

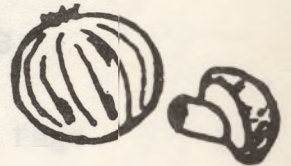
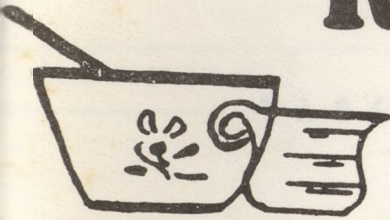
St. Patrick's Parish

Waukon, Iowa

GROCERY
\$400



Recipes



COMPILED BY

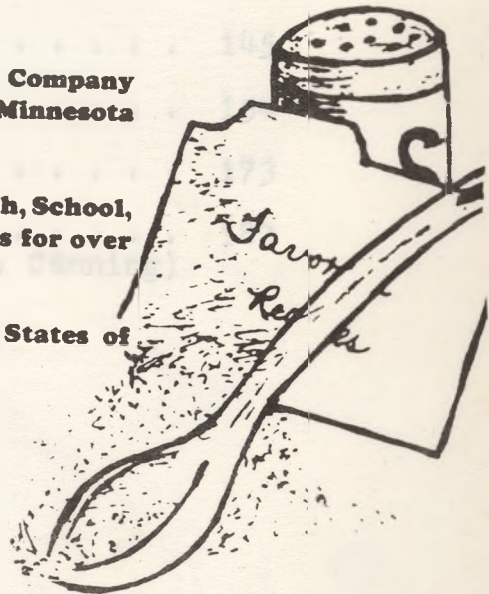
Sanctuary Society
St. Patrick's Church
Waukon, Iowa



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T A B L E O F C O N T E N T S

	Page
BREAD & ROLLS	1
BARS & COOKIES	22
CAKES & PIES	57
CANDY & DESSERTS	82
MEATS & MAIN DISHES	111
PARTY FAVORITES	145
SALADS	154
VEGETABLES	173
MISCELLANEOUS	183
(Includes Low-Cal, Freezing, Canning)	

BREAD & ROLLS

FAVORITE RECIPES

FROM MY COOK BOOK

RECIPE NAME	SECTION	PAGE NUMBER
1	BREAD ROLLS	1
22	BAKED COOKIES	22
27	CAKES PIES	27
82	DESSERTS	82
111	MAIN DISHES	111
142	PARTY FAVORITES	142
154	SALADS	154
173	VEGETABLES	173
183	MISCELLANEOUS (includes low-fat, freezing, Canning)	183

DANISH PUFF

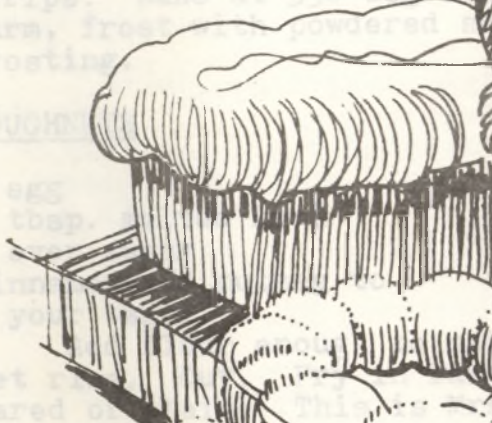
Ann Burke

1 c. Flour
 3 tbsp. water
 Mix like pie crust
 in 2 three-inch wide strips
 Bring 1/2 c. butter and
 from heat and immediately
 1 c. flour. Mix well and
 Beat well after each addi
 strips. Bake at 350 degree
 warm, frost with powdered
 frosting



DOUGHNUTS

1 egg
 1 tbsp.
 Cinnamon
 you
 let
 gared
 sold de
 are on



DOUGHNUTS

1 c. sugar
 4 tbsp. water or
 maple
 1 tsp.
 1 tsp. vinegar
 Flour and
 doughnuts



BREAD & ROLLS

BREAD BUBBLES

Mrs. Lawrence Ward

2 loaves frozen bread dough	1 box reg. butterscotch pudding
1 c. brown sugar	1 tsp. cinnamon
1/2 c. melted butter	1 tsp. vanilla
3/4 c. milk	

Thaw bread and cut in cubes. Place in 9x13 pan. Mix other ingredients and pour over. Let rise. Bake at 350 degrees 30 minutes.

BREAKFAST PUFFS

Rhonda Seibert

1 slice bread, toasted	1/3 c. cottage cheese
Cinnamon	Sugar

Place cottage cheese on toasted bread. Sprinkle cinnamon and sugar to taste. Broil until the cheese bubbles. For an added treat, top the cheese with a slice of pineapple.

OVERNIGHT CRUNCH COFFEE CAKE

Marge Schott

Cream:

2/3 c. butter or marg.	1 c. white sugar
1/2 c. brown sugar, firmly packed	

Add:

2 eggs, one at a time, beating well after each addition.

Sift:

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

Add to first mixture alternately with 1 c. butter-milk. Spread batter in greased and floured pan 13x9x2. Combine 1/2 c. brown sugar, 1/2 c. walnuts, 1/2 tsp cinnamon and 1/4 tsp. nutmeg. Sprinkle over batter. Refrigerate overnight. Bake 350 degrees 45 min. Serve warm.

SOUR CREAM COFFEE CAKE

Mrs. James Burke
Margaret Stortz
Mrs. John L. Waldron

- | | |
|--|----------------------|
| 1/2 c. butter or marg. | 1 c. sugar |
| 2 eggs | 1 tsp. vanilla |
| 2 c. flour | 1 tsp. baking powder |
| 1/2 tsp. soda | 1/2 tsp. salt |
| 1 c. sour cream, or 1
8 oz. carton commercial | |

Topping:

- | | |
|--------------------|---------------------|
| 1/3 c. brown sugar | 1/4 c. white sugar |
| 1 tsp. cinnamon | 1/2 c. chopped nuts |

Cream butter or margarine and sugar together. Add eggs and vanilla. Beat again. Add sifted dry ingredients alternately with sour cream. Spread half of the batter in greased 9x13 inch pan. Cover with half of topping, which has been mixed together, and repeat. Bake in 325 degree oven for 40-50 minutes. Mrs. John L. Waldron increases the margarine to 1 c. and the sugar to 2 c. She bakes hers in a 350 degree oven for 55-60 min. and sprinkles with powdered sugar when cool.

ALMOND BRICKLE COFFEE CAKE

Mrs. Vincent Schulte

Blend:

- | | |
|--|-----------------------------|
| 1/2 c. butter | 2 c. flour |
| 1 c. brown sugar | 1/2 c. white sugar |
| Reserve 1/2 c. of this mixture for topping. Then to rest of mixture add: | |
| 1 c. buttermilk | 1 tsp. soda |
| 1/2 tsp. salt | 1 egg |
| 1 tsp. vanilla | 1/2 c. almond brickle chips |

Pour into a buttered and floured 9x13 pan. Combine:
1/2 c. reserved for topping
1/2 c. almond brickle chips
1/4 c. chopped nuts
Sprinkle over top of batter and bake at 350 degrees for 30 minutes. Keeps well.

ELAINE'S BUNDT COFFEE CAKE

Catherine Byrnes

Cream:

1/2 c. veg. shortening 1/2 c. butter
2 c. sugar

Add:

4 eggs

Sift together:

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

Add:

1 c. milk with dry ingred.

Add:

1 tsp. vanilla 1 tsp. almond extract

Grease and flour bundt pan and pour in 1/3 of batter. Sprinkle with 1/2 of the following: 1 tbsp. cinnamon and 3 tbsp. sugar. Spread on second 1/3 of batter then on second half of sugar mixture. Then add the last 1/3 of batter. Bake 1 hour at 350 degrees.

DUTCH COFFEE CAKE

Marge Merhaut

1 c. sugar 1 c. flour
1 tbsp. butter

Rub together like for pie dough. Save 1 scant c. of crumbs to sprinkle on top. Add:

1 c. milk 1 c. flour
2 tsp. baking powder Lemon juice to flavor

Spread in square, greased baking dish. Add cinnamon to crumb mixture and sprinkle on top of batter. Bake in moderate oven 20-25 min. This recipe has no eggs, but tastes like it does.

COFFEE CAKE

Helen Etteldorf

Thaw 1 loaf bread just enough to snip into pieces and place in a 9x13 buttered pan. Melt 1 stick margarine, add 1 c. brown sugar (not packed), 2 boxes regular vanilla pudding (dry), and 2 tbsp. milk. Add cinnamon to taste. Mix and pour over snipped loaf. Snip a second loaf and place on top. Let stand 3 hours at room temperature. Bake at 350 degrees for 20-25 min. Flip out while hot.

CHARLOTTE'S QUICK COFFEE CAKE

Loretta Ryan

2 c. flour	1 1/2 c. sugar
1/2 c. margarine	2 tsp. baking powder

Mix like pie crust. Take out 3/4 c. of this mixture. To the remaining, add:

2 eggs	3/4 c. milk
--------	-------------

Mix well. Pour batter in two pie tins. Add 1/2 c. more sugar to the 3/4 c. crumb mixture and cinnamon to taste. Sprinkle over batter. Bake 350 degrees for 30 minutes. You may put a spoon of jam here and there in the dough when you put it in the pie tins. Very good.

MAPLE CREAM COFFEE TREATS

Mary Ann Burke

1 c. brown sugar	1/2 c. chopped nuts
1/3 c. maple flavored syrup	1/4 c. marg. or butter
1/4 c. powdered sugar	1 - 8 oz. pkg. cream cheese, softened
2 tbsp. marg. or butter softened	2 - 10 oz. cans Hungry Jack Big Flaky Biscuits
1 c. coconut	

In ungreased 12x8 or 13x9 baking pan, combine brown sugar, nuts, syrup, melted butter and put in bottom of pan. Blend cream cheese, powdered sugar and 2 tbsp. of butter until smooth. Stir in coconut. Separate biscuits and press or roll into 4 inch circles. Spread cream cheese mixture on each and roll up. Place in bottom of pan seam side down. Bake 325-350 degrees.

BRAN REFRIGERATOR MUFFINS

Marge Schott

Mix the following in a very large bowl:
1 - 15 oz. box Kellogg's 3 c. sugar
Raisin Bran flakes 5 c. flour
5 tsp. soda 2 tsp. salt

Add:
4 beaten eggs 1 c. melted margarine
1 qt. buttermilk

Mix well. Bake in greased muffin tins at 400 degrees for 20 minutes. Store remainder of batter in refrigerator up to six weeks. DO NOT STIR AGAIN after putting in refrigerator. Makes 4 qts.

BEWITCHING BLUEBERRY PANCAKES

Jackie Skowronski

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

Mix together and add 1/2 c. washed blueberries. As you stir in the blueberries (this is the magic part) say three times:

"Gobble de gook
With a wooden spoon
The laugh of a toad
At the height of the moon."

Pour on a hot griddle and watch. You can make things disappear just like the old black witch. Put 3 pancakes in front of a hungry boy or girl and watch them disappear.

DELICATE FLUFFY PANCAKES

Mrs. Mary Pauley

3 eggs 1 2/3 c. buttermilk
1 tsp. soda 1 1/2 c. sifted flour
1 tsp. baking powder 1/2 tsp. salt
1 tbsp. sugar 3 tbsp. butter

Beat egg yolks well. Beat in buttermilk and soda. Add sifted dry ingredients and melted shortening. Fold in stiffly beaten egg whites last. Bake on heavy griddle or skillet. This makes about 16 pancakes.

BRAN MUFFINS

Mrs. D. (Jackie) Skowronski
Maureen Mahoney

- | | |
|-------------------------|------------------------|
| 4 c. Kellogg's All Bran | 2 c. Nabisco 100% Bran |
| 2 c. boiling water | 1 qt. buttermilk |
| 3 c. sugar | 1 c. shortening |
| 4 eggs | 1 tsp. salt |
| 5 tsp. soda | 5 c. flour |

Pour boiling water over cereal. Add buttermilk and let cool. Cream sugar and shortening, add eggs one at a time and beat. Add this mixture to cooled cereal. Sift flour with soda and salt. Stir into creamed mixture. Stir only enough to blend, do not over mix. Store in refrigerator. This will keep 4-6 weeks. Bake in muffin pan 2/3 filled for 20 min. at 350 degrees. Do not stir after refrigeration, just spoon into muffin pans. Maureen Mahoney cuts the sugar to 2 1/2 c. and adds 1 c. crushed pineapple, dates or raisins as desired. Makes 1 gallon and keeps 6 weeks.

CRANBERRY FRUIT BREAD

Mrs. Irene Lewey

- | | |
|--|--------------------------|
| 2 c. sifted flour | 1 c. sugar |
| 1 1/2 tsp. baking powder | 1/2 tsp. soda |
| 1 tsp. salt | Juice and grated rind of |
| 2 tbsp. melted shortening | 1 orange |
| 1 egg, well beaten | 1/2 c. nuts |
| 2 c. fresh cranberries,
cut in halves | |

Sift together the dry ingredients. Combine orange juice, rind, melted shortening and enough water to make 3/4 c. liquid. Then stir in beaten egg. Pour this mixture into dry ingredients, mixing just enough to dampen. Fold in cranberries and nuts. Spoon into greased loaf pan, making sides higher than center. Bake 50-60 min. at 350 degrees. Makes 2 small loaves.

CHRISTMAS NUT BREAD

Mary Steinhart

1 c. brazil nuts	1 c. english walnuts
1/2 lb. dates, cut up	1 1/2 c. sugar
1 1/2 c. flour	1 tsp. baking powder
1/2 tsp. salt	Juice of 1 orange
1 btl. red cherries (6 oz.)	1 btl. green cherries (6 oz.)
4 eggs, separated	

Mix flour, salt, baking powder and sugar together. Add nuts, dates and drained cherries. Beat egg yolks and add 1 c. juice. If one orange doesn't make a cup of juice, add juice from red cherries. Add dry ingredients and mix well. Add the well beaten egg whites. This makes 2 loaves. Bake 1 hour in preheated oven at 350 degrees. This is very good.

HOLIDAY FRUIT BREAD

Dorothy Seybert

1/2 c. margarine (creamed)	1 c. sugar
3 bananas (mashed)	2 eggs
1 tsp. soda	2 c. sifted flour
1/4 c. chocolate chips	1/4 c. nuts
	1/4 c. maraschino cherries (chopped)

Mix together. Bake in loaf pan or make 2 small loaves. Bake 350 degrees for 30-40 minutes.

HOBO BREAD

Mrs. Keith Kelly

Soak 2 c. raisins in 2 c. boiling water. Add 4 tsp. soda. Stir, cover and let sit overnight. In morning add:

2 c. sugar	4 tbsp. oil
1/2 tsp. salt	4 c. sifted flour

Mix well. Grease and flour 3 - 1 lb. tall coffee cans. Fill 1/2 full. Bake 1 hour at 350 degrees. Remove when cool.

SPICED MINCEMEAT BREAD

Mary Ann Burke

- | | |
|-----------------------------|---|
| 1/2 c. water | 1 c. prepared mincemeat (use kind with rum and brandy added if available) |
| 1 egg | |
| 1/2 tsp. pumpkin pie spice | |
| 1/2 tsp. grated orange peel | 1 pkg. date bread mix - 17 oz. |
| | 1/2 c. chopped nuts |

In mixer, beat eggs with mincemeat. Add water and spices, mixing thoroughly. Then add date bread mix and beat until absorbed. Turn off mixer and stir in nuts. Pour in greased 9x5 loaf pan. Bake at 350 degrees 50-60 minutes. Great for Christmas holidays.

BANANA NUT BREAD

Mrs. Thos. Mullaney

- | | |
|---------------------------------|----------------------------|
| 1/2 c. butter or marg. | 1 1/2 c. white sugar |
| 3 eggs | 1 tsp. soda |
| 4 tbsp. sour milk or buttermilk | 1/2 tsp. salt |
| 2 c. flour | 1 c. mashed bananas |
| | 1/2 c. chopped nuts (opt.) |

Cream butter and sugar until light. Add eggs. Beat well. Dissolve soda in milk and add. Beat smooth and add flour, bananas and nuts. Mix well. May be baked in 4 No. 2 size cans or in a loaf till done. Test with tooth pick. 350 degree oven.

GOLDEN CORN BREAD

Alice Williams

- | | |
|-------------------------|-------------------------------|
| 1 c. yellow corn meal | 1 c. sifted all purpose flour |
| 1/4 c. sugar (optional) | 4 tsp. baking powder (scant) |
| 1/2 tsp. salt | 1 egg |
| 1 c. milk | 1/4 c. shortening, soft |

Sift together all dry ingredients. Add egg, milk and shortening. Beat with rotary beater until smooth, about 1 minute. Bake in greased 8 inch square baking pan in preheated hot oven 425 degrees 20-25 minutes. Makes 9 servings.

OLD FASHION CORN BREAD

Mrs. Thos. Mullaney

- | | |
|---------------------------|--|
| 2 c. yellow corn meal | 1 c. flour (scant) |
| 1 tbsp. melted shortening | 1/2 tsp. salt |
| 1/2 tsp. soda | Sour milk or buttermilk to
make medium batter |

Mix meal, flour and salt. Add soda in one side of pan and pour melted shortening over it. Mix all together and beat well, with enough sour milk or buttermilk to make medium batter. Bake in 9 inch square pan. Bake at 400 degrees until cake tester comes out clean. There are no eggs in this recipe. This recipe is 100 years old.

BANANA NUT BREAD

Shirley Elliott

- | | |
|---------------|----------------------|
| 1 c. sugar | 1/2 c. shortening |
| 2 eggs | 1 c. bananas (2 1/2) |
| 3 tbsp. milk | 1 1/4 c. flour |
| 1/2 tsp. soda | 1 tsp. baking powder |
| Salt | Chopped nuts |

Combine all ingredients. Bake in greased loaf pans. 350 degrees 30-40 minutes.

BANANA TEA BREAD

Margaret Stortz

- | | |
|----------------------------------|--------------------------|
| 1/2 c. butter or marg. | 1 1/3 c. sugar |
| 2 eggs | 1/4 c. sour cream |
| 2 c. sifted all purpose
flour | 1 1/2 tsp. baking powder |
| 1/4 tsp. salt | 1/2 tsp. soda |
| 2 tbsp. light rum | 1 c. mashed ripe bananas |
| 1 c. chopped pecans | 1 tsp. almond extract |

Cream butter and sugar together. Beat in eggs and sour cream. Sift together flour, baking powder, baking soda and salt. Blend into creamed mixture alternately with mashed bananas. Add rum and almond extract; stir in pecans. Turn into greased 9x5x3 loaf pan. Bake in 350 degree oven 60-70 min. or until cake tester inserted in center comes out clean.

ZUCCHINI BREAD

*Mrs. John Rotach

- | | |
|--|--------------------------|
| 3 eggs, beaten | 1 c. oil |
| 2 c. sugar | 3 tsp. vanilla |
| 2 c. grated squash (skin
and pulp down to the
seeds) | 3 c. flour |
| | 1 tsp. salt |
| 3 tsp. cinnamon | 2 1/4 tsp. baking powder |

Mix eggs, oil, sugar, vanilla, and squash together. Then mix in remaining ingredients. Makes 2 loaves. Put in well-greased pans and bake 1 hour. Put in a pre-heated oven (350 degrees). When bread is put in the oven, turn the oven down to 325 degrees. *Additional contributors are Brenda Rea and Mrs. Lawrence Ward.

Veronica Bakewell adds an 8 1/4 oz. can drained crushed pineapple, 3/4 tsp. nutmeg and 1 c. currants to her recipe. Christine Teeling cuts the flour to 2 1/4 c. and adds 1 c. chocolate chips or seedless raisins.

ZUCCHINI CARROT BREAD

Ellen Mullaney

- | | |
|--|----------------------------|
| 3 eggs | 1 c. vegetable oil |
| 1 1/2 c. brown sugar,
packed | 1 c. grated zucchini |
| 2 tsp. pure vanilla
extract | 1 c. grated carrots |
| 1 tsp. baking soda | 2 1/2 c. whole wheat flour |
| 1 c. chopped natural
almonds (unblanched) | 1/2 c. all bran |
| | 3 tsp. ground cinnamon |

Preheat oven to 350 degrees. Grease and flour one 9x5x3 loaf pan or two 7 1/2x3 1/2x2 loaf pans. In large bowl beat eggs with oil. Stir in sugar, zucchini, carrots and vanilla. Mix together flour, all bran, salt, baking soda and cinnamon. Stir into zucchini mixture. Bake for 1 to 1 1/2 hours or until a pick inserted in center comes out dry. Allow to cool for 15 min. in pan, then invert and cool on wire rack. Wrap well to store. This bread stays moist for several days. It also will freeze well.

BEER BREAD

Dorothy Seybert

1 egg	1 can (12 oz.) beer
3 tbsp. sugar	3 c. self-rising flour

Just mix together. Bake at 375 degrees 40 min.
Makes 1 loaf. Eat when warm.

YELLOW BREAD

Helen Otting

1 box yellow cake mix	1 box vanilla instant pudding
4 eggs	1 tsp. vanilla
1 tsp. margarine	3/4 c. water
3/4 c. oil	

Mix above well. Butter 2 bread pans. Combine 1/4 c. sugar, 1 tsp. cocoa and 1 tsp. cinnamon. Sprinkle 1/2 of the mixture in bottom of pans, add 1/2 of the batter, sprinkle rest of cocoa mixture over batter and swirl; then rest of batter. Bake 350 degrees 40-45 minutes.

PUMPKIN PECAN LOAVES

Cheryl Kiesau

1 c. melted butter	1 c. sugar
1 c. packed brown sugar	4 eggs
1 can (16 oz.) pumpkin	2 3/4 c. flour
1 tbsp. pumpkin pie spice	2 tsp. baking powder
1 tsp. soda	1 tsp. salt
1 c. chopped pecans	

Combine butter and sugars. Add eggs, one at a time, mixing well after each addition. Blend in pumpkin. Add combined dry ingredients, mixing until just moistened. Stir in nuts. Pour into 2 greased and floured 9x5 inch loaf pans. Bake at 350 degrees 1 hour and 10 min. or until done. Cool 5 min. Remove from pan.

Joyce Haas

Bernice McGeough

Franciscan Sisters

PUMPKIN BREAD

3 1/2 c. flour	2 tsp. soda
1 tsp. cinnamon	1 tsp. nutmeg
3 c. white sugar	1 1/2 tsp. salt
1 c. salad oil	4 eggs
2/3 c. water	2 c. pumpkin

(Cont.)

Pumpkin Bread (Cont.)

Sift together all dry ingredients into a large bowl. Make a well in center and add remaining ingredients. Grease and flour 3 loaf pans. Bake at 350 degrees 1 hour.

RAISIN APPLE NUT LOAF

Helen Mellick

1 1/2 c flour
1/3 c. margarine, soft
2 tsp. grated lemon peel
2 eggs
1 tbsp. lemon juice
1/2 tsp. salt
1 1/2 c. peeled and shredded apple
2/3 c. sugar
1/4 tsp. cinnamon
3 tbsp. milk
1 tsp. baking powder
1/2 tsp. baking soda
1 c. chopped raisins
1/2 c. chopped nuts

Cream together margarine, sugar, peel and cinnamon. Beat in eggs until fluffy, then beat in milk and juice. Stir together dry ingredients. Add to mixture stirring until moistened. Fold in apples, raisins, nuts. Spoon into 5x9 inch loaf pan or 3 greased mini-loaf pans 3x6 inches. Bake loaf about 1 hour and mini-loaves 40-45 minutes at 350 degrees.

MONKEY BREAD

Faye Nevermann

2/3 c. sugar
4 tubes refig. biscuits
1 tsp. cinnamon

Grease a bundt or angel food cake pan well. Cut the biscuits into fourths. Roll in cinnamon and sugar mixture and place in pan. In a saucepan heat to bubbling: 1 c. brown sugar, 1 tsp. vanilla, 1 stick margarine. Pour over the biscuits. Bake in 350 degree oven 35-40 minutes. Remove immediately. Serve warm.

RAISIN BREAD

Mrs. Kenneth Brandt

1 pkg. dry yeast
1 1/4 c. scalded milk
4 tbsp. sugar
2 tsp. salt
1/2 lemon, juice and grated rind
1/4 c. water
2 eggs
4 tbsp. shortening
1/8 tsp. nutmeg
1 1/2 c. raisins
6 c. flour (more or less)

(Cont.)

Raisin Bread (Cont.)

Allow yeast to dissolve in the water for 5 min. Water temp. should be between 105-115 degrees F. Add the milk which has been cooled to the same temp. range as the water. Add 1 1/2 c. flour. Let stand until sponge is light and bubbly. Beat in the rest of the ingredients. Use enough flour to make a soft dough. Knead on floured pastry cloth for 7-9 min. The dough should be kneaded until it is smooth and elastic. Place dough in greased bowl and let rise until double in bulk. Punch down and let rise a second time. Shape into 2 loaves. Let rise until light and if pressed very gently with finger tip, slight indentation will remain. Bake at 375 degrees 40-45 min. or until bread sounds hollow when tapped with your finger. Cool on wire racks.

WHOLE WHEAT BREAD

Karen Regan

Mix together and set aside:

1 1/3 c. warm water 10 tbsp. yeast
2 tbsp. brown sugar

In large bowl place:

4 c. hot water 2 tbsp. salt
1 c. brown sugar 4 tbsp. shortening

When cooled to lukewarm, add the yeast mixture.

Add:

4 c. whole wheat flour 4 c. white flour

Mix well and let stand 30 min. Add 4 more c. flour for dough consistency. Let rise once more. Oven: 350 degrees. Bake 50-60 min. Makes 4 loaves.

OATMEAL BREAD

Fern Bresnahan

Pour 2 c. boiling water over 1 c. oatmeal. Cool to room temp. Add 1 tbsp. shortening, 1 1/2 tsp. salt, 2 tbsp. molasses, 1/2 c. sugar and 1 yeast cake (dissolved in 1/4 c. warm water). Add about 5 c. flour. Knead well. Let rise to double in size. Shape into rolls or loaves. Let rise again. Bake 350 degrees 45 min. (bread). Bake rolls 15-20 minutes.

OATMEAL BREAD

Mary Gavin

2/3 c. shortening 2 pkgs. dry yeast
2 tsp. salt 1/2 c. sugar
2 eggs

Pour 4 c. hot water over 4 c. oatmeal. Cool to warm. Fold in above ingredients. Add enough flour to make a soft dough (about 8 c. more or less). Knead. Let rise, mix down and let rise again for a half hour or so. Make into loaves or biscuits. Let rise until double in size. Bake at 350 degrees about 30-35 minutes.

ITALIAN BREAD

Marie Rea

Dissolve 1 pkg. yeast in 1/4 c. warm water with 1/2 tsp. sugar. Scald 2 c. milk. Add 2 tbsp. shortening, 2 tbsp. sugar, 2 1/2 tsp. salt and a pinch of ginger. Add 2 c. flour and beat till smooth. When cool add yeast mixture and 4 1/2 more c. flour. Knead good. Let rise, punch down, then shape in loaves. Cut diagonally across each, put on sheet to bake. Brush with egg white beaten with a tiny bit of water. Bake at 400 degrees 25-35 min.

WHITE BREAD

Mrs. Rose Corrigan

Dissolve 1 pkg. yeast in 1/4 c. warm water. Set aside. Scald 1 c. milk to which you have added 1/3 c. sugar, 2 tsp. salt and 1/8 c. shortening (lard is best). When all is dissolved add 1 c. cold water. When lukewarm, stir in the yeast mixture. Begin beating in flour, 1 c. at a time with an electric beater. The longer you beat the dough the better it will be. Finish mixing in flour with wooden spoon. The dough should be soft and leave the side of the bowl. Turn out onto floured board and knead for 5-10 min. Dough should be smooth and elastic. Place dough in greased bowl, turn dough over so top is greased. Let rise until double in bulk. Punch down and let rise again. Turn onto floured board and shape into 2 loaves. Allow to rise until light, about 1 hour to 1 1/2 hours. Bake 375 degrees 30 min. Loaves should be golden brown and sound hollow when thumped.

COCONUT BUNS

Mrs. Ray Ryan

- | | |
|----------------------|---|
| 1 yeast cake | 1/2 c. lukewarm water |
| 2 eggs, beaten light | 1 tsp. salt |
| 1/2 c. sugar | 2 c. warm water |
| 2 tbsp. shortening | 8-9 c. flour (or enough
to make dough easy to
handle) |

Dissolve yeast in 1/2 c. warm water. Melt shortening in 2 c. warm water. Combine all ingredients and knead till smooth. Let rise twice. Shape small amount of dough, roll in ball, flatten out, dip in melted butter, then in coconut. Put in pans to rise. Bake in 350 degree oven 20-30 min.

Sauce For Top:

When rolls are baked and while they are still warm make a sauce of the following:

- | | |
|-------------------|---------------|
| Small amt. butter | 2 tbsp. sugar |
| 1 tsp. flour | |

Cook on top of stove after adding a sm. amt. of cream. Add 1/2 tsp. vanilla. Pour over baked rolls.

TWO HOUR BUNS

Vivian Kipp

- | | |
|------------------------------|----------------|
| 2 pkg. yeast | 1/2 c. sugar |
| 2 c. warm water | 2 eggs |
| Beat above until foamy. Add: | |
| 3 tbsp. shortening | 3/4 tbsp. salt |
| 7 c. flour | |

Knead just enough to mix well. Let stand until light. Then shape into buns and let rise again. Bake 15 min. at 350 degrees.

PENNY BUNS

Mrs. R. J. Kibby

Soak 1 cake yeast (household pref.) in 1/2 c. lukewarm water and set aside.

- | | |
|--------------------------------------|------------------------|
| 2 eggs, beaten light | 1/2 c. sugar |
| 1 tsp. salt | 2 c. almost cold water |
| 2 tbsp. to 1/2 c. soft
shortening | |

(Cont.)

Penny Buns (Cont.)

Mix and add flour. Knead like bread but not too stiff. Set in cool place. Let raise until double in volume. Knead down and let raise again. Then put into buns. Three small ones in a gem pan. Top lightly with melted butter. Let raise until very light and bake in 400 degree oven 15-20 min. Makes 3 dozen.

BUNS

Florence Fitzgerald

- | | |
|-------------------|---------------|
| 6 c. flour | 1 c. sugar |
| 1 stick margarine | 1 tbsp. salt |
| 2 c. warm water | 2 pkgs. yeast |

Dissolve yeast in 1/2 c. warm water, 1 tsp. sugar and flour to make medium stiff batter. Let stand until light. Add the water, sugar, margarine and salt. Mix in flour to make soft dough. Let rise, mix down. Let stand 5-10 min. Put into buns and let rise until light. Bake 10-12 min. in 350 degree oven. Makes 33-36.

KRINGLES

Mrs. R. J. Kibby

(Mix at night.)

- | | |
|------------------|-------------------|
| 1 pkg. dry yeast | 1/2 c. warm water |
|------------------|-------------------|

Dissolve and set aside yeast and water. Mix as for pie crust; set aside:

- | | |
|-------------|----------------|
| 4 c. flour | 6 tbsp. sugar |
| 1 tsp. salt | 1 c. margarine |

Beat 3 egg yolks and add 1 c. milk and yeast mixture. Add all to flour mixture. Let stand in large bowl overnight in cool place. Divide dough and press into two greased pans. Beat 3 egg whites stiff and spread over dough. Sprinkle with brown sugar. Bake 350 degrees 25-30 min. Sprinkle with powdered sugar frosting while warm.

FOUR HOUR ROLLS

Eleanor Ryan

Beat together 2 eggs, 1 $\frac{3}{4}$ tsp. salt, 6 tbsp. sugar, 2 tbsp. honey, and $\frac{1}{4}$ c. melted margarine. Dissolve 2 pkgs. dry yeast in 1 $\frac{1}{2}$ c. warm water and add egg mixture. Beat in 5 c. flour. Beat until elastic. Let rise 2 hours. Shape into rolls and let rise until double in size. Bake at 400 degrees 15 min.

EVERLASTING ROLLS

Loretta Ryan

1 c. mashed potatoes	1 c. melted shortening
1 c. sugar	(Crisco)
1 tbsp. salt	1 pkg. yeast
2 c. lukewarm water	1 tsp. baking powder
6-8 c. flour	

Combine 1 c. of the water with yeast. Combine all the other ingredients, using only 3 c. of the flour. Add dissolved yeast to mixture. All ingredients should be at a lukewarm temperature. Let stand in a warm place 30 min. When light, work in enough of the remaining flour so dough may be handled, and kneaded. The more you knead the dough the finer and nicer the texture will be. Cover and set in a warm place for 2 hours. Punch down and let rise again 15 min. Form rolls and let rise. Bake 25 minutes in 400 degree oven.

CINNAMON ROLLS

Marie Pea

Dissolve 1 pkg. yeast in $\frac{1}{2}$ c. warm water and 1 tbsp. sugar. Add 2 c. warm milk, 2 beaten eggs, and $1\frac{1}{2}$ tsp. salt. Stir in flour to make a soft dough. When it rises add $\frac{1}{2}$ c. melted butter and $\frac{3}{4}$ c. sugar, and enough flour to knead good. When raised once knead again. Take piece of dough and roll in cinnamon and sugar (mixed) and tie in knot. When raised, bake at 375 degrees 20 minutes or so.

FRUIT COCKTAIL BARS

Mrs. Daniel Grady

1 c. white sugar
1/2 tsp. salt
1 tsp. vanilla
1 - 16 oz. can fruit
cocktail with Jules

1 c. flour
1 tsp. soda
1 egg, slightly beaten

Mix together and pour into greased pan. Sprinkle following over top
2/3 c. brown sugar
1/2 c. nuts

FUDGE

John Donald

3/4 c. margarine
1 3/4 c. flour
1/2 c. salt
1 tsp. vanilla

1 c. brown sugar
1 1/2 c. oatmeal
1/2 tsp. soda

BARS & COOKIES

in-
gred
and
in 9x
greased pan. Spread with mixture below
1 - 6 oz. pkg. choc. chips
1 - 16 oz. can sweetened
condensed milk
1 c. brown sugar
2 tsp. margarine
2 tsp. vanilla
Mix chips, milk and margarine until smooth in top
of double boiler. Add brown sugar, vanilla and
crust in pan. Sprinkle oatmeal over top
and bake at 350° for 30 min.

FUDGE NUT BARS

Helen Otting

1 - 12 oz. pkg. chocolate
chips
1 c. white sugar
1 c. margarine plus 3
tbsp.
2 1/2 c. flour
1 tsp. soda

1 - 8 oz. can Eagle Brand
sweetened milk
1 c. brown sugar
2 eggs
1 tsp. vanilla
1 tsp. salt
3 c. quick oatmeal

(Cont.)

FRUIT COCKTAIL BARS

Mrs. Daniel Grady

- | | |
|---|------------------------|
| 1 c. white sugar | 1 c. flour |
| 1/2 tsp. salt | 1 tsp. soda |
| 1 tsp. vanilla | 1 egg, slightly beaten |
| 1 - 16 oz. can fruit
cocktail with juice | |

Mix together and pour into cake pan. Sprinkle following over top:

- | | |
|--------------------|------------------------|
| 2/3 c. brown sugar | 1/2 c. chopped walnuts |
|--------------------|------------------------|
- Bake at 350 degrees 35 minutes.

FUDGE NUT BARS

Jeanne McDonald

- | | |
|------------------|------------------|
| 3/4 c. margarine | 1 c. brown sugar |
| 1 3/4 c. flour | 1 1/2 c. oatmeal |
| 1/2 tsp. salt | 1/2 tsp. soda |
| 1 tsp. vanilla | |

Cream brown sugar and margarine. Add rest of ingredients and mix well. Reserve 1 c. mixture. Pat rest in 9x13 greased pan. Spread with mixture below:

- | | |
|--|--------------------------------------|
| 1 - 6 oz. pkg. choc. chips | 1 - 6 oz. pkg. butterscotch
chips |
| 1 - 14 oz. can sweetened
condensed milk | 2 tbsp. margarine |
| 1 c. nuts | 2 tsp. vanilla |

Melt chips, milk and margarine until smooth in top of double boiler. Add nuts and vanilla and pour over crust in pan. Sprinkle remaining cup of crumbs over top and bake at 350 degrees 25 minutes.

FUDGE NUT BARS

Helen Otting

- | | |
|------------------------------------|--|
| 1 - 12 oz. pkg. chocolate
chips | 1-14 oz. can Eagle Brand
sweetened milk |
| 1 c. white sugar | 1 c. brown sugar |
| 1 c. margarine plus 3
tbsp. | 2 eggs |
| 2 1/2 c. flour | 1 tsp. vanilla |
| 1 tsp. soda | 1 tsp. salt |
| | 3 c. quick oatmeal |

(Cont.)

Fudge Nut Bars (Cont.)

Melt chocolate chips and milk in double boiler. Set aside. Cream sugars and margarine. Add eggs and vanilla. Add the rest of the ingredients. Place 2/3 mixture in large greased 10x16 pan. Spread melted filling over mixture, then add remaining crumb mixture. Bake at 350 degrees 20-25 minutes. Nuts may be added.

EASY BARS

Mrs. Paul Fahey
Patricia Peterson

- | | |
|----------------------------|-----------------------|
| 1 pkg. choc. pudding (lg.) | 1 pkg. choc. cake mix |
| 1 pkg. 6 oz. choc. chips | 1 c. pecans |

Cook pudding mix according to recipe on pkg. Cook until thick. Add cake mix right from box. Mix together and spread on cookie sheet. Sprinkle with chips and pecans. Bake 350 degrees.

DATE CRUMBLES

Mrs. Daniel Grady

- | | |
|------------------|-----------------------|
| 1 c. brown sugar | 1 c. lard |
| 2 c. flour | 2 c. oatmeal |
| 1 lg. tsp. soda | 3 tbsp. boiling water |
| 1 lb. dates | 1 c. hot water |
| 1 c. sugar | |

Mix sugar, lard and flour like pie crust. Dissolve the soda in the water and stir in. Cook the dates, 1 c. hot water and the sugar until thick. Pat half the crumb mixture in a pan. Add the filling and cover with rest of crumb mixture. Bake 40 min. You may use 1 c. dates cutting the baking time to 20-25 min.

DATE BARS

Veronica Bakewell

- | | |
|------------------------|-----------------|
| 1 c. dates, cut up | 1 tsp. soda |
| 1 1/4 c. boiling water | 1 c. shortening |
| 1 c. sugar | 2 c. flour |
| 1/2 tsp. soda | 1/2 tsp. salt |
| 2 eggs, beaten | |

(Cont.)

Date Bars (Cont.)

Combine dates, soda and water. Set aside. Beat shortening and sugar. Add eggs and sifted dry ingredients. Add the date mixture. Put in cookie sheet. Sprinkle with 1 c. brown sugar, 1/2 c. nuts and 1/2 pkg. chocolate chips. Bake at 300 degrees 30 min. or more.

COFFEE-RAISIN BARS

Julie Rotach

1 c. raisins	2/3 c. strong coffee
1/2 tsp. cinnamon	2/3 c. shortening
1 c. sugar	2 eggs
1 1/2 c. flour	1/2 tsp. baking powder
1/2 tsp. soda	1/4 tsp. salt

Combine raisins, coffee and cinnamon. Set aside. Cream shortening and sugar. Add eggs one at a time, beating after each addition. Sift dry ingredients together and add alternately with coffee-raisin mixture. Spread into oiled jelly roll pan. Bake at 350 degrees 20-25 min. While still warm, spread with glaze of 1 1/2 c. powdered sugar and enough strong coffee to make a thin frosting.

CHEERRY BARS

Mary Riley

1 c. margarine, minus 2 tbsp.	1/2 c. white sugar
2 eggs	2 1/4 c. flour
1/2 c. chopped nuts	1 c. brown sugar
1/2 tsp. salt	1 - 10 oz. jar cherries, chopped up
1/2 tsp. baking powder	1 tsp. vanilla
1/2 c. coconut	

Mix margarine, sugar and flour until crumbly. Press into buttered cake pan. Bake 325 degrees 10-15 min. Blend together remaining ingredients saving cherry juice for frosting. Save 5 cherries for topping. Pour over crust. Bake at 325 degrees 25 minutes.

(Cont.)

Cherry Bars (Cont.)

Frosting:

Powdered sugar 2 tbsp. margarine

Cherry juice to thin

Frost bars. Sprinkle over top the 5 chopped up cherries, a little coconut and a few nuts.

CARAMEL CRACKERS

Carole Schulte

24 graham crackers

1 c. margarine

1 c. brown sugar

1/2 c. chopped nuts

Grease jelly roll pan. Place crackers in pan.

Mix margarine and sugar. Boil for 1 minute. Pour this over crackers and sprinkle with nuts. Bake at 350 degrees for 10 minutes. Remove from pan immediately.

CARAMEL CHOCOLATE BARS

Nancy Burg

64 light caramels

10 tbsp. Half & Half

2 c. flour

1 1/2 c. brown sugar

1 tsp. soda

1/2 tsp. salt

2 c. quick rolled oats

1 1/2 c. melted butter

Melt the caramels with the half & half. Cool slightly. Combine the rest of the ingredients. Press half this mixture into 9x13 pan. Bake 10 min. at 350 degrees. Remove from oven and sprinkle with 12 oz. pkg. chocolate chips, and 1 c. chopped walnuts. Drizzle caramel mixture over this and top with remaining crumbs. Bake 20 min. longer at 350 degrees. Cool and cut.

CARAMEL BARS

Mrs. Daniel Grady

Cook 1 - 14 oz. pkg. Kraft caramels and 1/3 c. evaporated milk in double boiler until smooth and then cool. While this is cooling, mix 1 pkg. German chocolate cake mix as directed on package, adding 3/4 c. butter or margarine and 1/3 c. evaporated milk. Put half the cake mix in jelly roll pan or 2 smaller pans and bake 6 min. at 350 degrees. When removed from oven sprinkle 1 c. nuts and 1 pkg. chocolate chips over top. Then pour caramel mix over this. Add rest of cake mix and bake 30 min. at 350 degrees.

SAUCEPAN RAISIN BARS

H. North

- | | |
|------------------|-----------------|
| 1 cube margarine | 1 c. sugar |
| 1 c. raisins | 1 c. water |
| 1/4 tsp. nutmeg | 1/2 tsp. cloves |
| 1 tsp. cinnamon | 1/2 tsp. salt |

Boil above ingredients in saucepan for 3 min. Let cool slightly.

- | | |
|------------------------|------------------------|
| 1 tsp. vanilla | 2 c. flour |
| 1 tsp. soda | 1/4 tsp. baking powder |
| 1/4 c. nuts (optional) | |

Sift dry ingredients together and add to the boiled mixture with the vanilla and nuts. Stir (do not over mix). Bake in greased pan for 20-25 min. at 350 degrees. While still warm glaze with 1 to 1 1/2 c. powdered sugar thinned with a little orange juice or lump of butter dissolved in hot water. Good served warm. There are no eggs in this recipe.

CHOCOLATE CHIP BARS

Patricia Peterson

- | | |
|--------------------|----------------------|
| 1 c. butter | 1/2 c. brown sugar |
| 1/2 c. white sugar | 2 egg yolks |
| 1 tbsp. water | 2 c. flour |
| 1 tsp. soda | 1 tsp. baking powder |

Mix all together. Put in 11x15 pan. Put on a layer of chocolate chips. Make a frosting of 2 egg whites and 1 c. brown sugar beaten. Spread on top of chocolate chips. Put on another layer of chocolate chips. Bake at 350 degrees 25-30 minutes.

BY CRACKY BARS

Marsha Benda

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

Mix above ingredients and divide in half, placing dough in two separate bowls. Into one bowl add 3/4 c. nutmeats, 1 sq. melted chocolate. Put this in the bottom of greased cake pan. Put whole graham crackers on top of batter. In the second bowl add 1 c. choc. chips and put on top of crackers. Bake at 375 degrees 20-25 min. May be frosted with powdered sugar when cool.

BLUEBERRY BARS

Julie Whalen

- | | |
|----------------|----------------------------|
| 1/2 c. butter | 1 c. sugar |
| 2 eggs, beaten | 2 c. sifted flour |
| 1/2 tsp. salt | 2 rounded tsp. baking pwd. |

Cream butter and sugar. Add beaten eggs and remaining ingredients. Mix. Spread liberal half of dough in oblong tin 11x15. Place 1 can blueberry pie mix on this and scatter remainder of dough over top. Spread with following mixture:

- | | |
|----------------|-----------------|
| 2 tbsp. butter | 1/4 c. sugar |
| 1/4 c. flour | 1/4 c. nutmeats |

Bake 55 min. at 350 degrees.

BANANA BARS WITH CREAM FROSTING

LaVern Plein

- | | |
|-------------------------|----------------------------|
| 1 1/2 c. sugar | 1/2 c. butter or margarine |
| 2 eggs | 1 c. sour cream |
| 3 ripe bananas (mashed) | 1 tsp. soda |
| 1 tsp. salt | 2 c. sifted flour |
| 2 tsp. vanilla | |

Grease and flour 1x10x15 pan. Cream sugar and butter, beat in eggs and sour cream. Add bananas and vanilla. Sift soda and salt with flour and add to banana mixture. Blend well. Bake at 375 degrees 25 minutes.

Frosting:

- | | |
|---|---------------------|
| 1 - 3 oz. pkg. cream cheese
(room temperature) | 1 tsp. vanilla |
| 1 tbsp. cream | 3/4 stick butter |
| | 2 c. powdered sugar |

Mix together until smooth and spread on cooled bars. Cut into squares. Can be frozen with frosting.

BANANA BARS

Mrs. Elmer Kostman

- | | |
|-------------------|----------------|
| 1/2 c. butter | 1 1/2 c. sugar |
| 2 ripe bananas | 2 eggs |
| 3/4 c. sour cream | 1 tsp. vanilla |
| 2 scant c. flour | 1/2 tsp. salt |
| 1 tsp. soda | |

Cream butter and sugar. Add eggs and sour cream.

(Cont.)

APPLESAUCE BARS

Faye Nevermann

- | | |
|--------------------|-----------------|
| 1 stick margarine | 1 c. sugar |
| 1 c. applesauce | 1 tsp. soda |
| 1 1/2 c. flour | 1 tsp. cinnamon |
| Raisins (optional) | |

Melt margarine, sugar and applesauce, take off stove and add soda; stir. Add remaining ingredients and bake at 350 degrees 15 minutes in small baking dish.

APPLE PIE BARS

Mrs. Daniel Grady

- | | |
|----------------|-----------|
| 2 1/2 c. flour | 1 c. lard |
| 3/4 tsp. salt | 1 egg |

Cut lard into flour and salt. Put egg in cup and add milk to make 2/3 c., blend and mix with flour mixture. Roll out half of this pastry dough and put into bottom of cookie sheet. Cover with the following apple mixture:

- | | |
|--------------------------|-------------------|
| 6 or more apples, sliced | 1/2 tsp. cinnamon |
| 1 1/3 c. sugar | 2 tbsp. flour |
| 4 tsp. tapioca | |

Cover with other half pastry. Bake at 350 degrees 35 minutes or until apples are done. Frost with powdered sugar frosting while warm.

GRAHAM CRACKER BARS

Janan Prohaski

- | | |
|--------------------|--------------|
| 1/2 c. butter | 1/3 c. milk |
| 1 c. brown sugar | 1 c. coconut |
| 1 c. graham crumbs | |

Line 9x12 pan with a layer of grahams. Mix together the above ingredients and cook 5 min. Spread mixture on the layer of crackers. Top with another layer of graham crackers. Frost.

Frosting:

- | | |
|------------------|---------------------|
| 1/2 c. butter | 3 tbsp. milk |
| 1/4 tsp. vanilla | 2 c. powdered sugar |

OATMEAL CARMELITES

Mrs. Ed. Lauerman Sr.

- | | |
|----------------------------------|----------------------------------|
| 1 c. all purpose flour | 1 c. semi-sweet chocolate chips |
| 1 c. quick oatmeal | 1/2 c. chopped nuts |
| 3/4 c. firmly packed brown sugar | 3/4 c. caramel ice cream topping |
| 1/2 tsp. soda | 3 tbsp. flour |
| 1/4 tsp. salt | |
| 3/4 c. butter or marg. (melted) | |

Mix the first six ingredients to form crumbs. Press half into bottom of 9 inch pan. Bake crumbs at 350 degrees 10 minutes. Mix chips and nuts. Sprinkle over baked crust. Mix very well the caramel topping and the flour. Drizzle over chips and nuts. Sprinkle remaining crumbs over caramel topping. Bake at 350 degrees 15-21 minutes. Chill for easier cutting. If using self-rising flour omit soda and salt.

O'HENRY BARS

Edith Sweeney

- | | |
|--------------------|--------------------|
| 4 c. quick oatmeal | 1 c. butter |
| 1 c. brown sugar | 1/2 c. white sugar |

Mix together and pat into 10x15 inch pan. Bake in 350 degree oven 12 minutes.

Topping:

- | | |
|----------------------|--------------------|
| 1 c. chocolate chips | 1 c. peanut butter |
|----------------------|--------------------|
- Melt chips and stir in peanut butter and spread over bars. Cut while hot.

O'HENRY BARS

C. Zahn

- | | |
|-------------------------|--------------------------------|
| 2/3 c. marg. or butter | 1 c. brown sugar |
| 1/2 c. light corn syrup | 3 tsp. vanilla |
| Dash salt | 4 c. quick cooking rolled oats |
| 1 c. chocolate chips | |
| 2/3 c. peanut butter | |

Cream butter and sugar. Add corn syrup, vanilla, salt and oats. Stir until well blended. Press into greased 9x13 pan. Bake at 375 degrees 12-15 minutes. Melt chocolate chips and peanut butter and spread over slightly cooled baked mixture. Top with nuts. Chill and cut in bars.

PEANUT BUTTER BARS

Sheila Fahey

- 1 1/2 c. graham crack.crumbs 2 sticks margarine, melted
4 c. powdered sugar 1 c. peanut butter
2 c. chocolate chips,
melted

Mix the crumbs, margarine, sugar and peanut butter together. Press into 9x13 pan. Spread the melted chips over the top. Cut before toppings cool completely.

PEANUT BARS

Helen Otting

- 1 c. cake flour 1 c. sugar
1 tsp. baking powder Little salt
3 egg whites 1/2 c. hot water
1 tsp. vanilla

Line 9x13 pan with wax paper. Sift dry ingredients in bowl, add water and vanilla. Stir. Beat egg whites until peaks form. Fold the ingredients into egg whites. Bake in slow oven 325 degrees 20-25 min. Cool. Frost both sides with powdered sugar frosting, covering both sides with chopped dry roasted peanuts.

PEANUT BUTTER FINGERS

Mrs. Jim Hennessy Jr.

- 1/2 c. butter 1/2 c. sugar
1/2 c. brown sugar, Scant 1/4 c. milk
firmly packed 1 egg
1/3 c. peanut butter 1/2 tsp. soda
1/2 tsp. vanilla 1 c. flour
1 c. oatmeal

Cream butter and sugars. Add egg and milk. Stir in the rest of the ingredients. Spread in 9x13 pan. Bake at 350 degrees 20-25 min. Remove from oven and immediately put 1 c. chocolate chips over top. Let stand 5 min.

Frosting:

- 1/2 c. powdered sugar 1/4 c. peanut butter
2-4 tbsp. milk

PEANUT CRISP BARS

Roxanne Phipps

- | | |
|----------------------|-----------------------|
| 1 c. white sugar | 1 c. light corn syrup |
| Dash salt | 2 c. peanut butter |
| 4-5 c. Rice Krispies | |

Combine sugar, corn syrup and salt. Cook and stir until sugar is dissolved. Blend in peanut butter, stir in cereal. Pat evenly into a buttered or greased pan.

Frosting:

- | | |
|-------------------------|---------------------------|
| 4 tbsp. butter | 1/4 c. packed brown sugar |
| 1 tbsp. milk | 1/2 tsp. vanilla |
| 1 1/4 c. powdered sugar | |

In small saucepan, melt butter and brown sugar, remove from heat. Add milk and vanilla. Stir in powdered sugar, beat smooth. Spread top with frosting. Chill. Cut into bars.

PUMPKIN BARS

*Mrs. George Beall

- | | |
|---------------|------------------------|
| 2 c. flour | 2 tsp. baking powder |
| 1 tsp. soda | 2 tsp. cinnamon |
| 1/2 tsp. salt | 4 eggs |
| 1 c. oil | 1 - 15 oz. can pumpkin |
| 2 c. sugar | 1 c. nuts (optional) |

Sift dry ingredients and set aside. Beat eggs, add sugar, oil and pumpkin. Add the dry ingredients and add nuts. Bake 350 degrees 20-25 min. A jelly roll pan is a good size for this batter. Frost when cool. Freezes well.*Additional contributors: Shirley Elliott, and Dorothy Whalen adds 1/2 tsp. each of ginger, cloves, nutmeg.

Frosting:

- | | |
|--------------------|---------------------|
| 3 oz. cream cheese | 3/4 stick margarine |
| 1 tsp. vanilla | 2 tbsp. milk |
| Powdered sugar | |

RAISIN BARS

Mrs. Ralph Larson

- | | |
|----------------------|--------------------------|
| 1 1/2 c. brown sugar | 1 c. shortening |
| 1 c. raisins, cooked | 1 c. liquid from raisins |
| 2 eggs | 1 tsp. cinnamon |
| 1 tsp. soda | 1/2 tsp. salt |
| 2 1/2 c. flour | |

Cream shortening and sugar, add eggs, one at a time beating after each addition. Sift dry ingredients, add to creamed mixture alternately with raisin liquid. Stir in raisins. Add nutmeats if desired. Pour batter on cookie sheet. Bake at 350 degrees 20-25 min. Frost.

Frosting:

- | | |
|---------------------|---------------|
| 1 c. brown sugar | 1/4 c. milk |
| 2 c. powdered sugar | 1/2 c. butter |

Melt butter, add brown sugar. Boil over low heat 2 minutes. Add milk, bring to boil, take from heat. Add powdered sugar and beat well.

QUICK BUSY DAY BARS

Roxanne Phipps

- | | |
|--------------------------------------|------------------------|
| 1/2 pkg. miniature marsh-
mallows | 1 c. peanuts |
| 1/2 pkg. butterscotch chips | 1 pkg. chocolate chips |

Spread 9x13 buttered pan with miniature marshmallows. Sprinkle with the peanuts. In a heavy saucepan melt the chips. Pour over the marshmallows and nuts. Cool, cut in squares and serve.

RICE KRISPIE TREATS

Darlene Anderson

- | | |
|------------------------|--------------------|
| 2/3 c. butter or marg. | 1/2 c. brown sugar |
| 1 1/2 c. flour | |

Mix until crumbly. Press this mixture into a 9x13 pan and bake at 350 degrees about 15 minutes.

- | | |
|----------------------|------------------------|
| 1 c. white sugar | 1 c. corn syrup |
| 1 c. chocolate chips | 1 1/4 c. peanut butter |
| 3 c. Rice Krispies | |

Bring sugar and syrup to boil, add chips and peanut butter, stir in rice krispies. Spread on top of baked crust while warm. Cut in bars. These can be frozen.

SEVEN LAYER BARS

Mrs. Jim Hennessy Jr.

- | | |
|---|-----------------------------------|
| 1/2 c. margarine, melted
in 9x13 pan | 1 1/2 c. graham cracker
crumbs |
| 1 c. coconut | 1 c. nuts, chopped |
| 1 c. chocolate chips | 1 c. butterscotch chips(opt.) |
| 1 can sweetened condensed milk | |

Don't mix, but place one layer on top of another in pan. Bake at 350-375 degrees 25 minutes.

SPECIAL K BARS

Shirley Elliott
Marge Schott

- | | |
|------------------------|-------------------------------|
| 1 c. sugar | 1 c. white syrup |
| 1 1/2 c. peanut butter | 6 c. Special K |
| 6 oz. pkg. choc. chips | 6 oz. pkg. butterscotch chips |

Bring sugar and syrup to boil and add peanut butter. Mix well and add special K, 3 c. at a time. Press in a buttered 9x13 pan. Melt chips, stir and pour over top. Note: Marge Schott used rice krispies instead of Special K.

TOFFEE BARS

Mrs. Paul Fahey

- | | |
|------------------|---------------------------------------|
| 1/2 c. margarine | 1/2 c. vegetable shortening
(Spry) |
| 1 c. brown sugar | 2 c. flour |
| 2 egg yolks | |
| 1 tsp. vanilla | |

Cream shortening and sugar. Add egg yolks. Beat 2 minutes. Add flour and vanilla. Beat well. Bake in 9x12 inch pan. Bake at 350 degrees 15-20 minutes. Frost.

Frosting:

- | | |
|-----------------------|------------------------|
| 1 c. sugar | 6 tbsp. margarine |
| 6 tbsp. milk or cream | 1/2 c. chocolate chips |
| 1 tsp. vanilla | |

Boil sugar, margarine and milk or cream 30 seconds. Add chips and vanilla. Beat until chips melt.

MARBLEIZED CHOCOLATE SQUARES

Mrs. Tom O'Hare Jr.

- | | |
|-------------------------|---------------------|
| 1/2 c. butter | 6 tbsp. white sugar |
| 6 tbsp. brown sugar | 1 egg |
| 1 c. plus 2 tbsp. flour | 1/2 tsp. salt |
| 1/2 tsp. soda | 1/4 tsp. water |
| 1/2 tsp. vanilla | 1/2 c. nuts |
| 1 c. chocolate chips | |

Place in oven for a couple minutes, just to melt chips. Remove and swirl the chips around, place back in oven for remainder of time. Bake 375 degrees 10-15 min.

FUDGE SCOTCH SQUARES

Mrs. Ralph Larson

- | | |
|--------------------------------|---|
| 1 1/2 c. graham cracker crumbs | 1 can sweetened condensed milk (not evaporated) |
| 1 - 6 oz. pkg. chocolate chips | 1 - 6 oz. pkg. butterscotch chips |
| 1 c. chopped nuts | |

Preheat oven to 350 degrees. Blend ingredients and mix well. Press mixture in very well greased 9 inch square pan. Bake at 350 degrees 30-35 min. Cool 45 min. and cut into 1 1/2 inch squares. Makes 36.

BLONDE BROWNIES

Faye Nevermann

- | | |
|-------------------------|--------------------------|
| 2 2/3 c. sifted flour | 2 1/2 tsp. baking powder |
| 1/2 tsp. salt | 2/3 c. butter |
| 1 lb. brown sugar | 3 eggs |
| 12 oz. pkg. choc. chips | |

Melt shortening and add sugar. Allow to cool. Add eggs one at a time, beating well after each addition. Add sifted dry ingredients. Add chocolate chips. Bake at 350 degrees 20-25 minutes.

BROWNIES

Karen Regan

- | | |
|---|-------------------------------|
| 4 sq. unsweetened choco-
late, melted and cool | 2/3 c. marg.(melted and cool) |
| 4 eggs | 2 c. sugar |
| 1 tsp. baking powder | 1 1/2 c. flour |
| | 1 tsp. salt |

Grease 9x13 inch cake pan. Bake in 350 degree oven 30 minutes. Sift powdered sugar over top while warm. These are a favorite of the boys who hay for us.

SYRUP BROWNIES

*Mrs. Paul Hammel

- | | |
|-----------------------------------|------------------|
| 1 c. sugar | 1/2 c. margarine |
| 4 eggs | 1 c. flour |
| 1 - 16 oz. can chocolate
syrup | 1/2 tsp. salt |
| 1/2 c. nuts (optional) | 1 tsp. vanilla |

Cream sugar and margarine. Add eggs and beat well. Add remaining ingredients and mix. Pour in greased 9x13 inch pan. Bake at 350 degrees 25 minutes.

Frosting:

- | | |
|-------------|-------------------|
| 1 c. sugar | 6 tbsp. margarine |
| 1/2 c. milk | |

Cook until soft ball stage. Add 1/2 c. choc. chips. *Additional contributors are Patricia Peterson and J. Skowronski (Mrs. Dan).

CHEWY BROWNIES

Marjean Fahey

- | | |
|--------------------------------------|---|
| 1/2 c. unsifted all
purpose flour | 1/4 tsp. baking powder |
| 1/3 c. margarine | 1 pkg. Jello chocolate
instant pudding |
| 2/3 c. sugar | 2 eggs |
| 1 tsp. vanilla | 1/2 c. nuts (optional) |

Mix flour, baking powder and pudding together and set aside. Melt margarine, remove from heat and add the sugar. Beat in eggs, one at a time. Blend in vanilla and pudding mixture, nuts may be added if desired. Spread in greased 8 inch square pan. Bake at 350 degrees 35 min. Cool in pan and cut in bars. Makes 18 bars.

CHOCOLATE CARAMEL BROWNIES

Margaret Link

- | | |
|--------------------------|---------------------------|
| 1 German choc. cake mix | 1/3 c. evaporated milk or |
| 3/4 c. margarine, melted | half & half |
| 1 c. chocolate chips | |

Mix well and put half the batter into bottom of 9x15 greased pan. Melt together till smooth 1 pkg. caramels or 1 pkg. Wrapples and 1/3 evaporated milk. Pour over batter in pan. Top with remaining batter. Bake at 350 degrees 20-30 minutes.

DATE PINWHEELS

Helen Haberichter

- | | |
|-----------------------|---------------|
| 1 lb. dates, cut fine | 1 c. nutmeats |
| 1/2 c. sugar | 1/2 c. water |

Cook dates, sugar and water until thick. Add the chopped nuts and cool before spreading on following:

- | | |
|----------------------|----------------------|
| 1 c. shortening | 2 c. brown sugar |
| 1 tsp. vanilla | 3 eggs |
| 1 tsp. baking powder | 1 tsp. soda |
| 1/2 tsp. salt | 4 c. flour (approx.) |

Mix well and roll out to about 1/4 inch thick. Spread on the date-nut mixture; roll as for cinnamon roll. Chill four hours or overnight. Slice and bake on floured cookie sheet. Bake in 360 degree oven about 8 minutes.

CHOCOLATE DOUBLE DELIGHTS

Kay Breitbach

- | | |
|----------------------|-----------------------------|
| 1 1/2 c. brown sugar | 3/4 c. margarine |
| 2 tbsp. water | 1 - 12 oz. pkg. choc. chips |
| 2 eggs | 3 c. flour |
| 1 1/4 tsp. soda | 1 tsp. salt |

Combine sugar and margarine in saucepan and melt over moderate heat, stirring constantly. Remove from heat and stir in water. Add chocolate chips and stir until melted. Beat in eggs. Add dry ingredients gradually, stirring after each addition. Drop by tsp. on greased cookie sheet. Bake at 350 degrees 8-10 min. Cool. Sandwich each pair cookies together with Peppermint Cream Filling.

(Cont.)

Chocolate Double Delights (Cont.)

Peppermint Cream Filling:

3 c. powdered sugar 1/3 c. soft butter
1/8 tsp. salt 1/8 tsp. peppermint extract
1/4 c. milk or light cream

Combine 1 c. of the sugar, butter, salt and peppermint extract; beat until light and fluffy. Blend in remaining sugar alternately with milk.

ANISE DROPS

Mrs. Daniel Grady

4 eggs 2 c. powdered sugar
1/2 tsp. anise flavor 2 1/2 c. flour
Dash salt 1/2 tsp. baking powder

Beat eggs 10 min., add powdered sugar and beat 5 min. Add remaining ingredients and beat 15 min. Drop on greased pans. Let stand overnight. Bake in the morning at 350 degrees. You may use 2 c. white sugar and 2 c. flour.

WHITE MICE

Janette Ryder

1 c. Crisco 1 c. butter or margarine
8 heaping tbsp. sugar 4 c. flour
2 tsp. vanilla 1 1/4 c. black walnuts

Beat together the Crisco, butter and sugar. Add the rest of the ingredients. Form crescents and bake until lightly browned. Cool slightly. Roll in powdered sugar.

SWEDISH KRINGLE

Faye Nevermann

1 c. flour 1/2 c. butter
3 tbsp. water

Mix ingredients like pie crust. Pat on cookie sheet in two long strips about 3 inches wide. Set aside.

1 c. water 1/2 c. butter
1 c. flour 3 eggs

1/2 tsp. almond extract
Heat water and butter in saucepan, to boiling point.

(Cont.)

Swedish Kringle (Cont.)

As you take it from the heat add flour and stir until smooth. Stir in eggs one at a time, beating well after each addition. Add extract and spread on first mixture. Bake at 350 degrees 55-60 min. Cool and frost.

Frosting:

1 c. powdered sugar, sifted	1 tbsp. butter
1 tbsp. cream, heated	1/2 tsp. almond extract

TASTY TREATS

Mrs. Walton Mellick

1 c. chopped dates	1 can Borden sweetened condensed milk
Ritz crackers	2 tbsp. margarine
1 pkg. (3 oz.) Phil. cream cheese	2 c. powdered sugar
Vanilla	Salt
Milk	

Cook dates and condensed milk in double boiler till thick. Cool. Place layer of Ritz crackers on a cookie sheet. Spread cooled mixture over and bake at 350 degrees 5 min. Cool. Beat remaining ingredients together, adding enough milk that it will spread. Spread over baked crackers. These can be frozen and keep well.

SPRITZ COOKIES

Mrs. Walton Mellick

1 lb. butter	1 c. powdered sugar
4 c. flour	Salt
Vanilla	

Put dough through cookie press. Bake at 400 degrees 8-10 minutes. Do not chill dough.

RUTH'S SUGAR COOKIES

Ellen Mellick
Janan Prohaski

1 c. sugar	1 c. margarine or butter
1 egg	3/4 tsp. vanilla
2 c. flour	1/2 tsp. soda (scant)
1/2 tsp. cream of tartar	

(Cont.)

Ruth's Sugar Cookies (Cont.)

Cream sugar and shortening. Add egg and vanilla. Mix well. Sift dry ingredients, add to sugar mixture. Roll in balls (1 tsp.). Press flat with a glass dipped in sugar. Separate cookies well on ungreased cookie sheet. Bake at 350 degrees 8-10 minutes. Watch closely. Janan Prohaski lists 1/2 c. white sugar and 1/2 c. brown sugar. She adds 1/2 c. nuts as an optional ingredient and decorates each cookie with pecans and cherries.

RAISIN COOKIES

Mrs. James A. Wacker

2 c. raisins	1 c. water
1 tsp. soda	1 c. shortening
2 c. sugar	1 tsp. vanilla
2 tsp. salt	3 eggs, beaten
1 1/2 tsp. cinnamon	1/4 tsp. nutmeg
1/4 tsp. allspice	1 tsp. baking powder
4 c. flour	1/2 c. nuts (optional)

Add water to raisins. Boil 5 min. Should be 1/2 c. water left. Cool. Add soda. Blend shortening, sugar, salt, eggs and vanilla. Add raisin mixture. Add dry ingredients. Chill. Bake in 350 degree oven.

SUGAR COOKIES

Lillian Stone
Cheryl Kiesau

Sift together:

3 c. flour	2 tsp. baking powder
1 scant tsp. soda	1/4 tsp. nutmeg
Salt to taste	

Cut in:

1 c. shortening as for pie crust

Add:

1 tsp. flavoring

Beat:

2 eggs	1 c. sugar
4 tbsps. milk (sweet)	

Beat thoroughly and mix with above. Roll out and cut in any shape. Sprinkle with sugar. Bake at 400 degrees until lightly browned. Cheryl Kiesau omits 1 tsp. baking powder and bakes cookies at 350 degrees 8-10 min.

SUGAR COOKIES

*Harriet Duggan

- | | |
|-----------------------|--------------------------|
| 1/2 c. white sugar | 1/2 tsp. vanilla |
| 1/2 c. powdered sugar | 2 c. flour |
| 1/2 c. oil | 1/2 tsp. soda |
| 1/2 c. margarine | 1/2 tsp. cream of tartar |
| 1 egg | 1/4 tsp. salt |

Cream the first six ingredients. Add the dry ingredients and mix well. Refrigerate. Form into balls and flatten with glass dipped in sugar. Bake at 350 degrees 8-10 min. or until light brown. Dough will keep in refrigerator for a week, so you don't have to bake all at once. *Additional contributors are Florence Fitzgerald, Mary Steinhart, and J. Skowronski (Mrs. Dan), who double this recipe. Mary Fahey uses butter instead of oil.

WHITE COOKIES

Mrs. Earl Gilster

- | | |
|----------------------|--------------------------|
| 2 1/2 c. white sugar | 1 c. margarine or Crisco |
| 3 eggs | 1/2 c. buttermilk |
| 1 tsp. cinnamon | 1 tsp. nutmeg |
| 1 tsp. soda | 1 tsp. salt |
| 3 c. flour | |

Cream sugar and shortening. Add eggs. Mix well. Add buttermilk with sifted dry ingredients. Chill dough. Roll out and cut. Sprinkle with sugar. Bake at 375 degrees until a light brown.

TURTLE COOKIES

Mary Ann Burke

- | | |
|---------------------|----------------|
| 1/2 stick margarine | 4 tbsp. cocoa |
| 2 eggs | 3/4 c. sugar |
| 1 c. flour | 1 tsp. vanilla |

Melt margarine and cocoa. Stir in remaining ingredients. Drop by half tsp. on hot waffle iron, baking 6-8 at a time. Takes 45-60 seconds. When cool, frost.

Icing:

- | | |
|-------------------|---------------------|
| 2 tbsp. margarine | 2 tbsp. cocoa |
| 1/4 tsp. salt | 1 c. powdered sugar |
| 1 tsp. vanilla | |

Stir melted margarine and cocoa with dry ingredients to make crumb mixture. Add enough hot water to make it spreading consistency.

ALMOND BARK COOKIES

Mrs. Leo Murphy

- | | |
|--------------------------|-----------------------------|
| 2 lbs. almond bark | 1 c. chunky peanut butter |
| 2 c. dry roasted peanuts | 2 c. miniature marshmallows |
| 3 c. Rice Krispies | |

Melt almond bark in 200 degree oven. Stir in peanut butter. Add rest of ingredients and mix well. Drop by tsp. on wax paper. Makes about 6 dozen.

ANGEL COOKIES

Mrs. James A. Wacker

- | | |
|--------------------|--------------------------|
| 1 c. white sugar | 1 c. brown sugar |
| 2 eggs, beaten | 1 c. margarine |
| 1 c. vegetable oil | 1 tsp. vanilla |
| 1/2 tsp. soda | 1/2 tsp. cream of tartar |
| Dash salt | 4 1/2 c. flour |

Be sure to sift flour before using. Chill and bake at 350 degrees.

CARAMEL COOKIES WITH CHOCOLATE STAR

Patricia Peterson

- | | |
|-------------------|------------------------|
| 1 c. brown sugar | 1/2 c. margarine |
| 1 egg | 1 tsp. vanilla |
| 1/2 tsp. soda, in | 1/2 tsp. baking powder |
| 2 tbsp. milk | 2 c. flour (approx.) |

Roll into balls and press flat. Add a chocolate star to top of each and bake.

CHOCOLATE CHEWY COOKIES

Marsha Benda

- | | |
|---------------------|------------------------|
| 3 1/2 to 4 c. flour | 1 tsp. soda |
| 1 tsp. salt | 1/2 c. cocoa |
| 1 c. shortening | 2 c. sugar |
| 2 eggs | 1 c. milk |
| 2 tsp. vanilla | 1 c. pecans (optional) |

Bake at 350 degrees 8-10 minutes.

CHOCOLATE "CHEWY" CHIP COOKIES

Rhonda Seibert

- | | |
|-----------------------|------------------|
| 1 c. margarine | 1 c. brown sugar |
| 1 c. white sugar | 3 eggs |
| 1 tsp. vanilla | 2 tsp. soda |
| 1 tsp. salt | 3 c. flour |
| 6 oz. chocolate chips | |

Mix the sugars and margarine. Add eggs and vanilla. Add dry ingredients. Add chips. Bake at 350 degrees 8-10 minutes.

CHOCOLATE CHIP COOKIES

Kathryn McCarthy

- | | |
|----------------------------|--------------------|
| 3/4 c. dark brown sugar | 3/4 c. white sugar |
| 2 sticks margarine | 2 lg. eggs |
| 1 tsp. vanilla | 1/2 tsp. salt |
| 1 tsp. soda | 2 1/2 c. flour |
| 1 - 6 oz. pkg. choc. chips | |

Drop by tsp. on buttered tin. Bake at 350 degrees about 12 min. or until done.

CHOCOLATE CHIP OATMEAL COOKIES

Mrs. Verdine Berns

- | | |
|------------------|---------------------------------------|
| 1 c. shortening | 1 tsp. vanilla |
| 1 c. brown sugar | 1 1/2 to 2 c. flour |
| 1 c. white sugar | 1 tsp. soda <i>6oz. pkg. c. chips</i> |
| 2 eggs | 1 tsp. salt |
| 2 tbsps. water | 3 c. oatmeal, quick cooking |

Mix in order given and bake in 350 degree oven.

CHOCOLATE DROP COOKIES

Mrs. Ray Walsh

- | | |
|-------------------------|------------------|
| 1/2 c. butter or marg. | 1 c. brown sugar |
| 1 egg | 1 tsp. vanilla |
| 2 sq. chocolate, melted | 1/2 c. milk |
| 1 3/4 c. flour | 1/2 tsp. soda |

Cream margarine and sugar until creamy, add eggs and vanilla. Beat. Add melted chocolate, milk and sifted dry ingredients. Drop by tsp. and bake at 350 degrees about 12 minutes. Frost with chocolate frosting.

CHOCOLATE NO BAKE COOKIES

Roxanne Phipps

- | | |
|----------------------------|-----------------------------|
| 2 c. sugar | 1/2 c. butter |
| 2 sq. chocolate | 1/2 c. milk |
| 3 c. quick cooking oatmeal | 1/2 c. chunky peanut butter |
| 1 tsp. vanilla | |

Stir sugar, butter, chocolate and milk together and boil 1 minute. Quickly add remaining ingredients and stir until well mixed. Drop by tsp. on waxed paper. Allow 1/2 hour to cool.

COCONUT MACAROONS

Janette Ryder

- | | |
|----------------------------|-----------------------|
| 1 - 12 oz. pkg. coconut | 1 tsp. almond extract |
| 1 can sweetened cond. milk | Maraschino cherries |

Stir first 3 ingredients together. Spoon on buttered pan. Cut maraschino cherries into thirds. Place one piece on top of each cookie. Bake until lightly browned.

SOFT DATE DROP COOKIES

Mrs. Elmer Kostman

- | | |
|----------------------|------------------------|
| 1 1/2 c. brown sugar | 1/2 c. shortening |
| 2 eggs, beaten | 1 c. sour cream |
| 1 tsp. vanilla | 2 1/2 c. sifted flour |
| 1 tsp. soda | 1/2 tsp. baking powder |
| 1/2 tsp. cinnamon | 1/4 tsp. nutmeg |
| 1/2 tsp. salt | 1 1/2 c. dates, cut up |

Cream shortening (I use margarine), sugar and add eggs. Add sour cream and vanilla. Add sifted dry ingredients. Stir in dates. You may add nuts if you wish. Drop by rounded spoon full on cookie sheet. Bake in a moderate oven.

DELICIOUS COOKIES

*Mrs. Walton Mellick

*Julie Whalen

- | | |
|------------------|------------------|
| 1 c. white sugar | 1 c. brown sugar |
| 1 c. margarine | 1 c. oil |
| 1 egg | 1 tsp. vanilla |

(Cont.)

Delicious Cookies (Cont.)

- | | |
|----------------|------------------------|
| 3 1/2 c. flour | 1 tsp. soda |
| 1 tsp. salt | 1 tsp. cream of tartar |

Mix above ingredients well, then add:

- | | |
|--------------------|---------------------|
| 1 c. Rice Krispies | 1 c. chopped nuts |
| 1 c. quick oatmeal | 1 c. flaked coconut |

Mix well and chill dough overnight. Bake at 350 degrees 10-15 minutes. *Additional contributors are Marie Rea and Mary Steinhart who use only 3/4 c. oil. Julie Whalen adds 1/2 tsp. butter flavor, 1 tsp. coconut flavor and chocolate chips to the above and omits the coconut.

EASY PARTY COOKIES

Gert Devitt

- | | |
|--------------------|------------------|
| 1 c. shortening | 1 c. brown sugar |
| 1/2 c. white sugar | 2 tsp. vanilla |
| 2 eggs | 1 tsp. soda |
| 2 1/4 c. flour | 1 tsp. salt |
| 1 1/2 c. M & M's | |

Blend shortening and sugars. Beat in vanilla and eggs. Mix well and stir in 1/2 c. M & M's. (plain chocolate candy may be used). Sift in dry ingredients. Mix well. Drop from spoon onto ungreased cookie sheet. Decorate with rest of M & M's. Bake at 375 degrees 10 to 12 minutes or until golden brown. Makes about 6 doz.

FRUIT COOKIES

Loretta Cassidy

- | | |
|-------------------|--------------------------|
| 1 stick margarine | 1 c. brown sugar, packed |
| 1 egg | 1 c. applesauce |
| 2 c. flour | 1 tsp. soda |
| 1 tsp. cinnamon | 1 c. raisins |
| 1 c. nutmeats | 1 c. candied fruit |

Mix and drop on ungreased cookie sheet. Bake at 350 degrees.

(Cont.)

FRUIT COCKTAIL COOKIES

Mary Plein

1 c. shortening or marg.	1 c. brown sugar
1/2 c. white sugar	3 eggs
1 No. 2 can fruit cocktail (2 c.) well drained	1 tsp. vanilla
1 tsp. baking powder	1 tsp. soda
1/2 c. nutmeats	1 tsp. nutmeg
	4 c flour

Cream together the shortening and sugars. Add the eggs. Stir in the fruit cocktail (well drained) and the vanilla. Add dry ingredients, and the nuts. Drop by spoonfuls on baking sheet. Bake 8-10 min. at 350 degrees.

GINGER COOKIES

Mary Manton

2 1/2 c. brown sugar	1 c. shortening
3 eggs	3/4 c. sour milk
3 tsp. soda (1 tsp. in milk, 2 tsp. in flour)	1/2 c. molasses
5 c. flour	2 tsp. ginger

Mix, chill overnight. Roll and cut out. Bake at 350 degrees.

GINGER SNAPS

*Shirley Elliott

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

Cream shortening and sugar. Add egg and molasses. Sift together dry ingredients and add to creamed mixture and mix. Form into balls, roll in sugar and bake on ungreased cookie sheet. Bake at 375 degrees 8-10 minutes. *Additional contributors are: Helen Etteldorf, Mrs. Ralph Larson, Mrs. Walton Mellick, Marjean Fahey.

Honey Jumbles (Cont.)

Beat sugar, honey, eggs and flavorings. Add the sifted dry ingredients. Let stand overnight in the refrigerator. Roll out and cut with doughnut cutter. Bake at 350 degrees 10 minutes. There is no shortening in this recipe.

ICE BOX COOKIES

Loretta Ryan
Mrs. Daniel Grady

- | | |
|------------------------|------------------|
| 1 c. white sugar | 1 c. brown sugar |
| 1 c. butter or lard | 2 eggs |
| 3 c. flour (approx.) | 1 tsp. soda |
| 1 tsp. cream of tartar | 1 tsp. vanilla |
| 1 c. nutmeats | |

Mix, make in a roll in evening. Place in refrigerator. Next morning slice and bake at 350 degrees.

JUBILEE JUMBLES

LaVern Plein

- | | |
|--|--------------------------|
| 1/2 c. soft shortening | 1 c. brown sugar, packed |
| 1/2 c. white sugar | 2 eggs |
| 1 c. milk | 1 tsp. vanilla |
| 1/2 tsp. soda | 2 3/4 c. flour |
| 2 c. chocolate or
peanut butter chips | |

Mix thoroughly shortening, sugar and eggs. Stir in milk and vanilla. Add sifted dry ingredients. Stir in chips. Bake at 350 degrees 8-10 min. Frost with Burnt Butter Glaze when cool.

Burnt Butter Glaze:

- | | |
|--------------------|---------------------|
| 2 tbsp. butter | 2 c. powdered sugar |
| 1/4 c. Half & Half | |

Heat butter until golden brown, beat in sugar and milk until smooth. Spread on cookies.

LITTLE BUTTER S's

Marjorie Merhaut

- | | |
|--------------------|------------------------|
| 1/2 c. butter | 3 egg yolks |
| 2 tsp. milk | 1/4 tsp. salt |
| 1/3 c. white sugar | 2 c. flour |
| 1 egg white | 2 tbsp. ground almonds |
| Sugar | or walnuts |

Cream butter, add 1/3 c. sugar and egg yolks. Add milk and dry ingredients. Break off dough and form into finger cookies. Shape cookies into the letter S. Dip in egg white and roll in sugar and nut mixture. Bake at 325 degrees 15 minutes. This dough may also be used for thumbprint cookies.

MARSHMALLOW COOKIES

Edith Sweeney
Mrs. Daniel Grady

- | | |
|---------------------------|----------------------------|
| 1 pkg. butterscotch chips | 1 can sweetened cond. milk |
| 1 stick margarine | |

Melt and keep hot. Dip marshmallows in mixture and roll in Rice Krispies. Mrs. Daniel Grady used 1 pkg. vanilla caramels in place of the pkg. butterscotch chips.

MELTING MOMENTS

Veronica Bakewell

- | | |
|-----------------------|-------------------|
| 1 c. flour | 1 c. margarine |
| 1/2 c. powdered sugar | 3/4 c. cornstarch |

Mix well, roll in balls and make a thumb impression in the dough. Bake for 15 min. at 350 degrees. Put a dab of frosting in center of each cookie. I double this recipe.

MILLION DOLLAR COOKIES

Margaret Comstock

- | | |
|---|--------------------|
| 1 c. shortening (I use Blue Bonnet margarine) | 1/2 c. white sugar |
| 1 egg | 1/2 c. brown sugar |
| 1/2 tsp. almond extract | 1/2 tsp. vanilla |
| 1 tsp. cream of tartar | 2 c. flour |
| | 1 tsp. soda |

Cream shortening and sugars, add unbeaten egg and mix well. Stir in flavorings. Add sifted dry ingredi-

(Cont.)

Million Dollar Cookies (Cont.)

ents. Refrigerate dough. Make small balls and press down with glass which has been dipped in sugar. Bake at 350 degrees about 10 min. Overnight refrigeration makes dough easier to handle.

OATMEAL COOKIES

Mrs. Jim Hennessy Jr.

- | | |
|-------------------------------|---------------------------------|
| 3/4 c. veg. shortening | 1 c. brown sugar, firmly packed |
| 1/2 c. granulated white sugar | 1 egg |
| 1/4 c. water | 1 tsp. vanilla |
| 3 c. oatmeal | 1 c. flour |
| 1 tsp. soda | 1/2 tsp. salt |

Beat together shortening, sugars, egg, water and vanilla until creamy. Add combined remaining ingredients, mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350 degrees, 12-15 min. For variety add chopped nuts, raisins, chocolate chips or coconut. Makes about 5 dozen.

OATMEAL COOKIES

Mrs. Marlene Baumler
Helen Haberichter

- | | |
|----------------------------|----------------------|
| 1 c. shortening | 1 c. brown sugar |
| 1 c. white sugar | 2 eggs |
| 1 tsp. vanilla | 1 1/2 c. flour |
| 1 tsp. salt | 1 tsp. soda |
| 3 c. quick cooking oatmeal | 1/2 c. peanut butter |

Cream shortening, sugars, vanilla, salt and eggs. Add soda, sifted flour and peanut butter. Stir in oatmeal. Chill. Roll into balls and press down with a floured fork on a lightly greased cookie sheet. Bake at 350 degrees till light brown. Helen Haberichter omits the peanut butter and add 1/2 c. nuts.

OATMEAL DROP COOKIES

Mrs. John Urell

3/4 c. raisins	1 c. water
1 c. shortening (marg- arine is best)	2 c. brown sugar
1 1/2 c. flour	2 eggs, beaten
1 tsp. cinnamon	1 tsp. salt
1 tsp. soda	1/4 tsp. cloves
	2 c. oatmeal

Cook raisins in water until plump. Drain, saving 1/4 c. liquid. Cream sugar and shortening. Stir in the eggs. Sift flour, salt and spices. Dissolve soda in raisin liquid and add alternately with flour mixture. Drop by spoonful on cookie sheet. Bake till golden brown in 375 degree oven. These cookies are very moist and freeze well.

PEANUT BUTTER SNOWBALLS

Patricia Peterson

1 c. powdered sugar	1 c. peanut butter
1/2 c. chopped nuts	1 tbsp. butter
1 c. Rice Krispies	

Combine all ingredients and roll into balls. Roll balls in powdered sugar and then in coconut. Let set.

PECAN JUMBLES

Jean Phipps

1 1/2 c. brown sugar	2 3/4 c. flour
1 c. real mayonnaise	1/2 tsp. baking soda
2 eggs	1/4 tsp. salt
1 tsp. vanilla	1 c. chopped pecans

Mix first four ingredients until smooth. Stir the rest of ingredients in. For each cookie place 1 tsp. of dough on cookie sheet. Flatten and put pecan half on top. Bake 375 degrees 8-10 minutes. Makes 4 dozen.

PEEKABOOS

Lillian Stone

2 1/2 c. flour	1 tsp. soda
1 tsp. salt	1/2 tsp. cinnamon
1 c. shortening (Crisco)	1 c. brown sugar, firmly packed
3/4 c. white sugar	
2 unbeaten eggs	1/2 c. water

(Cont.)

Peekaboos (Cont.)

1 tsp. almond extract 2 c. quick cooking oatmeal
May use jam for filling, or dates and raisins

Sift flour with soda, salt and cinnamon. Cream together shortening and sugars, cream well. Add eggs and extract. Beat well. Blend in dry ingredients and oats. Mix thoroughly. Drop dough by teaspoonful onto ungreased baking sheet. Place 1/2 tsp. jam preserves or other filling on each cookie, press lightly into dough. Top with level tsp. dough. Bake in hot oven 400 degrees for 10-12 minutes. Makes about 4 1/2 dozen cookies.

PINEAPPLE COOKIES

Ellen Mullaney

1 1/2 c. white sugar 1/2 c. butter or margarine
2 eggs 1 tsp. lemon extract
1/2 c. crushed pineapple 1 tsp. soda
2 1/2 c. flour

Cream butter and sugar. Add eggs, pineapple and extract. Mix. Sift together the dry ingredients and add to other ingredients. Drop on greased cookie sheet. Use 1 tsp. dough for each cookie. Bake until light brown in a 375 degree to 400 degree oven. Makes 3 dozen.

PUMPKIN COOKIES

Patricia Peterson

1/2 c. shortening 1 1/4 c. brown sugar
1 1/2 c. cooked or 2 1/2 c. sifted flour
 canned pumpkin 1/2 tsp. salt
1/2 tsp. cinnamon 1/2 tsp. nutmeg
4 tsp. baking powder 2 eggs
1 tsp. vanilla

Cream together shortening and brown sugar, add eggs and mix in vanilla and pumpkin. Mix well. Sift together the dry ingredients. Blend into creamed mixture. Drop dough by heaping tsp. on greased baking sheets. Bake at 375 degrees until lightly browned. About 15 minutes. Makes 5 dozen.

PUMPKIN COOKIES

Mrs. Irene Lewey

3 c. flour	1 tsp. soda
1 tsp. cinnamon	1/4 tsp. cloves
1/2 tsp. salt	1/2 tsp. allspice
3/4 c. shortening	1 1/2 c. sugar
1 egg, beaten	1 c. pumpkin
1/4 c. milk	1 c. nuts (optional)

Sift dry ingredients together. Cream shortening with sugar. Add egg and pumpkin. Mix well. Add dry ingredients and the milk. Add nuts. Bake at 375 degrees.

Frosting:

1 3/4 c. powdered sugar	1/4 c. butter
1/2 tsp. cinnamon	1/2 tsp. vanilla
2-3 tbsp. cream	

REFRIGERATED OATMEAL COOKIES

Beatrice Regan
Mrs. Leo Murphy

1 c. margarine	1/2 c. brown sugar
1/2 c. white sugar	1 egg
2 c. flour	1/2 tsp. soda
1/4 tsp. salt	1 1/2 c. quick oatmeal

Beat margarine until creamy. Beat in sugars. Blend in egg. Sift flour, soda and salt. Add to creamed mixture, blending well. Stir in oatmeal. Shape dough into rolls and chill overnight. Slice and place on ungreased cookie sheet. Bake at 375 degrees 10-12 minutes. Frost cooled cookies with frosting.

Frosting:

1/3 c. margarine	3 c. powdered sugar
1/3 c. evaporated milk	1 tbsp. light corn syrup
1 tsp. vanilla	3/4 c. nuts (optional)

Brown margarine over low heat. Cool. Beat in sugar, milk and syrup. Stir in nuts. If frosting becomes too thick, add a little more milk.

SALTED PEANUT COOKIES

Lillian Stone

- | | |
|--------------------------|-------------------------|
| 1 c. brown sugar | 1 c. white sugar |
| 1 c. shortening (Crisco) | 2 eggs |
| 1 c. salted peanuts | 1 tsp. baking powder |
| 1 tsp. soda | 2 c. flour |
| 1 tsp. vanilla | 1 c. crushed cornflakes |
| 1 c. oatmeal | |

Cream thoroughly, the sugar and shortening; add the eggs one at a time. Add rest of ingredients in order given, sifting the dry ingredients together. Roll into balls the size of walnut, sprinkle with sugar. Bake in 375 degree oven about 8 minutes.

SCOTCH OATMEAL COOKIES

Mrs. Francis Byrnes Sr.

- | | |
|--|---------------------------|
| 1 c. raisins | 3/4 c. water |
| 1 tsp. soda, dissolved
in hot raisin liquid | 1 c. shortening |
| 2 eggs | 1 1/2 c. granulated sugar |
| 2 c. sifted flour | 2 c. quick oatmeal |
| 1 tsp. salt | 1 tsp. vanilla |
| | 3/4 tsp. cinnamon |

Combine raisins and water in saucepan. Cook 5 min. Drain. Measure 5 tbsp. juice and combine with soda. Cream shortening and sugar until fluffy, beat in eggs. Stir in oatmeal, salt, cinnamon and raisins. Add juice and soda mixture. Stir in flour. Drop on cookie sheet. Bake at 350 degrees about 10 minutes.

SPANISH COOKIES

Julie Whalen

- | | |
|------------------------|---------------------------------------|
| 1 c. margarine | 1 c. white sugar |
| 1 c. brown sugar | 4 egg yolks |
| 1 tsp. cream of tartar | 1 tsp. soda, in a little
hot water |
| 2 1/2 to 3 c. flour | |
| 2 c. spanish peanuts | |

Cream shortening and sugars. Beat in egg yolks one at a time. Add rest of ingredients. Bake at 350 degrees.

SUPER-DUPER CHOCOLATE COOKIES

Marge Schott

1/2 c. shortening	4 sq. unsweetened chocolate
2 c. sugar	2 tsp. vanilla
4 eggs, unbeaten	2 c. flour
2 tsp. baking powder	1/8 tsp. salt
1/2 c. chopped nuts	Confectioners Sugar

Melt shortening and chocolate, add sugar and vanilla, mix well. Add eggs, one at a time, beating after each addition. Add sifted dry ingredients and the nuts. Mix well. Chill dough several hours. Form into little balls, roll in confectioners sugar. Bake at 350 degrees 12 minutes.

YUMMY OATMEAL COOKIES

Loretta Ryan

1 c. white sugar	1 c. brown sugar
1 c. butter	3 eggs
1 tsp. vanilla	1 1/2 c. flour
1 tsp. soda	3 c. oatmeal
1 c. raisins and dates, combined	1 c. salted peanuts, or nutmeats

Drop by teaspoon on cookie sheet. Bake at 350 degrees 15 minutes.

When recovering your ironing board, place a sheet of aluminum foil under the cover. It will hold the heat and your cover will last longer.

To remove chewing gum from fabrics, rub with ice and the gum will roll off and leave no marks.

When shoestrings lose their plastic tips, dip the ends in clear fingernail polish.

Use greased muffin tin as a mold when baking stuffed peppers.

Add a slice of lemon to keep cauliflower white. Boil in salt water, adding milk to keep down the odor.

APPLESAUCE CAKE

Bernice McCough

1/2 c. shortening
1 c. sugar
1 egg
2 c. flour
1/2 tsp. salt
2/3 c. nuts

1 tsp. cinnamon
1/2 tsp. cloves
1 c. thick applesauce
1 tsp. soda
2/3 c. raisins

Cream shortening and sugar. Add egg and beat well. Sift together flour, salt, soda and spices. Add alternately with applesauce and nuts. Bake in 1 hour.

CHOCOLATE CAKE

Frank Deery

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

1 c. water
1/2 c. buttermilk
2 eggs, beaten
1 tsp. vanilla

CAKES & PIES

Sift together sugar and flour in a bowl. Mix margarine, cocoa and water in saucepan and bring to a boil. Cool. Pour into dry mixture. Buttermilk mix well. Stir in beaten eggs and vanilla. Bake in greased 11x16x1 inch pan at 350 degrees about 20 minutes.

icing:

1 stick margarine
4 tbsp. milk

Melt margarine and milk. Bring to a boil and add 4 to 4 1/2 c. powdered sugar and 1 tsp. vanilla.

CHOCOLATE COVERED RAISIN CAKE

Mary Gavin

1 1/2 c. boiling water
1 c. quick oatmeal
1 c. white sugar
1 c. brown sugar
1/2 c. oil

2 eggs
1 1/3 c. flour
1 tsp. soda
1/2 tsp. salt
vanilla

Pour boiling water over oatmeal in mixing bowl, let

(Cont.)

APPLESAUCE CAKE

Bernice McGeough

1/2 c. shortening	1 tsp. cinnamon
1 c. sugar	1/2 tsp. cloves
1 egg	1 c. thick applesauce
2 c. flour	1 tsp. soda
1/2 tsp. salt	2/3 c. raisins
2/3 c. nuts	

Cream shortening and sugar. Add egg and beat well. Sift together flour, soda, salt and spices. Add alternately with applesauce to creamed mixture and add nuts and raisins. Bake in greased pan at 350 degrees 1 hour.

CHOCOLATE SHEET CAKE

Arlene Deeny
Franciscan Sisters

2 c. sugar	1 c. water
2 c. flour	1/2 c. buttermilk
1 tsp. soda	2 eggs, beaten
1 c. shortening (may be half oleo, half Crisco)	1 tsp. vanilla
	1/4 c. cocoa

Sift together sugar and soda and flour in large bowl. Mix margarine, cocoa and water in saucepan and bring to boil. Cool. Pour into dry mixture. Add buttermilk and mix well. Stir in beaten eggs and vanilla. Bake in a greased 11x16x1 inch pan at 350 degrees about 20 minutes.

Icing:

1 stick margarine	3 tbsp. cocoa
4 tbsp. milk	

Melt butter, add cocoa and milk. Bring to boil and add 4 to 4 1/2 c. powdered sugar and 1 tsp. vanilla.

CHOCOLATE COVERED RAISIN CAKE

Mary Gavin

1 1/2 c. boiling water	2 eggs
1 c. quick oatmeal	1 1/3 c. flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
1/2 c. oil	Vanilla

Four boiling water over oatmeal in mixing bowl, let

(Cont.)

Chocolate Covered Raisin Cake (Cont.)

stand 5 minutes. Add sugars, oil and eggs. Mix well. Gradually stir in sifted dry ingredients. Bake in a greased 9x13x2 inch cake pan at 350 degrees 50-55 min. Spread with topping while warm.

Topping:

1/4 c. butter or marg.	1/2 c. brown sugar
2 tbsp. milk	Vanilla
1 c. chocolate covered raisins	1/4 c. chopped nuts
	1/2 c. coconut

Warm butter, sugar and milk. Mix with rest of ingredients. Spread on warm cake.

GOOD CHOCOLATE CAKE

Mrs. Lawrence Ward

2 c. white sugar	1/2 c. cocoa
3/4 c. lard	1 tsp. salt
2 eggs	2 tsp. soda
1 tsp. vanilla	2 c. flour
3/4 c. buttermilk	1 c. boiling water

Mix sugar, lard, eggs and vanilla. Add dry ingredients alternately with buttermilk. Last pour in boiling water. Beat well. Bake at 350 degrees 45-50 minutes.

EASY CHOCOLATE CAKE

*Harriet Duggan

1 c. sugar	1 1/2 c. flour
1/2 tsp. salt	1/4 c. cocoa
1 tsp. soda	1 tsp. vinegar
1 tsp. vanilla	1/3 c. salad oil
1 c. cold water	

Mix all ingredients in 8x8 inch cake pan. Bake at 350 degrees 30-35 minutes. *Additional contributors are Rhonda Seibert and Mrs. Tony Schwendinger.

CHOCOLATE CHERRY CRAZY CAKE

Connie Ludeking

1 pkg. choc. cake mix 1 - 3 oz. pkg. cherry jello
1 can cherry pie filling 1 1/2 c. min. marshmallows
Grease and flour 9x13 inch pan. Line with miniature marshmallows. Mix chocolate cake mix as directed. Pour batter over marshmallows. Mix jello with cherry pie filling and put over cake mix. Bake at 350 degrees 50 minutes. This can be topped with Cool Whip if desired.

CARROT CAKE

Fern Bresnahan

2 c. flour 2 c. sugar
1 tsp. baking soda 1 1/2 c. cooking oil
1 tsp. baking powder 4 eggs
1/4 tsp. salt 3 c. grated carrots
1 1/2 tsp. cinnamon Chopped nuts (optional)
Mix the dry ingredients together, add oil and blend. Add the eggs one at a time and beat after each addition. Add the carrots and nuts and blend well. Bake at 350 degrees: two 9 inch pans about 45 minutes, three 8 inch pans about 30 minutes, or one 13x9 inch pan about 60 min.

Frosting:

1/2 c. butter 1 - 3 oz. pkg. cream cheese
1 lb. powdered sugar 2 tsp. vanilla
Cream together and spread on cake(s).

CARROT CAKE

Janan Prohaski

2 c. flour 2 c. sugar
2 tsp. soda 2 tsp. cinnamon
1 tsp. salt
Put in bowl and mix with a spoon. Then add:
4 eggs 1 1/2 c. Wesson oil
3 c. raw grated carrots
Mix well and bake at 350 degrees 50-55 minutes in a 9x13 inch pan.

Frosting:

1/2 stick oleo 1 - 3 oz. pkg. cream cheese
1/2 lb. powdered sugar 1/2 c. chopped nuts
(1 3/4 c.) 1 tsp. vanilla
Mix well and frost cake.

CARROT CAKE

Mrs. Verdine (Mavis) Berns

- | | |
|------------------|-----------------------|
| 2 c. white sugar | 1 tsp. salt |
| 2 c. flour | 1 - 7 oz. box coconut |
| 2 tsp. cinnamon | 2 c. shredded carrots |
| 2 tsp. soda | 1 c. chopped nuts |

Mix ingredients in order given. Stir in:

- | | |
|---------------------------------|--------------------|
| 3 eggs | 1 1/2 c. salad oil |
| 1 - 7 oz. can crushed pineapple | 2 tsp. vanilla |

Pour mixture into greased pan. Bake at 350 degrees 35-45 minutes. Cool to frost.

Frosting:

- | | |
|----------------------|-----------------------------|
| 1/4 to 1/2 c. butter | 2 - 3 oz. pkg. cream cheese |
| 1 lb. powdered sugar | |

Blend ingredients, cream well.

BANANA CAKE

Mrs. John F. Troendle

- | | |
|--------------------|----------------------------|
| 1/2 c. shortening | 1 1/2 c. sugar |
| 1 tsp. vanilla | 2 eggs, well beaten |
| 2 c. flour | 1 c. banana pulp (about 3) |
| 1/2 tsp. salt | 1 tsp. soda |
| 4 tbsps. sour milk | |

Cream shortening and sugar thoroughly in large mixing bowl. Add vanilla and eggs, beat until fluffy. Add flour, salt, soda alternately with the milk and banana pulp, beating well after each addition. Grease 9x13 pan and bake at 325 degrees to 350 degrees 35-45 minutes.

BAKELESS CAKE

Mrs. Lawrence Ward

- | | |
|------------------------------|-------------------------|
| 1 lb. crushed vanilla wafers | 1 c. sugar |
| 1/2 c. butter | 8 oz. crushed pineapple |

Combine and let stand at least 8 hours. Serve with topping.

NEVER FAIL CUPCAKES

Mrs. John F. Troendle

1 c. sugar	1/2 c. Crisco
1 egg, beaten	1 1/2 c. flour
1 tsp. soda	1/2 tsp. salt
1/2 c. cocoa	1/2 c. buttermilk or sour milk
1 tsp. vanilla	1/2 c. hot water

Cream sugar, Crisco and egg together and add dry ingredients. Then add remaining ingredients. Bake at 325 degrees 25 minutes or until center springs back. These are a very good cupcake and very easy to make. You may make white cupcakes by just eliminating the cocoa. This recipe makes 18.

APPLESAUCE CUPCAKES

Julie Rotach

Cream together 1 1/2 c. brown sugar and 1/2 c. shortening. Add 1 egg and mix well. Combine 1 c. applesauce and 1 tsp. baking soda and stir into creamed mixture. Stir in 1 tsp. salt and 1 tsp. cinnamon and 1/2 tsp. ground cloves. Add 2 c. flour and mix thoroughly. Fill greased muffin pans half full. Bake at 400 degrees 15 minutes. If desired, add 1/2 c. raisins or chopped nuts to batter before baking. Bake in microwave as oven manufacturer directs. Makes 18 to 24.

TWINKIE CAKE AND FILLING

Helen Otting

Yellow cake mix	1/2 c. Crisco
5 tbsp. flour	1/2 c. margarine
1 c. milk	1/2 tsp. salt
1 c. sugar	1 tsp. vanilla

Bake the yellow cake mix in a 9x13 pan and let cool. Mix flour and milk, cook on low heat until thick, remove from heat and cool in covered container. Place sugar, shortening, salt and vanilla in mixing bowl, beat with mixer, add flour and milk mixture and beat at high speed until fluffy, like whipped cream. Cut cooled cake in half lengthwise and put on filling. Place top on. Frost if desired.

RHUBARB CAKE

Cheryl Kiesau

- | | |
|--------------------------|--------------------|
| 1 1/2 c. sugar | 1/2 c. shortening |
| 1 egg | 1 c. milk |
| 1/2 tsp. salt | 1/2 tsp. vanilla |
| 2 c. flour | 1 tsp. baking soda |
| 1 1/2 c. rhubarb, cut up | |

Combine all ingredients and pour into 9x13 greased and floured cake pan.

Topping:

- | | |
|------------------------|-------------------|
| 1/2 c. brown sugar | 1/2 tsp. cinnamon |
| 1/2 c. chopped walnuts | |

Sprinkle over batter. Bake at 350 degrees 35 min.

QUEEN ELIZABETH CAKE

Margaret Stortz

- | | |
|----------------------|-----------------------|
| 1 c. boiling water | 1 c. chopped dates |
| 1 tsp. soda | 1 c. sugar |
| 1/4 c. butter | 1 egg, beaten |
| 1 tsp. vanilla | 1 1/2 c. sifted flour |
| 1 tsp. baking powder | 1/2 tsp. salt |
| 1/2 c. nuts | |

Pour the boiling water over the dates and soda. Let stand while mixing the cake. Cream sugar and butter. Add beaten egg and vanilla, then sifted flour, baking powder and salt. Fold in nuts and add the date mixture. Stir well and bake in greased 9x13 pan at 350 degrees 35 minutes. While the cake is still warm, spread with icing made by boiling 3 minutes:

- | | |
|---------------------|---------------|
| 5 tbsp. brown sugar | 5 tbsp. cream |
| 2 tbsp. butter | |

DOLORES' POUND CAKE

Catherine A. Byrnes

- | | |
|----------------|----------------------|
| 1/2 lb. butter | 1 1/2 c. cake flour |
| 4 eggs | 1 1/2 c. white sugar |
| Vanilla | |

Cream butter, add flour and blend well. Beat eggs and add sugar gradually. Combine the two mixtures, add vanilla. Beat for 5 minutes. Bake at 300 degrees 1 hr. in loaf pan. No liquid or leavening in this. This recipe is excellent for molds.

POPPY SEED LOAF

Kathleen Schulte

- | | |
|---|--|
| 1 pkg. white cake mix | 1/2 c. oil |
| 2 tbsp. poppy seed | 4 eggs |
| 1 pkg. vanilla or coco-
nut cream instant
pudding | 1/2 c. chopped nuts
1 c. warm water |

Mix together (except nuts; add them last) and beat with mixer 4 minutes. Bake in 2 greased and floured loaf pans for 50 minutes at 325 degrees. For a chocolate loaf, use devils food cake mix, omit poppy seed and add 1 tbsp. red food coloring.

POPPY SEED CAKE

Lori Link

- | | |
|------------------------|--------------------------------|
| 1 pkg. yellow cake mix | 1 pkg. instant coconut pudding |
| 4 eggs | 1/2 c. oil |
| 1/4 c. poppy seed | 1 c. water |

Mix together and beat for 4 minutes. Put in greased bundt pan and bake for 50 minutes at 350 degrees.

PISTACHIO CAKE

Lindy Howes

- | | |
|----------------------------|---------------------------------------|
| 1 box white cake mix (lg.) | 1 sm. pkg. pistachio pud-
ding mix |
| 1/2 c. oil | |
| 1 c. 7-Up | 3 eggs |

Mix together and add 1/2 c. nuts and coconut, if desired. Bake at 350 degrees 30-35 minutes in 9x13 pan.

Frosting:

- | | |
|----------------------|-----------------------------|
| 9 oz. pkg. Cool Whip | 1 Box pistachio pudding mix |
| 1/2 c. water | |

Mix together and spread on cake. Don't mix too long or it will make the Cool Whip runny.

PINEAPPLE CAKE

Mary Kay Martin

- | | |
|-------------------|----------------------------|
| 1 1/2 c. sugar | 1 tsp. salt |
| 2 eggs | 1 #2 can crushed pineapple |
| 1 c. oleo, melted | 2 c. flour |
| 2 tsp. soda | |

Mix well and put in greased and floured 9x13 pan.

(Cont.)

Pineapple Cake (Cont.)

Topping:

Mix 1 c. nuts and 1 c. brown sugar and spread over top. Bake at 350 degrees 40 minutes.

MILKY WAY CAKE

Mrs. Dan Grady

8 miniature Milky Way bars	2 sticks oleo
2 c. sugar	4 eggs
1/2 c. chopped nuts (opt.)	1 c. buttermilk
1/2 tsp. soda	2 1/2 c. flour
2 tsp. vanilla	

Melt Milky Way bars and 1 stick oleo in saucepan. Cream other stick oleo with sugar, add eggs, combine flour and soda and add to above. Then add buttermilk, nuts and vanilla. Stir in Milky Way mixture and bake in greased 9x13 pan 1 hour in 300 degree oven.

Icing:

Melt 3 miniature Milky Way bars, 1 stick oleo and 3 tbsp. milk. Remove from heat and add 1 tsp. vanilla. Then add enough powdered sugar to thicken to spreading consistency.

MANDARIN ORANGE CAKE

Florence Cronin

2 eggs	2 c. sugar
2 c. flour	2 tsp. soda
2 cans mandarin oranges, juice and all	1/2 c. chopped nuts

Mix sugar, flour and soda together, add eggs, mandarin oranges and nuts. Bake at 350 degrees 35-40 min.

Frosting:

1 - 3 oz. pkg. cream cheese, softened
1 c. powdered sugar

Mix together and frost hot or cold.

LEMON CRACKLE CAKE

Mrs. Leonard Davis

20 soda crackers 1 tsp. baking soda
1 c. brown sugar 1/2 c. butter
1 c. flour 1 c. coconut

Crush crackers in bowl. Add brown sugar, flour and soda. Work in butter, add coconut. Pat 3/4 mixture in greased and floured 8 or 9 inch baking pan. Carefully spread on filling. Cover with rest of cake mixture. Bake in 250 degree oven 35 min. or til slightly brown.

Filling:

1 c. sugar 2 eggs
2 tbsp. cornstarch Juice of 2 lemons, or 2 tbsp.
1 c. water lemon juice
2 tsp. vanilla 1/4 c. butter

In saucepan, combine sugar and cornstarch. Gradually stir in water. Add remaining ingredients. Cook over medium heat until thick, stirring constantly. Cool before adding to cake.

JELLY ROLL

Mrs. Paul Fahey

3 eggs, separated 6 tbsp. cold water
1 c. sugar 1/4 tsp. salt
1 1/2 tsp. vanilla 1 c. flour
1 1/2 tsp. baking powder

Beat lightly the egg yolks and water. Add remaining ingredients. Beat egg whites stiff, but not dry. Add to flour mixture. Grease and flour jelly roll pan well and bake in hot oven 20 minutes. Remove from pan to damp towel and spread with jelly or filling and roll up. Good with lemon pie filling.

MOM'S DEVIL'S FOOD CAKE

Mrs. Joe Hammel

Beat until creamy 1/2 c. soft butter and 1 1/2 c. sugar. Add 2 eggs and beat. Add 1/2 c. sour milk or cream* and beat. Add 1 1/2 c. flour, 2 tbsp. cocoa, 1/2 c. hot water, 1 tsp. baking soda and 1 tsp. vanilla. Beat together. Bake at 350 degrees 20-25 min. in 9x13 pan. *If you do not have sour milk or cream, add 1 tsp. vinegar in 1/2 c. milk or half & half. Should sour in about 10 minutes.

HEATH BAR CAKE

Mrs. Lillian Henry

- | | |
|------------------------|-------------------------|
| 2 c. brown sugar | 2 c. flour |
| 1/2 c. butter or marg. | 1 egg |
| 1 c. milk | 1 tsp. soda |
| Pinch salt | 1 tsp. vanilla |
| 5-6 Heath candy bars | 1/2 c. chopped nutmeats |

Combine sugar, flour and butter, mixing like pie crust. Reserve 1 c. of this for top. Add to remaining crumbs, beaten egg, milk, soda, salt, vanilla. Mix just until flour disappears. Pour into greased and floured 9x13 pan. Sprinkle the reserved crumbs over batter and sprinkle candy bars and nutmeats on top of that. Bake 30 minutes at 350 degrees.

HOLIDAY FRUIT CAKE

Mrs. Frank Byrnes

- | | |
|---------------------------------|-----------------------|
| 2 eggs | 2 c. water |
| 2 pkg. Pillsbury Date Bread Mix | 1 c. nuts |
| 2 c. raisins | 1 c. candied cherries |
| 1/2 c. candied pineapple | 1 tsp. vanilla |
| 1/2 tsp. allspice | 1/2 tsp. cloves |

Grease and flour bundt or tube pan. Combine eggs and water. Add remaining ingredients, by hand. Stir only until combined. Bake 65-75 minutes at 350 degrees. If desired, glaze with warm corn syrup and decorate with candied fruit and nuts.

EASY FRUIT CAKE

Mrs. Harris Gruber

- | | |
|---|-----------------------|
| 1 c. sugar | 1/2 c. butter or oleo |
| 1 egg | 1 1/2 c. applesauce |
| Cream and beat together the above. Blend and add the following: | |
| 2 tsp. soda | 1 tsp. cinnamon |
| 1 tsp. cloves | 2 c. flour |
| Salt | |

Then add:

- | | |
|----------------------------|----------------------------|
| 1 c. white or dark raisins | 1 c. black walnuts |
| 1 c. dates | 2-3 pkg. candied cherries |
| | 2-3 pkg. candied pineapple |

Figs, citron, candied orange peel may also be used. Bake at 325 degrees 45-55 minutes.

LAZY DAISY CAKE

Mrs. Leonard Davis

- | | |
|----------------------|----------------|
| 1 c. flour | 1 c. sugar |
| 1 tsp. baking powder | 1/4 c. milk |
| 3/4 tsp. salt | 1 tbsp. butter |
| 2 eggs | 1 tsp. vanilla |

Beat eggs. Add sugar gradually. Beat until fluffy. Sift flour, salt and baking powder together. Add to egg mixture. Beat thoroughly. Heat milk and butter to the boiling point. Add to batter. Add vanilla and beat slightly. Pour into greased 8x8 cake pan. Bake in moderate oven (350 degrees) about 30 minutes.

Topping:

- | | |
|---------------------|----------------|
| 5 tbsp. brown sugar | 3 tbsp. butter |
| 3 tbsp. cream | 1/2 c. pecans |
| 1/2 c. coconut | |

Mix all ingredients and heat just enough so it can be spread. Cake can be used for shortcake.

Place frosted cake under broiler until golden brown

CATHEDRAL WINDOW FRUIT CAKE

Catherine A. Byrnes

- | | |
|---|---------------------------|
| 1 lb. pecans | 1 lb. dates |
| 1/2 lb. cherries | 1/2 lb. candied pineapple |
| Combine above. Sift the following over the top: | |
| 1 c. flour | 1 c. sugar |
| 2 tsp. baking powder | |

Add 4 beaten eggs and 1 tsp. vanilla. Grease 3 oblong pans or 8 round soup cans and fill with mixture. Bake 1 1/2 hours at 270 degrees. Cool in pans.

DATE NUT CAKE

Mary Plein

- | | |
|---------------------------------------|-------------------------|
| 2 c. chopped dates
(about 3 dozen) | 2 tbsp. shortening |
| 1 c. boiling water | 1 unbeaten egg |
| 1 c. sugar | 1 tsp. baking powder |
| 1 1/2 c. flour | 1/2 c. chopped nutmeats |
| | 1 tsp. soda |

(Cont.)

Date Nut Cake (Cont.)

Cut up dates into small pieces. Sprinkle soda over them, pour boiling water over them and let stand until cool (not cold). Mix sugar, shortening and egg well in bowl. Add date mixture and stir until mixed. Add flour, baking powder and nuts and beat slightly. Bake in 9x13 cake pan 40-45 minutes at 350 degrees or until toothpick comes out clean. Serve cold (not refrigerated) with whipped cream.

DATE CAKE

Julie Rotach

1/4 c. shortening	1 1/2 c. dates
1/2 tsp. salt	1 1/2 c. boiling water
1 c. sugar	1 egg
1 1/2 c. flour	1 tsp. soda
1 tsp. baking powder	

Combine shortening, dates, salt and water. Stir until shortening is mostly melted. Add sugar and egg. Mix well. Add dry ingredients. Bake at 350 degrees in 9x9 pan until done. Cool and spread with topping.

Topping:

3/4 c. water	1 c. sugar
1 1/4 c. dates	

Mix together in saucepan and cook until thick. Add nuts (1/2 to 1 c.). Spread on cake.

CHOCOLATE DATE CAKE

Mrs. James Wacker

1 c. chopped dates	1 c. hot water
1 tsp. baking soda	1 c. sugar
1/2 c. shortening	1 3/4 c. flour
1 tsp. vanilla	1/2 tsp. baking soda
1 beaten egg	2 tbsp. cocoa

Pour hot water over dates, add soda and let stand. Mix remaining ingredients and add date mixture. Pour in 9x13 pan that is greased and floured. Sprinkle over top of cake 1 c. chocolate chips and 1/2 c. chopped nuts.

CREME DE MENTHE CAKE

Veronica Bakewell

1 pkg. white cake mix 3 tbsp. creme de menthe
Mix and bake the above in 9x13 pan. After cake has cooled, spread 1 can Hershey's Chocolate Fudge topping on cake. Then spread a 9 oz. pkg. Cool Whip and 3 tbsp. creme de menthe over fudge topping (put creme de menthe in Cool Whip).

TRIPLE CHOCOLATE CAKE

Patty Clarke

1 pkg. devil's food cake mix 1 pkg. (4 1/2 oz.) chocolate instant pudding and pie filling
1 pkg. (6 oz.) semi-sweet choc. chips 1 1/4 c. water
1/4 c. vegetable oil 2 eggs

Heat oven to 350 degrees. Mix all ingredients in ungreased oblong pan (13x9x2 inch) with a fork scraping corners frequently, until moistened. Stir batter vigorously with fork 1 min. Scrape sides with rubber spatula. Spread batter evenly in pan. Bake until top springs back when touched lightly in center, 40-45 min., cool. Loosen cake from sides, cut and serve directly from pan. Store any remaining cake loosely covered in refrigerator.

STRAWBERRY DESSERT CAKE

Mrs. James A. Wacker

Combine 2 c. sliced strawberries with 1/2 c. sugar and a 3 oz. pkg. strawberry jello. Set aside. Grease a 9x13 pan and sprinkle 1 1/2 c. miniature marshmallows over bottom of pan. Mix a white cake mix according to directions and pour over marshmallows. Spoon the strawberry mixture on top and bake 40-45 minutes at 350 degrees. Serve either warm or cold with ice cream or whipped cream.

UPSIDE DOWN CAKE

Mrs. Daniel Grady

3 c. fruit
 2 tbsp. flour
 1 c. sugar
 1/4 tsp. salt

Mix together and put in oven to warm. Then mix:

1 egg, beaten
 1/2 c. top milk or cream
 3/4 c. sugar
 3/4 c. flour (or 1 scant cup)
 1 tsp. baking powder
 Vanilla

Pour over fruit. Bake 25 minutes at 375 degrees.
 Serve with ice cream.

DATE CAKE

Joyce Haas

1 c. dates
 1 1/2 c. boiling water
 1 c. sugar
 1 c. plus 3 tbsp. flour
 3/4 tsp. soda
 1 tsp. soda
 1/2 c. margarine
 2 eggs
 1/4 tsp. salt

Mix dates, boiling water and soda together. Cream margarine, sugar and eggs. Add the date mixture and remaining ingredients. Put into 9x13 pan and sprinkle top with 1 pkg. chocolate chips and 1/2 c. sugar. Bake at 350 degrees 35-40 minutes.

ZUCCHINI-CARROT CAKE

Alice Williams

2 eggs
 2/3 c. oil
 1 tsp. baking powder
 1 tsp. cinnamon
 1 c. carrots, grated
 1/2 c. nuts
 1 c. sugar
 1 1/4 c. all purpose flour
 1 tsp. baking soda
 1/2 tsp. salt
 1 c. zucchini, grated and drained

Beat eggs with sugar until frothy. Gradually beat in oil. Add dry ingredients. Beat at high speed 4 min. Stir in carrots, zucchini and nuts. Pour into greased 9 inch square baking pan. Bake at 350 degrees about 35 minutes or until top springs back. FROSTING: In small mixing bowl, blend a 3 oz. pkg. cream cheese and 3 tbsp. margarine. Add 2 c. powdered sugar and 1 tsp. vanilla. Beat until smooth and spread evenly over cooled cake.

TOPPING FOR WHITE CAKE

Luella Dunlay

1 can crushed pineapple, undrained
1 pkg. Cool Whip
1 pkg. instant vanilla pudding (stir until thick)
Mix gently. Spread on cool cake.

ONE MINUTE FROSTING

Harriet Duggan

1 c. sugar
1/4 c. milk
1/4 c. margarine
1/4 (scant) c. cocoa
Combine all and stir until boiling and cook 1 minute, stirring constantly. Remove from heat and add dash of salt and 1 tsp. vanilla. Let set until mixture starts to cool. Beat until thick. I find that a dash of salt keeps frosting from getting sugary.

GOOD FROSTING

Sue Hansmeier

Boil 3/4 c. light syrup for 1 minute. Beat into 1 beaten egg white. Frost cake with above mixture. Then melt 1/3 c. chocolate chips with 1/2 tsp. oil and swirl onto frosted cake.

FUDGE FROSTING

Mrs. Patricia Peterson

1/4 c. cocoa
1/4 c. butter
1 tsp. vanilla
1 c. sugar
1/4 c. milk
Stir together and cook for only 1 minute. Add vanilla and beat hard.

FROSTING

Mary Ann Burke

1 stick oleo or butter
1 box powdered sugar
1 egg
1 tsp. vanilla
Mix together. Great for Christmas cut-out cookies. Stays semi-soft.

CREAM CHEESE FROSTING

Beverly Grady

1 pkg. or 4 c. unsifted powdered sugar
1/4 c. soft butter or margarine
1 - 3 oz. pkg. cream cheese
1 tsp. vanilla
3 tbsp. milk

Combine sugar, milk, cream cheese and butter. Beat until smooth and creamy, about 2 minutes. Makes 2 c. frosting, enough to frost tops and sides of two 8 inch layers.

WHITE MOUNTAIN FROSTING

Dorothy Seybert

1/2 c. sugar
2 tbsp. water
1/4 c. white corn syrup

Mix above ingredients in saucepan, cover and bring to rolling boil. Remove cover and cook to 240 degrees or until syrup spins 6-8 inch thread. Beat 2 egg whites until stiff enough to hold peak. Then pour syrup slowly into egg whites, beating until frosting holds peaks. Add 1 tsp. vanilla.

ANGEL FOOD PIE

Bernice McGeough

1 c. crushed pineapple
1 c. cold water
1 c. sugar
1/8 tsp. salt
2 1/2 tbsp. cornstarch
3 egg whites, beaten
1/2 c. nutmeats, chopped

Place pineapple, sugar, water and salt in double boiler. When it reaches boiling, add cornstarch, dissolved in a little cold water. Allow to thicken. Cool, fold in beaten egg whites and pour into graham cracker crust. Garnish nuts sprinkled on top.

EASY APPLE PIE

Diana Deeney

1 c. flour
1/2 c. oleo
2 tbsp. sugar
Dash salt

Blend the above like crust, crumble texture and pat into pie tin. Slice at least 6 apples in bowl and add:

(Cont.)

Easy Apple Pie (Cont.)

3/4 c. sugar
1 tbsp. cinnamon
1/2 c. flour
1 tbsp. sugar
1 tbsp. flour
1/4 stick oleo

Stir and turn in to pie tin. Top with:

Bake at 350 degrees 1 hour.

BISQUICK PIE

Mrs. James A. Wacker

1/2 c. bisquick
1/2 c. sugar
4 eggs
1 tsp. vanilla
3 tbsp. butter
2 c. milk

Pour everything in a blender and mix. Pour into a 9 inch pie plate and bake at 350 degrees 30-40 minutes.

CRAZY BERRY BLUE PIE

Maureen Mahoney

1 - 9 inch crust (graham or other)
1/4 c. cold water
1 env. unflavored gelatin
1 can Eagle Brand condensed milk
1/3 c. lemon juice
1 c. sour cream
2 1/2 c. (1 lb. 5 oz. can) blueberry pie filling

Place gelatin and water in small saucepan. Put over direct heat, stir till dissolved and clear. In medium bowl combine condensed milk and lemon juice. Stir in gelatin mixture. Fold in sour cream. Mix in 1 1/4 c. pie filling. Turn into crust and chill 2-3 hours. Garnish with remaining filling and serve chilled.

CARAMEL PIE

Mrs. Daniel Grady

Melt together:

1 c. brown sugar
2 lg. tbsp. butter
Add 1/4 c. milk and stir good. Beat 2 egg yolks with 1 3/4 c. milk and add to mixture. Add 2 lg. tbsp. cornstarch and stir until thickened.

Meringue:

2 egg whites and 4 tbsp. sugar - spread on filling.

(Cont.)

Caramel Pie (Cont.)

Crust:

3 c. flour
1 tsp. salt
1/2 c. cold water
1 c. lard
1 egg, slightly beaten

Mix and roll out.

CHOCOLATE ALMOND PIE

Beatrice Regan

1/2 c. milk
2 Hershey Almond bars
18 marshmallows
1/2 pt. whipping cream

Melt marshmallows and candy bars in milk in double boiler. Cool. Fold in whipped cream, and pour into a graham cracker crust.

CHOCOLATE CHIP PIE

Mrs. Daniel Grady

Crust:

1 1/4 c. crushed graham
crackers
1/4 c. butter
3 tbsp. sugar

Mix like pie crust and save a little for the top.

Chill.

Filling:

16 marshmallows
1/2 c. milk

Cook together and cool. Whip 1 c. cream plus 1 tsp. vanilla or use Cool Whip. Add ground 1/2 c. chocolate chips or 2 candy bars. Fill crust and sprinkle saved crumbs on top.

CHOCOLATE ICE CREAM PIE

Shirley Elliott

Crust:

20 sq. graham crackers
(crushed)
1/2 c. butter
1/4 c. sugar

Bake at 375 degrees 6-8 minutes. Chill. Fill with following:

1 pt. ice cream (chocolate
or vanilla)
3/4 c. milk
1 pkg. Jello instant chocolate
pudding

Mix and put in crust.

Fresh Peach Pie (Cont.)

Fail Proof Icebox Pastry:

- | | |
|-------------------|-------------|
| 1 tbsp. sugar | 4 c. flour |
| 1 egg | 2 c. Crisco |
| 1/2 c. cold water | 1 tsp. salt |
| 1 tbsp. vinegar | |

Sift flour, sugar and salt. Add Crisco. Blend with pastry blender or 2 knives until resembles coarse meal. Beat egg, water and vinegar and add to flour mixture. Form into ball. Chill 1 hour before rolling. Wrap in wax paper and will keep 2 weeks in refrigerator. Will make 3 small or 2 lg. double crusts.

PECAN PIE

Mrs. Leonard Davis

- | | |
|----------------|----------------|
| 2 tbsp. butter | 3 eggs |
| 1 c. dark Karo | 1 c. pecans |
| 1 c. sugar | 1 tsp. vanilla |

Cream the butter and sugar. Add syrup, well beaten eggs, pecans and vanilla. Beat together well. Pour in unbaked pie shell and bake in hot oven (450 degrees) 10 minutes. Then reduce heat to 350 degrees and bake about 20 minutes or until brown and filling is set.

SOUTHERN PECAN PIE

Mrs. Frank Byrnes

- | | |
|----------------------|-------------------------------|
| 3 eggs | 2/3 c. sugar |
| 1 c. dark corn syrup | 1/3 c. butter or marg, melted |
| 1 c. pecan halves | 1 - 9 inch unbaked pie shell |

Beat eggs thoroughly with sugar, dash salt, corn syrup and melted butter. Add pecans. Pour into shell and bake at 350 degrees 50 minutes or until knife inserted halfway between outside and center of filling comes out clean.

PUMPKIN CHIFFON PIE

Helen Otting

- | | |
|---------------------|-----------------|
| 1 c. canned pumpkin | 1/2 c. sugar |
| 1/2 tsp. salt | 1/2 tsp. ginger |
| 1 tsp. cinnamon | 1/8 tsp. cloves |
| 1/8 tsp. allspice | 2 tbsp. butter |

Pumpkin Chiffon Pie (Cont.)

Cook above ingredients for about 10 minutes in double boiler. Beat and add 3 beaten egg yolks that have been mixed with 1 c. milk and cook until the consistency of custard. Remove from heat, add 1 pkg. Knox gelatin, which has been softened in 1/2 c. cold water. Stir till dissolved. Chill. Add the beaten egg white to which 1/2 c. sugar has been added. Fill baked pie crust and chill until firm. Serve with whipped cream.

PUMPKIN PIE

Mrs. Vincent Schulte

- | | |
|---------------|-------------------------------|
| 2 eggs | 1 lb. can pumpkin |
| 3/4 c. sugar | 1 1/2 tsp. pumpkin pie spice |
| 1/2 tsp. salt | 1 - 13 oz. can Carnation milk |

Pour into an unbaked 9 inch pie shell and bake at 425 degrees 15 minutes, then reduce the heat to 350 degrees and bake another 45 minutes or until knife inserted in middle comes out clean. Makes 1 pie.

PUMPKIN PIE

Shirley Elliott

- | | |
|---------------------|-------------------------|
| 1 c. sugar | 1/2 tsp. allspice |
| 1/2 tsp. salt | 1/2 tsp. cloves |
| 1 1/2 tsp. cinnamon | 1 1/2 c. canned pumpkin |
| 1/2 tsp. nutmeg | 1 2/3 c. Carnation milk |
| 1/2 tsp. ginger | 2 eggs |

Pour into unbaked pie shell. Bake at 425 degrees 15 minutes. Then at 350 degrees 45 minutes more. Makes 2 pies.

PUMPKIN PIE

Loretta Ryan

- | | |
|---------------------|-------------------|
| 2 c. mashed pumpkin | 1 tbsp. butter |
| 1 1/2 c. sugar | 1 tsp. salt |
| 3 tbsp. flour | 3 c. milk |
| 3 eggs, separated | 1/2 tsp. cinnamon |

Mix above ingredients. Beat egg whites and fold in last. Bake in unbaked pie shell at 375 degrees 50-60 minutes. Makes 2 pies.

(Cont.)

Pumpkin Pie (Cont.)

Pie crust:

- | | |
|---------------------|-------------------|
| 3 c. flour | 1 egg |
| 1 1/4 c. shortening | 2 tsp. salt |
| 1 tbsp. vinegar | 1/2 c. cold water |
| 1 tbsp. sugar | |

Blend together; makes 2 crust pies or 4 single crusts.

RHUBARB DREAM PIE

Marlene Baumler

- | | |
|--------------|------------------------|
| 1 c. flour | 5 tbsp. powdered sugar |
| 1 stick oleo | |

Mix above as a crust and put in a 9 inch pie tin.

Bake at 350 degrees 5 minutes.

Filling:

- | | |
|--------------|--------------|
| 2 eggs | 2 c. rhubarb |
| 3/4 c. sugar | 1/4 c. flour |

Mix well and put in crust right after crust is taken from oven and bake 1/2 hour more at 350 degrees.

SCOUR CREAM RHUBARB PIE

Mrs. Elmer Kostman

- | | |
|------------------------------|---------------------|
| 1 - 9 inch unbaked pie shell | 3 c. cut up rhubarb |
| 1 egg, slightly beaten | 1 1/2 c. sugar |
| 3 tbsp. tapioca | 1 c. sour cream |

Preheat oven to 450 degrees. Put finely cut up rhubarb in pie shell. Mix rest of ingredients and pour over rhubarb. Bake at 450 degrees 15 min., then at 350 degrees 45 minutes.

SCOUR CREAM RAISIN PIE

Mrs. Elmer Kostman

- | | |
|----------------------------|--------------|
| 1 - 9 inch baked pie shell | 1 c. raisins |
| 1 c. water | |

Boil raisins and water for 5 minutes. Then add:

(Cont.)

Sour Cream Raisin Pie (Cont.)

3 beaten egg yolks 2 tbsp. flour
 Mix with $\frac{3}{4}$ c. sugar and pinch salt. Then add $\frac{1}{4}$
tsp. soda. Cook until thick. Remove from heat and add 1
c. sour cream. Cool slightly and pour in baked shell.
Top with meringue made with 3 egg whites.

FRESH STRAWBERRY OR PEACH PIE

Mrs. Verdine
(Mavis) Berns

Cook until clear and slightly thick:

1 c. sugar 1 tbsp. cornstarch
1 c. water Red coloring (for strawberry)

Dissolve 1 sm. packet Knox gelatin in $\frac{1}{4}$ c. cold
water and add to above when remove from heat. Put in
refrigerator until thickens slightly and add fresh straw-
berries or peaches. Put into baked pie crust. Set in
refrigerator. Top with Dream Whip.

FRESH STRAWBERRY PIE

Irene Bahr

4 c. fresh strawberries 2 tbsp. cornstarch
1 $\frac{1}{2}$ c. water 1 pkg. strawberry jello
 $\frac{3}{4}$ c. sugar

Place berries in bakes pie shell. In saucepan cook
water, sugar and cornstarch until mixture is clear and
thick. Add jello. When cool, pour mixture over berries
and top with cool whip.

BLUE OX STRAWBERRY PIE

Marlene Baumler

Crust:

1 c. flour 2 tbsp. sugar
1 stick oleo

Combine and pat into 9 inch pie shell. Bake at 350
degrees 20 minutes.

Filling:

$\frac{1}{2}$ c. sugar 1 tbsp. cornstarch
 $\frac{1}{4}$ tsp. salt 2 c. cold water

(Cont.)

Shirley Elliott

ALMOND ROCCA

Melt 1/2 lb. sweet chocolate in double boiler, slowly. Melt 1 lb. butter in lg. saucepan. Boil hard. Add 2 c. white sugar. Stir while adding. When it boils add 1 c. almonds, cut into pieces. Stir constantly over medium heat. Cook until nuts are brown and candy is amber color (about 12 min.). Pour quickly on cookie sheet and cool. Spread thinly with melted chocolate and cover with 1 c. sugar. Repeat over and spread the other side. Yield 2 1/2 lbs.

BUTTER CRISP

1 c. butter, 1/2 tsp. salt, 1/2 c. butter
1/4 c. water
Mix and heat to boiling. Cook to light stage (155 degrees). Pour into a 7x9 inch pan. Spread a 6 oz. pkg. semi-sweet chocolate (melted) over top of candy. Let stand until chocolate is set. Turn and spread half of finely chopped nuts. Sprinkle with finely chopped nuts or pecans. Break into pieces.

**CANDY
&
DESSERTS**

CARAMEL CORN

2 c. brown sugar, 2 sticks margarine
1/4 c. butter, 1 tsp. salt
1/2 c. dark corn syrup
Cook above mixture for 5 min. at simmer after bringing to boil. Add 1 tsp. soda. Stir in and pour over 7 1/2 qts. popped corn. Stir to coat. Spread on cookie sheets or in cake pans and bake at 200 degrees for at least 1 hour. Stir well every 15 minutes. Nuts can be added to mixture before baking.

CARAMEL CORN

2 c. brown sugar, 2 sticks margarine
1/2 c. white corn syrup, 1 tsp. salt
Cook above syrup mixture for 5 min. at simmer after bringing to boil. Add 1 tsp. soda. Stir in and pour over 7 1/2 qts. popped corn. Stir to coat. Spread on cookie sheets or in cake pans and bake at 200 degrees for at least 1 hour. Stir well every 15 minutes. Nuts can be added to mixture before baking.

Janan Frohaski

ALMOND ROCHA

Shirley Elliott

Melt 1/2 lb. sweet chocolate in double boiler, slowly. Melt 1 lb. butter in lg. saucepan. Boil hard. Add 2 c. white sugar. Stir while adding. When it boils add 1 c. almonds, cut into pieces. Stir constantly over medium heat. Cook until nuts are brown and candy is amber color (about 12 min.). Pour quickly on cookie sheet and cool. Spread thinly with melted chocolate and cover with 1 c. ground nuts. When cold, turn over and spread the other side with chocolate and nuts. Makes 2 1/2 lbs.

BUTTER CRUNCH CANDY

Mrs. Ray Bresnahan

1 c. sugar
1/4 c. water

1/2 tsp. salt
1/2 c. butter

Combine and heat to boiling. Cook to light crack stage (285 degrees). Add 1 c. finely chopped walnuts or peanuts. Pour into a well greased pan (7x9 inch). Cool. Spread half a 6 oz. pkg. semi-sweet chocolate pieces (melted) over top of candy. Let stand until chocolate is set. Turn and spread with remaining half of melted chocolate. Sprinkle with 1/2 c. finely chopped walnuts or peanuts. Break into pieces.

CARAMEL CORN

Mrs. Walton Wellick

2 c. brown sugar
1/4 c. honey
1/2 c. dark syrup

2 sticks margarine
Dash salt

Cook 5 min. and pour over 5-6 quarts popped corn. Bake 1 hr. at 250 degrees, stirring every 15 min.

CARAMEL CORN

Janan Prohaski

2 c. brown sugar
1/2 c. white corn syrup

2 sticks oleo
1 tsp. salt

Cook above syrup mixture for 5 min. at simmer after bringing to boil. Add 1 tsp. soda. Stir in and pour over 7 1/2 qts. popped corn. Stir to coat. Spread on cookie sheets or in cake pans and bake at 200 degrees for at least 1 hour. Stir well every 15 minutes. Nuts can be added to mixture before baking.

CHOCOLATE PEANUT BUTTER SWIRLS

Mrs. Dan
(Jackie) Skowronski

- | | |
|--------------------|-------------------------|
| 1 c. peanut butter | 1/2 c. powdered sugar |
| 1/4 c. coconut | 1/2 c. light corn syrup |
| 2 c. Cheerios | 1 - 6 oz. pkg. milk |
| 2 tbsp. water | chocolate chips |

Mix peanut butter, powdered sugar, coconut and corn syrup in medium bowl. Stir in cereal. Shape into 1 1/2 inch balls. Flatten slightly. Melt milk chocolate chips and water in a saucepan. Stir until melted. Dip top of candy in chocolate. Place on wax paper lined cookie sheet. Refrigerate until firm. Store in refrigerator.

CREME DE MENTHE CANDY

Mrs. Ray Bresnahan

Cream together 2 lbs. powdered sugar and 1 c. butter (a sm. amt. evaporated milk may be added). Add 1 c. finely chopped nuts, which have been soaked overnight in 8 tbsp. creme de menthe. Do not bake. Roll into balls and freeze. Dip one at a time in the following mixture, keep warm in top of double boiler over hot (not boiling) water:

- | | |
|---------------------------------|-------------------------|
| 1 - 12 oz. pkg. chocolate chips | 4 sq. chocolate |
| | 1/2 to 3/4 bar paraffin |

EASY CARAMELS

Lori Bresnahan

- | | |
|----------------------|---|
| 1 c. oleo | 1 c. light corn syrup |
| 2 1/4 c. brown sugar | 1 - 15 oz. can sweetened condensed milk |
| Dash salt | |
| 1 tsp. vanilla | |

Melt oleo in 3 qt. saucepan. Add sugar and salt. Stir. Blend in corn syrup and milk, stirring constantly. Cook and stir on medium heat to 245 degrees (12-15 min.). Stir in vanilla and pour into 2 buttered 9x9x2 inch pans. Cool thoroughly and wrap. Squares can be dipped in 1 - 12 oz. pkg. chocolate chips, 2 sc. baking chocolate, and 1/2 bar paraffin (melted over hot water).

CEREAL SNACK

Julie Rotach

- 3 c. Froot Loops (or any colored fruit cereal) 3 c. Rice Krispies
12 oz. pkg. coconut chips 1 c. nuts

Melt chips in heavy pan and stir in remaining ingredients. Drop by spoon on waxed paper (or spread on a cookie sheet, cool and break into bite-size pieces).

DIVINITY

Franciscan Sisters

- 2/3 c. white syrup 1/2 to 1 c. nutmeats
1/3 c. water 1 tsp. vanilla
3 c. white sugar 3 egg whites

Boil first five ingredients until it reaches the hard crack stage. Pour over stiffly beaten egg whites and beat until cool. Add nuts and vanilla. Drop by spoon over waxed paper or pour in pan and cut in squares.

EASTER NESTS

Mary Ann Burke

- 1 can Eagle Brand milk 1 tbsp. sugar
2 pkg. coconut (12 oz.) 3 oz. lime jello

Combine ingredients and shape into nests. Fill with 3-4 jelly beans. Makes about 36 nests.

FANNY FARMER FUDGE OR ICING

Uvonne White

- 1 tbsp. butter 10 marshmallows, quartered
3/4 c. cream 2 c. sugar

Combine above and boil 6 minutes, stir frequently. Pour over 6 oz. chocolate chips and beat with electric beater until ready to pour on buttered dish. Add nuts if desired. For icing, thin with a very small amount of cream until spreading consistency.

HAY STACKS

Lynn Schrandt

- 2 pkg. chocolate bark 1 can mixed nuts
Shredded wheat

Melt bark over low heat or in double boiler. Add full can nuts and enough shredded wheat to thicken. Drop onto waxed paper by teaspoon and let cool.

FANTASY FUDGE

Diana Deeney

- | | |
|----------------------------------|--|
| 3 c. sugar | 3/4 c. oleo |
| 2/3 c. undiluted evaporated milk | 1 - 12 oz. pkg. semi-sweet chocolate chips |
| 1 - 7 oz. jar marshmallow creme | 1 c. chopped nuts |
| | 1 tsp. vanilla |

Stirring constantly, dissolve sugar, oleo and milk in 2 1/2 qt. saucepan. Bring to full rolling boil, turn to medium heat and boil 5 min. Remove from heat, stir in chips until dissolved. Add marshmallow creme, nuts and vanilla, beat until well blended. Pour into 13x9 inch pan. Cool at room temperature. Makes approx. 3 lbs.

MOUNDS CANDY

Julie Rotach

- | | |
|------------------------|---------------------|
| 3/4 c. mashed potatoes | 4 c. powdered sugar |
| 2 tsp. vanilla | 4 c. coconut |
| Dash salt | |

Mix well. Form into balls and chill 2 hours. Melt together 1 - 6 oz. pkg. chocolate chips and 1/2 stick paraffin. Dip candy in chocolate mixture to coat and cool.

NO BAKE CHRISTMAS CANDY

Sue Hansmeier

- | | |
|------------------------------------|----------------------------------|
| 1 pkg. butterscotch chips (12 oz.) | 3/4 c. peanut butter |
| | 5 c. crushed cornflakes (coarse) |

Combine butterscotch and peanut butter in double boiler or over low heat. Stir until the chips are melted. Pour over the corn flakes and form into teaspoons full on waxed paper. Let set until firm.

NO COOK OATMEAL CANDY

Rhonda Seibert

- | | |
|-------------|----------------|
| 2 c. sugar | 1 stick butter |
| 1/2 c. milk | 4 tbsp. cocoa |

Cook the above ingredients until it comes to a boil. Boil 1 minute and stir in 1/2 c. peanut butter, 1 tsp. vanilla, and 3 c. oatmeal. Drop quickly onto waxed paper. Cool.

PEANUT BRITTLE

Margaret Stortz

2 c. white sugar
1/2 c. light corn syrup
4 tsp. cream of tartar
1/2 c. dark corn syrup
3/4 c. water

Boil together to 240 degrees. Add 1/4 tsp. salt and 2 c. peanuts and cook to 300 degrees, stirring constantly. Remove from heat and add 1 tsp. butter and 1/4 tsp. soda. Stir slightly and pour on greased cookie sheet. Cool by lifting edges with a spatula. When firm turn it over.

PEANUT BUTTER CUPS

Karen Regan

1 lb. powdered sugar
1 pkg. graham crackers
(ground)
1 c. peanut butter
1 c. margarine

Mix thoroughly and pat in 9x13 inch pan. Melt in double boiler 4 sq. chocolate candy-quick or almond bark, pour over cake pan mixture and cut in squares before cool.

TAFFY SUCKERS

Shirley Elliott

1 c. cream
1 c. sugar
1/2 c. white syrup
1/2 c. butter

Cook the above ingredients in heavy saucepan until brown and stringy (around soft ball stage). Pour out in desired amounts.

POPCORN CAKE

Mrs. Ray Ryan

2 c. popping corn
Salt
1 tbsp. butter
1 c. broken walnut meats
2 c. molasses

Pop corn and mix with walnuts. Salt well. Mix thoroughly. Bring molasses to boiling point. Cook until it forms a soft ball in cold water. Add butter and pour gradually over the popped corn. Mix lightly and pack tightly in a well greased tube pan. Press down and let stand for 3 hours before serving.

ANGEL FOOD CAKE DESSERT

Florence Fitzgerald

Dissolve 1 env. Knox gelatin in 1/2 c. cold water, let stand 1/2 hour. Then add 1/2 c. boiling water, 1 c. orange juice, 1 c. sugar and juice of 1 lemon. Let stand until syrupy, then fold in 2 pkgs. Dream Whip (whipped). In 9x13 pan, put layer of cake, broken in bite size pieces, then filling, then cake and rest of filling on top. Let stand in refrigerator overnight.

ANGEL FOOD - STRAWBERRY JELLO DESSERT

Mary Ann Burke

1 angel food cake 2 pkg. instant vanilla pudding
2 c. milk 1 qt. vanilla ice cream
2 boxes strawberry jello 2 c. boiling water
2 boxes frozen strawberries

Pluck angel food cake in bite-size pieces and put in large pyrex cake dish (9x13). Mix together vanilla pudding, milk. When thoroughly mixed add ice cream. Pour over angel food cake. Chill until firm. For topping, dissolve jello in hot water and add strawberries. When partly set, pour over cake and pudding mixture. Chill overnight. Serve with whipped cream.

APPLE TURNOVERS

Ruth Haas

8 oz. cream cheese 1 1/3 c. margarine
2 2/3 c. flour 1 can apple pie filling

Cream margarine and cream cheese, blend into flour. Chill. Divide dough into thirds and roll out on lightly floured surface to 1/8 inch thickness. Use a one pound coffee can to cut out circles and put 1 tsp. fruit filling in center. Fold in half and seal edges. Freeze on cookie sheets and then transfer to airtight container. Bake at 350 degrees 20 min. when ready to use. Frost if desired.

APPLE CRISP

Mrs. Jim F. Hennessy

6 c. apples 1 c. sugar
1 c. flour 1 c. brown sugar
1/2 c. butter 1 c. oatmeal

(Cont.)

Apple Crisp (Cont.)

Line a 9x13 cake pan with apples and sugar. Mix remaining ingredients (flour, butter, brown sugar, and oatmeal) and put on top. Bake at 350 degrees about 1 hour or until done. Good with ice cream or whipped cream.

GRANDMA'S APPLE-NUT DESSERT

Bernice Keller

- | | |
|-----------------------------------|-----------------------|
| 3/4 c. sugar | 1 egg, beaten |
| 1 tsp. vanilla | 1/2 c. sifted flour |
| 1 tsp. baking powder | 1/2 tsp. salt |
| 1 c. chopped, unpared tart apples | 1/2 c. broken walnuts |

Cream together sugar, egg, and vanilla. Sift dry ingredients, and add remaining ingredients to creamed mixture. Spread in greased 8x8x2 inch baking dish. Bake for 35-40 minutes at 350 degrees. Cut in squares. Serve warm with vanilla ice cream. Makes 6-9 servings.

APPLE DELIGHT

Mrs. Frank Mettille

- | | |
|---------------------------|---------------|
| 2 c. flour | 2 tbsp. sugar |
| 1 c. butter or marg. | Pinch salt |
| 12 apples, peeled, sliced | 1 c. sugar |
| 1/4 tsp. nutmeg | 2 c. milk |
| 2 tbsp. cornstarch | 1/4 c. sugar |
| 4 egg yolks | Pinch salt |

Mix flour, butter, sugar and salt like pie crust, pat into 9x13 pan. Mix apples, sugar and nutmeg together and put over crust. Bake covered 1 hour at 350 degrees. Remove cover the last half hour of baking time. Cook milk, cornstarch, sugar, egg yolks, and salt together until thick. Then spread over apples. Beat 4 egg whites and add 1/2 c. sugar and 1 tsp. vanilla. Put over custard and brown meringue in oven.

APPLE CRISP

Alice Williams

- | | |
|---------------------------------------|--------------------------------------|
| 6 c. apples, thinly sliced and peeled | 2 tbsp. butter or margarine (melted) |
| 1/3 c. sugar | 1/2 tsp. salt |
| 1 tsp. ground cinnamon | |

Mix together and place in greased 8 inch sq. pan. Set aside. Cream 6 tbsp. butter or margarine. Blend in 1/2 c. sugar. Add 2 tbsp. all purpose flour and 3 c. Post Raisin Bran and crumble together. Spread over apple mixture. Cover and bake at 350 degrees 30 minutes. Remove cover and bake 15 minutes longer or until apples are tender. Serve warm with cream if desired. Makes 8 servings.

APPLE SQUARES

Connie Ludeking

- | | |
|------------------------------------|---------------------------------|
| 1 - 18 oz. pkg. oatmeal cookie mix | 1 c. chopped apples |
| 3/4 c. chopped walnuts | 1/2 c. raisins or chopped dates |
| 2 eggs | 1 tbsp. lemon juice |
| 1/8 tsp. nutmeg | |

Combine above ingredients (only 1/4 c. chopped walnuts) with 3 tbsp. water in large bowl. Mix well. Batter will be stiff, yet moist. Spread into greased 13x9 inch baking pan; sprinkle remaining nuts over top. Bake at 350 degrees 35-40 minutes. Cool. Cut in squares.

BOYSENBERRY GRAHAM CRACKER DESSERT

Mrs. Kenneth Kipp

- | | |
|----------------------------------|----------------------------|
| 15 graham crackers | 1/2 lb. marshmallows |
| 1/4 c. sugar | 1 c. whipping cream |
| 1/2 c. milk | 1/2 c. nutmeats (optional) |
| 1/4 c. melted butter | 1 tbsp. lemon juice |
| 1 1/2 c. boysenberries and juice | 2 tbsp. cornstarch |

Roll graham crackers finely and add melted butter. Mix well and pat into flat greased baking dish, reserving 2 tbsp. for top. Melt marshmallows in double boiler with milk. Cool. Add cream which has been whipped. Place

(Cont.)

Boysenberry Graham Cracker Dessert (Cont.)

layer of marshmallow mixture in baking dish, then the boysenberries. They are cooked and thickened with cornstarch. Add lemon juice, sugar. Cool. Add remaining marshmallow mixture and top with reserved graham cracker crumbs and nutmeats. Chill. Serves 6.

BREAD PUDDING

Mary Plein

- | | |
|--|-------------------------|
| 3 c. soft bread crumbs
(bread crusts broken up) | 2 c. scalded milk |
| 1/4 tsp. salt | 1/4 c. butter |
| 1/2 c. seedless raisins | 2 eggs, slightly beaten |
| | 1 tsp. nutmeg |
| | 1/2 c. sugar |

Blend mixture together and place in buttered dish in a pan of hot water 1 inch deep. Bake 40-45 min. at 350 degrees or until knife comes out clean 1/2 inch from edge.

Hard sauce:

- | | |
|--------------------|--------------------|
| 1/2 c. sugar | 1 tsp. cornstarch |
| 1 c. boiling water | Small piece butter |
| 1 tsp. vanilla | |

Cook until transparent and slightly thick. I add 1/2 c. real lemon juice to make the taste tart. Serve over pudding.

BROWNIE PUDDING

Mrs. Daniel Grady

- | | |
|---------------------------|---|
| 1 c. flour | 2 tsp. baking powder |
| 1/2 tsp. salt | 3/4 c. white sugar |
| 2 tbsp. cocoa | 1 tsp. vanilla |
| 2 tbsp. shortening (melt) | 3/4 to 1 c. chopped walnuts
(optional) |
| 3/4 c. brown sugar | |
| 1 3/4 c. hot water | 1/4 c. cocoa |

Sift together flour, baking powder, salt, white sugar and 2 tbsp. cocoa. Add milk, vanilla and shortening. Mix until smooth, add nuts. Pour into greased cake pan. Mix brown sugar, remaining cocoa and hot water. Pour over entire batter. Bake at 350 degrees 40-45 minutes.

BUTTER BRICKLE ICE CREAM DESSERT

*Jeanne McDonald

Crush 12 graham crackers and 12 soda crackers. Mix with 1/2 c. melted butter and put in 9x13 pan. Beat 2 pkgs. instant vanilla pudding with 2 c. milk. Mix in 1 qt. softened butter brickle ice cream. Pour this into cracker crust. Cover this with 1 - 9 oz. Cool Whip. Sprinkle top with 2-3 Heath candy bars which have been grated. Refrigerate. *Other contributors are: Mrs. Tom Welch, Karen O'Hare, Esther Keefe.

CHERRY DELIGHT

Janan Prohaski

16-18 graham crackers, 1/2 c. melted butter
crushed (1 1/4 c.) 1/4 c. sugar

Combine above ingredients and press into 9x13 pan. Set in refrigerator to cool. Put 2 pkgs. Dream Whip (dry), 1 c. powdered sugar, and 1 - 8 oz. cream cheese into a bowl and beat with mixer. Pour and spread this over the crust. Return to refrigerator and let set. Top with cherry pie filling, let set. Put prepared Dream Whip over this layer. Add a few cracker crumbs over the top. Keep refrigerated for firmer dessert.

BANANA SPLIT DESSERT

Jean Phipps

2 c. graham cracker crumbs 1 stick butter
2 c. powdered sugar 2 eggs
2 sticks butter 3-4 bananas
1 c. pineapple, drained 1 lg. carton Cool Whip
1 c. chopped pecans 1/2 c. maraschino cherries

Mix crumbs and butter. Pat in pan. Mix powdered sugar, eggs and 2 sticks butter for 15 minutes. Pour over crust, slice bananas and arrange on top. Top with pineapple. Cover with Cool Whip, sprinkle with nuts and arrange cherries on top. Cover and cool overnight.

CHERRY DELIGHT

Faye Nevermann

1 pkg. graham crackers, 1/2 c. melted butter or oleo
crushed 1/2 c. sugar

Mix together and put in 9x13 pan for crust. Mix together 1 pkg. dream whip or cool whip, 1 c. powdered sugar, 1 - 8 oz. pkg. cream cheese and spread on top of crust. Top with cherry pie filling. Chill overnight.

CHERRY SUPREME

Mrs. Lawrence Ward

1 can cherry pie filling 9 oz. container Cool Whip
1 can sweetened cond. milk 1 sm. can crushed pineapple

Mix together pie filling, milk, pineapple and add cool whip. Refrigerate. The longer this sets, the better it is.

CHERRY CREAM FREEZE

Mrs. Joe Hammel

1 - 14 oz. can sweetened condensed milk 1 - 21 oz. can cherry pie filling
1/4 c. real lemon juice 2 c. Cool Whip
1 - 9 oz. can crushed pineapple, drained 1/4 tsp. almond extract

In large mixing bowl, combine milk, lemon juice, filling, pineapple and extract. Mix well. Gently fold in Cool Whip until evenly blended. Put into loaf pan, cover with foil and freeze for 24 hours.

CHERRY DESSERT

Helen Haberichter

1 c. milk 35 marshmallows
1/2 can cherry pie filling 1 c. whipped cream or 1 pkg.
16 graham crackers, crushed Dream whip

Add marshmallows to hot milk, let stand to cool. Add cherry pie filling and fold in whipped cream. Put cracker crumbs in bottom of 9x13 pan. Add filling and sprinkle the rest of the crumbs on top. Serves 12-15.

CHERRY DESSERT

Mrs. Kenneth Fahey

Combine 1 1/2 c. graham cracker crumbs and 1/4 c. sugar and 1/4 c. margarine, melted. Heat a 10 1/2 oz. pkg. marshmallows and 1 c. milk. Heat until marshmallows are melted and add 2 pkgs. prepared Dream Whip to mixture. Put half crumbs in pan (9x13) and spread half of Dream Whip mixture. Let set and add 1 can cherry pie filling. Spread remaining half Dream Whip mixture over this and top with remaining cracker crumbs. Refrigerate.

CHERRY CHEESECAKE DESSERT

Mary Ann Blackburn

- | | |
|--|--|
| 1 - 9 inch Johnston
crumb crust | 1 - 8 oz. Phil. cream cheese |
| 1 - 15 oz. Eagle Brand
condensed milk | 1/3 c. fresh or bottled
lemon juice |
| 1 tsp. vanilla | 1 can cherry pie filling |

After cream cheese gets room temperature, whip till fluffy. Gradually add milk and blend well. Add lemon juice and vanilla. Pour into crust. Chill 2-3 hours before spreading cherry pie filling. Makes 9 inch and serves 6 lg. pieces. Also may be doubled and put in 9x13 inch pan, which serves 16.

CHERRY JELLO

Jackie Bulman

- | | |
|----------------------------|-------------------------|
| 1 lg. pkg. raspberry jello | 1 pt. vanilla ice cream |
| 1 can cherry pie filling | |

Make jello with only the hot water. Stir in the ice cream and add pie filling. Top with Cool Whip.

CHOCOLATE DATE TORTE

Helen North

Pour 1 c. boiling water over 1 c. chopped dates and 1 tsp. soda. Let cool. Cream together 1 c. sugar, 1 c. shortening and 2 eggs. Sift together 1 3/4 c. flour, 1/2 tsp. salt, and 1/8 c. cocoa. Add sifted dry ingredients alternately with dates and liquid. Pour into a greased 9x13 pan. Sprinkle with chocolate chips and nuts. Bake 25 min. at 350 degrees. Good served with whipped cream or whipped topping. May be served warm.

CHOCOLATE DESSERT

Mary Steinhart

Melt 1 stick margarine in 9x13 pan. Cover with 10 oz. pkg. miniature marshmallows. Mix 1 pkg. German chocolate cake mix according to pkg. directions. Put this over the marshmallows. Spoon a can of cherry pie filling over top of cake batter. Bake at 350 degrees about 35-40 minutes. Serve with whipped cream.

CHOCOLATE LUSH DESSERT

Mrs. Tony Link

1 angel food cake 2 tbsp. sugar
2 c. chocolate chips 1 pt. whipping cream
4 eggs, separated 1 tsp. vanilla
Pinch salt

Split cake in half and break into cubes. Put cake in buttered, large pan. Melt chips in top of double boiler. Remove from stove and add ~~chocolate mixture~~ ^{egg yolks} ^{sugar} ^{salt}. Fold in whipping cream, add vanilla. Pour mixture over cake. Chill in refrigerator overnight. Serve with whipped cream and cherries. Serves 8-12 people.

CHOCOLATE ICE BOX TORTE

Mrs. Walton Mellick

2 lg. Hershey Bars 1/2 c. milk
40 marshmallows 1 pt. whipped cream

Combine first 3 ingredients in double boiler and cook until bars and marshmallows are melted. Cool and add whipped cream. Pour into torte pan which has been lined with graham cracker crust. Refrigerate overnight.

CHOCOLATE OREO DESSERT

Mrs. James Burke

Crust:

40 Oreo cookies, crushed fine 1/3 c. melted butter

Save a few crumbs for top, put rest in 9x13 greased pan. Boil 1 1/3 c. chopped dates and 1 1/2 c. water until smooth. While still hot add 30 marshmallows cut in small pieces. Stir until dissolved. Cool. Spread cold date mixture over crust. Spread 1 or 1 1/2 c. chopped nuts over date mixture. Whip 2 c. cream, add a little sugar and spread over nuts. Sprinkle rest of crumbs on top. Refrigerate overnight.

CONFETTI FREEZE

Mary Kay Martin

- | | |
|--|--|
| 1 1/4 c. Oreo cookie
crumbs | 3 c. assorted flavor minia-
ture marshmallows |
| 4 tbsp. oleo, melted | 3/4 c. butter mints, coarsely
chopped |
| 2 - 2 oz. pkg. dessert
topping or Cool Whip | |

Combine crumbs and oleo. Reserve 3 tbsp. crumb mixture, press remaining into 9x9 inch pan. Bake in a 350 degree oven 10 minutes and cool. Prepare topping mix according to pkg. directions and fold in marshmallows and mints. Spread over crust, sprinkle with reserved crumbs and freeze.

CREAM DELIGHT DESSERT

Sheri Haberichter

- | | |
|--|-----------------------|
| 24 sq. graham crackers,
rolled fine | 1/2 c. sugar |
| | 1/3 c. butter, melted |

Mix together and pack in 2 medium pie pans or 2 cake pans, or 1 oblong cake pan. Set aside 1/4 c. mixture to use later. Cook 1/2 c. milk and 1 lb. marshmallows in double boiler until creamy. Set aside to cool at room temperature. Use 1 medium-sized can crushed pineapple, drained, 1/2 c. chopped maraschino cherries, drained and 1 pint whipping cream whipped very stiff or 2 pkgs. Dream Whip. After marshmallow mixture is cool, add pineapple and cherries, then fold in cream and pour mixture into pie or cake pans. Chop 1/2 c. nuts and mix remaining crumbs and put on top. Let set in refrigerator 8-10 hours or overnight.

CUSTARD

Shirley Elliott

- | | |
|----------------|--------------------------|
| 3 eggs | 3/4 c. sugar |
| 1 tsp. vanilla | 2 c. milk |
| Dash salt | Nutmeg (sprinkle on top) |

Beat eggs, stir in rest of ingredients. Makes enough for 4 custard cups or 1 pie. If baked in cups, place in a pan of water. Bake 1 to 1 1/2 hours at 350 degrees.

Fruit Dessert (Cont.)

the bottom of a 9x13 pan. Mix with oleo and pack firmly. Pour cooled mixture over crackers and let stand overnite. Pour 1 can pie mix over marshmallow mix. Peach, blueberry, cherry may be used. This will keep several days in the refrigerator.

FRUIT COCKTAIL DESSERT

Jackie Skowronski

2 eggs	1 1/2 c. brown sugar
2 c. flour	1/2 tsp. soda
1 pkg. nutmeats, chopped	Pinch salt
1/2 tsp. vanilla	1 lg. can fruit cocktail

Do not drain fruit cocktail, mix all ingredients well and sprinkle brown sugar on top. Bake at 300 degrees 60-70 minutes. Test with a toothpick. After cool, top with Cool Whip as served.

HOT LAVA (HOME BAKED PUDDING)

Karen Regan

1 c. milk	2 c. flour
1/4 c. margarine	1/2 tsp. salt
2 tsp. vanilla	1 1/2 c. sugar
2 sq. unsweetened choc.	4 tsp. baking powder

Mix and put in 9x13 pan. Mix 1 c. sugar, 1 c. brown sugar and 1/2 c. cocoa and pour over moist mixture. Before putting in oven pour 2 c. hot water over everything. It ends up cake on top and pudding on bottom.

ICE CREAM DESSERT

Mary Egan

Mix 1 - 10 oz. pkg. Lorna Doone cookies and 1 stick melted margarine for crust. Pat in 9x13 pan and bake at 350 degrees 15 min. Cool. In mixer, blend 2 boxes instant vanilla pudding, and 2 c. milk. Add 1 qt. soft vanilla ice cream. Spread over cookie mixture and chill. Cover with sm. carton Cool Whip and 5 crushed Heath bars. Refrigerate.

JELLO DESSERT

Mary Ann Burke

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|------------------------|-------------------|
| 1 c. sugar | 1/2 c. butter |
| 2 eggs | 1 c. nutmeats |
| 1 c. crushed pineapple | 3 tbsp. cream |
| Graham crackers | 2 boxes red jello |

Cream butter and sugar. Beat egg yolks. Slightly mix and fold in stiffly beaten egg whites. Add drained pineapple, nuts and cream. Put a layer of whole graham crackers in bottom of 9x13 pan. Spread mixture on and place another layer of crackers on top. Dissolve jello and add a little sugar. When this begins to set, pour over top of crackers and cut in squares. Top with whipped cream.

JIFFY DESSERT

*Mary Campbell

- | | |
|--|---|
| 1 box Jiffy cake mix (yellow) | 1 3/4 c. milk |
| 1 box instant vanilla pudding (sm. size) | 1 - 8 oz. Phil. cream cheese (softened) |
| 1 #2 can crushed pineapple | 1 c. chopped pecans |
| | 1 - 9 oz. carton Cool Whip |

Mix cake mix according to directions on pkg. Pour in greased 9x13 pan and bake 15 minutes. A regular size cake mix can be used, but bake 35 minutes. Let cool. Beat instant vanilla pudding, milk and very soft cream cheese. Spread this on the cooled cake. Drain crushed pineapple and dry well. Spread this on pudding mixture. Spread Cool Whip over pineapple and sprinkle nuts on top. *Mary Campbell used white jiffy cake mix and Mrs. Joe Hammel used 2 c. milk. Additional contributors are Mary Davis.

LEMON DESSERT

Shirley Elliott
Irene Bahr

- | | |
|---------------------|-------------------------------------|
| 1 c. flour | 1/2 c. melted butter |
| 1/2 c. nuts (opt.) | 8 oz. Phil. cream cheese (softened) |
| 1 c. powdered sugar | 2 pkgs. lemon inst. pudding |
| 1 c. Cool Whip | |
| 2 1/2 c. cold milk | |

(Cont.)

Lemon Dessert (Cont.)

Mix flour, butter and nuts and pack in 9x13 pan. Bake at 350 degrees 15-20 minutes. Cool. Mix cheese, sugar and Cool Whip together and put on top of crust. Mix pudding and milk and put on top of cheese mixture. Cover with Cool Whip. Can use different flavor pudding. Leave pudding set a couple of minutes before putting on top of cheese mixture.

LEMON DESSERT SALAD

Mrs. Dan Grady

1 c. flour 1/4 c. butter

1 - 3 oz. pkg. cream cheese 1 c. powdered sugar

Mix flour and butter and pack in 9x13 pan for crust. Bake 12 minutes at 350 degrees. Cool. Mix cheese and sugar and pour into 1 c. whipped cream. Blend and pour on crust. Top mixture with 1 can lemon pie mix; top this with whipped cream, coconut and nuts. Also can use chocolate, butterscotch and lemon pudding, or peach, cherry, and blueberry pie filling. If you would like to use fresh strawberries, cook 1 c. water thickened slightly with 1 tbsp. cornstarch and 1 c. sugar. Remove from heat and stir in 13 oz. pkg. strawberry jello. Cool to room temperature and add 1 qt. fresh berries (strawberry or raspberries).

LEMON PUDDING CAKE

Shirley Elliott

1 pkg. yellow cake mix

1 pkg. lemon inst. pudding mix*

3/4 c. Mazola oil

3/4 c. water

4 lg. eggs

Combine all ingredients in lg. bowl. Mix 4 min. by clock at good speed. Pour into 9x13 pan, greased. Bake at 350 degrees 40 minutes. Do not over bake. Cool 5 minutes. Prick all over with a 2-tined fork. Pour over cake a mixture of 2 tbsp. melted butter, 1/2 c. orange juice (warmed) and 2 c. powdered sugar, stirred together. Add a little lemon extract if desired. *One pkg. lemon jello can be used in a pinch.

LIME CHIFFON DESSERT

Julie Rotach

- | | |
|--|--------------------------------------|
| 1/4 c. oleo | 1 c. graham cracker crumbs |
| 1 - 3 oz. pkg. lime jello | 1 c. boiling water |
| 1 - 14 oz. can Eagle Brand
sweetened cond. milk | 1 c. crushed pineapple,
undrained |
| 2 tbsp. Real lime juice | 4 c. small marshmallows |
| 1 c. whipping cream | |

Melt oleo, stir in crumbs. Pat firmly on bottom of 7x11 pan. Chill. Dissolve jello in boiling water in lg. bowl. Stir in condensed milk, pineapple, and lime juice. Fold in marshmallows and whipped cream (Cool Whip or Dream Whip may be used). Pour onto crust. Chill 2 hrs. or until set.

OZARK PUDDING

LaVern Kelly

- | | |
|--------------------|---------------------|
| 1/4 c. shortening | 1 c. sugar |
| 1 egg, well beaten | 1 c. flour |
| 1 tsp. soda | 1/2 tsp. cinnamon |
| 1/4 tsp. salt | 1 tsp. vanilla |
| 1/2 c. nuts | 2 c. apples, sliced |

Cream shortening and sugar together and add remaining ingredients. Stir and bake for 25 minutes at 350 degrees in a 9x9 pan. Serve with ice cream or whipped topping.

PARTY DESSERT

Debi Ahlstrom

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|--|---|
| 1 pkg. white cake mix
(1 lb. 2 1/2 oz.) | 2 pkgs. cherry jello (3 oz.) |
| 2 c. boiling water | 1 pkg. topping mix (Dream
Whip, 5 1/4 oz.) |
| 1 can cherry pie filling | |

Prepare cake mix as directed. Bake in 9x13 pan. A few minutes before cake is done, dissolve jello in boiling water. Remove cake from oven, take a fork and pierce all over, making many holes right through to bottom of pan. Pour hot jello over cake. Chill. Top with Dream Whip and spread cherry pie filling on top.

PEACH DELIGHT

Marjean Fahey

2 c. vanilla wafer crumbs 1/2 c. margarine, soft
1 c. powdered sugar 1 tsp. vanilla
1/8 tsp. salt 2 eggs
1 #2 can sliced peaches 1 c. whipping cream

Line pan with half of crumbs. Cream margarine and sugar with mixer. Add vanilla, salt and eggs one at a time and beat after each. Spread mixture over the crumbs and place peach slices over mixture. Cover with sweetened whipped cream or Cool Whip. Top with reserved crumbs. Refrigerate. Garnish with peach slices and cherries.

PEACH PUDDING

Mrs. Daniel Grady

1 tbsp. lard 1 c. flour
1/2 c. sugar 1 tsp. salt
1 egg, well beaten 1 c. milk
1 tsp. vanilla 1 qt. peaches, well drained

Fill well greased baking dish with drained peaches. Cover with batter and bake in a moderate oven 30 minutes. Serve with whipped cream.

PEANUT BRITTLE DESSERT

Joyce Haas

6-8 oz. peanut brittle, 1 lg. Cool Whip
ground 1 tsp. vanilla
1/2 c. marshmallows

Mix all together and let set at least 24 hours before serving. Can use coconut and maraschino cherries to garnish.

PINEAPPLE DELIGHT

Cheryl Kiesau

Break 1 angel food cake into small pieces and place in 9x13 pan. Prepare 2 boxes instant vanilla pudding mix according to directions and pour over cake pieces. Let set. Prepare 2 env. Dream Whip according to directions. Drain 1 lg. can crushed pineapple and add to Dream Whip. Pour this mixture over cake/pudding mixture. Garnish with nuts and maraschino cherries. Keep refrig.

PINEAPPLE DESSERT

Meg Schaller

Melt 30 marshmallows with 1/2 c. milk over medium heat, stirring constantly. Let cool. Fold in 1 c. whipped cream and 1 small can crushed pineapple (drained). Line pan with graham cracker crumbs. Pour in mixture and top with crumbs. Chill. Nuts or cherries may be added.

PISTACHIO TORTE

Mrs. Walton Mellick

50 Ritz crackers, crushed	1 stick margarine, melted
2 pkg. pistachio pudding	1 1/2 c. milk
1 qt. vanilla ice cream	Whipped cream
Heath candy bars	

Press cracker and margarine mixture in bottom of 9x13 pan. Mix pudding and milk and add ice cream which has been softened. Put over crust in pan and cover with whipped cream or Dream Whip. Sprinkle with crushed candy bars.

PRUNE MARSHMALLOW DESSERT

Loretta Ryan

40 prunes	20 marshmallows
2 c. cream, whipped	1/2 c. sugar

Chop prunes, add whipped cream and marshmallows and vanilla.

PUDDING DESSERT

Shirley Elliott

1 c. flour	1 c. flaked coconut
1 sm. pkg. slivered almonds	1/2 c. oleo
1/2 c. brown sugar	

Mix, put in 9x13 pan. Brown at 350 degrees, stirring frequently. Save a few crumbs for top.

Filling:

2 sm. pkgs. vanilla pudding	3 c. milk
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Cook as per pkg. directions. Cool. Mix with 1 sm. container Cool Whip. Sprinkle crumbs on top.

PUMPKIN DESSERT

Cheryl Kiesau

- | | |
|--------------------------------------|---------------------------|
| Graham crackers | 3/4 c. butter, melted |
| 1 lb. lg. marshmallows
(about 65) | 2 c. pumpkin (1 can) |
| 2/3 c. brown sugar | 1 tsp. cinnamon |
| 2/3 tsp. cloves | 1 pkg. whipped Dream Whip |

Mix graham crackers and butter and pack in 9x13 pan. Melt marshmallows and add pumpkin, brown sugar, cinnamon, and cloves. Cool and add Dream Whip. Pour over crust and chill overnight. Makes 15-20 servings.

PUMPKIN DESSERT

Diana Deeney

- | | |
|--|-------------------------|
| 1 c. flour | 2 tbsp. sugar |
| 1/2 c. oleo | Dash salt |
| Mix with fork to crumbly mixture, pat in 9x13 pan. | |
| 2 cans pumpkin | 4 eggs, slightly beaten |
| 1 1/2 c. sugar (white or brown) | 1 tsp. salt |
| 2 tsp. cinnamon | 1 tsp. ginger |
| 1/2 tsp. cloves | 1 2/3 c. milk |

Mix together and pour over crust mixture, bake in preheated oven at 350 degrees 45-60 minutes. Garnish with ice cream or whipped cream.

PUMPKIN SQUARES DESSERT

Uvonne White

- | | |
|---|--------------------------|
| 1 c. flour | 1/2 c. oatmeal |
| 1/2 c. brown sugar | 1/2 c. oleo |
| Mix until crumbly and press in 9x13 pan, bake 15 minutes. | |
| 1 lb. can pumpkin | Tall can evaporated milk |
| 2 eggs, beaten | 3/4 c. sugar |
| 1/2 tsp. salt | 1 tsp. cinnamon |
| 1/2 tsp. ginger | 1/4 tsp. cloves |

Combine ingredients and pour on crust. Bake for 20 minutes. Combine 1/2 c. chopped pecans, 1/2 c. brown sugar and 2 tbsp. butter. Sprinkle over filling and bake another 15-20 minutes. Cool. Can be topped with Cool Whip.

PEACH MARSHMALLOW DESSERT

Veronica Bakewell

1/2 c. butter
1 c. flour
1/4 c. brown sugar
1/2 c. chopped nuts
Mix thoroughly and pat into 9x12 cake pan. Bake 10 minutes at 350 degrees.

Filling:

24 marshmallows
1 c. whipping cream
3/4 c. milk

Melt the marshmallows with the milk. Cool. Fold in cream, already whipped and spread on top of crust. Let set awhile until firm. Arrange canned or fresh peach slices to cover the second layer. Make 1 pkg. orange jello using 1 3/4 c. water. Let cool until syrupy. Spoon on top of peach slices and chill. Serves 12.

PEACH COBBLER

Joyce Haas

4 c. slices peaches
1 tbsp. lemon juice
1/3 to 1/2 c. sugar to
sweeten peaches
2 tbsp. butter, melted
1/4 c. margarine
1 1/2 tsp. baking powder
1/2 tsp. salt
1/8 tsp. nutmeg
1 c. flour
1 egg, beaten
1/4 c. milk

Combine peaches, lemon juice, sugar, nutmeg, and melted butter in bottom of shallow pan. Sift flour, baking powder, 1 tbsp. sugar and work in margarine until consistency of cornmeal. Add combined milk and egg mixture. Spread over peaches. Sprinkle dough with cinnamon and sugar. Bake at 350 degrees 40 minutes. Serve warm or cold with whipped cream or ice cream.

RAISIN RICE PUDDING

Fern Bresnahan

1/2 c. rice
1 qt. milk
1/2 c. seedless raisins
1/3 c. butter
3 eggs, beaten
1/2 c. sugar
1 tsp. vanilla
1/4 tsp. salt
Cinnamon or nutmeg

(Cont.)

Raisin Rice Pudding (Cont.)

Mix rice with 2 c. milk in top of double boiler; cook over hot water until tender. Add raisins and butter. Combine eggs, sugar, vanilla, salt and remaining milk. Stir into hot rice mixture. Pour into greased 1 1/4 qt. baking dish. Sprinkle with cinnamon. Set in pan and fill pan half full of warm water. Bake in slow oven, 325 degrees 45 minutes or until set.

RASPBERRY CREAM

Eleanor O'Meara

1 - 3 oz. pkg. raspberry jello	1 c. boiling water
1/2 pt. vanilla ice cream, softened	1 pkg. unthawed frozen raspberries (10 oz.)

Dissolve gelatin in water. Stir in raspberries and ice cream. Refrigerate until set, about 20 minutes. Spoon into serving dishes. Makes 4 servings. May also be left in the bowl and double the recipe using 12 oz. of raspberries.

RED RASPBERRY DESSERT

Helen Haberichter

1 pkg. vanilla wafers	2 pkgs. raspberry jello
2 c. hot water	2 pkgs. frozen raspberries
3/4 c. milk	30 lg. marshmallows
1 c. cream (whipped)	

Crush wafers, line bottom of pan and save some for top of dessert. Dissolve jello in hot water, add frozen raspberries, stir constantly as jello sets quickly when frozen berries are added. When mixed well, spread over crust. Heat milk, add marshmallows, heat until melted. Cool. When cold add 1 c. whipped cream. Mix and spread over jello in pan. Sprinkle crumbs on top. Refrigerate several hours. Put in 9x13 pan.

CHERRY RHUBARB CRUNCH

Jenette Schulte

1 1/2 c. flour
1 1/2 c. quick oatmeal,
uncooked

1 1/2 c. brown sugar
1/2 c. margarine

Combine flour, brown sugar and oatmeal. Cut in the shortening until coarse in texture. Pat 1/2 of this mixture into a 9x13 pan. Save remaining half for topping. Spread 4 c. cut up rhubarb (fresh or frozen) 1 inch pieces on first layer. Prepare in saucepan 1 c. sugar, 2 tbsp. (heaping) cornstarch, 1 c. cold water, 2 drops red food coloring and cook until thickened. Add 1 can cherry pie filling. Pour this mixture over rhubarb pieces. Sprinkle reserved topping over this. Bake at 350 degrees 30-40 minutes.

RHUBARB CRISP

Janaan Prohaski

1 3/4 c. flour
1 tsp. baking powder
1/2 c. butter

3 tbsp. sugar
2 egg yolks
2 tbsp. oil

Sift flour, sugar and baking powder. Add 2 egg yolks, butter and oil. Beat well. Press on sides and bottom of 8x8 inch pan.

Filling:

1 3/4 c. sugar
3 egg yolks, beaten

4 tbsp. butter
4 c. sliced rhubarb

Mix well and pour over crust. Bake at 350 degrees about 40 minutes (done when custard like and not soupy). Beat 5 egg whites and 3/4 c. sugar until stiff. Spoon over baked cake and return to oven until browned.

RHUBARB CRUNCH DESSERT

Vivian Hammer

1 c. flour
3/4 c. brown sugar

1/2 c. butter, melted
1 tsp. cinnamon

Mix until crumbly and press half into a greased 7x12 baking pan. Cover with 4 1/2 to 5 c. rhubarb.

(Cont.)

Rhubarb Crunch Dessert (Cont.)

- 1 c. sugar
- 1 c. water
- 2 tbsp. cornstarch
- 1 tsp. vanilla

Cook until thick and clear. Add a few drops red food coloring for color. Pour cornstarch mixture over rhubarb. Top with remaining crumbs. Bake in 350 degree oven 45 minutes. Serve warm or cold.

RHUBARB CRUNCH

Mrs. Leonard Davis

- 3 c. rhubarb, cut up
- 1 1/2 c. sugar
- 2 tbsp. flour

Mix well and place in buttered baking dish 8x10 inches or 9x9 inches. Mix 1 c. brown sugar, 1/2 c. butter and 3/4 c. flour together and crumble over top of first mixture. Bake 45 minutes at 350-375 degrees. Will be golden brown on top.

COLLEEN'S RHUBARB PIZZA

Catherine A. Byrnes

- 1 c. flour
- 1/4 tsp. salt
- 1 egg
- 3 c. rhubarb
- 1 - 3 oz. pkg. strawberry jello
- 1 tsp. baking powder
- 2 tbsp. butter
- 2 tbsp. milk
- 1 c. sugar
- 1/2 c. flour
- 1/3 c. melted butter

Mix flour, baking powder and salt; cut in the 2 tbsp. butter. Beat eggs and add milk. Add to batter for the crust, in bottom of 9 inch square pan. Spread rhubarb over dough. Sprinkle dry jello over rhubarb. Mix flour and melted butter for topping and sprinkle on top. Bake 40 minutes at 350 degrees. Can double this recipe for 9x13 pan.

RHUBARB TORTE

Mary Ann Burke

- 1 c. sugar
- 4 c. sliced rhubarb
- Few drops red coloring
- 1/2 c. whipping cream
- 3 tbsp. cornstarch
- 1/2 c. water
- 1 recipe graham cracker crust

(Cont.)

Rhubarb Torte (Cont.)

1 pkg. instant vanilla pudding mix 1 1/2 c. sm. marshmallows

Combine sugar and cornstarch; stir in rhubarb and water. Cook and stir till thickened. Reduce heat; cook 2-3 minutes. Add food coloring. Spread on cooled graham cracker crust. Cool. Fold marshmallows into whipped cream. Spoon on rhubarb mixture. Prepare pudding according to pkg. directions, spread over all. Sprinkle with reserved crumbs. Chill. Makes 9 servings.

RHUBARB GOODIN PUDDING

Mrs. Mary Pauley

1 c. finely cut rhubarb 1/2 c. flour
1 c. sugar 1/4 c. margarine, melted
1 egg, beaten 2 tbsp. shortening, melted

Spread rhubarb in well greased 9 inch pie pan. Sprinkle with 1/2 c. sugar. Add remaining sugar gradually to egg and beat until stiff and well mixed. Add flour, butter and shortening. Beat well. Pour batter over rhubarb. Bake at 325 degrees 45 minutes or until crust is golden brown. Cut like pie. Serve warm or cold with ice cream.

THE RUBY SLIPPER

Mrs. Dennis Blocker

1 pkg. yellow cake mix 1 c. sour cream (1/2 pt.)
1/4 c. water 2 eggs
1 - 3 oz. pkg. raspberry jello

Combine cake mix, sour cream, water and eggs in lg. bowl. Blend, then beat at medium speed 2 minutes until creamy. Spoon 1/3 of batter into well greased and floured 10 inch fluted tube pan. Sprinkle with 1/2 the gelatin. Repeat layers. Spread remaining batter over gelatin to cover. Bake at 350 degrees 45-50 minutes. Cool in pan 5 minutes. Remove from pan, cool on rack. Sprinkle with confectioners sugar if desired.

BARB B B B B B

Mrs. Vincent Schulte

- 1 lb. hamburger
- 2 tbsp. vinegar
- 2 tbsp. worcestershire sauce
- 1/2 c. catsup
- 1 onion
- 2 tbsp. brown sugar
- 1/2 tsp. tabasco sauce
- 2 lg. cans pork & beans (39 oz.)

Brown hamburger and onion. Drain off fat. Mix hamburger with other ingredients. Heat on grill or bake in oven.

CALICO BEAN

- 3/4 lb. hamburger
- 1/2 c. catsup
- 2 tbsp. vinegar
- 1/4 lb. bacon
- 1 can butter beans
- 1 can pork and beans
- 2 tbsp. brown sugar
- 1 tsp. mustard

Brown meats and onion. Drain. Add remaining ingredients. Put in skillet. Heat and flavor. Cook or. to taste still about 15 minutes.

CASA DE PASTA CASSEBOLE

- 1 lb. ground beef
- 1 c. chopped onion
- 1/2 c. tomato sauce
- 1/2 c. whole kernel corn
- 1/4 tsp. paprika
- 1/2 tsp. salt
- 1/2 tsp. pepper, cut up
- 1/2 tsp. red pepper, cut up
- 1/2 tsp. oregano
- 1 lb. mozzarella cheese
- 1 lb. sharp cheddar cheese

Brown meat, drain. Add onion, bell pepper. Cook until tender. Cook macaroni, drain. Stir all ingredients except cheese into meat mixture. Cover and simmer, stirring occasionally, about 15 minutes. Put in casseroles with grated cheese on top. Bake in 350 degree oven until cheese has melted. This goes good with tortillas.



**MEATS
&
MAIN DISHES**

BAR B Q BEANS

Mrs. Vincent Schulte

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|------------------------------|----------------------------------|
| 1 lb. hamburger | 1 onion |
| 2 tbsp. vinegar | 2 tbsp. brown sugar |
| 2 tbsp. worcestershire sauce | 1/2 tsp. tabasco sauce |
| 1/2 c. catsup | 2 lg. cans pork & beans (29 oz.) |

Brown hamburger and onion. Drain off fat. Mix hamburger with other ingredients. Heat on grill or bake in oven.

CALICO BEANS

Fern Bresnahan

- | | |
|-----------------------|----------------------|
| 3/4 lb. hamburger | 1/4 lb. bacon |
| 1/2 c. onion, chopped | 1 can butter beans |
| 1 can kidney beans | 1 can pork and beans |
| 1/2 c. catsup | 1/2 c. brown sugar |
| 2 tsp. vinegar | 1 tsp. mustard |
| 1 tsp. salt | |

Brown meats and onion. Drain. Add remaining ingredients. Put in skillet until hot and flavors blend or, better still, bake at 350 degrees for about 1 hour.

CASA EL RANCHO CASSEROLE

Doris Clarke

- | | |
|-------------------------------------|-----------------------------|
| 1 lb. ground beef | 1 c. chopped onion |
| 1 - 7 oz. pkg. elbow macaroni | 3 1/2 c. tomatoes |
| 1 tsp. chili powder | 1 1/2 c. whole kernel corn |
| 1/4 tsp. pepper | 1 tsp. salt |
| Red pepper (hot, crushed, to taste) | 2 hot green peppers, cut up |
| 1 lb. mozzarella cheese | 1 whole bell pepper, cut up |
| | Dash oregano |
| | 1 lb. sharp cheddar cheese |

Brown meat, drain. Add onion, bell pepper. Cook until tender. Cook macaroni, drain. Stir all ingredients except cheese into meat mixture. Cover and simmer, stirring occasionally, about 15 minutes. Put in casserole with grated cheese on top. Bake in 350 degree oven until cheese has melted. This goes good with doritos.

CHINESE RICE

Shirley Elliott

- | | |
|---------------------------|------------------------------|
| 1 lb. hamburger (browned) | 1 c. rice (uncooked) |
| 2 c. celery (diced) | 1 tsp. onion (diced) |
| 1 tsp. salt | 1 c. sour cream |
| 1/3 c. soy sauce | 1 can cream of mushroom soup |
| 2 c. water | |
| 1 can mushroom pieces | |

Place ingredients in 9x13 greased pan. Bake in a slow (325 degrees) oven 2 hours. Stirring once in a while. Add more water if needed.

TEXAS BAKED BEANS

Mrs. Ralph Larson

- | | |
|--------------------------------|-------------------------|
| 3 lb. can pork and beans | 1 tbsp. brown sugar |
| 3 tbsp. catsup | 3 tbsp. molasses |
| 1/2 pkg. Lipton onion soup mix | 1/2 c. water |
| | 1 lb. browned hamburger |

Mix and bake at 350 degrees 1 hour.

BAKED CHOP SUEY

Cathy Zahn

- | | |
|--------------------------------------|------------------------------|
| 1 1/2 lbs. ground beef | 1/2 c. onion, chopped |
| 1 can chop suey vegetables | 1 can mushrooms |
| 1/2 can water chestnuts, sliced thin | 1 can cream of chicken soup |
| 1 c. water | 1 can cream of mushroom soup |
| 1/2 c. minute rice | 2-3 tbsp. soy sauce |
| Chow mein noodles | |

Lightly brown beef and onions. Combine all ingredients with meat except chow mein noodles. The chop suey vegetables, mushrooms and water chestnuts are optional ingredients. Add one or all three. Put in casserole and bake 1 hour at 350 degrees. Sprinkle noodles on top and bake 10 minutes longer.

BEANS SWEET SOUR

Carol Herman

2 lg. onions, cut in rings	1 lb. bacon, cut up and fried crisp
2 lbs. hamburger, fried and drained	2 scant c. brown sugar
1/2 c. vinegar	1/2 c. molasses
1 tbsp. dry mustard	1 - 2 1/2 lb. can pork and beans
2 cans red beans, drain	1 can lima beans, drain
2 cans butter beans, drain	

Fry bacon, hamburger, add onions, sugar, vinegar, molasses and mustard, Heat. Add beans. Mix together and bake 2 hours at 325 degrees. May use crock pot.

BEEF CHOUFLEUR

Connie Ludeking

1 lb. boneless round steak, cut 1/3 inch thick	1 sm. head cauliflower
1 green pepper, cut in 3/4 inch pieces	2 tbsp. butter or marg.
2 tbsp. cornstarch	1/4 c. soy sauce
1 1/2 c. beef broth	1 clove garlic, minced
3 c. hot cooked rice	1/2 tsp. sugar
	1 c. sliced green onions with tops

Cut meat in 1/2 inch squares. Separate cauliflower into flowerettes (about 4 c.). Brown meat in butter or margarine 5 minutes. Add cauliflower, green pepper, soy sauce and garlic. Stir lightly to coat vegetables with soy sauce. Cover pan and simmer until vegetables are barely tender (10 minutes). Blend cornstarch, sugar and beef broth. Add to meat mixture with green onion. Cook stirring constantly until thoroughly heated and sauce is thickened. Serve over rice. Serves four.

CALICO BEAN BAKE

Mrs. Verdine (Mavis) Berns

1 lb. hamburger	1 onion
3 strips bacon	3/4 c. brown sugar
1/2 c. catsup	Salt and pepper
1 can pork and beans	1 can kidney beans
1 can great northern beans	1 can lima or butter beans

(Cont.)

Calico Bean Bake (Cont.)

Brown hamburger, onion and bacon. Add remaining ingredients and bake 1 hour at 350 degrees. Pour off excess liquid. May be cooked on stove top or in a crock pot. Note: Several substitutions or omissions are permitted, hamburger, bacon, or beans etc.

HAM AND BROCCOLI CASSEROLE

Anna Mae Curtin

- 1/4 c. onion, chopped
- 1 - 10 oz. pkg. chopped broccoli
- 1/4 c. milk
- 1 1/2 c. cooked rice
- 1 jar mushrooms, use juice (optional)
- 2 tbsp. margarine
- 1 can cream of chicken soup
- 4 oz. Cheez Whiz
- 2 c. cooked ham
- 1/4 tsp. worcestershire sauce
- 1 can water chestnuts (opt.)

Saute onion in margarine until tender. Cook broccoli according to directions on pkg., drain. In large bowl mix soup, cheez whiz and milk. Add onion, broccoli, ham, cooked rice, and worcestershire sauce. Add mushrooms and water chestnuts at this time if you want. Pour in casserole. Top with cracker crumbs. Cover and bake at 350 degrees 1 hour.

HAM BALLS

*Mrs. R. J. Kibby

- 1 lb. smoked ham
- 1 c. bread crumbs
- 2 eggs, beaten
- 1 c. water
- 1 tbsp. dry mustard
- 1 1/2 lb. fresh pork
- 1 c. milk
- 1 c. vinegar
- 1 1/2 c. dark brown sugar

Grind together ham and pork. Add crumbs, milk and eggs. Shape these 5 ingredients into balls. Place in shallow pan 9x13. Blend vinegar, water, sugar, and mustard and pour over ham balls. Bake 3 hours at 350 degrees. Turn meat balls after 1 1/2 hours to glaze. *Mrs. Paul Fahey increases this recipe by 1/3. Shirley Elliott uses only 1/2 c. vinegar.

HAM CASSEROLE

Loretta Ryan

- | | |
|------------------------------------|-----------------------------|
| 1 lb. baked ham, ground | 2 hard cooked eggs |
| 1 c. sharp cheese,
shredded | 1 green pepper, minced |
| 1 pkg. (12 oz.) noodles,
cooked | 1 sm. can sliced mushrooms |
| | 4 c. med. thick white sauce |

Combine ingredients in order given. Turn into a 2 qt. casserole. Bake until hot and bubbly.

HAM DELIGHT CASSEROLE

Helen Mellick

- | | |
|--------------------------|---|
| 1 c. cooked ham, chopped | 1 c. frozen french fries |
| 1 c. canned asparagus | 1 - 10 oz. can cream of
celery soup, undiluted |
| 1/3 c. milk | 1/4 c. grated Parmesan cheese |
| 1/2 c. bread crumbs | |

Combine ham, potatoes, asparagus, soup and milk; stir gently to mix. Spoon into a 1-quart casserole. Top with bread crumbs and Parmesan cheese. Bake at 350 degrees for 30 minutes.

HAM LOAF

Uvonne White

- | | |
|-------------------------------------|-------------------|
| 2 lbs. ham | 2 lbs. lean pork |
| 2 c. rolled out dry
bread crumbs | 2 c. tomato juice |
| | 2 eggs |

Have butcher grind ham and pork together twice. Mix all well and bake in shallow pan at 325 degrees 2 hours.

HAM WITH BEER GLAZE

Lillian Stone

Place a precooked ham, fat side up on rack in uncovered roasting pan. Pour 1 can beer over top. Bake in 350 degree oven allowing 10 minutes per lb. (15 minutes per lb. if ham comes directly from refrigerator). Baste every 15 minutes with drippings. Remove ham from oven and score fat diagonally in 2 directions to form diamonds. Stud with cloves. Spread with beer glaze and return to oven to bake 15-30 minutes longer until well glazed.

(Cont.)

Ham With Beer Glaze (Cont.)

Glaze:

- 1 c. brown sugar
- 1 tbsp. dry mustard
- 1 tbsp. vinegar
- 1 tbsp. flour

Add enough beer to this mixture to make a smooth paste.

HOT DISH

Mary Campbell

- 2 tbsp. butter
- 1 c. milk
- 1 1/2 c. cooked med. noodles
- 2 c. diced ham
- 1/4 c. cracker crumbs
- 2 tbsp. flour
- 1 c. grated cheese
- 1 tsp. salt
- 1 tbsp. horseradish
- 1 c. cooked peas, drained

Make a white sauce with butter, flour and milk. Add cheese. Stir until cheese melts. Combine noodles, salt and horseradish, ham and peas. Add white sauce to mixture and place in baking dish. Sprinkle cracker crumbs over top. Bake 30 minutes.

MAKE AHEAD BREAKFAST

Mrs. Paul Fahey

- 12 slices bread
- Ground ham, as desired
- 3 c. milk
- 1/2 tsp. dry mustard
- 6 slices cheese
- 6 eggs
- 1/2 tsp. salt

Butter both sides of bread. Put 6 slices in 9x13 pan. Top with meat, then cheese slices. Put 6 more slices bread on top. Blend eggs and milk. Add seasonings. Pour over sandwiches. Cover and refrigerate overnight. Next morning bake 1 hour at 350 degrees. Cut and serve hot.

QUICHE LORRAINE WITH HAM

Alice Williams

- 1 - 9 inch unbaked pie shell
- 1 1/2 c. whole milk or half & half
- 1 c. diced cooked ham
- 3 lg. eggs
- 1 tsp. worcestershire sauce
- 3/4 tsp. salt

(Cont.)

Quiche Lorraine With Ham (Cont.)

1/2 c. grated Swiss cheese 2 green onions, sliced
(I use Colby) very thin

Beat eggs, add milk and seasonings. Sprinkle the grated cheese, onions and ham into pie shell. Cover with beaten egg mixture. Bake at 375 degrees 40 minutes or until tip of a silver knife inserted into the custard comes out clean.

SCALLOPED POTATOES AND HAM

Gert Devitt

Make medium white sauce for amount needed. When smooth and cooked cut in diced raw potatoes, a little onion and desired amount of cheese. Cut in ham pieces and bring to a boil. Place in casserole and into medium heated oven. Taste before adding salt as ham provides the salt. By bringing the white sauce to boil before placing in oven, saves baking time. Bake at 350 degrees about 1 hour.

BAKED CHICKEN

Mrs. Keith Schulte

Melt 1/4 c. margarine. Add a dash of worcestershire sauce and Lawry's salt. Brush chicken pieces with this mixture and roll in crushed Rice Krispies. Bake 1 hour at 350 degrees.

CHICKEN BREASTS SUPREME

Marge Schott

4 chicken breasts, halved, 3 tbsp. butter
skinned and boned 1/4 c. minced onion
1/2 c. slivered almonds 1 c. cooked rice
1 can mushrooms 1/2 can cream of mushroom
1 c. sour cream soup
1/2 c. chicken broth 1 tsp. salt

Brown chicken breasts in butter. Remove the chicken and brown the onion, almonds and mushrooms. Place in a greased casserole with chicken breasts on top. Mix soup, sour cream, broth and seasonings and beat until smooth. Pour over casserole. Bake 1 hr. at 325 degrees. Serves 8.

CASHEW CHICKEN CASSEROLE

Jeanne McDonald

3/4 c. cooked chicken 1 can cream of chicken or
1/2 c. diced celery mushroom soup
3 oz. can chow mein noodles 1/2 c. milk
4 oz. can mushrooms 5 oz. chopped cashew nuts

Mix all ingredients except nutmeats. Place in a greased 1 1/2 qt. casserole. Sprinkle on cashews and bake 40 minutes at 325 degrees. Turkey may be substituted for the chicken. Serves 6.

BAKED CHICKEN SUPREME

Marge Schott

Cook a 4-5 lb. chicken in water to cover. Add salt and pepper to taste. Cool and take meat off bones. Cut meat fine. Save broth.

Dressing:

6-8 c. soft bread crumbs 1 stalk celery, chopped
1 med. onion, chopped 1/3 c. fat or butter
2 eggs, beaten 1/2 tsp. baking powder
1 1/2 to 2 c. milk Salt, pepper to taste

Poultry seasoning to taste

Put cut up chicken in bottom of greased pan. Place dressing over this. Make gravy from broth and pour over all to within 1 inch of covering. Bake 1 to 1 1/2 hours at 350 degrees. Cut in squares and serve warm with more gravy if desired.

CHICKEN CHINESE CASSEROLE

Mrs. Arlyn Pladsen

1 can water chestnuts 1 can bean sprouts
1 can cream of chicken soup 1 can cream of celery soup
1 can cream mushroom soup 1 can chinese noodles
1 sm. pkg. slivered almonds 1 whole chicken or pkgd.
3 c. buttered Rice Chex chicken breasts

Cook chicken until tender (about 1 hour). Cut into cubes. Spread chinese noodles over bottom of 9x13 inch baking dish. Mix all other ingredients and pour over noodles. Top with buttered crushed Rice Chex and bake at 350 degrees 45 min. Serves 12. Very good for a ladies luncheon.

CHICKEN CASSEROLE

Julie Rotach

- | | |
|-----------------------------|----------------------------|
| 2 c. uncooked macaroni | 2 cans mushroom soup |
| 7 oz. cubed Velveeta cheese | 4 hard cooked eggs, cut up |
| 2 c. milk | 1 med. onion, chopped |
| 1 can mushrooms | 2 c. diced cooked chicken |
| Salt | Pepper |

Mix all ingredients together and let stand overnight in the refrigerator. Top with crumbs when ready to bake. Bake 1 hour at 350 degrees.

CHICKEN CASSEROLE

*Jean Phipps

- | | |
|---|----------------------------|
| 1 chicken, cut into serving pieces | 1 can mushroom soup |
| 1 c. milk | 1 can cream of celery soup |
| 1 pkg. dry onion soup mix, or 1 can onion rings | 1 sm. box minute rice |

Grease casserole and pour in rice. Heat soups and milk together, stirring well. Pour hot soups over rice and lay chicken pieces on top. Cover with onion soup mix. Bake at 325 degrees 2 hours and 15 minutes. If mixture needs moisture, add 1 can cream of chicken soup the last 15-20 minutes. *Shirley Elliott uses cream of chicken soup instead of the cream of celery soup and just 1/2 pkg. of dry soup mix.

CHICKEN CASSEROLE

Florence Fitzgerald

- | | |
|--------------------------|---------------------------|
| 4 c. herb croutons | 3 c. diced cooked chicken |
| 1/2 c. chopped onion | 1/2 c. chopped pepper |
| 1/2 c. chopped celery | 1/2 c. mayonnaise |
| 1 can mushrooms, drained | 1/2 tsp. salt |
| 1/2 tsp. pepper | 2 lightly beaten eggs |
| 1 1/2 c. milk | 1/2 c. shredded cheese |
| 1 can mushroom soup | |

Grease 9x13 pan. Put croutons on bottom. Mix celery, onion, pepper, diced chicken and a little cheese. Spread on top of croutons. Combine mayonnaise, milk, eggs and seasonings and pour over crouton and chicken mixture. Refrigerate overnight. Spoon soup over top with rest of cheese. Bake 1 hour in 325 degree oven.

CHICKEN COMBO CASSEROLE

Mrs. Fred Gordon

2 c. cooked chicken, cut in 1/2 inch cubes	1 c. bread stuffing cubes
1/4 c. finely chopped onion	1 - 1 lb. can mixed veg., drain, reserving liquid
1 tsp. salt	2 tbsp. chopped pimiento (optional)
1/4 tsp. pepper	3/4 c. liquid (reserved liquid with water added if necessary)
3/4 c. mayonnaise or salad dressing	

Combine all ingredients. Spread in bottom of 2 qt. baking dish.

Topping:

3/4 c. flour	1/2 tsp. salt
1/2 tsp. celery seed	1 c. shredded American or cheddar cheese
1/4 c. mayonnaise or salad dressing	

Combine all ingredients. Mix and spread over meat. Sprinkle with 1/4 c. chopped almonds. Bake at 325 degrees 30-35 minutes. Then broil 3-5 minutes until top is golden and bubbly. Turkey, beef or pork may be used in place of chicken.

CHICKEN CORDON BLEU BAKE

Florence Cronin

3 whole chicken breasts, halved and boned	6 slices ham
4 tbsp. melted butter	3 oz. Swiss cheese, sliced into 6 slices
3/4 c. fine dry bread crumbs	1/2 tsp. salt

Pull open a pocket in each half breast. Wrap a piece of ham around slice of chese and tuck into pocket and toothpick together. Put melted butter into one shallow bowl and bread crumbs and salt in another shallow bowl. Dip each half breast on both sides first into butter then into bread crumbs. Coat well. Butter a baking dish and place chicken pieces in single layer. This can be done ahead and refrigerated several hours or even frozen. Bake 40 minutes at 400 degrees. Serves 6.

COMPANY CHICKEN

Gwenn Bray

10 nice chicken pieces
1 - 16 oz. jar apricot
preserves

1 pkg. Lipton dry onion
soup
1 lg. jar Italian dressing

Put chicken in roasting pan or dish with sides. Mix rest of ingredients together and pour over chicken, tucking some in around it. Bake 1 1/2 hours at 350 degrees. Baste a couple of times.

CHICKEN DINNER

Mrs. T. Welch

Cut chicken in serving pieces, brown. Place in a roaster. Add drippings. Bake at 375 degrees until almost tender. Add 2 cans chicken gravy and 1 can mixed vegetables. About 20 minutes before serving make batch of dumplings, drop by spoonfuls into gravy from which chicken has been removed to another pan to keep warm. Bake uncovered 10 minutes, covered for another 10 min. Add a salad and you have a delicious meal. Add salt and pepper to taste.

CHICKEN DIVAN

Mrs. R. J. Kibby

2 - 10 oz. pkg. frozen
broccoli spears
2 cans cream chicken soup
1/8 tsp. curry powder
Bread crumbs, croutons
or slivered almonds

8 chicken breasts
1 c. mayonnaise
1 tsp. lemon juice
1/2 c. shredded cheddar
cheese

Debone and skin chicken. Cook broccoli as pkg. directs. Mix mayonnaise, soup, lemon juice and curry powder and set aside. Arrange casserole as follows: broccoli spears, chicken breasts, sauce, shredded cheese, bread crumbs, croutons or almonds. Season and bake 40 minutes at 350 degrees.

CHICKEN AND KRAUT OVEN DINNER

Mrs. Keith Fahey

1 can cream mushroom soup	1 can cream celery soup
1 can cream chicken soup	1 c. minute rice
2 lb. sauerkraut	1/4 lb. melted butter
Chicken, cut into serving pieces	Paprika

Rinse cans with 1/4 c. water. Place rice and soups in large roaster and mix well. Place kraut over soup and rice mixture. Then layer of chicken. Pour melted butter over chicken pieces. Sprinkle with paprika. Bake at 300 degrees 3 hours or at 350 degrees 2 1/2 hours.

CHICKEN MARENGO

Mrs. Verdine (Mavis) Berns

1 can tomato soup	1 can mushroom soup
3 lb. chicken parts	3 tbsp. shortening
1 lb. sm. white onions	1 med. clove garlic, minced (optional)

In large skillet, brown chicken in shortening, pour off fat. Stir in remaining ingredients. Cover, cook over low heat 45 minutes or until tender. Stir now and then. Uncover, cook until desired consistency. Serves 6. May be baked in oven.

CHICKEN DIVAN

Mrs. Harris M. Gruber

1 pkg. broccoli, cook and drain	1 boned chicken
1 tbsp. pimiento	1 can condensed cheddar cheese soup
1/8 tsp. rosemary leaves	1/3 c. sour cream

Place one layer of chicken over broccoli. Blend remaining ingredients together, pour over broccoli and chicken. Bake at 400 degrees 15 minutes. Serve with green salad and cranberry sauce.

CHICKEN PATTIES

Joyce Haas

6 double soda crackers	1/4 tsp. salt
1/4 tsp. pepper	1/2 c. light cream

(Cont.)

Chicken Patties (Cont.)

1 egg 1 tsp. lemon juice

2 c. ground chicken

Mix all together and shape into patties. Fry in butter until brown.

FIVE CAN CHICKEN CASSEROLE

Ethel Urell
Mary Plein

1 can mushroom soup

1 sm. can evaporated milk

1 sm. can boned chicken

1 can cream of chicken soup

1 can chow mein noodles

Mix and put into greased casserole. Top with crushed potato chips. Bake 30 minutes at 350 degrees. You may substitute a small can of tuna for the chicken. Then use 1 can cream of celery soup in place of the cream of chicken soup.

NOODLE CASSEROLE

Helen Haberichter

Cook 4 c. noodles. Add 1 can cream of chicken soup, 1/3 c. milk, 1 can boned chicken. (Or tuna). Stir and mix. Turn into casserole and bake at 400 degrees until it bubbles.

OVEN FRIED CHICKEN WITH DRESSING

Mrs. Harold Valley

1 - 3 lb. chicken, cut up

6 c. dry bread

1 1/4 tsp. sage

2 tbsp. chopped onion

1/4 c. melted butter

1 can cream of chicken soup

Dip chicken pieces in flour seasoned with salt and pepper, and brown in butter. While chicken is browning, combine other ingredients in a bowl. Set aside 1/2 c. of the dressing mixture. Place browned chicken in dutch oven and pile dressing in the center of chicken pieces. Make a gravy with the pan drippings using 2 tbsp. flour, the 1/2 c. dressing mixture and 2 c. water. Pour over the chicken and dressing. Cover and bake at 350 degrees 1 hour.

OVERNIGHT CHICKEN CASSEROLE

Jean Phipps

- | | |
|----------------------------|---------------------------|
| 2 c. cooked chicken, diced | 2 c. milk |
| 2 c. uncooked macaroni | 1 can cream mushroom soup |
| 2 c. diced cheese | 2 med. onions, diced |

Mix all together in large bowl. Pour into casserole and cover. Put in refrigerator overnight. Next day bake in 325 degree oven 1 hour or until bubbly hot and macaroni is tender. Can be baked with cover on and remove the last 10 minutes to brown.

VEGETABLES-CHICKEN CASSEROLE

Mrs. Tom O'Hare Jr.

- | | |
|---|------------------------------------|
| 2 c. cooked spaghetti, macaroni or noodles, drained | 1 1/2 c. chicken gravy |
| 1/2 c. chopped celery (opt.) | 2 c. or more cooked chicken, diced |
| 1/2 c. cooked carrots, diced | 1/2 c. cooked peas |
| 1 tbsp. onion | Salt and pepper to taste |

Mix together and turn into a buttered casserole. Sprinkle with 1/2 c. bread crumbs. Bake in a moderate oven, 30-45 minutes.

GREEN BEAN HOT DISH

Rita Swenson
Phyllis Welch

- | | |
|---------------------------|---------------------------|
| 1 can green string beans | 1 can cream mushroom soup |
| 1 can french fried onions | or cream of chicken soup |
- Mix beans and soup together. Top with onions. Bake 1 hour at 350 degrees.

BARBECUED HAMBURGER

Lillian Stone

- | | |
|--------------------------|---------------|
| 1 lb. hamburger | 3/4 c. catsup |
| 1 tsp. salt | 1 lg. onion |
| 1 tbsp. prepared mustard | |

Brown hamburger, stirring with a fork and partially cook. Spoon off excess fat. Add catsup, salt, onion (cut fine) and mustard. Simmer over low heat about 30 minutes. Split and toast buns. Spread with butter, if desired, and spoon the mixture onto each half and serve. This is enough barbecue for 6 buns. May be prepared in advance and reheated.

BBQ BEEF

Helen Otting

- | | |
|-----------------------|------------------------|
| 4 lb. pot roast | 1 can tomato soup |
| 1 1/2 c. catsup | 1 c. water |
| 2 tbsp. lemon juice | 2 tbsp. worcestershire |
| Salt and pepper | sauce |
| 2 tbsp. brown sugar | 1/2 tsp. dry mustard |
| 1 med. onion, chopped | 1/2 c. celery, chopped |
| 4 bay leaves | |

Cook roast slowly until tender, then shred. Skim off fat and drippings (can save for other use). Mix all sauce ingredients and simmer 1/2 hour. Add to the meat and simmer 1 hour. Serve on buns. This freezes well.

CHEER-UPS

Phyllis Marsden

Thaw 1 loaf frozen bread dough. Brown about 1 lb. hamburger and chopped onion. Season and turn off heat. Add 1 sm. can sauerkraut. Cut dough into 10 pieces. Flatten into squares. Spoon on drained hamburger mixture. Bring corners up and seal. Let rise 1 hour in a warm place. Bake at 350 degrees about 20 minutes. Other meat filling may be used.

FILLED SANDWICHES

Marsha Benda

- | | |
|-----------------------------|----------------------|
| 1 can tuna | 1 tsp. diced pickles |
| 1 tsp. diced onion | 1 tsp. diced olives |
| 3 hard boiled eggs, chopped | 1/4 c. diced cheese |
| 1/2 c. salad dressing | |

Mix together, put into hot dog buns, wrap in foil. Bake at 325 degrees 25 minutes. May be frozen.

HOT SANDWICHES

Marge Schott

- | | |
|------------------|-------------------------|
| 1 lb. minced ham | 1/2 lb. longhorn cheese |
| 1 med. onion | 1/2 bottle catsup |

Grind the ham, cheese and onion. Add the catsup. Fill buns and roll in foil. Heat in slow oven about 30 minutes.

OPEN FACE TUNA BURGERS

Mrs. R. J. Kibby

- | | |
|------------------------------|---------------------------|
| 1 - 13 oz. can tuna, drained | 5 tbsp. Miracle Whip |
| 3 tbsp. minced onion | dressing |
| 2 tbsp. minced green pepper | 16 slices American cheese |
| 8 hamburger buns | |

Mix tuna, dressing, onion, and green pepper. Spread on top of each half bun. Cover with cheese slice. Bake at 350 degrees 10-15 minutes.

OUTDOOR BURGERS

Gwenn Bray

- | | |
|------------------------|---------------------------|
| 2 lbs. ground beef | 1/2 pkg. dry Lipton onion |
| 1 tbsp. worcestershire | soup |
| sauce | 3 tbsp. french dressing |
| | (light orange) |

Mix altogether and then let stand 1 hour while charcoal fire is getting ready. Brown 6 minutes on each side and serve ontoasted buns, with 1 tbsp. french dressing on bottom if you like.

SLOPPY JANE SANDWICHES

Mrs. John L. Waldron

- | | |
|---------------------------|-------------------------------|
| 1 pkg. beef frankfurters, | 1 - 28 oz. can baked beans |
| sliced | 1 tsp. prepared mustard |
| 1 tsp. instant minced | 1/3 c. chili sauce |
| onion | 5-6 frankfurter buns, toasted |

In slow cooking pot, combine all ingredients except buns. Cover and cook on low 2-3 hours. Spoon over toasted buns. Makes 5-6 servings.

TUNA SUBMARINE SANDWICHES

Mrs. Donald Schrandt

- | | |
|-------------------------|------------------------------|
| 1 c. cubed cheese | 2 eggs, hard boiled & sliced |
| 1 sm. can tuna, drained | 2 tbsp. chopped onion |
| 2 tbsp. pickle relish | 1/2 c. mayonnaise |

Mix together and spread on hot dog or hamburger buns. Wrap in aluminum foil and bake at 250 degrees 30 minutes.

BARBECUE RIBS

Mrs. Harris M. Gruber

4 lb. ribs	3/4 c. catsup
3/4 c. water	2 tbsp. vinegar
2 tbsp. worcestershire sauce	1 tsp. salt
1 tsp. chili powder	1/2 tsp. pepper
1 tsp. paprika	Dash red pepper

Cut ribs in serving pieces. Put in roaster and sprinkle with salt and pepper. Add onion. Combine remaining ingredients into sauce and pour over ribs in roaster. Cover and bake 1 1/2 hours at 350 degrees. Remove lid and bake 20 minutes more.

BARBECUE SPARERIBS

Jeanne Byrnes

1 tbsp. worcestershire sauce	2 tbsp. vinegar
1/2 tsp. pepper	1 1/2 tsp. chili powder
1 tsp. paprika	1 tsp. salt
2 med. onions, chopped	3/4 c. catsup
	3/4 c. water

Mix sauce ingredients together well. Brown ribs, seasoned with salt and 1/2 c. brown sugar in oven 1/2 hour or longer. Add sauce over ribs and bake 2 hours, covered, and 1/2 hour uncovered.

PORK CHOP AND STUFFING CASSEROLE

Helen Mellick

4-6 pork chops	1 box Stove Top stuffing
1 can cream of mushroom soup	for pork
3/4 c. water, mixed with pork chop drippings	

Brown chops. Remove and add water to frying pan. Place chops in single layer in baking dish. In bowl, mix the vegetable packet from the Stove Top box with 1 c. very hot water and 1/2 stick melted butter. Then add contents of crumb packet. Mix well. Form into as many balls as you have chops and place 1 ball on each chop. Put soup into the pan containing the water and drippings and mix. Then pour over chops and stuffing. Bake, uncovered, 1 to 1 1/2 hours at 350 degrees.

SAUSAGE AND EGG SOUFFLE

Mrs. Francis Hammel

- 6 eggs
- 6 slices white bread, cubed
- 1 lb. mild sausage
- 2 c. milk
- 1 tsp. dry mustard
- 1 c. pkg. grated cheddar cheese

Crumble and slightly brown sausage. Drain off grease. Cool. In a mixing bowl beat eggs, add milk, salt and mustard. Add cubed bread and stir. Add cheese and sausage, pour into a greased glass baking dish (9x13) and refrigerate overnight. Bake 45 minutes in 350 degree oven. Let stand a few minutes before cutting. Serves 8 to 10. 1/2 lb. Canadian bacon can be used in place of sausage.

SAUSAGE RICE CASSEROLE

Mrs. James A. Wacker

- 1-2 lbs. bulk pork sausage
- 1/4 c. chopped onion
- 1 pkg. chicken soup mix
- 1 can cream mushroom soup
- 1 c. uncooked rice
- 1 1/2 c. chopped celery
- 1/4 c. chopped green pepper (optional)
- 3 1/2 c. boiling water

Brown sausage in skillet and drain off grease. Cook celery, onion and green pepper till tender. Combine the chicken soup mix with mushroom soup and gradually stir in boiling water. Combine all ingredients in 2 qt. casserole. Cover and bake at 350 degrees 45 minutes, stirring occasionally. Uncover and cook 15 minutes more. Serves 6 to 8.

AMANA LIVER

Theresa Anderson

- 1/2 lb. bacon, or 1 lb. pork sausage
- 1/8 tsp. pepper
- 2 tbsp. flour
- 1 lb. beef liver
- 1 tsp. salt
- 1 lg. onion, chopped
- 1 c. water

Dice and brown bacon. Place in baking dish. Fry onion and add to bacon. Cut liver in strips, dust with flour and brown in fat. Add to bacon, add salt and pepper and stir. Save 2 tbsp. fat, blend with flour and water and cook till thick. Pour over meat, stir together. Cover and bake 1/2 hour at 350 degrees. Serves 6.

BAKED SALMON

Mrs. Daniel Grady

- | | |
|---------------------|----------------------|
| 1 lb. can salmon | 2 eggs, well beaten |
| 1 c. half & half | 1 c. cracker crumbs |
| 1/8 tsp. pepper | 1/2 tsp. celery seed |
| 1 tsp. grated onion | Salt to taste |

Mix all ingredients together and put in greased baking dish. Bake at 350 degrees 1 hour.

BREAD DRESSING

Arlene Deeny

- | | |
|----------------------------|-----------------------------------|
| 1 med. onion, chopped fine | 4 tbsp. bacon drippings or butter |
| 1/2 c. chopped celery | 1 can chicken rice soup |
| 1 tsp. sage | 8-10 slices bread, cubed |
| 1/2 can water | |

Brown onion in shortening. Add celery, sage, soup and water and pour over cubed bread. Stir lightly and place in well greased baking dish. Cover and bake at 325 degrees 1 hour. Serves 4.

OUR OWN SALAMI

Marsha Benda

- | | |
|------------------------|---------------------------------|
| 4 lb. ground beef | 6 tbsp. Morton Tenderquick salt |
| 1/2 tsp. garlic powder | 5 tsp. liquid smoke |
| 2 tsp. mustard seed | 1 tsp. onion powder |
| 1/4 tsp. pepper | |
| 2 c. water | |

Brown the ground beef and discard fat. Add the rest of ingredients, mixing well with wooden spoon. Shape in 5 rolls on foil. Refrigerate 24 hours. Punch each roll 4 times with fork. Place on rack in pan. Bake at 325 degrees 1 1/2 hours. Open end of foil, drain and reseal in fresh foil when cool. May be frozen for several months.

SQUIRREL STEW

Mrs. James A. Wacker

Cut 2 or 3 squirrels into serving size pieces. Fry in lard to brown. When brown, add 1/2 med. onion, sliced, 1 large bay leaf, 1/4 c. vinegar and 4 c. water. Simmer 2-3 hours until meat falls off bone. Pick meat from the bones, return to liquid. Add 1 lg. tbsp. butter and flour

(Cont.)

Squirrel Stew (Cont.)

to thicken. Just before serving add chowmein noodles so they stay crisp. Rabbit may be substituted for the squirrel. Rabbit requires about an hour to cook.

TURKEY BROCCOLI CASSEROLE

Marie Martin

2 pkg. frozen broccoli, cooked tender	2 c. turkey pieces
1 - 14 1/2 oz. can evap- orated milk	6 slices Velveeta cheese
	1 can cream mushroom soup
	1 can French fried onion rings

Heat oven to 350 degrees. Put cooked broccoli in buttered casserole. Add the turkey, then the cheese slices. Cover with soup and milk mixture. Bake 25 min. Cover with onion rings and bake 5 min. more.

TUNA PATTIES

Irene Bahr

2/3 c. grape nuts cereal	1/2 c. milk
1 1/2 c. chopped onion	1 tbsp. shortening
2 cans (7 oz.) tuna, drained and flaked	2 eggs, slightly beaten
1 tsp. lemon juice	1/2 tsp. salt
Parsley	1 tbsp. shortening
	Lemon wedges

Add cereal to milk, set aside. Saute onions in shortening until tender but not browned. Add to cereal mixture with tuna, eggs, salt and lemon juice. Stir to blend thoroughly. Form 12 patties. Brown on both sides in shortening. Garnish with parsley and lemon wedges, if desired. For variety, 1 - 16 oz. can salmon may be substituted for tuna.

CHOPSTICK TUNA

Mrs. Harris M. Gruber

2 tbsp. fat	1 c. celery
1/4 c. onion	1/4 c. green pepper
1 - 6 oz. can tuna, drained	1 can cream mushroom soup
1/4 c. water	1/4 c. milk
1 1/2 c. chinese noodles	Cashews
Mandarin oranges	

(Cont.)

Chopstick Tuna (Cont.)

Cook celery, onions and green pepper in the fat until done. Add tuna, soup, water and milk. Put in 1 1/2 qt. casserole and mix in the chinese noodles. Garnish with cashews and mandarin oranges. Bake 30 minutes at 350 degrees.

TUNA TRIUMPH

Janan Prohaski

- | | |
|--|------------------------|
| 3 cans mushroom soup | 1 soup can milk |
| 1 - 4 oz. can mushrooms | 2 - 9 oz. cans tuna |
| 1 c. celery, diced | 1/4 c. onions, chopped |
| 1 - 8 or 10 oz. pkg. chow mein noodles | 2 c. cashew nuts |
| | Stuffed green olives |

Mix milk and soup. Flake tuna and add to soup mixture. Add celery, onions and mushrooms. Use the liquid from the mushrooms also. Mix well with soup. Add the noodles and nuts. Mix carefully. Pour into 2 lg. greased casseroles. Bake 45 minutes at 300 degrees. Remove from oven and slice olives on top. Return to oven an additional 15 minutes. Serves 15-20. Freezes well.

BAR-B-Q MEAT BALLS

Helen Otting

- | | |
|-----------------------|-------------------------|
| 1 1/2 lb. ground beef | 3/4 c. uncooked oatmeal |
| 1 c. milk | 3 tbsp. chopped onions |
| 1 1/2 tsp. salt | 1/2 tsp. pepper |
| Sharp cheddar cheese | |

Mix all ingredients except cheese. Shape into balls, putting a cube of cheese in the center of each. Place in greased pan. Bake at 350 degrees 10 minutes. Remove from oven, drain off excess fat.

Sauce:

- | | |
|--------------------------------|-----------------|
| 3/4 tbsp. worcestershire sauce | 3 tbsp. vinegar |
| 1 c. catsup | 2 tbsp. sugar |
| | 1/2 c. water |

Mix together, pour over meat balls and return to oven. Bake 1 hour at 350 degrees.

BEEF PORCUPINES

Faye Nevermann

- 1 pkg. Beef Rice-A-Roni
- 1 lb. ground beef
- 1 egg, beaten

Combine all ingredients. Shape into meatballs. (Approx. 20). Brown on all sides. Combine contents of beef seasoning mix with 2 1/2 c. hot water. Pour over meat. Cover and simmer 30 minutes. Thicken for gravy if desired.

BEEF STROGANOFF

Mary F. Gruber

- 1 tbsp. flour
- 1/2 tsp. salt
- 1 lb. sirloin, cut in 2 tbsp. butter
- 1/4 inch thick strips
- 1 c. mushrooms
- 1 c. chopped onion
- 1 clove garlic, crushed
- 2 tbsp. butter
- 1 tbsp. tomato paste
- 3 tbsp. flour
- 1 1/4 c. beef bouillon
- 1 c. sour cream
- 2 tbsp. cooking sherry

Dredge meat in flour mixed with salt. Heat heavy skillet, add butter and brown the floured meat. Add mushrooms, onions and garlic. Cook until tender. Then remove meat and mushrooms. Add butter to pan drippings. Mix in tomato paste, flour and beef bouillon. Slowly add meat and mushrooms. Lastly, add sour cream and cooking sherry. Heat. Ready to serve, nice with rice and a salad.

BROWN RICE

Mrs. Walton Mellick

- 2 cans beef consomme
- 1 c. rice (uncooked)
- 1/2 can water
- 1/2 lb. margarine

Bake at 375 degrees for 1 hour.

CHOW MEIN CASSEROLE

Mrs. John F. Troendle
Mrs. D. (Jackie) Skowronski

- 1 lb. hamburger
- 2 tbsp. butter
- 1 can cream mushroom soup
- 1 can vegetable soup
- 1 can chicken with rice soup
- 1 can chow mein noodles, or 7 oz. pkg.

Brown hamburger in butter. Add soups. Stir in chow mein noodles. Put in greased casserole (2 qt.). Bake at 350 degrees 35-40 minutes.

CORN BEEF CASSEROLE

Mrs. Tony Link
Faye Nevermann

- | | |
|---|-----------------------------|
| 2 c. uncooked macaroni | 1 - 12 oz. can sliced corn |
| 2 c. diced cheddar cheese
(velveeta) | beef |
| 1 c. milk | 1 can cream of chicken soup |
| 2 sliced bread pieces | 1/2 c. chopped onion |
| | 2 tbsp. melted butter |

Cook macaroni, drain and combine macaroni, beef, cheese, soup, milk and onion. Mix well and put in 2 qt. casserole. Mix bread cubes and butter, put over top. Bake in a 350 degree oven 45 minutes.

CROCK POT RECIPE - MACARONI AND BEEF

Father Miller

- | | |
|---|---|
| 1 1/2 lb. lean ground beef | 2 c. uncooked macaroni |
| 1/2 med. onion, chopped | 1 can (4 oz.) sliced mushrooms, drained |
| 1 can (16 oz.) peeled tomatoes, drained & chopped | 1 can (16 oz.) whole kernel corn, drained |
| 2 cans (10 3/4 oz. each) tomato soup | Salt and pepper |
| Pinch of red pepper | |

In skillet, brown ground beef, drain well. Put in crock pot. Cook macaroni according to pkg. directions, until barely tender; drain well. Add macaroni and remaining ingredients to crock pot. Stir just enough to blend. Cover and cook on low setting 7-9 hours.

EASY CASSEROLE

Loretta Cassidy

- | | |
|--------------------------|-------------------------|
| 1 1/2 lb. hamburger | 1 can cream of mushroom |
| 1 pkg. frozen tator tots | soup, undiluted |
| Salt | Pepper |
| Chopped onion as desired | |

Pat hamburger in bottom of casserole. Sprinkle on salt, pepper and add onion. Spread can of soup over and sprinkle with 1 pkg. tator tots. Bake at 350 degrees 45 minutes. May use any desired soup.

EASY HOT DISH

Mrs. Dan (Jackie) Skowronski

- | | |
|--------------------------|---------------------------------|
| 2 lb. ground beef | 1 sm. onion |
| 1 can cream chicken soup | 1 can cream mushroom soup |
| 1 c. milk | 1 - 8 oz. box seasoned croutons |

Brown ground beef and onion. Drain off grease. Add mixture of soups, milk and croutons and bake 1 hour at 350 degrees.

EASY MEAT LOAF

LaVern Kelly

- | | |
|------------------------|-----------------------------|
| 1 lb. ground beef | 1 tsp. salt |
| Pepper to taste | 1 c. soda crackers, crushed |
| 3 tbsp. minced onion | 3 tbsp. catsup |
| 2/3 c. evaporated milk | |

Bake at 350 degrees 1 hour.

FIVE HOUR STEW

Mary Kay Martin

- | | |
|--|-------------------|
| 1 1/2 lb. lean beef, cubed
or stew meat | 6 med. carrots |
| 1 c. celery, diced | 1 lg. onion |
| 1 tsp. sugar | 3 potatoes, diced |
| 2 tsp. minute tapioca | 1 c. tomato juice |

Do not brown meat. Place all ingredients in an oven dish. Stir and cover. Bake at 250 degrees 5 hours. DO NOT UNCOVER while baking. Serves 4.

GOLF STEW

Mrs. Marlene Baumler

- | | |
|---------------------|----------------------|
| 1 1/4 lb. stew meat | 2 cans creamed soups |
| 1 can water | |

Do not brown meat. Use any kind creamed soups. Pour over meat and mix well. Put in casserole at 325 degrees 3 hours or more. Serve over cooked noodles or rice.

GROUND BEEF/CABBAGE CASSEROLE

Mrs. Ray Walsh

1 lb. lean ground beef	1 tbsp. oil
1 c. onion, chopped	1 tsp. salt
3 tbsp. raw rice	1 can tomato soup
3 c. chopped cabbage	1 c. water

Cook beef in oil until crumbly. Add onion, salt, rice, soup and water. Mix well. Place cabbage in casserole and pour meat mixture over cabbage. Do not stir. Cover and bake in slow oven 300 degrees 1 1/2 to 2 hours.

GROUND BEEF AND RICE CASSEROLE

Mary Riley

2 lbs. ground beef (or more)	1 c. chopped celery
1/2 c. chopped onion	1/4 c. soy sauce
1/2 c. uncooked minute rice	1 can cream chicken soup
1 can cream mushroom soup	1 1/2 c. water
Salt	Pepper

Bake 1 hour. Cover with chow mein noodles 15 min. before serving.

HAMBURGER CASSEROLE

Faye Nevermann

1 lb. ground beef	1 tsp. sage
2 c. dried bread crumbs	1 c. milk
Salt and Pepper	1 egg, beaten
1 can chicken noodle or cream of chicken soup	1 sm. onion

Brown hamburger and drain. Mix all ingredients together and bake 45 minutes at 350 degrees.

HAMBURGER CASSEROLE

Mrs. Daniel Grady
Patricia Peterson

1 tbsp. butter	1 lb. uncooked hamburger
1 1/2 c. uncooked macaroni	1/2 c. catsup
3 c. tomato juice	1/4 c. chopped onion
Salt & Pepper to taste	(optional)

Put all ingredients in roaster or baking dish and mix well. Bake at 350 degrees until done. Add water if necessary.

HAMBURGER CHEESE BAKE

Loretta Ryan

- | | |
|------------------------|-----------------------------|
| 2 lbs. hamburger | 1 med. onion |
| Salt & Pepper to taste | 3 tbsp. green pepper |
| Garlic salt to taste | 1 1/2 c. cottage cheese |
| 8 oz. noodles | 2 c. vegetables |
| 2 c. tomato sauce | 1 - 8 oz. pkg. cream cheese |
| 1/2 c. sour cream | |

Brown hamburger with salt, pepper and garlic salt. Add tomato sauce. Set aside. Blend cream cheese with fork, add sour cream and cottage cheese. Mix well. Set aside. Cook noodles and drain. Add vegetables. Place 1/2 noodle mixture in buttered casserole. Cover with cheese mixture. Add remaining noodles. Pour hamburger mixture on top. Bake at 350 degrees 15-20 minutes.

HORSERADISH SEASONED BEEF

Connie Ludeking

- | | |
|---|---------------------------------|
| 2 lbs. beef stew meat,
cut in 1 1/2 inch cubes | 1/4 c. flour |
| 1/4 tsp. pepper | 1 tbsp. salt |
| 2 med. onions, sliced | 2 tbsp. oil |
| 1 tsp. curry powder | 1 tbsp. worcestershire
sauce |
| 1 tsp. molasses | 1/2 tsp. ginger |
| 1 c. sour cream | 2 tbsp. horseradish |

Brown meat in oil. Mix flour, salt, pepper and sprinkle over meat. Add onion, worcestershire sauce, curry powder, ginger and 1 c. water. Cover and let simmer 2 1/2 hours. Just before serving add sour cream and horseradish and stir into meat mixture. Serve over rice. Round steak or sirloin may also be used. Serves 6.

HOT DISH

Mrs. Daniel Grady

- | | |
|------------------------|--------------------------|
| Potatoes | 1 or 1 1/2 lb. hamburger |
| 2 cans veg. beef soup | Salt to taste |
| 1 pkg. onion soup, dry | |

Use as many potatoes as you like. Place in bottom of casserole. Add hamburger, then soups, salt and pepper. Bake 1 hour or until potatoes are done, at 350 degrees. Serve with a salad.

5 HOUR OVEN STEW

Jeanne McDonald

- | | |
|---|------------------------------------|
| 1 1/2 lbs. round steak,
cut in cubes | 5 med. potatoes, cut in
eighths |
| 2 c. carrots, cut in
1 inch pieces | 1 c. onion, chopped
coarsely |
| 1 c. celery, cut in
1/2 inch pieces | 2 - 14 oz. cans stewed
tomatoes |
| 2 tbsp. quick tapioca | 1 tbsp. sugar |
| 1 1/2 tsp. salt | Pepper |

Combine all ingredients in large bowl. Place in a 3 qt. casserole. Cover and bake at 275 degrees 5 hours. Stir occasionally while baking.

LASAGNE

Gwenn Bray

- | | |
|----------------------------------|--------------------------------------|
| 1/2 lb. Italian style
sausage | 1 1/2 lbs. ground beef |
| 1 tbsp. parsley flakes | 1 clove garlic, minced |
| 1 1/2 tsp. salt | 1 tbsp. basil |
| 3 - 6 oz. cans tomato
paste | 2 c. tomatoes and juice |
| Mozzarella cheese slices | 1 - 10 oz. pkg. lasagne
noodles |
| 1 sm. carton cottage cheese | American cheese slices |
| 2 tsp. salt | 2 beaten eggs |
| 2 tbsp. parsley flakes | 1/2 tsp. pepper |
| | 1/2 c. dry grated Parmesan
cheese |

Brown meat slowly, and spoon off excess grease. Add the garlic, parsley, basil, salt, tomatoes and tomato paste. Simmer, uncovered, till thickened (45-60 minutes) stirring occasionally so it doesn't stick. Beat eggs, then add cottage cheese, salt, pepper, parsley, and dry grated parmesan cheese. Cook noodles as directed; drain and rinse in cold water. Put 1/2 the noodles in a deep, buttered 9x13 pan. Spread a thin layer of cottage cheese mixture over them, then slices of mozzarella cheese. Cover with 1/2 the meat sauce. Repeat using American cheese slices and rest of meat sauce. Bake at 375 degrees 45-60 minutes. Let stand 10 minutes before cutting to set. Serves 12 generously.

LASAGNE

Nancy Burg

1 lb. hamburger	1 onion
1/2 tsp. pepper	1 tsp. garlic salt
1/4 c. green pepper	1 tsp. seasoned salt
15 oz. can tomato sauce	1/2 lb. mozzarella cheese
8 oz. cottage cheese	1/2 lb. lasagne noodles
Parmesan cheese	

Brown hamburger with onion, pepper, garlic salt, seasoned salt and green pepper. Add tomato sauce and simmer 20 minutes. Mix the mozzarella cheese with the cottage cheese. Cook noodles as directed on pkg. Grease bottom of 9x13 pan and cover bottom with strips of noodles. Add 1/3 of the meat sauce and 1/3 of cheese mixture. Layer these, making 3 layers of noodles, meat and cheese. Sprinkle top with parmesan cheese. Bake 30 minutes at 375 degrees. Remove from oven and let stand 10-15 minutes before serving.

LASAGNE

Mrs. Verdine (Mavis) Berns

1 lb. ground beef	1 - 32 oz. jar Ragu spaghetti sauce
1 tsp. parsley flakes	3/4 lb. Mozzarella cheese
1 lb. cottage cheese	Salt and pepper
1 egg, beaten	1/2 c. grated Parmesan cheese
1/2 lb. lasagne noodles, cooked	

Brown beef, drain. Add spaghetti sauce and parsley flakes. Mix mozzarella cheese with cottage cheese, egg, salt and pepper. Place a layer of cooked lasagne noodles in the bottom of a 9x12 inch pan. Add a layer of meat mixture and layer of cheese mixture. Repeat layers, ending with a layer of noodles on top. Sprinkle with parmesan cheese. Bake at 350 degrees 30 minutes. Serves 6. Can be frozen.

MAZETTI HOT DISH

Mrs. Tom Mellick

1 - 10 oz. pkg. noodles 2 lbs. hamburger
1 sm. onion, chopped 2 cans tomato soup
1 sm. green pepper, chopped 1 tsp. salt
Velveeta cheese slices

Brown hamburger, onion, salt, and green pepper.

Cook noodles. Layer ingredients; meat, noodles, cheese, and soup. Let set in refrigerator overnight. Bake at 350 degrees 45 minutes.

MEAT BALLS

Mrs. Francis Hammel

1 lb. ground beef 1 egg
1 c. milk 1 c. bread or cracker crumbs
1 tsp. sugar 1 1/2 tsp. salt
2 tbsp. catsup 1/4 tsp. allspice
1/4 tsp. chili powder 1 can cream of chicken soup
1 can water

Mix all together except soup and water. Make in balls and roll in flour and brown. Mix soup and water and pour over the meat balls. Bake slowly.

MEAT BALL STEW

Mrs. D. (Jackie) Skowronski

1 1/2 lb. ground beef 1 egg
1 med. onion, chopped Salt to taste
Bread crumbs 1 pkg. frozen stew veg.
1 pt. tomatoes 1 can golden mushroom soup
1 can beef broth soup 1/2 c. water
1/3 c. flour

Mix meat, egg, onion, salt and bread crumbs together and make into meatballs. Fry until brown. In a 9x13 inch pan place meatballs, stew vegetables and tomatoes. In fry pan mix soups and heat. Mix water and flour; add to the soups and bring to boil. Pour over meat and veg. Bake at 350 degrees 45-50 minutes.

MEAT LOAF

Rhonda Seibert

1 lb. ground beef
1 egg
1/4 c. french dressing
1/4 c. minced onion
1/4 c. milk
1 Nabisco shredded wheat biscuit, or 1 c. bread crumbs
1/2 tsp. chili powder

Mix well. Bake at 350 degrees 1 to 1 1/2 hours.
Or shape into six individual loaves and broil until done.

MEAT LOAF

Mrs. Donald Schrandt

1 1/2 lb. ground beef
2 eggs, beaten
1/3 c. chopped onion
1/2 c. cracker crumbs
1 - 8 oz. can tomato sauce
Salt and pepper

Shape into loaf and bake at 350 degrees about 1 1/4 hours. Serves 6-8.

OVEN BEEF STEW

Mrs. Francis Hammel

2 tbsp. flour
Dash pepper
2 tbsp. shortening
2 soup cans water
1 tsp. salt
1 1/2 lbs. beef
2 - 10 1/2 oz. cans tomato soup

Bake one hour at 350 degrees. Then add 1 1/2 c. onions (I don't use that much), potatoes and carrots. Add 1/2 c. water. Bake another hour at 350 degrees.

PIZZA CASSEROLE

Iona Farley

1 can pizza sauce
1 tbsp. Parmesan cheese
1 1/2 lb. hamburger
1/2 lb. Mozzarella cheese
1 can tomato paste
6 oz. noodles
1 tsp. garlic powder

Mix pizza sauce, tomato paste and parmesan cheese. Cook noodles in boiling salt water. Brown hamburger and garlic powder. Put drained noodles in casserole dish. Add sauce and hamburger and 1/4 lb. mozzarella cheese. Mix together. Sprinkle remaining cheese on top. Bake 15 minutes at 350 degrees.

PIZZA CASSEROLE

Jean Phipps

1 lb. hamburger
1 - 8 oz. pkg. egg noodles
1 can cheddar cheese soup
Chopped onion
2 cans pizza sauce
1 can mushroom soup
Cook noodles and drain. Brown hamburger and onion.
Add noodles, pizza sauce and soups. Place in dish and
bake 1 hour at 350 degrees. Sprinkle with mozzarella
cheese 15 minutes before done and return to oven. You
may add a little garlic salt if desired.

POTATO HAMBURGER CASSEROLE

Mrs. Mary Pauly

1 lb. hamburger
1 lb. pkg. frozen tator tots
Brown hamburger and drain. Pour soup over the ham-
burger. Add potato tots on top. Bake 30 minutes at 350.
1 - 10 oz. can cream of
chicken soup

QUICK PIZZA HOT DISH

Rhonda Seibert

1 lb. hamburger, browned
2 pkgs. (7 1/2 oz.) instant
macaroni and cheese dinners
1 - 10 oz. can pizza sauce
Boil the macaroni as directed. As the macaroni
boils, brown the ground beef. Drain off excess fat and
add the pizza sauce and cheese from the dinner mix to
the hamburger. Mix well. Drain noodles and add to meat
mixture. Serves 4-6. For a small dinner for 2 people,
use 1 cheese dinner and 1/2 lb. hamburger and 5 oz. pizza
sauce.

SALISBURY STEAK

Jean Phipps

1 1/2 lb. ground beef
1/2 c. diced green pepper
(optional)
5 oz. milk or water
1/4 tsp. pepper
3/8 c. diced onion
1 egg
1 c. oatmeal
1 tsp. salt
1/8 tsp. garlic powder
Mix all ingredients and shape into oval steaks. Bake
on cookie sheet 1/2 hour at 325 degrees.

SKILLET SPAGHETTI

Mrs. R. J. Kibby

- | | |
|----------------------------|----------------------------|
| 1 lb. ground beef | 1 - 6 oz. can tomato paste |
| 2 c. tomato juice | 3 c. water |
| 2 tsp. chili powder | 1 tsp. garlic salt |
| 1 tsp. salt | 1 tsp. sugar |
| 1 tsp. oregano | 1/3 c. chopped fresh onion |
| 1/2 lb. uncooked spaghetti | |

In a lg. skillet, break up ground beef. Add remaining ingredients, except spaghetti. Cover and bring to a boil, reduce heat and let simmer 30 minutes, stirring occasionally. Add spaghetti, stir to separate strands. Simmer covered 30 minutes longer or until tender. Stir frequently. Serve with Parmesan cheese.

SLOW BOAT TO CHINA

Kathryn McCarthy

- | | |
|--------------------------|---------------------------------------|
| 1 lb. hamburger | 1 can mushroom soup |
| 1/2 c. celery, chopped | 1 sm. onion, chopped |
| 1/4 c. or less soy sauce | 1 can cream of celery or chicken soup |
| 1 c. cooked rice | |

Brown celery and onion with hamburger. Add other ingredients and bake at 350 degrees 30 minutes or until done and bubbles.

SPANISH MEAT LOAF

Mrs. Dick Lewey

- | | |
|---------------------------------------|-------------------------------|
| 1 1/2 lb. ground beef | 1 can (8 oz.) tomato sauce |
| 8 lg. pimiento stuffed olives, sliced | 1 med. onion, chopped (1/2 c) |
| 1 egg | 1/3 c. oatmeal |
| 1/4 tsp. pepper | 1 tsp. salt |

Mix thoroughly beef, 1/3 c. tomato sauce and remaining ingredients. Spread in ungreased loaf pan 9x5x3 inch. Spread remaining tomato sauce over loaf. Bake at 350 degrees 1 1/4 hours. Serves 6.

SWEDISH MEAT BALLS

Maureen Mahoney

- | | |
|----------------------|--------------------------|
| 1 lb. hamburger | 1 lg. raw potato, grated |
| 1 onion, grated | 1/3 c. cream |
| 1 slice bread crumbs | Salt and pepper |
| 1 can mushroom soup | 3/4 c. water |

Mix well the hamburger, potato, onion, cream, salt, pepper and crumbs. Shape into balls. Roll in flour and brown in oil. Mix soup and water and pour over the meat balls. Either simmer on top of stove or bake at 300 degrees 1 hour.

SWEDISH MEATBALLS

Mrs. John L. Waldron

- | | |
|----------------------------------|--------------------------------------|
| 1 lb. ground beef | 1 lb. pork sausage, lightly seasoned |
| 1/4 c. minced onion | 1/2 c. dry bread crumbs |
| 2 eggs | 2 tbsp. chopped parsley |
| 1/2 tsp. salt | 1/2 soup can water |
| 1 can cond. cream of celery soup | 2 tbsp. minced dill pickle |

Mix beef, pork, bread crumbs, onion, eggs, parsley, and salt. Shape into 48 meatballs. In skillet, brown meatballs, pour off drippings. Stir in soup, water and pickle. Cover and cook over low heat 20 minutes; stir often. Very good served with rice or noodles. Makes 8 servings.

SWISS CREAM STEAK

Shirley Elliott

- | | |
|----------------------|-----------------------|
| 2 lbs. round steak | Salt and pepper |
| Flour | 1/4 c. butter |
| 2 med. onions, diced | 1/2 c. water |
| 1/2 c. sour cream | 2 tbsp. grated cheese |
| 1 tsp. paprika | |

Cut meat into serving portions. Dust with salt, pepper, and flour. Melt butter, add onions and heat until golden brown. Remove onions. Add meat and fry until brown on one side, turn and brown other side. Add cooked onions, water, sour cream, grated cheese and paprika. Place in casserole, cover and bake at 350 degrees until meat is tender, about 1 hour. Serves 4-6.

TATOR TOT CASSEROLE

Cheryl Kiesau
Dixie Keenan

1 to 1 1/2 lb. ground beef Salt and pepper
1 can green beans (1 lb.) 1 can cheddar cheese soup
1 lb. tator tots

Season ground beef with salt and pepper. Pat into bottom of 8x8 pan. Spread green beans evenly over the ground beef. Spread soup over green beans. Place tator tots on top of all Bake at 350 degrees 1 hour. Serves 6. Dixie Keenan adds 1/4 c. chopped onion to this recipe.

TATOR TOT HOT DISH

Mrs. Dennis Blocker

1 1/2 to 2 lbs. hamb. (raw) 1/2 can water
1 can cream of celery soup 1 pkg. frozen tator tots
1 can peas, undrained
1 pkg. dried onion soup mix

Add in order and bake covered at 325 degrees 45 minutes or longer. (Made in layer, do not mix together)

When rolling pastry between waxed paper, always sprinkle the work surface with a few drops of water. It will not slip when you are rolling out the dough.

This is a handy tip for cleaning fish. Nail a piece of sandpaper to a board. Place fish on board and scale. The sandpaper keeps the fish from slipping around.

To keep your ball of yarn from rolling away when knitting or crocheting, cut away the top from a discarded plastic bleach jug. Place the yarn inside the jug.

Start fires in your fireplace more easily. Stuff empty waxed paper milk cartons with newspaper. Poke holes in the sides of the carton. Place under wood and ignite.

When shopping for a used car, take along a small magnet. Apply it at intervals to the body panels. If the magnet doesn't stick, you can be sure the vehicle was in an accident and the damage was covered with fiber-glas.

FRUIT SOUP

Melen Utting

3 tbsp. vegetable
Finch salt

Cook above ingredients 6-8 minutes. Cool and add
1 - 6 oz. can frozen orange juice and 1 c. water. Pour
over the following:

1 can pineapple tidbits
1 can mandarin oranges
(You may use frozen strawberries
if desired). Good
for breakfast.

FROZEN CUP

Joan Pahey

2 c. frozen strawberries
2 pkg. frozen strawberries
1 lg. can crushed pineapple
3 bananas, cut fine
1 c. water
1 lg. can apricots
1 tbsp. lemon juice
1/2 c. sugar and water
Then add 2 cups straw-
berries and pineapple.
Add 1/2 cup juice and
put in cupcake papers in cupcake pans. Freeze.

**PARTY
FAVORITES**

"DRAWN BUTTER"

Vivian Hammer

1 tsp. unflavored gelatin
1/3 c. cold water
1/8 c. hot water
1/4 tsp. salt
1 tsp. non-fat dry milk
1/4 tsp. salt
drops yellow food coloring
Sprinkle gelatin in hot water.
Cook on low heat until gelatin is dissolved,
about 3 minutes. Stir in remaining ingredients, cook 1
minute longer. Makes 1/4 c. May be used with seafood.

CHIP DIP

Severly Grady

1 - 8 oz. pkg. cream cheese
1 pkg. Lipton onion soup
2 c. sour cream (1 pt.)
Worcestershire sauce to
consistency desired
Mix well.

POTATO CHIP DIP

Esther Keefe

1 - 8 oz. cream cheese
5 tbsp. Kraft French Dressing (thick orange kind)

4 tbsp. catsup
Onion as desired
2 tsp. table mustard

Mix all together with mixer.

DRIED BEEF DIP

Janan Prohaski

Soak 1 tsp. dried onion in 2 tsp. water. Stir in 8 oz. cream cheese, 1/4 c. chopped green olives, 2 tbsp. mayonnaise, and 1/2 pkg. dried beef (half a 3-4 oz. foil pkg.).

VEGETABLE DIP

*Marge Schott

1 c. sour cream
1 c. Hellmann's Mayonnaise
1 tsp. dill weed

1 tbsp. Beau Monde seasoning
1 tsp. parsley flakes

Mix together and use for fresh vegetable dip for carrots, celery, cauliflower, radishes, etc. *Uvonne White uses 1 tsp. Beau Monde (instead of 1 tbsp.) and adds 1 tsp. minced onion or 1/2 tsp. onion salt to the above recipe. Jeanne McDonald uses 1 tsp. Beau Monde (instead of 1 tbsp.) and adds 1/2 each onion and garlic salt and 1 tbsp. minced green onion. Additional contributor: Mary Plein.

VEGETABLE DIP

Shirley Elliott

1 c. Hellman's Mayonnaise
2-3 tsp. soy sauce
2 tbsp. minced onion

1 tsp. ginger
2 tbsp. milk
1-2 tsp. vinegar

Mix all ingredients together. Serve with raw veg.

SANDWICH SPREAD

LaVerne Hull

Grind together 1/4 lb. dried beef, 1/4 lb. cheddar cheese, and 1 sm. onion. In double boiler melt 1/4 lb. butter. Add 1 c. strained tomatoes or juice and 2 raw eggs. Cook gently until thick, then add the meat, cheese and onion mixture and 2 hard boiled eggs, chopped very fine. Refrigerate at once. Need not butter bread.

SALMON LOG

Ellen Mellick

- | | |
|-----------------------------|--------------------------|
| 1 can (1 lb.) salmon | 1 lg. pkg. (8 oz.) cream |
| 1 tbsp. lemon juice | cheese, softened |
| 2 tbsp. grated onion | 1 tsp. liquid smoke |
| 1 tsp. prepared horseradish | 1/2 c. chopped walnuts |
| 1/4 tsp. salt | 3 tbsp. parsley |

Drain and flake salmon, removing skin and bones. Combine salmon with the next six ingredients (except walnuts and parsley); mix well. Chill several hours. Combine walnuts and parsley. Shape salmon mixture in an 8x2 inch log; rolling in nut mixture. Chill well. Serve with crisp crackers as an hors d'oeuvre.

ZIPPY OLIVE SPREAD

Mrs. Francis Hammel

- | | |
|--|--|
| 1 lg. pkg. cream cheese | 1 pkg. smoked beef, chopped |
| 1 sm. jar olives, chopped
(prefer green olives) | 2 tbsp. minced onions,
moistened in 1 tbsp. water |
| 2 tbsp. mayonnaise or Miracle
Whip | |

Put all together and whip with mixer. Can be used for a dip on crackers or on party rye bread.

LIVERWURST SPREAD

Shirley Elliott

- | | |
|------------------------|---------------------------------|
| 14 3/4 oz. liverwurst | 13 oz. cream cheese |
| 1/4 c. celery, chopped | 2 tbsp. dried onion soup
mix |
| Pimiento | |

Mix together and chill.

PERKY HAM FILLING

Mary Plein

- | | |
|------------------------------------|----------------------------------|
| 1 c. cooked smoked ham,
chopped | 1/3 tsp. finely chopped
onion |
| 2 tbsp. dill pickle | 1 tsp. parsley |
| 2 tbsp. horseradish | 1/4 c. minced celery |
| 2 tbsp. chopped green
peppers | 2 tbsp. Miracle Whip |

Mix until soft. Makes 24 party size sandwiches.

DRIED BEEF SPREAD

Helen Otting

Soak 1 tsp. minced onion in 2 tsp. water. Stir in 8 oz. cream cheese, 1/4 c. chopped olives, 2 tbsp. mayonnaise, and 1/2 pkg. dried beef. Mix thoroughly.

FONDUE MEATBALLS

Mrs. Joe Hammel

2 lbs. hamburger 1/2 c. grated cheese
1 c. bread crumbs 1 med. onion, ground fine
1 green pepper, diced

Use any kind of cheese, and make into meatballs.

Sauce:

1 btl. hot ketchup 1 tsp. vinegar
1/3 btl. water Salt and pepper to taste
4 lg. tbsp. brown sugar 1-2 tbsp. worcestershire sauce

Cook sauce in fondue or chafing dish. Add meatballs. Serve as appetizers.

SWEDISH MEATBALLS

Meg Schaller

1 lb. hamburger 1 tsp. liquid smoke
1 tsp. curry powder 1/2 tsp. pepper
1 tsp. salt

Mix hamburger with remaining ingredients; shape in 1 inch balls. Fry until well done, browning all sides. Drain excess fat on paper towel.

Sauce:

1 c. catsup 1/3 c. water
3/4 tsp. liquid smoke 1/2 tsp. curry powder
1/4 tsp. tabasco sauce

Combine all ingredients; bring to a boil. Remove from heat; pour in chafing dish and add meatballs.

TUNA BALL

Mrs. Joe Hammel

- | | |
|--------------------------------------|------------------------|
| 8 oz. pkg. cream cheese,
softened | 2 tbsp. chili sauce |
| 1 tbsp. minced onion | 2 tbsp. parsley flakes |
| 1 can tuna, drained | 1/2 tbsp. hot sauce |

Mix together and chill 3 hours. Shape into ball and serve with crackers.

HAM AND CHEESE ROLL

Veronica Bakewell

- | | |
|--------------------------|-------------------------|
| 3 pkg. ham or dried beef | 8 oz. pkg. cream cheese |
| 1 lb. Velveeta cheese | Garlic or onion salt |
- Double ham squares, layer 6 lengthwise, 3 rows wide - be sure to overlap. Melt above ingredients on medium heat. Spread over ham. Let cool 5 minutes. Roll, wrap in foil and chill 24 hours, then cut.

BRAUNSWEIGER CHEESE BALL

Marge Schott

- | | |
|--------------------------------------|---------------------------------|
| 1 - 8 oz. pkg. Phil.
cream cheese | 1/2 lb. braunsweiger |
| 2 tsp. lemon juice | 1 tbsp. finely chopped
onion |
| 1/2 tsp. worcestershire sauce | 1/2 tsp. salt |

Soften cheese and braunsweiger, mix in rest of ingredients. Chill a few hours or overnight. Make into a ball and roll in chopped nuts and parsley flakes.

CHEESE BALL

Eleanor Ryan

- | | |
|---|--|
| 1 - 8 oz. pkg. cream cheese | 1 - 8 oz. Cracker Barrel
sharp cheddar cheese |
| 1 - 5 oz. jar Kraft Old
English cheese | 1 - 5 oz. jar Kraft blue
cheese |
| 2 tbsp. minced onion | 1 tsp. worcestershire sauce |
| 1/2 tsp. lemon juice | |
- Blend well. Refrigerate until it can be made into a ball. Roll in chopped pecans or parsley.

CHEESE BALL

Shirley Elliott

- | | |
|------------------------------|------------------------|
| 2 - 3 oz. wedges blue cheese | 2 - 5 oz. jars cheddar |
| 4 - 3 oz. pkg. cream cheese | cheese spread |
| 1 tsp. worcestershire sauce | 1/4 c. snipped parsley |
| 2 tbsp. minced onion | 1/4 c. snipped parsley |
| 1 c. ground pecans | (another) |

Day before, let cheese soften at room temperature. Combine cheeses, onion and worcestershire sauce. Blend well. Stir in 1/4 c. parsley and 1/4 c. pecans. Shape in 1 lg. ball. Place in bowl lined with waxed paper. Refrigerate overnight. One hour before serving roll in remainder of parsley and pecans. Serve with crisp crackers or fresh fruit.

CHEESE SPREAD

Mary Jo Kelly

- | | |
|-------------------------|-------------------------|
| 1/2 lb. cheddar cheese | 1/2 lb. colby cheese |
| 1/2 lb. Velveeta cheese | 2 to 4 oz. jar pimiento |
| 1 tbsp. yellow mustard | 2 tbsp. sugar |
| Dash Accent | 2 c. mayonnaise |

Grate the cheeses together. Mix remaining ingredients together and add garlic salt and chopped onion to taste.

CHEESE SPREAD

Karen Lonning

- | | |
|---------------------------|---------------------------|
| 1 lb. Velveeta cheese | 4 tbsp. butter |
| 3 eggs, beaten | 1 lg. can evaporated milk |
| Sm. jar pimiento, drained | 1 tbsp. horseradish |

Melt cheese and butter in double boiler. Add eggs and milk and cook until thick, stir. Add pimiento and horseradish and store in refrigerator in sealed containers. Will keep for a long time.

MARINATED CARROTS

Kathleen Schulte

Cut carrots in 1/2 inch slices. Cook in salted water until just about done. Drain and put in following mixture:

1 can tomato soup 1 c. sugar
3/4 c. dark vinegar 1/4 c. oil
1 tsp. worcestershire sauce 1 tsp. prepared mustard
Salt and pepper to taste

Beat or blend well. Then add 1 med. onion sliced and 1 sm. pepper sliced. Let stand overnight before using. Keeps well in refrigerator 1-2 weeks.

BARBECUE SAUCE

Jean Phipps

1 c. catsup 1/2 c. water
1/3 c. vinegar 1 tbsp. worcestershire
3/4 tsp. salt sauce
1 tsp. mustard 2 tbsp. sugar
1/2 tsp. paprika 1/8 tsp. pepper
1 med. onion 2 cloves garlic

Heat all of this and when it gets hot, pour over meat and bake for 2 hours at 350 degrees. This sauce is good for chops, ribs and coon.

HOT MUSTARD SAUCE

Mrs. Keith Kelly

1 c. white vinegar 1 c. sugar
1 c. dry mustard Pinch salt
2 eggs, well beaten

Mix vinegar and dry mustard and let set overnight. Next morning stir in eggs, sugar and salt. Bring mixture to a slow boil and cook until it coats the spoon, stirring constantly. Cool and refrigerate.

PARTY - T.V. MIX

Lynn Schrandt

- | | |
|------------------------|------------------------------|
| 2 lb. cocktail peanuts | 1 tbsp. salt |
| 1 box Wheat Chex | 1 1/2 tbsp. garlic salt |
| 1 box Rice Chex | 2 tbsp. worcestershire sauce |
| 1 sm. box Cheerios | 1 1/2 c. oil |
| 6 oz. pretzels | 1/2 c. butter |

Melt butter and add to oil and seasonings in large roaster. Mix in dry ingredients to fill roaster. Bake at 200 degrees 2 hours, stirring every 15 minutes.

PARTY MIX

Faye Nevermann

- | | |
|--------------------------------|-----------------------------|
| 4 c. Cheerios | 1/2 c. Wesson oil |
| 1 1/2 c. peanuts or mixed nuts | 2 tsp. worcestershire sauce |
| 1 1/2 c. seasoned dry croutons | 1/2 tsp. garlic salt |
| 1 c. broken pretzel sticks | 1/4 tsp. salt |

Combine dry ingredients in 13x9x2 inch pan. Mix oil, worcestershire sauce, garlic salt and salt. Sprinkle over dry mixture, tossing well. Toast 45 minutes in 275 degree oven, stirring occasionally. Makes 2 qts.

GRAPE WINE

Shirley Elliott

- | | |
|-------------------------------|---------------------|
| 2 pt. unsweetened grape juice | 4 to 4 1/2 c. sugar |
| | 1/2 tsp. dry yeast |

Put in gallon jug. Fill up with water to make a gallon. Pull a lg. balloon over the top of jug. The balloon will fill with air as the wine ferments. Keep in a warm place. After about 2 weeks the balloon will start to go down. The wine is then ready to be bottled up. You can substitute any unsweetened juice that you like, such as apple.

FROZEN DAQUIRI

Shirley Elliott

- | | |
|------------------------------------|-------------------------|
| 1 can frozen limeade (concentrate) | 1 can rum (limeade can) |
| 3 cans 7-Up or 2 - 10 oz. bottles | |
- Mix, freeze, serve with filbert nut.

MACARONI FRUIT SALAD

Thirley Palmer

- 1 box cooked macaroni rings
- 1 c. sugar
- 1/2 tsp. salt
- 1 lg. can fruit cocktail
- 1 pt. whipping cream (whipped)
- 2 eggs, beaten
- 1 tbsp. flour
- 1 c. cans crushed pineapple
- 2 c. miniature marshmallows

Cook juices from macaroni and fruit cocktail with eggs, sugar, salt and flour. Let cool and add whipped cream. Let stand overnight.

EGG SALAD

- 2 pkgs. lime jello
- 2 c. boiling water
- 2/3 c. chopped nuts
- 1 c. cream cheese (soft)
- 1/2 c. salad dress
- 2 c. crushed pineapple

Put lime jello in boiling water, add cream cheese and beat all melted. Add salad dressing, pineapple and nuts. Roll into cake pan.

Salads

LIME JELLY CR SALAD

- 1 - 3/4 pkg. lime jello
- 1 c. crushed pineapple
- 1 c. boiling water
- 1 c. miniature marshmallows
- 1 c. cream cheese (soft)
- 1 c. salad dressing
- 1 c. crushed pineapple

Put lime jello in boiling water over jello and add marshmallows, pineapple and salad dressing to cook. Prepare cream cheese and mix together and refrigerate.

APRICOT SALAD

- 2 pkg. orange jello
- 1 lg. can apricots, drained and washed.
- 1 c. orange juice
- 10 marshmallows, cut fine
- 2 c. boiling water
- 1 lg. can pineapple, drained and diced.
- 1 c. orange juice

Mix all together and when firm, top with following:
(Cont.)

MACARONI FRUIT SALAD

Shirley Heimer

- | | |
|--------------------------------|-----------------------------|
| 1 box cooked macaroni rings | 2 eggs, beaten |
| 1 c. sugar | 2 tbsp. flour |
| 1/2 tsp. salt | 2 #2 cans crushed pineapple |
| 1 lg. can fruit cocktail | 2 c. miniature marshmallows |
| 1 pt. whipping cream (whipped) | |

Cook juices from pineapple and fruit cocktail with eggs, sugar, flour and salt until it thickens. Let cool and add whipped cream. Mix all together and let stand overnight in refrigerator. This makes a large salad.

MOLDED LIME SALAD

Beatrice Zoll

- | | |
|---------------------|-----------------------------|
| 2 pkgs. Lime jello | 1 pkg. cream cheese (8 oz.) |
| 2 c. boiling water | 1/2 c. salad dressing |
| 2/3 c. chopped nuts | 2 c. crushed pineapple |

Dissolve jello in boiling water, add cream cheese and beat till melted. Let chill, add salad dressing, pineapple and nuts. Mold or put in cake pan.

LIME DESSERT OR SALAD

Mrs. James A. Wacker

- | | |
|---------------------------|-----------------------------|
| 1 - 3 oz. pkg. lime jello | 1 c. miniature marshmallows |
| 1 c. crushed pineapple | |

Pour 1 c. boiling water over jello and add marshmallows. Add pineapple and set aside to cool. Prepare 1 pkg. Dream Whip topping mix, blend in 1 - 3 oz. pkg. cream cheese and 1/2 c. salad dressing. Mix all together and refrigerate. This is also good with orange jello.

APRICOT SALAD

Marjean Fahey

- | | |
|--|--|
| 2 pkg. orange jello | 2 c. boiling water |
| 1 lg. can apricots,
drained and mashed,
save juice | 1 lg. can pineapple,
drained and diced,
save juice |
| 10 marshmallows, cut fine | |

Mix all together and when firm, top with following:

(Cont.)

Apricot Salad (Cont.)

1 c. pineapple and apricot juice mixed
2 tbsp. butter
1/2 c. sugar
1 egg, beaten
2 heaping tbsp. flour

Cook and when cool, add 1 c. whipped cream and put on above mixture as frosting.

MOLDED PEACH SALAD

Mrs. Lillian Henry

Place half peach in a tea cup or small mold with depression in. Then place a small slice of pineapple in cup. Fill cup with prepared lemon jello. When firm, turn from mold and fill depression with grated cheese and mayonnaise. Serve on lettuce leaf. Delicious for party plate.

CRUNCH APPLE-PINEAPPLE SALAD

Mrs. Francis Hammel

2 eggs, beaten
1/4 tsp. salt
1/2 c. mixed pineapple syrup and water
2 c. unpeeled apples, finely diced
1/2 c. sugar
3 tbsp. lemon juice
1 - 9 oz. can crushed pineapple, drained
1/2 c. celery, finely diced
1 c. whipped cream

Combine eggs, sugar, salt, lemon juice and syrup-water mixture. Cook over low heat until thick, stirring constantly. Chill. Fold in pineapple, apples, celery and whipped cream. Pour into a 2 qt. refrigerator tray or salad mold. Freeze. Yield: 12 servings.

LIME JELLO SALAD

Mrs. Frank Byrnes

1 - 3 oz. pkg. lime jello
3/4 c. crushed pineapple, add juice to water
1 c. boiling water
3 oz. pkg. cream cheese

Add 2-3 tbsp. jello to cheese and beat well. Let jello set and beat until foamy. Add 1 pkg. beaten Dream Whip and the cream cheese. Last add the pineapple.

TAPIOCA SALAD

Shirley Elliott

- | | |
|------------------------|-----------------------|
| 1 pkg. vanilla tapioca | 1 pkg. orange tapioca |
| 1 pkg. orange jello | |

Dissolve all the ingredients in 3 c. boiling water. Cook until thickened. Cool. Fold in 1 env. Dream Whip and 1 can mandarin oranges.

SHRIMP SALAD

Mrs. Paul Fahey

- | | |
|---------------------------------------|--------------------------|
| 1 sm. head lettuce | 1 med. can shrimp |
| 2 lg. carrots, shredded | 2 stalks celery, chopped |
| 1 - 8 oz. pkg. shell macaroni, cooked | 2 tomatoes, chopped |
| 1 c. cheese, cut up | Chopped ham (optional) |
| | 1/2 jar Miracle Whip |

Mix together in large bowl. May dilute with milk.

FRUIT SALAD

Irene Deeney

- | | |
|---|--------------------------------|
| 1 #2 1/2 can pineapple, sliced or chunks, drain and reserve juice | Maraschino cherries |
| 1/2 pt. whipping cream | 1/2 c. sugar |
| | 1 1/2 tbsp. cornstarch |
| | 1 bag marshmallows, good-sized |

Mix egg, pineapple juice, sugar and cornstarch. Boil until it coats spoon (gets a little thick). Cool. Quarter marshmallows, cut up cherries and pineapple. Whip cream. Mix boiled mixture, whipped cream and other ingredients. Leave in refrigerator overnight.

JELLO VEGETABLE SALAD

Bernice McGeough

- Dissolve 2 pkgs. lemon jello in 2 c. boiling water and cool until syrupy. Add the following:
- | | |
|----------------------------|-------------------------|
| 1 c. cottage cheese | 1 green pepper, chopped |
| 1 lg. carrot, shredded | 1 onion, cut fine |
| 3/4 c. celery, sliced fine | Pinch salt |
| 1 1/2 c. mayonnaise | |

Mix together and pour in 13x15 pan and refrigerate until set. Keeps well.

RASPBERRY SALAD

Mrs. Daniel Grady

Dissolve 1 lg. box raspberry jello in 3 c. boiling water. Add 2 boxes raspberries (partially thawed). Let stand until it starts to thicken. Fold in 1 lg. Cool Whip or whipped topping. Let set up and serve.

LEMON-MARSHMALLOW SALAD

Vicki Anderson

1 #2 can fruit cocktail, or 16 marshmallows, cut in crushed pineapple, undrained fourths

Soak overnight. Next day drain and add 1 c. lemon pudding (cooked and cooled) and 1 c. whipped cream or Cool Whip. Put in bowl and garnish with cherries or mandarin oranges if desired. Instant lemon pudding may be used but flavor is better if cooked is used.

SEA BREEZE SALAD

Jeanne Blocker
Mary Kay Martin

3 pkg. lime or lemon jello 2 c. boiling water
2 c. cold water with 1 c. crushed pineapple
 pineapple juice 1 env. Dream Whip
1 can lemon pie filling

Dissolve jello in hot water, add cold liquid, cool until partially set. Stir in pie filling. Whip with electric mixer. Set aside 1 c. of this mixture. Mix pineapple with lg. amount of mixture, pour in 9x13 pan and let set up. Whip Dream Whip as directed and fold in cup of jello mixture. Spread over first layer. Cut in squares and serve. Jeanne Blocker uses 2 lime jello and 1 lemon jello. She also recommends 1 lg. pkg. lemon pudding mix if you don't have pie filling.

RIBBON SALAD

Mary Egan

2 - 3 oz. pkgs. lime jello 1 - 3 oz. pkg. lemon jello
1/2 c. miniature marsh- 1 - 8 oz. pkg. cream cheese
 mallows, cut in pieces 1 c. mayonnaise
1 c. pineapple juice 1 c. heavy cream, whipped
1 - 1 lb. 4 oz. can crushed 2 - 3 oz. pkgs. cherry jello
 pineapple

(Cont.)

Ribbon Salad (Cont.)

Dissolve lime jello in 2 c. hot water. Add 2 c. cold water and pour into 14x10x2 inch pan. Chill until set. Dissolve lemon jello in 1 c. hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add 1 c. drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in whipped cream and mayonnaise. Chill until thickened. Pour in layer over lime jello. Chill until set. Dissolve cherry jello in 2 c. hot water and 2 c. cold water. Chill and pour over pineapple layer.

CUCUMBER-TOMATO SALAD

Carole Schulte

6 cucumbers	4 tomatoes
1 lg. onion, cut up	1 green pepper, as desired
1 c. sugar	1/2 c. oil
1/2 c. vinegar	

Slice cucumbers the long way. Soak in salt water an hour. Drain and add cut up tomatoes, onion and green pepper. Bring sugar, oil and vinegar to a boil on stove. Remove and let cool. Pour over vegetables and refrigerate.

FOUR BEAN SALAD

Phyllis Marsden

1 can yellow wax beans	1 can green beans
1 can pinto beans	1 can kidney beans

Dressing:

1/2 c. sugar	1 tsp. dry mustard
1 tsp. salt	1 tsp. celery seed
1 sm. onion, or 1/4 c. grated onion	1 c. vegetable oil
	1/3 c. vinegar

Combine sugar, mustard, salt and celery seed and add remaining ingredients. Blend in blender and add to beans and chill.

CUCUMBER FOR DINNER

Mrs. John F. Troendle

Slice cucumber for the amount you want. Put a handful of salt in bowl of water. Dissolve and soak cucumbers 2 hours, drain. Don't rinse cucumbers. Mix the following and add to cucumber:

1/4 c. vinegar	1 1/2 c. sugar
1 3/4 c. water	1 tsp. pepper

FRESH CUCUMBER SALAD

Marge Schott

4 med. cucumbers, peeled and sliced	1 lg. onion, sliced
--	---------------------

Do not need to soak cucumber in salt.

Dressing:

1 1/2 c. mayonnaise	1/2 c. sugar
---------------------	--------------

Add enough vinegar to make a creamy dressing. Refrigerate overnight. More cucumbers and onion may be added as it is used. This amount of dressing is sufficient to cover about 3 qt. sliced cukes.

CRANBERRY SALAD

Mrs. Daniel Grady

1 lb. cranberries, ground	2 tbsp. pineapple
1 c. whipped cream	1 1/2 c. sugar

Marshmallows
Mix and chill.

CRANBERRY SALAD

Mrs. Francis Hammel

1 c. cranberries, ground up	1 c. sugar
1 pkg. red jello	1 c. boiling water
1 c. cream, whipped	1 c. pineapple, crushed
1 c. miniature marshmallows	Nuts (optional)

Mix cranberries and sugar and let stand about 1 hr. Meanwhile dissolve jello in boiling water. Cool. Add cranberry and sugar mixture. When chilled and partially set, fold in remaining ingredients. Chill until completely set and serve.

COTTAGE CHEESE SALAD

Mrs. Daniel Grady

1 pkg. dry orange jello
1 can crushed pineapple,
drained
Mix and chill.

2 c. cottage cheese
Whipped cream
Marshmallows

BROKEN GLASS DESSERT (Salad)

Dorothy Seybert

Part I:

1 pkg. cherry jello
1 pkg. lime jello

1 pkg. orange jello

Dissolve each in 1 c. hot water and add 1/2 c. cold water. Spread each kind about 1/2 inch thick in bread pans and set.

Part II:

1 c. hot pineapple juice
1 pkg. lemon jello

1/2 c. cold water
1/4 c. sugar

Combine juice, water, jello and sugar. Let set until syrupy. Add 2 c. whipped topping into this mixture. Cut the 3 hardened jello mixtures (Part I) into cubes. Fold these into lemon jello mixture.

Part III: (optional)

1 c. graham cracker crumbs
Spread in 9x13x2 inch pan. Pour whole mixture (Part II) over this and let stand 8 hours or overnight. We especially enjoy this on holidays. I often use this as a salad without the cracker bottom; just proceed with Parts I and II only.

CRANBERRY FLUFF SALAD

Mary Ann Burke

Grind 1 lb. cranberries. Add 1 c. sugar and 1 - 16 oz. pkg. sm. marshmallows. Let stand 3 hours or overnight. Add white grapes, nuts and 1 c. whipped cream. Pineapple tidbits may be added also. Serve on lettuce leaf.

WILTED CABBAGE SALAD

Mrs. Kenneth Brandt

Fry 3 slices bacon until crisp. Set aside. In a small amount of bacon drippings, saute 1/4 c. onion until tender. Add and bring to a boil:

2 tbsp. vinegar	2 tbsp. water
1 tbsp. sugar	1/2 tsp. salt
1/8 tsp. pepper	

Then add 4 1/2 c. sliced cabbage and 1 c. chopped apple. Toss, cover and cook 5 minutes. Crumble bacon over top. Serve hot.

CHERRY SALAD SUPREME

Mary Ann Burke

1 - 3 oz. pkg. raspberry jello	1 - 21 oz. can cherry pie filling
1 - 3 oz. pkg. lemon jello	1 - 3 oz. cream cheese
1/3 c. mayonnaise	1 - 8 3/4 oz. can crushed pineapple

Dissolve respberry jello in 1 c. boiling water, stir in pie filling. Put in 9x9x2 inch pan and chill till partially set. Dissolve lemon jello in 1 c. boiling water. Beat together cream cheese and mayonnaise; gradually add lemon jello and stir in undrained pineapple. Whip 1/2 c. cream or Dream Whip. Fold into lemon mixture with 1 c. small marshmallows. Spread over cherry layer and top with chopped nuts. Chill till set.

COTTAGE CHEESE SALAD

Jeanne Blocker

1 sm. carton cottage cheese	1 sm. carton Cool Whip
1 c. miniature marshmallows	1 box raspberry jello, dry
1/2 c. chopped nuts	

Mix all together and refrigerate. I do mix the jello into the cheese first.

FROZEN CABBAGE SLAW

*Harriet Duggan

- | | |
|-------------------------------------|--------------------------------|
| 1 med. cabbage, shredded | 1 tsp. salt |
| 1 carrot, grated (more, if desired) | 1/2 to 1 green pepper, chopped |
| 1 c. vinegar | 2 c. sugar |
| 1 tsp. celery seed | 1 tsp. mustard seed |
| 1/4 c. water | |

Let cabbage, salt, carrot and green pepper stand 1 hour in a colander and then press down to squeeze out excess liquid. Bring remaining ingredients to a boil and cool. Pour over cabbage mixture and freeze. Remove from freezer about 10 minutes before using. *Ruth Haas uses 1/2 c. water and 2 stalks chopped celery and no mustard seed. Also she only soaks the cabbage and salt before draining. Julie Whalen adds 3 stalks chopped celery and soaks the cabbage and salt in 1 qt. water before draining.

DAY BEFORE CABBAGE COLE SLAW

Lillian Stone

- | | |
|-------------------------------|-----------------------------|
| 1 med. cabbage, shredded fine | 1 green pepper, cut fine |
| 1 c. sugar | 1 lg. sweet onion, cut fine |
| 3/4 c. salad oil | 1 c. vinegar |
| 1/2 tsp. celery seed | 1 tbsp. salt |
| | 1/2 tsp. dry mustard |

Mix cabbage, pepper and onion in large bowl. Sprinkle all but 1 tbsp. sugar over the mixture. Do NOT stir. Prepare dressing by mixing vinegar, salad oil, 1 tbsp. sugar, celery seed and dry mustard and bring to boil. Remove from heat immediately and pour over cabbage mixture. Do NOT stir or mix. Place a plate on top to keep cabbage mixture and dressing pressed down. Place in refrigerator. This salad keeps crisp 5-7 days. Serves 6.

FRUIT SALAD

Mrs. Lawrence Ward

- | | |
|----------------|---------------|
| 7 Tbsp. sugar | 2 Tbsp. flour |
| 2 eggs, beaten | |

Mix with juice from #2 can pineapple chunks. Cook when cool, pour over pineapple, sliced bananas, marshmallows, cherries or grapes. Chill.

MACARONI SALAD

Mrs. Tom Mellick

- | | |
|-----------------------|---------------------------|
| 1 box shell macaroni | 2 tbsp. vinegar |
| 2 tbsp. salad oil | 1 c. celery, diced |
| 1 can peas | 1 c. cubed cheddar cheese |
| 1 sm. onion, chopped | 1 c. cubed ham |
| 3/4 c. salad dressing | 1/4 c. stuffed olives |

Boil macaroni in salt water until done; drain; do not rinse. Add vinegar and salad oil to macaroni while hot. Add celery, peas, cheese, onion, ham and mix in salad dressing. Put in serving bowl. Garnish with olives. Refrigerate and serve.

MACARONI-SHRIMP SALAD

Marge Schott

- | | |
|---------------------------|-----------------------------|
| 1 c. macaroni, cooked | 1 c. chopped celery |
| 1/4 c. green pepper | 1 med. onion |
| 1/4 c. pimienta (sm. jar) | 2 hard boiled eggs, or more |
- Add shrimp as desired (sm. precooked frozen ones)

Dressing:

- | | |
|------------------|--------------------|
| 1 c. mayonnaise | 1/4 c. catsup |
| 1/4 tsp. paprika | 1/2 tsp. dill weed |
- Pickle relish, if desired

Mix and put on above ingredients.

HOT GERMAN POTATO SALAD

Mrs. Paul Fahey

- | | |
|----------------------------|--------------------|
| 6 c. cooked cubed potatoes | 6 slices bacon |
| 1/2 c. chopped onion | 1/4 c. sugar |
| 2 tbsp. flour | 1 1/2 c. hot water |
| 2/3 c. white vinegar | |

Fry bacon crisp, drain and save. Brown onion in 1/2 of drippings. Add sugar, flour and salt and pepper to taste. Add water and vinegar. Cook over med. heat, stirring until thick. Combine potatoes, bacon and hot vinegar mixture. Serve hot.

SPECK'S HOT POTATO SALAD

Ellen Mellick

(Served at Speck's old coffee house on Market Street in St. Louis)

3 lb. potatoes	1/4 tsp. pepper
1/4 c. finely diced bacon	2/3 c. cider vinegar
1/4 c. chopped onion	1/3 c. water
1 tbsp. flour	3 tbsp. chopped parsley
2 tsp. salt	1/2 tsp. celery seed
1 1/4 tbsp. sugar	

Cook potatoes in jackets until tender. Cool, peel and thinly slice. Fry bacon until crisp. Add the onion and cook 1 minute. Blend in flour, sugar, salt and pepper. Add vinegar and water. Cook 10 minutes, stirring well. Pour over potatoes, add celery seed and parsley. Toss gently and serve warm. When salad is ready, pour over it a slightly beaten egg white.

POTATO SALAD

Mrs. Joe Schulte

10-12 med. potatoes	1 tsp. sugar
1/2 med. onion, grated	1 tbsp. vinegar
1 1/4 c. Miracle Whip dressing	3/4 to 1 c. half & half
1 tsp. prepared mustard	Salt to taste
	Pepper to taste

Cook potatoes until done. Drain and let stand at room temperature until lukewarm. Slice thinly. Blend all other ingredients well. Toss with potatoes. May be garnished with wedges of hard boiled eggs and topped with paprika and pepper. Cover and refrigerate for several hours for flavors to blend.

POTATO SALAD

Mrs. Elmer Kostman

2 1/2 lbs. sm. new potatoes	1 tsp. salt
3 1/2 c. diced celery	1/4 tsp. tarragon
3/4 c. mayonnaise	1/3 c. chopped onion
1/2 c. cider vinegar	1/4 c. chopped parsley
1/4 c. water	4 hard cooked eggs
1 tsp. sugar	

(Cont.)

Potato Salad (Cont.)

Cook potatoes in jackets until tender and peel while hot. Cut in fairly large chunks. Mix mayonnaise, vinegar, salt, sugar, tarragon and onion. Put over hot potatoes. Mix well and chill. Chop egg whites and two egg yolks. Mix eggs, celery and parsley. Garnish with grated egg yolk and chill. Serves 8.

TOMATO ASPIC

Mrs. Ray Ryan

First layer:

- 2 pkgs. lemon jello
- 2 c. tomato juice
- 2 c. V-8 juice

Heat tomato juice and pour over jello to dissolve. When nearly cool, add V-8 juice. If desired, add chopped peppers, small chopped onion and two stalks chopped celery. Grease ring mold with Mazola oil. Pour mixture into mold and chill until set.

Second layer:

Soften 2 env. Knox gelatin in warm water and mix well with a lg. carton of creamed cottage cheese. Pour over first layer and refrigerate to set. To serve, turn out on lg. platter of lettuce leaves. Garnish with radishes made into roses and olives around ring on top of lettuce. Put sm. jar of salad dressing in center of the ring. Serves large group.

MACARONI SALAD

Mrs. Keith Kelly

- 1 sm. box macaroni, cooked
- 1 can veg-all, drained
- 3 hard cooked eggs, diced
- 1 med. onion, or onion salt
- 1 c. salad dressing
- 1/3 c. vinegar
- 1/2 c. sweet pickles, chopped
- 3/4 c. celery, cut fine
- Salt and pepper to taste
- 1 c. cubed cheese, solid cheese
- 1 1/2 tsp. prepared mustard
- 1/3 c. sugar

MACARONI SALAD

Mrs. Tony Schwendinger

- | | |
|----------------------------|---------------------|
| 1 sm. box macaroni, cooked | 1 can tuna, drained |
| 1 can peas, drained | 1/4 c. celery |
| 1/4 c. chopped onion | |

Dressing:

- | | |
|-----------------------|----------------|
| 1/2 c. salad dressing | 3-4 tbsp. milk |
| 1 tsp. sugar | 1 tsp. mustard |

Mix together and mix well over macaroni.

QUICK AND SIMPLE SALAD

Bernice McGeough

- | | |
|-----------------------------|-------------------|
| 1 can cherry pie mix | 2 bananas, sliced |
| 2 c. miniature marshmallows | 1/2 c. nuts |
- Mix and serve.

PISTACHIO SALAD

*Jane Tepesch

- | | |
|--------------------------------------|---|
| 1 pkg. pistachio pudding mix (dry) | 1 #2 can crushed pineapple |
| 1 to 1 1/2 c. miniature marshmallows | 1 pkg. whipped topping mix (or Cool Whip) |

Mix pudding mix and pineapple with juice. Fold in Cool Whip and marshmallows. *Additional contributors are Chris Teeling and Lindy Howes. Jane Tepesch also lists mandarin oranges as optional item to add to this salad.

DELICIOUS SALAD

Luella Dunlay

- | | |
|-------------------------|-----------------------------|
| 2 c. cooked rice | 1/2 c. Italian dressing |
| 1/2 c. mayonnaise | 1 c. sliced radishes |
| 1 med. cucumber, sliced | 2 tomatoes, fresh or canned |
| 1/2 c. celery | 1/4 c. onion |

Combine cooked rice, Italian dressing. Cover and chill. Add mayonnaise and mix. Fold in vegetables. Cover and refrigerate 2-3 hours.

CHRISTMAS SALAD

Shirley Elliott
Blanche Lensing

Red Part:

1 1/2 c. boiling water 1 pkg. red jello
Pour into pan or ring mold and let set until hard.

White Part:

1 pkg lemon jello 1 1/2 c. boiling water
Dissolve and cool. Add 1/2 pint whipped cream to
1 sm. cake of Phil. cream cheese. Let set.

Green Part:

1 1/2 c. boiling water 1 pkg. lime jello
Sm. can crushed pineapple
Use 9x13 pan. Blanche Lensing also adds 1 c. minia-
ture marshmallows and 1/2 c. nuts to her white layer.
She also puts her pineapple with the white layer instead
of the green layer.

PRETZEL SALAD

Mrs. Mary Davis

First step:

2 c. crushed pretzels, 1/4 c. sugar
use blender or rollingpin 1 1/2 stick margarine, melt
Mix and put in 9x13 pan. Bake 10 minutes in 350 de-
gree oven. Cool.

Second step:

8 oz. Phil. cream cheese, 1 med. container Cool Whip
softened 1 c. sugar
Mix and put on cooled crust and refrigerate.

Third step:

Dissolve 2 - 3 oz. pkgs. strawberry jello in 2 c.
boiling pineapple juice. Add 2 - 10 oz. pkgs. partially
thawed strawberries. Let partially set (about 1 hour or
longer). Spread over cream cheese. Best if salad sets
overnight.

ORANGE SURPRISE

Jenette Schulte

Remove sections from 4 oranges. Separate and dice. Dissolve 1 - 3 oz. pkg. orange flavored gelatin in 1 c. boiling water. Add 1 pint vanilla ice cream by spoonfuls. Stir until ice cream melts. Fold in the orange sections. Pour into mold, chill until set.

RICE SALAD

Luella Dunlay

1 c. pineapple	1 c. cooked rice
1 c. marshmallows (opt.)	1 c. whipped cream, or
Nuts (optional)	Cool Whip

Mix together and chill before serving.

PEA SALAD

Mrs. Lillian Henry

2 c. drained peas	4 sliced hard boiled eggs
1 c. chopped celery	1 tbsp. chopped onion
1 c. diced cheese	1/2 tsp. salt and pepper
1/4 tsp. garlic salt	1 c. mayonnaise

Mix together and serve on lettuce.

FROZEN FRUIT SALAD

Uvonne White

2 eggs, beaten	2 tbsp. vinegar
2 tbsp. sugar	6 marshmallows

Cook until thick, stirring constantly. Cool and add 1 #2 can drained fruit cocktail and 1 c. whipped cream. Mix all and freeze. Keeps several weeks in the freezer.

FIVE CUP SALAD

Kathryn McCarthy

1 c. pineapple tidbits	1 c. mandarin oranges
1 c. miniature marshmallows	1 c. coconut
1 c. sour cream	

Drain fruit, combine all ingredients. Chill overnight for best flavor.

SUMMER SALAD

Carole Schulte

- | | |
|------------------------|--------------------|
| 1 head cauliflower | 2 bunches broccoli |
| 3 bunches green onions | 1 green pepper |
| 2 cucumbers | 2 stalks celery |

Chop up or break vegetables into bite size pieces.
Pour dressing over a few hours before serving.

Dressing:

- | | |
|-------------------|-----------------------------------|
| 1 c. mayonnaise | 1/4 c. French or Western dressing |
| 1/2 c. sour cream | |
| 1 tbsp. vinegar | 1 tbsp. sugar |

Blend and mix into vegetables.

FRUIT SALAD

Marie Rea

- | | |
|---|---|
| 2 pkg. orange jello | 3 1/2 c. hot water |
| 1 1/2 c. sm. marshmallows,
or 15 lg. ones | 1 #2 can apricots, drained
and diced |
| 1 - 9 oz. can crushed pine-
apple, drained | |

Dissolve gelatin, add marshmallows and chill until partly thickened, fold in fruit. Put in 9x12 pan.

Frosting:

- | | |
|------------------------|------------------------|
| 1/4 c. sugar | 1 1/2 tbsp. cornstarch |
| 1/2 c. pineapple juice | 1 egg, beaten |

Mix sugar, salt, cornstarch in pan. Add juice and beaten eggs. Cook, stirring steadily. Cool, add whipped cream and frost with this mixture.

LAYERED LETTUCE SALAD

*Shirley Elliott

- | | |
|---------------------------------------|----------------------------|
| 1 head lettuce | 1/2 c. onion, chopped fine |
| 1/2 c. celery, diced | 1/2 c. green pepper, diced |
| 1 - 10 oz. pkg. frozen peas, uncooked | |

Layer all ingredients in 9x12 glass dish. Mix 1 1/2 c. Hellman's (or other) mayonnaise with 2 tbsp. sugar and spread on top. Sprinkle 4 oz. grated cheddar cheese and 6-8 slices cooked bacon (crumbled) on top. Chill several hours before serving or overnight. *Additional contributors: Joyce Haas and Mrs. Robert Malli. Joyce Haas uses 4 eggs hardboiled and diced in her layers.

PICKLED CARROTS

Leota Snitker

Cook 2 lb. carrots, cut in 1/2 inch slices until almost done. Drain and cool. Combine:

1 can tomato sauce, or	1 tsp. dry mustard
1 pt. catsup	1 tsp. salt
1/4 tsp. pepper	1 c. sugar
3/4 c. vinegar	1/4 c. Crisco oil

Bring to a boil and add 1 onion, sliced and a green or red pepper, chopped. Pour over carrots and let stand overnight. Will keep several weeks in refrigerator.

SPECIAL ZEST DRESSING

1/3 c. salad oil	2/3 c. vinegar
3/4 c. sugar	1/2 tsp. dry mustard

Dash salt and pepper

Shake well. A little goes a long way.

COOKED POTATO SALAD DRESSING

Mary Kay Martin

1/2 c. water	1 tbsp. flour
1/2 c. vinegar	3 eggs, beaten
3/4 c. sugar	

Mix all together, add 3 eggs. Cook and stir constantly until thick.

ONION DRESSING FOR LETTUCE OR CABBAGE

Gwenn Bray

1 c. oil	1/2 c. vinegar
1 tsp. celery seed	1 c. sugar
1 tsp. dry mustard	1 tsp. salt
1 sm. onion, grated	

Mix together and keep in refrigerator. Shake before using.

POTATO SALAD DRESSING

Marge Schott

1 c. sugar	1 c. water
2 eggs	1/2 c. vinegar

Mix well and cook until slightly thick. Cool and add 1 tbsp. prepared mustard and 1 pint Miracle Whip. Will keep indefinitely in refrigerator.

FRENCH DRESSING

Helen Etteldorf

1 can tomato soup	3/4 c. sugar
1/2 c. Mazola oil	1/2 c. vinegar
1 tsp. prepared mustard	1/4 tsp. paprika
2 tbsp. worcestershire sauce	1 tsp. salt
	1/4 tsp. pepper

Mix well and add 1 lg. onion, chopped and 1 chopped green pepper (optional).

FRENCH DRESSING

Jeanne McDonald

1 can tomato soup	1/4 c. catsup
3/4 c. vinegar	1/2 c. oil
1/2 tsp. salt	1/2 tsp. onion salt
1/2 tsp. garlic salt	1/2 tsp. pepper
1/2 tsp. paprika	2 tbsp. worcestershire sauce
1 tsp. dry mustard	1 sm. onion, chopped
1 c. sugar	

Put all ingredients in blender and blend until smooth. Or put all ingredients in qt. jar and shake until well mixed. Yields 1 qt.

CARROT SLAW DRESSING

Lorna Howe

1 - 16 oz. pkg. carrots	1 can tomato soup
1 c. sugar	1/2 c. salad oil
1/4 c. vinegar	1 tsp. french mustard

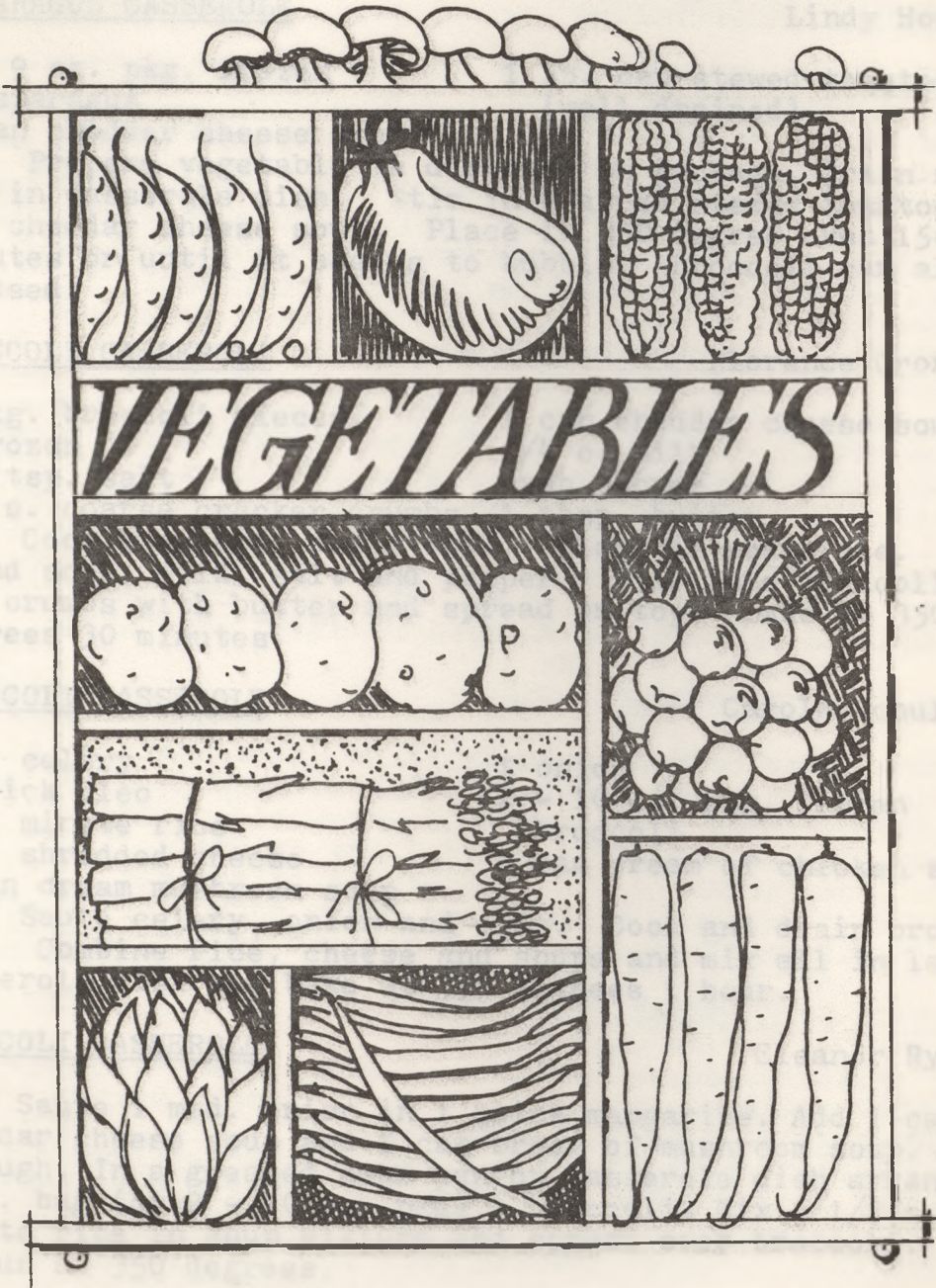
Peel, slice and cook carrots till tender. Drain and cool. Combine rest of ingredients in blender and pour over carrots. Refrigerate and serve cold.

In case of a future power shortage, keep a few cans of canned heat and/or cooking fuel on hand, the type that fits in a fondue pot or warmer. In an emergency, it'll be handy to heat soups or hot drinks.

Salt sprinkled in pan before frying potatoes will keep them from sticking or burning.

To prevent lumps in gravy, add a little salt to the flour when mixing.

Lindy Howes



ASPARAGUS CASSEROLE

Lindy Howes

- 1 - 9 oz. pkg. frozen asparagus
1 can cheddar cheese soup
1 lb. can stewed tomatoes (well drained)

Prepare vegetable as directed on package, drain and put in casserole dish. Stir in drained stewed tomatoes and cheddar cheese soup. Place in 350 degree oven 15-20 minutes or until it begins to bubble. Broccoli can also be used.

BROCCOLI CASSEROLE

Florence Cronin

- 2 pkg. broccoli pieces, frozen
1/4 tsp. salt
1/2 c. coarse cracker crumbs
1 can cheddar cheese soup
1/4 c. milk
Dash pepper
1 tbsp. butter

Cook broccoli, drain well. Place in casserole. Blend soup, milk, salt and pepper. Stir into broccoli. Mix crumbs with butter and spread on top. Bake at 350 degrees 30 minutes.

BROCCOLI CASSEROLE

Carole Schulte

- 1 c. celery
1 stick oleo
1 c. minute rice
1 c. shredded cheese
1 can cream mushroom soup
1 onion
2 - 10 oz. pkg. frozen broccoli
1 can cream of chicken soup

Saute celery, onion and oleo. Cook and drain broccoli. Combine rice, cheese and soups and mix all in large casserole dish and bake at 350 degrees 1 hour.

BROCCOLI CASSEROLE

Eleanor Ryan

Saute 1 med. onion in 1 stick margarine. Add 1 can cheddar cheese soup and 1 can cream of mushroom soup. Heat through. In a greased cake pan or casserole dish arrange 1 lg. bag (or 2 - 10 oz. pkgs.) broccoli. Mix 1 1/2 c. minute rice in soup mixture and spread over broccoli. Bake 1 hour at 350 degrees.

BROCCOLI RICE CASSEROLE

Mrs. James Burke

- | | |
|-------------------------|------------------------|
| 1 1/2 c. cooked rice | 1 pkg. frozen broccoli |
| 1 c. chopped celery | 1 sm. onion |
| 1 can mushroom soup | 1 sm. jar Cheez Whiz |
| 1/2 c. water, if needed | |

Saute onion and celery in 2 tbsp. butter. Add broccoli, soup and water. Cook until tender. Put cooked rice in casserole and cover with broccoli sauce. Top with Cheez Whiz. Bake at 350 degrees 45 minutes.

BROCCOLI AND CAULIFLOWER CASSEROLE

Mary Fahey

- | | |
|----------------------------|----------------------------|
| 2 boxes frozen broccoli | 1 can cream mushroom soup, |
| 1 box frozen cauliflower | or cream chicken soup |
| 1 can cream of celery soup | Sm. jar Cheez Whiz |

Cook vegetables according to directions and drain well. Break in bite size pieces and arrange in greased baking dish. Heat soups and cheese whiz until cheese melts. Pour over vegetables. Top with crushed corn flakes and bake at 350 degrees about 30 minutes.

BEAN SALAD CASSEROLE

Shirley Elliott

- | | |
|-----------------------------|---------------------------|
| 1 can kidney beans, drained | 1 can lima beans, drained |
| 1 can pork & beans, as is | 1/2 lb. bacon, diced and |
| 2 garlic cloves | browned |
| 1 tsp. dry mustard | 2 lg. onions |
| 1 c. brown sugar | 1/2 c. vinegar |

Heat mustard, vinegar and brown sugar for 20 min. Add remaining ingredients and bake at 350 degrees 60 min.

SPANISH GREEN BEANS

Ruth Haas

- | | |
|------------------------------|---------------------|
| 4-5 slices bacon, sliced | 1 med. onion, diced |
| into 1/2 inch strips | 1 can tomato soup |
| 2 pints green beans, drained | |

Saute bacon and onion in saucepan until onion is tender. Add soup and pour mixture over green beans. Bake at 350 degrees 1 hour.

BOSTON BAKED BEANS

Margaret Comstock

- | | |
|--|-----------------------------------|
| 1 lb. navy or northern beans | 2 med. onions, diced |
| 1/4 c. molasses | 1/4 c. brown sugar, firmly packed |
| 1/4 to 1/2 lb. salt pork, seared to rind | 1 tsp. salt |
| 1 tsp. dry mustard | 1 c. boiling water |

Wash beans and soak overnight in water to cover. Drain and place beans in lg. saucepan and cover with water. Add diced onions and simmer 1 hour or until tender. Drain, turn into 2 qt. bean pot or casserole. Combine molasses, brown sugar, salt and dry mustard. Add boiling water and pour over beans. Add additional water to cover if necessary. Place salt pork on top. Cover and bake in slow oven 300 degrees 6 hours, adding water if top seems dry. Uncover for the last 1/2 hour of baking.

LIMA BEANS CASSEROLE

Harriet Duggan

- | | |
|------------------------|---------------------|
| 1 lb. dried lima beans | 3/4 c. butter |
| 2 tsp. salt | 1 tbsp. dry mustard |
| 1 tbsp. molasses | 3/4 c. brown sugar |
| 1 c. dairy sour cream | |

Cover beans with boiling water, boil 2 minutes. Let stand an hour, then cook slowly until tender (about 1 1/2 to 2 hours). Drain. Mix with remaining ingredients. Place in a casserole and bake in a 300 degree oven, 45 minutes. Makes 8-12 servings.

SCALLOPED CABBAGE

Maureen Mahoney

- | | |
|---------------|--|
| 1 sm. cabbage | 2 tbsp. butter |
| 1 tbsp. flour | 1/2 tsp. salt |
| 1 c. milk | Grated cheese, or 1 c. cheddar cheese soup |

Place cabbage in cold water. Bring to a boil and drain. Make sauce of remaining ingredients and mix with cabbage. Place layer of cabbage in baking dish, add a layer of cheese cracker crumbs. Add another layer of cabbage mixture and top with cracker crumbs. Bake 30-45 minutes at 325-350 degrees, covered.

CARROT CASSEROLE

Nancy Burg

- | | |
|-----------------------------|---------------------------|
| 4 c. carrots, cooked tender | 1 onion, diced |
| 3 tbsp. butter | 1 c. cream of celery soup |
| 1/2 tsp. salt | Dash pepper |
| 1/2 c. diced cheese | |

Saute onion in butter and mix carrots, onion, soup, seasonings and cheese. Toss 3 c. herb seasoned croutons with 1/2 c. melted butter and cover carrot mixture. Bake about 20 minutes or until warmed through and cheese is melted.

CARROT CASSEROLE

Julie Whalen

- | | |
|------------------------------------|-------------------------|
| 2 c. carrots, cooked and
mashed | 4 tbsp. butter or marg. |
| 1 can cream mushroom soup | 1 tbsp. parsley flakes |
| 1 tbsp. onion, minced | 4 slices bread, cubed |
| 1/2 tsp. salt | 1 egg |

Melt butter or marg. in lg. skillet. Add carrots, onions and parsley flakes. Cook 2 minutes and turn mixture into lg. bowl. Add remaining ingredients. Mix until well blended. Spoon into a lightly greased 1 1/2 quart casserole and bake at 350 degrees 30-35 minutes or until done.

CORN PUDDING

Faye Nevermann

- | | |
|------------------------|----------------|
| 1 can cream style corn | 2 eggs, beaten |
| 2 heaping tbsp. flour | 2 tbsp. sugar |
| 1 tsp. salt | 1/2 c. milk |

Combine all ingredients and pour into lightly greased casserole. Bake 45 minutes at 350 degrees. Put pats of butter on top before baking.

BAKED CORN

Mary Gavin

- | | |
|--------------------------------------|--------------------------|
| 1 can creamed corn | 2 tbsp. flour |
| 2 eggs, beaten | 1 tbsp. sugar |
| 1/2 c. rich milk or half
and half | Salt and pepper to taste |

(Cont.)

Baked Corn (Cont.)

Mix corn, eggs, milk, flour, sugar and seasonings in order. Bake in buttered casserole. Sprinkle top with melted butter and crushed crackers or corn flakes.

ESCALLOPED CORN

Dorothy Davis

- | | |
|---------------------------|-----------------------|
| 1/3 c. diced celery | 1/4 c. diced onion |
| 3/4 c. diced Amer. cheese | 1 tsp. salt |
| 2 eggs, well beaten | 2 tbsp. melted butter |
| 1 can cream style corn | 1 c. milk |

Beat eggs, add rest of ingredients. Spread 1/2 c. cracker crumbs (browned in 1 tbsp. butter) over top of escalloped corn dish. Bake 50 minutes at 350 degrees.

SCALLOPED CORN

Patricia Peterson

- | | |
|---------------------------------|-------------------------------------|
| 1 can or pint whole kernel corn | 1 pkg. or 1/4 lb. crackers, crushed |
| 1 egg | Salt and pepper to taste |
| 1 c. milk (more or less) | |

Beat egg, add crackers, salt and pepper and corn. Moisten with milk and put in casserole or pan and bake at 350 degrees until light brown, 30-40 minutes.

SCALLOPED CORN

Janette Ryder

- | | |
|-------------------------|------------------|
| 2 cans cream style corn | 1 stack crackers |
| 2 eggs | 1/2 c. milk |
| Salt and pepper | |

Stir together. Cut up 1/2 stick oleo and put on top. Bake 45 minutes at 350 degrees.

NO FUSS BAKED NOODLES

Veronica Bakewell

- | | |
|---|---|
| 1 - 8 oz. pkg. egg noodles | 1 - 10 oz. pkg. frozen cauliflower, partly thawed |
| 1 - 10 oz. pkg. frozen chopped broccoli | |

(Cont.)

No Fuss Baked Noodles (Cont.)

1 can cream mushroom soup	1 c. sour cream
1 1/2 c. shredded cheddar cheese	1 med. onion, chopped
1/4 tsp. pepper	1 tsp. salt

Cook noodles as directed on pkg. Mix together the vegetables. In 9x13 casserole, put a layer of noodles, vegetable mix, and soup mix - repeat. Sprinkle with a little cheese and buttered crumbs. Bake at 350 degrees 30 minutes or until bubbly. Can be made ahead. Refrigerate. Using vegetables partly thawed makes it more moist.

OVEN "FRENCH-FRIED" POTATOES

6 potatoes, cut in strips	1 1/2 tbsp. oil
---------------------------	-----------------

Salt

Preheat oven to 450 degrees. Coat potatoes in oil. Place in a single layer on baking dish. Salt. Bake for 35 minutes. Turn once after 25 minutes.

POTATO CHEESE DISH

Mrs. Frank Mettille

2 c. shredded cheese	1/2 stick margarine
2 c. sour cream	1/2 c. chopped onion

Combine above ingredients in double boiler until cheese is melted. Place 6 or 8 cooked, sliced potatoes in buttered casserole. Add salt and pepper. Add cheese mixture and dot with butter. Bake 1 hour at 350 degrees.

BAKED HASH BROWNS

Janan Prohaski

2 lb. bag frozen hashbrowns	1 can cream of chicken soup
1/2 c. butter	1 1/2 c. cheese, American and cheddar
8 oz. sour cream	1/3 c. minced onion
1 c. corn flakes, crumbled	
2 tbsp. melted oleo	

Cover a greased 9x13 pan with unthawed hashbrowns. Heat soup, butter and cheese in a saucepan. Add the sour

(Cont.)

Baked Hash Browns (Cont.)

cream and onions after removing from heat. Pour this mixture over the potatoes. Top this with the cereal. Dribble melted oleo over the top. Cover with foil and bake 1 hour at 350 degrees. Remove the foil and bake another 15 minutes.

OVEN ROASTED POTATOES

Mary Gavin

1/2 c. butter or oleo	Dash pepper
6-8 med. potatoes, peeled	1 tsp. paprika, optional
1/2 tsp. salt	2 tsp. chopped parsley (opt.)

Place butter in a shallow pan 13x9x2. Put in mod. oven (350 degrees) until butter is melted. Roll potatoes in butter. Sprinkle with salt and pepper. Cover pan tightly with foil. Return to oven and bake about 1 1/4 hours. Put potatoes in serving dish and pour butter from pan over them. Sprinkle with paprika and parsley if desired. Makes 6-8 servings. If dinner is delayed, remove foil, continue baking up to 30 minutes longer. Potatoes will brown attractively.

MASHED POTATOES CASSEROLE

Marge Schott

8-10 potatoes	1 - 8 oz. pkg. cream cheese
1 c. sour cream	

While potatoes are boiling, beat sour cream and cream cheese. Add potatoes gradually, beat until fluffy (add milk if potatoes are too stiff). May add chives and garlic salt, if you want. Put paprika and butter on top. Bake at 350 degrees until brown. May get potatoes ready the day before and then put in cake pan. Just put butter and paprika on before baking.

POTATO CASSEROLE

Sue Hansmeier

2 lbs. hashbrowns	1 lg. container sour cream
1 can potato soup	and chives
1 can cream of chicken soup	1 can celery soup
Salt, pepper, garlic salt	1 med. onion, diced

Mix all ingred. and bake 1 1/2 hours at 350 degrees. You may add ham if you wish.

PARTY POTATOES

LaVern Plein

8-10 med. potatoes, cooked and mashed
1 pkg. (8 oz.) cream cheese
1 onion, chopped
1/4 c. sour cream
Salt, butter, pepper

Beat cream cheese and sour cream. Add hot potatoes and onion. Put in 2 qt. casserole. Sprinkle with paprika. Heat 20 minutes at 350 degrees. Add 1 c. fried onion rings and bake 5 minutes longer.

SCALLOPED POTATOES

Patricia Peterson

6 med. potatoes, peeled and sliced
1 tsp. salt
2 tbsp. flour
3 tbsp. butter or marg.
3 c. milk
1/2 tsp. pepper
2 tbsp. chopped onion

Make white sauce of butter, flour and milk. Put 1/2 the potatoes in greased 2 qt. casserole, cover with 1/2 the sauce, seasonings and onion. Add remaining potatoes, seasonings and onion. Add remaining sauce. Bake at 350 degrees 1 hour. Uncover and bake until top is brown. Makes 4-6 servings.

SPUDS

Roxanne Phipps

2 lb. pkg. frozen hashbrowns (thawed)
2 cans cream of potato soup
18 oz. sour cream
1 can cream of celery soup
Minced onion

Bake in 9x13 pan at 300 degrees 1 1/2 to 2 hours. Sprinkle cheddar cheese on top - uncovered.

TWICE-BAKED POTATOES

Mrs. John L. Waldron

Wash and dry 4 medium to large baking potatoes and wrap in foil. Bake 1 hour at 400 degrees. When they are soft, take from oven, cut off about 1/4 of the top, lengthwise. Scoop out insides, leaving shell in foil. Mash scooped portion and add to it 1 - 3 oz. pkg. cream cheese and 1 c. grated American cheese. Beat well, adding a bit of milk if needed. Meanwhile, have 1 pkg.

(Cont.)

Twice-Bakes Potatoes (Cont.)

frozen chopped spinach cooked and drained well. Add to potato mixture and beat. Put back in shells. (Don't heap too high as the cheese will melt down the sides of potatoes). Store in refrigerator and allow about 45 minutes to heat through when ready to use.

GREEN RICE

Mrs. R. J. Kibby
Mrs. Tom Mellick

- | | |
|--------------------------------|----------------------------|
| 1 can cream of mushroom soup | 1 sm. jar Cheez Whiz |
| 1/2 c. chopped celery | 1/2 c. chopped onion |
| 1/2 c. melted butter | 1 sm. can water chestnuts, |
| 1 sm. can mushrooms and liquid | sliced |
| 1 pkg. frozen chopped broccoli | 1 1/2 c. minute rice, raw |

Blend mushroom soup and Cheez Whiz well in 2 qt. casserole. Add remaining ingredients and mix together. Bake 40 minutes at 350 degrees.

THREE VEGETABLE CASSEROLE

Helen Otting

- | | |
|------------------------|---------------------|
| 1 pkg. broccoli | Sm. jar Cheez Whiz |
| 1 pkg. cauliflower | 1 can mushroom soup |
| 1 pkg. brussel sprouts | |

Cook vegetables according to directions on pkg. Drain and place in casserole. Spread with cheese and cover with soup. Bake 30 minutes at 350 degrees.

MARINATED VEGETABLES

Marge Schott

- | | |
|--------------------|------------------|
| 1 cucumber, peeled | 1 onion in rings |
| 1 head cauliflower | 1 head broccoli |
| 1 green pepper | |

Marinade:

- | | |
|------------------------|--------------------------|
| 1/2 c. sour cream | 2 tbsp. tarragon vinegar |
| 1/4 c. french dressing | 1 c. mayonnaise |
| 1 tbsp. sugar | Pinch salt and pepper |

Pour over vegetables and marinate at least 6 hours.

ITALIAN STYLE SUMMER SQUASH

2 sm. summer squash or zucchini	1 tsp. salt
3 tomatoes, sliced	1/8 tsp. pepper
1 med. onion, sliced	2 tbsp. butter or marg.
	1/3 c. grated cheese

Wash and cut squash into 1/4 inch slices. Arrange squash, tomatoes and onions in alternate layers in a greased casserole. Sprinkle with salt and pepper, dot with butter and add grated cheese. Cover and bake in preheated oven. Remove the last 10 minutes to brown the cheese. Bake at 350 degrees 45 minutes. To cook on top of stove, saute squash, tomatoes, and onion until tender. Add seasonings, butter and grated cheese last. Note: No need to peel young tender squash. It may be necessary to peel more mature squash and discard seeds.

MEAT HINTS

Rubbing poultry inside and out with lemon juice before cooking adds taste and tenderness.

Cut your own chops from a pork loin. It is cheaper and very easy to do.

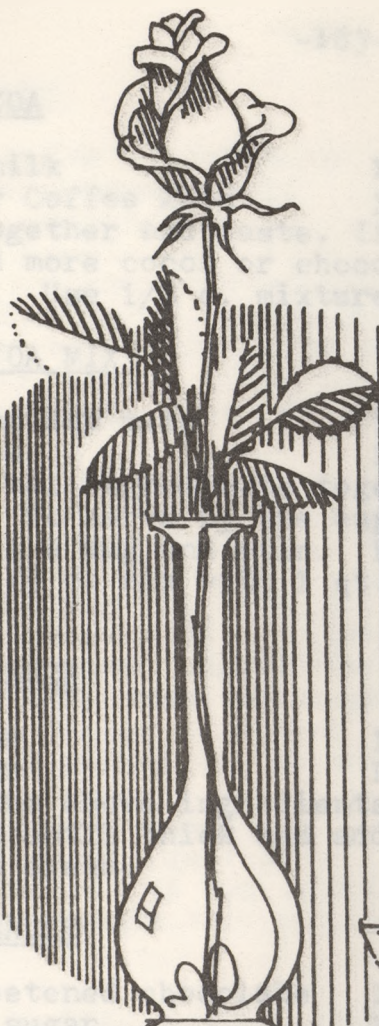
Onion odor can be removed from cooking utensils by rubbing them with celery leaves.

GRAVY TIPS

Beef bouillon for all beef cuts, chicken bouillon for chicken and pork.

Wine may be added, but in small quantities. Do not boil the gravy after adding wine. It may become bitter.

To stretch -- add water, bouillon, onion salt or flakes, a little garlic powder, Lowery's salt, gravy darkener, butter. Simmer slowly. Add thickening and cook slowly 5 minutes.



HAMPERS O'GMA

13 c. dry milk
7-8 oz. jar Coffee
Mix together
enough, add more
cold water

1 1/2 lb. Nestle's Quick
1/8 to 2/3 c. powdered sugar
If not sweet or chocolate
chocolate mix. Add to hot or
cup of cocoa.

Julie Rotach

INSTANT TUNA

1 c. instant
3/4 c. oil
Blended
contains
not water
combine
30 sec

1 cup mix
antities,
Makes about

Iona Parley

HOT FUDGE

1/4 c.
3/2 c.
milk.
warm on

Haberichter
add 2 c.
Serves

HOT FUDGE

1 lb. unsweetened
white



MISCELLANEOUS

1-2-3-4 PR (Ice Cream Topping)

Eleanor Ryan

1 c. sliced
2 c. crushed strawberries, cool
3 c. crushed strawberries
4 c. sugar
Mix all together until sugar dissolves. Put in jar.
Jar and seal. Refrigerate. Jar is frozen but loosen
lids.

BLUEBERRY DESSERT SAUCE

Loretta Ryan

1 tbsp. cornstarch 1/8 tsp. salt
2 tbsp. water 3 c. fresh or frozen
1/3 c. sugar blueberries
1/2 c. water 1 tbsp. lemon juice

Combine the cornstarch and water in heavy saucepan. Add sugar and the water and salt. Bring to a simmer and add the blueberries. Cook until clear and thickened. Remove from heat and add the lemon juice. Cool and serve on ice cream or cake. Keeps in refrigerator several days.

SWEETENED CONDENSED MILK

Catherine Byrnes
LaVern Kelly

1 c. plus 2 tbsp. non-fat 3/4 c. sugar
dry milk 1/2 c. warm water

Add instant non-fat dry milk to warm water. Mix well. Set in pan of hot water. Stir in sugar and stir until sugar is dissolved and thick. Make this one day and it will be nice and thick the next day.

COLD BEEF CONSOMME

2 c. beef consommé 1 tbsp. Sherry
4 thin slices lemon 2 tbsp. fresh minced parsley
Mix sherry with consommé, put in chilled cups with slice lemon on each. Sprinkle with minced parsley.

HOT BEEF CONSOMME

2 c. beef consommé 1 tbsp. Madeira
1/2 c. fresh mushrooms

Broil the sliced mushrooms under low heat for a few minutes. Heat consommé and add wine and mushrooms just before serving.

COLD CHICKEN CONSOMME

2 c. cold chicken consommé 1 med. carrot, grated
1 green onion top, minced 1 hard boiled egg, chopped
1/2 tsp. lemon juice 4 tsp. fresh minced parsley
Mix ingredients and put in 4 chilled cups. Sprinkle top with parsley. Makes 4 servings.

FRENCH DRESSING

1 sm. can Hunt's Tomato Sauce 1/4 c. vinegar
1/4 c. salad oil (Wesson or 1/4 tsp. pepper
corn oil) Sweet 10 to taste
1/4 tsp. salt 1 tsp. prepared mustard

Put in blender or beat vigorously with egg beater in deep bowl. It will store well without separating in refrigerator. Good on tossed vegetable salads.

NON-FAT ICE CREAM

Vivian Hammer

3-4 c. plain yogurt 1 tbsp. unflavored gelatin
1 can chilled non-fat 2 egg whites, beaten stiff
evaporated milk, whipped 2/3 c. sugar or sugar sub.
2 tsp. vanilla 1/2 tsp. salt
Fruit as desired

Soften gelatin in a couple tbsp. of the evaporated milk a few minutes. Heat to dissolve gelatin. Beat into stiff egg whites. Put all ingredients into freezer can, mix well and freeze according to freezer directions. Makes about 1 gallon ice cream.

MUSTARD SAUCE

2 eggs 3 tbsp. dry mustard
1/2 c. cider vinegar 2 tbsp. butter
1/2 c. milk Sugar substitute equal to
1/3 c. sugar

Beat the eggs. Add vinegar, milk and dry mustard. Slowly bring to a boil, stirring constantly with a wire whisk. Allow to boil for 1 minute. Remove from heat and lump the butter on the top. Allow to cool to room temperature, add sugar substitute. Stir in the butter. Store in the refrigerator.

SOUR CREAM DRESSING

Vivian Hammer

2/3 c. cottage cheese 1 tsp. parsley flakes
Salt and pepper to taste 3 tbsp. liquid non-fat milk
Garlic to taste (optional) 1 tbsp. lemon juice

Put all ingredients into blender and blend well. Good on baked potatoes.

STRAWBERRY JAM

Cook 1 pkg. berries, frozen without sugar, on low heat without water. Dissolve 1 tsp. gelatin in 1 tsp. lemon juice. Pour some of the hot juice into gelatin to dissolve. Add sugar substitute and refrigerate. Good on French Toast or plain toast or topping for pudding.

TOMATO JUICE CATSUP

4 c. tomato juice
2 whole garlic buds
1/4 c. wine vinegar
Sugar substitute equal to 1 tsp.

Simmer for about 2 1/2 hours or until desired thickness. Remove garlic buds and add sugar substitute. Store in glass bottle in refrigerator. Variation: Lemon, horseradish, or onion. May also add celery or parsley.

PLAIN YOGURT

Vivian Hammer

2 c. skim milk
2 tbsp. plain yogurt
1/3 c. non-fat dry milk

Buy plain yogurt to use as starter the first time. Combine fluid milk and non-fat dry milk in a saucepan and heat to just below boiling (200 degrees). Cool to 115 degrees (warm). Place plain yogurt starter in a bowl and gradually blend in warm milk. (Remove 2 tbsp. of mixture to be saved for starter another time). Cover. Place bowl in warm water (115 degrees) and maintain temp. (Heating pad can be used, check temperature constantly). Allow to stand undisturbed until mixture is firm, 6-8 hours. Chill yogurt and starter as soon as set.

PINEAPPLE YOGURT "CREAM CHEESE"

Vivian Hammer

8 oz. low cal. cream cheese
6 tbsp. sugar, or equiv.
sugar substitute
8 oz. can juice packed
crushed pineapple, drain
8 oz. vanilla yogurt or
plain yogurt
1 tbsp. plain gelatin
4 tbsp. pineapple juice
from drained pineapple

(Cont.)

Pineapple Yogurt "Cream Cheese" (Cont.)

Combine cream cheese, yogurt and sweetener in blender. Cover and blend smooth. Sprinkle gelatin on the pineapple juice in a sm. saucepan. Wait a minute, then heat over low flame until gelatin is melted. Add to the blender and beat smooth. Stir in pineapple by hand. Pour mixture into pan or pie crust and chill several hours. Can be served as salad on lettuce or as filling for pie as well as for a dessert.

WHIPPED TOPPING

1 c. jellied milk
Sugar substitute

1 c. cold milk
1/2 tsp. vanilla

Blend at high speed until frothy. Store covered in refrigerator. Good on fresh or stewed fruit.

Jellied Milk:

1 env. unflavored gelatin
1/4 c. water

1 c. milk, low-fat or
buttermilk

Put water in saucepan, sprinkle gelatin over top and allow to soften. Place on low heat and stir until dissolved. Do not boil. Slowly pour milk into gelatin. Place in refrigerator until jelled. Also good on cole slaw. May add onion or Roquefort cheese.

FRESH CRANBERRY RELISH

1 lb. fresh cranberries
(4 c.)

2 sm. oranges
Sugar substitute

2 tbsp. grated orange rind

Put through food chopper and add sugar substitute to taste.

BARBECUE RELISH

Ruth Haas

10 lg. cucumbers
6 onions

10 lg. green tomatoes
1 bunch celery

Grind and add 3/4 c. salt. Let stand overnight. Drain, boil for 8 minutes with 1 pint vinegar and 2 pts. water. Drain again and add:

(Cont.)

Barbecue Relish (Cont.)

3 red peppers, grind and drain	3 green peppers, grind and drain
1 qt. vinegar	1/2 tsp. tumeric
2 1/2 lb. white sugar	3 tbsp. dry mustard
2 tbsp. celery seed	1/2 c. flour

Boil up and seal. May be processed in boiling water bath for 10 minutes for more sure seal.

BEEF PICKLES

Kathleen Schulte

2 1/2 c. sugar	2 c. dark vinegar
1 c. beet juice	1 tsp. salt
1 tsp. celery salt	1/2 tsp. pepper
1 tbsp. mixed pickling spice	

Add sliced onion in each jar. Heat sliced beets (do not boil) in syrup. Seal. Makes 6 pints.

FOURTEEN DAY PICKLES

Margaret Stortz

First day:

Place 2 gal. unsliced cucumbers in a stone or enamel vessel, cover with boiling water, add 3 c. salt.

Second day:

Pour off salt water, put 3/4 c. alum over cucumbers and cover again with boiling water.

Third day:

Pour off alum water, cover cucumbers with plain boiling water.

Fourth day:

Drain cucumbers. Boil together 1 gal. vinegar and 1 box pickling spices for 20 minutes. Pour over the cucumbers and let stand 9 days, counting from the day after the vinegar is poured over.

(Cont.)

Fourteen Day Pickles (Cont.)

Fourteenth Day:

Take cucumbers out of vinegar. Slice in rounds about 1/2 inch thick and pack in jars, alternating layer of pickles with an equal layer of sugar until jar is filled. Keep adding sugar with liquid made from the sugar and juices seeping from cucumbers. Completely cover them. Put tops on jars, but they do not need to be sealed.

ICE BOX CUCUMBER PICKLES

Harriet Duggan

2 c. sugar
2 tbsp. salt
2 tbsp. mustard seed
1 c. vinegar
2 tbsp. celery seed

Heat until dissolved and cool. Add 1 big onion, sliced, 1 green pepper, sliced and 9 c. thinly sliced cucumbers. Store in plastic container and refrigerate.

NOTHIN' PICKLES

Iona Farley

6 c. sliced cucumbers
(don't peel)
1/2 lg. onion, peeled
1 tsp. celery seed
1 green pepper, chopped
1 c. vinegar
1 1/2 c. sugar

Soak cucumbers in 1 tsp. salt 3 hours. Stir well and rinse off. Place in gallon jar with brine mixture. They will be crisp and keep in refrigerator a month.

REFRIGERATOR PICKLES

Mary Fink

7 c. sliced peeled cukes
1 c. celery (optional)
1 tbsp. celery seed
1 c. vinegar
1 tsp. tumeric
1 c. onion
2 tbsp. salt
2 c. sugar
1 tsp. mustard seed

Mix cucumbers, onion, celery and salt. Let stand 2 hours. Rinse off salt. Combine remaining ingredients and bring to a boil and cool. Pour over cucumbers. Store in refrigerator.

REFRIGERATOR CUCUMBERS

LaVern Plein

7 c. peeled cucumbers 1 c. sliced onion (opt.)
Sm. amt. green pepper 1 tbsp. salt
Add water enough to cover. Let stand several hours
and drain. Put in plastic ice cream container. Cover
with following syrup:
2 c. sugar 1 c. vinegar
1 tbsp. celery seed
Refrigerate - keeps indefinitely.

REFRIGERATOR PICKLES

Mary Plein

8 c. thinly sliced cucumbers 1 c. sliced onion
2 c. vinegar 1 c. sugar
2 tsp. salt 2 tbsp. celery salt
Mix, put in containers and refrigerate.

SWEET DILL PICKLES

Mrs. Verdine (Mavis) Berns

5 1/2 c. water 5 1/2 c. sugar
5 1/2 c. white vinegar Green coloring
Soak whole pickles in salt water overnight. Next
morning slit pickles and put onion and dill in bottom of
jar, then pickles and more dill and onion. Put 1/2 tsp.
powdered alum on top of pickles before, add above brine,
dissolved. Seal with 2 piece lids and bring just to
boiling as rapidly as possible.

EASY CRISP SWEET PICKLES

Kathleen Schulte

2 c. vinegar 2 tbsp. salt
1 1/2 tbsp. mixed pickling 1 tbsp. alum
spices
Slice cucumbers as desired in jars. Mix above and
divide between the 2 qts. Fill remainder of jar with
cold water. Seal with rubbers and zinc lids. Let stand
at least six weeks before using. As needed, drain a qt.
add 1 c. sugar, cover and refrigerate a day or two be-
fore eating. Makes 2 qts.

TOMATO JUICE

Mrs. Francis Hammel

10 qt. tomatoes, cut up
4 lg. onions, cut up
2 1/2 tsp. horseradish
(optional)

1/2 bunch celery, cut up
2 1/2 med. bay leaves
(optional)

Cook together, then strain. To each 4 qts. juice, add 1/4 c. sugar, and 2 tbsp. salt. Let come to boil. Seal.

FROZEN CORN

Mary Campbell

9 c. raw corn
1/2 c. sugar

2 tsp. salt
2 c. water

Cook over med. heat. Boil 3 minutes. Put in cake pans to cool quickly. After corn is cool, pack in freezer bags.

FREEZER CORN

Patricia Peterson

15 c. corn
3/4 c. sugar

5 c. ice water
1/4 c. salt

Mix together and put in containers and freeze.

FREEZER SWEET CORN

Mrs. Verdine (Mavis) Berns

9 c. corn
2-3 tsp. salt

1/3 c. sugar
Water to cover

Cook 5-10 minutes after boils. Cool. Freeze. If you want cream style, run corn through grinder after it cools.

FROZEN TOMATO SAUCE

Mary Kay Martin

20 lg. tomatoes, cut in chunks
4 lg. carrots, pared, coarsely shredded
3 tbsp. sugar

4 lg. onions, chopped
1/2 c. chopped parsley
2 tbsp. salt
3/4 tsp. pepper

Bring to boil and simmer 30 min. Cool slightly. Blend at high speed about 1 min. Pour into serving size portions and freeze. Spices can be added for spaghetti sauce before freezing or after.

BEEET JAM

Mary Kibby

Cook beets as usual and pickle or use as vegetable.

Beet juice:

2 2/3 c. beet juice 1/3 c. lemon juice

1 pkg. Sure-jell

Boil 1 minute. Add 4 1/2 c. sugar gradually and boil 1 minute (rolling boil). Put in containers and seal.

BEEET-RASPBERRY JELLY

Kathleen Schulte

Strain liquid used to boil beets. Let settle. Add 1 pkg. Sure-jell to 3 c. juice. Boil just 1 1/2 minutes and remove from heat. Add 1 pkg. raspberry jello and 4 c. sugar. Boil just 1 1/2 minutes. Remove from fire. Skim. Freeze.

CINNAMON APPLE BUTTER

Mrs. Dan Skowronski

10 lg. tart apples, peeled 1 tbsp. cinnamon candies
and cut in quarters 1/2 tsp. red food coloring
1/2 tsp. cinnamon 1 1/2 c. sugar

Bring apples and water to boil in covered pan. Cook about 10 min., or until mushy. Add remaining ingredients, cover and cook over low heat 1 1/2 hours. Stir frequently. Cook until thick. Put in clean, sterilized jars and seal with paraffin.

RHUBARB JAM

Mrs. Daniel Grady

5 c. rhubarb 1 sm. can pineapple, chunk
4 c. sugar

Boil above ingredients 15 minutes and add 1 pkg. strawberry jello and boil 3 minutes longer. Put in containers and refrigerate.

STRAWBERRY JAM

Shirley Elliott

1 pkg. frozen strawberries 1 c. sugar

Mix in heavy saucepan. Bring to boil and boil 5 minutes. Keep in refrigerator.