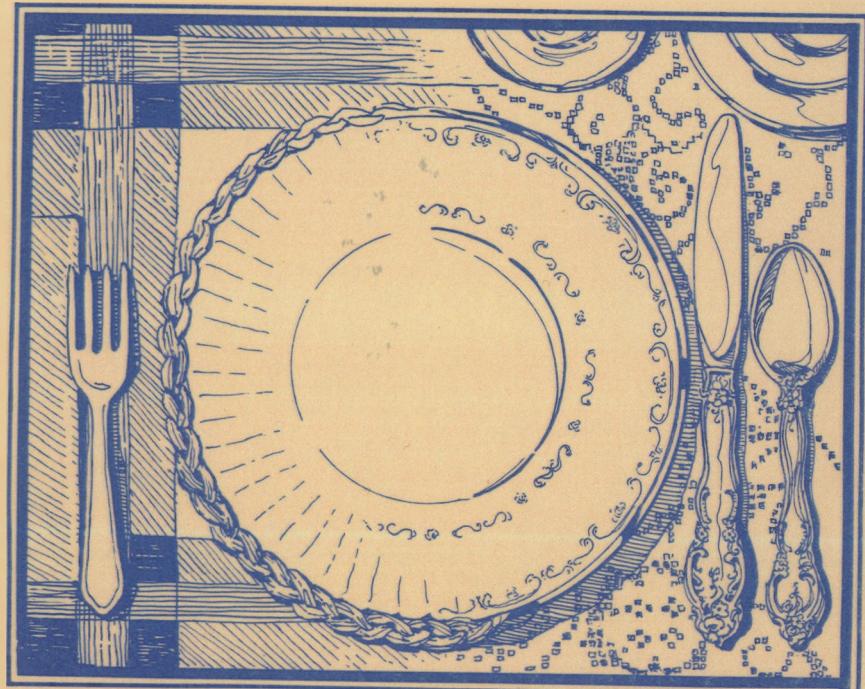
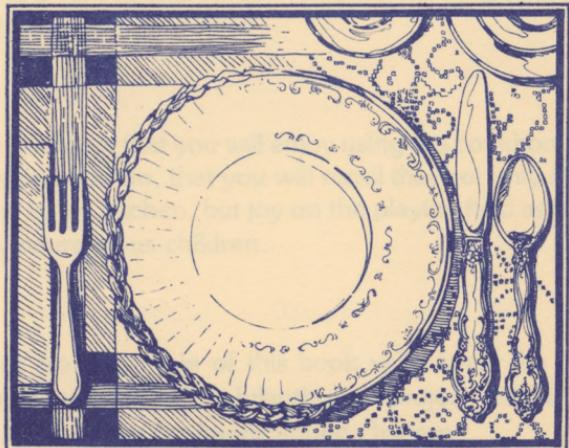


Paper Plates to Silver Service



a plain and fancy cookbook

Paper Plates to *Silver Service*



a plain and fancy cookbook

Book Notes Young Attorneys' Wives of Polk County, Inc.



Published by Young Attorneys' Wives of Polk County, Inc., 1982

Printed by Fluharty Printing, Des Moines, Iowa.

Second Printing, © 1982

Preface to the First Edition

We do not purport that these recipes are original, for good recipes are *shared* recipes — refined and handed on until the origins become nearly impossible to trace. So it is in this spirit of sharing that we present our favorite recipes to you.

You will find in *Paper Plates to Silver Service* the gamut of good cooking. The recipes range from informal to formal. You will also find a very special section featuring the recipes of locally renowned chefs and celebrities.

We are confident that you will enjoy using this cookbook. And we hope when you do, that you will recall that not only are you creating joy in the kitchen, but joy on the playing field as well for some very courageous children.

Proceeds from the sale of this book will benefit the Young Attorneys' Wives 1981-82 philanthropic project recipient, the Pioneer Little League for handicapped children.

Young Attorneys' Wives is both a social and service organization. For two decades it has provided the young wives of attorneys and young women lawyers of Polk County opportunities to develop friendships and to contribute to the community. This publication combines the twin purposes of the organization in a permanent way.

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Now we have come to a point where we have to make a choice. We can follow the traditional path of science and continue to study and collect data, or we can take a more radical approach and try to change the way we live.

We know that climate change is a real threat to our planet, and we must take action to combat it. We can either continue to ignore the problem and hope for the best, or we can work together to find solutions and make a difference.

And, ultimately, it is up to each and every one of us to make a difference. We can start by reducing our carbon footprint, by using renewable energy sources, and by supporting policies that promote environmental protection.

So, what should we do? We can start by taking a look at our own behavior and making changes where we can. We can also support policies that promote environmental protection and work together to find solutions to the challenges we face.

And, finally, we can work together to find a way forward. We can start by working together with government and industry to develop new technologies and policies that will help us to combat climate change. We can also work with local communities to develop sustainable practices and to promote environmental education. By working together, we can create a better future for ourselves and for the planet.

Young Attorneys' Wives Service Project Committee

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Cookbook Editor.....	Tracy Mullen
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Content and Cost.....	Patti Graham
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Special Event Reservations.....	Barbara Post and Robbie Malm
Special Event Food Chairman.....	Gwen Swanger

A special thank you to local artist and Polk County Attorneys' Wives member, Linda Walker, for the cover artwork.

Young Attorneys' Wives of Polk County, Inc. wishes to express its appreciation to the Polk County Attorneys' Wives Association for its contributions to and support of this and other Y.A.W. service projects.

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Appetizers

ANTIQUE APPETIZERS

Antique appetizers are the perfect way to start a meal.

They're easy to make and can be served in a variety of ways.

They're also a great way to impress your guests.

So why not give antique appetizers a try?

They're sure to be a hit at your next dinner party.

And if you have any questions, don't hesitate to ask.

We're here to help you make the most of your antique appetizers.

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Appetizers

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ARTICHOKE APPETIZERS

1 small can artichoke hearts	1 cup mayonnaise
50 toasted bread rounds	1/4 cup Parmesan cheese

Remove artichoke hearts from can and chop. Place a small piece of artichoke heart on each toasted bread round. Combine mayonnaise and Parmesan cheese; spread over each piece of artichoke heart with a small spoon. Toast in oven at 400 degrees for 5-10 minutes. Serve warm. To make toasted bread rounds: Cut small circles out of a slice of bread; one slice of bread yields 4 circles, so a 1 pound loaf of bread makes 50 appetizers. Toast rounds very lightly in the oven (do not let them turn brown) before adding appetizer spread. For variety, use diamond shapes instead of circles.

Lorrie Hayes

ARTICHOKE DIP

1 14-ounce can artichoke hearts	1/4 cup grated Parmesan cheese
1/2 cup mayonnaise	1 clove garlic, minced

Drain artichokes and mash. Stir in remaining ingredients. Serve with crackers.

Margaret Hodge

BACON CRACKER CRISPS

Good as hors d'oeuvres or as accompaniment for soup or salad.

Waverly Wafer crackers (oblong, perforated lengthwise)	Very thin sliced bacon (ask butcher to slice very thin)
--	---

Cut bacon slices in half. Wrap 1/2 bacon slice around each individual cracker. Place wrapped crackers on rack set in jelly roll or broiler pan. Bake at 325 degrees for 25-30 minutes or until brown and bacon is done. Let cool on rack a few minutes so bacon can crisp. Serve warm.

Karla Tillotson

APPETIZERS

BEER NUTS

1 1/2 cups sugar
3/4 cup water
24 ounces raw peanuts

1 tablespoon maple flavoring
Salt

Combine all ingredients, except salt. Cook over medium heat until peanuts are coated and mixture is mostly used up. Bake on buttered cookie sheet at 350 degrees for 30 minutes, stirring every 10 minutes. Remove from oven and sprinkle with salt.

Robbie Malm

BAKED SHRIMP AND CRABMEAT COMBO

2 cans cream of celery soup
1/2 cup milk
2 eggs, beaten
1/4 cup Parmesan cheese
2 7 1/2-ounce cans crabmeat,
drained

Makes 8 large or 16 small
2 4 1/2-ounce cans shrimp, drained
1 6-ounce can mushrooms, drained
1/3 cup fine bread crumbs
1/4 cup Parmesan cheese
2 tablespoons butter or margarine

Combine soup, milk, eggs, and 1/4 cup Parmesan cheese in a saucepan. Stir over low heat until cheese is melted and mixture is hot. Stir in crab, shrimp and mushrooms. Spoon mixture into 8 large baking shells (or 16 small baking shells for appetizers). Toss bread crumbs with remaining cheese and melted butter. Sprinkle crumbs over seafood mixture. Bake at 375 degrees until hot and crumbs are browned. Garnish with fresh parsley and twists of lemon.

Patti Graham

BROCCOLI DIP

2 10-ounce packages frozen,
chopped broccoli
1 large onion, chopped
4 tablespoons butter

2 rolls Kraft garlic cheese
1 3-ounce can chopped mushrooms
1 can cream of mushroom soup
Salt and red pepper to taste

Cook broccoli according to package directions and **drain well**. Sauté mushrooms and onions in butter. Melt cheese in double boiler. Combine all ingredients and mix well. Heat and serve with large cocktail Fritos.

*Sue Neiman
Y.A.W. President, 1978-79*

BEEF JERKY

A terrific snack!

1 1/2-2 pounds lean, boneless meat (such as beef roast, brisket or flank, venison, or breast of turkey or chicken), partially frozen	1/4 teaspoon pepper 1/4 teaspoon garlic powder 1 teaspoon hickory smoke flavored salt or 1 teaspoon liquid smoke
1/4 cup soy sauce	1 tablespoon chili powder
1 tablespoon Worcestershire sauce	(optional)

Trim and discard fat. Cut meat in slices 1/8 to 1/4-inch thick. In bowl, combine soy sauce, Worcestershire sauce, pepper, garlic, onion and liquid smoke. Stir until dissolved. Add meat strips and mix to thoroughly coat. Let stand one hour or cover and refrigerate overnight. Shake off excess liquid, arrange strips of meat close together but not overlapping, directly on oven rack or on wire rack set in shallow rimmed baking pans. Dry meat at lowest possible oven temperature (150-200 degrees) until it has browned, feels hard and dry to the touch (5 hours for chicken and turkey, 4-7 hours for beef and venison). Pat off any beads of oil with paper towel. Let cool, then remove from racks and store in airtight plastic bags or jars with tight lids. Keep at cool room temperature or in refrigerator until ready to use. Keeps indefinitely. Makes 1/2 pound.

Sue Frampton

BLENDER PATE

Serve with your favorite crackers.

4 tablespoons butter	2/3 cup white wine (chablis or rhine)
1 pound chicken livers	1 clove garlic, minced
1/2 pound fresh mushrooms, sliced thin	1/4 teaspoon rosemary
1/2 cup green onions, sliced thin with some tops	1/8 teaspoon dill weed
1 teaspoon salt	1/2 cup soft butter
	1/2 teaspoon dried mustard

Melt butter in skillet. Add chicken livers, mushrooms, onions, and salt. Saute for 5 minutes. Add wine and spices. Cover and simmer for 10 minutes. Uncover and continue cooking until most of liquid has evaporated. Whirl in a blender until almost smooth. Blend in 1/2 cup butter. Store in a crock. Chill for 8 hours or more. Makes about 1 1/2 pints.

Kathleen J. Tomain

CAPER MUFFINS

Makes 14

6 green onions, sliced thin	1 1/2 cups Hellmann's mayonnaise
2 tablespoons capers	7 English muffins, halved
1 1/2 cups grated cheddar cheese	

Mix at least two hours before serving. Spread on English muffin halves and broil 5 minutes until golden. Cut in wedges.

*Paula Duncan
Y.A.W. President, 1970-71*

CARAMEL CORN

Excellent to have on bridge table for munching.

2 cups brown sugar	1 teaspoon salt
1 cup butter	1 teaspoon baking soda
1/2 cup corn syrup	6 quarts popped corn

Mix together first 4 ingredients. Boil 5 minutes. Remove from heat and add baking soda. Mix with popped corn and stir well. Spread onto 2 greased cookie sheets. Bake at 200 degrees for 1 hour. Stir at 15-minute intervals. Cool approximately 5 minutes. Store in covered container. Makes 6 quarts.

Linda Serangeli

CHAFING DISH MEATBALLS

1 pound ground beef	1 teaspoon salt
1/2 cup bread crumbs	1/8 teaspoon pepper
1/3 cup minced onion	1/2 teaspoon Worcestershire sauce
1/4 cup milk	1/4 cup shortening
1 egg	1 12-ounce bottle chili sauce
1 tablespoon snipped parsley	1 10-ounce jar grape jelly

Mix beef, crumbs, onion, milk, egg and next four seasonings. Shape into 1-inch balls. Melt shortening and brown meatballs. Drain. Heat chili sauce and jelly until melted. Add meatballs and stir until coated. Simmer. (Meatballs can be made ahead and added to sauce before serving.)

Sally Phillips

CHEDDAR CHEESE AND CHUTNEY

Makes 50

1/4 pound cheddar cheese, grated	1 small onion, grated
1 tablespoon flour	1 small jar chutney
1/2 teaspoon baking powder	50 toasted bread rounds
1 egg	

Mix cheese, flour, baking powder, egg and onion into a paste. Spread on toasted bread rounds with a small spoon. Remove pieces of chutney from jar and chop into smaller pieces. Place small piece of chutney in the middle of each appetizer. Toast in oven at 400 degrees for 5-10 minutes. Serve warm.

Lorrie Hayes

BACON-COATED CHEESE BALL

Makes 2 balls

2 8-ounce packages cream cheese, softened	1 package dry Hidden Valley Green Goddess dressing
	1 can Oscar Mayer bacon bits

Mix cheese and Green Goddess dressing mix. (Save a little dressing mix to sprinkle on ball.) Form into 2 balls. Roll in bacon bits. Refrigerate. Freezes well.

Ethel Fountain
P.C.A.W. President, 1938-39

CHEESE PASTRIES

Makes 5 dozen

2 cups grated sharp cheddar cheese	1/4 teaspoon salt
1 stick margarine	Dash of hot pepper or Tabasco sauce
1 cup flour	

Blend softened cheese and margarine. Work in flour, salt and hot pepper. Form into roll about 1 1/2 inches in diameter. Chill overnight. Slice 1/8-inch thick and bake on ungreased cookie sheet at 300 degrees until done but not brown.

Linda Walker

NUT-COATED CHEESE BALL*Easy. It's made in a food processor!***Makes 1 large ball
or 2 small ones**

10 ounces sharp or extra sharp cheddar cheese	1-2 teaspoons soy sauce
1/2 small onion, quartered	1 teaspoon garlic powder
2 8-ounce packages cream cheese, quartered	1 teaspoon lemon juice
1/2 cup butter or margarine, quartered	Dash salt
2 teaspoons Worcestershire sauce	Pepper
	Chopped nuts

Insert shredding disk in work bowl of food processor. Shred cheese, remove from bowl and set aside. Insert steel blade; add onion. Process with on/off turns until chopped. Add cream cheese, butter, Worcestershire sauce, soy sauce, garlic powder and lemon juice. Sprinkle with salt and pepper. Process until smooth. Add shredded cheese and process again until smooth. Cover and chill 3 to 4 hours or until firm. Shape into one or two balls and roll in nuts.

*Janel Marcovis***CHEESE-STUFFED MUSHROOMS***They go very fast!***Makes about 30**

1 pound fresh medium mushrooms	1/2 cup dry bread crumbs
1/4 cup green onions, finely chopped	1/4 cup Parmesan cheese
1 clove garlic, finely chopped	2 tablespoons snipped parsley
1/4 cup butter	1/2 teaspoon salt
	1/2 teaspoon dried basil
	1/4 teaspoon pepper

Cut ends from mushroom stems. Remove stems from mushrooms. Chop stems finely. Cook and stir mushroom stems, green onions, and garlic in butter over medium heat until tender, about 5 minutes. Remove from heat and stir in remaining ingredients. Fill mushrooms with stuffing mixture. Place mushrooms, filled side up, in greased baking dish. Bake in 350 degree oven for 15 minutes. Serve hot!

Mandy Kouri

CHEESE TRIANGLES (Tiropetes)

Delicious and filling! Good for brunch.

Makes 75

1 pound phyllo leaves	1 cup grated cheese
1 pound feta cheese, crumbled	2 tablespoons chopped parsley
3 egg yolks	1 cup bechamel sauce (white sauce)
1 cup butter, melted	

Prepare bechamel sauce and allow to cool; add feta cheese, eggs, grated cheese, parsley and 3 tablespoons melted butter to sauce and mix well. Cut phyllo sheets into long strips, 3-inch sides; brush with melted butter. Place about 1 teaspoon of cheese mixture at bottom of each strip and fold the corner up to form a triangle; continue folding in this triangular shape until entire strip is folded. (It's like folding the flag when you were a Girl Scout.) Continue in this method until all the ingredients are used. Place triangles on cookie sheets; brush them with butter and bake until golden brown. Serve at once.

Barbara Long

CHILI CON QUESO DIP

1 pound Velveeta cheese	1 tomato, chopped
1 package Cracker Barrel extra sharp cheddar cheese	Tabasco, to taste
1 4-ounce can green chilies	

Melt cheeses over low heat or double boiler. Add remaining ingredients. Transfer to fondue pot and serve with corn chips.

Nancy Perkins

CHILI-O DIP

Good with Doritos!

2 pounds hamburger	1 12-ounce can tomato paste
2 cups water	1 8-ounce package cream cheese, softened
1 large green pepper	1 package Chili-O mix

Cook crumbled hamburger and drain. Place in crock pot and add water and cream cheese. Dice green pepper and add to dip with remaining ingredients. Mix thoroughly. Serve hot.

Janice Wieslander

APPETIZERS

CLAM PUFFS

3 6 1/2-ounce cans minced clams,	1/2 teaspoon salt
drain and save 1/4 cup liquid	Dash pepper
2 egg yolks, save whites	2 egg whites, beaten to stiff peaks
2 teaspoons baking powder	
1/2 stick butter, melted	

Combine clams and egg yolks, add baking powder, melted butter, salt and pepper, and mix well. Fold in beaten egg whites. Chill 1-3 hours or overnight. Heat oil in large pan or electric frying pan to 375 degrees. (Use at least one inch of oil.) Drop by teaspoonsful to fry. Fry until brown and crisp. Drain well on paper towels. Salt. (May be kept warm in oven.)

Shirley Hadenfeldt

COCKTAIL SAUSAGES

Nice served in a fondue pot.

2 tablespoons vinegar	1 tablespoon mustard
2 tablespoons lemon juice	1 teaspoon celery seed
2 tablespoons brown sugar	2 tablespoons Heinz '57 sauce
1/8 teaspoon Tabasco	1/8 teaspoon garlic salt
1 cup ketchup	1/8 teaspoon salt
3 tablespoons Worcestershire sauce	1/8 teaspoon black pepper

Mix all ingredients and pour over steamed sausages. Simmer 1 hour. This sauce is good for other barbecued items, too.

Diane Bittner

CRABMEAT APPETIZERS

Serves 8

1 7 1/2-ounce can crabmeat	1/4 cup mayonnaise
1/3 cup lemon juice	3 tablespoons onion, chopped
1 3-ounce package cream cheese	1/8 teaspoon garlic salt

Soak crabmeat in lemon juice for one hour. Drain off juice. Blend remaining ingredients and add to crabmeat. Spread mixture on crackers and serve.

Suzann Wilson

HOT CRABMEAT DIP

Serve with crackers, breads and raw vegetables.

Makes 2 cups

1 1/2 cups flaked, drained crabmeat	2 tablespoons onions, finely chopped
1/4 teaspoon garlic salt	1/3 cup sliced almonds
1/4 teaspoon salt	2 tablespoons milk
Dash pepper	1 8-ounce package cream cheese
	1/2 teaspoon creamy horseradish

Mix together all ingredients except almonds. Spoon into 9-inch pie pan or casserole dish and sprinkle top with almonds. Bake at 375 degrees for 15 minutes.

Sandra Cook

CREAM CHEESE CRACKER SPREAD

Serve with onion crackers

1 8-ounce package cream cheese, softened	2 ounces pecan pieces
1 small can crushed pineapple, drained	4 green onions, chopped with green tops

Mix all ingredients together and serve.

Sandy Oleson

CRISPY PEANUT CHICKEN

An excellent hors d'oeuvre or serve as a main dish with rice.

2 whole chicken breasts, skinned, boned and thinly sliced	1/4 cup cornstarch
2 egg whites	2 teaspoons salt
1 1/4 cups finely chopped nuts	1 teaspoon sugar
2 cups peanut or vegetable oil	1 1/2 tablespoons dry sherry

In small bowl, combine cornstarch, salt, sugar and sherry. In separate bowl, beat egg whites lightly until just frothy. Gradually add cornstarch mixture. Stir gently until blended. Place peanuts on a plate. Dip chicken in egg mixture and then coat with peanuts. Place chicken on waxed paper or plate. Heat oil in uncovered pan on medium-high heat. Drop chicken carefully in with a metal spoon. Fry until golden (2-3 minutes). Remove and drain.

Laurie Polle

APPETIZERS

DRIED BEEF DIP

Excellent with Fritos!

1 8-ounce package cream cheese	1/4 teaspoon garlic powder
2 teaspoons milk	1/4 teaspoon pepper
1 package dried beef	1/2 cup sour cream
2 teaspoons onion flakes	

Mix all ingredients together. Place in small casserole and heat in 250 degree oven for 1 hour.

Jean Crook

FRIED ZUCCHINI FLOWERS

Delicious! And real conversation starters!

12 orange zucchini flowers	1 teaspoon salt
1 egg	Dash of pepper
1/2 cup milk	

Makes 12

Pick orange zucchini flowers from the plant early in the day when the blossoms are fully open. Rinse flowers lightly under cold running water. Drain on a paper towel. Set aside. Prepare batter for frying. Mix together egg, milk, salt and pepper. On a separate plate, pour 1/2 cup of flour. In a large skillet heat 2 cups cooking oil or vegetable shortening. Dip flowers in batter. Coat with flour. Fry flowers in hot oil until lightly brown on both sides. Drain on a paper towel and serve.

Lorrie Hayes

GRANOLA

6 cups oatmeal	1 cup bran
3 cups wheat germ	1 cup peanuts
3 cups sunflower seeds	1/4 cup walnuts
1 cup sesame seeds	1 cup chopped almonds
1 cup coconut	1/2 cup honey
1 cup raisins	1/2 cup oil
1 cup pumpkin seeds	

Mix the above ingredients together. Ingredients can be added or deleted according to individual tastes. Be sure to keep the first and last two ingredients in the recipe.

Carol Austin

GUACAMOLE DIP

Makes 3 cups

2 large avocados
2 tablespoons lime juice
1 teaspoon salt
1/4 cup minced onion

1 4-ounce can green chilies, diced
1 small tomato, diced
Corn chips

Peel and seed avocados. In a bowl, mash avocados with lime juice and salt. Add onion, chilies and tomato. Mix thoroughly, cover and chill. Serve with corn chips.

Mary Shank

HOT DOGS IN BOURBON BARBECUE SAUCE

Excellent reheated!

3 packages hot dogs
1 cup brown sugar
1 cup bourbon
1 tablespoon onion, minced

Dash garlic salt
1/2 cup ketchup
1 cup chili sauce
1 tablespoon mustard

Put all ingredients in crock pot. (Hot dogs should be cut into 4 pieces each.) Simmer for 1/2 hour. Serve in fondue pot or chafing dish.

*Donna Joyce
Y.A.W. Charter Member, 1962*

JALAPENO PEPPER AND CHEESE DIP

Keeps a very long time in refrigerator.

1 pound ground beef
2 pounds Velveeta cheese
2 cans chili without beans

1 16-ounce can tomato juice
Dash garlic salt
1-2 jalapeno peppers

Brown and drain ground beef. Cube and add cheese. Melt. Mix all ingredients together. Serve hot or at room temperature.

Donna Nelson

APPETIZERS

JOY'S DIP

Casual and yummy!

1½ cups mayonnaise	2 tablespoons minced onion
2 tablespoons dry parsley	2 teaspoons Beau Monde
2 teaspoons dill weed	seasoning
1½ cups sour cream	Round loaf rye bread

Scoop out a round loaf of rye bread, fill with dip. Serve on a tray with broken pieces of bread around loaf. When pieces are eaten, tear bread from loaf.

Sue Frampton

MUSHROOM CAVIAR

3 tablespoons butter	2 tablespoons toasted pine nuts
½ pound mushrooms, wiped	2 tablespoons sour cream
clean and finely chopped	Salt
4 shallots, minced	Freshly ground pepper
1 tablespoon dry white wine	Boston lettuce
1 garlic clove, minced	Sesame crackers

Melt butter in large skillet over high heat. Add mushrooms and shallots and saute, stirring frequently, for about 5 minutes. Stir in wine and garlic and cook another minute. Remove from heat, transfer to bowl and let cool. Gently mix in pine nuts and sour cream and season with salt and pepper. Cover and chill until ready to serve. Mound on lettuce leaves and accompany with sesame crackers. (Pine nuts can be found at an Italian import store.)

Sandy Oleson

MUSHROOM CRESCENTS

Best eaten warm.

2 tablespoons butter	16 servings
1 4-ounce can mushrooms,	1 8-ounce package cream cheese
drained	1 package unbaked crescent rolls

Saute butter and mushrooms and add cream cheese until blended. Unfold tube of rolls on cookie sheet and make four rectangles. Spread cheese mixture on rolls, roll up and slice each one into 4 slices. Bake until slightly golden (10-15 minutes) in 425 degree oven.

Linda Dollar

PARTY RYE SPREAD

Equal parts of:

Cheddar cheese

Black olives, chopped

Green onion, chopped

Mix well. Spread on small party rye bread. Broil 12 minutes.

Hope Polson

PEANUT BUTTER POPCORN

Kids love it!

Serves 6-8

1 cup unpopped popcorn

1/2 cup crunchy peanut butter

1/2 cup white syrup

1/2 teaspoon vanilla

1/2 cup white sugar

Pop corn as usual. Set aside in large pan. In saucepan bring syrup and sugar to full boil. Remove from heat and add peanut butter and vanilla. Toss with popcorn.

Louise Monroe

PIZZA ROUNDS

Approximately 30 servings

1 pound ground beef

1 teaspoon oregano

1 pound pork sausage

1/2 teaspoon chili powder

1 pound Velveeta

2 loaves party rye bread (can use

1/2 teaspoon garlic salt

wheat also)

Brown meats and drain. Cut up cheese and add to meat. Add salt, oregano, and chili powder. Heat until cheese melts. Top each slice of bread with mixture. Serve warm or put on cookie sheets to freeze, stack and store. To serve from freezer: Broil about 4 minutes or bake on cookie sheet at 350 degrees for 20-30 minutes.

Catherine Smith

SHRIMP BUTTER

2 5-ounce cans shrimp, deveined 1 1/2 sticks butter, softened

4 tablespoons mayonnaise 1 tablespoon lemon juice

1 tablespoon minced onion 1 8-ounce package cream cheese,

softened

Mix all ingredients. Beat until light and fluffy. Serve with crackers or vegetables. Freezes well.

Robbie Malm

SHRIMP DIP

1 8-ounce package cream cheese	2 teaspoons lemon juice
1 cup shrimp	1/2 teaspoon onion
1/2 cup mayonnaise	4 tablespoons Worcestershire sauce
3 tablespoons chili sauce	2 tablespoons ketchup

Mix with electric mixer. Serve with assorted crackers.

Sheila Connolly

SPINACH VEGETABLE DIP

1 cup sour cream	1 teaspoon seasoned salt
1/2 cup mayonnaise	1 teaspoon garlic salt
1 cup cottage cheese	1 package chopped spinach, frozen
1 package Hidden Valley Ranch dressing mix	

Cook spinach according to directions on package. Drain well. Mix first six ingredients in a blender. Add spinach, stirring until mixed. Let stand several hours in refrigerator before serving.

Darla Stiles

STUFFED CHERRY TOMATOES

Cherry tomatoes,	Salt
1 can small shrimp or crabmeat	1 tablespoon lemon juice
1 tablespoon olive oil	Fresh ground pepper

Remove pulp from tomatoes and drain. Marinate tomatoes in oil, salt, lemon juice and pepper. Stuff tomatoes with shrimp or crabmeat. Top with a small dollop of mayonnaise and sprig of parsley.

Shirley Hadenfeldt

SWISS FONDUE

1/2 pound Gruyere	1 tablespoon lemon juice
1/2 pound Swiss (either a good domestic or imported)	1 clove garlic
2 cups dry white wine	1 shake of nutmeg

3 tablespoons Kirschwasser

Shred cheese, dredge in 3 tablespoons flour. Rub pot with cut clove of garlic. Put in wine. Heat until bubbles begin to rise to surface. Add cheese, handful at a time. Stir with wooden spoon until melted. Add lemon juice, nutmeg, Kirschwasser.

Marty Charles

STUFFED MUSHROOMS

2 pounds fresh mushrooms (large caps, save and chop stems)	1/2 cup Progresso Italian bread crumbs
3 tablespoons melted butter or margarine	1/3 cup grated Parmesan cheese (not in can)
3 tablespoons olive oil	4 tablespoons fresh parsley, minced
1/4 cup minced green onions (some green tops)	Salt and pepper to taste
1/4 cup marsala wine	Garlic powder, optional
	3-4 tablespoons whipping cream
	3 tablespoons grated Swiss cheese

Brush mushroom caps with oil or melted butter. Saute onions in oil and butter until tender. Add chopped mushroom stems and marsala wine. Boil rapidly until most of liquid has evaporated. Add bread crumbs, Parmesan cheese, parsley, salt and pepper (and garlic). Mix well. Add enough whipping cream to moisten. Fill mushroom caps with stuffing mixture. Top with Swiss cheese and a drop of oil or butter on each mushroom cap. Bake at 375 degrees for 20 minutes on a cookie sheet or shallow pan. (May be simplified using only Italian bread crumbs and Parmesan cheese for stuffing. Cook with a little olive oil added to each mushroom cap. Mushrooms may be stuffed ahead of time but should be baked at serving time and served hot. The amount of bread crumbs and Parmesan cheese is very flexible, according to stuffing needs.)

Kathleen J. Tomain

SWEET FRIED NUTS
(Tianzha Hetao)

A Chinese cold appetizer. Good as a holiday gift.

2 cups shelled pecan halves	1/2 cup granulated sugar
3-4 cups boiling water	3 cups peanut oil

Pour nuts in heatproof bowl and cover with boiling water. Soak for 3 minutes. Drain nuts and completely coat with the sugar, which should partially dissolve. (May add a little water if the sugar is not sticking to the nuts.) Place the sugared nuts on a plate to dry overnight, or preferably for 24 hours. Cooking: Heat the oil in a wok or regular saucepan. When hot, add sugared nuts and fry until they turn a rich, golden brown and sugar coating is crisp and candy-like. Don't burn nuts, but make sure sugar melts. Remove nuts from the oil with a slotted spoon. Spread out on a plate to dry and cool before serving.

Kathy Zumbach

APPETIZERS

TACO DIP

1 can refried beans	2 tomatoes, diced
1 carton frozen guacamole or avocado dip	Sliced black olives
1 small carton sour cream	1/4 to 1/2 pound grated cheddar cheese
1 small can chopped green chilies	

Layer in above order and serve with Tostitos.

Marty Remsburg

TUNA BALL

1 can tuna, drained	Pecans, chopped
1 medium onion, chopped fine	1 8-ounce package cream cheese

Mix tuna, cream cheese and onion. Roll in chopped pecans.

Linda Haas

ORIENTAL VEGETABLE DIP

Best if left to blend for 48 hours before serving.

1 cup Hellmann's mayonnaise	1 tablespoon mild onion, grated
4 teaspoons soy sauce	2 teaspoons vinegar
1 teaspoon powdered ginger	

Mix thoroughly and store (covered) in refrigerator.

Jeanne Hughes

VEGETABLE DIP

Good with fresh carrots, celery and cauliflower.

1 1-quart jar Hellmann's mayonnaise	4 tablespoons Parmesan cheese
1 package dry Italian salad dressing	Salt
1 bottle French dressing	Pepper
	1 teaspoon garlic salt

Mix all ingredients and refrigerate.

Debbie Haskins

ZUCCHINI ROUNDS

5-6 medium zucchini	1 1/2 cups grated muenster cheese
Parmesan cheese	Mayonnaise
Garlic powder, to taste	2 loaves rye rounds
Pepper, to taste	Paprika

Grate zucchini and add Parmesan cheese to take up the moisture. Add garlic powder and pepper. Stir in grated muenster cheese and mayonnaise to hold mixture together. Spread on rye rounds. Sprinkle with paprika and Parmesan cheese. Broil until brown and puffy. Freezes well.

Kris Flynn

DEVILED CRAB ROLLS

Makes 60

1/2 pound processed American cheese, cubed	1 tablespoon lemon juice
1/2 cup butter	5-6 dashes hot sauce
2 6-ounce cans crabmeat, drained	20 slices bread
	1 cup butter
	3 ounces sesame seeds

Melt cheese and 1/2 cup butter in double boiler. Toss crabmeat with lemon juice and add to cheese mixture. Stir in hot sauce and let mixture cool. Cut crusts from bread and flatten slices with rolling pin. Spread crab mixture on one side and roll up jelly-roll fashion. Melt remaining butter; dip each roll in melted butter and roll in sesame seeds. Place on cookie sheet and freeze. Cut rolls into thirds. Store covered in freezer. When ready to serve, broil, turning once (about 10 minutes). Makes 60 rolls.

*Beverly Donnelly
Y.A.W. President, 1980-81*

NEAR EASTERN CHICKPEA DIP
(Humus)

1 cup (1 pound, 4 ounces) chickpeas	1 teaspoon salt
1/3 cup olive oil	2 tablespoons lemon juice
1/2 cup onion, finely chopped	1/4 teaspoon pepper

Blend all ingredients together until smooth. Serve with pita bread.

Ann Kane

WISCONSIN SPECIAL DRINKS

WISCONSIN MILK

WISCONSIN CREAM

WISCONSIN BUTTER

WISCONSIN HONEY

WISCONSIN JAM

WISCONSIN HAM

WISCONSIN BACON

WISCONSIN BEEF

WISCONSIN BEEF STEAK

WISCONSIN BEEF BURGERS

Beverages

2951908

BERMUDAN SPECIAL PUNCH

Delicious, but watch out!

1 part light rum	1/2 part Collins mix
1/2 part Meyers Dark Rum	Juice of 1 whole orange
1 part pineapple juice	Juice of 1 whole lime
1 part Mai-Tai mix	7-up as directed

Combine first 7 ingredients. Pour glasses $\frac{1}{3}$ to $\frac{1}{2}$ full. As guests arrive fill glasses with 7-Up. Garnish with pineapple chunks, orange slices and marachino cherries. Using 1 part equals 2 ounces, the recipe will serve 6 to 8 guests. Larger mix can be prepared using larger "parts".

Don Neiman

BRANDY SLUSH

9 cups boiling water	4 tea bags	Makes 1 gallon
2 cups sugar	1 12-ounce can frozen orange juice	
1 12-ounce can frozen lemonade	1 fifth apricot brandy	

Dissolve sugar in 7 cups boiling water. Brew tea bags in remaining 2 cups boiling water. Add remaining ingredients. Freeze for 2 days. Put 2 scoops of slush ingredients in tall glass and fill with 7-Up.

Kris Flynn

FROZEN DAIQUIRI

1 6-ounce can frozen limeade	1 can light rum	Serves 4
1 can water	2 drops green food coloring	

Stir all ingredients in large pitcher and put in freezer overnight. Stir again. Process in blender before serving and pour into stemmed glassware.

Sandy Oleson

FRUITED CHAMPAGNE PUNCH

Makes 24 cups

1 46-ounce can unsweetened pineapple juice	1 quart water 3 fifths champagne, chilled
2 12-ounce cans frozen lemonade, thawed	

Stir pineapple juice into concentrates. Add water; mix well and chill. Before serving, slowly pour in champagne. Garnish with thin slices of oranges, lemons, and limes.

*Beverly Donnelly
Y.A.W. President, 1980-81*

HOP-A-HOLLY

Serves 4

1 6-ounce can frozen orange- pineapple juice	1 banana
6 ounces vodka	1 tray ice

Blend. (Lime juice may be substituted for orange-pineapple juice.)

Kris Flynn

KAHLUA

Makes about 1/2 gallon

2 cups water	6 tablespoons Instant Folger's Coffee
3 cups sugar	1/2 teaspoon glycerine
3 teaspoons pure vanilla	1 fifth 100% vodka

Boil water and sugar in a 4-quart pan for 15 minutes. Add vanilla. Mix instant coffee with an additional 1/2 cup boiling water. Combine both of the above and cool. Add vodka and glycerine. Store at room temperature. (Improves with age.)

*Carol Austin
Y.A.W. President, 1982-83*

EASY MARGUERITAS

So easy and refreshing on a hot summer day.

Serves 4

1 6-ounce can frozen limeade, thawed	Coarse salt
1/4 cup triple sec	3/4 cup tequila
	1 12-ounce can beer, chilled

Dip rims of marguerita glasses in a tablespoon of the limeade concentrate; dip rims in salt; set aside. Pour remaining limeade concentrate into pitcher; add tequila and triple sec. Stir well; chill. At serving time, stir mixture; add beer. Spoon crushed ice into glasses. Fill with limeade mixture.

Karla Tillotson

MILK PUNCH A LA JOHNSTON

A tasty alternative to citrus punches. Well received even by those who dislike bourbon or milk, alone or together.

Makes 5 1/2 quarts

4 quarts milk	1 fifth bourbon
1 1/2 cups sugar syrup	1/2 cup white creme de menthe
1/2 cup creme de cacao	Nutmeg

Combine all ingredients except nutmeg in a very large bowl and freeze, covered, overnight. About 2 hours before serving, remove the bowl from freezer. Stir occasionally as it thaws. Serve slightly crystallized and sprinkled with nutmeg.

Barbara Long

PEACH FUZZ

Serves 4

2 fresh peaches	6 ounces vodka
1 6-ounce can frozen lemonade	Crushed ice

Slice peaches into blender, add lemonade, vodka, and fill with crushed ice. Blend at medium speed until well mixed.

Julie Page

BEVERAGES

RAMOS GIN FIZZ

Great libation for a brunch!

Serves 4

Juice of 1 lemon	3 ounces whipping cream
Juice of 1 lime	8 ice cubes, crushed
3 tablespoons very fine sugar	2 egg whites
4 ounces Tanqueray Gin	3 dashes orange flower water

Put all in blender and briefly mix. Serve in chilled stemmed wine glasses.

Debby Gotsdiner

THE 'RECIPE'

1 48-ounce jar cranapple juice	2 cups vodka
1 6-ounce can frozen lemonade	2 cups water
2 16-ounce bottles 7-Up	

Mix all ingredients and store in freezer. Make a day ahead. It will be slushy.

Kris Flynn

ROSE' WINE PUNCH

Makes 36 servings

4 6-ounce cans frozen lemonade	2 quarts sparkling water
3 cans water	2 quarts rose' wine
1 quart fresh sliced ripe strawberries, lightly sugared	Ice ring

Mix frozen lemonade and water. Add fruit and chill. When serving, pour sparkling water over ice ring in punch bowl. Add well-chilled wine. Stir gently before serving.

Sandy Oleson

SWEDISH GLOGG

Serve hot with one almond in each glass for good luck.

25 whole cardamoms	32 almonds
5 cinnamon sticks	4 dried orange peels
3 dozen cloves	4 dried lemon peels
32 prunes	1 quart pure alcohol (190 proof)
1 1-pound box raisins	1 gallon port wine
1½ cups sugar	

Cook cardamoms, cinnamon, cloves, raisins, almonds, and peels in 3 quarts of water for about 20 minutes. Add pure alcohol and light a match. Burn for about 1 minute and extinguish fire with lid. Add wine. Heat again to boiling point and burn off again for 1 minute. Add 1½ cups sugar. Store in cool place. Will keep for a year.

Grace Nieters

VODKA SLUSH

Easy, refreshing and can be made ahead.

Serves 6-8

1 12-ounce can frozen orange juice	1 12-ounce can frozen lemonade
3½ cups water	1 cup sugar
2 cups vodka	7-Up (optional)

Mix all ingredients except 7-Up and freeze well. Spoon into glasses and pour 7-Up over mixture. Stir to mix.

Marty Buenneke
Y.A.W. President, 1968-69

YUCCA FLATS PUNCH

1 quart vodka	1 quart water
1 cup sugar	1 large jar maraschino cherries
12 lemons, 6 limes — juice of all, skins of half	

Put all in jar. Break up cherries with a large spoon and stir all. Refrigerate overnight. Cheers!

Louise Cook

BEVERAGES

HOT CHOCOLATE MIX

Kids love it, and it is easy for them to fix on their own.

1 box (8-quart size) instant milk	1 1-pound can instant chocolate
1 cup powdered sugar	mix (not cocoa)
	1 6-ounce jar coffee whitener

Sift ingredients together and store in air-tight container. For one cup of chocolate add boiling water to 1/4 cup of the mix.

Lois Skinner

HOT CIDER

Light rum may be added for adult Halloween party or after hunting or skiing.

1 quart water	4 cinnamon sticks
2 cups sugar	2 cups orange juice
4 cloves	2 quarts apple cider

Boil water and sugar 10 minutes. Add cloves and cinnamon sticks, and let sit 1 hour. Add orange juice and cider. Heat and serve.

*Sue Neiman
Y.A.W. President, 1978-79*

HOT 'N' SPICY BOWL

Serves 8

1 cup water	3 cups apple cider
1/4 cup cinnamon red hots	4 cups cranberry juice cocktail
1 3-ounce package strawberry gelatin	

In 3-quart saucepan, mix water and cinnamon red hots. Boil until candies are melted. Stir in gelatin until completely dissolved. Add cranberry juice and cider. Reheat until bubbly. Serve hot with cinnamon sticks.

Sandy Wagener

HOT TOMATO DRINK

1 tall can tomato juice	2 whole cloves
1/2-1 bay leaf	1/2 teaspoon salt
1 onion, chopped	Pepper
1 stalk celery	Dash Tabasco
1 large can Swanson chicken broth	2 tablespoons Worcestershire sauce

Simmer all ingredients except broth for 5 minutes. Strain. Add broth and 2 tablespoons butter, dash Tabasco and Worcestershire sauce. Serve hot.

Martha Austin

MAKE-YOUR-OWN-SPICED COCOA MIX

So handy. Good mid-morning pick-me-up or after-school snack.

Serves 16

4 cups nonfat dry milk powder	1 cup non-dairy coffee creamer
2 1/2 cups instant presweetened cocoa mix	1 1/2 cups powdered sugar
1 tablespoon cinnamon	1 teaspoon allspice

Mix all ingredients in large bowl. Store mix in covered container. To make one serving, measure 1/3 cup dry mix into a mug. Fill mug with boiling water and stir.

Karla Tillotson

RUBY COOLER

Serves 4-6

1 quart cranapple juice	4 teaspoons instant tea
Lemon and lime slices for garnish	

In tall pitcher mix cranapple juice and tea. Pour over ice into glasses and garnish with lemon and lime slices.

Lynne Updegraff

BEVERAGES

LEMONY LEMONADE SYRUP BASE

Serves 8-10

1 tablespoon grated lemon peel	1 1/2 cups sugar
1/2 cup boiling water	1 1/2 cups fresh, squeezed lemon juice

In covered jar combine lemon peel, sugar and boiling water; cover and shake until sugar dissolves. Add lemon juice. Store tightly covered in refrigerator until ready for use. Makes 2 2/3 cups syrup base.

Lemonade by the glass: Pour 1/4 to 1/3 cup syrup base into tall glass; add 3/4 cup cold water and ice cubes. Stir briskly.

Lemonade by the pitcher: Combine full recipe of syrup base with 6 cups cold water in large pitcher. Add ice cubes and stir.

For refreshing flavor variations, substitute any of the following for water in above recipes: ginger ale, sparkling water, lemon-lime carbonated beverage, quinine water, sauterne or dry sherry. For another variation, reduce the recipe by 1/2 cup sugar and add the pulp and juice of 1/2 to 1 orange.

Carol Austin
Y.A.W. President, 1982-83

LEMON-STRAWBERRY PUNCH

Makes 32 small servings

1 1/2 cups strawberries (or 1 16-ounce package frozen strawberries)	1/2 cup sugar (unless using berries with sugar)
3 6-ounce cans frozen lemonade	1 quart chilled ginger ale

Wash and hull berries. Place in blender. Add sugar and lemonade and 3 cans water (18 ounces). Cover and blend until smooth. Pour into punch bowl. Add ginger ale and mix well. Add block of ice.

Catherine Smith

STRAWBERRY SPARKLE PUNCH

This is a refreshing beverage for summer wedding showers.

Serves 30

2 cups fresh strawberries, hulled	1 6-ounce can frozen lemonade
1 3-ounce package strawberry Jello	3 cups cold water
1 cup boiling water	1 28-ounce bottle ginger ale
	1 1-quart jar cranberry juice cocktail

Puree strawberries in blender. Dissolve Jello in hot water; stir in lemonade until melted. Add cold water, cranberry juice cocktail and pureed strawberries. Pour over ice ring in large punch bowl. Slowly pour in ginger ale.

Barb Bergman

SUMMERTIME PUNCH

2 cups water	1 cup lemon juice
1/4 cup Nestea	1/2 cup sugar
3 cups orange juice	1/2 cup grenadine
1 cup unsweetened pineapple juice	1 28-ounce bottle ginger ale, chilled

Stir and dissolve water and Nestea. Mix the orange juice, unsweetened pineapple juice, lemon juice, sugar and grenadine. Combine the two mixtures. Add the ginger ale just before serving. Add strawberries and orange slices on top.

*Carol Austin
Y.A.W. President, 1982-83*

WASSAIL BOWL

Makes 1 gallon

2 quarts apple cider	6 cinnamon sticks
2 cups sugar	1 quart cranberry juice
2 teaspoons whole allspice	1 pint orange juice
2 teaspoons whole cloves	1 cup lemon juice

Combine cider and sugar in large saucepan. Tie allspice, cloves and cinnamon sticks together in porous cloth; add to cider. Cover and simmer for 15 minutes. Remove spices. Add remaining ingredients and simmer 10 minutes. Garnish with orange and lemon slices. Serve hot or cold.

Barb Stennes

CLUB MEALS

**Soups
and
Sandwiches**

សេដ្ឋកិច្ច
សាខាបន្ទូន
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BROCCOLI SOUP

This rich soup is excellent served for a luncheon with wine and bread sticks.

Serves 6

1 box frozen, chopped broccoli
1 teaspoon nutmeg

1 medium onion, chopped
1 cup chicken broth

Cook above ingredients for six minutes. Put in blender and add:

1 cup sour cream
2 tablespoons butter

1 can cream of mushroom soup

Blend on high for 20 seconds. Return to heat before serving, but do not boil.

Helen McDonald
Y.A.W. President, 1964-65

CANADIAN CHEESE SOUP

2½ cups boiling water
1 pint half and half
2 carrots, grated
1 onion, diced
12 ounces Cheese Whiz

8 chicken bouillon cubes
1/4 pound butter
1/2 teaspoon liquid smoke
3/4 cup flour
Salt and pepper

Saute onions and carrots in butter. Add flour to make roux (paste). Add bouillon cubes to boiling water. Then add the roux to the boiling water using a whisk to impart smoothness. When mixed, add Cheese Whiz, liquid smoke, and half and half. Salt and pepper to taste.

Shirley Hadenfeldt

CLAM CHOWDER

Serves 4

2 slices bacon, chopped
1 medium onion, chopped
1 7-ounce can minced clams

1 medium potato, shredded on
large-holed grater or thin sliced
2½-3 cups evaporated milk
Good sprinkling of salt and pepper

Fry the chopped bacon and onion together until the onion is tender. Add the potato, clam juice from the can, and enough water to cover the potato. Simmer until potato is tender — 10-15 minutes. Add the clams, milk, salt and pepper; heat and serve with a big chunk of butter melting in the middle.

Sue Robinson

SOUPS AND SANDWICHES

CRAB BISQUE

1 can cream of mushroom soup 1 cup light cream
1 can cream of asparagus soup 1 can crab meat
1½ soup cans milk ¼ cup sherry

Blend soups. Add milk and cream. Heat to boiling and add crab. Add sherry just before serving. Optional — float a little butter on top.

*Mary Rita Seckington
Y.A.W. President, 1973-74*

SUMMER BERRY SOUP

1 cup strawberries ½ cup heavy cream
1 cup raspberries 1½ cups water
½ cup sugar ½ cup light red wine
½ cup sour cream

Place berries and sugar in blender and puree. Pour into a clear glass pitcher and stir in creams until blended. Add water and wine. Chill thoroughly. Serve in clear glass mugs with a sprig of mint.

Tracy Mullen

CREAM OF CHEESE SOUP

Fun as a light meal with popcorn or french bread.

Serves 6

½ cup grated carrots 6 tablespoons enriched flour
½ cup celery, finely chopped 2 cups milk
1 cup water 2 cups chicken broth or bouillon
2 tablespoons chopped onion ½ pound sharp cheese, diced
¼ cup butter Parsley

Cook carrots and celery in boiling water until tender. Cook onion in butter in medium saucepan until tender but not brown. Stir in flour. Add milk and broth; cook over low heat until thickened, stirring constantly. Add cheese and blend. Stir in vegetables and cooking water. Serve topped with chopped parsley.

Kathy Shives

CREOLE CHILI

Best if made a day before. Adjust chili powder to taste.

Serves lots!

6 tablespoons butter or oil
1½ cups chopped onion
1 large green pepper, diced
1 cup celery, coarsely cut
3 pounds ground beef
3 20-ounce cans tomatoes
2 6-ounce cans tomato paste

3 20-ounce cans red kidney beans
1 tablespoon salt
1 teaspoon Tabasco
1½ tablespoons chili powder
1 teaspoon oregano
1 bay leaf

Heat fat in large pan; sauté onion, green pepper and celery. Add beef. Cook until meat loses red color, breaking with fork. Add tomatoes, paste and seasonings. Cover and simmer 1 hour. Add beans and simmer 20 minutes longer.

Kathy Shives

FOOTBALL GAME SOUP

Serves 3-4

1 can condensed consomme
1 can cream of tomato soup
1 tablespoon butter
1 teaspoon sugar
1 bay leaf

1 sprig parsley
1 teaspoon celery seed
3 slices onion
"Shot" of Tabasco
"Shot" of lemon juice

Combine ingredients in saucepan; bring to boil. Reduce heat and simmer until onion is tender. Strain. Reheat to boiling and pour into Thermos jug.

*Marty Buenneke
Y.A.W. President, 1968-69*

FRUIT SOUP

A delicious Scandinavian treat!

Serves 9

8 cups water
½ cup raisins
1 cup dried prunes
½ orange, peeled and cut up
½ lemon, peeled and cut up
2 apples, peeled and cut up

2 sticks cinnamon
½ teaspoon salt
1 cup sugar
6 tablespoons minute tapioca
Raspberry jelly or jam as desired
for color

Simmer water, fruit, and cinnamon together 1 hour. Add tapioca, sugar, salt, and jelly. Delicious hot or cold.

Louila Bjork

SOUPS AND SANDWICHES

EASY GAZPACHO

Serves 4

1 can tomato soup
2-3 tablespoons red wine
vinegar
5 drops Tabasco

1 can water
2 tablespoons oil
Salt and pepper
Chopped fresh vegetables

Mix above ingredients and refrigerate. Add accompanying garnish — seasoned croutons, chopped green pepper, cucumber, red onion, and tomato. Serve soup chilled. Soup can be made ahead to season well. Add croutons just before serving.

*Mary Helen Grace
Y.A.W. President, 1979-80*

GAZPACHO

Serves 6-8

4 cups tomatoes, diced
1 1/2 cups green pepper, chopped
1 cup onion, chopped

1 cup cucumbers or zucchini,
chopped
1 clove garlic, pressed (or
powdered garlic)

Vegetable amounts are merely a guide. Add more or delete to suit taste.

Combine the following ingredients and pour over vegetables. Chill.

Dash of bitters
2 cans jellied consomme
1/2 cup lemon juice
1/4 cup olive oil

1 tablespoon paprika
1 teaspoon salt
1/2 teaspoon pepper

Kathleen Ricker

HAMBURGER SOUP

Serves 4-6

1 pound hamburger
1 small onion, diced
1/2 cup uncooked noodles
5-6 cups water
2 beef bouillon cubes
1 cup carrots, diced

1 cup potatoes, diced
1 can cream of mushroom soup
1 teaspoon salt
1/8 teaspoon pepper
2 teaspoons Worcestershire sauce

Brown hamburger and onion. Drain fat. Add noodles, water, bouillon, carrots, and potatoes. Bring to boil and lower heat. Add mushroom soup. Cover and simmer 30-40 minutes. Season with salt and pepper and Worcestershire.

*Mary Rita Seckington
Y.A.W. President, 1973-74*

ITALIAN SAUSAGE SOUP

6 links Graziano Italian sausage
 2 cloves garlic, minced
 2 large onions, chopped
 1 large can Italian tomatoes (small oblong)
 1/2 teaspoon sweet basil

3 tablespoons chopped parsley
 1 green pepper, chopped
 2 zucchini, sliced 1/4-inch thick
 3 cups bow-tie noodles, cooked
 3 cans beef bouillon
 1 cup water
 1/2 cup dry red wine

Remove sausage from casing and break into pieces and brown lightly in large kettle. Add onions and garlic and cook, stirring until done. Stir in tomatoes, breaking in pieces with spoon. Add broth, water, wine, and sweet basil and simmer 1/2 hour. Add other ingredients and noodles. Simmer 1 hour. Serve hot and top with grated Romano cheese.

Connie Renda

LEMON LENTIL SOUP

This thick soup gets thicker as it stands.

1 pound lentils
 1/2 cup bacon, cut fine
 2 large onions, sliced
 2 large carrots, sliced
 1 cup celery, cut at angle
 2 quarts water
 1/2 teaspoon white pepper

2 1/2 teaspoons salt
 1/2 teaspoon thyme
 4 bay leaves
 1 grated potato
 1 ham hock
 2 tablespoons lemon juice
 Sliced lemon

Wash lentils. Cover with cold water and soak overnight; drain. Saute bacon and onion until golden. Add all except lemon. Cover and simmer for 3 hours. Remove ham hock and bay leaves. Add lemon juice. Serve hot with lemon slice on top.

Helen McDonald
 Y.A.W. President, 1964-65

SOUPS AND SANDWICHES

ONION SOUP AU GRATIN

1 1/2 pounds yellow onions, thinly sliced	2 quarts boiling beef stock
3 tablespoons butter	1/2 cup dry vermouth
1 tablespoon oil	Salt and pepper to taste
1 teaspoon salt	2 tablespoons cognac
1 teaspoon sugar	Dry bread rounds
3 tablespoons flour	1 1/4 cups grated Swiss cheese
	1/3 cup grated Parmesan cheese

Combine onions, butter and oil in heavy skillet. Cover and simmer over low heat 15 to 20 minutes or until onions wilt. Uncover and raise heat to medium. Sprinkle with salt and sugar. Saute, stirring frequently, about 45 minutes or until onions are a deep golden brown. Sprinkle flour over onions and continue cooking, stirring constantly, 2 to 3 minutes. Remove from heat and stir in boiling stock. Stir until soup boils, then add vermouth, salt and pepper to taste. Simmer over very low heat 30 minutes. Stir in cognac. Ladle into soup bowls over bread rounds and top with mixture of cheeses. Serve at once.

Carol Austin
Y.A.W. President, 1982-83

PASTA E FAGIOLI

(Italian Soup)

1 can white kidney beans	2 tablespoons olive oil
1 cup ditalini or small macaroni	1/4 teaspoon oregano
1 carrot	1/4 teaspoon basil
1 onion	1 15-ounce can tomato sauce
Celery top	1 quart beef bouillon or beef stock
Parsley	1 pound Italian sausage, sliced
2 cloves garlic, crushed	

Chop or blend vegetables as finely as possible. Add vegetables to heated olive oil and spices. Cover and simmer until vegetables are tender (5 to 10 minutes). Add broth, tomato sauce, and sausage, and cook until sausage is done (45 minutes). Add beans and cooked pasta. Let sit 15 minutes. Serve hot.

Kathleen J. Tomain

SHERRIED MUSHROOM BISQUE

Easy, but elegant!

Serves 8-10

1/4 pound butter	1 cup cream
1 cup onions, diced	1/3 cup dry sherry
1 pound fresh mushrooms, sliced	2 teaspoons salt
1/2 cup flour	Dash pepper
6 cups milk	Dash Tabasco

In a saucepan melt butter and saute onions and mushrooms. Stir in flour. Slowly stir in warmed milk and cream. Season, add sherry and simmer for 10 to 15 minutes.

Sandy Oleson

STEAK SOUP

2 pounds ground round, browned and drained	1 cup carrots, sliced
1 stick margarine	2 packages frozen mixed vegetables
1 cup flour	1 cup canned tomatoes
1/2 gallon water (may use more)	2 or 3 bouillon cubes
1 or 2 onions, chopped	1 cup potatoes, cut up
	1 package frozen green beans

In Dutch oven or soup pot combine browned and drained ground round and margarine. Stir in flour, then water. Add rest of ingredients, bring to boil. Cover and simmer about one hour. This soup thickens as it sits a few days. More water may be added. Freezes well. Don't cut recipe in half.

Shirley Hadenfeldt

TOMATO SOUP

Cook together until tender:

1 market basket of tomatoes, washed and quartered	2 green peppers, sliced
2 onions, sliced	1 bay leaf
2 stalks celery	6 whole cloves

Run through Foley food mill and pour over the following ingredients, stirring constantly:

1/8 cup salt	1/2 cup flour
1/2 cup brown sugar	1/2 stick butter

Return to stove and bring to boil. Can be canned or eaten immediately.

Genie Wilson

P.C.A.W. President, 1979-80

SOUPS AND SANDWICHES

FRESH CREAM OF TOMATO SOUP

Great remedy for the "Late-August-what-am-I-going-to-do-with-all-these-tomatoes" Blues.

Serves 5

4 tablespoons butter	Pepper, a few grains
4 tablespoons flour	3 cups milk
1 medium onion, chopped	3 cups fresh tomatoes, peeled
Salt to taste (about 1 teaspoon)	Several leaves of fresh basil and parsley

Heat butter; add onion and simmer about 5 minutes. Stir in flour, salt, and pepper. Then add milk, stirring until well blended. Meanwhile chop tomato, basil and parsley coarsely in blender or food processor. Add to milk mixture and simmer uncovered for about 15 minutes. Strain before serving (right into the bowl saves time).

Patti Neal

EASY VEGETABLE SOUP

A good meal to make ahead and pull out of the freezer for unexpected visitors.

Serves 8

1 pound ground beef	3½ cups water
1 cup onion, chopped	4 beef bouillon cubes
1 clove garlic, minced	1 tablespoon parsley flakes
1 15-ounce can kidney beans	1 teaspoon salt
1 cup sliced celery	¼ teaspoon basil
¼ cup uncooked regular rice	1/8 teaspoon pepper
2 16-ounce cans tomatoes	1 cup frozen or canned green beans

Cook ground beef, onion, and garlic in Dutch oven until beef is browned (5 minutes). Drain off fat. Add remaining ingredients, except green beans. Bring to boiling, reduce heat, and simmer, covered (40 minutes). Add green beans and simmer 10 minutes more.

Janet Wilson

CREAMY ZUCCHINI SOUP

Serves 4

1 pound young green zucchini
2 tablespoons butter
2 tablespoons finely chopped shallots
1 clove garlic, minced

1 teaspoon curry powder
1/2 teaspoon salt
1/2 cup whipping cream
1 3/4 cups chicken broth

Scrub squash and slice thinly. Heat butter and add squash, shallots, and garlic. Cover tightly and simmer 10 minutes. Shake occasionally; **do not burn**. Spoon into blender; add remaining ingredients and blend for 30 seconds. Serve hot with croutons or cold with chopped chives.

Martha Austin

SPICY ZUCCHINI SOUP

4 cups zucchini, thinly sliced
2 cups green pepper, cut up
2 cups celery, diced
2 cups onion, diced
2 cloves garlic
2 quarts tomatoes or tomato juice

1 teaspoon sweet basil
1 teaspoon oregano
1 teaspoon fine herbs (Spice Islands)
1 pound Italian sausage
1 pound ground beef

Combine first nine ingredients; simmer. Brown sausage and ground beef. Drain and add to mixture. Continue simmering until vegetables are tender or slightly crunchy. After soup has been ladled into bowls, sprinkle with grated cheese. Serve with Italian bread.

Mary Dopf

BEEFBURGERS FOR A CROWD

Ideal for a teenage party.

Serves 60-70

8 pounds hamburger
2 1-pound 10-ounce cans tomato soup
2 envelopes onion soup mix

1/2 cup prepared mustard
1 1/2 teaspoons salt
1 1/2 teaspoons pepper

Brown hamburger and drain off excess fat. Add soups, mustard, and seasonings. Cook at least 45 minutes. Can be placed in 350 degree oven for 45 minutes or cooked on range. Freezes well for future use.

Carmen Leahy
P.C.A.W. President, 1982-83

SOUPS AND SANDWICHES

CHINESE CHICKEN SANDWICHES

Serves 6

2 cups cooked chicken breasts,
cut into chunks
3 green onions, chopped
1 teaspoon dry mustard
1/2 teaspoon salt

1 can fancy Chinese vegetables,
drained
1/2 cup (heaping) mayonnaise (not
Miracle Whip)
Pepper to taste
6 small pita breads

Mix all ingredients together. Chill for at least two hours. Line pita bread (sliced open to make a pocket) with a lettuce leaf. Stuff with filling.

Tracy Mullen

CORNED BEEF-ONION FILLING

Serves 6

2 cups chopped, cooked corned
beef
1/2 cup minced celery

3 tablespoons prepared mustard
3/4 cup salad dressing
2 tablespoons minced onion

Stir together all ingredients until well mixed. Great on black bread!

Sandy Oleson

MONTE CRISTO

Serves 1

2 ounces turkey
1 egg, beaten

2 slices American cheese
3 slices bread, trimmed

Butter one slice bread. Place turkey on it. Butter both sides of next slice of bread. Place on top of turkey. Place cheese on second slice of bread. Butter last slice of bread, place on top. Dip in egg and grill.

Ann Kane

MUSHROOM CHICKEN SOUFFLE SANDWICHES

Serves 4

8 slices day-old bread
1 3-ounce can mushrooms,
drained (reserve juice)

1 can cream of chicken or
mushroom soup
3 cups cooked chicken or ham
2 eggs, slightly beaten

Lay four slices of bread in bottom of 9-inch-square pan. Mix cooked chicken or ham and drained mushrooms. Spread over bread. Mix eggs, mushroom juice, and soup. Put 4 more slices of bread over meat mixture and pour the liquid mixture over all. Bake at 350 degrees for 45 minutes.

Cindy Hoeksema

SLOPPY JOES

Serves 12-15

2 1/2-3 pounds ground beef
1 cup tomato soup
1 tablespoon Worcestershire
sauce

Brown sugar to taste
1/2 cup onion fried in butter
1 tablespoon vinegar
1/2 cup ketchup

Brown ground beef and pour off grease. Add other ingredients, cover, simmer 20 minutes.

Sue Frampton

STUFFED BREAD

Serves 6-8

1 loaf French bread
Celery
Onion

2 pounds ground beef
Green pepper
1 can cheese soup

Cut top off loaf of bread and scoop out bread. Brown ground beef with celery, green pepper and onion; mix with the crumbled up bread and the can of soup. Put mixture in the hollow loaf of bread and cover with top of the bread. Wrap in foil. Bake at 350-375 degrees for 30 minutes. Slice to serve.

Mary May

SOUPS AND SANDWICHES

BROILED TUNA BUNS

Serves 6

1 7-ounce can tuna
1 tablespoon finely chopped onion

3 tablespoons mayonnaise
6 slices American cheese
6 hamburger buns

Combine tuna, onion, and mayonnaise and blend thoroughly. Spread mixture on bottom halves of buns. Place cheese slices on top halves of buns. Broil about 3 minutes until mixture is hot and cheese melts. Put halves together.

Donna Nelson

TUNA-EGG SALAD SANDWICHES

1 12½-ounce can tuna, drained
½ cup mayonnaise
1 tablespoon parsley
¼ teaspoon garlic salt
4 eggs

1 cup diced celery
1 tablespoon chives
½ teaspoon salt
¼ teaspoon oregano

Combine all ingredients and spread on favorite bread.

*Carol Austin
Y.A.W. President, 1982-83*

VIENNA SANDWICH

1 loaf Vienna bread
⅔ cup evaporated milk
1½ pounds ground beef
½ cup fine cracker crumbs
1 egg

1 tablespoon dried onion
1 tablespoon prepared mustard
1½ teaspoons salt
½ cup grated cheddar cheese

Cut Vienna loaf in half, lengthwise. Mix all ingredients except cheese and pack meat upon cut sides. Place on foil and pull up snugly along sides and ends of loaf, leaving top exposed. Bake at 350 degrees for 45 minutes. Top with cheese 10-15 minutes before done. Slice diagonally.

Mary Blyth

HAM DELIGHTS

Serves 12

1/2 pound baked ham	1/2 cup chili sauce
1/2 cup cheddar cheese	2 chopped hard-boiled eggs
1/3 cup chopped green onions	3 tablespoons mayonnaise
1/2 cup chopped stuffed olives	12 frankfurter buns

Grate cheese and grind ham. Combine all ingredients (except buns) and mix well. Pile mixture into buns. Wrap each bun in foil. Bake at 375 degrees for 8 to 10 minutes. Individual sandwiches freeze very well. Also can be served spread on party rye as an appetizer. Warm under broiler until cheese melts.

Patti Graham

OPEN-FACE ITALIAN SANDWICH

Serves 6-8

1 pound ground chuck	1/2 teaspoon garlic salt
1 6-ounce can tomato paste	1 teaspoon salt
1/2 teaspoon oregano	2 tablespoons minced onion
1/2 teaspoon basil	1 loaf French or Italian bread

Mozzarella cheese

Mix together all ingredients, except bread and cheese. (Do not brown ground chuck.) Spread over top of bread, sliced in half. Bake the two halves uncovered for 20 minutes at 450 degrees. Remove from oven and add slices of Mozzarella cheese on top. Return to oven for 5 minutes or less. Slice diagonally and serve.

Tracy Mullen

THE CHIEF FEATURES.

1. *General.*

2. *Geological.*

3. *Botanical.*

4. *Zoological.*

5. *Mineralogical.*

6. *Physical.*

7. *Chemical.*

8. *Geodesy.*

9. *Archaeological.*

10. *Historical.*

11. *Biographical.*

12. *Philosophical.*

13. *Political.*

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1. MELON SALAD

1. Cut melon in small pieces.

2. Add sugar, lemon juice, and

orange juice to taste.

3. Add mint leaves and

ice cubes to taste.

4. Mix well and serve.

5. Enjoy your meal.

6. Repeat steps 1-5 for

the remaining melon.

7. Serve and enjoy.

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absis2

BABY FOOD SALAD

This salad is not just for children.

Serves 10-16

1 6-ounce package orange jello	Small marshmallows
2 cups hot water	1 8-ounce carton sour cream
3 small jars strained peaches (baby food)	

Mix Jello, water and peaches, and chill.

Topping: Cover bottom of medium saucepan with 1/8-inch water. Cover bottom of pan with small marshmallows and melt. Remove from heat and cool. Add sour cream and spread on Jello. Chill in 13x9-inch or 9-inch-square pan.

Nancy Clark

BAKED PINEAPPLE

Serves 8-12

1 #2½ can crushed pineapple (3½ cups)	2 tablespoons flour
½ pound grated cheddar cheese	½ teaspoon salt
¾ cup sugar	Buttered bread crumbs

Do not drain pineapple. Add cheese. Mix sugar, flour and salt and add to the pineapple and cheese. Pour into baking dish. Cover with buttered crumbs and bake at 350 degrees until top is brown (approximately 40 minutes).

Hope Polson

BLUEBERRY SALAD

1 3-ounce package black raspberry Jello	1 20-ounce can crushed pineapple, drained (save juice)
1 3-ounce package lemon Jello	1 pint sour cream
1 15-ounce can blueberries, drained (save juice)	2 cups miniature marshmallows

Dissolve black raspberry and lemon Jello in 2 cups boiling water. Use juice drained from blueberries and pineapple and water to make 2 cups and add to Jello mixture. Add fruit and refrigerate in a 13x9-inch pan.

Topping: Mix together sour cream and marshmallows and let stand overnight or for several hours. Then spread on top of Jello.

Carolyn Ramsay
Y.A.W. President, 1966-67
Charter Member, 1962

SALADS

BUNNY RABBIT SALAD

This is a good recipe for children. They can "create" it all by themselves.

Lettuce leaves	Maraschino cherries
Whole cloves	Marshmallows
Canned pear halves	

Wash and dry lettuce leaves. Put on plates. Place a pear rounded side up on each leaf. Put cloves in for eyes toward smaller end of pear. Use marshmallows for ears and tail. Secure marshmallows with toothpicks at wider end of pear for tail and on sides of pear for ears. Use cherry for nose.

Rose Mary Pratt

COMPANY QUICK SALAD

This salad can be ready in 30 minutes!

1 3-ounce package orange- pineapple Jello	1 cup longhorn cheese, grated
1 small can crushed pineapple, drained	1 pint vanilla ice cream
	1/2 cup nutmeats

Dissolve Jello in one cup hot water. Add ice cream cut into small pieces. Add cheese, pineapple and nuts. Fold together and pour in a 12x9-inch pan or suitable serving dish. Spread additional nuts over top. Ready in 30 minutes. Place in freezer if making ahead.

Linda Walker

COTTAGE CHEESE JELLO SALAD

1 carton small-curd cottage cheese	1 13-ounce can crushed pineapple, drained
1 3-ounce package orange Jello	1 8-ounce container Cool Whip
1 can mandarin oranges	

Mix cottage cheese with dry Jello. Add mandarin oranges and pineapple. Add Cool Whip. Refrigerate for several hours.

Variations: Lime Jello with pears instead of oranges. Strawberry Jello with strawberries instead of oranges.

Nancy Knapp

BAKED CRANBERRY RELISH SALAD

A refreshingly light salad to accompany those heavy holiday meals!

Serves 6-8

1 cup English walnuts, coarsely broken	1/2 teaspoon cinnamon
1 pound fresh cranberries	1 cup orange marmalade
1 3/4 cups sugar	3 tablespoons lemon juice

Spread walnuts in shallow pan and toast at 350 degrees for 10-12 minutes. Wash cranberries; mix together with sugar and cinnamon in a 9-inch-square glass pan. Cover tightly with foil. Bake at 350 degrees for 45 minutes. Remove from oven and mix in nuts, marmalade and lemon juice. Chill and serve cold.

Jenelle Sarcone

CRANBERRY SALAD

1 pound cranberries	1 small can crushed pineapple, drained
1/2 cup sugar	2 medium apples
1 pound miniature marshmallows	1/2 pint whipping cream

Wash and sort cranberries. Grind cranberries and apples. Add sugar and marshmallows. Allow to stand at room temperature 2-3 hours. Stir once in awhile. Add pineapple. Whip cream until very stiff and fold into other mixture. Refrigerate 10-12 hours before serving.

Elaine Janssen

CREAMY BURGUNDY CHERRIES

Serves 6-8

1 6-ounce package cherry-flavored gelatin	1 8-ounce package cream cheese
1 16-ounce can dark sweet cherries, drained	3/4 cup burgundy or dry red wine
2 cups boiling liquid (cherry syrup and water)	Nuts (optional)

Dissolve gelatin in boiling liquid. In large bowl soften cream cheese. Slowly add gelatin, mixing well. Blend in wine and cherries. Add nuts, if desired. Pour into oiled 1 1/2-quart mold or 8-inch-square pan. Chill until firm (approximately 2 hours).

Janet Wilson

SALADS

FROZEN DAIQUIRI SALAD

1 8-ounce package cream cheese, softened	1 1-pound can crushed pineapple, drained
2/3 cup mayonnaise	1 cup chopped pecans
1 package egg custard mix	1 envelope whipped topping mix
1 6-ounce can frozen daiquiri mix	or 2 cups Cool Whip

In blender combine cheese, mayonnaise, custard mix and daiquiri mix. Blend at high speed until smooth. Pour into bowl and stir in pineapple and nuts. Fold in prepared topping mix. Pour into waxed-paper-lined 8-inch-square pan. Cover with foil and freeze until firm (approximately 3 hours).

Margie Herrick

FROZEN FRUIT SALAD

Serves 24

1 8-ounce container Cool Whip	1 cup chopped pecans
2 3-ounce packages cream cheese	1 15 1/4-ounce can pineapple chunks, drained
1/2 cup lemon juice	1 21-ounce can cherry pie filling
1 14-ounce can condensed milk	

Combine cream cheese and lemon juice; beat until smooth. Stir in milk, pecans and pineapple (cut chunks in half). Fold in Cool Whip and pie filling. Spoon into paper-lined muffin pans. Freeze.

Linda Haas

FROSTY FRUIT LOAF

Looks beautiful and freezes nicely.

Serves 10

2 16-ounce cans diet fruit cocktail	1/2 cup Hellmann's mayonnaise
8 ounces plain yogurt	1 small package frozen strawberries, thawed and crushed
1 envelope unflavored gelatin	
1/2 cup Karo light corn syrup	

Drain fruit cocktail, reserving 1/2 can syrup. In saucepan sprinkle gelatin over syrup from fruit. Stir over low heat until dissolved. Beat in mayonnaise. Stir in strawberries and corn syrup. Chill until mixture mounds slightly. Fold in fruit cocktail and yogurt. Spoon into 9-inch loaf pan and freeze until firm. Serve in slices.

Grace Nieters

FRUIT FREEZE

Can make the day before. Easy and refreshing.

Serves 6

1 6-ounce can frozen orange juice	1 can mandarin oranges
1 6-ounce can frozen lemonade	1 tall can pineapple chunks
1½ cups sugar	½ jar maraschino cherries
4 cups hot water	3 bananas, sliced

Mix together: orange juice, lemonade, sugar, and hot water. Add drained mandarin oranges and pineapple chunks, halved maraschino cherries, and bananas. Freeze overnight, covered. Let thaw 45 minutes before serving.

Mary Kay Bartine

GEN'S FROZEN SALAD

Serves 16

1 generous cup grapes, halved	1 large can apricots, cut up and drained
1 generous cup dates, chopped	½ pint whipping cream, beaten
1 large can chunk pineapple, cut up and drained	1 tablespoon mayonnaise

Stir mayonnaise into whipped cream. Fold in fruits. Put mixture into two ice cube containers or a 9-inch-square cake pan. Freeze. Serve frozen.

Janet Wilson

ORANGE DELITE SALAD

Serves 12

1 can Eagle Brand sweetened condensed milk	1 large can or 2 small cans mandarin oranges
1 6-ounce can frozen orange juice concentrate	1 14-ounce container Cool Whip

Put a graham cracker crust in the bottom of 13x9-inch pan. (To make crust, mix 2 cups crumbs, 1 stick melted margarine and 1 tablespoon sugar.) Pour milk and thawed orange juice in bowl and blend well with mixer. Then add drained oranges and fold in Cool Whip. Pour over crumb crust and chill thoroughly.

Sally Hintze

SALADS

ORANGE JELLO SALAD

Serves 9-12

1 small package tapioca pudding	3 cups hot water
1 small package vanilla pudding	2 cans mandarin oranges
1 small package orange Jello	1 pint Cool Whip

Cook above ingredients (except oranges and Cool Whip) until thick. Add mandarin oranges (cut in two). Stir in Cool Whip. Mix well and pour into a 9-inch-square Pyrex pan. Cover and refrigerate overnight. Strawberry Jello and strawberries can be substituted for orange Jello and oranges.

Marilyn Clauss

SEA FOAM SALAD

Serves 9

1 large can pears, drain saving 1 cup juice	1 3-ounce package cream cheese 1 cup whipping cream
1 3-ounce package lime Jello	

Dissolve Jello in hot pear juice. Set aside until cooled, but not congealed. Combine drained pears and cream cheese and blend using blender or mixer until thoroughly blended. Blend with cooled Jello. Fold in whipped cream. Refrigerate until set — at least 4 to 5 hours. Use 9-inch-square pan or a little larger one. Can also use peaches with lemon or peach Jello following the same procedure.

Ruth Carey

SHERBET SALAD

Serves 9-12

1 6-ounce package raspberry Jello	1 package frozen raspberries, thawed
1 pint raspberry sherbet	1 cup boiling water 1 package Dream Whip

Dissolve Jello in boiling water, stirring well. Add softened sherbet and fold in thawed raspberries. Add Dream Whip, prepared according to package directions. Pour into mold or 8-inch-square pan. Orange Jello, mandarin oranges and orange sherbet may be substituted for a variation of this recipe.

Louila Bjork

SHORTCUT FROZEN SALAD

Nice for summer because it keeps well.

Serves 12

1 small package instant lemon pudding mix	1/4 cup chopped pecans
2 cups frozen dessert topping, thawed	2 tablespoons lemon juice
1/2 cup mayonnaise	1 16-ounce can fruit cocktail, drained

Make pudding according to directions. Stir in topping, mayonnaise, lemon juice. Fold in fruit cocktail, marshmallows and nuts. Freeze until firm in large loaf pan lined with aluminum foil.

Louise Monroe

YUM-YUMS (Frozen Salad)

Serves 12

1 pint sour cream	1 16-ounce can crushed pineapple, drained
1 cup sugar	1 cup chopped walnuts
4 tablespoons lemon juice	1/2 cup chopped maraschino cherries
2 bananas, diced	

Mix sour cream, sugar and lemon juice. Add bananas and remaining ingredients. Add a touch of red food coloring. Mix and place in paper-lined muffin tins. Freeze. Serve as needed.

*Jill Schreiber
Y.A.W. President, 1972-73*

FRESH BROCCOLI SALAD

Serves 8-10

1 medium bunch broccoli, cleaned and chopped	1 package Good Seasons Italian Dressing mix
1 can kidney beans, drained	1 small red onion, chopped fine 1 cup grated sharp cheddar cheese

Prepare dressing according to package instructions. Mix all other ingredients in a large bowl. Cover tightly and refrigerate overnight.

Grace M. Nieters

SALADS

CREAMY BROCCOLI-CAULIFLOWER SALAD

Serves 8

1 head fresh broccoli, cut into pieces	1/2 cup green onions, chopped
1 head cauliflower, cut into flowerettes	1 cup mayonnaise
1/2 cup green pepper, finely chopped	1/2 cup sour cream
1/2 10-ounce package frozen peas	1 teaspoon salt
	1 tablespoon sugar
	1 tablespoon white vinegar

In large bowl toss together first 5 ingredients. Mix next 5 ingredients in small bowl, pour over vegetables and toss. Serve immediately or refrigerate up to 24 hours.

Linda K. Thomson

BUFFET SALAD

Serves 24

1 head cauliflower, separated into flowerettes	2 4-ounce cans button mushrooms, drained
1 1-pound can green beans, drained	2 6-ounce cans pitted ripe olives, drained
1 1-pound can yellow beans, drained	2 5-ounce jars pimento-stuffed olives, drained
1 bunch celery, sliced	1 14-ounce can artichokes, quartered (optional)
1 carton cherry tomatoes	1 carton frozen chives
1 bunch carrots, sliced	2 small bottles creamy onion dressing
2 13-ounce jars yellow pickle corn relish	1 large bottle Italian dressing

Mix all ingredients and chill thoroughly. Best if made 24 hours before serving. Keeps a long time.

*Betty Raife
P.C.A.W. President, 1978-79*

KENTUCKY COLESLAW

6 cups cabbage, sliced	1/2 cup milk
1 cup carrots, finely sliced	1 cup mayonnaise
1/4 cup sugar	1/2 cup buttermilk
1/2 teaspoon salt	1/2 teaspoon celery seed
1/4 teaspoon pepper	2-3 drops Tabasco
	3 tablespoons dry minced onion

Toss together cabbage, carrots, sugar, salt and pepper. Drench with the milk. Refrigerate for 15 minutes. Combine remaining ingredients and mix with cabbage. Cool 1 hour. Keeps only 24 hours.

Tracy Mullen

CABBAGE LEMON SALAD

Great for tailgate parties, backyard barbecues or picnics.

Serves 12-14

1 medium head cabbage, finely shredded (6-8 cups)	2 teaspoons mustard seed
4 medium carrots, finely shredded	1 teaspoon celery seed
1 medium onion, finely chopped	3/4 cup salad oil
1 medium green pepper, finely diced	1/3 cup vinegar
	1/3 cup water
	1 cup sugar
	1 teaspoon salt
	1 3-ounce package lemon gelatin

Combine vegetables in large bowl. Add mustard and celery seeds to oil and pour over vegetables. Let stand. Heat mixture of vinegar, water, sugar and salt. Bring mixture to a boil and add gelatin. Stir until gelatin is dissolved. Cool. Pour over vegetables. Mix well and let stand overnight in refrigerator. Salad keeps 2-3 weeks in tightly covered container.

*Dixie Hoekman
P.C.A.W. President, 1980-81*

CAULIFLOWER SALAD

Very colorful.

Serves 8

1 head cauliflower	1 tomato, cut fine
1 green pepper	1/2 cup white vinegar
1 bunch green onions	1/2 cup Crisco oil
1 8-ounce box fresh mushrooms	2 tablespoons dried parsley flakes
1 small can pitted ripe olives	3 tablespoons dill weed
1 peeled cucumber, seeds removed	1 tablespoon garlic salt
	Black pepper to taste

Cut up vegetables. Mix vinegar, oil and seasonings and pour over vegetables. Refrigerate overnight in a covered 13x9-inch pan.

Kathy Zumbach

SALADS

BACON CAULIFLOWER SALAD

1 head lettuce	1/4 cup sugar
1/2 head cauliflower	1 cup mayonnaise
1 onion	1/3 cup Parmesan cheese
1 pound bacon, fried and diced	Salt and pepper

Prepare salad the night before using a large bowl that can be tightly covered. Break up lettuce and cauliflower into bite-sized pieces. Section onion into rings. Layer lettuce, onion, bacon and cauliflower. Combine remaining ingredients and spread on top. Cover tightly and chill. Mix well before serving.

Linda Dollar

CREAMY CAULIFLOWER SALAD

1 large head cauliflower	1 teaspoon celery seed
1/2 cup chopped celery	1 pint mayonnaise
1/2 cup chopped green pepper	1 carton sour cream
1/4 cup chopped onion	

Break cauliflower into small pieces. Combine with next 4 ingredients. Mix together mayonnaise and sour cream and pour over salad. Mix thoroughly and refrigerate overnight or at least 8 hours.

Diane Curtis

CHICKEN OR TUNA SALAD

1 cup shredded carrots	1 tablespoon milk
2 tablespoons minced onion	1 cup cooked chicken or tuna, diced
1/2 cup mayonnaise	
1/4 teaspoon dry mustard	1 cup shoestring potatoes

Mix first six ingredients and chill. Just before serving add shoestring potatoes.

Diana Stump

HOT CHICKEN SALAD

A good luncheon dish.

Serves 8

4 cups cooked chicken, cut in pieces	1 tablespoon lemon juice
1 cup chopped celery	1/2 teaspoon Accent
4 hard-boiled eggs, sliced	3/4 cup cream of mushroom soup
1 teaspoon chopped onion	1 cup grated cheese
1 teaspoon salt	1 1/2 cups crushed potato chips
	1/2 cup slivered almonds

Combine all ingredients except cheese, potato chips, and almonds. Place in an 8-inch-square casserole. Top with cheese, chips, and almonds. Let stand overnight (or at least 4-5 hours) in refrigerator. Bake at 400 degrees for 20-25 minutes.

Gwen Swanger

ITALIAN VEGETABLE SALAD

1 large bunch fresh broccoli	Cherry tomatoes
1 head cauliflower	1/2 pound button mushrooms
1 pound Monterey Jack cheese	1 small bottle Italian dressing

Clean broccoli and cauliflower and break into small pieces. Cut cheese into cubes. Combine ingredients with dressing and toss. Best if left to marinate overnight.

Janel Marcovis

LAYERED LETTUCE SALAD

1 head lettuce	2 cups mayonnaise and 2
Grated onion (to taste)	tablespoons sugar, mixed
1 cup celery, chopped	1/2 pound bacon, cooked, cooled
1 green pepper, chopped	and crumbled
1 box frozen peas, uncooked	1 cup shredded Colby cheese

Place, in the order above, in a 13x9-inch pan and cover. Let marinate overnight. Serve as is. Do not toss.

Diane Bittner

SALADS

LIME JELLO AND CUCUMBERS

Serves 8

2 medium cucumbers, peeled and seeds removed	1/2 cup sour cream
2 tablespoons onion, chopped	1/2 cup mayonnaise
1 package lime Jello dissolved in 1 cup hot water	1 tablespoon horseradish

Blend everything in blender. Pour into 8 individual molds.

Lorraine Brown

LOBSTER-SHRIMP DELIGHT MOUSSE SALAD

Serves 12

1 can tomato soup	2 1/2 tablespoons grated onion
1 8-ounce package cream cheese	2 pounds cleaned shrimp
2 tablespoons Knox gelatin	2 lobster tails (optional)
1 cup cold water	1 cup mayonnaise
1 cup celery, chopped	1/2 teaspoon prepared mustard
Chopped green pepper (optional)	1 teaspoon Worcestershire sauce

Heat soup, soak gelatin in water and add to soup. Add mashed cheese slowly. Add celery, green pepper, onion, mayonnaise, mustard and Worcestershire sauce. Add shrimp (whole) and lobster (if desired). Pour into large fish mold or individual molds.

Nancy Knapp

MOSTACCIOLI SALAD

Serves 10

1 16-ounce package mostaccioli, cooked and drained	2 teaspoons parsley
1 medium cucumber, seeds removed, peeled and coarsely chopped	2 tablespoons prepared mustard
1 medium onion, diced	1 teaspoon salt
1 small jar pimento	1 teaspoon coarse pepper
1 teaspoon garlic powder	1 1/2 cups cider vinegar
	1 1/2 cups sugar
	1/4 cup salad oil

Bring vinegar to a boil. Cool. Combine all ingredients and refrigerate 12 hours.

*Gail Krambeck
Y.A.W. President, 1975-76*

FRESH MUSHROOM SALAD

Serves 8-10

1 pound fresh mushrooms	1/2 teaspoon salt
3 green onions and tops, chopped	1/2 teaspoon dry mustard
1/4 cup fresh lemon juice	1 tablespoon Worcestershire sauce
2/3 cup oil	10 slices bacon, fried crisp and crumbled

Wash mushrooms and dry. Slice and combine with onions. Combine lemon juice, oil, salt, mustard, and Worcestershire sauce. Pour over mushrooms. Marinate 2-3 hours. Sprinkle bacon over top before serving.

Gwen Swanger

PENNSYLVANIA DUTCH POTATO SALAD

2 boiled eggs	1/2 cup celery
4 cups peeled, cubed, waxy potatoes, boiled with 1 teaspoon salt	1/2 cup onion
1/4 cup white vinegar	1/2 cup green pepper
1 1/2 tablespoons sugar	1/4 teaspoon celery seed
	Mayonnaise to moisten

Add chopped egg whites to boiled potatoes. Pour vinegar and sugar over potatoes. Cool. Add celery, onion, green pepper and celery seed. Mix. Stir in mayonnaise to which egg yolks have been added.

Ann Kane

SALAD WITH HONEY DRESSING

2/3 cup sugar	1 tablespoon lemon juice
1 teaspoon dry mustard	1 teaspoon grated onion
1 teaspoon paprika	1 cup salad oil
1/4 teaspoon salt	Romaine or butter lettuce
1/3 cup honey	1 can chilled mandarin oranges
5 tablespoons vinegar	1/2 cup sliced almonds, toasted

To make dressing, mix first 4 ingredients well. Add honey, vinegar, lemon juice and onion. Pour oil into mixture very slowly beating constantly with electric mixer. Makes 2 cups of dressing. Pour over salad of lettuce, oranges and almonds.

Robbie Malm

SALADS

SALAD WITH PZAZZ

Serves 8

2 cups salad oil	1 teaspoon granulated garlic
1 cup white vinegar	4 cups sliced zucchini
1/2 cup wine vinegar	2 cups broccoli flowerettes
1/2 cup lemon juice	2 cups cauliflowerettes
1/4 cup salt	1 cup carrots, sliced
1 teaspoon oregano	1 cup purple onion, sliced
1 teaspoon dry mustard	1 cup cherry tomatoes, halved
1 teaspoon dehydrated onion	1/4 cup ripe olives

Mix first 9 ingredients together. Pour half of dressing over raw vegetables. Marinate overnight. (Save the other half of the dressing for the next time recipe is made.)

Nancy Vernon

SHRIMP SALAD

Chow mein noodles add a crunchy surprise to this salad.

Serves 8

2 cans small shrimp, deveined	1/2 onion, minced
2 small cans crushed pineapple, drained thoroughly	1 teaspoon Worcestershire sauce
1 1/2 cups celery	Miracle Whip or mayonnaise

Mix together all ingredients. Make quite moist with mayonnaise. **Just before serving** add 1 5-ounce can chow mein noodles. Since the chow mein noodles lose crispness, salad should be eaten at once.

Louila Bjork

COLD SHRIMP MACARONI SALAD

Good served with fresh fruits and muffins.

1 16-ounce can macaroni and cheese, cut up and chilled	1/4 cup mayonnaise or salad dressing
2 4 1/2-ounce cans baby shrimp, drained	1 tablespoon pimento, chopped
1 package frozen peas, slightly cooked	1 tablespoon minced onion or chopped chives

Mix all thoroughly. Refrigerate. Serve in lettuce cups.

Martha Clarke
P.C.A.W. President, 1952-53

SPINACH SALAD

1/2 cup onion, chopped fine	Dash Worcestershire sauce
1 1/2 teaspoons salt	Dash Tabasco
1 1/2 teaspoons Accent	2 cups salad oil
1/4 cup red wine vinegar	Fresh spinach leaves
1/4 cup warm water	Fresh mushrooms
2 tablespoons Grey Poupon mustard	Bacon bits
	Croutons

Mix first 9 ingredients together. Pour over salad of spinach leaves, mushrooms, bacon bits, and croutons.

Sue Robinson

SPINACH SALAD WITH BACON DRESSING

1 1/2-2 cups fresh spinach	2 cups mayonnaise
1/4 cup water	1/2 pound bacon, cooked and crumbled
1/4 cup apple cider vinegar	Grilled onions
1/2 cup sugar	

Wash spinach and set aside. On medium heat cook mixture of water, vinegar and sugar until sugar dissolves. Combine with mayonnaise, bacon and onions. Heat through and serve warm over spinach. Dress it up with grated boiled egg on top!

Diane Bittner

THREE BEAN SALAD

2/3 cup vinegar	1/4 teaspoon pepper
1/3 cup salad oil	1 can each green beans, yellow beans, kidney beans
3/4 cup sugar	
1 teaspoon salt	

Mix together first 5 ingredients. Rinse kidney beans with juice from other beans. Marinate in dressing overnight. Add pepper and onion.

Ann Kane

SALADS

TOMATO CREAM MOLD

Serves 6-8

3 envelopes (3 tablespoons) unflavored gelatin	1 cup mayonnaise
3 cups tomato juice	3/4 cup finely chopped celery
2 tablespoons lemon juice	1/3 cup finely chopped sweet or dill pickle
1/2 teaspoon salt	1/4-1/3 cup finely chopped onion
1 3-ounce package cream cheese, softened	

Soften gelatin in 1 cup tomato juice. Place over low heat and stir until gelatin melts. Stir in remaining 2 cups tomato juice, lemon juice and salt. Chill until mixture begins to set. Beat cream cheese until smooth. Whip in mayonnaise until smooth. Add tomato mix; blend well. Add celery, pickle and onion. Pour into well-oiled 5-cup mold. Chill until firm.

Holly Lawyer

FRENCH DRESSING

2/3 cup sugar	1/2 cup salad oil
1 teaspoon salt	3 tablespoons onion, chopped
1 teaspoon paprika	1 teaspoon celery seed
1/3 cup ketchup	3 1/2 teaspoons lemon juice
1/4 cup vinegar	

Put all ingredients in blender and blend. Keeps well in refrigerator.

Diane Curtis

HOT BACON DRESSING

5 slices bacon	1/4 cup vinegar
1 egg, beaten	1/4 cup sugar
2 tablespoons flour	1 1/2 teaspoons salt
1 1/2 cups water	

Chop bacon and fry until crisp. Add all other ingredients to beaten egg. Pour into the hot bacon. Cook and stir until thickened. Pour at once over crisp dry salad greens such as lettuce or endive, dandelion, or spinach. Chopped onion may be added to greens if desired.

Leyria Walters

SALAD DRESSING FOR SPINACH OR TOSSED SALAD

Serves 6

1 clove garlic, crushed
6 tablespoons olive oil
1/2 teaspoon Dijon mustard

2 tablespoons tarragon or red wine
vinegar
Coarse salt
Freshly ground pepper

Put vinegar in small bowl with mustard and garlic. Gradually add oil, beating with a fork. Season to taste. (Can also use a small jar and shake.) Keeps in the refrigerator for about two weeks.

Jerry McCarthy

POPPY SEED FRUIT SALAD DRESSING

Makes 1 2/3 cups

3/4 cup sugar
1 1/2 teaspoons onion salt
1 teaspoon dry mustard

1/3 cup vinegar
1 cup salad oil
1 tablespoon poppy seeds

In small bowl combine sugar, salt and dry mustard. Stir in vinegar. Beat at medium speed while gradually adding oil. Beat 5-10 minutes longer until thickened. Add poppy seeds. Pour into a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using. Serve on fresh fruit salads, grapefruit sections or on lettuce wedges.

Barbara Post

Main Courses

Minic
comes

BARBECUED ROAST

1/3 cup honey or dark corn syrup	1/2 teaspoon Tabasco
1/4 cup soy sauce	1 1/2 tablespoons meat tenderizer
1/3 cup lemon juice	1 beef roast
2 cloves garlic, crushed	

Wet roast and sprinkle with tenderizer. Pierce meat with fork. Mix honey/dark corn syrup, soy sauce, lemon juice, garlic, and Tabasco to make marinade. Pour 1/3 cup marinade over roast. Wrap in 2 thicknesses of tin foil, leaving vent in top. Roast on grill over charcoal for 2 hours. Open foil and place meat directly over coals. Barbecue 30 minutes, turning 3 times. Brush often with marinade.

Elaine Janssen

BEEF AND LEEKS

Fun to make at a party. Guests like to watch and help.

Serves 2

1 1/2 tablespoons dark soy sauce	1/8 teaspoon pepper
1 tablespoon dry white wine	8 ounces beef (steak), thinly sliced
1 tablespoon cornstarch	4 ounces leeks (white only), cut diagonally
1/2 teaspoon sugar	
Oil	

Marinate beef at room temperature for 15 minutes in the soy sauce, wine, cornstarch, sugar and pepper. Heat wok or frying pan to a hot temperature. Add oil to coat pan. Add beef immediately after oil is added or beef will stick. Stir beef until cooked three-fourths done (just a few minutes). Add leeks and cook until beef is done. Serve with rice.

Linda Kaplan

BEEF BRISKET IN BEER

Serves 8

1 3-4 pound beef brisket	2 tablespoons brown sugar
1 onion, sliced	1 clove garlic (or garlic powder)
1/4 cup chili sauce	1 12-ounce can beer

Trim excess fat, season with salt and pepper. Cover with onion slices. In bowl, combine chili sauce, brown sugar, garlic and beer. Pour over meat, cover with foil. May uncover last half hour if desired, basting with juices. Bake at 350 degrees for 4 hours. (Can make gravy with juices — 1 cup meat juices, 2 tablespoons flour, 1/2 cup water.) Very important to cut meat across grain to serve. Any leftovers make excellent barbecued beef sandwiches. Cut in small pieces and pour barbecue sauce in pan over meat. Stir.

Joleen Fairbank

MAIN COURSES

OVEN-BARBECUED BRISKET

Great for the working woman. Makes an inexpensive cut of meat taste delicious.

Serves 24

1 5-6 pound beef brisket	Onion salt
3 ounces commercial liquid smoke	Garlic salt
Worcestershire sauce	Salt and pepper
Celery salt	Commercial barbecue sauce

Place meat, fat side up, in shallow baking pan. Pour liquid smoke over it. Generously sprinkle both sides of meat with salts. Cover dish tightly with tin foil and refrigerate overnight. Before baking, sprinkle both sides of meat with salt, pepper and Worcestershire sauce. Re-cover pan with tin foil. Cook 5 hours at 275 degrees. Uncover and pour barbecue sauce over meat. Bake one more hour — uncovered. Remove from oven, cover with foil and let cool 1 hour before slicing. Serve hot or cold.

Jacqueline Dollar

BEEF BROCCOLI PIE

1 pound ground beef	1 egg, beaten
1/2 cup chopped onion	1 10-ounce package frozen, chopped broccoli, cooked and well drained
2 tablespoons flour	4 ounces Monterey Jack cheese
3/4 teaspoon salt	2 packages refrigerator crescent rolls
1/2 teaspoon garlic salt	Milk to brush on
1 3-ounce package cream cheese	
1 1/4 cups milk	

Brown beef and onion; drain fat. Stir in flour, salt and garlic salt. Add milk and cream cheese. Cook and stir until thick and smooth. Add some of this mixture to beaten egg; return all to skillet. Cook and stir over medium heat for 2 minutes; will be thick. Stir in drained broccoli. Roll out one package of crescent rolls to fit into 9-inch pie pan; trim. Spoon in mixture. Cut Monterey Jack cheese in slices and arrange on top. Roll out other package of crescent rolls and place on top; trim and seal. Cut slits in top and brush with milk. Bake at 350 degrees for 40 minutes. Let set for 10 minutes before slicing. Cover with foil if crust gets too brown.

Nancy Perkins

MAIN COURSES

BEEF HENRI

2-3 pound rib eye strip
3 tablespoons butter
Salt and pepper

3 tablespoons melted butter
2 shallots, cut up fine

Brown meat briefly on all sides in butter with salt and pepper. Cook meat in oven at 350 degrees for about 50 minutes in pan or cook on grill until desired doneness. While cooking baste with melted butter and shallots.

Kay Novak

BEEF STRIPS WITH TOMATO

A delicious meal prepared in the microwave.

Serves 6

1 pound flank steak
1/3 cup soy sauce
1/3 cup white wine
1 teaspoon sugar
2 tablespoons cornstarch

1 medium onion, sliced
2 cups fresh mushrooms, sliced
1/2 cup green peppers, sliced
1 pint cherry tomatoes

Thinly slice steak. Place in 2-quart casserole. Combine soy sauce, wine and sugar. Pour over meat. Marinate for 1-2 hours. Stir in cornstarch, onion, mushrooms, and peppers. Cover and cook on high for 8-10 minutes, stirring once. Add tomatoes, piercing skin. Slightly cook on high for 1 minute.

Jenelle Sarcone

TERIYAKI STEAK

Serves 5

2 1/2 pound top round steak, 1 1/2 inches thick
1/4 cup salad oil
1/4 cup cider vinegar

1/2 cup soy sauce
1 large clove garlic, minced
2 tablespoons brown sugar
1 teaspoon ginger

Place steak in shallow pan. Combine rest of ingredients and pour over meat. Marinate 4 hours in refrigerator, turning frequently. Drain steak and grill 18 minutes on each side for rare. To serve, cut across grain in thin slices.

Barbara Post

MAIN COURSES

BEEF WELLINGTON

Perfect for a holiday or English dinner.

Serves 8-10

3 pounds beef tenderloin roast	1/4 cup water
1/4 cup butter	2 tablespoons teriyaki sauce
1 pound fresh mushrooms, finely chopped	4 Pillsbury pie crust sticks, crumbled
1/2 cup blanched almonds, finely chopped	1 cup dairy sour cream
1 clove garlic, crushed	1 egg, slightly beaten
	1 tablespoon water

Heat oven to 425 degrees. Tie heavy string around tenderloin roast in several places. Place roast on rack in shallow baking pan. For medium-rare roast beef, bake at 425 degrees for 25 minutes. Cool on wire rack about 30 minutes. Remove strings; pat dry with paper towel. In large skillet, melt butter. Add mushrooms, almonds, garlic, water and teriyaki sauce. Stir-fry over medium-high heat until liquid is absorbed, about 10 minutes. Set aside. In large bowl, combine pie crust mix and sour cream; mix with fork until ball forms. On aluminum foil, roll out pastry to a 20x12-inch rectangle; trim edges (reserve trimmed pastry). Place roast on edge of pastry; spread mushroom filling over pastry to within 1 inch of edges. Roll roast in pastry; seal seams and ends securely. Grease 1 large cookie sheet. Using aluminum foil for support, transfer pastry-wrapped roast to cookie sheet. Remove foil and place roast, seam-side-down, on cookie sheet. Cut out small designs from leftover pastry. Combine egg and water; brush over top and sides of loaf. Top with small pastry designs; brush with egg-water mixture. Reduce oven temperature to 400 degrees. Bake for 30 minutes or until pastry is golden brown. Let stand 15 minutes before serving.

Sandy Oleson

BEEF-ZUCCHINI CASSEROLE

Serves 6

4 medium zucchini	1/4 teaspoon pepper
1 pound ground beef	1/4 cup butter
1/2 cup onion, chopped	1 teaspoon salt
1/2 cup cracker crumbs	1/4 teaspoon pepper
1/2 teaspoon oregano	2 cups milk
1 teaspoon salt	1 cup cheddar cheese

Cook zucchini whole in boiling water about 8 minutes. Brown beef and onion. Drain and add crumbs, oregano, 1 teaspoon salt and 1/4 teaspoon pepper. Make white sauce with remaining ingredients, except cheese. After sauce thickens, add cheese. In 13x9-inch buttered casserole, place layer of sliced zucchini, then layer of beef-crumb mixture, then layer of cheese sauce. Repeat all 3 layers. Bake at 350 degrees for 25 minutes.

Kris Flynn

BRAISED BEEF WITH MUSHROOMS

Serves 6

2 pounds stew meat or cut up	1 cup beef bouillon
Swiss steak	2 teaspoons sugar
Cooking oil	1 teaspoon sweet basil
3/4 cup onion, sliced	1 teaspoon salt
1/2 clove garlic, minced	Dash of pepper
1 8-ounce can tomato soup	Parsley
1 3-ounce can sliced mushrooms	Hot rice or noodles

Brown meat in hot oil. Add onions and garlic. Saute 5 minutes. Add remaining ingredients except parsley and rice. Cover and simmer 2 hours or until tender. Add more bouillon if necessary. Serve with hot rice or noodles. Garnish with parsley.

Shirley Hadenfeldt

COCA-COLA ROUNDSTEAK

Things go better with Coke! (It really helps to tenderize the meat!)

1 round steak	12 ounces ketchup
1 package onion soup mix	12 ounces Coca-Cola

Cut round steak in serving pieces. Put in baking dish. Sprinkle with soup mix and top with ketchup and coke combined. Cover and bake 3 hours at 300 degrees.

Sandi Dickinson

GRANDMA'S 'GOOD GOOP'

A good casserole for a family reunion!

1 8-ounce package noodles	1 1/2 pounds ground beef
1 teaspoon butter	1/4 teaspoon garlic salt
1 small can tomato sauce	1 cup sour cream
1 cup green onion, chopped	1 cup shredded cheddar cheese
1 cup small-curd cottage cheese	

Cook noodles and drain. Brown beef in butter. Add garlic salt and tomato sauce. Simmer 5 minutes. Combine cheddar cheese, sour cream, noodles and green onion. Mix with ground beef and place in casserole. Top with cottage cheese and paprika. Bake at 300 degrees for 30 minutes.

Mary Shank

MAIN COURSES

GROUND BEEF STROGANOFF

Serves 4-6

2 tablespoons butter
1 pound ground beef
1/2 cup onion, chopped
1 clove garlic
1 tablespoon flour
1 can cream of chicken soup

1 2 1/2-ounce can mushrooms
1 teaspoon salt
1 teaspoon pepper
1 cup sour cream
Chow mein noodles

In skillet melt butter; add meat, onion and garlic. Cook until meat is brown. Stir in flour; add soup, mushrooms, salt and pepper. Simmer 10 minutes. Stir in sour cream. Pour over chow mein noodles and serve.

Sheila Connolly

HAMBURGER-CHEESE-NOODLE CASSEROLE

Serves 10

2 pounds ground beef
1 medium onion, chopped
2 15-ounce cans tomato sauce
1 teaspoon sugar
3/4 teaspoon salt
1/4 teaspoon garlic salt
1/4 teaspoon pepper
1 8-ounce package cream cheese,
softened

1/4 cup sour cream
1/3 cup green onions (optional)
1 cup cream-style cottage cheese
1/4 cup green pepper
4 cups medium egg noodles
1/3 cup tomato juice
1/4 cup Parmesan cheese

Brown ground beef and onion together. Add tomato sauce, sugar, salt, garlic salt and pepper. In bowl, mix cream cheese, sour cream, onion, cottage cheese and green pepper. Cook noodles according to directions and drain. Place half the noodles in bottom of 11x7-inch baking dish and pour half of meat sauce over noodles. Pour all cheese mixture over meat sauce and repeat noodle and meat layers. Sprinkle with Parmesan cheese and pour tomato juice over all. Bake in 325 degree oven for 1 hour.

*Jean McKinney
P.C.A.W. President, 1981-82*

LASAGNE

Serves 12-15

1/4 cup butter
 1/2 pound ground beef
 1/2 pound ground pork
 1 cup chopped onion
 1 clove garlic, minced
 3 1/4 cups (1-pound, 12-ounce can) tomatoes
 3 6-ounce cans tomato paste
 2 cups water

2 1/2 teaspoons salt
 1 teaspoon pepper
 1 teaspoon oregano
 1 pound broad lasagne noodles
 2 pounds Ricotta cheese or cottage cheese
 6 cups (1 1/2 pounds) shredded Mozzarella cheese
 1 1/2 cups grated Parmesan cheese
 Paprika

To prepare tomato sauce: In a large skillet melt butter and brown meat. Add onion and garlic; saute until tender. Stir in tomatoes, tomato paste, water, salt, pepper and oregano; simmer over low heat 45-60 minutes. To prepare lasagne: Cook noodles according to package directions. Drain. Handle noodles carefully to keep from tearing. Butter a 13x9x2-inch baking dish. Place a layer of noodles in the bottom of the dish; top with a layer of tomato sauce. Sprinkle a third of each of the Ricotta, Mozzarella and Parmesan cheeses over the sauce layer; repeat 2 more times, reserving a small amount of sauce to spread in center of top layer of cheeses. Sprinkle with paprika. Bake about 30 minutes in 375 degree oven. Allow to set 10-15 minutes before serving.

Mary Devin (Graham)
 Y.A.W. President, 1969-70

MARINATED FLANK STEAK

1/4 cup soy sauce
 3 tablespoons honey
 2 tablespoons vinegar
 1 1/2 teaspoons garlic powder

1 1/2 teaspoons ginger
 3/4 cup salad oil
 1 medium onion, finely chopped

Combine ingredients and marinate flank steak overnight. Broil 5 minutes on each side. Slice on the diagonal.

Nancy Vernon

MAIN COURSES

ITALIAN MEATBALLS

1 pound ground sirloin	1 teaspoon ground hot red pepper
1 pound Graziano Italian sausage	1 teaspoon garlic powder
1 cup fine bread crumbs	1 teaspoon oregano
1/2 cup Parmesan cheese	1 teaspoon fennel seeds
1 teaspoon sweet basil (prefer fresh)	1 egg
1 teaspoon parsley	Salt and pepper to taste

Combine all ingredients in mixing bowl. Moisten hands with water and mix thoroughly until no bread crumbs are visible. Form into balls and bake at 350 degrees until browned. Add to a favorite spaghetti sauce. Let simmer for at least four hours.

Judge Thomas A. Renda

MEAT LOAF

A quick and easy main dish that may be frozen prior to baking.

Serves 12

1-1 1/2 pounds ground meat	3 tablespoons brown sugar
1 egg	1/2 teaspoon nutmeg
1 cup quick oatmeal, uncooked	1/2 cup ketchup
1 package onion soup mix	1 teaspoon dry mustard
1 cup milk	

Mix ground meat and egg. Add onion soup and oats to milk. Mix thoroughly with ground meat and put into 13x11-inch pan. Mix ketchup, brown sugar and spices and pour over meat mixture. Bake at 350 degrees for 1 hour.

Diane Curtis

ITALIAN MEAT LOAF

Serves 5-6

1 pound ground beef	1/2 teaspoon pepper
1 egg	1 10 1/2-ounce can pizza sauce
3/4 cup cracker crumbs	1 small jar mushrooms
1/3 cup chopped onions	1 cup Mozzarella cheese
1/2 teaspoon oregano	1/4 cup Parmesan cheese
1 teaspoon salt	

Combine first 7 ingredients with 1/3 cup pizza sauce. On waxed paper, pat meat mixture into a 12x9-inch rectangle. Spread with another 1/2 cup pizza sauce. Sprinkle mushrooms, Parmesan cheese and 1/2 cup Mozzarella cheese over all. Using the waxed paper, roll meat mixture and place in baking pan. Pour remaining pizza sauce over top. Bake 350 degrees for 45 minutes. Sprinkle remaining Mozzarella cheese on top and bake 15 minutes more.

Beverly Donnelly
Y.A.W. President, 1980-81

B.J.'s MEAT STEW

Nutritious homemade baby food!

1/3 cup flour	4 potatoes
1 1/2 pounds round steak, cubed	5 carrots
2 tablespoons oil	1 10-ounce package frozen mixed
3 cups liquid (meat stock, water or vegetable liquid)	vegetables

Coat meat with flour; brown in oil. Add liquid. Cook 2-3 hours or until tender. Add potatoes and carrots. Cook for 30 minutes more until tender. Add frozen vegetables; cook 5 minutes. Put in food processor or blender; blend. Freeze in ice cube trays. When frozen, pop out and bag. Thaw and heat cubes before serving to baby.

Sheila Connolly

ORIENTAL BEEF

Serves 4

1 pound beef flank steak	1 tablespoon cornstarch
8 ounces pea pods	Peanut oil
8 ounces sliced water chestnuts	2 tablespoons soy sauce
1 small bunch green onions, diced	

Preheat wok; cover bottom with oil. Cut flank steak into narrow strips and brown in wok. Add pea pods, water chestnuts and green onions. Cook 2-3 minutes or until warmed through. Combine corn starch, soy sauce, and 2 tablespoons of oil for sauce. Pour sauce over mixture and stir just prior to serving. Serve with rice.

Janel Marcovis

MAIN COURSES

PEPPER STEAK

Serves 4

4 beef tenderloin steaks

2 tablespoons oil

1½ teaspoons cracked pepper

4 tablespoons butter

2 shallots, finely chopped

½ cup dry white wine

¼ cup beef broth

½ cup brandy

Rub steaks with 1 tablespoon oil. Crush pepper and press firmly into both sides of steaks. Let stand 2 hours. In heavy pan, heat 1 tablespoon oil and 2 tablespoons butter until very hot. Sauté steaks 3 minutes each side; transfer to hot platter. Sauté shallots, add wine and broth and boil rapidly. Warm and ignite brandy and add to pan. When flames have died down, add remaining butter and heat. Pour the sauce over steaks and serve immediately. Serve with a red table wine.

Janice Wieslander

PEPPER STEAK WITH RICE

Serves 6

3 cups cooked rice

1 pound lean beef round steak
(cut ½-inch thick)

1 tablespoon paprika

2 tablespoons butter

2 cloves garlic, crushed

1½ cups beef broth

1 cup sliced green onions

2 green peppers, cut in strips

2 tablespoons cornstarch

¼ cup soy sauce

¼ cup water

2 large, fresh tomatoes, cut in
eighths

While rice is cooking, pound steak to ¼-inch thickness. Cut into ¼-inch wide strips. Sprinkle meat with paprika and allow to stand while preparing other ingredients. Using a large skillet, brown meat in butter. Add garlic and broth. Cover and simmer 30 minutes. Stir in onions and green peppers. Cover and cook 5 minutes more. Blend corn starch, water, soy sauce. Stir into meat mixture. Cook, stirring, until clear and thickened — about 2 minutes. Add tomatoes and stir gently. Serve over bed of fluffy rice.

Marci Strutt

ROAST BEEF

Serves 8

1 7-8 pound U.S. Choice 4-rib roast or standing rib roast	1 large onion, unpeeled and coarsely chopped
1 cup chef's salt (see below)	1 small clove garlic
1 carrot, scraped and coarsely chopped	4 tablespoons Kitchen Bouquet 4 tablespoons corn oil

Preheat oven to 375 degrees. Mix Kitchen Bouquet with corn oil and rub bony part with the mixture. Crush the garlic to a pulp with some of the chef's salt. Rub the entire amount of chef's salt and garlic into the surface, including the fat, covering completely. Pour water to a depth of 1 inch in the bottom of a roasting pan and add onion and carrot. Place meat on top of vegetables, fat side up. Roast uncovered for 30 minutes. Cover and continue roasting until meat thermometer registers the desired temperature. Remove roast from oven and let stand on a board for at least 1 hour. Ten minutes before serving, bring the oven temperature as high as the control allows. Put the roast on a cookie sheet and place in the oven for 10 minutes.

Chef's Salt — Mix and use instead of salt.

1 cup salt	1/4 teaspoon ground white pepper
1 tablespoon spanish paprika	1/4 teaspoon celery salt
1 teaspoon ground black pepper	1/4 teaspoon garlic salt

Be careful to use garlic salt, not garlic powder. The beef will not be salty. The salt will not penetrate the meat or "draw" the juices. In fact, the British cover their roast beef completely with salt and bake it in a crust. It is never salty. Rubbing the surface with the Kitchen Bouquet and oil will close the pores and give a caramelized color. A good meat thermometer is a necessity. Insert for registering temperature, then remove.

Ruth Miller

MARINADE TO TENDERIZE ROASTS (or thick round steak)

1 cup oil	1/4 cup Worcestershire sauce
1/4 teaspoon instant garlic	1/2 cup yellow mustard
3/4 cup soy sauce	2 teaspoons salt
1/2 cup lemon juice	1 teaspoon cracked pepper

Mix ingredients together and marinate meat at least 24 hours.

Sue Neiman
Y.A.W. President, 1978-79

MAIN COURSES

SHEPHERD'S PIE

Everyone loves this tasty, easy meal.

Serves 3-4

1 pound ground beef	1 medium onion, chopped
1 teaspoon salt	1/2 teaspoon monosodium
1/4 teaspoon pepper	glutamate
1 cup shredded cheddar cheese	3 cups mashed potatoes

Saute beef and onion until onion is transparent and meat is browned; stir in salt, monosodium glutamate and pepper. Put meat mixture in pie pan or 1 1/2-quart baking dish; spread potatoes on top. Sprinkle with cheese. Bake at 375 degrees for 30 minutes.

Kay Novak

DREAMY SPAGHETTI CASSEROLE

Better when made a day ahead.

Serves 6

1 7-ounce package spaghetti	1/2 pound cottage cheese
1 tablespoon butter	1 8-ounce package cream cheese
1 1/2 pounds ground beef	1/4 cup sour cream
Salt and pepper	1/3 cup green onions
2 8-ounce cans tomato sauce	1 tablespoon green pepper, minced
1 8-ounce can water	2 tablespoons butter, melted

Cook spaghetti and drain. Saute beef in butter until brown; add tomato sauce, water, salt and pepper. Remove from heat. Combine cottage cheese, cream cheese, sour cream, onions, and green pepper. In 2-quart casserole, spread half of the spaghetti and cover with cheese mixture. Add remainder of spaghetti and pour melted butter over it. Spread tomato meat sauce over top. Chill. Remove from refrigerator 30-45 minutes before baking. Bake at 350 degrees for 30 minutes. Don't overcook or it will be dry.

Kathy Shives

SPAGHETTI PIE

Serves 6

6 ounces spaghetti	1/4 cup chopped green pepper
2 tablespoons butter or margarine	1 8-ounce can (1 cup) tomatoes, cut up
1/3 cup grated Parmesan cheese	1 6-ounce can tomato paste
2 eggs, well beaten	1 teaspoon sugar
1 cup cottage cheese	1 teaspoon dried oregano, crushed
1 pound ground beef or bulk pork sausage	1/2 teaspoon garlic salt
1/2 cup chopped onion	1/2 cup shredded Mozzarella cheese

Cook the spaghetti according to package directions; drain. (Should have about 3 cups spaghetti.) Stir butter or margarine into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a buttered 10-inch pie plate. Spread cottage cheese over bottom of spaghetti crust. In skillet, cook ground beef or pork sausage, onion, and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt; heat through. Turn meat mixture into spaghetti crust. Bake, uncovered, at 350 degrees for 20 minutes. Sprinkle Mozzarella cheese over top. Bake 5 minutes longer or until cheese melts.

Margo Foxhoven

STROGANOFF SUPREME*This can be made earlier and reheated in a double boiler.*

Serves 6

2 pounds sirloin steak	1/4 cup ketchup
1 pound fresh mushrooms, sliced	2 small garlic cloves, crushed
1 cup onion, minced	2 teaspoons salt
1/4 cup butter or margarine	1/3 cup flour
2 10 1/2-ounce cans beef consomme	2 cups sour cream

Cut meat into thin strips. In skillet cook and stir mushrooms and onions in butter until onions are tender. Remove from skillet. In same skillet, brown meat. Set aside 3/4 cup consomme, add remaining consomme, ketchup, garlic, and salt to skillet. Cover and simmer 15 minutes. Blend reserved consomme and flour; stir into meat mixture. Add mushrooms and onion. Heat to boiling, stirring constantly; boil 1 minute. Stir in sour cream and heat. Serve over rice or noodles.

Beverly Donnelly
Y.A.W. President, 1980-81

MAIN COURSES

SUPER-QUICK STUFFED PEPPERS

Kids love this quick meal and it freezes well.

3/4 pound ground beef	1/8 teaspoon pepper	Serves 6
1 small onion, diced	Salt	
1 15 1/4-20-ounce can red kidney beans, drained	3 large green peppers	
1 8-ounce can tomato sauce	Water	
1/2 teaspoon sugar	1 tablespoon cornstarch	
1/4 teaspoon thyme leaves	2 tablespoons shredded cheddar cheese	

In 3-quart saucepan over medium-high heat cook ground beef and onion until meat is browned and onion is tender, about 10 minutes. Stir occasionally. Stir in kidney beans, tomato sauce, sugar, thyme, pepper and 1 teaspoon salt; heat to boiling. Reduce heat to low; cover and simmer 10 minutes to blend flavors. Meanwhile, cut green peppers lengthwise in half; discard seeds. Place pepper halves in 12-inch skillet; add about 1/2-inch of water and 1 teaspoon salt. Over high heat, heat to boiling. Reduce heat to low; cover and simmer 5 minutes or until tender-crisp. Drain. In cup, mix cornstarch and 1/2 cup water; gradually stir into mixture; cook over medium heat, stirring until mixture is slightly thickened. To serve, place peppers, cut-side up, on warm platter. Spoon meat mixture into green peppers; sprinkle with shredded cheddar cheese.

Barb Newbrough

STUFFED GREEN PEPPERS

4 large green peppers	1 1/2 pounds extra lean ground chuck	Serves 4
1 1/2 cups dry Pepperidge Farm Stuffing Mix	1/2 teaspoon garlic powder	
1 teaspoon salt	1/4 teaspoon pepper	
1 15-ounce can tomato sauce		

Cut peppers in half lengthwise, remove stem and seeds and wash. Parboil 3-5 minutes, drain and cool. Mix browned ground beef with garlic powder, salt, pepper and stuffing. Stuff pepper halves with meat; arrange in 3-quart covered casserole and pour tomato sauce over the peppers. Bake covered at 350 degrees for 1 1/2 hours. Serve with rice.

Miriam Waldinger

MOM'S SWEDISH MEATBALLS

Easily doubled for a buffet dinner party. Fix it ahead, refrigerate, and reheat.

1/3 cup minced onion	1 pound ground chuck
2 tablespoons butter	1/4 pound ground shoulder pork
1 egg	2 tablespoons butter
1/2 cup milk	3 tablespoons flour
1/2 cup fresh bread crumbs	1 teaspoon sugar
1 1/4 teaspoons salt	1 1/4 teaspoons salt
2 teaspoons sugar	1/8 teaspoon pepper
1/2 teaspoon allspice	1 cup water
1/4 teaspoon nutmeg	3/4 cup light cream

Saute onion in butter in large skillet. In large bowl, beat egg. Add milk and crumbs. Let stand 5 minutes. Add salt, sugar, allspice, nutmeg, ground chuck, ground pork and onions. Combine with mixer. In same skillet, heat butter. Using 2 teaspoons, shape meat mixture into small balls about 1/2 inch to 3/4 inch in diameter. Drop some balls into skillet; brown well on all sides. Remove to warm casserole. Repeat until all meat is browned. Into fat left in skillet, stir flour, sugar, salt and pepper. Add water and cream slowly. Stir until thickened. If desired, return balls to gravy and heat thoroughly.

Sue Frampton

SWISS STEAK SUPREME

Hearty and flavorful!

Serves 4-6

2 to 3 pounds swiss steak (or arm roast)	3 carrots, "coin" sliced
2 tablespoons cooking oil	2 stalks celery, chopped
1 16-ounce can tomatoes	1/2 teaspoon Worcestershire sauce
1 large onion, sliced	Salt

Pepper

Brown meat on both sides in hot cooking oil. Add tomatoes to meat in a roaster and roast covered in oven about 60 minutes (or simmer in covered electric skillet). Add remaining vegetables and seasonings. Roast (or simmer) about 45 minutes until vegetables are tender, adding liquid a little at a time, if necessary. Remove meat to hot platter and add a white sauce to liquid and vegetables for gravy. Serve gravy over mashed potatoes, rice or noodles.

Dixie Hoekman
P.C.A.W. President, 1980-81

MAIN COURSES

TAMALE PIE

1 1/2 pounds ground round	2 cups tomato sauce
1/2 pound sausage or hamburger	1 cup corn meal
1 large onion	1 cup creamed corn
(1 teaspoon salt if no sausage)	1 cup pitted olives
1 1/2 cups milk	Chili powder to taste
	1/2 pound grated cheese

Brown meat and onion (and salt). Mix together remaining ingredients. Add meat mixture to corn meal mixture and bake 1 hour or more at 350 degrees. The last 10 minutes add 1/2 pound grated cheese to top.

Debora Gotsdiner

MISOV DEREVAPATAT (Stuffed Grape Leaves)

A truly Armenian dish that is a favorite with cooks everywhere. If grape leaves cannot be found in a particular locality, substitute cabbage or lettuce leaves.

1 pound ground shoulder of lamb	1 teaspoon salt
1/2 pound onions, chopped finely	Black pepper to taste
2 tablespoons chopped parsley	Juice of 1/2 lemon
1/4 cup rice	1/3 cup tomato puree

Boil grape leaves until half cooked. Mix all other ingredients well and roll up in grape leaves in small packages about 3 inches long by 3/4 inch thick. Place in rows in a baking dish, and cover with water. Cover pan and bake in 350 degree oven for 1 hour. Serve hot or as hors d'oeuvres at room temperature with plain yogurt as dip. A delicious sauce is made by mixing madzoon with the gravy in which the grape leaves are cooked. Pour this over the grape leaves to make a light luncheon dish. (Note: Grape leaves come in a jar in the gourmet section at the grocery store. Don't cook them, but rinse to remove brine.)

Nancy Norman-Uhl

CALICO HAM

Good luncheon dish. Leftovers freeze well.

Serves 12

3-4 cups ham, cubed
4 10-ounce packages frozen
mixed vegetables
3 cups bread cubes, toasted or
sautéed lightly in butter
3/4 cup margarine
1 cup flour
1 teaspoon salt

1 tablespoon prepared mustard
6 cups milk
3/4 cup sharp cheddar cheese,
grated
1 medium onion, grated
1/2 pound package potato chips,
crushed

Prepare vegetables according to package directions and drain. Prepare a white sauce of the flour, margarine, salt and milk. Add the mustard, cheese and onion. Stir over low heat until cheese melts. Add ham and bread cubes. Pour into 4 1/2-quart casserole. Refrigerate 12-24 hours to allow flavors to mix. Before baking, top with crushed potato chips. Bake 40-50 minutes at 350 degrees.

Sue Frampton

CASSEROLE

Takes some time to put it together but it's worth it.

Serves 10-12

1 box Uncle Ben's wild rice,
cooked
1 package broccoli, cooked
1 cup ham or chicken or both
2 cups cheese, shredded (any
kind)
2 cups fresh mushrooms, sliced

1 cup Hellmann's mayonnaise
1 can cream of celery soup
1/4 teaspoon dry mustard
1/4 teaspoon curry powder
Parmesan cheese
Croutons and butter

Layer: rice, broccoli, meat, cheese, mushrooms. Combine soup, mayonnaise, mustard and curry and add to layers. Sprinkle with Parmesan cheese; top with croutons (which have been crumbled and mixed with melted butter). Bake in a 13x9-inch pan for 30 minutes or until bubbly in a 350 degree oven.

Jean Olson
Y.A.W. President, 1974-75

MAIN COURSES

CHERRY ALMOND GLAZED PORK

Unusual. Can be used for pork chops, too.

Serves 6

1 3-pound pork roast	1/4 teaspoon cinnamon
1 12-ounce jar cherry preserves	1/4 teaspoon nutmeg
2 tablespoons light corn syrup	1/4 teaspoon cloves
1/4 cup red wine vinegar	3 tablespoons toasted, slivered
1/4 teaspoon salt	almonds

Rub roast with salt and pepper. Place on rack in shallow baking pan. Roast uncovered in 325 degree oven for 2-1/2 hours. Meanwhile, combine other ingredients. Keep sauce warm. When meat has cooked, spoon enough hot cherry sauce over meat to glaze. Cook about 30 minutes more. Pass remaining sauce.

Joleen Fairbank

DIANE'S DIVINE MEATBALLS

Serves 12

2 pounds ground ham	Dashes of salt and pepper
2 pounds ground beef	2 10 3/4-ounce cans tomato soup
2 eggs	3 cups brown sugar
2 cups graham cracker crumbs	1 cup white vinegar

Combine ham, beef, eggs, crumbs, and seasonings. Mix by hand and form meatballs of approximately 1 inch in diameter. Place meatballs in two 13x9-inch pans. Combine soup, sugar, and vinegar. Cover meatballs with soup mixture. Bake at 325 degrees for 40-45 minutes. Serve in a warming dish.

*Jacqueline Devine
Y.A.W. President, 1981-82*

HAM WELLINGTON

Pastry for single crust pie	1 egg yolk, slightly beaten
1 1/2 pound canned ham (or leftover ham)	

Heat oven to 425 degrees. Grease a 9x9x2-inch pan and roll pastry into rectangle (12x8 inches). Trim evenly, reserving excess. Remove gel from ham. Place ham in center of pastry. Overlap to cover, moistening edges and sides with water to seal. Place seam side down in pan. Brush on egg yolk. Roll leftover pastry and cut into a design (petal pieces). Place on top. Bake for 30 minutes.

Laurie Polle

MARINATED PORK ROAST

Also good for beef or shish-kabobs

3/4 cup salad oil	1/4 cup wine vinegar
6 tablespoons soy sauce	3/4 teaspoon dry parsley flakes
2 tablespoons Worcestershire sauce	1 or 2 cloves garlic, crushed
1 tablespoon dry mustard	3 tablespoons lemon juice
1 teaspoon salt	Pork roast
1 1/2 tablespoons coarse, freshly ground black pepper	

Combine ingredients. Marinate roast in plastic bag, shaking twice daily, for one to four days. Dry off roast, then bake or barbecue until done. Marinade may be frozen and then reused one time.

Mari Trott

PORK CHOPS ON RICE

Use your microwave oven for this tasty main course!

Serves 4-6

6 pork chops	1/2 teaspoon salt
2 2/3 cups Minute Rice	1/8 teaspoon pepper
1 10 3/4-ounce can beef bouillon	1 teaspoon water
1 medium onion, finely chopped	2 tablespoons Heinz '57 sauce

Combine all ingredients except chops, water and '57 sauce in a 12x9-inch dish. Arrange chops over rice with meatiest portions to outside of dish. Combine water and '57 sauce and brush over chops. Cover dish with plastic wrap. Microwave on high for 5 minutes. Reduce to 50 percent power and cook for 15-20 minutes or until done.

Sandra Cook

MAIN COURSES

PORK TENDERLOIN TOWERS

Great for an uncertain dinner hour. Meat can be held until ready to sit down. (Add topping when company has arrived.)

Serves 6

6 pork tenderloins (not tenderized)	6 slices onion, 1/8-inch thick
1 teaspoon salt	6 slices tomato, 1/4-inch thick
1/4 teaspoon pepper	6 slices sharp cheese 6 slices bacon

Season patties with salt and pepper. Top with slice of onion and cover dish. Bake in 350 degree oven for 45 minutes. Then uncover patties and top with tomato, cheese and bacon. Use toothpicks to hold in place. Bake uncovered for 15 minutes at 350 degrees and if bacon isn't done, place under broiler briefly.

Barb Newbrough

RIGATONI CASSEROLE

Serves 8

1 pound Italian sausage	1/2 can sliced, ripe olives
1 8-ounce package rigatoni noodles	8 ounces shredded Mozzarella cheese
1 12-ounce can pizza sauce	

Brown sausage. Prepare pasta according to package directions. Add meat, olives and pizza sauce to cooked pasta. Pour into greased 12x9-inch pan. Sprinkle with cheese. Cover; bake in 350 degree oven 30 minutes. Uncover, bake 10-15 minutes longer.

Pam Kulik

STUFFED PORK CHOPS

Great for fussy kids; one kid can have a barbecued chop and the other a plain one.

Serves 6-8

8 pork chops	1/3 cup margarine
1/2 loaf bread (dried crumbs)	1/8 teaspoon sage
1/4 cup onions, chopped	1/8 teaspoon pepper
1/4 cup celery, chopped	Heinz barbecue sauce

Sprinkle bread crumbs with sage and pepper. Melt margarine and saute celery and onions. Pour over bread crumbs and mix. Add milk in small quantities until mixture sticks together. Brown chops. Place 4 chops in baking dish. Divide dressing into fourths and place on chops. Cover with remaining chops. Top with barbecue sauce. Add small amount of water to dish and bake at 350 degrees for 1-1 1/4 hours, depending on thickness of chops.

Lynne Updegraff

STUFFED VEGETABLES

Serves 6

6 medium-sized zucchini, halved lengthwise	1/3 cup packaged Italian bread crumbs
1/2 pound hot Italian sausage	1/4 cup grated Parmesan cheese
1 small onion, chopped (1/4 cup)	1/4 pound Mozzarella cheese, shredded
1 clove garlic, crushed	

Cook zucchini in boiling salted water in a large skillet for 10 minutes. Drain. Scoop out insides, leaving a 1/4-inch shell. Mash the scooped out portion of zucchini and drain well. Put shells in a shallow baking dish. Remove casings from sausage; break up meat. Cook sausage in same skillet for 5 minutes. Add onion and garlic; saute until tender, approximately 3 minutes. Stir in mashed zucchini and bread crumbs. Spoon mixture into shells; sprinkle with cheese. Bake at 350 degrees for 30 minutes.

Margo Foxhoven

BAKED CHICKEN PARMESAN

Serves 4

1 2 1/2-3-pound fryer, cut into serving pieces	1/4 cup Parmesan cheese
1 teaspoon salt	1 tablespoon minced parsley
1/4 teaspoon pepper	1/3 cup fine bread crumbs
1/4 teaspoon garlic salt	1/3 cup water
1/4 teaspoon paprika	1 tablespoon oil
1/8 teaspoon thyme	1/4 cup margarine, melted
	1/3 cup marsala wine

Preheat oven to 350 degrees. In a paper bag, place seasonings, cheese, parsley, crumbs. Coat chicken by shaking a few pieces at a time in the bag. Oil a shallow roasting pan. Pour in the water and arrange chicken pieces. Sprinkle chicken with oil and melted margarine and bake, uncovered, for 45 minutes. Pour wine over chicken. Lower oven heat to 325 degrees. Cover pan with foil and bake 15 minutes longer. Remove foil; raise oven heat to 350 degrees and bake 10 minutes longer.

Marty Charles

MAIN COURSES

BREAST OF CHICKEN WITH MUSHROOMS

Serves 4

2 whole chicken breasts,
boned and skinned
2 eggs, well beaten
Accent and salt
1 cup fine crumbs

2 sticks butter
1/2 cup chicken broth
6 large fresh mushrooms
1 package sliced muenster cheese
1 lemon

Season chicken with salt and Accent. Cut in large strips, then pour beaten eggs over strips. Let stand at least 1 1/2 hours. Roll in crumbs and brown in butter. Put in a baking dish in single layer, cover with cheese and mushrooms. Can be done one day ahead at this point. Bake at 350 degrees for 30 minutes. Baste every 5-10 minutes with broth. Just before serving, sprinkle with lemon juice. Serve with rice.

Sally Phillips

BROILED ORIENTAL CHICKEN BREASTS

Very tasty and good for dieters!

Serves 2

2 large chicken breasts (skinned
boned and split)
2 tablespoons soy sauce

1 tablespoon dry cooking sherry
1 small clove garlic, mashed
1/4 teaspoon ginger

Combine all ingredients, except chicken, in bowl. Add chicken, cover and marinate for at least 1/2 hour or overnight. Broil chicken on rack in shallow pan. Baste from time to time.

Sue Marcucci

CHARCOAL-BROILED CHICKEN

Serves 6

3 halved broiler chickens,
2 1/2 pounds each

Golden Ember Sauce:

3/4 cup salad oil
1/4 cup melted butter
1/4 cup lemon juice
1 tablespoon prepared mustard
2 tablespoons brown sugar
1 tablespoon salt
1 teaspoon paprika

1/4 teaspoon pepper
2 teaspoons onion, grated
2 cloves garlic
1/2 teaspoon Worcestershire sauce
1/4 teaspoon Tabasco sauce
1/4 cup ketchup

Combine sauce ingredients in a jar. Shake thoroughly. Let stand several hours before using. Stir again before brushing onto chicken. Barbecue and baste broilers until meat is tender, or about one hour.

Janet Wilson

CHEESE-WINE CHICKEN BREASTS

Serves 4-6

4-6 deboned chicken breasts
2 cans cream of chicken soup

1 1/2 cups grated sharp cheddar
cheese
1/2 cup sherry cooking wine

Place chicken in a glass baking dish. Cover with soup. Sprinkle cheese over soup, then wine over cheese. Do not salt. Bake at 350 degrees for 1-1 1/2 hours.

Sandi Dickinson

CHICKEN ALMOND

Serves 8-10

1 8-ounce package medium
noodles
2 tablespoons butter
2 tablespoons onion, minced
1 cup celery, thinly sliced
2 tablespoons flour
1/4 teaspoon dry mustard
1 teaspoon salt
1/8 teaspoon pepper
2 1/2 cups milk

1 tablespoon Worcestershire sauce
1 cup shredded American cheese
2 cups cooked chicken
1/4 cup pimentos
1 4-ounce can mushrooms
1/4 cup green peppers, chopped
1 cup roasted almonds, chopped
1/2 cup buttered bread crumbs

Cook noodles until tender; drain and rinse. Melt butter, add onion, celery and pepper. Cook until tender. Add flour, Worcestershire sauce, milk and mustard. Cook until thickened. Stir in rest of ingredients and half of the almonds. Put in 13x9-inch pan and top with crumbs and remaining almonds. Bake at 350 degrees for 45 minutes.

Pat Bradshaw

CHICKEN CASSEROLE

1 box Kellogg's seasoned
croutons
1 whole chicken, cooked and
boned

1/2 cup butter
1 can cream of chicken soup
1 can cream of mushroom soup
1 can chicken broth

Melt butter in bottom of 13x9-inch pan, coat croutons. Leave enough croutons in bottom to cover. Layer chicken, croutons, etc. Combine soups with broth and pour over chicken and croutons. Top with a layer of croutons. Bake at 350 degrees for approximately 1 hour.

Sandy Wagener

MAIN COURSES

CHICKEN BREASTS PARMESAN

Serves 6

4 whole chicken breasts, split	1/4 teaspoon salt
1 can cream of mushroom soup	1/8 teaspoon pepper
1/2 cup Bisquick	1/3 cup milk
1/3 cup dry onion soup mix (1/2 package)	1/2 cup grated Parmesan cheese

Combine pancake mix, salt and pepper. Roll chicken breasts in mixture, a few at a time to coat well. Place chicken in a shallow 3-quart baking dish. Combine mushroom soup, onion soup mix and milk and blend until smooth. Pour over chicken. Cover dish tightly with aluminum foil. Bake 1 hour at 375 degrees. Remove foil and sprinkle cheese on top. Bake, uncovered, 15 minutes longer. Garnish with parsley. (Boned chicken breasts can be used for this dish, adding more than recipe calls for but using the same amount of everything else.)

Pat Bradshaw

CHICKEN CACCIATORE

Low in cholesterol, and kids like it, too!

Serves 4

4 chicken breasts (skinned, split and boned)	2 medium tomatoes, skinned and chopped
1 green pepper, sliced	3/4 cup dry red wine
1 onion, sliced	Dash pepper
3/4-1 pound fresh mushrooms	1 teaspoon salt
2 garlic cloves, minced	1/2 teaspoon oregano
3/4 cup tomato puree	

Brown chicken in vegetable oil in large skillet and remove. Add mushrooms, green pepper, onion and garlic and cook until tender. Remove vegetables from skillet and set aside. Add tomato, tomato puree, wine and spices and stir together. Add chicken to mixture and simmer covered for about 45 minutes. Remove chicken and keep warm. Cook sauce over high heat until thick, stirring frequently. Return vegetables and chicken to sauce and heat thoroughly.

Susan Hudson

CHICKEN-BROCCOLI CASSEROLE

Great for leftover chicken!

Serves 4-6

1 10-ounce package frozen broccoli, cooked	1/2 cup mayonnaise
1 1/2 cups cooked chicken	1/2 teaspoon lemon juice
1 can cream of chicken soup	1/4 teaspoon curry powder
	1/2 cup bread crumbs

Put cooked broccoli in the bottom of a 1 1/2-quart buttered baking dish. Arrange chicken pieces over broccoli. Combine soup, mayonnaise, lemon juice and curry powder and pour over chicken. Sprinkle bread crumbs over the top. Bake at 325 degrees for 45 minutes.

Pam Kulik

CHICKEN, CHEESE AND CAULIFLOWER CASSEROLE

Serves 6-8

1 medium onion, sliced	1 tablespoon chopped parsley
1/2 cup chopped green pepper	1 1/2-2 cups cooked chicken breasts, cut into chunks
1/2 cup celery, diced	1 small box frozen cauliflower, cooked and drained
3 tablespoons butter	1/2 pound shredded cheddar cheese
3 tablespoons flour	
2 cups milk	
2 cups sliced, cooked carrots	

In large saucepan, saute onions, peppers and celery in butter. Stir in flour. Gradually add milk and cook over low heat until smooth and slightly thick. Add carrots, parsley, chicken and salt and pepper (to taste). Cook 15 minutes, stirring occasionally. Add cauliflower. Pour into 13x9-inch baking dish. Sprinkle cheese over top. Bake 15 minutes at 350 degrees. Freezes well.

Tracy Mullen

CHICKEN WITH RICE

1 can cream of mushroom soup	1-3 pounds chicken, cut up
1 can cream of celery soup	1 soup can sherry (optional as a substitute for one of the soups)
3/4 cup raw rice	
1 package dry onion soup mix	

Mix two cans soup and rice together and spread on bottom of shallow baking dish. Place chicken on top. Sprinkle onion soup mix over all. Cover with foil and bake at 350 degrees for one hour. Remove foil and brown for 15 minutes.

Laurie Polle

MAIN COURSES

CHICKEN DEL PRADO

An entire meal in one! Just add garlic bread and a bottle of wine!

Serves 6-8

2 fryers, cut up	1/2 pound mushrooms, sliced
1/2 cup flour	1 teaspoon crushed thyme
1 1/2 teaspoons salt	1/4 teaspoon cayenne pepper
1/2 teaspoon pepper	1 bay leaf
1/2 cup salad oil	1 14-ounce can Italian plum tomatoes
2 cloves garlic, minced	1 cup dry white wine
1 large onion, diced	2 tablespoons tomato paste
2 ribs celery, sliced	8-10 ounces cooked, drained spaghetti
1 green pepper, cut in strips	

Combine flour, salt, pepper and dust chicken. Save any leftover flour mixture. Brown chicken in oil in large skillet. Place in large casserole. In same skillet, with no more than 2 tablespoons of leftover oil, saute garlic, onion, celery, green pepper and mushrooms until just tender and crisp. Add leftover flour mixture, thyme, cayenne and bay leaf. Stir to coat vegetables. Add plum tomatoes and liquid, wine and tomato paste. Stir to blend. Bring to boil and pour over chicken in casserole. Cover and bake at 350 degrees for 60 minutes, or until chicken is tender. Serve with bowl of buttered, cooked spaghetti.

Kim Hudson Stetson

CHICKEN DIVAN CASSEROLE

Serves 6-8

2 10-ounce packages frozen broccoli spears	1 package (2 cups) shredded sharp cheese
3 chicken breasts, cooked and boned	1/2 cup soft bread crumbs combined with
1 cup mayonnaise	2 tablespoons butter or margarine
2 cans cream of chicken soup	Juice of 1/2 lemon with 3/4 to 1 teaspoon curry powder

Cook broccoli in boiling salted water until tender. Drain and arrange stalks horizontally in a greased 11 1/2 x 7 1/2 x 1 1/2-inch baking dish. Cut through broccoli lengthwise of dish to make serving easier. Place chicken, cut in bite-sized pieces, on top of broccoli. Combine undiluted soup, mayonnaise, lemon juice and curry powder, and two-thirds of the cheese. Pour sauce over chicken. Sprinkle with remaining cheese. Bake at 350 degrees for 30 minutes until bubbly. During the last few minutes of baking, sprinkle top with the buttered bread crumbs.

Barbara Post

CHICKEN KIEV

Serves 8

1 cup butter or margarine, softened
 2 tablespoons chopped parsley
 1½ teaspoons dried tarragon leaves
 1 clove garlic, crushed
 ¾ teaspoon salt
 1/8 teaspoon pepper

¾ cup unsifted all-purpose flour
 3 eggs, well beaten
 1½ cups packaged dry bread crumbs
 Salad oil or shortening for deep-frying
 6 boned whole chicken breasts (each ¾ pound)

In small bowl, thoroughly mix butter, parsley, tarragon, garlic, salt and pepper. On foil, shape into 6-inch square. Freeze until firm — about 40 minutes. Wash chicken and dry well. Remove skin and cut each breast in half. Using a mallet, pound chicken breasts to about ¼-inch thickness, being careful not to break the meat. Cut frozen butter into 12 pats. Place a pat of herb butter in center of each piece of chicken. Fold chicken over butter, making sure no butter is showing; fasten with toothpicks. Roll each piece in flour; dip in beaten egg; roll in crumbs, coating evenly. Then shape into triangles. Refrigerate, covered, until chilled, about one hour. In a large heavy saucepan, slowly heat salad oil (3 inches deep) to 360 degrees on deep-frying thermometer. Add chicken pieces, 3 at a time. Fry, turning with tongs, until browned, or about 5 minutes. Drain. (Do not pierce coating.) Keep warm in 200 degree oven for 15 minutes (no more) in a pan lined with paper towels.

Mary Devin (Graham)
 Y.A.W. President, 1969-70

CHICKEN LASAGNE

Lasagne without tomatoes for a nice change!

Serves 6

½ cup butter
 ½ cup flour
 ½ teaspoon salt
 ½ teaspoon basil
 3 cups chicken broth
 2½ cups cubed, cooked chicken
 1 pint cottage cheese

1 egg, slightly beaten
 8 ounces lasagne noodles
 1 10-ounce package frozen
 chopped spinach, thawed and
 well drained
 4 ounces Mozzarella cheese, sliced
 ¼ cup Parmesan cheese

Melt butter in medium saucepan; blend in flour, salt and basil. Stir in chicken broth and cook, stirring constantly, until mixture thickens and comes to a boil. Remove from heat; add chicken. Combine cottage cheese with egg; mix well. In greased 13x9-inch dish place a third of chicken mixture. Layer half of noodles, half the cottage cheese mixture, half the spinach and all Mozzarella cheese. Repeat, ending with the last one third of the chicken. Top with Parmesan cheese.

Julie Lepley
 105

MAIN COURSES

CHICKEN WITH MUSHROOMS AND CREAM

This dish can be served with an herb rice.

Serves 4-6

2-3 whole, boned and skinned chicken breasts, pounded with mallet and cut in half	1/4 pound fresh mushrooms, lightly browned in butter and oil
3 tablespoons oil	1/4 cup white wine
4 tablespoons butter	1/3 cup chicken bouillon
3 tablespoons minced green onions	3/4 cup whipping cream
	1/2 tablespoon cornstarch, blended with 1 tablespoon water

Saute boned and skinned chicken breasts in oil until lightly browned on each side. Set aside on a platter. Add more butter and oil to skillet as necessary and saute onions slowly for 2 minutes. Add wine and bouillon to skillet. Boil liquids down rapidly until 1/4 cup remains. Add cream and cornstarch mixture to skillet and boil until cream has thickened slightly. Remove from heat; season with salt and pepper. Add browned mushrooms. Baste chicken with sauce and serve.

Kathleen J. Tomain

CHICKEN ORIENTAL

Serves 6

10-12 chicken thighs	1 8-ounce can water chestnuts, drained and sliced
1 can cream of mushroom soup	1 20-ounce can Chinese vegetables with liquid
1 can cream of chicken soup	1 small jar sliced pimento
1 can cream of celery soup	1 cup celery, sliced
1 4-ounce can mushrooms, drained and chopped	4 tablespoons soy sauce
1 8-ounce can bamboo shoots, drained	1 cup uncooked, quick rice
1 16-ounce can bean sprouts, drained	Paprika and parsley to taste

Brown chicken in large skillet. Set aside. Combine remaining ingredients, except parsley and paprika, in large casserole. Mix well. Arrange chicken around edge. Sprinkle with paprika and bake at 350 degrees for one hour or until rice has absorbed liquid. Remove from oven and sprinkle with parsley.

Nancy Vernon

CHICKEN ROLL-UPS

Serves 8

4 deboned chicken breasts
8 slices bacon
1 pint sour cream

1 package chipped or corned beef
1 can cream of chicken soup

Cut chicken breasts in half lengthwise. Layer dried beef over each halved chicken breast. Roll up and wrap with a strip of bacon. Place in a 3-quart casserole. Mix soup and sour cream. Pour over chicken breasts and bake at 300 degrees for 3-3½ hours. Serve over rice.

Marci Strutt

CHICKEN TETRAZZINI

This dish must be made ahead of time.

Serves 8

2 chickens, cut up
1 teaspoon onion salt
1 teaspoon celery salt
8 ounces spaghetti
1 4-ounce can mushrooms,
drained
1/4 cup butter

6 tablespoons flour
Salt
Pepper
Nutmeg
1/2 cup cream
Parmesan cheese

Cook chicken with onion and celery salts in enough water to cover. Save 2 cups broth and cook spaghetti in remaining broth. Toss mushrooms with spaghetti and put in 13x9-inch pan; cover with boned chicken. Make white sauce with butter, flour, reserved broth, salt, pepper and dash of nutmeg. Add cream and pour mixture over chicken. Cover with Parmesan cheese. Refrigerate for 24 hours. Bake at 350 degrees for 45-60 minutes.

Lois Berens

CHICKEN IN WINE SAUCE

1 full chicken breast per person
(boned, halved and skinned)
1 can cream of mushroom or
cream of chicken soup

1 cup sour cream
1/4 cup cooking white wine

Lay chicken breasts in shallow baking dish; salt and pepper. Mix soup, sour cream and wine in bowl. Pour sauce over chicken. Bake uncovered at 350 degrees for one hour or until tender. Serve over rice.

Mary Lou Neugent

MAIN COURSES

CHINESE WALNUT CHICKEN

Serves 3-4

1/2 cup coarsely broken walnuts	1 cup celery strips, bias-cut
2 tablespoons salad oil	2/3 cup chicken broth
2 serving pieces chicken, boned and cut in 2-inch-long thin strips	1/2 teaspoon sugar
1/4 teaspoon salt	1 1/2 tablespoons cornstarch
1/2 small onion, sliced	2 tablespoons soy sauce
	1/2 can water chestnuts, drained and sliced

In a large skillet, toast walnuts lightly in oil. Remove nuts, put chicken strips and salt in skillet. Cover and cook over low heat, stirring frequently until opaque and tender (8-10 minutes). Remove chicken, put onion, celery and 1/4 cup chicken broth in skillet. Cook covered for 5 minutes, until tender. Combine sugar, cornstarch, soy sauce and remaining broth. Pour over vegetables in the skillet. Cook until sauce thickens. Add chicken, water chestnuts and walnuts. Heat through. Serve with rice.

Linda Serangeli

COMPANY ROASTING CHICKENS

Serves 5

1 stick margarine, melted	1 box long grain and wild rice
2 whole roasting chickens	6 potatoes, peeled and cut up

Cook wild rice according to package directions. Stuff each chicken with rice. Melt margarine in small skillet and brush chickens occasionally as they roast in roasting pans at 375 degrees for approximately two hours. Add potatoes to pan around chickens after 1 hour of cooking time. Brush potatoes with margarine and cooking juices occasionally.

Susan Hudson

OVERNIGHT CHICKEN CASSEROLE

Serves 10

8 to 10 slices bread with crusts	1 jar chopped pimentos
4 cooked chicken breasts	Sliced cheddar cheese
2 cans cream of mushroom soup	2 cups milk
1/2 cup mayonnaise	4 eggs
1 can sliced mushrooms	2 cups Pepperidge Farm stuffing
1 can water chestnuts	1/2 cup melted butter

Line bottom of 13x9-inch pan with bread. Mix soups, mayonnaise, mushrooms, water chestnuts and pimento together. Pour over cubed chicken breasts and bread. Cover with sliced cheese. Pour mixture of milk and eggs over all. Refrigerate overnight. Bake at 350 degrees for 1 1/2 hours. Mix stuffing and butter together. Sprinkle over casserole. Bake another 20-30 minutes.

Nancy Clark

POULET HENRI IV

A favorite of Henry the Fourth, King of France.

Serves 4

2 tablespoons butter

1/4 cup golden raisins, soaked in
brandy

1 onion, sliced

1 cup white wine (Reisling is good)

2 small tomatoes

1 cut-up chicken

1 small can mushrooms and
juice

Salt and pepper

Fry onions in butter (very lightly). Place cut-up chicken in pan. Add cut tomatoes and mushrooms. Add wine until it almost covers chicken. Simmer 1 to 1 1/2 hours. Thicken mushroom juice with 2 tablespoons flour; add to chicken mixture. Simmer. Remove from heat. Add raisins and 2 tablespoons brandy. Season with salt and pepper. Serve with rice.

Mary Helen Grace
Y.A.W. President, 1979-80

STUFFED CORNISH HENS

Serves 6

6 slices bacon

Dash of pepper

1 medium onion, chopped

3 Rock Cornish hens (approximately 1 1/4 pounds each)

1/3 cup margarine

1 tablespoon flour

1 3/4 cup soft bread cubes

1 cup water

1 stalk celery

1 1/2 teaspoons instant chicken
bouillon

2 tablespoons snipped parsley

1/2 cup sour cream

1/2 teaspoon poultry seasoning

Fry bacon, drain and crumble, reserving 2 tablespoons fat. In bacon fat, cook onion until tender. Add 1/3 cup margarine and heat. Add bacon, bread, celery, parsley, poultry seasoning and pepper; toss. Stuff each hen with 6 tablespoons stuffing. Skewer opening and tie legs together. Place hens breast up on rack of shallow roaster. Brush with melted butter. Roast hens uncovered at 350 degrees for 1 hour, basting with margarine 3 or 4 times. Remove hens; keep warm. Using 2 tablespoons drippings in a saucepan, add flour and cook for 3 minutes. Stir in water and bouillon. Heat until boiling; boil 1 minute. Stir in sour cream. To serve, cut hens with kitchen shears, cutting through breast and along backbone from tail to neck.

Cathy Truesdell

MAIN COURSES

SCALLOPINI AL MARSALA

Serves 4

2 tablespoons olive oil	8 thin slices veal, pounded and floured
8 ounces fresh button mushrooms	2 ounces butter
6 tablespoons chicken stock	4 tablespoons marsala wine Chopped parsley

Heat oil in skillet. Fry veal until brown on both sides. Remove oil and add mushrooms, butter and wine. Let bubble until sauce is syrupy. Remove veal to platter and pour sauce over. Sprinkle with parsley.

Jenelle Sarcone

ELEGANT CRAB CASSEROLE

Serves 4-5

2 cups crab meat	Dash of nutmeg
2 tablespoons flour	2 packages chopped spinach, cooked and drained
2 tablespoons butter	1 pint sour cream
1 cup half and half	Parmesan cheese
Salt and pepper to taste	Buttered bread crumbs

Combine flour, butter and half and half to make white sauce. Add crab meat. Put sauce mixture into buttered 2-quart casserole. Combine cooked spinach, nutmeg and sour cream. Place over sauce layer. Sprinkle top with buttered bread crumbs and cheese. Bake at 400 degrees for 15 minutes.

*Carmen Leahy
P.C.A.W. President, 1982-83*

LOBSTER AND RICE FOR HENRY IV

This sweet, rich-tasting dish was served at the coronation feast of Henry IV.

Serves 2-3

2 cups cold boiled rice	1 teaspoon ground ginger
1/2 cup almond milk (see below)	3/4 pound cooked lobster, cold

Almond milk: 2 cups milk or cream, 1/2 cup coarsely ground almonds, 1/4 teaspoon bitter almond essence, 2 tablespoons orgeat syrup. Simmer all ingredients for almond milk for 10 minutes and cool. Strain if desired. Blend rice, almond milk and ginger. Toss lightly with lobster, then cover and refrigerate for one hour.

Barbara Long

PERFECT SCALLOPED OYSTERS

Serves 4-6

1 pint oysters	1/4 cup oyster liquor
2 cups cracker crumbs	1/4 teaspoon Worcestershire sauce
1/2 cup butter	1/2 teaspoon salt
3/4 cup light cream	

Drain oysters, saving 1/4 cup liquor. Combine crumbs and butter; spread a third of the crumbs in greased 8-inch-round casserole. Cover with half the oysters. Pepper to taste. Spread another third of the crumbs for second layer. Add rest of oysters and pepper. Combine cream, oyster liquor, Worcestershire and salt. Pour over oysters. Top with last of crumbs. Bake at 350 degrees for 40 minutes.

Hope Polson

SCALLOPS AND MUSHROOMS IN
WHITE WINE SAUCE

(Coquilles St. Jacques A' La Parisienne)

Serves 6

2 12-ounce packages frozen scallops, thawed, or 1 1/2 pounds fresh scallops	2 green onions
1 cup dry white wine	3 tablespoons butter
1/4 cup snipped parsley	3 tablespoons flour
1/2 teaspoon salt	1/2 cup half and half
2 tablespoons butter	1/2 cup shredded Swiss cheese
4 ounces mushrooms, sliced (2 cups)	1 cup soft bread crumbs
	2 tablespoons butter, melted

If scallops are large, cut into 1 1/2-inch pieces. Place scallops, wine, parsley, and salt in 3-quart saucepan. Add just enough water to cover scallops. Heat to boiling; reduce heat. Simmer uncovered until scallops are tender, about 8 minutes. Remove scallops with slotted spoon, reserve liquid. Heat reserved liquid to boiling. Boil until reduced to 1 cup. Strain and reserve. Heat 2 tablespoons butter in 3-quart saucepan until melted. Cook and stir mushrooms and onions in butter until tender, 5-6 minutes. Remove from pan. Add 3 tablespoons butter, heat until melted. Remove from heat, stir in flour. Cook over low heat, stirring constantly until smooth and bubbly. Remove from heat, stir in reserved liquid. Cook and stir 1 minute. Stir in half and half, scallops, mushrooms, onions and 1/4 cup of the cheese. Heat until hot. Toss the bread crumbs in melted butter. Lightly brush 5 or 6 baking shells with butter. Divide scallop mixture among baking shells. Sprinkle with remaining cheese and crumbs. Set oven control to broil. Broil 5 inches from heat until crumbs are toasted, 3-5 minutes.

Mandy Kouri

MAIN COURSES

JANET'S SHRIMP CURRY

Very fast, easy and elegant!

1/2 cup chopped onion
1 tablespoon butter
1/2 teaspoon curry powder

1 can cream of shrimp soup
1 pound fresh or frozen shrimp,
cooked
1 cup sour cream

Brown onion in butter. Add curry. Add soup, shrimp, and sour cream. Heat through. Serve over rice or noodles.

Debby Gotsdiner

SHRIMP DE JONGHE

Serves 4-6

1 pound shrimp, cooked and
cleaned
1 1/2 pints whipping cream
1 clove garlic
1/4 cup flour

2 tablespoons butter
Paprika
Salt
Pepper (white)

Melt butter and add garlic. Add whipping cream and warm. Toss in flour until right consistency, using wire whisk. Add salt and pepper. Add shrimp and paprika. Serve over popovers (halved) or patty shells.

Jerry McCarthy

SHRIMP CREOLE

Easy and delicious! A recipe straight from the Louisiana Bayou country.

Serves 4-5

1 pound shrimp, washed,
deveined and shelled
2 onions
2 bell peppers
1 clove garlic
4 stalks celery
2 tablespoons shortening

1 29-ounce can tomato sauce
1 teaspoon chili powder
1 tablespoon Louisiana hot sauce
1 tablespoon Worcestershire sauce
Salt, black and red pepper to
taste

Melt shortening and add chopped onions, peppers, celery, and garlic. Cook until almost clear in color. Add tomato sauce and seasonings. Let simmer for 30 minutes. Add shrimp and cover. Cook on low heat for 30-40 minutes. Serve over hot rice.

Sally Hintze

SHRIMP SUPREME*Serve with rice and dry white wine for an easy but elegant meal.*

Serves 4

1 1/2 pounds cooked shrimp	1/2 cup ketchup
3 tablespoons butter	1 bay leaf
3 tablespoons flour	Dash red pepper
1 1/2 cups milk	Juice of lemon half
4 tablespoons Worcestershire sauce	Salt and pepper
	Rice (optional)

Melt butter, add flour. Slowly stir in milk and make thick cream sauce. Add Worcestershire sauce, ketchup, bay leaf, red pepper, lemon juice, and salt and pepper to taste. Add cooked shrimp and heat to steaming. (May serve with rice.)

Kim Hudson Stetson

SOLE FLORENTINE AU GRATIN

Serves 6

2 pounds sole fillets	1/2 teaspoon Dijon mustard
1/2 cup dry sherry	1/3 cup whipping cream
2 tablespoons lemon juice	1 cup shredded Swiss cheese
Salt and pepper	2 10-ounce packages frozen, chopped spinach, thawed
2 tablespoons butter or margarine	
2 tablespoons flour	

Preheat oven to 400 degrees. Wipe fish with damp cloth. Fold fillets in half and arrange side by side in a large baking pan. Mix sherry and lemon juice, pour over fish. Sprinkle with salt and pepper. Cover tightly and bake fish until it flakes easily, about 10-12 minutes. Remove fish from oven. Drain off poaching liquid and reserve, adding enough water to make 1 cup. Set aside. Cover fish. Melt butter over medium heat and stir in flour and mustard. Cook until bubbly. Gradually add reserved poaching liquid and whipping cream. Cook, stirring until bubbling and thickened (about 8 minutes). Stir in 2/3 cup Swiss cheese. Squeeze all moisture possible from spinach and distribute evenly in bottom of 13x9-inch casserole. Arrange cooked fish on top (do not unfold fish). Just before serving time, preheat oven to 450 degrees. Pour sauce over fish and sprinkle with remaining Swiss cheese. Bake until bubbly; about 10 minutes. If prepared ahead, allow extra baking time.

Beverly Donnelly
Y.A.W. President, 1980-81

MAIN COURSES

FILLET OF TROUT (In White Sauce with Shrimp)

This recipe is from Schloss Weitenburg, famous chef from the Black Forest of Germany.

Serves 2

2 9-10 ounce fillets of trout
4 ounces dry white wine
2 ounces veal stock
2 ounces fish stock (from
bones of trout)
2 ounces shrimp

2 tablespoons whipped cream
Salt, freshly ground pepper and
lemon juice to taste
2 ounces heavy cream
1 egg yolk

Reduce veal/fish stock with white wine; place the two fillets in a buttered casserole. Add shrimp. Cover with reduced stock. Poach gently. When ready, place fillets and shrimp on a warm platter and keep warm. For finishing the sauce, add heavy cream. Fold egg yolk and whipped cream into the sauce. Pepper, salt, and lemon juice to taste. Serve with rice pilaf.

Grace Nieters

BAKED TUNA CASSEROLE

1 can tuna, drained
3 eggs
Paprika

1 1/2 cups milk
1 or 2 slices buttered toast
(in pieces)
1/4 cup grated sharp cheddar cheese

Beat eggs and milk. Add toast, tuna and cheese. Place in 1 1/2-quart round casserole dish. Sprinkle top with cheese and paprika. Bake at 350 degrees for 1 hour.

Donna Joyce

FANCY TUNA/CHICKEN CASSEROLE

Serves 8

6 ounces medium noodles,
cooked
2 6 1/2-ounce cans tuna or 4-5
cups cut-up chicken
1 can cream of chicken soup
1 can cream of mushroom soup

1 3-4 ounce can sliced mushrooms,
drained
1 cup mayonnaise
1 cup cut-up asparagus or 1 10-
ounce box frozen asparagus,
thawed
1/2 pound grated cheddar cheese

Heat soups undiluted. Add everything but asparagus, saving half of cheese for the top. Divide mixture in casserole with the asparagus in the center. Top with remaining cheese. Use 13x9-inch glass pan. Bake at 375 degrees for 1 hour.

Sally Hintze

BROILED PEARS NEPTUNE

Serves 4

1/2 cup mayonnaise	1/2 teaspoon prepared mustard
1/2 cup dairy sour cream	1/4 teaspoon salt
1/4 cup Parmesan cheese	Dash Tabasco
1 can tuna, drained	4 large pears
1 tablespoon pimento	8 cherry tomatoes
1 tablespoon chopped parsley	Parsley
1 teaspoon lemon juice	

Combine mayonnaise, sour cream and cheese. Stir 2 tablespoons of this mixture together with drained tuna, pimento, parsley, lemon juice, mustard, salt and Tabasco. Pare, halve and core pears. Arrange 2 pear halves, cut side up, in individual baking dishes. Spoon tuna into pear halves; top with cheese mixture. Broil 3-4 inches from heat until bubbly and brown-tinged. Garnish with cherry tomatoes and parsley. Serve on a lettuce leaf.

Marci Simpson

FETTUCCINE ALFREDO

Serves 4

1 10-ounce package medium-size noodles	Dash nutmeg
6 tablespoons butter	2 tablespoons finely chopped chives
1 8-ounce carton sour cream	1/2 teaspoon pepper
1 8-ounce carton heavy cream	1/4 teaspoon salt
1 cup grated Parmesan cheese	

Cook noodles and drain. Melt butter in large saucepan. Add noodles and blend in sour cream; stir a minute over low heat. Stir in heavy cream. Cook slowly, stirring occasionally, about 5 minutes. Add cheese, nutmeg and chives. Stir until cheese melts.

Sue Marcucci

GARDEN LINGUINE

Serves 4

8 ounces linguine, cooked and drained	1/4 cup chopped parsley
3 tablespoons salad oil	1/4 cup butter or margarine
6 cups shredded, unpeeled zucchini	1/2 cup half and half
2 cloves garlic, pressed	1/2 cup grated Parmesan cheese
	1 1/2 cups shredded Monterey Jack cheese

In 12-inch frying pan, heat oil over medium high heat. Add zucchini and garlic; stir-fry until tender-crisp. Add parsley, butter and cream; stir until butter melts. Stir in hot noodles. Toss lightly with cheese.

Karla Tillotson

MAIN COURSES

MEATLESS LASAGNE

Serves 6

Some may prefer to add more and thinner layers, making it more "noodley".

Tomato Sauce:

2 cups tomatoes	1 clove garlic
1 6-ounce can tomato paste	3/4 teaspoon salt
1 tablespoon basil	

Cheese Filling:

3 cups dry cottage cheese	1/2 cup grated Parmesan cheese
3 eggs, slightly beaten	2 tablespoons parsley flakes
1 teaspoon salt	1/2 teaspoon pepper

Also:

1/2 pound Mozzarella cheese, sliced	1 package lasagne noodles
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Combine ingredients for tomato sauce, warm through. Combine ingredients for cheese filling, and set aside. Cook noodles according to package directions. Cover bottom of 9-inch-square pan with noodles, then cheese filling, then Mozzarella slices, then more noodles and finish with tomato sauce.

Patti Neal

MEATLESS FRESH TOMATO SAUCE

1/2 cup onion, chopped	1 1/2 teaspoons salt
3 garlic cloves, minced	1/2 teaspoon dried marjoram
2 tablespoons butter, olive oil, or cooking oil	1 teaspoon dried basil
3 pounds tomatoes, peeled, seeded, and chopped	1/2 teaspoon dried thyme
	1/4 teaspoon black pepper
	1/2 cup water

Saute onion and garlic in butter or oil until soft. Add the tomatoes, seasonings, and water. Cook, covered, over low heat until tomatoes are tender. Remove cover and cook one hour or until some of the liquid has evaporated and sauce has thickened. Stir occasionally. Canned whole tomatoes and fresh basil or celery leaves may be used. Add mushrooms, if desired. Serve over any pasta.

Diane Cortese

BAKED MANICOTTI WITH CHEESE FILLING

Serves 12

Sauce:

1/4 cup olive oil	2 tablespoons chopped parsley
2 cloves fresh garlic	1 teaspoon oregano
1 large can tomatoes	1 teaspoon sweet basil
2 12-ounce cans tomato paste	2 bay leaves
Salt and pepper	

Manicotti:

6 eggs, room temperature	1 1/2 cups flour
1/4 teaspoon salt	1 1/2 cups water

Cheese Filling:

2 pounds Ricotta cheese	8 ounces Mozzarella cheese, diced
1/3 cup grated Parmesan cheese	2 eggs
1 teaspoon salt	1/4 teaspoon pepper
1 tablespoon chopped parsley	1/4 cup Parmesan cheese

Sauce: Heat oil in large pan and add 2 cloves garlic, mashed. Add tomatoes, tomato paste, and spices. Allow to simmer for 3 hours. Stir every 15 minutes. **Manicotti:** In medium bowl, combine eggs, flour, salt, and water. Beat until just smooth, not frothy. Let stand 1/2 hour or longer. Slowly heat 8-inch Teflon skillet (or crepe pan). Pour in 3 tablespoons batter, rotating skillet quickly to spread batter evenly over bottom. Cook over medium heat until top is dry, but bottom not brown. Cool. Stack with waxed paper between manicotti. **Filling:** In a large bowl, combine Ricotta cheese, Mozzarella cheese, 1/3 cup Parmesan cheese, eggs, salt, pepper, parsley. Beat with wooden spoon until well mixed. **Assembling:** Spread 1/4 cup filling in center of manicotti and roll. Spoon 1 1/2 cups sauce into each of 2 12x8x2-inch baking dishes. Place 8 manicotti, seam side down, in single layer. Top with 1 1/2 cups sauce. Top with 5 more manicotti. Cover with 1 cup sauce, sprinkle with Parmesan cheese. Bake, uncovered 1/2 hour, or until bubbly, at 350 degrees. Freeze one dish and serve the other.

Patti Graham

WILLIAM BROWN AND THE AMERICAN REVOLUTION

BY ROBERT M. COOPER, JR.

REVIEWED BY ROBERT M. COOPER, JR.

Vegetables

solidatoga V

ASPARAGUS CASSEROLE

6 10-ounce packages frozen asparagus cuts	4 8-ounce cans mushroom stems and pieces
12 eggs, hard-cooked	3/4 cup butter
3/4 cup flour	6 cups milk
2 teaspoons salt	1/2 teaspoon pepper
2 teaspoons minced onion	

Cook asparagus and drain. Saute mushrooms in butter and set aside half of the mushrooms. Stir in flour; then add milk. Stir until thick and bubbly. Stir in salt, pepper and onion. Grease two 13x9-inch pans. Layer asparagus, mushrooms, and sliced eggs. Pour sauce over top. Bake at 300 degrees for 30 minutes. Top with crumbs, if desired.

Susan Cairney Pogge

ASPARAGUS VINAIGRETTE

Great for luncheons!

Serves 6

6 tablespoons salad oil	1/4 teaspoon salt
3 tablespoons white wine vinegar	1 small onion, thinly sliced
1/2 teaspoon Tabasco sauce	broken into rings
1/2 teaspoon sugar	2 dozen cooked asparagus spears

Combine salad oil, vinegar, Tabasco sauce, sugar and salt; beat until blended. Add onion. Pour over asparagus and let stand in the refrigerator several hours or overnight.

Cammy Power

CALIFORNIA BEANS

2 16-ounce cans pork and beans	6 slices bacon, fried crisp and crumbled
1/2 cup ketchup	1/2 cup brown sugar
1/2 teaspoon chili powder	1/2 teaspoon cumin
1 medium onion, chopped	1 cup cheese, shredded

Mix all ingredients, except cheese. Place in casserole and sprinkle cheese on top. Bake at 400 degrees for 45 minutes.

Vicki Clark

VEGETABLES

CRUNCHY BEAN CASSEROLE

Serves 10

2 10-ounce frozen packages French-style green beans	1 pound fresh mushrooms
1 16-ounce can water chestnuts, sliced	1 can cream of mushroom soup 1/4 cup sharp cheddar cheese, shredded
1 20-ounce can bean sprouts	1 3-ounce can French-fried onions

Drain beans and canned vegetables well. Saute mushrooms in butter. Arrange layers of beans, water chestnuts, bean sprouts, mushrooms and soup in baking dish; repeat. Top with cheese. Bake at 400 degrees for 20 minutes. Sprinkle onions on top and bake 10 minutes more.

Nancy Vernon

TWO-BEAN CASSEROLE

1 can wax beans	1 teaspoon salt
1 can green beans	1/3 cup Parmesan cheese
1 can mushroom pieces	3 tablespoons butter, melted
1 8-ounce can tomato sauce with onions	

Drain liquid from beans and mushrooms. Place vegetables in 1 1/2-quart casserole. Add salt, Parmesan cheese and melted butter to tomato sauce and pour mixture over beans. Bake at 350 degrees for 25 minutes.

Tracy Mullen

DOTTIE'S BROCCOLI CASSEROLE

Serves 10-12

4 cups chopped broccoli (3 10-ounce packages)	1 can cream of mushroom soup
2 ounces chopped pimento	3/4 cup sour cream
1 can sliced water chestnuts	1/2 teaspoon salt
1/2 teaspoon pepper	1 cup grated cheddar cheese

Combine all ingredients except cheese. Place in 13x9-inch pan and sprinkle with cheese. Bake at 350 degrees for 30 minutes.

Carmen Leahy
P.C.A.W. President, 1982-83

BROCCOLI CASSEROLE A LA RITZ

Serves 8

2 packages frozen, chopped broccoli, thawed	1 can cream of chicken soup
1/2 cup Velveeta cheese, cubed	1/2 cup mayonnaise
1 egg, slightly beaten	1 small onion, minced

1/2 cup crushed Ritz crackers

Combine all ingredients except crumbs. Place in 1 1/2-quart casserole. Top with crumbs. Bake at 350 degrees for 1 hour.

Lois Berens

MAKE-AHEAD BROCCOLI CASSEROLE

This is a good make-ahead vegetable for busy days.

5 packages frozen, chopped broccoli	2 sticks butter
1 1-pound package Velveeta cheese	2 stacks Ritz crackers, crushed Parmesan cheese

Cook broccoli until tender. Drain well. Set aside. In small pan melt cheese and one stick of butter. Add to broccoli. Sprinkle top of broccoli liberally with Parmesan cheese. Melt other stick of butter and add to crushed crackers. Pour mixture over broccoli. Bake at 375 degrees for 45 minutes. Top should be brown and bubbly when done.

Delayne M. Johnson

BROCCOLI-CHEESE CUSTARD

Serves 4-6

1 bunch fresh broccoli, trimmed and broken into flowerets, or 1 10-ounce package frozen broccoli cuts	3 eggs
	2/3 cup milk
	1 1/4 cups grated sharp cheddar cheese

Salt and pepper

Cook broccoli until tender; drain and place in bottom of 9-inch-square shallow, buttered casserole. Beat eggs; add milk, cheese, salt and pepper. Beat until thoroughly mixed or whirl in blender and pour over broccoli. Set baking dish in pan with 1 inch of water in it. Bake at 325 degrees for 25-30 minutes or until top is brown and inserted knife comes out clean.

Linda Serangeli

VEGETABLES

BROCCOLI-CREAM CORN CASSEROLE

Serves 6

1 package frozen, chopped
broccoli, thawed and drained
1 can white cream-style corn
1/2 cup Pepperidge Farm crumb
stuffing

1 egg, beaten
1 stick butter, melted
1 tablespoon Parmesan cheese

Combine broccoli, corn, 1/2 stick butter and egg in 1-quart casserole. For topping, combine remaining butter, Parmesan cheese and stuffing. Sprinkle over vegetables. Bake at 350 degrees for 30 minutes.

Karen Leibold

BROCCOLI DELUXE

Serves 6

1 10-ounce package frozen,
chopped broccoli
1 can cream of chicken soup
1/2 cup sour cream
1 tablespoon flour

1 tablespoon onion
1/8 teaspoon pepper
2 tablespoons butter, melted
1/4 teaspoon salt
3/4 cup herb-seasoned stuffing mix

Cook broccoli according to directions and drain. Combine soup, sour cream, flour, onion, salt and pepper. Stir in broccoli. Turn into 2-quart casserole. Combine stuffing mix and butter. Sprinkle over top. Bake at 350 degrees for 30 minutes.

*Beverly Donnelly
Y.A.W. President, 1980-81*

BROCCOLI-LIMA BEAN CASSEROLE

Serves 6-8

3 tablespoons butter
1/2 teaspoon curry powder
3 cups Rice Chex
1 10-ounce package frozen
broccoli

1 10-ounce package frozen
baby lima beans
1 can cream of celery soup
1 can cream of mushroom soup

Melt butter and add curry powder and Rice Chex. Stir over low heat about 5 minutes to coat and crisp cereal. Set aside. Cook vegetables. Combine vegetables, soups and 1 1/2 cups Rice Chex (slightly crushed). Place in baking dish and sprinkle remaining Rice Chex on top. Bake at 350 degrees for 30 minutes.

Kathy Zumbach

BROCCOLI WITH HORSERADISH SAUCE

Serves 4-6

1 1/2 pounds fresh broccoli	3/4 cup sour cream
1/2 teaspoon prepared horseradish	1 1/2 teaspoons prepared mustard
Dash of salt	Paprika (optional)

Prepare broccoli by steaming for 10-15 minutes or to desired doneness. Place in serving dish. Combine remaining ingredients except paprika in a small saucepan; heat thoroughly, stirring constantly. Spoon some sauce over broccoli and sprinkle with paprika if desired. Pass remaining sauce.

Leyria Walters

RICE BROCCOLI CASSEROLE

1 package frozen, chopped broccoli	1 can cream of chicken soup
1 8-ounce jar Cheese Whiz	1/4 cup chopped onion
1/4 cup chopped celery	3 cups cooked rice

Fry onion and celery in small amount of butter. Combine all ingredients in oiled casserole. Bake at 350 degrees for 40 minutes.

Debbie Haskins

CARROT CASSEROLE

Serves 6

4 cups carrots, sliced	1 cup Velveeta cheese, cubed
1 small onion, chopped fine	Crushed potato chips
1/2 stick butter	

Boil carrots 5 minutes in 1/2 cup water. Saute onion in butter. Drain carrots, then place in buttered casserole with sauteed onion. Sprinkle with cheese cubes and potato chips. Bake at 350 degrees for 30 minutes.

Nancy Vernon

FROSTED CAULIFLOWER

Serves 4-6

1 head cauliflower	1/2 cup mayonnaise
2 teaspoons prepared mustard	3/4 cup grated cheddar cheese

Cook cauliflower until done (about 12-15 minutes). Drain. Combine mustard and mayonnaise. Spread mustard mixture over cauliflower. Cover with cheese. Bake at 375 degrees about 10 minutes or until cheese is melted. Cauliflower can be broken into flowerettes and boiled. Then just dip each into mayonnaise-mustard mixture. A little easier to serve.

Gwen Swanger

CHINESE CELERY BAKE

An easy and delicious dish that is just a little bit different.

Serves 12

1 cup chopped celery	8 ounces water chestnuts
1 tablespoon butter	20 ounces frozen peas
2 tablespoons flour	2 medium onions, chopped
2 teaspoons salt	1 can onion rings or buttered
1 4-ounce can mushrooms	bread crumbs

Saute celery in butter. Mix in flour, salt and liquid from mushrooms. Simmer 5 minutes. Add mushrooms, peas, onions and water chestnuts. Place in 2-quart casserole and top with onion rings or bread crumbs. Bake at 350 degrees for 30 minutes.

Jacqueline Dollar

HOT CELERY CASSEROLE

4 cups celery, cut in 1/2-inch pieces
1/4 cup chopped pimento
Salt and pepper to taste

1 can cream of chicken soup
1 5-ounce can water chestnuts, drained and sliced
Sprinkle each of curry, nutmeg and onion salt

Cook celery until just tender and drain. Add all other ingredients and seasonings and mix thoroughly. Place in casserole dish. Sprinkle with 1/2 cup soft bread crumbs or Pepperidge Farm stuffing. Bake at 350 degrees for 15-20 minutes.

Martha Austin

CHEESE-SCALLOPED CORN

1 16-ounce can cream-style corn	2 eggs, slightly beaten
1/4 cup chopped olives	1/2 cup grated cheddar cheese

Mix all ingredients in ungreased casserole. Sprinkle with 1/4 cup bread crumbs and dot with butter. Bake uncovered at 350 degrees for 35 minutes.

Debora Gotsdiner

TEXAS CORN

Good with chicken, ham or pork.

Serves 6-8

1 box Jiffy cornbread mix	1 can cream-style corn
1/2 cup salad oil	Salt
1 egg	1 can green chilies
1/4 cup milk	1 pound sharp, grated cheddar cheese

Mix together Jiffy mix, oil, egg, milk, corn and salt. Pour half in flat, greased baking dish. Place half of chilies on top. Pour on rest of the mix. Top with rest of chilies and cheese. Bake in 9-inch-square pan at 350 degrees for 30-40 minutes.

Gretchen Johnson

SCALLOPED CORN

Serves 6-8

3 eggs, beaten	12 small soda crackers, crushed
1 cup evaporated milk	1 can cream-style corn
2 tablespoons sugar	1/2 teaspoon salt

Mix all ingredients well and pour into buttered casserole. Dot with butter. Bake at 350 degrees for 45 minutes.

Pat Bradshaw

VEGETABLES

GREEN PEAS WITH ALMONDS

Serves 8

2 10-ounce packages frozen peas	1 tablespoon parsley, shredded
4 tablespoons butter	2 tablespoons slivered almonds
1½ teaspoons Beau Monde seasoning	2 teaspoons fresh lemon juice

Melt 2 tablespoons butter in saucepan. Add peas, Beau Monde and parsley. Cover and simmer until peas are tender. Meanwhile, melt remaining 2 tablespoons butter in a small skillet. Add almonds, sauteing until golden. Toss with cooked peas. Stir in lemon juice.

Rose Mary Pratt

HOLLYWOOD BAKED POTATOES

Serves 8

4 large potatoes	Salt and pepper
¼ cup butter	1 cup cream-style cottage cheese
1 tablespoon mayonnaise	Paprika
1 tablespoon chopped chives	1 cup grated cheese
½ teaspoon Accent	

Bake potatoes as usual until done. Cut in half lengthwise. Scoop out and mash. Add butter, mayonnaise, chives, Accent, salt and pepper. Beat until smooth. Fold in cottage cheese. Put into shells. Sprinkle with grated cheese and paprika. Bake at 450 degrees for 10 minutes.

Gwen Swanger

CASSEROLE POTATOES

Serves 12

1 2-pound package frozen hash browns	Chopped onions
1 can cheddar cheese soup	1 8-ounce carton sour cream 1 can cream of potato soup

Mix all ingredients together and place in 13x9-inch pan. Top with parsley and paprika. Bake at 325 degrees for 1 hour and 15 minutes.

Carolyn Ramsay
Y.A.W. President, 1966-67
Charter Member, 1962

POTATO CASSEROLE

Serves 6

9 medium potatoes	1 8-ounce carton sour cream dip
1 beaten egg	2 tablespoons minced onions

Cook and mash potatoes. Add remaining ingredients and mix well. Transfer to well-greased, 1-quart baking dish. Dot with butter and sprinkle with paprika. Bake 350 degrees for 35-45 minutes.

Diana Stump

MASHED POTATO CASSEROLE

A good casserole that can be done the day ahead and refrigerated.

10 medium potatoes	1 8-ounce package cream cheese
1 8-ounce carton sour cream	Chopped onion (optional)

Boil potatoes, season and mash. Add remaining ingredients and mix thoroughly. Place in 2-quart casserole. Cool, cover and refrigerate for 24 hours. Top with melted butter and sprinkle with paprika. Bake at 350 degrees for 30 minutes.

Delayne M. Johnson

“THOSE” POTATOES

So easy to make, yet guests always think it is a gourmet dish.

Serves 10-12

Instant Potato Buds for 12	1/2 teaspoon garlic powder
1 teaspoon onion salt	1 8-ounce package cream cheese,
1/2 pint sour cream	softened
Margarine or butter	Paprika

Prepare Potato Buds for 12. Beat in other ingredients while potatoes are hot. Put in casserole, dot with butter and sprinkle with paprika. Bake at 375 degrees for 30 minutes.

Kim Hudson Stetson

VEGETABLES

TATERTOT CASSEROLE

Serves 10

1 2-pound package Tatertots	2 cans cream of potato soup
2 cans cream of celery soup	2 half pints sour cream
Chopped onion and green pepper (optional)	

Mix soup, sour cream, onion and green pepper together. Pour over frozen Tatertots. Bake in 13x9-inch pan at 350 degrees for 1½ hours.

Catherine Smith

CHICKEN-FRIED RICE

Great for a luncheon

Serves 4-6

1 chicken breast	1/4 cup onion, chopped
1/3 cup rice	1/4 cup green pepper, chopped
2 tablespoons oil	1/2 cup celery, chopped
Salt and pepper	1 small can sliced mushrooms, drained
2 tablespoons soy sauce	2 eggs
2/3 cup chicken broth	1 cup shredded lettuce

Boil chicken breast. Cut up and sprinkle with soy sauce. Heat oil in a pan. Add rice and cook until brown. Add chicken broth, salt, pepper and chicken with soy sauce. Cook 10-20 minutes, or until liquid is absorbed. Add onion, pepper, celery and mushrooms. In another pan, scramble eggs. Add to mixture. Just before serving, add lettuce.

Gwen Swanger

CONFETTI RICE

Makes 3 cups

1/2 cup raw rice	1 can chicken broth
1/8 teaspoon rubbed sage	1 cup frozen peas
2 tablespoons butter or margarine	2 tablespoons diced pimento

In saucepan, brown rice with sage in butter. Add broth. Bring to boil; reduce heat. Simmer 15 minutes; add peas. Simmer 10 minutes more or until done, stirring occasionally. Stir in pimento and serve.

Mary Shank

GREEK RICE

Serves 6

1 large onion, chopped	2 beef bouillon cubes
1/4 pound butter	2 chicken bouillon cubes
1/4 cup green pepper, chopped	1/3 cup wild rice
1/2 cup celery, chopped	1 cup rice
1 small can mushrooms	1 teaspoon oregano

Saute onion, butter, green pepper, mushrooms and celery. Dissolve bouillon cubes in 2 cups boiling water and combine with rice and sauteed mixture. Add oregano. Place in a 2-quart casserole and bake at 350 degrees for 45 minutes. (May add beef juice if preparing a roast.)

Mary Dopf

HOT CHEESE RICE

1 cup rice	10-12 ounces Monterey Jack
1 can chicken broth	cheese, sliced
1 can water	1 cup sour cream
1 teaspoon salt	1 can Ortega chili peppers

Bring rice, chicken broth, water, and salt to a boil and steam until done. Add sour cream. In a buttered casserole put in a third of rice mixture. Then add split chili peppers and sliced cheese. Repeat layers. Bake 20-30 minutes at 350 degrees. May omit chili peppers and use Mozzarella cheese in place of Monterey Jack and sprinkle Parmesan cheese on top.

Sandy Wagener

MEXICAN RICE

Serves 6

1/4 cup butter	1 15-ounce can tomato sauce
1/2 cup onions, chopped	3 cups chicken broth
1 clove garlic, minced	1/4 teaspoon pepper
2 tablespoons green pepper, chopped	1 teaspoon salt
2 cups raw long grain white rice	

In saucepan, heat half of the butter; saute onions, garlic and green pepper until onions are golden. Heat rest of butter in same pan; add rice and stir until well-coated. Add tomato sauce and heat through; then add chicken broth, salt and pepper. Cover and cook over low heat until liquid has been absorbed — about 20 minutes.

Beverly Donnelly
Y.A.W. President, 1980-81

VEGETABLES

RICE CHRISTINE

Serves 8

1 stick margarine
1 cup rice (uncooked)
1 can onion soup

1 can beef bouillon
1 can chopped mushrooms,
undrained

Melt margarine in 2-quart casserole and add the remaining ingredients. Bake at 350 degrees for 1 hour.

Robbie Malm

SPINACH CASSEROLE

Perfect for people who aren't spinach lovers.

Serves 8-10

3 packages chopped spinach
1 package Lipton onion soup
2 tablespoons flour
1/2 cup grated cheddar cheese
2 cups sliced mushrooms

2 cups sour cream and chives
4 tablespoons butter
1 egg, beaten
Salt and pepper

Cook and drain spinach. Mix with other ingredients. Place in 3-quart casserole and sprinkle top with crushed herb dressing. Bake at 350 degrees for 20-25 minutes.

Nancy Knapp

SPINACH-ARTICHOKE CASSEROLE

4 packages frozen spinach
Salt (according to package
directions)
2 jars marinated artichoke hearts

3 3-ounce packages cream cheese
6 tablespoons milk
4 tablespoons margarine or butter
1/3 cup Parmesan cheese

Cook spinach according to package directions. Meanwhile drain artichoke hearts. Arrange in bottom of casserole dish. Lay cooked spinach on top. Soften cream cheese and mash. Add milk and margarine or butter. Beat until smooth and creamy. Pour over vegetables. Sprinkle Parmesan cheese over all. Refrigerate 6-24 hours. Bake at 375 degrees for 25 minutes.

Marty Charles

SPINACH SOUFFLE

Serves 6

4 10-ounce packages chopped spinach, cooked and drained	1/2 cup grated onion
1 8-ounce carton sour cream	1 can cream of mushroom soup
	2 tablespoons Parmesan cheese

Mix soup, sour cream, Parmesan and onion. Add cooked, drained spinach. Mix thoroughly. Bake at 350 degrees for 30 minutes.

Nancy Vernon

MARINATED VEGETABLES

This vegetable dish is good to take to potlucks or on picnics.

Serves 12-16

2 20-ounce packages frozen California-style vegetables	1 cup sugar
1 onion, diced	1/2 cup oil
Raw cauliflower, diced (optional)	1 1/3 teaspoons water
1 cup celery, diced	1/2 cup white vinegar
1 green pepper, diced (optional)	3/4 teaspoon paprika
	Salt to taste

Cook frozen vegetables until just barely tender. Combine with diced vegetables. Combine remaining ingredients and bring to boil. Let cool and pour over vegetables. Let marinate in refrigerator at least overnight. Will keep well.

Cathy Truesdell

VEGETABLE PACKETS FOR GRILL

Serves 6

6 potatoes, sliced as for French fries, with skins on	1 pound fresh mushrooms, sliced
1 bunch fresh broccoli, cut up	1 fresh pepper, diced (optional)
6 tablespoons margarine	1 onion, chopped (optional)
1/2 pound Colby cheese, grated	1/4 head fresh cauliflower, cut up
6 squares aluminum foil approximately 12x12 inches, greased	

In each square of foil, place 1 sliced potato, 1/6 of broccoli, 1/6 of mushrooms, 1/6 of cauliflower, onion and pepper. Top with 1 tablespoon cut up margarine, 1 tablespoon water, salt, pepper and garlic salt. Add cheese. Seal ends and top. Place on grate of grill. Cook 30-45 minutes depending on heat of fire. Check potatoes for doneness.

Shirley Hadenfeldt

THREE VEGETABLE CASSEROLE

An attractive and delicious dish when special guests come to dinner.

Serves 8

1 large head cauliflower, broken into flowerets	1 cup cheddar cheese, cubed or grated
1 large bundle broccoli, cut into pieces	1/2 cup slivered almonds
1 10-ounce package frozen baby lima beans	1 small jar pimento, chopped 2 cans cream of mushroom soup

Cook vegetables until half done; add pimento. Butter 13x9-inch pan. Layer vegetables. Heat soup. Put cubed cheese over vegetables. Pour soup over all. Sprinkle almonds on top. Bake at 350 degrees for 40 minutes.

Marty Buenneke
Y.A.W. President, 1968-69

VEGETABLE CASSEROLE

A delicious luncheon dish.

Serves 8

4 cups frozen California Blend vegetables or frozen broccoli and cauliflower, thawed and drained	Salt
1 can cream of mushroom soup	Pepper
3/4 cup sour cream	1 2-ounce can pimento, cut up
1 can sliced water chestnuts	2 tablespoons onion, grated
	1 small can mushrooms
	Cracker crumbs
	Grated cheddar cheese

Thaw and drain frozen vegetables. Mix next 8 ingredients and pour over vegetables in 11x8-inch pan. Top with grated cheddar cheese and cracker crumbs. Bake at 350 degrees for 30 minutes. Can be made the day before.

Ruth Holliday
P.C.A.W. President, 1945-46

COMPANY VEGETABLE CASSEROLE

Serves 12-15

2 packages frozen cauliflower	1 1/2 tablespoons flour
2 packages frozen, chopped broccoli	1 teaspoon garlic salt
2 packages frozen Brussels sprouts	1 can evaporated milk
1 small jar Cheese Whiz	1/2 cup margarine
	1 teaspoon salt

Cook vegetables 4 minutes; drain and place in 13x9-inch pan. Bring other ingredients to boil and pour over vegetables. Bake at 350 degrees for 40 minutes.

Marilyn Clauss

VEGETABLE HOT DISH

Serves 4

1 package frozen, chopped cauliflower	1 tablespoon butter
1/2 cup uncooked Minute Rice	1/2 cup Cheese Whiz or cheese
1/2 can celery soup	1 small onion
	1/4 cup milk

Cook and drain cauliflower. Mix with remaining ingredients. Bake at 350 degrees for 35 minutes. In the last 5 or 10 minutes, add crushed cornflakes, potato chips or crackers. One package frozen broccoli may be substituted for the cauliflower.

Darla Stiles

ZUCCHINI

A great dish to prepare ahead of time.

Serves 6-8

6-7 zucchini, medium-small	Nature's Seasoning
Cheddar cheese	Salt
Parmesan cheese	Pepper

After slicing zucchini, parboil just until tender. Arrange in rows in 13x9-inch baking dish. Dot with butter or margarine; sprinkle with shredded cheddar cheese, Nature's Seasoning, salt, pepper and Parmesan cheese. Bake at 350 degrees until cheese is melted.

Barb Newbrough

ZUCCHINI-MONTEREY JACK CASSEROLE

1 pound zucchini squash	2 eggs
1/4 cup milk	1/2 pound Monterey Jack cheese, cubed
1/2 teaspoon salt	
1 teaspoon baking powder	1 1/2 teaspoons flour
2 teaspoons green chilies	1/4 cup parsley

Cook squash in boiling salted water for 15 minutes. Drain well. Combine eggs, milk, cheese, salt, flour and baking powder and pour over squash in greased casserole. Add parsley, chilies and top with 1/4 cup bread crumbs. Bake at 325 degrees for 30 minutes.

Julie Page

ZUCCHINI-ONION CASSEROLE

1 large zucchini or 4 small ones	Garlic salt
3 onions	4 eggs, beaten
3/4 cup milk	1 large package shredded cheese, any kind
Salt	
Pepper	

Slice zucchini and onion. Place in layers with cheese in 13x9-inch pan. Beat eggs and milk and pour over the layers. Sprinkle with bread crumbs and Parmesan cheese. Bake at 350 degrees for about 1 hour. Another vegetable or corned beef may be substituted for the zucchini.

*Donna Joyce
Y.A.W. Charter Member, 1962*

**Eggs
and
Cheese**

Chesse
suey
chedde

GARLIC EGGS

Be brave—the garlic isn't strong!

Serves 12

6 eggs	Salt
10 garlic cloves, peeled	Pepper
3 anchovies, filleted	1 tablespoon minced fresh parsley
3 teaspoons capers	or basil
3 tablespoons olive oil	2 teaspoons cayenne pepper
Dash red wine vinegar	

Place eggs and garlic cloves in pan of cold water. Bring to boil and cook 10 minutes on medium heat. Peel eggs and cut in half lengthwise. Remove yolks. Cool garlic cloves and place in a mortar with anchovies, capers and yolks. Pound with pestle to produce a paste. Slowly beat in olive oil. Add vinegar, salt, pepper, and parsley or basil. Fill egg white halves and sprinkle with cayenne. Chill and serve.

Barbara Long

BAKED EGGS BRUNCH

Serves 10-12

1/2 cup butter or margarine, or less	8 slices American cheese
12 eggs	Optional: onions (a few teaspoons)
3/4 cup milk	green pepper, precooked bacon,
1 16-ounce carton small curd cottage cheese	sausage, or ham.

Melt butter in 12x9-inch baking dish. Beat eggs, add milk and cottage cheese. Add optional ingredients if desired. Blend well. Pour over butter in dish. Bake 15-20 minutes at 350 degrees. Top with cheese slices and bake until cheese melts and eggs are solid (about 10 minutes). 30 minutes total baking time.

Donna Nelson

EGG 'FONDUE'

Serves 8

16 slices white bread (trim crust)	3 cups milk
1/2 teaspoon salt	8 slices American cheese
5 eggs	1 pound bacon, cooked and crumbled

Butter slices of bread; put four slices (buttered side up) in two buttered 8-inch-square pans. Put a slice of cheese on each slice of bread. Put crisp bacon bits on top of cheese. Top with another slice of bread (buttered side up). Beat eggs, milk, and salt. Pour half of mixture in each pan over bread. Cover with foil, and refrigerate overnight. Bake uncovered at 350 degrees for 50 minutes.

Catherine Smith

EGGS AND CHEESE

ESCALLOPED BACON AND EGGS

Serves 6-8

1/4 cup onion, chopped
2 tablespoons butter
2 tablespoons flour
1 1/2 cups milk
10-12 slices bacon, crumbled
(or Bac-O's)

1 cup shredded sharp processed cheese
6 hard boiled eggs, sliced
1 1/2 cups potato chips, crushed

Cook onions in butter until tender; blend in flour. Add milk and cook, stirring constantly until thickened. Add cheese, stirring until melted. Place a layer of egg slices in 10x6-inch pan. Cover with half of cheese sauce, half of bacon, half of chips, repeat layers. Bake at 350 degrees for 20 minutes.

Julie Lepley

TEE'S HAM AND EGG DISH

Serves 6

8 slices bread, cubed
1/2 pound grated cheddar cheese
1 pound cubed ham
3 eggs

2 cups milk
1/2 teaspoon salt
1/4 teaspoon dry mustard
1 stick margarine, melted

Put 5 slices cubed bread on bottom of greased 13x9-inch pan. Spread ham and cheese on bread. Beat eggs; add other ingredients (margarine should be cooled). Pour over contents in pan. Top with 3 slices cubed bread. Refrigerate overnight. Bake 1 hour at 350 degrees.

Sandra Cook

BAKED EGGS AND HAM

Easy and good. Can be prepared the night before.

Serves 15

1 1/2 pounds ham, cubed
9 eggs, beaten
3 cups milk
3 slices white bread, cubed
1 1/2 cups grated cheddar cheese

1 1/2 teaspoons dry mustard
1 teaspoon salt (or less)
1/2 teaspoon Worcestershire sauce
1/2 cup diced, frozen onions
Dash of pepper

Mix together and pour into a 13x9-inch pan. Bake uncovered at 350 degrees for 1 hour. Make ahead and refrigerate overnight.

Margaret B. Swanson
P.C.A.W. President, 1976-77

BREAKFAST CASSEROLE

Can be done a day or two in advance. Put in oven before church and it's ready when you return home!

Serves 12

8 slices bread, cubed and
crusts removed

3/4 pound grated cheddar cheese

4 eggs, beaten

1 1/4 cups milk

1 pound sausage, cooked and
drained

1/4 teaspoon dry mustard

Layer in greased 13x11-inch pan: bread, sausage, cheese. Combine: eggs, milk, mustard. Pour liquid over layers. Refrigerate as desired (covered). Bake uncovered at 350 degrees for 1 hour.

Jacqueline Dollar

EGG-SAUSAGE CASSEROLE

Make it the night before. Bake the next morning before company arrives.

Serves 6

8 slices of bread, cubed (or
part seasoned croutons)

4 eggs

2 cups sharp, grated cheddar
cheese

2 1/2 cups milk

1 pound link sausage, cut in
pieces

3/4 teaspoon mustard

1/2 teaspoon salt

1 can cream of mushroom soup

1/2 cup milk

Place bread in greased 13x9-inch pan. Top with cheese. Add sausage (browned and drained). Beat eggs with 2 1/2 cups milk and mustard. Pour over bread, cheese and sausage. Refrigerate overnight. Dilute soup with the 1/2 cup milk and salt. Pour over mixture and bake at 300 degrees for 1 1/2 hours.

Mary Kay Bartine

SPINACH-CHEESE CASSEROLE

Serves 6-8

1 small carton small curd
cottage cheese

1/4 pound Velveeta cheese

3 eggs

1 package chopped spinach (still
frozen)

1/4 cup margarine

3 tablespoons flour

Add eggs to cottage cheese. Add margarine cut into pieces. Then add cheese cut into pieces. Snip spinach into chunks. Add to mixture. Stir in flour. Pour into greased baking dish. Bake at 350 degrees for 1 hour.

Gwen Swanger

EGGS AND CHEESE

ZUCCHINI FRITTATA

Great served hot or cold with fruit salad and hot blueberry muffins.

Serves 6

3/4 teaspoon olive oil	8 eggs
3 cups zucchini, thinly sliced	2/3 cup freshly grated Romano cheese
4 green onions, minced	1 teaspoon oregano
3 tablespoons fresh parsley, minced	Dash of fresh ground pepper
1/4 teaspoon salt	

Lightly grease a 9-inch-square pan. Heat oil in large skillet over medium heat. Add zucchini, onion and parsley. Saute until softened, about 4-5 minutes. Remove from heat and set aside. In large bowl, beat eggs, add cheese and seasonings. Add zucchini mixture and blend well. Pour into pan and bake at 350 degrees for 20-25 minutes or until just firm in center.

Kathy Mountain

PLAIN OR FRENCH OMELET

5 eggs	1/8 teaspoon pepper
1/3 cup milk	2 tablespoons butter, margarine or
1/2 teaspoon salt	bacon drippings

Put eggs, milk, salt and pepper in mixing bowl. Beat with a fork until well blended. Heat butter, margarine or bacon drippings in skillet until hot enough to make a drop of water sprinkled on fat break into small bubbles and sputter. Pour in egg mixture, and when it begins to thicken around the edges, reduce heat. Lift edges as mixture cooks with a spatula or fork, and tilt pan slightly to allow uncooked portion to run underneath. Increase heat to brown bottom when egg mixture is almost set. Loosen all edges carefully, fold omelet in half, and roll out of skillet onto hot platter. Serve immediately.

Sue Frampton

HAM AND BROCCOLI QUICHE

Serves 6-7

Crust:

1 cup regular flour

4 tablespoons shortening

1/2 teaspoon onion salt

2-3 tablespoons cold water

1/8 teaspoon basil (optional)

Preheat oven to 375 degrees. Sift flour, add onion salt. Mix in basil if desired. Cut in shortening until it resembles coarse meal. Gradually add enough water to hold dough together, mixing lightly with fork. Roll out on lightly floured surface; line 9-inch quiche pan. Bake at 375 degrees for 10 minutes.

Filling:

4 large eggs, whipped

3/4 cup fresh mushrooms, sliced

4 ham slices, cut in strips

4 slices American cheese, cut in strips

1 package chopped broccoli,
cooked

4 slices Swiss cheese, cut in strips

1/2 cup sliced almonds

Pour a small amount of egg mixture in pie shell. Cover with half of the ham strips; add more egg mixture. Add broccoli, then almonds, then half of the mushrooms, the rest of the ham, American cheese and Swiss cheese. Pour remainder of egg mixture and decorate top with remaining mushrooms. Bake at 350 degrees for 45 minutes. Let stand 5 minutes before cutting.

Nancy Knapp

LIEDERKRANZ QUICHE

1 10-inch pastry shell

1 cup heavy cream

1 pound Italian sausage

4 well beaten eggs

1 pound fresh mushrooms, sliced

1/4 teaspoon salt

1 package Borden Liederkranz or

Gruyere cheese, cut up

Prepare 10-inch pastry shell, bake at 350 degrees for 8 minutes. Set aside. In large skillet, brown 1 pound Italian sausage, stirring to break into small pieces. Remove sausage from drippings. Add fresh mushrooms; cook and stir 5 minutes. Drain. In large bowl combine sausage, mushrooms, cheese, cream, eggs, and salt. Mix well. Turn into prepared pastry shell. Bake 45 minutes to 1 hour. If knife comes out wet, bake longer. Let set in pan 5-10 minutes before serving.

Darla Stiles

EGGS AND CHEESE

SPINACH AND CHEESE QUICHE

Rich and extra good.

Crust:

6 ounces cream cheese
1/4 cup soft butter
2 tablespoons whipping cream
1 1/4 cups flour
1/4 teaspoon salt

Custard:

4 eggs
3/4 cup milk
3/4 cup whipping cream
2 tablespoons butter, melted
1 tablespoon flour
Pinch of salt, cayenne pepper and
nutmeg

Filling:

1 10-ounce package frozen
chopped spinach
1/4 teaspoon salt
Dash pepper
4 tablespoons sour cream
1/2 cup grated Swiss cheese
3 tablespoons grated Parmesan
cheese

To make crust, beat cheese and butter until smooth. Add cream and beat 1-2 minutes. Gradually add flour and salt. Combine thoroughly and form into ball. Wrap in waxed paper and chill one hour before rolling. Line pie pan with crust and partially bake at 375 degrees for 10 minutes. To make filling, cook spinach until tender; drain and dry. Add salt, pepper and sour cream. Spread over bottom of shell. Sprinkle with cheeses. Whisk the custard ingredients together and pour over filling. Bake at 375 degrees for 40 minutes or until set, puffed and golden.

Linda Dollar

EASY GARDEN VEGETABLE PIE

2 cups fresh broccoli, chopped	1 teaspoon salt
1/2 cup onion, chopped	1/4 teaspoon pepper
1/2 cup green pepper, chopped	1 1/2 cups milk
1 cup shredded cheddar cheese	3/4 cup Bisquick
3 eggs	

Grease pan. Steam vegetables. Mix with cheese. Pour into pan. Mix other ingredients in blender for 15 seconds on high and pour into pan. Bake at 350 degrees for 40 minutes.

Sue Robinson

NEAR QUICHE

For those who prefer to eat the filling and leave the crust.

Serves 8-12

2 eggs	8 ounces grated Swiss cheese
1 1/2 cups flour	8 ounces grated cheddar cheese
1 teaspoon salt	2 cups milk
1/4 cup green pepper, diced	1/4 cup onion, chopped
2 cups mushrooms	2 cups ham, chopped

Mix all ingredients; reserve 1/4 cup cheese. Put in glass 13x9-inch baking dish; sprinkle with cheese. Bake at 425 degrees for 30 minutes.

Sandi Dickinson

QUICK QUICHE

This easy recipe doesn't require a regular crust. The mixture of vegetables is delicious.

Serves 6-8

4 eggs	2 cups or more of vegetables: peas, broccoli, cauliflower, etc.
1 cup milk or half and half	25 saltines
1 cup mayonnaise	4 tablespoons margarine, melted
1 cup shredded cheese, any kind	
Salt and pepper	

Crush finely 25 saltines. Mix with melted margarine. (May need a bit more of each depending on pan size.) Press into bottom of quiche or 9-10-inch pie pan. Add pre-cooked mixed vegetables or choice of vegetables into crust. Mix together eggs, milk, mayonnaise, cheese, salt and pepper. Pour over vegetables. Bake at 350 degrees for 30 minutes or until knife comes out clean.

Ruth M. Carey

QUICHE AND TELL

Serves 6

1 1/2 cups whipping cream	1/4 pound Swiss cheese, shredded (2 cups)
1/2 cup buttermilk	2 tablespoons green onions, sliced
4 eggs, lightly beaten	1 6-ounce can ripe olives, drained
1/4 teaspoon salt	1 9-inch pastry shell, unbaked
1/4 pound bacon, cooked and crumbled	

Heat cream and buttermilk, whisk in eggs and seasonings. Stir in cheese, bacon, onions and olives. Pour into pastry shell. Bake at 375 degrees for 30-35 minutes until custard is set and golden. Garnish with chopped parsley.

Marilyn Clauss

QUICHE LORRAINE

Serves 6

9-inch deep-dish pastry shell	4 eggs
1/2 pound (12 slices) bacon, crisply fried and crumbled	2 cups (1 pint) whipping cream
1 cup (4 ounces) natural Swiss cheese, shredded	3/4 teaspoon salt
1/3 cup onion, minced	1/4 teaspoon sugar
	1/8 teaspoon cayenne red pepper

Sprinkle bacon, cheese and onion into the pastry shell. Beat eggs slightly and blend in the remaining ingredients. Pour cream mixture into shell. Bake 15 minutes at 425 degrees. Reduce oven temperature to 300 degrees and bake 30 minutes longer or until a knife inserted 1 inch from edge comes out clean. Let the quiche stand 10 minutes before cutting. Serve in wedges.

Suzann Wilson

JANET'S SALMON QUICHE**Prize-winning pie crust:**

1/2 cup butter	Pinch of salt
1 cup flour	2 tablespoons half and half

Cut butter into flour to the size of peas. Add salt and cream. Toss with fork until it forms a ball. Press into a 9-inch pie plate and prick bottom several times. Chill while preparing filling.

Filling:

4 eggs	Pinch of cayenne pepper
1 3/4 cups half and half	1/2 pound Swiss cheese, grated
1 teaspoon salt	2 ounces Gruyere, grated
Pinch of white pepper	1 can salmon, flaked

Beat eggs slightly. Add cream and seasonings. Arrange drained and flaked salmon on the bottom of pastry shell. Add cheeses. Pour egg mixture over cheese. Bake at 400 degrees for 35-45 minutes, or until knife comes out clean. Remove from oven and allow to cool 7-10 minutes. Any meat or vegetable may be substituted.

Debby Gotsdiner

SPANAKOPITTA (Spinach Pie)

Serve with side dish of fresh fruit.

Serves 4

2 packages frozen, chopped spinach	1 teaspoon salt
2 tablespoons butter	1/4 teaspoon pepper
1 small onion, chopped	1/4 cup milk
1/4 cup scallions, chopped	3 eggs
2 tablespoons parsley	1/4 pound feta cheese
1 teaspoon dill	1/2 pound phyllo pastry
	1 cup butter, melted

Thaw spinach and squeeze free as much water as possible. Saute onion in 2 tablespoons butter until golden brown. Add scallions and cook until wilted. Add spinach and seasonings. Toss lightly. Remove from heat and add milk. Beat eggs lightly in another bowl and add feta cheese, coarsely crumbled. Coat bottom and sides of 11x7x2-inch baking dish with butter. Line with 8 sheets of phyllo, brushing each sheet with melted butter. Do not trim overhanging sections. Pour in spinach mixture and fold overhanging sections back over filling. Top with 8 sheets of phyllo, brushing each sheet with butter. Trim overlap. Brush top with butter and score into squares or diamonds. Bake at 350 degrees for 45 minutes. Let stand for 10 minutes before serving.

Kim Hudson Stetson

SPANISH OMELET SAUCE

1 #2-can tomatoes	1/2 cup canned peas
1 cup celery, chopped	1 clove garlic
1 cup onions, chopped	1 teaspoon salt
1 cup green pepper, chopped	2 teaspoons Gebhardt's chili powder
1 can mushrooms, drained	1 tablespoon flour

Cook tomatoes, celery, onion, and pepper over low heat until tender. Break up tomatoes. Slice garlic paper thin. Mix flour, chili powder and salt in a cup and reduce to the thinnest of paste with cold water. Add to mixture. Also add peas and mushrooms. Cook for another 10 minutes. Optional: stuffed olives. Will keep for a week refrigerated and may be frozen.

*Helen McDonald
Y.A.W. President, 1964-65
Charter Member, 1962*

EGGS AND CHEESE

CRAB SOUFFLE ROLL

1/4 cup margarine
1/2 cup flour
2 cups milk
4 egg yolks
1/2 teaspoon salt
Dash red pepper
2 teaspoons snipped chives
4 egg whites
1/4 teaspoon cream of tartar
1/3 cup Parmesan cheese

Crabmeat filling:
4 green onions, chopped
2 tablespoons butter
2 6-ounce packages frozen crab-
meat or 2 cans crabmeat, drained
1 3-ounce package cream cheese,
softened
1/3 cup half and half
2 tablespoons parsley
Dash of red pepper sauce
Salt and pepper

Grease jelly roll pan, $15\frac{1}{2} \times 10\frac{1}{2} \times 1$ -inch. Line bottom of pan with waxed paper; lightly grease and flour. Heat margarine over medium heat until melted. Remove from heat; stir in flour. Cook over low heat, stirring constantly, until smooth and bubbly. Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Remove from heat. Beat in egg yolks, one at a time. Stir in salt, red pepper and chives. Cool at room temperature, stirring occasionally. (Cover mixture to prevent formation of a film.) Heat oven to 350 degrees. Beat egg whites and cream of tartar in large mixer bowl until stiff but not dry. Stir about 1/4 of the egg whites into egg yolk mixture. Gently fold egg yolk mixture and cheese into remaining egg whites. Pour into pan. Bake until puffed and golden brown, about 45 minutes. Immediately loosen souffle from edges of pan; invert on cloth-covered cooling rack. Spread souffle with crabmeat filling; roll up from narrow end. Cut into $1\frac{1}{4}$ -inch slices. (Crabmeat filling: Cook and stir green onions in margarine until tender. Stir in remaining ingredients; heat until hot.)

Marci Simpson

BREAKFAST SOUFFLE

Serves 8

1 pound bulk sausage
9 eggs
3 cups milk
 $1\frac{1}{2}$ teaspoons dry mustard

3 slices bread, cubed
1 cup American cheese
1 teaspoon salt

Brown and crumble sausage in skillet. Drain on paper towels. Mix eggs, milk, mustard and salt. Stir in bread, sausage, and cheese. Pour mixture into greased 13×9 -inch pan. Refrigerate, covered, overnight. Bake uncovered at 350 degrees for 1 hour.

Kris Flynn

Breads

APPLE SPICE BREAD

1 1/3 cups flour	1/2 cup oil
3/4 teaspoon baking soda	2 eggs, beaten
1/2 teaspoon salt	1 teaspoon vanilla
1 teaspoon cinnamon	2 cups apples, coarsely chopped
1/4 teaspoon powdered cloves	1/2 cup raisins
1 cup plus 1 teaspoon sugar	1/2 cup nuts, chopped

Mix together flour, baking soda, salt, cinnamon and cloves in a bowl and set aside. Mix 1 cup sugar with oil in large bowl. Add eggs and vanilla, then stir in apples, raisins and chopped nuts. Add flour mixture and stir until mixed. Grease 9x5x3-inch loaf pan and line the bottom with waxed paper. Pour batter into pan and smooth top. After 20 minutes of baking, sprinkle 1 teaspoon sugar on top. Bake at 325 degrees for 50-60 minutes.

Barb Bergman

APRICOT BREAD

2 cups dried apricots	4 tablespoons butter
1 cup chopped pecans	2 eggs
1 cup boiling water	3 cups flour
1 1/2 cups sugar	1/2 teaspoon salt
2 teaspoons baking soda	

Cut apricots into pieces with scissors. Cover with the boiling water. Let stand 1 hour. Cream butter, sugar and eggs. Add apricots and water. Sift dry ingredients and blend. Add nuts. Grease and flour 3 small bread pans. Bake at 325 degrees for 1 hour.

Pat McLaughlin

BRAN MUFFINS

Makes 3 dozen

1 cup boiling water	1 quart buttermilk
1 cup Nabisco 100% Bran	2 1/2 cups white flour
1/2 cup shortening	2 1/2 teaspoons baking powder
1 1/2 cups sugar	1/2 teaspoon salt
2 eggs	2 cups Kellogg's All Bran

Pour boiling water over 100% bran. Cream together shortening and sugar. Add eggs and buttermilk. Add cooled bran, flour, baking powder, salt and All Bran. Pour into muffin tins. Bake at 400 degrees for 25 minutes. Batter will keep for several weeks in refrigerator.

Genie Wilson
P.C.A.W. President, 1979-80

GOLDEN BANANA LOAF

1/2 cup butter or margarine, softened	1 teaspoon soda
1 cup sugar	1/2 teaspoon salt
1 egg	2 cups bite-sized square rice cereal, crushed to 1 cup
1 cup ripe mashed bananas (2-3)	3/4 cup chopped walnuts
1/2 cup sour milk	2 tablespoons brown sugar
2 cups flour	2 tablespoons butter, melted

Cream butter and sugar; add egg, bananas and milk. Mix until well blended. Sift together flour, soda and salt. Add to creamed mixture. Mix thoroughly. Stir in 3/4 cup cereal crumbs and 1/2 cup nuts. Turn into pan. Combine remaining 1/4 cup nuts, brown sugar, melted butter, 1/4 cup cereal crumbs. Sprinkle evenly over top of batter. Pat down lightly. Bake in 9x5-inch loaf pan at 350 degrees for 55-60 minutes. Cool in pan 15 minutes.

Coe Fitzgerald

CARAMEL CINNAMON ROLLS

A real company pleaser with no morning mess.

Serves 6

18-19 Rhodes frozen dinner rolls	1/2 cup brown sugar
1 small package regular butter- scotch pudding (not instant)	3/4 teaspoon cinnamon
6 tablespoons margarine	Pecans

Lightly grease bundt pan. Sprinkle pecans in bottom. Place rolls in pan and sprinkle with dry pudding. Melt margarine. Remove from heat; add brown sugar and cinnamon. Pour over rolls. Let rise overnight on counter uncovered. Bake at 350 degrees for 30 minutes.

Susan Schrader

CHEESE CRESCENT ROLLS

Makes 16 rolls

2 packages refrigerated crescent rolls	1/4 cup sugar
1 8-ounce package cream cheese	1 egg yolk

1 teaspoon vanilla

Beat together cream cheese, sugar, egg yolk and vanilla until smooth. Lay out crescent roll dough in triangles. Dab cream cheese mixture evenly into each triangle at its longest side. Roll up, starting at the longest side and place in crescent shape on cookie sheet. Bake at 350 degrees for 15 minutes. Excellent served with quiche.

Denise Jennett

CHALLAH

(Jewish Egg Braid Bread)

Also good shaped into dinner rolls.

2 1/4 cups very warm water	3 eggs
2 packages yeast	2 tablespoons salt
2 tablespoons sugar	1/2 cup butter
7 1/2-8 cups white flour	1/2 cup sugar

Combine water, yeast and 1 tablespoon sugar in large bowl. Let sit 2 minutes. Stir in 2 cups flour and let stand uncovered 30 minutes. Stir in 2 eggs, salt, butter, and 1/2 cup sugar. Add 2 more cups flour; beat until smooth. Stir in enough of rest of flour to make a smooth dough. Knead 8-10 minutes. Let rise 1 1/2-2 hours until doubled. Punch down and shape into 2 braided loaves on greased cookie sheets. Cover and let rise until doubled in bulk — 1 hour. Beat remaining egg with remaining 1 tablespoon sugar and brush over loaves. Place in cold oven; set at 350 degrees and bake 40-50 minutes.

Cathy Truesdell

CINNAMON BREAD

The kids can make this one!

1 cup white sugar	2 cups flour
1 large egg	1 teaspoon baking soda
1/4 cup butter, melted	1/2 teaspoon salt
1 cup buttermilk	

Combine sugar, egg, butter, buttermilk, soda, salt and flour. Put half of batter into a greased 9x5-inch loaf pan and sprinkle half of cinnamon-sugar mixture over it. Pour in rest of batter and top with remaining cinnamon-sugar mixture. Bake at 350 degrees for 50-60 minutes. Freezes well.

Cinnamon-sugar mixture: 2 teaspoons cinnamon and 3 tablespoons white sugar.

Jean Olson
Y.A.W. President, 1974-75

EGGNOG-CHERRY NUT LOAF

Wrap these up for holiday gift giving.

2 1/2 cups flour	1 1/4 cups dairy eggnog
3/4 cup sugar	1/3 cup cooking oil
1 tablespoon baking powder	1/2 cup chopped walnuts or pecans
1 teaspoon salt	1/2 cup chopped maraschino
1 beaten egg	cherries

In mixing bowl stir flour, sugar, baking powder and salt. Mix egg, eggnog and oil. Stir into dry ingredients, mixing well. Fold in nuts and cherries. Turn into 2 greased 8x4x2-inch loaf pans. Bake at 350 degrees for 45-50 minutes. Cool in pans 10 minutes before removing.

Nancy Knapp

FRENCH BREAD

1 1/2 cups very warm water	1 tablespoon oil
1 package dry yeast	1 1/2 teaspoons salt
1 tablespoon sugar	4 cups flour

Mix all ingredients except 2 cups flour in large bowl. Can use electric mixer. Add 2 cups remaining flour and mix by hand until well blended, but do not knead. Cover with warm wet cloth. Punch down every 10 minutes for 50 minutes. Divide dough into 2 parts. Roll out with rolling pin (not too thin), then roll up tight. Place on greased cookie sheet. Let rise until double in bulk, with greased waxed paper and a damp cloth on top. Bake at 400 degrees for 30 minutes.

Elaine Janssen

HERB SOUR CREAM BREAD

1/2 cup warm water (105-115 degrees)	2 teaspoons salt
2 packages active dry yeast	1/8 teaspoon marjoram
1 cup warm dairy sour cream	1/8 teaspoon oregano
6 tablespoons soft margarine	1/8 teaspoon thyme
1/3 cup sugar	2 eggs
	3 3/4-4 3/4 cups flour

Measure warm water into a bowl. Sprinkle in yeast and stir until dissolved. Add sour cream, margarine, sugar, salt, marjoram, oregano, thyme and eggs. Beat in 3 cups flour until well blended (1 minute). Stir in additional flour to make a soft dough. Cover. Let rise until doubled (50 minutes). Stir down. Turn into 2 greased, 1 quart casseroles. Cover and let rise until doubled (50 minutes). Bake at 375 degrees for 35 minutes. Let cool.

Cindy Hoeksema

ICE BOX ROLLS

No kneading required! Can also be used for a very thick type of pizza crust.
Makes 3 dozen

1/2 cup margarine	1 egg
1/2 cup sugar	2 packages dry yeast
1 1/2 teaspoons salt	6 cups flour
2 cups boiling water	

Put margarine, sugar and salt in mixing bowl and pour 2 cups boiling water over all. Dissolve margarine and cool. Add egg and yeast. Mix well. Stir in 6 cups flour. Make dough day before and refrigerate. Shape as desired. Let rise approximately 20-30 minutes. Extra dough can remain in refrigerator 3-5 days. Bake at 400 degrees on greased cookie sheet for 10-15 minutes. Best served warm.

Susan Graeser

EASY ORANGE ROLLS

Good as sweet dinner rolls.

Serves 8

2 cans country-style biscuits	3/4 stick butter, melted
1 orange	1 cup sugar

In one bowl, mix grated orange rind with sugar. In another bowl, mix butter and juice of the orange. Dip individual biscuits in butter mixture, then into sugar mixture. Place side by side in two 8-inch-round pans. Pour remaining butter and sugar mixture over biscuits. Bake at 350 degrees for 40 minutes until lightly brown. Turn out of pan immediately.

Mary Helen Grace
Y.A.W. President, 1980-81

ORANGE ROLLS

Makes 3 1/2 dozen

1 cup milk	2 eggs
2/3 cup shortening	4 1/2 cups flour
2/3 cup sugar	1 package dry yeast
1 teaspoon salt	1/2 cup water
	Grated orange rind

Scald milk; melt shortening in hot milk. Dissolve yeast in 1/2 cup warm water. Mix all ingredients together. Let rise until doubled. Roll out dough, half at a time into 13x9-inch rectangle. Cut 21 strips; sprinkle with grated orange rind (only orange part). Dip each strip into melted margarine, then into granulated sugar. Tie into a knot and place in greased muffin tin. Let rise again. Bake at 375 degrees until lightly brown.

Cammy Power

RING-A-LINGS (Orange-Coconut Rolls)

Be ready for lots of compliments!

Makes 5 dozen

4 tablespoons (4 packets) yeast	2 teaspoons salt
3/4 cup warm water	2 grated orange peels
1 cup butter or margarine	6 unbeaten eggs
2 1/4 cups scalded milk	12 cups flour
1 cup sugar	

In small bowl combine yeast and water with 1 teaspoon sugar and set aside to form yeast sponge. In large mixing bowl combine remaining ingredients, except flour. Then add yeast mixture and flour. Dough will be soft. Let dough rest 30 minutes, covered, while mixing filling. Punch dough down and knead. (Approximately 2 more cups of flour may be added to make dough workable.) Divide dough in half and roll into a 15x9-inch rectangle. Spread lower half with half of filling (recipe below) and fold top half over. Cut into 1 inch strips, twist and tie in knot. Follow the same procedure for the other half of dough and filling. Place on greased cookie sheet (about 8-10 rolls per sheet for baking) and let rise 1 hour. After baking, brush with orange juice and powdered sugar glaze. Bake at 350 degrees for 10 minutes (watch closely).

Filling: 1 cup butter or margarine, 3 cups powdered sugar, 3 cups coconut.

Julie Page

ONION-DILL BATTER BREAD

1/2 cup milk	1/2 cup warm water
1 1/2 tablespoons sugar	2 1/4 cups flour
1 teaspoon salt	1 tablespoon instant onion flakes
2 1/4 teaspoons butter (or oil)	1/2 teaspoon dill weed
1 package yeast (or 1 tablespoon dry yeast)	

Mix milk, sugar, salt. Soften yeast in warm water. Add to milk mixture with oil or melted butter. Mix onion, dill, and 1 cup flour into wet ingredients and mix well with electric beater. Add rest of flour and stir well. Let rise (covered with a damp cloth) until tripled in bulk. Bake in one loaf pan at 350 degrees for 1 hour. Brush crust with butter and sprinkle with coarse salt.

Mari Trott

POPPY SEED BREAD

3 cups flour	1 1/2 teaspoons baking powder
2 1/2 cups sugar	1 1/2 teaspoons almond flavoring
1 1/2 cups milk	1 1/2 teaspoons vanilla
3 eggs	1 1/3 cups salad oil
1 1/2 teaspoons salt	1 1/2 tablespoons poppy seeds

Mix above ingredients in a large bowl with an electric mixer for 2 minutes. Pour in 2 greased and floured 9x5-inch bread pans. Bake at 350 degrees for 1 hour and 10-15 minutes. Take out of pans when done and spoon the following glaze over the sides and top of the breads until they are completely covered.

Glaze: 3/4 cup white sugar, 1/4 cup orange juice, 1 teaspoon vanilla, 1/2 teaspoon almond flavoring, 2 tablespoons melted butter.

Sally Hintze

PUMPKIN BREAD

3 1/2 cups flour	4 eggs
2 teaspoons soda	1 cup oil
1 1/2 teaspoons salt	2/3 cup water
1 teaspoon cinnamon	1 small can pumpkin
1 teaspoon nutmeg	1 cup raisins
3 cups sugar	1 cup black walnuts, chopped

Stir all ingredients together until well mixed. Pour into 2 greased and floured loaf pans. Bake at 350 degrees for 30 minutes.

Debbie Haskins

NO-KNEAD RAISIN BREAD

1/3 cup sugar	1 package dry yeast
1/3 cup margarine	1/4 cup warm water
1/2 teaspoon salt	2 eggs, beaten
1/2 cup boiling water	1 cup raisins
3/4 cup evaporated milk	4 1/2 cups flour

Mix sugar, margarine and salt in bowl. Add boiling water and stir until margarine is melted; add evaporated milk. Add yeast to 1/4 cup warm water. Stir into above mixture. Add raisins and eggs. Put in flour, 1 cup at a time, until stiff. Cover. Let rise 45 minutes. Place in pan. Bake at 375 degrees for 55 minutes.

Cindy Hoeksema

BREADS

OATMEAL-WHEATGERM BREAD

1 package yeast	1/4 cup honey
1/4 cup warm water	1 teaspoon salt
1/2 cup oatmeal	3 tablespoons margarine or butter
1/2 cup wheatgerm	1 egg
3/4 cup boiling water	3-3 1/2 cups white flour

Dissolve yeast in warm water and set aside. Combine oats, wheatgerm, boiling water, honey, salt and butter in large bowl and let cool to lukewarm. Stir in 1 cup flour, yeast mix and egg; beat with electric mixer 3 minutes. Stir in remaining flour to make a soft dough. Knead 5-6 minutes. Cover and let rise until doubled, about 2 hours. Punch down, shape into a 9x5-inch loaf pan and let rise another hour. Bake at 375 degrees for 35 minutes.

Cathy Truesdell

RHUBARB BREAD

3 eggs	1/2 teaspoon allspice
1 cup oil	2 teaspoons baking soda
2 cups brown sugar	1/2 teaspoon baking powder
2 teaspoons vanilla	2 teaspoons cinnamon
2 1/2 cups diced rhubarb	1 teaspoon salt
1/2 cup walnuts (optional)	1/2 teaspoon nutmeg
3 cups flour	

Combine first 4 ingredients until thick and foaming. Add rhubarb and walnuts. Add remaining ingredients, mixing well. Divide into two 9x5-inch loaf pans. Bake at 350 degrees for 1 hour. Test for doneness.

Jean Crook

BANANA-OAT BREAD

1/2 cup butter or margarine	1/2 teaspoon cinnamon
1/2 cup sugar	1 1/2 cups mashed ripe bananas (4)
2 eggs	1/4 cup milk
1 cup flour	1 cup oats or 3/4 cup oats and 1/4 cup bran
1 teaspoon soda	1 cup raisins (optional)
1/2 teaspoon salt	

Cream butter with sugar until light and fluffy. Beat in eggs. Mix flour, soda, salt and cinnamon. Add to creamed mixture alternately with bananas and milk. Stir in oats and raisins. Turn into greased 9x5-inch loaf pan. Bake at 350 degrees for 40-45 minutes or until cake tester inserted in center comes out clean. Cool 10 minutes. Turn out of pan and cool completely.

*Carol Austin
Y.A.W. President, 1982-83*

SPOON BREAD

Delicious with ham or pork!

2 quarts water	1/2 cup sugar
1/2 cup shortening	4 eggs
3 cups cornmeal	3 cups milk
1/2 cup flour	4 teaspoons baking powder
2 teaspoons salt	

Bring 2 quarts water to boil. Add shortening, beating with electric beater until bubbles appear. Combine cornmeal, flour, salt and sugar. Add to shortening mixture. Turn off heat and let stand covered. When cool, add and beat together, eggs, milk and baking powder. Bake in buttered casserole at 350 degrees, uncovered, for 2-2 1/2 hours or until lightly brown. Spoon out onto individual plates. Serve with butter.

Genie Wilson
P.C.A.W. President, 1979-80

STRAWBERRY JAM BREAD

1 cup butter	1/4 teaspoon lemon rind
1 1/2 cups sugar	1/2 teaspoon red food coloring
4 eggs, beaten	1/2 teaspoon soda
3 cups flour	3/4 teaspoon cream of tartar
1 teaspoon salt	1/2 cup sour cream
1 teaspoon vanilla	1 cup strawberry jam
1/2 cup nuts	

Cream butter and sugar, add eggs, vanilla, lemon, red food coloring, sour cream and jam. Mix dry ingredients and add to liquid ingredients, mixing just enough to moisten. Bake at 350 degrees for 50 minutes or until tests done. Makes 2 8 1/2x4 1/2-inch loaves.

Peg Lowell

ZUCCHINI BREAD

3 eggs, beaten	3 cups flour
2 1/4 cups sugar	3 teaspoons cinnamon
2 teaspoons vanilla	1/2 teaspoon baking powder
1 cup oil	1 teaspoon soda
2-2 1/2 cups zucchini, unpeeled, shredded, squeezed	1 teaspoon salt 1 cup nuts (optional)

To beaten eggs, add sugar, vanilla and oil. Then add zucchini. Sift together dry ingredients and add to egg mixture. Pour into two greased and well-floured loaf pans. Bake at 350 degrees for 1 hour. Six baby loaf pans may be used in place of larger ones.

Louise Funaro

PEG'S IRISH SODA BREAD

3½ cups flour	2 eggs
6 tablespoons sugar	¼ cup shortening
1 teaspoon baking powder	2 cups buttermilk
1 teaspoon baking soda	1 cup raisins
1 teaspoon salt	2 tablespoons caraway seeds

Sift all dry ingredients. Cut in shortening. Beat eggs. Stir beaten eggs into dry ingredients, then stir in buttermilk. Wash and soak raisins in hot water. Flour raisins and caraway seeds before folding into mixture. Save small amount of beaten eggs to brush on top of bread. Turn mixture onto a floured board and knead lightly. Bake in a heavy skillet, 7 inches or larger, for 1 hour at 350 degrees.

Kathleen J. Tomain

RHUBARB-ORANGE MUFFINS

Makes 16

2 cups finely diced rhubarb (canned)	1 teaspoon baking soda
¾ cup sugar	½ teaspoon salt
1 teaspoon grated orange peel	2 eggs, beaten
2½ cups flour	¾ cup buttermilk
1½ teaspoons baking powder	3 tablespoons butter, melted
	Sifted powdered sugar

Grease pans. Combine rhubarb, ¼ cup sugar and orange peel. Let stand 5 minutes. Stir together flour, ½ cup sugar, baking powder, baking soda and salt. Combine eggs, buttermilk and butter. Add all at once to dry ingredients, stirring just until moist. Fold in rhubarb mixture. Fill muffin tins two-thirds full. Bake at 375 degrees for 20-25 minutes. Dust warm muffins with powdered sugar.

*Jacqueline Devine
Y.A.W. President, 1981-82*

SOUR CREAM MUFFINS

Makes 12

¾ cup sugar	1 teaspoon soda
2 cups flour	1 cup sour cream
1 heaping teaspoon cinnamon	⅓ cup melted butter or margarine
1 teaspoon salt	2 eggs

Mix all ingredients well. Bake in muffin tins for 15 minutes at 400 degrees.

Sherri Egge

SUZANNE'S MONKEY BREAD

3 tubes refrigerator biscuits	1 cup sugar
3/4 cup sugar	3/4 cup butter
1/2-1 teaspoon cinnamon	1 1/2 teaspoons cinnamon
Chopped pecans	

Cut refrigerator biscuits into quarters and roll into balls. Put the 3/4 cup sugar and 1/2-1 teaspoon cinnamon in a bag. Drop balls a few at a time into bag and shake to coat. Place in greased loaf pan or bundt pan. Sprinkle chopped pecans between layers. In saucepan, bring to boil 1 cup sugar, 3/4 cup butter and 1 1/2 teaspoons cinnamon. Pour over balls. Bake at 350 degrees for 40-50 minutes. Let set in pan a few minutes before removing. (Note: Bake bread immediately. Don't let set unrefrigerated before baking or will not rise very high.)

Lucy Hughes

ZUCCHINI FRUIT BREAD

2 eggs	3 cups flour
2 cups sugar	2 teaspoons soda
1 cup vegetable oil	2 teaspoons cinnamon
2 teaspoons vanilla	2 teaspoons salt
2 cups shredded zucchini	1 teaspoon baking powder
1 8-ounce can crushed pineapple, drained	1 cup chopped dates
	1 cup chopped nuts

Beat together eggs, sugar, oil, and vanilla. Add zucchini and crushed pineapple. Sift dry ingredients and then stir in dates and nuts. Add dry ingredients to liquid mixture and stir well. Bake in 2 loaf pans at 350 degrees for 1 hour.

Janet Hockenberg

BEER BREAD

3 cups self rising flour	1 can beer
1 tablespoon sugar	

Mix flour and sugar in a bowl. Heat beer in a pan until warm. Pour beer in mixture slowly, stirring into doughball and put into a loaf pan. Bake 1-1 1/2 hours at 350 degrees.

Patti Graham

BEER-RYE BREAD**Makes 2 loaves**

5 cups unsifted, all-purpose flour	$\frac{1}{4}$ cup butter
4 cups unsifted rye flour	$1\frac{1}{4}$ cups warm beer (105-115 degrees)
2 cups milk	
1 tablespoon salt	2 packages active dry yeast
$\frac{1}{3}$ cup dark molasses	$\frac{1}{2}$ teaspoon fennel seed (optional)

Combine flours and set aside. Scald milk. Stir in salt, molasses and butter. Cool to lukewarm. Put beer into large warm bowl and sprinkle in yeast. Stir until dissolved. Stir in lukewarm milk mixture, yeast and 4 cups flour mixture. Beat until smooth. Let batter rise in warm place until doubled in bulk — about 30 minutes. Stir batter down. Stir in enough additional flour to make dough stiff. If need more flour, use all-purpose flour. Turn out onto a lightly floured board. Knead until smooth and elastic — about 12 minutes. Place in a greased bowl, turning once to grease top. Cover. Let rise in warm place until doubled in bulk — about 45 minutes. Grease 2 baking sheets. Punch dough down and divide in half. Form each half into a smooth round ball and flatten each ball into a mound about 7 inches in diameter. Place on baking sheets. Cover. Let rise in a warm place until doubled in bulk — about 50 minutes. Preheat oven to 375 degrees. Bake about 35 minutes until browned and done. Remove from baking sheet and cool on wire racks.

Linda Serangeli

Desserts

cheese

APPLE CAKE WITH SAUCE

A delightful treat for fall.

Serves 15

1/2 cup margarine	2 teaspoons cinnamon
2 cups sugar	1 teaspoon salt
2 eggs	2 teaspoons soda
2 teaspoons vanilla	1/4 cup hot water
2 cups flour	1 cup chopped nuts (optional)
2 teaspoons nutmeg	5 cups diced, peeled apples

Cream margarine with sugar, eggs and vanilla. Fold in flour, salt and spices. Dissolve soda in hot water and add to mixture. Stir in nuts and apples. Bake in a greased 13x9-inch pan at 350 degrees for 45 minutes to 1 hour.

Sauce: 1/2 cup brown sugar, 1/2 cup sugar, 1/2 cup margarine, 1 tablespoon flour and 1/2 cup half-and-half. Mix together and cook until thickened (20-30 minutes). Serve warm over cake. (May want to double this for plenty of sauce.)

Marty Remsburg

FROSTED APPLE CAKE

Serves 12

2 sticks margarine	2 cups flour
2 eggs	2 cups sugar
2 teaspoons cinnamon	4 tablespoons lemon juice
2 teaspoons soda	4 cups chopped apples
2 teaspoons vanilla	1 cup chopped nuts

Combine margarine, eggs, cinnamon, soda, vanilla, flour and sugar. Add lemon juice, apples and nuts to mixture. Pour into 13x9-inch pan. Bake at 350 degrees for 45-50 minutes.

Frosting:

1 8-ounce package cream cheese	2 cups powdered sugar
1 stick margarine	1 teaspoon vanilla

Beat ingredients together and spread on cool cake.

Nancy Clark

BANANA-RUM POUND CAKE

Very good served with ice cream.

1/2 cup mashed bananas	1 17-ounce pound cake mix
2 eggs	1/2 cup dairy sour cream
1/4 cup dark rum	1/8 teaspoon nutmeg

Blend together bananas, eggs, and rum. Add pound cake mix; beat until smooth. Beat in sour cream and nutmeg. Pour into greased 9x5x3-inch pan. Bake at 325 degrees for 70-75 minutes or until done. Cool 10 minutes before removing from pan.

Janel Marcovis

SPICY BANANA CAKE

2 1/2 cups sifted flour	3/4 teaspoon nutmeg
1 2/3 cups sugar	1/2 teaspoon ground cloves
1 1/4 teaspoons baking powder	2/3 cup shortening
1 teaspoon baking soda	2/3 cup sour milk
1 teaspoon salt	1 1/4 cups mashed bananas
1 1/2 teaspoons cinnamon	2 eggs

Sift dry ingredients into large mixing bowl. Add shortening, milk and bananas; mix until flour is dampened. Beat at low speed for 2 minutes. Add eggs; beat 1 minute longer. Turn into 2 9-inch-square greased and floured pans or 2 loaf pans. Bake at 350 degrees for 35-45 minutes. Freezes well.

Lemon-Banana Frosting:

1/3 cup butter or margarine	3 tablespoons mashed banana
2 cups powdered sugar	1/2 tablespoon lemon juice

Cream butter and sugar; add banana and lemon juice. Mix until smooth.

Kay Novak

BLACK RUSSIAN CAKE

This is even better when made the day before serving.

1 package devil's food cake mix	1/2 cup creme de cacao
1 4 1/2-ounce package instant chocolate pudding	3/4 cup strong coffee
1/2 cup Kahlua	1/2 cup vegetable oil
	4 eggs (room temperature)

Mix all ingredients in large bowl, beat 4 minutes. Put in greased tube or bundt pan. Bake at 350 degrees for 45-50 minutes. Cool. Remove from pan. Pierce top and sides with fork, and cover with sauce.

Sauce:

2 tablespoons Kahlua	2 tablespoons coffee
2 tablespoons creme de cacao	1 cup powdered sugar, sifted

Mix well.

Sally Phillips

BUTTERED RUM SAUCE CAKE

Quick and easy — nice for fall and winter.

1 package applesauce raisin cake mix	2 tablespoons light corn syrup
1/3 cup butter	1/3 cup milk
1 cup brown sugar	2 tablespoons light rum

Prepare cake mix and bake according to directions. Heat remainder of ingredients, except rum, to boiling point. Cool slightly, stir in rum. Serve cake with warm sauce and whipped cream.

Joleen Fairbank

EASY DESSERT CAKE

1 large can sliced peaches	1 cup coconut
1 package yellow cake mix	1 cup pecans (optional)
1 cup brown sugar	1/2 cup margarine, melted

Pour peaches into 13x9-inch pan. Sprinkle cake mix evenly over peaches. Sprinkle brown sugar, coconut, and pecans over cake mix. Drizzle margarine over all. **Do not stir.** Bake at 350 degrees for 40-45 minutes. Serve with Cool Whip.

*Mildred Petosa
P.C.A.W. President, 1971-72*

CARROT CAKE

4 eggs	1 cup salad oil
2 cups sugar	1 3 1/2-ounce can flaked coconut
2 cups flour	1/2 cup chopped nuts
2 teaspoons baking powder	1 8 1/2-ounce can crushed
1 1/2 teaspoons soda	pineapple, drained
2 teaspoons cinnamon	3 cups carrots, finely grated
1 1/2 teaspoons salt	

Blend eggs and sugar together. Add salad oil. Sift together dry ingredients and add gradually to mixture. Beat 2 minutes at high speed. Fold in remaining ingredients. Blend well. Put in 3 9-inch layer pans or a 13x9-inch and another small pan. Bake 350 degrees for 20-35 minutes.

Cheese Frosting

1/2 pound butter	1 teaspoon vanilla
1 8-ounce package cream cheese	1 pound powdered sugar

Mix together and frost cake.

Linda Walker

CHOCOLATE SHEET CAKE

A "melt-in-your-mouth" chocolate cake the children and men will love.

Serves 16-20

1/2 teaspoon salt	4 tablespoons cocoa
2 cups flour	1/2 cup water
2 cups sugar	1/2 cup buttermilk
1 cup margarine or butter	3 eggs
1 teaspoon vanilla	1 teaspoon soda

Mix first three ingredients; set aside. Melt margarine and add cocoa and water. Bring to rapid boil. Pour over dry ingredients and mix well. Add buttermilk, eggs, vanilla and soda. Mix. Bake in 17x11-inch greased cookie sheet or jelly roll pan. Bake at 350 degrees for 20-25 minutes.

Frosting:

1/2 cup margarine	1 box powdered sugar
4 tablespoons cocoa	1 teaspoon vanilla
6 tablespoons buttermilk	1/2 cup chopped walnuts

Bring first 3 ingredients slowly to rolling boil. Remove from heat. Add powdered sugar, vanilla and nuts. Spread on cake while frosting is hot.

*Sue Neiman
Y.A.W. President, 1978-79*

CHOCOLATE MINT-PUDDING CAKE

1 box Pillsbury Chocolate Mint Cake mix 1 9-ounce carton Cool Whip
Creme de menthe (optional)
1 box instant chocolate pudding mix

Bake cake as directed on package. Place in 2 8-inch-round layer pans. Cool and remove from pans. When totally cooled, place on cookie sheet and put into freezer for 2 hours. Remove from freezer and cut layers in half. Make pudding as directed on package. Spread pudding between the layers of cake. Thaw Cool Whip and tint with green food coloring. Add 1/2 teaspoon creme de menthe if desired. Frost cake with Cool Whip and place in refrigerator.

Variation:

Use lemon cake, lemon pudding and add lemon extract and yellow food coloring to Cool Whip. If desired, sprinkle with flaked coconut.

Lynne Updegraff

CRAZY CAKE

Very easy and fun for children to make.

Serves 12-16

3 cups flour	2 tablespoons vinegar
2 cups sugar	3/4 cup vegetable oil
2 teaspoons salt	2 teaspoons vanilla
2 teaspoons soda	2 cups warm water
1/2 cup cocoa	

“Dump” dry ingredients into baking pan; stir all together. Make 3 holes with a spoon; place vinegar in first hole, oil in second hole, vanilla in third hole. Pour water over entire “mess” and stir well with a fork. Put in 13x9-inch ungreased pan. Bake at 350 degrees for 25 minutes. Do not overbake. Test with toothpick. Does not need frosting because it is very moist.

Joleen Fairbank

FRUIT AND ZUCCHINI CAKE

1 cup soft margarine (or part butter)	1 teaspoon salt
1 cup brown sugar	3 teaspoons baking soda
1 cup white sugar	1 cup shredded coconut
4 eggs, beaten	1 cup snipped dates
2 teaspoons vanilla	1 cup raisins
3½ cups sifted flour (may use half whole wheat)	4 cups uncooked zucchini, coarsely shredded

Beat margarine and sugars until creamy. Add eggs and vanilla. Blend together flour, salt and baking soda, and add gradually to creamy mixture. Stir in remaining ingredients. Bake in 13x9-inch pan about 45-55 minutes at 350 degrees until top is brown. Test with a toothpick.

Frosting:

2 tablespoons butter
4 tablespoons milk
½ teaspoon cinnamon

2 cups powdered sugar
1 teaspoon vanilla

Mix together and drizzle over warm cake.

Mary Kramer

SURPRISE CUPCAKES

So rich, they don't need to be frosted.

Makes 30 cupcakes

3 cups flour
2 cups sugar
1 teaspoon salt
½ cup cocoa
⅔ cup oil

2 teaspoons soda mixed with
2 cups water
2 tablespoons vinegar
2 teaspoons vanilla

Sift flour, sugar, salt and cocoa. Add oil, soda, vinegar and vanilla. Mix until smooth. Fill paper-lined cupcake pans two-thirds full. Top with heaping teaspoon of filling. Bake at 350 degrees for 20-25 minutes.

Filling:

1 8-ounce package cream cheese, softened
1 egg

⅓ cup sugar
½ teaspoon salt
1 6-ounce package chocolate chips

Mix ingredients together.

Susan Cairney Pogge

PINEAPPLE CAKE

Serves 18

2 eggs
 2 cups sugar
 2 cups flour
 2 teaspoons soda

1 #2 can crushed pineapple
 1 teaspoon vanilla
 1 cup nuts

Stir above ingredients together and bake in 13x9-inch pan, 350 degrees for 35 minutes. While cake is hot, top with the following mixture:

1 8-ounce package cream
 cheese
 1/4 cup margarine

1 3/4 cups powdered sugar
 1 teaspoon vanilla
 1/2 cup nuts (optional)

Diana Stump

SUSIE'S MOTHER'S POUND CAKE

Serves 8-10

3 cups sugar
 1/2 pound butter
 1/2 cup shortening
 6 eggs
 3 cups Softasilk cake flour

1/2 teaspoon baking powder
 1 cup milk
 1 teaspoon lemon extract
 1 teaspoon almond extract
 1 teaspoon vanilla extract

Cream sugar, butter and shortening thoroughly. Add eggs one at a time. Sift flour and baking powder together and add to rest of ingredients alternately with milk and extracts. Put in greased and floured tube pan. Bake at 325 degrees for 1 1/2 hours.

Kathleen J. Tomain

SOCKER KAKKA
(Swedish Pound Cake)

A Swedish friend brought this recipe with her when she came to this country 35 years ago.

1 1/2 sticks butter
 1 1/4 cups sugar
 2 eggs

1 teaspoon vanilla
 1 1/3 cups flour plus 2 tablespoons, sifted
 6 tablespoons boiling water

Cream butter, sugar, eggs and vanilla. (Don't use electric mixer.) Add flour alternately with boiling water. Pour in greased and floured pan (small bundt or loaf pan). Bake at 325 degrees for approximately 30-40 minutes. Time may vary so check often. Let cool and remove from pan. So rich, it doesn't require frosting. Best when served with fruit or whipped topping.

Diane Bittner

FRUIT COCKTAIL CAKE

Kids love it and it's good for them, too

Serves 6

1 cup sugar	1 teaspoon vanilla
1 egg	1 1-pound can fruit cocktail with juice
1 cup flour	1/2 cup brown sugar
1/2 teaspoon salt	1/2 cup nuts
1 teaspoon baking soda	

Mix egg and sugar in bowl. Add flour, salt, soda, vanilla and fruit cocktail. Pour into 8-inch-square pan. Combine brown sugar and nuts and sprinkle over top. Bake in 350 degree oven for 35 minutes.

Jenelle Sarcone

WALDORF ASTORIA RED CAKE

1/2 cup shortening	1 teaspoon vanilla
1 1/2 cups sugar	2 1/4 cups cake flour
2 eggs	1 teaspoon salt
1/4 cup red food coloring (2 bottles)	1 cup buttermilk
2 teaspoons cocoa	1 teaspoon soda
	1 tablespoon vinegar

Cream shortening, sugar and eggs. Combine coloring, cocoa and vanilla. Add to creamed mixture. Sift flour and salt together. Add alternately with buttermilk to creamed mixture. In shallow dish, mix vinegar and soda. It will foam over into batter. Gently fold into batter — do not use mixer. Put in 2 8-inch pans. Bake at 350 degrees for 25-30 minutes. Frost with following recipe.

Frosting:

3 tablespoons flour	1 cup butter or margarine
1 cup milk	1 teaspoon vanilla
1 cup sugar	

Mix flour and milk and cook over low heat until thick paste forms. Put on plate — cover with plastic wrap and chill thoroughly. Cream sugar, butter and vanilla. Chill thoroughly. (Keep mixture in bowl with beaters and chill all.) Combine paste and creamed mixture. Beat until light and fluffy (takes a long time). Frost cake. (Keep refrigerated.) This frosting is well worth the time and effort.

*Carmen Leahy
P.C.A.W. President, 1982-83*

'WAIT' CAKE

Serves 15

1 package Duncan Hines Butter
Cake (white)
2 cups sugar

2 cups sour cream
2 cups frozen flaked coconut
1 8-ounce carton Cool Whip

Bake cake as directed on package. Put in 2 8- or 9-inch layer pans. Combine sugar, sour cream and frozen coconut. Reserve 1 cup mixture. Spread the rest on layers — placing them one on top of each other. Combine reserved cup of sour cream mixture with Cool Whip. Spread on top and sides of cake. Cover with foil and refrigerate for 3 days. Slice thinly to serve because it is rich and heavy. Absolutely must wait 3 days. The coconut has to be frozen when added to sugar and sour cream. Can garnish with toasted almonds, chocolate curls, almond flavor in sour cream.

Ruth M. Carey

COFFEE CAKE

Quick and easy to make. Tastes even better the second day!

1 cup sugar
4 eggs
1 can pie filling
1 cup oil

2 cups flour
1 teaspoon vanilla
1 teaspoon baking powder

Combine sugar, oil, and vanilla. Stir in 4 eggs, one at a time, and beat well. Stir in flour and baking powder. Pour half of mixture in greased and floured 8-inch-square pan. Spread pie filling (any kind) on top, then drizzle remaining batter on top. Sprinkle with sugar, cinnamon and nuts. Bake at 325 degrees 40-50 minutes.

Elaine Janssen

BLUEBERRY COFFEE CAKE

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup butter

3/4 cup sugar
1 egg
1/2 cup milk
2 cups blueberries

Mix ingredients together. Pour into greased 9-inch-square or 13x9-inch pan. Top with topping. Bake at 375 degrees for 40-45 minutes.

Topping: 1/2 cup sugar, 1/4 cup flour, 1/4 cup butter.

Ann Rouwenhorst

CHOCOLATE NUT COFFEE CAKE

1/2 cup butter or margarine	1 1/2 teaspoons baking powder
1 1/2 cups sugar	1 teaspoon soda
2 eggs	1 teaspoon cinnamon
1 cup sour cream	6 ounces chocolate chips
1 teaspoon vanilla	1/2 cup chopped walnuts
2 cups flour, unsifted	

Beat together butter and 1 cup sugar until creamy. Add eggs, one at a time, and beat until fluffy. Mix in sour cream and vanilla. Combine flour, baking powder and soda; stir into creamed mixture. Spoon half of batter into a greased 13x9-inch pan. Mix together remaining 1/2 cup sugar, cinnamon, chips and nuts; sprinkle half of this mixture over batter in pan. Spoon on remaining batter and top with remaining nut mixture; press gently into batter. Bake at 350 degrees for 35 minutes. Serve warm.

Ginger Monson

CRANBERRY NUT COFFEECAKE

Serves 6-8

1/4 cup brown sugar, packed	1 egg
1/2 cup chopped walnuts	2/3 cup water or milk
1/4 teaspoon cinnamon	2/3 cup canned or homemade
2 cups Bisquick	whole cranberry sauce
2 tablespoons sugar	

Mix brown sugar, walnuts and cinnamon. Combine Bisquick, sugar, egg and water (or milk). Beat vigorously 1/2 minute. Spread into greased 9-inch-square pan. Sprinkle with nut mixture. Spoon cranberry sauce over top. Bake 20-25 minutes at 400 degrees. While warm, drizzle with sugar icing. Batter and sugar-nut mixture can be made the night before and put together in morning before baking.

Icing: 1 cup powdered sugar, 1/2 teaspoon vanilla, 1 tablespoon water.

*Mary Helen Grace
Y.A.W. President, 1979-80*

RHUBARB COFFEE CAKE

1/2 cup butter or margarine	1/2 teaspoon salt
1 1/2 cups sugar	2 1/2 cups unsifted flour
1 egg	3 cups sliced rhubarb (can use frozen)
1 cup buttermilk	1 cup light brown sugar
1 teaspoon baking soda	1/2 cup chopped walnuts
1 teaspoon vanilla	

Preheat oven to 350 degrees. Grease a 13x9-inch pan. In medium bowl, mix butter or margarine, sugar, egg, buttermilk, soda, vanilla, salt, flour and rhubarb. Pour into greased pan. Sprinkle brown sugar and nuts over top. Bake for 45 minutes or until toothpick inserted in the center comes out clean.

Topping:

1/2 cup butter or margarine	1/2 cup light cream or evaporated milk
1 cup sugar	1 teaspoon vanilla

While cake is baking, in small saucepan, heat topping ingredients, stirring occasionally until sugar is dissolved. When cake is done, remove from oven to wire rack. Spread topping on warm cake.

Sandy Wagener

SOUR CREAM COFFEE CAKE

Very good and everyone likes it!

Serves 12-16

1 cup sugar	1 cup sour cream
1/2 pound margarine	1/4 cup sugar
2 eggs	1/3 cup brown sugar
2 cups flour	1 1/2 teaspoons cinnamon
1 teaspoon baking soda	1/2 cup nuts (optional)
1 teaspoon vanilla	

Mix first 7 ingredients together. Pour in 14x9-inch greased and floured pan. Mix last 4 ingredients together and sprinkle over top. Bake at 350 degrees for 30 minutes.

Margaret Hodge

BUTTER NUT CRUNCH

A family favorite at holiday time!

1 cup sugar	1/2 cup margarine
1/2 teaspoon salt	1 1/2 cups walnuts
1/4 cup water	1 12-ounce package chocolate chips, melted

Combine sugar, salt, water and margarine and heat to 285 degrees. Remove hot mixture from stove. Add 1/2 cup nuts. Pour on well greased cookie sheet and cool. Spread with half of melted chocolate chips and sprinkle with 1/2 cup nuts; press slightly. Chill. Turn candy over and spread with remaining chocolate and sprinkle with 1/2 cup nuts. Chill again. Break into pieces.

Cammy Power

FROSTED CARDAMOM CRANBERRIES

1 egg white	1 teaspoon ground cardamom
1 1/2 cups sugar	4 cups fresh cranberries

Beat egg white until foamy. Combine sugar and cardamom. Coat cranberries with egg white. Toss berries a few at a time in sugar mixture. Let dry at room temperature on a shallow pan. Store in airtight container up to 3 weeks.

Eileen Bowerman

MILK CHOCOLATE CANDY

Soda crackers	12 ounces chocolate chips
1 cup butter	Chopped nuts (optional)
1 cup brown sugar	

Line 11x7-inch cookie sheet with foil. Place soda crackers side by side all over foil. Boil butter and brown sugar for 3 minutes. Pour over crackers and bake at 400 degrees for 6 minutes. Scatter chips over mixture and spread as they melt. Sprinkle chopped nuts over top. After cooling, break candy into pieces.

Lois Miller

CHOCOLATE TRUFFLES

4 tablespoons butter
2 egg yolks, beaten
1/4 cup powdered sugar

2 4-ounce cooking sweet chocolate bars, grated
2 teaspoons vanilla, brandy or rum
1/2 cup Dutch processed cocoa

Cream butter and add egg. Beat in sugar. Next add chocolate and flavoring. With hands, shape into 1-inch balls and roll in cocoa. Place on waxed paper and chill for 2 hours.

Eileen Bowerman

JANET'S BAKED FUDGE

1/2 cup butter or margarine
3 squares unsweetened chocolate
2 cups sugar

3 eggs
1 1/2 cups flour
Nuts (optional)

Melt chocolate and margarine over low heat. Add sugar. Beat in eggs, one at a time. Add flour and nuts. Pour into greased 13x9-inch pan for 30 minutes. Do not overbake. Needs no frosting. Cut while warm.

Debby Gotsdiner

FINGER JELLO

Great "candy" for pre-schoolers!

3 packages Jello (any flavor)
4 cups boiling water

4 packages Knox gelatin

Dissolve Jello and Knox gelatin in boiling water. Pour in oblong pan; refrigerate until set. Cut into squares. Can also use cookie cutters for different shapes.

Sheila Connolly

DESSERTS

PEANUT BRITTLE

A Christmas favorite!

2 cups sugar	1 tablespoon butter
1 cup corn syrup	1 teaspoon vanilla
1/3 teaspoon baking soda	1 1/4 cups salted Spanish peanuts

Have last 4 ingredients measured and ready to add to cooked sugar-syrup mixture. Bring sugar and syrup to boil in heavy cooking pan, stirring constantly. Cook until golden brown. Remove from heat and quickly add the soda, butter, vanilla and peanuts. (It will foam up.) Stir and turn out on buttered, shallow cookie pan. Spread mixture out thin; cool. When cold, break into bite-sized pieces with knife handle. Makes about 1 1/2 pounds.

*Dixie Hoekman
P.C.A.W. President, 1980-81*

VANDA'S PEANUT BUTTER CUPS

1 cup creamy peanut butter	Approximately 1 pound chocolate
1/2 pound powdered sugar	almond bark (dark)
1/4 cup margarine	

Blend first three ingredients in food processor. Chill slightly and with hands, roll in balls the size of walnuts. Melt almond bark. Place 1 teaspoonful in bottom of individual paper candy cups. Drop in peanut butter balls and cover with more melted chocolate. Let stand until firm.

*Millie Haynie
Y.A.W. President, 1965-66*

BUTTERMILK PRALINES

2 cups sugar	1 tablespoon butter
1 scant teaspoon soda	1 teaspoon vanilla
2 tablespoons corn syrup	1 cup pecans
1 cup buttermilk	

Cook sugar, soda, syrup, and buttermilk on medium heat to soft ball stage. Remove from heat and add butter, vanilla and pecans. Drop by teaspoonsful onto wax paper.

*Paula Duncan
Y.A.W. President, 1970-71*

ROCKY ROAD SQUARES

1 12-ounce package chocolate chips	2 tablespoons butter or margarine
1 14-ounce can Eagle Brand Condensed Milk	2 cups peanuts
	1 10½-ounce package miniature marshmallows

In top of double boiler, over boiling water, melt chips, milk and butter; remove from heat. In large bowl, combine nuts and marshmallows; fold in chocolate mixture. Spread in waxed-paper-lined 13x9-inch pan. Chill until firm. Remove from pan, peel off waxed paper, cut into squares. Cover and store at room temperature.

*Beverly Donnelly
Y.A.W. President, 1980-81*

TOFFEE CANDY BARS

Graham crackers (about half a box)	1 cup brown sugar, firmly packed
1 cup margarine, melted	1 cup chopped pecans 3 (½ pound) Hershey Almond Bars

Place whole graham crackers on 15x10-inch jelly roll pan. Mix in medium saucepan the margarine and brown sugar. Cook 5 minutes, stirring constantly. In the last minute add chopped pecans. Pour over graham crackers. Bake at 350 degrees for 8 minutes. While warm, lay Hershey Almond Bars on top. Spread evenly. Cool slightly until chocolate can be scored. When completely cool, cut along score marks. May be broken into pieces as for peanut brittle.

Shirley Hadenfeldt

NO-BAKE CHOCOLATE NUGGET COOKIES

1 cup semi-sweet chocolate chips, melted	2½ cups vanilla wafers, finely crushed
½ cup cola beverage	2 tablespoons powdered sugar
3 tablespoons light corn syrup	1 cup pecans, finely chopped
1 tablespoon rum extract	Chocolate sprinkles

Combine everything but the chocolate sprinkles in a bowl. Cover and chill for 2 hours. Shape into balls and roll in chocolate sprinkles. Place in single layer on waxed paper. Cover and chill overnight.

Kathy Zumbach

DESSERTS

CAMPER'S COOKIES

Not only nutritious but real picker-uppers.

1/2 cup sugar	1 1/4 cups Bisquick
1/2 cup brown sugar	1 cup quick cooking oats
1/2 cup shortening	1/3 cup chopped nuts
1 egg	1/2 cup chocolate chips
1 teaspoon vanilla	1/4 cup raisins

Mix sugars, shortening, egg and vanilla. Stir in remaining ingredients. Drop by teaspoon onto greased cookie sheets. Bake at 350-375 degrees for about 12 minutes or until set but not hard. Cool about 3 minutes before removing from cookie sheets. They freeze well.

Barb Newbrough

CHOCOLATE BON BON COOKIES

An old-fashioned chocolate cookie.

Makes 6-7 dozen

1 cup shortening
2 cups brown sugar
2 eggs, beaten
4 cups flour
1/2 teaspoon salt

1/2 teaspoon soda dissolved in
1 cup sour milk
4 squares unsweetened chocolate,
melted

Cream together shortening and brown sugar; add beaten eggs. Mix in flour and salt. Add 1 tablespoon vinegar to milk to make it sour and add to mixture. Blend in melted chocolate. Bake on cookie sheets at 400 degrees for approximately 5-7 minutes. Frost when cool.

Frosting:

1 egg, well beaten
1 tablespoon milk

1 3/4 cups powdered sugar
1 square unsweetened chocolate,
 melted

Rosanne Vincent
Y.A.W. President, 1971-72

CREAM CHEESE DREAMS

Easy and delightful for Christmas.

1/2 cup shortening	1 egg yolk
1/2 cup butter	1/2 teaspoon vanilla
1 3-ounce package cream cheese	2 1/2 cups flour
1 cup sugar	

Mix in order given. Drop from teaspoon on cookie sheet. Put nut or cherry on top. Bake at 375 degrees for 15 minutes.

Peg Lowell

DELICIOUS COOKIES

1 cup margarine	1 teaspoon salt
1 cup salad oil	1 teaspoon soda
1 cup brown sugar	1 teaspoon cream of tartar
1 cup sugar	1 cup oatmeal
1 egg	1 cup coconut
2 teaspoons vanilla	1 cup Rice Krispies
3 1/2 cups flour	1 6-ounce package chocolate chips or raisins

Mix margarine and oil. Add remaining ingredients. Drop by teaspoon onto cookie sheet. Bake at 350 degrees for about 12 minutes.

Diane Cortese

GINGER COOKIES

1 1/2 cups shortening	2 teaspoons ginger
2 cups sugar	2 teaspoons cinnamon
2 eggs	1 teaspoon cloves
3 teaspoons baking soda	3 tablespoons molasses
1 teaspoon salt	4 cups flour

Combine shortening, sugar and eggs and blend until creamy. Add remaining ingredients. Form dough into small balls using a teaspoon of dough. Dip ball in sugar and place on cookie sheet. Do not flatten. Bake at 350 degrees for 8-10 minutes, or until nicely browned.

Lynne Updegraff

DESSERTS

GREAT GRAHAM CRACKERS

2 cups whole wheat flour	1/2 cup shortening
1 cup all-purpose flour	3/4 cup brown sugar
1 teaspoon baking powder	1 teaspoon vanilla
1/2 teaspoon baking soda	3/4 cup milk
1/4 teaspoon salt	

Stir together the first five ingredients. Cream shortening and brown sugar. Combine with flour mixture. Add vanilla. Alternately add flour mixture to milk, mixing well. Chill overnight. Divide chilled dough into thirds. Roll each on a floured surface to 1/8-inch thickness. Cut into squares. Place on greased baking sheet. Prick each cracker with fork. Bake at 350 degrees for 10-12 minutes. Remove immediately. Store in an airtight container. A nice variation is a sprinkle of cinnamon sugar on each.

Janet Wilson

GRANOLA COOKIES

Nutritious and easy!

Makes 4 dozen

12 ounces butterscotch chips	2 cups chopped peanuts
12 ounces chocolate chips	2 1/2 cups Quaker 100% Natural Cereal

Melt chips together and stir in nuts and cereal. Drop by teaspoon onto waxed paper. Let stand one hour, then refrigerate.

Marci Strutt

NORWEGIAN KRINGLA

This is my great-grandmother's recipe from the old country.

1 cup sugar	1/2 teaspoon salt
1 cup sour cream	1 teaspoon soda (mix with buttermilk)
2 tablespoons melted butter	1 teaspoon baking powder
1 or 2 eggs	1 teaspoon vanilla
1/2 cup sour or buttermilk	3 cups flour

Mix all ingredients together. Roll into 8-inch "snakes" on floured board. Form into pretzel shapes on cookie sheet. Bake at 350 degrees for 10 minutes.

Susan Schrader

ANISE KRUMKAKE

2 eggs	1 teaspoon ground anise
1 cup sugar	1½ cups flour
½ cup butter, melted	1 scant cup milk

Beat eggs well; add sugar, butter and anise. Beat. Add flour and milk alternately. Mix well. Pour 1 teaspoon batter in center of hot krumkake iron. Cook until brown, and roll up immediately after removing from iron.

Eileen Bowerman

MADELEINES

In the 19th century a French pastry cook, named Avice, decided to bake this dough in little shell-shaped forms. He called them Madeleines and they are now a popular cookie or cake in France.

½ cup butter	Pinch of salt
½ cup sugar	3 teaspoons almond flavoring
1 cup cake flour	Powdered sugar
2 eggs	

Melt butter and cool. Sift cake flour. Add sugar, salt and eggs; mix well. Add flavoring and butter. Spoon dough into greased and floured Madeleine tins. Fill half full. Bake at 350 degrees for 15-20 minutes. Clean tin, and grease and flour after each batch. Sprinkle with powdered sugar.

Eileen Bowerman

MARSHMALLOW COOKIES

Makes 32 cookies

27 Kraft caramels	1 10-ounce bag large marshmallows
1 stick margarine	Rice Krispies cereal
¼ cup Borden's Sweetened Condensed Milk	

Melt caramels, margarine and milk in a double boiler until hot but not boiling. Put marshmallows on a fork and dip in caramel mixture. Roll in Rice Krispies and place on waxed paper to cool. May also use chopped nuts or coconut with cereal.

Ethel Fountain
P.C.A.W. President, 1939-40

MERINGUES

2 egg whites
2/3 cup sugar
1 teaspoon vanilla

2/3 cup chocolate chips
Few drops food coloring

Heat oven to 350 degrees. Beat egg whites until stiff. Add sugar gradually; add vanilla and food coloring. Fold in chocolate chips. Place brown paper on cookie sheet and drop mixture by teaspoonsful. Turn off oven and leave overnight.

Margie Herrick

PFEFFERNUSS (Peppernuts)

The kids love to roll out the "pencils." Good with coffee or as a snack with beer!

1 cup lard (no substitutes)
1 cup dark corn syrup
2 tablespoons ground anise (or 1
teaspoon artificial anise
extract)
1/4 cup strong coffee

1 cup sugar
1 teaspoon ground cloves
1 teaspoon cinnamon
1 teaspoon salt
5-6 cups flour

Mix lard, syrup, anise, coffee and sugar with a mixer until smooth and creamy. Add spices and salt. Add flour one cup at a time until dough is extremely stiff. Knead well and form into 4 balls; refrigerate 1-4 days. Taking one ball at a time, cut into strips; roll into "pencil" form; slice into 1/4-inch lengths. Place on cookie sheet spaced slightly apart. Bake at 350° for 8-10 minutes. When cool, store in tightly sealed container. They improve with age.

Sue Frampton

PUMPKIN COOKIES

2 cups shortening
2 cups sugar
1 16-ounce can pumpkin
4 cups flour

1 1/2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt

Cream shortening with sugar; add pumpkin and dry ingredients. Drop on a cookie sheet and bake at 350 degrees for 12-15 minutes. Frost when cool.

Frosting: 2 tablespoons butter, 1/2 box powdered sugar, 1 teaspoon maple flavoring and milk to thin.

Debora Gotsdiner

RANGER COOKIES

A childhood favorite!

Makes 5-6 dozen

1 cup margarine
1 cup sugar
1 cup brown sugar
1 teaspoon vanilla
2 eggs
2 cups flour
1/2 teaspoon salt

1 teaspoon baking soda
1 teaspoon baking powder
2 cups Rice Krispies
2 cups oatmeal
1 cup coconut
1/2 cup chopped nuts

Cream shortening and sugars. Add vanilla and eggs. Blend together flour, salt, baking soda and baking powder; stir in. Add Rice Krispies, oatmeal, coconut and nuts. Drop rounded teaspoonsful 2 inches apart onto ungreased baking sheet. Bake at 375 degrees for 10-12 minutes.

Dixie Hoekman
P.C.A.W. President, 1980-81

RITZ CRACKER COOKIES

Makes 5-6 dozen

1 cup chopped dates
1 can Eagle Brand Sweetened
Condensed Milk

1 cup chopped pecans
Ritz crackers

Cook dates and milk in saucepan over low heat until thick, stirring often. Stir in pecans. Spread on crackers. Bake on cookie sheet for 10 minutes at 325 degrees. Frost when cool.

Frosting: 2 cups powdered sugar, 1/4 cup melted butter or margarine, 1 1/2 teaspoons vanilla, and cream or milk, as needed.

Mary May

SCOTCH SCONES

Red and green sprinkles added before baking make it a delicious Christmas cookie.

Makes 4 dozen

3 tablespoons brown sugar
Powdered sugar

1 cup butter
2 cups flour

Place brown sugar in 1-cup measure and fill with powdered sugar. Cream butter, add sugar, cream well. Add flour and mix well. Form into two rolls about 5 or 6 inches long. Place in refrigerator overnight. Slice thin and bake on greased cookie sheet at 400 degrees for 10-12 minutes.

Mary Lou Neugent

NO-ROLL SUGAR COOKIES

These cookies are quick and easy and can be frosted for any occasion.

Makes 3-4 dozen

1 cup powdered sugar	1/4 teaspoon lemon juice
1 cup margarine	2 1/2 cups flour
1/4 cup sugar	1 teaspoon soda
1 egg	1 teaspoon cream of tartar
1 teaspoon vanilla	

Mix in order. Do not add more flour. Drop by teaspoonsful on greased cookie sheet. Flatten with bottom of glass dipped in sugar. Dough does not need to be chilled. Bake at 350 degrees for 7 minutes.

Diane Curtis

SOUR CREAM SUGAR COOKIES

Very good cake-like cookies that freeze well.

1/2 cup shortening	2 3/4 cups flour
1 1/2 cups sugar	1/2 teaspoon soda
2 eggs	1/2 teaspoon baking powder
1 cup sour cream	1/2 teaspoon salt
1 teaspoon vanilla	

Cream together shortening, sugar and eggs; add sour cream and vanilla. Sift and add the dry ingredients to the creamed mixture. Chill for 1 hour and drop by teaspoon onto cookie sheet. Bake at 425 degrees for 8-10 minutes.

Icing: Melt 8 tablespoons butter; blend in 2 cups powdered sugar, 1 teaspoon vanilla and 2-4 tablespoons hot water until smooth.

Linda Dollar

BUTTER BARS

1 stick butter, melted and partially cooled	1 1-pound package powdered sugar
1 egg	1 8-ounce package cream cheese, softened
1 box yellow cake mix (without pudding)	1/2 teaspoon vanilla
2 eggs	1/4 teaspoon salt

Beat butter, 1 egg and cake mix until crumbly. Spread in a 13x9x2-inch pan. Press down. Beat 2 eggs, powdered sugar and cream cheese for 5 minutes. Add vanilla and salt. Mix. Spread over cake mixture. Bake at 350 degrees for 30-35 minutes, or until done.

Holly Lawyer

TRAILSIDE OATMEAL COOKIES

Makes 56 cookies

1 3/4 cups flour	2 eggs
1 teaspoon soda	1/4 cup milk
1/2 teaspoon salt	1 teaspoon vanilla
1/2 cup butter	2 1/2 cups quick-cooking oatmeal
1/2 cup peanut butter	1/2 cup chocolate chips
1 cup sugar	1/2 cup raisins
1 cup brown sugar	

Stir together flour, salt and soda and set aside. In a large bowl, cream butters and sugars, then add eggs, milk and vanilla. Stir in flour mixture, then oatmeal. Add chips and raisins. Drop on an ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes.

Cathy Truesdell

BURT'S BIRTHDAY BROWNIES

A mixer on a stand or a very patient seven-year-old with a good, strong arm comes in handy when making this frosting!

4 eggs	2 teaspoons vanilla
2 cups sugar	1/4 teaspoon salt
1 cup butter, melted	1 cup flour
8 tablespoons cocoa	1 cup walnuts, chopped

Beat eggs and sugar gradually, until well beaten. Add melted butter, salt and vanilla. Beat. Add flour and beat. Add cocoa, mixed with a small amount of water to make a paste, and nuts. Bake at 350 degrees for 30-35 minutes in a 12x9-inch pan.

Fudge Frosting: 2 cups sugar, 1/2 cup milk, 1/2 cup butter, 1/4 cup corn syrup, dash of salt and 2 squares unsweetened chocolate. Mix all ingredients together. Cook over medium heat, stirring constantly until mixture comes to a full rolling boil. Stop stirring and allow to boil one full minute. Remove from heat. Beat immediately with an electric mixer until almost too thick to spread. It will take almost 30 minutes to beat.

Ruth Miller

MOM'S BROWNIES

Serves 16

1 stick margarine, softened
1 cup sugar
4 eggs
1 cup flour

1 pinch salt
2 teaspoons vanilla
1 can Hershey's chocolate syrup

Preheat oven to 350 degrees. Mix together in large bowl margarine and sugar until fluffy. Blend in eggs, flour, salt and vanilla. Add chocolate syrup. Do not over mix. Batter will be thin in texture. Grease and flour 13x9-inch pan. Pour batter into pan and bake for 1/2 hour. Do not over-bake. Brownies are done when they spring back to the touch. Cool before frosting.

Frosting:

6 tablespoons margarine or
butter
6 tablespoons milk

1 1/4 cups sugar
3 ounces semi-sweet chocolate
chips
1 teaspoon vanilla

In double boiler, mix together margarine, milk and sugar. Bring to full boil for 45 seconds. Reduce heat and add chocolate chips. Stir until chips are melted. Add vanilla. Pour hot frosting over brownies. Let set before cutting.

*Linda K. Thomson***DANISH PASTRY APPLE BARS**

2 1/2 cups flour
1 cup margarine
1 egg, separated
Milk

1 cup crushed corn flakes
8-10 apples, sliced and peeled
Cinnamon to taste
1 cup sugar

Cut margarine into flour. Beat egg yolk and add enough milk to make 2/3 cup liquid. Mix with flour and margarine. Roll out half of the dough to fit a cookie sheet. Crush corn flakes and sprinkle on dough in cookie sheet. Put apples on top of corn flakes. Sprinkle sugar over apples. Sprinkle cinnamon over all. Roll out remaining dough. Put on top of apples and other dough. Seal edges. Beat egg white until stiff and brush over top of dough. Bake at 375 degrees for one hour. Frost while hot.

Frosting: 1 cup powdered sugar, 2 tablespoons water and 1/2 teaspoon vanilla.

Diane Cortese

BUTTER PECAN TURTLE COOKIES

Crust:

Caramel Layer:

CarameL Layer: 1 cup whole pecans
2/3 cup margarine
1/2 cup brown sugar

Topping:

1 cup milk chocolate chips

Combine crust ingredients. Mix at medium speed 2-3 minutes until well mixed. Pat firmly into ungreased 13x9-inch pan. Sprinkle pecans evenly over unbaked crust. Prepare caramel layer by combining brown sugar and margarine in saucepan. Cook over medium heat, stirring constantly. Boil 1/2-1 minute. Pour over pecans and crust. Bake at 350 degrees for 18-22 minutes. Remove from oven and sprinkle with chips. Allow chips to melt slightly (2-3 minutes). Slightly swirl chips as they melt. Cool completely.

Ann Rouwenhorst

CARAMEL LAYER CHOCOLATE SQUARES

Makes 48 bars

1 14-ounce package caramels	3/4 cup butter or margarine, melted
1 6-ounce can evaporated milk	1/2 cup chopped nuts
1 package German chocolate cake mix	1 cup chocolate chips

In a heavy saucepan, combine caramels and $\frac{1}{3}$ cup evaporated milk. Cook over low heat, stirring constantly, until caramels are melted. Set aside. Grease and flour 13x9-inch pan. In large mixing bowl combine cake mix, butter, $\frac{1}{3}$ cup evaporated milk and nuts. By hand, stir until dough holds together. Press half of dough in greased pan, reserving remaining dough for topping. Bake at 350 degrees for 6 minutes. Sprinkle chocolate pieces over baked crust. Spread caramel mixture over chocolate pieces. Crumble reserved dough on top. Return to the oven and bake 15-18 minutes. Cool slightly and refrigerate for 30 minutes to set caramel. Score. Return to refrigerator until firm. Cut into bars.

Patti Graham

MERRY CHEESECAKE BARS

Makes 36 bars

Crust:

1/3 cup cold butter	1 cup flour
1/3 cup brown sugar, firmly packed	

Filling:

1 8-ounce package cream cheese, softened	1 tablespoon lemon juice
1/4 cup sugar	1/4 cup each chopped, glazed red and green cherries
1 egg	

Cut butter in chunks; add brown sugar and flour; mix at low speed. Beat at medium speed until well mixed (1 minute). Reserve 1/2 cup crumb mixture for topping. Press remaining crumb mixture into an 8-inch-square baking pan. Bake at 350 degrees for 10-12 minutes. To make the filling, beat cream cheese, sugar, egg and lemon juice at medium speed until fluffy (1-2 minutes). Stir in chopped cherries. Spread filling over crust. Sprinkle with remaining crumb mixture. Continue baking for 18-20 minutes or until filling is set and top is lightly browned. Cool and store in refrigerator.

Barb Bergman

CHERRY WALNUT BARS

2 1/2 cups flour	1/2 cup walnuts, chopped
1/2 cup sugar	1/2 cup maraschino cherries, drained and chopped (reserve cherry juice for frosting)
1 cup margarine	
1 cup brown sugar	1/2 cup coconut
1/2 teaspoon salt	1 tablespoon butter
1/2 teaspoon baking powder	1 cup powdered sugar
1/2 teaspoon vanilla	

Mix first three ingredients and press into a 13x9-inch pan. Bake at 325 degrees for 20 minutes. Blend brown sugar, salt, baking powder, vanilla, walnuts, cherries and coconut. Spread on crust and bake for another 25 minutes. When cool, spread on frosting made with the butter, powdered sugar and cherry juice.

Ann Rouwenhorst

CHINESE CHEWS

3/4 cup butter	1 cup chopped nuts
1 1/2 cups flour	3/4 cup shredded coconut
3 tablespoons sugar	3 egg whites, stiffly beaten
3 egg yolks	Powdered sugar
2 1/4 cups brown sugar	

Cream butter, sugar and add flour. Pat into a shallow greased pan and bake in 375-degree oven about 15 minutes until delicate brown. Beat egg yolks, add sugar and mix well. Add nuts and coconut and fold in egg whites. Pour over baked mixture above and return to oven for 25-30 minutes. Cut in squares and dust with powdered sugar. Serve with ice cream or whipped cream.

Nancy Perkins

DATE BARS

3/4 cup margarine or shortening	1 teaspoon salt
1 cup brown sugar	1/2 teaspoon soda
1 3/4 cups flour	1 1/2 cups oatmeal

Cream together margarine and brown sugar. Add flour, salt and soda and mix; then add oatmeal. Press half of mixture into a greased 12x9-inch pan. Bake at 400 degrees for 25-30 minutes.

Filling: 3 cups dates, cut up, 1/4 cup sugar, 1 1/2 cups water. Cook the filling until thick. After it has cooled, spread over oatmeal mixture. Top with remaining crumb mixture.

Mary Dof

LEMON BARS

Makes 16 bars

1/2 cup butter, softened	2 tablespoons flour
1 1/3 cups flour	1/4 teaspoon baking powder
1/4 cup sugar	3 tablespoons lemon juice
2 eggs	Powdered sugar
3/4 cup sugar	

In large mixing bowl, combine first 3 ingredients. Mix on low speed until blended. Pat into ungreased 8-inch-square baking pan. Bake near center of 350 degree oven for 15-20 minutes, or until brown on edges. Combine eggs, sugar, flour, baking powder and lemon juice. Pour over partially baked crust. Return to oven for 18-20 minutes, or until set. Sprinkle with powdered sugar. Cool.

*Rosanne Vincent
Y.A.W. President, 1971-72*

VICKII'S CREME DE MENTHE BROWNIES

These are better if made ahead and frozen.

1 stick margarine	1 cup margarine
1 cup sugar	4 tablespoons instant vanilla
1 can Hershey's chocolate syrup	pudding mix
4 eggs	6 tablespoons creme de menthe liqueur
1 cup flour, sifted	4 cups powdered sugar
1/4 teaspoon baking powder	1 box fudge frosting mix

First Layer: Cream margarine and sugar. Add syrup and then eggs one at a time. Add flour and baking powder. Bake at 350 degrees in a greased 15x10-inch jelly roll pan for 20 minutes. Cool.

Green Layer: Cream margarine and add pudding mix. Then add creme de menthe and sugar. Spread on cooled brownies. Let set until firm.

Final Layer: Frost with 1 box of fudge frosting mix, prepared according to package directions.

Gwen Swanger

OATMEAL BROWNIES

Makes 2 dozen

1 cup margarine	1 12-ounce package chocolate chips
2 cups brown sugar	1 can Borden's Sweetened Condensed Milk
2 eggs	1 tablespoon margarine
1/2 teaspoon vanilla	1/2 teaspoon vanilla
2 1/2 cups flour	Chopped walnuts (small package)
1/2 teaspoon salt	
1 teaspoon baking soda	
3 cups oatmeal	

Bottom layer: Cream margarine and brown sugar, then beat in eggs and 1/2 teaspoon vanilla. Add sifted flour, salt and baking soda. Then add oatmeal. Spread 2/3 of this mixture in a jelly roll pan. **Top layer:** Melt chocolate chips with milk and margarine. Remove from heat and add vanilla and a small package of chopped walnuts. Spread over oatmeal mixture; then dot with remaining oatmeal mixture. Bake at 350 degrees for 20-30 minutes.

Pat Bradshaw

MINT CHOCOLATE-NUGGET BROWNIES

Makes 16 bars

2 squares unsweetened chocolate	1/4 teaspoon peppermint extract
1/2 cup butter or margarine	1/2 cup sifted flour
2 eggs	1/8 teaspoon salt
1 cup sugar	1 cup chopped pecans
	1/2 cup semi-sweet chocolate chips

Melt chocolate and butter or margarine in a small saucepan; remove from heat. Beat eggs until thick and lemon colored in a medium-sized bowl. Gradually beat in sugar until mixture is thick and fluffy. Stir in melted chocolate-butter mixture and peppermint extract. Blend in flour and salt. Fold in pecans and chocolate chips. Pour into a buttered 8-inch-square pan and bake at 350 degrees for 30 minutes, or until a shiny top crust forms. Cool completely in pan on wire rack. Spread with Butter-Mint Frosting. Chill for 5 minutes, loosen around edges. With a sharp knife, cut into 16 squares and remove from pan.

Butter-Mint Frosting:

3 tablespoons butter or margarine	1 tablespoon milk
1 cup powdered sugar	1/2 teaspoon peppermint extract
	1 square unsweetened chocolate

Cream 2 tablespoons butter or margarine until soft in a small bowl. (Save remaining tablespoon for later.) Gradually blend in powdered sugar and milk; add peppermint extract; beat until smooth. Spread on cooled uncut brownies in pan; chill. Melt chocolate with remaining 1 tablespoon butter or margarine in a small saucepan over hot water; mix well. Drizzle thin lines over frosting, making crisscross pattern. Chill about 5 minutes, or until chocolate hardens.

Kathy Mountain

OATMEAL BARS

Good for kids!

2 cups oatmeal, uncooked	1/2 cup butter or margarine
3/4 cup brown sugar	Dash of soda

Boil sugar, butter and soda. Add oatmeal and blend. Spread mixture in a well-greased 8-inch-square pan and bake at 350 degrees for 10 minutes. Cut in bars while warm.

Kathy Shives

DESSERTS

PEANUTTY-GRANOLA BARS

Nutritious and good!

Makes 32 bars

1 14-ounce package chocolate
caramels
2 tablespoon water
3/4 cup crunchy peanut butter

3 cups packaged plain granola
1 cup golden raisins
1 cup salted peanuts

Butter an 8-inch-square pan and set aside. In a medium-sized heavy saucepan, melt chocolate caramels and water over medium heat, stirring often. Stir in peanut butter until blended. Pour over granola, raisins and peanuts; mix well. Turn into buttered pan; cool. Cut into 1x2-inch bars.

Marty Buenneke
Y.A.W. President, 1968-69

RAISIN BARS

3 cups raisins
1 cup sugar
1 cup brown sugar
1 cup shortening

1 teaspoon soda (dissolved in
1 tablespoon hot water)
1 1/2 cups oatmeal
2 cups flour
Almond flavoring

In medium-sized saucepan, cover raisins with water and simmer. Add enough cornstarch to thicken; add sugar and almond flavoring to taste. Combine sugars, shortening, soda, oatmeal and flour to make crumbly mixture. Spread two-thirds of mixture in bottom of 13x9-inch pan. Spread raisin mixture over oatmeal mixture. Sprinkle remainder of oatmeal mixture over top. Bake at 375 degrees until top is golden brown.

Lois Skinner

BANANA BARS

1/2 cup margarine
1 1/2 cups sugar
2 eggs
3/4 cup sour cream
2-3 ripe bananas, mashed

1 teaspoon vanilla
1 teaspoon salt
1 teaspoon soda
2 cups flour

Cream together margarine and sugar. Add eggs, sour cream, bananas, vanilla, salt, soda and flour. Beat well. Lightly grease jelly roll pan and pour in batter. Bake 20-25 minutes at 375 degrees. Frost with powdered sugar icing and sprinkle lightly with nuts, if desired.

Kathy Hunzelman

APPLE FAVORITE

6 apples	1 teaspoon baking powder
1 1/4 cups sugar	3/4 teaspoon salt
1 teaspoon cinnamon	1 egg
1 cup flour	1/3 cup butter

Peel and slice apples into a buttered 8-inch-square pan. Sprinkle mixture of 1/2 cup of the sugar and cinnamon over them. Mix flour, remaining sugar, baking powder and salt. Add beaten egg and mix until crumbly. Spread over apples. Melt butter and pour over crumbs. Sprinkle with cinnamon. Bake at 350 degrees for 40 minutes. May use less sugar than the recipe calls for.

Barbara Long

APPLE SQUARES

So easy and fast to make. The kids will love it, too!

Serves 9-12

1/2 stick margarine	1 cup flour
1/2 cup brown sugar	1 teaspoon baking powder
1/2 cup sugar	1/4 teaspoon salt
1 egg	1/4 teaspoon cinnamon
1 teaspoon vanilla	1/2 cup peeled, chopped apple

Melt margarine in saucepan. In same saucepan add other ingredients. Spread mixture in a greased and floured 9-inch-square pan. Sprinkle with cinnamon and sugar. Bake at 350 degrees for 30 minutes.

Mary Lou Neugent

RAW APPLE CRISP

Serves 9

1/4 cup shortening	1/2 teaspoon nutmeg
1 cup sugar	1/4 teaspoon salt
1 egg	1 teaspoon baking soda
1 cup flour	3 cups apples, chopped
1/2 teaspoon cinnamon	

Beat shortening, sugar and egg until smooth. Mix in cinnamon, nutmeg, salt, baking soda and flour. Stir in chopped apples. Put in a 9-inch-square pan. Bake at 350 degrees for 40-45 minutes. Serve hot with ice cream or whipped cream.

Lynne Updegraff

DESSERTS

BAKED APPLES WITH HARD SAUCE

4 medium-sized apples
1/4 cup sugar
1/4 cup margarine

1/4 cup light corn syrup
1/4 teaspoon ground cinnamon

Core apples. Place in shallow baking dish. In saucepan, heat sugar, margarine, corn syrup and cinnamon until smooth. Pour over apples. Bake covered at 375 degrees until apples are tender. Serve warm with hard sauce.

Hard sauce: 1/3 cup margarine, 1 cup powdered sugar and 1/2 teaspoon rum extract. Beat with mixer at high speed, margarine and sugar. Add rum extract. Serve with apples.

Genie Wilson
P.C.A.W. President, 1979-80

HONEY APPLE CRISP

6 cups apples, sliced
1 teaspoon lemon juice
1/2 cup honey
1/3 cup flour

2/3 cup Quaker Oats
1/2 cup brown sugar
1/4 teaspoon salt
1/3 cup butter

Serves 6-8

Arrange apples in greased 13x9-inch baking dish. Sprinkle with lemon juice and drizzle with honey. Mix dry ingredients. Cut in butter until it resembles coarse bread crumbs. Sprinkle over apples. Bake at 375 degrees for 30 minutes.

Sandi Dickinson

GRAMMIE'S DATE PUDDING

1 cup dates, cut
1 cup hot water
1 tablespoon butter
1 cup sugar

1 egg, well beaten
1 cup flour
1 teaspoon soda

Add hot water to dates. Set aside. Combine butter, sugar, egg, flour, and soda. Stir in date mixture until well blended. Bake at 325-350 degrees for 20-30 minutes, or until toothpick inserted in center comes out clean. Serve warm with whipped cream or ice cream.

Janet Wilson

BAKLAVA

1 pound phyllo leaves
 1/2 pound butter
 1/2 pound shortening

1 pound walnuts, ground
 1/4 cup sugar
 1/2 teaspoon cinnamon

Thaw phyllo according to package directions. Remove from refrigerator 30 minutes before using. Unroll leaves and cover with damp towel while working. On a board or other working space, lay 2 sheets of phyllo. Brush or drizzle with melted butter-shortening mixture. Repeat with 2 more sheets and butter. Mix together nuts, sugar and cinnamon. Sprinkle 4-6 tablespoons of this mixture evenly on phyllo. Starting at long end, make a roll approximately 3-4 inches wide and the length of the phyllo. Place roll in 15x10-inch jelly roll pan or cookie sheet. Repeat this process until ingredients are used up, rolls touching each other in pan. Pour remaining butter (or melt more) over top of rolls in pan. With a sharp knife, cut through the top layer of dough to define diagonal slices about 2 inches wide or whatever size the servings are to be. Bake at 350 degrees for 45 minutes to 1 hour, until brown. While baking, make syrup.

Syrup:

2 1/2 cups sugar
 1 1/2 cups water
 Juice of 1/2 lemon

1 teaspoon vanilla
 1 tablespoon whiskey or bourbon

Mix ingredients in saucepan, boil 10 minutes and let cool. Remove phyllo rolls from oven and place on board or rack. Pour syrup evenly over all. Let stand 1 hour. Cut through scored lines. When cool, cover with plastic wrap or store in covered plastic container. Will keep several days in refrigerator or longer in freezer. Serve at room temperature. This shape is an interesting variation from the diamond shape seen at the deli.

Millie Haynie
 Y.A.W. President, 1965-66

DESSERTS

BANANA SPLIT CAKE

Serves 12

Graham Cracker Crust:

1 1/2 cups (about 9 or 10) graham crackers, finely crushed	6 tablespoons butter or margarine
1/4 cup sugar	Ground cinnamon to taste (optional)

Mix ingredients together and press in 13x9-inch pan, bottom and sides. Bake at 350 degrees for 6-10 minutes or until edges are brown. Cool.

Filling:

2 sticks butter or margarine, softened	2 eggs
	2 cups powdered sugar

Beat together butter or margarine, eggs and powdered sugar. Spread on cooled crust.

Fruit Layers:

1 large can crushed pineapple, drained	1 15-ounce container Cool Whip
5 large bananas (sliced lengthwise and dipped in the pineapple juice)	1 8-ounce package pecans
	1 small bottle maraschino cherries, cut in half
	Chocolate curls

Sprinkle pineapple over filling. Place bananas on pineapple. Spread Cool Whip over bananas. Sprinkle pecans over Cool Whip. Place cherries over all and then sprinkle with chocolate curls. Refrigerate at least 4 hours. (Best when prepared the night before.)

Louise Cook

CHERRY BARS

May use other fruit fillings or fresh fruit.

Serves 15

1 cup margarine	3 cups flour
1 1/2 cups sugar	1 1/2 teaspoons baking powder
4 eggs	1/2 teaspoon salt
1 teaspoon vanilla	1 large can cherry pie filling

Cream butter and sugar. Add eggs and vanilla; beat until smooth. Add dry ingredients. Spread all but 1 cup of batter on a greased jelly roll pan. Spread cherry pie filling over batter. Using teaspoon, drop remaining batter over cherries. Spread around a little. Bake at 350 degrees for 30-35 minutes. Frost with a powdered sugar frosting after bars have cooled.

Suzann Wilson

CHEESECAKE

Crust:

18 graham crackers, crushed 2 teaspoons sugar

1/8 pound butter

Mix together and press into 9-inch pie pan.

Filling:

3/4 pound cream cheese 1 teaspoon vanilla

2 eggs 1/2 cup sugar

Mix filling ingredients and bake in pie crust at 350 degrees for 20 minutes.

Topping:

1 cup sour cream 1 teaspoon vanilla

2 teaspoons salt

Mix topping ingredients together and spread over filling. Return to oven for 5 minutes at 450 degrees. Cool and refrigerate.

Kathleen Ricker

CHERRY CHEESECAKE

An easy, no-bake dessert!

Serves 6-8

1 commercial graham cracker pie crust 1 teaspoon vanilla
1/3 cup lemon juice

1 8-ounce package cream cheese 1 can Eagle Brand Sweetened

1 16-ounce can cherry pie filling, Condensed milk
refrigerated

Blend the cream cheese and condensed milk; add lemon juice and vanilla. Pour into pie crust and chill two hours. Spoon cherry pie filling over cheese mixture and chill 30 minutes.

Kay Hardy

CHERRIES JUBILEE

Serves 6-8

1 16-ounce can pitted, dark sweet cherries 2 tablespoons cornstarch
1/4 cup sugar 1/4 cup cherry brandy

Vanilla ice cream

Drain cherries, reserving syrup. In saucepan, blend sugar and cornstarch. Gradually stir in reserved syrup, mixing well. Cook and stir over medium heat until mixture is thickened and bubbly. Remove from heat and stir in cherries. Turn mixture into blazer pan of chafing dish. Set pan over hot water. Heat brandy in small saucepan and do not boil. Put brandy into large ladle, ignite and pour over cherry mixture. Stir to blend brandy into sauce. When flame extinguishes, pour over vanilla ice cream.

Ginger Monson

DESSERTS

ITALIAN CHEESECAKE

Make this cheesecake the day before serving.

Serves 10

2 8-ounce packages cream cheese	3 tablespoons cornstarch
1 1/2 cups sugar	1 tablespoon vanilla
4 eggs	1 1/2 tablespoons lemon juice
1/4 pound butter	1 pound ricotta cheese
3 tablespoons flour	1 pint sour cream
	1 teaspoon salt

Have all ingredients at room temperature. Mix ingredients together and bake in a buttered springform pan for 1 hour. Bake the first 15 minutes at 350 degrees then at 325 degrees for the remaining time. Do not open oven door during first hour of baking! Leave in oven for 1 more hour with the oven door slightly open. A graham cracker crust in the springform pan may be used instead of just butter. After the cheesecake is cooled and removed from the pan, it should be allowed to set several hours; overnight is even better. Just before serving, cheesecake may be topped with a can of pie filling, although it is not necessary.

Kathleen J. Tomain

SAUCY CRANBERRY DESSERT

Delicious and elegant enough for the holidays.

Serves 8

2 cups all-purpose or unbleached flour	1 cup milk
1 cup sugar	3 tablespoons butter or margarine, softened
3 teaspoons baking powder	1 teaspoon vanilla
1/2 teaspoon salt	2 cups raw whole cranberries, washed and drained

In large bowl combine all ingredients except cranberries. Stir in cranberries and pour into greased 9-inch-square or 11x7-inch pan. Bake at 350 degrees for 25-30 minutes.

Butter Sauce:

1 cup sugar	3/4 cup light cream or evaporated milk
1/2 cup butter or margarine	

Combine ingredients and heat to boiling. Serve hot sauce over dessert squares. Pass additional sauce.

Rose Mary Pratt

CHOCOLATE CREAM ROLL

Cake:

1 cup sifted cake flour
 1/4 cup unsweetened cocoa powder
 1 teaspoon baking powder
 1/4 teaspoon salt

3 eggs
 1 cup granulated sugar
 1/3 cup cold brewed coffee
 1 teaspoon vanilla

Grease 15x10x1-inch jelly roll pan. Line bottom with waxed paper and grease. Sift flour, cocoa, baking powder and salt into a bowl. Beat eggs in a medium bowl until thick and creamy. Gradually add sugar, beating constantly until mixture is thick. Stir in coffee and vanilla. Fold in flour mixture. Spread batter in prepared pan. Bake at 375 degrees for 12 minutes. Loosen cake around edges. Invert pan onto clean towel, which has been dusted with powdered sugar. Peel off waxed paper, trim 1/4 inch from all 4 sides. Starting at the short end, roll up cake and towel together. Place seam side down on wire rack and cool completely. When cake is cool, unroll carefully. Spread with cream filling (recipe follows). To start rerolling, lift cake with end of towel. Place seam side down on serving plate. Frost with recipe below.

Cream Filling:

In small bowl place 2 cups well chilled whipping cream and 1 package of instant vanilla pudding mix. Beat at high speed until thick and frothy.

Frosting:

Put in blender:

6 ounces **real** chocolate chips
 1/4 cup boiling coffee
 2 tablespoons powdered sugar
 4 egg yolks

1 stick butter
 1 teaspoon vanilla
 2 tablespoons light rum

Immediately after pouring boiling coffee over chips, run blender so coffee will melt chips. Add rest of ingredients and blend until smooth. Put in refrigerator to cool until spreading consistency is reached. Frost all sides of cake roll except 1 end.

Ginger Monson

DESSERTS

CHOCOLATE PECAN DESSERT

Rich and delicious!

Serves 15

1 stick margarine, softened	1 15-ounce container Cool Whip
1 cup flour	2 packages instant chocolate fudge
1 cup chopped pecans	pudding
1 cup powdered sugar	3 cups cold milk
1 8-ounce package cream cheese	Chopped pecans

Mix margarine, flour, and 1 cup chopped pecans. Pat in 13x9-inch pan and bake at 350 degrees for 15-20 minutes. Beat powdered sugar and cream cheese. Fold in half carton Cool Whip. Spread over cooled crust. Make two packages instant chocolate fudge pudding with 3 cups cold milk. Spread over other layer. Spread remaining Cool Whip over top. Sprinkle with chopped pecans. Chill.

Marilyn Clauss

YUMMY CHOCOLATE DESSERT

Serves 25-30

1 pound crushed Hydrox cookies	1 1/2 squares unsweetened chocolate, melted
1/2 cup butter, melted	3/4 gallon vanilla ice cream
1 large can evaporated milk	2 envelopes Dream Whip
1 cup sugar	Cocktail peanuts
1/2 cup margarine	

Mix cookies and butter together; pat in two 13x9-inch pans. Chill. Combine in heavy saucepan evaporated milk, sugar, margarine, and chocolate. Cook or boil 10-15 minutes until thick. Stir often and watch closely since it burns easily. Cool. Divide ice cream between two pans. Put in freezer. When frozen, spread cooled chocolate filling over ice cream and return to freezer. When frozen, whip two envelopes Dream Whip and spread over dessert. Freeze and sprinkle peanuts on top. Recipe can be cut in half. A 13x9-inch and an 8-inch-square pan can be used instead of two 13x9-inch pans.

Nancy Knapp

FROZEN FRANGOS

Makes 25-30

1 cup butter	4 eggs
3 cups powdered sugar	1 teaspoon vanilla
4 ounces unsweetened chocolate, melted	1 teaspoon peppermint extract
1 cup chopped nuts	Graham cracker crumbs

Cream butter and sugar until light and fluffy. Add chocolate, $\frac{3}{4}$ cup nuts and remaining ingredients, except graham cracker crumbs. Mix well. Place graham cracker crumbs in bottom of double thickness paper muffin liners. Spoon mixture on top of each. Sprinkle with remaining $\frac{1}{4}$ cup nuts. Freeze. Serve directly from freezer.

Julie Lepley

FRUIT PIZZA

Serves 12

1 large package (1 pound, 2 ounces) sugar cookie dough	Fresh or canned fruit, drained
1 8-ounce package cream cheese	$\frac{1}{4}$ cup orange marmalade, peach or apricot preserves (more if necessary)
$\frac{1}{3}$ cup sugar	
$\frac{1}{2}$ teaspoon vanilla	1 tablespoon water

Cut dough in 1/8-inch slices. Line 14-inch pizza pan with slices, overlapping slightly. Bake at 375 degrees for 12 minutes. Cool. Blend softened cream cheese, sugar and vanilla; spread on cookie crust. Arrange fruit over cream cheese layer. (Overlap bananas for scalloped outer layer, then add sliced green grapes, fresh strawberries, blueberries, canned or fresh peaches, pineapple, maraschino cherries, etc.) Glaze with preserves mixed with water. Garnish with more fruit, if desired. Chill.

Jean McKinney
P.C.A.W. President, 1981-82

GRAPEFRUIT SHERBET

Super summer brunch refresher, as a fruit cup or as a dessert.

2 cups sugar	2 #2 cans grapefruit sections, cut
4 cups water	up (plus juice)
	Juice of 1 lemon

Boil sugar and water 10 minutes. Add fruit and lemon. Freeze in individual plastic cups or on a tray. Remove from freezer 20-30 minutes before serving. If using tray, scoop into sherbets. Optional: use orange-grapefruit sections instead of only grapefruit.

Marilyn Clauss

HARDANGER LEFSE

This Norwegian potato pancake is a tasty holiday treat.

2 cups mashed potatoes (may use instant)	2/3 cup corn syrup
1 cup buttermilk	1/4 cup sugar
2 eggs	1 teaspoon soda
2 tablespoons butter	1 teaspoon salt
	Flour

Combine all ingredients, adding enough flour to roll dough easily. Take small chunks and roll as thin as possible without tearing. Slide a flat wooden stick under one side, lifting carefully. Bake on lefse iron or grill. Turn when enough brown spots indicate doneness; bake other side. Cover with towels, piling all lefse together. If it dries out, roll up in dampened cloth for a few minutes. Serve spread with butter and brown sugar or preserves.

Lynne Updegraff

HOT FUDGE SAUCE

5 squares unsweetened chocolate	3 cups unsifted powdered sugar
1/2 cup butter	1 can evaporated milk
	1 1/4 teaspoons vanilla

Melt chocolate and butter. Remove from heat. Mix in sugar and milk alternately. Bring to boil stirring **constantly**. Cook and stir **constantly** about 8 minutes or until thick. Stir in vanilla.

Ann Kane

HOT FRUIT COMPOTE

Serves 8

12 moist macaroons, crumbled	1/4 cup brown sugar
8 cups canned fruits (pear slices, apricot halves, dark pitted cherries, pineapple chunks)	1/2 cup sherry
	1/2 cup toasted slivered almonds
	1/4 cup butter, melted

Butter 2 1/2-quart casserole, covering bottom with macaroon crumbs. Alternate layers of drained fruit and crumbs. Sprinkle with brown sugar, sherry, and almonds. Bake at 350 degrees for 30 minutes. Add melted butter and serve hot. Can also be served with sour cream topping. Can be reheated if made ahead.

Jacqueline Devine
Y.A.W. President, 1981-82

ICE CREAM CHOCOLATE DESSERT

1 7-ounce package vanilla wafers, crushed	3/4 cup margarine, melted
1 stick margarine, melted	1 teaspoon vanilla
3 cups powdered sugar, sifted	5 eggs, separated
3 squares bitter chocolate, melted	1/4 teaspoon salt
	1/2 gallon vanilla ice cream

Mix 1 stick margarine with wafers and pat in bottom of 13x9-inch cake pan. Save about one-fourth of mixture for topping. Bake in 350 degree oven for 8 minutes. Mix sugar, chocolate, 3/4 cup melted margarine, egg yolks, vanilla and salt. Beat well. Beat egg whites stiff. Fold chocolate mixture into egg whites. Put three-fourths of this mixture on wafer crumbs. Freeze until solid. Then layer with 1/2 gallon vanilla ice cream cut in slices. Add the rest of the chocolate mixture. Sprinkle wafer crumbs on top. Freeze.

Darla Stiles

CHOCOLATE MINT ICE CREAM

2 eggs	1 teaspoon vanilla
3 cups whipping cream	1/4 teaspoon salt
1 cup milk	1/3 cup creme de menthe
1/2 cup sugar	Green food coloring
1/4 cup light corn syrup	2 ounces semi-sweet chocolate

Beat eggs on high speed until light and fluffy, about 4 minutes. Add cream, milk, sugar, corn syrup, vanilla and salt. Stir until dissolved. Add creme de menthe and a few drops food coloring, if necessary. Pour in ice cream freezer. Grate chocolate and stir in.

Sandy Wagener

DESSERTS

RUM-RAISIN ICE CREAM

Makes 2 quarts

1/2 cup dark raisins	2 13-ounce cans evaporated milk
1/2 cup light raisins	1 cup milk
Dark rum	1 tablespoon vanilla
3 eggs	1 cup chopped pecans
1 cup sugar	

Soak raisins overnight in enough rum to cover. Drain. Beat eggs and sugar in large bowl until well blended. Stir in evaporated milk, milk and vanilla. Refrigerate until well chilled and pour into freezer can. Follow manufacturer's directions, but stop ice cream freezer after about 12 minutes of churning. Stir in raisins and pecans and finish freezing process.

Holly Lawyer

MINT PATTIES

Thick and refreshing!

Serves 6

1 cup white creme de cocoa	1 quart peppermint ice cream
1 cup crushed ice	

Blend creme de cocoa and ice in blender. Add ice cream. Serve in individual parfait glasses. These can be made ahead and frozen.

*Carolyn Ramsay
Y.A.W. President, 1966-67*

RUM CHOCOLATE MOUSSE

Serves 4

1/4 cup sugar	2-3 tablespoons whipping cream
2-4 tablespoons rum	2 egg whites, stiffly beaten
1/4 pound semi-sweet chocolate	2 cups whipped cream

Dissolve sugar and rum over low heat; melt chocolate in double boiler; stir in tablespoons of whipping cream when chocolate is melted. Add sugar and chocolate until smooth. When cool but not chilled, fold in 2 stiffly beaten egg whites and fold whole recipe into 2 cups of whipped cream. Pour into dessert cups and chill for 2 hours.

Jean Crook

FROZEN ALMOND CHOCOLATE MOUSSE

May be made several days before dinner party.

Serves 6-8

2/3 cup almonds	6 ounces chocolate chips
1/2 cup graham cracker crumbs	2 eggs
1 tablespoon sugar	2 tablespoons sugar
3 tablespoons butter, melted	1/2 cup whipping cream
1 pint vanilla ice cream	

Toast almonds at 300 degrees for 15-20 minutes and chop fine while warm. Combine 1/3 cup almonds with graham cracker crumbs, 1 tablespoon sugar and melted butter. Pack into 8-inch-round cake pan. Bake 10 minutes at 350 degrees. Freeze. Spoon ice cream on crust and refreeze. Melt chocolate chips. Beat egg whites into soft peaks, gradually adding 2 tablespoons sugar. Beat whipping cream. Beat 2 egg yolks and add warm chocolate. Fold in the egg whites and whipping cream. Set aside 2 teaspoons almonds for top. Fold remaining almonds into mousse mixture. Spread over ice cream. Sprinkle almonds on top; return to freezer.

Cathy Truesdell

CARAMELIZED PEACHES OR FRUIT

Fresh fruits: peaches,
strawberries, bananas

Whipping cream
Brown sugar

Peel and slice peaches and bananas, and stem and halve strawberries (the quantity to be determined by the size of casserole dish to be filled). Place fruit in deep dish casserole. Cover completely with 1/2 to 1 pint whipping cream whipped fairly stiff. (Use 1/2 pint for a 2-quart casserole and 1 pint for a 3-4-quart casserole.) Cover whipping cream with 1/4 to 1/2 inch of brown sugar. Refrigerate overnight or all day. Just before serving, place uncovered dish under 400 degree broiler. When brown sugar "caramelize"—approximately 5-10 minutes — remove from oven and serve in sherbet dishes.

Joanne Wilson

DESSERTS

PEACH COBBLER

Serves 6

1/4 cup butter, softened	2 teaspoons baking powder
1/2 cup sugar	1/4 teaspoon salt
1 cup sifted flour	1/4 cup milk
	1 #2 can sliced peaches

Mix all ingredients except fruit. Place in bottom of 2-quart casserole. Drain fruit, set juice aside. Spoon fruit over batter. Add 1/4-1/2 cup sugar to 1 cup fruit juice; pour over fruit. Bake at 375 degrees for 45-50 minutes. (May use any canned fruit — blueberry, cherry, etc.)

Karen Leibold

GRANDMA MYERS' PEACH COBBLER

Serves 8-10

1 quart fresh peaches, sliced	2 cups sugar (may use less)
2 eggs, beaten	1/2 cup shortening
1 cup milk	2 teaspoons baking powder
2 cups flour	

Place peaches, eggs and milk in well greased 14x11-inch glass dish. Blend flour, sugar, baking powder and shortening as in making pie dough. Sprinkle on top of peach mixture. Bake at 350 degrees for 30-45 minutes. Serve with milk, cream or just plain. Do not freeze.

Louise Monroe

STRAWBERRIES ROMANOV

Not nearly as difficult as the name implies!

Serves 6

1 quart strawberries	3-4 tablespoons Kirsh or other
1/2 cup powdered sugar	orange-flavored liqueur
	1 cup chilled whipping cream

Cut strawberries in half, reserving 6 strawberries for garnish. Sprinkle with powdered sugar and Kirsh, stir gently. Cover and refrigerate 2 hours. Just before serving, beat whipping cream in chilled bowl until soft peaks form. Fold in strawberries. Garnish with reserved strawberries.

Mandy Kouri

STRAWBERRY-TOPPED COFFEE CREME

Serves 8

1 envelope unflavored gelatin	1/2 cup sugar
1 teaspoon instant coffee crystals	1/4 cup Tia Maria
3/4 cup cold water	1 cup whipping cream
1 8-ounce package cream cheese, softened	1 pint fresh strawberries
	1/4 cup sugar

In a saucepan soften gelatin and coffee crystals in cold water. Heat and stir over low heat until dissolved. Cool to room temperature. Beat cream cheese and 1/2 cup sugar in mixing bowl. Beat in gelatin mixture and coffee liqueur. Chill until partially set. Whip cream to peaks and fold into gelatin. Spoon into 4 cup round mold. Cover and chill several hours. To serve — unmold, mix strawberries and sugar and put in center of ring. Can be made a day or two in advance.

Hope Polson

CHOCOLATE TORTE

1 frozen pound cake, thawed	4 egg yolks
6 ounces chocolate chips	1 stick butter, softened
1/4 cup boiling coffee less	1 teaspoon vanilla
1 teaspoon	2 tablespoons light rum
2 tablespoons powdered sugar	

In blender, pour hot coffee over chocolate chips. Immediately run blender so chips will melt. Add sugar, egg yolks, butter, vanilla and rum. Blend until smooth. Refrigerate to cool slightly. Cut pound cake into 6 or 7 lengthwise slices. Frost between each slice and then do top and sides. Run fork lightly over top and sides to give lined effect. Keep refrigerated. Freezes well.

*Eileen Tyler
Y.A.W. President, 1976-77*

DESSERTS

RASPBERRY WALNUT TORTE

Serves 9-12

1 1/4 cups flour	2 eggs
1/3 cup powdered sugar	1 cup sugar
1/2 cup butter, softened	1/2 teaspoon salt
10-ounce package frozen red raspberries, thawed	1/2 teaspoon baking powder
3/4 cup chopped walnuts	1 teaspoon vanilla extract
	Whipped cream or ice cream

Combine 1 cup flour, powdered sugar and butter; blend well. Press mixture into bottom of 13x9-inch pan. Bake at 350 degrees for 15 minutes. Cool. Drain raspberries; reserve liquid for sauce. Spoon berries over crust; sprinkle with walnuts. Beat eggs with sugar in small mixing bowl until light and fluffy. Add salt, 1/4 cup flour, baking powder and vanilla extract; blend well. Pour over walnuts. Bake at 350 degrees for 30-35 minutes until golden brown. Cool. Cut into squares. Serve with whipped cream and sauce.

Raspberry Sauce:

Reserved raspberry liquid	2 tablespoons cornstarch
1/2 cup water	1 tablespoon lemon juice
1/2 cup sugar	

Combine water, reserved raspberry liquid, sugar and cornstarch in saucepan. Cook, stirring constantly, until thickened and clear. Stir in lemon juice; cool.

Sandy Wagener

TORTINI SQUARES

Serves 9

1/3 cup chopped, toasted almonds	1 teaspoon almond extract
3 tablespoons margarine, melted	3 pints vanilla ice cream
1 cup fine vanilla wafer crumbs	1 10-ounce jar apricot preserves

Combine toasted almonds, margarine, wafer crumbs and almond extract. Set aside 1/4 cup of this mixture. Soften ice cream. Spread half of crumb mixture in 8-inch-square pan. Add half the ice cream, half the apricot preserves, the rest of the crumbs, the rest of the ice cream, the rest of the preserves, then top with the reserved 1/4 cup crumbs. Freeze and serve with whipped cream topping.

Jill Schreiber
Y.A.W. President, 1972-73

YUMMY DESSERT

1 1/4 cups graham cracker crumbs	1 6-ounce can frozen lemonade, thawed
1/4 cup sugar	
1/4 cup margarine, softened	1 8-ounce carton whipped topping, thawed
1 14-ounce can sweetened condensed milk	

Combine crumbs, sugar and margarine; press firmly in bottom and against sides of 9-inch pie plate. Bake 350 degrees for 10 minutes. Cool. To milk, add lemonade. Fold in whipped topping. Place in cooled crust. Top with chocolate shavings. Cool.

Mildred Petosa
P.C.A.W. President, 1971-72

MELT-A-WAYS

1 cup margarine, softened	2 cups flour
1 cup small curd cottage cheese	

Mix margarine, cottage cheese and flour with mixer. Chill overnight in covered container. Divide dough in 4 equal parts. Roll out on lightly floured board as for pie crust. Brush with melted margarine and sprinkle with cinnamon/sugar mixture or Parmesan cheese. Cut, as for pie, each circle into 12-16 wedges, depending on size desired. Roll up starting at wide end to the point. Place point end down on ungreased baking sheet. Bake in a 400 degree oven for approximately 15-20 minutes. Watch last minutes closely. May drizzle cinnamon ones with icing or leave plain. Serve warm.

Ruth Carey

ARDIS'S FRENCH SILK PIE

Makes 2 pies

3/4 cup butter or margarine	6 eggs
3 cups powdered sugar, sifted	1 teaspoon vanilla
4 squares chocolate, melted	

Blend butter and sugar. Add chocolate. Then add eggs one at a time, beating five minutes after each egg. Add vanilla. Pour into two baked and cooled pie shells. Chill. Top with whipped cream.

Janet Wilson

DESSERTS

DANISH PUFF

1 cup butter	3 eggs
2 cups flour	1 teaspoon almond flavoring
2 tablespoons water	Sliced almonds
1 cup water	

Cut $\frac{1}{2}$ cup butter into 1 cup flour. Sprinkle with 2 tablespoons water and mix with fork. Round into balls and pat dough into two long strips, 12x3 inches, on an ungreased cookie sheet. In saucepan put $\frac{1}{2}$ cup butter and 1 cup water. Bring to boil and add almond flavoring and remove from heat. Immediately stir in 1 cup flour. When smooth and thick add 3 eggs, one at a time, beating until smooth each time. Spread mixture evenly over each piece of pastry. Bake for 60 minutes at 350 degrees. When cool, frost with powdered sugar icing and sprinkle generously with sliced almonds.

Jean McKinney
P.C.A.W. President, 1981-82

APPLE PIE EN PAPILLOTE

Baking this pie in a bag catches the drips so there's no messy oven to clean!

Serves 6-8

Filling:

8 cups tart cooking apples, sliced	2 tablespoons flour
2 tablespoons lemon juice	$\frac{1}{2}$ teaspoon cinnamon
$\frac{1}{2}$ cup sugar	Dash of nutmeg

Pastry:

$1\frac{1}{3}$ cups flour	1 cup plus 1 tablespoon shortening
$\frac{1}{2}$ teaspoon salt	5-6 tablespoons ice water

Topping:

$\frac{1}{2}$ cup flour	$\frac{1}{4}$ cup sugar
$\frac{1}{2}$ cup margarine, softened	$\frac{1}{4}$ cup brown sugar

Toss filling ingredients lightly. Prepare pastry and place in a 9-inch pie pan. Spoon apples into pastry. Combine topping ingredients until smooth. Gently dollop over apples and spread to cover. Place pie in large brown paper bag and close with staples. Place in center of oven, not letting bag touch walls. Bake at 400 degrees for 1 hour and 10 minutes. Remove from oven and cool on wire rack for 10 minutes before opening the bag.

Susan Graeser

FRESH BLUEBERRY PIE

Absolutely out of this world! Especially good with wild, fresh blueberries.

Serves 6-8

1 quart fresh blueberries
1 cup sugar
1 cup water

3 tablespoons cornstarch
1 9-inch baked pie shell

Simmer together, for one minute, 1 cup berries and $\frac{2}{3}$ cup water. Blend together and add 1 cup sugar, 3 tablespoons cornstarch and $\frac{1}{3}$ cup water. Boil for about one minute, stirring constantly. Pour $\frac{1}{2}$ cup of raw berries into a baked pie shell. Pour cooked mixture over, gently moving berries to allow mixture to trickle down. Sprinkle $\frac{1}{2}$ cup of raw berries over top of the pie. Refrigerate.

Margaret B. Swanson
P.C.A.W. President, 1976-77

BRANDY ALEXANDER PIE

Fantastic for a special occasion!

Serves 6-8

2 cups cold milk
2 tablespoons brandy
2 tablespoons creme de cacao
liqueur

1 envelope whipped topping mix
1 package (6 servings) instant
vanilla pudding mix
1 baked 9-inch pie shell, cooled

Combine milk, brandy, liqueur, pudding mix and whipped topping mix in a deep, narrow mixing bowl. Mix at slow speed until blended. Gradually increase speed until mixture forms soft peaks (3-6 minutes). Spoon into pie shell. Chill 3 hours. Top with more whipped topping and chocolate curls. Pie may be frozen.

Jerry McCarthy

DESSERTS

IMPOSSIBLE PIE

Serves 6-8

4 eggs	2 cups milk
1 cup coconut	1/2 stick margarine
3/4 cup sugar	1/2 cup flour
1 teaspoon vanilla	1/4 teaspoon salt

Blend well in a blender and pour in a greased 10-inch pie pan or deep dish. Chill and serve.

Sue Robinson

MERINGUE PIE

A no-fail dessert.

Serves 6-8

3 egg whites	15 soda crackers, crushed
1 cup sugar	1 cup chopped nuts

Beat egg whites until stiff; fold in sugar very slowly. Fold in crushed crackers and nuts. Bake in a pie plate for 30 minutes at 350 degrees. Whipped cream and a strawberry may be added to each serving.

Lorraine Brown

DELICIOUS PEACH PIE

Serves 6-8

Pastry:

1 stick margarine	1 tablespoon sugar
1 cup flour	

Peach Glaze:

1/2 3-ounce package peach Jello	1 cup water
2 heaping tablespoons cornstarch	Fresh peaches (about 5)
1 cup sugar	

Mix pastry with a fork and spread in a 9-inch pie pan. Line with powdered sugar and bake at 400 degrees for 10 minutes. Combine glaze ingredients, except peaches, and cook until thick and clear, for about 20 minutes. To this mixture, add sliced fresh peaches and place in baked pie shell. Refrigerate.

Lois Miller

MOTHER'S PUMPKIN PIE SUPREME

Tastes sweeter and more "dessert-y" than most pumpkin pies.

Makes 2 pies

1 1-pound can pumpkin (2 cups)	1/2 teaspoon cloves
1 pint half and half	1/2 teaspoon nutmeg
5 eggs, beaten	1/2 teaspoon ginger
1 cup sugar	Dash pepper
1/3 cup molasses	2 tablespoons orange juice
1/2 teaspoon salt	2 unbaked 9-inch pie shells
1/2 teaspoon cinnamon	

Mix all ingredients except pie shells. Divide mixture between pie shells (or use half the mixture to make one pie; refrigerate remaining filling mixture for up to three days; bake second pie). Bake pies in 425 degree oven for 20 minutes; reduce oven temperature to 325 degrees. Bake 40 minutes longer or until knife inserted off-center comes out clean. Cool on rack.

Carla Tillotson

RHUBARB CRUNCH PIE

Serves 6

1 unbaked 9-inch pie shell	3 tablespoons flour
3 cups rhubarb, cut up	Dash of salt
1 cup sugar	

Topping:

2/3 cup flour	1/3 cup soft margarine
1/2 cup sugar	

Mix rhubarb with sugar, flour and salt and place in pie shell. Combine the topping and place over rhubarb. Bake at 450 degrees for ten minutes, then at 350 degrees for 40-50 minutes.

Lynne Updegraff

DESSERTS

FRESH STRAWBERRY PIE

Serves 6-8

1 9-inch baked pie shell, cooled	1/4 teaspoon salt
1 quart fresh strawberries	1 teaspoon vanilla
1 cup sugar	Red food coloring
3 tablespoons cornstarch	Whipped cream

Mash half the strawberries and combine with sugar, cornstarch, salt, vanilla and food coloring in a saucepan. Cook until thick and clear. Cool. Arrange other half of strawberries in the pie shell, reserving several berries for garnish. Pour sauce over strawberries. Top with whipped cream and garnish with halved strawberries.

Marci Strutt

CREAM CHEESE STRAWBERRY PIE

A wonderful way to use the first strawberries of the season.

Serves 6-8

1 9-inch baked pie shell, cooled	1 cup sugar
1 3-ounce package cream cheese	1 tablespoon cornstarch
1 quart fresh strawberries	1 cup whipping cream

Spread cream cheese, blended with sufficient cream to soften it, over the bottom of cooled pie shell. Wash berries, hull and drain well. Place half the berries, the choicest, in the cheese-coated pie shell. Mash and drain remaining berries until all the juice is well extracted. Bring juice to boil and slowly stir in sugar and cornstarch mixed together. Cook slowly for 10 minutes, stirring occasionally. Cool and pour over uncooked berries in pie shell. Place in refrigerator until very cool. Top with sweetened whipped cream.

Nancy Vernon

KENTUCKY DERBY PIE

Serves 6-8

1 cup sugar	1 cup chocolate chips
1/2 cup flour	1 cup chopped pecans
1 stick butter, melted	1 teaspoon vanilla
2 eggs, beaten	1 unbaked 9-inch pie shell

Mix sugar and flour. Add eggs and melted butter. Mix well. Add nuts, chocolate chips and vanilla. Pour into pie shell and bake at 350 degrees for 30-40 minutes.

Tracy Mullen

WATER WHIP PIE CRUST

Very easy pie crust!

Single Crust:

1/2 cup minus 1 tablespoon shortening
3 tablespoons boiling water
1 teaspoon milk
1 1/4 cups flour
1/2 teaspoon salt

Double Crust:

3/4 cup shortening
1/4 cup boiling water
1 tablespoon milk
2 cups flour
1 teaspoon salt

Boil water and add to shortening and milk; whip with a fork until fluffy. Slowly add flour and mix. Roll out pie crust. Fill. Bake as directed for pie.

Mary Dopf



Celebrity Cuisine

W.W. Reynoldson

W.W. Reynoldson has been Chief Justice of the Supreme Court of Iowa since August of 1978. Prior to his appointment to the Supreme Court in May of 1971, he maintained a private law practice in Osceola, Iowa for 23 years. He served as Clarke County Attorney from 1953-57. He was graduated from the State Teachers College in Wayne, Nebraska in 1942. After serving as a Lieutenant in the U.S. Navy during World War II, he attended the University of Iowa Law School, where he was graduated in 1948 and was admitted to the Order of the Coif. Chief Justice Reynoldson is a member of the American College of Trial Lawyers and an American Bar Association Fellow.

SMOKED TROUT

Soak trout in heavy brine overnight. Place as many trout on rack as smoker or Weber kettle will handle, leaving air space between trout. Make a fire with green 1-inch hickory chips and enough charcoal as needed to maintain smoke. Turn fish once during smoking. Smoke 4-6 hours, depending on size of fish. Fish may be served hot with butter and lemon slices or fish may be individually wrapped in foil and frozen until used. As fish are thawing, remove skin and bones. Cut fish into small pieces. Excellent as an appetizer with wheat crackers.

Chef Henk Henke

Heinz Henke is the executive chef of the Embassy Club atop the Financial Center in downtown Des Moines. He was trained in international gourmet cooking and kitchen management at Steglitz Professional Chef School in Steglitz, West Berlin, Germany, his native country. Prior to coming to Des Moines, he displayed his culinary talents in exclusive restaurants and clubs in Canada, Kentucky, South Carolina and Arizona, where he also made numerous television appearances. Chef Henke is married and has three children.

GRAPE CUSTARD

Serves 6-8

1/2 cup seedless white grapes, halved	1 teaspoon grated lemon rind
1/2 cup sugar	2 cups sauterne wine
1 tablespoon cornstarch	4 eggs, lightly beaten
1 tablespoon lemon juice	Crisp rolled cookies

Divide grapes and arrange in individual serving dishes. Mix sugar and cornstarch in top section of double boiler. Stir in lemon rind, lemon juice and wine. Cook over direct medium heat, stirring constantly until mixture comes to boil. Pour about half of the cooked mixture over the beaten eggs, stirring rapidly to blend. Return egg mixture to top of double boiler, blending with remaining wine mixture. Cook over hot but not boiling water, stirring constantly until mixture thickens and coats spoon, about 1 minute. Strain immediately and pour over grapes. Serve warm or chilled with a crisp rolled cookie.

SMOKED LOIN OF PORK

Serves 6-8

1 4-5 pound smoked loin of pork	1 medium onion, sliced
1/4 teaspoon black pepper	1 cup hot water
	1 cup dry red wine

Place meat in shallow roasting pan; sprinkle with pepper and add onion. Pour hot water over meat. Roast in 400 degree oven 30 minutes. Pour half the wine over meat. Continue to roast, basting frequently with remaining wine, about 30 minutes or until meat is well browned. Serve with braised sauerkraut.

BRAISED SAUERKRAUT

Serves 4

1/4 cup butter or margarine	2 apples, sliced
1 medium onion, chopped	2 slices bacon
2 cups sauerkraut, drained	1 potato, grated
2 cups beef bouillon	

Melt butter in large skillet. Saute onion until golden brown. Stir in sauerkraut and apple slices. Pour in bouillon and place bacon slices on top. Cover; simmer for 30-40 minutes. Add grated potato and continue to simmer until mixture thickens, stirring constantly. Remove bacon and serve hot.

Richard J. Bushey

For the past eight years, Richard J. Bushey has been executive chef of the Des Moines Club in the Ruan Center. He was raised in Florida, where he learned the basic culinary skills from his family who owned six restaurants in Daytona Beach and Fort Lauderdale. He attended Daytona Beach Junior College, Florida State University, Iowa State University and the Culinary Institute of America. Bushey worked as sous chef at resorts on the Lake of the Ozarks and the Chase Park Plaza Hotel in St. Louis prior to coming to Des Moines.

BEER-STEAMED SHRIMP IN A BAG

Serves 4

3 pounds shrimp in the shell
5 quarts boiling water
2 tablespoons pickling spice
3 tablespoons lemon juice
1 tablespoon salt

4 18-inch-square pieces of
cheesecloth
4 10-inch pieces of string
2 bottles beer

Divide shrimp into 4 equal parts and place in the center of cheesecloth squares. Draw all sides up to form a bag and tie with string. In 8-10-quart pot, bring water to a hard boil and add all ingredients except shrimp. Cover and let boil 5 minutes. Add bags of shrimp and let water return to a boil. Cover and continue to boil for 6 minutes. Remove and serve immediately with drawn butter, cocktail sauce and hot French bread.

Wine suggestion: German White Spatlese.

Billie Ray

Billie Ray, wife of Iowa Governor Robert D. Ray, has a "bestseller" cookbook to her credit. "A Taste of Terrace Hill" is in its second printing, the proceeds of which are earmarked for the restoration and preservation of Terrace Hill, the Iowa Governor's mansion owned by the state. The following recipe is one of the Ray family's favorites.

SUPER PORK CHOPS

Serves 8

8 butterfly pork chops
8 onion slices, 1/2-inch thick
8 green pepper rings, sliced
1-inch thick

2 cups rice, cooked in seasoned
chicken broth
2 cans condensed tomato soup

Brown pork chops and place in roasting pan. Place 1 onion slice on each chop. Place 1 green pepper ring on top of each onion. Fill peppers with rice. Cover with undiluted tomato soup. Bake at 325 degrees for 1 hour or more. (Longer baking will not hurt.)

Babe Bisignano

Babe Bisignano, owner of the familiar downtown Des Moines landmark, Babe's, has been in the restaurant business for 43 years. He is known not only for his fine food, but for his leadership in the community. Also, at one time he held the light heavyweight boxing championship title in Iowa. Babe is most proud of his high school diploma, which he received recently from Wahlert High School in Dubuque, Iowa.

VEAL PARMIGIAN

Serves 4

4 5-ounce veal steaks, sliced thin	1 egg
Flour	Bread or cracker crumbs
Milk	1/4 cup Parmesan cheese Mozzarella cheese, sliced or shredded

Dust veal steaks in flour and dip in wash made of milk and egg. Roll in bread or cracker crumbs, mixed with 1/4 cup Parmesan cheese. Saute veal in olive oil until brown on both sides. Remove to casserole dish. Cover with Tasty Tomato Sauce (see below) and top with Mozzarella cheese. Bake at 350 degrees until cheese is golden brown and sauce bubbles. Serve with side of spaghetti. (Any leftover sauce may be used for spaghetti topped with Parmesan cheese.)

TASTY TOMATO SAUCE

1 #2 1/2 can tomato puree or sauce	1/4 cup olive oil
1 #303 can tomato paste	1 teaspoon garlic powder or 2 cloves garlic, minced
1 teaspoon oregano	1 cup white wine
1 teaspoon sweet basil	

Simmer all ingredients on low heat. Add water to make desired thickness.

Dorothy Yeglin

Dorothy Yeglin has been a food editor for the Des Moines Register for 16 years. A Des Moines native, she is a graduate of Iowa State University. Her husband also is on the Register staff. They have two teenaged children.

BROCCOLI-CAULIFLOWER SALAD

Serves 8-10

1 bunch broccoli, cut in
bite-size pieces
1 head cauliflower, cut in
bite-size pieces
1/2 pound fresh mushrooms,
sliced

1 can water chestnuts,
drained and sliced
1 can pitted ripe olives
1 small bottle Italian dressing
(clear)
1 package Hidden Valley Green
Goddess dressing mix

Mix vegetables. Mix bottled dressing with dressing mix. Pour over vegetables. Refrigerate overnight. (Cherry tomatoes or sliced tomatoes also may be added or used as garnish.)

Bob & Rita Dietz

Bob and Rita Dietz have been the owners of The Imperial House on Ingersoll Avenue for six years, where the house specialty is ice cream drinks.

PEACH BUNNY

Serves 1

1 ounce white creme de cacao 2 scoops vanilla ice cream
1 ounce peach brandy

Place all ingredients in blender. Mix on low speed just until all ice cream lumps are gone.

CAPPUCCINO

Serves 1

3/4 ounce coffee brandy 2 scoops vanilla ice cream
3/4 ounce vodka

Place all ingredients in blender. Mix on low speed just until all ice cream lumps are gone.

Guido Fenu

Guido Fenu was born in Sardinia, Italy, and came to New York in 1963. He has been in the restaurant business all of his life. Since 1979, he has owned and managed Guido's restaurant in the Hotel Savery in downtown Des Moines.

CHICKEN FRICASSEE

Serves 6

1 3-4 pound fryer chicken, cut in serving pieces	1/4 cup onion, chopped
1 cup flour	1 can cream of mushroom soup
3/4 cup vegetable oil	1 can cream of chicken soup
1/2 cup celery, chopped	1 1/2 cans milk
	2 tablespoons pimentos, chopped

Wash chicken and lay on paper towels to dry. Sprinkle chicken with salt and pepper. Coat with flour and brown in hot oil in heavy skillet. Remove to a casserole dish. In same skillet, cook celery and onion until tender (about 5 minutes). Drain excess fat and add soups, pimento and milk. Pour over chicken and cover. Bake at 350 degrees for about 1 hour. Serve with long grain rice cooked in chicken bouillon.

EGGPLANT, SARDINIAN-STYLE

Serves 4

2 small eggplants	4-5 cloves garlic
5 fresh tomatoes, peeled (or canned tomatoes may be substituted)	4 tablespoons olive oil
6 tablespoons bread crumbs	3/4 teaspoon oregano 1 teaspoon dry sweet basil (use fresh, if possible)

Cut stem off eggplants. Wash and pat dry. Slice eggplants in half. Make bias-like slits in eggplants. Sprinkle with 1 teaspoon salt over each half and turn upside down over paper towel. Let stand for 1 hour. Meanwhile, mix bread crumbs, garlic, oil, oregano, basil, and salt and pepper to taste in small bowl. Squeeze eggplants to drain all liquid and arrange cut-side-up in a baking dish. Spread mixture over eggplant and press down. Top with diced tomatoes. Cover and bake at 350 degrees for 45 minutes to 1 hour.

Joe J. Guidicessi

When Joe Guidicessi bought Christopher's restaurant in Beaverdale 19 years ago, it had a seating capacity of 25. He has since increased the size to accommodate 180 diners. Prior to Christopher's, he owned Rose's Cafe for seven years. The following recipe was brought back by Joe from a recent trip to Florence, Italy. The white sauce is unique to this recipe since most Chicken Parmigiana has a red sauce.

CHICKEN PARMIGIANA

2 3-ounce chicken breasts, skinned and boned	Bread crumbs
1 egg	Butter
1 cup milk	2 pints half and half
Salt and pepper	Parmesan and Romano cheese Mozzarella cheese

Tenderize chicken. Make egg wash with egg, milk and salt and pepper to taste. Dip chicken breasts in egg wash and bread with finely ground bread crumbs. Fry chicken breasts in butter. Thicken 2 pints half and half with butter and flour to medium consistency. Cover bottom of casserole dish with coating of white sauce. Place chicken breasts in casserole and cover with remaining white sauce. Sprinkle with Parmesan and Romano cheese and top with 2 slices Mozzarella cheese. Bake at 350 degrees for 30 minutes.

Jim Zabel

Jim Zabel has worked for WHO-TV and Radio for 37 years and is best known for his coverage of Iowa sports events. He has always enjoyed cooking, particularly outdoor cooking on the grill, and has authored three cookbooks.

BEEF STROGANOFF

Serves 4-6

3 tablespoons flour	1/2 cup onions, minced
1 1/2 teaspoons salt	1/4 cup water
1/4 teaspoon pepper	1 can cream of chicken soup
1 pound beef tenderloin, cut · 1/4-inch thick	1 pound mushrooms, sliced
1 clove garlic, cut	1 cup sour cream
1/4 cup butter	Snipped parsley, chives, dill

Combine flour, salt, pepper. Trim fat from meat. Rub both sides of meat with garlic. With rim of saucer, pound flour mixture into both sides of meat. Cut meat into $1\frac{1}{2} \times 1$ -inch strips. In hot butter in deep skillet, brown meat strips, turning often. Add onions and saute until golden. Add water; stir to dissolve brown bits in bottom of skillet. Add soup and mushrooms. Cook, uncovered, over low heat, stirring occasionally, until mixture is thick and meat is fork tender, about 20 minutes. Just before serving, stir in sour cream; heat but do not boil. Sprinkle with parsley, chives and dill. Serve with hot, fluffy rice or wild rice, boiled noodles or mashed potatoes.

Carol M^cGarvey

Carol McGarvey has worked for the Des Moines Register and Tribune for 14 years, where she is currently working part-time. A home economics journalism graduate from Iowa State University, McGarvey's "Let's Ask the Cook" column is popular among Tribune readers. She also writes personality features for the Des Moines Sunday Register.

TURKEY PARTY CASSEROLE

Serves 8

3 cups turkey, cubed	3 hard-cooked eggs, diced
1 6-ounce package long grain and wild rice with seasonings	1 2-ounce jar pimentos, chopped
1 cup celery, diced	2 tablespoons green pepper, chopped
3/4 cup mayonnaise	2 tablespoons onion, chopped
1/2 cup slivered almonds	1 tablespoon lemon juice
1 can cream of chicken soup	1/8 teaspoon salt
	1/2-1 cup bread crumbs

Prepare wild rice according to package directions. Cook it a little shorter time than required. Combine all ingredients except crumbs and blend. Pour into 13x9-inch baking pan or large round buffet casserole. Sprinkle browned and buttered bread crumbs over top. Bake at 350 degrees for 45 minutes. Garnish with parsley, if desired.

Mary Jane Odell

Mary Jane Odell was appointed Secretary of State by Governor Robert Ray on November 3, 1980, to serve until the 1982 election. She is only the second woman in Iowa history to serve as Secretary of State. Prior to her appointment, Mary Jane Odell hosted public affairs television programs in Des Moines and Chicago for 25 years. She received an Emmy Award for "outstanding individual achievement" in 1972 and 1975. She has served on several volunteer boards and committees and was elected to the Iowa Women's Hall of Fame in August 1979. Married to John Odell, she has two children and four stepchildren.

CHICKEN SALAD

Serves 8

4-6 large chicken breasts

1 can pineapple chunks,
drained

1 can mandarin oranges,
drained

2 cups celery, sliced (use lots of
celery)

2 cups white grapes

1 package almonds, toasted

Cook chicken breasts; cut into chunks. Add oranges, pineapple, celery, grapes and almonds. Add dressing to taste. Avoid over-dressing. Serve on individual plates over lettuce or in a large bowl.

Dressing:

1 cup mayonnaise

1 cup sour cream

2 tablespoons lemon juice

2 tablespoons parsley

1 package dry Lipton onion soup

Mix ingredients thoroughly.

Vicente J. Salaverri

Vicente Salaverri, executive chef of the Des Moines Marriott Hotel, was born in Spain. He grew up in the resort town of Biarritz in southwest France, where at the age of 17 he did his apprenticeship at the Auberge De La Negresse. His career led him to further training at famous hotels in Switzerland, the Precess Hotel in Bermuda, and in San Francisco. Prior to coming to Des Moines, he was executive chef of the Marriott Hotel in Lincolnshire, Illinois.

PAELLA VALENCIANA (Saffron Rice with Seafood and Chicken)

Serves 6

1 2-pound lobster	2 ounces lean boneless pork, cut into 1/4-inch cubes
6 medium-sized raw shrimps in shells	1/2 cup onion, finely chopped
6 hard-shelled clams	1 teaspoon garlic, finely chopped
6 mussels	1 green pepper, cut into strips
1/2 pound pepperoni, cut into 1/4-inch slices	1 large tomato, peeled, seeded and finely chopped
1 2-pound chicken, cut into 12 serving pieces	3 cups raw long grain rice
2 teaspoons salt	1/4 teaspoon ground saffron
Black pepper to taste	6 cups boiling water
1/2 cup olive oil	1/2 cup peas
	6 lemon wedges

Preheat oven to 350 degrees. Heat oil in cast iron casserole. Saute pepperoni, chicken and pork until golden; add salt and pepper. Add onions, garlic, green pepper and tomato. Stir well. Add rice and saffron, stirring well. Add boiling water and mix well. Arrange lobster, shrimps, clams and mussels on top of the mixture. Bake about 35 minutes. Three minutes before removing from oven, sprinkle peas on top of casserole. After removing from oven, let rest 5 minutes. Garnish with lemons and serve at table directly from casserole.

Wine suggestion: Spanish Rioja.

Ralph Compiano

Ralph Compiano's family has been in the restaurant business for over 40 years. Ralph, himself, has been in the business for 23 years. Compiano's, 5601 Douglas, has been at that location for six years. It's a rare day when Ralph Compiano can't be found there. His mother is still active and comes in to help two days a week.

COMPIANO'S CURRY DIP

1 cup mayonnaise

1 teaspoon garlic salt

1 teaspoon horseradish

1/4 teaspoon garlic powder

1 teaspoon minced onion

1 teaspoon tarragon vinegar

1 teaspoon curry powder

Mix ingredients well. Serve with fresh raw vegetables.

Mary Brubaker

A lifelong resident of Des Moines, Mary Brubaker has been a well-known television personality on KCCI-TV for many years. She is probably most famous as the hostess of her own Mary Brubaker Show, which ended recently. She is now producing and hosting interviews and special features for KCCI-TV's news and information program — MIDDAY. She continues to do reporting for the Time Capsule program and hosts the Labor Day Telethon, the Heart Auction and Operation Santa Claus. Mary always has been active in the community and has served on numerous boards and advisory councils. The following recipe, according to Mary, was once Jacqueline Kennedy's.

CHOCOLATE MOUSSE

Makes 3 servings

6 ounces semi-sweet chocolate	2 eggs
2 tablespoons Kahlua	1 teaspoon vanilla extract
1 tablespoon orange juice	1/4 cup sugar
2 egg yolks	1 cup heavy cream

Melt chocolate in the Kahlua and orange juice over very low heat. Set aside. Put egg yolks and eggs in a blender with vanilla and sugar. Blend for 2 minutes at medium-high speed. Add cream and blend for 30 seconds. Add melted chocolate mixture and blend until smooth. Pour into a bowl or small individual cups. Refrigerate.

Bier & Sue Reichardt

Bill and Sue Reichardt, owners of Reichardt's Clothing Store in Des Moines since 1952, are well known for their civic and volunteer activities. A graduate of the University of Iowa, Sue has served on the boards of Big Brothers/Big Sisters, United Way, Red Cross, and the American Cancer Society, and is active in many other volunteer organizations. Bill graduated from the University of Iowa in 1952, and then played professional football with the Green Bay Packers for a year. The Little All-American Football program for young boys was founded by Bill in 1955 and still operates with about 1,000 boys. In addition to serving on many fund-raising drives and civic organizations, he served in the Iowa legislature for six years. Bill and Sue have a daughter and two sons and five grandchildren. As might be expected, their recipes are perfect for a tailgate picnic.

BRISKET OF BEEF SANDWICHES

Serves 8

1 5-pound brisket of beef	Romaine lettuce
Salt and coarsely ground black pepper	Italian dressing
Accent	French rolls

Season meat heavily with salt, pepper and Accent the day before baking. Then put in large pan and fill half way up the meat with water. Cover with foil and bake at 250 degrees for 6-7 hours. Remove, cool and refrigerate. Slice meat thinly across grain and layer on buttered, halved French rolls. Separate and wash romaine lettuce; chill. Mix romaine leaves and Italian dressing and put on top of beef. Cut sandwiches in half and wrap individually in foil.

GAZPACHO

Serves 8

1 42-ounce can tomato juice
2 small cans Snappy Tom
cocktail juice
4 large tomatoes, chopped
1 green pepper, diced
1 medium onion, diced
4 stalks celery, diced
1 cucumber, diced

1/2 cup parsley, minced
1 8-ounce can corn, drained
2 tablespoons wine vinegar
4 tablespoons salad oil
1 tablespoon dill weed
Salt and pepper to taste
Sour cream, flavored with curry
powder, for garnish

Combine all ingredients, except sour cream. Chill thoroughly. Pour into Thermos. Pour into cups or bowls and garnish with curried sour cream when ready to serve.

Drink suggestion: Ice cold beer or delicate white wine.

John Stamatelos

John Stamatelos established Johnnie's Vets Club in West Des Moines in 1946. Originally, it was a key club — patrons brought their own bottles of liquor and Johnnie's provided the setups. John was presented with West Des Moines' Citizenship Award in 1980.

STEAK DE BURGO

2 4 1/2-ounce filets	1/8 teaspoon oregano
2 ounces butter, melted	1/8 teaspoon sweet basil
2 ounces half and half	1/2 ounce sauterne
1/4 teaspoon garlic paste	

Cook meat over high heat in 6-inch cast iron skillet. While meat is cooking, mix together garlic paste, butter and half and half. When meat is cooked to preference, shut off burner. Pour butter mixture over meat. Sprinkle oregano and sweet basil over top of meat and add wine. Serve immediately.

CHAPTER 11

THE next morning, the sun was up, and the birds were singing. The children were all up and dressed, and were waiting for their breakfast. The mother was in the kitchen, and the father was in the garden, working.

CHAPTER 12

The children were all up and dressed, and were waiting for their breakfast. The mother was in the kitchen, and the father was in the garden, working.

The sun was up, and the birds were singing. The children were all up and dressed, and were waiting for their breakfast. The mother was in the kitchen, and the father was in the garden, working.

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