

Recipes From Our Heart



With Love ♥ ♥

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*A lovely friend once gave to me
A most delightful recipe
Each time it is used I feel I spend
A precious moment with a friend*

*I, too have a favorite recipe
Often enjoyed by my family
May I share my recipe with you?
Not an original, but tried and true
And with this offering may I send
The warmest greetings to a friend.*

Employees, residents, families and friends have shared their time and energy to help make this collection of recipes a special and memorable event. Thanks to all of you!

The Committee

Services offered by Community Memorial Health Center

1. Skilled level of care
2. Alzheimer's unit
3. Intermediate level of care
4. Residential level of care
5. Meals on wheels
6. Life line
7. In house physical therapy, occupational therapy,
and speech therapy
8. Attached medical clinic staffed 5 days a week
9. Plans for assisted living in the near future

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Breads & Rolls



BREADS

APPLE BREAD

- ½ cup butter
- 1 cup sugar
- Cream these ingredients.
- 2 Tbsp. sour milk
- Mix and add to above.
- ½ tsp. salt
- 2 cups flour
- Mix ingredients together and put in greased loaf pan.
- Topping:
- 2 Tbsp. butter
- 3 Tbsp. white sugar
- Mix and top before baking. Bake for 20 min. at 325°. Turn down to 300° and bake for 40 min.

- 2 eggs
- 1 tsp. soda
- 2 cups chopped apples
- 1 tsp. vanilla
- 3 Tbsp. flour
- 1 tsp. cinnamon

Judy Webber

APPLE ZUCCHINI BREAD

- 4 cups all purpose flour
- 1 Tbsp. baking soda
- 1½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp. salt
- 5 eggs
- 1½ cups vegetable oil
- 2 cups sugar
- 1 cup packed brown sugar
- 1 Tbsp. vanilla extract
- 2 cups shredded unpeeled zucchini
- 1 cup shredded peeled apples
- 1½ cups chopped pecans

In large bowl, combine flour, baking soda, cinnamon, nutmeg and salt. In another bowl, beat eggs. Add oil, sugars and vanilla. Pour over dry ingredients; mix well. Stir in zucchini, apples and pecans (batter will be stiff). Spoon into 3 greased 8x4x3" loaf pans. Bake at 350° for 50-55 min. or until done. Cool in pans for 10 min. Remove to wire rack. Yield: 3 loaves.

Pauline Getting

BANANA BREAD

- ½ cup butter or oleo
- 1½ cups sugar
- 2 eggs
- 1 tsp. soda in 5 Tbsp. sour milk
- Pinch salt
- 3 mashed bananas
- 2 cups flour

Mix in order given. Bake 1 hour in 350° oven in greased loaf pan.

Linda Tewes
Everett Schmidt

BILLIE BEER BREAD

3 cups self rising flour
1 can warm beer

2 Tbsp. sugar

Bake at 350° for 45 min. Sprinkle with cinnamon and sugar when done baking.

Dianne Anderson

CHERRY APPLESAUCE BREAD

2 cups flour
3 tsp. baking powder
1 tsp. salt
½ cup chopped maraschino cherries
1 egg

2 Tbsp. salad oil

¾ cup sugar

¾ tsp. cinnamon

½ cup chopped walnuts

2 cups applesauce

Dash nutmeg

Combine flour, sugar, baking powder, ½ tsp. cinnamon and salt. Mix in nuts and cherries. Beat together egg, 1 cup applesauce and salad oil. Add flour mixture, stirring only until blended. Pour into greased loaf pan. Bake at 350° for 1 hour or until loaf tests done. Cool 10 min. Remove from pan. Cool thoroughly. Combine remaining applesauce, ¼ tsp. cinnamon and nutmeg. Spread over loaf and garnish with quartered cherries.

Dianne Anderson

CHERRY NUT BREAD

½ cup margarine
1½ cups sugar
3 eggs, beaten
2¾ cups flour
2 tsp. baking powder
½ cup milk

½ cup cut up maraschino cherries

¼ cup cherry juice

1 cup nuts

1 tsp. vanilla

Pinch salt

Preheat oven to 325°. Cream margarine and sugar together. Add eggs and mix. Stir in flour, baking powder, then milk, cherry juice, vanilla and pinch salt. Beat lightly. Lastly add cherries and nuts. Bake 1 hour or until golden brown.

Shawn Jungers

DATE BREAD

1 cup dates, chopped up
1 cup hot water
1 tsp. baking soda
1 Tbsp. butter

¾ cup brown sugar

1 egg

1½ cups flour

¾ cup chopped nuts

Put dates in bowl with baking soda on top. Mix in hot water. Mix together butter and sugar. Add egg. Mix; add remaining ingredients. The last thing to add is date mix. Mix well. Bake at 300° for 1 hour. Makes 2 small loaves.

Shawn Jungers

HEALTH BREAD

¾ cup brown sugar	1 egg
Pinch salt	1 cup sour milk
1 tsp. soda	1 cup oatmeal
1 cup graham flour	1 cup Kellogg's All-Bran
1 cup raisins	

Mix all ingredients together. Bake in greased pan at 350° for 55 min. or until done.

Mary Boernsen

MONKEY BREAD

3 tubes refrigerated biscuits	½ cup brown sugar
1 cup white sugar	½ cup white syrup
1 Tbsp. cinnamon	1½-2 cups vanilla ice cream
¼ cup oleo	

Cut biscuits into quarters. Mix white sugar and cinnamon together in bowl. Roll biscuit pieces in mixture, then put in bundt pan. Melt oleo, brown sugar and syrup together, but don't boil. When mixed well, pour over biscuits. Top with ice cream and bake in 350° oven for 35-40 min. Turn out on plate when done. Be careful for it is very hot.

Myrtle uses any leftover cinnamon and sugar mixture, sprinkle on top of biscuits. The mixture that she heats up is: ½ cup white sugar, ½ cup brown sugar and ½ cup oleo.

Bev Mohni
Myrtle McNeil

OATMEAL BREAD

1 cup oatmeal	½ cup warm water
2 cups boiling water	1 tsp. salt
1 pkg. dry yeast	2 Tbsp. melted shortening
½ cup sugar	6 cups sifted flour

Pour boiling water over oatmeal; let stand until lukewarm. Add yeast, sugar, warm water, and ½ cup flour. Mix thoroughly and let stand 10 min.

Add salt, melted shortening and remaining flour. Knead until smooth. Cover, let rise in warm place until doubled. Knead again and let rest 10 min. before making into loaves. Bake at 350° for 45-50 min.

Kay Holst

HOLIDAY FRUIT BREAD

- | | |
|-------------------|--|
| ½ cup oleo | 1 tsp. salt |
| 1 cup white sugar | ¼ cup nuts |
| 2 eggs | ½ cup maraschino cherries |
| 3 crushed bananas | ½ cup or 1 pkg. chopped
candied pineapple |
| 2 cups flour | |

Mix in order given. Bake in greased loaf pan until done at 375°.

Judy uses ¼ cup chocolate chips instead of pineapple. She bakes hers at 350° for 60-70 min.

Joy Popp
Judy Webber

PEACH BREAD

- | | |
|----------------------|--|
| 2 cups flour | 2 eggs |
| ⅔ cup sugar | 2 Tbsp. melted margarine |
| 2 tsp. baking powder | 1 16-oz. can sliced peaches,
drained, chopped |
| ½ tsp. salt | Reserved juice |
| ½ tsp. baking soda | |
| ¼ tsp. cloves | |

Grease and flour 9x5" pan. Preheat oven to 350°. Mix first 6 ingredients together; add eggs and melted margarine. Fold in chopped peaches. Mix for 2 min. at med. speed. Pour batter in pan. Bake about 1 hour. Let cool completely.

Glaze:

- | | |
|----------------------|--------------------|
| ½ cup powdered sugar | 4 tsp. peach juice |
|----------------------|--------------------|
- Make glaze and put on bread.

Hans Dwinger

PERFECT WHITE BREAD

- | | |
|----------------------|---------------------------------|
| 1 pkg. yeast | 2 tsp. salt |
| ¼ cup warm water | 1 Tbsp. shortening (I use lard) |
| 2 cups milk, scalded | 5¾-6¼ cups flour |
| 2 Tbsp. sugar | |

Combine hot milk, sugar, salt and shortening. Cool to lukewarm. Soften yeast in warm water. Stir in 2 cups flour into milk mixture. Mix well. Add softened yeast. Stir well again. Add remaining flour, enough to make moderately stiff dough. Turn out on lightly floured surface; knead until smooth and satiny. Shape into ball; place in lightly greased bowl, turning once so dough is all greased. Cover; let rise until double in size.

Punch down. Cut dough in 2 portions. Shape and put into 2 greased loaf pans. Cover and let rise until double (approx. 1 hour). Bake in hot oven (400°) for 35 min. or until done. If top browns too fast, cover loosely with foil last 15 min.

Connie George

CINNAMON SWIRL BREAD

Make Perfect White Bread, increasing sugar to $\frac{1}{3}$ cup and shortening to $\frac{1}{4}$ cup. After first rising, roll dough to 2 - 15x7" rectangles. Combine $\frac{1}{2}$ cup sugar with 1 tsp. cinnamon; spread $\frac{1}{2}$ over each rectangle. Sprinkle $1\frac{1}{2}$ tsp. water over each. Roll into loaves. Continue as for white bread. Bake at 375° for 30 min. May frost with white frosting when partly cooled.

Connie George

PORK AND BEAN BREAD

Mix 1 cup raisins in 1 cup boiling water for 5 min. Drain and set aside.

Beat:

3 eggs	2 cups sugar
1 cup oil	1 16-oz. can pork and beans

Add:

3 cups flour	$\frac{1}{2}$ tsp. baking powder
1 tsp. cinnamon	1 tsp. vanilla
1 tsp. baking soda	1 cup nuts

Add raisins. Pour into 3 - 9x5x3" bread pans and bake 1 hour at 350°.

Pauline Getting

PUMPKIN BREAD

3 cups sugar	$\frac{2}{3}$ cup water
1 cup oil	2 cups pumpkin (303 can)
4 eggs	$3\frac{1}{3}$ cups flour
$1\frac{1}{2}$ tsp. salt	2 tsp. soda
1 tsp. cinnamon	Nuts
1 tsp. nutmeg	

Combine sugar and oil in large mixing bowl. Add eggs and beat until completely mixed. Combine dry ingredients and add alternately with water. Mix well and add pumpkin. Mix again.

Pour into 3 greased bread pans and bake at 350° for 75 min. Cool slightly before removing from pans.

Judy Webber
Geneva Schewbach

STRAWBERRY BREAD

3 cups flour	1 tsp. cinnamon
1 tsp. salt	4 eggs
2 cups sugar	2 small (10-oz.) pkg. frozen strawberries (thawed)
$1\frac{1}{4}$ cups oil	
1 tsp. soda	

Stir dry ingredients together. Add oil and eggs. Mix well. Stir in strawberries. Divide batter into 2 greased and floured bread pans. Bake at 350° for 1 hour. Cool in pan.

Dianne Anderson

RHUBARB NUT BREAD

- | | |
|----------------------------|-----------------------|
| 1½ cups packed brown sugar | 1 tsp. soda |
| ⅔ cup liquid shortening | 1 tsp. vanilla |
| 1 egg | 2½ cups flour |
| 1 cup sour milk | 2 cups sliced rhubarb |
| 1 tsp. salt | ½ cup nuts |

Mix ingredients in order. Pour into well greased pan (⅔ full).

Topping:

- | | |
|-------------|----------------|
| ½ cup sugar | 1 Tbsp. butter |
|-------------|----------------|

Sprinkle over top of loaf. Bake at 350° for 1 hour or more. Very moist.

Connie says you can make into muffins and bake at 350° for 25 min.

Dianne Anderson
Connie Riedemann

SAUSAGE BREAD

- | | |
|--|----------------------------------|
| 1 loaf frozen bread dough | ½ cup shredded Cheddar
cheese |
| 1 lb. Italian or pork sausage
(I use turkey or ground deer) | ½ cup shredded Swiss
cheese |
| Chopped onion to taste | 1 egg, beaten |
| Chopped green pepper to taste | Parmesan cheese |
| ½ cup shredded mozzarella
cheese | |

Thaw frozen bread dough. Roll dough out into 2 - 9x12" rectangles. Brown and drain sausage. On each rectangle, down center the long way, layer half sausage, onion, green pepper as desired. Combine mozzarella, Cheddar and Swiss cheese. Layer half cheese mixture over sausage on each loaf rectangle.

On each side of bread dough at 1" intervals, make 2" long cuts. Fold strips crosswise over filling. Place loaves on greased baking sheet. Brush with beaten egg. Sprinkle with Parmesan cheese. Let rise 30 min. Bake 20-25 min. at 350° until golden brown.

Jan Hennings

WHOLE WHEAT BREAD

- 1 pkg. yeast, dissolved in ½ cup warm water

Add:

- | | |
|---------------|---------------------------|
| 3 Tbsp. oil | 1 can evaporated milk |
| 3 Tbsp. sugar | 1½ cups whole wheat flour |
| 1 tsp. salt | 2½ cups white flour |

Stir together and beat well; will be on the sticky order. Grease 2 - 1 lb. coffee cans. Put dough in cans. Put lid on. When lids pop off, they are ready to bake. Bake in 350° oven for 40 min.

Bev Mohni

CRACKED WHEAT BREAD

In largest Tupperware bowl, put:

- | | |
|------------------|--------------------|
| 4 cups hot water | ¼ cup sugar |
| ¼ cup lard | 2 scant Tbsp. salt |

Mix and let cool. Add 2 pkg. cake yeast and wait until it dissolves.

Beat in:

- | | |
|---------------------|---------------------|
| ½ cup cracked wheat | 3½ cups white flour |
|---------------------|---------------------|

Add: 6½ cups white flour

Knead in with greased hands. Cover and let rise twice. Punch down and divide in 3-4 parts. Form into big rounds. Rest 15 min. Shape into loaves. Cover and let rise. Bake at 350° for 40-45 min. Butter tops.

Edna Tonner

NO KNEAD WHOLE WHEAT BREAD

- | | |
|--|------------------|
| 7½ cups whole wheat flour
(do not use stone ground) | 2 Tbsp. honey |
| 2 Tbsp. dry yeast | 4 Tbsp. molasses |
| 4 cups warm water | 2 Tbsp. salt |

Place flour in large mixing bowl and set in oven at lowest temp (150°) for 20 min. While flour is warming, dissolve yeast in ½ cup warm water. Add honey and set aside. Then dissolve molasses in ½ cup warm water. Set aside while flour is warming.

When flour is warmed, combine yeast and molasses; add to flour along with salt. Stir, do not knead, mixture vigorously. Slowly add remaining water to produce sticky dough. Oil bread pans. Place dough into pans, filling ⅓ to ½ full. Let dough rise 1 hour. Preheat oven to 375°. Bake at 375° for 35-40 min. until brown. Makes 2 large loaves or 4 small loaves.

Clarice (Bob) Fahlenkamp

WHOLE WHEAT BREAD

- | | |
|--------------------|--------------|
| 2½ cups warm water | 2 pkg. yeast |
| 1 tsp. sugar | |

Mix and let set few min. Add:

- | | |
|--------------------|----------------|
| 3 cups white flour | ⅓ cup molasses |
| 1 tsp. salt | ¼ cup oil |

Beat and add: 3 cups whole wheat flour

Add: 1 cup white flour. Knead, let rise. Make into 3 loaves. Bake at 350° for 30 min.

Judy Webber

WHOLE WHEAT FOCACCIA BREAD

Combine:

1 cup warm water

1 env. dry yeast

1 Tbsp. sugar

Let stand 5 min. Stir in:

2 Tbsp. olive oil

2 cups all purpose flour,

 $\frac{1}{2}$ cup whole wheat flour

or more as needed

1 tsp. salt

Knead dough until smooth and soft, about 8 min. Let rise until double. Punch down to stretch or roll into 12" circle. Brush with olive oil and sprinkle with coarse ground pepper. Bake on bottom oven rack at 400° for 15-20 min.

Betty Morfitt

ZUCCHINI BREAD

3 eggs

1 tsp. soda

1 cup oil

 $\frac{1}{4}$ tsp. baking powder

2 cups sugar

1 tsp. cinnamon

1 tsp. vanilla

1 tsp. nutmeg

2 cups zucchini

 $\frac{1}{4}$ tsp. cloves

2 cups flour

Nuts and/or raisins, if desired

1 tsp. salt

Mix well. Pour into greased and lightly floured pan. Bake at 45 min. to 1 hour at 325°.

Elaine Heilman

Darlene Lux

Joan Koester

ZUCCHINI FRUIT COCKTAIL LOAF

3 eggs

3 cups all purpose flour

2 cups sugar

2 tsp. baking soda

1 cup vegetable oil

 $1\frac{1}{2}$ tsp. ground cinnamon

2 tsp. vanilla extract

1 tsp. salt

2 cups chopped peeled zucchini

 $\frac{3}{4}$ tsp. ground nutmeg

1 17-oz. can fruit cocktail, drained

1 cup chopped walnuts

In large mixing bowl, beat eggs. Add sugar, oil, vanilla; beat well. Stir in zucchini and fruit cocktail. Combine dry ingredients; stir into zucchini mixture. Stir in nuts. Pour into 2 greased and floured 8x4x2" loaf pans. Bake at 325° for 60-70 min. or until bread tests done. Cool 10 min. Remove to wire rack. Yield: 2 loaves. May freeze.

Pauline Getting

WHIPPED HERB BUTTER

- | | |
|-----------------------------|-----------------------------|
| ½ cup butter | ¼ tsp. each salt and pepper |
| 2 tsp. minced fresh parsley | ⅛ tsp. ground dried thyme |
| 2 tsp. lemon juice | Dash paprika |

Place butter in small glass mixing bowl. Microwave uncovered 20-30 seconds, or until soft. Do not melt butter. Add rest of ingredients and whip in electric mixer until fluffy. Makes about ½ cup.

Corrine Loder

BISCUIT MIX

- | | |
|---------------------|--------------|
| 8 cups flour | 8 tsp. sugar |
| ⅓ cup baking powder | 1 cup oleo |
| 2 tsp. salt | |

Mix all dry ingredients together, then cut in softened oleo. Store in refrigerator in sealed container.

Mix 1 cup mix with ⅓ cup milk. Shape biscuits and bake at 400° for 15 min.

Marlene Schmidt

SUNDAY NIGHT BISCUITS

- | | |
|-----------------------|-------------------|
| 2 cups white flour | 2 eggs, beaten |
| 1 Tbsp. baking powder | ¾ cup heavy cream |
| 1 tsp. salt | |

Mix dry ingredients by sifting together or stirring with spoon until well mixed. Add beaten eggs and cream together. Mix into soft dough. Drop from Tbsp. onto greased baking sheet for biscuits or onto top of meat casserole. Bake at 400° for 15 min. for biscuits or until done for casseroles. Makes about 12 large biscuits.

Ruth Kuehl

NUTTY FRENCH TOAST

- | | |
|----------------------------------|----------------------------|
| 12 slices French bread, 1" thick | ¾ cup margarine, softened |
| 8 eggs | 1½ cups packed brown sugar |
| 2 cups milk | |
| 2 tsp. vanilla | 3 Tbsp. dark corn syrup |
| ½ tsp. ground cinnamon | 1 cup chopped walnuts- |

Place bread in greased 9x13x2" baking dish. In large bowl, beat eggs, milk, vanilla and cinnamon; pour over bread. Cover and refrigerate overnight. Remove from refrigerator for 30 min. before baking.

In mixing bowl, cream butter, brown sugar and syrup until smooth; spread over bread. Sprinkle with nuts. Bake uncovered at 350° for 1 hour or until golden brown.

Pauline Getting

OVEN FRENCH TOAST

- | | |
|--|-----------------|
| 1 loaf French bread (no seeds
on top), cut in 1" slices | 3 cups milk |
| 8 eggs | 1 Tbsp. vanilla |
| 4 Tbsp. sugar | ½ tsp. cinnamon |
| ¾ tsp. salt | 2 Tbsp. butter |

Arrange bread slices in greased 9x13" pan. Blend eggs, sugar, salt, milk, vanilla and cinnamon; pour on top of bread. Dot with butter. Can refrigerate 4 hours or at least overnight. Bake at 350° for 45 min.

Variation: Can sprinkle with chopped pecans, if desired.

Babe uses ½ and ½ for milk and ⅛ tsp. nutmeg.

Shirley Elser
Babe Reinke

BUTTERMILK PANCAKES

- | | |
|-----------------------|---------------|
| ½ tsp. soda | ½ tsp. salt |
| 1 cup buttermilk | 1 Tbsp. sugar |
| 1 cup flour | 1 egg |
| 1½ tsp. baking powder | 1 Tbsp. oil |

Add soda to buttermilk. Add remaining ingredients and beat well. I usually double this recipe and use ½ white flour and ½ wheat flour.

Shirley Elser

POTATO PANCAKES

- | | |
|----------------------------|-----------------------|
| 4 cups ground raw potatoes | 1 scant cup sour milk |
| ½ tsp. soda | 1 tsp. salt |
| 2 well beaten eggs | 1 cup flour (approx.) |

Rinse potatoes in cold water and drain well. Place in large bowl. Add rest of ingredients. Mix well. In skillet with a little oil, drop batter. Flatten to form pancakes. Fry until golden brown. Turn and brown other side. Serve immediately.

Darlene Lux

WAFFLES

- | | |
|----------------------|-------------|
| 3 eggs | ½ tsp. salt |
| 1½ cups buttermilk | 1 tsp. soda |
| 1¾ cups flour | ½ cup oil |
| 2 tsp. baking powder | |

Heat waffle iron. Spray with spray oil (Pam). Beat eggs and all other ingredients. Cook according to waffle iron directions. Can mix several hours ahead and have ready.

Shirley Elser

APPLE NUT HOTCAKES

- | | |
|------------------------|------------------------------|
| 1 cup flour | 3 Tbsp. margarine, melted |
| 2 Tbsp. sugar | 2 tsp. vanilla extract |
| 2 tsp. baking powder | 2 egg whites |
| ½ tsp. salt | ½ cup shredded peeled apples |
| ½ tsp. ground cinnamon | ½ cup chopped walnuts |
| ¾ cup milk | |

In large bowl, combine flour, sugar, baking powder, salt and cinnamon. In another bowl, combine milk, butter and vanilla; mix well. Stir into dry ingredients just until combined. Beat egg whites until stiff peaks form; fold into batter with apples and nuts. Pour batter by ¼ cupfuls onto lightly greased hot griddle; turn when bubbles form on top. Cook until second side is golden brown. Yield: 10-12 hotcakes.

Pauline Getting

ROLLS

AIR BUNS

- | | |
|----------------------------|------------------------------------|
| 1 cup lukewarm water | 3½ cups lukewarm water |
| 2 tsp. sugar | 3 tsp. salt |
| 2 envelopes yeast | 2 Tbsp. vinegar |
| ½ cup sugar | 9-12 cups flour, or more if needed |
| ½ cup oleo or lard, melted | |

Put 1 cup water in bowl with sugar and yeast. Let rise in warm place until double in bulk or 10 min. In large bowl, put ½ cup sugar, oleo, water, salt and vinegar. Add yeast and flour until dough is elastic and doesn't stick to hands. Put in greased bowl and let rise until double in bulk in warm place. Knead dough and let rise again. Shape into buns. Set aside to rise. When double in bulk, bake in preheated 350° oven. Makes 60 buns. Can be made into loaves. Bake buns for 15-20 min.; loaves for 40-60 min.

Syrup for cinnamon rolls:

- | | |
|-------------------|----------------|
| 1 cup white sugar | 2 Tbsp. butter |
| 1 cup brown sugar | ½ cup water |

Melt sugar, water and butter. Put in bottom of pan.

Dorothy Newkirk

GOO BUNS

Make favorite sweet bread dough recipe into small buns. Prepare 9x13" pan by greasing with butter and putting brown sugar in pan. Place 12 buns in 9x13" pan. Let rise until they are touching, then pour 1 cup whipping cream (unwhipped) over top of rolls. Finish raising. Bake at 350° for 30 min.

Ella Menke

HAMBURGER BUNS

- | | |
|--|--------------------|
| ¾ cup milk | 2 Tbsp. shortening |
| ¾ cup water | 1½ tsp. salt |
| 1 cake yeast dissolved in ¼ cup water or 2½ tsp. yeast | 1 egg |
| 3 Tbsp. sugar | 5 cups flour |

1 mix this in bread maker, then make rolls. Use this for bread or rolls.

OR mix sugar, shortening, salt, egg, milk and water. When luke-warm, add dissolved yeast. Add flour, 1 cup at a time to make soft dough. Knead; let rise until double in size. Make into buns, bread or rolls. Bake at 350° until buns are lightly brown on top.

Marge Espey

OVERNIGHT BUNS OR ROLLS

- | | |
|----------------------|------------------|
| 1 pkg. yeast | 2 cups sugar |
| ¼ cup warm water | 4 eggs |
| 1 cup Crisco | 1 Tbsp. salt |
| 4 cups boiling water | 14-16 cups flour |

Dissolve yeast in ¼ cup warm water. Mix shortening, boiling water and sugar. Cool. Add yeast mixture. Add salt, eggs and enough flour to make soft dough. Knead until elastic.

Mix dough about 2 p.m. Let rise until 6 p.m. Knead dough, let rise until 9 p.m. Make into small buns or rolls. Let stand on counter overnight (cover with towel). Do not refrigerate.

In morning, bake at 350° for 20-25 min. Makes a large batch.

Mary Boersen
Ruth Waggoner

SUGAR-FREE CINNAMON BUNS

- | | |
|---|--|
| ½ cup chopped nuts | ½ cup sugar-free pancake syrup |
| ½ cup raisins | |
| Cinnamon | 1 24-count pkg. frozen dinner roll dough |
| ½ pkg. sugar-free vanilla or butterscotch pudding mix | |

Spray 9x13" pan. Sprinkle nuts and raisins on bottom of pan. Roll frozen dough balls in cinnamon and arrange over nuts and raisins. Sprinkle dry pudding mix over dough. Drizzle with syrup and margarine. Cover with towel and let set 6 hours or overnight. Bake at 350° for 25-30 min. 1 roll=142 calories.

Cleone Ellingson

COTTAGE CHEESE CRESCENTS

Mix together:

2 sticks oleo 2 cups cottage cheese

Add:

2 cups flour ½ tsp. salt

Mix well. Refrigerate 2 hours. Separate into 3 balls. Roll out like pie crust. Cut into 8 wedges; roll from wide edge to narrow. Bake at 350° on lower shelf until brown on bottom. Shift to upper shelf until golden brown. Frost with powdered sugar frosting.

Bev Mohni

EASY DO DOUGHNUTS

½ cup sugar	1½ cups sifted flour
½ cup milk	2 tsp. baking powder
1 egg	½ tsp. salt
2 Tbsp. oleo, melted	

Blend together sugar, milk, egg and oleo. Sift together flour, baking powder and salt. Add to liquid mixture; stir lightly. Drop by heaping tsp. into hot oil (365°). Fry 2-3 min. Drain. Mix ¼ cup sugar and ½ tsp. cinnamon or nutmeg. Roll drained doughnuts in sugar mixture. For ease in spooning batter, dip spoon in hot grease. Makes 2½ doz.

Dianne Anderson

MIXER METHOD SWEET DOUGH

4½-5 cups flour	½ cup shortening
2 pkg. yeast	½ cup sugar
¾ cup milk	1 tsp. salt
½ cup water	2 eggs

Measure 1¾ cups flour into large bowl; add yeast. Measure milk, water, shortening, sugar and salt in pan. Stir and heat until warm (120-130°). Pour into flour mixture. Add eggs. Beat at low speed ½ min., scraping bowl constantly. Beat 3 min. at high speed. By hand, gradually stir in more flour. Dough will be soft and sticky. Knead 5-10 min. until smooth. Cover dough, let rise 20 min. Shape as desired. Cover and let rise until double. Bake until golden brown in preheated 375° oven for 20-30 min.

Bev Mohni

SWEET DOUGH

(For sweet rolls, cinnamon rolls or coffee cake)

- | | |
|--------------|-------------------------|
| 1½ cups milk | 2 eggs |
| ½ cup butter | 2 pkg. dry yeast |
| 2 tsp. salt | ½ cup warm water (120°) |
| ½ cup sugar | 7-7½ cups flour |

Dissolve yeast in warm water. Scald milk; add butter to milk while scalding. Add salt and sugar. Beat eggs and add to cooled milk mixture. Add yeast mixture and stir well. Add 3 cups flour; mix until smooth. Add rest of flour, ½ cup at a time, until dough forms and starts releasing from side of bowl. Put dough on floured board and knead about 7-10 min., adding flour as needed. Place in greased bowl and let rise until doubled in warm place, about 45 min. Punch down and let rise a second time. Shape into rolls and let rise in greased pan. Bake at 375° for 12-15 min. until golden brown.

Phyllis Stap

CORN FRITTERS

- | | |
|---------------|----------------------|
| 1 cup corn | ½ cup milk |
| 1 egg | 1½ cups flour |
| ½ tsp. salt | 2 tsp. baking powder |
| 1 Tbsp. sugar | |

Mix together. Deep fry until golden brown. Coat in sugar.

Shawn Jungers

GERMAN FRITTERS

Bring 5 cups milk to boil. Slowly stir in 2 cups flour. Remove from heat and stir in:

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|-----------------------|------------------------|
| ½ cup white sugar | Butter, size of walnut |
| Little cardamom spice | |

Cool; add 6 beaten egg yolks, one at a time, stirring after each one. Stir in:

- | | |
|-------------------|-------------------------------|
| ½ cup sweet cream | 2 tsp. baking powder |
| 2 cups flour | 1 Tbsp. cream of wheat (opt.) |

Add 6 stiffly beaten egg whites. Divide this mixture in half. Add raisins to ½ dough. Add sliced apples to other. In saucepan, melt ½ butter and ½ Crisco to fry fritters in fritter pan.

Fill each heated hole in fritter pan with 1 tsp. melted mixture. Fill with ¾ dough. Turn when good and brown to brown other side. Place in paper towel lined pan to cool. Best served with sugar on top. Can freeze until needed. Reheat and serve hot or warm with sugar sprinkled on top.

Edna Sickelka

LIGHTENED BIG BATCH BRAN MUFFINS

- | | |
|--------------------------------------|-------------------------------|
| 15-oz. All-Bran cereal | 4 eggs |
| 2 cups raisins | ½ cup orange marmalade |
| 6 pitted dried dates, finely chopped | spreadable fruit |
| 2 cups boiling water | 1½ cups unsweetened |
| 4½ cups + 3 Tbsp. flour | applesauce |
| 5 tsp. baking soda | 1 cup sugar |
| 1 tsp. salt | ½ cup + 2 Tbsp. vegetable oil |
| 2 cups low fat buttermilk | 2 tsp. vanilla extract |

In large bowl, add cereal, raisins and dates; pour in boiling water. Stir until softened. Set aside.

In another large bowl, sift together flour, baking soda and salt; make well in center and set aside.

In food processor or blender, combine 1 cup buttermilk, eggs and spreadable fruit; puree until mixture is smooth. Pour egg mixture into separate large bowl; add remaining cup buttermilk, applesauce, sugar, oil and vanilla; beat until smooth. Pour into well in flour mixture and stir just to blend. Add reserved cereal mixture. Stir just to combine. Cover with plastic wrap. Refrigerate 24 hours.

When ready to use, preheat oven to 375°, spray 24 - 2¾" muffin cups with nonstick cooking spray. Pour into prepared muffin cups, filling each about ¾ full. Bake until golden brown and puffy, about 20-25 min. Batter can be stored, covered, in refrigerator up to 1 month.

Ethel

FRESH FRUIT MUFFINS

- | | |
|-------------------------|----------------------|
| 2 sticks butter or oleo | 4 cups flour |
| 1½ cups sugar | ½ tsp. salt |
| 4 large eggs | 1 cup milk |
| 2 tsp. vanilla | 4-5 cups fresh fruit |
| 4 tsp. baking powder | |

Cream butter and sugar. Add rest of ingredients. Do not over beat. Add 4-5 cups fresh fruit (blueberries, raspberries, etc.)

Put in muffin pans. Top with topping made from sugar mixed with nutmeg or cinnamon. Bake 20 min. in 375° oven.

Darlene Lux

CARAMEL ROLLS

- | | |
|-------------------|-------------------------|
| 1 stick butter | ½ cup white sugar |
| ½ cup brown sugar | ¾ cup vanilla ice cream |

Place frozen rolls in greased 9x13" pan or jelly roll pan.

Heat above ingredients to boil. Boil for 30 sec. Pour hot over frozen rolls. Let set for 2 hours at room temp. Bake at 350° for 20-30 min. Let set for 5 min. before inverting.

Kay Holst

OATMEAL BANANA BRUNCH MUFFINS

In mixer bowl, cream:

½ cup sugar ½ cup butter or margarine

Beat in:

2 eggs

¾ cup honey

3 med. bananas, mashed (1 cup)

Stir together:

1½ cups flour

1 tsp. baking soda

1 tsp. baking powder

¾ tsp. salt

Add to creamed mixture. Beat until just blended. Stir in 1 cup quick cooking rolled oats. Fill 18-24 lined muffin pans ⅔ full. Bake at 375° for 18-20 min. Remove from pans. Cool on wire rack.

Susie Stanley

RHUBARB MUFFINS

1¼ cups brown sugar

2½ cups flour

½ cup oil

1 tsp. baking soda

1 egg

1 tsp. salt

2 tsp. vanilla

1 tsp. baking powder

1 cup buttermilk

1 tsp. cinnamon

1½ cups rhubarb

½ cup sugar

Combine first 5 ingredients. Stir in rhubarb. Sift flour, baking soda, salt and baking powder; add to mixture. Put in muffin tin. Top with cinnamon and sugar. Bake at 400° for 20-25 min.

Shirley adds ½ cup nuts.

Cyndi Sandholm

Shirley Elser

CRESCENT CARAMEL SWIRL ROLLS

½ cup butter

2 Tbsp. water

½ cup chopped nuts

2 cans crescent rolls

1 cup brown sugar

Coat bundt pan with 2 Tbsp. butter. Sprinkle 3 Tbsp. nuts in bottom of pan. Heat remaining nuts, brown sugar, butter and water to boiling. Remove rolls from pkg. Do not unroll. Cut each section into 4 slices, making 8 slices per can (16 total slices).

Arrange 8 slices in prepared pan and pour ½ caramel sauce mixture over them. Then arrange other 8 slices on top and pour remaining caramel sauce over top. Bake at 375° for 30-35 min. Cool 3 min., turn onto serving plate.

Gloria Haarsma

CARAMEL FOR CINNAMON ROLLS

- 1 stick margarine
- 1 cup packed brown sugar
- ½ cup vanilla ice cream (melt, but do not boil)

Spread in bottom of pan. Because of ice cream, this caramel will never get hard.

Pauline Getting

BUNS OR CINNAMON ROLLS

- 2 cups boiling water
- 1 Tbsp. salt
- ½ cup sugar
- 3 Tbsp. oil
- 2 eggs
- 2 pkg. yeast
- ½ cup warm water
- 7 cups flour, approx.

Soften yeast in ½ cup warm water. Mix water, salt, sugar and oil. Cool. Add eggs and yeast. Add flour by cups and mix. Knead in last flour. Let rise until double. Knead down. Rise again. Knead down and form into buns or into cinnamon rolls. Let rise and bake at 350° for 15-20 min.

Mary Bobolz

DELICIOUS CINNAMON ROLLS

- 2 pkg. yeast
- 1 cup warm water
- ¾ cup milk, scalded
- ½ cup margarine, melted
- ¾ cup sugar
- 3 eggs, well beaten
- 1 tsp. salt
- 5-5½ large cups flour

Combine milk, sugar and margarine in pan. Heat until boiling. Cool to lukewarm. Add salt and eggs. Mix well. Mix yeast in warm water. Let rise. Add 2 cups flour in first mixture. Mix well. Add yeast mixture and stir. Add remaining flour. Stir until well mixed. Grease top of dough, cover; let rise until double.

Roll out ½ dough at a time to ¼" thick. Spread with margarine and sprinkle with cinnamon and sugar. Roll up and slice off 1½-2" rolls. Place on cookie sheet and freeze. Or place in greased pan and let rise until double. Bake in 325-350° oven approx. 30 min. May frost with white frosting.

Caramel Topping:

- ½ cup white sugar
- ½ cup brown sugar
- 1 stick margarine
- ¾ cup vanilla ice cream

Heat until just boiling. Pour over raised rolls in 9x13" pan. When done baking, flip upside down on cookie sheet and serve.

If freezing rolls, once frozen, take off cookie sheet and place in freezer bag. When ready for fresh rolls, place in greased 9x13" pan (12 rolls) at night, cover and let rise all night. Are ready to bake next morning.

Connie George

EASY CARAMEL ROLLS

- 1/3 cup brown sugar
- 2 Tbsp. butter
- 1/3 cup syrup
- Nuts (opt.)

Mix and put in bottom of 9x13" pan. Put frozen cinnamon rolls over this syrup. Let rise and bake 20-25 min. at 350°.

Marj Hengeveld

EASY REFRIGERATOR ROLLS

- 2 pkg. yeast
- 5 1/2-6 cups flour
- 1 3/4 cups warm water (115°)
- 1 egg
- 1/2 cup sugar
- 1/4 cup soft shortening,
butter or margarine
- 1 Tbsp. salt

Sprinkle yeast over warm water. Add sugar, salt and half of flour. Beat 2 min. with electric mixer on med. speed. Add egg and shortening. Beat to mix. Mix in remaining flour by hand. Shape in ball and place in lightly greased bowl. Turn grease side up. Cover tightly with aluminum foil. Put in refrigerator and let rise 2 hours. Two hours before you want rolls, punch down and shape into rolls. Brush tops with melted butter. Cover and let rise 1 1/2 hours. Bake at 400° for 12-18 min. Makes 3 doz. You can keep dough in refrigerator for 5 days.

Dianne Anderson

OVERNIGHT CARAMEL ROLLS

Grease bundt pan. Sprinkle nuts on bottom of pan (opt.). Put 24 frozen dinner rolls in pan. Sprinkle butterscotch pudding on rolls.

Mix:

- 1/2 cup brown sugar
- 1/4 cup oleo

Sprinkle on rolls. Let stand about 6 hours or overnight. Bake at 350° for 25 min. Let stand a few min., then invert onto plate.

Jessica Stanley

HONEY POTATO ROLLS

- 1/4-oz. pkg. active dry yeast
- 2/3 cup sweet butter, softened
- 1 1/2 cups warm water
- 1 cup lukewarm mashed
potatoes
- 5-5 1/2 cups all purpose flour
- 2 eggs
- 1 1/2 tsp. salt
- 2/3 cup honey
- 2 cups whole wheat flour

In large mixing bowl, dissolve yeast in warm water. Add 2 cups all purpose flour and remaining ingredients. Add enough flour to make dough easy to handle. Cover bowl. Refrigerate 8 hours, but no longer than 5 days. Bake at 375° for 20-30 min.

Ettla Morfitt

POTATO ROLLS

- | | |
|-------------------------------|--|
| 7-8 cups flour | ½ cup water, can use potato water |
| ½ cup sugar | |
| 1 ¼-oz. pkg. active dry yeast | 1 cup mashed potatoes, prepared without milk or butter |
| 1 tsp. salt | |
| 2 cups milk | 2 eggs |
| ⅔ cup shortening | |

In large mixing bowl, combine 2 cups flour, sugar, yeast and salt. In saucepan, heat milk, shortening and water to 120-130°. Add to dry ingredients; beat until moistened. Add mashed potatoes and eggs. Beat until smooth. Stir in enough remaining flour to form stiff dough. Do not knead. Place in greased bowl, turning once to grease top. Cover and refrigerate for several hours or overnight. Turn dough onto lightly floured surface and punch down. Divide into 3 pieces. With greased hands, shape each portion into 12 balls. Roll each ball into 8" rope, tie into knot. Place 2" apart on greased baking sheets. Tuck ends under. Cover and let rise until doubled, about 2 hours. Bake at 375° for 25-30 min. or until golden brown. Remove from pans to wire racks.

Joyce Lyman

QUICK CINNAMON ROLLS

- | | |
|----------------------------|---------------------|
| 2 pkg. buttermilk biscuits | ½ cup sugar |
| ½ cup brown sugar | 1 tsp. cinnamon |
| 2 Tbsp. milk | ½ cup melted butter |
| ½ cup nuts | |

Mix brown sugar, milk, nuts and put in bottom of greased bundt pan. Mix sugar and cinnamon in bowl; set aside. Melt butter; set aside. Roll each biscuit in melted butter and then in sugar/cinnamon mixture. Stand each biscuit on end in bundt pan. Bake at 325° for 45 min.

Shirley Elser

DANISH PUFF

- | | |
|------------------------------------|--------------------|
| 1 cup sifted flour | 2 Tbsp. water |
| ½ cup butter | |
| ½ cup butter | 1 cup sifted flour |
| 1 cup water | 3 eggs |
| 1 tsp. almond or vanilla flavoring | |

Bring water and butter to boil. Add flavoring. Remove from heat. Stir in flour. When smooth, add eggs, one at a time. Beat until smooth. Divide in half, spread over 2 strips of pastry. Bake at 350° for 60 min. or until crisp. Cool for a few min. Then frost and sprinkle with nuts.

Dianne Anderson

ROLLS

2 cups scalded milk

Add:

$\frac{3}{4}$ cup sugar

1 Tbsp. salt

$\frac{2}{3}$ cup lard

Stir until sugar and lard are dissolved. Dissolve 2 pkg. yeast in 1 cup lukewarm water. Add 1 tsp. sugar. Add 5 cups flour to milk mixture and stir well. Beat 2 eggs together. Add to mixture. Add yeast, 3 cups flour; stir well. Let rise. Knead down and let rise again. Form into dinner rolls, let rise, or divide into 2 pieces and make cinnamon or caramel rolls. Roll out; sprinkle with cinnamon and sugar and dab with butter. Roll up and cut into rolls.

Topping for Pecan Rolls:

$\frac{1}{2}$ cup butter

2 tsp. white syrup

1 cup brown sugar

4 Tbsp. water

Bring to rolling boil. Pour into 9x13" pan; add pecans. Let cool and place cinnamon rolls on top. Bake at 325-350° for 30 min.

Dianne Anderson

SWEDISH PASTRY

Bottom:

1 cup flour

3 Tbsp. water

$\frac{1}{2}$ cup butter

Cream flour and butter together. Add water. Mix until dough sticks together; put in pizza pan in circle, leaving a 4" open circle in center to resemble wreath.

Filling:

$\frac{1}{2}$ cup butter

3 eggs

1 cup water

1 tsp. vanilla

1 cup flour

Bring butter and water to boil. Add flour. Beat until smooth. Remove from heat and add eggs, one at a time, beating until smooth after each egg. Add vanilla. Place on crust. Bake 1 hour at 350°. Frost while warm with powdered sugar frosting.

Connie Riedemann

PUFF-PUFF

Refrigerator biscuits (10 in can)

Melted oleo

Large marshmallows, one for each biscuit

Sugar/cinnamon mixture

Separate biscuits. Spread each biscuit around a marshmallow and pinch shut. Roll first in melted oleo and then in mixture of sugar and cinnamon. Place pinched side up in greased pan. Bake at 350° for 25 min. or until done. Eat while warm.

1 can biscuits will fill 9x5" loaf pan. 6 cans will fill jelly roll pan.

Activity Department

Bars & Cookies

BARS & COOKIES



BARS

ALMOND BARS

1 yellow cake mix
 1 stick butter, melted
 Mix and pat in bottom of 9x13" cake pan.

Mix:

2 eggs
 2 tsp. almond extract
 2½ cups powdered sugar

Mix and pour over crust. Sprinkle with almonds. Bake at 350° for 35-40 min.

Kay Holst

ALMOND BARS

Beat together:

4 eggs
 2 cups sugar

Add:

Dash salt
 3 tsp. almond extract
 2 cups flour
 1 cup melted oleo

Beat until smooth. Put in greased and floured 9x13" pan. Sprinkle with sugar and chopped nutmeats. Bake for 30 min. at 325°.

Gloria Haarsma

APPLE BARS

1 cup butter or margarine
 2 eggs
 1½ cups sugar
 1 tsp. baking soda
 3 cups flour
 2 tsp. vanilla
 1 tsp. cinnamon
 4 cups thinly sliced apples

Cream first 3 ingredients. Add dry ingredients. Spread on large cookie sheet. Cover with apples.

Topping:

1 cup brown sugar
 1 cup nutmeats
 1 tsp. vanilla
 1 tsp. cinnamon

Sprinkle mixed topping over all. Bake 30-35 min. at 350°.

Laura Bernier

CHOCOLATE MARSHMALLOW CRISPS

1 6-oz. pkg. semisweet
 chocolate chips
 ¼ cup peanut butter
 3 cups Rice Krispies
 1 cup mini marshmallows

Melt chocolate chips and peanut butter together in large pan on low heat. Stir constantly until smooth. Remove from heat and stir in Rice Krispies and marshmallows. Press into buttered pan. Chill.

Cyndi Sandholm

BANANA BARS WITH CREAM CHEESE FROSTING

1½ cups sugar	2 tsp. vanilla
½ cup margarine	1 tsp. soda
2 eggs	1 tsp. salt
1 cup sour cream	2 cups flour
3 bananas, mashed	

Cream margarine and sugar, beat in eggs and sour cream. Add bananas and vanilla. Mix in dry ingredients. Bake at 375° for 25 min. in greased and floured 10x15" pan.

Frosting:

3-oz. pkg. cream cheese	1 tsp. vanilla
¾ stick margarine	1 Tbsp. milk
2 cups powdered sugar	

Beat cream cheese, margarine, vanilla and milk. Beat in enough powdered sugar to achieve desired consistency. Frost bars. Store in refrigerator.

Darlene Lux Frosting:

1 cup brown sugar	3 Tbsp. margarine
¼ cup milk	1¼ cups powdered sugar

Boil 3 min. Then add powdered sugar. Stir until spreading consistency. May need 1½ recipes for jelly roll pan.

Irma: Frost with powdered sugar icing and nuts.

Sheila: Uses ¼ cup sour milk instead of sour cream.

Becky Stoltz

Darlene Lux

Irma Jacobsma

Sheila Finch

BEEF BAR

3 eggs	¼ tsp. salt
1½ cups white sugar	1½ tsp. soda
2 small jars baby beets	3 Tbsp. cocoa
1½ cups oil	2 cups flour
1 tsp. vanilla	

Mix all above and pour into jelly roll pan. Bake at 350° for 25 min.

Frosting:

½ cup brown sugar	4 Tbsp. oleo
½ cup white sugar	4 Tbsp. milk

Bring just to a boil. Take off stove and add ½ cup chocolate chips. Beat until right consistency. Spread on bars. Stays moist longer. Can blend your own beets and freeze in small containers.

Myrtle McNeil

BUTTERFINGER BARS

- 1 stick oleo
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1 egg
- 1 cup flour
- 1/3 cup peanut butter
- 1/2 tsp. soda
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 cup quick oatmeal

Mix above ingredients. Spread in 9x13" greased pan. Bake at 350° for 20-25 min. Remove from oven. Sprinkle 1 cup chips (any kind) on top. Spread evenly when melted.

- Combine:
- 1/2 cup powdered sugar
 - 1/4 cup peanut butter
 - 2 Tbsp. milk

Drizzle over bars. Spread evenly. Cut into squares when cool.
Bev Mohni

CARAMEL RICE KRISPIE BARS

- 2 bags mini marshmallows
- 3/4 cup butter
- 10 cups Rice Krispies
- 1 pkg. (40) caramels
- 1/2 cup margarine
- 1 can sweetened condensed milk (Eagle Brand)
- 1/2 bag mini marshmallows

Melt 2 bags marshmallows with butter. Stir in Rice Krispies. Put 3/4 mixture into greased cookie sheet. Save rest for top of bars.

Melt caramels, 1/2 cup margarine and sweetened condensed milk. Sprinkle 1/2 bag marshmallows over 3/4 of Rice Krispies mixture. Pour caramel over top and put rest of Rice Krispie mixture on top. Cool and store in refrigerator.

Corrine Loder

HEAVENLY BARS

- Melt together:
- 2 cups brown sugar
 - 1 cup corn syrup
 - 2 cups peanut butter

- Add:
- 4 cups Rice Krispies
 - 1/2 pkg. vanilla instant pudding

- Pour into jelly roll pan. Melt:
- 1 stick oleo
 - 4 cups powdered sugar
 - 8 Tbsp. milk
 - 1/2 pkg. vanilla instant pudding

- Pour over Rice Krispies mixture. Chill 1 hour.
- Frosting:
- 3/4 cup peanut butter
 - 3/4 cup chocolate chips

Melt together and pour over pudding layer.
Sheila Finch

NO BAKE BARS

- | | |
|----------------------------|------------------------------|
| 4 cups Cheerios | 1 cup sugar |
| 2 cups Rice Krispies | 1½ cups creamy peanut butter |
| 2 cups dry roasted peanuts | |
| 2 cups M&Ms | 1 tsp. vanilla extract |
| 1 cup light corn syrup | |

In large bowl, combine first 4 ingredients; set aside. In saucepan, bring corn syrup and sugar to boil, stirring frequently. Remove from heat, stir in peanut butter and vanilla. Pour over cereal mixture and toss to coat evenly. Spread in greased 10x15" baking pan. Cool. Cut into squares.

Becky Stoltz

CARAMEL HEAVENLIES

- | | |
|-------------------------------|------------------------|
| 12 graham crackers | 1 tsp. ground cinnamon |
| 2 cups miniature marshmallows | 1 tsp. vanilla extract |
| ¾ cup butter or margarine | 1 cup sliced almonds |
| ¾ cup packed brown sugar | 1 cup flaked coconut |

Line 10x15" baking pan with foil. Place graham crackers in pan. Cover with marshmallows.

In saucepan over med. heat, cook and stir butter, brown sugar and cinnamon until butter is melted and sugar is dissolved. Remove from heat. Stir in vanilla. Spoon over marshmallows. Sprinkle with almonds and coconut. Bake at 350° for 14-16 min. or until browned. Cool completely. Cut into 2" squares, then cut each square in half to form triangles. Makes 6 dozen.

Becky Stoltz

OATMEAL CARAMELETTE BARS

Melt 32 caramels or 1 jar caramel topping. Add 5 Tbsp. light cream. Set aside.

Mix until crumbly:

- | | |
|-------------------|-------------------|
| 1 cup flour | ¼ tsp. salt |
| 1 cup oatmeal | ½ tsp. soda |
| ¾ cup brown sugar | ¾ cup melted oleo |

Press half mixture in 9x13" pan. Bake 10 min. in 350° oven. Remove and sprinkle on top:

- | | |
|------------------------------|-----------------------|
| 1 6-oz. pkg. chocolate chips | ½ cup chopped walnuts |
|------------------------------|-----------------------|

Pour melted caramel mixture over chips. Sprinkle rest of flour mixture on top. Put in oven. Bake 15-20 min. Remove and cut into bars while warm.

Marie Wiese

OH HENRY BARS

½ cup butter
 1 cup chocolate chips
 Melt together. Cool. Add:
 1 small pkg. mini marshmallows
 Spread in 9x13" greased pan. Refrigerate.

1 cup butterscotch chips
 1 cup crunchy peanut butter
 2 heaping cups Rice Krispies

Joy Popp

CHERRY BING BARS

2 cups sugar
 ⅔ cup evaporated milk
 Dash salt
 12 regular marshmallows
 ½ cup margarine
 6-oz. cherry baking chips

1 tsp. vanilla
 10-oz. crushed salted peanuts
 ¾ cup peanut butter
 1 Tbsp. margarine
 12-oz. chocolate chips

Combine first 5 ingredients. Boil 5 min., over med. heat, stirring constantly. Remove and add cherry baking chips and vanilla. Pour into buttered 9x13" pan. Melt chocolate chips, margarine, peanut butter; add peanuts. Spread over cherry mix. Chill.

LaVonne uses ½ peanut mixture on bottom of 9x13" pan. Puts filling on top, then rest of peanut mixture. She also uses 1 tsp. almond flavoring instead of vanilla.

Becky Stoltz
 LaVonne Rose

CHOCOLATE PEANUT BUTTER DUET

1 18.25-oz. pkg. chocolate
 cake mix
 ¼ cup vegetable oil
 ¼ cup smooth peanut butter
 ¼ cup water
 1 egg
 1 tsp. vanilla extract

1 cup sugar
 ½ cup butter or margarine
 ½ cup milk
 1 cup peanut butter chips
 1 cup chopped lightly salted
 peanuts (opt.)

Preheat oven to 350°. In med. bowl, combine cake mix, oil, peanut butter, water, egg and vanilla. Spread mixture into bottom of greased 9x13" baking pan. Bake 20-25 min. or until edges are lightly browned.

In heavy med. saucepan, combine sugar, butter and milk. Stirring constantly, bring mixture to boil over med.-high heat; boil 1 min. Remove from heat. Add peanut butter chips; stir until smooth. Stir in peanuts. Spread hot topping over warm baked mixture. Cool 2 hours in pan or until firm enough to cut. Cut into 1x2" bars. Store in airtight container. About 4 doz. bars.

Donna Altman

COFFEE BARS

- | | |
|----------------------|----------------------|
| 1 cup golden raisins | 2 eggs |
| 1 cup coffee | 1½ cups flour |
| ½ tsp. cinnamon | ½ tsp. baking soda |
| ¾ cup shortening | ½ tsp. baking powder |
| 1 cup sugar | ¼ tsp. salt |

Combine raisins, coffee and cinnamon. Let stand. Cream shortening; add sugar and unbeaten eggs. Beat well. Sift flour with baking powder, salt and baking soda. Mix together. Add raisin mixture. Spread batter on greased and floured cookie sheet or shallow pan. Bake in moderate oven - 350° for 20-25 min.

While warm, spread with coffee glaze, made by adding coffee to powdered sugar. Add 1 tsp. vanilla. When cool, cut in bars.

Leonard Glaser

FRESH PEACH DANISH BARS

- | | |
|----------------------|---------------------------|
| 2½ cups flour | Milk |
| 1 tsp. salt | 1 cup crushed corn flakes |
| 1 cup oleo or butter | 6-7 large peaches |
| 1 egg yolk + white | |

Sift flour and salt. Cut in butter until crumbly. Beat egg yolk with enough milk to make ⅔ cup. Add this to flour. Mix like pie crust. Divide in ½. Roll out ½ of it and place in ungreased 10x15" pan. Press on sides of pan. Sprinkle with 1 cup crushed corn flakes. Peel and slice 6-7 large peaches and arrange over crumbs.

Combine:

- | | |
|-------------|-----------------|
| 1 cup sugar | 1 tsp. cinnamon |
|-------------|-----------------|

Sprinkle over peaches. Roll out remaining dough. Put on top and seal edges. Beat egg white and brush on top. Bake 30 min. in 375° oven. While warm, drizzle with icing.

- | | |
|----------------|--------------|
| 1 Tbsp. butter | 1 Tbsp. milk |
|----------------|--------------|

Heat together; add 1 cup powdered sugar and 1 tsp. vanilla.

Velma Gruhn

GOOFY BARS

- | | |
|--------------------------------|----------------------------|
| 1 box yellow or lemon cake mix | 1 stick softened margarine |
| 2 eggs | |

Mix with spoon and press in 9x13" pan.

- | | |
|-----------------------------|--------|
| 3½ cups powdered sugar | 2 eggs |
| 8-oz. softened cream cheese | |

Mix with electric mixer and pour over cake mix. Bake at 350° for 30-40 min.

Jacki Crane

FRUIT AND NUT BARS

- | | |
|--------------------------------|---|
| 1 cup flour | 2 large eggs |
| ½ cup quick oats | 2 Golden Delicious apples,
cored and finely chopped
(1½ cups) |
| 1½ tsp. cinnamon | ½ cup chopped dried apricots |
| ½ tsp. baking powder | ½ cup dried cranberries or
raisins |
| ¼ tsp. salt | ½ cup chopped pecans |
| 6 Tbsp. butter, softened | |
| ⅔ cup packed light brown sugar | |
| 1 tsp. vanilla | |

Heat oven to 375°. Grease 9" square pan. In bowl, combine first 5 ingredients. Set aside. In large bowl with electric mixer, beat butter, sugar and vanilla until fluffy. Beat in eggs, one at a time, until well combined. Add flour mixture and beat on low until smooth. Stir in fruit. Spread batter in pan; top with pecans. Bake 30-40 min. or until center is firm and golden brown. Cool in pan. Makes 8 bars.

Martia Jensen

FUDGE NUT BARS

Combine together:

- | | |
|-----------------------|-----------------------------------|
| 1 bag chocolate chips | 1 can sweetened condensed
milk |
| ½ cup oleo | |
| 1 tsp. vanilla | |

Cook in pan until thick. Don't boil.

Mix together:

- | | |
|-------------------|--------------|
| 1 cup brown sugar | 2 eggs |
| 1 cup white sugar | 2 cups flour |
| 1 cup oleo | 1 tsp. soda |
| 3 cups oatmeal | |

Mix. Spread ¾ in pan. Put chocolate mixture on top. Dollop with remaining mixture. Bake at 350° for 23-25 min.

Bev Mohni

EASY LEMON BARS

- | | |
|-----------------------------|----------------------|
| 1 angel food cake mix (dry) | 1 cup flaked coconut |
| 1 can lemon pie mix | Powdered sugar |

Mix together and pour into 9x13" ungreased cake pan. Bake for 30 min. at 350°. Sprinkle powdered sugar while bars are still warm.

Nancy Beckman

LEMON BARS

Crust:

- 2 cups flour
- 1 cup butter
- ½ cup powdered sugar
- ½ tsp. salt

Blend crust ingredients and press in 9x13" pan. Bake at 350° for 20 min.

Filling:

- 4 eggs, beaten
- 2 cups sugar
- ½ tsp. baking powder
- 4 Tbsp. flour
- 4 Tbsp. lemon juice

Blend filling ingredients. Pour over baked crust while hot. Bake at 350° for 25 min. Sprinkle with powdered sugar when cool. Cut when cool.

Bev Mohni
Marla Johnson

LEMONY CHEESECAKE BARS

- 1½ cups graham cracker crumbs
- 1 14-oz. can sweetened condensed milk
- ½ cup finely chopped pecans
- 2 eggs
- ½ cup sugar
- ¼ cup ReaLemon juice from concentrate
- ½ cup melted butter
- 2 8-oz. pkg. cream cheese, softened

Preheat oven to 325°. Combine graham cracker crumbs, pecans, sugar and melted butter. Mix well. Remove ½ cup. Press remaining mixture into 9x13x2" baking pan. Bake 6 min. Remove. Cool.

Beat cream cheese in large mixing bowl until fluffy. Gradually beat in condensed milk. Add eggs. Beat until just combined. Stir in lemon juice. Spoon mixture atop crust in pan. Spoon reserved crumbs on top. Bake about 30 min. or until knife inserted near center comes out clean.

Marge Espey

LIKE HEATH BARS

- 1 cup real butter
- 1 cup brown sugar

Boil 3 min. Put foil on cookie sheet. Put saltine crackers in rows. Pour hot mixture over it. Bake 5 min. at 400° or until crackers bubble. Sprinkle 1 large pkg. milk chocolate chips on top. Let melt and spread. Sprinkle with chopped nuts.

Pauline Getting

MACAROON BARS

- | | |
|----------------|----------------------------|
| 2 eggs | ¾ cup flour |
| 1 cup sugar | ¼ cup cocoa |
| 2 Tbsp. butter | ½ cup nuts |
| ¼ tsp. salt | 5 plain Hershey candy bars |
| ¼ cup milk | 1 box macaroon mix |
| 1 tsp. vanilla | |

Beat eggs, add sugar, butter, salt, milk and vanilla. Mix well. Add flour, cocoa and nuts. Bake in 9x9" greased pan at 350° for 15 min. While this is baking, make macaroon mix. Take bars from oven. Put macaroon mix on top. Return to oven; bake another 15 min. or until golden brown. As soon as it is done, put candy bars on. After they have melted a little, spread chocolate around.

Note: You can't buy macaroon mix anymore so I make my own:

- | | |
|--------------------------------|----------------|
| 2 cups shredded coconut | 1 tsp. vanilla |
| ½ cup sweetened condensed milk | |

Melissa Vander Veen

NAPOLEON CREMES

Bottom Layer:

- | | |
|------------------------|------------------------------|
| ½ cup butter, not oleo | 1 egg, slightly beaten |
| ¼ cup sugar | 2 cups graham cracker crumbs |
| ¼ cup cocoa | 1 cup flake coconut |
| 1 tsp. vanilla | |

Combine butter, sugar, cocoa and vanilla in top of double boiler. Cook over simmering water until butter melts. Stir in egg. Continue cooking, stirring until mixture is thick, about 3 min. Blend in crumbs and coconut. Press into buttered 9" pan.

Middle Layer:

- | | |
|--------------|---|
| ½ cup butter | 1 3¾-oz. pkg. vanilla instant pudding mix |
| 3 Tbsp. milk | 2 cups sifted powdered sugar |

Cream ½ cup butter thoroughly. Stir in milk, pudding mix and powdered sugar. Beat until light and fluffy. Spread evenly over crust. Chill until firm.

Top Layer:

- | | |
|------------------------------|-------------------------|
| 1 6-oz. pkg. chocolate chips | 1 Tbsp. paraffin (opt.) |
| 2 Tbsp. butter | |

Melt over simmering water. Cool. Spread over pudding layer. Chill.

Bev Mohni

ORANGE BANANA BARS

- 1 ripe, large banana, mashed
- 1 cup flour
- 1 tsp. baking soda
- ¼ tsp. salt
- ½ cup butter or margarine
- ⅔ cup sugar
- 1 egg
- ½ cup chopped walnuts
- 2 tsp. grated orange peel

Mash banana, should have ¾ cup. Combine dry ingredients. Cream butter with sugar until light and fluffy. Beat in egg. Beat in dry ingredients alternately with mashed banana. Fold in nuts and orange peel. Pour into 8" square cake pan. Bake in 350° oven for 30 min. until toothpick inserted in center comes out clean. Cool in pan and frost. Spread with orange frosting. Double recipe for large bar pan.

Orange Frosting:

- ½ cup butter or margarine
- 1½ cups powdered sugar
- 1 Tbsp. orange juice
- 2 tsp. grated orange peel

Melt margarine. Add rest of ingredients. Stir to spreading consistency.

Ethel Borden

PEANUT BARS

- 1 cup oleo
- 2 cups Rice Krispies
- 2 cups quick oatmeal
- 1 cup brown sugar
- ½ cup white sugar
- 1 large pkg. milk chocolate chips
- 1 cup chunky peanut butter
- 2 cups salted peanuts

Melt oleo. Pour over Rice Krispies, oatmeal, brown sugar and white sugar. Put in greased cookie sheet. Bake 12 min. at 350°. Melt chips and peanut butter; add salted peanuts. Spread. Refrigerate and cut. Let base cool before adding topping.

LaVaughn Meiske

PEANUT BUTTER BLONDIES

- 3 eggs
- 1 cup sugar
- ¾ cup packed light brown sugar
- ¾ cup peanut butter, plain or chunky
- ½ cup melted margarine
- 1 tsp. vanilla
- 1½ cups flour
- ¾ tsp. baking powder
- ⅛ tsp. baking soda
- ¾ tsp. salt
- 1 cup M&Ms, plain or peanut
- ¾ cup chopped peanuts

Beat eggs in large bowl for 2 min.; beat in sugars until well blended. Add peanut butter, margarine and vanilla, mixing until well blended. Add flour, baking powder, salt, and soda; mix well. Stir in candies and nuts. Spread batter into ungreased jelly roll pan. Bake at 350° for 20-25 min. Cool thoroughly before cutting. If you use chunky peanut butter and peanut M&Ms, you don't need peanuts.

Pauline Getting

PEANUT BUTTER OAT BARS

- | | |
|-------------------------------------|---------------------------|
| 2/3 cup butter or margarine, melted | 1/4 cup light corn syrup |
| 1/4 cup peanut butter | 1/4 tsp. vanilla |
| 1 cup packed brown sugar | 4 cups quick cooking oats |

In mixing bowl, combine melted butter or margarine, peanut butter, brown sugar, corn syrup and vanilla. Gradually add oats. Press into greased 9x13x2" baking pan. Bake at 400° for 10-12 min. or until edges are golden brown. **DO NOT OVERBAKE.**

Cool on rack for 5 min.

Topping:

- | | |
|----------------------------|-----------------------|
| 1 cup milk chocolate chips | 1/2 cup peanut butter |
| 1/2 cup butterscotch chips | |

Melt chips and peanut butter in microwave. Stir until blended. Spread over warm bars. Cool completely. Cut. Yield: 4 doz. This recipe does not contain flour.

Connie Riedemann

PECAN BARS

- | | |
|------------------------|-------|
| 1 pkg. yellow cake mix | 1 egg |
| 1/3 cup oleo, softened | |

Mix until crumbles. Press in greased 9x13" pan.

Filling:

- | | |
|---------------------------------|---------------------------|
| 14-oz. sweetened condensed milk | 1 tsp. vanilla |
| 1 egg | 1 cup chopped pecans |
| | Bag Heath bits or brickle |

Beat milk, egg and vanilla. Stir in pecans and chips. Pour over base. Bake at 350° for 25-30 min.

Sheila Finch

PUMPKIN BARS

- | | |
|----------------------|--------------------------|
| 2 cups flour | 2 cups sugar |
| 2 tsp. baking powder | 4 eggs |
| 1 tsp. soda | 2 cups pumpkin (303 can) |
| 1/2 tsp. salt | 1 cup oil |
| 2 tsp. cinnamon | Chopped nuts (opt.) |

Sift dry ingredients including sugar into mixing bowl. Add slightly beaten eggs, pumpkin and oil. Mix; add nuts. Bake in 2 greased and floured 9x13" cake pans at 350° for 25 min. or until done. Freezes well.

Bev puts hers on a cookie sheet.

Cream Cheese Frosting:

- | | |
|-----------------------------------|----------------------------------|
| 3-oz. pkg. cream cheese, softened | 1 tsp. vanilla |
| 3/4 stick margarine | 1 3/4 cups sifted powdered sugar |
| 1 tsp. milk | |

Mix and put on cooled bars.

Pauline Getting
Bev Mohni

QUICK TWIX BARS

- | | |
|-----------------------------|---------------------|
| Club crackers | 1/3 cup milk |
| 1 cup graham cracker crumbs | 3/4 cup brown sugar |
| 1 stick oleo | 3/4 cup white sugar |

Line 9x13" pan with layer of Club crackers. Mix first 5 ingredients and boil 5 min. Pour over Club crackers and put on another layer of Club crackers.

Frosting:

- | | |
|-----------------------|-----------------------|
| 2/3 cup peanut butter | 1 cup chocolate chips |
|-----------------------|-----------------------|
- Melt in microwave. Stir until melted and frost bars.

Karen Klaassen

Allison Unrau

Diane Anderson

RED RASPBERRY CHOCOLATE BARS

- | | |
|---|--|
| 2 1/2 cups all purpose flour | 1 12-oz. jar seedless red raspberry jam |
| 1 cup sugar | |
| 3/4 cup finely chopped pecans | 1 2/3 cups milk chocolate chips, raspberry chips or mini kisses milk chocolate baking pieces |
| 1 egg, beaten | |
| 1 cup (2 sticks) cold butter or margarine | |

Heat oven to 350°. Grease 9x13x2" baking pan. Stir together flour, sugar, pecans and egg in large bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs; set aside 1 1/2 cups. Press remaining crumb mixture on bottom of prepared pan. Spread jam over top. Sprinkle with chocolate chips. Crumble remaining crumb mixture evenly over top. Bake for 40-45 min. or until lightly brown. Cool completely in pan on wire rack. Cut into bars. Makes 3 doz. bars.

Hans Dwinger

RHUBARB DREAM BARS

- | | |
|------------------------|---------------------------|
| 2 cups flour | 1 cup butter or margarine |
| 3/4 cup powdered sugar | |

Mix together. Press into jelly roll pan, 10 1/2 x 15 1/2 x 1". Bake at 350° for 15 min. or less until golden brown. Do not overbake. Cool.

Blend together:

- | | |
|---------------|--|
| 4 eggs | 4 cups (large measure) diced fresh rhubarb |
| 2 cups sugar | |
| 1/2 cup flour | |

Pour over crust. Bake approx. 30 min. at 350° until it starts to brown around edges of pan. Cool and cut into bars.

Geneva Schwebach

THREE LAYER RHUBARB BARS

First Layer:

- | | |
|---------------|--------------|
| 1¾ cups flour | ¾ cup butter |
| 2 Tbsp. sugar | 2 egg yolks |

Combine all ingredients. Mix well. Press in greased 9x13" pan. Bake 10 min. in 350° oven.

Second Layer:

- | | |
|--------------------|-------------------------------|
| 2 beaten egg yolks | 5 Tbsp. flour |
| 1¾ cups sugar | 4 cups finely chopped rhubarb |

Mix ingredients. Pour over baked first layer.

Third Layer:

- | | |
|--------------|----------------------|
| 4 egg whites | ¾ cup sugar |
| Pinch salt | ½ cup chopped pecans |

Whip egg whites and salt. Gradually add sugar. Beat until very stiff. Add pecans. Put on second layer. Bake for 30 min. at 350°. Cool; cut into small bars.

Zipora Nagel

SALTED NUT ROLL CANDY BARS

- | | |
|----------------------------------|-------------------------------|
| 1 12-oz. jar dry roasted peanuts | 1 12-oz. pkg. peanut butter |
| 1 can sweetened condensed milk | chips |
| 2½ Tbsp. oleo | 3 cups miniature marshmallows |

In bottom of slightly buttered 9x13" pan, place ½ peanuts. Mix together: milk, oleo and chips. Put in microwave 4 min. on high power, stirring twice during this 4 min.

Add marshmallows. Stir until they begin to melt. Pour on top of peanuts in pan. Put rest of peanuts over top. Press down slightly. Tastes best refrigerated.

Mary Bobolz

SEX IN A PAN

(Bar Type)

- | | |
|------------------------|------------------------------|
| 1 cup flour | 1 cup pecans, finely chopped |
| 1 stick butter, melted | |

Mix and bake at 350° for 20 min. Cool.

- | | |
|----------------------|---------------------|
| 1 cup Cool Whip | 8-oz. cream cheese, |
| 1 cup powdered sugar | softened |

Mix and spread over crust.

- | | |
|--------------------------------------|------------------|
| 3-oz. pkg. vanilla instant pudding | 3 cups cold milk |
| 3-oz. pkg. chocolate instant pudding | |

Mix pudding with milk and pour over cream cheese layer. Top with Cool Whip.

Joy Popp

SPECIAL "K" BARS

Heat together but DO NOT BOIL:

$\frac{2}{3}$ cup sugar $\frac{2}{3}$ cup white corn syrup
 Stir in $\frac{3}{4}$ cup peanut butter. Remove from heat. Add $4\frac{1}{2}$ cups Special K cereal. Press into buttered 9x13" pan.

Melt and frost with:

1 cup butterscotch chips $\frac{3}{4}$ cup chocolate chips

When cool, cut into bars.

Myrtle adds 1 tsp. vanilla.

Katie Stanley
Myrtle McNeil

SPUD AND SPICE BARS

In large bowl, combine:

$1\frac{3}{4}$ cups sugar 1 tsp. cinnamon

1 cup cold mashed potatoes $\frac{1}{2}$ tsp. salt

$\frac{3}{4}$ cup margarine $\frac{1}{2}$ tsp. nutmeg

Cream for 4 min. Add 3 unbeaten eggs and beat well. Combine 1 tsp. soda with 1 cup buttermilk. Add alternately with 2 cups flour. Coat $\frac{3}{4}$ cup chopped nuts with 2 Tbsp. flour. Stir into batter. Pour into greased and floured 10x15x2" jelly roll pan. Bake in 350° oven for 25-30 min. When cool, frost with powdered sugar frosting or cream cheese frosting.

Cream Cheese Frosting:

1 8-oz. pkg. cream cheese 4 Tbsp. melted margarine

2 cups powdered sugar $\frac{1}{2}$ tsp. vanilla

Beat well with mixer. Freezes well.

Pauline Getting

RICH CHOCOLATE CHIP TOFFEE BARS

$2\frac{2}{3}$ cups all purpose flour 1 cup coarsely chopped nuts

$\frac{2}{3}$ cup packed light brown sugar 1 14-oz. can sweetened

$\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) butter or condensed milk

margarine $1\frac{3}{4}$ cups Skor English Toffee

1 egg, slightly beaten Bits, divided

2 cups (12-oz. pkg.) chocolate chips, divided

Heat oven to 350°. Grease 9x13x2" baking pan. In large bowl, stir together flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in $1\frac{1}{2}$ cups chocolate chips and nuts. Reserve $1\frac{1}{2}$ cups mixture. Press remaining crumb mixture onto bottom of prepared pan. Bake 10 min. Pour sweetened condensed milk evenly over hot crust; top with $1\frac{1}{2}$ cups toffee bits. Sprinkle reserved crumb mixture and remaining $\frac{1}{2}$ cup chips over top. Bake 25-30 min. or until golden brown. Sprinkle with remaining $\frac{1}{4}$ cup toffee bits. Cool completely in pan on wire rack. Cut into bars.

Sheryl Tewes

TOFFEE NUT BARS

Mix together:

½ cup soft shortening (half butter) 1 cup flour
 ½ cup brown sugar ½ tsp. salt

Press and flatten in bottom of ungreased 9x13" pan. Bake at 350° for 10 min.

Almond Coconut Topping:

2 well beaten eggs 2 Tbsp. flour
 1 cup brown sugar 1 tsp. baking powder
 1 tsp. vanilla ½ tsp. salt

Mix together. Add:

1 cup moist shredded coconut 1 cup cut-up almonds or other nuts

Put on top of crust. Return to oven. Bake 25 min. at 350° until topping is golden brown. Cool slightly. Cut into bars. Makes 2½ doz. 1x3" bars.

Merle Clark

TOFFEE PECAN BARS

2 cups flour 1 tsp. vanilla
 ½ cup powdered sugar 1 10-oz. pkg. English Toffee bits
 1 cup cold butter or margarine
 1 egg 1 cup chopped pecans
 1 14-oz. can sweetened condensed milk

In bowl, combine flour and sugar; cut in butter until mixture is crumbly. Press into greased 9x13" baking pan. Bake at 350° for 15 min.

In bowl, combine egg, milk and vanilla. Mix well. Fold in toffee bits and pecans. Spoon over crust. Bake for 25 min. or until golden brown. Chill until firm before cutting. Yield: 3 doz.

Gloria Haarsma

ZUCCHINI BARS

½ cup oleo 2 eggs
 1½ cups sugar ½ cup oil
 2 cups grated zucchini 1 tsp. soda
 2½ cups flour ¼ cup cocoa
 1 tsp. vanilla ½ tsp. salt
 ½ cup buttermilk ¾ cup chocolate chips

Cream oleo, sugar and oil. Add eggs, beat well. Mix in zucchini, flour, soda, cocoa and salt. Add buttermilk and vanilla. Fold in chips. Bake in 10x15" pan at 325° for 30-35 min. or until done.

Pauline Getting

CHUNKY BLOND BROWNIES

- ½ cup butter or margarine, softened
- ¾ cup sugar
- ¾ cup packed brown sugar
- 2 eggs
- 2 tsp. vanilla
- 1½ cups flour
- ½ tsp. salt
- 1 cup vanilla chips
- 1 cup semisweet chocolate chunks
- 1 3½-oz. jar macadamia nuts, chopped
- 1 tsp. baking powder

In mixing bowl, cream butter and sugars. Add eggs and vanilla. Mix well. Combine flour, baking powder and salt. Add to creamed mixture. Mix well. Stir in vanilla chips, chocolate chunks and ½ cup nuts. Spoon into greased 9x13x2" baking pan. Spread, covering bottom of pan. Sprinkle with remaining nuts. Bake at 350° for 25-30 min. or until golden brown. Cool on wire rack. Yield: 2 doz.

Gloria Haarsma

MARSHMALLOW BROWNIES

- ½ cup margarine
- ¾ cup sugar
- 2 eggs
- 1 tsp. vanilla
- ¾ cup flour
- 2 Tbsp. cocoa
- ½ tsp. baking powder
- Dash salt
- 2 cups miniature marshmallows
- 6-oz. pkg. chocolate chips
- 1 cup peanut butter
- 1½ cups Rice Krispies

Mix first 8 ingredients. Spread in greased 9x13" pan. Bake 20 min. at 350°. Cover with marshmallows. Return to oven for 3 min. Cool. Melt chocolate chips and peanut butter together. Add Rice Krispies and spread over brownies.

Marge Espey

COOKIES

ALMOND BARK GOODIES

- 1 lb. almond bark, melted in double boiler
- Then add:
- 2-3 cups Captain Crunch peanut butter cereal
- 2-3 cup Rice Krispies
- 1-2 cups dry roasted nuts
- Mix. Place by tsp. on waxed paper. Chill.
- Helen adds 2 cups small marshmallows.

LaVaughn Meiske
Helen Mielke

ANDES MINT COOKIES

¾ cup margarine
 1½ cups brown sugar

2 Tbsp. water

Heat, then add 2 cups chocolate chips. Stir until melted. Refrigerate 10 min. or longer.

Add 2 eggs, well beaten. Add:

2½ cups + 2 Tbsp. flour
 1¼ tsp. soda

½ tsp. salt

Chill at least 1 hour. Roll into balls the size of walnuts. Bake 8-10 min. at 350°. Cookies will be soft and puffy looking. Do not overbake. Remove from oven and add ½ Andes mint on top of each cookie. As it melts, use a toothpick to swirl mint on top of cookie. Cool.

Susie Stanley

AUNTY COOKIES

1 cup sugar
 ½ cup shortening
 2 Tbsp. molasses
 1 tsp. baking soda dissolved in
 2 Tbsp. hot water
 1 cup flour

½ tsp. ginger

1 tsp. cinnamon

¼ tsp. ground cloves

½ tsp. salt

1 beaten egg

1 cup flour

Cream sugar and shortening. Add molasses and dissolved baking soda. Blend dry ingredients and blend mixtures. Add beaten egg and rest of flour and blend well. Place dough in refrigerator to stiffen. Form into small balls and dip in sugar. Flatten with fork and bake at 350° until done, 10-12 min.

Leota Rose

BLACK WALNUT COOKIES

1 cup butter
 2 cups brown sugar
 2 well beaten eggs
 ½ tsp. salt

1 tsp. soda

3 cups flour

1 cup chopped black walnuts

Cream butter and brown sugar. Beat in eggs. Sift dry ingredients together, add to creamed mixture. Add nuts, mix and shape into 2 rolls. Chill well or overnight. Slice and bake at 350° or until golden brown, 10-12 min.

Phyllis Stap

BUTTERSCOTCH COOKIES

1 6-oz. pkg. butterscotch chips
 ¼ cup peanut butter

2 cups corn flakes

Melt chips and peanut butter; add corn flakes. Drop by teaspoonful on waxed paper. Chill.

Dianne Anderson

BUTTERSCOTCH CHIP COOKIES

- | | |
|------------------------|--------------|
| 1/3 cup margarine | 1 tsp. salt |
| 2/3 cup shortening | 1 tsp. soda |
| 1 1/2 cups brown sugar | 2 cups flour |
| 2 eggs | |

Cream margarine, shortening and brown sugar together. Add eggs and mix. Mix in salt, soda and flour. By hand, add:

- | | |
|--------------------------|--------------------|
| 1 cup butterscotch chips | 3 cups corn flakes |
|--------------------------|--------------------|

Bake at 350° for 12-15 min.

Jessica Stanley

CARROT COOKIES

- | | |
|--|--------------------------------|
| 1 1/2 cups sugar | 1/2 tsp. salt |
| 1 1/2 cups shortening | 2 tsp. vanilla |
| 2 eggs | 4 cups sifted flour |
| 2 cups cooked, mashed carrots
(may use baby food carrots) | 1 Tbsp. + 1 tsp. baking powder |

Mix all ingredients. Drop teaspoonful on cookie sheet. Bake at 350° for 10-12 min.

Orange Frosting:

- | | |
|-----------------------|-------------------------------------|
| 3 cups powdered sugar | 1/2 cup orange juice
concentrate |
| 2 Tbsp. butter | |
| Pinch salt | |

Mix together. Frost cookies.

Corrine Muske

CHERRY WINKS

- | | |
|--|--|
| 2 1/4 cups flour | 2 eggs |
| 1 tsp. baking powder | 1 tsp. vanilla |
| 1/2 tsp. baking soda | 1 cup chocolate chips |
| 1/2 tsp. salt | 1/2 cup maraschino cherries,
cut up small |
| 3/4 cup shortening (Crisco or
butter) | Crushed Wheaties or Cocoa
Wheats or Rice Krispies |
| 1 cup sugar | |
| 2 Tbsp. milk | |

Mix dry ingredients. Set aside. Cream shortening, sugar, eggs, milk and vanilla. Mix dry ingredients into creamed mixture. Add chocolate chips and cherries. Drop by teaspoonful into cereal and form into ball. Place on cookie sheet and put 1/2 cherry in center. Bake at 350° for 12 min.

Ruth Kuehl

AWESOME CHOCOLATE CHIP COOKIES

Cream:

2 cups shortening

2 cups brown sugar

2 cups sugar

Add:

4 eggs

3 cups oatmeal

4 cups flour

2 cups Rice Krispies

2 tsp. vanilla

1 bag chocolate chips

2 tsp. salt

1 cup chopped nuts

Mix all together and drop by spoonfuls on cookie sheets. Bake at 350° for 12 min. or until done.

Edna Tonner

Marj Hengeveld

CHOCOLATE CHIP COOKIES $\frac{2}{3}$ cup shortening

1 6-oz. pkg. chocolate chips or

2 eggs

peanut butter chips

1 tsp. vanilla

 $\frac{1}{2}$ cup nuts

1 pkg. Betty Crocker Devil's Food cake mix

Beat eggs, vanilla, shortening and $\frac{1}{2}$ dry cake mix until light and fluffy. Mix in remaining $\frac{1}{2}$ cake mix, chocolate or peanut butter chips and nuts. Drop by tsp. on cookie sheet 2" apart and bake. Bake 375° 10-12 min.

In Memory of Margaret Denny

CHOCOLATE CHIP COOKIES

Beat well:

1 cup butter flavored Crisco

 $\frac{3}{4}$ cup white sugar $\frac{3}{4}$ cup brown sugar

Add 2 large eggs and mix well. Add 2 Tbsp. water and 1 tsp. vanilla. Add 2 $\frac{3}{4}$ cups flour, 1 tsp. soda and 1 tsp. salt. Add 1 cup or 6-oz. pkg. chocolate chips. Drop by tsp. on cookie sheet and bake approx. 11-12 min. at 350°.

Geneva Schwebach

CHOCOLATE FROSTIES

5 sq. unsweetened chocolate

2 tsp. vanilla

 $\frac{1}{2}$ cup oil

2 cups flour

2 cups sugar

 $\frac{1}{2}$ tsp. salt

4 eggs

2 tsp. baking powder

Melt chocolate sq. with oil. Add to sugar, eggs and vanilla mixture. Blend well. Sift flour, salt and baking powder; add to chocolate mixture. Chill overnight in tight fitting bowl. Shape rounded teaspoonful into ball and roll in powdered sugar. Place 2" apart on greased cookie sheet. Bake at 350° for 10 min. Makes 5 doz.

Dianne Anderson

CHOCOLATE MACAROONS

½ cup shortening (part or all butter)	2 tsp. baking powder
4 sq. unsweetened chocolate	¼ tsp. salt
2 cups sugar	2 cups flour
4 eggs, beaten	1 tsp. vanilla

Melt shortening and chocolate in microwave or over hot water. Beat in sugar until no longer grainy. Beat in eggs. Mix dry ingredients together, then into egg mixture. Chill several hours or overnight.

Drop by teaspoonful into powdered sugar and shape into ball. Place on greased cookie sheet and bake at 350° for 8-10 min. Do not overbake.

Ruth Kuehl

CHOCOLATE MALTED COOKIES

1 cup butter flavored shortening	2 cups flour
1¼ cups packed brown sugar	1 tsp. baking soda
½ cup malted milk powder	½ tsp. salt
2 Tbsp. chocolate syrup	1½ cups semisweet chocolate chunks
1 Tbsp. vanilla	
1 egg	1 cup (6-oz.) chocolate chips

In mixing bowl, combine first 5 ingredients, beat for 2 min. Add egg. Combine flour, baking soda and salt; gradually add to creamed mixture, mixing well after each addition. Stir in chocolate chunks and chips. Shape into 2" balls, place 3" apart on ungreased baking sheets. Bake at 375° for 12-14 min. or until golden brown. Cool for 2 min. before removing to wire rack. Makes 1½ doz.

Hans Dwinger

CHOCOLATE NUT COOKIES

1 cup butter or margarine, softened	2 cups all purpose flour
¾ cup packed brown sugar	¼ cup baking cocoa
½ cup white sugar	1 tsp. baking soda
1 egg	½ tsp. salt
1 tsp. almond extract	1 6-oz. vanilla baking chips
	1 cup almonds

In mixing bowl, cream butter and sugars. Add egg and extract; mix well. Combine flour, cocoa, baking soda and salt. Add to creamed mixture; mix well. Stir in chips and nuts. Drop by tsp. on ungreased baking sheet. Bake at 375° for 7-9 min. Cool on pans for 1 min. before removing to wire racks. Cool. Yield: 5 doz.

Elva Dau

CHOCOLATE PEANUT BUTTER COOKIES

- | | |
|---------------------------|--|
| ½ cup margarine, softened | 1 cup all purpose flour |
| ⅓ cup peanut butter | ½ tsp. baking soda |
| ⅔ cup sugar | ¼ tsp. salt |
| ⅓ cup packed brown sugar | 2 cups Rice Krispies cereal,
crushed to 1 cup |
| 1 egg | 1 cup chocolate chips |
| ½ tsp. vanilla | |

Cream margarine and sugars. Add peanut butter, egg and vanilla; mix well. Add rest of ingredients. Mix well. Place by tsp. on ungreased cookie sheet. Bake at 350° for 10-12 min.

Marge Espey

COCONUT COOKIES

- | | |
|---------------|----------------|
| Cream: | |
| 1 cup butter | ¾ cup sugar |
| Add: | |
| 1 egg, beaten | ½ tsp. vanilla |
| Mix in: | |
| 1 cup coconut | ½ tsp. salt |
| 2 cups flour | |

Mix well. Drop by tsp. full. Bake at 375° for 12 min.

Bev Mohni

COOKIES

- | | |
|-------------------|--|
| 1 cup brown sugar | 1 cup shortening |
| 1 cup white sugar | |
| Cream. Add: | |
| 2 eggs | 1 tsp. vanilla |
| Mix in: | |
| 1 tsp. soda | 1 cup coconut |
| ½ tsp. salt | 1 cup dates or chips,
orange slices, nuts |
| 2¼ cups flour | |
| 1 cup oatmeal | |

Drop by tsp. on cookie sheet. Bake at 350° for 10 min.

Marge Espey

COOKIES IN A JIFFY

- | | |
|-------------------------|-------------------------------------|
| 1 9-oz. yellow cake mix | 1 egg |
| ⅔ cup quick oatmeal | ½ cup M&Ms or
butterscotch chips |
| ½ cup melted oleo | |

Mix first 4 ingredients together in mixing bowl. Add M&Ms or chips. Drop by tsp. 2" apart on ungreased baking sheet at 375° for 10-12 min. or lightly browned. Remove immediately to cool.

Carol Leth

CORN FLAKE COOKIES

- | | |
|--------------------------|--|
| 1 cup margarine | 1 cup brown sugar |
| 1 cup white sugar | |
| Cream together. Add: | |
| 2 eggs | 1 tsp. vanilla |
| 1½ cups flour | 2 cups oatmeal |
| 1 tsp. soda | 2 cups corn flakes (crush and
then measure) |
| 1 tsp. baking powder | |
| ¼ tsp. salt | |
| Bake 10-12 min. at 350°. | |

Marge Espey

CREAM CHEESE SUGAR COOKIES

- | | |
|--|---------------------------|
| 1 cup butter or margarine | 1 egg |
| 1 8-oz. pkg. cream cheese,
softened | 1 tsp. vanilla |
| 2 cups sugar | ¼ tsp. almond extract |
| 1 tsp. baking powder | 3½ cups all purpose flour |

Beat butter and cream cheese with electric mixer on med. to high speed for 30 sec. Add sugar and baking powder until combined. Beat in egg, vanilla and almond extract. Beat in as much flour as your can with mixer. Stir in any remaining flour with wooden spoon. Divide dough in half. Cover and chill 3-4 hours.

On lightly floured surface, roll each portion of dough to ¼" thickness. Cut into desired shapes. Place 1" apart on ungreased cookie sheet. Bake at 375° for 8-10 min. or until edges are firm and bottoms are very lightly browned. Remove onto wire rack. Decorate with icing if desired.

Susie Stanley

DATE FILLED COOKIES

- | | |
|-----------------------------------|-----------------|
| 1 cup brown sugar | ½ cup sour milk |
| 1 cup shortening (½ lard, ½ oleo) | 2 cups flour |
| 3 cups oatmeal | 1 tsp. soda |

Mix thoroughly. Roll out very thin on a well floured board. Cut into small cookies and bake at 350° for 10-12 min.

Filling:

- | | |
|-------------|---------------|
| 1 cup dates | ½ cup water |
| 1 cup sugar | 2 Tbsp. flour |

Cook until thick; let cool and then spread between 2 cooled cookies.

Dianne Anderson

DATE BALLS

- | | |
|----------------------------|-----------------------|
| ½ stick oleo | 1 egg |
| 1 cup sugar | 1 tsp. vanilla |
| ½ cup nuts | 2½ cups Rice Krispies |
| 1 cup finely chopped dates | |

Melt oleo, add sugar, dates, nuts and egg. Cook over low heat for 10 min. stirring constantly. Take off heat; add vanilla. Pour over Rice Krispies. Shape in balls and roll in nuts or coconut.

Dorothy Newkirk

DATE FILLED COOKIES

Mix:

- | | |
|-----------------------|--------|
| 1 cup soft shortening | 2 eggs |
| 2 cups brown sugar | |

Add:

- | | |
|---------------------------|----------------|
| ½ cup water or buttermilk | 1 tsp. vanilla |
|---------------------------|----------------|

Sift together and stir in:

- | | |
|---------------|-----------------|
| 3½ cups flour | 1 tsp. soda |
| ½ tsp. salt | ⅛ tsp. cinnamon |

Drop 1 tsp. cookie dough onto ungreased cookie sheet.

Filling:

- | | |
|-----------------------|-------------|
| 1½ cups chopped dates | ½ cup water |
| ½ cup sugar | |

Cook, stirring constantly until thick. Add ⅓ cup chopped nuts. Put ½ tsp. filling on center and ½ tsp. dough on top. Bake at 400° for 10-12 min. until light brown.

Ruth Kuehl

DATE FILLED COOKIES

- | | |
|--------------------|---------------------------------|
| 1 cup shortening | 1 tsp. vanilla |
| 2 cups brown sugar | 1 tsp. soda in little hot water |
| 3 eggs | 3 cups flour |

Cream shortening and sugar. Add rest of ingredients. Divide dough in half. Roll each half out to ½" thick.

Filling:

- | | |
|----------------------------|-------------|
| ½ pkg. dates, cut up | ½ cup water |
| 1 cup brown or white sugar | |

Cook until thick. Spread dough with filling. Roll up and refrigerate overnight before cutting. Cut about ½" thick slices. Bake on cookie sheet at 350° for 10-15 min. May need to add a little more flour so dough will roll out like pie crust.

Hattie Mast

DOUBLE CHOCOLATE SPRINKLE COOKIES

2 cups margarine	2 tsp. baking powder
2 cups sugar	2 tsp. soda
2 cups packed brown sugar	1 tsp. salt
4 eggs	4 cups chocolate chips
2 tsp. vanilla	2 cups chocolate sprinkles
5 cups oatmeal	3 cups chopped walnuts
4 cups flour	

In large bowl, cream margarine and sugar; add eggs, one at a time; beat well after each one. Beat in vanilla. Place oatmeal in food processor and blend until finely ground. Combine all dry ingredients, gradually add to creamed mixture. Stir in chocolate chips, sprinkles and nuts. Roll into balls and place 2" apart on ungreased cookie sheet. Flatten with glass. Bake at 350° for 12-14 min. Makes approx. 9 doz.

Dianne Anderson

DROP SUGAR COOKIES

1 cup powdered sugar	4 cups flour
1 cup white sugar	1 tsp. salt
1 cup oleo	1 tsp. soda
1 cup salad oil	1 tsp. cream of tartar
2 eggs	1 tsp. vanilla

Mix; chill overnight. Make into ball, roll in sugar and press with fork. Bake at 375° for 12 min. Can freeze dough and bake later.

Elaine Heilman

EASTER NESTS

1 Tbsp. shortening	1 12-oz. pkg. chocolate chips
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Melt and mix together. Add $\frac{1}{4}$ cup powdered sugar. Stir in 2 cups angel flake coconut. Let cool to set up. Form into nests on waxed paper. Cool and fill with jelly beans.

Margaret Denny

FORK COOKIES

2 cups brown sugar	1 tsp. soda
$\frac{3}{4}$ cup shortening	3 cups flour
2 eggs	$\frac{1}{2}$ cup chopped nutmeats
1 tsp. cream of tartar	1 tsp. vanilla

Roll in ball and press with fork. Bake at 350° for 10-12 min.

Leola Anderson

FROSTED BLACK WALNUT COOKIES

½ cup shortening (part oleo)	½ tsp. salt
½ cup sugar	1½ Tbsp. water
½ cup brown sugar	1⅔ cups sifted cake flour
1 egg	½ tsp. soda
½ tsp. vanilla	½ cup black walnuts

Cream shortening and sugar, add egg; beat until fluffy. Add vanilla, salt and water. Gently stir in flour which has been sifted with soda. Stir just enough to make smooth. Fold in nuts.

Drop by tsp. on greased cookie sheet. Bake at 375° for 8-10 min.

While warm, frost with:

2 cups powdered sugar	3-4 Tbsp. milk
1 Tbsp. melted oleo	1 tsp. vanilla

Dianne Anderson

GINGER SNAPS

¾ cup shortening	¼ tsp. salt
1 cup sugar	2 tsp. baking soda
¼ cup light molasses	1 tsp. cinnamon
1 egg	½ tsp. cloves
2 cups flour	1 tsp. ginger

Mix dry ingredients together. Set aside. Cream shortening, sugar, molasses, and add egg; mixing well. Stir in dry mixture. Roll in small balls and dip in granulated sugar. May refrigerate dough for an hour or two if it is too sticky to form balls. Bake at 350° for about 8 min. Burn easily.

Elinor Piper Bonk

Shirley Pruss

HOLIDAY NUGGETS

Cream together:

¾ cup shortening	½ cup powdered sugar
¼ cup oleo	

Blend in:

1 Tbsp. vanilla	½ cup slivered almonds
-----------------	------------------------

1 tsp. almond extract

Sift together and gradually add:

2 cups sifted flour	½ tsp. salt
---------------------	-------------

Mix dough until smooth and well blended. Shape dough into crescent shapes or balls. Bake at 325° for 20-25 min. Roll in powdered sugar after baking and while still warm.

Dianne Anderson

JELLY SURPRISE

- | | |
|-------------------------|------------------------|
| ½ cup shortening | ½ tsp. soda |
| 1 cup sugar | ¼ tsp. salt |
| 2 eggs | 2 cups + 2 Tbsp. flour |
| ¼ tsp. butter flavoring | 1 tsp. cream of tartar |
| 1 tsp. vanilla | Jelly or jam |

Cream shortening and sugar together. Add eggs and flavorings. Sift dry ingredients together and add to above. With tsp., drop very small amounts of dough. Make depression in center and fill with jelly. Bake at 375° for 10-13 min.

Dorothy Newkirk

LAZY RAISIN COOKIES

- | | |
|--------------------|----------------|
| 1½ cups flour | ½ tsp. nutmeg |
| 1 tsp. soda | 1 tsp. salt |
| ½ tsp. cinnamon | |
| Sift together. | |
| 1½ cups raisins | 2 tsp. vanilla |
| 1 cup oil | 3 cups oatmeal |
| ½ cup cold water | 1 cup nuts |
| 2 cups brown sugar | |

Rinse raisins. Mix with oil, water, sugar, oats, vanilla and nuts. Add flour. Refrigerate 1 hour. Bake at 350° until brown, 10-12 min.

Bev Mohni

MELT IN YOUR MOUTH COOKIES

- | | |
|-------------------|-------------------------------|
| 1 cup oil | 1 tsp. salt |
| 1 cup white sugar | 2 tsp. soda |
| 1 cup brown sugar | 4 tsp. cream of tartar |
| 1 cup butter | 2 tsp. vanilla |
| 2 eggs | 1 cup chopped nuts |
| 4½ cups flour | 1 12-oz. pkg. chocolate chips |

Cream sugars and shortening; add eggs. Sift dry ingredients, add and mix well. Add vanilla, nuts and chips. Roll into small balls and place on greased cookie sheet. Bake at 350° for 10 min.

Eleanor Bremer

MIRROR COOKIES

- | | |
|---|--|
| ⅔ cup butter or shortening | 1 cup each chopped or ground
nuts and raisins |
| 2 cups sugar | |
| Beat in 3 eggs, one at a time and mix well. Mix together and add: | |
| 3 cups flour | ½ tsp. salt |
| 1 tsp. soda | |

Add 3 Tbsp. cream (can use evaporated milk) and 1 tsp. vanilla. Drop by tsp. onto greased cookie sheet and bake 12 min. at 350°.

Ruth E. Philip

LUNCH BOX COOKIES

- | | |
|---------------------------------------|---------------|
| 1 cup shortening | 2 cups flour |
| 1 cup brown sugar | 2 tsp. soda |
| ¾ cup granulated sugar | ½ tsp. salt |
| 2 eggs | 1 cup oatmeal |
| 1 cup peanut butter, creamy or chunky | |

Cream shortening and sugars until light. Add beaten eggs and peanut butter. Mix well. Sift flour, soda and salt together. Add to creamed mixture. Stir in oatmeal until mixture is smooth. Form into small balls. Place on ungreased cookie sheet. Press tops down with fork. Bake at 350° for 8-10 min.

Helen Mielke

MOLASSES CRINKLES

- | | |
|--------------------|------------------|
| 2 cups flour | ½ cup shortening |
| 1 tsp. baking soda | ½ cup sugar |
| 1 tsp. cinnamon | 1 egg |
| 1 tsp. ginger | ½ cup molasses |
| ½ tsp. salt | |

In med. bowl or on waxed paper, mix flour, soda, cinnamon, ginger and salt; set aside.

In large bowl, cream shortening and sugar until fluffy. Beat in egg and molasses. Stir in flour mixture just until well blended. Drop by teaspoonful ½" apart on greased cookie sheet. Bake in 375° oven for 12-15 min. or until lightly browned.

Joy Popp

MONSTER COOKIES

- | | |
|-------------------|-----------------------|
| 12 eggs | 1 lb. butter or oleo |
| 2 lb. brown sugar | 3 lb. peanut butter |
| 4 cups sugar | 18 cups oatmeal |
| 1 Tbsp. vanilla | 1 lb. chocolate chips |
| 1 Tbsp. water | 1 lb. M&Ms |
| 8 tsp. soda | |

Mix in big dish pan, drop by Tbsp. Flatten slightly. Bake at 350° for 12 min.

Dianne Anderson

NO BAKE COOKIES

- | | |
|-------------------|-------------------|
| ½ cup white syrup | ½ cup white sugar |
|-------------------|-------------------|

Heat, but do not boil. Add 1 cup peanut butter and 3 cups Special K. Drop by tsp. on waxed paper.

Kay Holst

OATMEAL CRISPIES COOKIES

Cream together:

- | | |
|--------------|-------------------|
| ½ cup oleo | 1 cup white sugar |
| ½ cup Crisco | 1 cup brown sugar |

Add:

- | | |
|-----------------------|----------------|
| 2 lightly beaten eggs | 1 tsp. vanilla |
|-----------------------|----------------|

Sift:

- | | |
|--------------|-------------|
| 2 cups flour | ¾ tsp. salt |
| 1 tsp. soda | |

Add to creamed mixture. Mix well. Add:

- | | |
|----------------|----------------|
| 2 cups oatmeal | ½ cup nutmeats |
|----------------|----------------|

Mix well. Form into 2 loaves. Chill in refrigerator for several hours or overnight. Slice thin and place on cookie sheet. Bake at 375° for 10-14 min.

Lela drops dough by tsp. on greased or nonstick cookie sheet. Bake at 350° for 10-12 min. for soft oatmeal cookies.

Hattie adds 1 tsp. cream of tartar. She dusts flour on waxed paper. Rolls into 2" wide rolls, slices ½" thick.

Marie Wiese
Lela Burkhart
Hattie Mast

PARTY COOKIES

- | | |
|--------------------|---------------|
| 2 cups brown sugar | 4½ cups flour |
| 1 cup white sugar | 2 tsp. soda |
| 2 cups shortening | 2 tsp. salt |
| 4 eggs | 3 cups M&Ms |
| 3 tsp. vanilla | |

Mix all together. Drop by spoonful. Bake at 375° for 12 min.

Bev Mohni

PEANUT BLOSSOMS

- | | |
|-------------------|---------------------|
| ½ cup white sugar | ½ cup peanut butter |
| ½ cup brown sugar | 1¾ cups flour |
| ½ cup butter | 1 tsp. soda |
| 1 egg | ½ tsp. salt |
| 1 tsp. vanilla | Chocolate kisses |

Cream sugars and butter. Add egg and vanilla. Mix well. Add peanut butter. Stir in flour, soda and salt. Mix well. Roll into balls. Roll in sugar. Place on cookie sheet. Bake at 350° for 8 min. Remove from oven and press a chocolate kiss in center, then return to oven for 2-5 min. more.

Dorothy uses stars instead of kisses.

Helen & Fred Glaser
Dorothy Newkirk

PEANUT BUTTER CHOCOLATE CHIP COOKIES

- | | |
|---------------------|----------------------------|
| ¾ cup margarine | 2 cups flour |
| 1 cup white sugar | 2 tsp. baking soda |
| 1 cup brown sugar | ¼ tsp. salt |
| 2 eggs | 6-oz. pkg. chocolate chips |
| 1 cup peanut butter | |

Mix in order given. Bake at 350° for 10-12 min.

Clarice uses Crisco for her shortening.

Connie Riedemann

Clarice (Bob) Fahlenkamp

PEANUT BUTTER COOKIES

Cream until light:

- | | |
|------------------|---------------------|
| ½ cup shortening | ¼ cup peanut butter |
|------------------|---------------------|

Gradually add 1½ cups sugar, creaming until light and fluffy. Add 2 eggs, one at a time, beating thoroughly after each.

Sift together:

- | | |
|--------------|-------------|
| 2 cups flour | ½ tsp. salt |
| ⅛ tsp. soda | |

Add ⅔ cups chopped peanuts (if you wish). Shape into balls, ¾" in diameter. Place on baking sheet, flatten with tines of fork dipped in sugar. Bake at 375° for 10-12 min.

Joy Popp

PECAN SANDIES

- | | |
|--|----------------------|
| 1 18.25-oz. pkg. yellow cake mix | 1 beaten egg |
| 1 small pkg. instant pistachio pudding mix | 1 cup cooking oil |
| | 1 cup chopped pecans |

Stir together with spoon. Roll into balls. Bake on ungreased cookie sheet for 10-12 min. at 350°.

Pauline Getting

RANCH COOKIES

- | | |
|-------------------|----------------------|
| 1 cup melted oleo | 2 cups flour |
| 1 cup brown sugar | ½ tsp. baking powder |
| 1 cup white sugar | 2 cups oatmeal |
| 1 tsp. soda | 1 cup coconut |
| 1 tsp. vanilla | 1 cup nuts |
| 2 eggs | 1 cup Rice Krispies |

Mix oleo, sugars and vanilla until creamed. Add eggs. Mix flour, soda and baking powder together. Add to sugar mixture. Add oatmeal, coconut, nuts and Rice Krispies. Mix well. Drop by teaspoonful on pan and bake at 350° for 8-10 min.

Bev Mohni

RUSSIAN TEA COOKIES

- | | |
|--|---|
| 1 cup butter or margarine +
¼ tsp. butter flavoring | 1 Tbsp. water |
| ½ cup powdered sugar | 2 tsp. vanilla or 1 tsp. each of
vanilla and coconut flavoring |
| 2 cups + 2 Tbsp. flour | 1 cup chopped nuts or
chopped flaked coconut |
| ¼ tsp. salt | |

Roll in 1" balls or crescent shape. Bake at 350° for 12-15 min. Do not brown, but bake until set. Roll in powdered sugar while warm. Makes 3-4 doz. cookies.

Marj Hengeveld

SALTED PEANUT COOKIES

- | | |
|---------------------|-----------------------------|
| 2 cups brown sugar | 1 tsp. baking powder |
| 1 cup melted butter | 2 cups flour |
| 2 eggs, beaten | 1 cup ground salted peanuts |
| 1 tsp. vanilla | 1 cup corn flakes |
| 1 tsp. soda | 2 cups oatmeal |

Cream butter and sugar until smooth. Add beaten eggs and vanilla; mix thoroughly. Sift soda, baking powder and flour. Add dry ingredients and ground peanuts. Mix all together. Roll in balls. Place on greased cookie sheet and flatten with fork. Bake at 350° for 10-12 min.

Richard Ulveling

SUGAR COOKIES

- | | |
|----------------------|------------------------|
| 1 cup sugar | 2 tsp. vanilla |
| 1 cup powdered sugar | 1 tsp. cream of tartar |
| 1 cup oil | 1 tsp. soda |
| 1 cup oleo | 5¼ cups flour |
| 2 eggs | |

Make in little balls, roll in sugar and press with fork. Bake at 350° for 12-15 min.

Dianne Anderson

SANTA'S WHISKERS

- | | |
|----------------|--|
| 1 cup oleo | 2½ cups flour |
| 1 cup sugar | ½ tsp. soda |
| 2 Tbsp. milk | ½ tsp. baking powder |
| 1 tsp. vanilla | ¾ cup red and green candied
cherries and nuts |
| 1 egg | |

Cream oleo, sugar, milk, egg and vanilla. Stir in flour, soda and baking powder. Add cherries and nuts. Divide evenly onto waxed paper. Roll into rolls, add coconut as you are rolling into rolls. Chill. Slice and bake at 350° for 12 min.

Dianne Anderson

SNICKERDOODLES

Mix thoroughly:

- | | |
|------------------------|-------------|
| 1 cup soft shortening | 2 eggs |
| 1½ cups sugar | |
| Sift together: | |
| 2¾ cups flour | ½ tsp. salt |
| 2 tsp. cream of tartar | 1 tsp. soda |

Blend 2 mixtures. Chill dough. Roll into balls the size of a walnut. Then roll in mixture of 2 Tbsp. sugar and 2 tsp. cinnamon. Place 2" apart on ungreased cookie sheet. Bake 8-10 min. in 350° oven. Makes 5 doz.

Carol Leth

SAND ART COOKIES

An easy gift - layers in jar are a work of art.

- | | |
|-------------------------------------|---------------------------------|
| ½ cup white sugar | 1¼ cups flour |
| ½ cup rolled oats | ½ tsp. baking powder |
| ½ cup candy-coated chocolate pieces | ½ tsp. salt |
| ½ cup packed brown sugar | ½ cup crisp rice cereal |
| | ½ cup semisweet chocolate chips |

In qt. jar, layer ingredients in order given. Lightly pack down after each addition. Attach a card with instructions.

Preheat oven to 350°. Grease a cookie sheet. Empty contents of jar into med. bowl. Add 1 large egg and ¼ cup margarine, melted. Mix well. Form dough into 1" balls. Bake for 10-12 min. Makes 2 doz.

Corrine Muske

SOPHIA'S RITZ COOKIES

- | | |
|---------------------|---|
| 1 cup chopped dates | 1 cup sweetened condensed milk or 1 can |
| ½ cup chopped nuts | |

Mix together in small heavy saucepan and cook until thick (burns easily). Remove from heat.

Spread on Ritz crackers. Bake 5 min. in 350° oven. Cool and frost.

Frosting:

- | | |
|-----------------------|------------------------------|
| 2 cups powdered sugar | ½ tsp. vanilla |
| 2 Tbsp. melted butter | Enough milk to spread easily |

Makes about 70 cookies.

Irma Jacobsma

SOUR CREAM DROP COOKIES

- | | |
|------------------------|----------------------|
| ¼ cup shortening | 1½ cups flour |
| ¾ cup sugar | ¼ tsp. baking soda |
| 1 egg | ¼ tsp. baking powder |
| ½ cup sour cream | ¼ tsp. salt |
| ½ tsp. vanilla extract | |

In mixing bowl, cream shortening, sugar and egg. Add sour cream and vanilla. Combine dry ingredients. Add to creamed mixture. Chill for about 1 hour. Drop by tsp. onto greased cookie sheet. Bake at 425° for 7-8 min. or until light brown.

Burnt Sugar Frosting:

- | | |
|-----------------------------|------------------------|
| 2 Tbsp. butter or margarine | ¼ tsp. vanilla extract |
| ½ cup powdered sugar | |

Melt butter in small saucepan until golden brown. Stir in sugar and vanilla. You may need to add more powdered sugar to get consistency to spread on cookies. Use hot water to thin if mixture gets too thick.

Melissa Vander Veen

VANISHING OATMEAL RAISIN COOKIES

- | | |
|--|--------------------|
| 1 cup margarine or butter,
softened | 1½ cups flour |
| 1 cup firmly packed brown sugar | 1 tsp. baking soda |
| ½ cup sugar | 1 tsp. cinnamon |
| 2 eggs | ½ tsp. salt |
| 1 tsp. vanilla | 3 cups oatmeal |
| | 1 cup raisins |

Beat together margarine and sugars until creamy. Add eggs and vanilla; beat well. Add combined flour, soda, cinnamon and salt; mix well. Stir in oatmeal and raisins; mix well. Drop by tablespoonful onto ungreased cookie sheet.

Bake 10-12 min. at 350° or until golden brown. Cool 1 min. on cookie sheet; remove to wire rack. Makes about 4 doz.

Judy Webber

WAFFLE COOKIES

Cream together:

- | | |
|-----------------|---------------------|
| 1 cup margarine | 1½ cups white sugar |
| Add: | |
| 4 eggs, beaten | 2 tsp. vanilla |
| Sift and add: | |
| 2 cups flour | 6 Tbsp. cocoa |

Heat waffle iron. Drop 1 tsp. dough on each section of waffle iron. Close cover and bake 50 sec. Lift off with fork. Frost with chocolate frosting.

Pauline Getting

Desserts

DESSERTS



CAKES

APPLESAUCE CAKE

- | | |
|--------------------|--------------------------|
| ½ cup oleo | ½ cup nuts |
| 1½ cups applesauce | 1 egg |
| 1½ cups sugar | 2 cups flour |
| 1 tsp. cinnamon | 2 tsp. soda dissolved in |
| 1 tsp. cloves | 1 tsp. hot water |
| ½ cup raisins | |

Mix and bake for 30-35 min. at 325°.

Joy Popp

APPLE CARAMEL CAKE

- | | |
|-----------------|---------------------------|
| ½ cup margarine | 2 tsp. soda |
| 2 cups sugar | 1-2 tsp. cinnamon |
| 2 eggs | 2 tsp. vanilla |
| 2 cups flour | 4 cups thin sliced apples |

Mix and bake at 350° for 25 min. in greased 9x13" pan.

Caramel Topping:

- | | |
|-------------------|----------------------------|
| 1 cup butter | Dash vanilla |
| 1 cup sugar | 1 pint box liquid whipping |
| 1 cup brown sugar | cream |

Mix and boil until thick. Pour on apple cake and add scoop of ice cream or cool whipped topping.

Sheila Finch

BANANA CAKE

- | | |
|-------------------------|----------------|
| ½ cup butter | 1 tsp. soda |
| 1 cup sugar | Pinch salt |
| 2 eggs, slightly beaten | ¼ cup nutmeats |
| 3 bananas, mashed | 1 tsp. vanilla |
| 2 cups flour | |

Cream butter and sugar. Add slightly beaten eggs and bananas. Mix well. Mix and add dry ingredients. Add nutmeats and vanilla. Bake in greased 9x13" pan at 350-400° for 40 min. Test for doneness.

Catherine Peters

BETTER THAN SEX CAKE

Bake 1 German chocolate cake mix according to directions on box. When done, poke holes in it, all the way to the bottom. Pour 1 can sweetened condensed milk over top and 1 jar caramel ice cream topping while cake is still hot. Cool in refrigerator. Top with Cool Whip and 2-3 crushed Heath bars or butter brickle bits.

Bev Mohni

BLITZ CAKE

- | | |
|---------------------|-------------------------|
| 5 egg yolks, beaten | 1¼ cups flour (use half |
| ¾ cup sugar | cake flour) |
| ½ cup butter | 1½ tsp. baking powder |
| 4 Tbsp. milk | ½ tsp. vanilla |

Mix egg yolks, sugar, butter and milk together. Sift flour; add baking powder and vanilla. Mix all together. Bake in 2 round cake pans at 350° for 30 min. Top baked cakes with:

- | | |
|--------------|-------------|
| 5 egg whites | ½ cup sugar |
|--------------|-------------|

Beat together until stiff. Spread on cakes. Sprinkle chopped nuts on top. Bake until lightly browned. Cool. Spread whipped cream or pudding between layers.

Edna Sickelka

CHERRY NUT CAKE

- | | |
|---|----------------------|
| ½ cup shortening | 2 tsp. baking powder |
| 1½ cups sugar | ½ tsp. salt |
| 1 cup milk | ½ cup chopped nuts |
| 10-oz. jar maraschino cherries,
save juice | 1 tsp. vanilla |
| 2½ cups flour | 5 egg whites |

Cream shortening and sugar. Add milk and juice of cherries combined alternately with sifted flour, baking powder and salt. Add cut up cherries, nuts and vanilla. Fold in egg whites beaten stiff. Bake in 9x13" pan at 350° for about 40 min.

Judy Webber

EARTHQUAKE CAKE

- | | |
|---|------------------------|
| 1 cup chopped pecans | Pillsbury Plus German |
| 1 cup shredded coconut | chocolate cake mix |
| Sprinkle pecans and coconut on bottom of 9x13" pan. Mix cake by | |
| directions on box. Pour over pecans and coconut. Then mix: | |
| ½ cup melted oleo | 3½ cups powdered sugar |
| 8-oz. softened cream cheese | |

Put dollops on top of cake. Bake at 350° for 45-55 min. Don't frost. Serve with Cool Whip if you like.

Bev Mohni

FUZZY NAVEL CAKE

- | | |
|--|-----------------------|
| 1 18-oz. pkg. yellow cake mix | 4 eggs |
| ½ cup vegetable oil | ¾ cup peach schnapps |
| 1 6-oz. pkg. instant vanilla pudding mix | ½ cup orange juice |
| | ½ tsp. orange extract |

Preheat oven to 350°. Grease and lightly flour 9½" bundt pan. Combine all ingredients and blend well. Bake 45-50 min. or until cake springs back. Leave cake in pan. While still warm, poke holes in it with wooden spoon handle.

Glaze:

- | | |
|------------------------|-----------------------------|
| 4 Tbsp. peach schnapps | 1 cup sifted powdered sugar |
| 2 Tbsp. orange juice | |

Combine glaze ingredients. Pour mixture over warm cake. Allow cake to cool at least 2 hours before removing from pan.

Deanna Goodvin
Marla Johnson

MANDARIN ORANGE CAKE

- | | |
|----------------------------------|-----------|
| Yellow cake mix | 4 eggs |
| 1 can mandarin oranges and juice | 1 cup oil |

Mix together for 3 min. Put in 9x13" pan. Bake at 350° for 35-40 min. or until done. Cool.

Frost with:

- | | |
|-------------------------------------|--|
| Small carton Cool Whip (8-oz.) | Small can crushed pineapple, juice and all |
| 1 pkg. instant vanilla pudding, dry | |

Put on top of cool cake. Refrigerate.

Betty uses: 8-oz. Cool Whip, 2 small pkg. dry pudding and 1 large can crushed pineapple, juice and all.

Bev Mohni
Betty Morfitt

HILLBILLY CAKE

(No Egg)

- | | |
|-----------------|-----------------|
| 1½ cups water | 1 tsp. cinnamon |
| 1½ cups sugar | ½ tsp. salt |
| 1½ cups raisins | ¼ tsp. cloves |
| ½ cup butter | ¼ tsp. allspice |

Boil all of above 1 min.; cool.

Add:

- | | |
|--------------|---------------------|
| ½ cup nuts | 1½ tsp. baking soda |
| 2 cups flour | |

Bake in 9x13" pan at 350° for 30 min.

Tanya Barron

ICE BOX CAKE

- | | |
|---------------|----------------------|
| 4 egg yolks | 1 cup cake flour |
| 1 cup sugar | 1 tsp. baking powder |
| 1/3 cup water | |

Mix this together. Beat 4 egg whites stiffly. Fold into mixture. Bake at 350° for 30-35 min. Cool.

Split or slice cake into 2 layers. Cover bottom half with chocolate pudding or strawberries put in Jell-O to thicken and layered on top of bottom half. Place top half of cake on top and spread with whipped cream. Chill. Cut into serving pieces and serve.

Edna Sickelka

JELL-O CAKE

- | | |
|--------------------------------|--------------------------|
| 1 white or yellow cake mix | 1 1/2 cups boiling water |
| 1 1/2 boxes Jell-O, any flavor | 8-oz. Cool Whip |

Bake cake mix as usual. When done, poke holes in cake with fork. Mix water and Jell-O together and pour over hot cake. Cool. Add Cool Whip on top.

Bev Mohni

EASY LEMON CAKE

- | | |
|---|---|
| 1 pkg. (2-layer size) lemon
cake mix | 1 8-oz. tub whipping topping,
thawed |
| 1 1/2 cups cold milk | |
| 2 pkg. (4 serving size each) lemon or vanilla instant pudding | |

Prepare cake mix as directed on pkg. for 2 - 8 or 9" round cake layers. Cool completely. Pour milk into med. bowl. Add pudding mixes. Beat with wire whisk 2 min. Spread over tops of cake layers.

Place 1 cake layer on top of the other. Frost top and sides of cake with whipped topping. Refrigerate until ready to serve. Makes 10 servings.

Pauline Getting

POPPY SEED BUNDT CAKE

- | | |
|---|---------------------|
| 1 pkg. Duncan Hines lemon
supreme cake mix | 4 large eggs |
| 1 pkg. instant lemon pudding | 1 Tbsp. orange rind |
| 1/2 cup poppy seeds | 1 cup hot water |
| | 1/2 cup salad oil |

Combine all ingredients and beat with mixer 5 min. Pour cake mixture into well greased bundt pan. Bake at 350° for 55-60 min. Frost with light glaze.

Bev Mohni
Tanya Barron

MOON CAKE

1 cup water ½ cup oleo

Bring to boil, then add:

1 cup flour ¼ tsp. salt

Add 4 eggs, one at a time. Beat well after each one (more you beat, more air pockets). Pour in ungreased 11x14" pan. Bake 15 min. at 400°. Then 30 min. at 350°. Let cool.

Mix:

2 pkg. instant vanilla pudding 3½ cups milk

Let set. Beat 8-oz. cream cheese until creamy. Add pudding mixture. Spread on cooled crust. Let set and spread Cool Whip on pudding. Drizzle with chocolate syrup.

Pauline Getting
Connie Griggs

OATMEAL CAKE

Beat:

¾ cup shortening 1 cup white sugar

1 cup brown sugar

Add:

2 eggs 2 cups quick oatmeal

1 cup milk

Add:

2 cups flour 1 tsp. cinnamon, if desired

½ tsp. baking powder 6-oz. chocolate chips

1 tsp. soda 1 cup nuts

½ tsp. salt

Put in 11x15" pan. Bake at 375° for 30 min.

Pauline Getting

PEACH CRUNCH CAKE

Pour 1 large 29-oz. can sliced peaches into 9x13" pan, include the juice. Sprinkle 1 pkg. yellow or white cake mix (Butter Brickle preferred). Melt 1 stick oleo and pour over cake mix. Add ½ cup chopped walnuts or pecans. Bake 55 min. at 375°. Serve at room temperature, topped with Cool Whip or ice cream.

Marie Wiese

PINA COLADA CAKE

Prepare yellow cake mix according to pkg. Pour into 9x13" pan. Bake. When done, make holes on top of cake with fork and pour can of sweetened condensed milk, ⅔ cup pina colada mix and 1 Tbsp. rum over top. Frost with Cool Whip and toasted coconut. Keep in refrigerator.

Bev Mohni

RED CAKE

- | | |
|-------------------------|------------------|
| 1 yellow cake mix | 2 tsp. cocoa |
| 2 eggs | 1 cup buttermilk |
| 1-oz. red food coloring | 1 Tbsp. vinegar |
| 1-oz. water | 1 tsp. soda |

Mix and place in 2 round 9" pans. Bake at 350° for 35 min.

Frosting:

- | | |
|---------------|-------------------|
| 3 Tbsp. flour | 1 cup real butter |
| 1 cup milk | 1 tsp. vanilla |
| 1 cup sugar | |

Boil flour and milk. Turn to low heat until thick paste. Cool completely. Separately beat sugar, butter and vanilla. Add to flour mixture. Frost.

Sheila Finch

SALTED PEANUT CAKE

- | | |
|-----------------|-----------------------------|
| 1¼ cups sugar | 2 eggs |
| ½ cup oil | 1½ cups flour |
| 1 cup sour milk | 1 cup ground salted peanuts |
| 1 tsp. soda | 1 tsp. vanilla |

Mix in order given. Put in 9x13" greased and floured pan. Bake at 350° until done, 30-35 min. Cool. Frost with powdered sugar frosting. Sprinkle with crushed peanuts.

Albert Roeder

STRAWBERRY CAKE

- | | |
|---|--|
| 1 pkg. white cake mix | 3 Tbsp. flour |
| 1 10-oz. pkg. frozen strawberries,
thawed (juice also) | ½ cup water |
| 3 eggs | 1 3-oz. pkg. wild strawberry
Jell-O |
| ¾ cup oil | |

Mix all together and put in 9x13" greased pan. Bake at 350° for 40-50 min.

Frosting:

- | | |
|--|--------------------------|
| 1 10-oz. pkg. frozen strawberries,
thawed | 1 8-oz. carton Cool Whip |
|--|--------------------------|

Mix together and spread on cake. Keep refrigerated.

Lois Schwien

SOUR CREAM CAKE

- | | |
|-------------------------|----------------------|
| 3 cups sugar | ½ pint sour cream |
| 1 cup shortening | 1 tsp. vanilla |
| 6 eggs, separated | 1 tsp. lemon extract |
| 1 tsp. butter flavoring | ½ tsp. salt |
| ¼ tsp. soda | 3 cups flour |

Cream sugar and shortening in bowl. Add egg yolks, one at a time. Add sour cream and flavoring. Beat well. Add remaining ingredients and beat 5 min. Fold in stiffly beaten egg whites. Pour into greased, floured tube pan. Bake at 300° for 1 hour and 30 min. Cool in pan for 5 min. then remove from pan.

Joy Popp

SPONGE CAKE

- | | |
|------------------------|--------------------|
| 9 eggs, separated | 6 Tbsp. cold water |
| 2 cups sugar | 1½ cups flour |
| ½ tsp. salt | 1 tsp. vanilla |
| 1 tsp. cream of tartar | |

Fold in 1 cup sugar into beaten egg whites. Add cream of tartar, salt and 1 cup sugar to beaten egg yolks. Add water, flour and vanilla to yolks. Fold 2 mixtures together. Bake in 350° oven in angel food cake pan for approx. 1 hour. This freezes well. Also good with pudding filling.

pudding filling:

- | | |
|--------------------|------------------------|
| ¾ cup sugar | 2 cups milk |
| 2 Tbsp. flour | 3 slightly beaten eggs |
| 2 Tbsp. cornstarch | 2 Tbsp. butter |
| ¼ tsp. salt | 1 tsp. vanilla |

In saucepan, combine sugar, flour, corn starch and salt; gradually add milk. Cook and stir over med. heat until bubbly (approx. 2 min.) Remove from heat. Slowly add eggs, stirring constantly. Return to heat and cook until bubbly again. Continue to stir for 2 min. Remove from heat. Stir in butter and vanilla. Cool. Slice cake into 3 layers and put pudding in layers.

Note: You can separate eggs in pudding and make as pie filling using just yolks in pudding and whip whites for meringue.

Connie George

CHOCOLATE RHUBARB CAKE

Combine:

- | | |
|----------------|---------------|
| 4 cups rhubarb | 1 Tbsp. flour |
| 2 cups sugar | |

Put in bottom of 9x13" pan. Make chocolate cake mix according to pkg. Pour over rhubarb. Bake at 350° for 40 min. Serve with Cool Whip.

Pauline Getting

RHUBARB UPSIDE DOWN CAKE

4 cups chopped rhubarb 3 cups miniature marshmallows
 ½ to ¾ cup sugar or to taste 1 pkg. white or yellow cake mix
 1 3-oz. pkg. strawberry gelatin

Layer rhubarb, sugar, gelatin and marshmallows in 9x13" ungreased cake pan; do not stir. Prepare cake mix according to pkg. directions. Pour over other ingredients. Bake at 350° for 50-60 min.

Pauline Getting

THREE BOWL RHUBARB CAKE

First Bowl:

½ cup sugar 3 Tbsp. margarine
 ¼ cup flour

Mix sugar and flour well; add margarine until crumbly.

Second Bowl:

4-5 cups diced rhubarb ½ cup sugar
 1 3-oz. box strawberry gelatin

Blend and let stand while mixing cake.

Third Bowl: 1 box white cake mix

Prepare cake mix as directed on box. Stir rhubarb mixture into batter. Pour into greased and floured 9x13" pan. Sprinkle with first bowl mixture. Bake at 350° for 40-50 min.

Pauline Getting

SNICKER BAR CAKE

Mix 1 pkg. German sweet chocolate cake mix according to directions. Pour half batter into 9x13" greased pan. Bake 20 min. at 350°.

Melt 30 Kraft caramels with 1 stick margarine and 1 Tbsp. milk over low heat. Pour over baked top of cake. Spread ¾ cup chocolate chips over caramel topping, then sprinkle with 1 cup chopped nuts. Spread rest of batter over this mixture and bake 10-20 min., testing with finger for doneness. Serve with ice cream or whipped cream. Can be frozen.

Pauline Getting

BUTTERSCOTCH CHOCOLATE CAKE

1 pkg. chocolate cake mix 1 8-oz. carton frozen whipped
 1 jar butterscotch ice cream topping, thawed
 topping 3 2.1-oz. Butterfinger candy
 bars, coarsely crushed

Prepare and bake cake according to pkg. using 9x13" greased pan. Cool on rack for 30 min. Using wooden spoon end, poke 12 holes in warm cake. Pour butterscotch over cake. Cool completely. Spread with Cool Whip and sprinkle candy bars on top. Keep in refrigerator.

Connie Griggs

TWINKIE CAKE

1 9x13" chocolate cake	½ tsp. salt
5 Tbsp. flour	½ cup shortening
1 cup milk	½ cup butter
1 cup sugar	1 tsp. vanilla

Bake cake and cool, turning out onto rack. Mix flour and milk, cooking over low heat until thick. Remove from heat and cool. Place sugar, shortening, butter, salt and vanilla in mixing bowl and mix. Add cooled milk mixture; beat on high speed until filling is like whipped cream. Cut cooled cake in half lengthwise and spread on filling. Place top back on.

Bev Mohni

BLACK MAGIC CAKE

1¾ cups white flour	1 tsp. vanilla
2 cups sugar	1 cup black coffee
1 tsp. baking powder	2 eggs
2 tsp. soda	½ cup vegetable oil
¾ cup cocoa	1 cup buttermilk
1 tsp. salt	

Put all dry ingredients in large bowl. Add liquids. Beat 2 min. Put in greased 9x13" pan. Bake at 350° for 35 min.

Shirley Elser

CHOCOLATE CAKE

Mix:

1 cup buttermilk	1 tsp. vanilla
1 cup Crisco oil	1 egg

Add:

2 cups sugar	½ tsp. salt
2 cups flour	1 Tbsp. (very level) baking soda
½ cup dry baking cocoa	

Add: 1 cup boiling water. This will make batter very soupy - it's right. Bake at 325° for 45 min. or until done. Use a 9x13" greased and floured pan. Frost while still hot with can of chocolate frosting.

Bev Mohni

CHOCOLATE MAYONNAISE CAKE

1 cup mayonnaise	2 tsp. soda
1 cup sugar	2 Tbsp. cocoa
2 cups flour	1 cup cold water
½ tsp. salt	1 tsp. vanilla

Add sugar to mayonnaise and mix well. Combine flour, soda, salt and cocoa. Add to mayonnaise and sugar mixture. Add water and vanilla. Stir well. Bake for 35 min. at 350°. DO NOT OVERBAKE.

Joy Popp

CHOCOLATE CAKE

3 cups flour	1 cup vegetable oil
1 tsp. salt	2 cups cold water
2 cups sugar	2 tsp. vanilla
8 Tbsp. cocoa	2 Tbsp. vinegar
2 tsp. soda	

Combine all ingredients in bowl and mix thoroughly. Pour into greased and floured 9x13" pan. Bake at 325° for 25 min. or until done.

Connie Riedemann

Joyce Lyman

CHOCOLATE SHEET CAKE

1 stick oleo	1 cup water
¼ cup cocoa	½ cup shortening

Bring above to boil. Let cool.

Blend together:

2 cups flour	1 tsp. soda
2 cups sugar	½ tsp. salt
2 beaten eggs	1 tsp. vanilla
½ cup buttermilk	

Add to first batch of ingredients. Bake in 350° oven for 25-30 min. in 9x13" pan.

Frosting:

6 Tbsp. milk	1½ cups sugar
6 Tbsp. oleo	

Bring to boil 30 sec. Remove from heat and add remaining ingredients:

1 tsp. vanilla	½ cup chocolate chips
----------------	-----------------------

Beat until right consistency.

Elaine Heilman

MIX EASY FUDGE CAKE

Prepare shortening at room temp. Line bottom of 2 - 9" layer pans with waxed paper; greased. Preheat oven to 350°. Sift flour before measuring.

1½ cups white sugar	3 sq. unsweetened chocolate, melted
½ cup shortening (butter or oil)	2 cups flour
¾ cup milk	1 tsp. soda
1 tsp. vanilla	¾ tsp. salt
2 eggs	

Cream white sugar and shortening. Add next 4 ingredients. Mix well. Add flour, soda and salt. Mix well. Put into pans. Bake at 350° for 35 min.

Helen & Fred Glaser

COLD WATER COCOA CAKE

1½ cups sugar	1 cup cold water
½ cup butter or oleo	2 cups flour
½ cup cocoa	1 tsp. soda in little hot water
¼ tsp. salt	1 tsp. vanilla
2 eggs, well beaten	

Mix sugar, butter, cocoa and salt well. Add beaten eggs and mix. Add cold water and flour alternately. Last add soda water and vanilla. Put in greased 9x13" pan. Bake 25-30 min. until toothpick inserted comes out clean.

Catherine Peters

MOM'S QUICK CHOCOLATE CAKE

2 heaping Tbsp. cocoa	¾ tsp. soda
¼ cup oleo	¼ cup sour milk (or add 1 Tbsp. vinegar to milk)
½ cup boiling water	
1 cup sugar	1 egg
1 cup flour	1 tsp. vanilla

Mix in order as they appear, dry ingredients separately. Bake in 9x9" pan at 350° for 30-35 min. Top with favorite topping.

Dee Kolpin

DELUXE BAKED CHEESECAKE

1¾ cups sugar	1 Tbsp. grated orange peel
2 egg yolks	¼ tsp. salt
Grated peel of 2 lemons	3 Tbsp. flour
5 8-oz. pkg. cream cheese	1 cup sour cream for garnish (opt.)
5 eggs	
¼ cup heavy or whipping cream	

Preheat oven to 475°. In large bowl with mixer at med. speed, beat cream cheese just until smooth. Slowly beat in 1½ cups sugar until smooth. With mixer at low speed, beat 3 Tbsp. flour and remaining ingredients except sour cream. At high speed, beat 5 min. Pour cheese mixture into pan over crust (recipe below) and bake for 12 min. at 475°. Turn oven to 300° and bake additional 35 min. Turn oven off, leave in oven 30 min. Remove, cool in pan on rack. Chill.

Crust:

1½ cups graham cracker crumbs	½ cup melted butter or margarine
¼ cup sugar	

Mix together. Press in pan.

Joy Popp

CHOCOLATE ZUCCHINI CAKE

Cream:

½ cup margarine

1¾ cups sugar

½ cup oil

Add 2 eggs. Sift dry ingredients:

2½ cups flour

1 tsp. soda

¼ cup cocoa

1 tsp. salt

Add dry ingredients alternately with ½ cup sour milk. Fold in:

2 cups grated zucchini

¾ cup chocolate chips

1 tsp. vanilla

¾ cup chopped nuts

Bake in greased 9x13" pan for 1 hour at 325°.

Dorothy makes hers into cupcakes. Sprinkles mini chocolate chips and nuts on top before baking. Bake at 350° for 15-20 min.

Pauline Getting
Dorothy Newkirk

PEANUT BUTTER CHEESECAKE

1½ cups crushed pretzels

½ cup margarine, melted

In small bowl, combine pretzels and butter. Press onto bottom and 1" up sides of greased 10" springform pan. Bake at 350° for 5 min. Cool on wire rack.

Filling:

5 8-oz. pkg. cream cheese,
softened

3 eggs

1½ cups sugar

1 cup peanut butter chips

¾ cup creamy peanut butter

1 cup semisweet chocolate
chips

2 tsp. vanilla

In mixing bowl, beat cream cheese and sugar until smooth. Add peanut butter and vanilla. Mix well. Add eggs. Beat on low just until combined. Stir in chips. Pour over crust. Bake at 350° for 50-55 min. or until center is almost set. Cool on wire rack for 15 min.

Topping:

1 cup (8-oz.) sour cream

½ cup finely chopped,

3 Tbsp. creamy peanut butter

unsalted peanuts

½ cup sugar

Meanwhile, in mixing bowl, combine sour cream, peanut butter and sugar. Spread over filling. Sprinkle with nuts. Return to oven for 5 min. Cool on wire rack for 10 min. Carefully run knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan.

Corrine Muske

PUMPKIN LAYER CHEESECAKE

- | | |
|-------------------------------------|----------------------|
| 1 ready to use graham cracker crust | 2 eggs |
| 2 8-oz. pkg. cream cheese | ½ cup canned pumpkin |
| ½ cup sugar | ½ tsp. cinnamon |
| ½ tsp. vanilla | Dash cloves |
| | Dash nutmeg |

Mix cream cheese, sugar and vanilla with electric mixer. Add eggs. Mix until blended. Stir pumpkin and spices into 1 cup batter. Pour remaining plain batter into crust. Top with pumpkin batter. Bake at 350° for 35-40 min. Refrigerate 3 hours or overnight.

Marge Espey

TRIPLE CHOCOLATE AND VANILLA CHEESECAKE

- | | |
|---|--|
| 1½ cups finely crushed creme filled chocolate sandwich cookies (18) | 4 eggs |
| 3 Tbsp. margarine, melted | ⅓ cup unsifted flour |
| 4 8-oz. pkg. cream cheese, softened | 1 Tbsp. vanilla |
| 1 14-oz. can condensed milk, not evaporated milk | 2 1-oz. sq. semisweet chocolate, melted or ¼ cup chocolate chips |

Preheat oven to 350°. Combine crumbs and margarine. Press firmly on bottom of 9" springform pan. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour and vanilla. Mix well. Divide batter in half. Add chocolate to ½ batter. Mix well. Pour into pan. Top with vanilla batter. Bake 50-55 min. or until cake springs back when touched. Cool. Top with glaze. Chill. Refrigerate leftovers.

Chocolate Glaze: In small saucepan, over low heat, melt 2 1-oz. sq. semisweet chocolate with ¼ cup whipping cream. Cook and stir until thickened and smooth. Remove from heat; spread over cheesecake. Makes ⅓ cup.

Corrine Muske

RHUBARB COFFEE CAKE

- | | |
|------------------|-------------------|
| ½ cup shortening | 2 cups flour |
| 1½ cups sugar | ½ tsp. salt |
| 1 egg | 1½-2 cups rhubarb |
| 1 cup buttermilk | |

Cream shortening and sugar. Beat in egg. Add flour, salt and soda with buttermilk; fold in rhubarb. Bake in greased 9x13" pan at 350° for 35 min. Sprinkle with powdered sugar while still hot.

Betty Morfitt

COFFEE CAKE

- 2 cups graham cracker crumbs 1¼ tsp. cinnamon
 ¾ cup chopped nuts ¾ cup oleo or butter, melted
 ¾ cup packed brown sugar

Mix together and reserve.

- 1 pkg. yellow cake mix ½ cup vegetable oil
 1 cup water 3 eggs

Beat on low speed until mixed then 2 min. on med. speed. Grease and flour 9x13x2" pan. Heat oven to 350°. Pour 2½ cups batter in pan. Sprinkle 2 cups crumb mixture on top. Pour remaining batter on top and rest of crumbs on top. Bake 45-50 min. until it springs back. Cool.

Drizzle with powdered sugar glaze:

- 1 cup powdered sugar 1-2 Tbsp. milk or water

Mix until smooth or desired consistency.

Merle Clark

COFFEE CAKE

- 1 box yellow cake mix 1 small box coconut instant
 ½ cup oil pudding
 1 cup sour cream 4 eggs

Mix 3 min. at med. speed. Spread half in greased sheet cake pan.

Mix:

- 1 cup chopped pecans 1 tsp. cinnamon
 ½ cup brown sugar, packed

Sprinkle on top of cake in pan. Dot on rest of batter. Bake at 350° for 18 min. Ice while warm with:

- 1 cup powdered sugar 1 tsp. vanilla
 1 Tbsp. oleo

Add enough milk so frosting will drizzle.

Pam (Rose) Crosser

STREUSEL COFFEE CAKE

- 1 pkg. yellow cake mix 3 eggs
 ¼ cup oleo 1½ cups dairy sour cream
 1 cup brown sugar (12-oz.)
 ¾ cup chopped nuts

Measure ⅔ cup dry cake mix in bowl. Cut in oleo. Mix in brown sugar and nuts. Set aside.

Beat eggs with fork. Stir in sour cream and rest of dry cake mix. Batter is thick and slightly lumpy. Pour ½ batter into greased 9x13" pan. Sprinkle half of topping over batter. Spoon remaining batter in pan. Top with remaining topping. Bake at 350° for 40-45 min.

Myrtle McNeil

COFFEE CAKE WITH APPLE PIE FILLING

- | | |
|-----------------|----------------------|
| 1 cup sugar | 1 tsp. baking powder |
| 4 eggs | Sprinkle salt |
| 1 cup salad oil | 1 tsp. vanilla |
| 2 cups flour | |

Mix all together. Spread $\frac{2}{3}$ batter in 9x13" greased pan.

Filling:

- | | |
|---|----------|
| 1 qt. home canned apple pie filling or 1½ cans store bought apple filling | Cinnamon |
| | Nutmeg |

Spread apple pie filling over batter. Sprinkle with cinnamon and touch of nutmeg. Glob rest of batter over top and spread over filling. Bake in 350° oven for 50-60 min. or until tests done. Frost with:

- | | |
|-----------------------|-------------------------------------|
| 2 cups powdered sugar | Hot coffee to spreading consistency |
| 3 Tbsp. melted oleo | |
| 1 tsp. vanilla | |

Irma Jacobsma

LEMON COFFEE CAKE

- | | |
|---|-----------------------|
| 1 3-oz. pkg. lemon pudding filling, prepared according to pkg. directions | 2 eggs |
| ½ cup margarine | 1 tsp. vanilla |
| 1 cup dairy sour cream | ½ tsp. baking soda |
| 1 cup sugar | 2 cups flour |
| | 1½ tsp. baking powder |
| | ½ tsp. salt |

Combine margarine, sour cream, sugar, eggs, vanilla and soda. Sift together flour, baking powder and salt. Stir into other mixture. Spread ½ dough in greased, floured 9x13" pan. Spread lemon pudding over dough. Top with remaining dough.

Topping:

- | | |
|----------------------|--------------------|
| ½ cup flour | 1 tsp. cinnamon |
| ½ cup sugar | ½ cup chopped nuts |
| ¼ cup cold margarine | |

With pastry blender, work topping ingredients until crumbly. Sprinkle over dough. Bake at 350° for 45 min. or until topping is golden.

Marge Espey

OVERNIGHT COFFEE CAKE

Mix together:

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|-------------------|---------------------------|
| 1 cup white sugar | ¾ cup softened shortening |
| ½ cup brown sugar | |

Add 2 eggs and mix well. Add:

- | | |
|-----------------|---------------|
| 2 cups flour | 1 tsp. salt |
| 1 tsp. soda | ½ tsp. nutmeg |
| 1 tsp. cinnamon | |

Mix above and add 1 cup sour cream. Spread in greased and floured 9x13" pan.

Topping:

- | | |
|-------------------|--------------------------|
| ½ cup brown sugar | Chopped nuts, if desired |
| ½ tsp. cinnamon | |

Mix together and sprinkle over contents of pan. Cover and put in refrigerator overnight. Bake at 350° approx. 35 min.

Ruth E. Philip

DECORATOR ICING

- | | |
|-----------------|------------------------|
| ½ cup Crisco | 2½ cups powdered sugar |
| ¼ tsp. salt | ¼ cup milk |
| 1½ tsp. vanilla | |

Beat with mixer 8 min.

Marlene Schmidt

COCONUT PECAN FROSTING

- | | |
|-----------------------|---------------------------|
| 1 cup evaporated milk | ½ cup butter or margarine |
| 1 cup sugar | 1 tsp. vanilla |
| 3 beaten egg yolks | |

Mix together over low heat in heavy saucepan. Add 1½ cups flaked coconut and 1 cup chopped pecans. Cook until thick. Spread over baked German sweet chocolate cake.

Margaret Denny

GOOD EASY FROSTING

- | | |
|---------------|-------------------|
| 1½ cups sugar | 6 Tbsp. margarine |
| 6 Tbsp. milk | |

Boil 1 min. Stir in ½ cup chocolate chips.

Marj Hengeveld

ANISE CANDY

- | | |
|------------------------|--------------------------|
| 2 cups sugar | 1 tsp. anise flavoring |
| 1 cup water | 1 tsp. red food coloring |
| ⅔ cup white corn syrup | |

Boil to hard crack stage. Put in buttered pan. Cut with knife. Let cool.

Tanya Barron

CHERRY ALMOND BARK

- 1 lb. white almond bark, ½ cup unblanched whole
 broken into pieces almonds
- ¾ cup chopped candied cherries

Over med.-low heat, melt bark, stirring until smooth. Add cherries and almonds. Mix well. Spread onto foil lined baking sheet. Refrigerate until firm. Break into pieces.

Pauline Getting

COOKIES AND CREAM FUDGE

- 16 chocolate creme-filled 2 Tbsp. margarine
 sandwich cookies, broken 2½ cups vanilla chips
 into chunks, divided 1 tsp. vanilla extract
- 1 14-oz. can sweetened condensed milk

Line 8" square baking pan with foil; coat with nonstick cooking spray. Place half of broken cookies in pan. In heavy saucepan, combine milk, margarine and chips. Cook and stir over low heat until chips are melted. Remove from heat. Stir in vanilla. Pour over cookies in pan. Sprinkle with remaining cookies. Cover and refrigerate for 1 hour. Cut into squares.

Pauline Getting

GRANDMA McDANIEL'S FUDGE

- 4 cups sugar ¼ lb. oleo
- 1 can evaporated milk
- Boil to soft ball stage, then turn heat off. Add:
- 1 jar marshmallow creme Nuts
 1 12-oz. pkg. chocolate chips 1 tsp. vanilla
- Spread in pan and chill.

Joy Popp

PEANUT BUTTER FUDGE

- 2 cups sugar ½ stick margarine
 1 cup milk Pinch salt

Mix in saucepan. Bring to boil, stirring frequently, until forms soft ball in cold water. Remove from stove and add:

- 1 cup peanut butter 1 tsp. vanilla

Beat until creamy. Pour into buttered 9x9" pan. Let cool before cutting.

For chocolate-peanut butter fudge, add 1 heaping tsp. cocoa to first ingredients while cooking.

Pauline Getting

DESSERTS

DESSERTS

APPLE CRISP

- | | |
|-------------------------------|------------------------------|
| 4 med. sliced apples | 1/3 cup chopped nuts |
| 3/4 cup flour | 1 1/2 tsp. cinnamon |
| 3/4 cup brown sugar | 1/2 cup margarine or butter, |
| 1/2 cup quick cooking oatmeal | softened |

Preheat oven to 375°. Spread apple slices in ungreased 8" square pan. Mix remaining ingredients with fork. Sprinkle over apples. Bake uncovered until topping is golden brown and apples are tender, about 30 min. Yield: 6 servings.

Connie Riedemann

APPLE DESSERT

8-10 apples, peeled and sliced in bottom of greased 9x13" pan.

Mix together:

- | | |
|-----------------------|-----------------|
| 1 cup oleo | 1 cup sugar |
| 2 cups flour | 1/2 tsp. salt |
| 2 Tbsp. baking powder | 1 tsp. cinnamon |

Melt oleo. Mix flour, baking powder, sugar, salt and cinnamon. Mix with oleo. Add 1 cup milk. Spoon this mixture over apples and spread to cover.

- | | |
|---------------|--------------------|
| 3/4 cup sugar | 2 Tbsp. cornstarch |
|---------------|--------------------|

Mix well. Sprinkle on dough. Pour 1 1/2 cups boiling water over top. Bake. Serves 12.

Albert Roeder

FRESH FRUIT CRISP

- | | |
|---------------------|----------------------|
| 3 Tbsp. oatmeal | Dash nutmeg |
| 2 Tbsp. brown sugar | 1 Tbsp. butter |
| 1 Tbsp. flour | 2 cups sliced apples |
| 1/8 tsp. cinnamon | 1/2 tsp. sugar |

In small bowl, combine first 5 ingredients. Cut in butter until crumbly. Set aside. Place apples in 2-cup greased small casserole. Sprinkle with 1/2 tsp. sugar and oatmeal mixture. Microwave uncovered on high about 3 min. or until fruit is tender, turning twice or bake in 350° oven for 40 min. Serves 2.

Cleone Ellingson

FAST RHUBARB CRISP

- | | |
|----------------------|---------------------------------|
| 4 cups diced rhubarb | 1 pkg. dry Jiffy white cake mix |
| 1 cup sugar | ¼ cup melted butter |
| 1 box dry Jell-O | |

Place rhubarb in 8x10" pan. Sprinkle with sugar. Pour dry Jell-O over rhubarb. Pour dry cake mix over Jell-O. Dribble melted butter over cake mix. Bake at 350° for 25-30 min.

Cleone Ellingson

RHUBARB OR APPLE CRISP

- | | |
|--------------------------|--------------------|
| 1 cup flour | 1 cup sugar |
| ¾ cup uncooked oatmeal | 2 Tbsp. cornstarch |
| 1 cup brown sugar | 1 cup water |
| ½ cup butter | 1 tsp. vanilla |
| ½ tsp. cinnamon | ½ tsp. cinnamon |
| 4 cups rhubarb or apples | |

Melt butter. Add flour, oatmeal, brown sugar and ½ tsp. cinnamon. Mix until crumbly. Press ½ of mixture into greased 9x9" pan. Cover with fruit.

In saucepan, put white sugar, cornstarch, water, vanilla and cinnamon. Cook until thick. Pour over fruit. Top with rest of crumbs. Bake at 350° for 1 hour. May be doubled and made in 9x13" pan.

Carol Leth

RHUBARB CRISP

- 3 cups rhubarb, cut in ½" pieces

Put in greased 9x9" pan.

Mix together:

- | | |
|---------------------|---------------|
| 2 eggs | 2 Tbsp. flour |
| 1½ cups brown sugar | |

Pour over cut up rhubarb, sprinkle with cinnamon.

Topping:

- | | |
|-------------|---------------|
| ½ cup oleo | 1 cup oatmeal |
| ½ cup sugar | |

Mix together and put over rhubarb. Bake at 350° until brown, about 45-50 min. May also use apples, peaches, or any fresh fruit.

Judy Webber

ANGEL FOOD DELIGHT DESSERT

- | | |
|-------------------------|-----------------|
| 1 pkg. raspberry Jell-O | 1 cup hot water |
|-------------------------|-----------------|

Mix together. Add 1 pkg. frozen strawberries. Mix again until thick. Cube 1 angel food cake in bowl on top of Jell-O mixture. Shake and chill.

Marge Espey

STRAWBERRY PIZZA

Crust:

- | | |
|-----------------|----------------------|
| 1½ cups flour | ¼ cup brown sugar |
| 1 cup margarine | ½ cup chopped pecans |

To make crust, mix all ingredients to form dough. Spread in pizza pan. Bake at 400° for 15 min.

Filling:

- | | |
|---------------------------|-----------------------------------|
| 1 8-oz. pkg. cream cheese | 1 8-oz. container whipped topping |
| ¾ cup confectioners sugar | |

Mix cream cheese and confectioners sugar; fold in whipped topping. Spread over cooled crust.

Topping:

- | | |
|---------------------------------|----------------------------|
| 1 3-oz. pkg. strawberry gelatin | 1 cup water |
| ½ cup sugar | 4 Tbsp. cornstarch |
| Dash salt | 4 cups sliced strawberries |

Combine gelatin, sugar, salt and ½ cup water. Dissolve cornstarch in remaining water. Stir in gelatin mixture. Cook over med. heat until thickens. Stir in strawberries to coat all slices. Cool. Spread on top of filling. Chill pizza. Serves 12.

Pauline Getting

BANANA SPLIT ICE CREAM DESSERT

- | | |
|---|-------------------------|
| 2-3 large bananas | ½ cup butter |
| ½ gal. Neapolitan ice cream | 2 cups powdered sugar |
| 1 cup chopped walnuts | 1½ cups evaporated milk |
| 1 cup chocolate chips | 1 tsp. vanilla |
| Graham cracker crumbs
(about 2¼-2½ cups) | 1 pint whipping cream |

Cover bottom of 9x13" pan with graham cracker crust. Reserve some crumbs. Slice bananas crosswise and layer over crust. Slice ice cream in ½" thick slices and place over bananas. Sprinkle ice cream with chopped walnuts. Freeze until firm.

Melt chocolate chips and butter, add powdered sugar and evaporated milk. Cook mixture until thick and smooth, stirring constantly (it takes awhile for chocolate sauce to thicken). Remove from heat. Add 1 tsp. vanilla. Cool chocolate mixture. Pour over ice cream; freeze until firm.

Whip cream until stiff; spread over chocolate layer. Top with reserved crumbs. (2 pkg. Dream Whip can be used instead of whipping cream.) Store in freezer. Remove about 10 min. before serving. Will keep for several weeks.

Velma uses strawberry ice cream.

Melissa Vander Veen
Velma Gruhn

APPLE PIZZA

- | | |
|--------------------------------------|-----------------------|
| 1 loaf frozen bread dough,
thawed | 1½ cups flour |
| 4-6 apples, peeled and sliced | ½ cup butter |
| ⅔ cup sugar | 2 tsp. cinnamon |
| | 2 cups powdered sugar |

Press thawed dough into pizza pan. Cover with sliced apples. Mix together sugar, flour, butter and cinnamon. Sprinkle over apples and bake at 350° for 35-40 min. Drizzle with powdered sugar frosting when cool.

Corrine Muske

BERRIED DELIGHT

Crust:

- | | |
|-------------------------------|---------------------|
| 1½ cups graham cracker crumbs | ½ cup melted butter |
| ¼ cup sugar | |

Combine crumbs, sugar and butter. Press firmly into bottom of 9x13" pan and chill.

- | | |
|----------------------|-------------------|
| 1 8-oz. cream cheese | 2 Tbsp. milk |
| ¼ cup sugar | 1¾ cups Cool Whip |

Beat cream cheese with sugar and milk until smooth. Fold in Cool Whip. Spread over crust.

2 pints strawberries - arrange strawberries in even layer over cream cheese layer.

- | | |
|------------------------|-------------------|
| 2 pkg. vanilla pudding | 3½ cups cold milk |
|------------------------|-------------------|

Prepare pudding with milk. Pour over berries. Chill several hours. Shortly before serving, spread with 1¾ cups Cool Whip. Garnish with additional strawberries if desired. Chill.

Becky Stoltz

CHERRY DESSERT

- | | |
|------------------------|--------------|
| 2 cups graham crackers | 1 stick oleo |
| 4 Tbsp. sugar | |

Mix cracker crumbs, sugar and oleo. Put ¾ mixture into 9x13" pan.

- | | |
|-----------------------|--------------------------|
| 40 large marshmallows | 1 cup whipping cream |
| 1½ cups milk | 1 can cherry pie filling |

Melt marshmallows in milk on low heat. Cool. Whip cream stiff and fold into marshmallow mixture. Pour ½ on crust. Spread pie filling over this. Pour rest of marshmallow mixture over pie filling. Top with rest of cracker crumbs. Chill at least 2 hours.

Marge Espey

CHOCOLATE PEANUT DELIGHT

- 1 pkg. chocolate cake mix
- 1/2 cup butter or margarine, melted
- 1/4 cup milk
- 1 egg
- 3/4 cup peanuts

In mixing bowl, combine cake mix, butter, milk and egg. Add peanuts. Spread in greased 9x13" pan. Bake at 350° for 30 min. or until toothpick inserted near center comes out clean. Cool.

- 1 8-oz. pkg. cream cheese, softened
- 1 cup peanut butter
- 1 cup confectioners sugar
- 1 14-oz. can sweetened condensed milk
- 1 1/2 tsp. vanilla
- 1 16-oz. carton Cool Whip, thawed
- 1/4 cup peanuts

In mixing bowl, beat cream cheese, peanut butter, sugar, condensed milk and vanilla until smooth. Fold in 3 cups Cool Whip. Spread over crust. Top with remaining Cool Whip and peanuts.

- 1/2 cup semisweet chocolate chips
- 4 1/2 tsp. butter
- 1/2 tsp. vanilla

In microwavable bowl, heat chips and butter until melted. Stir in vanilla until smooth. Drizzle over cake. Refrigerate 2-3 hours before cutting.

Connie Griggs

FROZEN ICE CREAM DELIGHT

- 2 1/2 cups cream-filled chocolate cookie crumbs, divided
- 1/2 cup margarine, melted
- 1/2 cup sugar

Combine 2 cups (save 1/2 for top) cookie crumbs with butter and sugar. Press into bottom of 9x13x2" baking pan. Freeze for 15 min.

- 1/2 gal. chocolate, coffee, or vanilla ice cream

Spread ice cream over crumbs; freeze until firm, about 3 hours.

Sauce:

- 2 cups confectioners sugar
- 2/3 cup semisweet chocolate chips
- 1 12-oz. can evaporated milk
- 1/2 cup margarine
- 1 tsp. vanilla extract

Combine first 4 sauce ingredients in saucepan; bring to boil. Boil for 8 min. Remove from heat. Stir in vanilla. Cool to room temperature. Spoon sauce over ice cream.

- 1 1/2 cups salted peanuts

Sprinkle over ice cream. Freeze until firm.

- 1 8-oz. carton frozen whipping topping, thawed

Spread whipped topping over nuts. Sprinkle with remaining cookie crumbs. Freeze 3 hours before serving. Can be stored in freezer for a week. Yield: 12-16 servings.

Pauline Getting

GLORIFIED RICE

- | | |
|--------------------------|----------------------|
| 2 cups boiled rice | 24 marshmallows |
| 1 cup shredded pineapple | 1 cup chopped apples |
| 1 cup whipped cream | ½ cup sugar |

Cook rice. Cool. Add rest of ingredients. Chill. Can use 1 can fruit cocktail instead of above fruit.

Myrtle McNeil

HYDROX COOKIE DESSERT

- | | |
|-----------------------------|-------------------------|
| 15 chocolate Hydrox cookies | ¼ cup melted butter |
| 24 marshmallows | Green coloring |
| 1 cup milk | 1 tsp. vanilla |
| 1 Tbsp. cornstarch | 2 cups whipped cream or |
| ½ tsp. peppermint flavoring | desired amount |

Melt marshmallows in milk. Save out a little of milk and add to cornstarch. Use to thicken milk and marshmallows. Cool. Add peppermint flavoring, food coloring and vanilla. Chill until mixture begins to hold. Fold whipped cream into peppermint mixture. Pour over chilled cookies. Top with few cookie crumbs. Serves 9.

Becky Stoltz

OREO COOKIE DESSERT

- | | |
|--|--------------------------|
| 1 small pkg. Oreo cookies | 1 cup oleo, melted |
| 8-oz. cream cheese | 1 large carton Cool Whip |
| 1 small pkg. instant chocolate pudding | 1 cup powdered sugar |

Crush cookies. Save ½ cup for topping. Add oleo to cookie crumbs. Spread in 9x13" pan. Refrigerate. Mix cream cheese, sugar and ½ whipped topping. Spread over crumbs and refrigerate again. Mix pudding according to pkg. directions. Spread over last layer. Refrigerate again. Cover with rest of Cool Whip and top with leftover crumbs. Refrigerate.

Bev Mohni

PEPPERMINT DESSERT

- | | |
|-----------------------------------|-----------------------|
| 1 pkg. Oreo cookies | 1 jar caramel topping |
| ½ gal. peppermint stick ice cream | |

Crush Oreo cookies. Put half crushed cookies in bottom of 9x13" pan. Pat slightly

Cut ice cream into equal parts. Place on top of cookies. Pat together to seal seams. Pour caramel on top of ice cream. Top with other half Oreos. Cover with foil; place in freezer. Keeps great for weeks.

Dianne Anderson

LEMON LOVE KNOTS

Mix together:

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|--------------|----------------------|
| ½ cup butter | ¼ cup powdered sugar |
| 1 cup flour | |

Put in 9" greased pan. Bake at 350° for 15 min.

Mix:

- | | |
|-------------------------|----------------------|
| 2 Tbsp. lemon juice | 1 cup sugar |
| Granted rind of 1 lemon | 2 Tbsp. flour |
| 2 beaten eggs | ½ tsp. baking powder |

Pour over crust. Bake 25 min. Ice with powdered sugar frosting.

Mildred Webber

LEMON LUST

Mix:

- | | |
|----------------------------|-------------------|
| 1 cup flour | ½ cup nuts (opt.) |
| 1 stick softened margarine | |

Press in bottom of 9x13" cake pan. Bake at 350° for 15 min. Cool.

Mix:

- | | |
|----------------------|-------------------|
| 1 cup powdered sugar | 1½ cups Cool Whip |
| 1 8-oz. cream cheese | |

Spread on crust.

Beat until thick:

- | | |
|---|-------------|
| 2 pkg. instant lemon pudding or
pudding of your choice | 3 cups milk |
|---|-------------|

Spread on cream cheese. Frost with Cool Whip. Keep chilled.

Jacki Crane

PEACH CAKE DESSERT

- | | |
|---|---------------------------------------|
| 1 white Jiffy cake mix - bake in 9x13" pan. Cool. | |
| 1 box instant vanilla pudding | 1 large can drained sliced
peaches |
| 1½ cups milk | |
| 1 3-oz. pkg. cream cheese | 1 large container Cool Whip |
| ½ cup milk (scant) | |

Mix pudding and milk to nearly thickened. Mix cream cheese and milk. Add cream cheese mixture to pudding mixture. Spread on baked cake. Lay peaches over all. Spread Cool Whip on peaches. Better if stands overnight. Can use cherry pie mix or other pie mix.

Joyce Lyman

PEACH OF A DESSERT

- | | |
|--------------|---------------------|
| 1 cup flour | ½ cup nuts, chopped |
| ½ cup butter | |

Combine flour, butter and nuts. Crumble and press into bottom of 9x13" pan. Bake at 350° for 12 min.

- | | |
|---------------------------|------------------------|
| 1 cup Cool Whip | 2 3½-oz. boxes instant |
| 1 8-oz. pkg. cream cheese | vanilla pudding |
| 1 cup powdered sugar | 3 cups milk |
| 1 can peach pie filling | |

Combine Cool Whip, cream cheese and powdered sugar. Mix well. Spread over nut crust. Next spread peach pie filling over cream cheese mixture. Prepare instant pudding. Pour over pie filling. Finish by frosting with Cool Whip. Chill and serve.

Kay Holst

PISTACHIO DESSERT

First Layer:

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|-------------------|--------------------|
| 1 cup flour | 2 Tbsp. sugar |
| 1 stick margarine | ½ cup chopped nuts |

Mix and blend well. Pat in 9x13" pan. Bake at 350° for 15 min. Cool.

Second Layer:

- | | |
|---------------------------------|---------------------------|
| ⅔ cup powdered sugar | ½ of 8-oz. bowl Cool Whip |
| 8-oz. Philadelphia cream cheese | |

Mix well and spread over cooled crust.

Third Layer:

- | | |
|--------------------------------------|--------------|
| 2 pkg. pistachio instant pudding mix | 2½ cups milk |
|--------------------------------------|--------------|

Mix until it thickens. Spread over cheese mixture.

Fourth layer: Spread rest of Cool Whip over pudding layer. Sprinkle with nuts. You may substitute other instant puddings.

Ettla Morfitt

GREAT PUMPKIN DESSERT

- | | |
|-----------------------|-------------------------|
| 1 15-oz. can pumpkin | 1½ cups chopped walnuts |
| 1 can evaporated milk | 2 tsp. cinnamon |
| 3 eggs | 1 tsp. nutmeg |
| 1 cup sugar | ½ tsp. ginger |
| 1 dry yellow cake mix | ½ tsp. cloves |
| ¾ cup melted butter | |

In mixing bowl, combine pumpkin, milk, eggs, sugar and spices. Transfer to greased 9x13" pan. Sprinkle with dry cake mix. Drizzle with melted butter. Top with nuts. Bake at 350° for 1 hour. Serve with whipped cream or ice cream.

Shirley Elser

PUMPKIN ROLL

Beat 3 eggs for 5 min. Gradually add:

1 cup sugar	1 tsp. lemon juice
$\frac{2}{3}$ cup pumpkin	2 tsp. cinnamon
$\frac{3}{4}$ cup flour	1 tsp. nutmeg
1 tsp. soda	1 tsp. ginger
1 tsp. baking powder	$\frac{1}{2}$ tsp. salt

Mix. Pour into greased and floured jelly roll pan. Bake at 375° for 10-15 min. Spread powdered sugar onto towel. Flip onto towel and roll at short edge. Cool for 30 min. Unroll.

Filling:

1 cup powdered sugar	1 tsp. vanilla
6-oz. cream cheese	1 tsp. lemon juice
4 Tbsp. margarine	

Beat filling. Spread. Roll up. Chill. Serve with whipped cream.

Everett Schmidt

CRISPY CHOCOLATE LOG

1 10-oz. pkg. large marshmallows	$1\frac{1}{3}$ cups semisweet
$\frac{1}{4}$ cup butter or margarine	chocolate chips
$\frac{1}{4}$ cup peanut butter	$\frac{3}{4}$ cup butterscotch chips
$5\frac{1}{2}$ cups crisp rice cereal	

Line 10x15x1" pan with waxed paper. Grease paper. Set aside. In large microwave-safe bowl, combine marshmallows, butter and peanut butter. Cover. Microwave on high for 2 min. Stir until well blended. Stir in cereal. Spread into prepared pan.

In microwave-safe bowl, combine chocolate and butterscotch chips. Microwave 2 min. Stir. Spread over cereal mixture to within 1" of edges. Roll up jelly roll style, starting with short side, peeling waxed paper away while rolling. Place seam side down. Refrigerate for 1 hour or until set. Cut in 1" slices. Yield: 10 servings.

Connie Riedemann

RHUBARB DESSERT

Mix and let stand for 30 min.:

4 cups rhubarb	$1\frac{3}{4}$ cups sugar
2 Tbsp. tapioca	$\frac{1}{2}$ tsp. salt

Add: 1 can drained mandarin oranges. Put in 8x8" pan. Mix and sprinkle on top:

1 cup quick oatmeal	$\frac{1}{4}$ cup flour
$\frac{1}{2}$ cup brown sugar	$\frac{1}{4}$ cup melted butter

Bake at 350° for 45 min.

Marlene Schmidt

RED AND WHITE DESSERT

Crust: Mix with mixer.

- 1 cup flour ½ cup softened margarine
- ¼ cup brown sugar ½ cup nuts

Press in 9x13" pan. Bake 15 min. at 350°. Cool. Crumble in pan and press back down lightly.

White Layer:

- 2 pkg. Dream Whip 1 cup powdered sugar
- 1 8-oz. softened cream cheese

Whip Dream Whip as directed on pkg. Add cream cheese and powdered sugar. Mix well and pour over crumbs. Refrigerate while making red layer.

Red Layer:

- 1 large pkg. frozen strawberries 1½ cups water + juice from
- 1 pkg. strawberry Danish dessert strawberries to make 2 cups

Drain strawberries. Cook Danish dessert with water and juice. Cook until thick. Add strawberries. Cool. Spread on white layer. Refrigerate 3 hours.

Jacki Crane

RHUBARB DESSERT

Mix yellow cake mix according to directions on pkg. Pour in 9x13" pan. Sprinkle 5 cups rhubarb on top. Sprinkle with 1½ cups sugar on top. Pour 2 cups whipping cream (not whipped) over all. Bake 1 hour at 350°. Keep refrigerated. Serve with Cool Whip. Might want to put cookie sheet under pan while baking.

Pauline Getting

RHUBARB TORTE

First Layer:

- 1 cup flour 3 Tbsp. powdered sugar
- ½ cup oleo ¼ cup chopped nuts

Mix as for pie crust. Press into greased 9x13" pan. Bake until light brown, 10 min. at 350°.

Second Layer:

- 1 cup sugar 3 Tbsp. cornstarch
- 4 cups sliced rhubarb ½ cup water

Cook until thick. Cool. Put on first layer.

Third Layer:

- 1½ cups miniature marshmallows 1 cup Cool Whip

Put on second layer.

Fourth Layer:

- 1 pkg. instant vanilla pudding 1¾ cups cold milk

Mix pudding with milk. Put on third layer. Sprinkle nuts over top.

Lois Schwien

RHUBARB DESSERT

- | | |
|------------------------------|---------------------------|
| 5 cups rhubarb, diced | 2 boxes strawberry Jell-O |
| 1 cup sugar | 1 cake mix |
| 1 bag miniature marshmallows | |

Sprinkle rhubarb in greased 9x13" pan. Sprinkle sugar over rhubarb. Sprinkle with marshmallows, then dry Jell-O. Mix cake mix according to pkg. directions. Pour on top. Bake at 350° for 45 min. Refrigerate.

Ruth Waggoner

SPRING STRAWBERRY DESSERT

- | | |
|---|-------------------------------|
| 1 white cake mix, baked as directed in 9x13" greased pan. | |
| 12-oz. Cool Whip | 2 10-oz. frozen strawberries, |
| 6-oz. strawberry Jell-O | thawed |

When cake is finished baking, pierce with meat fork very carefully. Make lots of pricks. Mix 2 cups boiling water with Jell-O. Pour over cake. Refrigerate. When cool, mix strawberries, juice and Cool Whip. Spread over cake.

Shirley Elser

STRAWBERRY ANGEL FOOD DESSERT

- | | |
|--------------------------------------|-----------------------------------|
| Angel food cake | 1 3-oz. pkg. red Royal gelatin |
| 1½ cups milk | 1 cup hot water |
| 1 6-oz. pkg. vanilla instant pudding | 1 20-oz. pkg. frozen strawberries |
| 3 cups vanilla ice cream | 1 8-oz. carton Cool Whip |

Tear or cut cake into bite size pieces. Set aside in mixing bowl. Mix milk and pudding. Add ice cream and mix until smooth. Fold pudding mixture into angel food pieces. Put in 9x13" pan. Chill. Dissolve gelatin in boiling water. Add strawberries. Cool until almost set. Pour over angel food layer. Chill until firm. Top with Cool Whip. Cut into squares to serve.

Linda Tewes

TUTTI FRUITTI DESSERT

- | | |
|-----------------------------------|-----------------------------------|
| 1 cup flour | 1 tsp. soda |
| ¾ cup sugar | ¼ tsp. salt |
| Sift dry ingredients. Add: | |
| 1 egg | 20-oz. can fruit cocktail + juice |
| Put in 8x8" pan. Sprinkle on top: | |
| ½ cup brown sugar | ½ cup nuts |

Bake at 325° for 30 min. Top with whipped cream.

Welthy Albright

CREAM PUFFS

- 4 eggs
- 1 cup boiling water
- 1 cup flour
- ½ cup butter or butter substitute
- ½ tsp. salt

Combine butter, salt and water. Heat to boiling. Sift flour. Add to boiling mixture. Beat vigorously until dough leaves side of saucepan and does not cling to spoon. Remove from heat. Cool. Add eggs, one at a time, beating thoroughly after each egg. Beat until smooth. Drop by Tbsp. on well greased pans. Makes 12 cream puffs.

Bake in hot oven (400°) for 30 min. Lower heat to 350°; continue baking 10 min. or until firm and dry.

Leota Aldrich

FROZEN GRAHAMWICHES

- 18 graham crackers
- ½ cup peanut butter
- 3 cups favorite ice cream, softened

Spread equal amounts of peanut butter evenly on 9 graham crackers. Spread equal amounts of ice cream evenly on top. Top with remaining graham crackers. Place on cookie sheet. Freeze until firm. Makes 9.

Pauline Getting

PIES

AMBROSIA PIE

- 1 pint vanilla ice cream
- 1 cup milk
- 1 pkg. instant chocolate pudding mix

Mix all together. Beat 1 min. Pour into graham cracker pie crust. Top with Cool Whip. Chill 3 hours.

Tanya Barron

APPLE PIE FILLING

- 8 (1-qt.) jars filled with peeled and sliced apples
- 4½ cups sugar
- 1 cup cornstarch
- 10 cups water
- 3 Tbsp. lemon juice (can use ReaLemon)

Mix sugar and cornstarch. Add water. Cook until thick and clear, being careful not to burn. Remove from heat and add lemon juice. Pour over apples in jars to 1" of top. Wipe rims and seal. Process in boiling water bath for 25 min. after water reaches good boil. Remove and cool.

Irma Jacobsma

SOUR CREAM APPLE PIE

¾ cup sugar	1 egg
2 Tbsp. flour	1 tsp. vanilla
1 cup sour cream	¼ tsp. salt

Beat until smooth. Add 2 cups finely sliced apples. Pour into unbaked pie crust.

Topping:

⅓ cup flour	⅓ cup sugar
1 tsp. vanilla	¼ cup butter

Blend together. Pour over apple filling. Bake 40 min. at 400°.

Corrine Loder

BANANA CREAM PIE

1 pkg. (4-serving size) vanilla or banana cream instant pudding mix	3½ cups whipped topping, thawed
1½ cups milk	1 banana, sliced
	1 9" baked pie shell

Prepare pudding with milk. Fold in 2 cups whipped topping. Arrange banana slices over bottom of pie crust; pour on pudding mixture. Chill. Garnish with remaining whipped topping.

Zipora Nagel

BOSTON CREME PIE

1 yellow cake mix, mix according to directions on box. Bake in greased pan, placing waxed paper in bottom and on sides (350°).

Turn out on towel sprinkled with powdered sugar. Remove waxed paper. Cool. When cool, cut in half lengthwise, using a serrated knife. Fill between layers with vanilla pudding. Put top layer on. Top with powdered sugar frosting and sprinkle with chopped nuts.

Ella Menke

CANDY BAR PIE

1 pint vanilla ice cream (2 cups), softened	½ cup caramel sauce
1 prepared chocolate flavor crumb crust	½ cup chopped peanuts
	1 8-oz. tub Cool Whip (chocolate flavor)

Spread ice cream evenly in bottom of crust. Freeze until ice cream is firm. Spread caramel sauce over ice cream. Sprinkle with peanuts. Cover with whipped topping.

Freeze 4 hours or until firm. Let stand at room temperature approx. 10 min. or until pie can be cut easily. Garnish with additional caramel sauce and peanuts, if desired.

Gloria Haarsma

DELICIOUS LEMONADE PIE

- | | |
|----------------------|--|
| 1 cup sugar | 4 egg yolks (save whites for meringue) |
| 1/3 cup cornstarch | |
| 1/4 tsp. salt | 2 Tbsp. butter |
| 1 1/2 cups hot water | 1 6-oz. frozen lemonade |

In pan, combine sugar, cornstarch and salt. Slowly stir in water. Add remaining ingredients. Cook, stirring constantly, over med. heat until mixture comes to full boil. Turn heat to low and cook a min. longer. Pour this mixture into baked pie shell. Top with meringue.

Meringue:

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|--------------------------|---|
| 4 egg whites | 3-6 Tbsp. sugar, depending on sweetness preferred |
| 1/4 tsp. cream of tartar | |
| Pinch salt | 1 tsp. vanilla |

Beat egg whites, salt and cream of tartar until foamy and starting to thicken. Beat in sugar, 1 Tbsp. at a time. Combine beating until stiff and glossy, gradually add vanilla. Bake at 350° approx. 10 min. or until golden brown.

Gloria Haarsma

PET MILK CHERRY PIE

- | | |
|---|--|
| 1 3-oz. pkg. vanilla pudding, not instant | 3/4 cup water |
| 1/4 cup sugar | 1 1/2 tsp. vanilla |
| 2 eggs (separate yolks from whites, reserve whites for later) | 2 cups canned drained cherries or 1 large can cherry pie mix |
| 3/4 cup Pet milk or other evaporated milk | 1 9" baked pie shell or graham cracker pie shell |

Mix pudding mix, sugar, egg yolks, milk and water together in saucepan. Cook until thick. Add vanilla and cool. Pour 1/2 pudding in pie shell. Cover with cherries (if use drained canned cherries, let drain overnight). Pour rest of pudding on top. Beat egg whites with 4 Tbsp. sugar and cover pie. Bake at 325° for 15 min.

The following meringue may be used on the Pet Milk Cherry Pie instead of the one in the recipe:

Successful Meringue:

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|---|---------------|
| 1 Tbsp. cornstarch with enough cold water to form paste | 3 egg whites |
| 1/2 cup boiling water | 6 Tbsp. sugar |
| | 1/8 tsp. salt |

Mix cornstarch with cold water to form paste in saucepan. Add boiling water, stirring constantly. Cook until clear. Beat egg whites with sugar, adding 1 Tbsp. at a time, until well beaten and stiff. Add salt while beating. Continue beating while you add cornstarch mixture. Continue beating until stiff peaks form. Cover pie with meringue. Bake at 350° for 10-15 min., until lightly browned.

Elinor Piper Bonk

LEMON CUSTARD PIE

1 baked 9" pie shell
3 egg whites

5 Tbsp. sugar
½ tsp. vanilla

Beat egg whites until stiff, adding sugar and vanilla gradually. Spread bottom and sides of cooled, baked shell with meringue. Bake at 325° for 15 min. or until lightly browned. Cool thoroughly.

Lemon Custard:

2½ Tbsp. cornstarch
1¼ cups warm water
Juice of 1 lemon

¾ cup sugar
1 Tbsp. butter
3 egg yolks

Combine cornstarch, water, lemon juice, sugar and butter. Cook until thick (low heat). Beat egg yolks and add very slowly to hot mixture, so not to curdle mixture. (I add tiny amounts slowly of the hot mixture to egg yolks and then finally add to hot mix.) Cook few min. more. Cool. Just before serving, pour lemon custard on meringue. Top with whipped cream or Cool Whip.

LaVaughn Meiske

LEMON MERINGUE PIE

1½ cups sugar
3 Tbsp. cornstarch
3 Tbsp. flour
Dash salt
1½ cups hot water

3 slightly beaten egg yolks
2 Tbsp. butter
½ tsp. grated lemon peel
⅓ cup lemon juice
1 9" pie crust

In saucepan, mix first 4 ingredients. Gradually stir in hot water. Quickly bring to boil, stirring constantly. Reduce heat. Continue cooking and stirring 8 min. Stir small amount hot mixture into egg yolks. Return to hot mixture. Bring to boil, cook 4 min., stirring constantly. Add butter and lemon peel. Slowly stir in lemon juice. Pour into cooled shell. Cool to room temperature.

Meringue:

3 egg whites
1 tsp. lemon juice

6 Tbsp. sugar

Beat egg whites with lemon juice to soft peaks. Gradually add sugar, beating until soft peaks form. Bake 12-15 min.

Darlene Lux

PEACH PIE

4½ cups sliced fresh peaches
4 Tbsp. regular pudding (vanilla
or butterscotch)

3 Tbsp. flour
1 cup sugar
½ cup milk

Mix and put in unbaked pie shell. Bake at 400° for 15 min. then at 350° for 45 min.

Connie Riedemann

OUT OF THIS WORLD PIE

- | | |
|---|----------------------------|
| 1 can cherry pie filling | 1 3-oz. box cherry gelatin |
| ¾ cup sugar | 4 bananas, sliced |
| 1 large can crushed pineapple
with juice | 1 cup chopped pecans |
| 1 Tbsp. cornstarch | 2 baked pie shells |
| 1 tsp. red food coloring | Whipped topping |

In saucepan, combine first 5 ingredients. Cook until thick. Remove from heat and add dry gelatin. Allow to cool. Add bananas and pecans. Pour into 2 baked pie shells. Top with whipped topping. Chill.

Pauline Getting

PEAR PIE

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|-------------------------|--|
| 1 9" crust | 1 lemon, use juice + 1 tsp.
grated rind |
| 6 firm pears, quartered | ½ tsp. ginger |
| ½ cup sugar | ½ tsp. nutmeg |

Mix pears, sugar, lemon and spices together. Put in crust.

Topping:

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|-------------------|-------------|
| ½ cup brown sugar | 1 cup flour |
| 1 stick margarine | |

Mix topping and sprinkle over pear mixture in crust. Bake 15 min. at 400°. Reduce heat to 350° and bake until pears are soft, 30-45 min.

Ruth Kuehl

MAPLEY PECAN PIE

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|---------------------|-------------------------|
| 1½ cups maple syrup | 1½ cups pecan halves |
| ¼ cup butter | 3 eggs, beaten slightly |
| ¼ cup sugar | 1 tsp. vanilla |
| 1 unbaked pie shell | |

Heat syrup, butter and sugar in saucepan to boiling. Boil gently uncovered for 5 min., stirring occasionally. Cool slightly. Place pecans in unbaked pie shell. Mix eggs and vanilla in large bowl. Gradually stir in cooled syrup mixture. Pour over pecans. Bake at 350° for 35 min. or until set.

Ella Menke

PINEAPPLE FLUFF PIE

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|--|------------------------------|
| 1 20-oz. can unsweetened
crushed pineapple,
drained well | 1 8-oz. carton Cool Whip |
| 1 3.4-oz. pkg. instant lemon pudding mix | 1 9" graham cracker
crust |

In bowl, combine pineapple and pudding. Mix until thickened. Fold in Cool Whip. Spoon into crust. Refrigerate until serving.

Clarice (Bob) Falenkamp

MUCHO PUDDING PIE

- | | |
|---|---|
| ¼ cup caramel or butterscotch
flavored dessert topping | 1¾ cups cold milk |
| 1 baked 8 or 9" pie shell, cooled | 1 4-oz. pkg. chocolate
instant pudding |
| ¾ cup pecan halves | 1¾ cups thawed Cool Whip |

Bring caramel topping to boil in small saucepan, stirring constantly; pour into pie shell. Arrange pecans on top. Chill. In small bowl, blend milk and pudding mix at lowest speed of electric mixer 1 min. Pour at once into pie shell. Cover with Cool Whip. Chill 3 hours.

Joy Popp

PUDDING PARADE PIE

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|--|--|
| 1 pkg. (4-oz. serving) lemon or
vanilla pudding and pie filling | 1 tsp. grated lime rind |
| 1½ cups sour cream | 1 8-oz. can crushed pineapple
in juice, drained |
| 3 Tbsp. rum | 1 cup coconut |
| 2 Tbsp. sugar | 1 baked 9" pie shell or
graham cracker crust |
| 2 Tbsp. milk | |

Combine pie filling, sour cream, rum, sugar, milk and rind in med. bowl. Beat with wire whisk until blended and smooth, about 1 min. Fold in pineapple and coconut; spoon into pie shell. Chill 3 hours. Garnish.

Joy Popp

SKY HIGH PUDDING PIE

- | | |
|---|---|
| 3½ cups thawed Cool Whip | 1 cup cold milk |
| 1 prepared 9" graham cracker
crumb crust | ½ cup chunky peanut butter |
| ⅓ cup strawberry jam | 1 4-oz. pkg. vanilla instant
pudding and pie filling |

Spread 1 cup whipped topping on bottom of pie crust. Freeze about 10 min. Carefully spoon jam over whipped topping. Gradually blend milk into peanut butter. Add pie filling mix and beat until smooth, about 1 min. Fold in remaining whipped topping. Spoon into crust. Freeze until firm, about 4 hours.

Joy Popp

TOLL HOUSE PIE

- | | |
|-------------------|------------------------|
| 2 eggs | 1 cup butter, melted |
| ½ cup flour | 6-oz. chocolate chips |
| ½ cup sugar | 1 cup walnuts, chopped |
| ½ cup brown sugar | 9" unbaked pie crust |

Preheat oven to 375°. Bake until brown, 30-40 min. Beat eggs until foamy. Add flour, sugar and brown sugar. Blend in melted butter. Stir in chocolate chips and nuts. Serve warm with ice cream or Cool Whip.

Mary Rost

CREAMY PUMPKIN RICOTTA PIE

2 eggs	1½ tsp. pumpkin pie spice
1 cup ricotta cheese	1 tsp. vanilla
1 16-oz. can solid pumpkin mix	1 can evaporated milk
¾ cup light brown sugar	1 9" unbaked pastry shell
½ tsp. salt	

Beat eggs lightly in large bowl, beat in cheese until smooth. Stir in remaining ingredients until well blended. Pour into prepared pastry shell. Bake at 375° for 45 min. Cool completely. Just before serving, garnish with vanilla yogurt and pumpkin seeds.

Joy Popp

PUMPKIN PIE

Crust:

½ cup lard (Crisco)	¼ cup flour
1 tsp. salt	

Cut shortening into flour and salt until well mixed. Add at the same time:

1¼ cups flour	1 Tbsp. vinegar
¼ cup cold water	

Stir until it makes a ball. Roll into pie sized circle. Place in pie pan and crimp edge to stand slightly above pan.

Pumpkin Filling:

1½ cups cooked pumpkin (1 can)	1½ cups milk
½ tsp. ginger	⅔ cup brown sugar
2 eggs, beaten	1 tsp. salt
	1 tsp. cinnamon

Mix pumpkin, sugar, salt and spices. Add beaten eggs and milk. Mix well and pour into crust. Bake at 400° for about 25 min. Reduce heat to 350°. Bake until knife inserted into center comes out clean, about 30 min.

Hint: If crust has a tendency to become soggy, brush it with beaten egg white before making filling. This keeps the crust crusty.

Ruth Kuehl

RHUBARB CUSTARD PIE

1½ cups sugar	2 beaten eggs
3 Tbsp. flour	3 cups chopped rhubarb
2 Tbsp. margarine	1 9" unbaked pie shell

Mix together first 3 ingredients. Beat in eggs. Put rhubarb in bottom of pie crust. Pour mixture over rhubarb. Bake for 10 min. at 450°. Reduce heat to 350° and bake 35-40 min.

Tanya uses 3 Tbsp. cream instead of eggs. Also adds pinch of salt.

Pauline Getting

Tanya Barron

PUMPKIN PIE CAKE

- | | |
|----------------------|------------------------------|
| 1 29-oz. can pumpkin | ½ tsp. ginger |
| 1 cup sugar | 1 12-oz. can evaporated milk |
| 3 eggs | 1 yellow cake mix |
| 1 tsp. cinnamon | 1 cup chopped nuts |
| ½ tsp. salt | ¾ cup margarine, melted |
| ½ tsp. nutmeg | |

Combine pumpkin, sugar, salt and spices. Add eggs, beat until mixture is just combined. Gradually stir in evaporated milk; mix well. Pour into greased 9x13" pan. Sprinkle cake mix over pumpkin mixture and nuts. Drizzle with melted margarine. Bake at 350° for 1-1½ hours until edges are firm and center is almost set. Cool. Store in refrigerator. From our kitchen - very good!

Community Memorial Health Center

PINK LADY PIE

Crust:

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| 1½ cups flour | ½ cup oil |
| ¼ tsp. salt | 2 Tbsp. milk |
| 1½ Tbsp. sugar | |

Mix flour, salt, sugar, oil and milk thoroughly. Press into 9" pie pan, making an edge or rim. Bake at 350° for 15-20 min. Set aside to cool.

Filling:

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| 2 cups diced rhubarb | 1 Tbsp. lemon juice |
| 1 cup sugar | 2 cups whipped topping |
| 1 3-oz. pkg. strawberry gelatin | |

Cook rhubarb and sugar slowly until tender. Add dry gelatin. Stir gently until dissolved. Let cool to room temperature. Add lemon juice. Fold in whipped topping. Pour into cooled crust and refrigerate. This may be frozen. Top with whipped topping when served.

Pauline Getting

RHUBARB PIE

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|--------------------------------|--------------------------|
| 3 eggs | 2 Tbsp. melted margarine |
| 2 cups sugar | 2 tsp. lemon juice |
| 3 slices bread, torn in pieces | |

Beat eggs; mix with remaining ingredients. Put ¼ filling in unbaked pie shell. Cover with 3 cups rhubarb. Spread rest of filling over rhubarb. Bake 1 hour at 350°.

Joy Popp

STRAWBERRY-RHUBARB PIE

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| 1½ cups sugar | 2 Tbsp. butter or margarine |
| ⅓ cup flour | 9" pie pastry (for 2-crust pie) |
| 2 cups sliced strawberries | |
| 2 cups rhubarb, cut into ½" pieces | |

Preheat oven to 425°. Stir together sugar and flour. Stir together strawberries and rhubarb. Put half strawberry-rhubarb mixture into pastry lined pie pan. Sprinkle with half sugar mixture. Repeat with remaining mixtures. Dot with butter. Cover with top crust, cut few slits for baking. Seal and flute. Sprinkle with sugar. Cover edge with strip of aluminum foil to prevent excessive browning (remove foil for last 15 min. of baking). Bake 40-50 min., until top crust is brown and juice bubbles out. Serve with vanilla ice cream.

Shawn Jungers

CRUMB CRUSTS

8" Graham Cracker:

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| 1¼ cups crumbs | ¼ cup butter or margarine, |
| 2 Tbsp. sugar | melted |

Bake at 350° for 10 min.

9" Graham Cracker:

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| 1½ cups crumbs | ⅓ cup butter or margarine, |
| 3 Tbsp. sugar | melted |

Bake at 350° for 10 min.

10" Graham Cracker:

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| 1¾ cups crumbs | ½ cup butter or margarine, |
| ¼ cup sugar | melted |

Bake at 350° for 15 min.

9" Cookie (vanilla, chocolate or gingersnap):

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| 1½ cups crumbs | ¼ cup butter or margarine |
|----------------|---------------------------|

Bake at 350° for 10 min.

For all: Heat oven to 350°. Mix crumbs, sugar and butter. If desired, save 2-3 Tbsp. crumb mixture for topping. Press remaining mixture firmly and evenly against bottom and side of pie pan. Bake as directed. Cool.

Susie Stanley

MOM'S EZ PIE CRUST

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|--------------|------------------------|
| 3 cups flour | 1 cup shortening |
| Pinch salt | Water, added sparingly |

Mix together. Roll out. Bake according to pie recipe.

Tanya Barron

PIE CRUST

This is a great crust for those that cannot seem to get pie crust to roll out - like me!

1½ cups flour	½ cup oil
1 tsp. sugar	2 Tbsp. milk
½ tsp. salt	

Mix in bowl and pat into pie pan. When I'm making blueberry or cherry pie, I save some of mixture to sprinkle on top of fruit.

Bake according to pie recipe. A cooked pie crust at 400-425° for 20 min.

Dianne Anderson

PIE CRUST

1 crust:	2 crust:
1 cup + 2 Tbsp. flour	1¾ cups flour
½ tsp. salt	1 tsp. salt
⅓ cup oil	½ cup oil
3½ Tbsp. cold water	5 Tbsp. cold water

Mix together until it forms ball. Dampen counter top with little water. Lay sheet of waxed paper on it. Put ball of crust on waxed paper. Put wax paper on top. Roll out to size wanted. Take off top waxed paper and flip into pie pan. Carefully pull waxed paper off.

Carol Leth

BANANA BUTTERFINGER PUDDING

1 cup cold milk	1 8-oz. carton frozen whipped
1 3.4-oz. pkg. instant banana	topping, thawed
pudding mix	3 med. firm bananas,
3 Butterfinger candy bars	sliced
(2.1-oz. each), crushed	

In mixing bowl, combine milk and pudding. Mix until thickened and smooth. Set aside ⅓ cup crushed candy bars for topping. Fold whipped topping, bananas and remaining candy bars into pudding. Spoon into serving dishes. Refrigerate until ready to serve. Sprinkle with reserved candy bars. 4-6 servings.

Pauline Getting

BREAD PUDDING

In double boiler, layer:

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| ½ cup brown sugar | 3 eggs beaten with 2 cups |
| 4 slices buttered white bread,
cut in squares | milk, 1 tsp. vanilla and
dash salt |
| Bit of cinnamon on top of cubes | |

Pour egg mixture over all. Do not stir. Cover; boil over hot water for 1 hour. Cool 15-20 min. Put upside down in bowl. Excellent dessert.

Virginia Pflanz

GRANDMA'S BREAD PUDDING

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|-------------------------|------------------------|
| 4 slices bread, toasted | 1 cup evaporated milk |
| ½ cup raisins | 2 eggs, lightly beaten |
| 1 cup boiling water | ½ cup sugar |
| 1 tsp. vanilla | ⅛ tsp. salt |
| ½ tsp. cinnamon | |

Cut bread into cubes and place in 2-qt. pan. Sprinkle with raisins. Mix eggs, ¼ cup sugar, salt, milk and water and pour over raisins. Let stand 10 min. Add vanilla and stir. Sprinkle with remaining sugar and cinnamon. Bake at 350° for 30 min. or until a knife comes out clean. Half and half may be used instead of evaporated milk.

Elinor uses brown sugar. She also puts a pan of hot water on shelf below pudding.

Joy Popp

Elinor Piper Bonk

SOUTHERN BREAD PUDDING

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|----------------------|-------------------------------|
| ½ cup raisins | 1 tsp. vanilla extract |
| ½ cup hot water | 8 slices French bread |
| 4 eggs | (½" thick), or Texas toast |
| 2 cups milk | Butter or margarine, softened |
| ¾ cup sugar, divided | 1 tsp. ground cinnamon |

Place raisins in small bowl; pour water over. Let stand for 10 min. to soften; drain. In mixing bowl, beat eggs. Add milk, ⅔ cup sugar, vanilla and raisins. Pour half into greased 9x13x2" baking dish. Butter both sides of bread; arrange in single layer over egg mixture. Cover with remaining egg mixture. Combine cinnamon with remaining sugar; sprinkle on top. Bake at 350° for 30 min. or until knife inserted in center comes out clean. 8 servings.

Pauline Getting

INSTANT RICE PUDDING

Stir together:

1 pkg. vanilla pudding, not instant 4 cups milk

Add:

1 egg, well beaten 1 cup minute rice

Cook according to directions on pudding pkg. Add $\frac{1}{4}$ cup raisins and
1 tsp. vanilla. Sprinkle with $\frac{1}{4}$ tsp. cinnamon and $\frac{1}{8}$ tsp. nutmeg.

Pauline Getting

VANILLA PUDDING $\frac{1}{2}$ cup sugar2 $\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup cold $\frac{1}{2}$ tsp. salt

2 cups hot

2 Tbsp. cornstarch

4 beaten egg yolks

2 tsp. vanilla

Mix sugar, salt and cornstarch in saucepan. Stir in part of cold milk. Add rest of cold milk. Mix well. Add hot milk. Cook over med. heat stirring constantly, until mixture boils. Boil 1 min. Remove from heat. Stir over half mixture into beaten egg yolks. Pour this egg mixture into saucepan. Bring to boil, stirring constantly. Cool. Add vanilla. Good in cream puffs or as pudding for cream pie.

Carol Leth

VANILLA PUDDING DESSERT

Cook 2 pkg. vanilla pudding and chill thoroughly.

Mix with pastry blender:

1 $\frac{1}{2}$ cups flour $\frac{1}{2}$ cup fine nutmeats $\frac{1}{2}$ cup butter

Press into 9x13" pan. Bake 15 min. Cool.

Mix:

8-oz. pkg. cream cheese

1 cup Cool Whip

1 cup powdered sugar

Whip together and spread on cooled crust. Spread chilled pudding on top of cream cheese layer. Top with whipped cream. Sprinkle with $\frac{1}{2}$ cup toasted coconut. Refrigerate.

Mary Boernsen

Main Dishes



MEAT

OYSTER DRESSING

Break up 1 loaf of bread. Pour boiling water over it; squeeze out excess water. Add:

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|------------------------|-----------------------|
| 2 eggs | 1 tsp. sugar |
| 1 onion | ½ cup cream |
| 1 pint oysters, cut up | 1 heaping Tbsp. flour |

Salt, pepper

Mix thoroughly.

Dorene Gonnerman

SLOW COOKER STUFFING

Melt one stick margarine in skillet. Add 1 cup finely chopped onion and 1 cup finely chopped celery and sauté until tender.

Stir in:

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| 8-oz. sliced mushrooms, drained | ¼ cup chopped parsley |
|---------------------------------|-----------------------|

Combine

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| 1½ tsp. poultry seasoning | ⅛ tsp. pepper |
|---------------------------|---------------|

½ tsp. salt

Sprinkle over 12 cups toasted bread cubes.

Add:

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| 2 well beaten eggs | 1½ cup chicken bouillon |
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Toss thoroughly until well combined. Spoon lightly into slow cooker. Cover and cook on high heat for 1 hour. Reduce to low heat and continue cooking 1-2 hours.

Pauline Getting

SWEET DRESSING

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|-----------------------|-------------------------|
| 4 cups bread crumbs | ½ cup sugar |
| 2 cups chopped apples | Enough water to moisten |
| ½ cup raisins | (about 1 cup, depending |
| ½ cup prunes, chopped | on dryness of bread) |
| 1 tsp. cinnamon | |

I use this in ducks and chickens.

LaVaughn Meiske

MARINATED CHICKEN BREAST

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|----------------------------------|-------------------------|
| ¼ cup soy sauce | 2 Tbsp. sugar |
| ¼ cup white wine or cooking wine | Dash of ground ginger |
| | Clove of garlic, minced |

Put over chicken in a Ziploc bag or covered bowl. Leave overnight or at least 4-6 hours. Very tasty and juicy!

Mary Rost

BREADED RANCH CHICKEN

- ¾ cup crushed corn flakes
- ¾ cup grated Parmesan cheese
- 1 envelope ranch salad dressing mix
- 8 boneless, skinless chicken breast halves
- ½ cup butter or margarine, melted

In a shallow bowl, combine the corn flakes, Parmesan cheese and salad dressing mix. Dip chicken in butter, then roll in corn flake mixture to coat. Place in a greased 9x13x2" baking dish. Bake uncovered at 350° for 1 hour.

Gloria Haarsma

CHEESY CHICKEN

- 12 chicken breasts
- Melted butter
- Flour
- 2¼ cups milk
- 2 cans cream of mushroom soup
- 2¼ cups grated cheese

Dip chicken in melted butter. Roll in flour. Place in dish. Cook for 40 min. Mix last three ingredients. Pour over chicken. Cook for 20 more min.

Marge Espey

CRISP OVEN CHICKEN

- 2½-3 lb. frying chicken, cut-up
- 3 cups Rice Krispies, crushed
- ½ to ⅔ cup barbecue sauce

Dry chicken pieces thoroughly. Dip chicken pieces in sauce, then roll in crumbs until well coated. Place chicken skin side up in shallow baking pan lined with foil. Bake 350° about 1 hour. Do not cover pan or turn chicken while cooking.

Pauline Getting

CRISPY GARLIC CHICKEN

- 1 envelope garlic mushroom soup mix or onion soup mix
- ¼ cup mayonnaise
- ¼ cup grated Parmesan cheese
- 4 boneless, skinless chicken breast halves
- 2 Tbsp. plain dry bread crumbs

Preheat oven to 400°. Combine soup mix, mayonnaise, and cheese. On baking sheet, arrange chicken. Top with soup mixture. Sprinkle with bread crumbs. Bake 20 min. or until chicken is no longer pink.

Variation: Top with sliced mushrooms; great served over rice.

Jeannine Bunge

PARTY CHICKEN

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| 8 chicken breasts | ½ pint sour cream |
| 16 slices uncooked bacon
(2 on each breast) | 2 cans cream of chicken or
cream of mushroom soup |
| 1 pkg. chipped (dried) beef | |

Place 3-4 slices of chipped beef one breast. Place 2 pieces of bacon like a package wrap (String) and insert toothpick. Mix sour cream and cream soups. Pour over chicken. Bake 275° for 3 hours, uncovered. Serve over rice, noodles, or alone with baked potato.

LaVaughn Meiske

WESTERN RANCH CHICKEN BREASTS

Combine:

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| ⅔ cup Hidden Valley Ranch
dressing | 1 egg, slightly beaten |
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Set aside. Rinse 2½-3 lb. boneless chicken breasts, in water, drain well.

Dredge chicken in:

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| ⅓ cup all purpose flour | ¼ tsp. pepper |
| 1 tsp. salt | |

Dip in salad dressing/egg mixture. Roll in Wheaties or Corn Flakes. Arrange pieces in shallow baking dish, lined with foil if desired. Drizzle with ¼ cup butter or margarine, melted. Bake 350°, 50 min. to 1 hour or until fork tender. Serves 4-6.

Susie Stanley

BAKED CHICKEN SUPREME

- 1 cooked chicken, peel off bones (save broth)

Dressing:

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| 6-8 cups soft bread crumbs | 2 cups milk |
| 1 med. onion | Little salt, pepper, sage and
celery |
| 2 eggs, beaten | |

Stir dressing until mixed well. Put chicken in bottom of pan. Place dressing over this. Pour broth over all to within 1" of top of pan. Add 1 can mushroom soup. Pour over all. Sprinkle potato chips over this. Bake 1-1½ hours at 350°. Use 9x13 cake pan. Welthy omits potato chips and adds pimento for color.

Marla Johnson
Welthy Albright

CARIBBEAN SALSA CHICKEN

- 2-3 cups hot cooked rice
- 1 Tbsp. oil
- 4 boneless, skinless chicken breast halves, cut into bite-sized pieces
- 1 cup garden pepper or thick 'n saucy salsa
- ¼ cup orange marmalade
- 1 Tbsp. brown sugar
- 2 Tbsp. lime juice
- ¼½ tsp. allspice

While rice is cooking, heat oil in large skillet over medium-high heat until hot. Add chicken, cook and stir 7 min. or until no longer pink. In medium bowl, combine salsa, marmalade, brown sugar, lime juice, and all spice, mix well. Add to chicken, mix well. Bring to boil. Reduce heat to low, cover and simmer 5-10 min., stirring occasionally. Serve over hot, cooked rice.

Hans Dwinger

CHICKEN AND BISCUIT

- ¼ cup butter
- ¼ cup white flour
- ¼ cup chopped onion (opt.)
- ¼ tsp. pepper
- 1½ cup chicken broth
- ⅔ cup milk
- 2 cups cubed cooked chicken
- 10-oz. pkg. frozen vegetables
- ½ tsp. salt
- 2¼ cups Bisquick
- ⅔ cup milk

(Can substitute canned refrigerator biscuits for Bisquick and milk)

In saucepan melt butter and sauté chopped onion. Stir in flour, salt, pepper. Add chicken broth and ⅔ cup milk. Stir until thickened and boiling. Add chicken and frozen vegetables. Put chicken filling in 12" square baking dish. Mix up Bisquick baking mix and ⅔ cup milk in a bowl until moist or use 1 can refrigerator biscuits. Drop the Bisquick mix by tablespoons on filling until gone. Bake 425° for 20-30 min. until biscuits are golden brown and filling is boiling.

Joyce Lyman

CHICKEN/TURKEY CASSEROLE

Stew chicken or turkey until tender. Bone and chop to make 4 cups. Cook 8-oz. short spaghetti until done.

Sauté in 2 Tbsp. oil:

- 1 rib celery, chopped
- 1 green pepper, chopped
- 1 small onion, chopped

Mix into cooked spaghetti. Add following:

- 4 cups chicken/turkey
- 1 can cream of mushroom soup
- 1½ cups shredded cheese (reserve ¼ cup for top)
- 1 can cream of celery soup
- 1 small jar pimento

Mix well. Bake at 400° for 45 min. or until golden brown.

LaVaughn Meiske

CHICKEN CASSEROLE

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|-----------------------------|---------------------|
| 2½-3 lb. cooked chicken | 1 pkg. stuffing mix |
| 1 can cream of chicken soup | 1 cup chicken broth |
| 1 can cream of celery soup | 1 stick margarine |
| 1 (8 oz.) carton sour cream | |

Cook chicken and cut it up. Put in 9x13" pan. Mix soups and sour cream. Pour over chicken. Put stuffing crumbs over top. Heat chicken broth and margarine until margarine is completely melted. Pour over crumbs. Bake at 350° for 30-40 min.

Diane Igau

CHICKEN CASSEROLE

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|---------------------------------|--------------------------|
| 1 chicken, cooked and deboned | 2 cups uncooked macaroni |
| 2 cups broth | 4 hard-boiled eggs |
| 1 can cream of chicken soup | Salt and pepper |
| 1 can cream of celery soup | Cheese, grated |
| 1 can Cheddar cheese soup | |
| 1 can mushrooms, drained (opt.) | |

Combine all ingredients. Put in a 9x13" pan. Spread grated cheese to cover the top. You can refrigerate overnight. Bake at 1¼ hours at 350°. Cover with foil for 50 min. Remove foil. Bake to brown for 25 min.

Sheryl Tewes

CHICKEN CASSEROLE

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| 1 cup cooked chicken, cut up | 1 can chow mein noodles |
| 3-4 cups juice from cooked chicken | (2 cups) |
| 1 can chicken noodle soup | 1 13-oz. can evaporated milk |
| 1 can cream of chicken soup | |

Stir all ingredients together and put in greased 9x13" pan. Brown 4 cups cubed bread (6 slices) in ¼ cup oleo. Place on top of casserole and bake 30-45 min. at 350°.

Marie Wiese

CHICKEN AND RICE CASSEROLE

Butter 9x13" casserole. Mix in bowl:

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| 1 can cream of chicken soup | 1 pkg. wild and white rice |
| 1 can cream of celery soup | (uncooked) plus ½ packet |
| 1 can cream of mushroom soup | herbs |
| ¼ cup milk | ¼ cup French dressing |

Place ⅔ mixture in bottom of casserole. Arrange on top-chicken legs and breasts. Pour remaining mixture over chicken parts. Sprinkle over top Parmesan cheese and sliced almonds. Bake at 275°, 2½ hours. Serves 12. May be made with leftover diced chicken or turkey.

Susie Stanley

CHICKEN TETRAZZINI

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| 8-oz. spaghetti, cooked | ¾ cup mushrooms |
| 3 Tbsp. chopped onion | Dash chili powder |
| ½ tsp. celery salt | ¼ tsp. margarine |
| 2 cups chicken or turkey, cubed | 1 can evaporated milk or |
| 1 can cream of chicken soup | 1 cup milk |
| 2 Tbsp. pimento (opt.) | ½ cup shredded cheese |
| ¼ cup butter | (American or Cheddar) |
| ¼ cup Parmesan cheese | |

Sauté onions in butter. Add mushrooms, seasonings, soup, milk and pimento. Mix spaghetti, chicken and soup mixture. Top with cheese. Bake 30 min. at 350°.

Keith Paul

CHICKEN TORTILLAS

- 4 cooked chicken breasts, cut up fine

Heat to a near low boil:

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| 1 small onion, diced | 1 cup milk |
| 1 can cream of chicken soup | 1 cup sour cream |
| 1 small can (4.5 oz.) Old El Paso chopped green chiles | |

Add approximately ½ cup hot mixture to diced chicken. Add to chicken mixture:

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| ½ pkg. 12-oz. shredded mild Cheddar cheese | ½ pkg. 8-oz. shredded Monterey Jack cheese |
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Stir well.

Place chicken mixture on 8-10 7" size tortillas and roll. Place in 9x13 pan sprayed with Pam. Place close together. Cover rolled tortillas with remaining package of cheeses. Cover with hot mixture. Bake 350° approximately 30 min. until slightly browned or bubbly hot.

Joleen Seivert

CHOW MEIN CHICKEN

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| 4 Tbsp. minced onion | 1 small can mushroom bits and pieces |
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Brown onion and mushrooms in 2 Tbsp. butter. Add:

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| 1½ cups chopped, cooked chicken | 1½ cups chicken broth |
| 1 cup diced celery | 2 Tbsp. soy sauce |
| | 1 Tbsp. sugar |

Simmer 15 min. Mix:

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| 1½ Tbsp. cornstarch | 3 Tbsp. cold water |
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Blend into chicken mixture. Cook to thicken and until clear. Serve hot over chow mein noodles or rice.

LaVaughn Meiske

EASY CHICKEN CASSEROLE

- 1 can cream of chicken soup 1/3 cup melted butter
- 1 can cream of mushroom soup 1 1/4 cup minute rice
- 1 can cream of celery soup 1 med. size chicken, cut up

Blend together the soups, melted butter and rice. Place in a 9x13" cake pan. Lay the pieces of chicken on top. Brush with additional melted butter. Season with salt and pepper. Bake 2 1/2 to 3 hours at 275°.

Laura Bernier

5 CAN CASSEROLE

- 1 small can chicken 1 (5 oz.) can chow mein
- 1 can cream of chicken soup noodles
- 1 can chicken with rice soup 1 small can evaporated milk

Mix together. Put in greased casserole dish. Bake 350° for 60 min. or until hot. Can substitute tuna for chicken and 1 soup can regular milk for evaporated milk.

Pauline uses 1 can chow mein vegetables, drained and 1 can mushroom soup instead of chicken with rice soup.

Katie Stanley
Pauline Getting

**RAMEN NOODLE AND
STOVE TOP STUFFING CASSEROLE**

- 2 pkg. Ramen noodles 2 cans cream mushroom soup
- 2 10-oz. cans premium chunk 1 12-oz. chicken Stove Top
- chicken or can use cooked stuffing
- chicken

Cook noodles 1 1/2 min. Drain, do not rinse. Mix stuffing as directed. Layer in 2 quart casserole: 1 can soup, Ramen noodles, chicken, 1 can soup, Stove Top stuffing. Bake 20 min. at 350°.

Jacki Crane

SOUTHWESTERN CHICKEN NOODLE CASSEROLE

- 4 cups egg noodles, cooked 1 can (10 oz..) Ro-Tel diced
- and drained tomatoes and green chilies
- 2 cans (10 3/4 oz.) cream of 1 box (10 oz.) frozen mixed
- mushroom soup (condensed) vegetables, thawed
- 1/4 cup milk
- 1 cup chopped, cooked chicken

Preheat oven to 350°. In large bowl, combine all ingredients. Place in a 9x12x2" baking dish, cover. Bake 30 min. or until heated through. Servings 8.

Judy Webber

SWEET AND SOUR CHICKEN

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| ¾ lb. chicken breast, skinless,
boneless | 1 carrot |
| 1 Tbsp. rice wine or dry sherry | 2 scallions |
| 1 Tbsp. light soy sauce | 1 egg, beaten |
| ½ tsp. salt | 2 Tbsp. cornstarch |
| 1 small green bell pepper | 2 cups oil, preferably peanut |
| 1 small red bell pepper | 3-oz. canned leches, drained
or 1 fresh orange in
segments |

Sauce:

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| ⅔ cup chicken stock | 1 Tbsp. sugar |
| 1 Tbsp. light soy sauce | 1 Tbsp. tomato paste |
| ½ tsp. salt | 1 tsp. cornstarch |
| 1½ Tbsp. Chinese white rice
vinegar or cider vinegar | 1 tsp. water |

Cut chicken into 1" cubes. Put cubes into a bowl with rice wine or sherry, 1 Tbsp. light soy sauce and ½ tsp. salt. Marinate for 20 min. Cut peppers into 1" squares. Peel and cut carrots and scallions into 1" chunks. Bring pot of water to a boil and blanch carrots in it for 4 min., drain and set aside. Mix egg and cornstarch in a bowl until well blended into a batter. Lift chicken cubes out of marinade, put them into batter and coat each piece well. Heat oil in a deep-fat fryer or large wok until it is almost smoking. Remove chicken pieces from batter with slotted spoon and deep-fry them. Drain deep-fried chicken cubes on paper towels.

Sauce: Combine chicken stock, soy sauce, salt, vinegar, sugar and tomato paste in large saucepan. Bring to boil. Add vegetables, but not the leches or oranges, stir well. In small bowl, blend together the cornstarch and water. Stir this mixture into the sauce, and bring back to a boil. Turn heat down to a simmer. Add leches or oranges and chicken cubes. Mix well, turn mixture onto a deep platter. Serve at once. Makes 4 servings.

Nicole Pyle

BEEF CABBAGE HASH

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| 1 lb. ground beef | ¾ cup water |
| 4 med. potatoes, julienned | 1 tsp. salt |
| 4 cups shredded cabbage | ½ tsp. pepper |
| 1 large onion, sliced and quartered | |

In large skillet cook beef, over medium heat until no longer pink. Add rest of ingredients. Cover and cook over medium heat for 10 min. or until potatoes are done.

Clarice (Bob) Fahlenkamp

SOUR CREAM CABBAGE CASSEROLE

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|------------------------|-----------------------------|
| 3 cups sliced potatoes | 1 can cream of chicken soup |
| ½ pint sour cream | ¾ cup milk |
| 3 cups cut up cabbage | 1 stick butter |
| 1½ lb. hamburger | Salt and pepper |
| ½ cup chopped onion | |

Boil potatoes until half done. Put in bottom of casserole dish. Add salt and pepper to taste. Put sour cream over potatoes. Fry cabbage in butter until done, put on top of sour cream. Brown hamburger and onion. Put on top of cabbage. Mix soup with milk. Pour over hamburger. Heat oven to 350°. Bake 30 min.

Bev Mohni

CASSEROLE

Layer in 9x13" pan:

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| 1½ lb. browned ground beef | 1½ cups spaghetti or macaroni, cooked and drained |
| 1 can drained mushroom pieces | |
| Garlic and onion salt | Other half spaghetti sauce |
| 8-oz. mozzarella cheese | 8-oz. more mozzarella cheese |
| ½ of a 32-oz. jar spaghetti sauce | |

Cover and bake 1 hour at 325°.

Pauline Getting

CHEATER'S ENCHILADAS

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| 1 lb. hamburger | 4-6 10" tortilla shells |
| 1 can refried beans | 3 Tbsp. salsa |
| 1 packet taco seasoning | ¾ cup water |
| 1 can enchilada sauce | Lettuce, black olives, tomatoes, sour cream |
| 1 bag shredded Mexican cheese or shred ¾ lb. Colby Jack cheese | |

Brown hamburger in skillet. Add taco seasoning and water. Cook on low for 15 min. Add refried beans and salsa. Stir well until heated. Microwave shells for 10 seconds. Place shell on plate and spoon desired amount of meat mixture on shell. Wrap and place in 9" square pan or 9x13" pan, depending on how many you make. Be sure to put loose end down to hold in place. Cover with cheese. Pour enchilada sauce on top. Put in oven at 400° for 45 min. When done, use toppings you desire.

Marique Andringa

CHEESEBURGER RICE

1 lb. ground beef	½ tsp. salt
1 small onion, chopped	¼ tsp. pepper
1½ cup water	1½ cups minute rice, uncooked
½ cup catsup	1 cup shredded Cheddar cheese
2 Tbsp. prepared mustard	

Brown ground beef and onion in large skillet. Drain. Stir in water, catsup, mustard, salt, pepper. Bring to boil, add rice. Cover. Remove from heat. Let stand 5 min. Fluff with fork. Sprinkle with cheese. Cover. Let stand 3 min. or until cheese melts.

Carol Leth

AFRICAN CHOW MEIN

Combine:

1 can each of chicken vegetable soup, cream of chicken soup, cream of mushroom soup	1 lb. hamburger, browned with onion
1 cup diced celery	1 Tbsp. soy sauce
	2½ cups water
	1 cup uncooked rice

Mix all ingredients in covered casserole. Bake 300° for 1½ hours. Serve with chow mein noodles.

Pauline Getting

CHOW MEIN

2 lb. hamburger	1 can mushroom stems and pieces, drained
1 cup chopped celery	1 small can water chestnuts, drained
1 small onion, chopped	1 can bean sprouts, drained
2 cups Minute Rice	½ cup soy sauce
1 can cream of mushroom soup	Chow mein noodles
1 can cream of celery soup	
1 can milk	

Brown hamburger, add celery and onion. Cook Minute Rice according to package directions. Add cream soups and milk. Mix well. Transfer to large casserole. Add mushrooms, chestnuts, bean spouts, soy sauce. Mix well. Bake at 350, 30-40 min. until hot and bubbly. Serve over chow mein noodles.

Carol Leth

CROCKPOT PIZZA

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|------------------------------|----------------------------------|
| 1½ lbs. hamburger | 4-oz. shredded Cheddar cheese |
| 1 onion, chopped | |
| 1 14-oz. jar pizza sauce | 4-oz. shredded mozzarella cheese |
| 1 14-oz. jar spaghetti sauce | |
| 1 12-oz. pkg. Kluski noodles | |

Brown hamburger and onion; drain. Add pizza sauce and spaghetti sauce. Cook noodles in boiling water and drain.

Layer ingredients by placing noodles in crockpot first, meat and sauce and cheese (add mushrooms, green peppers, pepperoni, etc. if desired). Repeat layering. Heat at high for 30 min., then 60 min. on low. You can do this in a casserole and freeze for later use. I have never done the latter.

Karen Klaassen

EASY DAY CASSEROLE

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|---------------------------------------|--------------------------|
| 1 lb. ground beef | 1 can whole kernel corn |
| 1 Tbsp. chopped onion or onion powder | 1 6-oz. pkg. noodles |
| 1 can tomato soup | Salt and pepper to taste |

Brown hamburger. Drain off fat. Add seasonings to taste. Boil noodles in salt water. Drain. Add to meat. Add corn, tomato soup, and can of water. Bake in casserole at 325° for 35-40 min.

Hattie Mast

EASY SUPPER

- | | |
|-------------------------|------------------------------|
| 1½ lbs. hamburger | 1 can cream of mushroom soup |
| ½ small onion, chopped | ½ can water |
| 8-oz. can Frank's kraut | Biscuits |

Fry hamburger and onion until brown. Drain. Add kraut, soup, and water. Cook 15 min. Make biscuits. Serve over biscuits if you like.

Bev Mohni

FAVORITE HOT DISH

Boil in small amount of water a box of frozen mixed vegetables.

Brown:

- | | |
|------------------------------|-----------------------------|
| 1 lb. hamburger | 1 med. onion |
| Add: | |
| Salt and pepper to taste | 1 can cream of chicken soup |
| 1 can cream of mushroom soup | 2 cups chow mein noodles |

Mix all together in baking dish. Bake ½ hour at 350°.

Kay Holst

CHURCH CASSEROLE

- | | |
|----------------------|-----------------------|
| 2½ lb. ground beef | 2 cups chopped celery |
| 1 large onion, diced | |
- Brown together, adding celery after a while.
- | | |
|--|--|
| 1 can tomato soup | 1 can water chestnuts,
sliced, drained |
| 1 can mushroom soup | |
| 1 can chow mein mixed
vegetables, drained | ¼ cup grated Cheddar
cheese |
| 1 can bean sprouts, drained | 1 large can chow mein noodles
(save some for topping) |
| 1 can mushroom stems and
pieces, drained | |

Mix all. Put in casserole. Bake 350° for 1 hour.

Elaine Heilman

HAMBURGER BEAN CASSEROLE

- | | |
|---------------------|----------------------------|
| 1 lb. hamburger | ⅓ cup brown sugar |
| 1 onion, minced | ⅓ cup catsup |
| 2 potatoes, diced | 1 2-lb. can pork and beans |
| ¾ cup cheese, diced | |

Brown hamburger and onion. Put in greased 2½ qt. baking dish. Add potatoes and cheese. Mix together brown sugar, catsup and beans. Pour over hamburger mixture. Top with strips of bacon. Bake 45 min. covered at 375°; uncovered for 15 min.

Pauline Getting

HAMBURGER HEAVEN

- | | |
|-----------------------------|------------------------------|
| 1½ lb. hamburger | 1 large can evaporated milk |
| 10-oz. pkg. noodles, cooked | 1 cup American cheese, diced |
| 1 can mushroom soup | 1 small onion |

Brown meat and onion in skillet. Salt and pepper to taste. Add soup, milk and cheese. When cheese melts, add noodles. Bake at 350° for 30 min.

Ruth Waggoner

HAMBURGER HOT DISH

- | | |
|-----------------|------------------------|
| 2 lb. hamburger | 2 eggs |
| 1 tsp. salt | Onion |
| ¼ tsp. pepper | 3 cups mashed potatoes |
| 1 cup oatmeal | ¾ cup Velveeta cheese |
| ½ cup ketchup | 3 Tbsp. milk |

Mix first 7 ingredients well. Pack into a cake pan. Bake at 325° for 1 hour. Take from oven and cover with mashed potatoes. Melt cheese diluted with milk and pour over potatoes. Brown in oven.

Velma Gruhn

HAMBURGER STROGANOFF

Sauté over med. heat:

- | | |
|---|-------------------------|
| ½ cup onion, minced | ¼ cup margarine |
| 1 clove garlic, minced (opt.) | |
| Add and brown 1 lb. ground beef. Add and cook 5 min.: | |
| 2 Tbsp. flour | 1 can (8 oz.) sliced or |
| 1 tsp. salt | chopped mushrooms, |
| ¼ tsp. pepper | drained |

Add, simmer, uncovered 10 min., 1 can cream of chicken soup. Stir in 1 cup sour cream. Heat through. Prepare as directed on package, 1 cup uncooked large shel-roni. Drain, add to stroganoff. Serves 4-6.

Susie Stanley
Marge Espey

HASHBROWN HOT DISH

- | | |
|---------------------------|-----------------------------|
| 1 lb. hamburger | 1 can mixed vegetables |
| 1 pkg. hashbrown potatoes | 1 can cream of chicken soup |
| Shredded cheese | 1 can water |

Brown hamburger. Add vegetables. Put in 9x13" pan. Top with hashbrowns. Pour soup over all. Add 1 can water. Pour over soup or mix with soup. Sprinkle cheese over top. Bake at 350° for 1½ hours.

Gloria Haarsma

LASAGNE

Meat filling:

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|-----------------|-------------------------|
| 1 large onion | 1 lb. pork sausage |
| 2 lb. hamburger | 1 clove garlic, chopped |
| 1 bell pepper | |

Brown and drain, add:

- | | |
|------------------------------|----------------------------|
| 1 large can tomato paste | Parsley, oregano, salt and |
| 2 cans stew tomatoes, cut up | pepper to taste |
| Small amount of sweet basil | 1½ cups water |

Simmer for 1 hour.

Cook and drain noodles.

Cottage cheese filling: in separate bowl mix 1 lb. cottage cheese and ½ to 1 cup Parmesan cheese, 1 Tbsp. parsley. Mix and set aside.

Cheese mixture: ricotta cheese, mozzarella cheese (grated), long-horn cheese (grated), Parmesan cheese (grated).

In a 9x13" pan, layer the following:

- | | |
|--------------------------|-----------------------------|
| First layer, noodles | Third layer, cottage cheese |
| Second layer, meat sauce | Fourth layer, other cheeses |

Do this 3 times, then top with Parmesan cheese. Bake at 350° for 30-45 min. Let cool for 5 min., cut and serve.

Joy Popp

ELECTRIC SKILLET LASAGNA

- | | |
|---|--|
| 2 lb. hamburger | 1 tsp. salt |
| 1 lb. cream style cottage cheese (opt.) | 1 cup water |
| | 1 Tbsp. parsley flakes |
| 1 pkg. dry spaghetti sauce mix | 1 #2½ can tomatoes or 1 qt. home canned tomatoes |
| 3 cups uncooked lasagna noodles, broken | 2 cups mozzarella cheese |
| 1 Tbsp. basil | 2 cups Cheddar cheese |

Brown hamburger. Drain. Sprinkle with ½ dry spaghetti mix. Layer the following in electric skillet (over hamburger): lasagna noodles and cottage cheese. Mix rest of spaghetti mix with basil, salt, water, parsley, and tomatoes. Pour over ingredients in skillet. Top with cheeses and cover. Bake 25-30 min. at 225°-250°. Once it has started to boil, turn down to simmer. Bake a little longer or until noodles are done.

Karen Klaassen

SUNDAY LASAGNA

- | | |
|--|-------------------------------|
| 2 lb. hamburger | 2 cups mozzarella cheese |
| 1 pint spaghetti sauce (Prego with meat) | 1 pint cottage cheese |
| | Onions |
| 1 quart tomato juice | Black olives/mushrooms (opt.) |
| Lasagna noodles | |

Brown hamburger and onion (black olives, mushrooms). Add spaghetti sauce after draining meat. Take raw noodles and put some on the bottom of a 9x13" pan. Put meat mixture over noodles, cottage cheese and mozzarella cheese. Repeat layers again. Pour tomato juice over lasagna. Cover with foil. Bake at 300° for 2 hours.

Carisa Ten Kley

SPAGHETTI AND MEATBALLS

- | | |
|-------------------------|------------------------|
| 1 lb. hamburger | 1 Tbsp. parsley flakes |
| 1 Tbsp. dry onion soup | ¼ tsp. salt |
| 16 soda cracker squares | Dash of pepper |
| 1 Tbsp. Parmesan cheese | 1 egg |

Mix. Form balls. Bake at 350° for 30 min. or until not pink in middle.

Sauce:

- | | |
|-------------------------|-----------------------|
| 15½-oz. spaghetti sauce | 1 Tbsp. sugar |
| 1 can tomato soup | 1 tsp. parsley flakes |
| ½ cup water | |

After mixed and heated, add baked meatballs.

LaVaughn Meiske

NORWEGIAN MEATBALLS

- | | |
|--|---------------|
| 1 lb. ground beef | ½ cup milk |
| ½ lb. fresh ground pork | 1¾ tsp. salt |
| 1 egg | ¼ tsp. pepper |
| 1 Tbsp. cornstarch | Butter |
| 1 med.-sized onion, minced and browned in butter | |

Beat egg slightly, and add with milk and cornstarch to meat mixture. Mix well, brown onion in butter. Add to meat with rest of ingredients. Beat thoroughly until very light. Form into small balls. Brown balls in butter, simmer slowly until done, adding a little water, if necessary. When done, remove balls, add more butter to drippings. Add flour and brown. Add enough water to make a thin gravy. Season with salt and pepper. Add meatballs. Meatballs may be prepared ahead of time. Either freeze or refrigerated as they are good reheated. Bake at 300° until thoroughly heated.

Melissa Vander Veen

PORCUPINE MEATBALLS

- | | |
|------------------------|--|
| 1½ lb. hamburger | ¼ tsp. pepper |
| ¾ cup uncooked rice | 1 tsp. Worcestershire sauce |
| 1 egg, slightly beaten | 1 quart or 2 cans whole tomatoes, chopped up |
| ¼ cup chopped onion | |
| 1 tsp. salt | |

Mix first 7 ingredients. Shape into balls. Brown in hot fat. Transfer to casserole. Add tomatoes. Bake for 1 hour at 350°.

Carol Leth

ZUCCHINI MEATBALLS

Combine:

- | | |
|-------------------------|-------------------------------------|
| 1 lb. ground beef | 1½ cups shredded, unpeeled zucchini |
| ¼ cup chopped onion | |
| 1 beaten egg | ½ tsp. salt |
| ½ cup fine bread crumbs | ⅛ tsp. pepper |

Mix well. Form into 20 meatballs. Arrange in 9" round glass baking dish. Microwave, cover with a paper towel, on high setting for 7 or 8 min. or until meat is set; rotating dish twice. Drain off fat.

Mix:

- | | |
|-----------------------------|------------|
| 1 can cream of chicken soup | ¼ cup milk |
| ⅓ cup sour cream | |

Pour over meatballs. Microwave on high, cover with wax paper, 6 or 7 min. or until hot and bubbly, rotating dish at least twice.

Pauline Getting

SWEET AND SOUR MEATBALLS

- 1½ lb. hamburger
- 1 Tbsp. minced onion
- ¾ cup oatmeal
- Dash of salt and pepper

Mix all together. Make meatballs.

Sauce:

- 1½ cup ketchup
- ½-¾ cups water
- 3 Tbsp. brown sugar
- 2 Tbsp. vinegar

Mix and pour over meatballs. Put in oven at 350° for an hour and 15 min. Make sure they are covered. Remove cover for last 30 min.

Shawn Jungers

HOMESTYLE MEATLOAF

- 1 lb. ground beef
- ¼ cup chopped onion
- 2 eggs
- 1 Tbsp. Italian dressing
- 1 cup plain bread crumbs
- 14-oz. jar marinara sauce
- ½ cup grated Parmesan cheese

Spices to taste, pepper, garlic powder, onion powder. Heat oven to 350°. Mix all ingredients except marinara sauce. Add 1 cup marinara sauce to all ingredients. Mix well. Press in ungreased loaf pan. Bake for 40 min. Pour remaining sauce on. Bake another 15-20 min.

Oscar Nugent

MEAT LOAF

- 2 lb. hamburger
- ¾ cup catsup and ½ cup water
- 2 eggs
- 1 pkg. onion soup mix
- 1½ cup toasted bread crumbs

Mix ingredients together. Form a loaf in baking pan or dish. Place 3 strips bacon over top of loaf. Spread an 8-oz. can of tomato sauce over all. Bake at 350° for 1 hour or more until done.

Elinor Piper Bonk

MEAT LOAF

- ⅔-1 cup crushed soda crackers
- 1 grated carrot
- ¾ cup milk
- 1 grated medium potato
- 1½ lb. ground beef
- 1 tsp. salt
- 2 beaten eggs
- ⅛ tsp. pepper
- ¼ cup grated onion
- ½ tsp. sage

Mix together and put in 8x10" pan.

Combine:

- 6 Tbsp. brown sugar
- 2 tsp. dry mustard
- ½ cup catsup

Put on top of meat loaf. Bake 350° for 1 hour.

Lee Meiske

EVERYDAY MEATLOAF

- | | |
|--------------------------|----------------------|
| 2/3 cup dry bread crumbs | 1/4 cup grated onion |
| 1 cup milk | 1 tsp. salt |
| 1 1/2 lb. ground beef | 1/8 tsp. pepper |
| 2 beaten eggs | 1/2 tsp. sage |

Soak bread crumbs in milk, add meat, eggs, onion and seasoning and mix well. Form individual loaves and place in greased pan. Cover loaves with piquant sauce. Bake at 350° 45 min. In one loaf-bake 1 hour.

Piquant sauce—combine:

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|---------------------|--------------------|
| 3 Tbsp. brown sugar | 1/4 tsp. nutmeg |
| 1/4 cup catsup | 1 tsp. dry mustard |

Albert Roeder

MINI MEAT LOAVES

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|-------------------------------------|----------------------------------|
| 2 lb. hamburger | 2 beaten eggs |
| 20 squares crushed soda
crackers | 2 cans cream of mushroom
soup |
| 1 tsp. salt | 1 1/2 can water |

Mix first 4 ingredients. Shape into balls. Put into a 9x13" pan that has been sprayed with Pam. Bake 30 min. at 350°. Mix soup and water. Add to meatballs in pan and continue to bake about 30 min. until soup is bubbly.

Carol Leth

POTATO CASSEROLE

- | | |
|--------------------------|---------------------------|
| 4 large white potatoes | 1 small onion |
| 1 1/2 lb. hamburger | 1 jar Pizza Quick sauce |
| Salt and pepper to taste | 1 can Cheddar cheese soup |
| 1 green pepper | 1 lb. mozzarella cheese |

Peel potatoes. Slice and layer in bottom of greased 9x13" pan. Cover potatoes with cheese soup mixed with 1/2 can milk. Brown hamburger and drain. Add onion and green pepper. Fry until both are soft. Spread over potatoes. Top with sauce. Cover with foil. Bake 1 1/4 hours at 350°. Cover with cheese. Bake uncovered until cheese is light brown.

Oscar Nugent

POTATO-HAMBURGER HOT DISH

- | | |
|------------------------------|------------------------------|
| 5 med., sliced potatoes | 1 can vegetable beef soup |
| 1 lb. hamburger | 1 small onion, chopped |
| 1 can cream of mushroom soup | Salt and pepper (as desired) |

Slice potatoes into buttered pan. Cover with hamburger. Mix soups together and pour over top. Bake for 1 hour at 350°.

Becky Stoltz

SALISBURY STEAK

- | | |
|------------------------|------------------------------|
| 1 lb. ground beef | 2 Tbsp. minced onion |
| ¼ cup dry bread crumbs | ½ cup Chopped celery (opt.) |
| 1 beaten egg | 1 can cream of mushroom soup |
| 1 tsp. salt | ½ cup water |
| ⅛ tsp. pepper | |

Combine first seven ingredients. Shape into patties. Brown on both sides in skillet. Combine soup and water. Pour over meat. Cook slowly in covered skillet for 25 min. Soup and meat juices make good gravy.

Oscar Nugent

SHIPWRECK

- | | |
|-----------------------------|-----------------------|
| ½ cup water | 1 can kidney beans |
| 1 lb. ground beef | 1 small onion, sliced |
| 3 cups raw, sliced potatoes | ½ cup celery |
| ½ cup minute rice | 1 cup tomato soup |

Put water in bottom of loaf pan. Layer rest of ingredients as listed. Cover with aluminium foil. Bake at 350° for 1 hour. Instead of putting in layers, you could mix all together and put in 9x13" pan, if you want to. That's how it got its name.

Deanna Goodvin

SUMMER SAUSAGE

- | | |
|----------------------|---------------------------|
| 2 lb. hamburger | 1½ tsp. liquid smoke |
| ½ tsp. garlic salt | ½ tsp. onion salt |
| 1 Tbsp. mustard seed | 3 Tbsp. tender quick salt |
| 1 cup water | ¼ tsp. pepper |

Mix together. Roll into 2 rolls. Wrap in foil. Refrigerate for 24 hours. Punch holes in bottom of foil. Place on broiler rack and bake for 1½ hours in 325° oven.

Bev Mohni

CALIFORNIA TACOS

- 1 lb. hamburger, browned

Simmer together with:

- | | |
|----------------------|------------------------|
| ½ tsp. minced garlic | 1 tsp. pepper |
| ¼ cup chopped onion | 1 tsp. oregano |
| 1 can tomato soup | 1 tsp. cumin |
| 2½ cans water | 2 tsp. sugar |
| 16-oz. tomato paste | ½ tsp. salt |
| 2 tsp. chili powder | 2 dashes Tabasco sauce |

Simmer 45 min., uncovered. Add ⅔ cup minute rice and cook. Serve over corn chips topped with shredded lettuce, tomato, cheese. Optional: sliced black olives, chopped onion, sour cream.

Katie Stanley
Dianne Anderson

TACO HOT DISH

- | | |
|---------------------------|-----------------------|
| 1 lb. hamburger | 1 pkg. taco seasoning |
| 1 (8-oz.) sour cream | 8 crescent rolls |
| 1 (8 oz.) crushed Doritos | 2 cups Cheddar cheese |
| 2 cups mozzarella cheese | |

Fry hamburger; add taco seasoning per package directions. Mix in sour cream. Spread crescent rolls in a 9x13 pan or dish (lightly greased). Top with half of Doritos, hamburger mixture, cheeses, and the rest of Doritos. Bake at 375° for 20 min. I also put a little taco sauce in the meat mixture before baking. You may serve with lettuce and tomato.

Ethel Borden

TACO PIE

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|-----------------------------------|-------------------------------|
| 2 pkg. Robin Hood pizza crust mix | 2 pkg. taco seasoning mix |
| 2 lb. ground beef | 1 cup sour cream |
| 1 large onion, chopped | 1 pkg. corn chips or Doritos |
| 1 15-oz. can tomato sauce | 8-oz. shredded Cheddar cheese |

Brown ground beef and onion. Drain. Stir in tomato sauce and seasoning mix. Prepare pizza crust dough. Pat on bottom and up sides of greased 9x13" pan. Sprinkle 1 cup crushed corn chips on top of dough. Cover with meat mixture. Spoon sour cream over meat. Cover with cheese and more crushed chips. Bake at 375° for about 30 min. or until crust is golden brown. Top with shredded lettuce and chopped tomatoes. Serve with taco sauce.

Nancy Pyle

TEXAS HOT DISH

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|----------------------|------------------------------|
| 1 lb. hamburger | 1 can cream of mushroom soup |
| 1 small onion, diced | 1¾ cup water |
| ½ cup raw rice | Salt and pepper to taste |
| 1 cup diced celery | |
| 1 cup diced carrots | |

Brown hamburger and onions until done. Add rest of ingredients. Mix well and bake at 350° for 2-2½ hours.

Kay Holst

ZUCCHINI CASSEROLE

Layer buttermilk biscuits in a greased pan. Brown 1 lb. hamburger and onions. Drain. Put on biscuits. Sauté zucchini and green pepper in butter and pinch of dill weed. Put over hamburger. Layer sliced tomatoes over that. Put mild Cheddar cheese over the top. Bake at 350° for 45 min.-1 hour.

Mary Rost

CRESCENT POT PIES

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|-------------------------|----------------------|
| 1 Tbsp. oil | 1 Tbsp. ketchup |
| ½ lb. beef stew meat | ¾ cup hashbrowns |
| ½ cup chopped red onion | ½ cup frozen peas |
| 1 cup brown gravy | ½ cup sliced carrots |
| 1 Tbsp. cornstarch | 1 can crescent rolls |
| ⅛ tsp. pepper | |

Heat oven to 375°. Heat oil in med. skillet over med. heat until hot. Add beef and onion. Cook until beef is brown. In small bowl combine gravy, cornstarch, pepper and ketchup. Mix well. Add to beef in skillet. Stir in vegetables. Cook until vegetables are tender. Spoon mixture into custard cups. Remove dough from can. Cut into 8 pieces. Put on top. Bake 375° for 15 min.

Marge Espey

QUOVORSDT

6 or 7 lb.. beef roast, all fat removed. Boil in salted water until tender. Grind the whole roast, add salt and pepper, ground cloves, allspice, or sage to taste. Add chopped onions and a little vinegar. Mix well and place in a heavy glass baking dish (9x13). Cover with wax paper and weigh it down with something heavy. Chill for 24 hours, slice and eat. Good with German potato salad.

Eleanor Bremer

BARBECUED PORK

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|------------------|---------------|
| 3 lb. pork roast | Salt to taste |
| ½ cup water | |

Put in roaster and cook in oven at 350° for 1 hour.

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|---------------------------|--------------------------|
| 1 15-oz. can tomato sauce | ¼ tsp. garlic powder |
| ¾ cup brown sugar | 2 Tbsp. prepared mustard |
| 2 Tbsp. instant onion | ½ cup vinegar |

Mix these ingredients together and pour over meat. Continue cooking in the 350° oven for another hour or until meat is tender and well done.

Elinor Piper Bonk

CASSEROLE IN THE COOKER

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|---|-----------------------------|
| 1 pkg. (16 oz.) frozen broccoli cuts, thawed and drained | 1 cup milk |
| 3 cups cubed, fully-cooked ham | 1 cup uncooked instant rice |
| 1 can (10¾ oz.) condensed cream of mushroom soup, undiluted | 1 celery rib, chopped |
| 1 jar (8 oz.) process cheese sauce | 1 small onion, chopped |

In slow cooker combine broccoli and ham. Combine rest of ingredients. Stir into broccoli. Cover and cook on low for 4-5 hours or until rice is tender.

Pauline Getting

HAM AND POTATO DISH

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|---|--|
| 1 can of soup—cream of celery,
chicken or mushroom | 1 cup diced, cooked ham or
cooked chicken |
| ½ to ¾ cup milk | 1 small onion, sliced |
| Pepper to taste | 1 Tbsp. margarine |
| 4 cups sliced raw potatoes | Paprika |

Combine soup, milk and pepper. Arrange potatoes, onions, and meat in layers with margarine. Pour mixture over the layers and top with paprika. Cover and bake for 1 hour at 375°. Uncover and bake 15 min. more.

Pauline Getting

HAM BALLS

- | | |
|-----------------------------------|------------------------------|
| 2 lb. ground ham | 2 eggs |
| 2 lb. ground beef | 2 cups graham cracker crumbs |
| 1½ cup Carnation milk (large can) | |

Mix together. Squeeze into 1-2" balls. Place in pan.

Sauce:

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|-------------------|---------------------|
| 1 can tomato soup | 1½ cup brown sugar |
| ½ cup vinegar | 1½ tsp. dry mustard |

Pour sauce over top and bake 1 hour at 350°. Note: These can be frozen or made ahead of time for holiday or party guests. Elaine doesn't use ground beef.

Sheila Finch
Elaine Heilman

HAM WITH STRAWBERRY DIJON SAUCE

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|--------------------------------|---|
| 1 large oven bag (14x20") | 1 (5-7 lb.) boneless, fully
cooked ham |
| 2 Tbsp. flour | Whole cloves |
| 2 (6 oz.) cans pineapple juice | 1 quart strawberries, halved |
| ¾ cup honey | |
| ½ cup Dijon mustard | |

Preheat oven to 325°. Shake flour in oven bag and place in 9x13" pan. Add pineapple juice, honey, mustard to bag. Squeeze oven bag to blend ingredients. Using a knife, score ham in diamond pattern. Insert cloves. Place ham in bag, tie and cut slits in bag as directed. Bake 1¾-2¼ hours until ham is 140° on meat thermometer. Stir strawberries into the sauce. Thicken juice a little if desired. I have increased the size of ham many times just increase everything accordingly. I have also used a bone-in ham. It's delicious.

Shirley Elser

BAKED PORK CHOPS

- 6 pork chops
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 cup raw rice
- 2 cups milk
- 1 envelope dry onion soup mix

Brown chops and arrange in pan. Mix remaining ingredients and pour over the meat. Cover and bake 2 hours at 325°. Uncover and bake 30 min. more.

Pauline Getting

PORK CHOP DELIGHT

- 6 pork chops
- 2 cans (10¾ oz. each) cream of mushroom soup
- 2 soup cans milk
- 4-5 potatoes, pared and quartered
- 1 lb. carrots

In skillet, brown chops. Combine soup and milk. Place chops, potatoes and carrots in slow cooker. Pour soup mixture over all. Cover and cook on low 6-8 hours.

Pauline Getting

ONION GLORIFIED PORK CHOPS

- 1 Tbsp. olive oil
- 6 pork chops
- 1 med. onion, sliced
- 1 can condensed cream of celery soup
- ¼ cup water

In 10" skillet over med.-high heat, in hot oil, cook chops 10 min. or until brown on both sides. Stir in soup, water and onion. Reduce heat to low. Cover and cook until chops are no longer pink.

Oscar Nugent

SWEDISH MEATBALLS

- 1 lb. ground smoked ham
- 1½ lb. ground pork
- 2 cups cracker crumbs
- 2 eggs, beaten
- 1 cup milk
- 1½ cup brown sugar
- ½ cup water
- ½ cup vinegar
- 1 tsp. dry mustard

Mix and shape into balls. Heat mixture and pour over balls. Bake uncovered 2 hours at 300°. Turn after 1 hour.

Darlene Lux

TENDERLOIN PINEAPPLE BAKE

- 1 pork tenderloin
- 1 Tbsp. onion, chopped
- ½ (20 oz.) can sliced pineapple
- 1 cup celery
- 1 tsp. Worcestershire sauce
- 1 Tbsp. cornstarch

Drain pineapple, reserve liquid. Cut each pineapple slice in half. Place roast in 7x10x1½" baking dish. Lay pineapple over pork roast. Add enough water to pineapple juice to make 1⅓ cups of liquid. Blend in Worcestershire sauce and chopped onions. Pour over roast. Bake at 325° until meat temperature reaches 180°. During last 15 min. of roasting time, add celery. Remove roast from pan. Make a smooth paste by mixing cornstarch to remaining sauce in baking pan. Return to oven. Heat until sauce is thick and clear. Serve sauce over hot roast.

Corrine Loder

ZUCCHINI SURPRISE CASSEROLE

- 1 lb. bulk pork sausage
- 1 6-oz. pkg. chicken flavor stuffing mix
- 4 med. zucchini (1½ to 2 lb.)
- 1 10¾ oz. can cream of chicken soup
- ½ cup margarine, melted
- 1 8-oz. dairy sour cream
- Non-stick spray coating

In 12" skillet, cook sausage until browned. Drain fat; return sausage to skillet. Cut zucchini into quarters lengthwise. Cut each quarter into ½" slices. Add to browned sausage. In small bowl, combine chicken soup and sour cream. Stir into sausage mixture. In bowl, combine stuffing mix (crumbs and seasoning package) and melted butter. Spray a 13x9x2" pan with non-stick spray. Spoon half the stuffing mixture into dish. Spread sausage-zucchini mixture over stuffing. Spoon remaining stuffing evenly over the top. Bake 350° for 45 min. or until top is a light golden brown.

Pauline Getting

HEARTLAND RISOTTO

- 1 lb. smoked sausage or kielbasa, sliced ¼" thick
- ½ cup beer
- 1 large onion, cut into wedges
- 1 can corn, drained or frozen corn
- 1 cup Uncle Ben's rice
- 1 can whole tomatoes, drained and chopped
- 1 can beef broth

Cook sausage until lightly browned on both sides. Add onion. Cook 3 min. Spoon off fat. Add rice, cook 1 min. Add broth and beer, to skillet; bring to boil. Simmer 15 min. Stir in corn and tomatoes. Heat thoroughly. Remove from heat. Let stand until all liquid is absorbed.

Betty Morfitt

EASY MICROWAVE TUNA CASSEROLE

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|---|--|
| 1 can condensed cream of
celery soup | 1 cup frozen peas |
| 1 cup milk | ½ cup chopped green
onions or dried onion |
| 1 can (6 oz.) tuna, drained | flakes to taste |
| 1 cup uncooked elbow
macaroni | 1 cup shredded Cheddar
cheese, divided |

In a bowl, combine soup and milk until smooth. Add the tuna, macaroni, peas, onions and ¾ cup cheese. Mix well. Pour into a greased 2 qt. microwave-safe dish. Cover and refrigerate overnight or can be made and cooked right away. Microwave, covered on high for 15-17 min. Remove cover. Stir mixture. Sprinkle with remaining cheese. Return to microwave. Cook until macaroni is soft, approximately 7-10 min. Let stand for 5 min.

Gloria Haarsma

EASY TURKEY POT PIE

- | | |
|--|-------------------------|
| 1¾ cup frozen mixed vegetables | 1 cup original Bisquick |
| 1 cup cut-up cooked turkey | ½ cup milk |
| 1 can (10¾ oz.) condensed
cream of chicken soup | 1 egg |

Heat oven to 400°. Stir vegetables, turkey, soup together and pour in ungreased 9" pie pan. Stir remaining ingredients until blended. Pour over other ingredients. Bake 30 min. or until golden brown.

Marge Espey

TURKEY WILD RICE CASSEROLE

- | | |
|--|--|
| ½ cup diced celery | 6-oz. pkg. Uncle Ben's long
grain and wild rice |
| ¼ cup diced onion | 4-oz. can mushrooms,
undrained |
| 2 cups or more of diced turkey
or chicken | 2-oz. jar diced pimento,
undrained |
| 2¼ cups milk | ½ cup silvered almonds |
| ½ cup mayonnaise | |
| 1 can cream of chicken soup | |

Grease 2 qt. baking dish. Combine all ingredients, except almonds. Bake covered 1 hour at 325°-350°. Stir well. Add almonds and continue baking 15-20 min. Serves 4-6.

Dee Kolpin

MY SUPER ROAST

- | | |
|-----------------------------|-------------------|
| 1 boneless shoulder of veal | 2 Tbsp. olive oil |
| 5-10 slivers of garlic | 1 tsp. rosemary |

Rub veal with olive oil. Sprinkle with rosemary. Make small incisions over the veal with the point of a knife and insert a sliver of garlic. Slow roast at 150° for 26-32 hours. To cover pan is optional.

E. Wallace McMullen
Clarice Hoper

BREAKFAST FOODS

BAKED OMELET ROLL

- | | |
|-------------------------|------------------------|
| 6 eggs | ¼ tsp. pepper |
| 1 cup milk | 1 cup (4 oz.) shredded |
| ½ cup all purpose flour | Cheddar cheese |
| ½ tsp. salt | |

Place eggs and milk in blender. Add flour, salt and pepper; cover and process until smooth. Pour into a greased 13x9x2" baking pan. Bake at 450° for 20 min. or until eggs are set. Sprinkle with cheese. Roll up omelet in pan, starting with a short side. Place with seam side down on a serving platter. Cut into pieces.

Pauline Getting

BISCUITS AND GRAVY

- | | |
|--|--------------------------|
| 2 lb. pork sausage | Salt and pepper to taste |
| 6 cups milk | 3 pkg. Grands biscuits |
| ½ cup cornstarch (stirred with
water to make a paste) | (buttermilk) |

Brown sausage until no longer pink. Drain. Add 6 cups milk. Heat to boiling. Add enough salt and pepper to flavor the milk. Pour the cornstarch mixture in slowly, stirring constantly. Mixture must come back to boiling after adding the cornstarch. Can make this a little ahead of time and reheat, but you must heat it very slowly. Bake biscuits according to directions. Serve gravy over warm biscuits.

Shirley Elser

FARMERS BREAKFAST CASSEROLE

- | | |
|---|------------------------|
| 3 cups hash browns | 4 eggs |
| ¾ cup Monterey Jack cheese,
shredded | 12-oz. evaporated milk |
| 1 cup ham | ¼ tsp. pepper |
| ¼ cup green onion | ⅛ tsp. salt |

Mix. Refrigerate several hours or overnight. Remove from refrigerator ½ hour before baking. Bake 350° for 60 min.

Velma Gruhn

BREAKFAST CASSEROLE

- | | |
|---|------------------------|
| 9 slices bread, cubed | 3 cups milk |
| 1½ lb. cubed ham or sausage
or bacon | ¾ tsp. dry mustard |
| | ¾ tsp. salt |
| 12-oz. grated cheese | 2-oz. mushrooms (opt.) |
| 9 eggs | ½ cup melted butter |

Put cubed bread into a buttered 9x13" pan. Combine ham or drained, browned sausage or bacon with cheese; put this over the bread. Beat eggs, add milk, dry mustard and salt; pour over bread mix. Drizzle butter over all. Cover and refrigerate overnight. Uncover and bake at 325° for 1-1½ hours.

Bev Mohni

BREAKFAST PIZZA

- | | |
|------------------------------------|----------------|
| 2 cans refrigerated crescent rolls | ½ cup milk |
| 1 lb. sausage | Salt |
| Onion | Pepper |
| Green pepper | Cheddar cheese |
| 7 eggs | |

Spread crescent rolls onto the bottom of a greased 10x15" pan, forming the sides up ½". Brown sausage, add onion, pepper, etc. to taste. Drain and sprinkle over dough. Beat eggs; add milk, salt and pepper. Pour over sausage and dough. Sprinkle a little cheese on top. Bake at 350° for 30 min. or until eggs are set. Can also add bacon or ham.

Bev Mohni

BRUNCH CASSEROLE

- | | |
|----------------------|-----------------------------------|
| 8 eggs | Green pepper, diced |
| 2½ cups milk | Ham, diced |
| 2 Tbsp. flour | 2 cups shredded Cheddar
cheese |
| Dash salt and pepper | 2 Tbsp. melted butter |
| 1 small onion, diced | |

Mix all together, except cheese and butter; pour into greased 9x13" baking dish. Sprinkle with cheese. Drizzle 2 Tbsp. of melted oleo on top. Bake at 375° for 40 min.

Bev Mohni
Shirley Elser

FARMERS BREAKFAST

- | | |
|--------------------------------------|----------------------------------|
| 6 bacon strips, diced | 6 eggs, beaten |
| 2 Tbsp. diced onion | Salt and pepper to taste |
| 3 med. potatoes, cooked
and cubed | ½ cup shredded Cheddar
cheese |

In a skillet, cook bacon until crisp. Remove to paper towel to drain. In drippings, sauté onion and potatoes until potatoes are browned, about 5 min. Pour eggs into skillet; cook and stir gently until eggs are set and cooked to desired doneness. Season with salt and pepper. Sprinkle with cheese and bacon. Let stand for 2-3 min. or until cheese melts. Yield: 4-6 servings.

Pauline Getting

GOOD BREAKFAST

- | | |
|--------------------|--|
| 6 eggs | 2 slices white bread, cubed |
| 2 cups milk | 1 cup Cheddar cheese, diced |
| 1 tsp. salt | 1 lb. pork sausage, browned
and drained |
| 1 tsp. dry mustard | |

Beat eggs; add milk, salt, mustard, bread, cheese and sausage. Stir until mixed. Pour in 9x13" pan. Refrigerate overnight. Take out ½ hour before baking. Bake at 350° for 45 min. Serves 6.

Connie George

HAM AND BROCCOLI BAKE

Grease 9x13" pan. Partially cook, drain 1 (10 oz.) pkg. frozen, chopped broccoli. With doughnut cutter, cut center out of 12 slices white bread, crusts removed. Place remaining scraps in pan.

Layer:

- | | |
|-------------------------------|--------------------------|
| Bread scraps | Cooked broccoli |
| 1 cup shredded Cheddar cheese | 2 cups cooked ham, diced |

Sprinkle 2 tsp. finely chopped onion. Arrange doughnuts on top.

Combine:

- | | |
|-------------------------|----------------------|
| 6 eggs, slightly beaten | ½ tsp. salt |
| 3½ cups milk | ¼-½ tsp. dry mustard |

Pour over bread. Cover, refrigerate at least 6 hours or overnight. Bake, uncovered at 325° for 1 hour or until knife inserted in center comes clean. Let stand 10 min. before serving. Serves 12.

Susie Stanley

OVEN OMELETTE BRUNCH

Mix together:

- | | |
|------------------|-------------|
| 1½ dozen eggs | 1 cup milk |
| 1 cup sour cream | 2 tsp. salt |

Beat until well blended. Add:

- | | |
|----------------------------|---------------------|
| ¼ cup chopped green onions | Mushrooms (opt.) |
| Cheese (opt.) | Green pepper (opt.) |
| Chopped ham (opt.) | |

Preheat oven to 325°. Melt ¼ cup butter in 9x13" pan. Pour egg mixture into pan. Bake 35 min. Cut into squares.

Jessica Stanley

OVERNIGHT SUNDAY BRUNCH

- | | |
|--------------------------|--------------------------------|
| 6 slices sandwich bread | 3 cups milk |
| 6 slices American cheese | ½ tsp. salt |
| 5 eggs, well beaten | Diced ham, dried beef or bacon |

Place bread in well-greased 9x13" pan. Place cheese on top of bread. Combine eggs, milk and salt. Pour over cheese. Sprinkle meat on top. Refrigerate overnight. Bake at 350° for 50 min.

Connie George

SUNDAY BRUNCH

- | | |
|---------------------------------------|-------------------------------|
| ½ cup onion, chopped | 2 cups chopped ham |
| ½ cup green pepper, chopped | 1 cup shredded Cheddar cheese |
| 12 eggs | Season as desired |
| 1 cup milk | |
| ½ bag hashbrowns (shredded type best) | |

Brown onion and pepper. Mix all ingredients except cheese. Put in greased 9x13" pan. Sprinkle cheese on top. Bake uncovered at 350° for 20-30 min. If chilled overnight, bake for 45-60 min.

Nancy Coulter

SUNRISE SANDWICH

- | | |
|--|--------------------------|
| 1 can Pillsbury Grands refrigerated biscuits | ¼ cup chopped onion |
| 8 slices bacon, cooked crisp | ¼ tsp. salt |
| 1 Tbsp. butter | ¼ tsp. pepper |
| ¼ cup chopped pepper | 8 eggs |
| | 8 slices American cheese |

Bake biscuits. Melt butter. Add pepper and onion. Cook and stir 2 min. over med. heat. In small bowl, combine eggs, salt and pepper. Blend well. Add to mixture in pan. Cook until egg mixture is almost set. To serve, split warm biscuits. Spoon egg mixture onto bottom half. Top with cheese, bacon and remaining biscuit.

Marge Espey

ZUCCHINI CASSEROLE

- ½ lb. bacon, diced
- 2 cups sliced zucchini
- 1 med. onion
- 4 or 5 eggs
- 1 cup grated cheese

Fry bacon, remove a portion of fat, add zucchini and onion. Cook about 5 min., covered on low heat. Beat eggs in bowl and pour over mixture. Cover and cook 5-8 min. until eggs are set. Add grated cheese and cover. Serve when melted.

Judy Webber

PASTA

OLIVE GARDENS FETTUCCINE ALFREDO

- 8-oz. cream cheese, cut in bits
- ¾ cup Parmesan cheese, grated
- ½ cup butter
- ½ cup milk
- 8-oz. fettuccine, cooked and drained

In large saucepan, combine cream cheese, Parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Corrine Loder

PIZZA CASSEROLE

- 3 cups dry egg noodles
- 1½-2 lb. hamburger
- 1 onion
- 2 cups water
- 1 tsp. oregano or Italian seasoning
- 1 qt. Ragu spaghetti sauce with mushrooms
- Salt and pepper to taste
- Mozzarella cheese

Topping:

- Pepperoni
- Green or black olives
- Mushrooms

Put 3 cups dry egg noodles in a 9x13" pan or large casserole. Brown hamburger with the onion. Season with salt, pepper and oregano (and or), Italian seasoning. Add 2 cups water and quart of Ragu sauce. Pour mixture over noodles. Top with any or all the toppings. Bake at 350° for 50 min. Top with mozzarella cheese. Bake 10 min. longer.

Gloria Haarsma

RIGATONI

- 4 cans tomato sauce
- 2 cans tomato paste
- Garlic powder
- 2 cans (small) water

Cook all day in slow cooker. Make meatballs and brown. Cook rigatoni noodles and drain. Mix all together.

Shawn Jungers

BAKED SPAGHETTI

Break spaghetti into 3" lengths and cook according to directions (about 6 oz.). Brown:

1 lb. hamburger ½ cup chopped onion

Add:
 ½ cup diced celery ½ tsp. salt
 2 cups cooked or canned tomatoes ½ tsp. pepper
 1 tsp. Worcestershire sauce

Cook slowly 15 min. Combine spaghetti with the meat sauce and bake in greased baking dish at 350° for 45 min.

Leota Rose

SPAGHETTI BAKE

1 lb. ground beef	1 7-oz. pkg. spaghetti
1 can tomato paste	2 cups milk
½ tsp. basil	1 cup mozzarella cheese
½ tsp. oregano	1 lb. can tomatoes
¼ tsp. thyme	1 tsp. salt
Dash pepper	1 cup Parmesan cheese
1 large onion	3 eggs, beaten
1 clove garlic, minced	

Brown beef and onion, drain. Stir in tomatoes, paste, garlic, and seasonings. Simmer 15 min. until thick. Cook spaghetti until just tender, drain, blanch in hot water from faucet. Spread spaghetti on bottom of 9x13" baking dish. Sprinkle Parmesan cheese over spaghetti. Combine milk, eggs, salt and pepper. Pour over spaghetti. Spread tomato/meat sauce over spaghetti. Sprinkle mozzarella cheese overall. Bake 40-45 min. at 375°. Let stand 10 min. before cutting.

Dianne Anderson

SPAGHETTI PIE

8-oz. cooked and drained spaghetti	2 Tbsp. margarine
2 eggs, beaten	½ cup Parmesan cheese

Mix well and spread in an 8x8" greased pan. Top with 1 lb. browned ground beef, mixed with one can spaghetti sauce. Spread 1 cup cottage cheese over sauce. Sprinkle with 2 cups shredded mozzarella cheese. Top with pepperoni slices. Cover with foil or freeze. Thaw before baking. Bake at 350° for 35-40 min. Remove foil and bake 10 more min. Let stand 10 min. before cutting.

Everett Schmidt

STUFFED MANICOTTI

- 14 pieces manicotti
- ½ container ricotta cheese
- 2 cups mozzarella cheese
- 1 lb. browned hamburger
- 28-oz. jar Ragu sauce
- Salt and pepper
- Parsley

Cook pasta. Cool on foil, according to package directions. Heat oven to 350°. Stir together cheeses, parsley, salt, pepper and ½ of the hamburger. Spoon into cooked pasta tubes. Spread thin layer of sauce on bottom of pan (large glass pan). Arrange pasta on sauce. Add other ½ of hamburger to remaining sauce. Pour over pasta. Sprinkle with 1 cup mozzarella cheese. Cover with foil. Bake for 45 min. Remove cover. Bake 10 min. longer.

Gloria Haarsma

RICE

BAKED RICE

- ½ cup butter
- 1 can French onion soup
- 1 can beef consomme
- 4-oz. can sliced mushrooms, drained
- 1½ cup Uncle Ben's rice

Bake at 350° 1 hour in a covered casserole.

Shirley Elser

SPANISH RICE

- 1 lb. hamburger
- 1½ cup minute rice
- 1 med. onion
- ¼ green pepper

Fry until brown; stirring until pepper and onion are very light brown. Add:

- 8-oz. can tomato sauce
- 8-oz. can water

Simmer until rice is tender. Season.

Bev Mohni

SPANISH RICE

- 1 lb. hamburger
- 1 diced onion
- ¾ cup dry rice
- 1 can tomatoes
- 1 cup chopped celery

Brown hamburger and onion. At same time boil rice in double boiler. Combine and add tomatoes and celery. Bake in covered casserole until heated and blended, about ¾ hour at 350°. Or simmer at low heat in electric frying pan, stirring occasionally.

Judy Webber

SANDWICHES

BUMSTEADS SANDWICHES

- | | |
|------------------------|-------------------------|
| 1 cup cubed cheese | 2 Tbsp. onion |
| 3 hard-cooked eggs | 2 Tbsp. sweet pickles |
| 1 7-oz. can tuna | ½ cup mayonnaise |
| 2 Tbsp. chopped olives | 2 Tbsp. chopped peppers |

Mix all ingredients. Put in buns. Wrap in foil and heat in oven at 350° for 20 min. or until cheese melts.

Darlene Lux

MAIDRITES

- | | |
|--------------------|---------------------|
| 2 lb. hamburger | 1 tsp. chili powder |
| 1 tsp. dry mustard | Salt to taste |
| ½ cup catsup | Pepper to taste |

Boil 1 small onion and 1 cup water until onion is tender. Add rest of ingredients and cook 20-30 min.

Bev Mohni

PIZZA BURGERS

- | | |
|-----------------------------|---------------------|
| ½ lb. luncheon meat, ground | 1 tsp. oregano |
| 1 lb. hamburger | 1 can pizza sauce |
| ½ lb. diced cheese | 2½ tsp. dry parsley |
| ½ tsp. sage | Hamburger buns |

Brown hamburger. Add other ingredients. Scoop tablespoon of mixture on half buns. Bake 450° for 12 min.

Bev Mohni

PIZZA WITCHES

- | | |
|--------------------------------------|--------------------|
| 1 lb. hamburger, browned and drained | 1 tsp. garlic salt |
| 1 lb. Cheddar cheese | ½ tsp. oregano |
| 1 cup sliced black olives | 1 can tomato soup |
| ¾ cup chopped onion | ½ soup can oil |

Mix together. Let set 4 hours. Refrigerate. Put on half buns and broil until cheese melts.

Bev Mohni

TAVERNS

- | | |
|------------------------|----------------------|
| 2 lb. hamburger | 1 Tbsp. mustard |
| Chopped onion to taste | 4 Tbsp. brown sugar |
| ½ tsp. salt | ½ cup water |
| ¾ cup catsup | 1 Tbsp. chili powder |
- Brown hamburger with onion and salt. Drain. Add remaining ingredients. Simmer 30 min.
- Elaine uses 1 can tomato soup and no brown sugar.

Carol Leth
Elaine Heilman

TURKEY BURGER

- | | |
|------------------------|-----------------------------|
| 1 lb. ground turkey | 1 tsp. Worcestershire sauce |
| ½ cup dry bread crumbs | 1 tsp. soy sauce |
| 3 Tbsp. chopped onion | ½ tsp. paprika |
| 2 Tbsp. catsup | ¼ tsp. red pepper |
| 1 Tbsp. lemon juice | |
- Mix together. Shape in patties. Fry or grill.

Bev Mohni

Party Foods



APPETIZERS

BACON APPETIZERS

- 1 can sliced water chestnuts 1 can chunk pineapple
Bacon

Slice pineapple chunks in half. Wrap a raw bacon strip around a chestnut and a chunk of pineapple and secure with a toothpick. Broil until bacon is done. Serve immediately.

Darlene Lux

BAKED CHEESE WEDGES

- 1 pkg. (10 oz.) Cracker Barrel 1 egg, beaten
extra sharp Cheddar cheese 40 crackers (Ritz, Wheat Thins
or your favorite crackers)
½ cup seasoned dry bread
crumbs
½ tsp. crushed red pepper (opt.)

Cut cheese into ¼" thick slices; cut diagonally in half. Mix bread crumbs and pepper. Dip cheese into egg; coat with crumb mixture, place on crackers; place crackers on cookie sheets. Bake 350° for 5-7 min. or until cheese is melted. Makes 40.

Corrine Loder

BEER NUTS

- 1½ cup sugar 24-oz. raw peanuts
¾ cup water 1 Tbsp. maple flavoring

Cook over medium heat until nearly dry. Butter cookie sheet. Put on cookie sheet. Bake at 250° for 30 min. Stir every 10 min. Sprinkle with salt.

Darlene Lux

CHILI CON QUESO

- 1 lb. ground beef, browned and
drained 8-oz. can tomato sauce
½ cup green onion, chopped 4-oz. green chilies, chopped
¾ cup green pepper, chopped 1 lb. Velveeta, cubed

Put in slow cooker. Cover. Cook on low 2-3 hours. Stir occasionally. Serve with chips.

Mary Rost

CHILI RELLENOS

- | | |
|---------------------------------------|-----------------------------|
| 4 (4.5 oz.) cans chopped green chilis | 1 12-oz. evaporated milk |
| 1 lb. grated Cheddar cheese | 4 eggs |
| 1 lb. grated Jack cheese | 4 Tbsp. flour |
| | 1 (15 oz.) can tomato sauce |

Drain, rinse, drain and pat dry with paper towels the 4 cans of chilis. Prepare a 9x13 pan, greased. Make one layer of half the chilis. Cover with half of the cheese. Another layer of chilis and the rest of the cheese (except 1 cup). Blend together evaporated milk, eggs and flour. Pour over chilis and cheese. At this point it can be refrigerated overnight. When ready to bake, pour tomato sauce over top. Sprinkle with 1 cup reserved cheese. Bake at 350° 45-50 min. until set. Plan to remove from oven 15 min. before serving.

Shirley Elser

COCKTAIL MEATBALLS

- | | |
|----------------------------|------------------------------|
| 2 lbs. ground beef | 1 16-oz. can cranberry sauce |
| 1 cup corn flake crumbs | 1 12-oz. bottle chili sauce |
| ¼ cup dried parsley flakes | 2 Tbsp. instant minced onion |
| 2 eggs | 2 Tbsp. brown sugar |
| ¼ tsp. pepper | |
| ⅓ cup catsup | |
| ½ tsp. garlic powder | |

Mix first 7 ingredients well. Form into small meatballs. Arrange in shallow pan. Combine remaining ingredients. Cook over medium heat until cranberry sauce melts. Pour mixture over meatballs. Bake uncovered 30 min. at 350°. Let cook and refrigerate. Reheat in oven at 350° for 30 min.

Nancy Pyle

EGG ROLLS

- | | |
|--------------------------|----------------------|
| 1 cup chow mein noodles | 1½ Tbsp. dry sherry |
| 8-oz. shrimp | ½ tsp. salt |
| 4-oz. uncooked lean pork | ⅓ tsp. pepper |
| 6 fresh mushrooms | 1 cup bean sprouts |
| 6 green onions | Egg roll wrappers |
| 1 hard-cooked egg | 1 beaten egg |
| 2 Tbsp. butter | 3 cups vegetable oil |

Finely chop shrimp, pork, mushrooms, onions, bean sprouts, noodles and egg. Heat butter in wok (or skillet). Stir fry pork about 5 min. Add mushrooms and onions. Stir fry about 2 min. Remove from heat. Add shrimp, hard-cooked egg, noodles, bean sprouts, sherry, salt and pepper. Mix well. Brush edges of egg roll wrappers lightly with beaten egg. Fill with heaping Tbsp. of mixture. Roll and seal. Heat oil. Fry until golden brown. I have put cabbage in instead of sprouts, also very good.

Bev Mohni

DEVILED EGGS

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|-----------------------------|-------------------------------|
| 6 cooked eggs | 2 tsp. lemon juice or vinegar |
| 1 tsp. Worcestershire sauce | ¼ tsp. pepper |
| ½ tsp. salt | 3 Tbsp. mayo |
| ¾ tsp. mustard | |

Cook eggs. Cool. Peel. Cut in half lengthwise. Remove yolks. Mix with rest of ingredients. Fill white with mixture.

Bev Mohni

HAM APPETILLAS

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|--|--|
| 1 pkg. super size flour tortillas | 2 Tbsp. green onion, chopped |
| 2 8-oz. pkg. cream cheese,
softened | ¼ cup black olives, chopped |
| ⅓ cup mayonnaise | 2 2½-oz. pkg. thin sliced,
cooked ham |

Remove tortillas from refrigerator. Combine cream cheese, mayonnaise, onions and olives. Spread thin layer of mixture on tortilla. Arrange four slices of ham over cheese mixture. Tightly roll up tortillas. Wrap individually in plastic wrap. Refrigerate at least 3 hours or overnight. To serve, cut into ¾" slices. Makes about 64 appetillas.

Gloria Haarsma

LITTLE WIENER SURPRISES

- | | |
|------------------------------|----------------------------|
| 1 pkg. cocktail wieners | ½ cup to 1 cup brown sugar |
| 1 pkg. bacon cut into thirds | |

Wrap bacon around each wiener. Stick with toothpick. Put in cake pan or cookie sheet. Sprinkle brown sugar over top of wieners. Bake 350° for 45 min. Serve. Keep warm in crockpot.

Laura Bernier
Deb Rushenberg
Linda Tewes

ONION PATTIES

- | | |
|----------------------|---|
| ¾ cup flour | ½ cup powdered milk |
| 2 tsp. baking powder | Cold water |
| 1 Tbsp. sugar | 2½ cup onions grated or
chopped fine |
| ½ tsp. salt | |
| 1 Tbsp. cornmeal | |

Mix together first 6 ingredients. Stir in enough cold water for a thick batter. Mix in onions. Drop by teaspoonfuls into deep hot oil. Flatten patties slightly as you turn them. Fry to a golden brown. Much easier than onion rings.

Sharlee Randolph

PARTY CHEESE WREATH

- | | |
|--|-----------------------------|
| 2 pkg. (8 oz.) cream cheese,
softened | 2 tsp. Worcestershire sauce |
| 1 pkg. (8 oz.) shredded sharp
Cheddar cheese | 1 tsp. lemon juice |
| 1 Tbsp. each chopped red bell pepper, finely chopped onion | Dash ground red pepper |

Mix cream cheese and Cheddar cheese with electric mixer on medium speed until well blended. Blend in remaining ingredients. Refrigerate. Form into wreath or mini cheese balls. Serve with crackers or bread sticks.

Marge Espey

PARTY RYE SANDWICHES

- | | |
|----------------------|--------------------------------|
| 1 lb. ground beef | Oregano, Worcestershire |
| 1 lb. spiced sausage | sauce and garlic salt to taste |
| 1 lb. Velveeta | |

Mix and brown beef and sausage. Drain grease. Add rest of ingredients. Mix. Melt into meat. When ready to serve, put on small party rye bread slices. Warm in oven. Can also make ahead of time and freeze. Just pull completed rye slices out of freezer and pop in oven until heated through.

Oscar Nugent

PICKLED FISH

Put 3 lbs. of cubed fish into 1 cup of salt and 4 cups of water. Let stand in refrigerator for 48 hours. Drain and rinse. Cover with white vinegar and let stand in refrigerator 24 hours. Drain. Layer in jars with onions.

Cover with cooled syrup of:

- | | |
|--------------------------|----------------------|
| 2 cups white sugar | 4 bay leaves |
| 2 cups white vinegar | ½ tsp. whole cloves |
| 1 tsp. whole allspice | 2 Tbsp. mustard seed |
| ½ tsp. whole peppercorns | |

Bring to boil. Cool. Cover fish. Keep in refrigerator. (May add 1 cup white wine to above syrup mixture.)

Joy Popp

SOUR DOUGH MUFFINS WITH CRAB SPREAD

Combine:

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|---------------------------|------------------------|
| 1 cup flaked crabmeat | 2 Tbsp. chopped onions |
| ¼ cup finely diced celery | ½ cup shredded cheese |

Mix in ½ cup mayonnaise. Spread on 4 sour dough English muffins, split in half and buttered. Broil until hot and lightly browned. Serve hot. Yield: 8 muffin halves.

Susie Stanley

TORTILLA PINWHEELS

- | | |
|--|-----------------------------|
| 8-oz. sour cream | 1 cup grated Cheddar cheese |
| 8-oz. cream cheese, softened | ½ cup chopped green onion |
| 1 (4-oz.) can diced green chilies,
well drained | Garlic powder to taste |
| 1 (4-oz.) can chopped black olives | 5 (10") flour tortillas |
| | Salsa |

Mix all ingredients together except tortillas and salsa. Divide the filling and spread evenly over the tortillas. Roll up tortillas. Cover and refrigerate several hours. Cut slices ½"-¾". Serve with salsa, if desired. Yields about 50 pinwheels.

Betty Morfitt
Oscar Nugent

TRISCUIT APPETIZERS

Put on ungreased cookie sheet 1 box Triscuit crackers. Stir together:

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|-----------------------------|-------------------------------|
| 1 cup shredded cheese | 1 small can chopped mushrooms |
| ⅓ cup chopped pepperoni | |
| ⅓ cup chopped onion | ½ cup mayonnaise |
| 2 Tbsp. chopped ripe olives | |

Put mixture on top of Triscuits. Bake 350° for 7 min. Watch carefully.

Katie Stanley

VEGETABLE CRESCENT

- 1 pkg. crescent rolls

Spread on a 9x13 pan. Bake per package directions. Mix:

- | | |
|----------------------|----------------------------|
| 1 8-oz. cream cheese | 1 tsp. onion flakes (opt.) |
| ⅓ cup mayonnaise | 1 tsp. dill seed (opt.) |

Spread on cooled crust. Top with finely chopped, raw veggies. Let set in refrigerator 12 hours or overnight.

Everett Schmidt

ZUCCHINI APPETIZERS

- | | |
|---|----------------------------------|
| 3 cups thinly sliced, unpared zucchini, about 4 small | ½ tsp. seasoned salt |
| 1 cup Bisquick | ½ tsp. dried oregano or marjoram |
| ½ cup finely chopped onion | Dash of pepper |
| ½ cup grated Parmesan cheese | 1 clove garlic, finely chopped |
| 2 Tbsp. parsley | ½ cup vegetable oil |
| ½ tsp. salt | 4 eggs, slightly beaten |

Mix all together. Grease 13x9x2" pan. Bake 350° for 25 min. or until golden brown. Makes 4 dozen, 2x1" pieces. Best when served hot. Freezes well. Can cover top with grated Cheddar cheese before baking.

Susie Stanley

BEVERAGES

AMARETTO SLUSH

- | | |
|--------------------------|----------------------------------|
| 9 cups boiling water | 1 12-oz. can frozen orange juice |
| 1½ cups sugar | 1 12-oz. can frozen lemonade |
| 1 46-oz. pineapple juice | 3 to 3½ cups Amaretto |

Stir ingredients well, then freeze. To serve, add scoops of slush to a glass and add 7-Up.

Becky Stoltz

BAILEY'S IRISH CREAM

- | | |
|---|-----------------------------|
| 1 cup light cream | 2 Tbsp. Hershey's chocolate |
| 1 can (14-oz.) Eagle sweetened
condensed milk | syrup |
| 1⅓ cup Irish whiskey | 1 tsp. vanilla extract |
| 1 tsp. instant coffee | 1 tsp. almond extract |

Combine all ingredients in a blender. Set on high speed for 30 seconds. Bottle in a tightly sealed container and refrigerate. Liquor will keep for at least 2 months if kept cool. Be sure to shake the bottle well before serving. Makes 4 cups.

Corrine Loder

JOY'S CAPPUCCINO MIX

- | | |
|--|-------------------------|
| 1 8-qt. box dry milk | 1 16-oz. jar Coffeemate |
| 2-3 cans of International coffee,
depending on taste (any flavor) | creamer |
| 1 lb. Nestles Quik | 1 lb. powdered sugar |

Mix well. Put into a well sealed jar. Keeps for several months.

To serve: add 2-3 Tbsp. to a mug of hot water and stir. Now sit back and enjoy!!

Swiss Mocha and French Vanilla are the best. For French Vanilla use French Vanilla Creamer.

Joy Popp

FROZEN FRUIT SLUSH

- | | |
|--|------------------------|
| 1 (12 oz.) frozen orange juice | 1 can mandarin oranges |
| 1 (6 oz.) frozen lemonade | 3 bananas, finely cut |
| 1 (10 oz.) frozen strawberries | ¾ cup sugar |
| 1 (20 oz.) can crushed
pineapple, undrained | 2½ cups water |

Mix well and freeze in closed containers. Serves 15-18.

Jessica Stanley

HONEY BERRY MILK SHAKES

- | | |
|-----------------------------------|-------------|
| 1 pint vanilla ice cream | ½ cup milk |
| 2½ cups sliced fresh strawberries | ¼ cup honey |

In blender, combine all ingredients. Cover and process until smooth. Pour into glasses. 4 servings.

Pauline Getting

HOSPITAL AUXILIARY PUNCH

- | | |
|------------------------------|-----------------|
| 1 15 qt. Wylers lemonade mix | 4 qt. gingerale |
| 2 ½ gal. pineapple sherbet | |

Mix lemonade according to directions. Add sherbet, in scoops, ½ hour before serving. Just before serving add gingerale. Serves 140.

Irma Jacobsma

HOT PUNCH

- | | |
|------------------------------------|------------------------|
| 9 cups unsweetened pineapple juice | 9 cups cranberry juice |
| | 4½ cups water |

Put into electric coffee pot.

In basket put:

- | | |
|----------------------|-------------------|
| 1 cup brown sugar | 4 cinnamon sticks |
| 4½ tsp. whole cloves | ¼ tsp. salt |

Perk as you would coffee. When done perking, ready to serve.

Dianne Anderson

INTERNATIONAL HOUSE OF FLAVORED COFFEE
CAFE BAVARIAN MINT

To make coffee use rounded tsp. of the following to taste:

- | | |
|------------------------|--------------------------|
| ¼ cup powdered creamer | 2 Tbsp. powdered cocoa |
| ⅓ cup sugar | 2 hard candy peppermints |
| ¼ cup instant coffee | |

Process in blender on liquify until well blended. Store in airtight container.

Corrine Loder

CAFE VIENNESE

- | | |
|------------------------|----------------------|
| ¼ cup powdered creamer | ¼ cup instant coffee |
| ⅓ cup sugar | ½ tsp. cinnamon |

Process in blender on liquify until well blended. Store in airtight container. Use rounded tsp. to cup hot water.

Corrine Loder

CAFE CAPPUCCINO

- | | |
|------------------------|---------------------------------------|
| ¼ cup powdered creamer | 1 orange-flavored piece of hard candy |
| ⅓ cup sugar | |
| ¼ cup instant coffee | |

Process in blender on liquify until well blended. Store in airtight container. Use rounded tsp. to cup hot water.

Corrine Loder

JELLO PUNCH

- | | |
|---------------|-----------------------------|
| 4 cups water | 1 large frozen lemonade |
| 2½ cups sugar | 1 large can pineapple juice |
| 1 6-oz. Jello | 5 cups water |

Boil 4 cups water, sugar and Jello. Mix well with other ingredients. Freeze. Add 2 qt. gingerale. Take out 2 hours before use. Makes 5 quarts.

Becky Stoltz

JOY JUICE

- | | |
|-----------------------|---------------------------|
| 1 fifth rum | 1 32-oz. bottle Bubble Up |
| 4 cans beer | 1 lime |
| 2 large cans lemonade | Lots of ice. |

Makes two gallons.

Tanya Barron

KAHLUA

- | | |
|------------------------|-----------------|
| 1 qt. water | 1 Tbsp. vanilla |
| 2½ cups sugar | 2½ cups vodka |
| 2 Tbsp. instant coffee | |

Bring water, sugar and coffee to a boil. Simmer very slowly for 3 hours. Mixture will be very dark and syrupy. Cool. Add vanilla and vodka. Makes 7 cups.

Corrine Loder

ORANGE JULIAN

- | | |
|---------------------------------|----------------|
| 1 6-oz. can frozen orange juice | 1 tsp. vanilla |
| 1 cup milk | 8-10 ice cubes |
| 1 cup water | |

½ cup sugar (I use ¼ cup sweetener (Splenda) and ¼ cup sugar)

Put in blender and mix. Makes 3 large glasses.

Irma Jacobsma

PUNCH SLUSH

(Diabetic)

- | | |
|---|--|
| 1 6-oz. pkg. any flavor
sugar-free gelatin | 1½ cups unsweetened
pineapple juice |
| 2 cups hot water | 48-oz. diet lemon-lime
beverage |
| 2 cups cold water | |
| 1 12-oz. frozen lemonade concentrate | |

Pour boiling water over sugar-free gelatin. Dissolve. Add cold water, lemonade and pineapple juice. Freeze until firm. Remove from freezer. Pour diet soda over frozen mixture. Stir to form slush.

LaVaughn Meiske

STRAWBERRY DAIQUIRI SLUSH

- | | |
|--------------------------------|---------------------------|
| 3 to 4 cups water | 1 box frozen strawberries |
| 1 cup sugar | Red food coloring |
| 1 large can frozen lemonade | 2 cups vodka |
| 1 small box strawberry gelatin | |

Boil water and sugar until it becomes clear. Add remaining ingredients, stirring until thawed. Add a few drops of food coloring. Freeze. To serve, add a small amount to 7-Up to a full glass of slush mixture.

Becky Stoltz

STRAWBERRY-LIME PUNCH

- | | |
|-------------------------|---|
| 1½ cups pineapple juice | 1 10-oz. pkg. frozen sliced
strawberries with sugar,
thawed |
| ½ cup orange juice | |
| 2 Tbsp. lime juice | 4½ cups lemon-lime soda |
| ½ cup sugar | |

Place juices and sugar in blender. Mix well until sugar is dissolved. Add strawberries. Mix until combined. Pour into pitcher. Slowly add lemon-lime soda. Stir until combined. Refrigerate until ready to serve. Yields 16 (½ cup) servings.

Allison Unrau

CHEESE BALLS

CHEESE BALL

- | | |
|---|-----------------------|
| 1 5-oz. jar pimento cheese | 1 8-oz. cream cheese |
| 1 5-oz. jar Kraft Old English
cheese | 1 small onion, grated |
| | ¼ cup mayonnaise |

Blend all ingredients well after letting cheese set out at room temperature. Chill and shape into ball. Roll in pecans or parsley flakes or dried beef, cut up real fine.

Dianne Anderson

BRAUNSWEIGER SPREAD DIP

- 1 8-oz. pkg. cream cheese 2 Tbsp. ketchup
 1 lb. braunsweiger 2 Tbsp. Worcestershire sauce
 3 Tbsp. diced onion

It works well to warm cream cheese and braunsweiger in microwave. Add rest of ingredients. Blend with electric mixer.

Darlene Lux

CHEESE DIP

- 1 or 2 green peppers, chopped 1 8-oz. shredded mozzarella
 4 green onions, chopped cheese
 1 large tomato, cut up 8-oz. creamy Italian or Green
 1 8-oz. shredded Cheddar cheese Goddess dressing

Mix all together.

Dianne Anderson

CHIPPED BEEF DIP

Soak 1 Tbsp. onion soup mix in 2 Tbsp. dry vermouth for 1 hour.

Add:

- 1 8-oz. pkg. cream cheese ¼ cup chopped green olives
 2 Tbsp. salad dressing 1 pkg. chipped beef, cut fine

Mix together.

Darlene Lux

CHIP DIP

- 1 pkg. dry vegetable soup mix 1 cup mayonnaise
 1 cup salsa 1 cup sour cream

Mix ingredients. Chill 2 hours before serving.

Becky Stoltz

DRIED BEEF CHEESE DIP

- 2 8-oz. pkg. cream cheese, 1 Tbsp. Worcestershire sauce
 softened 1 small onion, minced
 1 Tbsp. Accent 1 pkg. dried beef, diced

Mix all together and refrigerate overnight.

Bev Mohni

CLAM DIP

Rub bowl with 1 clove garlic. Drain 1(8 oz.) can minced clams, reserving $\frac{1}{4}$ cup liquid. Mix with 1 (8 oz.) pkg. cream cheese, room temperature. Add:

- | | |
|--|--|
| 2 tsp. lemon juice | $\frac{1}{2}$ tsp. salt |
| $1\frac{1}{2}$ tsp. Worcestershire sauce | $\frac{1}{4}$ cup reserved clam liquid |
| Dash Tabasco sauce | |

Chill at least 1 hour before serving. Especially good with vegetables.

Susie Stanley

DIP

- | | |
|--------------------------------|-------------------------|
| 1 8-oz. cream cheese | Green pepper, onion and |
| 1 small sour cream | celery to taste |
| 1 tsp. Worcestershire sauce | Salt and pepper |
| 1 pkg. dried beef, cut up fine | |
| Mix well. | |

Dianne Anderson

FRUIT DIP

Combine in blender or electric mixer:

- | | |
|--------------------------------|------------------------------|
| 1 pkg. instant vanilla pudding | 1 tsp. vanilla |
| $1\frac{1}{2}$ cup milk | $\frac{1}{3}$ cup mayonnaise |
| 1 cup sour cream | |

Chill. Serve with assorted fresh fruits for dipping.

Susie Stanley

HOT DIP

- | | |
|---------------------------------------|--------------------------------------|
| Large box Velveeta cheese,
cubed | 2 small cans chopped green
chilis |
| 2 15-oz. cans chili without
beans | 2 bunches green onions,
chopped |
| Melt cheese. Add rest of ingredients. | |

LaVaughn Meiske

MEXICAN DIP

- | | |
|---------------------------------|----------------------------------|
| 1 lb. hamburger | 1 Tbsp. chili powder |
| $\frac{1}{2}$ cup onion | 1 tsp. salt |
| $\frac{1}{2}$ cup catsup | 1 32-oz. can chili beans |
| Garnish: | |
| $\frac{1}{2}$ cup green olives | 1 cup shredded Cheddar
cheese |
| $\frac{1}{2}$ cup chopped onion | |

Brown hamburger and onions. Stir in catsup, chili powder, and salt. Mash and add chili beans. Heat all. Garnish with olives and onion. Top with shredded cheese. Serve with tortilla chips.

Marge Espey

NACHO DIP

- | | |
|--|--|
| 1 lb. hamburger, browned
and drained | 16 oz. jar Pace Picante Sauce
(med. or mild, whichever
you prefer) |
| 1 lb. American or Velveeta or a
15 oz. jar Cheez Whiz | |

Sheryl Tewes

NOT VELVEETA CHEESE DIP

- | | |
|-----------------------|-----------------------|
| 1 jar salsa | 1 can evaporated milk |
| 2 lb. Velveeta cheese | |
- Cook in slow cooker. Serve with tortilla chips.

Marge Espey

POLISH HOT DIP

8-oz. cream cheese, soften 1 min. in microwave

Add:

- | | |
|-------------------------------|--------------------|
| 1 Tbsp. mayonnaise | 1/3 cup sour cream |
| 1/2 tsp. Worcestershire sauce | 1/3 cup milk |

Add:

- | | |
|--|---|
| 8-oz. Polish sausage or
Polska Kielbasa, cut fine | 1/2 cup green onions
1/4 cup Parmesan cheese |
|--|---|

Cook in crockpot on low heat for 1 hour.

LaVaughn Meiske
Kathy Ericksen**SHRIMP DIP**

- | | |
|----------------------|-----------------------|
| 1 large cream cheese | 1 can shrimp, drained |
| 1 jar shrimp sauce | |

Spread cream cheese evenly on large plate. Cover with shrimp sauce. Top with shrimp. Serve with crackers.

Dianne Anderson

SPINACH DIP

- | | |
|---|--|
| 1 pkg. (10 oz.) frozen chopped
spinach, thawed and drained | 1 pkg. dry vegetable soup mix |
| 1 container (16 oz.) sour cream | 1 can (8 oz.) water chestnuts,
drained and chopped (opt.) |
| 1 cup mayonnaise | 3 green onions, chopped |

In medium bowl, combine all ingredients until well mixed. Cover. Chill 2 hours to blend flavors. Stir well. If desired, spoon into round bread bowl. Serve with cut up vegetables, chips or crackers.

Becky Stoltz
Dianne Anderson

STRAWBERRY DIP

- 1 cup sour cream 1½ tsp. amaretto
 1½ cup powdered sugar 1 tsp. almond flavor
 Mix. Dip whole strawberries in mixture.

Darlene Lux

TACO DIP

- 1 lb. Velveeta cheese 1 can Hunts Specialty Tomato
 1 lb. hamburger, browned with Sauce
 some diced onion 1 can Hormel Chili, no beans
 Put all in slow cooker on low for 4 hours or on high for 1 hour. Stir
 occasionally. Serve with Fritos or Nacho Cheese Doritos.

Connie Riedemann

TACO DIP

- 1st layer:
 2 cans bean dip or 1 can refried beans
 2nd layer:
 3 avocados mashed with fork 1 tsp. lemon juice
 Salt to taste
 3rd layer:
 1 cup sour cream 3 Tbsp. mayonnaise
 1 pkg. taco seasoning
 4th layer:
 Jack and Cheddar cheese, Green onions
 grated
 1 can chopped green chilies

Sheryl Tewes

SNACKS**CINNAMON PECANS**

- 1 egg white 1 tsp. cold water
 Beat until stiff peaks.
 Add together:
 ½ cup sugar ¼ tsp. salt
 ½ tsp. cinnamon

Sprinkle over pecans. Mix pecan mixture into egg whites. Bake at
 220° for 1 hour, turning every 15 min. Good. Like you get at the fair.

Mary Rost

Marj Hengeveld

GUMMI BEARS

1 small box Jello with sugar (any flavor) ½ cup water

7 envelopes unflavored gelatin

Mix in a saucepan until mixture resembles playdough. Place pan over low heat and stir until melted. Once completely melted, pour into plastic candy molds. Place in freezer for 5 min. When very firm take out of molds and eat.

Corrine Loder

MUNCH CRUNCH

¾ cup brown sugar (packed) ¼ cup white syrup

½ cup margarine

Microwave on regular setting for 4 min., stirring after every minute.

Add:

½ tsp. vanilla ½ tsp. soda

Pour over 1 12.3-oz. box Crispix and 12-oz. can Planter peanuts. Place in large microwavable pan. Microwave for 1½ min. Stir. Microwave for another 1½ min. Stir. Microwave 30 seconds. Pour out and cool. Add 12-oz. pkg. M&M's.

Pauline Getting

PARTY MIX

2 boxes Bugles 1 bag corn chips

1 box Munch-ems 1 box Cheez-its

1 large box Crispix 1 bag oyster crackers

1 or 2 bags pretzels

Pour 7 items in large bag and shake to mix. Mix:

2½ cups salad oil 1 Tbsp. lemon pepper

1 pkg. dry Hidden Valley Ranch dressing 1 Tbsp. dill weed

After mixing well, pour mixture over the ingredients in the bag. Mix well, roll from side to side. This recipe fills about 4 ice cream pails. Freezes well.

Siri Christy

SNACKS

1 box Bugles 1 bag pretzels

1 box Cheddar Cheese Bugles 1 bottle Orville Redenbacher

1 box thin Crispix or another flavored Bugles popping oil

In large bag or bowl add all ingredients. Shake or mix. Stand overnight.

Marge Espey

PECAN CRUNCH

1 lb. butter (has to be)	1 12-oz. Crispix
2 lbs. brown sugar	1 12-oz. Rice Chex
1 cup white Karo syrup	1 12-oz. Corn Chex
1 tsp. salt	2 lb. pecans
2 tsp. vanilla	1 lb. cashews

Boil butter, sugar, syrup and salt for 5 min. Add vanilla. Mix remaining ingredients in brown paper sack, large roaster or cookie sheets. Pour syrup over; stir some. Bake 1 hour at 200°. Stir 3-4 times. Spread on wax paper. Break apart. Freezes well. Keeps well in tight container.

Mary Rost

CARAMEL CORN

4 qt. popped popcorn	½ tsp. salt
1 stick margarine or butter	1 cup brown sugar
¼ cup white syrup	½ tsp. soda

Put popcorn in large brown paper bag. Microwave next 4 ingredients for 3 min. or so. Stirring occasionally. Take out and stir in soda. Pour over the popcorn and shake. Put bag in microwave. Shake several times at 1½ min. intervals. Spread on large cookie sheet.

Laura Bernier

KETTLE CORN**(Hillbilly Kettle Corn)**

¼ cup vegetable oil	3 Tbsp. sugar
½ cup popcorn, unpopped	Salt to taste

In 3 qt. saucepan, heat oil over med.-high heat. Add popcorn, sugar and salt. Cover and shake over heat until popcorn stops popping. This will make 11 cups when it is done.

Zipara Nagel

OVEN CARAMEL CORN

Prepare 8 qt. popped corn; set aside.

Boil 5 min. in large pan:

1 cup (2 sticks) oleo	1 tsp. salt
2 cups brown sugar	1 tsp. butter flavoring
½ cup white corn syrup	1 tsp. burnt sugar flavoring

Remove from heat. Stir in ½ tsp. soda. Pour over popcorn. Put in cake pans. Place in 250° oven for 1 hour. Stir every 15 min. Cool. Will stay crisp if stored in airtight container.

LaVaughn Meiske

Pauline Getting

PEANUT BUTTER POPCORN

2 qt. or 12 cups popped corn ½ cup white syrup
 1 cup sugar 1 cup peanut butter
 ½ cup honey 1 tsp. vanilla

Pop corn and keep warm in 250° oven. Combine syrup, honey, sugar in saucepan. Bring to a boil. Boil 2 min., stirring constantly. Remove from heat. Stir in peanut butter and vanilla. Pour over popcorn.

Mary Rost

POPCORN BALLS

Cook:

2 cups brown sugar ½ cup white syrup
 ½ cup butter

Cook until sugars dissolve. Pour over popped corn.

Kay Holst

POPCORN CAKE

4 qt. popcorn ½ cup vegetable oil
 1 cup salted peanuts ½ lb. caramels (about 35)
 1 lb. M&M's ½ lb. marshmallows
 ¼ cup margarine

Mix popcorn, peanuts and M&M's in a large roaster. Melt remaining ingredients over med. heat, stir well. Pour over mixture of popcorn, mix well. Press into greased angel food pan or 9x13 pan.

Becky Stoltz

SUGARED POPCORN

⅓ cup unpopped popcorn 4 Tbsp. oil
 4 Tbsp. white sugar Pinch of salt

Use bottom stirring theater type popper. Stir constantly so it doesn't burn.

Connie Riedemann

SPREADS**CHEESE SANDWICH SPREAD**

1 cup cream, whipped 2 cups walnuts, chopped
 8 or 9 Tbsp. salad dressing 2 green peppers, diced
 1 big jar Cheez Whiz or
 Velveeta, melted 2 med. onions, grated or
 ground
 Mix all together.

Darlene Lux

CHEESE SPREAD

- 1 lb. Velveeta
- 1 can evaporated milk
- ¼ lb. dried beef

Melt cheese and milk in double boiler. Add dried beef. Good on crackers or on wheat or rye bread.

Dianne Anderson

PORKY SPREAD

- 1 lb. sausage, cooked and drained
- ¼ cup pickle relish
- Onion to taste, grated
- 1 cup shredded Cheddar cheese
- ¾ cup Miracle Whip

Combine all and serve on crackers.

Pauline Getting

SALMON CHEESE SPREAD

- 2 pkg. (3 oz. each) cream cheese, softened
- 3 Tbsp. mayonnaise
- 1 Tbsp. lemon juice
- ½ tsp. salt
- ½ tsp. curry powder
- ¼ tsp. dried basil
- ⅛ tsp. pepper
- 1 can (7½ oz.) salmon, drained, bones and skin removed
- 2 green onions, thinly sliced

In a mixing bowl, combine the cream cheese, mayonnaise and lemon juice. Add the salt, curry powder, basil and pepper. Mix well. Gently stir in salmon and onions. Cover and refrigerate for at least 1 hour. Serve with crackers.

Marge Brehmer

SPREAD

- 8-oz. dried beef
- 1 can sauerkraut
- 4-oz. Swiss cheese
- 1 container yogurt
- 1 pkg. softened cream cheese

Squeeze liquid out of sauerkraut. Chop dried beef. Shred Swiss cheese. Mix all ingredients together. May be served with crackers or rye cocktail bread.

Jan Hennings

Salads



MEAT SALADS

CHICKEN RICE SALAD

- | | |
|---|--|
| 5 cups cubed cooked chicken | 2 tsp. vinegar |
| 3 cups cooked rice | 1 tsp. salt |
| 1½ cups sliced celery | ½ tsp. ground ginger |
| 1 20-oz. can pineapple tidbits, drained | ¼ tsp. garlic salt |
| ¾ cup mayonnaise | 1 15-oz. can mandarin oranges, drained |
| 4 tsp. orange juice | 1 cup slivered almonds, toasted |

In large bowl, combine first 4 ingredients. In small bowl, combine mayonnaise, orange juice, vinegar, salt, ginger and garlic salt. Pour over salad and toss. Refrigerate. Just before serving, fold in oranges and almonds. 12 servings.

Pauline Getting

HOT CHICKEN SALAD

- | | |
|--|--|
| 6 cups cubed cooked chicken | 1 cup slivered almonds |
| 4 cups diced celery | 2 Tbsp. chopped onions |
| 1 can cream of chicken soup, undiluted | 2 Tbsp. lemon juice |
| 2 cups mayonnaise | 2 tsp. salt |
| 2 cups sour cream | ½ tsp. pepper |
| 2 8-oz. cans water chestnuts, drained and sliced | 2 cups (8-oz.) shredded Cheddar cheese |
| 1 8-oz. can mushrooms, drained | 2 - 2.8-oz. cans French fried onions |

In large bowl, mix first 12 ingredients. Transfer to 9x13x2" baking dish (dish will be full). Sprinkle with cheese and French fried onions. Bake uncovered at 350° for 30 min. Yield: 16 servings.

Corrine Loder

HOT CHICKEN SALAD

- | | |
|--|-----------------------------|
| 4 cups cooked chicken or turkey, diced | 1 small can water chestnuts |
| ¾ cup mayonnaise | 1 Tbsp. chopped onion |
| 1 can cream of chicken soup | 2 Tbsp. lemon juice |
| 2-oz. pimento or green pepper | 1 tsp. salt |
| | 2 cups celery, diced |

Mix all together and spread in 9x13" pan. Chill overnight. Add topping before baking.

Topping:

- | | |
|-----------------------------|-------------------------------|
| 1 cup grated Cheddar cheese | 1½ cups potato chips, crushed |
| ⅔ cup almonds, chopped | |

Bake at 350-400° for 25 min.

LaVaughn Meiske

MOLDED CHICKEN SALAD

- | | |
|---------------------------------|--------------------------------|
| 4 cups diced chicken | $\frac{3}{4}$ cup Miracle Whip |
| 1 cup diced celery | Salt and pepper |
| 1 cup green grapes, cut in half | |

Mix all ingredients and press hard and firm in lightly greased bowl (use salad oil). Chill 3-4 hours or overnight. Turn out on plate. Frost with frosting.

Frosting:

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|--------------------------------|-------------------------------------|
| $\frac{1}{4}$ cup Miracle Whip | 1 8-oz. pkg. softened Philly cheese |
|--------------------------------|-------------------------------------|

Put apples slices on top.

Ethel Borden

ORIENTAL TURKEY OR CHICKEN SALAD

- | | |
|---|---------------------------------|
| $\frac{1}{2}$ head cabbage or 1 pkg. slaw, shredded | 1 pkg. chicken Ramen noodles |
| 4 green onions, chopped | 2 cups cooked turkey or chicken |
| 2 Tbsp. sesame seeds, browned | 1 red pepper, chopped |
| $\frac{1}{2}$ cup sliced almonds | 1 cup pineapple, diced |

Combine cabbage, onions, peppers, pineapple and meat. Toss with dressing. Add sesame seeds, almonds and noodles just before serving.

Dressing:

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|-------------------------------------|-------------------------|
| $\frac{1}{2}$ cup oil | $\frac{1}{8}$ tsp. salt |
| 3 Tbsp. vinegar | $\frac{1}{4}$ cup sugar |
| 1 pkg. seasoning from Ramen noodles | |

Mary Rost

TUNA PASTA SALAD

- | | |
|--|---------------------------|
| 1 7-oz. pkg. small shell pasta, cooked and drained | $\frac{1}{4}$ cup milk |
| 1 6-oz. can tuna, drained | 1 Tbsp. lemon juice |
| 1 large carrot, shredded | 2 tsp. prepared mustard |
| $\frac{1}{4}$ cup chopped onion | 1 tsp. dill weed |
| $\frac{3}{4}$ cup mayonnaise | $\frac{1}{2}$ tsp. salt |
| | $\frac{1}{8}$ tsp. pepper |

In large salad bowl, combine pasta, tuna, carrot and onion. Combine remaining ingredients. Whisk until smooth. Pour over pasta mixture. Toss to coat. Cover and refrigerate for 1-2 hours. Yield: 4 servings.

Gloria Haarsma

SUMMERTIME TUNA PASTA SALAD

- | | |
|---|-----------------------|
| 2 cups pasta (bowties), cooked
and drained | 1 cup chopped carrots |
| 1 can tuna, drained | 1 cup sliced celery |
| 1 cup Miracle Whip | 1 tsp. dill weed |
| 1 cup broccoli flowerets | ½ tsp. pepper |

Mix all ingredients. Refrigerate several hours prior to serving.

Becky Stoltz

TWO WAY ORIENTAL TUNA SALAD

Combine and blend:

- | | |
|---|---------------------|
| ¼ cup heaping salad dressing
or mayonnaise | 1 tsp. lemon juice |
| 1 Tbsp. minced onion | 1 tsp. soy sauce |
| | ½ tsp. curry powder |

Add and toss gently:

- | | |
|-----------------------|--|
| 1 7-oz. can tuna fish | 1 5-oz. can water chestnuts,
sliced |
|-----------------------|--|

Spread on French bread slices. Broil 2-3" from heat for 3-4 min. or until hot and bubbly.

Susie Stanley

CRAB SALAD

- | | |
|---------------------------|-------------------------|
| 1 lb. crab | Shredded Cheddar cheese |
| ¼ cup diced celery | Mrs. Dash seasoning |
| 2 hard boiled eggs, diced | Old Bay seasoning |
| ¼ cup ripe olives | |

Dressing:

- | | |
|------------------|-------|
| Miracle Whip | Sugar |
| Red wine vinegar | |

Mix together and serve on lettuce leaf.

Ethel Borden

SHRIMP MACARONI SALAD

- | | |
|--------------------------------|-----------------------------|
| ½ 14-oz. pkg. macaroni, cooked | 2 hard cooked eggs, chopped |
| 1 cup chopped celery | ¼ tsp. salt |
| 1 med. onion, chopped | ¼ tsp. paprika |
| ¼ cup chopped pimento | 1 cup mayonnaise |
| ¼ cup chopped green pepper | ¼ cup French dressing |
| 1 7-oz. can shrimp | |

Combine macaroni, celery, onion, pimento, green pepper, shrimp and eggs. Mix salt, paprika, mayonnaise and French dressing in separate bowl. Mix all ingredients together. Chill several hours. May be served on lettuce.

Becky Stoltz

PASTA RINGS AND DEVEILED HAM SALAD

- | | |
|------------------------------|----------------------------|
| 1 7-oz. Creamette rings | 1/3 cup dill pickle relish |
| 2 cups cubed ham (or ground) | 1 1/4 cups mayonnaise |
| 3 hard cooked eggs, chopped | 1 tsp. prepared mustard |
| 1 cup finely chopped celery | 1/4 tsp. pepper |

Cook rings as directed and drain. In large bowl, combine all ingredients; mix well. Chill thoroughly. Serve on lettuce, if desired. Refrigerate leftovers.

Becky Stoltz

JELLO**APPLE CRUNCH SALAD**

- | | |
|--------------------------------|--------------------------|
| 2 3-oz. pkg. strawberry Jell-O | 1 cup diced peeled apple |
| 2 cups boiling water | 1/2 cup diced celery |
| 1 1/2 cups cold water | 1/4 cup chopped nuts |
| 1/4 tsp. cinnamon | |

Dissolve gelatin in boiling water. Add cold water and cinnamon. Chill until thickened. Fold in apple, celery and nuts. Spoon into 6 cup mold or bowl. Chill until firm, about 4 hours. Makes 5 cups or 10 servings.

Pauline Getting

EASY SALAD

- | | |
|--------------------------------|-----------------------------------|
| 1 3-oz. pkg. strawberry Jell-O | 1 10-oz. pkg. frozen strawberries |
| 1 cup boiling water | 1 8-oz. carton Cool Whip |

Dissolve Jell-O in water. Add frozen strawberries and Cool Whip. Beat together with mixer. Also good using raspberry in place of strawberry.

Lois Schwien

HEAVENLY ORANGE FLUFF SALAD

- | | |
|---|--|
| 2 3-oz. pkg. orange Jell-O | 1 3 3/4-oz. pkg. instant lemon pudding mix |
| 1 13 1/2-oz. can crushed pineapple | 1 cup cold milk |
| 1 6-oz. can frozen orange juice concentrate, thawed | 1 cup Cool Whip |
| 2 11-oz. cans mandarin oranges, drained | |

Dissolve Jell-O in 2 1/2 cups boiling water. Add undrained pineapple and orange juice concentrate. Chill until partially set. Fold in mandarin oranges and pour into 9x13" pan. Chill until firm. Beat pudding and cold milk with rotary beater until smooth. Fold in Cool Whip. Spread evenly over firm Jell-O. Chill.

Diane Igou

JELL-O AND JUICE HOLIDAY MOLD

- | | |
|---|---|
| 2½ cups boiling water | 1 8-oz. can pineapple chunks,
drained |
| 1 large pkg. strawberry gelatin | |
| 1 cup cold orange juice or
cranberry juice | 1 11-oz. can mandarin orange
segments, drained |

In large bowl, stir boiling water into gelatin for 3 min. or until dissolved. Stir in cold juice. Refrigerate 1½ hours. Stir in fruit. Spoon into 6 cup mold. Refrigerate.

Marge Espey

JELL-O PRETZEL MOLD

First Layer:

- | | |
|-------------------------------|------------------------------|
| ¼ cup sugar | ½ stick margarine,
melted |
| 2 cups crushed stick pretzels | |

Combine and bake in greased 9x13" pan for 10 min. Cool.

Second Layer:

- | | |
|-----------------------------------|-------------------|
| 1 8-oz. cream cheese,
softened | 1 cup sugar |
| | 1½ cups Cool Whip |

Beat and pour over first layer. Refrigerate while preparing third layer.

Third Layer:

- | | |
|--------------------------------|--------------------------------------|
| 2 3-oz. pkg. strawberry Jell-O | 2 10-oz. pkg. frozen
strawberries |
| 2 cups boiling pineapple juice | |

Combine and pour over second layer. Refrigerate.

Hattie uses 2 cups hot water instead of pineapple juice.

Melissa puts Jell-O mixture in large bowl and chills it. Puts cream cheese mixture on top of Jell-O. Pretzel mixture goes on top. She also uses water.

Jessica Stanley

Hattie Mast

Melissa Vander Veen

LAURA'S JELL-O SALAD

- | | |
|----------------------|--------------------|
| 1 pkg. lemon Jell-O | 2 cups hot water |
| 1 pkg. orange Jell-O | 1½ cups cold water |

Cool, but not set. Put in 1 #2 can or 2 small cans (save juice) of drained pineapple chunks or crushed pineapple and 2 large bananas.

Spread over top: 1 bag miniature marshmallows

Topping:

- | | |
|----------------|----------------------|
| 1 beaten egg | ½ cup sugar |
| 2 Tbsp. butter | Juice from pineapple |
| 2 Tbsp. flour | |

Cook until thick. Cool. Beat 1 pkg. Dream Whip and fold into juice mixture. Spread on top.

Laura Bernier

ORANGE PINEAPPLE SALAD

- 1 6-oz. pkg. orange gelatin 1 cup hot water
 Stir until dissolved. Add:
 2 cups small curd cottage cheese 1 cup buttermilk
 Chill until almost set. Fold in:
 1 11-oz. can mandarin oranges, Walnuts and pecans to
 drained your liking
 1 13¼-oz. can pineapple tidbits, drained
 May be put in ring mold or baking pan.

Lela Burkhart

ORANGE SALAD

- 1 11-oz. can mandarin oranges 1 pint orange sherbet,
 1 can crushed pineapple softened
 Water 2 bananas, sliced
 1 6-oz. pkg. orange flavored gelatin
 Drain oranges and pineapple. Reserve juice. Add water to juice to
 measure 2 cups. Place in saucepan. Bring to boil. Pour over gelatin in
 large bowl. Stir until dissolved. Stir in sherbet until smooth. Chill until
 partially set. Fold in fruit. Pour in oiled 6 cup mold. Chill until firm.

Ruth Adams

ORANGE TAPIOCA SALAD

- 3 cups water 1 15-oz. can mandarin
 1 3-oz. pkg. orange gelatin oranges, drained
 1 3.4-oz. pkg. instant vanilla 1 8-oz. can crushed pineapple,
 pudding drained
 1 3-oz. pkg. tapioca 1 8-oz. carton frozen whipped
 pudding topping, thawed

In saucepan, bring water to boil. Whisk in gelatin and pudding
 mixes. Return to boil, stirring constantly; boil for 1 min. Remove from
 heat. Cool completely. Fold in oranges, pineapple and whipped
 topping. Spoon into bowl. Cover and refrigerate for 2 hours. 12-14
 servings.

Pauline Getting

SUPER JELL-O SALAD

- 2 3-oz. pkg. lemon or lime Jell-O 2 cups boiling water
 Stir until dissolved. Cool. Add:
 1 21-oz. can lemon pie filling 8-oz. Cool Whip
 1 15-oz. can crushed pineapple

Let Jell-O jell slightly. With beater, add Cool Whip and pie filling.
 Proceed to fold in pineapple (juice and all). Pour in mold or bowl.

Lois Schwien

BETH'S RASPBERRY JELL-O SALAD

- | | |
|----------------------------------|--|
| 2 pkg. raspberry Jell-O | 6-oz. cream cheese |
| ½ cup sugar | ⅔ cup powdered sugar |
| 2¼ cups boiling water | 1½ tsp. vanilla |
| 2 10-oz. pkg. frozen raspberries | Pinch salt |
| 2 Tbsp. ReaLemon juice | 1 env. Dream Whip, whipped as directed |

Dissolve Jell-O and sugar in boiling water. Add frozen raspberries and lemon juice. Stir and leave until it starts to gel. Soften cream cheese. Add powdered sugar, vanilla and salt to cream cheese. Fold whipped Dream Whip into cream cheese mixture.

Alternate layers of Jell-O mixture and white mixture. Very pretty when made in glass bowl.

Gloria Haarsma

STRAWBERRY SALAD

- | | |
|---|------------------|
| 2 pkg. strawberry Jell-O | 2 cups hot water |
| 2 small containers strawberries, thawed | Sour cream |
| | Bananas |

Mix 1 pkg. Jell-O, 1 cup hot water until Jell-O is dissolved; add 1 pkg. strawberries. Pour in 9x13" cake pan. Chill until set. After firm, cover with layer of sliced bananas. Spread thin layer of sour cream over bananas.

Mix other pkg. Jell-O with hot water until dissolved, add strawberries. Pour over sour cream layer slowly. Refrigerate until Jell-O sets.

Jacki Crane

PASTA**ORIENTAL CABBAGE**

Mix and chill:

- | | |
|--|-------------------------|
| ¾ pkg. shredded cabbage | 3 small green onions |
| Sauté in ¼ cup oleo: | |
| 1 pkg. Ramen noodles (break up but do not use seasoning) | 1 pkg. slivered almonds |

Cool.

Dressing:

- | | |
|-------------|------------------|
| ½ cup oil | 2 Tbsp. vinegar |
| ⅓ cup sugar | 1 Tbsp soy sauce |

Mix cabbage. Add Ramen noodles and dressing just before serving. May add ½ cup sunflower seeds if desired.

Laura uses seasoning from chicken flavored noodles instead of soy sauce in the dressing.

Dianne Anderson

Laura Bernier

CHINESE SALAD

- | | |
|--|--------------------------|
| 2 pkg. Top Ramen Oriental Style
noodles | 1 tsp. pepper |
| 3/4 cup oil | 8 Tbsp. sesame seeds |
| 6 Tbsp. rice vinegar | 6 Tbsp. slivered almonds |
| 4 Tbsp. sugar | 8 green onions, chopped |
| | 1 head cabbage, chopped |

Mix in bowl: oil, rice vinegar, 2 flavor packets from Top Ramen noodles, sugar and pepper.

In fry pan: brown sesame seeds and almonds (seeds tend to pop so I usually add when almonds are almost done.)

In large bowl, mix finely chopped cabbage and onions. Add mixture of oil, etc. Pour sesame seeds, almonds and broken up top Ramen noodles over cabbage mixture. Mix well. Let stand in refrigerator for several hours for best flavor. Better if made day before. The longer it sets, the better it is.

Angie uses pork flavored Ramen noodles soup mix. Also she uses regular vinegar and packaged shredded cabbage.

Bev Mohni
Angie Van Engen

ITALIAN SALAD

- | | |
|---|-----------------------|
| 1 pkg. vermicelli spaghetti,
cooked and cooled | Diced tomatoes |
| Diced celery | Mushrooms |
| Diced onion (opt.) | Diced carrots |
| Green pepper (opt.) | Diced water chestnuts |

Mix 1 bottle low calorie Italian dressing and 1 pkg. dry Italian dressing. Pour over spaghetti mixture. Let stand two hours.

Dianne Anderson

MACARONI SALAD

- | | |
|-------------------------|-------------------|
| 1 lb. macaroni | 1 cup vinegar |
| 1 med. onion, chopped | 1 cup sugar |
| 1 green pepper, chopped | 2 cups mayonnaise |
| 4 carrots, chopped | 1 tsp. salt |
| 1 can Eagle Brand milk | 1/4 tsp. pepper |

Cook and drain macaroni. Cool. Add vegetables. Mix well. Combine milk, vinegar, sugar, mayonnaise, salt and pepper. Mix well. Refrigerate. Keeps well in covered container.

Pam (Rose) Crosser

SPAGHETTI SALAD

1 pkg. skinny spaghetti, broken in half and cooked

Add:

1 8-oz. bottle Wishbone
Italian dressing

1 Tbsp. Salad Supreme
Add:

Chopped tomatoes

Chopped green pepper

Ripe olives

1 pkg. Good Seasons
Italian dressing, dry

Chopped celery

Scallions (onions, chopped)

Nancy Pyle
Verla Hintz

SWEET AND SOUR PASTA SALAD

1 16-oz. pkg. colored spiral
pasta

1 med. red onion or other,
chopped

1 med. tomato, chopped

Cook pasta; drain, rinse in cold water. Place in large bowl. Add
vegetables and set aside.

Dressing:

1½ cups sugar

½ cup vinegar

1 Tbsp. ground mustard

Mix dressing. Cook 10 min. Pour over pasta and vegetables; cover.
Refrigerate for 2 hours. Makes a large batch.

1 med. cucumber, peeled,
seeded and chopped

1 med. green pepper, chopped

2 stalks celery, chopped

2 Tbsp. parsley

1 tsp. salt

1 tsp. garlic powder

Elva Dau

TOP RAMEN SALAD

1 cup slivered almonds

2 tsp. sesame seeds

1 pkg. chicken flavored Ramen
noodles

Toast almonds and sesame seeds in 350° oven for 5 min. Break
Ramen noodles into pieces. Combine with sesame seeds and almond
pieces. Chill. Combine cabbage, onions and green pepper, diced. Chill
until ready to serve.

Dressing:

3 Tbsp. vinegar

½ cup vegetable oil

2 Tbsp. sugar

1 pkg. cabbage, chopped with
carrots

½ green pepper

2 green onions (opt.)

½ tsp. pepper (opt.)

1 chicken flavoring of Ramen
noodles

Mix dressing ingredients together well. Chill until ready to serve.
Combine all ingredients when ready to serve.

Carisa Ten Kley

WHOLE MEAL SALAD

- | | |
|--|---|
| 1 cup rotini pasta, cooked,
drained and rinsed | 2 large tomatoes, cut in
small pieces |
| 1 cup cubed ham, chicken or
1 can tuna, drained | 1 can sliced water chestnuts,
drained and cut in small
pieces |
| 1 cup diced celery | ¾ cup salad dressing |
| ½ cup sweet pickle
relish | Salt |

Mix pasta, ham, celery, relish, tomatoes and water chestnuts. Add salad dressing. Salt to taste and mix.

Pauline Getting

DRESSINGS

DELICIOUS SALAD DRESSING

- | | |
|---|-------------------|
| 1 can Eagle Brand milk
(sweetened condensed) | 2 cups mayonnaise |
| 1 cup white vinegar | ½ cup sugar |

Blend well. This is good on macaroni, vegetables and ham type salad.

Mary Boernsen

DIJON HONEY DRESSING

- | | |
|--|------------------------------|
| 1 cup mayonnaise (NOT salad
dressing) | ½ tsp. onion salt |
| ¼ cup Dijon mustard | ¾ Tbsp. cider vinegar |
| ¼ cup canola oil | ½ tsp. minced garlic |
| ¼ cup honey | Pinch red pepper, if desired |

Mix together. Refrigerate.

Sandy Kuntz

DOROTHY LYNCH DRESSING

- | | |
|--------------------|----------------------|
| 1 can tomato soup | 1 tsp. salt |
| 1 cup oil | 1 tsp. pepper |
| 1 cup sugar | ⅛ tsp. garlic powder |
| 1 tsp. celery seed | 1 tsp. dry mustard |
| ½ cup vinegar | |

Put all in blender. Mix thoroughly. Put in jar. Refrigerate. Tastes just like the Dorothy Lunch dressing you buy.

Verla Hintz

MUSTARD SAUCE FOR SLICED CUCUMBERS

- | | |
|------------------|-----------------------|
| 1 Tbsp. turmeric | 1 pint sugar (2 cups) |
| 1 cup flour | 2 qt. vinegar |
| 6 Tbsp. mustard | |

Mix flour, turmeric, mustard and sugar with cold water until it forms thick paste. Heat vinegar and put over paste. Put in sliced cucumbers and boil slowly until cucumbers are done. (Cucumbers are done when clear). Soak cucumbers in salt water overnight.

Joy Popp

OLIVE GARDEN'S HOUSE DRESSING

- | | |
|---|--|
| 8-oz. Paul Newman's vinegar
and oil dressing | ½ tsp. basil |
| 1 clove garlic, peeled and
minced | ½ tsp. oregano |
| | 3 pkg. Sweet and Low or
1 Tbsp. sugar |

Put ingredients into the bottle of dressing and shake well. Refrigerate 24 hours before using.

Corrine Loder

FRUIT**BING CHERRY SALAD**

- | | |
|-------------------------------|------------------------------------|
| 2 eggs, beaten | 1 can pineapple chunks,
drained |
| 2 Tbsp. sugar | 1 can bing cherries, drained |
| ½ cup lemon juice | 1 cup pecans |
| Dash salt | 1 cup Cool Whip |
| ¼ cup butter | |
| 2 cups miniature marshmallows | |

Combine eggs, sugar, lemon juice and salt in top of double boiler. Cook until mixture is thickened. Remove from heat. Add butter and marshmallows. Stir until marshmallows melt. Cool until partly thickened. Fold in pineapple, cherries, pecans and whipped topping. Chill until firm.

Babe Reinke

CHERRY FLUFF SALAD

- | | |
|-----------------------------------|--------------------------|
| 1 can sweetened condensed
milk | 1 can crushed pineapple |
| 1 can cherry pie filling | 1 8-oz. carton Cool Whip |

Mix well together and refrigerate. Chill 3-4 hours. Serve.

Judy Webber

FROZEN FRUIT CUPS

- | | |
|------------------------------|-----------------------|
| 2 cups sugar | 1 29-oz. can peaches, |
| 1 cup water | drained and cut up |
| 16-oz. strawberries | 3-4 bananas, cut up |
| 20-oz. can crushed pineapple | |

Bring sugar and water to boil. Cool. Stir fruit together and add to sugar mixture. Pour into small plastic cups and freeze.

Darlene Lux

7-UP FROZEN FRUIT CUPS

- | | |
|-----------------------------------|------------------------|
| 6-oz. frozen orange juice | 2 cups or more fresh |
| 6 bananas, cut fine | strawberries, halve or |
| 3 cups pineapple tidbits, drained | quarter them |
| 1 can mandarin oranges, | 1¼ cups sugar |
| drained | 30-oz. 7-Up |

(I also add grapes and some canned peaches.)

Combine; I put in individual plastic glasses. Cover with foil and freeze. Great for breakfast and lunch box.

Shirley adds can of fruit cocktail, drained.

LaVaughn Meiske

Shirley Elser

FROZEN PINK SALAD

- | | |
|--------------------------------|----------------------|
| 1 8-oz. pkg. cream cheese | 1 10-oz. pkg. sliced |
| ¾ cup sugar | strawberries |
| 1 large can crushed pineapple, | 2 sliced bananas |
| drained | |

Mix. Fold in 1 16-oz. tub Cool Whip. Put in 9x13" glass dish. Freeze. Keeps 2-3 months in freezer.

LaVaughn uses 2 pkg. strawberries. Adds ½ pkg. miniature marshmallows.

Sheila Finch

LaVaughn Meiske

QUICK PICNIC SALAD

- | | |
|-----------------------------|-----------------|
| 1 can cherry pie filling | ½ bag miniature |
| 1 #2 can crushed pineapple, | marshmallows |
| well drained | 3 bananas |
| 1 can mandarin oranges, | Nuts (opt.) |
| well drained | |

Mix well. Refrigerate. Substitute grapes, apples, etc. if bananas aren't available.

Leota Rose

FRUIT SALAD

- 2 sliced bananas
 1 large can chunk pineapple
 1 large can sliced peaches
- 2 cans mandarin oranges
 1 10-oz. pkg. frozen strawberries, thawed
- Drain juice from canned fruits and strawberries.
 Dressing:
- 2 cups drained juice (add water to make 2 cups)
 1 3-oz. pkg. strawberry Jell-O
 1 3-oz. pkg. cook and serve vanilla pudding
 1 ½ Tbsp. minute tapioca
- Mix juice, dry Jell-O, dry pudding and tapioca. Cook until thick. (I do it in microwave.) Cool.
- Add dressing to drained fruit. Add bananas just before serving.

Mary Bobolz

MANDARIN ORANGE SALAD

- ½ head Romaine lettuce
 1 cup chopped celery
 2 green onions, sliced
 1 11-oz. can mandarin oranges
- ¼ cup sliced almonds
 1 Tbsp. + 1 tsp. sugar
 Salt and pepper

Cook almonds with sugar over low heat, stirring constantly until almonds are coated (10 min.) Cool. Toss all ingredients together. Add dressing.

Dressing:

- 2 Tbsp. sugar
 2 tsp. vinegar
 ¼ cup salad oil
 1 Tbsp. minced parsley

Serve immediately after adding dressing.

May cook almonds and prepare other vegetables ahead of time. Even prepare the dressing. Put all together when ready to serve.

Marj Hengeveld

MIXED FRUIT SALAD

Drain:

- 1 can mandarin oranges
 1 can crushed pineapple
 1 can fruit cocktail

Mix together. To fruit, add 1 box dry instant vanilla pudding. Mix well. Refrigerate overnight. Fold in 8-oz. Cool Whip in morning.

Helen Mielke

OREO SALAD

- 28 Oreos
 1 large pkg. instant vanilla pudding
 2 cups buttermilk
 12-oz. Cool Whip
- Crush Oreos. Mix pudding with buttermilk. Add Cool Whip and Oreos. Mix well.

Cyndi Sandholm

STRAWBERRY FLING SALAD

- | | |
|---|----------------------------|
| 1 16-oz. plain yogurt | 1 8-oz. Cool Whip |
| 2 pkg. instant vanilla pudding | 1 pint fresh strawberries, |
| 1 large can crushed pineapple,
undrained | some for garnish |

Mix and chill. May be made 24 hours before use or just 1-2 hours.

Bertha Stoterau

VEGETABLE**THREE BEAN SALAD**

- | | |
|--------------------------|---------------------------|
| 1 can sliced green beans | 2 stalks celery, sliced |
| 1 can yellow wax beans | 1 large onion, sliced and |
| 1 can red kidney beans | left in rings |

Drain all beans.

Mix:

- | | |
|-----------------------------|---------------------------------|
| $\frac{3}{4}$ cup sugar | $\frac{1}{3}$ cup brown vinegar |
| $\frac{1}{2}$ cup salad oil | $\frac{1}{2}$ tsp. black pepper |
| 1 tsp. salt | |

Pour dressing over beans, celery and onion. Let stand 12 hours.

Ruth Kuehl

BROCCOLI RAISIN SALAD

- | | |
|--|--|
| 1 large bunch broccoli, chopped
to bite size pieces | 2 cups celery, chopped |
| 6 green onions, chopped | 1 cup sunflower seeds |
| $\frac{1}{2}$ cup white raisins | 1 lb. bacon, chopped, fried
and drained |

Dressing:

- | | |
|------------------|-------------------------|
| 1 cup mayonnaise | $\frac{1}{4}$ cup milk |
| 1 Tbsp. vinegar | $\frac{1}{4}$ cup sugar |

Mix all ingredients. Let stand to allow flavors to enhance each other.

Jan Hennings

BROCCOLI SALAD

- | | |
|-----------------------------------|------------------------|
| 4 cups chopped broccoli | 8 slices bacon |
| $\frac{1}{4}$ cup raisins or more | 1 pkg. sunflower seeds |

Cook bacon until crisp. Crumble.

Dressing:

- | | |
|----------------------|-------------------------|
| 1 cup salad dressing | $\frac{1}{2}$ cup sugar |
| 2 Tbsp. vinegar | |

Mix together. Pour over above.

Hint: Do not add sunflower seeds until ready to serve. They become soggy.

Marj Hengeveld

CABBAGE PINEAPPLE SLAW

- 3 cups shredded cabbage
 1 8-oz. can pineapple tidbits,
 drained
 Combine ingredients; toss with
 servings.
- 1 cup diced apples, unpeeled
 ½ cup celery, chopped
 1 cup mini marshmallows
 ½ cup mayonnaise. Yield: 4-6

Clarice (Bob) Fahlenkamp

CABBAGE SALAD

- 1 small head cabbage,
 shredded
 1 carrot, shredded
 ½ pint cream, whipped
 ½ pint sour cream
- 1 tsp. salt
 ⅓ cup sugar
 1 tsp. pepper
 5 Tbsp. vinegar
 Celery seed to taste (opt.)
- Whip cream, add sour cream, salt, pepper, sugar and vinegar. Stir this into cabbage and carrots. Let stand in refrigerator to chill before serving.

Pam (Rose) Crosser

LAYERED CABBAGE SALAD

- 1 med. head cabbage, cut
 coarsely
 1 med. head cauliflower, break
 into bite size pieces
 Dressing:
 2 cups mayonnaise
 ⅓ cup Parmesan cheese
 ¼ tsp. pepper
- 1 med. onion, chopped
 1 lb. bacon, cooked crisp
 and chopped
 ⅓ cup sugar
 ½ tsp. salt
- Blend well. Layer cabbage, spreading with ⅓ dressing, layer cauliflower, spreading with ⅓ dressing. Add all onion and remaining dressing. Top with bacon and cover. Chill overnight. Toss before serving.

Betty Morfitt

CREAMY CORN SALAD

- 1 15¼-oz. can whole kernel
 corn, drained
 1 med. tomato, seeded and diced
- 2 Tbsp. chopped onion
 ⅓ cup mayonnaise
 ¼ tsp. dill weed (opt.)
- In small bowl, combine all ingredients. Mix well. Cover and refrigerate until serving.

Pauline Getting

FRESH GARDEN SALAD

- | | |
|--------------------|------------------------|
| 1 cucumber | 2 tomatoes |
| 1 green pepper | 3 ribs celery |
| ½ head cauliflower | 1 med. onion, diced |
| 1 stalk broccoli | ⅔ cup Italian dressing |

Clean and wash raw vegetables. Chop vegetables into large chunks. Mix vegetables. Cover with dressing. Refrigerate a few hours before serving.

Helen Mielke

CRUNCHY PEA SALAD

- | | |
|--------------------------------------|----------------------------|
| 1 16-oz. pkg. frozen peas,
thawed | 1 cup ranch salad dressing |
| 1 cup chopped cauliflower | ½ cup sour cream |
| 1 cup diced celery | ½ tsp. dill weed |
| 1 cup slivered almonds | ¼ tsp. salt |
| ¼ cup sliced green onions | ⅛ tsp. pepper |

In large bowl, combine all ingredients. Cover and chill until serving.

Jan Hennings

POPCORN SALAD

- | | |
|---------------------------------|---|
| 1 cup celery, chopped | 1 small can water chestnuts,
sliced |
| ½ lb. bacon, diced
and fried | 1 cup mayonnaise, not salad
dressing |
| 1 cup Cheddar cheese | ¼ cup sugar |
| ½ cup onions, chopped | |

Mix together. Just before serving, add 8 cups popped popcorn. Mix and serve.

May be prepared ahead of time. Follow serving directions.

Pauline Getting

SPRINGTIME POTATO SALAD

- | | |
|--|--------------------------|
| 6 cups diced, peeled, cooked
potatoes | ½ cup mayonnaise |
| 4 hard cooked eggs, chopped | 3 Tbsp. sugar |
| ½ cup chopped celery | 1 Tbsp. vinegar |
| ½ cup chopped sweet pickle | 1 Tbsp. milk |
| ⅓ cup chopped onion | 1½ tsp. prepared mustard |
| ⅓ cup chopped radishes | ½ tsp. salt |
| | Paprika (opt.) |

Combine first 6 ingredients. Combine rest of ingredients. Mix well. Pour over potato mixture, stir to coat. Chill. Sprinkle with paprika, if desired. Yield: 8-10 servings.

Elva Dau

LETTUCE SALAD

- | | |
|--------------------------|---------------------------|
| 1 head lettuce, shredded | 1 onion, chopped |
| 1 green pepper, chopped | 1 10-oz. pkg. frozen peas |
- Toss together. Put in 9x12" pan. Frost with:
- | | |
|-------------------|---------------|
| 2 cups mayonnaise | 2 Tbsp. sugar |
|-------------------|---------------|
- Cover and refrigerate 24 hours. Sprinkle with shredded cheese and crumbled bacon.

Marj Hengeveld

TACO SALAD

- | | |
|------------------------------|----------------------------|
| 1 med. head lettuce, chopped | 1 med. onion, chopped |
| 1 lb. hamburger | 1 pkg. taco chips, crushed |
| 8-oz. Cheddar cheese | 1 pkg. taco seasoning |
- Small can kidney beans
- Brown hamburger. Drain. Add seasoning, saving 1 Tbsp. for dressing. Layer salad starting with lettuce, ending with cheese. Cover and refrigerate.

Dressing:

- | | |
|---------------------------------------|------------------------|
| 8-oz. bottle Thousand Island dressing | 1 Tbsp. taco seasoning |
| ½ cup sugar | 1 Tbsp. taco sauce |

Mix and pour over salad just before serving.

Bev Mohni

TACO SALAD

- Brown hamburger. Drain. Add 1 pkg. dry taco mix, tomato sauce, few chopped onions, and 1 can drained kidney beans. Simmer.

In big bowl, add:

- | | |
|-------------------------------|-----------------|
| Lettuce, torn to small pieces | Shredded cheese |
| Diced tomato | Chopped onion |

Also can add green pepper, pickles and/or olives if you desired.

Taco chips, crushed

Right before eating, mix all together and serve.

Nicole Pyle

VEGETABLE SALAD

- | | |
|------------------------------|-------------------------------|
| 1 head cauliflower | ½ lb. sauteed onions |
| 1 bunch broccoli | 2 tsp. chopped green onion |
| 1 cup celery, cut diagonally | 1 can chopped water chestnuts |
| 1 cup frozen peas, blanched | |

Dressing:

- | | |
|-----------------------|----------------------|
| 2 cups mayonnaise | 2 tsp. vinegar |
| ¼ cup sugar | ¼ tsp. salt |
| ¼ cup Parmesan cheese | 1 tsp. chopped onion |

Dianne Anderson

FRESH VEGETABLE SALAD

Cut up:

1 head cauliflower

1 head broccoli

Add:

3 coarsely grated carrots

 $\frac{1}{2}$ cup chopped green pepper

1 large chopped tomato

Dressing:

1 $\frac{1}{2}$ cups Miracle Whip

1 tsp. vinegar

 $\frac{1}{4}$ cup sugar

Salt and pepper to taste

Mix dressing. Add 5 slices crisp-fried bacon (crushed) and 1 cup chopped onion to dressing. Add to vegetables. Chill 2 hours. Will stay good for 5 days in refrigerator.

Ruth Waggoner

VEGETABLE SALAD

1 can French style green beans

1 small jar pimento

1 can LeSuer peas

 $\frac{3}{4}$ cup sugar

1 can white shoe peg corn

 $\frac{1}{2}$ cup vinegar

2 cups celery

 $\frac{1}{2}$ cup oil

1 green onion, chopped

1 tsp. salt

1 green pepper, diced

Drain vegetables. Add celery, onion, green pepper and pimento. Bring sugar, vinegar, salt and oil to boil. Pour over vegetables. Marinate overnight in refrigerator.

Nancy Pyle

VEGGIE SALAD

1 12-oz. pkg. frozen mixed vegetables

Dash salt

1 small onion

1 can dark kidney beans

4 stalks celery, sliced

 $\frac{1}{2}$ green pepper, cut up $\frac{3}{4}$ cup sugar

Small jar pimento

 $\frac{1}{2}$ cup vinegar

2 Tbsp. flour

1 Tbsp. yellow mustard

Cook vegetables and drain. Add kidney beans (after rinsed well), onion, pepper, celery, salt and pimento. Set aside. Cook sugar, flour, vinegar and mustard. Cool. Mix all together. Chill overnight.

Phyllis Stap

Soups & Vegetables



SOUPS

DUMPLINGS

- | | |
|---------------------------|--------------------|
| 1½ cups all purpose flour | 3 Tbsp. shortening |
| 2 tsp. baking powder | ¾ cup milk |
| ¾ tsp. salt | |

Measure flour, baking powder and salt into bowl. Cut in shortening thoroughly, until mixture looks like meal. Stir in milk.

Drop dough by spoonfuls onto hot meat or vegetables in boiling stew. Do not drop directly into liquid. Cook, uncovered 10 min. Cover; cook about 10 min. longer or until dumplings are fluffy. Makes 8-10 dumplings.

Cheese Dumplings: add ¼ cup shredded sharp cheese to flour mixture.

Susie Stanley

HOMEMADE EGG NOODLES

- | | |
|--------------------------|------------------|
| 2 cups all purpose flour | 2 tsp. salt |
| 3 egg yolks | ¼ to ½ cup water |
| 1 egg | |

Measure flour into bowl; make well in center and add egg yolks, whole egg and salt. Thoroughly mix egg into flour with hands or mixer dough hook. Add water, 1 Tbsp. at a time, mixing thoroughly after each addition. (Only add enough water to form dough into ball.)

Turn dough onto well floured surface; knead until smooth and elastic, about 10 min. Cover, let rest 10 min.

Divide dough into 4 equal parts. Roll dough out, 1 part at a time, into thin rectangle. Keep remaining dough covered. Cut dough crosswise into ⅛" to ¼" wide noodles. Place on towels to dry for 2 hours.

When dry, break strips into smaller pieces. Cook in 3 qt. boiling salted water for 12-15 min. or until tender. Drain thoroughly.

Susie Stanley

HOMEMADE NOODLES

- | | |
|-------------------------|----------------------|
| 1 cup flour | ¼ tsp. butter |
| 1 egg | ¼ tsp. baking powder |
| ½ tsp. salt | 2 Tbsp. milk |
| ¼ tsp. butter flavoring | |

Put flour in bowl. In center, put rest of ingredients. Mix with fork until stiff dough forms. Roll out on floured board until very thin. Let dry out. Slice thin.

Dorothy Newkirk

BARLEY SOUP

Brown in frying pan:
 1½-2 lb. ground beef 2 cups chopped onions
 Put in large cooking pot:
 Beef and onions 12 beef bouillon cubes (this
 1 qt. tomatoes or tomato is seasoning)
 juice 1 cup barley
 3 qt. water 3 cups chopped carrots
 Simmer at least 2 hours. This soup freezes well. It improves with
 age.

Helen Mielke

CHEESE SOUP

3 cups potatoes 1 tsp. parsley
 ½ cup celery Dash pepper
 ¼ cup onion 1 cup water
 1 chicken bouillon cube ½ cup carrots
 1½ cups milk 2 Tbsp. flour
 ½ tsp. salt ½ lb. Velveeta
 Simmer vegetables 15-20 min. Gradually add milk to flour. Add to
 vegetables. Add rest of ingredients. Cook until thick.

Sheila Finch

CHILLY DAY CHILI

Brown 2 lb. hamburger, drain fat. Add:
 2 med. onions, chopped 1 green pepper, chopped
 Stir in:
 1 15-oz. can tomato sauce 1 tsp. salt
 ½ cup ketchup ¼ tsp. pepper
 2 Tbsp. chili powder
 Add:
 32-oz. tomato juice 1 can red kidney beans
 Simmer 45 min. Makes 10 cups. Top with shredded Cheddar
 cheese when served.

Jeannine Bunge

VEGETABLE CHILI SOUP

1 lb. hamburger, browned with 2 cans stewed tomatoes
 onion to taste 1 can French cut beans with juice
 2 cans chili con carne with beans 1 can whole kernel corn with juice
 Simmer for a while and serve.
 Marj adds 2 cans chili with or without beans instead of chili con
 carne.

Jeannie Olhausen
 Marj Hengeveld

MARLENE'S CHILI

2 lb. ground beef	2 Tbsp. chili powder
1 large onion, chopped	2 tsp. cumin powder
Celery, celery leaves	1 can tomato paste
Mushrooms	1 large (No. 2½) can small red beans
Garlic salt, salt, pepper and onion salt or powder to taste	1½ bean cans water

Brown meat and onions and drain. Add all other ingredients and simmer 2 hours. Best made a day or two ahead.

Pauline Getting

CORN CHOWDER

5 slices bacon	17-oz. cream style corn
1 med. onion	2 cups milk
2 cups diced potatoes	1 tsp. salt
½ cup water	Dash pepper
1 can cream of mushroom soup	

Cook bacon until crisp. Remove to paper towel, crumble. Add onion to bacon drippings. Cook until lightly browned. Add potatoes and water. Cook over med. heat for 15 min. or until potatoes are tender. Add corn, soup, milk, salt and pepper. Cook until heated through. Top with crumbled bacon and serve.

Shirley Elser

FOUR ONION SOUP

1 med. onion	1 can beef consomme
1 med. red onion	1 Tbsp. Worcestershire sauce
1 med. leek, white part only	1 cup shredded Swiss cheese
5 green onions with tops	6 slices French bread,
1 garlic, chopped	¾" thick, toasted
2 Tbsp. butter	Grated Parmesan cheese
2 cans beef broth	

Slice all onions ¼" thick into 3-qt. saucepan. Over med. heat, sauté onions, butter and garlic 15 min. or until tender and golden brown, stirring constantly. Add broth, consomme and Worcestershire sauce. Bring to boil. Reduce heat, cover and simmer 30 min.

When serving, sprinkle 1 Tbsp. Swiss cheese in bottom of 6 bowls. Ladle in hot soup. Top with slice of toast. Sprinkle with Swiss cheese. Broil until cheese is melted.

Shirley Elser

FRENCH ONION SOUP

- | | |
|-------------------------------|---------------------------------------|
| 3 lb. onions | $\frac{3}{4}$ cup flour or cornstarch |
| 4-oz. butter | 3 qt. canned beef bouillon |
| 1½ tsp. freshly ground pepper | (12 cubes) |
| 2 Tbsp. paprika | 1 cup white wine |
| 1 bay leaf | 2 tsp. salt (taste first) |

Slice onions $\frac{1}{2}$ " thick. Melt butter and sauté onions slowly for 1½ hours in large pot. Add other ingredients except bouillon and sauté 10 min. more. Add bouillon and simmer 2 hours. Adjust color with Kitchen Bouquet. Season with salt. Refrigerate overnight.

After heating, pour in bowl and place slice of mozzarella cheese on top. Place under broiler for 5 min.

Nancy Pyle

HAMBURGER SOUP

In Dutch oven or large saucepan, brown 1 lb. hamburger, breaking up large pieces. Drain off fat and add:

- | | |
|--|---|
| 5 cups water | $\frac{1}{4}$ cup ketchup |
| 1 16-oz. can tomatoes, cut up
and undrained | 1 Tbsp. instant beef bouillon
granules |
| 2 med. onions, chopped (1 cup) | 2 tsp. seasoned salt |
| 2 med. carrots, sliced (1 cup) | 1 tsp. dried basil, crushed |
| 2 stalks celery, chopped (1 cup) | 1 bay leaf |
| $\frac{1}{3}$ cup pearl barley | |

Bring to boil, reduce heat, and simmer for 1 hour or until vegetables are tender. Season to taste with salt and pepper. Remove bay leaf before serving. Freezes well.

Jessica Stanley

HAMBURGER SOUP

- | | |
|----------------------|----------------------------------|
| 1 lb. hamburger | $\frac{1}{2}$ cup chopped onion |
| 2 cups tomato juice | $\frac{1}{4}$ cup rice, uncooked |
| 1 cup diced potatoes | 1 cup diced carrots |
| 1 cup diced celery | 2 tsp. salt |
| 5 cups water | $\frac{1}{4}$ tsp. black pepper |

Crumble ground beef and place in large kettle. Brown if desired. Add remaining ingredients. Simmer 1 hour. Serve.

Cut vegetables in small pieces to cook in 1 hour.

Pauline Getting

STEWES

OYSTER STEW

- | | |
|-----------------------------|---------------------------|
| 2 Tbsp. flour | 1 pint oysters, undrained |
| 1½ tsp. salt | ¼ cup butter |
| 1 tsp. Worcestershire sauce | 1 qt. milk, scalded |
| Dash Tabasco pepper sauce | |

Blend flour, seasonings and 2 Tbsp. water in 3-qt. saucepan. Add undrained oysters and butter. Simmer on very low heat 3-4 min. until edge of oysters curl, stirring gently. Add hot milk. Remove from heat and cover. Let stand 15 min. Reheat. Top servings with pat of butter. Serves 4-5.

Albert Roeder

OYSTER STEW

- | | |
|---------------|------------------------------|
| 1 qt. oysters | 1 Tbsp. Worcestershire sauce |
| ½ cup butter | Dash paprika |
| 1 Tbsp. salt | 2 cans clams and juice |
| 1 tsp. pepper | 2 pints half and half |

In heavy pan, melt butter slowly, add salt, pepper, Worcestershire sauce and oysters. Heat until edges of oysters curl. Pour in crock pot. Add clams and juice, half and half and enough milk to come about 1" from top of crock pot. Cook until heated.

Karen Rosenboom

GOLDEN POTATO SOUP

- | | |
|-------------------------|--------------------------|
| 3 cups diced potatoes | ¼ tsp. salt |
| ½ cup sliced celery | 1½ cups water |
| ½ cup sliced carrots | Dash pepper |
| ¼ cup chopped onion | ½ lb. bacon, fried crisp |
| 1 tsp. parsley flakes | Velveeta cheese to taste |
| 1 cube chicken bouillon | Milk to taste |

Boil potatoes, celery, carrots and onions in water. When tender, add parsley, bouillon, salt and pepper. Add bacon, cheese and milk. Don't boil. Heat to simmer. Serve.

Thicken, if you like, with 1½ cups water and 2 Tbsp. flour before you add cheese and milk.

Bev Mohni

POTATO CHEESE SOUP

- | | |
|----------------------------|---|
| 3 chicken bouillon cubes | 2 cans cream of chicken soup |
| 4 cups potatoes, cubed | 1 large bag California blend vegetables |
| 1 cup finely chopped onion | |
| 1 qt. water | 1 lb. Velveeta cheese |

Mix bouillon cubes, potatoes, onion and water. Boil 20 min. Stir in 2 cans soup. Add 1 soup can water. In separate pan, cook vegetables until tender. Add to soup mixture. Add Velveeta cheese. When cheese is melted, serve.

Marge Espey

TACO SOUP

- | | |
|---|-------------------------------------|
| 1 lb. Velveeta cheese (block, no need to cut) | 1 can Hunt's specialty tomato sauce |
| 1 lb. hamburger, browned with diced onion | 1 can Hormel chili with no beans |

Put all in slow cooker on low for 4 hours or on high for 1 hour. Stir occasionally. Serve over crushed Fritos or nacho cheese Doritos.

Marge Espey

OLD TIME BEEF STEW

Brown in Dutch oven:

- | | |
|--------------------------------|---|
| 3 lb. beef stew meat | 2 Tbsp. shortening |
| Add: | |
| 1 cup tomato juice | 1 tsp. sugar |
| 1 Tbsp. Worcestershire sauce | 3 whole bay leaves |
| 1 Tbsp. beef bouillon granules | 1 tsp. salt or more to taste |
| ¼ tsp. garlic powder | ¼ tsp. black pepper |
| 1 tsp. paprika | 1 Tbsp. Kitchen Bouquet brown gravy sauce |
| ½ tsp. ground allspice | |

Cut in 1" pieces and add:

- | | |
|---------------|-----------------------|
| 5 med. onions | 2 large stalks celery |
|---------------|-----------------------|

Simmer 1 hour.

Cut in 1" pieces and add:

- | | |
|---------------|---------------------|
| 1 lb. carrots | Water to cover well |
|---------------|---------------------|

- 5 potatoes

Simmer ½-1 hour longer until vegetables are tender. Remove bay leaves.

Mix:

- | | |
|------------------|------------------|
| ⅓ cup cornstarch | ½ cup cold water |
|------------------|------------------|

Stir into stew until thickened. Serve over rice, noodles or biscuits. Serves 10-12.

Susie Stanley

5 HOUR STEW

- | | |
|---------------------------|------------------------------|
| 2 lb. lean beef in chunks | 1 Tbsp. Worcestershire sauce |
| 1 cup tomato juice | 2 cups sliced carrots |
| 2 Tbsp. tapioca | 1 cup sliced celery |
| 1½ tsp. salt | 1 onion, chopped |

Put all in casserole raw. Cover. Bake at 275° for 5 hours. Serve on mashed potatoes. Do NOT brown meat first.

Emma Fischer

OLD FASHIONED VEGETABLE BEEF STEW

- | | |
|-------------------------|-----------------------------|
| 1½-2 lb. beef stew meat | 2 tsp. beef bouillon |
| 2 Tbsp. oil | 1 tsp. Worcestershire sauce |
| 2 potatoes, cubed | 1 cup water |
| 2 carrots, sliced | ½ tsp. salt |
| 1 onion, sliced | Dash pepper |
| 2 ribs celery, sliced | 15-oz. tomatoes |
| 2 Tbsp. tapioca | |

Brown meat in oil. Drain. Combine all ingredients in 2-qt. crock pot and cook for 10 hours. Stir occasionally.

Pauline Getting

VEGETABLES

ARIZONA BAKED BEANS

- | | |
|---------------------------------------|---|
| 1 can Bush's baked beans | 1 can pinto, baby lima or garbanzo beans, drained |
| 1 can chili beans, no meat | ½ bottle chili sauce |
| 1 can French cut green beans, drained | ½ cup brown sugar |
| Sauté: | 1 Tbsp. chili powder |

- | | |
|-----------------------------|--------------|
| ½ lb. bacon, chopped finely | 1 cup onions |
| 1 cup chopped green pepper | |

Combine all ingredients in crock pot. Cook for several hours on low.

Shirley Pruss

BARBECUE GREEN BEANS

- | | |
|--------------------------------|-------------------------------|
| 4 slices bacon, finely chopped | ¼ cup brown sugar |
| ¼ cup onion | 1 Tbsp. Worcestershire sauce |
| ½ cup ketchup | 2 cans French cut green beans |

Fry bacon. Add onion, ketchup, brown sugar and Worcestershire sauce. Drain beans. Put in casserole. Top with sauce (do not stir). Bake at 350° for 20 min. Double recipe for 9x13" pan.

Shirley Elser

BROCCOLI CASSEROLE

- 1 pkg. frozen chopped broccoli
- 1 can cream of chicken soup
- 1 8-oz. jar Cheez Whiz
- $\frac{3}{4}$ cup uncooked minute rice

Cook broccoli according to directions. Drain and add remaining ingredients. Bake in buttered, covered casserole for 35 min. at 350°.

Nancy Coulter

BROCCOLI RICE CASSEROLE

Separate and partially cook 2 10-oz. pkg. frozen chopped broccoli. Drain, place in buttered casserole dish.

Mix together:

- 1 1/2 cups minute rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- $\frac{3}{4}$ cup milk
- 1 8-oz. jar Cheez Whiz or
- $\frac{1}{2}$ cup cubed Velveeta

Pour over broccoli. Top with buttered toasted bread crumbs. Bake at 350° for 35-40 min.

Sheila uses one med. onion or 2 Tbsp. minced onion.

Katie Stanley
Sheila Finch

SLOW COOKED BROCCOLI

- 2 10-oz. pkg. frozen chopped broccoli, partially thawed
- 1 can cream of celery soup
- 1 1/2 cups shredded Cheddar cheese, divided
- $\frac{1}{4}$ cup chopped onion
- $\frac{1}{2}$ tsp. Worcestershire sauce
- $\frac{1}{4}$ tsp. pepper
- 1 cup crushed butter flavored crackers
- 2 Tbsp. butter

In large bowl, combine broccoli, soup, 1 cup cheese, onion, Worcestershire sauce and pepper. Pour into greased slow cooker. Sprinkle crackers on top. Dot with butter. Cover. Cook on high for 2 1/2-3 hours. Sprinkle with remaining cheese. Cook 10 min. longer or until cheese is melted. Yield: 8-10 servings.

Gloria Haarsma

CARROT CASSEROLE

- 5 cups sliced carrots
- $\frac{1}{2}$ lb. processed cheese
- $\frac{1}{2}$ lb. butter or oleo
- 1 small onion, diced
- Ritz crackers, crushed

Cook carrots until tender. Layer carrots and cheese in casserole. Sauté onion in butter. Pour over carrots and cheese. Top with crushed crackers. Bake at 350° for 30 min. or longer.

Darlene Lux

ORANGE GLAZE FOR CARROTS

Cook 2 lb. small carrots until crisp tender. Drain and set aside.

Glaze:

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|---------------------|--------------------|
| 2 Tbsp. brown sugar | ½ tsp. ginger |
| 2 tsp. cornstarch | ½ cup orange juice |

Boil 1 min. Add 2 Tbsp. butter. Toss with carrots. Sprinkle with parsley.

Shirley Elser

KFC COLE SLAW

- | | |
|-------------------------------|------------------------|
| 8 cups finely chopped cabbage | ½ cup milk |
| ¼ cup carrot, shredded | ½ cup mayonnaise |
| ⅓ cup sugar | ¼ cup buttermilk |
| ½ tsp. salt | 1½ Tbsp. white vinegar |
| ⅛ tsp. pepper | 2½ Tbsp. lemon juice |

Mix sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar and lemon juice. Beat until smooth. Add cabbage and carrots. Mix well. Cover. Chill 2 hours before serving. Serves 6-8.

Corrine Loder

CORN AND BROCCOLI BAKE

- | | |
|---------------------------------|-----------------------|
| 1 can cream style corn | ⅔ cup Waverly cracker |
| 1 pkg. frozen broccoli, chopped | crumbs |
| 1 egg, beaten | Velveeta cheese |
| Small onion, chopped | 2 Tbsp. butter |
| Salt and pepper to taste | Paprika |

Mix egg, salt and pepper with corn. Add cracker crumbs and onion. Put layer of broccoli in small 8" square greased casserole dish. Add layer of corn mixture. Cover with slices of cheese. Repeat layers. Top with few cracker crumbs. Melt butter. Sprinkle on top. Sprinkle with paprika for color. Bake at 350° for 40 min.

Ruth Waggoner

CORN CORN

- | | |
|-------------------------------------|----------------------|
| 2 cans cream style corn | 1 cup cubed Velveeta |
| 1 can whole kernel corn, drained | cheese |
| 1 cup spaghetti, broken into pieces | ¼ cup melted oleo |

Bake 45 min. at 325°.

Dianne Anderson

CORN MAZATLAN

- 1 17-oz. can whole kernel sweet corn
 1 3-oz. pkg. cream cheese
 1 4-oz. can diced green chilies
 ¼ cup sliced green onion
 ¼ cup chopped red pepper
- Drain corn, reserve 2 Tbsp. liquid. Combine cream cheese and liquid in saucepan. Heat and blend until smooth. Stir in remaining ingredients. Heat thoroughly.

Keith Paul Family

VIDALIA ONION PIE

- 2 lb. thinly sliced vidalia onions
 1 stick butter
 3 eggs, beaten
 1 cup sour cream
 ¼ tsp. salt
 ½ tsp. pepper
 Dash Tabasco
 1 unbaked pie shell
 Grated Parmesan cheese to taste

Sauté onions in butter. Combine eggs and sour cream. Add to onion mixture. Season and pour into pie shell. Sprinkle with Parmesan cheese. Bake at 450° for 20 min., then at 325° for 20 min.

Marion Hoper McMulle
Clarice Hoper**BAKED BASIL FRIES**

- ¼ cup grated Parmesan cheese
 1 Tbsp. olive or vegetable oil
 1 Tbsp. dried basil
 ¼ tsp. garlic powder
 4 med. red potatoes

Combine Parmesan cheese, oil, basil and garlic powder in bowl. Cut potatoes into ¼" sticks. Add to cheese mixture. Toss to coat. Place in 10x15x1" baking pan coated with nonstick cooking spray. Bake at 425° for 15 min. Yield: 4 servings.

Connie Riedemann

BAKED HASH BROWNS

- 8 frozen hash brown patties
 1 tsp. salt
 ½ tsp. garlic powder
 1 cup whipping cream
 1 cup shredded Cheddar cheese

Place potatoes in greased 9x13" pan. Sprinkle with salt and garlic powder. Pour cream over potatoes. Bake uncovered at 350° for 50 min. Sprinkle with cheese. Bake 5-10 min. longer or until potatoes are tender and cheese is melted.

Gloria Haarsma

BAKED MASHED POTATOES

Mash 5 lb. peeled and cooked potatoes with 1 stick butter or margarine.

Mix together and add to potatoes:

- | | |
|-----------------------------------|------------------------------|
| 1 8-oz. cream cheese,
softened | 1 tsp. salt |
| 1 cup half and half or milk | 1 tsp. Lawry's seasoned salt |
| 1 tsp. onion salt | ½ tsp. pepper |

Place in 3-qt. greased casserole. Drizzle melted butter on top. Sprinkle with paprika. Bake at 350° for 30 min. May freeze, allow to defrost partially and bake at least 1 hour.

Marj will keep 2 weeks in refrigerator. She uses 1 cup dairy sour cream.

Jessica Stanley
Marj Hengeveld

CHEESY POTATOES

- | | |
|---|---------------------------------------|
| 1 2-lb. pkg. thin sliced
hash browns | 1 16-oz. container lite sour
cream |
| 2 tsp. dry onions | 1 can cream of chicken soup |
| 1 tsp. salt (opt.) | 2 cups Cheddar cheese |

Mix all ingredients. Use as much cheese as you want! Place in 9x13" pan.

Topping:

- | | |
|---------------------|-------------------------------|
| ½ cup melted butter | 2-3 cups corn flakes, crushed |
|---------------------|-------------------------------|

Top with melted butter and crushed corn flakes. Bake at 350° for 50 min.

Carisa Ten Kley

CHEESY SCALLOPED POTATOES

- | | |
|----------------------------|----------------------------|
| 2 lb. frozen hash browns | 1 can cream of celery soup |
| 1 can cream of potato soup | 1 cup French onion dip |

Mix together. Put in 9x13" pan. Bake at 350° for 1 hour if potatoes are thawed, 1½ hours if frozen. Top with 1 cup grated Cheddar cheese just before serving. Let melt.

Gloria uses 1 8-oz. carton sour cream instead of dip. She adds ¼ cup melted butter. She bakes at 325° for 1½ hours.

Marj Hengeveld
Gloria Haarsma

POTATO PUFFS

- | | |
|-----------------------|-----------------------|
| 2 eggs | 1½ tsp. baking powder |
| 1 cup mashed potatoes | ¼ tsp. salt |
| ½ cup flour | |

Mix all together. Drop by tsp. into hot oil. Fry until golden brown.

Bev Mohni

SCALLOPED POTATOES

Slice raw potatoes to fill casserole dish. Place 1½" potatoes on bottom of pan. Sprinkle with flour. Add another layer of potatoes. Sprinkle with flour. Dilute condensed milk with water and pour over top until you can just see liquid. Dot with butter or oleo. Salt and pepper. Bake with lid on until it starts to bubble. Remove lid so it will turn golden brown.

If you rinse slice potatoes, you can make this ahead of time.

Ruth Adams

LOUISIANA STYLE SWEET POTATOES

1 large can sweet potatoes	½ tsp. cinnamon
⅓ cup sugar	2 eggs, beaten
½ cup milk	Dash salt
½ stick butter	

Mix above ingredients. Pour into baking dish.

Mix:

½ stick butter	¼ cup flour
⅔ cup brown sugar	1 cup chopped pecans

Mix and sprinkle on top of potatoes. Cook at 350° for 45 min.

Kay Holst

PARMESAN BAKED POTATOES

6 Tbsp. butter or margarine, melted	8 med. unpeeled red potatoes, halved lengthwise
3 Tbsp. grated Parmesan cheese	

Pour butter in 9x13" pan. Sprinkle Parmesan cheese over butter. Place potatoes, with cut side down, over cheese. Bake uncovered at 400° for 40-45 min. or until tender. Makes 8 servings.

Gloria Haarsma

POTATO CASSEROLE

2 lb. frozen hash brown potatoes	1 can cream of chicken soup
¾ cup melted margarine	1 pint sour cream
½ cup chopped onion	2 cups grated Cheddar cheese
1 tsp. salt	2 cups crushed corn flakes
¼ tsp. pepper	

Defrost potatoes. In large bowl, combine potatoes, ½ cup melted margarine, salt, pepper, onion, soup, sour cream and cheese. Place in buttered 9x13" pan. Mix crushed corn flakes with 3 Tbsp. melted margarine. Sprinkle over mixture. Bake uncovered at 350° for 1 hour.

Dianne mixes all except 2 Tbsp. margarine and crushed potato chips or corn flakes. She bakes at 350° for 40 min. Then puts flakes and melted margarine on top and bakes another 5-10 min.

Sheryl Tewes

Dianne Anderson

PARMESAN POTATOES

- | | |
|-----------------------|--------------------------|
| ½ cup oleo | Salt and pepper to taste |
| ½ cup Parmesan cheese | 8-10 potatoes |
| ½ cup flour | |

Cut potatoes into bite size pieces. Melt oleo and put in baking dish. Combine flour, cheese and seasoning in plastic bag. Shake. Moisten potatoes in water and put in bag. Shake. Lay coated potatoes over oleo. Bake at 350° for 1 hour, turning once.

Bev Mohni

POTATO CASSEROLE

Place 2 lb. frozen Ore Ida hash brown potatoes in 9x13" greased pan. Mix together and spread over potatoes:

- | | |
|-------------------------------|-----------------------------|
| 1 pint sour cream | 2 cans cream of celery soup |
| 2 cans cream of mushroom soup | |

Bake in 300° oven for 2 hours. Cover with grated cheese last ½ hour of baking.

Katie Stanley

POTATO PEPPERONI

- | | |
|-------------------------|--------------------|
| 6 med. potatoes, sliced | 1 pkg. pepperoni |
| 1 small onion, diced | Mozzarella cheese |
| Salt and pepper | 8-oz. tomato sauce |
| 2 Tbsp. butter or oil | |

Melt butter or oil in 10" skillet. Add potatoes and onion. Season with salt and pepper. Cover and cook over med. heat until tender. Spread tomato sauce over potatoes. Place pepperoni and cheese on top. Cover and heat until cheese melts. Yield: 4 servings.

Betty Morfitt

TRIPLE CHEESE POTATO BAKE

- | | |
|---|-------------------------------------|
| 2 10¾-oz. cans cream of chicken soup | 1 2-oz. jar diced pimentos |
| 1 8-oz. sour cream | ¾ cup shredded sharp Cheddar cheese |
| ½ tsp. pepper | ¾ cup shredded Swiss cheese |
| 1 30-32-oz. pkg. frozen hash brown potatoes | ¼ cup Parmesan cheese |
| ¾ cup sliced green onions | |

Combine soup, sour cream and pepper in large bowl; blend well. Stir in potatoes, onions, pimentos, Cheddar cheese and Swiss cheese. Spoon into 8x8" pan in an even layer; sprinkle with Parmesan cheese. Bake in 375° oven uncovered for 1¼ hours or until bubbling and golden brown. Serve immediately or cool 15-20 min.; cover with foil and freeze, if desired.

Marge Espey

ZUCCHINI QUICHE

- | | |
|--|---|
| 4 cups thinly sliced unpeeled zucchini | ¼ tsp. garlic powder |
| 1 cup coarsely chopped onion | 2 eggs, well beaten |
| ¼ to ½ cup margarine | 2 cups (8-oz.) shredded Muenster cheese |
| 2 Tbsp. parsley flakes | 2 8-oz. cans crescent dinner rolls |
| ½ tsp. black pepper | 2 tsp. prepared mustard |
| ¼ tsp. oregano | |
| ½ tsp. salt | |

In 10" skillet, cook zucchini and onion in margarine until tender, about 10 min. Stir in parsley and seasonings.

In large bowl, blend eggs and cheese; stir in vegetable mixture. In 8x12" ungreased baking dish, separate dough into 2 long rectangles; press over bottom and 1" up sides to form crust. Spread crust with mustard. Pour vegetable mixture evenly into crust. Bake at 375° for 18-20 min. or until knife inserted near center comes out clean. Let set 10 min. before serving.

Pauline Getting

ZUCCHINI VEGETABLE PIE

- | | |
|--|--------------------------------|
| 1½ cups mashed potatoes, on the dry side | ½ cup mayonnaise |
| 2 Tbsp. margarine | 1 small can mushrooms, drained |
| 2 eggs, beaten | ¼ tsp. salt |
| 3 cups shredded zucchini | 2 Tbsp. Parmesan cheese |
| ¼ cup finely chopped onion | |

Add margarine to mashed potatoes. Pat mixture into oiled pie plate, as if making a crust.

Combine eggs, zucchini, onion, mayonnaise, mushrooms and salt. Pour over potato mixture. Bake at 350° for 45 min. Sprinkle with cheese and return to oven 10 more min.

Pauline Getting

Miscellaneous



FROZEN CORN

CREAM STYLE FROZEN CORN

- 16-18 cups corn, fresh cut 1 pint half and half
- off the ear ½ cup sugar
- 1 lb. butter 1 Tbsp. salt

Put all ingredients in roaster. Bake in oven at 250° for 1 hour. Stir occasionally. Put in freezer containers or bags, cool and freeze.
Corrine bakes 1 hour at 325°.

Edna Tonner
Corrine Loder

DELICIOUS FROZEN CORN

Cut 4 qt. sweet corn from cob.

Add:

- 3½ cups water 4 tsp. salt
- ¾ cup sugar

Mix all ingredients together. Bring to light boil in heavy Dutch oven or kettle, stirring frequently so it doesn't scorch. Boil lightly for 10 min. Do not drain. Cool and put in containers to freeze.

In Memory of Ruth E. Philip

FROZEN CORN

- 4 cups corn 1 tsp. salt
- 2 Tbsp. lemon juice 1½ cups boiling water
- ¼ cup sugar

Bring to boil and cook until clear, approx. 2-3 min. Let cool and package. You may alter amount of sugar. The recipe calls for ½ cup but that seems to be too sweet.

Elaine Heilman

JAMS

CHERRY RHUBARB JAM

- 5 cups rhubarb, finely chopped, 5 cups sugar
- fresh or frozen 1 can cherry pie filling
- 1 cup water 2 3-oz. pkg. cherry gelatin

Cook rhubarb in water until tender. Add sugar and cook a few min., stirring constantly. Add pie filling and cook 6-8 min. more. Remove from heat and add gelatin. Stir until dissolved. Pour into jars and seal. Store in refrigerator or freezer.

Pauline Getting

QUICK RHUBARB JAM

4 cups finely diced rhubarb 1 pkg. strawberry Jell-O,
4 cups sugar or any other red Jell-O

Cook rhubarb and sugar together for 20 min., stirring carefully to prevent scorching. Remove from heat. Add Jell-O, stirring until dissolved. Pour into jars. Keep covered in refrigerator.

Pauline Getting

RHUBARB JAM WITH ORANGE SLICES

Put small amount water in heavy pan; boil. Add 3 cups sugar. Boil 2-3 min. Add 4 cups rhubarb, cut in small pieces. Add 1 cup orange slice candy, cut in small pieces. Boil 5 min. Remove from stove. Add 3-oz. pkg. any flavored Jell-O. Let stand until cool. Store in refrigerator. May put in jars.

Pauline Getting
Myrtle McNeil

RHUBARB PEACH JAM

6 cups rhubarb 4 cups sugar

Mix well. Let stand overnight. In morning, boil 10 min. Add 1 can peach pie filling, chopping up pieces. Add 1 3-oz. pkg. orange Jell-O. Bring to boil. Stir until dissolved. Cool and freeze.

Pauline Getting

PICKLED FOODS**BEET PICKLES**

1 cup sugar 1 cup water
1 cup vinegar Heaping Tbsp. pickling spices

Tie pickling spices in bag. Boil together about 5 min. Put beets in kettle and cook until heated through, about 5 min. Put in jars and seal. Makes 3 pints.

Joy Popp

BREAD AND BUTTER PICKLES

8 large onions ½ cup canning salt
20 cucumbers

Let stand 3 hours. Drain off juice.

Boil:

4½ cups vinegar ½ tsp. cloves
1 tsp. mustard seed 4½ cups sugar
2 tsp. turmeric 2 tsp. pickling spice

Bring syrup to boil. Drop in cucumbers and onions into syrup and heat thoroughly, approx. 30 min., stirring frequently until cucumbers are transparent. Pack in sterilized jars. Cover with syrup and seal.

Mary Boersen

CINNAMON APPLE RINGS

12 firm apples

Simmer:

1 cup sugar

 $\frac{1}{3}$ cup cinnamon candies

1 cup water

 $\frac{1}{2}$ tsp. red food coloring

Core and slice apples. Cook in syrup for about 2 min. Pack in jars and seal. Process 10 min. in hot water bath.

Elva Dau

PICKLED ONIONS

4-5 onions, sliced thin

1 cup sugar

 $\frac{3}{4}$ cup vinegar

1 cup water

Mix all together. Marinate overnight. Shake once in a while. Next morning, drain onions and rinse lightly. Add to onions:

2 Tbsp. Miracle Whip

1 tsp. celery seeds

Jan Hennings

QUICK PICKLED PEACHES

2 16-oz. cans cling peach halves

3 sticks cinnamon

 $\frac{3}{4}$ cup firmly packed brown sugar

1 Tbsp. whole cloves

 $\frac{1}{2}$ cup cider vinegar

Drain syrup from peaches. Reserve peach halves. Combine syrup, sugar, vinegar, cinnamon and cloves. Simmer 5 min. Pour over peach halves. Chill. Drain. Pierce each peach half with 1 whole clove. Yield: about 16 peach halves.

Ruth Kuehl

PLAY THINGS**FINGER PAINT**

3 Tbsp. sugar

2 cups water

 $\frac{1}{2}$ cup cornstarch

Food coloring

Mix sugar and cornstarch. Stir in water. Cook over low heat, stirring constantly. Divide between 4 containers when it is thick. Add food coloring and a pinch of detergent to each. Stir well.

Sheila Finch

PLAY DOUGH

3 cups flour

2 pkg. unsweetened Kool-Aid

1 Tbsp. alum

 $1\frac{1}{2}$ cups hot tap water

1 cup salt

 $\frac{1}{2}$ Tbsp. oil

Combine dry ingredients. Add oil and water. Stir quickly, mixing well. When cool enough, knead. Stays a long time if stored airtight. Smells good too.

Allison Unrau

Sheila Finch

PLAY DOUGH

- | | |
|-------------------------|---------------|
| 1½ cups flour | 1½ cups water |
| ¾ cup salt | 1½ Tbsp. oil |
| 1 Tbsp. cream of tartar | Food coloring |

Sift dry ingredients. Mix liquids. Pour into dry mixture. Cook over low to moderate heat, stirring constantly until thick. Knead well. When cool, store airtight. Will last a long time.

Sheila Finch

SIDEWALK CHALK

- | | |
|------------------------|-----------------------|
| ½ cup Plaster of Paris | Powdered tempra paint |
| 2 Tbsp. water | |

Combine ingredients. Add more plaster, water or tempra if needed. Working quickly, shape into 2 sticks. Let dry overnight.

Sheila Finch

SAUCES

HEINZ "57" STEAK SAUCE

- | | |
|----------------------------|----------------|
| 1 cup ketchup | 8 tsp. mustard |
| ¼ cup Worcestershire sauce | |
| Mix. Put in bottle. | |

Jeanne Olhausen

MARINADE

- | | |
|----------------------|---------------|
| ⅓ cup soy sauce | ⅛ tsp. salt |
| ¼ cup sugar | 1 tsp. ginger |
| ⅛ tsp. minced garlic | |

Mix all together. Pour over meat. Let set on meat overnight. This is very good on turkey breast.

Bev Mohni

PICANTE SAUCE

- | | |
|--------------------------|-----------------------|
| 24 tomatoes | ½ to ¾ cup salt |
| 6 large onions | 4-5 garlic buds |
| 4 bell peppers | 1 cup vinegar |
| 1 cup long green peppers | 3 tsp. cayenne pepper |

Cook tomatoes until juice rises. Add remaining ingredients, all coarsely chopped. Cook 10 min. Put through blender or food processor. Return to pan. Simmer 30 min. Seal in jars or freeze.

Bev Mohni

TONY YOUNG'S SALSA

Place following in blender.

1 16-oz. can tomato sauce	1 tsp. black pepper
10 fresh whole jalapeno peppers	1 tsp. salt
½-1 bell green pepper	3 cloves garlic
1 tsp. garlic powder	½ cup white vinegar

Blend until becomes fine paste texture.

Place following in large bowl large enough to hold 1 gal. or more:

5-10 whole fresh jalapeno peppers	1 large green bell pepper,
3-4 diced tomatoes	chopped
1 large onion, chopped	¼ to ½ cup white vinegar

Chop veggies as desired for salsa texture. Dump blended mixture with chopped veggies, adding 2-3 more cans tomato sauce, depending upon desired texture.

Mix well before placing in jars with tight fitting lids. Store jars of salsa in refrigerator. You can add additional spices, pepper types, or anything else desired to achieve desired variety of flavor. Makes approx. 1 gal. thick salsa.

Joy Popp

WHITE SAUCE

Thin White Sauce: (for vegetables and soup)

For each cup of sauce:

1 Tbsp. butter or margarine	⅛ tsp. pepper
½-1 Tbsp. flour	1 cup milk
¼ tsp. salt	

Medium White Sauce: (for creamed/scalloped foods)

For each cup of sauce:

2 Tbsp. butter or margarine	⅛ tsp. pepper
2 Tbsp. flour	1 cup milk
¼ tsp. salt	

Thick White Sauce: (for croquettes and souffles)

For each cup sauce:

¼ cup butter or margarine	⅛ tsp. pepper
¼ cup all purpose flour	1 cup milk
¼ tsp. salt	

Melt butter or margarine. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. boil and stir 1 min.

Susie Stanley

SYRUPS

BLUEBERRY SYRUP

- 1 cup sugar
- 2 Tbsp. cornstarch
- 1 cup water
- 1 cup fresh or frozen blueberries
- 1 Tbsp. butter

Combine sugar, cornstarch and water in saucepan. Bring to boil over med. heat; boil 3 min. gently, stirring constantly. Stir in blueberries, reduce heat. Simmer 8-10 min. or until blueberries have burst. Stir in butter. This will keep well in refrigerator. Heat before serving.

Yummy on pancakes, waffles or French toast.

Shirley Elser

BUTTERMILK SYRUP

- 1½ cups white sugar
- ¾ cup buttermilk
- ½ cup butter
- 2 Tbsp. white syrup
- 1 tsp. soda

Combine all ingredients and boil 7 min. gently. Remove from heat. Stir in 2 tsp. vanilla. Store in refrigerator in qt. jar.

Shirley Elser

CINNAMON SYRUP

- 1½ cups white sugar
- ⅓ cup water
- ⅓ cup white syrup
- 1 tsp. cinnamon

Mix together in saucepan and boil 2 min. Remove from heat. Add 5-oz. evaporated milk, 1 Tbsp. butter and ½ tsp. almond flavoring. This will keep in refrigerator in qt. jar.

Shirley Elser

MAPLE SYRUP

- 4 cups white sugar
- 2 cups water
- ½ cup brown sugar

Put all ingredients in large saucepan and bring to boil. Boil 1 min. Remove from heat and add 1 tsp. vanilla and ½ tsp. maple flavoring. Will store in refrigerator in qt. jar.

Shirley Elser

EQUIVALENT MEASURES AND WEIGHTS

3 tsp. = 1 Tbsp.

16 Tbsp. = 1 cup

5 Tbsp. + 1 tsp. = $\frac{1}{2}$ cup

8-oz. = 1 cup

16-oz. = 1 lb.

2 cups = 1 pint

2 pints = 1 quart

1 quart = 4 cups

$\frac{1}{2}$ cup = 1 gill

4 gills = 1 pint

4 quarts = 1 gallon

8 quarts = 1 peck

4 pecks = 1 bushel

STANDARD ABBREVIATIONS

tsp. = teaspoon

Tbsp. = tablespoon

c. = cup

pt. = pint

qt. = quart

gal. = gallon

oz. = ounce

lb. = pound

lbs. = pounds

pkg. = package

sq. = square

sm. = small

med. = medium

lg. = large

min. = minute

hr. = hour

OVEN TEMPERATURES

Slow oven

250-300°

Moderate oven

325°

Moderate

350°

Moderate quick

375°

Moderate hot

400°

Hot

425-450°

Extremely hot

475-500°

CONTENTS OF STANDARD CANS

8 oz. can = 1 cup

Picnic = $1\frac{1}{4}$ cups

No. 300 = $1\frac{3}{4}$ cups

No. 1 tall = 2 cups

No. 303 = 2 cups

No. 2 = $2\frac{1}{2}$ cups

No. $2\frac{1}{2}$ = $3\frac{1}{2}$ cups

No. 3 = 4 cups

No. 5 = $7\frac{1}{4}$ cups

No. 10 = 12-13 cups

EQUIVALENT CHART

- 3½ cups unsifted whole wheat flour = 1 lb.
- 4 cups sifted flour = 1 lb.
- 4½ cups sifted cake flour = 1 lb.
- 3½ cups graham flour = 1 lb.
- 2¼ cups brown sugar, packed = 1 lb.
- 3½ cups powdered sugar = 1 lb.
- 2 cups granulated sugar = 1 lb.
- 8-10 egg whites = 1 cup
- 12-15 egg yolks = 1 cup
- 5 whole eggs = 1 cup
- 1 square chocolate = 1-oz.
- 1-oz. chocolate = ½ cup cocoa
- 1 small square yeast = 1-oz.
- 1 large square yeast = 2-oz.
- 1 lb. butter = 2 cups or 4 sticks
- 2 cups fat = 1 lb.
- 14-16 slices bacon = 1 lb.
- 1 lb. American cheese = 4 cups grated cheese
- ½ pint whipping cream = 2 cups whipped cream
- ¼ lb. marshmallows = 16 marshmallows
- 1 lb. peanut butter = 1½ cups
- ¼ cup popcorn = 5 cups popped
- 1 cup raw rice = 3 cups cooked rice
- 1 8-oz. pkg. macaroni = 4 cup cooked macaroni
- 1 cup dry noodles or spaghetti = 1¾-2 cups cooked
- 28 saltine crackers = 1 cup crumbs
- 4 slices bread = 1 cup crumbs
- 14 squares graham crackers = 1 cup crumbs
- 22 vanilla wafers = 1 cup crumbs
- 24 rich round crackers = 1 cup crumbs
- 1 lemon = 3 Tbsp. juice
- 4-5 lemons = 1 cup juice
- 1 orange = ½ cup juice
- 1 med. apple = 1 cup sliced
- 4 cups whole strawberries = 3½ cups sliced
- 1 lb. prunes = 4 cups cooked
- 1 lb. dried apricots = 4½ cups cooked
- 2½ cups raisins = 1 lb.

SUBSTITUTIONS

1 cup sugar	1 1/3 cups brown sugar or 1 1/2 cups powdered sugar
1 cup honey	1 1/4 cups sugar and 1/4 cup liquid
1 cup brown sugar	1 cup granulated sugar and 2 Tbsp. molasses
1 cup powdered sugar	1 cup sugar and 1 Tbsp. cornstarch. Blend in blender.
1 cup corn syrup	1 cup sugar plus 1/4 cup liquid
1 sq. unsweetened chocolate	3 Tbsp. cocoa plus 3 Tbsp. shortening
1-oz. bitter chocolate	4 Tbsp. cocoa plus 2 Tbsp. butter
6-oz. pkg. semi-sweet chocolate pieces, melted	2 sqs. unsweetened chocolate plus 2 Tbsp. shortening and 1/2 cup sugar
Butter	2 sticks softened margarine, 1/3 cup vegetable oil and 1/2 cup buttermilk. Beat until liquid is absorbed. Refrigerate.
1 cup milk	1/2 cup evaporated milk plus 1/2 cup water or 1/4 cup nonfat dry milk plus 7/8 cup water plus 2 tsp. butter
1 cup sweet milk	1 cup sour milk or buttermilk plus 1/2 tsp. baking soda
1 cup buttermilk	1 Tbsp. vinegar or lemon juice plus milk to make 1 cup. Let stand 5 minutes. Or 1 cup yogurt.
1 cup sour milk	1 Tbsp. vinegar or lemon juice or 1 3/4 tsp. cream of tartar plus 1 cup sweet milk
Sweetened condensed milk	1 cup plus 2 Tbsp. nonfat dry milk, 1/2 cup warm water, 3/4 cup sugar. Place water in bowl with dry milk. Mix well. Mix in sugar to smooth. Or mix together 2 eggs, 1 cup brown sugar, 1 tsp. vanilla, 2 Tbsp. flour, 1/2 tsp. baking powder, and 1/4 tsp. milk. Mix.
1 cup half and half	7/8 cup milk plus 1/2 Tbsp. butter or 1/2 cup coffee creamer and 1/2 cup milk
1 cup sour thin cream (for some milk recipes)	3 Tbsp. butter and 3/4 cup milk
1 cup sour cream	7/8 cup yogurt
Sour cream	1 cup cottage cheese, 1-3 Tbsp. milk, 1 Tbsp. lemon juice. Blend, store in refrigerator.
1 cup butter	1 cup vegetable shortening plus 1/2 tsp. salt

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½-2 minutes for ½ pound or 2-3 minutes for 1 pound
2. Soften hard ice cream by microwaving 30% power. One pint will take 15-30 seconds; one quart, 30-45 seconds; and one-half gallon 45 seconds-1 minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-oz. package of cream cheese by microwaving at 30% power for 2-2½ minutes. One 3-ounce package of cream cheese will soften in 1½-2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping—a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add Jello and heat. There will be less stirring to dissolve the gelatin.
8. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
9. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
10. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
11. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
12. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
13. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
14. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
15. Since cakes and quick breads rise higher in a microwave oven, fill

pans just half full of batter.

16. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.

17. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.

18. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.

19. Treat fresh meat cuts for 15-20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.

20. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.

21. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.

22. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.

23. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread $\frac{1}{2}$ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.

24. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't get done on the bottom.

GUIDE TO KITCHEN PANS

IF RECIPE CALLS FOR:

4 cup baking dish

6 cup baking dish

8 cup baking dish

10 cup baking dish

12 cup baking dish

15 cup baking dish

19 cup baking dish

USE EITHER:

A. 9" pie plate

B. 8x1 $\frac{1}{4}$ " round cake pan

C. 7 $\frac{3}{8}$ x3 $\frac{5}{8}$ x2 $\frac{1}{4}$ " loaf pan

A. 9x1 $\frac{1}{2}$ " round cake pan

B. 10" pie plate

C. 8 $\frac{1}{2}$ x3 $\frac{5}{8}$ x2 $\frac{5}{8}$ " loaf pan

A. 8x8x2" square pan

B. 11x7x1 $\frac{1}{2}$ " pan

C. 9x5x3" loaf pan

A. 9x9x2: square pan

B. 11 $\frac{3}{4}$ x7 $\frac{1}{2}$ x1 $\frac{1}{4}$ " baking pan

C. 15x10x1" jelly roll pan

A. 13 $\frac{1}{2}$ x8 $\frac{1}{2}$ x2" glass pan

A. 13x9x2: metal pan

A. 14x10 $\frac{1}{2}$ x2 $\frac{1}{2}$ " roasting pan

DEFINITIONS

- AU GRATIN: to put cheese on top
- BASTE: to moisten with liquid while baking
- BLANCH: to put into boiling water for a few minutes to help peeling.
- BOIL: to cook in liquid that is bubbling.
- BRAISE: to brown meat or vegetables in small quantity of hot fat.
- BATTER: a mixture of flour, liquid and other ingredients.
- BLEND: to combine several ingredients together thoroughly.
- BROIL: to cook with an open source of heat.
- CARMELIZE: melting sugar until brown.
- CREAM: to rub with spoon or fork until creamy.
- CUT IN: to combine shortening and flour or sugar with pastry blender.
- DICE: to cut into small cubes.
- DREDGE: to coat with flour or sugar.
- FOLD IN: combine 2 ingredients by turning over and over from bottom to top—not stirring.
- KNEAD: to manipulate dough by turning it over and over with your hands.
- MARINATE: to let stand in a sauce.
- MINCE: to cut into fine pieces.
- PAN BROIL: to cook uncovered in skillet. Keep pouring off the fat.
- PAN FRY: to cook in small amount of fat.
- PUREE: food pressed through a sieve, food mill, or blender.
- SAUTE: to fry lightly in small amount of butter or margarine.
- SCALD: to heat just below boiling point.
- SEAR: to brown quickly with intense heat.
- STOCK: liquid in which vegetable or meat has been cooked.
- PARBOIL: to boil partially.
- RICED: to put through a ricer or a sieve.
- JULIENNE: to cut into narrow strips.
- TORN: for lettuce, tear the pieces with your hands, never cut.

HINTS

The white of an egg will remove chewing gum from anything, even hair, without a trace.

When icing a cake for a child's party, push animal-shaped cookie cutters lightly into the plain white icing and fill the depressed outlines with colored icing. Or ice animal crackers with different colored icings and scatter about over the white iced cake.

When making hamburgers, mix a little flour with the meat, and they will stay together nicely.

Use crushed potato chips instead of bread crumbs for meat loaf filler. The flavor will make an excellent addition.

To make a fluffy meat loaf, beat an egg white stiff, and add it after all ingredients have been mixed.

Use a small amount of baking powder in your gravy if it seems greasy. The grease will disappear.

When making pie meringue add about 1 Tbsp. of clear corn syrup to the egg whites. This makes the meringue expand and stand higher.

To fill freezer bags quickly, place food in quart jar, slip bag over jar then invert. The bag is quickly filled and the top is clean for sealing.

An easy way to freeze chickens is to put in half-gallon milk containers. Cover chicken pieces with water and staple shut. They will not dry out or get freezer burned.

Nature's Stain Remover: stained hands from vegetables during canning season can be cured by rubbing your hands with a slice of wet potato.

To peel oranges quickly cover with hot boiling water and allow to stand 6-7 minutes, then refrigerate. The skins will come off very easily.

Put salt on raw egg which has been spilled on the floor and you will be able to sweep up with a broom.

When scalding milk, a small amount of sugar added and not stirred will keep the milk from scorching.

Use a meat pounder instead of a fork to make a pretty design on your cookies.

BAKING HINTS

☐ Creaming butter and sugar: in creaming butter and sugar for a cake, a little hot milk added will aid in the creaming process.

☐ After using the oven, leave the door open until oven is cool, so that moisture will not condense and rust the metal.

☐ To decorate a cake without a decorator, cut an envelope from one of the top corners to the middle of the bottom of the envelope. Cut a little piece off the corner.

☐ An apple cut in half and placed in the cake box will keep the cake fresh several days longer.

☐ When making a cake always add 2 Tbsp. of boiling water to the butter and sugar mixture. This makes a fine textured cake.

☐ Do not grease side of cake pans. How would you like to climb a greased pole?

☐ To cut a fresh cake use a wet knife.

☐ Do not discard rinds of grapefruit, oranges, or lemons. Grate the rinds first, put in a tightly covered glass jar and store in the refrigerator. Makes excellent flavoring for cakes, frostings, and such.

☐ When you do not want to heat your oven for a shortcake, make a short biscuit dough with a little sugar added, to a thin batter and bake in a waffle iron.

☐ A good, quick frosting is made by boiling a small potato, mashing it, and adding powdered sugar and vanilla.

☐ To keep crisp cookies crisp, and soft cookies soft, place only one kind in a cookie jar.

☐ Any cake will be greatly improved if a teaspoon of lemon juice is added to the butter and sugar. This makes a cake very light. Fresh milk makes cakes close grained and more solid.

☐ For a nice decoration on white frosting, shave colored gumdrops very thin and stick on. They will curl like little roses.

☐ Baking pans: for best results use correct size pan. The time and oven temperature should be adjusted to the type of pan being used. For shortening type cakes, bake cup cakes at 375° for 18-20 minutes; layer cakes at 350° for 30-35 minutes, and loaf cakes at 350° for 40-45 minutes.

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