilla
1/4 c. boiling water

Mix first four ingredients in small deep bowl. Add boiling water. Beat in stiff peaks about 10 minutes.

BROWN SUGAR FROSTING

Vickie Krum

4 T. brown sugar
2 T. cream or milk
2 T. oleo

Put on stove, bring to a boil. Remove from heat, add enough powdered sugar to thicken; add vanilla. I usually double this.

BUTTER CREAM ICING

Shirley Bagby

1 T. butter

1 T. milk

1 c. confectioners sugar

1 tsp. vanilla

Melt butter, add sugar, milk and vanilla. Beat well and spread on cake.

CARAMEL FROSTING

Mrs. Jim Ohl

2 c. white sugar

1/8 tsp. cream of tartar

1 c. brown sugar

pinch of salt

1 c. milk

Mix all ingredients and stir until it starts to boil. Cook until softball stage. Remove from heat and set in cold water. Add 1 tsp. butter while cooling, when cool beat it until it loses its gloss. This frosting is best when made on a bright sunny day.

CHOCOLATE CONFECTIONERS FROSTING

Shirley Bagby

Melt $\frac{1}{4}$ cup butter or margarine, $1\frac{1}{2}$ ozs. unsweetened chocolate over low heat (can substitute cocoa). Remove from heat, add 2 T. hot water, $\frac{1}{2}$ tsp. vanilla, a few grains salt, 2 cups sifted confectioners sugar. Stir until smooth, glossy, adding a few drops of water, if necessary to keep soft.

CHOCOLATE FROSTING

Mabel E. Nickerson

$\frac{1}{2}$ c. white sugar

3 to 4 tsp. milk

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

1 c. chocolate chips

2 T. butter

Bring first 4 ingredients to a boil. Remove and add chocolate chips; stir to melt. This frosting will not crack when cold.

COCONUT-PECAN FROSTING

Carol Rasmussen

1 c. evaporated milk

1 tsp. vanilla

1 c. sugar

$1\frac{1}{3}$ c. angel flake coconut

3 egg yolks

1 c. chopped pecans

$\frac{1}{4}$ lb. butter (or oleo)

Combine evaporated milk, sugar, egg yolks, butter and vanilla. Cook and stir over medium heat until thickens. (Approx. 12 minutes.) Add coconut and pecans. Beat until frosting is cool and spreadable. Good on German chocolate cake.

OREO FROSTING

Marvel Dennie

1 c. all vegetable shortening
1 lb. plus 1 c. powdered sugar
1 envelope Knox gelatin

$\frac{1}{3}$ c. cold water
1½ tsp. vanilla
¼ tsp. salt

Dissolve the gelatin in $\frac{1}{3}$ c. cold water. Cream the shortening and powdered sugar together with an electric mixer. Add the dissolved gelatin, salt and vanilla. Whip until fluffy. Spread generously on chocolate cake or cookies.

*****NOTES*****

*****NOTES*****

CANDIES



Naomi Nefford

ALMOND BARK SNACKS

Bernice Mensen

2 lbs. almond bark

2 c. dry roasted peanuts

1 c. chunky peanut butter

3 c. Rice Krispies

2 c. miniature marshmallows

Melt almond bark in double boiler. Add peanut butter, mix thoroughly. Add marshmallows, roasted peanuts, and Rice Krispies. Drop by spoonful on wax paper.

CARAMELS

Jean Koohy

1 c. butter or margarine

1 c. light corn syrup

1 lb. (2 1/4 c.) brown sugar

1-15 oz. can sweetened cond. milk

dash of salt

1 tsp. vanilla

Melt butter; add brown sugar and salt. Stir until combined. Stir in corn syrup. Gradually add milk, stirring constantly. Cook and stir over medium heat until candy reaches firm ball stage, (245°), about 12-15 minutes. Remove from heat, stir in vanilla. Pour into buttered 9 x 13-inch pan. Cool and cut.

CARAMELS

Jean Peterson

2 c. sugar

1/2 tsp. salt

2 c. table cream

1/4 c. butter

1/2 c. white corn syrup

1 tsp. vanilla

Combine in a 1 1/2 quart saucepan; sugar, 1 c. of the cream, corn syrup and salt. Cook slowly on medium heat to soft ball stage (236°). Add butter and remaining 1 c. of cream alternately in four additions, beginning and ending with butter. Stir constantly. Cook slowly to hard ball stage. Remove from heat and stir in vanilla. Pour into lightly buttered pan. Cool completely, then turn out on board and cut with a sharp knife into 1-inch squares. Wrap each square with waxed paper or cellophane. Makes about 1 3/4 lbs. These freeze well.

CREAM CARAMELS

Zetta Orcutt

2 c. sugar

1/2 c. butter

3/4 c. light corn syrup

1 c. cream

Bring slowly to a boil stirring constantly, then stir in gradually 1 more cup of cream. Stir frequently as mixture begins to thicken, constantly as it darkens, cook to 254°. Pour into buttered 8-inch square pan with 1/2 cup broken nutmeats scattered over the bottom. When cold, cut into squares.

CHOCOLATE CANDY

Maria Schmit

1-12 oz. bag semi-chocolate chips

1 T. water

2/3 c. sweetened condensed milk

1 tsp. vanilla

In a pan, heat the chocolate until it is soft. Then add; milk, water, and vanilla. Blend well. Put into a buttered 8 x 8-inch dish until it hardens. Cut into serving size pieces. Have fun eating.

CHRISTMAS CLUSTERS

Judy Decker

2 lb. white bark

2 c. miniature marshmallows

1 c. chunky peanut butter

5 c. Rice Krispie cereal

2 c. dry roasted peanuts

Melt bark and add remaining ingredients. Drop by teaspoon onto waxed paper. Let set 1 hour in a cool place.

DATE BALLS

Eileen Quigley (Mrs. R.L.)

1 c. sugar

1/2 c. chopped nuts

1 1/2 c. cut-up dates

1 tsp. vanilla

1 egg

dash of salt

1 1/2 c. Rice Krispies

Heat the first 3 ingredients in double boiler for 6 or 7 minutes - stirring until soft - then add the next 4 ingredients - and blend well. Grease hands and roll in small balls and then roll in coconut. Put on cookie sheets and cool. These are good for the holidays.

FAIRY FOOD

Madonna Kauffman

1 c. sugar

1 1/2 T. baking soda

1 c. white corn syrup

1-6 oz. pkg. semi-sweet choc. chips

1 T. vinegar

Combine sugar, syrup and vinegar in a 3 quart saucepan. Cook to a hard-crack stage (300°). Turn off heat and add soda. Mixing quickly. Pour immediately into a greased 11 x 7 x 1 1/2-inch pan; cool. Then invert on a tray. Spread with melted chocolate. Break into chunks. Yields about 1 pound.

FANTASY FUDGE

Leah Cook

3 c. sugar
¾ c. butter or oleo
⅔ c. evaporated milk
1-12 oz. pkg. chocolate chips

2 c. miniature marshmallows
1 tsp. vanilla
1 c. nuts

Combine sugar, butter, and milk in buttered pan. Bring to full boil, stirring constantly. Boil 5 minutes. Remove from heat. Stir in chocolate chips until melted. Add marshmallows, nuts, and vanilla. Beat until well blended. Pour into greased 13 x 9-inch pan. Cool at room temperature. Cut into squares. Makes 3 pounds of fudge.

FUDGE

Hazel Merrill

2 c. brown sugar
½ c. white sugar
1½ sq. of chocolate
½ pt. of whipping cream

½ c. chopped walnuts
1 c. raisins
1 tsp. vanilla

Boil until mixture forms a firm ball in cold water. Add raisins, nuts, and vanilla. Beat mixture. Pour into buttered pan; cool and cut.

MILLION DOLLAR FUDGE

Kay Norman

1 large can Milnot milk
4½ c. sugar
2 sticks oleo or butter
2 T. vanilla

2 large (8 oz.) Hershey bars
6 oz. pkg. chocolate chips
1 c. nuts if desired

Combine milk, sugar and oleo and bring to rolling boil. Boil 7 minutes. Remove from heat and add broken up Hershey bars, chocolate chips and vanilla. Beat until all is well mixed. Add nuts and pour into well greased 9 x 12-inch pan. Let it cool well before cutting into pieces.

MINTS

Jean Koohy

2 oz. pkg. cream cheese
2 T. margarine
¼ tsp. flavoring

2 c. powdered sugar
granulated sugar
food coloring (your choice)

Cream the cheese, margarine, flavoring, and coloring. Add the powdered sugar, kneading until like pie dough. Add more sugar if necessary. Roll a small amount in granulated sugar. Press into mold and immediately release. Allow to dry before boxing mints. Makes 4 dozen.

PEANUT CLUSTERS

Winnie Bateman

2 lbs. white almond bark

2 16 oz. bags salted peanuts

2 12 oz. pkg. chocolate chips

In double boiler melt almond bark; add chocolate chips. When melted remove from heat and stir in peanuts. Drop by tablespoon onto wax paper.

PEANUT CLUSTERS

Phyllis Meyer

Combine 2 c. sugar and 2 c. evaporated milk. Heat to boiling and add 28 caramels. After caramels have melted, boil 4 minutes longer. Remove from heat add 1½ c. chocolate chips, 1 tsp. vanilla and stir until blended. Add 3 c. salted peanuts and drop by teaspoon onto greased tray.

PRALINE PECAN CANDY

Bonnie Cook

2 c. sugar

pinch of salt

1 c. milk

1 tsp. butter

2 c. pecans

1 tsp. vanilla

1 c. sugar

Bring 2 cups sugar and milk to boil. Add pecans. Set aside. In iron skillet, caramelize 1 c. sugar. Add to first mixture, put on stove. Add pinch of salt, butter and vanilla. Cook to firm ball stage. Beat until smooth. Drop by teaspoonfuls on buttered cookie sheet.

JELLIES CANNING & PICKLING



APPLE BUTTER

Gertrude Leatherman

6 lb. tart apples
3 c. water
sugar

1 tsp. cinnamon
1/2 tsp. ground cloves

Cut apples into quarters. Do not core, peel or seed. Cover and cook in water 30 to 45 minutes or until tender. Put apples and liquid through food mill or colander. Measure apple pulp, for each cup of pulp, mix 1/2 c. sugar, mix in cinnamon and cloves. Cook and stir over medium heat until sugar dissolves. Cooking time 1 1/2 to 2 hours. I use more apples and spice, sugar and cook in oven, it doesn't stick so bad. Very good.

APPLE PIE FILLING

Madonna Kauffman

10 c. water
4 1/2 c. sugar
1 c. cornstarch
2 tsp. cinnamon
1/4 tsp. nutmeg

1 tsp. salt
5 1/2 lbs. apples
(peeled, cored & sliced)
2 T. lemon juice

In a large saucepan, blend sugar, cornstarch, cinnamon, nutmeg and salt. Stir in 10 c. of water. Cook and stir until it comes to a boil and thickens. Add lemon juice. Remove from heat. Fill hot jars to the neck with apples. Add hot thickened syrup to the neck. Add lids and process in hot water bath for 20 minutes. Makes 7 to 8 quarts. This works for apple pies, coffee cakes, etc.

CANNED APPLES FOR PIE

Sandra Koohy

3/4 c. cornstarch
2 tsp. cinnamon
1/4 tsp. nutmeg
10 c. water

4 c. sugar
apples
jars
canner

Peel and slice apples. Place in jars. Place cornstarch, cinnamon, nutmeg, water and sugar in large pan. Bring to a boil and pour over sliced apples in jars. Place sealed jars in canner and cover jars with hot water. Bring to slow boil for 15-20 minutes. Turn heat off and let stand for 15-20 minutes. Take jars out of canner and let seal.

A youngster's idea of a balanced meal is a piece of cake in either hand.

HOME MADE CATSUP

Martha Kremer
(My Mother's Recipe, Mrs. Nick Hoffman)

1/2 bu. tomatoes
2 scant tsp. red pepper
3 large cups cider vinegar
1 tsp. ground cloves
1/2 c. salt

8 large onions
5 large cups sugar
1 tsp. ground allspice
1 tsp. ground cinnamon

Boil tomatoes and onions together, then strain through cloth to get all the juice out and add other ingredients to the juice and boil 1 1/2 hours, mix cornstarch with water, then add enough to juice to thicken, and boil slow 10 or 15 minutes longer and keep stirring or will stick on bottom of pan. After you put cornstarch thickener in, put in bottles or jars while boiling hot and seal or cork.

PICKLED CRAPPIES

Mrs. O.S. Myers

6 c. water
1 c. canning salt
white vinegar to cover fish
3/4 c. sugar
2 c. white vinegar

4 bay leaves
1 tsp. peppercorns
2 tsp. mustard seed
1 tsp. whole cloves
1 tsp. whole allspice

Cut fish in pieces and soak in brine of salt and water for 48 hours; rinse. Then soak fish in white vinegar for 48 hours. Boil together sugar, vinegar and spices for 5 minutes. Let cool. Put alternate layers of fish and very thinly sliced onions into a large-mouthed jar. Cover with the cooled syrup. Cover jar and let it stay refrigerated for 5 days before using.

PICKLED HERRING

Joan Burk

5 lbs. fish (maybe perch, halibut, or
tubo-safeway or herring)
salt water (1 1/2 c. salt)
4 c. white vinegar
4 c. additional vinegar

3 c. sugar
1 c. white wine
1/4 c. mixed pickling spices
1 large onion, slices

Skin the fish while frozen and cut into 1 inch pieces. Soak in a gallon jar in salt water that will float an egg (about 1 1/2 c.). Let soak 48 hours. Drain and cover with 4 cups of white vinegar. Let soak 24 hours. Drain. Cover fish with the following. (Bring to a boil and cool - 4 c. additional vinegar and 3 c. sugar.) Pour this over the fish. Add 1 c. white wine, 1/4 c. mixed pickling spices and 1 large onion, sliced. Soak and this is ready to eat in 3 days. Store in the refrigerator.

MOCK PINEAPPLE (From Zucchini)

Cloey Nickerson

16 c. chopped zucchini
46 oz. can unsweetened pineapple juice
4 c. sugar
Put in containers and freeze.

1 c. real lemon
2 3-oz. pkgs. pineapple jello

JENNIE MERRILL'S CHILI SAUCE

Bernice Hitchens

20 large tomatoes
3 onions (chopped)
1 c. white sugar
1/2 c. brown sugar
4 tsp. salt

1 tsp. red pepper
1 tsp. cinnamon
1 tsp. allspice
2 1/2 c. vinegar

Remove skins from tomatoes and cut in small pieces. Add all the ingredients and cook until thick. It takes several hours over low heat, and stir frequently. You may want to add more sugar if you like it sweeter. You may also add a green pepper if you wish. Put in jars and keep in freezer. It may be canned and sealed, but keeps its color better if frozen.

LIME WATER PICKLES

Lois Francois

7 lbs. of cucumbers (sliced not to thin)
1 1/2 gallons of water
1 1/2 c. lime hydrat
2 qt. vinegar

9 c. sugar
2 T. salt
1 T. whole cloves
1 T. mixed pickling spice

Soak cucumbers in well mixed lime and water for 24 hours. Rinse well and soak 3 hours in cold water. Drain well and pour over the pickles the cold mixture of vinegar, sugar, salt and spices. Tie spices in a bag if desired. Let stand overnight. Bring to a boil and let simmer 30 minutes. Place in jars and seal.

CORN RELISH

Leone Steffen

8 c. corn
4 c. chopped celery
2 c. red pepper, chopped
2 c. green pepper, chopped
1 c. chopped onion
2 c. sugar

2 c. vinegar
2 T. salt
2 tsp. celery seed
1/4 c. flour
2 T. dry mustard
1 tsp. ground tumeric

In large pan, combine vegetables, but not the corn, sugar, vinegar, 2 cups water, celery seed and salt. Bring to boil and simmer 5 minutes. Blend flour, mustard and tumeric with 1/2 cup cold water, add with corn to boiling mixture. Return to boiling. Pack loosely into hot jars. Process in boiling water 15 minutes.

GREEN TOMATO RELISH

Sheri Hilton

1 gallon green tomatoes	1 tsp. mixed pickling spice
2 medium onions	3 c. vinegar
4 large green peppers	1 c. water
2 large red peppers	2 c. sugar
1/2 c. salt	

Wash, chop and mix vegetables. Add salt and let stand for several hours or overnight. Drain liquid and throw away. Tie spices in bag. Combine all ingredients and simmer 30 minutes. Put boiling mixture into hot jars. Makes 12 pints.

PEPPER RELISH

Nan Higgins

6 red peppers	6 green tomatoes
6 green peppers	6 onions

Chop fine or grind. Pour boiling water over all and let stand 5 minutes. Drain and add:

1 pt. vinegar	3 c. sugar
2 tsp. salt	1 T. mustard seed

Boil vegetables and vinegar, sugar and mustard seed for 30 minutes. Pour into jars and water bath for 3 minutes.

PEPPER RELISH

Nell Slattery

6 red peppers	6 green peppers
6 onions	6 green tomatoes
2 T. salt	1 c. sugar
1 1/2 c. vinegar	

Remove seeds from peppers. Grind peppers, onions and tomatoes. Cover with boiling water and let stand five minutes. Then drain off water and boil twenty minutes with sugar, salt and vinegar.

REFRIGERATOR PICKLES

Mrs. Eldon Mensen

4 c. sugar	1 & 1/3 tsp. mustard seed
4 c. vinegar	1 & 1/3 tsp. tumeric
1/2 c. salt	3 onions, sliced thin
1 & 1/3 tsp. celery seed	cucumbers, sliced thin

Mix sugar, vinegar and spices together. Do not boil. This syrup is cold. Wash and sterilize three large peanut butter jars. Slice one onion in each jar. Wash and slice cucumbers to fill jars. Stir syrup well. Pour over cucumbers to fill jars. Screw on lids. Refrigerate at least five days before using. Keeps 9 months in refrigerator.

STORED PICKLES

Florence Rich

3 onions	1½ tsp. mustard seed
4 c. sugar	1½ tsp. celery seed
4 c. vinegar	1½ tsp. tumeric
½ c. salt	

Slice enough cucumbers to fill a gallon jar. Then cover with the mixed ingredients. Let stand 5 days in refrigerator. Then use. Keep refrigerated.

RHUBARB BREAKFAST DRINK

Cloey Nickerson

8 qt. cut up rhubarb	1 3 oz. cherry jello
8 qt. water	5½ c. sugar
1-46 oz. can pineapple juice	

Boil rhubarb and water until rhubarb is tender, (approximately 10 minutes). Strain and add the rest of the ingredients to juice. Pour into jars, seal and hot water bath for 20 minutes.

CANNED VEGETABLE SOUP

Nan Higgins

2 pecks tomatoes (12 lbs.)	½ c. salt
1 bunch celery	14 bay leaves
10 medium onions	50 whole cloves (in bags)
4 peppers	2 c. brown sugar
14 sprigs parsley	4 c. corn
4 c. green beans	4 c. carrots
½ lb. butter	½ c. barley

(May add ground beef if desired, 2 lbs. browned. May add other vegetables if desired.)

Bring all vegetables and spices to a boil and cook until done. Remove bay leaves and bag of cloves. Add butter and boil well. Seal in jars.

ZUCCHINI RELISH

Jane Cook

10 c. coarsely ground zucchini	<i>6 c. sugar</i>
4 c. coarsely ground onion	2¼ c. vinegar
5 T. salt	2 tsp. celery salt
1 chopped red pepper (for color)	½ tsp. pepper
1 chopped green pepper (for color)	1 tsp. tumeric
	1 tsp. dry mustard

Mix zucchini, onion and salt. Let stand overnight. Wash and drain through cheesecloth. Add remaining ingredients. Simmer 25 minutes. Pack in sterile jars; seal.

UNCOOKED APRICOT MARMALADE

Gladys Smith

1 lb. dried apricots
1 large can crushed pineapple
1 large orange

2 c. water
6 c. sugar

Grind apricots, fine. Grind orange, with peeling on. Combine apricots, orange, pineapple and water. Let stand overnight. Add the sugar. Let stand 24 hours. Then put in refrigerator. Will keep for weeks.

GRAPE PRESERVES

Mrs. Howard Miller

6 c. whole grapes 6 c. sugar

Bring to a full rolling boil and boil 12 minutes. Run through a colander; stir to mix juice and pulp. Pour into glasses. Cover with paraffin and seal or store in freezer without paraffin (freezes good). Yield 6-8 glasses, depending on size.

STRAWBERRY JAM

Lois Francois

4 c. fresh strawberries 1 T. vinegar
5 c. sugar

Add strawberries, vinegar and sugar. Do not crush or slice berries. Boil for 5 minutes and pour into shallow pan. Do not skim - leave set overnight or for 10 to 12 hours and stir frequently, this will thicken up and all can be used. Pour into containers and freeze. This makes a good jam or topping for ice cream.

STRAWBERRY JAM

Bernice Hitchens

3 c. strawberries 2 tsp. butter or oleo
5 c. sugar

Mash berries before measuring. Take 1 cup berries and 2 cups sugar, mix and boil six minutes. Take 2 cups berries and 3 cups sugar and boil four minutes. mix together and stand overnight, stirring occasionally. Put in jars and place in freezer. Add the butter to jam when boiling. It prevents scum from forming.

ZUCCHINI JAM

Edna Ball

6 c. grated zucchini (peeled)
6 c. sugar
2 T. lemon juice

1 20-oz. can crushed pineapple,
(drained)
2 3-oz. pkgs. apricot gelatin

Add 1 cup water to zucchini, bring to a boil and cook 6 minutes. Add sugar, lemon juice and pineapple and cook 6 more minutes. Add apricot gelatin and cook 6 minutes more. Seal in jelly glasses or pint jars.

ZUCCHINI JAM

JoAnne Gaffney

Cook 6 c. shredded zucchini until clear. Add; 6 c. sugar, 1/2 c. lemon juice, 1 No. 2 can crushed pineapple with juice. Cook 6 minutes. Remove from stove and add 1 large box strawberry or apricot jello. Stir and put into jars. Cover let set 24 hours. Then put in freezer.

ZUCCHINI JAM

Mrs. Howard Miller

6 c. grated zucchini

Boil without water until clear, 12 to 15 minutes. Then add 6 c. sugar, 1/2 c. lemon juice. Stir and let cook through. Add 1 c. crushed pineapple and juice. Boil 6 minutes. Remove from heat; then add 2 pkgs. jello. Stir until dissolved. Jello can be any flavor desired.

ZUCCHINI JAM

Marilyn Peck

Peel and grate zucchini. Boil for 8 minutes 6 c. medium zucchini and 1/2 c. water. Then add; 1/2 c. lemon juice, 6 c. sugar, and 1 large whole can crushed pineapple. Then boil for 15 minutes. Remove from fire and add 2 small boxes of apricot jello. Seal, make 12 to 14 glasses or 7 pints.

*****NOTES*****

COOKIES & BARS



COOKIES

ANGEL COOKIES

Zetta Orcutt

1/2 c. white sugar	1/2 tsp. cream tartar
1/2 c. brown sugar	1/2 tsp. soda
1 c. butter or margarine	1 tsp. vanilla
1 egg	2 1/2 c. flour

Cream sugars and butter. Add egg and rest of ingredients. Roll into small balls, moisten bottom of glass, dip in sugar and press cookie down. Bake in moderate oven for 15 minutes.

APPLESAUCE COOKIES

Vivian Cashen

1/2 c. shortening	1/2 tsp. salt
1 c. sugar	1/2 tsp. baking powder
1 egg	1 tsp. soda
2 1/2 c. flour	1 1/4 c. applesauce
1/2 tsp. cinnamon	1 c. raisins
1/4 tsp. nutmeg	

Cream shortening, sugar and egg. Add dry ingredients and mix well. Add applesauce; mix. Add raisins. Drop from spoon on cookie sheet. Bake at 425° for 10 minutes.

BROWN SUGAR COOKIE

Edna Oldridge

2 c. brown sugar	3 1/2 c. flour
1 1/2 c. shortening	1 T. baking powder
2 eggs	1 c. rolled oats
1 tsp. salt	1 tsp. vanilla

Cream sugar and shortening; add eggs and beat. Sift salt, flour and baking powder. Add to mixture, fold in rolled oats. Add vanilla and drop on cookie sheet. Press down with bottom of a glass. Bake at 375° for 10 to 12 minutes.

BUTTERSCOTCH COOKIES

Nell Slattery

1 c. butter or lard mixed	4 c. flour
1 c. brown sugar	1 tsp. cream of tartar
1 tsp. soda	2 eggs

Sift flour, cream of tartar and soda four times. Mix sugar, salt and butter mixture well. Then add eggs and flavor. Make a roll and put in a cool place for three hours. Then cut off and bake at 350° for 8 to 10 minutes.

CARROT COOKIES

Sherry Wieland

1½ c. shortening (margarine)
1½ c. sugar
2 eggs
½ tsp. salt
4 tsp. baking powder
4 c. flour

1-#2 can carrots
2 c. raisins (soaked a few minutes
in hot water and drain)
1½ c. chopped English walnuts
2 tsp. vanilla

Cream shortening and sugar, add well-beaten eggs, add carrots and beat, chopping them up with mixer; sift together flour, salt and baking powder, and add to carrot mixture. Add raisins and nuts. Bake 12 to 15 minutes at 375°. Do not let them brown except a tiny bit. (Approximately 6 dozen.)

FROSTING:

½ c. butter, melted
1 lb. powdered sugar

2 T. orange rind (grated)
3 T. (approx.) orange juice

CHOCOLATE CHIP COOKIES

Amber Ball

2 c. brown sugar
1 c. white sugar
2 c. butter
5 eggs
4 tsp. vanilla
4½ c. flour

1 tsp. soda
2 tsp. salt
2 large pkgs. chocolate chips, 4 c.
nuts (optional)
coconut (optional)

Mix as usual and bake in preheated 375° oven on greased cookie sheets. Leave in oven just until they are firm enough to move (8 - 10 minutes). Let cool slightly on sheet before moving. Keeps best in sealed container. Makes 6 dozen 3-inch cookies.

CHOCOLATE CHIP COOKIES

Kate Baragary

COMBINE:

2¼ c. flour
1 tsp. baking powder

1 tsp. salt

BEAT:

1 c. shortening
¾ c. white sugar
¾ c. brown sugar

1 tsp. vanilla
2 eggs
½ tsp. water

Preheat oven at 375°. Add flour mixture to shortening, sugar, etc. Mix well. Stir in 1 pkg. 12 oz. chocolate chips and 1 cup nuts (optional). Bake on greased cookie sheets.

CHOCOLATE FUDGE COOKIES

Bonnie Fear

3 c. chocolate chips	1 tsp. vanilla
6 T. butter	2 c. flour
2 cans sweetened condensed milk	1/2 c. nutmeats

Melt chocolate chips and butter in a double boiler. Remove from heat and add sweetened condensed milk. Add 1 tsp. vanilla, flour, and nutmeats. Mix Well!! Chill one hour before baking. Drop by spoonfuls on a lightly greased cookie sheet. Bake 10 minutes at 350°.

CHOCOLATE MARSHMALLOW COOKIES

Janet Short

1/2 c. shortening	1 3/4 c. sifted flour
1 c. sugar	1/2 tsp. salt
1 egg	1/2 tsp. baking powder
1 tsp. vanilla	1/2 c. cocoa, scant
1/4 c. milk	18 marshmallows (cut in 1/2)

Cream the first four ingredients. Add the milk. Sift in the flour, salt, baking powder and cocoa. Bake cookies at 350° for 8 minutes. Remove from oven and press half a marshmallow, cut side down, on each cookie. Return to oven for 2 minutes more to partially melt marshmallows. Frost with the following frosting when cool.

FROSTING:

1/2 c. brown sugar	2 T. cocoa
1/4 c. water	1 1/2 c. powdered sugar
3 T. butter	1 tsp. vanilla

Place brown sugar, water, butter and cocoa in a saucepan. Bring to a boil. Remove from heat. Add powdered sugar and vanilla. Stir until smooth.

CHOCOLATE PINWHEEL COOKIES

Margaret Merrill

1 c. butter	2 tsp. vanilla (scant)
1 1/2 c. sugar	2 eggs
1/2 tsp. salt	1 tsp. milk (or more if needed)
2 sq. chocolate	3 c. flour or more
1 tsp. baking powder	

Cream butter, add sugar, beaten eggs, vanilla and mix well. Add alternately with flour, sifted with baking powder and salt. Divide mixture and add melted chocolate to half of dough. Roll thin and place chocolate dough on top of white, and roll like jelly roll. Set aside to cool. (3 1/2 hours in refrigerator). Cut in thin slices and bake at 350°.

CREAM CHEESE COOKIES

Margaret Hamilton

1/2 c. packed brown sugar	1/4 c. granulated sugar
1/4 c. margarine or butter, softened	1 T. lemon juice
1 c. Bisquick baking mix	2 tsp. milk
1/2 c. chopped walnuts	1/2 tsp. vanilla extract
1 8-oz. pkg. cream cheese, softened	1 egg

Heat oven to 350°. Grease square pan, 8 x 8 x 2-inches. Beat brown sugar and margarine until fluffy. Stir in baking mix and walnuts until mixture is crumbly; reserve 1 cup. Press remaining mixture in pan. Bake 12 minutes. Mix cream cheese and granulated sugar; beat in remaining ingredients until smooth. Spread cream cheese mixture over layer in pan; sprinkle with reserved crumbly mixture. Bake until center is firm, about 25 minutes. Store in refrigerator. Yield: 16 2-inch squares.

CREAM WAFERS

Sandra Koohy

1 c. oleo	2 c. sifted flour
1/3 c. whipping cream	sugar

Mix oleo, whipping cream and sifted flour. Refrigerate about 1 hour. Roll out 1/8-inch thick. Press out cookies with small round lid. Coat cookie with sugar and place on cookie sheet. Poke cookie with holes. Bake at 375° for 10 minutes. Cool frost one cookie and place another on top, for a sandwich type cookie.

FROSTING:

3/4 c. powdered sugar	1/4 c. oleo
1 tsp. vanilla	food coloring

CRISP SUGAR COOKIE

Joan Quint

2 1/4 c. flour	2 eggs
2 tsp. baking powder	1 T. milk
1/2 c. oleo	1/2 tsp. vanilla
1 c. sugar	

Melt oleo over very low heat (or microwave). Pour into mixing bowl. Stir in sugar, eggs, milk and vanilla. Add flour and baking powder. Stir by hand. Cover bowl tightly and place in refrigerator for a least 1 hour or up to 3 days. Shape into balls and place on lightly greased cookie sheet. Press with a glass greased and dipped in sugar. Regrease glass as necessary, dip in sugar for each cookie. Bake at 350° for 8 to 12 minutes.

DELICIOUS COOKIES

Mrs. Bill Schweitzer

1 c. oleo	3½ c. flour
¾ c. salad oil	1 tsp. salt
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. cream of tartar
1 egg	1 c. oatmeal
2 tsp. vanilla	1 c. coconut
1 6-oz. pkg. chocolate chips	1 c. Rice Krispies
1 6-oz. pkg. butterscotch chips	

Cream together oleo, oil and sugars. Beat in egg and vanilla. Sift dry ingredients and stir into creamed mixture with the chips and Rice Krispies. Drop onto cookie sheet and bake at 350° for 12-15 minutes. These freeze well and make about 7 dozen.

DOUBLE PEANUTTY COOKIE

Joanne H. Nash

½ c. soft oleo	2 T. water
½ c. crunch style peanut butter	1½ c. flour
½ tsp. cinnamon	½ tsp. salt
1½ tsp. salt	½ tsp. baking soda
2 c. brown sugar	2 c. oatmeal
2 eggs	12-oz. pkg. peanut butter chips

Cream together oleo, peanut butter, cinnamon, brown sugar, eggs and water. Gradually add flour, salt, baking soda, and oatmeal. Add peanut butter chips last. Bake at 375° for 10 minutes. Makes approximately 7½ dozen. Can also use butterscotch chips or chocolate chips.

FILLED COOKIES

Adelaide Arnold

1 c. white sugar	1 tsp. baking powder
½ c. lard (may use oleo)	½ tsp. soda
2½ c. flour	1 tsp. vanilla
1 egg and ½ c. sour milk	

FILLING:

1 c. raisins	½ c. water
½ c. sugar	1 T. flour
½ c. nutmeats	

Boil until smooth.

For cookies; cream sugar, lard, egg and vanilla. Add flour, baking soda and salt (sifted together), to creamed mixture and add the milk a little at a time (can use buttermilk or 1 tsp. vinegar added to sweet milk). Roll out on floured board. Cut with cookie cutter. Keep dough as soft as possible. So you can handle. On one cut cookie put a tsp. of filling and place another one on top sealing the edges with fingers. Bake at 350° for 10 minutes. 71

FRUIT CAKE COOKIES

Leah Cook

1 c. margarine	2/3 c. buttermilk
2 c. brown sugar	1 c. chopped nuts
2 eggs	2 c. chopped dates
4 c. sifted flour	1 c. candied cherries
1 tsp. soda	1 c. coconut
1 tsp. salt	1 c. candied fruit

Cream margarine. Add sugar and eggs. Beat until fluffy. Add dry sifted ingredients and buttermilk. Stir in nuts, fruits and coconut. Chill dough. Drop by teaspoonful on greased cookie sheet. Top each with cherry half. Bake at 350° for 8-10 minutes.

GOOD COOKIES

Bernice Short

1 c. butter	1 tsp. soda
1 c. brown sugar	1 tsp. cream of tartar
1 c. white sugar	1 c. oatmeal
1 c. oil	1 c. Rice Krispies
1 egg	chocolate chips and coconut
2 tsp. vanilla	if desired or also nuts (whatever amount is desired)
3 1/2 c. flour	
1 tsp. salt	

Mix as for cookies. Drop by spoonfuls on cookie sheet and bake at 325°.

ICE BOX COOKIES

Mrs. Leonard Peterson

1 c. brown sugar	1 tsp. soda
1 c. white sugar	1 tsp. salt
1 c. lard or butter (I use margarine)	1 tsp. baking powder
2 eggs	3 1/2 c. flour
2 tsp. vanilla	1 c. chopped nuts

Cream shortening, gradually add sugars, cream until light and fluffy. Add eggs, one at a time, beating after each addition, add dry ingredients, vanilla and nuts. Divide in fourths, and on a floured surface form into rolls. Freeze, cut in slices about 1/8-inch thick and bake about 10 minutes at 375°. My Mother-in-Law Mrs. Swan Peterson gave me this recipe.

Courage is not the absence of fear, it's the mastery of it.

KISS KOOKIES

Ruth Norman

2 1/4 c. flour, unsifted	3/4 c. white sugar
1 tsp. salt	3/4 c. brown sugar
1 tsp. soda	2 eggs
1 c. butter or oleo	1-9 oz. pkg. Hershey Kisses
1 tsp. vanilla	1 c. chopped walnuts

Beat until creamy the butter, sugars and vanilla. Add eggs, then the dry ingredients and nuts. Wrap dough around each kiss. Bake on ungreased cookie sheet at 375° for 8-10 minutes.

M AND M COOKIES

Carolyn Kinney

1 c. brown sugar	2 1/4 c. flour
1/2 c. white sugar	1 tsp. soda
1 c. shortening	1 tsp. salt
2 eggs	1 1/2 c. M & M plain candies
1 1/2 tsp. vanilla	

Cream sugar, shortening, eggs and vanilla thoroughly. Add flour, salt, and soda sifted together. Stir in M&M's. Some may be saved to put on top before baking. Bake on ungreased baking sheet at 350°

MAN SIZED CHOCOLATE COOKIES

Pat Franck

1 stick margarine	2 c. flour
2 1/2 sqs. unsweetened chocolate	1 tsp. soda
1 c. sugar	1/2 tsp. baking powder
1 tsp. vanilla	1/2 c. sour milk
2 eggs	

Melt chocolate and margarine. Remove from heat, add sugar and eggs, then beat. Sift flour and dry goods in; then add milk. Drop on cookie sheet. Bake at 350° for 10-12 minutes.

MAPLE ICE BOX COOKIES

Florence Rich

2 c. light brown sugar	4 c. flour
2 scant c. shortening	1 level tsp. cream of tartar
2 eggs, beaten light	(sift in c. of flour)
1 heaping tsp. soda dissolved	1 c. nutmeats
1 T. milk	

Knead into a roll. Set in refrigerator. Slice and bake as wanted.

MOLASSES SUGAR COOKIES

Vivian Cashen

3/4 c. shortening
1 c. sugar
1/4 c. molasses
1 egg
2 tsp. baking soda

2 c. flour
1/4 tsp. cloves
1/2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Melt shortening in 3 or 4 qt. pan over low heat. Remove from heat; let cool. Add sugar, molasses and egg. Beat well. Sift together, flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well and chill. Form into one inch balls. Roll in granulated sugar. Place on cookie sheet 2-inches apart. Bake at 375° for 8-10 minutes.

MONSTER COOKIES

Kathy Nickerson

12 eggs
1 lb. brown sugar
1 T. vanilla
1 T. dark Karo
4 tsp. soda

1 lb. butter or oleo
3 lbs. peanut butter
18 c. oatmeal
1 lb. chocolate chips
1 lb. M&M's

Mix in order. Drop by teaspoonfuls on cookie sheet. Bake at 350° for 12 minutes. (Do not overbake.)

MONSTER COOKIES

Angela Quint
Ames, Iowa

1 dozen eggs
1 lb. butter or oleo
2 lbs. brown sugar
4 c. white sugar
1 T. vanilla
3 lbs. peanut butter (either kind)

6 tsp. baking soda
18 c. oatmeal
1 lb. chocolate chips & M&M's
1 tsp. salt
1 lb. chopped nuts

Combine in order given - bake on greased cookie sheets in big globs at 350° for about 20 minutes. (Use an ice cream scoop to drop the cookies.) Watch cookies well - they do brown quickly.

OATMEAL COOKIES

Nell Slattery

1 c. brown sugar
2 eggs
1 tsp. soda
1/2 tsp. salt
1 c. buttermilk

1 c. butter or lard mixed
1/2 tsp. nutmeg
1/4 tsp. cloves
2 c. oatmeal
2 c. flour

Mix shortening, sugar and eggs together. Sift dry ingredients together and combine the two. Bake at 350° for 8 to 10 minutes.

OATMEAL COOKIES

Marvel Dennie

1 c. white sugar	3½ c. flour
1 c. brown sugar	1 tsp. salt
1 c. shortening	1 tsp. cream of tartar
1 c. salad oil	1 c. Rice Krispies cereal
1 egg	1 c. oatmeal
2 tsp. vanilla	1 c. coconut

Mix together sugars, shortening and oil. Add remaining ingredients; mix well. Drop batter onto greased cookie sheet. Bake in 350° oven until light brown, (about 8-10 minutes).

OATMEAL COOKIES

Sue Cornwell

2 c. flour	1 c. raisins
2 c. oatmeal	1 c. shortening
1 tsp. soda	1 c. sugar
1 tsp. salt	2 eggs
1 tsp. cinnamon	1 tsp. vanilla
½ tsp. nutmeg	1 c. chopped nuts
¼ tsp. ground cloves	

Cover raisins with water and simmer 10 minutes. Drain and keep ½ c. of the liquid. Cream together the shortening and sugar; then add eggs, vanilla and ½ cup liquid from raisins. Mix all dry ingredients together and add to the above. Drop by teaspoon onto a cookie sheet and bake at 350° for 10 to 12 minutes.

OATMEAL COOKIES

Edna Oldridge

1 c. shortening	1 tsp. cinnamon
1 c. sugar	1 scant tsp. soda
2 eggs	¼ tsp. salt
1 c. raisins (cooked)	2 c. flour
8 T. raisin juice	2 c. oatmeal

Cream shortening and sugar; add eggs and beat. Add raisins and juice. Sift dry ingredients and add to mixture. Add oatmeal. Bake at 350° for 10 to 12 minutes.

Someone has figured out that the peak years of mental activity must be between the ages of four and eighteen.

At four we knew all the questions. At eighteen we know all the answers.

OATMEAL ICEBOX COOKIES

Alice Arnold

1 c. shortening (1/2 oleo, 1/2 lard)
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. vanilla
2 c. flour

1 tsp. baking powder
1 tsp. soda
1 tsp. salt
2 c. quick oatmeal
1 c. coconut
1 c. nutmeats

Cream shortening, sugar, eggs and vanilla. Sift and add dry ingredients. Mix in oatmeal, coconut and nuts. Chill dough and form into 2 long rolls and freeze. To bake, slice 1/4-inch thick and bake at 375° for 10-12 minutes on greased cookie sheet.

OATMEAL ICE BOX COOKIES

Lois Francois

1 c. white sugar
1 c. brown sugar
1 c. lard
2 eggs
1 tsp. soda

1 1/2 c. flour
1 tsp. salt
1 tsp. vanilla
3 c. quick oatmeal
chocolate chips & raisins (optional
can add 1 or both)

Mix and make 2 rolls, wrap in wax paper. Refrigerate or freeze. Slice and bake at 350° for 12-15 minutes.

OATMEAL RAISIN ROUNDS

Agnes Wilson

CREAM:

1 c. oleo, gradually add 2 cups sugar, creaming well.

ADD:

2 unbeaten eggs, beat well

1 tsp. soda

2 1/2 c. flour

1/4 tsp. salt

STIR IN:

2 c. quick oatmeal

1 1/2 c. ground raisins

Shape by rounded teaspoon into balls. Place on ungreased baking sheet - flatten slightly with glass dipped in sugar. Bake 12-15 minutes. Only light brown, if baked too long won't be soft. (Bake at 375°).

CHOCOLATE CHIP COOKIES

Genevieve Gritton

2 c. brown sugar
1 c. white sugar
2 tsp. salt
2 c. shortening (lard)
1 tsp. vanilla

4 tsp. soda
6 eggs
4 tsp. cream of tartar
7 c. flour
2 pkgs. chocolate chips

Mix in order given. Drop by teaspoon on cookie sheet (or make in balls size of walnuts), press down. Bake at 375°. These cookies are soft if not overbaked.

CHEWEY OATMEAL COOKIES

Kay Norman

1 c. oleo	1 1/2 c. flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1 tsp. salt
2 eggs	1 tsp. vanilla
3 c. oatmeal	1/2 c. coconut
chocolate chips (if desired)	butterscotch chips (if desired)

Cream oleo and sugar. Add eggs and beat well. Mix flour, soda and salt together and add to mixture. Add coconut and oatmeal. If desired chips can be added. Drop by spoonful on well greased cookie sheet and bake in 350° oven until they just start to brown (about 12 minutes). Do not overbake.

MOIST OATMEAL COOKIES

Jane Griswold

1 c. melted oleo	2 c. brown sugar
2 c. quick oatmeal	2 eggs, well beaten
2 1/4 c. flour	1 tsp. baking soda
2 T. hot water	1 c. chocolate chips

Cream together oleo and brown sugar, mix in oatmeal, eggs and flour. Mix together baking soda and hot water. Mix in with the rest of the ingredients and add chocolate chips last. Bake at 350° for 7 minutes or until done.

SELF FROSTING OATMEAL COOKIES

Margaret Zimpfer

1 c. brown sugar	1 1/2 c. flour
1 c. white sugar	1/2 tsp. cinnamon
1 c. vegetable shortening	1/8 tsp. cloves
1 tsp. vanilla	1 tsp. soda
2 eggs	2 1/2 c. quick oatmeal
1/2 tsp. salt	1/2 c. nuts (optional)

Cream sugars and shortening; add vanilla and eggs. Beat until very fluffy. Add sifted dry ingredients and beat well. Add oatmeal and nuts, mix well. Chill dough 2 hours or longer. Shape into balls. Roll in powdered sugar. Bake at 350° for 8-10 minutes.

PEANUT BUTTER COOKIES

Carla Franck

2 eggs	2 tsp. soda
1 c. butter or lard	1/2 c. peanut butter
1 c. brown sugar	3 c. flour
1 c. white sugar	

Roll in ball, flatten with fork, bake in ungreased pan at 350°.

PEANUT BLOSSOM COOKIES

Regina Slattery

1 1/4 c. flour

1/2 c. margarine

1 tsp. soda

1/2 c. peanut butter

1/2 tsp. salt

1/2 c. white & brown sugar, each

Sift flour, soda and salt together. Cream margarine, peanut butter and sugars together. Then add; 1 egg, 2 T. milk and 1 tsp. vanilla. Shape these into balls and roll in sugar. Bake for 8 minutes. Remove from oven and add a chocolate star on top. Press down so cookie cracks. Return to oven for 2 minutes.

PEANUT BUTTER COOKIES

Sandra Koohy

1 c. white sugar

3 c. flour

1 c. brown sugar

3 T. warm water

1 c. shortening (oleo)

1 tsp. salt

1 c. peanut butter

1 tsp. soda

1/2 tsp. vanilla

1 c. chocolate chips (optional)

3 eggs

1 c. nuts (optional)

Mix above ingredients in the order they are. Bake at 350° for 10-12 minutes.

PEANUT BUTTER COOKIES, NATURALLY

Jane Hardy

1/2 c. butter

2 tsp. baking soda

1/2 c. safflower oil

1 tsp. vanilla

3/4 c. honey

1 tsp. sea salt (optional)

2 eggs

2 1/2-3 c. whole wheat flour

1 c. real peanut butter

Blend together oil, butter, honey, and eggs. Mix in peanut butter. Add soda, vanilla and salt. Gradually work in flour. Form into small balls and flatten with a fork on a buttered cookie sheet. Bake between 12 and 15 minutes at 350°.

PEANUT BUTTER CRISS-CROSS

Janet Short

1 c. shortening

2 beaten eggs

1 tsp. vanilla

1 c. peanut butter

1 c. sugar

3 c. enriched flour

1 c. brown sugar

1/8 tsp. salt

2 tsp. soda

Thoroughly cream shortening, vanilla and sugar. Add eggs, beat thoroughly. Stir in peanut butter, then sifted dry ingredients. Form into tiny balls with the palms of hands. Place on greased cookie sheet. Press with back of fork to make criss-cross. Bake at 375° for 10 minutes.

PEANUT BUTTER OATMEAL COOKIES

Leonetta Wilgenbusch

1 c. shortening (soft, margarine)
1 c. firmly packed brown sugar
¾ c. white sugar
2 eggs

1 c. crunchy peanut butter
2 c. all purpose flour
2 tsp. soda
1 c. uncooked oatmeal, quick or reg

Beat shortening and sugar until creamy. Add eggs and peanut butter, beat well. Sift together flour and soda. Add to creamed mixture mixing well. Stir in oatmeal. Shape dough into 1 inch balls. Place on ungreased cookie sheet. With tines of a fork press to make criss cross on each. (If dough sticks to fork, dip fork in flour or water.) Bake in 350° oven for 8 to 10 minutes, or until brown. Makes 6 dozen cookies.

PINEAPPLE COOKIES

Bernice Hitchens

½ c. oleo
1 c. brown sugar
1 egg
½ tsp. vanilla
1 c. crushed pineapple (drained)
(save pineapple juice)

2 c. flour
1 tsp. baking powder
1 tsp. soda
pinch of salt
nuts, if desired

Cream together oleo and brown sugar. Add egg and vanilla and beat well. Add 1 c. pineapple and rest of the ingredients.

FROSTING:

1½ c. powdered sugar

2 T. oleo

enough pineapple juice for right consistency. (Frosting is optional.) Bake cookies at 350° for 12 minutes. Cool before frosting.

PINEAPPLE COOKIE

Dorothy J. Baragary

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 8¾ oz. can crushed pineapple

1 tsp. vanilla
1 or ½ c. nuts
4 c. flour (sifted)
1 tsp. soda
¼ tsp. salt

Mix well in mixer, white and brown sugar, shortening, eggs, pineapple, vanilla and salt. Then add flour, soda and nuts. Drop with spoon on cookie sheet, (the size desired). Bake at 370°, makes a soft cookie. Raisins or chips can be added.

POTATO CHIP COOKIES

Mary Wieland

1 c. oleo
1 c. sugar
1 egg yolk
1 tsp. vanilla

1/2 c. crushed potato chips
1 1/2 c. flour
1/2 c. chopped walnuts

Mix and drop on cookie sheet and press with a fork. Bake at 350° for 13 minutes.

RAISIN VANILLA DROPS

Ann M. Crowley

1 1/2 c. raisins
1 1/2 c. water
3 1/2 c. flour
1 tsp. each of salt, soda & baking powder

1 c. butter
1 1/2 c. sugar
3 eggs
1 tsp. vanilla

In an uncovered saucepan boil 1 1/2 c. raisins, 1 1/2 c. water until all the water is absorbed. Cool 30 minutes. Sift, flour, measure 3 1/2 cups and sift again. With 1 tsp. each of salt, soda, baking powder. Cream together 1 c. butter and 1 1/2 c. sugar. Beat in 3 eggs, 1 at a time. Blend in raisins and 1 tsp. vanilla. Fold in flour mixture. Drop dough from teaspoon into a dish of sugar; roll into balls and place on a greased cookie sheet. Bake at 350° for 12 minutes or until golden brown. Makes 60 (I get about 75.)

RANGER COOKIES

Faye Ann Gallery

1 c. sugar
1 c. brown sugar
1 c. oleo
2 eggs
2 c. flour
1 tsp. vanilla

1 tsp. baking powder
1 tsp. soda
2 c. Rice Krispies
2 c. oatmeal
1 c. coconut

Cream sugar and oleo. Add eggs, vanilla and mix. Add dry ingredients. Bake at 350° for 10 minutes.

SNOWBALLS

Sheri Hilton

1 6-oz. pkg. semi-sweet chocolate pieces
1/3 c. evaporated milk
1 1/4 c. sifted powdered sugar

1/2 c. chopped walnuts
1 1/3 c. coconut

In saucepan, combine chocolate and milk; stir over low heat until chocolate melts. Remove from heat; stir in powdered sugar and nuts. Chill a few minutes, then form into 1 inch balls. Roll in coconut. Makes about 10.

SOUR CREAM COOKIES

Evelyn M. Crowley

1 1/4 c. sugar	1 tsp. soda
1/2 c. shortening	2 scant tsp. baking powder
2 eggs	3 1/2 c. flour
3/4 c. sour cream (or sour milk)	(3 c. flour if you use sour cream)
raisins or dates (optional)	1 tsp. lemon extract
1/4 tsp. nutmeg	1/2 c. raisins

Cream sugar and shortening. Add eggs, well beaten. Combine dry ingredients and add, alternating with sour cream. Add lemon extract and raisins. (I always boil raisins and drain before adding to the mixture. Vary nutmeg amount according to your taste.

SOUR CREAM COOKIES

Mrs. Jim Ohl

1 c. sugar	1 tsp. soda
1 egg	1 tsp. cinnamon
1 c. sour cream	1 tsp. nutmeg
2 c. flour	1/2 tsp. salt

Mix sugar, egg and sour cream together. Combine dry ingredients and mix well. Drop on greased cookie sheet. Bake until they raise on bottom shelf of oven and brown on top shelf. Chocolate chips, nuts or coconut are good with these cookies.

SPECIAL K COOKIES

Enid Gillihan

1 c. sugar	1 c. light corn syrup
Cook until it boils.	
3/4 c. peanut butter	1 tsp. vanilla
Stir in and mix well.	

Add 6-7 c. Special K. cereal, stir until well blended. Press into 9 x 15-inch buttered pan and let harden.

FROSTING:

Melt 1 c. chocolate chips and 1 c. butterscotch chips. Stir to blend well. Spread over cooled layer in pan and let set until firm.

SPRITZ COOKIES

Agnes Wilson

butter & oleo - 1 1/2 sticks of each	2 tsp. vanilla
1 c. sugar	4 c. flour
1 egg	1 tsp. baking powder

Mix above as in order. Bake at 400° until done.

SUGAR COOKIES

Gall Griswold

1/2 c. butter or oleo
1/2 c. Crisco
1 c. sugar
1 egg
1 tsp. vanilla

2 T. milk
1/2 tsp. salt
1/2 tsp. soda
2 1/2 c. flour

Cream butter, Crisco and sugar; add egg and beat well. Add milk and vanilla; beat well and then mix dry ingredients with creamed mixture. Bake at 350° (about 10 minutes). These cookies made be rolled out and cut with a cookie cutter or rolled in a ball and flattened with a glass.

MOM'S SUGAR COOKIES

Regina Slattery

2 1/2 c. white sugar
1 1/4 c. lard or margarine
3 eggs
vanilla

1 c. thick sour cream
6 c. sifted flour
2 tsp. soda
1 tsp. salt

Cream sugar and shortening; add eggs. Mix soda and salt into flour. Add this with cream (alternating the two.) Roll out on floured board and cut. Cook dates with nuts and water until mixed good. Then put between two cut cookies and bake.

SUGAR COOKIES

Linda Oliphant

1 c. sugar
1 c. butter
1 egg
1/2 tsp. cream of tartar

2 c. sifted flour
1/2 tsp. soda
1 tsp. vanilla

Cream sugar and butter well. Drop in egg and mix well. Sift together, cream of tartar, flour and soda. Add to sugar mixture with vanilla; mix. Make into balls, then roll in sugar, put on cookie sheet. Do not flatten. Bake at 350° for 12-15 minutes.

SUGAR COOKIES

Florence Wieser

1 1/2 c. sugar
1 c. butter
3 egg yolks (beat well)
2 1/2 c. sifted flour

1/2 tsp. soda
1 scant tsp. cream of tartar
1 tsp. lemon extract
1 tsp. vanilla

Cream sugar and butter together. Add rest of ingredients. (It helps if dough is put in refrigerator for several hours.) Mix well. Roll dough size of walnut, dip in sugar. Place on cookie sheet. Bake at 360° until brown. Makes about 4 dozen medium cookies.

SUGAR GEM COOKIES

Shirley Arnold

1 c. powdered sugar	1 tsp. vanilla
1 c. granulated sugar	1 tsp. salt
1 c. salad oil	4½ c. flour
1 c. butter	1 tsp. cream of tartar
2 eggs	1 tsp. soda

Cream butter and oil with the sugars until light and fluffy. Beat in eggs and vanilla. Add dry ingredients that have been sifted together. Mix well and roll into small balls. Put on ungreased cookie sheet. Press down cookie with a glass that has been greased and dipped in sugar. Bake at 350° for 20 minutes. (These will be soft when you roll them.)

TOLL HOUSE COOKIES WITH OATMEAL

Mrs. Leonard Peterson

1½ c. flour	2 eggs
1 tsp. soda	1 c. nutmeats (chopped)
1 tsp. salt	1 large pkg. chocolate chips
1 c. shortening (I use margarine)	2 c. quick oatmeal
¾ c. brown sugar	1 tsp. vanilla
¾ c. white sugar	

Mix flour, soda and salt. Cream shortening; add sugars gradually, cream until light and fluffy. Add eggs, one at a time, beating after each addition. Add a few drops of hot water to mixture, then the dry ingredients. Add nutmeats, chips and oatmeal. Mix thoroughly. Add vanilla and blend well. Depending on the size of the eggs you may have to add a tablespoon or 2 of flour. Drop by teaspoons on a greased cookie sheet. Bake at 375° for 8 minutes. I double the recipe.

TRIPLE TREAT COOKIES

Pearl Kinney

1 c. shortening	2½ c. sifted flour
1 c. brown sugar	1 tsp. salt
⅔ c. white sugar	1 tsp. soda
2 eggs	1 c. chocolate chips
1 tsp. instant coffee	1 c. cut-up dates
1 tsp. vanilla	1 c. chopped nuts
1 T. hot water	

Cream shortening, sugar, eggs, vanilla and coffee dissolved in hot water. Add sifted dry ingredients, stir in chocolate chips, dates and nuts. Drop by teaspoonfuls onto greased baking sheet. Bake at 350° for 15 minutes.

TURTLE COOKIES

Sandy Nickerson

1 stick oleo	1/2 c. sugar
1/2 c. cocoa	2 1/2 c. flour
3 eggs	2 tsp. vanilla

Melt oleo and cocoa. Stir in eggs, sugar, flour and vanilla. Drop by teaspoon on waffle iron - 4 at a time.

ICING:

2 T. oleo	1 tsp. vanilla
1 sq. chocolate or 2 T. cocoa	1 c. powdered sugar
1/4 tsp. salt	

Stir to a crumb mixture. Add enough hot water to make a spreading consistency.

ZUCCHINI COOKIES

Cathy Schabacker

2 eggs	1 tsp. vanilla
1 1/2 c. sugar	1/2 tsp. cinnamon
3/4 c. oil	1 tsp. baking powder
3 c. flour	1/2 tsp. salt
1/2 tsp. soda	1 1/2 c. zucchini (grated)

Mix all ingredients well. Drop on a cookie sheet by spoonfuls. Bake at 350° for 10 to 12 minutes.

BARS

APPLE BARS

Edna Oldridge

1 1/2 c. sugar	3/4 tsp. salt
3/4 c. shortening	3/4 c. warm coffee
2 eggs	3 c. pared and diced apples
1 tsp. soda	1/2 c. chopped nuts
3/4 tsp. cinnamon	2 1/2 c. flour

Cream sugar and shortening; add eggs and beat. Sift dry ingredients; add to mixture alternately with coffee. Fold in apples and nuts. Pour into large jelly roll pan, which has been greased and dusted. If desired sprinkle with topping made by combining 1/2 tsp. cinnamon with 1/2 c. light brown sugar. Bake at 350° for 45 minutes. Bars may be frosted if desired.

APPLE ENERGY BAR

Susie Pech

4 apples (cored & sliced)

1 c. granola cereal

1 c. raisins

1 c. Karo syrup

1 c. peanuts

Dip apples in Karo syrup; mix raisins, peanuts and granola in bowl. Coat apple slices with mixture. Store in refrigerator for 1 hour. Fun recipe for children to make. Very nutritious too! One of my kids favorites - they'll keep for about 1 week. You can also use carrot sticks and even bananas.

APPLESAUCE SPICE BARS

Kay Matteson

2 c. flour

1 c. sugar

2 tsp. soda

1 egg

3/4 tsp. cinnamon

1 tsp. vanilla

1/4 tsp. cloves

1 can applesauce

1/4 tsp. nutmeg

1 c. raisins

1/2 c. margarine

nuts (optional)

Sift flour, soda, cinnamon, cloves and nutmeg. Cream margarine with sugar. Add egg and vanilla. Add flour mixture. Add applesauce, raisins, nuts and mix well. Pour into greased $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch pan. Bake at 350° for 25 minutes. Remove from oven and frost with powdered sugar icing.

BALARNEY STONES

Cathy Schabacker

4 eggs, separated

1 tsp. vanilla

1 c. warm water

1 c. butter

2 c. sugar

1 1/2 c. powdered sugar

2 c. flour

1 bag salted peanuts

3 T. baking powder

Beat egg yolks until light in color, add sugar gradually, then add the next 4 ingredients. Beat egg whites until stiff, then fold into mixture. Grease a cookie sheet, pour in batter. Bake at 350° for 15 to 20 minutes.

FROSTING:

1 c. butter

1 1/2 c. powdered sugar

Beat together, then put on cake. Crush salted peanuts and spread on top.

If you like underdogs, You'll love tax payers.

BANANA NUT BARS

Janet James

Combine in Mixing Bowl:

1½ c. flour	2 eggs
1 c. sugar	1 medium sliced banana
½ tsp. soda	½ c. milk
½ tsp. salt	1 tsp. lemon juice
½ c. shortening	½ c. chopped nuts

Beat at medium speed. Spread in greased 9 x 13-inch pan. Bake at 350° for 25 or 30 minutes. Cool and frost. Sprinkle with nuts.

BANANA FROSTING:

2 T. soft butter	1 tsp. vanilla
2 c. powdered sugar	½ medium banana
¼ tsp. salt	

Combine and beat until smooth and creamy.

BAR COOKIES

Donna Kinney

Line cookie sheet with foil and butter foil. Put a layer of soda crackers on cookie sheet. Take 1 cup butter and 1 cup brown sugar - boil 5 minutes. Pour over crackers and bake at 375° for 5 minutes. Take out of oven and sprinkle on a large package of chocolate chips; spread when melted.

BROWNIES

Zetta Orcutt

1 c. butter	¼ c. cocoa
2 c. sugar	1 tsp. salt
4 eggs	1 c. chopped nuts
1½ c. flour	1 tsp. vanilla
½ tsp. baking powder	

Cream butter and sugar. Add eggs and beat. Blend in dry ingredients. Spread on greased cookie sheet. Bake 15 or 20 minutes in 400° oven.

BROWNIES

Kate Baragary

1 c. sugar	2 tsp. vanilla
1 stick of oleo	1 can Hershey's chocolate syrup
4 eggs (1 at a time)	½ tsp. baking powder
1 tsp. salt	1 c. flour

Bake at 350° for 25-30 minutes on a cookie sheet.

BROWNIES

Dorothy J. Baragary

1 pkg. cake mix (Devil's food)
1 pkg. 14 oz. Kraft carmels
 $\frac{1}{3}$ c. canned milk

$\frac{3}{4}$ c. melted margarine
1 c. chocolate chips

Mix well; cake mix, $\frac{1}{3}$ c. canned milk and $\frac{3}{4}$ c. melted margarine or butter. Spread $\frac{1}{2}$ of chocolate batter into bottom of a greased 9 x 13-inch pan and bake 6 minutes. Have ready the Kraft carmels and $\frac{1}{3}$ cup canned milk melted in double boiler. Sprinkle 1 cup chocolate chips over the cake then spread carmel mixture over chocolate chips. Take remaining batter and drop by teaspoons over carmels. Bake at 350° for another 16-18 minutes. Cool and cut into small squares. Very rich, very different - Enjoy!!

BROWNIES

Doris Burns

1 c. sugar
1 stick margarine
4 eggs (1 at a time)
2 tsp. vanilla
1 can Hershey's chocolate syrup (16 oz.)

$\frac{1}{2}$ tsp. baking powder
1 c. flour
 $\frac{1}{2}$ c. nuts

Bake at 350° for 25 to 30 minutes in 10 x 15-inch pan.

FROSTING:

6 T. margarine
6 T. milk

$1\frac{1}{2}$ c. powdered sugar

Boil for 1 minute then add $\frac{1}{2}$ c. chocolate chips and 1 tsp. vanilla. Beat with mixer and spread on brownies.

BUTTERMILK BROWNIES

Kathleen Peterson

1 stick margarine
1 c. water
 $\frac{1}{4}$ c. cocoa
 $\frac{1}{2}$ c. shortening
2 c. flour
2 c. sugar

$\frac{1}{2}$ tsp. salt
2 eggs
1 tsp. vanilla
 $\frac{1}{2}$ c. buttermilk
1 tsp. soda

Boil margarine, water, cocoa and shortening for 1 minute. Pour over flour, sugar and salt. Add eggs and vanilla. Add buttermilk which has been mixed with soda. Bake on large cookie sheet at 400° for 15 minutes.

CARAMEL BARS

Bonnie Fear

1 German chocolate cake mix
3/4 c. melted butter or margarine
1 small can Carnation milk

6 oz. pkg. chocolate chips
14 oz. pkg. caramels

Mix cake mix, melted butter and 2 T. Carnation milk. Bake $\frac{2}{3}$ of cake mixture for 6 minutes at 350° (9 x 13-inch pan). Melt $\frac{1}{3}$ c. Carnation milk and caramels. Spread this over the cake. Melt chocolate chips and spread over caramels. Add remaining $\frac{1}{3}$ cake mixture. Spread. Bake at 350° for 15 to 18 minutes.

CARAMEL CHOCOLATE SQUARES

Linda Peterson

1 14-oz. pkg. caramels
1 stick margarine (melted)
1 pkg. German chocolate cake mix

$\frac{2}{3}$ c. evaporated milk
1 6-oz. pkg. chocolate chips
1/2 c. nuts (optional)

In heavy saucepan, combine caramels and $\frac{1}{3}$ c. evaporated milk. Cook over low heat until caramels are melted. Set aside. Grease and flour 9 x 13-inch pan. In large bowl, combine dry cake mix, margarine, $\frac{1}{3}$ c. evaporated milk and nuts. Stir until dough holds together. Press half of dough into pan and reserve remainder for topping. Bake at 350° for 6 minutes. Sprinkle chocolate chips over baked crust, spread caramel mixture over chips and crumble remaining dough over mixture. Return to oven and bake for 15 to 18 minutes.

CAROB BROWNIES OR CAKE

Jane Hardy

2 eggs
2/3 c. honey
1/2 c. melted butter
1 tsp. vanilla
1 banana, mashed
1/2 tsp. sea salt (optional)

1 tsp. baking soda
3/4 c. water
1 c. whole wheat flour
1/3 c. carob, sifted
1 c. broken walnut pieces

Beat eggs slightly, add honey, cooled butter, vanilla and banana; mix well. Then add the dry ingredients alternately with water. Add nuts last. Butter and flour a 9 x 13-inch glass baking dish, and bake exactly 23 minutes in a 350° oven. Do not overbake.

FOR CAROB CAKE:

Just double the recipe and allow the cake to bake for 40 minutes or until it springs back to the touch.

CARROT BARS

Belle Hunter

4 eggs	2 c. flour
2 c. sugar	2 tsp. soda
1½ c. oil	2 tsp. cinnamon
3 jars strained babyfood, carrots	1 tsp. salt

Beat together first four ingredients. Combine dry ingredients and add to first mixture and beat well. Spread on prepared 12 x 16-inch cookie sheet. Bake at 350° for 35 to 40 minutes.

FROSTING:

4 T. melted butter	1 lb. powdered sugar
½ tsp. vanilla	1 8 oz. pkg. cream cheese

Beat all ingredients together well and spread on cooled bars.

CARROT LEMON SQUARES

Pam Willard

1 c. oleo (melted & cooled)	¾ tsp. lemon extract
1¼ c. sugar	4 eggs
1 c. cooked, mashed carrots	2 c. flour
1 tsp. baking powder	1½ tsp. vanilla

Cream oleo and sugar; add eggs one at a time and beat after each one. Add rest of ingredients and beat for 1 minute. Bake at 350° for 25 minutes. Makes a 15 x 10 x 1-inch pan, about 35 bars. Frost thinly with cream cheese frosting or it is good plain.

CHOCOLATE BARS

Evelyn Cooksley

½ c. lard	¼ tsp. soda
2 c. sugar	¼ tsp. baking powder
2 eggs	1 c. milk
2 c. flour	1 tsp. vanilla
¾ c. cocoa	pinch salt

Mix all above ingredients and bake 25-30 minutes or until done. Bake in 15½ x 10½ x 1-inch greased pan. When cool frost with favorite frosting and cut.

Footprints in the sands of time are never made by setting down.

CHOCOLATE CHIP BARS

Florence Gates

1/2 c. white sugar	1 1/4 c. flour
1/3 c. brown sugar	1/2 tsp. soda
1/2 c. margarine, softened	1/2 c. chopped nuts
1 tsp. vanilla	1/2 tsp. salt
1 egg	1 pkg. chocolate chips

Heat oven to 375°. Grease and flour 13 x 9 x 2-inch pan. Mix sugar, margarine and vanilla. Beat in egg. Stir in flour, soda and salt. Mix nuts and chips. Spread dough in pan. Bake until light brown, 12 to 14 minutes. Cool, cut into bars, about 2 x 1 1/2-inch. Makes 3 dozen bars.

CHOCOLATE CHIP BARS

Evelyn Cooksley

2 c. brown sugar	1 tsp. vanilla
2 c. flour	1 tsp. baking soda
1/2 c. soft margarine	1 c. milk
1 egg	1 c. chocolate chips
1/2 tsp. salt	

Mix together brown sugar, flour and margarine until crumbly. Take out 1 cup of mixture and reserve for topping. To remaining mixture, add egg, salt, vanilla, baking soda and milk. Pour batter into a 9 x 13-inch pan. Sprinkle on reserved topping. Add chocolate chips. Bake in 350° oven for 30 to 35 minutes.

CHOCOLATE CHIP BARS

Sherry Wieland

2 sticks margarine	1 tsp. salt
2 c. flour	2 eggs
1 c. sugar	1 tsp. vanilla
1/2 c. brown sugar	1 12-oz. pkg. chocolate chips
1 tsp. soda	

ONE BOWL METHOD:

Cream margarine, sugar and eggs; add dry ingredients and vanilla. Mix thoroughly. Add chocolate chips. Spread evenly in pan, 11 x 16-inch. Bake in 375° oven for 10 to 12 minutes until golden brown.

The straight and narrow path would not be so narrow if more people walked it.

CHOCOLATE CHIP CINNAMON BARS

Kathy Steffen

1 c. sugar
1 c. softened margarine
1 egg
1 egg yolk
2 c. flour
1 tsp. baking powder

3 tsp. cinnamon
1 egg white
1/3 c. sugar
1 tsp. cinnamon
6 oz. pkg. chocolate chips

Cream together sugar and margarine. Beat in egg and egg yolk, flour, baking powder and 3 tsp. cinnamon. Put in greased 10 x 15-inch pan. Beat egg white until foamy and brush over top. Combine 1/3 c. sugar plus 1 tsp. cinnamon and sprinkle over top. Pour chocolate chips on last. Bake in preheated 350° oven for 20 minutes.

CHOCOLATE OATMEAL BARS

Bernice M. Short

1 c. butter or margarine
1/2 c. brown sugar, packed
1/2 c. granulated sugar
2 egg yolks
1 c. flour
1 c. rolled oats

1 c. (6 ozs. chocolate chips)
1 to 2 tsp. water
2 T. butter or margarine
1/2 c. chopped nuts
or 1/2 c. butter-brickle chips

Mix butter, sugars and egg yolks, thoroughly. Measure flour by dip, level and pour method. Stir in flour and oats. Spread in lightly greased 13 x 9 x 2-inch pan. Bake at 350° for 20 to 25 minutes. Cool for 10 minutes.

While baking, melt chocolate chips mixed with water and butter over low heat. Spread over cooled cookie layer. Sprinkle with nuts or butter-brickle chips. Cut into bars.

CHOCOLATE PEANUT BUTTER SQUARES

Anita E. Bowden

1 c. nonfat dry milk (dry form)
1 c. peanut butter

1/2 c. corn syrup
1/2 c. semi-sweet chocolate bits

Blend first 3 ingredients and press into 9 x 9-inch pan. Sprinkle chocolate bits over top of mixture and place in warm oven until soft enough to spread or melt chocolate bits over low heat on burner and spread. Cut into 1-inch squares. Keep refrigerated. Makes 81 1-inch squares. This recipe is nutritious, easy (no baking) and kids love it!

The person who knows everything has a lot to learn.

CHOCOLATE SCOTCHAROOS

Jean Ann Monaghan Dolan

1 c. sugar
1 c. light syrup
1 c. peanut butter
6 c. Special K Cereal

6 oz. pkg. chocolate chips
6 oz. pkg. butterscotch chips
or 1 c. each

Combine sugar and syrup - cook over moderate heat until mixture bubbles good. Remove from heat and stir in peanut butter - mix well. Add Special K. Put into buttered 9 x 13-inch pan. Add the chips, that have been melted together in your microwave oven, and spread over mixture.

CHOCOLATE WAFFERS

Gertrude Leatherman

1 c. sugar
Cream together.
2 sq. semi-sweet chocolate
Melt together.
1 c. flour
1/2 tsp. salt

2 eggs
1/2 c. butter (or oleo)
1 tsp. vanilla
1/2 c. chopped nuts

Beat sugar and eggs together. Mix in butter and chocolate then add vanilla and flour. Spread in greased 9 x 13-inch pan and sprinkle chopped nuts over top. Bake at 350° for 20 minutes.

COOKIE BARS

Enid Gillihan

1 yellow cake mix
1 stick margarine (softened)
1 egg
vanilla

1 8 oz. pkg. cream cheese, softened
2 eggs
1 lb. powdered sugar
vanilla

Mix together cake mix, margarine, egg and vanilla. Pat into 9 x 13-inch pan. Then mix well the cream cheese, 2 eggs, powdered sugar and vanilla. Pour over dough in pan. Bake at 325° for about 35 minutes until delicately browned.

COOKIE CLUSTERS

Mary Sullivan

2 sq. white bark
1/2 c. peanut butter

4 c. granola
4 c. chow mein noodles

Melt bark. When softened add peanut butter and mix well. Combine granola and noodles. Add melted mixture to granola/noodles. Toss and coat evenly. Drop by T. onto buttered cookie sheet. Will harden when cool. Makes 3-4 dozen. Nutritious Snack.

DANISH CHERRY BARS

Mary Baragary

2 sticks margarine

1 3/4 c. sugar

4 eggs

1 tsp. almond flavoring

3 c. flour

1 1/2 tsp. baking powder

1/2 tsp. salt

1 can cherry pie filling

Cream margarine to sugar, add eggs and mix thoroughly. Add flavoring, add dry ingredients together in sifter and sift into egg mixture. Lightly grease 11 x 15 inch jelly roll pan and put little over half of dough in pan, put filling on top of dough. Spoon rest of dough on filling and spread out with back of spoon. Bake at 350° for 45-50 minutes. Spread with drizzle.

FROSTING:

1 c. powdered sugar, 1/2 tsp. vanilla, and enough milk to make thick drizzle.

DANISH DESSERT BARS

Linda Donlea

1ST PART:

1/2 c. oleo

1 c. flour

4 T. powdered sugar

2ND PART:

2 eggs, beaten

3/4 c. coconut

1 1/2 c. brown sugar

1 c. nuts

2 T. flour

1 tsp. vanilla

1/4 tsp. each baking powder and salt

Mix together 1st part until well blended. Put in pan 10 x 14-inch and bake at 350° for 12-15 minutes. Then mix 2nd part and spread over shortbread bottom and return to oven and bake for 20 minutes. Put on powdered sugar glaze with lemon juice.

DATE BARS

Mrs. Dale Trott

1ST PART:

2 c. quick oatmeal

1 tsp. soda

2 c. flour

1 tsp. cinnamon

1 c. sugar

1/4 tsp. salt

1 c. margarine, melted

2ND PART:

1 lb. pitted dates, cut up

1 c. water

1 c. sugar

Cook #2 for filling until thick. Cool slightly. Make crust of #1, mixing until crumbly. Set 1 c. aside and press remainder into bottom of 13 x 9-inch pan. Push up on the sides a little way. Pour filling over crust and sprinkle with set-aside cup of crust. Sprinkle with a little more cinnamon. Bake at 350° for 30-35 minutes.

DREAM BARS

Mrs. Eldon Mensen

1 c. flour
1/2 c. butter
1/2 c. brown sugar
2 eggs, beaten
1 1/2 c. brown sugar

1 1/2 c. coconut
1/2 c. chopped nutmeats
4 T. flour
1/2 tsp. baking powder

Mix flour, butter and 1/2 cup brown sugar and press into a greased 9 x 12-inch pan. Bake 15 minutes in a 350° oven. Then pour mixture of the eggs and other ingredients over it and bake another 15 minutes. Cut into bars for serving.

DOUBLE CHOCOLATE CRUMBLE BARS

Ruth Norman

1/2 c. butter or oleo
3/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. flour
1/2 c. chopped pecans

2 T. cocoa
1/4 tsp. baking powder
2 c. mini marshmallows
1-6 oz. pkg. chocolate pieces
1 c. peanut butter
1 1/2 c. rice cereal

Cream butter or oleo and sugar; beat in eggs and vanilla. Stir together flour, chopped nuts, cocoa, baking powder and 1/4 tsp. salt. Stir into egg mixture. Spread in bottom of greased 9 x 13-inch pan. Bake at 350° for 15 or 20 minutes or until bars test done. Sprinkle marshmallows evenly on top. Bake 3 minutes or more; cool. In small saucepan combine the chocolate pieces and peanut butter; cook and stir over low heat until chocolate is melted. Stir in cereal. Spread mixture on top of cooled bars; chill. Cut into bars.

EASY CHEWY BARS

Sharon Conrad

2 c. Bisquick
2 c. brown sugar
4 eggs

1/2 c. coconut
1/2 c. chopped nuts

Beat Bisquick, brown sugar and eggs together. Stir in coconut and nuts. Bake in greased 9 x 13-inch pan at 350° for 30 minutes. Cool and cut into bars.

EASY BARS

Vera Helle

1 pkg. Duncan Hines spice cake mix
2 eggs
1 can raisin pie filling

apple pie filling or mince or
French apple may also be used

Mix all ingredients together in bowl. Pour on cookie sheet and bake in 350° oven for 30 minutes. Frost with thin coat of frosting or sprinkle with powdered sugar.

E-Z OATMEAL TREATS

Betty Jean Bateman

1 3/4 c. flour	1 tsp. vanilla
1 tsp. soda	1/2 c. peanut butter
1/2 tsp. salt	1/4 c. milk
1 c. sugar	1/2 c. semi-sweet chips
1 c. brown sugar	1/2 c. raisins
2 eggs	2 1/2 c. oatmeal
1/2 c. oleo	

Mix dry ingredients, 1st five. Then add to the rest of the ingredients; lastly adding oatmeal, raisins and chips. Bake on ungreased cookie sheet at 350° for 15 minutes. These should only brown lightly.

FINGER BARS

Carla Franck

4 c. oatmeal	1 c. brown sugar
2/3 c. butter	2 tsp. vanilla
1/2 c. white syrup	dash of salt

Mix together and bake at 350° for 20 minutes. Let cool, then frost.

FROSTING:

2/3 c. peanut butter	1 6-oz. pkg. chocolate chips
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FROSTED CREAMS

Vivian Cashen

Mix and Bring to a Boil:

1 c. raisins	1/2 c. shortening
1 c. sugar	1/2 tsp. cinnamon
1 c. water	1/4 tsp. cloves and nutmeg

Cool to lukewarm and add:

2 c. flour	1/2 tsp. soda
1/2 tsp. salt	1/2 c. nutmeats

Bake on cookie sheet at 350° for 20 minutes. Frost while warm with powdered sugar frosting.

FUDGE BROWNIES

Phyllis Meyer

1/2 c. margarine	1/2 tsp. baking powder
1 c. sugar	1/4 tsp. salt
1 tsp. vanilla	2/3 c. flour
2 eggs	1/2 c. nuts
3 T. cocoa	

Melt margarine and stir in sugar. Blend in eggs and vanilla. Combine cocoa, baking powder and salt with flour and stir into above mixture. Add nuts. Pour into greased 8-inch square pan. Bake at 350° for 25 minutes.

FROSTED PEANUT BUTTER BARS

Lona Curtis

1/2 c. crunchy peanut butter	1 tsp. vanilla
1/3 c. butter or margarine (softened)	2 c. flour
3/4 c. sugar	2 tsp. baking powder
3/4 c. brown sugar, packed	1/4 tsp. salt
3 eggs	

In a large bowl, mix together the peanut butter and butter until creamy. Gradually beat in sugars. Add eggs, one at a time; beat well. Beat in vanilla. Sift flour, baking powder and salt. Stir into peanut butter mixture. Spread batter into 9 x 13 inch pan. Bake for 30 minutes.

FROSTING:

1/3 c. creamy peanut butter	1/3 c. milk
1 tsp. vanilla	2 1/2 c. powdered sugar

Beat together peanut butter and vanilla. Beat in 2 T. milk and 1 c. sugar until smooth. Gradually beat in remaining sugar and milk.

FUDGE NUT BARS

Rosemary Short

Melt 12 oz. pkg. chocolate chips with 1 can sweetened condensed milk and 3 T. butter. Remove from heat; add 3/4 c. chopped nuts, 2 tsp. vanilla and 1 tsp. burnt sugar flavoring; set aside. Cream together 1 c. margarine, 2 c. brown sugar, 2 beaten eggs, 1/4 tsp. butter flavoring, 1 tsp. vanilla. Sift together 2 1/2 c. flour, 1 tsp. soda, 1 tsp. salt. Add to creamed mixture. Add 3 c. quick oatmeal and 1/4 c. chopped nuts. Mix well, dough will be very stiff. Press 2/3 dough into greased jelly roll pan. Spread top with chocolate and sweetened condensed milk mixture. Put remaining batter on top. Bake at 350° for 20-25 minutes. Do not overbake.

GINGERBREAD MEN

Doris Cook

1/3 c. brown sugar	2 3/4 c. flour
1/3 c. shortening	1 tsp. soda
1 egg	1 tsp. salt
1/2 tsp. vanilla	2 tsp. cinnamon
2/3 c. molasses	1 tsp. ginger

Cream sugar and shortening. Add egg, vanilla and molasses. Beat well. Add sifted dry ingredients. Roll dough and cut with gingerbread boy cookie cutter. Bake at 350°.

Always keep your head up, but be careful to keep your nose on a friendly level.

OLD FASHIONED RAISIN BARS

Mrs. Jim Ohl

1 c. seedless raisins	1 tsp. soda
1 c. water	1 tsp. cinnamon
1/2 c. salad oil or shortening	1 tsp. nutmeg
1 c. sugar	1 tsp. allspice
1 slightly beaten egg	1/2 tsp. cloves
1 3/4 c. sifted flour	1/2 c. chopped nuts
1/4 tsp. salt	

Combine raisins and water, bring to boiling, remove from heat. Stir in salad oil. Cool to lukewarm. Stir in sugar and egg. Sift together dry ingredients. Beat into raisin mixture; stir in nuts. Pour into greased 13 x 9 x 2-inch pan. Bake in moderate oven (375°) for 20 minutes or until done. When cool, cut in bars. Dust with confectioners sugar. Makes 2 dozen.

PEANUT TOFFEE BARS

Janet Higgins

BOTTOM:

2/3 c. melted butter	1/2 c. light syrup
4 c. oatmeal	1 tsp. salt
1 c. brown sugar	3 tsp. vanilla

TOP:

1 c. chocolate chips	1 c. chopped nuts
2/3 c. peanut butter	(Cashews are super!)

Bake bottom in greased jelly roll pan for 10 minutes at 450°. (Burns easily.) When bottom is done, spread with topping which has been melted in double boiler. Sprinkle with nuts.

Most important 6 words: *I admit i made a mistake.*

Most important 5 words: *I am proud of you.*

Most important 4 words: *What is your opinion?*

Most important 3 words: *If you please.*

Most important 2 words: *Thank you.*

Most important 1 word: *We*

The least important word *I*

PECAN BARS

Faye Ann Gallery

1½ c. flour	½ c. brown sugar
2 T. brown sugar	½ c. pecans
½ c. melted oleo	2 T. melted oleo
2 eggs	½ tsp. vanilla
½ c. dark corn syrup	¼ tsp. salt

Mix flour, brown sugar and melted oleo. Pat into ungreased 11 x 7-inch pan. Bake at 350° for 15 minutes. Beat 2 eggs slightly and add remaining ingredients. Pour over baked crust and bake at 350° for 20 minutes.

PINEAPPLE BARS

Donna Kinney

2 c. flour	½ c. white sugar
½ c. margarine or butter	½ c. brown sugar
½ c. shortening	1 tsp. vanilla

Bring to a boil:

1 medium can crushed pineapple	3 T. cornstarch
1 c. sugar	

Blend flour and sugar. Add vanilla and shortening and blend as pie crust. Put half of mixture in greased 9 x 13-inch pan. Pat down and spread slightly cooled pineapple on top. Sprinkle with coconut, (optional). Put rest of crumbs on and pat down. Bake at 350° for 30 minutes or until slightly browned.

PUMPKIN BARS

Evelyn Slattery

2 c. sugar	4 egg
½ c. vegetable oil	2 tsp. cinnamon
1 16-oz. can pumpkin	2 c. Bisquick

FROSTING:

3 oz. pkg. cream cheese	1 T. milk
½ c. oleo	1 tsp. vanilla

Beat and add 2 c. powdered sugar.

Beat sugar, oil, pumpkin, eggs, cinnamon and Bisquick all together and put in sheet pan 11 x 17-inch. Bake in oven at 350°. Do not overbake. When cool cover with above frosting.

Faults are the easiest things to find.

PUMPKIN BARS

Debbie Staton

1/2 c. butter or margarine

1 c. sugar

1 c. firmly packed brown sugar

1 lb. can pumpkin

2 tsp. vanilla

4 eggs

1 1/2 c. flour

1 tsp. baking powder

1/2 tsp. soda

1/4 tsp. salt

2 1/2 tsp. pumpkin pie spices

nuts (1 c.)

In large saucepan, melt butter. Stir in sugars, pumpkin, vanilla and eggs. Beat well. Stir in remaining ingredients until well mixed. Pour in jelly roll pan or large cake pan. Bake at 350° for 20 to 30 minutes.

PUMPKIN PIE SQUARES

Nan Higgins

1 c. flour

1/2 c. rolled oats (quick)

1/2 c. brown sugar

1/2 c. butter

Combine until crumbly. Press into 9 x 13-inch pan and bake at 350° for 15 minutes.

1 can or 2 c. pumpkin

1 13-oz. can evaporated milk

2 eggs

3/4 c. sugar

1 tsp. cinnamon

1 tsp. ginger

1/2 tsp. cloves

Combine ingredients and beat well. Pour over baked crust. Bake at 350° for 30 minutes.

PUMPKIN PIE SQUARES

Nancy Werner

1 1/2 c. sifted flour

3/4 c. quick cooking oatmeal

3/4 c. brown sugar, firmly packed

3/4 c. butter

1 can pumpkin (2 c.)

1 (13 1/2 oz.) can evaporated milk

2 eggs

3/4 c. sugar

1 T. cinnamon

1/3 tsp. ginger

1/4 tsp. cloves

1/2 c. pecans

1/2 c. brown sugar

2 T. butter

Combine flour, rolled oats, 1/2 c. brown sugar and 1/2 c. butter. Mix until crumbly. Press into ungreased 13 x 9 x 2-inch pan. Bake at 350° for 15 minutes. Combine pumpkin, evaporated milk, eggs, sugar, salt and spices in mixing bowl; beat well. Pour into crust and bake at 350° for 20 minutes. Combine pecans, 1/2 c. brown sugar and 2 T. butter. Sprinkle over pumpkin filling. Return to oven and bake 15-20 minutes or until filling is set. Makes 2 dozen - 2-inch squares.

RAISIN BARS

Phyllis Meyer

2 c. raisins
2 c. water
2 c. sugar

2 sticks oleo
1 tsp. cloves
2 tsp. cinnamon

Bring above ingredients to a boil and let cool. Stir in 3 cups flour with 1 tsp. baking powder. Pour into large cookie sheet and bake for 30 minutes at 350°. Icing with powdered sugar, orange juice, and oleo made into a thin glaze. Put on while bars are warm.

RAISIN BARS

Edna Oldridge

1/2 c. shortening
1 c. sugar
1 c. water
1 c. raisins
1/2 tsp. cinnamon
1/2 tsp. salt

2 c. flour
1 tsp. soda
1/2 tsp. baking powder
1/2 tsp. vanilla
1/2 c. chopped nuts

Boil first four ingredients for 3 minutes. Let cool. Sift cinnamon, salt, flour, soda and baking powder together; add to cooled mixture, beating well. Last add vanilla and nuts. Bake at 350° for 20 to 25 minutes.

RICE KRISPY BARS

Shirley Bagby

1 c. sugar
1/2 c. Karo syrup

1/2 c. peanut butter
3 c. Rice Krispies

Combine sugar and syrup. Cook over heat, stirring frequently, until mixture boils. Remove from heat. Stir in peanut butter, mix well. Add Rice Krispies, stir and press into buttered pan. Cut in bars.

SUNDAY BARS

Frances Klein

1/4 c. butter
1 pt. ice cream (vanilla)
1 c. brown sugar
1 egg

1 1/2 c. flour
1 tsp. salt
1/2 tsp. soda

TOPPING:

chopped nuts

small pkg. chocolate chips

Melt butter in saucepan. Add ice cream and beat well. Add rest of ingredients. Pour into 9 x 13-inch pan. Cover with nuts and chips. Sprinkle with cinnamon and sugar. Bake at 350° for 25 minutes.

*****NOTES*****

ASSORTED DESSERTS



APPLE BROWN BETTY

Madonna Kauffman

6 medium-sized apples, peeled

1/4 c. margarine

1/2 c. flour

1/2 tsp. cinnamon

1/4 c. brown sugar, firmly packed

3/4 c. granola

Slice apples into 1 1/2 quart greased casserole. In a bowl, mix flour, brown sugar, margarine, cinnamon and granola. Spread the crumbs over the top of the apples. Bake in a 350° oven for 35 to 40 minutes.

APPLE CRUNCH

Alice Arnold

1 c. flour

1/2 c. oleo

1 c. sugar

2 tsp. baking powder

Slice 6 or 7 apples in a 8 x 8-inch pan. Sprinkle 1/2 c. sugar and 1 tsp. cinnamon over apples. Mix flour, baking powder, sugar and butter with pie crust blender. Put over apples and pour 1 c. cold water on top. Bake at 350° for 45 minutes.

APPLE CRISP

Kathleen Peterson

1/2 c. brown sugar

4 c. sliced apples

1/2 c. white sugar

2 T. lemon juice

3/4 c. flour

1/4 c. water

1/4 c. margarine

cinnamon & nutmeg

Blend sugars, flour and margarine. Spread apples in greased shallow pan. Pour lemon juice mixed with 1/4 cup water over apples. Sprinkle cinnamon and a little nutmeg over mixture. Spread crumbly mixture over it. Bake uncovered 50 to 60 minutes at 350°. Serve with whipped topping or ice cream.

APPLE CRISP

Mary Ann Quint

6 medium apples (peeled & sliced thin)

1/2 c. flour

1 1/2 c. uncooked oatmeal

1/4 tsp. cinnamon

1 1/2 c. brown sugar

~~3/4~~ ^{1/2} c. butter

Place apples in 9 x 13-inch pan. Combine oatmeal, sugar, flour and cinnamon. Cut in butter. Sprinkle over apples. Bake in moderate oven, 350° for 35 to 40 minutes. Serve warm or cold.

An optimist is one who makes the best of it when he gets the worst of it.

APPLE CRISP

Linda Donlea

1 c. flour
2/3 c. sugar
1/2 c. shortening
4-5 apples

1 tsp. baking powder
1/2 tsp. salt
1 unbeaten egg

Mix together dry ingredients and add 1/2 c. shortening. Cut in with pastry blender and add 1 unbeaten egg. Fill dish 2/3 full of apples (4-5). Sprinkle 1 c. sugar over them and dot with butter and cinnamon. Spread mixture over apples and bake at 350° for 30-40 minutes.

APPLE CRISP

Shirley Bagby

Cut apples in bottom of pan with 3/4 c. sugar; sprinkle with cinnamon. In a separate bowl mix:

1 c. flour
1 c. oatmeal

1 c. brown sugar
1/2 c. butter

Mix with pastry blender and sprinkle on top of apples. Bake at 350° for 1 hour.

APPLE CRISP

Gertrude Leatherman

4 c. sliced apples
1/4 c. sugar
Mix in 9 x 9-inch pan.

1/2 c. water
sprinkle with cinnamon

TOPPING:

3/4 c. flour
1/2 c. sugar

1/4 c. oleo

Mix as for pie crust. Put on top of apples. Bake at 350° for 1 hour.

APPLE CRISP

Regina Slattery

1 c. flour
1 c. white sugar
1 tsp. baking powder
1 T. cinnamon

4 T. butter
1 egg
6 or 7 good-sized apples

Mix the flour, sugar, baking powder and cinnamon. Add slightly-beaten egg and make crumbs. Cover the bottom of a buttered Pyrex casserole with thinly-sliced apples. Over this spread the crumb mixture. Melt butter and sprinkle over crumbs. Bake in oven at 350° for 45 minutes. Fresh peaches or canned cherries can be substituted for apples.

APPLE PIE PUDDING

Julie Burk

1 c. sugar	1 tsp. soda
1/4 c. butter, melted	1/4 tsp. cinnamon
1 egg	2 c. apples, chopped
1 c. flour	1/4 c. nuts
1/4 tsp. nutmeg	

SAUCE:

3/8 c. white sugar	1/4 tsp. salt
3/8 c. brown sugar	1 c. water, boiling
2 T. cornstarch	vanilla
2 T. butter	

Cream sugar and butter; add egg. Sift together dry ingredients, add to creamed mixture. Add apples and nuts. Bake in a greased 9-inch pan for 20 minutes at 350° and for 20 minutes at 325°.

SAUCE:

Combine ingredients and cook until thick. Serve warm sauce over pudding.

Yield: 6 servings.

BANANA SPLIT DESSERT

Leone Steffen

2 c. crushed vanilla wafers	1 small can crushed pineapple (drained)
1 stick margarine	8 oz. container Cool Whip
3 or 4 bananas, sliced	1/2 c. coconut & nuts
1 can Eagle Brand milk	1/4 c. marachino cherries
1/4 c. lemon juice	
2-10 oz. pkg. strawberries, thawed & drained	

Combine 2 cups crushed vanilla wafers and 1 stick margarine in a 9 x 13-inch pan. Chill 2 hours. Put sliced bananas on crumb mixture. Add a mixture of 1 can Eagle Brand milk and the lemon juice on bananas. Spoon on the strawberries. Then spread the pineapple. Then the Cool Whip. Sprinkle on the coconut and nuts. Decorate with the cherries on top. Chill overnight. You may drizzle chocolate syrup on top. Keeps 3 or 4 days in refrigerator.

BANANA REFRIGERATOR DESSERT

Bonnie Fear

1/2 lb. vanilla wafers	2 beaten eggs
1/2 c. butter or margarine	1 c. whip cream or Cool Whip
3 c. powdered sugar	2 bananas

Layer 1: Crush vanilla wafers, spread 1/2 of the crushed wafers in bottom of a buttered shallow pan; approximately 7 x 11-inch. Layer 2: Mix butter, powdered sugar and 2 beaten eggs; spread this on top of wafers. Layer 3: Slice bananas thinly and place over the butter, sugar, and egg mixture. Layer 4: Whip 1 cup of Whip cream and pour over bananas. Layer 5: Spread remainder of crumbs on top of cream. Chill overnight!!

BROWNIE PUDDING

Mary Baragary

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

2 T. salad oil
1 tsp. vanilla
3/4 c. brown sugar
1/4 c. cocoa
1 3/4 c. hot water

Sift together first five ingredients. Add milk, oil and vanilla; mix until smooth. Pour into greased 8-inch square pan. Combine remaining ingredients; pour over batter. Bake at 350° for 45 minutes.

CHEX DESSERT

Florence Gates

3 c. crushed Rice Chex
1/2 c. brown sugar
1/2 c. chopped nuts
1/2 c. melted oleo

2 c. Cool Whip
8 oz. pkg. cream cheese
1 c. powdered sugar

Mix crust and pat in 9 x 13-inch pan. Save some for top. Beat last 3 ingredients until fluffy and spread on crust. Spread 1 large can pineapple pie filling. Then 1/2 cheese mixture. Sprinkle rest of crumbs on top. Refrigerate overnight.

CHEESE CAKE

Carol Stiefel

1-8 oz. pkg. cream cheese
1 small pkg. lemon jello
1 c. sugar

1 stick butter or margarine
30 graham crackers
1 can evaporated milk

Dissolve jello in 1 c. hot water. Let start to thicken. Mix sugar and cream cheese until creamy. Whip milk. Roll crackers and mix with melted butter. Spread on bottom of 9 x 13-inch pan. Combine cheese, jello and milk. Pour over cracker crumbs. Chill at least 30 minutes. Can top with 2 cans fruit pie filling of choice.

CHOCOLATE CREAM CHEESE DESSERT

Kate Baragary

CRUST:

1 1/4 c. flour
1 stick oleo

1/2 c. chopped nuts (optional)

Cut oleo in flour. Add nuts and press into glass 9 x 13-inch pan. Bake at 350° for 10 minutes; cool.

1ST LAYER:

1-8 oz. pkg. cream cheese

1 c. powdered sugar

Cream together, add 1/2 of 8 oz. tub of Cool Whip; mix. Spread over crust.

PUDDING LAYER:

2 sm. pkgs. instant chocolate pudding

3 c. milk

Beat until thick, then spread over cheese layer. Put in refrigerator & let set about 1/2 hour. Then spread with remaining 4 oz. of Cool Whip. Let stand 2 hours in refrigerator and serve.

CHOCOLATE LADY DESSERT

Shirley Arnold

1 1/4 c. flour

1/2 c. nuts, chopped

1/2 c. oleo

Mix and pat in a 9 x 13-inch pan. Bake 10-15 minutes at 370°; cool. Mix together:

1 large cream cheese (room temp.)

1/2 of lg. container Cool Whip

1 c. powdered sugar

Put this on crumb layer. Refrigerate until set. Mix 2 pkgs. of instant chocolate pudding as directed except minus 1 c. milk. Pour over cheese mixture. Let set then frost with the remaining Cool Whip.

CHERRY DESSERT

Donna Miller

1/2 to 1 c. ground nuts

3/4 c. powdered sugar

1 c. flour

9 oz. carton Cool Whip

1 stick oleo (melted)

2 cans cherry pie filling

1-8 oz. pkg. cream cheese

Mix together and spread in 9 x 13-inch pan the nuts, flour and melted oleo. Bake at 350° for 20 minutes or until light brown; cool. Mix together cream cheese and powdered sugar. Fold in Cool Whip. Spread part over crust. Add cherry pie filling. Top with rest of cream cheese mixture. Top with chopped nuts if desired.

CHOCOLATE DESSERT

Pearl Kinney

18 graham crackers

6 T. oleo

Put in pan as crust. Melt 20 marshmallows in 1/2 cup milk. Add 6 small almond Hershey bars. Add 1 package Dream Whip and refrigerate.

CHOCOLATE DESSERT

Darlene Burke

2 c. flour

1 c. Cool Whip

2 c. oleo

1 large instant pudding

1 c. powdered sugar

4 c. cold milk

8 oz. pkg. cream cheese

whipped cream

Mix flour and oleo; press in pan. Bake at 350° for 15 minutes; let cool. Mix powdered sugar, cream cheese and Cool Whip. Put on crust. Mix pudding mix and milk and put on cream cheese layer. Put on whipped cream.

He who is wrapped up in himself makes a small package.

CHOCOLATE ECLAIRS

Mary Donlea

CREAM PUFF RING:

1 c. water	1/4 tsp. salt
1/2 c. margarine	4 eggs
1 c. flour	

FILLING:

3 3/4 oz. pkg. vanilla instant pudding	1 c. whipping cream
1 1/4 c. milk	1 tsp. almond extract

GLAZE:

1/2 c. semi-sweet chocolate chips	1 1/2 tsp. milk
1 T. margarine	1 1/2 tsp. white corn syrup

First preheat oven to 400°. In medium saucepan over high heat, heat 1 c. water with 1/2 c. margarine until it melts and mixture boils. Turn heat to low; add 1 c. flour and 1/4 tsp. salt. Stir vigorously over heat until dough leaves sides of pan in a smooth ball, about 1 minute. Second, transfer dough to large bowl; with beater at medium speed, beat in 4 eggs, one at a time, beating well after each. Continue beating until dough is smooth. Third, on greased, lightly floured cookie sheet, drop heaping tablespoons of dough onto sheet. Bake for 40 minutes. Turn off oven heat and allow puffs to rest in oven 15 minutes. Remove and cool. Cut puffs horizontally, with spoon remove and discard interior.

FILLING:

In medium bow, make up 3 3/4 oz. pkg. instant vanilla pudding mix as label directs but use only 1 1/4 c. milk; gradually fold in 1 c. whipping cream, whipped and 1 tsp. almond extract. Fill puff with mixture; refrigerate.

CHOCOLATE GLAZE:

In double boiler, over hot (not boiling) water, melt 1/2 c. semi-sweet chocolate chips with 1 T. margarine, 1 1/2 tsp. milk and 1 1/2 tsp. white corn syrup until smooth, stir occasionally. Spread on puffs, refrigerate.

COCONUT MARSHMALLOWS

Donna Miller

1 c. sweetened condensed milk	1-14 oz. bag large marshmallows
1-14 oz. pkg. caramels	5 c. Rice Krispies (crushed)
1 stick margarine	1 c. coconut & nuts (rolled fine)

Put condensed milk, caramels and margarine in double boiler. It will get creamy and nice. Put Rice Krispies, coconut and nuts all together. Dunk marshmallows in caramel, shake off some, then roll in Krispie mixture.

CRUNCH

Linda Donlea

2 c. Rice Chex, crushed	1 c. coconut
1/3 c. melted oleo	3/4 c. brown sugar
nutmeats	1/2 gal. vanilla ice cream

Mix ingredients all together, spread in oblong pan or dish, half of ingredients. Put ice cream on top of bottom mixture then use rest of topping to put on ice cream; freeze.

EASY DESSERT

Deloris Klever

FIRST LAYER:

1/2 lb. crushed vanilla wafers

2ND LAYER:

2 beaten eggs

1 1/2 c. powdered sugar

1/4 c. melted butter

3RD LAYER:

1/2 pint cream (whipped)

small bottle marachino cherries

1/2 c. nuts

4TH LAYER:

1/2 lb. crushed vanilla wafers

Use a 9 x 12-inch cake pan. Let set 12-24 hours. Very good! Serves 12.

EASY FRUIT COBBLER

Mrs. Carroll Brockmeyer

1/4 lb. butter or margarine

1 c. milk

1 c. sugar

3 tsp. baking powder

1 c. flour

1 qt. fruit, sweetened to taste

Melt butter in a deep baking dish. Pour over it a batter made of sugar, flour, milk and baking powder. Have ready heated fruit and pour over batter. Bake at 375° for about 25 minutes or until lightly browned.

FROZEN CHOCOLATE DESSERT

Kay Norman

2 sq. baking chocolate

2 c. powdered sugar

1/2 c. butter

3 eggs (separated)

1 tsp. vanilla

1 box vanilla wafers

1/2 c. nuts

1/2 gal. vanilla ice cream

Melt baking chocolate and butter together. Add powdered sugar; stir. Add egg yolks and stir until smooth. Add vanilla and fold in beaten egg whites. Butter 9 x 13 inch pan. Crush vanilla wafers and spread half of them in bottom of pan, spread chocolate mixture over crumbs. Sprinkle nuts on next and then spread softened ice cream over mixture. Sprinkle remaining crumbs over top and place in freezer.

FOUR LAYER DESSERT

Lois Francois

1 c. flour	1/2 c. margarine
1/2 c. chopped pecans	1-8 oz. pkg. cream cheese
1 c. powdered sugar	1 tsp. vanilla
2 pkgs. instant pudding, (butterscotch, vanilla, coconut cream, etc. - Use 1 flavor or combine, we like French vanilla and coconut cream.)	3 c. milk 1 container Cool Whip

1ST LAYER:

Combine flour, margarine and nuts, mix well. Put in 9 x 13-inch pan. Bake at 350° for 15 minutes.

2ND LAYER:

Mix cream cheese, powdered sugar, 1 c. Cool Whip. Spread carefully on 1st layer and chill.

3RD LAYER:

mix puddings, milk and vanilla. Beat until thick. Pour over 2nd layer and chill.

4TH LAYER: Top with remaining Cool Whip and sprinkle with chopped pecans. Chill again. Toast 1/2 c. coconut and sprinkle on top.

HOLIDAY FRUIT COMPOTE

Enid Walter

1 (1# 4 oz.) can pineapple	5 bananas (sliced diagonally)
1 (2# 4 1/2 oz.) can pineapple chunks	4 c. frozen whole strawberries
3 (10 oz.) pkg. frozen peach slices	2 (11 oz.) can mandarin oranges
4 c. frozen bing cherries	1 c. shredded coconut

Partially thaw frozen fruit and drain. Treat bananas with ascorbic acid to prevent darkening. Layer fruits in a large bowl or brandy snifter - chill 3 or 4 hours before serving. Serves 30 and is good after a large heavy meal.

HOMEMADE ICE CREAM

Susan Braden Moffet

4 eggs, beaten until light	2 c. half & half
2 heaping c. sugar	2 1/2 T. vanilla
1 tsp. salt	1 pkg. instant vanilla pudding mix

Mix all ingredients together. Put in freezer container and fill container within 2 inches of top with milk. This recipe makes 1 1/2 gallons ice cream. May use 1 gallon container without changing the amounts. To aid in freezing ice cream faster add 1 c. coarse salt to every 6-8 cups chopped ice. Other flavors of instant puddings may be used.

ICE CREAM BUSTER BAR TREAT

Cathy Schabacker

small pkg. Oreo cookies	1 Smuckers fudge topping
1 stick melted margarine	1 c. salted peanuts
1/2 gal. vanilla ice cream	1 container Cool Whip

Crumble Oreo cookies, then add the melted margarine. Spread all, but 1 cup of Oreos in a 9 x 13-inch pan. Layer the remaining ingredients in order listed, beginning with ice cream. Then top with the 1 cup Oreos. Cover and freeze.

IMPOSSIBLE PIE

Marilyn Peck

In blender add all ingredients:

2 c. milk	6 T. margarine
4 eggs	1 c. sugar
1/2 c. flour	1 c. coconut
2 tsp. vanilla	

Mix up, then pour into 9-inch pie pan or a square pan can be used. In oven 350° until lightly brown on top. Around 20 to 30 minutes. In microwave - 18 to 20 minutes on medium high. Bake until sides start to pull away from edge.

LUSCIOUS PUMPKIN LUST

Kathy Nickerson

CRUST:

1 1/2 c. flour	1/2 c. chopped nuts
1 1/2 sticks margarine	2 T. powdered sugar

Blend and press into 9 x 13-inch pan. Bake at 350° for 20 minutes.

FILLING:

2 pkg. instant vanilla pudding	1/2 c. brown sugar
1 small can pumpkin	1 1/2 tsp. pumpkin pie spice
1 1/2 c. milk	12 oz. container Cool Whip

Bake crust and cool. Blend filling ingredients, reserving 1/2 of the Cool Whip to garnish the top of dessert. Pour filling over cooled crust. Top with remaining Cool Whip; refrigerate until serving time.

OLD-FASHIONED BREAD PUDDING

Kris Higgins

2 1/2 c. bread cubes	1/4 tsp. orange bits
1/2 c. brown sugar	1 tsp. vanilla
1/4 tsp. salt	2 1/2 c. milk
1 tsp. cinnamon	2 eggs, lightly beaten
1/4 tsp. nutmeg	1/2 c. raisins

Toss all ingredients together. Pour mixture into well greased 1 qt. baking dish. Bake at 325° for 1 hour.

MANDARIN ORANGE TORTE

Deloris Klever

3 egg whites
1/4 tsp. cream of tartar

1/2 c. Rice Krispies, crushed
1/2 c. nuts

TOPPING:

1 pt. cream
1/2 c. powdered sugar
1 pkg. instant vanilla pudding

2 cans mandarin oranges (drained)
3/4 c. flaked coconut

Beat egg whites. Add cream of tartar and sugar. Fold in Rice Krispies and nuts. Pour into a 9 x 13-inch pan. Bake at 350° for 25 minutes; cool well. Whip cream with powdered sugar and vanilla pudding. Fold in mandarin oranges and flaked coconut. Pour over the cooled baked layer and refrigerate overnight. Sprinkle top with toasted coconut.

PARTY DESSERT

Pearl Kinney

1 Jeffy yellow cake mix
1 c. milk
1 box instant pineapple cream
pudding mix
1-8 oz. pkg. cream cheese

1 c. milk
1-3 1/2 oz. crushed pineapple
Cool Whip
nuts

Bake cake mix in 9 x 13-inch pan. Let cake get cold. Add 1 c. milk to instant pudding mix and beat well. Add cream cheese (softened) and beat some more. Add milk (1 cup) and stir until pudding consistency. Spread on cake. Sprinkle drained crushed pineapple over cream cheese mixture. Put Cool Whip on top and sprinkle with nuts. Keep in refrigerator.

PEACH COBBLER

Phyllis Meyer

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

1 c. milk
1 stick butter
1 29-oz. can sliced peaches
(undrained)

Mix flour, sugar, baking powder, and salt. Place butter on top and melt in microwave. Stir and add milk. Pour into greased square dish. Put peaches and juice on top. Sprinkle with 1/4 to 1/2 cup sugar. Bake at 350° for 45 minutes.

Reaching high keeps a man on his toes.

PEANUT BUTTER DESSERT

Margo Zitelman

1-15 oz. bag Oreo cookies
1/2 c. soft butter or margarine

1/2 gal. vanilla ice cream, softened
1 c. Spanish peanuts

TOPPING:

2 c. powdered sugar
1 can evaporated milk

1 c. chocolate chips
1/2 c. butter or margarine

Crush the cookies and mix with butter. Press into 9 x 13-inch pan. Chill one hour and spread ice cream over crust. Cover with peanuts; freeze. Put all topping ingredients in double boiler, boil 8 minutes, cool and pour over ice cream.

PIE CRUST

Mrs. Eldon Mense

1 c. lard
3 c. flour
1 tsp. salt

1 egg (slightly beaten)
milk
1 T. vinegar

Mix lard, flour and salt until crumbly. Put egg in measuring cup, beat with fork; add enough milk to make 3/4 cup. Add to flour and mix until liquid is blended with flour. Roll out on floured board. Do not overmix as this causes the crust to get tough.

PINEAPPLE CHEESE CAKE

Erma Brann

1-8 oz. pkg. cream cheese
2 c. milk
1 9-inch graham cracker crust

1 pkg. Jello - pineapple cream
instant pudding

Stir cream cheese until very soft. Gradually blend in 1/2 c. milk until smooth and creamy. Add remaining milk and the pudding mixture. Beat slowly with egg beater 1 minute, (don't overbeat). Pour into cool graham cracker crust. Sprinkle graham cracker crumbs on top to make it extra crunchy. Then chill. P.S. You may use lemon jello instant pudding also.

PUMPKIN PIE DESSERT

Kaye Reiling

6 eggs
1 1/2 c. sugar
1 large can pumpkin
1 large can evaporated milk

2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt

Beat the eggs. Add 1 1/2 c. sugar. Beat again. Add pumpkin and spices; mix well. Add evaporated milk. Pour in 9 x 13-inch cake pan. Bake at 350° for 45 minutes.

QUICK PUDDING

Mrs. Carrol Brockmeyer

1 c. sugar
1 c. flour
2 tsp. baking powder

1 egg
1/2 c. milk
1/2 c. raisins

SAUCE:

1 c. brown sugar
1 T. butter

2 c. boiling water

Pour this over above mixture and bake in 350° oven until lightly browned.

RAISIN PUDDING (Quick Dessert)

Adelaide Arnold

1 c. white sugar
1 c. flour

2 tsp. baking powder
1/8 tsp. salt

Sift in a bowl, then add 1 c. raisins and 1/2 c. milk. Pour into a greased baking dish, 8 x 10-inch or 1 1/2 qt. glass casserole. Pour over the top; 1 c. brown sugar and 1 1/2 c. boiling hot water. Bake at 350° for 30 minutes. May take longer.

RAISIN PUDDING

Alice Arnold

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

1 c. raisins
1/2 c. milk
1 c. brown sugar
1 1/2 c. boiling water

Blend sugar, flour, baking powder and salt together. Add raisins and 1/2 c. milk. Pour into baking dish. Add the brown sugar and boiling water. Bake at 350° for 30 minutes.

RASPBERRY DESSERT

Kathleen Peterson

18 graham crackers, crushed
1/2 c. powdered sugar
1/4 c. melted butter
1 pkg. raspberry jello
2 c. raspberries

30 large marshmallows
1 c. whipped cream
1/2 c. milk
1/2 c. nuts

Combine crackers, sugar and melted butter. Press in 9 x 13-inch pan. Dissolve jello in 1 cup boiling water, stir in raspberries. Let stand until partially set. Spread on top of crumbs. Melt marshmallows in milk. Let cool. Add whipped cream and spread over berries. Sprinkle with nuts. Refrigerate overnight.

RHUBARB COBBLER

Winifred Johnson

1 c. sugar	2 tsp. baking powder
1 c. flour	dash salt
2 T. shortening	1 tsp. vanilla
3/4 c. milk	

Combine above ingredients in bowl. Pour in bottom of 9 x 9 x 2-inch greased baking dish. Sprinkle 3 cups cut-up rhubarb over batter. Mix 1 cup sugar and 1 cup hot water and pour over all. Bake at 375° for 35 to 40 minutes.

RHUBARB CRISP

Sandy Schneider

1/2 c. melted butter	1 c. sugar
1 c. brown sugar	1 c. water
1 c. flour	2 T. cornstarch
3/4 c. oatmeal	red food coloring
3 c. rhubarb	

Mix butter, brown sugar, flour and oatmeal. Press 2/3 of mixture in 8 x 8-inch pan. Put in rhubarb. Cook until thick sugar, water, cornstarch and food coloring. Pour sauce over rhubarb. Top with balance of first mixture.

RHUBARB CRISP

Veronica Tegler

4 c. cut-up rhubarb	1/4 c. flour
1 c. sugar	1/2 tsp. cinnamon

TOPPING:

1 c. brown sugar	1/2 c. oatmeal
1 c. flour	1/2 c. melted margarine or butter

Put in an 8 x 8 x 2-inch pan. Combine filling and 1/2 c. water; stir well. Then combine topping that has been crumbled. Sprinkle topping evenly over filling. Bake at 375° for 35 minutes or until brown.

RHUBARB CRUNCH

Darlene Burke

4 c. rhubarb	2 T. flour
1 1/2 c. sugar	

Put in cake pan. Mix the following:

1 c. sugar	1 tsp. baking powder
1 c. flour	1/4 tsp. salt
2 T. butter	1 egg

Mix and pour on top of rhubarb mixture. Bake at 350° for 40 minutes.

STIRRED RICE PUDDING

Ruth Bovenmyer

1 c. rice	1/2 c. raisins
2 c. water	2 beaten eggs
1/2 tsp. salt	1/2 c. sugar
2 c. milk	

Cook rice according to package directions. When water is cooked down, add the milk and raisins. Cook, stirring occasionally until thick. Cool slightly and it should be thick but still wet. Add the beaten eggs and sugar. Cook until about like a custard. Sprinkle with sugar and cinnamon before serving, if you like. This is also a delicious way to use leftover cooked rice.

ROCKY ROAD CHOCOLATE DESSERT

Leone Steffen

1 1/2 c. powdered sugar	4 c. small marshmallows
1/2 c. margarine or butter	3/4 c. nuts
1-16 oz. Hershey's syrup	1 1/2 c. crushed graham crackers
2 eggs separated	

Cream margarine and sugar; add egg yolks and mix well. Add chocolate syrup, then add marshmallows and nutmeats. Fold in beaten egg whites. Spread half of graham cracker crumbs in bottom of a 9 x 12-inch pan. Pour the chocolate mixture over crumbs and sprinkle rest of crumbs on top; refrigerate.

STRAWBERRY DESSERT

Sharon Moroney

1 1/2 c. milk	4 c. (5 ozs.) angel food cake, cubed
13-oz. pkg. cream cheese	2 boxes frozen strawberries
1 small pkg. instant vanilla pudding	(thawed & drained)
Cool Whip	

Beat cream cheese and milk until smooth. Add pudding mix. Beat at low speed until smooth and slightly thickened, about two minutes. Pour over angel food cake cubes, stir to coat. Pour into 8 x 10-inch square pan. Spread strawberries over cake. Spread Cool Whip over strawberries and garnish with fresh strawberries if desired. Chill several hours or overnight.

STRAWBERRY DESSERT

Debbie Staton

1 pkg. white cake mix	2 pkgs. dessert topping mix
2 pkgs. strawberry gelatin	1 pkg. frozen strawberries, thawed
2 c. hot water	

Mix cake mix according to pkg. directions and bake. While cake is baking, dissolve gelatin in hot water. When cake is done immediately punch top of cake full of holes with a fork. Pour gelatin over cake and refrigerate. Prepare dessert topping mix according to directions on pkg. Add strawberries and spread over chilled cake. Return to refrigerator and let set for 2 to 3 hours.

STRAWBERRY POT SHORTCAKE

Peggy Dengler

In a heavy skillet, mix the following:

2 T. melted butter	3 c. strawberries (or rhubarb)
1 c. sugar	1 T. flour

Keep the above at low heat and mix the following in a separate bowl:

1 1/2 c. flour	1 1/3 c. butter or margarine
1 1/3 c. sugar	1 egg
2 T. baking powder	1 c. milk

Sift together flour, sugar and baking powder. Mix all together and pour from bowl over fruit mix and bake at 350° for 30 minutes.

UNBELIEVABLE CHEESE CAKE

Jane Griswold

8 oz. pkg. cream cheese	1/2 c. sugar
5 oz. container Cool Whip	1 8-inch graham cracker pie crust
1 small can pie filling	

Cream the sugar and cream cheese; add the Cool Whip. Pour into pie crust and add pie filling of choice for the top.

*****NOTES*****

MEATS - FISH AND FOWL

Casseroles - Sandwiches Sauces



BARBECUE BEEF

Pam Willard

2 lbs. beef	1 medium onion
1 green pepper	1 c. sliced celery (optional)
3 T. brown sugar	1 T. mixed spices
2 T. vinegar	1/2 c. meat stock
2 T. lemon juice	2 T. Worcestershire sauce
1 c. catsup	salt and pepper to taste
1 T. mustard	

Cook meat until tender then set aside to cool. Reserve 1/2 cup juice for BB sauce. When beef is cool, slice very thin. Combine rest of ingredients to form sauce. Place meat in crock pot and add liquid. Cook for 3 1/2 hours.

BEEF BOLOGNA

Mrs. Dale Trott

2 lbs. hamburger (not ground chuck)	1/8 tsp. garlic salt
2 T. Morton Tender quick cure	1/4 tsp. onion salt
1/2 tsp. liquid smoke	1 c. water

Mix by hand. Divide in 3 parts, roll, wrap in foil. Refrigerate 24 hours. Bake unwrapped (puncture a few fork holes in top of foil) in uncovered pan for 1 hour and 15 minutes at 300°.

HAM BALLS

Sandy Schneider

4 lbs. ham loaf	2 eggs, beaten
2 c. graham cracker crumbs	1 1/2 c. milk

Mix and shape in balls, these four ingredients.

SAUCE:

1 can tomato soup	1/2 c. vinegar
1 1/2 c. brown sugar	1 tsp. dry mustard

Pour sauce over the ham balls. Bake at 325° for 1 1/2 hours. Freezes well. Can be cooked in the crockpot.

HAM PATTIES

Roberta Lewis

2 lb. ground ham loaf	1/4 c. milk
2 c. crushed crackers	salt & pepper
2 eggs	

Mix ham loaf, eggs, crackers, milk, salt and pepper. Mix well and make into patties. Roll in finely crushed cracker crumbs and fry in hot skillet with 2 T. vegetable oil.

HAM ROLLS

Carol Boies

1 lb. ground ham
1½ lb. pork or 1 lb. pork & ½ lb. veal
2 c. soft bread crumbs
1 c. milk
2 beaten eggs

Mix ground ham, pork (ground), bread crumbs, milk and eggs together. Make into balls. Cover with sugar mixture.

SUGAR MIXTURE:

Cook until sugar is dissolved, brown sugar, dry mustard, vinegar and water. Spoon over meatballs. Bake at 325° for 1 hour. Baste frequently with remaining sugar mixture.

ITALIAN MEATBALLS

Kathy Steffen

4 slices dry bread
1 lb. ground beef
½ c. grated Parmesan cheese
2 T. chopped parsley

1 clove garlic (finely chopped)
1 tsp. crushed oregano
1 tsp. salt
dash pepper

Soak bread in enough water to saturate it for 2 minutes. Squeeze out moisture. Combine remaining ingredients mixing well. Form into small balls (20). Brown slowly on all sides. Add sauce and simmer 30 minutes.

MEATBALLS

Sharon Monaghan

1 lb. ground beef
1 c. bread crumbs dry & rolled
½ to ¾ c. milk
1 egg
¼ tsp. chili powder
1 onion, chopped

1½ tsp. salt
1/8 tsp. pepper
1 T. catsup
1 tsp. sugar
½ tsp. alspice

Mix well. Form into balls and roll in flour and brown a bit. Put in a casserole and pour over meatballs, 1 can of cream of chicken soup, diluted with 1 can of water. Bake at 300° for 1 hour or until done.

PORCUPINE MEATBALLS

Helen Thiesen

3 c. ground beef
1½ c. uncooked rice
½ c. diced bacon
1 T. minced onion

1 T. chopped green pepper
½ tsp. salt
3 c. tomatoes

Mix all but tomatoes. Place in a greased baking dish and cover with tomatoes. Bake covered at 350° for 90 minutes. 120

MEATBALLS

Pat Schloss

1½ lbs. hamburger
¾ c. oatmeal

½ c. chopped onion
1½ tsp. salt

BARBEQUE SAUCE:

1 c. catsup
½ c. water
1 T. vinegar

4 T. brown sugar
½ c. chopped onion

Make balls with meat mix; roll in flour and brown. Place browned meatballs in oven dish. Pour barbecue sauce over the meat. Cook in 350° oven for 45 minutes. Periodically turn balls during cooking.

SWEDISH MEATBALLS

Libbie Davidson

1 lb. ham, ground
1 lb. hamburger
2 c. bread crumbs

2 eggs
1 c. milk

SAUCE:

1 c. brown sugar
½ c. vinegar

½ c. water
1 tsp. dry mustard

Combine meat mixture and mix well. Shape into balls. Place in baking dish and pour the sauce over them. Bake in slow oven, 325° for 1 hour. Baste often.

MEATBALLS

Veronica Tegler

1 egg, beaten
½ c. bread crumbs
2 T. milk

1 lb. hamburger
1 tsp. salt & pepper
4 T. minced onions

Make into 24 balls. Brown in little fat.

SAUCE:

½ c. brown sugar
½ c. catsup

2 T. vinegar
2 tsp. minced onion

Mix this and pour over meatballs. Bake at 350° for 1 hour, or in skillet on top of stove. Peeled potatoes and pineapple chunks may be added before baking.

Money never did buy happiness and credit cards aren't doing much better.

ITALIAN MEAT LOAF

Sharon Moroney

1/2 c. medium cracker crumbs
1 1/2 lbs. ground beef
1 6-oz. can tomato paste
2 eggs
1/2 c. finely chopped onion
1/4 c. finely chopped green pepper
3/4 tsp. salt

dash pepper
1/2 c. medium cracker crumbs
12 oz. small curd cottage cheese
3 oz. chopped mushrooms
1 T. parsley
1/4 tsp. oregano

Combine first eight ingredients and mix well. Pat half the mixture into bottom of 8 x 8 x 2-inch pan. Combine last five ingredients and spread evenly over meat in pan. Top with remaining meat mixture. Bake at 350° for 1 hour. Let stand 10 minutes before serving.

MEAT LOAF

Doris Burns

2 lbs. ground beef
2/3 c. bread crumbs or cracker crumbs
1 c. milk
2 eggs

1/3 c. chopped onions
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. sage

TOPPING:

4 T. brown sugar
1/3 c. catsup

1/4 tsp. nutmeg
1 tsp. dry mustard

Soak bread crumbs in milk; add meat, eggs, onions and seasoning. Mix well and place in greased pan. Cover with topping and bake in oven at 350° for 45 minutes.

FLUFFY MEAT LOAF

Luetta Benton

1 lb. ground beef
1/2 lb. ground pork
1 c. oatmeal
1 1/4 c. milk
1 egg (beaten)
1/4 c. minced onion
1 1/4 tsp. salt

1/4 tsp. pepper
1/4 tsp. dry mustard
1/4 tsp. celery salt
1/4 tsp. garlic salt
barbeque sauce
sliced cheese

Heat oven to 350°. Mix ingredients together. Place in a shallow baking pan and pour barbeque sauce over the top. Bake 1 1/2 hours or until done. When done place sliced cheese over the top to melt. Makes 8 servings.

CRUSTWORTHY MEAT LOAF

Lorice Synder

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

Let bread dough stand, covered, on floured surface at room temperature 1 hour. Reserve 1 T. of egg for glaze. Combine remaining ingredients, mix lightly. Shape into 9 x 4-inch loaf in shallow baking dish. Bake at 350° for 45 minutes; drain. Roll out bread dough to 10 x 7-inch rectangle. Let stand 10 minutes. Press dough into bottom of greased 1 1/2 x 10 1/2-inch jelly roll pan. Place meat loaf in center of dough. Fold dough ends over loaf. Cut six strips of dough on each side of loaf. Cross over top. Press and seal with water. Brush with reserved egg white. Bake at 350° for 30 minutes. Makes 6 to 8 servings.

SPICY SAUERKRAUT PORK BALLS

Marvel Dennie

1 16-oz. can sauerkraut	2 T. brown sugar
1 lb. ground pork	3/4 c. quick oatmeal
1 egg	

Drain and chop sauerkraut. Combine all ingredients; mix well. Shape into 1" balls. Fry until done or in oven 20-25 minutes at 375°. Makes 3 dozen.

PORK CHOPS IN BREW

Vivian Powell

Trim fat from 6 porkchops, cut 3/4-inch thick; cook trimmings in skillet until 1 T. fat accumulates. Discard trimmings. Brown chops on both sides in hot fat; season with salt and pepper. Thinly slice 2 medium onions; place in crockery cooker. Arrange chops atop. Dissolve 1 tsp. instant chicken bouillon granules in 1 12-oz. can dark or light beer (1 1/2 c.). Stir in 1/4 tsp. dried thyme, crushed; pour over chops. Cover, cook on low heat setting for 8 to 10 hours. (I use high heat 4 hours.) Arrange chops and onions on warm platter over hot cooked noodles or mashed potatoes. Skim fat from cooking liquid; serve with chops. If thicker gravy is desired, measure 1 1/2 cups hot liquid into saucepan. Blend 1/3 cup cold water slowly into 3 T. flour. Stir into hot liquid. Add 1/2 tsp. kitchen bouquet, if desired. Cook and stir until thickened and bubbly. Season to taste with salt and pepper. Serves 6.

Don't talk about yourself; it will be done when you leave.

PORK CHOPS SUPREME

Carol Boies

4 lean pork chops, 1" thick

1/4 c. brown sugar, packed

4 thin onion slices

1/4 c. catsup

4 thin lemon slices

Heat oven to 350° (mod.). Season well with salt. Place in 13 x 9 1/2 x 2-inch pan or large baking dish. Top each pork chop with an onion slice and a lemon slice. Place one tablespoon of brown sugar and one tablespoon of catsup on top. Cover and bake 1 hour. Uncover and bake 30 minutes. Longer, basting occasionally. Makes 4 servings.

BARBECUED SHORT RIBS

Jean Peterson

2 lbs. short ribs of beef

2 T. vinegar

2 T. butter

2 tsp. Worcestershire sauce

1/2 c. finely chopped onion

2 T. brown sugar

1/2 tsp. salt

1/2 c. catsup

1/4 tsp. chili powder

1 c. water

Cut ribs into serving pieces if necessary and place on rack in shallow baking pan. Bake at 350° until browned, 30 to 40 minutes. Drain all fat from pan. Place ribs back in pan. Baste with a portion of the barbecue sauce. Continue baking and basting occasionally with sauce until ribs are tender, 1 to 1 1/2 hours. Serves 4.

BARBECUED SPARE RIBS

Vivian Powell

1 c. onion

1/2 tsp. chili powder

1 c. catsup

1/4 c. vinegar

1 T. Worcestershire sauce

1/4 c. water

1/2 tsp. salt

3 lbs. spare ribs

2 T. brown sugar

Place ribs in slow cooker, mix remainder of ingredients and pour on ribs. Cook on high heat 4 hours; or slow heat 8 to 10 hours. Can be done in oven.

SOUPERIOR BEEF ROAST

Margaret Zimpfer

2-3 lb. beef roast

4-6 carrots

4-6 med. sized potatoes

1 pkg. Lipton onion soup mix

Brown beef roast - place potatoes and carrots (whole or cut in 2-inch lengths) around roast. Prepare onion soup mix as directed. Pour over roast and vegetables. Cover and bake at 350° for 1 1/2 hours. Remove roast and vegetables. Thicken liquid for gravy.

SPAM WITH PINEAPPLE

Gail Griswold

1 can Spam	1/4 tsp. mustard
1 sm. can sliced pineapple	2 T. pineapple juice
1/4 c. brown sugar	

Cut Spam into 4 slices (but not clear through), spread and put 1/2 slice pineapple in between slices - arrange remaining slices around the Spam. Mix the brown sugar, mustard and pineapple juice together and pour over Spam. Bake in a shallow dish 25 to 30 minutes at 350°.

ROUND STEAK WITH RICH GRAVY

Vivian Powell

2 or 2 1/2 lbs. round steak	1/4 c. water
1 (1 1/2 oz.) pkg. onion soup mix	10 1/2 oz. can cream mushroom soup

Cut steak into 5 or 6 serving size pieces. Place in slow cooker. Add dry onion soup mix, water and soup. Cover and cook on low 6 to 8 hours or high 4 hours. Excellent when served with mashed potatoes. Makes 5 or 6 servings. I also do beef roast same way.

PEACHY PORK STEAKS

Sharon Moroney

4 pork steak, cut 1/2" thick	2 T. vinegar
3/4 tsp. dried basil, crushed	1 T. instant beef bouillon granules
1/4 tsp. salt	hot cooked rice
dash pepper	1/4 c. cold water
1 16-oz. can peach slices	2 T. cornstarch

Trim fat from steaks. In skillet cook trimmings until about 2 T. fat accumulate; discard trimmings. Brown steaks on both sides in hot fat. Sprinkle with basil, salt and pepper. Drain peach slices; reserve syrup. Place peaches in crockery cooker. Place meat atop. Combine peach syrup, vinegar and bouillon granules; pour over steaks. Cover; cook on low-heat setting for 8 hours. Arrange steaks and peaches atop rice on platter; keep warm. Garnish with parsley if desired. Skim excess fat from cooking liquid. In saucepan blend cold water into cornstarch; stir in the cooking liquid. Cook and stir until thickened and bubbly. Serve with steaks.

EASY STROGANOFF

Mrs. Dale Trott

1 lb. round steak, cubed	1 soup can water
1 can mushroom soup	sliced mushrooms
1/2 pkg. Lipton's Dry onion soup mix	noodles

Mix first 5 ingredients together and bake in greased casserole for 3 hours at 300°. Serve over hot buttered noodles.

CHINESE PEPPER STEAK

Maxine Donnelly

1 lb. round steak	2 clove garlic, crushed
2 T. shortening	1 tsp. salt
1½ c. celery cut 1" pieces	1 c. water or beef bouillon
½ c. chopped onion	¼ c. water
1 green pepper, cut in strips	2 T. cornstarch
½ tsp. pepper	1 T. soy sauce
1 tsp. salt	½ tsp. sugar

Cut round steak in thin strips. Brown meat in hot fat. Add onion, celery, garlic, salt, pepper and sugar, combine with two cups water or beef bouillon. Simmer, covered for 40 minutes, or until meat is tender. Mix cornstarch, 4 c. water and soy sauce and stir into hot mixture. Continue boiling until thickened. Serve over chow mein noodles or hot rice.

PRESIDENT'S CHOICE BARBEQUE CHICKEN

Mrs. Robert Ball

1 3½ lb. chicken, cut in serving pieces	½ T. prepared mustard
2 T. fat	1 c. water
1 medium size onion, chopped	½ c. chopped celery
2 T. vinegar	salt & pepper to taste
2 T. brown sugar	dash red pepper
¼ c. lemon juice	2 T. Worcestershire sauce, optional
1 c. catsup	

Brown chicken in the 2 T. fat. Remove chicken and add the remaining ingredients to fat and drippings in skillet. Simmer slowly for 30 minutes. Pour over chicken and bake at 350°, for 1 hour and fifteen to thirty minutes.

OVEN BAKED SPICE CHICKEN OR RABBIT

Susie Pech

1 2 or 3 lb. chicken/rabbit, cut-up	1 tsp. pepper
½ c. cornmeal	½ tsp. salt
½ c. flour	½ thyme
1 tsp. chili powder	1 c. milk
1 tsp. oregano	butter or margarine

Preheat oven to 350°, grease 13 x 9-inch pan. Mix together all dry ingredients. Dip chicken in milk then dip in dry mixture. Place in greased pan. Dot each piece generously with butter. Bake for 1 hour and 15 minutes. Use drippings for gravy. Your chicken comes out moist, not greasy and no mess to clean up.

MOCK CHICKEN AND DRESSING

Lona Curtis

1 lb. hamburger
1 c. dry bread crumbs
1 egg, beaten
1 c. milk
1 onion (chopped)

1/2 tsp. sage
1 can chicken noodle soup
salt and pepper
celery

Mix all ingredients lightly. Salt and pepper to taste. Place in buttered casserole and bake 1 hour, or until done.

KENTUCKY FRIED CHICKEN

Mrs. Lawrence Sperfslage

2 chickens (cut-up)
1 1/2 c. self rising flour
1 env. Lipton tomato cup of soup

1/2 T. paprika
1/2 T. salt
1 stick oleo (melted)

Combine dry ingredients and coat chicken pieces. Place on baking sheet and pour on oleo over chicken. Let dry for an hour or so. Bake at 350° for 1 hour.

YOGURT-GLAZED CHICKEN

Kathryn Neidy

1 chicken, cut up
1/4 tsp. garlic salt
1/2 tsp. paprika
1/2 tsp. basil

1 c. plain yogurt
1 T. soy sauce
1 T. flour
3 T. grated Parmesan cheese

Sprinkle chicken with garlic salt, paprika and basil. Place in lightly-greased baking dish. Then, mix 1/2 cup yogurt with the soy sauce. Spread over the chicken. Bake, uncovered at 400° for 20 minutes. Turn the chicken and baste again; bake 20 minutes longer. Reduce temperature to 350°. Next, in a small bowl, mix the other 1/2 cup yogurt with the flour. Mix well. Spread over the chicken. Sprinkle with the Parmesan cheese. Bake for 10 minutes; serve.

GOLDEN TURKEY BAKE

Alice Simmons

1/2 c. Corn Flake crumbs
2 T. margarine or butter, melted
3 c. chopped cooked turkey
1 1/2 c. sliced celery
1 c. cubed cheddar cheese

3/4 c. salad dressing
1/4 c. toasted slivered almonds
1/4 c. chopped onion
1 T. lemon juice
1 tsp. salt

Combine Corn Flake crumbs with melted margarine. Set aside for topping. Stir together remaining ingredients. Spoon mixture into 10 x 6 x 2-inch glass baking dish. Sprinkle with topping. Bake at 325° for 35 minutes or until heated through. Serves 6 people.

FISH IN OVEN

Beverly Morris

1 stick oleo, melted
2 T. flour
cracker crumbs

1 T. lemon juice
fish fillets
(catfish, bluegill, etc.)

Preheat oven to 425°. Combine oleo, flour and lemon juice. Dip fish fillets into mix and then into cracker crumbs. Bake on foil-lined cookie sheet (uncovered) for 30 minutes (smaller fillets) or 45 minutes (larger fillets) at 425°.

SCALLOPED OYSTERS

Rose Short

MIX TOGETHER:

1/2 c. bread crumbs
1 c. cracker crumbs

1/2 c. melted butter

Place a thin layer of this mixture in bottom of well buttered baking dish and cover with 1 c. of oysters and their liquid. Sprinkle with salt and pepper and another layer of crumble mixture. Add oysters, salt and pepper. Finish with the rest of the crumbs. Dot thickly with butter. Bake 15 minutes in a 375° oven.

SALMON LOAF

Margo Zitelman

1 can pink salmon
1 small onion, minced
1 or 2 eggs

1/2 to 3/4 c. milk
cracker or bread crumbs to thicken

Mix well, shape into loaf pan. Bake at 350° for about 30 minutes.

TUNA BUFFET CASSEROLE

Bettie Anton

1 c. commercial sour cream
1/4 tsp. oregano
2 reg sized cans tuna
2 c. cooked macaroni

1/2 c. sliced ripe olives
3/4 c. sliced mushrooms
1/4 c. chopped green peppers
grated Parmesan cheese

In a large bowl, put sour cream and oregano. Add remaining ingredients and mix well. Put into 1 1/2 qt. casserole. Sprinkle Parmesan cheese over top. Bake at 350° for 30 minutes.

"Average" is as close to the bottom as to the top.

BREAKFAST CASSEROLE

Sharon Moroney

1 lb. bacon
16 eggs
1 c. milk

1 can cream of mushroom soup
1 can sliced mushrooms
2 c. shredded cheddar cheese

Cut up bacon and fry until crisp. Scramble eggs with milk. Layer cooked eggs, mushrooms, soup, bacon and cheese. Bake at 350° for 45 minutes in a covered, buttered, 2½ quart baking dish. This may be prepared the day before, refrigerated and baked just before serving.

BREAKFAST CASSEROLE

Norma Steffen

2-3 lbs. sausage (brown & drain)
2 c. shredded cheddar cheese
1½ c. saltine cracker crumbs

10-12 eggs (beat slightly)
1 c. milk

Mix all together. Bake in 9 x 13-inch pan at 350° for 1 hour. Can be mixed ahead, even baked and frozen.

BREAKFAST SOUFFL'E

Nan Higgins

2 lbs. bulk sausage (brown & drain)
2 lbs. of cooked ham
10 eggs, beaten
1½ tsp. dry mustard
1½ c. grated Swis cheese (use with ham)

3 c. milk
3 slices white bread (cut 4" cubes)
1½ c. grated cheddar cheese
(use with sausage)

Mix together and pour into buttered 9 x 13-inch cake pan. Cover and refrigerate overnight and bake the next morning uncovered 350° for 1 hour. (A great brunch or company breakfast.)

EGG SAUSAGE CASSEROLE

Joyce McAtee

1 lb. sausage
2 c. milk
1 tsp. dry mustard
¼ c. parsley
1 c. grated cheddar cheese

7 eggs
1½ tsp. salt
½ tsp. onion salt
2 slices bread (broken in pieces)

Brown the sausage and drain very well. Put remaining ingredients in blender and mix well. Put in a large bowl with the sausage and put in refrigerator overnight. Put in a 10-inch square pan and bake at 350° for 45 minutes or until set.

CREAMY SCRAMBLED EGGS

Della Merrill

2 T. butter
2 T. flour
1 c. milk
1 dozen eggs

1/3 c. butter (melted)
1/3 c. milk
1/8 tsp. pepper

Melt butter and add flour, mixing to smooth paste. Remove from heat and add 1/2 c. milk, stirring until blended. Return to heat and stir constantly until mixture begins to thicken. Add remaining milk. Heat to simmering point. Cook about 5 minutes. Set sauce aside. Combine eggs, 1/3 c. butter and 1/3 c. milk, salt and pepper. Pour into buttered frying pan. Blend sauce into egg's while they are soft.

ASPARAGUS CASSEROLE

Beverly Morris

asparagus (fresh or frozen)
1 1/2 c. croutons
1 recipe white sauce or cream mushroom soup

1/2 c. shredded cheddar cheese
1 sm. pkg. dried beef or ham

Preheat oven to 350°. Cook asparagus (cut into 1" pieces) 3 or 4 minutes and drain. In bottom of buttered 8" baking dish put croutons and layer with dried beef (or ham) and cheddar cheese. Top with cooked asparagus. Pour white sauce (or mushroom soup) over asparagus. Top with crisp croutons. Bake at 350° for about 15-20 minutes.

BARBECUPS

Doris Cook

3/4 lb. ground beef
1/2 c. barbecue sauce
1/3 c. chopped onion

2 T. brown sugar
1 8-oz. can refrigerator biscuits
3/4 c. shredded cheddar cheese

Brown beef, drain. Add barbecue sauce, onions and brown sugar. Separate biscuits and place in ungreased cupcake pan. Press dough upside to edge of cup. Spoon meat mixture into cups. Top with shredded cheese. Bake 10-12 minutes at 375°. (Cheese spread, such as Cheese Whiz can be substituted for cheddar cheese. Use 1 T. per meat cup.)

HUNGRY JACK BEEF CASSEROLE

Pat Franck

1 lb. ground beef
1 tsp. salt
16 oz. can pork n' beans
3/4 c. barbecue sauce

2 T. brown sugar
1 T. instant minced onion
1 9.5 oz. can refrigerated biscuits
1 c. shredded cheddar cheese

Preheat oven to 375°. Brown ground beef, drain, stir in next 5 ingredients, heat until bubbly. Cut in half each refrigerator biscuit to form 20 half circles. Place cut side down around edge of casserole on top of beef and bean mixture. Sprinkle with cheese. Bake 25-30 minutes until biscuits are golden brown. Really Good!!

BEEF CASSEROLE

Zetta Orcutt

2 lb. beet cubes	salt
1/2 c. chopped onion	pepper
1 lb. can tomatoes	1 bay leaf
3 T. quick cooking tapioca	6 medium carrots (cut up)
1 10 oz. can condensed beef broth	3 medium potatoes (cut up)
1 c. celery (diced)	

Brown beef cubes in fat and add onion, tomatoes, tapioca, beef broth, salt, pepper, bay leaf. Bring mixture to boil; put in large casserole; cover. Bake at 350° for 1 hour and 30 minutes or until meat is tender. Add carrots, potatoes, celery; continue baking for 1 hour or until vegetables are tender.

GROUND BEEF AND NOODLE CASSEROLE

Kathy Luloff

1 lb. ground beef	2 T. steak sauce or soy sauce
1/2 c. chopped onion	1 T. salt
2 cloves garlic	1 c. tomato juice
2 tsp. pizza seasoning	2 c. diced potatoes
1/2 tsp. salt	1 lb. noodles

Brown beef and onion, add first five ingredients. Add tomato juice and simmer. Bring potatoes to a boil, add noodles to potatoes, cook until tender, while ground beef ingredients are simmering. Place in casserole, bake 15 minutes. Serves 4-6. Bake at 350°.

CORN BEEF BAKE

Grayce Briggs

8 oz. noodles	1/4 lb. Velveeta cheese
1 small can evaporated milk	1 small onion, chopped
1 can cream of chicken soup	1 can corn beef, cubed

Cook and drain noodles. Cube cheese and melt in warmed milk. Mix soup, onions and corn beef. Add cheese and milk. Add to noodles. Put in greased baking dish. Sprinkle buttered crushed corn flakes on top. Bake at 375° for 30 minutes, uncovered.

CORN BEEF CASSEROLE

Vera Helle

1 8-oz. pkg. noodles or macaroni cooked in boiling salt water (drain)	1 can corned beef
1 c. rich milk	1 can cream of mushroom soup
Shred corned beef with fork. Mix with soup, noodles and milk. Sprinkle bread crumbs or potato chips on top. Bake at 350° for 30 minutes.	1 can cream of chicken soup

CORNED BEEF HAMBURGERS

Enid Walter

Brown 1 lb. hamburger and 1 large onion. Add 1 c. catsup and 2 T. chili powder or more if desired. Mix 1/2 c. water with 1 T. flour and add to above along with 1 can corned beef (chopped up). Cook slowly in heavy pan all day, if possible. Better when re-heated. Serves 8.

STUFFED BURGER BUNDLES

Sharon Monaghan

1 c. packaged herb-seasoned stuffing mix

10 1/2 oz. can cream mushroom soup

1/3 c. evaporated milk

2 tsp. Worcestershire sauce

1 lb. ground beef

1 T. catsup

Prepare stuffing mix according to package directions. Combine evaporated milk and meat; divide in 5 patties. On waxed paper, pat each to 6-inch circle. Put 1/4 cup stuffing in center of each; draw meat over stuffing, seal. Place in 1 1/2 qt. casserole. Combine remaining ingredients and pour over meat. Bake uncovered at 350° for 45 minutes. Make 5 servings.

CABBAGE-BEEF ROLLS

Ann Slattery

10-12 cabbage leaves

1 T. Worcestershire sauce

1 lb. ground beef

1/2 c. cooked rice

3 T. onion, chopped

1 tsp. salt

3 T. green pepper, chopped

dash of pepper

3 T. celery, chopped

SAUCE:

1 c. tomato juice

1/4 tsp. pepper

1 T. butter

1/4 tsp. seasoned salt

1/8 tsp. salt

Wilt cabbage. Cover, set aside. (Cabbage can be wilted in microwave.) Mix remaining ingredients together. Drain leaves; spoon meat mixture in each leaf. Roll up. Place in baking dish. Heat sauce ingredients; pour over cabbage rolls. Cover and bake at 350° for 1 hour. Makes 6 servings.

CABBAGE CASSEROLE

Beverly Morris

1 small cabbage (shredded)

1/4 c. Minute rice

1 lb. ground beef (browned & seasoned)

3 c. tomato juice

1 small onion (chopped)

Preheat oven to 350°. Combine all ingredients and bake at 350° for 1 hour.

IMPOSSIBLE CHEESEBURGER PIE

Lorice Synder

1 lb. ground beef
1½ c. chopped onion
½ tsp. salt
¼ tsp. pepper
1½ c. milk

3 eggs
2 tomatoes, sliced
¾ c. Bisquick mix
1 c. shredded cheese

Heat oven to 400°. Grease pie plate (10½ x 1½"). Brown beef and onion; drain. Stir in salt and pepper. Spread evenly in plate. Beat milk, eggs, and Bisquick mix until smooth for 15 seconds in blender or on high 1 minute with beater. Pour into plate. Bake 25 minutes, top with tomato slices. Sprinkle with cheese. Bake until knife inserted comes out clean, for 5 to 8 minutes; cool. Makes 6-8 servings. A quick and easy recipe, good to serve at a teenage party.

THREE CHEESE CHICKEN BAKE

Jill Holmes

8 oz. wide or lasagna noodles
(cooked to minimum time)
1 c. creamed cottage cheese

3 chicken breasts (cooked & diced)
2 c. shredded American cheese
1 c. grated Parmesan cheese

SAUCE:
3 T. butter
½ c. chopped green pepper
6 oz. can mushrooms

½ c. milk
½ c. chopped onion
10½ oz. can cream chicken soup
¼ c. pimento

Melt butter, add onion and green pepper, cook 2 minutes. Stir in remaining sauce ingredients. In greased 9 x 13-inch pan, place in this order ½ of following ingredients; noodles, cottage cheese, chicken, American cheese, Pareson cheese. Repeat layer. Garnish top with sprinkling of paprika. Bake at 350° for 45 minutes. Let stand 10 minutes before serving.

CHICKEN BREAST AND WILD RICE

Florence Gates

1 box Uncle Ben's wild rice
4 chicken breasts
1 can cream of celery soup

1 can cream of mushroom soup
1 can cream of chicken soup
sliced almonds

Grease ovenproof dish. Sprinkle raw rice over bottom of dish. Sprinkle on half contents of the seasoning packet. Mix together soups. Pour ½ of soup mixture over rice. Lay chicken breasts on top of rice. Cover with remaining soup mixture. Sprinkle on rest of spices and almonds. Bake in low oven (250°-300°) for 3 hours. Serves 4.

CHICKEN CASSEROLE

Mrs. Bill Schweitzer

2 c. chopped chicken	2 c. milk
2 c. macaroni (dry)	2 cans mushroom soup
1 c. chopped onion	2 T. pimento
1 c. chopped celery	1/3 c. water chestnuts (chopped)

Mix all together, cover tightly and refrigerate overnight. Bake at 350° for 1 to 1½ hours in a 13 x 9 x 2½-inch pan.

CHICKEN CASSEROLE

Roberta Lewis

1 chicken (cooked & picked off bone)	1 can cream of mushroom soup
1 can French style green beans	1 pkg. Stove Top stuffing

Layer in 9 x 13-inch cake pan, 1st the chicken, then add the green beans, (drained). Spread 1 can mushroom soup. Mix Stove Top stuffing according to directions and spread on top. Bake in oven at 375° for 45 minutes.

SCALLOPED CHICKEN

Judy Decker

3 c. cubed chicken	1 c. chopped onion
2 c. mushroom soup	1 c. chopped celery
2 c. dry uncooked shell macaroni	1/2 lb. cubed Velveeta cheese
2 c. milk	

Combine all ingredients, cover and refrigerate overnight to soften dry macaroni. Bake covered for ½ hour at 350°. Remove from oven, stir well and continue to bake uncovered for ½ hour or more.

CHICKEN STACK UPS

Norma Steffen

1-2½ oz. pkg. sour cream sauce mix	1/2 c. all purpose flour
1½ c. milk	1/2 tsp. baking soda
1½ c. cooked chicken (finely chopped)	1 slightly beaten egg
2 T. chopped green pepper	1 2½ oz. pkg. cheese sauce mix
	8 ozs. jellied cranberry sauce, diced

Prepare sour cream sauce mix according to directions using the 1½ c. milk. Combine ½ sour cream sauce, the chicken and green pepper. Set aside. Sift together flour and baking soda. Combine egg and remaining sour cream sauce. Sift flour mixture into egg mixture. Bake batter on hot griddle using about two T. mixture for each pancake. Place half pancakes in 10 x 15 x 1-inch pan. Spread with ¼ cup chicken mixture. Top with pancake. Bake at 350° for 30 minutes. Prepare cheese sauce according to package directions and serve over pancakes. Top with diced cranberry sauce. Recipe can be made and frozen, then bake for 40 minutes. Great for a luncheon.

CHICKEN ON SUNDAY

Alberta Gates

1 chicken

1 can cream of celery soup

1 c. rice

1 can cream of mushroom soup

1/2 c. milk

1 envelope dry onion soup mix

Heat soups and milk; add rice. Pour in buttered 9 x 13-inch cake pan. Lay chicken over soup and rice. Sprinkle with dry onions soup mix. Seal pan with foil. Bake for 2 hours and 15 minutes at 325°.

CHILI NACHOS

Pam Willard

1 lb. ground beef

salt & pepper to taste

1 29 1/2 oz. can chili beans

1 1/2 c. shredded lettuce

1/2-3/4 qt. tomato juice

1 c. shredded longhorn or

1 med. onion

cheddar cheese

1 T. chili powder

1 c. chopped tomatoes

Nacho cheese Doritios

Brown ground beef and onions. Add chili beans, tomato juice, salt, pepper and chili powder to form chili. Simmer for 20-30 minutes. Pour chili in a 6 x 10-inch (or similar size baking dish) dish. Layer lettuce on chili, then tomatoes. Crush lightly Nacho Doritos on top of this and top with shredded cheese. Bake in oven at 350° until cheese is melted.

FRAZZALENE

By Irene Arnold

Mrs. A.M. Wenholz's Recipe

1 garlic button

1 can corn

1 chopped green pepper

1 can tomato soup

1 small onion

1/2 lb. grated cheese

2 lb. hamburger

salt, pepper & chili powder

1 pkg. noodles

Boil 1 pkg. noodles in salt water and drain. Brown in fat, the garlic, green pepper, onion, and hamburger. Mix with the noodles and add grated cheese, salt and pepper and a little chili powder.

HAMBURGER CASSEROLE

Julie Francois

1 lb. ground beef

2 c. mashed potatoes

1 can tomato paste

3 slices American cheese

1 can mixed vegetables

Fry hamburger and add tomato paste and vegetables. Simmer for 15 minutes. Pour into a casserole dish. Spread mashed potatoes over and garnish with cut up slices of cheese. Bake at 350° for 1/2 hour (uncovered). Note: This is a great recipe for leftover mashed potatoes.

HAMBURGER CASSEROLE

Debbie Staton

1 jar tomato juice
2 lbs. hamburger
2 cans corn (or any vegetable)

dash garlic salt
1 onion, cut up

Brown hamburger on top of stove. Add a dash of garlic salt, cook until done. Put into 9 x 13-inch pan then put in corn over the top. Add the tomato juice, add the cut up onions and a dash of pepper and salt. Then spoon on mashed potatoes over top and bake at 350°. When it starts boiling and it starts getting a little thick, then it's done.

HAMBURGER STROGANOFF

JoAnne Gaffney

4 oz. noodles (cooked)
1/2 c. chopped onions
1 lb. ground beef
1/4 c. flour
1 tsp. salt
pepper

1 can French fried onion rings
1/4 c. catsup
2 tsp. Worcestershire sauce
1/2 c. mushrooms
1 1/3 c. buttermilk

Drain cooked noodles. Cook onions and ground beef until tender and brown. Remove from heat, blend in flour, salt and pepper. Add catsup, Worcestershire sauce, mushrooms and buttermilk. Mix well, stir noodles into mixture and put in a 1 1/2 qt. casserole. Bake 25 minutes to 30 minutes in 350° oven. Garnish with french fried onion rings the last 10 minutes of baking.

HAMBURGER STROGANOFF PIE

Kathy Luloff

1 1/2 lb. ground beef
1 c. chopped onion
1/2 c. sour cream
1 can cream of mushroom soup
1/4 c. milk

1/2 tsp. salt
1/4 c. catsup
1 can refrigerator biscuits
1/4 c. Parmesan cheese

Brown ground beef and onions, drain fat. Combine sour cream, soup and milk. Add salt, catsup and meat mixture in a 2 quart casserole. Bake at 375° for 10 minutes. Place biscuits on top and sprinkle with cheese. Bake at 375° for about 15 to 20 minutes, biscuits are golden.

No one hates a job well done.

CREAMY HAM CASSEROLE

Joan Quint

1 medium head cauliflower	1/3 c. flour
2 c. cubed, cooked ham	1 c. milk
1 3-4 oz. can sliced mushrooms, drained	1 c. (4 oz.) cubed American cheese
4 T. oleo	1/2 c. sour cream
1 c. soft bread crumbs	1 tsp. oleo (melted)

Cook cauliflower (don't overcook); drain. Combine ham and mushrooms. Melt 4 T. oleo and stir in flour. Add milk, cook until thick and bubbly. Add cheese and sour cream. Stir until cheese melts. Combine with cauliflower and ham. Pour into 2 quart casserole. Combine crumbs and oleo and sprinkle on top. Bake uncovered at 350° for 40 minutes (6 servings).

LASAGNA

Vivian Powell

9 lasagna noodles, cooked	1 T. basil
1 1/2 lbs. ground chuck	1 T. parsley flakes
1 c. cottage cheese	1/2 c. Parmesan cheese
1-8 oz. pkg. mozzarella cheese	shake of garlic powder
2-15 oz. jars Ragu spaghetti sauce	1/4 tsp. oregano

Brown meat, add spaghetti sauce, basil, parsley, garlic powder and oregano; simmer 10 minutes. In a 9 x 13-inch pan start with meat mixture and layer with noodles and (cottage cheese and mozzarella cheese mixed together) ending with meat mixture, using three noodles per layer. Top with Parmesan cheese and bake thirty minutes in 375° oven.

BAKED LASAGNA

Carol Stiefel

1 box lasagna noodles	1 lb. mozzarella cheese, shredded
2 lbs. ground beef	1 1/2 jars Ragu sauce
1 lb. Ricotta cheese or cottage cheese	Parmesan cheese

Cook wide lasagna noodles, according to pkg. directions. Make sauce - brown ground beef; drain. Add onions and Ragu sauce. Cook over medium heat until onions are tender. Then layer in 9 x 13-inch pan as follows: A little sauce on bottom, then a layer of noodles, side by side; spread some Ricotta or the cottage cheese; top with mozzarella cheese; cover with sauce; sprinkle with Parmesan cheese; repeat until ingredients are used up, but ending with mozzarella cheese or sauce. Let stand 10 minutes before cutting. Bake at 375° for 30-45 minutes.

The man who never makes mistakes loses a great many chances to learn something.

EASY LASAGNE

Betty Jean Bateman

1½ lb. ground beef & or pork	1 T. Italian seasoning
1 medium onion	½ tsp. salt
1 clove garlic	1/8 tsp. pepper
1 15-oz. can tomato sauce	1 c. mozzarella cheese
1 6-oz. can tomato paste	1 c. cottage cheese
1 c. water	¼ tsp. nutmeg
¼ c. Parmesan cheese	1 8-oz. pkg. cooked noodles

Brown ground meat, onion and garlic, pour off grease. Add tomato paste and sauce, water, Parmesan cheese and seasonings. Simmer for 20 minutes. Mix nutmeg and cottage cheese (I do this in the blender). Spread 1 c. meat mixture in bottom of 9 x 13-inch pan. Layer noodles, meat sauce - spiced cheese alternately topping with sauce then mozzarella cheese. Bake at 350° for 30-35 minutes. Let set 5 minutes before serving.

LASAGNA (Small)

Eileen Quigley (Mrs. R.L.)

Six long lasagna noodles, cooked in unsalted water, 1½ lb. ground beef cooked with some onion, but, do not salt or pepper; drain. Butter a 9 x 9-inch baking pan. Then put a layer of noodles, then ½ of the cooked ground beef, then ½ jar spaghetti sauce, then ½ can mushrooms, then ½ pkg. (8 oz.) mozzarella cheese, then repeat to make a second layer of each ingredient. Bake covered at 350° for 1 hour. Parmesan cheese may be sprinkled on top.

LASAGNA

Brenda Taylor

2 lbs. ground beef	1 egg (beaten)
3 15½-oz. Ragu Spaghetti sauce	1 T. parsley flakes
2 lbs. cottage cheese	1 lb. cooked lasagne noodles
1½ lbs. mozzarella cheese	1 c. grated Parmesan cheese
salt & pepper to taste	

Brown beef and drain fat. Add Ragu spaghetti sauce; heat to just boiling. Cut 12 thin sliced mozzarella cheese for topping. Shred remaining mozzarella and mix with cottage cheese, egg, parsley, salt and pepper. Ladle one cup meat sauce into bottom of each baking dish (2 dishes about 9 x 12-inch). Layer 3 noodles, then about 1 cup cheese mixture and 1 c. meat sauce in each pan; repeat twice. Sprinkle ½ Parmesan onto each. Top with mozzarella slices. Bake one pan at 350° for 30 minutes, until bubbly. Wrap and freeze the other pan. To serve: Preheat oven to 450°, heat covered frozen lasagna 75 minutes; uncover and bake 15 minutes more.

LASAGNA

Jane Moroney

1/3 c. onions, chopped	1/8 T. Worcestershire sauce
1/2 oz. oil or fat	1/2 tsp. garlic powder
10 1/2 oz. tomato puree	1 lb. ground beef
6 oz. tomato paste	1 1/2 tsp. salt
2 1/2 c. water	1/8 tsp. pepper
1/2 T. sugar	3 c. cheese, diced
1 T. salt	1/2 lb. uncooked lasagna noodles

Cook onions in fat until clear. Combine onions, puree, paste, water, sugar and seasonings. Let stand covered 24 hours in refrigerator. Season meat with salt and pepper. Brown meat lightly; drain. Blend meat, cheese and sauce. Cover with a layer of noodles. Repeat layers of sauce, noodles and end with layer of sauce. Cover pans tightly with lid or foil and bake 1 hour at 350°. Let stand 15 minutes to 30 minutes before cutting for easier serving.

VEGETABLE MEAT LOAF

Marjorie Braden

1 1/2 lbs. ground beef	1 tsp. salt
2 c. grated carrots	1/2 tsp. pepper
3 T. chopped onion	1/2 c. tomato juice
1/4 c. chopped green pepper	1/2 tsp. Worcestershire sauce
1/2 c. cracker crumbs	

Mix onion, green pepper, carrots and ground beef together. Add cracker crumbs, salt, pepper, mustard and Worcestershire sauce. Stir in tomato juice and shape into a loaf. Place in an oiled loaf casserole and cover. Bake at 400° for 40 minutes. Uncover and bake 20 minutes longer.

PIZZA CASSEROLE

Judy Childers

1 1/2 lbs. hamburger	6 oz. noodles
1 c. tomato paste	1/8 c. sugar
1 c. pizza sauce	8 oz. pkg. mozzarella cheese

Brown hamburger, cook noodles. Heat tomato paste and sauce with sugar. Add hamburger and noodles and half of cheese. Place in casserole and top with remaining cheese. Heat in oven 15-20 minutes at 350°.

PORKCHOP CASSEROLE

Mrs. Jim Ohl

Lay 5 or 6 porkchops on bottom of casserole. Salt and pepper chops, lightly. Place a slice of onion and green pepper on each porkchop. Cover with cooked minute rice. Pour 1 can tomato soup over this and bake in covered dish until pork chops are done, 1 to 1 1/2 hours at 350°.

DEEP-DISH PIZZA

Angela Quint
Ames, Iowa

3 c. Bisquick
3/4 c. cold water
1 lb. ground beef
1 lb. hot Italian sausage
1/2 c. chopped onion
1/2 tsp. salt

1 15-oz. can tomato sauce
1 tsp. Italian seasoning
1 jar sliced mushrooms
1/2 c. chopped green pepper
2 c. shredded mozzarella cheese

Mix Bisquick and water and form into a ball, and knead 20 times. Put dough on bottom and sides of lightly greased 9 x 13-inch pan (use floured hands). Cook ground beef, sausage, onion and salt. (Keep stirring) until brown; drain. Mix tomato sauce and Italian seasoning and spread evenly over the dough. Place meat mixture over the sauce then top with mushrooms, green pepper and cheese. Bake at 425° for 20 minutes. Makes 8 servings.

PIZZA

Sandy Nickerson

CRUST:

1 c. warm water
1 pkg. yeast
1 tsp. salt
1 tsp. sugar

2 T. Crisco oil
2 3/4-3 c. flour
(if need - add more)

SAUCE:

1 lb. hamburger
1 15-oz. can tomato sauce

1/4 tsp. oregano
1/4 tsp. Italian seasoning

Mix crust ingredients - let rise until double. Roll into shape. Place on pizza sheet. Bake at 375° until it has a hard texture, but not brown - or done. Add sauce, sprinkle with garlic salt. Add desired toppings. Bake at 325° for approximately 30 minutes. Makes 2 pizzas.

PREACHERS CASSEROLE

Hal Brentner

3/4 lb. ground beef
1/4 lb. ground pork
4 medium onions, chopped
2 c. finely chopped celery
1 can cream of mushroom soup

1 can tomato soup
1 1/4 c. water
1 tsp. chili powder
2 c. chow mein noodles
(save 1/4 c. for topping)

Brown meat, add onions and celery and cook until vegetables are transparent. Mix in remaining ingredients. Pour into greased casserole, top with crushed noodles saved for topping and bake at 350° for 45 minutes. Salt and pepper to taste. Serves 6.

NO-CRUST QUICHE

Janet Higgins

3/4 c. baking mix	6 strips bacon, cooked & crumbled
3/4 c. milk	or 4 slices of ham (chopped)
4 eggs	1/2 c. chopped onion
6 oz. Swiss cheese (shredded)	1 med. bell pepper, chopped (opt.)

Combine all ingredients and fold together. Pour into 9-inch pie or quiche dish. Bake at 350° for about 35 minutes. Makes 6-8 servings.

REUBEN CASSEROLE

Cloey Nickerson

1 11-oz. can sauerkraut (drained)	1 8-oz. pkg. Swiss cheese shredded
2 T. Thousand Island dressing	1 can refrigerator biscuits
2 T. butter	2 rye crackers, crushed
2 medium tomatoes, sliced	1/4 tsp. caraway seed
2 4-oz. pkgs. sliced corn beef (shredded)	

Spread sauerkraut in bottom of 12 x 8-inch dish. Top with tomato slices. Dot with dressing and butter. Cover with corned beef. Sprinkle with cheese and bake at 425° for 15 minutes. Remove from oven and separate biscuits and place on top of casserole. Sprinkle with crackers and caraway seeds. Bake at 425° for 15-20 minutes or until biscuits are baked.

REUBEN CASSEROLE

Sherie McLaren

27 oz. can sauerkraut (well drained)	2 c. shredded Swiss or American cheese (8 ozs.)
1/4 c. Thousand Island dressing	1/4 tsp. caraway seed
12 oz. can corned beef (sliced or cubed)	1/4 c. crushed croutons or crackers

Layer in 8 or 9-inch square baking dish in order given. Bake at 425° for about 20 minutes or until bubbly. Let stand about 10 minutes. May freeze up to 2 months.

ROUND-UP

Doris Cook

1 lb. hamburger	1/2 c. catsup
1 15-oz. can kidney beans	3/4 c. brown sugar
1 15-oz. can butter beans	1 tsp. dry mustard
1 15-oz. can pork & beans	2 T. vinegar

Brown and season hamburger; drain off most of juice. Combine with rest of ingredients. Bake at 350° for 1 hour. Or bake in microwave 18-20 minutes.

LITTLE SIZZLER PIE

Mrs. O.S. Myers

8 Little Sizzler sausage links
1/2 c. onion, sliced thin
1/3 c. green pepper, chopped
1 T. flour
1 1/2 c. cheese
2 eggs

1 c. milk
1 T. parsley flakes
3/4 tsp. seasoned salt
1/4 tsp. garlic powder
1/4 tsp. pepper

Cut sausages into 1/2-inch pieces and fry slowly until browned. Remove sausage from pan. Add onion and green pepper to the fat and cook slowly 2 or 3 minutes. Stir in flour and cheese. Beat together eggs, milk and seasonings. Combine with meat, vegetables and cheese in frying pan. Pour this mixture into an unbaked pie crust. Put pie pan on cookie sheet. Bake at 375° for 35-40 minutes. Cover loosely with foil for first half of baking to keep the pie from getting too brown.

TEXAS SPAGHETTI

Betty J. Leming

1 lb. cooked spaghetti
1 lb. ground beef, lean & browned
1 can tomato sauce

sliced mushrooms (7 oz.)
1 lb. longhorn cheese

Put all ingredients in layers in a casserole. Bake at 350° for 35 minutes.

SPAGHETTI WITH SEASONED SAUCE

Betty Jean Bateman

6-8 oz. spaghetti
2 eggs, room temp.
2 T. Parmesan cheese
4 ozs. mushrooms

1 1/2 T. milk
2 chicken bouillon cubes
parsley flakes (1/2 to 1 T.)
dash garlic powder

Cook spaghetti and do not rinse. Beat eggs and add remaining ingredients. Mix well. Quickly toss hot spaghetti into the mixture. Serve immediately, top with extra Parmesan cheese.

TUNA CASSEROLE

Helen Thiesen

1 4-oz. can shoe string potatoes
1 can cream of mushroom soup
1 7-oz. can tuna, drained

1 6-oz. can evaporated milk
1 4-oz. can mushrooms, drained
1/4 c. pimento (optional)

Reserve 1 c. shoe string potatoes for topping. Combine remaining potatoes with the rest of the ingredients. Pour into greased 2 qt. casserole and top with reserved potatoes. Bake, uncovered at 375° for about 25 minutes. Good served with salad and rolls.

TAMALE BAKE

Idell James

1-14½ oz. can tamales
2 T. flour
¼ tsp. salt (optional)
scant tsp. chili powder
¼ tsp. garlic salt

3 beaten eggs
1 16-oz. can creamed style corn
½ c. pitted ripe olives, halved
½ c. shredded sharp cheddar
cheese (2 ozs.)

Drain tamales, reserving sauce. (Remove papers and scrape. Slice tamales crosswise; set aside.) In a bowl combine reserved tamale sauce, flour, chili powder, ¼ tsp. salt and the garlic salt. Add eggs, corn, olives, and sliced tamales. Turn into a 10 x 6 x 2-inch baking dish. Bake uncovered in a 350° oven for 40 minutes or until set. Sprinkle with the cheese. Bake 3 minutes longer, until cheese melts. Cut into squares. Makes 4 to 5 servings.

TUNA-SWISS PIE

Florence Gates

1 unbaked pie crust
1 can tuna, drained
1 c. shredded Swiss cheese
½ c. sliced green onion

3 eggs
1 c. mayonnaise
½ c. milk

Mix all ingredients. Put into pie crust. Bake at 375° for 50 minutes until knife is clean.

WELSH MEAT PASTRY

Margaret Merrill

1½ qt. of diced raw potatoes
2 lbs. raw diced pork steak

2 c. diced raw onion
½ tsp. salt

Put into a two crust pie alternating potatoes, onions, pork steak and salt. Bake at 350° or 400° for about 2½ hours or 3 until brown.

ZUCCHINI CASSEROLE

Idell James

3 c. sliced, unpeeled, zucchini
1 chopped onion
½ green pepper
2 T. shortening
1 lb. ground beef
1 tsp. salt

1 8-oz. can tomato sauce
2 c. toasted bread cubes
1 c. shredded American cheese
paprika
pepper

Cook zucchini 5 minutes in salt water; drain. In a skillet saute onion and green pepper in shortening until tender. Add beef and cook until crumbly. In a 2 qt. casserole dish, place a layer of zucchini, then a layer of beef mixture and bread cubes. Season each layer with salt, pepper and paprika. Top with cheese and tomato sauce. Bake at 325° for 1 hour in 8 x 8-inch dish. Cover for first half hour.

BEEF DRESSING CASSEROLE

Leota Reed

1 small onion	2 cans mushroom soup (undiluted)
1/4 c. minced celery leaves	1 c. milk
1 tsp. salt	2 lb. ground beef
1 tsp. poultry seasoning	1 T. prepared mustard
1 tsp. pepper	1 tsp. salt
12 slices dry bread (cut in cubes)	1 tsp. Worcestershire sauce

Mix first six ingredients. Combine 1 can of soup with milk and mix gently with bread mixture. Cover and store in refrigerator several hours or overnight. Mix remaining ingredients add to bread mixture and mix thoroughly. Turn into 13 x 10 x 2-inch pan and spread remaining can of undiluted soup on top. Bake at 350° for 1 hour.

BREAD STUFFING

Shirley Bagby

4 c. dry bread cubes	sage to taste
3 T. chopped onion	1/4 tsp. poultry seasoning
1 tsp. salt	1/3 c. melted butter
1/4 tsp. pepper	hot water or stock to moisten

combine bread, onion and seasonings, add butter and sufficient liquid to moisten. Toss gently to mix. Allow 1 cup stuffing for each pound of poultry or game.

CROCK POT DRESSING

Darlene Burke

1 c. butter	2 boxes seasoned bread cubes
2 c. celery	giblets from turkey (chopped up)
2 c. onion	2-4 cans broth as needed
2 cans mushrooms	2 eggs, beaten

Melt butter, put celery, onions, and mushrooms and cook in skillet. Put cubes in large bowl. Add eggs and enough broth to moisten well. Pack lightly into crock pot. Put on high for 45 minutes, turn to low for 4-8 hours.

TURKEY DRESSING

Mrs. O.S. Myers

1 c. butter or margarine	1/2 tsp. pepper
1 c. minced onion	1/4 tsp. sage
2 c. celery, chopped fine	1 tsp. thyme
1 1/2 lb. loaf of bread	1/4 tsp. nutmeg
1 T. salt	

Cut bread into cubes. Either fresh or dry bread may be used. Mix bread cubes well with seasonings. Add onion and celery and then stir in melted butter or margarine. Cooked giblets and broth may be added to make the dressing the desired consistency.

SANDWICHES AND SAUCES

BARBECUED BEEF BUNS

Idell James

4 c. cooked beef strips (2 x 1/2 x 1/4)	2 T. Worcestershire sauce
1 c. catsup	4 tsp. prepared mustard
1/4 c. vinegar	1 tsp. salt
1/2 c. water	1/4 tsp. chili powder
1/4 c. sugar	1/4 tsp. pepper
2 medium onions, thinly sliced	
2 slices lemon	8 hamburger buns

Combine all ingredients (except buns) in Dutch oven or your favorite saucepan. Simmer uncovered 25 minutes or until mixture thickens. Remove lemon slices. Serve on hamburger buns.

BARBECUED BEEF FOR SANDWICHES

Mrs. Carole (Braden) Jensen

1 beef roast (arm or chuck)	salt to taste
1 can of 7-Up	1/4 c. brown sugar
1 sm. bottle catsup	1/4 c. white sugar
3 T. Worcestershire sauce	1/2 c. or more open pit B.Q. sauce

Put roast, 7-Up, catsup, Worcestershire sauce, salt, in crockpot or 275° oven, and cook for several hours until meat falls off bones. Then de-bone and de-fat. Fork the meat apart until in shreds. Replace meat in baking dish, add sugars and barbecue sauce. Cover and bake 1 hour longer. Serve on buns.

BARBECUED PORK SANDWICHES

Donna Kinney

2 c. diced cooked pork	2 T. water
1/4 c. chopped green pepper	2 T. brown sugar
2 T. lard	1 T. instant minced onion
1/2 c. catsup	1 T. Worcestershire sauce
2 tsp. prepared mustard	1/2 tsp. salt

Lightly brown pork and green pepper in lard in frying pan. Pour off drippings if any. Add catsup, mustard, water, brown sugar, instant minced onion, Worcestershire sauce and salt. Cook over low heat 20 to 25 minutes, stirring occasionally. Serve on buns.

BARBECUED BEEF SANDWICHES

Janet James

chuck roast
1 pkg. dry onion soup mix
buns

1 reg. sized bottle hickory smoked
barbecue sauce

Place roast on large sheet of foil. Cover with onion soup and barbecue sauce. Wrap tightly. Cook in 250° for 6 hours. (Could be cooked in a crockery cooker). Shred meat with two forks and place on buns.

HAMBURGER STUFFED BREAD

Jane Cook

1 loaf French bread
1 lb. ground beef
1/4 tsp. pepper
1 tsp. salt

1 T. Worcestershire sauce
1 can cheddar cheese soup
onion
slices of Velveeta cheese

Cut off top of bread and hollow out, forming crust shell. Save top, but tear, removed bread into small pieces and set aside. Brown ground beef. Mix in other ingredients. Simmer 5 minutes. Mix in bread pieces. Fill crust shell with beef mixture. Cut Velveeta cheese slices in half and put on top of mixture. Bake at 350° for 8-10 minutes. Replace top of bread and return to oven until warm. Cut in slices and serve.

PORKRITE SANDWICHES

Marvel Dennie

2 lb. ground pork
1 T. oil or fat
2 T. vinegar
1/2 c. water
1 c. catsup

1 T. brown sugar
2 T. chopped onion
1 tsp. dry mustard
1 tsp. salt

Brown meat and drain. Combine all ingredients and heat thoroughly. Yields about 10 sandwiches, can be made ahead and refrigerated.

PIZZA BURGER

Anita E. Bowden

1 lb. pork sausage
1 lb. hamburger
1/2 tsp. garlic salt
1/4 tsp. red pepper
1 medium onion

2 small cans tomato paste
12 English muffins
12 slices cheddar cheese
12 slices Swiss cheese
12 slices Mozzarella cheese

Brown sausage, hamburger and grated onion. Add garlic salt, pepper and tomato paste; simmer. Put on English muffin. Top with a slice of each of the cheeses. Put other half of muffin on, heat in 350° oven for 10-15 minutes. Can be wrapped in foil and frozen. Heat 25-30 minutes when you take out of freezer. Makes 12.

PIZZA BURGERS

Julie Higgins

2 lb. ground beef	1/4 tsp. sage
1 lb. ground balony (minced ham)	1 pt. tomato paste (2 sm. cans)
1/4 tsp. salt	2 tsp. oregano

Brown beef and drain, add rest of ingredients. Put on top of bun, add cheese. Heat oven to 400° for about 10 minutes. Makes 32 (half buns).

HAMBURGER Helper MIX

Florence Wieser

1/4 c. flour	2 tsp. dehydrated onion
1 T. grated Parmesan cheese	1 T. non-fat dry milk
2 tsp. instant bouillon	pinch of garlic salt

Can be made in double and quadruple quantities and stored in a tightly covered jar for later use. 3/8 cup of sauce mix with 2 cups of water. (Vary amount of water added to recipes according to tastes.) Use with your favorite macaroni, noodle or rice and hamburger recipes.

1 lb. ground beef	1 c. uncooked macaroni
2 c. water	3/8 c. sauce mix
1 c. tomato juice	

Brown meat. Add water, tomato juice and sauce mix. Bring to boil. Add macaroni, reduce heat and simmer for 15-20 minutes or until macaroni is done; serve.

MARINATE FOR MEAT

Margaret Mangrich

2 lb. steak	1 tsp. ginger
1/2 c. soy sauce	1 tsp. dry mustard
1/3 c. oil	1/2 tsp. garlic powder

Take a fork and poke holes over piece of steak. Mix ingredients and pour over steak. Put in refrigerator and turn often. Best if left overnight in refrigerator.

MEAT SAUCE

Sheri Hilton

2 1/2 lbs. hamburger	1/2 large green pepper
2 16-oz. cans stewed tomatoes	1 12-oz. can tomato paste
1 medium onion (chopped)	1 large can tomato sauce
2 cloves garlic (minced)	salt and pepper to taste

In large skillet combine: hamburger, minced onion, chopped pepper, garlic, and oregano. Brown hamburger slowly. Combine remaining ingredients. Simmer 1/2 hour to 45 minutes. Serve with cheese over any type macaroni.

Use on 5 lb. rolled roast, and is excellent on a pork roast.

1/3 c. wine vinegar	1/2 tsp. horseradish
1/4 c. catsup	1 tsp. salt
2 T. liquid oil	1/4 tsp. pepper
2 T. soy sauce	1/4 tsp. garlic salt
1 T. Worcestershire sauce	1 tsp. prepared mustard
1 T. Accent	

First take the one tablespoon of Accent - sprinkle and rub it in meat good. Mix the above ingredients well. Pour over meat - marinade for at least three hours. Turn and baste the meat every 1/2 hour. Cook about 1 hour and 45 minutes on the grill.

SPAGHETTI SAUCE

Kathy Steffen

1 med. onion, chopped	1 green pepper, chopped
1 clove garlic, chopped	1 T. sugar
1 can (1 lb.) tomatoes	1 1/2 tsp. salt
2 6-ozs. cans tomato paste	1/2 tsp. pepper
2 cans tomato sauce	1 tsp. oregano
1 can chopped mushrooms	1 tsp. basil
1 c. water	1 bay leaf

Put all ingredients in crockpot and simmer 5-6 hours. If not having meatballs add 1 lb. browned, drained hamburger.

SPAGHETTI SAUCE

Janet Short

1 lb. hamburger	3 tsp. Worcestershire sauce
1 small onion, chopped	2 T. brown sugar
3 cloves garlic	1 tsp. salt
2 1/2 c. tomato juice	1/4 tsp. red pepper
1 6-oz. can tomato paste	1/4 tsp. oregano

Brown the first three ingredients. Add remaining ingredients and simmer for 1 to 1 1/2 hours. Pour over spaghetti.

Old age is defined as when broad minds and narrow waists start changing places.

SWEET AND SOUR SAUCE

Dorothy J. Baragary

12 oz. can sliced pineapple

1½ c. water

½ c. vinegar

2 T. cornstarch

½ c. white sugar

2 or 3 green peppers

1 tsp. salt

1 large onion

2 6-oz. cans tomato sauce

Combine cut-up pineapple and juice, vinegar, tomato sauce, sugar, salt, and 1 c. water. Cut up pepper and onion in medium size pieces. Bring to boil. Blend cornstarch with remaining ½ c. water; stir into sauce. Cook and stir until thick and smooth. Makes 1 quart. Keeps well. Good with pork, chicken and rice. Can be put in freezer.

TEXAS SAUCE

Mary Wieland

2 T. brown sugar

2 T. Worcestershire sauce

1 tsp. paprika

¼ c. vinegar

1 tsp. salt

1 c. tomato juice

1 tsp. dry mustard

¼ c. catsup

¼ tsp. chili powder

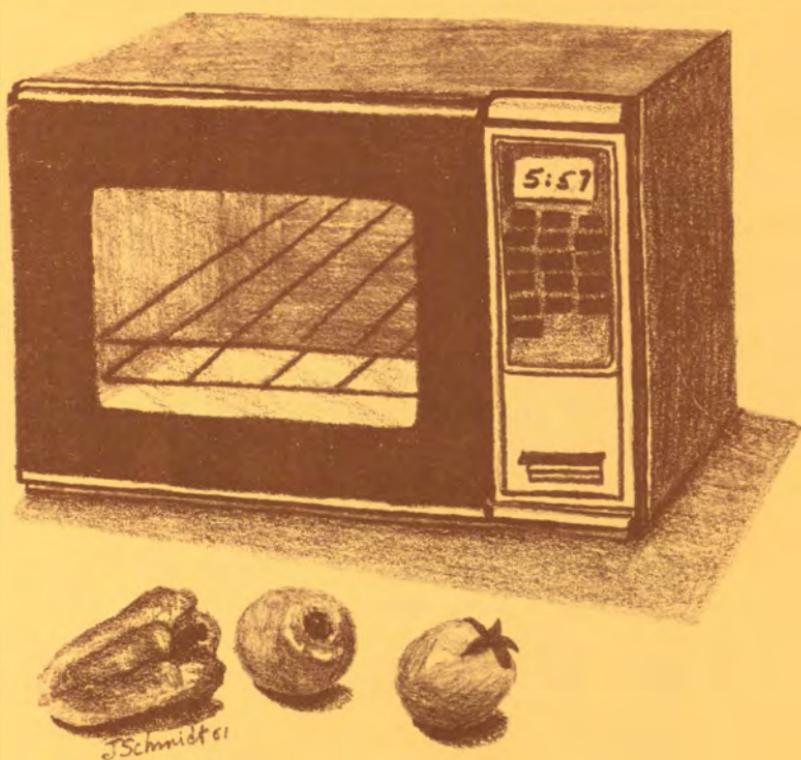
½ c. water

1/8 tsp. cayenne pepper

Mix all ingredients in small pan to boil for 5 minutes. Then spoon on meat (which is cooking) at intervals of 15 minutes.

*****NOTES*****

MICROWAVE & MISCELLANEOUS



MICROWAVE

MICROWAVE BBQ CHICKEN

Evelyn Cook

1 frying chicken (cut-up)	1½ c. BBQ sauce
¼ c. butter or margarine (melted)	

BBQ SAUCE:

1 c. catsup	2 T. brown sugar
¼ c. cider vinegar	1 T. paprika
1 T. Worcestershire sauce	1 tsp. white sugar
2 T. chopped onion	salt & pepper

Combine all ingredients in a 1 qt. bowl; mix well. Microwave 5 minutes on high, stirring after 3 minutes. Makes 1½ cups. Keeps long time in refrigerator. Arrange chicken in oblong dish with meaty part down. Brush with butter and pour BBQ sauce over. Cover with Saran wrap lightly. Microwave 25-30 minutes on high. Let stand covered for 5 minutes.

MICROWAVE CARAMEL CORN

Kay Norman
Karla Dennie

1 c. brown sugar	1 stick butter or margarine
¼ c. white corn syrup	½ tsp. salt
½ tsp. baking soda	3-4 qts. popped corn

Combine all ingredients, except soda and popcorn, in 1½ to 2 qt. dish. Bring to a boil, then cook on full power for 2 minutes. Remove from microwave and stir in soda. Put popped corn in brown grocery bag. Pour syrup over corn. Close bag and shake. Cook in bag on high in microwave for 1½ minutes. Shake and cook another 1½ minutes. (May need another 1½ minutes). Pour into pan and allow to cool.

MICROWAVE CINNAMON APPLE SLICES

Evelyn Cook

Peel 4 apples & slice into a bowl. Add 1 c. water, 1 c. red hot candies and 1 c. sugar. Cover tightly with Saran wrap. Microwave 7 minutes on high. Remove from oven and cover with foil. (Shiny side toward apples). Set aside for 5 minutes. Remove and cool. Nice for the holidays.

Instead of putting others in their place, put yourself in their place.

EASY RICE PUDDING (Microwave)

Carol Moroney

1 pkg. (3 1/8 oz.) vanilla pudding
and pie filling mix
2 1/2 c. milk

1 c. Minute rice (uncooked)
1/2 c. raisins
nutmeg

Place pudding mix in a 2 qt. glass casserole dish. Gradually stir in milk. Stir in remaining ingredients except nutmeg. Microwave 7 to 9 minutes or until pudding comes to a boil. Stir every 3 minutes during cooking. Stir and sprinkle with nutmeg. Cover and let stand 10 minutes.

MICROWAVE FUDGE

Carol Johnson

1 lb. powdered sugar
1/2 c. cocoa
1/4 c. milk

1/4 lb. butter or 1 stick margarine
1 T. vanilla
1/2 c. chopped nuts

Place sugar and cocoa in glass bowl. Pour in milk and place softened butter on top. Cook in microwave oven (high speed) two (2) minutes. Remove and stir just to mix ingredients. Add vanilla and nuts. Stir until well blended. Spread in 8 x 8 inch pan. Place in freezer 20 minutes or refrigerator for one hour. Cut and serve.

HAMBURGER CREOLE (Microwave)

Evelyn Cook

3 slices bacon, chopped
1/2 c. chopped onion
1 lb. ground beef
1/2 c. chopped celery

1/4 c. chopped green pepper
2 T. flour
1 can or 1 pt. stewed tomatoes
1 tsp. salt

Combine bacon and onion in 2 qt. casserole. Microwave 2-3 minutes on high or until onions are transparent. Crumble ground beef into bacon and onion; mix well. Microwave 3 minutes on high or until meat is set, stirring once. Add remaining ingredients; mix well. Cover with wax paper. Microwave 5-8 minutes on high stirring once. Serve over rice. It is also good on mashed potatoes.

MICROWAVE HAM LOAF

Evelyn Cook

2 lbs. ground ham
2 eggs

1 1/2 c. soda cracker crumbs
1 small can tomato sauce

Mix well and make into a loaf and top with pineapple rings. Mix pineapple juice and brown sugar to make a paste and pour over loaf. Put into a glass dish and cover with wax paper. Bake 5 minutes on high. Reduce to 6 for 15 minutes. Take out, uncover, and let stand 5 minutes.

HOT FUDGE TOPPING

Linda Donlea

1 box chocolate fudge frosting mix

1 small can evaporated milk (2/3.)

1 stick oleo or butter

Mix all ingredients in glass measuring cup and put in microwave on high for a total of 5 minutes if needed. Stir occasionally. Will keep in refrigerator for a month in a container and can heat up small amounts needed for individual servings. DELICIOUS!!

MICROWAVE MEAT LOAF

Evelyn Cook

1 egg, beaten

1 c. crushed crackers

2 T. Worcestershire sauce

chopped onion to taste

1 1/2 lb. ground beef

salt and pepper to taste

Mix all together. Put in 5 x 9-inch dish. Spread evenly. Cover with wax paper. Bake 16-20 minutes on 6. Let stand 5 minutes.

MICROWAVE PEANUT BRITTLE

Gladys Smith

1 1/2 c. raw Spanish peanuts

1 tsp. vanilla

1 c. white sugar

1 tsp. soda

1/2 c. white syrup

dash of salt

1 tsp. butter

Stir together peanuts, sugar, syrup and salt in 2 quart dish. Cook on high for 7 minutes. Stir well halfway through the cooking time. Add butter and vanilla and cook 1 minute more. Add soda and stir lightly. Pour onto lightly greased cookie sheet. Makes 1 lb. Cool and break.

ONE CRUST PASTRY SHELL

Carol Moroney

1/3 c. shortening

1/4 tsp. salt

2 T. margarine (room temp.)

3 T. cold water

1 c. flour

3 drops yellow food coloring

Cut shortening and margarine into flour and salt with a pastry blender until particles resemble coarse crumbs. Combine water and food coloring. Sprinkle over pastry and stir with a fork. Form dough into ball. Roll out on floured board to fit a 9 or 10-inch pie plate. Fit loosely into pie plate and flute edge. Prick crust. Microwave at high 6 to 7 minutes, rotating dish 1/2 turn after 3 minutes. Check bottom of crust for doneness. It should be dry and opaque. A few brown spots may appear. Can be baked in a regular oven at 475° for 10 to 15 minutes.

1 lb. white chocolate

1 c. Spanish peanuts

1 T. butter

3 c. Pringle's rippled styled potato
chips, coarsley crumbled

Microwave white chocolate in a dish until thoroughly melted, (1½ minutes on high power). Mix in crumbled chips and stir gently until all chips are coated. Add peanuts and stir gently until coated. Pour mixture onto buttered cookie sheet and spread out evenly. Refrigerate and break into pieces.

MICROWAVE PINEAPPLE UPSIDE DOWN CAKE

JoAnne Gaffney

2 T. butter or oleo

1½ c. brown sugar

1 8¼-oz. can sliced pineapple (save juice)

1 pkg. (9 ozs.) yellow cake mix
whip cream

Put butter and brown sugar in a 8-inch round cake dish. Cook, uncovered on simmer for 2 minutes or until butter and sugar are blended. Spread on bottom of pan. Arrange pineapple slices on mixture. Prepare cake mix - use ⅓ c. of pineapple juice for part of liquid - reduce liquid by 1 tsp. Pour batter over pineapple. Cook uncovered on bake for 7 minutes. Cook on high for 3 to 4 minutes. Remove from oven - let set 3 minutes. Invert pan on serving dish and remove pan. Serve with whip cream.

MICROWAVE SPICED NUTS

Gladys Smith

1½ c. firmly packed dark brown sugar

½ tsp. salt

½ tsp. cinnamon

¼ tsp. allspice

1/8 tsp. nutmeg

1/8 tsp. cloves

1½ T. water

1 8-oz. pkg. walnut halves, pecan
halves, cashews or a combination

In a 2 quart dish combine first 7 ingredients. Heat, uncovered on high 1½ minutes. Stir occasionally. Add ½ c. nuts at a time to syrup mixture. Stir until well coated. With slotted spoon lift out nuts; drain extra syrup. Place nuts in a shallow 1½ quart dish. Repeat with remaining nuts. Heat coated nuts, uncovered, on high, 5 minutes or until syrup begins to harden slightly. Transfer nuts to greased waxed paper and allow to cool and harden. Makes 1½ cups.

A sharp tongue and a dull mind are usually found in the head.

MICROWAVE QUICKIE BAKED BEANS

Rosemary Short

1 16-oz. can Pork & Bean's
1/4 c. chopped onion
1/4 c. catsup

1/2 tsp. prepared mustard
2 T. packed brown sugar
4 slices bacon (cut into pieces)

Combine all ingredients except bacon in a 1 quart glass casserole. Top with bacon pieces. Cover with glass lid or plastic wrap. Microwave on reheat for 12 to 14 minutes, or until mixture bubbles. Let stand covered, 3 minutes before serving. Makes 4 servings.

MICROWAVE SCALLOPED POTATOES

Rosemary Short

Peel and thinly slice 4 medium potatoes. Arrange in 3 quart glass casserole dish. Sprinkle on the following:

1 T. flour

1/4 c. chopped onion

1 tsp. salt Pour 1 1/2 c. milk over all. Dot with butter or margarine. Cover with glass lid or plastic wrap. Microwave on high for 10 minutes. Stir, then recover and continue cooking on high for 8 to 10 minutes or until the potatoes are tender. Let stand, covered for 5 minutes before serving. If necessary, reheat potatoes, covered, for 3 to 4 minutes or until hot.

SWISS STEAK (Microwave)

Bettie Anton

2 T. butter or margarine
2 T. all-purpose flour
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. dry mustard

1 1/2 to 2 lb. boneless beef
(round steak, cut into pieces)
1/4 c. packed brown sugar
1/2 c. catsup
1 medium onion, sliced

Place butter in 2-quart (12 x 7-inch) glass baking dish. Microwave on roast setting for 1 minute or until melted. Combine flour, salt, pepper and mustard in plate. Coat meat in seasoned flour. Arrange seasoned meat in melted butter. Cover with glass lid or plastic wrap. Microwave on high for about 5 minutes or until no longer pink. Turn meat over. Place onion rings on top. Combine catsup and brown sugar in 2-cup measure. Pour over meat. Cover with plastic wrap. Microwave on simmer for 20 minutes. Rearrange meat; recover, and continue cooking on simmer for 20 to 25 minutes or until fork tender. Let stand, covered 5 minutes before serving. Makes about 4 servings.

Sometimes you have to call a spade a spade to get it back from your neighbor.

MISCELLANEOUS

BARBECUED SAUSAGES

Carolyn Kinney

1 bottle Kraft barbecue sauce
1 bottle Hickory smoked barbecue sauce
1/2 lb. oleo

onion
1 lb. brown sugar
pre-cooked small sizzlers

Saute onion until brown; add other ingredients. Bring to a boil; add 1 tsp. vinegar. Add sausages and cook slowly until heated thoroughly.

BLENDING FRUIT JUICE PUNCH

Gladys Smith

2 large (46 oz.) cans apricot nectar
2 large (46 oz.) cans pineapple juice
(pear juice may be sub. for peach
or tangerine)

1 large (46 oz.) can peach nectar
1 large (46 oz.) can tangerine juice
2 large (46 oz.) cans orange juice

Blend the juices for a few hours. Just before serving, add one or two bottles of ginger ale and lemonade ice cubes. For daisies to float on top, take lemon slices, cut the edges for petals, add a clove for the center. Serves 50.

BRANDY SLUSH

Celia Peterson

1 large can frozen orange juice
1 large can frozen lemonade
amount of water from 2 cans

1 c. water *sugar*
2 c. peach brandy or
2 c. cherry vodka

Mix all ingredients together. Freeze for several days. Spoon into glasses, about $\frac{3}{4}$ full. Pour 7-Up over right before serving. Makes 4 quarts.

SLUSH

Cathy Schabacker

1 can orange juice
1 can lemonade
1 c. sugar

1 c. vodka
3 c. water
Sprite or 7-Up

Mix all but the pop; freeze. Spoon into glass about half full. Add pop to fill.

CARROT SANDWICH FILLING

Mrs. Alta Braden

2 lb. raw carrots
1 small onion

1 stick margarine
3/4 c. Miracle Whip salad dressing

Grind or grate onions and carrots together (quite fine). Drain excess juices off. Melt margarine - mix with carrots, onion and salad dressing. Don't let it get too sloppy; refrigerate. Spread on rye or white bread. Need not butter bread since oleo is already in mix. Makes nice "party" sandwiches.

CORN MEAL MUSH

Idell James
Makes 6 Servings

1 c. yellow corn meal

1 c. cold water

1 tsp. salt

3 c. boiling water

Combine corn meal, salt and cold water in medium sized bowl. Gradually pour mixture into boiling water in a large saucepan, stirring constantly. Return to boiling stirring constantly. Lower heat; cover and continue to cook for five minutes, stirring frequently. Pour into a $7\frac{1}{2} \times 3\frac{1}{2} \times 2$ -inch buttered pan and chill. Remove, slice, fry in butter until brown. Serve with butter and syrup or just butter.

DAKARI

Helen Donnelly

In blender mix 1 small can lemonade (don't dilute). Using can from lemonade - add $\frac{3}{4}$ full vodka and 1 can beer. Add 2 pkgs. frozen strawberries. Fill blender with crushed ice and blend until slushy.

FINGER JELLO

Rita Krusor

1 12-oz. can frozen juice, any flavor

1 $\frac{1}{2}$ c. (1 can water)

3 envelopes unflavored gelatin

Soften gelatin in juice. Boil water, add juice-gelatin mixture and stir until gelatin dissolves. Remove from heat. Pour into lightly greased 9 x 13-inch pan; chill. Cut into squares when firm.

HOMEMADE NOODLES

Barbara Gritton

1 egg

1 c. flour

2 T. milk

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

Beat egg, add milk. Sift in flour and salt. Roll thin on floured board and let dry few hours. Cut while dough is still soft. Cook about 10 minutes.

EASY HOMEMADE NOODLES

Celia Peterson

1 tsp. sugar

1 tsp. butter

1 c. flour

$\frac{1}{4}$ tsp. baking powder

1 egg

2 T. milk or cream

Put flour in small bowl. Make a "nest" in the middle of the flour, place remaining ingredients in "nest". Mix well with a fork. Roll out on floured surface until very thin. Let stand 20 minutes. Cut into thin noodles. Cook in enough broth to cover until tender. Can be used immediately or dried for two hours. Also may be frozen.

HOT CHOCOLATE

Sherry Wieland

8 qt. box powdered milk
1 lb. box instant chocolate (Hersheys)

6 oz. non dairy coffee creamer
5/8 c. powdered sugar (can use 1/2-1 c. depends on your taste)

Mix together. Use 1/3-1/2 cup chocolate per serving.

HOT CHOCOLATE MIX

Linda Oliphant

8 qt. pkg. instant milk
1 lb. box instant chocolate mix

6 oz. jar dry cream
3/4 c. powdered sugar

Mix together. Store in covered container. Use 1/3-1/2 c. mix in cup of hot water.

HOT FUDGE MIX

Celia Peterson

2 sq. Hersheys ((unsweetened)chocolate
1/2 c. butter
1/2 tsp. salt

3 c. sugar
1 13-oz. can Carnation milk

Melt over low heat; 2 squares chocolate and 1/2 c. butter. Remove from stove and add 3 c. sugar, 1/2 tsp. salt. Slowly blend and blend very well. Add 1 large can (13 oz.) Carnation evaporated milk. Return to stove and bring to a full following boil. Heat amount needed for sundaes.

HOT SPICED PERCOLATER PUNCH

Gladys Smith

1 qt. cranberry juice
1 qt. orange juice
2 qts. apple cider
3 sticks cinnamon, crushed

1 T. whole cloves
1 T. whole allspice
1 scant c. sugar

Put spices and sugar in basket, liquid in bottom. Let perk through regular coffee cycle.

MERINGUE SUNDAES

Margaret Mangrich

COMBINE:

3 egg whites
1/2 tsp. vinegar

1/4 tsp. vanilla
1/8 tsp. salt

Beat until this forms peaks. Then add 1 c. sugar gradually. Beat until very stiff. Make mounds on brown paper on cookie sheet. Bake at 300° for 45 minutes. Fill with ice cream and top with berries.

MICROWAVE CHOCOLATE CHIP BARS

Ruth Bovenmyer

1/2 c. butter, softened	1 1/4 c., unsifted flour
3/4 c. brown sugar, packed	1/2 tsp. baking powder
1 egg	1/8 tsp. salt
1 T. milk	1 c. chocolate chips, divided
1 tsp. vanilla	1/2 c. nuts (optional)

Cream butter and sugar until fluffy. Add egg, milk and vanilla. Mix well. Sift together flour, baking powder and salt. Add to creamed mixture. Blend well. Stir in 1/2 c. chocolate chips and nuts. Spread on paper towel-lined 8-inch square dish. (I use a 10-inch pie plate). Sprinkle with remaining 1/2-cup chocolate chips. Microwave at high 5 to 7 minutes, rotating dish 1/4 turn every 2 minutes, until done. Cool and cut into bars. Makes about 24 bars.

MULLED CIDER

Lorraine Peck

2 qt. apple cider	1 tsp. whole cloves
1/4 c. brown sugar	1/8 tsp. ground ginger
2 sticks cinnamon	

Put cinnamon, cloves and ginger in mesh bag. Put cider in large coffee pot and perk to heat.

NEVER-FAIL HOMEMADE NOODLES

Mrs. Howard Miller

2 eggs	1/2 tsp. salt
2 T. water	1 T. baking powder
1 1/2 c. flour	

Beat eggs, water and salt. Add flour and baking powder and make stiff dough. Roll out and let dry for awhile. Cut and put in broth of your choice.

SUMMER DRINK

Anita E. Bowden

1 6-oz. can frozen orange juice	4 c. water
1 6-oz. can frozen limeade	1 qt. 7-Up
1 6-oz. can lemonade	

Mix juices and water. Add 7-Up just before serving.

SWEETENED CONDENSED MILK

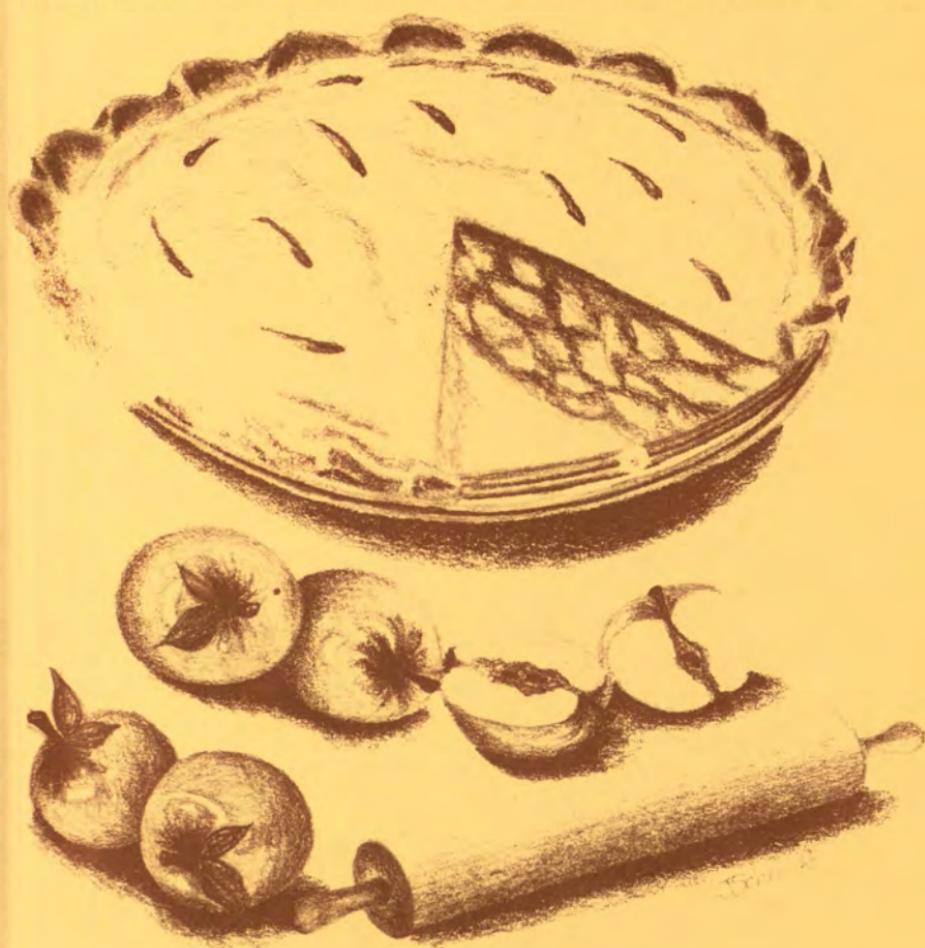
Judy Stickfort

1/2 c. water	1 c. plus 2 T. powdered milk
3/4 c. sugar	

Combine ingredients in double boiler. Heat to boiling and cook until thick; about 17 minutes. Equals one can sweetened condensed milk.

*****NOTES*****

PIES AND PIE CRUSTS



ANGEL PIE

Ann M. Crowley

4 eggs, separated
1/4 tsp. cream of tartar
1 c. sugar
1/2 c. sugar

3 T. lemon juice
2 T. grated lemon rind
1 c. heavy cream
slivered burnt almonds

Beat egg whites with cream of tartar until they hold a stiff point. Gradually add 1 cup sugar. Beat again until glossy. Spread in well-greased 9-inch pie pan. Bake at 275° for 20 minutes then turn up heat to 300° and continue to bake for 40 minutes. Meantime, beat egg yolks until thick and lemon colored. Gradually add 1/2 cup sugar, lemon juice, lemon rind, and cook in double boiler until thick, stirring constantly. Cool mixture. Whip cream and spread 1/2 on cool meringue. Spread with 1/2 custard mixture. Repeat with layer of whipped cream and then custard. Place in refrigerator for 24 hours. Sprinkle on slivered burnt almonds.

APPLE FINGER PIE

Marilyn Peck

2 1/2 c. flour
1 1/2 T. sugar
1 egg & enough milk to make 1/2 c.

1 c. Crisco
1 tsp. salt

Combine all ingredients. I double this batch for my family. Steps are like a pie. Place half of crust on a cookie sheet.

FILLING:

Slice 8 apples or more on crust layer. Mix 1 cup of sugar, 1/4 cup of flour and 1 tsp. cinnamon. Sprinkle over apples. Place rest of crust mixture on top of filling. Bake at 350° until apple bubbles through the slit.

BANANA CREAM PIE

Margaret Mangrich

1/3 c. sugar
3 T. cornstarch
1/4 tsp. salt
1 1/2 c. milk
2 slightly beaten egg yolks
2 T. butter or oleo

2 tsp. vanilla
2 egg whites
1/4 c. sugar
2 bananas
1 8-inch pie shell, baked

Cook first 5 ingredients. Remove and stir in oleo and vanilla; cool. Beat egg whites until peaks form and add sugar and beat until stiff. Fold into egg yolk mixture. Make alternate layers with bananas.

Summer camps are places where little boys go for mothers vacation.

BISHOP'S CHOCOLATE PIE

Edna Ball

2 c. ice cream
(chocolate or vanilla)
1 c. milk

1 pkg. instant choc. pudding mix
1 baked graham cracker pie crust
whipped topping

Mix ice cream and milk for about 1 minute, then add chocolate pudding mix. Mix 3 minutes, pour into crust and chill. Top with whipped topping. For crust combine 1 cup graham cracker crumbs, 2 T. sugar and 4 T. melted butter. Pat in 9-inch pan and bake 10 minutes in 350° oven; cool.

BISHOP'S CHOCOLATE PIE

Grayce Bri

1 pint ice cream
1 pkg. instant chocolate pudding

1 pkg. Knox gelatine
1 c. milk

Beat all together until well blended. May be topped with Cool Whip. Sprinkled with chocolate curls. Refrigerator 3 or 4 hours before using.

BISHOP'S CHOCOLATE PIE

Deloris Klever

1 pkg. chocolate instant pudding
1½ c. vanilla ice cream
⅔ c. milk

Dream Whip
sweet German chocolate

Make a graham cracker crust. Mix the chocolate pudding, ice cream and milk in large mixer bowl at high speed for 10 minutes. Beat one envelope Dream Whip, following directions. Then, fold this into ice cream mixture with a spatula, and pour into crust. Put in refrigerator until firm. After pie is firm, beat another envelope of Dream Whip and put on top. Refrigerate until ready to serve and then shave sweet chocolate on top.

BUTTERSCOTCH PIE

Bernice Hitchens

1 c. brown sugar
⅓ c. flour
½ tsp. salt
3 egg yolks

2 c. milk
2 T. oleo
1 tsp. vanilla

Mix flour, sugar and salt and add with beaten egg yolks to hot milk. Cook until thickens, stirring constantly. Add oleo and vanilla. Put into baked pie shell and top with meringue. Bake until brown at 350°, about 15 minutes. For chocolate pie, you may use white sugar instead of brown, and add 4 T. cocoa.

BUTTERSCOTCH PIE

Jean Peterson

1/2 c. sugar	1/4 tsp. salt
1/4 c. water	3 T. cornstarch
4 T. butter	1/4 c. cold milk
1 3/4 c. scalded milk	3 egg whites
3 egg yolks	6 T. sugar
1 c. brown sugar	

Melt granulated sugar, when melted add the water and butter and allow to dissolve. Scald milk on high and add to mixture. Beat egg yolks; add brown sugar, cornstarch, salt and cold milk. Add mixture to hot milk. Cook until thickened, stirring constantly. Pour into a baked pie shell and cover with a meringue.

CHERRY BANANA PIE

JoAnne Gaffney

2 medium bananas	1 c. heavy cream (whipped)
1 baked 9" pie shell	2 T. sugar
1 (1 lb. 6 oz.) can cherry pie filling	1/3 c. chopped nuts

Slice bananas into bottom of pie shell. Top with cherry pie filling, whip cream and add sugar and spread over cherry pie filling. Sprinkle nuts over pie and serve.

CHERRY PIE

Agnes Wilson

2 16-oz. cans pitted tart cherries	1/4 tsp. cinnamon
1 c. sugar	1/2 tsp. almond flavoring
3 T. quick cooking tapioca	1/8 tsp. red food color
1/4 tsp. salt	

Drain cherries well, reserving 1/2 c. juice. In medium bowl, combine sugar, tapioca, salt and cinnamon. Stir in reserved cherry juice, cherries, almond and food color. Let stand while preparing pastry. Bake at 400° until golden brown.

CHOCOLATE CREAM PIE

Mrs. Howard Miller

1/3 c. flour	2 (1 oz.) sq. unsweetened chocolate
1 c. sugar	2 T. butter or margarine
2 c. milk	1/2 tsp. vanilla
3 slightly beaten egg yolks	
1 9" baked pastry shell	3 egg whites
	6 T. sugar

Preheat oven to 350°. Mix flour, sugar, broken chocolate squares and salt. Gradually add milk. Cook over low heat until thick, stirring constantly. Add small amount of hot mixture to egg yolks, stir in remaining hot mixture. Cook 2 minutes; add margarine and vanilla; cool while beating egg whites and sugar for meringue. Pour into baked 9" shell and spread with meringue. Bake at 350° for 12-15 minutes.

CHOCOLATE ICE CREAM PIE

Donna Miller

1 graham cracker crust

1/2 c. milk

3 c. ice cream

1 box chocolate instant pudding

Soften ice cream, mix milk and pudding. Pour into graham cracker crust. Top with Cool Whip and chill.

CHOCOLATE ICE CREAM PIE

Jane Moroney

1 sm. pkg. instant French vanilla
pudding

1 sm. pkg. instant choc. pudding
2 c. milk

Beat together as packages directs. Add 2 cups softened vanilla ice cream and mix. Put into pie shell; refrigerate. Can top with Cool Whip and grated chocolate.

COCONUT PIE

Sue Cornwell

2 c. milk

1 1/2 tsp. vanilla

3/4 c. sugar

1/2 c. Bisquick

1/4 c. oleo

1 c. coconut

4 eggs

Combine milk, sugar, Bisquick, eggs, oleo and vanilla in blender or mixer bowl. Cover blender and blend for 3 minutes. Pour into greased 9-inch pie pan. Let stand for 5 minutes. Then sprinkle with the 1 cup of coconut. Bake at 350°, or 325° if glass, for 40 minutes. Makes its own crust. Serve warm or cool, very good.

CRACKER PIE (Imitation Apple)

Florence Wieser

15 soda crackers

1 1/2 c. water

1 1/2 c. sugar

1 1/2 tsp. cream of tartar

2 T. butter

Break crackers into unbaked pie crust. Break crackers in half. Sprinkle well with cinnamon and add butter. Boil other ingredients for 5 minutes and pour over crackers. Put crust over top and bake at 375° until top crust is nice and brown. Use 9-inch pie plate.

CUSTARD PIE

Thelma Brown

2 c. scalded milk

2 eggs

1/2 c. sugar

1/2 tsp. salt

1/2 tsp. nutmeg

1 tsp. vanilla

Mix eggs, sugar, salt, nutmeg and vanilla together and beat lightly with a spoon. Add to scalded milk and stir well. Pour into 9-inch unbaked pie shell. Bake at 350° until inserted knife comes out clean (about 30 minutes). Do not over-bake.

EGG NOG PIE

Mrs. Wm. Schweitzer

CRUST:

1½ c. crushed gingersnaps and 6 T. butter. Press firmly into 9-inch pie dish. Bake at 300° for 5 minutes.

FILLING:

Sprinkle 1 envelope unflavored gelatin in ¼ c. water. In saucepan heat 2 cups egg nog to scalding. Mix in ½ c. sugar, 2 T. cornstarch, ¼ tsp. salt. Mix these three and add to eggnog. Cook until thick. Stir constantly. Remove from heat and stir in soft gelatin. Divide mixture in half. Add 1 oz. unsweetened melted chocolate and 1 tsp. vanilla to one part. Pour this part into crust. Let remaining part cool. Then add 1 tsp. rum extract. Fold in 1 cup whipped cream. (May use Cool Whip) but cream is better. Put these into the cooled second part of custard. Spoon over chocolate layer; chill. Put whipped cream on top and chocolate swirls on top of cream.

FUDGE SUNDAE PIE

Sandy Nickerson

½ c. corn syrup	¼ c. peanut butter
2 T. brown sugar	½ c. fudge sauce for ice cream
3 T. margarine	3 T. corn syrup
2½ c. Rice Krispies	1 qt. vanilla ice cream

Cook syrup, brown sugar and margarine over low heat stirring occasionally until mixture begins to boil. Remove from heat; add Rice Krispies, stirring until well coated. Press evenly into 9-inch pie pan. Stir together peanut butter, fudge sauce and syrup. Spread half the peanut butter mixture over crust, freeze until firm. Allow ice cream to soften some. Spoon into crust - freeze until firm. Let pie stand at room temperature about 10 minutes before cutting. Warm remaining peanut butter mixture and drizzle over top. Serves 8.

BLENDER LEMON PIE

Janet James

1 c. water	¼ tsp. salt
¾ c. sugar	½ c. lemon juice
¼ c. cornstarch	3 egg yolks

Place all ingredients in blender and blend on high speed for 20 seconds. Place mixture in saucepan and cook over medium heat stirring constantly until thick and smooth. Pour into 8-inch baked pie shell.

MERINGUE:

Beat 3 egg whites until foamy, while gradually adding ½ cup sugar. Beat until stiff. Spread over filling. Bake at 375° for 10 minutes.

TWO CRUST SLICE OF LEMON PIE

Idell James

LEMON FILLING:

Combine 1 1/4 c. sugar, 2 T. flour and 1/8 tsp. salt. Mix your favorite pie crust recipe for 2 crust pie. Blend in 1/4 c. soft butter, mix thoroughly with spoon. Add 3 eggs, well beaten. (Reserve 1 tsp. egg white for crust). Blend well until smooth. Grate 1 tsp. lemon rind from 1 medium sized lemon. Peel the lemon. Cut peeled lemon into paper thin slices (about 1/3 c.). Add 1/2 c. water, lemon-rind and lemon slices to sugar mixture. Blend well and pour into unbaked crust and top with rolled out pie crust. Cut slits to allow escape of steam; seal. Brush with egg white and sprinkle with sugar and cinnamon. Bake at 400° for 30 to 40 minutes. Makes 8-inch pie.

GOLDEN CUPS

Norma Steffen

CRUST:

1-8 oz. pkg. soft cream cheese	2 c. flour
2 sticks margarine	1/4 tsp. salt

Cream well cream cheese and margarine. Blend in flour and salt. Make into a ball and wrap waxed paper around and refrigerate. Will keep a week.

FILLING:

2 eggs (beaten)	pinch salt
1 1/2 c. brown sugar	1/4 tsp. vanilla
2 T. melted butter	1 1/2 c. chopped pecans

Beat eggs and brown sugar until fluffy, then add butter, salt, vanilla and pecans. Pan crust into muffin tins then fill about 3/4 full of filling. Bake at 375° until golden brown and set like a pecan pie.

OATMEAL PIE

Vera Helle

3 eggs	2/3 c. coconut
1 c. brown sugar	1 tsp. vanilla
2/3 c. oatmeal	2 T. butter

Mix altogether and pour into unbaked pie crust. Bake in slow oven until filling is firm.

*It is better to say "thank you" and not mean it,
than to mean it and not say it.*

PASTEL PARTY PIE

Edith Decker

pkg. frozen raspberries or
sliced strawberries

1 pkg. raspberry or strawberry jello
pt. of ice cream

Drain 1 pkg. (10 oz.) frozen raspberries or strawberries. Add water to juice to make 1 1/4 cups. Heat to boiling. Dissolve jello in hot liquid. Add 1 pt. of vanilla ice cream by spoonfuls, stirring until melted. Chill until thickened, not set. Fold in the drained berries. Pour into 8-inch baked pie shell. Chill until firm.

GLAZED PEACH PIE

Mary Wieland

1 c. fresh peaches (crushed)

3 T. cornstarch

1/2 c. water

1 T. butter

1 c. sugar

Combine the above ingredients and cook on stove for 5 minutes on medium heat or until mixture becomes clear. Slice 3 cups of fresh peaches to put in a baked pie shell. Then pour the cooked ingredients over them.

PEAR-APPLE CRUMB PIE

Mrs. Wm. Schweitzer

1 No. (2 1/2 can) 3 1/2 c. pear halves, drained

1/2 tsp. cinnamon

3-4 tart apples (2 c.)

1/2 c. seedless raisins

1/3 to 1/2 c. sugar

1/2 tsp. grated lemon peel

2 T. flour

1 T. lemon juice

1/4 tsp. salt

2 T. butter

Slice pears; pare and dice apples. Combine sugar, flour, salt and cinnamon. Mix with fruits, lemon peel and juice. Pile into pastry shell. Dot with the butter. Top with crumb topper:

Mix 1/4 c. flour, 1/2 c. brown sugar, and 1/4 tsp. salt. Cut in 1 3-oz. pkg. cream cheese until crumby. Add 1/2 c. chopped walnuts and toss. Sprinkle this over pie. Bake at 450° for 10 minutes. Cover pie with foil and bake at 350° for 40 to 45 minutes more. Serve warm.

PECAN PIE

Sharon Conrad

3 eggs

1 c. pecans (chopped)

1/2 c. sugar

1/8 tsp. salt

1 c. white syrup

1 tsp. vanilla

1/4 c. butter

Beat eggs and add sugar, syrup, salt, vanilla and butter. Line a 9-inch pie tin with pastry. Pour pecans into crust and add mixture. Bake in 350° oven for 50 to 60 minutes. Pecans will rise to top to form a crust.

PECAN PIE

Debbie Staton

3 eggs

$\frac{1}{3}$ c. melted butter

$\frac{2}{3}$ c. sugar

1 c. pecan halves

1 c. dark corn syrup

Beat eggs thoroughly with sugar and dash of salt and corn syrup and melted butter and pecans. Pour into unbaked 9-inch pastry pie shell. Bake at 350°.

KENTUCKY PECAN PIE

Carole Kimball
Marilyn Peck

1 c. white corn syrup

1 tsp. vanilla

1 c. dark brown sugar

3 whole eggs

$\frac{1}{3}$ tsp. salt

1 c. whole pecans

$\frac{1}{3}$ c. melted oleo

Combine sugar, syrup, salt, butter and vanilla and mix well. Add eggs. Pour into 9-inch unbaked pie shell. Sprinkle pecans over all. Bake at 350° for 45 minutes.

GREAT PECAN PIE (Not Too Sweet)

Linda Oliphant

1 c. white corn syrup

1 tsp. vanilla

1 c. dark brown sugar

3 whole eggs (slightly beaten)

$\frac{1}{3}$ tsp. salt

1½ c. (heaping) pecan pieces

$\frac{1}{3}$ c. melted margarine

Combine syrup, sugar, salt, butter, vanilla and mix well. Also pecans. Add slightly beaten eggs. Pour into unbaked pie shell. Bake at 350° for approximately 45 minutes.

PINEAPPLE CHIFFON PIE

Veronica Tegler

2 c. water

1 small can crushed pineapple

1 c. white sugar

4 T. cornstarch

Boil, stir constantly until thick and glossy. Cool and add two egg whites beaten stiff. Gently fold in egg whites. Add 1 tsp. vanilla. Pour in deep 10 inch graham or regular crust. Top with whipped cream or Cool Whip.

RHUBARB PIE

Donna Kinney

Cook 2 cups rhubarb (chopped) and 2 tablespoons oleo until tender. Mix 1½ c. sugar and 2 T. cornstarch. Add to rhubarb. Mix 2 egg yolks and $\frac{1}{4}$ c. cream. Add to rhubarb mixture. Cook until thick. Put in baked crust. Use egg whites for meringue; brown.

FRESH STRAWBERRY PIE

Carol Rasmussen

1 c. flour
1 cold stick oleo
1 c. sugar
1 c. water
2 T. cornstarch

1/4 tsp. red food coloring
1 T. lemon juice
1/4 c. strawberry jello
2 c. sliced strawberries

Combine flour and cold oleo for pie crust until crumbly. Press into pie pan. Bake at 350° for 15 minutes; cool. Combine sugar, water, cornstarch, food coloring and lemon juice. Boil until thickened. Add strawberry jello; cool. Pour over 2 cups sliced strawberries, placed in cooled pie shell; refrigerate. Serve with Cool Whip on top.

UNCOOKED PUMPKIN PIE

Mrs. Eldon Mensen

1 c. Cool Whip
1 16-oz. can pumpkin
2/3 c. milk

1 3-oz. pkg. instant vanilla pudding
3/4 to 1 tsp. pumpkin pie spice

Mix pumpkin, pudding, spice and milk together, beat slowly with hand beater. Fold in Cool Whip and mix well. Put in baked pie shell. Refrigerate two hours or more.

PIE CRUSTS

EASY PIE CRUST

Grayce Briggs

1 1/2 c. flour
1 tsp. salt
1 1/2 tsp. sugar
1/2 c. oil
2 T. milk

Put first 3 ingredients in pie plate and mix well. Add oil and milk and mix. Pat out evenly in pie plate and prick for one crust pie.

NEVER FAIL PIE CRUST

Mrs. Howard Miller

4 c. flour
1 tsp. sugar
1 1/2 tsp. salt
1 1/2 c. lard or shortening
1 beaten egg
1 T. vinegar
1/2 c. water

Mix dry ingredients and lard together. Use a fork to blend. Mix in egg, vinegar, and water. Mix well and roll out. Makes 3 (2 crust pies.)

MARGARET'S PASTRY

Margaret Hamilton
Clarice Ruttenber

CRUST:

1 c. unsifted flour	2 T. water
1/2 c. butter or margarine	

In mixing bowl, place 1 cup unsifted all-purpose flour; cut in 1/2 cup butter or margarine with pastry blender or two knives. Stir in 2 tablespoons water. Shape mixture into a ball and divide in half. Pat each half into 2 strips (12 x 3-inch) on large, ungreased cookie sheet, 3-inch apart. Set aside.

FILLING:

1 c. water	1 tsp. almond extract
1/2 c. butter or margarine	3 eggs
1 c. unsifted flour	

In large saucepan, bring 1 cup water and 1/2 c. butter or margarine to a boil. Remove from heat; add 1 cup unsifted all-purpose flour all at once. Mix vigorously, using a wooden spoon, until mixture forms a ball. Add 1 tsp. almond extract. Beat in 3 eggs, one at a time, beating vigorously after each addition until smooth. Divide this mixture over the two pastry strips evenly. Bake in preheat 350° oven for about 60 minutes until crisp and golden brown. Do not underbake. Cool slightly.

FROSTING:

1/3 c. butter or margarine, melted	2 c. confectioners sugar
1 1/2 tsp. vanilla extract	2 to 4 T. hot water
1/4 tsp. cinnamon	

Sprinkle tops of pastry with 1/2 cup chopped nuts. Frost while warm.

NEVER-FAIL PIE CRUST

Beverly Morris

2/3 c. Crisco	1 tsp. salt
2 c. flour	1/4 c. water

Combine flour and salt. Remove 2/3 c. flour and mix lightly with water to form a paste. Cut the shortening into the remaining flour until texture resembles the size of peas. Add the paste to the flour mix; mix and shape into a ball. Divide dough in half and roll out on floured board. Makes 2-9" crusts.

NO-FAIL PIE CRUST (5 Crusts)

Florence Rich

4 c. flour	1 tsp. baking powder
1 1/3 c. lard	salt

sift dry ingredients, then add:

1 egg	1 T. vinegar
4 T. water	

Beat these and add to flour mixture.

PIE CRUST

Joan Burk

4 c. flour
1½ c. lard
2 tsp. salt
1 T. sugar
1 tsp. baking powder

1 egg, beaten
1 T. vinegar
water, enough to fill cup including
egg and vinegar

Combine flour, salt, sugar and baking powder. Add lard and cut lard into the flour mixture. Combine the beaten egg, vinegar and enough water to equal a cup. Add enough of the liquid mixture to the flour mixture to make a soft dough. One half cup of liquid may be enough. Chill the dough in an air tight container. This will keep in the refrigerator two weeks. Yield: 2 large pies or 4 crusts.

PIE CRUST MIX (2 Crusts)

Hazel Merrill

1 c. Crisco
1 c. flour
Roll into crust.

1/3 c. cold water
sprinkle of salt

*****NOTES*****

SALADS

Vegetable - Fruit - Dressings



VEGETABLE SALADS

TRIPLE BEAN SALAD

Vivian Powell

1 pt. wax beans (drained)
1 pt. green beans, drained
1 pt. large kidney beans, drained
1/2 c. sliced celery
1 med.-sized green pepper,
(cut in thin rings)

1 med.-sized sweet onion, thinly
sliced & separated into rings
1/2 c. sugar
1/2 c. salad oil
3/4 c. cider vinegar

Toss beans, celery, green pepper and onion together in a large bowl. Thoroughly mix sugar, salad oil and vinegar and pour over vegetables, tossing with a fork to coat evenly. Cover and set in refrigerator at least 8 hours tossing several times. Serve chilled. About 8 serving.

BROCCOLI SALAD

Lorraine Peck

1 bunch fresh broccoli (chopped)
1 med. red onion (chopped)
1 c. mayonnaise
12-14 slices bacon

1/2 c. raisins
2 T. sugar
2 T. vinegar

Fry and drain bacon and cup up in small pieces. Mix broccoli, onion and bacon with the mayonnaise, sugar and vinegar. Let stand overnight in refrigerator. Note: Sweet spanish onion may be substituted for red onion.

FROZEN CABBAGE SLAW

Jane Griswold

1 med. head cabbage
1 c. carrots (shredded)
1 tsp. salt
2 c. sugar
1 T. celery seed

2 green peppers (cut fine)
1 small onion, chopped
1 c. vinegar
1/4 c. water
1 T. mustard seed

Shred cabbage, add salt. Mix and let stand 1 hour. Mix the vinegar, sugar, water, celery seed and mustard seed together, bring to boil and boil for 1 minute. Cool to lukewarm. Drain cabbage. Add other vegetables and syrup. Pour in containers and freeze.

An unusual child is one who asks questions that his parents can answer.

CABBAGE SALAD FOR FREEZER

Genevieve Gritton

1 head cabbage (grated)
1 carrot, grated

1 pepper, grated
1 tsp. salt

SYRUP:

1 c. vinegar
 $\frac{1}{4}$ c. water

2 c. sugar
1 tsp. celery seed

Grate cabbage and add salt. Let stand for 1 hour, squeeze out cabbage and discard the liquid you squeezed out. Add grated pepper and carrot. Boil syrup 1 minute and cool to warm, pour over grated cabbage, pepper and carrot. Freeze in small plastic container. Let thaw in refrigerator overnight before using. Keeps well after freezing and thawing.

CABBAGE SALAD

Norma Steffen

1 pkg. lemon jello
1 $\frac{1}{2}$ c. boiling water
 $\frac{1}{4}$ c. vinegar
1 head cabbage

$\frac{1}{2}$ c. sugar
scant tsp. dry mustard
chopped celery, onion &
green pepper, to taste

Dissolve jello in boiling water, add vinegar, sugar and dry mustard. Chill until partially set then add shredded cabbage, chopped celery, chopped onion and diced green pepper.

FREEZER COLESLAW

Winifred Johnson

1 large cabbage, shredded
3 carrots, grated
1 onion, chopped
1 green pepper, chopped
1 T. salt

3 c. sugar
1 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. water
1 tsp. celery seed
1 tsp. mustard seed

Mix cabbage, carrots, onion, pepper and salt with water to cover and let set one hour. Boil sugar, vinegar, water and spices 3 minutes; cool. Drain all liquid from cabbage mixture, pour cool syrup over, mix; let stand 10 minutes. Put into freezer containers. This will keep well up to one year.

CABBAGE SALAD

Bonnie Cook

1 med. to large head cabbage
DRESSING:
1/2 pt. sour cream
1/2 pt. real mayonnaise
3 T. vinegar

1 med. onion & 1 green pepper
1 tsp. celery seed
1 c. sugar

Shred cabbage, add onion and pepper. Mix dressing together, pour over cabbage and mix well. Refrigerate and cover. Keeps several days.

CABBAGE SALAD

Joan Burk

6 slices bacon
2 eggs
 $\frac{2}{3}$ c. sugar
 $\frac{1}{2}$ c. water
 $\frac{1}{3}$ c. vinegar

1 head cabbage, red or white
(shredded)
1 bunch green onions, sliced
1 c. cauliflower sections
salt & pepper

Saute bacon until crisp. Drain bacon and strain the bacon fat in the pan. In the top of a double boiler over hot water blend eggs beaten with $\frac{2}{3}$ c. sugar, $\frac{1}{2}$ c. water and $\frac{1}{3}$ c. vinegar. Add bacon fat and cook this dressing stirring until it just comes to a boil. Remove from heat and cool. In a salad bowl combine cabbage, onions and cauliflower. Sprinkle the vegetables with bacon. Add salt and pepper to taste. Add dressing, toss and serve.

CALIFORNIA SALAD

Betty J. Leming

4 c. cauliflower flowerettes (broken)
1 c. pitted ripe olives
 $\frac{2}{3}$ c. green pepper (cut-up)

$\frac{1}{2}$ c. chopped pimento
 $\frac{1}{2}$ c. green onion
carrots & broccoli (optional)

DRESSING:

3 T. lemon juice
 $\frac{1}{2}$ c. salad oil
3 T. wine vinegar

2 tsp. salt
 $\frac{1}{2}$ to $1\frac{1}{2}$ tsp. sugar
 $\frac{1}{4}$ tsp. black pepper

Toss the vegetables. Blend the dressing ingredients and pour over the vegetables. Marinate four hours or overnight.

CARROT SALAD, NATURALLY

Jane Hardy

4 medium carrots
1 T. unsweetened coconut
raisins

unsweetened pineapple chunks
nuts
mayonnaise

Make this salad as small or large as you like. Add raisins and nuts to taste. With just enough mayonnaise in it to moisten salad.

PICKLED CARROT SALAD

Faye Ann Gallery

2 lbs. carrots
1 can tomato soup
 $\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. oil
1 T. Worcestershire sauce

1 tsp. salt
 $\frac{1}{2}$ c. sugar
1 tsp. dry mustard
1 med. sliced onion
1 green pepper

Cook carrots until tender. Combine remaining ingredients and cook 3 minutes. Add onion and pepper, pour over carrots and refrigerate.

COPPER PENNIES

Marjorie Braden

2 lbs. carrots, cut round, cooked tender	3/4 c. vinegar
1 medium onion, sliced	1/2 c. salad oil
1 green pepper, sliced	1 tsp. prepared mustard
1 10 3/4-oz. can tomato soup	1 tsp. Worcestershire sauce
1 c. sugar	salt and pepper to taste

Mix and let stand overnight. Keeps well in refrigerator in a tightly covered dish.

CREAMY CRISP VEGETABLE SALAD

Mary Donlea

1 head cauliflower	1 c. sour cream
2 c. celery	1 c. Miracle Whip
1 c. radishes	1 8-oz. pkg. cream cheese
1 green pepper	1 pkg. Hidden valley creamy Italian
1 bunch green onions (bite size pieces)	

Break cauliflower into small chunks. Dice rest of vegetables into bite size pieces. Mix, sour cream, Miracle Whip, cream cheese, and Hidden Valley. Pour over vegetables. Make night before and refrigerate. Keeps well.

CAULIFLOWER SALAD

Linda Peterson

1 head cauliflower	1 can ripe olives
1 green pepper, chopped	1 pkg. Original Ranch dressing mix
1 tomato, cut up	(made with regular milk)

Break cauliflower into pieces and add green pepper and tomato. Drain olives and add to vegetables. Prepare dressing according to package directions and stir into vegetables. Refrigerate a few hours for flavors to blend.

LAYERED LETTUCE SALAD

Evelyn Cooksley

1 head lettuce	3 or 4 boiled eggs
1/2-3/4 c. celery	2 c. salad dressing
1/4 c. mild onion	1 T. sugar
1/4 c. green pepper	grated cheese
1 (10 oz.) pkg. frozen peas	crumbled bacon

Break up lettuce into bottom of a 9 x 13-inch glass pan. Add diced celery, chopped onion, diced green pepper, peas and eggs. Mix salad dressing (Kraft) with sugar; spread smoothly over top of salad. Garnish with grated cheese and bacon or (Baco's). Cover and refrigerate 24 hours. Serves 8-12.

BACON-CAULIFLOWER SALAD

Gail Griswold

1 head lettuce	1/4 c. sugar
1/2 head cauliflower	1 c. mayonnaise
1 onion	1/3 c. Parmesan cheese
1 lb. bacon, fried and diced	salt and pepper to taste

Prepare salad the night before serving, using a large bowl that can be tightly covered. Break up lettuce and cauliflower into bite-size pieces. Section onion into rings. Layer in this order: Lettuce, onion, bacon and cauliflower. Combine remaining ingredients and spread on top. Cover tightly. After chilling overnight, mix well before serving.

24 HOUR SALAD

Linda Oliphant

2 heads lettuce	3 stalks celery (chopped)
5 c. grated cheddar cheese (sharp)	6 slices bacon, fry crisp & crumble
1/2 pkg. carrots (grated)	1 pkg. frozen peas
1 green pepper (chopped)	1 can salad croutons
1 bunch green onions	

Use 12 x 16-inch cake pan. Arrange in layers as follows: 1st Layer - lettuce, carrots, pepper, onion, celery, croutons (mixed together). 2nd Layer - Peas and cheese (mixed). Repeat layers.

TOPPING:

Thin 3 c. Miracle Whip with milk and sweeten. Sprinkle bacon and leftover cheese on top. Cover and let stand in refrigerator overnight.

LAYERED SALAD

Florence Gates

1 head lettuce (bite size bits)	1 head cauliflower, into flowerettes
1 lb. fried bacon, crumbled	2 c. mayonnaise
1 medium onion (chopped)	1/4 c. sugar
salt & pepper to taste	1/3 c. grated cheese

Layer lettuce, bacon, onion and cauliflower in an airtight container. Mix mayonnaise, sugar, cheese, salt and pepper. Spread over top layer. Refrigerate overnight - to serve, toss well. Serves 10-12.

*A lot of good could be accomplished in this world if
nobody cared who got the credit.*

LAYERED SALAD

Edna Oldridge

1 head lettuce (bite-size pieces)
1 lb. fried bacon, crumbled
1 medium onion (chopped)
1 head cauliflower (make flowerettes)

2 c. mayonnaise
1/4 c. sugar
1/3 c. grated Parmesan cheese
salt and pepper to taste

Layer lettuce, bacon, onion and cauliflower in an airtight container. Mix together mayonnaise, sugar, salt and cheese. Spread over top layer. Refrigerate overnight. To serve toss well. Serves 10-12 people.

MACARONI SALAD

Peg Sproull

1 pkg. macaroni (cooked & drained)
1/2 c. chopped onion
1 c. chopped green pepper
1 c. chopped carrots
1 c. sugar
1/4 c. vinegar

2 c. mayonnaise
sweet pickles (optional)
1 can Eagle Brand milk
1 T. mustard
1 tsp. salt

Mix macaroni, onion, pepper, carrots and mix together. Make dressing of Eagle Brand milk, sugar, vinegar, mayonnaise, mustard and salt. Pour over macaroni, etc. Let stand at least 4 hours. Preferable overnight. Makes a large salad.

MACARONI SALAD

Betty Jean Bateman

1 c. condensed milk
1/4 c. sugar
1/2 c. vinegar
2 c. mayonnaise
1 tsp. salt
1 lb. macaroni, cooked

1 c. celery, chopped
1 c. pepper, chopped
1 onion, chopped
2 grated carrots
1 c. grated cheese

Combine 1st 5 ingredients. Cook and drain macaroni, add celery, pepper, onion, carrots and cheese. Pour 1st mixture into these. Let set overnight. Flavor improves with age.

MEXICAN CHEF SALAD

Kathy Nickerson

1 lb. ground beef
15 1/2 oz. kidney beans (undrained)
1/4 tsp. salt
1 small head lettuce
8 ozs. French or Thousand Island dressing

1/2 c. chopped onion
4 med. chopped tomatoes
8 oz. pkg. cheddar cheese, shred
2 c. corn chips (coarsley crushed)

Brown ground beef, drain off fat. Add all other ingredients, toss and serve.

MOSTACCOLI SALAD

Jane Moroney

1 pkg. mostaccoli noodles	1 tsp. garlic powder
1½ c. cider vinegar	2 T. prepared mustard
1½ c. sugar	1 medium onion (cut fine)
1 tsp. salt	1 med. cucumber (cut fine)
1 tsp. cracked pepper	1 small jar pimentos
1 tsp. Accent	parsley to taste

You can use any fresh vegetables you want. Mix vinegar, sugar, salt, pepper, Accent, garlic powder and mustard together. Pour over vegetables and noodles. Let set 24 hours before eating. Will keep up to 2 weeks.

ORIENTAL SALAD

Ann Slattery

1 pkg. fresh spinach	1/2 c. sugar
1 can bean sprouts, drained	1/2 c. catsup
1 6-oz. can sliced water chestnuts	1/4 c. vinegar
3 hard-boiled eggs, diced	1 tsp. salt
1/2 lb. bacon, diced	1 tsp. Worcestershire sauce
1/2 c. salad oil	1 med. onion, diced

Tear spinach into bite-sized pieces in salad bowl. Add bean sprouts, water chestnuts and eggs. Chill until serving time. Fry bacon in skillet until crisp; drain well and set aside. Combine oil, sugar, catsup, vinegar, salt, Worcestershire sauce and onion in small jar with lid; shake well. Add bacon to salad; pour dressing over salad, tossing well.

TABBOULI (Wheat Salad)

Vivian Powell

1/2 c. finely crushed bulgur (wheat)	3 T. fresh lemon juice
1 c. water	3 T. salad oil
1 c. finely chopped parsley	1/2 tsp. salt
1/2 c. chopped onion	1/4 tsp. pepper
1 medium fresh tomato, chopped	

Soak bulgur in water for 1/2 hour; drain well. Add vegetables. Mix lemon juice, oil, salt and pepper and pour over salad, toss lightly to coat ingredients. Refrigerate 24 hours. Serve on lettuce leaves. Tabbouli has as many variations as it does spellings. Try it using 1½ T. each of vinegar and lemon juice in place of 3 T. of lemon juice. For a change add 1 chopped cucumber, or 2 T. fresh mint (1 T. dried mint), or your favorite herbs such as basil or garlic. It keeps so well in the refrigerator that you may prefer to double the recipe.

TACO SALAD

Libbie Davidson

3/4 lb. hamburger (chuck)
1/2 pkg. taco mix
1 pkg. Lipton onion soup mix
1 med. onion (optional)
taco shells

lettuce
tomatoes
cheese (sharp cheddar, shredded)
taco sauce

Cook onion and hamburger, drain. Add taco mix, onion soup mix and simmer. Cut up lettuce, tomatoes and cheese. Mix in bowl. Five minutes before serving, break up 3-4 taco shells and add to hamburger mixture. Stir for a few minutes. Add to salad and serve. Use taco sauce on top of salad. Cut up lettuce, tomatoes and shredded cheese as desired.

RAW VEGETABLE SALAD

Jean Koohy

1 head cauliflower
1 bunch of broccoli
2 green onions (sliced)
1 2-oz. jar pimento, drained
2 c. Helleman's mayonnaise

1 8-oz. sour cream
2 tsp. garlic juice
salt & pepper to taste
1 10-oz. pkg. frozen peas

Cut cauliflower and broccoli into bite size pieces. Mix with the onions and pimento. Mix together the mayonnaise, sour cream, garlic juice, salt and pepper and pour over the raw vegetables. Add the frozen peas. Set in refrigerator overnight.

FRUIT SALADS

BANANA SALAD

Carol Stiefel

1 c. milk
1/2 c. sugar
1 egg
bananas

2 T. cornstarch
2 T. butter
1 tsp. vanilla

Beat ingredients until smooth, heat over low heat, stirring constantly until slightly thick; cool. Spoon over bananas which are halved and sliced length-wise on a platter.

BECKY'S SALAD

Evelyn Slattery

1 jar pimento cheese spread
1 can pineapple tidbits or crushed
pineapple (do not drain)

2 c. Dream Whip
2 c. miniature marshmallows

Mix Pimento cheese spread with pineapple then add Dream Whip and marshmallows. Refrigerate before serving.

BLUEBERRY SALAD

Sharon Conrad

1 3-oz. pkg. lemon jello
1 3-oz. pkg. black raspberry jello
1 c. boiling water

1/2 c. cold water
1 T. lemon juice
1 21-oz. can blueberry pie filling

Dissolve jello's in boiling water, add cold water and lemon juice. Gradually stir in pie filling. Pour in 8 x 8 x 2-inch dish. Chill until firm. Fold 1/4 cup powdered sugar into 1 cup sour cream. Spread topping on chilled salad.

BING CHERRY SALAD

Jean Peterson

2 pkgs. raspberry jello
2 c. boiling water
cherry juice with cold water to make 2 c.
1 small can crushed pineapple or
1/2 c. (drained)

1 small pkg. cream cheese
1/2 c. heavy whipped cream
1 can bing cherries, halved
or 1 pint
1/2 c. nuts, coarsely chopped

Dissolve jello in hot water. Add cold water to cherry juice to make 2 cups. Add to jello. Add pineapple to half of jello. Chill until firm. Combine softened cream cheese and whipped cream. Spread over layer of firm jello. Add cherries to remaining jello and also 1/2 of nuts. Pour over cream cheese layer. Sprinkle with remaining nuts. Chill until firm.

CHERRY WALDORF SALAD

Sharon Conrad

1 3-oz. pkg. black cherry jello
dash of salt
1 c. boiling water
1 c. cold water

1/2 c. diced apples
1/2 c. diced banana
1/4 c. chopped celery

Dissolve jello and salt in boiling water. Add cold water. Chill until thick. Fold in remaining ingredients. Spoon into a 1 quart mold, 8-inch square pan or dessert dishes. Chill until firm.

CRANBERRY ORANGE RELISH

Agnes Conrad

1 pkg. cranberries
2 oranges (quartered & seeded, not peeled)

2 or 3 apples (peeled & seeded)

Grind and add 2 cups sugar and nuts if desired. Refrigerate after stirring well. May be added to gelatin for a molded salad.

CRANBERRY RING

Mrs. Bill Schweitzer

1 3-oz. pkg. raspberry jello
1 3-oz. pkg. lemon jello
1½ c. boiling water

1 10-oz. pkg. frozen raspberries
1 c. cranberry orange relish
1 c. 7-Up

Dissolve raspberry and lemon jello in boiling water. Stir in frozen raspberries, breaking up with fork. Add the relish. Chill until cold but not set. Carefully fold in the 7-Up. Stir gently - turn into ring mold. Chill until firm.

CRANBERRY JELLO

Faye Ann Gallery

1 3-oz. pkg. raspberry jello
1 3-oz. pkg. lemon jello
2 c. ground cranberries
1 c. chopped nuts

1 ½ c. halved grapes
1 ¼ c. sugar
¾ c. crushed pineapple
2 c. chopped celery

Dissolve jello in 4 c. hot water and chill. Combine remaining ingredients and chill until firm. Use 9 x 13-inch pan.

CRANBERRY SALAD

Sharon Monaghan

COMBINE:

1 c. cranberries (grind)
Let stand about an hour.

1 c. sugar

1 pkg. red jello
1 c. whipped cream

1 c. crushed pineapple
1 c. miniature marshmallows

Dissolve 1 pkg. red jello in 1 cup boiling water; cool. Add cranberry and sugar mixture. When chilled and partially set fold in 1 cup whipped cream, 1 c. crushed pineapple and 1 c. miniature marshmallows. Chill until completely set and serve.

CRANBERRY SALAD

Linda Oliphant

1 lb. ground cranberries
2 c. crushed pineapple
½ lb. marshmallows

½ pt. cream (whipped)
1 ½ c. sugar

Mix together and let stand overnight in refrigerator.

Never return a kindness --- Pass it on.

FROSTED LEMON JELLO SALAD

Bernice Short

2 3-oz. pkgs. lemon jello	1/2 c. sugar
3 c. hot water	1 egg
1 No. 2 can crushed pineapple (drained)	1 T. flour
1 c. miniature marshmallows	1 c. whipped cream
3 bananas	grated cheese
1 c. pineapple juice	

Dissolve jello in hot water. Add pineapple, marshmallows and bananas. Cook pineapple juice, sugar, egg and flour until thick; cool. Add whipped cream spread over the set jello mixture. Garnish with grated cheese. This can also be made substituting a can of lemon pie filling and forget the cooked mixture.

FROZEN FRUIT SALAD

Linda Peterson

1 regular can fruit cocktail	1 can Wilderness lemon pie filling
1 can mandarin oranges	2 c. miniature marshmallows
1 can pineapple tidbits	1 9-oz. container Cool Whip

Thoroughly drain all fruit. Fold Cool Whip and lemon pie filling together. Add fruit, then marshmallows. Freeze in 9 x 13-inch pan. Thaw about 1/2 hour before serving.

FROZEN APRICOT SALAD

Joan Zitelman

1 can apricot pie filling	1 carton Cool Whip
1 15-oz. can crushed pineapple (undrained)	1 can Eagle Brand condensed milk

Combine all ingredients and put in a 9 x 13-inch pan. Sprinkle nuts on top and place in freezer.

FROZEN SALAD

Jill Holmes

1 8-oz. pkg. cream cheese	1/2 c. sugar
1 large can crushed pineapple (drained)	1 10-oz. pkg. frozen strawberries (with juice)
2 bananas, sliced	
1 large carton whipped topping	1/2 c. chopped nuts

Soften cheese and blend with sugar - mix rest of ingredients together and combine with first mixture. Put in 9 x 13-inch pan and freeze. Thaw slightly, cut and serve. Return unused to freezer.

FRUIT BOWL

1 can fruit cocktail (save juice)
1 can peaches
1 can chunk pineapple
maraschino cherries

Mix pie filling with cocktail juice. Fold into the mixed fruit. Hide bananas so they do not discolor. Mix the night before.

Mrs. Larry (Dolores Neidy) Roman

FRUIT SALAD

Phyllis Meyer

1 c. peach pie filling
1 small can mandarin oranges
1 small can chunk pineapple
Drain oranges and pineapple and mix.

1 c. miniature marshmallows
3 sliced bananas

GREEN CLOUD SALAD

Janet James

1 small pkg. lime jello
8 oz. pkg. cream cheese

1 envelope Dream Whip (whipped)
1 No. 2 can pears (save juice)

Dissolve jello in 1 1/4 c. of hot pear juice with blender. Blend cream cheese and jello mixture. Add pears and blend until smooth. Fold in Dream Whip; chill.

HOLIDAY SALAD RING

Enid Walter

1 pkg. orange jello
1 can orange & grapefruit sections
(drained)

1/2 c. chopped nuts
1/2 c. chopped celery
3/4 c. whole cranberry sauce

Prepare jello using fruit juice and hot water - enough to make 2 cups. Chill and add ingredients. Pour into mold and chill.

LAST MINUTE SALAD

Mrs. Lawrence Sperfslage

1 can cherry pie filling
1 container Cool Whip

nuts (1/2 to 1 c.)
miniature marshmallows

Mix all ingredients together and chill.

LAYERED FRUIT SALAD

Edna Oldridge

2 c. shredded lettuce	1/3 c. mayonnaise
2 delicious apples	1/3 c. sour cream
2 navel oranges	1 c. shredded mild cheddar cheese
2 c. seedless green grapes	

Shred lettuce on bottom of 2 quart serving dish. Core and quarter apples. Slice thinly a layer of apples. Peel and section oranges. Squeeze a teaspoon or so of orange juice over apples. Arrange sectioned oranges over apples. Layer grapes. Combine mayonnaise and sour cream in small bowl. Spread over grapes. Sprinkle shredded cheese over all. Cover dish tightly with plastic wrap. Refrigerate overnight. Makes 6 servings.

LAYER PINEAPPLE CHEESE SALAD

Kathleen Hogan

1 regular box lemon jello	1/2 c. sugar
1 9-oz. can crushed pineapple	2 T. butter
2 large bananas, sliced	2 T. flour
8 large marshmallows (or can use several small ones)	1 egg grated cheese

Add 1 c. of hot water to jello and then 1 c. of cold. Drain pineapple and keep juice. Slice the 2 bananas and the 8 marshmallows. Mix pineapple, bananas, and marshmallows with the jello and let set. After jello has set, mix 1/2 c. sugar and 2 T. flour in saucepan. Add just enough cold water to moisten. Then add 1 egg slightly beaten and 2 T. butter. Add enough cold water to the pineapple juice to make 1 full cup. Cook as a pudding and let cool. Add 1 c. Cool Whip to the cooled pudding. Pour over the jello mixture that has set and top with a little grated cheese.

LO-CAL ORANGE SALAD

Kathryn Neidy

2 pkgs. orange Deserta	1 c. crushed pineapple
1 small can orange juice (concentrate)	1 c. boiling water
2 small oranges, sliced in sections	14 ozs. diet 7-Up
Dissolve Deserta in boiling water. Add remaining ingredients. Serves 8.	

ONE BOWL SALAD

Marjorie Dopp

1 c. Eagle Brand milk	2 c. small marshmallows
1 T. lemon juice	1 carton Cool Whip (2 c. size)
1 c. cherry pie filling	1/2 T. almond extract
1 c. crushed pineapple (drained)	1/2 c. chopped pecans

Mix together Eagle Brand milk and lemon juice, add rest of ingredients and mix well and chill.

ORANGE SALAD

Regina Slattery

2 boxes orange jello
2 cans mandarin oranges
Drain fruit and add water to make three cups. Bring to a boil. Then add jello and stir. Add small can of frozen orange juice. When this starts to set, add the oranges and pineapple. Looks nice in a long glass baking dish.

ORANGE TAPIOCA SALAD

Lona Curtis

1 box orange tapioca pudding
1 box vanilla tapioca pudding
1 box orange jello
3 c. boiling water
1 pkg. Dream Whip
1 can mandarin oranges

Mix the 3 boxes together. Add boiling water and cook until thick; cool. Fold in prepared Dream Whip and add can of drained mandarin oranges; chill.

PINEAPPLE LIME SALAD

Deloris Klever

1 6-oz. pkg. lime jello
2 c. boiling water
2 c. crushed pineapple
1 c. dairy sour cream

Dissolve jello in boiling water. Add crushed pineapple and chill until thickened. Add sour cream and pour into pan or 1½ quart ring mold. Chill until set. Makes 10-12 servings.

PINEAPPLE SALAD

Charlotte Enabnit

1 pkg. lemon jello
1 small can crushed pineapple
1 c. chopped celery
1 8-oz. pkg. cream cheese
nuts

Dissolve jello in two cups of hot water; cool. Then add the crushed pineapple, celery and nuts. Let set and serve with salad dressing.

PINK LEMONADE SALAD

Helen Thiesen

Mix together and pat into an 8 x 8-inch pan:
40 Ritz crackers
½ c. powdered sugar
1 8-oz. pkg. cream cheese
½ c. melted butter
Mix together and pour over crumb mixture:
1 can Eagle Brand milk
1 6-oz. can pink lemonade (not thawed)
2 pkg. whipped Lucky Whip

You can reserve a little cracker crumb mixture to put on top of pink mixture. Serves 8-9 large servings.

PACIFIC LIME MOLD

Carol Boies

6 oz. pkg. lime gelatin
2 c. boiling water
18 oz. crushed pineapple

2 c. creamy cottage cheese
2 c. whipping cream
1 c. chopped nuts

Dissolve lime gelatin in boiling water. Add juice from pineapple; chill until slightly thickened. Beat until frothy. Fold in pineapple, creamy cottage cheese, whipping cream or Cool Whip, and chopped nuts. Chill until firm. Makes 12 servings.

PEAR SALAD

Harriet Griswold

1 3-oz. pkg. lime jello
1 - 2 1/2 can pears, drained
1 1/4 c. pear juice

1 6-oz. pkg. cream cheese
2 c. whipped topping

Heat pear juice and dissolve jello in this juice. Blend softened cream cheese into small amount of hot jello until smooth, add remaining jello. Cool until begins to set. Add mashed pears and whipped topping.

PEACH PICKLE SALAD

Harriet Griswold

1 box lemon jello
1 c. boiling water
1/4 c. garlic dill
pickle juice
1/2 c. peach syrup

1/4 c. cold water
1/2 tsp. celery seed
1/3 c. diced dill pickles
3/4 c. peaches (cut-up)

Dissolve jello in boiling water; add garlic dill pickle juice (Kosher). Then add rest of ingredients. This may sound terrible, but tastes good.

PURPLE LADY SALAD

Judy Decker

2 3-oz. pkg. blackberry gelatin
2 c. boiling water
3/4 c. cold water
1 13-oz. can crushed pineapple

1 can blueberry pie filling
1 9-oz. tub whipped topping
1 8-oz. pkg. cream cheese

Dissolve jello in 2 cups boiling water, then add 3/4 cup cold water. Add pineapple and blueberry filling. Pour into 11 x 7 glass baking dish. Refrigerate until well set. Blend softened cream cheese and prepared topping. Add a little milk if necessary to make it a nice spreading consistency. Spread on top of salad and sprinkle with chopped nuts if desired.

RASPBERRY PRETZEL SALAD

Ruth Norman

2 c. crushed pretzels
3/4 c. melted butter or oleo
3 T. sugar
1 8-oz. pkg. creamed cheese (softened)

2 c. powdered sugar
2 c. miniature marshmallows
1 9-oz. carton Cool Whip

For crust; mix first 3 ingredients and press into a 9 x 13-inch pan and bake at 350° for 15 minutes; cool. Mix with mixer the next 3 ingredients, add the Cool Whip. Spread over crust. Then dissolve 2 small pkgs. raspberry jello in 2 1/2 c. boiling water. Stir in 1-10 oz. carton frozen raspberries. Stir until all dissolved. Chill until thickened. Put this on top of first mixture. Chill until served.

RITA'S SALAD

Evelyn Slattery

1 3-oz. pkg. apricot jello
3/4 c. sugar
1 flat can undrained crushed pineapple

1 8-oz. pkg. cream cheese
1 lg. jar apricot-tapioca baby food
1 c. Dream Whip

Combine dry jello, sugar and pineapple in pan and bring to boil over medium heat. Remove from heat, while cooking mix cream cheese and baby food until smooth. Combine with cool jello mixture. Fold in Dream Whip, refrigerate several hours or overnight.

SEA BREEZE SALAD

Irene Arnold

3 boxes jello (2 lime & 1 lemon)
2 c. boiling water
1 can crushed pineapple (drained)

2 boxes lemon pie filling
1 pkg. Dream Whip
sliced almonds

Cook 2 boxes of lemon pie filling according to directions and cool. Drain pineapple. Make jello, let cool and congeal. Mix pie filling and jello together with electric mixer. Take out one cup for topping. Add pineapple, put in large salad bowl. Let stand. Whip Dream Whip according to directions and add to jello mixture and spread on salad. Top with sliced almonds.

"TASTY" SALAD

Gail Griswold

1 pkg. lemon jello
1 pkg. lime jello
1 #2 can crushed pineapple
1 lb. cottage cheese
1 can Eagle Brand milk

1 c. salad dressing
2 tsp. horseradish (more to taste)
1 c. chopped nuts
1 pt. hot water

Dissolve the jello in 1 pint hot water - add rest of ingredients when jello has cooled.

SEVEN-UP FRUIT SALAD

Gail Griswold
Hal Brentner

2 pkgs. (3 oz. each) orange jello
2 c. boiling water
2 c. 7-Up

1 can crushed pineapple (drained)
2 or 3 bananas, sliced
1 c. miniature marshmallows

PART II:

1 c. pineapple juice
1 egg, beaten
1/2 c. sugar

2 T. flour
2 T. butter
1 c. Cool Whip

Dissolve jello in boiling water, add the 7-Up and chill until it begins to congeal. Add drained pineapple, bananas and marshmallows. Pour into a 9 x 15-inch pan and chill. In the meantime make part 2:

Combine sugar, flour, juice and beat egg. Cook over low heat and add butter; cool. Add Cool Whip to cooked mixture. Pour entire mixture over the congealed salad.

THANKSGIVING SALAD

Vera Helle

1 can apricot pie filling
1 can mandarin oranges
2 bananas

1 can chunk pineapple
4 c. marshmallows

Drain fruit and mix with marshmallows. Let set overnight; add bananas just before serving.

24 HOUR SALAD

Charlotte Enabnit

1 egg
1 T. sugar
1 T. vinegar
1 large can chunk pineapple (drained)

1/2 pkg. miniature marshmallows
1/2 pt. cream (whipped)
10 or 12 maraschino cherries (cut)

Beat and cook the egg, sugar and vinegar; cool. Add the cooked dressing to the pineapple, marshmallows and cherries. Mix in the whipped cream. Add a little cherry juice for color and top with a few cherries.

TOKAY GRAPE SALAD

Enid Walter

2 3-oz. pkgs. Phil. cream cheese
2 T. mayonnaise
24 large marshmallows (cut-up)
2 c. tokay grapes (halved & seeded)

1 #2 can (2 1/2 c.) pineapple tidbits
(drained)
1 c. cream (whipped)

Soften cream cheese, blend with dressing and juice. Add marshmallows and fruit and fold in whipped cream.

DRESSINGS

BOILED BACON DRESSING (For Garden Lettuce or Greens)

Ann Slattery

4 slices bacon, diced	1 egg, beaten
1/2 c. sugar	1/4 c. vinegar
1/2 tsp. salt	1/4 c. water
1 T. cornstarch	

Fry, bacon slowly. Mix sugar, salt and cornstarch in a saucepan. Add beaten egg, and vinegar, mixing well again. Add water, bacon and fat. Cook to desired thickness. (Can be done in microwave.) This is a hot dressing to be poured over garden lettuce or endive.

1 MINUTE FRENCH DRESSING

Edith Decker

1 tsp. salt	1/4 tsp. pepper
1/2 tsp. sugar	1/4 c. vinegar
1/2 tsp. paprika	3/4 c. salad oil

Combine and shake well in covered jar. Makes 1 cup.

FRENCH DRESSING

Debbie Staton

1 c. vegetable oil	2 tsp. garlic salt
3/4 c. sugar	2 tsp. celery salt
1 c. catsup	2 tsp. dry or salted mustard
1/3 c. vinegar	4 tsp. Worcestershire sauce

Put all together in a jar and shake well. Keeps well for a length of time.

FRENCH SALAD DRESSING

Jane Griswold

1 c. sugar	1/2 c. salad oil
1/2 c. catsup	1/4 c. vinegar
1 tsp. salt	1 tsp. celery salt or seeds
1 cloves garlic or 1/4 tsp. salt	

Beat all ingredients together for 10 minutes with a mixer or blend in a blender for one minute.

ROQUEFORT SALAD DRESSING

Judy Decker

4 oz. crumbled roquefort cheese
1/2 c. mayonnaise
1/2 c. sour cream
1 T. lemon juice

1/2 tsp. garlic salt
1/4 tsp. tobasco sauce
salt to taste

Put all ingredients in blender. Beat on high until well blended. Let stand for 1 hour at room temperature before refrigerating.

RUSSIAN DRESSING

Connie Oliphant

1 1/3 c. sugar
2 tsp. paprika
juice of 1 lemon
2 onions (grated)
2 tsp. celery seed

2 tsp. salt
1/2 c. vinegar
1 c. catsup
1 c. salad oil

Mix in order given. Makes 1 quart.

THOUSAND ISLAND DRESSING

Carole Kimball

1 c. mayonnaise
1/4 c. chili sauce
thin onion slice

2 T. chopped sweet pickle
8 stuffed olives, chopped
1 hard cooked egg, chopped

Fold above ingredients together; refrigerate.

TOSSSED SALAD DRESSING

Florence Wieser

1 c. sugar
1 tsp. dry mustard
1 tsp. paprika
1 c. catsup

1 c. oil
3/4 c. vinegar
1 green pepper
1 onion

Grind pepper and onion. Mix all dry ingredients together and add to liquids. Allow to ripen and flavor will be enhanced. Keeps well in refrigerator for several weeks. It taste much like the Western dressing you buy. Blender can also be used on this recipe. Makes a little over a quart.

A friend is a present you give yourself.

*****NOTES*****

VEGETABLES AND SOUPS



Johndoff

SWEET-SOUR BAKED BEANS

Connie Oliphant

- 8 bacon strips (fried & crumbled)
- 4 large onions (peeled & sliced in rings)
- 3/4 c. brown sugar
- 1 tsp. dry mustard
- 1/2 tsp. garlic powder
- 1 tsp. salt

Place onions in skillet with bacon fat. Add sugar, mustard, garlic powder, salt and vinegar. Cook 20 minutes covered. Add onion mixture to beans. Add bacon. Pour into 3 quart casserole. Bake at 350° for 1 hour.

CALICO BEANS (For 30)

Mrs. Kenneth Braden

1 lb. bacon	1 1/2 c. white sugar
1 1/2 lb. hamburger	1 1/2 c. brown sugar
3 small onions	2 cans Northern beans
2 tsp. salt	2 cans kidney beans
1 c. catsup	2 cans pork & beans
3 tsp. dry mustard	1 can butter beans
dash of liquid smoke (optional)	2 cans green string beans

Cut bacon finely, and brown. Add hamburger, and cut up onions and saute until slightly browned. Add salt, catsup, mustard, sugars and smoke flavor. Mix together with beans, and bake in electric roaster or large baking dish for 2 hours at 350° - 375°. Note: You can vary the beans according to your own tastes and amounts desired.

ALTA'S HOME BAKED BEANS (For 50-60)

Mrs. Alta Braden

4 lb. Northern beans	3-4 c. white sugar
salt (to taste)	1 c. sorghum
ham bone or chunk	5 tsp. ground mustard
1/2 lb. bacon	pepper (to taste)
3/4 lb. brown sugar	

Soak beans in water several hours or overnight. Then cook with ham bone and salt until very tender and soft. Cut bacon in small pieces and fry until light brown. Add, grease and all to cooked beans; along with sugars, sorghum, mustard and pepper. Bake to a golden brown in moderate oven (3 to 4 hours).

PINEAPPLE BAKED BEANS

Margo Zitelman

52 oz. pork & beans	16 oz. pineapple chunks
1 c. brown sugar	1/2 lb. bacon (cut in 1/2-inch pieces)
onion to taste	1 tsp. dry mustard
1/2 c. catsup	

Drain pineapple lightly. Mix all ingredients together and sprinkle a little barbecue sauce on top. Bake on low heat (250°) approximately 2 1/2 to 3 hours.

RICE AND BROCCOLI CASSEROLE

Faye Ann Gallery

1 c. rice
1 box frozen chopped broccoli
1 can cream of chicken soup
1/2 c. milk
3 T. oleo

1/4 c. chopped onion
1/2 c. diced celery
1 8-oz. jar Cheese Whiz
1 can water chestnuts
1 can mushrooms

Mix all ingredients and bake 30-50 minutes at 350°.

BROCCOLI RICE CASSEROLE

Maxine Oliphant

1 c. Minute rice
1/2 stick margarine
1 medium onion
1/2 c. celery

1 can mushroom soup
1 box frozen broccoli
(thawed and drained)
1/4 lb. Velveeta cheese

Saute onion in margarine. Add remaining ingredients and bake in 8 x 8-inch pan for 30 minutes at 350°.

BROCCOLI SOUFFLE

Enid Gillihan

1/4 c. chopped onion
6 T. butter
2 T. flour
1/2 c. water

small jar Cheez Whiz
2 10-oz. pkgs. frozen chopped
broccoli, cooked
3 eggs, well beaten

Saute onion in butter; stir in flour. Add water and cook until thick. Blend in Cheez Whiz to make a sauce. Mix sauce with broccoli. Add eggs. Turn into 1 1/2 quart greased casserole. Top with 1/2 c. soda cracker crumbs. Bake at 350° for 30 minutes. Serves 8-10.

RICE BROCCOLI CASSEROLE

Joyce McAtee

1/2 c. diced celery
1/2 onion, chopped
1/2 stick margarine
1 can creamy chicken mushroom soup

1 c. Minute Rice, uncooked
1 can cheddar cheese soup
1 10-oz. pkg. frozen broccoli
1 can mushrooms (drained)

Saute celery and onion in margarine. Cook broccoli according to package directions and drain. Mix all ingredients, pour into buttered casserole and bake 30 minutes at 350°.

All people smile in the same language.

BROCCOLI CASSEROLE

Nancy Werner

1 c. celery	1 small can mushrooms
1 onion	1 can cream of mushroom soup
1 stick oleo	1 can cream of chicken soup
2 pkgs. frozen broccoli	1 c. minute rice (uncooked)
1 8-oz. jar Cheese Whiz	

Saute celery and onion in oleo. Cook broccoli and drain. Mix together rice, broccoli, cheese, soups and mushrooms. Add to celery, onion, and oleo; mix well. Bake for 30 minutes at 350°. Serves 20. If half the recipe is desired, cut recipe in half and omit the cream of mushroom soup.

SAVORY CABBAGE

Jean Koohy

5 c. shredded cabbage	1 tsp. prepared horseradish
salt	1/2 tsp. salt
3 T. butter	1/2 tsp. sugar
1 tsp. lemon juice	

Cook 5 c. shredded cabbage in 1 quart boiling salted water 7 minutes, in covered pan. Drain well. Combine the butter (melted), lemon juice, horseradish, salt and sugar. Mix with hot cabbage and serve. Serves 4 to 6.

SCALLOPED CABBAGE

Mrs. Carrol Brockmeyer

1 small solid head cabbage	salt & pepper
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CHEESE SAUCE:

2 c. milk	1 tsp. salt
4 T. butter	1 c. cut-up cheese
4 T. flour	

Boil chopped cabbage. Season with salt and pepper to taste. Make sauce as follows: Melt butter in top of double boiler; remove from heat and stir flour in to make a smooth paste. Add 1/3 of the milk and stir until the mixture is smooth. Add the remainder of the liquid, salt, and cheese and stir for 5 minutes. Cook about 10 minutes more. Mix with cabbage. Top with 2 slices cut up bread, buttered with 7 T. butter, melted. Bake 1/2 hour uncovered at 400°.

Pour liquid fabric softener on a cloth and put it in the dryer with a load of clothes. This will take the place of the more expensive sheets of fabric softener.

MARINATE CARROTS

Luetta Benton

2 lb. carrots or 4½ c.	1 onion sliced (do not cook)
1 sliced green pepper	

DRESSING:

1 can tomato soup	1 tsp. salt
2 T. catsup	1/8 tsp. pepper
½ c. each of oil, sugar & vinegar	

Cook 2 pounds carrots for 7 minutes, or until tender. Add green pepper and onion. Make dressing and add to carrots.

CARROT CASSEROLE

Carol Johnson

2 jars small whole carrots	¼ c. brown sugar
4 thin orange slices, cut in half	¼ c. margarine
4 thin lemon slices, cut in half	2 T. cornstarch
1 8-oz. can pineapple tidbits	¼ c. chopped walnuts
2 T. pineapple juice	

Combine carrots (drained), orange and lemon slices, and pineapple in 1½ quart casserole. Melt margarine in small saucepan. Add pineapple juice, brown sugar, and cornstarch; mix well. Pour over carrot combination. Sprinkle with walnuts. Bake at 350° for 20 to 30 minutes.

GLAZED CARROTS

Cloey Nickerson

2 T. margarine	¼ tsp. salt
¼ c. brown sugar	3 c. cooked carrots (drained)
2 T. prepared mustard	1 T. snipped parsley

Melt butter in skillet. Stir in brown sugar, mustard and salt. Add cooked carrots, heat stirring constantly until carrots are nicely glazed. Sprinkle with parsley.

ORANGE GLAZED CARROTS

Gertrude Leatherman

4 c. sliced carrots	¼ tsp. salt
¼ c. butter	dash cloves
1½ T. sugar	¼ c. orange juice
1 tsp. cornstarch	

Cook carrots until tender in boiling salted water. Drain well. Melt butter in saucepan. Stir in sugar, cornstarch, salt and cloves; add orange juice, stirring until thickened. Pour over hot carrots. Top with parsley, if desired.

CREAMY CAULIFLOWER BAKE

Betty J. Leming

1 head cauliflower
(separated into flowerettes)
1 envelope (1-1/2 oz.)
Sloppy Joe seasoning mix
1/4 c. fine bread crumbs

1 T. butter (melted)
1/2 c. dairy sour cream
1/4 c. mayonnaise
2 T. milk

Cook cauliflower in unsalted boiling water for 15 minutes until just tender. Spoon into shallow casserole. Measure 1 T. from contents of envelope of Sloppy Joe seasoning mix. Combine with bread crumbs and melted butter. Combine remaining seasoning mix, sour cream, mayonnaise and milk; spoon over cauliflower. Sprinkle with bread crumb mixture. Bake at 350° for 20 to 25 minutes. Makes 4 to 6 servings.

CAULIFLOWER-BROCCOLI CASSEROLE

Bonnie Cook

1 box frozen cauliflower
1 box frozen broccoli (chopped)
3 oz. Cheez Whiz or Velveeta

1/2 or whole can mushrooms
1/2 can celery soup
1 can french fried onions

Cook vegetables according to package directions. (Together is O.K.) Drain and put in casserole dish. Dab with oleo. Spread Cheez Whiz, celery soup and mushrooms over vegetables. Bake at 350° for 1/2 hour. Top with french fried onions. Let set a few minutes before serving.

COMPANY VEGETABLES

Leota Reed

1 whole cauliflower
1 can French style green beans
1 c. grated cheese

1 can mushroom soup
2/3 c. evaporated milk
1 can French-fried onions

Cook whole cauliflower until tender. Drain and put into a greased 2 quart baking dish. Place green beans around it. Sprinkle with cheese. Combine soup and milk and pour over above. Bake at 350° for 25 minutes. Remove from oven and top with onions and bake 8-10 minutes until onions are crisp and brown.

CORN AND BROCCOLI CASSEROLE

Helen Donnelly
Marjorie Braden

2 cans creamed corn
1 pkg. frozen broccoli cuts
1/2-1 c. cracker crumbs

1 small onion, chopped (optional)
1 egg (beaten)

Mix ingredients and place in a well greased casserole. Dot with butter. Bake at 350° from 1-1 1/2 hours. The last few minutes of baking, cheese may be put on top.

CORN CASSEROLE

Mrs. Dale (Virgie Peterson) Neidy

1 can whole kernel corn (not drained)

1 egg

1 can cream style corn

1 stick butter

1 box Jiffy corn muffin mix

1 8-oz. container sour cream

Mix all ingredients. Pour into a large, greased casserole. Bake in 350° oven for 30-45 minutes.

SCALLOPED CORN

Carol Kimball

1 can cream style corn

1 egg

1 can whole kernel corn

1 8-oz. carton sour cream

1 stick oleo, melted

1 pkg. corn muffin mix (use as is)

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

INDIAN CORN CASSEROLE

Joan Burk

3 eggs, beaten

1 qt. home frozen corn or 2 cans

1/4 c. flour

whole kernel corn, drained

2 T. sugar

10 slices bacon, cooked & crumbled

2 c. sharp cheese, grated

Combine eggs, flour and sugar, beat well. Add grated cheese and corn. Stir in 3/4 of the bacon. Pour mixture into an ungreased 10 x 6 x 1 1/2-inch baking dish. Sprinkle remaining bacon over the top. Bake in a 350° oven for 30 minutes or until a knife inserted in the center comes out clean. Yield: 8 servings.

CORN SUPREME

Edythe Gaffney

1/2 c. margarine

1 can cream of chicken or

1/4 c. water

mushroom soup

1/2 pkg. (8 oz.) herb seasoned stuffing

1 pkg. frozen corn or veg. of choice

Melt together butter and water then pour over stuffing and set aside. Combine soup and corn. Layer soup and corn mixture and stuffing in buttered casserole, ending with stuffing on top. Bake at 350° for 45 minutes, covered the first 30 and uncovered the last 15.

CREAMY CUCUMBERS

Verta Kress

4 cucumbers, thinly sliced

1/2 c. sugar

1 onion, thinly sliced

1/4 tsp. salt

1 c. mayonnaise

4 T. vinegar

Mix all ingredients and marinate for several hours.

SCANDINAVIAN CUCUMBERS

Mrs. Neil Trott

1/2 c. sour cream
1 T. sugar
2 T. parsley
2 T. tarragon vinegar

1 T. onion
1/4 tsp. dill
3 small cucumbers, sliced

Mix together, cover and chill for 2 hours.

EGGPLANT PARMESAN

Susie Pech

1 lb. ground beef
1 small eggplant, sliced
1/4 c. flour
2 stalks celery, diced
2 medium onions, diced
2 cloves garlic, diced
1 15-oz. can tomato sauce

1 c. grated mozzarella
1/2 c. cottage cheese
1/2 c. Parmesan cheese
in shaker bottle
1 pkg. lasagne noodles (cook in
boiling water about 7 minutes)

Brown ground beef, onions, celery and cloves in skillet. Put beef mixture in a greased 13 x 9-inch pan. Save grease for beef. Coat eggplant slices with flour-brown in grease you saved. Place slices of eggplant on top beef mixture. Put some of cooked noodles on top of eggplant enough to cover pan. Pour approximately 1/3 of tomato sauce over noodles. Put all of cottage cheese spread over noodles. Top with more noodles. Put the rest of the sauce over noodles. Spread all of the mozzarella cheese over the noodles and sauce. Sprinkle top with Parmesan cheese. Bake at 350° for 45 minutes.

MACARONI AND CHEESE

Celia Peterson

1 large can evaporated milk
2 1/2 c. macaroni

salt & pepper to taste
small box Velveeta cheese

Cook macaroni in boiling salt water for 10 minutes. Drain and place in greased 1 1/2 quart casserole dish. Cut cheese into bite size pieces. Mix cheese, macaroni, milk, salt and pepper together. Bake at 350° for 1 hour.

MACARONI-CHEESE-CORN-BAKE

Kathleen Peterson

1 can creamed corn
1 c. whole kernel corn with liquid
1 c. dry macaroni

1 c. Velveeta cheese
1 stick margarine

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

JENNIE MERRILL'S MACARONI LOAF

Bernice Hitchens

1 c. uncooked macaroni	2 beaten eggs
1 c. white bread, cubed	2 c. milk
1 c. Velveeta or cheddar cheese, cubed	butter or oleo salt

TOMATO SAUCE:

1 T. flour	2 T. oleo
1 c. tomato juice	chopped onion

Cook the macaroni and drain. Add bread, cheese, eggs and milk. You may need more milk as mixture should be really moist. Grease generously a deep baking dish, and place mixture in dish. Dot with butter or oleo. Bake slowly 1½ to 2 hours. It will be brown on outside. Turn out onto a platter. Tomato Sauce: Mix flour with butter or oleo. Add tomato juice and onion. Cook until thick and pour over loaf or serve in a bowl, as everyone may not like the sauce.

BAKED STUFFED MUSHROOMS

Ann Slattery

15 large fresh mushrooms	1/3 c. grated Parmesan cheese
1/4 c. chopped onions	1 T. parsley flakes
1/4 tsp. garlic powder	1/2 tsp. basil
3 T. oleo	1/2 tsp. Spice Island Fines herbs
1/3 c. fine bread crumbs	salt & pepper to taste

Clean mushrooms, pat dry. Carefully remove and chop stems finely. Saute onion with garlic powder in oleo for 5 minutes; add chopped mushroom stems. Cook 5 minutes more, stirring constantly. Remove from heat; add remaining ingredients. Adjust seasoning to taste. Fill mushroom caps. Place caps in well-buttered baking dish in one layer. Bake uncovered at 350° for 20-25 minutes.

BARBEQUE STYLE POTATOES

Kris Higgins

6 med. potatoes	2 tsp. prepared mustard
1/3 c. margarine	1/2 tsp. paprika
1/4 c. catsup	1/2 tsp. salt

Cut each of the potatoes into four wedges, cut crosswise at ¼ intervals within ¼-inch from bottom of potatoes. Place in ice water for one hour. Dry potatoes. Mix other ingredients. Place potatoes on jelly roll pan. Brush with ½ of the catsup mixture. Bake at 425°. Brushing occasionally with remaining mixture. Bake for 35 minutes or until tender. Serves 6.

CRUNCH TOP POTATOES

Rosemary Short

$\frac{1}{3}$ c. butter or margarine
3 or 4 large potatoes
 $\frac{3}{4}$ c. crushed cornflakes

1 $\frac{1}{2}$ c. shredded sharp cheese
2 tsp. salt
1 $\frac{1}{2}$ tsp. paprika

Melt butter in jelly roll pan. Add single layer of pared potatoes that have been cut into $\frac{1}{2}$ -inch slices. Turn to coat both sides with butter. Mix remaining ingredients. Sprinkle over top. Bake at 350° for 30 minutes or until done.

CRUSTY POTATOES

Anna Mae Dolan

2 lbs. frozen hash browns
 $\frac{1}{2}$ c. melted oleo
2 tsp. salt
 $\frac{1}{2}$ tsp. pepper
2 T. diced onion

1 can cream of chicken soup
1 pt. sour cream
2 c. grated cheddar cheese
 $\frac{1}{4}$ c. oleo
2 c. crushed Corn Flakes

Thaw potatoes and mix everything but oleo and Corn Flakes. Put into 9 x 13 inch pan. Melt $\frac{1}{4}$ cup oleo, add two cups crushed corn flakes and put on top. Bake at 350° for 45 to 60 minutes.

COUNTRY CHEESE POTATOES

Leota Reed

1 can cream of chicken soup
 $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. grated cheddar cheese

8 oz. carton sour cream
 $\frac{1}{2}$ minced onion
6 or 7 grated cooked potatoes

1 c. Corn Flakes

2 T. butter

Combine first five ingredients and add potatoes. Place in 10 x 13-inch pan and top with Corn Flakes and butter. Bake uncovered at 350° for 1 hour. Serves 10-15.

DELUXE HASH BROWNS

Winnie Bateman

1 pkg. (32 oz.) frozen hash browns
2 cans cream of potato soup
2 cans cream of celery soup
1 carton (8 oz.) sour cream
cheese slices

1 small onion, chopped
parsley flakes
paprika
salt & pepper

Combine all ingredients except parsley, paprika and cheese; mix well. Place in a lightly greased 9 x 13-inch pan. Sprinkle with parsley and paprika. Bake uncovered in 300° oven 1 $\frac{1}{2}$ to 2 hours. Cheese slices may be placed to top shortly before cooking time is finished. The potatoes should be partially thawed, so they can be mixed with other ingredients, and it will cook a little faster.

GOLDEN PARMESAN POTATOES

Janet James

6 large potatoes, peeled
1/4 c. flour
1/4 c. grated Parmesan cheese
3/4 tsp. salt

1/8 tsp. pepper
1/4 tsp. paprika
1/3 c. melted butter

cut potatoes into quarters. Combine flour, cheese, salt, pepper and paprika in bag. Moisten potatoes with water and shake a few at a time in bag to coat well with cheese mixture. Dip coated potatoes in melted butter and place in a 9 x 13-inch pan. Bake at 375° for one hour turning once.

PARMESAN POTATOES

Jan Reed

8-10 potatoes
3/4 c. flour
1/2 c. Parmesan cheese

1 tsp. salt
2 T. salad oil

In mixer, mix flour, cheese, salt and salad oil until well blended. Pour mixture into a large plastic bag. Slice peeled potatoes 1/4 " thick into mixture and shake until each slice is well coated. Pour into shallow pan and bake at 375° for 1 hour.

MAGIC POTATOES

Frances Bowden

1/4 c. oleo
1/4 c. flour
1/4 tsp. salt
1 tsp. celery salt
1 tsp. onion salt

1 lb. frozen shoe string potatoes
3 c. liquid
1 c. grated Velveeta cheese
1 can mushrooms

Make a paste of flour and oleo. Drain mushrooms, reserve liquid and use enough milk with mushroom liquid to equal 3 cups. Heat and make white sauce, add seasonings and 1 c. grated Velveeta cheese and pour over 1 lb. frozen shoestring potatoes. Bake at 375° or 400° for 25 minutes.

OVEN FRIED POTATOES

Mrs. Kevin Donlea

8 lg. unpeeled potatoes, cut in 8 wedges
1/2 c. oil or oleo
2 T. Parmesan cheese
1 tsp. salt

1/2 tsp. garlic powder
1/2 tsp. paprika
1/4 tsp. pepper

Arrange potato wedges, peeled side down in shallow baking pan. Mix remaining ingredients and pour over potatoes. Bake at 375° for 45 minutes or until potatoes are brown and tender.

POTATOES SUPREME

Frances Bowden

1 pkg. hash browns
small carton sour cream
1 T. Hellman's mayonnaise
1 can cream of celery soup

1/2 c. grated cheese
1 T. chopped onion
1 T. chopped celery

Marinate hash browns in the sour cream and mayonnaise; add soup, onion and celery. Pour into casserole and top with grated cheese, salt and pepper. Bake at 350° for 35-40 minutes.

POTATOES SUPREME

Peg Sproull

8 medium potatoes
2 c. cheddar cheese
1/4 c. butter
1 1/2 c. sour cream

1/3 c. onion
1 tsp. salt
2 T. butter
paprika

Cook potatoes in skins, peel and shred. Combine cheese and butter. Stir until melted. Remove from heat and blend in sour cream, onion and seasoning. Fold in potatoes. Put in 2 quart casserole. Dot with butter and sprinkle with paprika. Bake at 350° for 30 minutes. Serves 8.

REFRIGERATOR MASHED POTATOES

Mrs. Donald Short

5 lbs. potatoes
2 (3 oz.) pkg. cream cheese
1 c. dairy sour cream
2 tsp. onion salt

1 tsp. salt
1/4 tsp. pepper
2 T. butter

Cook potatoes, drain and mash. Add remaining ingredients and beat until fluffy. Cool and put in casserole and dot with butter. May be used anytime. Keep in refrigerator until ready to bake. Bake at 350° for 1/2 to 1 hour.

To make a perfect salad there should be a spendthrift for oil,

A miser for vinegar, a wise man for salt,

And a madcap to stir the ingredients up and mix them all together.

SKILLET SCALLOPED POTATOES

Elizabeth Decker

2 T. melted butter
4 c. thinly sliced raw potatoes
1/3 c. water
1/2 envelope dry onion soup mix
2 T. chopped parsley (optional)

1 c. evaporated milk
1/4 c. water
1/4 lb. grated American cheese
paprika

Toss potatoes and butter in a skillet. Add 1/3 cup water. Cover and cook over low heat for 20 minutes. Combine remaining ingredients except paprika and pour over potatoes. Cook until thickened over low heat. Sprinkle paprika before serving. Add a little more water if needed to keep from sticking. Ham or pieces of sausage or little smokies added are very good in this dish.

SCALLOPED POTATOES

Sandy Schneider

1 33-oz. frozen hash browns
1 can cream of potato soup
1 can cream of celery soup

1/2 to 1 carton chive dip
2 soup cans milk
2 c. cheddar cheese

Mix ingredients and top with 2 cups cheddar cheese. Cover with foil. Bake at 350° for 1-1/2 hours.

"HASH BROWN" SCALLOPED POTATOES

Kathleen Peterson

1 large pkg. hash browns (not shredded)
2 cans potato soup

1 can celery soup
1 large carton sour cream

Mix all together. Bake at 300° for 1 1/2 to 2 hours. The last few minutes put cheese on top.

RATATOUILLE

Hal Brentner

2 med. onion, sliced
2 cloves garlic, chopped
1/4 c. olive oil
2 small zucchini, cut in 1/2" slices
3 tomatoes, peeled & diced
1 small eggplant, peeled & 1" cubes

1 large green pepper, cut in strips
2 T. chopped parsley
2 tsp. salt
1/2 tsp. basil leaves
1/8 tsp. pepper

Cook onions and garlic in hot olive oil in bottom of Dutch oven. Add remaining ingredients. Cover and cook 15 minutes. Uncover and continue cooking until vegetables are tender and juice is thickened. Stir occasionally. Makes 8 servings.

VERMICELLI RICE DISH

Frances Klein

8 oz. vermicelli
1/4 lb. butter
8 green onions (sliced tops & all)
2 cans onion soup

2 cans water
1 4-oz. can sliced mushrooms
1 c. instant rice

Break vermicelli into thirds. Put into a large frying pan with butter. Brown until the color of chow mein. Add soup and water, cover and simmer for 20 minutes. Add rice, onions and mushrooms. Cover and simmer another 20 minutes over low heat. Add a little more water if it begins to stick to pan. Can be made ahead of time and warm in oven. Good with ham.

RICE CASSEROLE

Bettie Anton

3/4 c. rice (not minute)
1 can Campbell's onion soup

1 4-oz. can mushrooms & juice
1 soup can water

Put all into 1 1/2 quart casserole. Bake covered in 350° oven for 1 hour or until rice is tender and liquid is absorbed. Uncover and fluff with fork. I usually stir once while baking.

GREEN RICE CASSEROLE

Winnie Bateman

1 stick oleo
1/2 c. chopped celery
1/2 c. chopped onion
1 or 2 (10 oz.) frozen chopped broccoli

1 small Cheez Whiz
1 can mushroom soup
1 1/3 c. Minute rice

Melt oleo in casserole with celery and onion. Add frozen broccoli. Saute until broccoli melts. Add remaining ingredients and stir together. Bake at 350°, covered for 45 minutes to 1 hour.

SWEET 'N' SAUERKRAUT DISH

Pat Franck

2 c. drained saukraut
1 c. brown sugar
2 c. canned tomatoes

1 c. chopped onion
5 strips fried bacon (crumbled)

Cook together onion and bacon, drain. Add rest of ingredients and bake at 325° for 30 minutes.

SAUERKRAUT HOT DISH

Cloey Nickerson

1 lb. hamburger
1 medium onion
1 can cream of mushroom soup

1/2 c. water
1 c. uncooked noodles
1 No. 2 can sauerkraut (drained)

Brown and season hamburger. Drain off fat. Mix rest of ingredients together and bake at 350° for 1 hour.

ZUCCHINI AND MUSHROOM CASSEROLE

Jane Moroney

1 lb. zucchini, trimmed & scrubbed
pinch of fresh chopped or dried dill
1 clove garlic
boiled salted water

1/2 lb. mushrooms, sliced
3 T. butter
2 T. flour
1 c. sour cream

Cut zucchini crosswise into one-inch slices, add dill and garlic to the boiling salted water to cover and return to boil. Reduce heat, cover and simmer gently until the vegetable is tender; do not over cook. Drain, reserve 2 T. of cooking liquid. Discard the garlic. Sauté mushrooms in butter for 5 minutes, stirring occasionally. Stir in flour and cook 2 minutes longer. Add sour cream, zucchini and reserved cooking liquid, stirring constantly. Add seasonings to taste, heat thoroughly but do not boil. Transfer mixture to 1 1/2 casserole dish and add buttered bread crumbs. Brown quickly under high broiler heat. (Or make ahead and put in oven until it is hot and bubbly - then do not cook zucchini as long in the boiling water.)

ZUCCHINI CASSEROLE

Enid Gillihan

layer of zucchini squash, sliced
1/2 c. reg. rice
layer of peeled, sliced tomatoes
sprinkle of oregano
sprinkle of salt

sprinkle of pepper
layer of ringed or chopped onions
layer of sliced green pepper
bacon, enough to cover top

Layer ingredients in greased casserole. Bake at 350° for about 30 minutes or until bacon is done. Remove from oven and remove bacon. Add to casserole thick slices of Velveeta cheese. Return the bacon to top and put back in oven until cheese melts. Serve hot.

SOUPS

AUTUMN SOUP

Sharon Conrad

1 lb. ground beef
4 c. hot water
1 c. cut-up celery
2 tsp. salt
1 tsp. meat extract
6 whole tomatoes

1 c. chopped onions
1 c. cut-up carrots
1 c. cut-up potatoes
1/2 tsp. pepper
1 bay leaf
1 c. string beans

Brown beef slowly in skillet. Add onions and cook 5 minutes. Add remaining ingredients, except tomatoes; bring to boil, cover and simmer 20 minutes. Add the tomatoes; simmer 10 minutes more.

BEEF STEW

Sheri Hilton

1½ lbs. stew beef	dash of allspice
2 T. oil	1 qt. tomatoes
4 or 5 c. boiling water	potatoes
1 medium onion, thinly sliced	celery
1 tsp. Worcestershire sauce	carrots
1 tsp. salt	onions
1 tsp. pepper	green peppers

In a large skillet or pot: Brown stew meat rolled in flour in oil. Thoroughly brown meat on all sides, turning often. Add boiling water, one medium onion thinly sliced, Worcestershire sauce, salt, pepper and allspice. Cover and simmer for 2 hours. Don't boil - stir occasionally to keep from sticking. Add, 1 qt. tomatoes and more water if necessary. Add, potatoes, celery, carrots, onions and green peppers. Simmer 1½ hours.

BEEF STEW

Maxine Donnelly

2½ lbs. beef stew meat	salt to taste
6 to 8 potatoes	pepper to taste
6 to 8 carrots	garlic salt
2 onions (quartered)	1 bay leaf
1 can peas (No. 2 size)	dash of oregano
1 can tomato soup	

In casserole put in the stew meat. Cut into serving pieces. Season with salt, pepper and garlic salt to your taste. Cut the potatoes and carrots into large pieces, quarter the onions and put over the meat. Add 1 No. 2 can peas and a little of the liquid: 1 can tomato soup and half can of water, 1 bay leaf and dash of oregano. Cover and bake at 325° for 5 hours.

COMPANY BEEF STEW

Connie Oliphant

2 lb. stewing beef (or round steak cubed)	1 T. parsley flakes
¼ c. cooking oil	2½ tsp. salt
1½ c. chopped onion	¼ tsp. pepper
1 lb. can tomatoes (cut-up)	1 bay leaf
5 T. quick cooking tapioca	6-8 carrots (pared & cut into strips)
1 10-oz. can condensed beef broth	4-6 medium potatoes (pared & cut into large chunks)
1 clove garlic (minced)	
¾ c. celery	

Brown beef in oil. Add remaining ingredients (except carrots, potatoes and celery). Place in covered casserole and bake at 350° for 1 hour and 30 minutes. Add vegetables and bake an additional 1 hour and 30 minutes or until vegetables and meat are tender.

JEAN ANN'S FIVE HOUR STEW

Carol Moroney

2 lbs. stewing beef in 1" cubes
2½ c. sliced carrots
1 c. diced celery
salt and pepper to taste

2-3 c. medium potato chunks
1 large onion (chopped)
2 cans cream of celery soup

Layer the beef, onions, carrots, celery, potatoes, and two cans of soup in a dutch oven pan. Start with beef and end with beef and a little soup on top. I usually have three layers counting the beef on top. Salt and pepper well after each complete layer. Bake covered at 275° for 5 hours. No Peeking!. Sometimes I leave out the onions and use cream of onion soup rather than celery soup.

CHILI FOR 25 SERVINGS

Harriet Griswold

3 lbs. ground beef
3¾ c. chopped onion
½ c. fat
7½ c. kidney beans
4 c. tomato soup

3 T. chili powder
3 T. flour
½ c. water
1 T. salt

Brown beef and onion in heavy frying pan. Add beans and tomato soup, cook for 10 minutes. Make paste of chili powder, flour and water. Blend paste into meat mixture. Season with salt. Cook over low heat for 45 minutes or place in large baking pan in quick oven 375° for 1 hour.

CHILI

Sandra Koohy

1½ lbs. ground beef
1 medium onion (cut fine)
1 T. salt
2 qts. canned tomatoes
1 tsp. chili powder

1 lg. jar (Prima Salsa) tomato sauce
2 (31 oz.) cans chili beans
pepper
2 T. sugar

Brown the beef, onion and salt. Add tomatoes, sauce and chili beans. Sprinkle the top with: pepper, sugar and chili powder. Bring to boil and let simmer for 30 minutes.

CHILI

Doris Burns

1 lb. ground beef
1 medium onion (chopped)
1 tsp. salt
1 can red kidney beans

1 qt. tomato juice
1½ tsp. chili powder
dash of pepper

Put ground beef, onions and salt in a 2 quart pan and cook until meat and onions are cooked through. Add beans, tomatoe juice, chili powder and pepper. Simmer for 30 minutes. Serve piping hot.

HEARTY CHILI

Sandy Nickerson

3 lbs. hamburger
1-2 env. chili seasoning (hotness desired)
1 medium onion, chopped
3 (15 oz.) cans chili style beans

2 qt. whole tomatoes (cut-up, I run
mine through the blender)
1 chili stick, purchase in meat dept.

Brown hamburger; drain. Add chili seasoning, onion, beans, tomatoes, and chili stick (cut into chunks). Simmer until chili stick completely breaks up and onions are tender. The chili should be very thick.

MY FAVORITE CHILI SOUP

Mrs. Lawrence Sperflage

2 lbs. ground beef
2 qts. tomato juice
1 12-oz. can tomato paste

2-15½ oz. can chili beans in gravy
1 onion, chopped
salt, pepper & chili powder to taste

While browning ground beef, preheat remaining ingredients. Drain grease off of ground beef and add to soup mixture. Simmer for 2 hours or more. Let stand overnight or refrigerate. (If soup stands overnight it seems to taste better than if served right away.)

FRENCH ONION SOUP

Jim Davidson

6 small onions, sliced
2 T. lard
2 T. flour
1 T. sugar
3 cans beef bouillon (or beef stock)

1 fifth dry white wine
pepper to taste
grated Swiss cheese
croutons from French bread

Melt lard in large kettle over medium heat. Add onions and cook stirring from time to time, until transparent and beginning to brown. Stir in sugar, which will help onions to caramelize, then add flour and cook a few minutes longer. Add bouillion (or beef stock) and wine. Stir thoroughly, continue to simmer for 30 minutes to blend flavors. Ladle soup into oven-proof serving bowls and put a slice of French bread in each. Top with generous sprinkling of grated cheese and place under pre-heated broiler (350°) until cheese is melted and bubbling. Serve immediately. Serves 6. Lard, sugar and wine are imperative. Do not use water. Can be used on a luncheon or supper main dish with green salad, (very filling).

TO MAKE FRENCH CROUTONS:

Heat ½" of cooking oil in skillet to 375°. Brown six 1" slices of French bread on both sides and drain on paper towels.

SWISS CREAM OF POTATO SOUP

Sharon Moroney

4 medium potatoes, peeled	dash pepper
2 bacon slices, diced	1/4 tsp. dry mustard
1/4 c. minced onion	1 tsp. Worcestershire sauce
2 T. butter	3 c. milk
1 T. chopped parsley	1/2 c. grated Swiss cheese
2 tsp. salt	

Cook potatoes and cut in bite size pieces. Saute bacon and onion over low heat, stirring until golden brown. Add bacon mixture, butter, parsley, salt, pepper, mustard and Worcestershire sauce to potatoes. Stir in milk, simmer, stirring constantly, until heated through. Sprinkle with cheese. serve at once.

SALMON SOUP

Maxine Oliphant

Put 1 c. margarine in large pan. Let melt and stir in 1 c. flour. Have milk right there and pour enough milk in to make it thick at first. Then add more for soup consistency. Break up a large can of salmon in pieces and add. Boil gently a short time and serve.

SALMON SOUP

Marilyn Peck

1 15½-oz. can red salmon 6 T. butter or margarine

Put the whole can in a pan, even the juice. Just clean out the bones and black skin. Then add butter and simmer for about 15 minutes. Then add milk, milk to the consistency, you like for your soups. Salt and pepper to taste, it doesn't take to much.

POTATO SOUP

Sandra Koohy

1 large onion	5 large potatoes or leftover mashed
2 T. butter or margarine	1 c. water
3 c. milk	2 tsp. salt
1 can chicken broth	pepper, as desired
5 large carrots	parsley flakes, as desired

Chop onion; cut up potatoes and carrots. Cook onion in margarine in a large pan until tender. Add water, carrots and potatoes. Cover and boil gently until potatoes and carrots are tender. Partly mash potatoes and carrots with a fork without draining them. Add chicken broth, milk, salt, and pepper. Heat slowly, stirring to keep from sticking. Do not boil. Sprinkle top with parsley flakes.