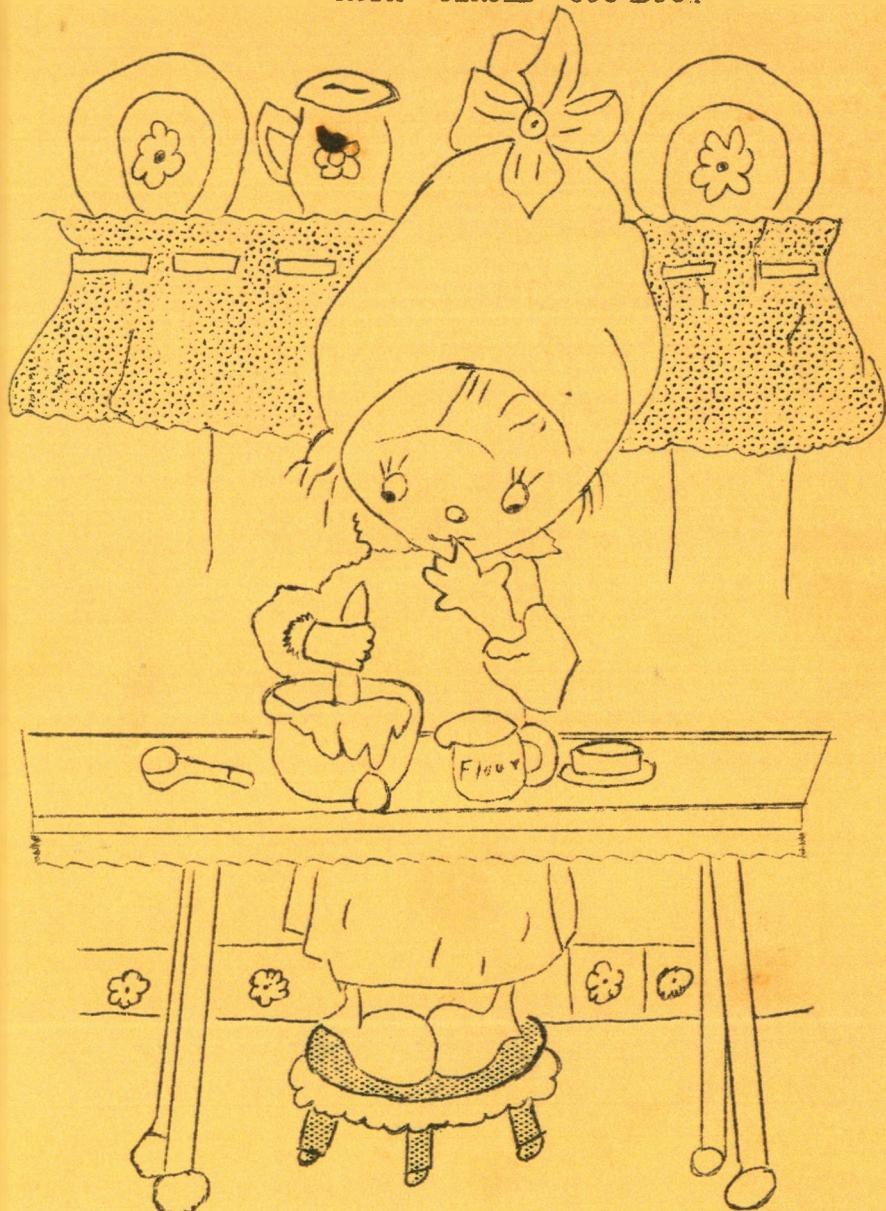


UNITED METHODIST CHURCH
1036 7th Street
Nevada, Iowa
RUTH CIRCLE COOKBOOK



October 1977

DESSERTS

Cranberry Apple Mold

1-6 oz. pkg. of strawberry jello
1/8 tsp. salt
1-3/4 cups of boiling water
1-1 lb. can jellied cranberry sauce
2 cups of finely chopped apples

Dissolve jello and salt in boiling water. Break up cranberry sauce with fork and add to the jello mixture. Chill until it begins to thicken and fold in apples. Pour into mold and chill till firm.

Jean Hulse

Chocolate Filled Cupcakes

Chocolate cake mix: as directed.

Mix together and put a dab on top of filled cupcakes & bake same as for cake:
1-8 oz. pkg. cream cheese
1 egg

1/3 cup sugar
1- 6 oz. pkg. chocolate chips

Chocolate Frosting for Cupcakes

2 squares unsweetened chocolate

1 can condensed milk

dash salt

1 Tbsp. water

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

Mix in double boiler till thick & fudgey.
(Keep stirring)

Carol Bourlard

DESSERTS

Frozen Raspberry Dessert

1-10 oz. pkg. frozen red raspberries

2 egg whites

1 cup sugar

1 Tbsp. lemon juice

1 cup whipping cream (whipped)

Crust:

25 graham crackers or 2 cups crushed

1/3 cup sugar

1 stick butter or oleo

Combine egg whites, raspberries, sugar & lemon juice. Beat with mixer for 15 minutes. Then fold in whipped cream.

Blend crumbs, sugar & oleo and use all, but 3/4 cup for bottom of a 9 X 13" pan. Add fruit mixture and sprinkle remaining crumbs on top.

Freeze. Serves 15

Jan Brinkman

Lemon Angel Dessert

Place in double boiler:

6 egg yolks

3/4 cup sugar

1 can frozen lemon juice

Cook till it coats a spoon and while still hot,

add: 1 envelope of knox gelatin, softened in

$\frac{1}{4}$ cup water. Cool.

Beat 6 egg whites and add 3/4 cup sugar gradually.

Fold lemon mixture carefully into egg whites and

pour over 1 angel food cake which has been broken

into small cubes. Refrigerate till firm or over

night and keep in refrigerator until served. Top with whipped cream or topping.

Pauline Poehlein

DESSERTS

OLD FASHIONED COTTAGE PUDDING

1 CUP SUGAR
1/2 CUP BUTTER OR OLEO
1 EGG
1 CUP SWEET MILK
1 TSP. SODA, DISSOLVED IN THE MILK
2 TSP. CREAM TARTER, SIFTED IN 3 CUPS FLOUR.
LEMON OR VANILLA EXTRACT.
SERVE WITH THE FOLLOWING SAUCE. COOK TILL
THICKENED-1 CUP SUGAR, 2 TBSPS. BUTTER, 1 TBSP.
FLOUR, 1 PINT BOILING WATER-FLAVOR WITH
LEMON OR VANILLA TBSP.

GLADYS SKINNER

DATE PUDDING

1-1/2 CUP CUT DATES
1/4 CUP BUTTER
1-1/2 CUP BOILING WATER
1 TSP. SODA
COOL
1 EGG 1-1/4 CUP FLOUR
1 TSP. VANILLA 1 CUP SUGAR
1/2 TSP. SALT ADD TO DATE MIX.
PLACE IN PAN AND BAKE AT 375 DEGREES OVEN
FOR 45 MINUTES.
Cook 10 MINUTES:
1 CUP DATES
1 CUP SUGAR
1 CUP BOILING WATER
2 TBSPS. BUTTER
COOL AND WHEN READY TO SERVE SPREAD ON CAKE.

FRIEDA WALTER

DESSERTS

Pumpkin Pie Squares

1 cup sifted flour
 $\frac{1}{2}$ cup quick oatmeal
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup oleo

Mix and press above into a 9 X 13" pan. Bake for 15 minutes at 350 degrees.

1 large can pumpkin
1 can carnation milk

2 eggs
 $\frac{1}{2}$ tsp. salt *3c sugar*
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. ginger
 $\frac{1}{4}$ tsp. ground cloves

Pour into crust and bake in a 350 degree oven for 20 minutes. Insert a knife into filling to see if it is done.

Mix:

$\frac{1}{2}$ cup pecans
 $\frac{1}{2}$ cup brown sugar
2 Tbsps. oleo

Sprinkle on pumpkin filling. Bake 15 to 20 min. or till filling is set. Cool. Serve with whipped cream. Serves 15

Frieda Walter

Rhubarb Cobbler

Cream 1 stick oleo ($\frac{1}{2}$ cup)

1 cup sugar

Add 1 egg and $\frac{1}{2}$ tsp. salt

Add 1 cup flour, 2 tsps. baking powder

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

Mix and put in 9 X 13" pan.

Add 3 cups rhubarb

1 cup sugar, 1 tsp. cinnamon, 1 cup boiling water.
Bake in 350 degree oven 30 to 45 minutes.

Frieda Walter

DESSERTS

Rhubarb Dessert

Crust-

1 cup flour

1 stick margarine

5 Tbsps. powdered sugar

Mix-Bake at 350 degree for 15 min.

Filling-

Beat 2 eggs

1½ cups sugar

¼ cup flour

3/4 tsp. salt

stir in 2 cups diced rhubarb

Spread over crust. Bake 35 to 40 minutes at 350 degrees. Double recipe for a 9 X 13" pan.

Verla Shill

Rhubarb Custard Dessert

2 cups flour

1 cup butter or oleo

2 egg yolk

Mix above and pat into 9X15" pan.

4-5 cups rhubarb

1½ cups sugar

4 Tbsps. flour

Mix and pour over above.

4-6 egg whites

3/4 cup sugar

Beat and put on top of other and brown (beat like

1 tsp. vanilla meringue

3 Tbsps. sugar

½ tsp. salt

2 Tbsps. butter or oleo

1 cup coffee cream

4 egg yolks (beaten) 1 tsp. vanilla

Bake 375 degrees for 45 minutes.

—
Gay Nelle Holzmer

DESSERTS

Cherry Bars

1 can cherry pie filling
1 cup butter or margarine
1-3/4 cups sugar
4 eggs
1 tsp. vanilla
3 cups flour
1 1/2 tsps. baking powder
1/2 tsp. salt

Beat thoroughly. Spread into a 11 X 17" greased cookie sheet, saving back one cup batter. Spread pie filling within $\frac{1}{2}$ inch of edge of pan. Place remaining dough by spoonful over filling. Bake 350 degrees for 35 to 45 minutes. Frost. I use cream cheese frosting.

Carol Bourlard

Toffee Bars

1 cup butter (soft)

1 cup sugar

1/4 tsp. salt

Cream, then add 1 egg yolk and 1 tsp. vanilla. Beat. Add 2 cups flour. Spread on oiled cookie sheet in thin layer. Whip egg white with fork and spread over dough. Sprinkle with chopped pecans and press into dough. Bake 300 degrees for 45 min.

Gertrude Ambrose

DESSERTS

Praline Delight Pie

1/3 cup butter or margarine
1/3 cup packed brown sugar
1/2 cup chopped pecans
1 baked 9" pie shell
2 pkgs. vanilla pudding (3 1/4 oz.)
3 1/2 cups milk
1 envelope dream whip

Heat butter and brown sugar with nuts until melted. Spread in bottom of pie shell. Bake at 450 degrees for 5 minutes. Cool. Prepare pie filling mix with milk as directed for pie. Cool 5 minutes. Measure 1 cup; cover with wax paper and chill. Pour remainder into shell-chill. Prepare whipped topping as directed.-Fold in 1-1/3 cup into 1 cup pie filling. Chill. Top with whipped and nuts.

Jane Punke

Red Raspberry Cake

1 box white cake
2/3 cup oil
1/3 cup raspberry juice
1 small box raspberry gelatin
1 cup red raspberries, drained
4 eggs
red food coloring (optional)

Bake 350 degrees for 30-40 minutes.

Jane Punke

DESSERTS

Christmas Wreaths

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

30 large marshmallows (16 oz)

Melt in top of double-boiler. After the mixture is melted, add 2 tsps. vanilla and 1 tsp. green food coloring. Pour over $3\frac{1}{2}$ cups cornflakes. Spoon onto a cookie sheet and shape into wreaths. Put 3 cinnamon candies on top of each wreath. Cool

Delicious Fruit Drops

Can be made ahead and kept for Christmas

Combine:

2 lbs. dates (cut into pieces)

$\frac{1}{2}$ lb. filbert meats or hazelnuts

1 cup pecans (broken)

1 cup english walnuts

1 cup candied cherries (cut up)

4 slices candied pineapple (cut up)

4 candied apricots (if available)

$1\frac{1}{4}$ cup brown sugar

1 cup butter or margarine

$2\frac{1}{4}$ cups flour - 1tsp. salt

2 eggs, well beaten

1 tsp. soda (sifted)

Cream butter & sugar-add eggs (well beaten)

then dry ingredients. Add this to fruit and mix,

mix, mix, drop by spoons full and bake at 325

degrees 10-15 minutes or till lightly browned.

These should be made ahead of time as they improve if stored in closed container.

Pauline Poehlein

DESSERTS

Party Salad

Dissolve: 1 pkg. lemon jello
1 pkg. lime jello in 2 cups hot water.
Add- 1 (no. 2 can) crushed pineapple
Cool, then add-1 box cottage cheese
1 can sweetened condensed milk
1 cup salad dressing
 $\frac{1}{2}$ cup nuts
1 tsp. horseradish
Mix and pour in a 9 X 13" pan. Refrigerate.

Verla Shill

Cherry Jello Salad

1 large pkg. cherry jello
3 cups hot water
1 can cherry pie mix
1 cup diced apples
 $\frac{1}{2}$ cup chopped nutmeats

Dissolve jello in hot water, cool and add pie mix, apples and nuts. Pour into oblong pan & let set. Top with the following:

4 oz. pkg. cream cheese
14 large marshmallows
1 pkg. dream whip

Melt marshmallows and cream cheese in top of double boiler. Cool. Fold in prepared dream whip. Cover jello & chill.

Zelma Olson

DESSERTS

Fruit Magic

1 can (1 lb., 50z.) cherry pie filling

1 jiffy white cake mix

$\frac{1}{4}$ cup margarine

$\frac{1}{2}$ cup nuts, if desired

Heat oven to 350 degrees.

Spread pie filling in square pan 8 X 8". Sprinkle dry cake mix over filling, pat lightly-dot with margarine, cover with nuts-bake 45 to 50 minutes.

Mabel Alexander

Applesauce Lime Salad

1 can strained applesauce. Heat in pan until boiling and dissolve jello(1 pkg. lime) in it.

Cool. Add 1 small bottle 7-up. Pour into 9 X 9" dish and let set. Soften 1 pkg. cream cheese, add $\frac{1}{2}$ pint whipping cream (unwhipped) a little at a time, stirring until smooth. Add 1 cup miniature marshmallows & pour this on other layer.

Serves 9

Gertrude Ambrose

A Salad

1 carton old fashioned cottage cheese,drained

1 can mandarin oranges (drained)

1 can pineapple tidbits (drained)

1 pkg. orange jello (dry)

1 cup cool whip

Mix all together & chill and add cool whip last.

Mabel Alexander

DESSERTS

Angel Food Cake Torte

Dissolve 1 envelope plain gelatin in 3/4 cup cold water.

Mix 1½ cups milk, 3 egg yolks, 1 cup sugar & 1 Tbsp. cornstarch. Cook in double boiler until thick. Add gelatine. Let cool. Beat 3 egg whites until stiff. Whip 1 cup of whipping cream and fold eggs and cream into the custard. Break 1/3 of 13 egg angel food cake into small bits and put into buttered 9 X 13" pan. Pour custard mix over cake. Chill overnight. Before serving, pour warm sauce over each piece.

Warm Sauce:

Boil 5 minutes

1½ cups brown sugar

1 Tbsp. thick cream

6 Tbsp. butter or oleo

Frieda Walter

Graham Cracker Squares

Line a 9 X 13" pan with whole graham crackers
Mix:

1 cup margarine (2 sticks)

1 cup sugar

½ cup milk

1 beaten egg

Cook on stove just bringing to a boil then

add- 1 cup coconut

1 cup nuts

1 cup graham cracker crumbs

Spread over graham cracker layer then cover with another layer of graham crackers. Frost this with a frosting made of- ½ cup margarine, 2 cups powdered sugar, 1 tsp. vanilla.

Enough warm milk to make a spreadable frosting.

It will be fluffy if beaten with electric mixer.

Spread over crackers and keep refrigerated over night, and also till all are used. These are rich

DESSERTS

Graham Cracker Squares (continued)

so cut in smaller than usual squares.

Pauline Poehlein

Baked Pineapple

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

$\frac{3}{4}$ cup sugar-dash of salt

3 eggs beaten

1 (no. 2) can crushed pineapple

5 slices white bread, cubed

Cream butter & sugar. Add eggs & beat until well mixed. Add other ingredients. Bake at 350 degrees for 45 minutes.

Lou Wendel

Apple Slices

2 cups flour

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

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

2 egg yolks

$\frac{1}{4}$ cup water

1 Tbsp. lemon juice

Mix flour, lard and salt as for pie. Add egg and lemon juice & water. Divide into 2 parts. Roll first piece to fit a 10 X 14" cookie sheet. Put in about 2 qts. of sliced apples. Mix 1 cup sugar, 2 Tbsps. flour, $\frac{1}{2}$ tsp. cinnamon. Sprinkle over apples. Roll rest of crust to fit the top of the pan. Cut in steam vents and bake in 400 degree oven for 30 to 40 min. or until apples are done. While warm frost top with:

1 cup powdered sugar

2 Tbsps. butter

2 Tbsps. milk

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

Frieda Walter

DESSERTS

4 Layer Dessert

1 cup flour
1 stick (soft oleo)
 $\frac{1}{2}$ cup chopped pecans
press into a 9 X 13" pan. Bake 375 degree 15-20 min.
When crust is cool, spread on.
1- 8 oz. pkg. softened cream cheese

Mix:

1 cup powdered sugar
1 cup cool whip

Set in refrigerator till completely chilled-then
mix 2 pkgs. chocolate instant pudding and 1 pkg.
vanilla instant pudding with 4 cups milk.
Spread over the cream cheese mixture, put cool
whip on top & spread.

Vieve Davis

Cheese Cake

Chill:

1 large can evaporated milk
Mix 1 small pkg. lemon jello with 1 cup hot water.
Let set. (not completely) Cream 1 cup sugar &
1 small pkg. cream cheese.
Whip the can of milk, add the cheese mixture & jello
& add 2 tsps. vanilla. Whip until light and fluffy.
Crush 8 graham crackers & put in bottom of a
9 X 13" pan. Pour in whipped mixture & put a
few crackers on top. Let set overnight.

Marilyn Boswell

DESSERTS

Butterscotch Dessert

Blend:

2 cups flour
2 sticks soft oleo
 $\frac{1}{2}$ cup quick oatmeal
 $\frac{1}{2}$ cup brown sugar

Add: 1 cup chopped pecans

Spread on cookie sheet. Bake 10-15 minutes. at 350 degrees. Browns easily so watch it. Cool. Crumble and pat half of crumbs into a 9 X 13 " pan. Drizzle $\frac{1}{2}$ jar (12 oz. size) of Butterscotch Topping over crumbs. Slice $\frac{1}{2}$ gallon vanilla ice cream equal thickness. Lay on crumbs. Top with remainder of butterscotch topping and crumbs. Press down. Freeze overnight. Serves 15

Jan Brinkman

Fruit Custard Dessert

2 pkgs. lemon jello
1 no.2 can fruit cocktail
1 small can pineapple, crushed
1 pint whipping cream
 $2\frac{1}{2}$ cups water or fruit juice
and any kind of nuts

For custard cook:

2 cups milk	2Tbsps. cornstarch
$\frac{3}{4}$ cup sugar	2 eggs

cool.

When jello starts to set, whip it. Whip cream, add a little sugar and vanilla. Add to jello. Add drained fruit and custard and nuts. Prepare graham cracker crust or vanilla wafers as for pie. Line pan and pour in jello mix. Sprinkle top with some of the crumbs. Chill. Freezes well.

Frieda Walter

DESSERTS

LEMON SNOW

1 CUP SUGAR
3 TBSPS. FLOUR

JUICE OF LEMON

GRATED RIND OF ONE LEMON

2 EGG YOLKS

1 CUP MILK

MIX ABOVE INGREDIENTS WELL. FOLD IN 2 EGGS WHITES BEATEN. BAKE IN 8 X 10 GLASS PAN PLACED IN PAN OF HOT WATER. BAKE 350 DEGREE OVEN 45-60 MIN. OR UNTIL DONE. SERVE COLD WITH WHIPPED CREAM.

MARJORY HERTZ

GRAPEFRUIT ICE

2 CUPS WATER

1 CUP SUGAR

BOIL 10 MIN. ADD CONTENTS OF ONE No. 2 CAN GRAPEFRUIT SEGMENTS. (CAN DRAIN OFF SOME OF THE JUICE-IF DESIRED) FREEZE IN REFRIGERATOR TRAYS. SERVE AS APPETIZER OR WITH MEAT., OR AS SIMPLE DESSERT.

MARJORY HERTZ

BREADS

Bran Muffins

1 (15 oz.) box raisin bran
1 cup melted shortening (crisco)
3 cups sugar
4 eggs, beaten
1 qt. buttermilk
5 cups flour
5 tsps. soda
2 tsps. salt

Mix raisin bran, sugar, flour, soda & salt in a very large bowl. Add beaten eggs, shortening and buttermilk and mix well. Store in covered container in refrigerator. Use as desired. Use up to six weeks.

Fill greased muffin tins $2/3$ full and bake in pre-heated oven 400 degrees for 15 or 20 min. Cinnamon -sugar may be sprinkled over top before baking. Serves 50

Glenda McIntire

Parker House Rolls

2 large eggs	1 cup scalded milk
$\frac{1}{2}$ cup sugar	1 tsp. salt
$\frac{1}{2}$ cup oleo	4 cups flour

2 cakes yeast mixed with $1/3$ cup warm water. Mix all ingredients and let rise. Roll as desired and put in pans and let rise. Bake at 350 degree for 15 to 20 minutes. These are good as raised doughnuts or cinnamon rolls.

Frieda Walter

BREADS

Almond Paste Twirl

3-3 $\frac{1}{4}$ cups flour
1 pkg. dry yeast
1 cup milk
6 Tbsps. butter or oleo
1/3 cup granulated sugar
 $\frac{1}{2}$ tsp. salt
1 egg
1 recipe almond filling

ALMOND FILLING

Cream together 1/3 cup sugar and 4 Tbsps. butter until light and fluffy. Stir in $\frac{1}{4}$ cup ground almonds and $\frac{1}{4}$ tsp. almond extract.

In large bowl mix 2 cups flour and the yeast. In saucepan heat milk, butter, sugar and salt till warm (115 to 120 degrees) stirring constantly till butter almost melts. Add to dry mixture in mixing bowl and add egg. Beat at low speed of electric mixer for $\frac{1}{2}$ minute scraping bowl constantly. Beat 3 minutes at high speed. By hand, stir in enough of the remaining flour to make a soft dough. Knead on lightly floured surface till smooth, about 3-5 minutes. Shape into a ball and place in greased bowl turning once to grease surface. Cover, let rise in warm place till double, about 1 hour. Punch down and let rest 10 minutes. Roll to 18 X 12 " rectangle. Spread with Almond filling. Roll up from long edge jelly roll style. Pinch to seal edge. Place seam side down diagonally or shape into ring on large greased baking sheet. Cut with kitchen shears every $\frac{1}{2}$ " to within $\frac{1}{2}$ " of bottom. Gently pull slices alternately from the left to the right. Let rise in warm place till nearly double (about 45 min.) Bake at 375 degrees for 20 to 25 minutes. While hot sprinkle with conf. frosting.

Carol Bourlard

BREADS

Rhubarb Bread

1-1/2 cup brown sugar
2/3 cup liquid shortening
1 egg
1 cup sourmilk
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
2-1/2 cups flour
1-1/2 cup diced rhubarb
1/2 cup chopped nuts

Combine sugar & shortening. Stir in egg with sourmilk & vanilla. Add, sifted dry ingredients. Stir in rhubarb & nuts. Pour into 2 greased loaf pans. Sprinkle a mixture of : 1/2 c. sugar, 1/2 tsp. cinnamon & 1 tbsp. melted butter over batter. Bake at 325 degrees for 40-50 min. Let cool for 2-3 minutes. Remove from pan.

Marilyn Boswell

St. Johns Banana Bread

1/2 cup butter or margarine
1 cup sugar
2 eggs
2 cups flour
1 tsp. soda
1/2 tsp. salt
1 cup chopped nuts
3 large bananas, mashed
1 tsp. cinnamon
1/8 tsp. nutmeg
1/4 tsp. cloves
1 tsp. vanilla

Cream butter, sugar & eggs. Add dry ingredients & banana, stir in the nuts. Bake either in a loaf or divide into smaller loafs. Bake at 350 degrees 50 or 60 minutes or until well done.

Gladys Skinner

BREADS
Rolls

1 cup milk (scald)

$\frac{1}{2}$ cup shortening (Margarine or Crisco)

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

1 tsp. salt

After milk is scalded add the other three ingredients and let cool. Add 1 pkg. of yeast (which has been softened in $\frac{1}{4}$ cup warm water) and 3 eggs (beaten) Mix in $4\frac{1}{2}$ cups of flour to make a soft dough. Let rise till double in bulk (about 2 hours in a warm place) Divide into two parts-roll into circle & cut each into 16 pie shaped sections-roll from large end to make crescent rolls. Let rise again and bake at 375 degree till brown.

Pauline Poehlein

Swedish Almond Rushs

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

7/8 cup sugar cream till light & fluffy. 1 egg

Add: 1 tsp. almond extract

$\frac{1}{2}$ cup sour cream

Add alternately with above:

$2\frac{1}{2}$ cups flour

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

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

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

Lastly add $\frac{1}{2}$ cup slivered almonds. Blend thoroughly and shape into 3 long rolls on an ungreased sheet. Bake at 350 degree for 30 min. Cool and slice into $\frac{1}{2}$ inch slices. Toast in oven at 325 oven until golden brown (about 30 min) These are very good with coffee.

Pauline Poehlein

BREADS
Gingerbread

2/3 cup molasses
2/3 cup sugar
1 tsp. salt
1 cup shortening
1 cup boiling water
2 eggs
1 tsp. cinnamon
1 tsp. ginger
2 tsps. soda
2-1/2 cups flour
a little vanilla helps

Combine and mix well all ingredients in mixer,
except flour and soda. Mix well-put in well
greased pan. Bake at 300 degree till done-
a few nuts sprinkled on top before putting in
oven adds flavor.

Gladys Skinner

Oatmeal Bread

2 pkgs. dry yeast
1/2 cup warmer than lukewarm water
1 1/2 cup boiling water
1 cup quick cooking oatmeal
1/2 cup molasses (or brown sugar)
1/3 cup soft shortening
1 tsp. salt
5 1/2 cups to 6 cups flour
2 beaten eggs

Soften yeast in $\frac{1}{2}$ cup hot water which feels warm,
not hot, to the touch 110 degree. In large bowl,
combine boiling water, rolled oats, molasses,
shortening, and salt. Let cool to lukewarm, then
stir in 2 cups flour, add eggs, beat well. Add
yeast, beat well. Sift in remaining flour to make
a soft dough. (Knead lightly) It will be sticky.
Grease top, cover tightly. Place in refrigerator
at least 2 hrs-or overnight. Turn dough out on well
floured board. Shape into 2 loaves. Let rise till

BREADS
Oatmeal Bread(Cont.)

double. Bake at 350 degrees-about 45 minutes.

Florence Walter

Melba Toast

One long loaf vienna bread cut length wise in half. Cut again across middle of each half. Freeze solid. Slice paper thin slices. Butter well and put different toppings on (1) Sugar & Cinnamon (2) garlic salt (3) Onion salt (4) Parmesan cheese, etc. Excellent for snacking.

Lou Wendel

Sour Cream Yeast Rolls

1 cup sour cream- 2 Tbsps. oleo. Bring to a boil and 3 Tbsps. sugar- 1/8 tsp. soda and 1 tsp. salt- add to above. Cool to lukewarm. Add 1 large un-beaten egg-1 cake of yeast, Dissolved in $\frac{1}{2}$ cup warm water, stir well and add 3 cups flour. Knead lightly. Let stand for 5 minutes.

Roll and spread with 2 Tbsps. melted butter. Sprinkle with $\frac{1}{3}$ cup brown sugar and 1 tsp. cinnamon. Roll and slice. Place rolls on greased cookie sheet and let rise. Bake at 375 degree for 10 to 15 minutes. Frost while warm. Can be used for parker house or butter horn rolls, too.

Frieda Walter

BREADS

Overnight Coffee Cake

2 cups flour
 $\frac{1}{2}$ tsp. salt
1 tsp. soda
1 tsp. baking powder
 $\frac{3}{4}$ cup margarine
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar
2 eggs, beaten
1 cup buttermilk
1 tsp. vanilla
 $\frac{1}{2}$ cup brown sugar
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ cup nuts, if desired

Sift together flour, salt, soda & baking powder; set aside. Cream margarine with white sugar and $\frac{1}{2}$ cup brown sugar. Add beaten eggs and beat until fluffy. Add flour mixture alternately with buttermilk beginning and ending with dry ingredients. Add vanilla & blend well.

Pour in a 9 X 13 " greased & floured cake pan. Sprinkle with topping. Let stand, covered, in refrigerator overnight or bake immediately. Bake 35 minutes at 350 degrees.

Glenda McIntire

Coffee Cake

$\frac{1}{2}$ cup brown sugar
2 tsps. cinnamon
2 Tbsps. flour
2 Tbsps. butter
 $\frac{1}{2}$ cup nuts

Mix together above, in separate bowl for crumb topping.

$1\frac{1}{2}$ cups flour	1 egg- $\frac{2}{3}$ cup milk
3 tsps. baking powder	$\frac{3}{4}$ cup sugar
$\frac{1}{4}$ tsp. salt	$\frac{1}{4}$ cup crisco

375 degree 25-30 min.

8 X 8" pan

Marilyn Fulkerson

BREADS

Doughnuts

2 cups sugar
2 eggs
1 tsp. salt
1 tsp. nutmeg
1 Tbsp. lemon extract
 $\frac{1}{4}$ cup sweet cream
2 cup milk
2 tsps. baking powder

Glour enough to roll out easily. Roll the mixture $\frac{1}{2}$ inch thick, cut with cutter. Fry in deep fat. Keep turning so they don't split. Roll in sugar & cinnamon mixture or leave plain.

Gladys Skinner

Mrs. West's Doughnuts

Sift together

4 rounding cups of flour

4 tsps. baking powder

1 tsp. salt

1 tsp. nutmeg

Cream together $1\frac{1}{2}$ cups sugar and butter the size of average egg-Break 2 unbeaten eggs, beat into the sugar and butter with mixer.

Add $\frac{1}{2}$ tsp. lemon-1 tsp. vanilla and 1 cup milk-mix all ingredients. Roll and cut $\frac{1}{4}$ inch thick Fry in deep fat and keep turning until done.

Gladys Skinner

BREADS
Gallon of Muffins

2 cups All Bran or 40% Bran Flakes

2 cups Shredded Wheat or Wheat Chex

2 cups quick cooking oatmeal

2 cups warm water

Combine in a large mixing bowl and stir until smooth.

In another large bowl cream:

1 cup crisco or shortening

3 cups sugar

4 eggs

Mix:

5 cups flour

5 tsp. soda

1 Tbsp. salt

Alternate flour mix with 1 quart buttermilk

If you do not have an extra large bowl, divide into 2 and add $\frac{1}{2}$ the cereal mix to each.

This can be kept in a large mouth jar with cover in refrigerator for as long as 1 month.

Use as needed, but do not stir when taking out of jar. Bake at 350 degree for 20 minutes or till done.

Pauline Poehlein

COOKIES

Oatmeal Cookies

2 cups sugar
1 cup oleo
4 eggs
1 tsp. nutmeg
1 tsp. cinnamon-vanilla
2 cups cooked raisins, 2/3 cup raisin juice
3½ cups flour
4 cups oatmeal
2 tsps. soda
1 cup nutmeats
Drop on cookie sheet. Bake 350 degrees

Gladys Skinner

Rice Krispies

½ cup butter
½ cup oleo
1 cup sugar - - -Cream and add:
1½ cups sifted flour
½ tsp. baking powder
½ tsp. soda
½ cup rice krispies
½ cup nutmeats
Roll into small balls and place on buttered cookie sheet. Flatten with fingers.

Bake in 325 degree oven until light brown - about 15 minutes. Note: Since my husband can't eat nuts I put in a cup of rice krispies, instead of $\frac{1}{2}$ cup.

Frieda Walter

COOKIES

Best Sugar Cookies

1 cup powdered sugar	1 tsp. vanilla
1 cup white sugar	1 tsp. salt
1 cup vegetable oil	2 tsps. soda
2 eggs	2 tsps. cream of tarter
1 cup butter or margarine	4 or 5 cups flour
Cream sugar, margarine and oil. Add eggs. Mix	
till fluffy. Sift dry ingredients and add. Roll	
into balls and flatten with glass dipped in	
sugar. Bake 8 to 10 minutes at 375 degrees.	

Florence Walter

Frosted Cream Cookies

1 cup shortening	
1½ cups sugar	
3/4 cups sour cream or sour milk	
2 eggs	
1 cup molasses	
6½ cups flour	
2 tsps. cinnamon	
4 tsps. ginger	
2 tsps. soda	
1 tsp. salt	
Mix the shortening, sugar, and eggs and add milk	
molasses. Add flour, spices, salt and soda.	
Bake and frost with powdered sugar.	

Ethel Shickell

COOKIES

Raisin Cookies

1 $\frac{1}{2}$ cups raisins

1 $\frac{1}{2}$ cups water

Boil together until all water is absorbed. Cool.

Cream together:

1 $\frac{1}{2}$ cups sugar

1 cup shortening

3 eggs

1 tsp. soda

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

1 tsp. baking powder

1 tsp. cinnamon

1 tsp. vanilla

3 cups flour

Mix well. Make into balls and roll in sugar.

Flatten. Bake at 350 degrees for 10 minutes.

Makes 3 dozen large cookies.

Marjory Hertz

Butterscotch Bars

1 cup sugar

3/4 cups oleo

2 eggs

2 $\frac{1}{2}$ cups graham cracker crumbs

2 cups min. marshmallows

1 cup flaked coconut

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

6 oz. pkg. butterscotch chips

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

Combine sugar, eggs and oleo. Cook over low heat 5 minutes. Cook over low heat 5 minutes.

Cool and add graham crackers crumbs, marshmallows, coconut and nuts. Mix well and press into a 9 X 13" pan. Melt butterscotch chips and peanut butter. Spread on first layer. Cool.

Vieve Davis

COOKIES

Sugar Cookies

1 cup white sugar
1 cup powdered sugar
1 cup butter or margarine
1 cup crisco oil
2 eggs
2 tsps. vanilla
 $4\frac{1}{3}$ cups flour
1 tsp. soda
1 tsp. cream of tarter
 $\frac{1}{2}$ tsp. salt

Mix and chill dough. After the dough has chilled roll in balls and flatten with a glass dipped in sugar or roll balls in sugar. Bake 350 degrees. Use red or green sugar for christmas cookies.

Verla Shill

Oatmeal Cookies

$1\frac{1}{2}$ cups sugar
1 cup shortening $\frac{1}{2}$ oleo & crisco
2 cups flour
2 cups oatmeal (quick)
 $\frac{1}{2}$ tsp. cinnamon
1 tsp. soda
1 cup raisins
1 cup coconut
 $\frac{1}{2}$ cup nuts
2 eggs

Cook raisins until done. Use $\frac{1}{2}$ cup juice of the raisins in cookies & dissolve soda in it & bake in slow oven 350 degrees.

Marie Mills

COOKIES

Marshmallow Fudge Bars

1 cup butter	$\frac{1}{2}$ tsp. baking powder
2 cups sugar	4 Tbsps. cocoa (rounded)
4 eggs	2 tsps. vanilla
$\frac{1}{4}$ tsp. salt	1 cup nutmeats
1 $\frac{1}{2}$ cups flour	

Cream shortening & sugar. Add eggs, dry ingredients & nuts. Spread in a 9 X 13" pan. Bake 350 degrees for 15 minutes. Remove & cover with miniature marshmallows. Return to oven for 3 minutes until marshmallows are soft. Cool thoroughly and frost with:

Boil for 3 minutes:

2/3 cup brown sugar
 $\frac{1}{4}$ cup water
2 squares chocolate

Add:

3 Tbsps. butter
1 tsp. vanilla

Cool slightly and add:

1 $\frac{1}{2}$ cups powdered sugar

Florence Walter

Almond Custard Bars

Dough:

2 cups flour
1 cup shortening (part butter)
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ tsp. salt

Divide dough into two parts. Roll out and put one part in a 9 X 13" pan. Pour in fillings and cover with other rolled out portion. Brush with milk. Sprinkle with sugar and sliced almonds. Bake in a 350 degree oven 35 minutes or until brown and custard firm.

Continued on next page-----

COOKIES

Filling for: Almond Custard Bars

4 slightly beaten egg yolks (can use 2 large eggs)
1½ cups sugar
½ cup milk
1/3 cup flour
1 Tbsp. almond flavoring

Marjory Hertz

Danish Kringla

Mix as for pie crust:

4 cups flour

1 cup shortening

Pour 1 pkg. yeast over:

1 cup warmed milk

½ cup water

3 egg yolks, beaten

3 Tbsps. sugar

1 tsp. salt

1 tsp. grated lemon rind

Mix liquid and flour mixture. Let stay in refrigerator overnight. Divide into four pieces. Roll out into a rectangle. Spread with filling. Fold into thirds. Let rise one hour. Bake 30 min. at 350 degrees. Freezes well. Can frost with powdered sugar icing. Cut in strips to serve. Prunes, dates, cinnamon-sugar mixture or plum jam are good fillings.

Marjory Hertz

CAKES

Moist Chocolate Cake

2 cups sugar	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ cup shortening	2 cups flour
2 eggs	1 tsp. vanilla
2 tsps. baking soda	4 Tbsps. cocoa
$\frac{1}{2}$ cup sour milk	1 cup boiling water

Dissolve baking soda in the sour milk. Put all ingredients except boiling water into a mixing bowl and mix. Add boiling water last. Grease two 9-inch pans, dust with flour. Bake at 375 degrees for 30 to 35 minutes.

Ethel Shickell

Cherry Cake

1 cup butter	1 tsp. vanilla
1-3/4 cup sugar	3 cups flour
4 eggs (add & beat one at a time)	1 $\frac{1}{2}$ tsp. baking powder
	$\frac{1}{2}$ tsp. salt

Mix ingredients in the order given, putting dry ingredients together. Spread batter over greased 11 X 17 inch cookie sheet, reserving 1 cup. Spread 1 can of cherry pie filling over batter, up to $\frac{1}{2}$ inch from edge of pan. Spoon remaining batter over top. Bake 45 minutes at 325 degrees or 350. Sprinkle powdered sugar over cake when cool.

Florence Walter

PIES

Rhubarb Cream Pie

Enough rhubarb, cut fine, to fill an unbaked pie crust.

Mix and pour over rhubarb:

1 cup sugar

2 Tbsps. flour

5 Tbsps. milk

1 Tbsp. butter

2 egg yolks

Use whites of eggs for meringue after filling is baked.

Glenda McIntire

Rhubarb Pie Supreme

Beat 2 eggs well, 2 Tbsps. lemon juice or real lemon, 2 cups sugar, take 3 slices of bread put water on them & squeeze water, but not all. Add to mixture, put in 10 inch pie crust. Add 3 cups diced rhubarb, rest of filling on top & make crisscross strips of dough on top. Bake 350 degrees for 1 hour or longer.

Jean Perry

PIES

French Silk Pie

$\frac{1}{2}$ cup butter or margarine
 $\frac{3}{4}$ cup sugar
2 squares Bakers Unsweetened Chocolate
2 eggs
1 tsp. vanilla

Cream butter and sugar. Add eggs, one at a time. Beat 5 minutes after each one (at medium speed) Put in pie shell and chill at least 4 hours or overnight. Serve with whipped cream.

Lou Wendel

Peachy Pecan Pie

Prepare unbaked pastry for 9" one-crust pie.
Beat 3 eggs
Add $\frac{2}{3}$ cup sugar and beat till well mixed
Add $\frac{2}{3}$ cup corn syrup
Add $\frac{1}{3}$ cup melted butter or margarine
Add 1 tsp. vanilla and $\frac{1}{2}$ tsp. salt
Stir in :
1 pkg. (10 oz.) frozen sliced peaches, which have been thawed, well drained, & cut up-making $\frac{2}{3}$ cup.
1 cup pecan halves.
Pour into pastry-lined pie plate
Bake until filling is set-35 to 40 min. at 375 degree oven.
Cool completely before cutting
Serve with whipped cream or dream whip, if desired.

Ann Collings

MEAT DISHES

Barley Casserole

Melt 4 Tbsps. butter in a sauce pan.

Stir in 2 medium onions, coarsely chopped plus 3/4 lb. mushrooms, sliced.

Saute until onions are golden & tender.

Add 1 1/2 cups pearl barley and cook until barley is a delicate brown. Stir often or constantly.

Transfer mixture to casserole and add 3 pimentos chopped and 2 cups chicken stock.

Cover casserole. Bake 350 degree for 50-60 minutes or until barley is tender and all liquid is absorbed. If it seems dry, add more chicken stock.

A can of pitted ripe olives can be added to this and 1 cup of sliced almonds. Serves 10

Marjory Hertz

Barbequed Beef Brisket

Wash a fresh 8 lb. brisket and pat dry with a paper towel. Line a cake pan 9X13" with heavy duty foil-sprinkle the meat with (onion, garlic & celery salt and a bit of sugar) all mixed together. Then rub with worchestershire sauce. Cover and seal with another piece of foil. Marinate, this for 8-12 hours or overnight in refrigerator. Open and re-salt with the various salts, but no worchestershire sauce. Bake at 250 degree for 3-4 hours. (1 hour per pound, if it is all in one piece) Then cover with 1 bottle Kraft (18 oz.) barbeque sauce (less for smaller piece of meat) 3/4 cup brown sugar. Bake at 350 degree uncovered for 1 hour. Slice when cooled (cross grain) diagonally.

Pauline Poehlein

MEATS

Easy Chicken Divan

2-10 oz. pkgs. frozen broccoli
2 or 3 cups sliced chicken or 4 breasts (cook and bone it)
2 cans cream chicken soup
1 cup salad dressing (Miracle Whip)
or mayonaise
1 tsp. lemon juice
 $\frac{1}{2}$ tsp. curry powder
 $\frac{1}{2}$ cup grated cheese (velveeta)
 $1\frac{1}{2}$ cups bread crumbs

Cook broccoli until tender. Arrange stalks in greased pan. Place chicken on top. Combine soup, juice, mayonaise over chicken. Sprinkle with cheese and bread crumbs. Bake 350 degrees for 30 minutes.

Carol Bourlard

Cauliflower-Broccoli Casserole

2 pkgs. frozen cauliflower-thawed
1 pkg. frozen broccoli pieces-thawed
1 small onion-sliced
1 can cream of cheddar cheese soup
1 can cream of mushroom soup
 $\frac{1}{2}$ can milk
Heat until simmering & pour over above. Top with crushed potato chips. Bake 350 degrees for 1 hour. Seasoning to taste on above ingredients.

Judy Chance

MEATS

Five Hour Stew

1 lb. stew meat
4 carrots
1 onion
3 to 4 stalks of celery
4 to 5 potatoes
2 Tbsps. sugar
3 Tbsps. minute tapioca
1 can tomato sauce
1 can of tomatoes
Salt and Pepper

Place meat and vegetables in roaster-mix tomato sauce, tapioca and sugar and pour over meat and vegetables. Cover the roaster and bake for 5 hours at 275 degrees. This stew could also be cooked in a slow cooker.

Jean Hulse

Ham and Potato Scallop

5 cups thinly-sliced pared potatoes
1 slice cooked smoked ham, $\frac{1}{2}$ " thick
1 can cream of mushroom or cream of chicken soup
 $\frac{1}{4}$ cup milk
1/3 cup chopped onion
 $\frac{1}{2}$ tsp. salt
dash pepper
Margarine

Place potatoes in greased 2 qt. casserole. Cut ham in pieces and bury in potatoes. Combine soup, milk, onion and seasonings. Pour over potatoes. Dot with butter. Cover, bake at 350 degrees 1 hour. Remove cover, bake 45 minutes longer or until potatoes are done. Serves 6

Carol Bourlard

MEAT DISHES

Zimmy Zammy

Serves 24-30

Brown together:

2 lbs. ground beef

1 large chopped onion

2 long pieces of celery (chopped)

1 green pepper

Salt & pepper to taste

1 tsp. thyme

Add:

1 small can mushrooms 1 (No. 2) can tomatoes

1 small jar green olives 1 can cream style corn

1 can mushroom soup

(If cream style corn is used, do not drain mushrooms or tomatoes-if whole kernel is used, drain everything.) Mix together with 1-12 oz. pkg. large cooked noodles & bake 350 degrees for 35 minutes., then add $\frac{1}{2}$ lb. grated cheddar cheese and bake another 25 minutes.

Jan Brinkman

7 can Hotdish

1 can chow mein vegetables-drained

1 can chow mein noodles

1 can tuna

1 can boned chicken

1 can cream of mushroom soup

1 can cream of chicken soup

1 can milk

Top with crushed chips or croutons.

Bake 1 hour. 350 degrees

Judy Chance

MEAT DISHES
Harvest Salad Casserole

Cube 4 slices of bread and place in a 13 X 9 X 2 inch buttered casserole.

Combine:

4 cups of turkey, tuna, or chicken

1 cup diced celery

3/4 cup diced onion

3/4 cup green pepper

1 cup real mayonaise (Helman's)

1 1/2 tsp. salt

1/8 tsp. pepper

Spoon over the cubes and trim crusts from 8 more slices of bread and arrange on top. Combine 5 eggs (beaten) 3 cups milk and pour over all.

Chill overnight in refrigerator or at least 2 hours. Cover with 2 cans of cream of mushroom soup and bake at 325 degree for 1 hour.

Mix: 1 cup grated cheddar cheese

1 cup rice krispies

1/4 cup melted butter

Sprinkle over top and return to oven for 30 minutes. Plan to have it out of oven 5-10 min. before serving and it will hold shape better.

Pauline Poehlein

Hamburgers

1 lb. ground round

2 Tbsps. minced green pepper

1/4 cup minced onion

3 Tbsps. catsup

1/2 tsp. dry mustard

1 tsp. salt

Mix, form in patties and barbecue or cook in skillet in usual manner.

Pauline Poehlein

MEAT DISHES
CASSEROLES

VEGETABLE CASSEROLE

- 1 PKG. FROZEN GREEN BEANS
- 1 PKG. " " " BROCCOLI SPEARS
- 1 PKG. CAULIFLOWER (FROZEN)
- 1 JAR SMALL ONIONS
- 2 CANS CREAM OF MUSHROOM SOUP
- 1 SMALL JAR OF CHEESE WHIZ

ADD CHEESE TO SOUP (MAYBE A LITTLE MILK) A SMALL AMOUNT AT A TIME, SO THE MIX WILL BE SMOOTH. PUT UNCOOKED THAWED VEGETABLES INTO A BAKING PAN. ADD SOUP MIX AND COVER WITH HERB CROUTONS. (I MAKE BUTTERED BREAD CROUTONS) OUR FAMILY DOESN'T CARE FOR HERBS. BAKE COVERED FOR 30 MIN. IN A 350 OVEN, THEN 30 MIN. UNCOVERED. (BAKE LONGER SO VEGETABLES ARE DONE.

FRIEDA WALTER

5 CAN CASSEROLE

- 1-5 OZ. CAN BONED CHICKEN
- 1 CAN CHICKEN RICE SOUP
- 1 CAN MUSHROOM SOUP
- 1 SMALL CAN CONDENSED MILK

1 LARGE CAN CHOW MEIN NOODLES

MIX AND BAKE AT 375 FOR 40 MINUTES. LET SET 15 MINUTES BEFORE SERVING. CAN BE VARIED BY ADDING SLICED WATER CHESTNUTS AND/OR PEAS FOR A COMPANY CASSEROLE.

FLORENCE WALTER

NEAT DISHES

Shrimp Casserole

2 cups cooked rice
1 can cream of mushroom soup
 $\frac{1}{2}$ cup cheddar cheese, cubed
2 Tbsps. melted oleo
2 Tbsps. chopped green pepper
2 Tbsps. chopped onion
1 Tbsp. lemon juice
 $\frac{1}{2}$ tsp. worcestershire
 $\frac{1}{2}$ tsp. dry mustard
 $\frac{1}{4}$ tsp. pepper
1 can of shrimp

Put in greased $1\frac{1}{2}$ qt. casserole. Bake, uncovered at 375 degrees. Serves 4

Jane Punke

Pork Chop Dressing

6 pork chops
1 cup celery, chopped
 $\frac{1}{2}$ onion, diced
4 Tbsps. margarine
2 cups water
1 envelope chicken noodle soup
1 tsp. sage
4 cups bread crumbs

Brown chops in skillet. Cook celery and onion in a little butter and drippings. Mix rest of ingredients in pan and place chops on top of dressing. Cook in oven 40 minutes at 350 degrees.

Jane Punke

BEEF
CANTONESE

MEAT DISHES

2 LBS STEW MEAT
1 ONION CHOPPED
1 CAN MANDARIN ORANGES
 $\frac{1}{2}$ CUP SOY SAUCE
 $\frac{1}{2}$ CUP WATER
1 TSP. GINGER
2 TBSP. CORNSTARCH
1 GREEN PEPPER SLICED
1 CUP CELERY (CUT IN 1" SLANTED SLICES)
1 CAN WATER CHESTNUTS

BROWN MEAT AND ONION, SIMMER IN JUICE OF MANDARIN ORANGES, SOY SAUCE, GINGER AND WATER, UNTIL TENDER. 1-1/2 TO 2 HOURS. STIR IN CORNSTARCH (MIXED IN WATER) TO THICKEN, ADD GREEN PEPPER, CELERY, AND WATER CHESTNUTS, COOK 5-6 MINUTES ADD ORANGES AND SERVE OVER RICE. (A GOOD COMPANY DISH!) COULD BE COOKED IN CROCK POT.

ZELMA OLSON

ROSEMARY B B Q BEEF

4 LB. POT ROAST
1 CAN TOMATO SOUP
1 BOTTLE KETCHUP
1 CUP WATER
2 TBSPS. LEMON JUICE
SALT AND PEPPER
2 TBSPS. WORCESTERSHIRE SAUCE
2 TBSPS. BROWN SUGAR
 $\frac{1}{2}$ TSP. DRY MUSTARD-(I USE REGULAR MUSTARD)
1/2 CUP CHOPPED CELERY
1 ONION, CHOPPED
4 BAY LEAVES

COOK MEAT LONG AND SLOW TILL TENDER. CROCK POT WORKS REAL GOOD. COOL. SHRED MEAT. COMBINE REMAINING INGREDIENTS AND SIMMER 30 MIN. REMOVE BAY LEAVES. ADD MEAT. SIMMER 1 HOUR. SERVES ABOUT 20. FREEZES WELL.

GAY NELLE HOLZMER

MEAT DISHES

OVEN STEW

2 LB. CUBED STEW MEAT
6 CARROTS-SLICED
6 STALKS CELERY-DICED
3 MEDIUM POTATOES-DICED
2 SMALL ONIONS-DICED
 $\frac{1}{2}$ CUP TOMATO JUICE OR STEWED TOMATOES

2 TBSPS. TAPIOCA

1 TBSP. SUGAR

1 TBSP. SALT

PEPPER TO TASTE

Mix; PLACE IN CASSEROLE ON MIDDLE
RACK OF OVEN. BAKE 4-5 HOURS AT 250°.

NESJIE CALVERT

SPAGHETTI DINNER

$\frac{1}{2}$ LB. DICED BACON

1 TO 2 ONIONS DICED AND BROWNED WITH THE BACON.
ADD 1-1/3 BOX CREAMETTES (UNCOOKED) 1 CAN PEAS
1 QT. WHOLE TOMATOES 2 TBSPS. MOLASSES AND
SALT TO TASTE. PLACE IN CASSEROLE AND COVER WITH
BREAD OR CRACKER CRUMBS. BAKE IN 325° OVEN
ABOUT 3/4 HOUR. WATCH SO SPAGHETTI IS JUST DONE.

FRIEDA WALTER

BAKED CHICKEN & RICE

GREASE THE PAN ON BOTTOM-PLACE UNCOOKED
CHICKEN (CUT UP) IN PAN SPRINKLE 1 PKG.
LIPTON DRY ONION SOUP OVER THE CHICKEN-
HEAT 1 CAN CREAM OF MUSHROOM SOUP AND 1 CAN
CREAM OF CELERY SOUP & $\frac{1}{2}$ CUP MILK-STIR IN
1 CUP UNCOOKED RICE-POUR OVER THE CHICKEN &
COVER WITH FOIL- BAKE 2 HOURS AT 325°

EVELYN SNYDER

MEAT DISHES

ROULADEN (BEEF ROLLS)

2 LBS.- TOP ROUND OF BEEF- CUT IN STRIPS 4"x 6"
4 SLICES BACON, DICED
3 DILL PICKLES, DICED
1 TSP. MUSTARD
PINCH OF MARJORAM
2-3 TBSPS. FLOUR
2 TBSPS. SHORTENING
2 CUPS BEEF BROTH
POUND EACH PORTION OF MEAT UNTIL QUITE THIN &
ALL TISSUES HAVE BEEN BROKEN DOWN. PLACE BACON,
PICKLE & MUSTARD ON EACH SLICE OF MEAT. ROLL UP
AND DREDGE EACH ROLL WITH A LITTLE FLOUR, SECURE
WITH A TOOTHPICK. SAUTE IN HOT SHORTENING IN
SKILLET UNTIL WELL BROWNS ON ALL SIDES. TRANSFER
TO A CASSEROLE. ADD REMAINING FLOUR TO MEAT
DРИPPING, COOK A FEW SECONDS, THEN SLOWLY, ADD
THE BEEF BROTH, SIMMER UNTIL THICKENED. POUR
OVER MEAT IN CASSEROLE. COVER AND SIMMER 1-1/2
HOURS OR UNTIL TENDER. CAN BE MADE AHEAD & RE-
HEATED-CAN BE COOKED IN CROCK POT.

ZELMA OLSON

HOME MADE SUMMER SAUSAGE

2 LBS HAMBURGER	$\frac{1}{4}$ - $\frac{1}{2}$ TSP. GRANULATED GARLIC
1 CUP WATER	1/2 TSP. MUSTARD SEED
1/2 TSP. LIQUID SMOKE	2 TBSPS. MORTON TENDER
1/2 TSP. ONION POWDER	QUICK MEAT CURE (SCANT)
1/2 TSP. CRACKED PEPPER	1/2 TSP. M.S. G.

MIX ALL INGREDIENTS TOGETHER. ROLL INTO 2 OR 3
ROLLS. WRAP IN FOIL WITH SHINY SIDE TOWARD MEAT.
REFRIGERATE 24 HOURS. PUNCH HOLES IN BOTTOM OF
ROLLS, WITH A FORK. PLACE ON A RACK IN BAKING
PAN AND BAKE IN SLOW OVEN. AT 325 DEGREE OVEN
FOR 1 HOUR AND 15 MIN. LEAVE ON RACK UNTIL COOL.

GAY NELLE HOLZMER

MEAT DISHES

HAM ROLLS

1-1/4 LB. GROUND HAM
1 LB. GROUND PORK
1/2 LB. GROUND BEEF
1-1/2 CUP GRAHAM CRACKER CRUMBS
2 EGGS
1 CUP MILK
1 CAN TOMATO SOUP
1 CUP BROWN SUGAR
2 TBSPS. VINEGAR
1 TBSP. DRY MUSTARD

MIX MEAT WITH CRUMBS, EGGS AND MILK. BLEND WELL.
MAKE INTO ROLLS THE SIZE OF LARGE EGGS. PLACE
IN BAKING PAN (OR PANS) AND COVER WITH SAUCE
MADE BY COMBINING TOMATO SOUP AND REMAINING
INGREDIENTS. BAKE 350 DEGREES OVEN 1 HOUR

NESJIE CALVERT

SANDWICH FILLING

(HOT OPEN-FACED SANDWICHES)

1-12 OZ. CAN LUNCHEON MEAT
4 OZ. (1 CUP) DICED PROCESS SHARP CHEESE
1 SMALL ONION
1 SMALL GREEN PEPPER (OPTIONAL)
3 HARD-COOKED EGGS
1/2 TSP. SALT
1/2 CUP SALAD DRESSING

GRIND TOGETHER THE FIRST 5 INGREDIENTS. ADD SALT
AND DRESSING. MIX WELL. SPREAD ON BUNS OR SLICES
OF BREAD. PLACE UNDER BROILER UNTIL HEATED THROUGH
(GOOD FOR COLD SANDWICH FILLING-TOO.)

NESJIE CALVERT

MEAT DISHES
CASSEROLES 350° 15 TO 20 MIN.
SERVES 4

GOOD EGG CASSEROLE

$\frac{1}{4}$ CUP CHOPPED ONION
2 TBLS. BUTTER
2 TBLS. FLOUR
 $1\frac{1}{2}$ CUPS MILK
1 CUP SHREDDED SHARP CHEESE
6 HARD BOILED EGGS-CUT UP
 $1\frac{1}{2}$ CUPS CRUSHED POTATO CHIPS
12 SLICES BACON(COOKED AND DRAINED)

SAUTE ONIONS IN BUTTER TILL TENDER-LOW HEAT.
ADD FLOUR, MILK AND COOK TILL THICKENED.
ADD CHEESE AND STIR TILL MELTED.

LAYER IN PAN :

$\frac{1}{2}$ EGGS
 $\frac{1}{2}$ SAUCE
 $\frac{1}{2}$ POTATO CHIPS
 $\frac{1}{2}$ BACON

THEN REPEAT.

ANN COLLINGS

A CASSEROLE

BAKE 1 HOUR 350°

1 LB. HAMBURGER

4 OZ. NOODLES

DICED ONIONS OR DICED CELERY($\frac{1}{2}$ CUP OF EACH)

BROWN HAMBURGER, COOK NOODLES. PLACE IN CASSEROLE
WITH OTHER INGREDIENTS.

MABEL ALEXANDER

MEAT DISHES
Chicken Casserole

1 can chicken rice soup

1 small can pet milk

1 can mushroom soup

2 cans chicken

1 can chinese noodles

Crushed potato chips on top. Bake 350 degrees for 40 minutes.

Gertrude Ambrose

Ham or

Chicken Casserole

8 oz. raw macaroni

2 cans mushroom soup or 1 can mushroom, 1 can celery.

2 cups milk

$\frac{1}{2}$ lb. velveeta cheese

4 hard cooked eggs, cut up

1 small onion

2 cups ham or chicken, diced

Let stand in greased baking pan (11x 13) in refrigerator overnight. Top with buttered bread crumbs. Bake at 350 degree 1 hour Serves 10

Gertrude Ambrose

Broccoli & Corn Casserole

1 pkg. frozen chopped broccoli

2 cans cream style corn

2 eggs, beaten well

2 slices bacon (cut into small pieces with scissors.) Mix together and put into large greased casserole. Top with buttered crumbs and bake 1 hour at 350 degree.

Pauline Poehlein

VEGETABLES

GLAZED CARROTS

COOK CARROTS IN SMALL AMOUNT OF SALTED WATER
MELT 6 TBLS. BROWN SUGAR AND 2 TBLS. BUTTER OR
SALAD OIL IN SKILLET. ADD 8 COOKED CARROTS, CUT
IN HALF-LENGTHWISE; COOK OVER LOW HEAT, TURNING
CARROTS, UNTIL WELL GLAZED.

MABEL ALEXANDER

BAKED VEGETABLES

SERVES 8

1 PKG. BROCCOLI SPEARS (FROZEN)
1 PKG. CAULIFLOWER " "
1 PKG. BRUSSELS SPROUTS " "

COOK AS DIRECTED ON PKG. DO NOT OVERCOOK. PUT IN
9 X 9 " PAN (DRAINED) AND COVER WITH 1 CAN MUSH-
ROOM SOUP AND 1 SMALL JAR CHEESE WHIZ. BAKE
HOUR OR UNTIL TENDER AT 325 DEGREES.

GLEND A MCINTIRE

BAKED SHREDDED POTATOES

BOIL TOGETHER:

1 TBLS. ONION (CHOPPED)

1 1/2 CUP HALF AND HALF

TSP. PEPPER

1-1/2 TSP. SALT

1/4 CUP BUTTER

SMALL AMOUNT GRATED CHEDDAR CHEESE-(1-1/2 "SQUARE")

ADD: 2 BOXES ORE-IDA FROZEN HASH BROWNS-

PUT IN BAKING DISH COVER WITH GRATED

CHEDDAR CHEESE-(ABOUT 1 CUP) BAKE DEGREES 1 HOUR

350
ZELMA OLSON

VEGETABLES

LIMA BEANS & BROCCOLI

3 TBSP. BUTTER
1/4 TSP. CURRY POWDER
2 TO 3 CUP BITE SIZE RICE CHEX
1-10 OZ. PKG. FROZEN LIMA BEANS
1-10 OZ. PKG. FROZEN CHOPPED BROCCOLI
1 CAN CONDENSED CREAM OF MUSHROOM SOUP
1 CAN CONDENSED CREAM OF CELERY SOUP
MELT BUTTER, ADD CURRY POWDER & CEREAL. STIR OVER
LOW HEAT ABOUT 5 MINUTES. COOK VEGETABLES UNTIL
NOT QUITE DONE. MAKE LAYERS OF INGREDIENTS IN
BAKING DISH. ENDING WITH RICE CHEX. BAKE AT 350
DEGREES FOR 30 MINUTES. SERVES 8

FLORENCE WALTER

COTTAGE POTATOES

10 CUPS DICED POTATOES (COOKED WITH JACKETS AND
PEELED)
1 SLICE BREAD-BROKEN INTO SMALL PIECES
2 TSPS. SALT
1 SMALL ONION (OR AS MUCH AS YOU LIKE)
2-1/4 CUPS MILK
1/2 CUP MELTED BUTTER
1/2 LB. VELVEETA CHEESE (CUBED)

A LITTLE RED PEPPER OR PIMENTO CHEESE CAN BE
USED FOR COLOR. MIX, PLACE IN FLAT BAKING PAN-
AND BAKE AT 375 DEGREES FOR 1 HOUR. ESPECIALLY
GOOD TO MAKE AHEAD AND REFRIGERATE UNTIL TIME
TO BAKE.

FLORENCE WALTER

VEGETABLES

Hank's Beans

6 slices bacon, cut up
1 onion, cut up
1 can drained lima beans
1 can drained kidney beans
1 can pork & beans-undrained
 $\frac{1}{2}$ cup brown sugar
2 tsps. worchestershire sauce
 $\frac{1}{4}$ lb. cubed American cheese
Sprinkle with parmesan cheese
Bake uncovered 1 hour at 325 degrees.

Ann Collings

Baked Beans for Crockpot

2-1 Qt . can beans-drained
 $\frac{3}{4}$ - $\frac{1}{2}$ cup Karo Syrup
1 cup brown sugar
 $\frac{1}{2}$ lb. bacon
 $\frac{1}{2}$ - $2/3$ cup barbeque sauce

Mix & cook 4 hours or more.

Sue Schumacher

Baked Beans

Brown together $\frac{1}{2}$ lb. ground beef, $\frac{1}{2}$ lb. bacon
cut into small pieces; small onion- diced.
Add: 1 can (303 size) red kidney beans
1 can (303 size) pork & beans
1 can (303 size) butter beans
 $\frac{1}{2}$ cup white sugar
 $\frac{1}{2}$ cup brown sugar
 $\frac{2}{3}$ cup ketcup
 $\frac{1}{4}$ tsp. dried mustard
2 Tbsps. molasses

Mix together Bake 1 hour at 350 Nesjie Calvert

VEGETABLES

Marinated Carrots

3 pkgs. cooked carrots

Combine:

1 can campbell's tomato soup

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

1 cup sugar

1 tsp. dry mustard

1 Tbsp. worchestershire sauce

1 medium sliced onion

$\frac{1}{2}$ sliced green pepper

Let cooked & cooled carrots stand in the marinade overnight or 24 hours. Can be served cold or heated in a casserole or on top of stove. Serves 12+

Jan Brinkman

Green Rice

Prepare:

3 cups fluffy boiled rice

Carefully stir in-

2 eggs, well beaten

1 cup milk

$\frac{1}{4}$ cup butter

$\frac{1}{4}$ cup grated sharp cheese

$\frac{1}{2}$ Tbsp. grated onion

$\frac{1}{3}$ cup minced parsley

$\frac{2}{3}$ cup minced spinach

1 tsp. worchestershire sauce

$1\frac{1}{4}$ tsps. salt

Pour into greased and floured 2 Qt. casserole.

Bake 325 degrees about 45 minutes. Serve hot with meat, fish, or vegetable. Serves 8

Marjory Hertz

SALADS

Tabbouli Salad

Let stand 1 hour, then drain off liquid:

1 cup Bulgur wheat

2 cups boiling water

Add remaining ingredients and stir:

2 tomatoes-finely chopped

1 bunch chopped green onions

1 cup finely chopped parsley

1 small cucumber-chopped

Dressing:

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

$\frac{1}{2}$ cup lemon juice

2 tsps. salt

pepper to taste

Chill at least 2 hours

Judy Chance

Cold Vegetable Salad

1 (no. 303) can green beans

1 (no. 303) can yellow beans

1 (no. 303) can carrots

1 cup sliced celery

1 small green pepper, sliced in rings

1 medium onion slice in rings.

Boil 2 cups vinegar, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ tsp. garlic salt, and 1 tsp. salt and $1/8$ cup oil. Pour over vegetables and refrigerate. Keeps weeks in covered container.

Vieve Davis

SALADS

Irish Topper Salad

1 pkg. lime jello
1 $\frac{1}{4}$ cup pineapple & juice
1 cup hot water
 $\frac{1}{2}$ cup eagle brand milk
 $\frac{1}{2}$ cup salad dressing
1 tsp. horseradish
1 cup cottage cheese
 $\frac{1}{2}$ cup nutmeats

Dissolve jello with hot water. Add pineapple and juice. Chill until mix starts to thicken. Mix other ingredients and add to jello.

Pour into small paper cups or glasses. Chill until set. Place a slice of pineapple on a lettuce leaf, put jello on pineapple to make a hat. Moisten cream cheese with cream and beat till fluffy. Use a cake decorator set to band and decorate the hat.

Frieda Walter

Pacific Salad

1 pkg. lime jello
1 cup hot water
1 cup cottage cheese
 $\frac{1}{2}$ cup mayonaise
9 oz. crushed pineapple
 $\frac{1}{4}$ cup nuts, optional
Mix jello & hot water-let congeal. Whip mayonaise into cottage cheese. Add pineapple & nuts. Mix throughly.

Mabel Alexander

SALAD DRESSINGS

French Dressing

3/4 bottle chilli sauce- 1 tsp. salt
1 cup sugar
 $\frac{1}{4}$ cup vinegar
1 tsp. paprika
1 tsp. celery seed
1 tsp. dry mustard
2 Tbsps. grated onion
1 cup salad oil
Blend with mixer or blender.

Gladys Skinner

Garlic Dressing

2 small garlic bulbs
1 cup sugar
 $\frac{1}{4}$ cup vinegar
1 tsp. salt
1 tsp. celery seed
1 cup salad oil
Either put in blender or beat with rotary beater.

Gladys Skinner

MISCELLANEOUS

Cheese Ball

1 cup butter
3 Tbsps. whipping cream (optional)
2- 8 oz. pkg. cream cheese
2 jars pimento cheese
1- 4 oz. jar roka blue cheese
1 jar american cheese
1 jar old english sharp
1 clove garlic, finely chopped
1 tsp. tobasco
2- 4 oz. pkg. pecans

Place all ingredients except pecans in a bowl and blend. Divide into 3-4 balls. Roll in pecans. Place in handi-wrap or foil and freeze (freeze in globs after dividing in order to get it to stick together.

Vieve Davis

Peanut Brittle

2 cups sugar
1 cup white syrup
2 cups raw peanuts
2 Tbsps. butter
2 tsps. baking soda
1 tsp. vanilla

Bring $\frac{1}{2}$ cup of water to boil. Then add 2 cups sugar & 1 cup syrup. Stir until dissolved & boil until it will spin a thread (about hard crack) Add 2 cups peanuts & cook slowly over low fire until golden brown. Take from fire & add butter baking soda & vanilla. Stir quickly. Spread on 2 cookie sheets (or 1 very large) that have been well buttered. Place in cold area until hard-break apart.

Sue Schumacher

MISCELLANEOUS

Hot Chocolate Mix

8 Qt. box carnation dry milk
11 oz. jar pream
1 lb. box powdered sugar
1 lb. can Nestles cocoa mix

Mix thoroughly-Use 1/3 cup to 1 cup hot water.

Vieve Davis

Hot Chocolate Sauce (For Ice Cream)

1½ squares Bakers chocolate
1 Tbsp. flour
½ cup sugar
Pinch of salt
1 cup milk
1 Tbsp. butter
1 tsp. vanilla

Mix all ingredients except vanilla. Cook over low heat, stirring constantly until thickened. Serve hot over ice cream. Keeps in refrigerator for several days. Can be re-heated.

Nesjie Calvert

MISCELLANEOUS

Popcorn Balls

3/4 cup white syrup
1/4 cup oleo ($\frac{1}{2}$ stick)
2 Tbsps. water
3 cups powdered sugar
16 large marshmallows, cut up.

Stir over low heat until the mix comes to a full boil. Pour over 5 qts. or more popped corn. Stir to coat. Form into balls or fill a small greased funnel and unmold to make a Christmas tree. A gum drop or marshmallow for a base, or press into a small can to make a candle. Color can be added.

Frieda Walter

Oven-Made Caramel Corn

2 cups brown sugar
1 cup butter or margarine, melted
 $\frac{1}{2}$ cup light corn syrup
1 tsp. each-salt, soda
1 Tbsp. vanilla
 $7\frac{1}{2}$ qts. popped corn

Boil sugar, butter, corn syrup and salt in heavy pan for 5 minutes, stirring occasionally. Add soda and vanilla, mix thoroughly. Pour over popped corn in large bowl, stir to coat kernels. Place in 2 jelly roll pans, 15 X 10 X 1 or large roasting pan. Bake at 200 one hour, stirring every 15 minutes. When cool place in containers.

Carol Bourlard

MISCELLANEOUS

Orange Cookies

3/4	cup crisco	3½ cups flour
1½	cups sugar	2 tsp. baking powder
2	eggs	1 tsp. soda
1	cup milk	salt & vanilla
Juice of 2 oranges or ½ cup orange juice		
Mix well - drop on greased cookie sheet. Bake		
at 350 degrees until light brown.		

Frosting:

2	tblsp water) *	1 egg
4	" sugar		½ tsp lemon extract
½	cup crisco or oleo	2 3/4 cups pwd. sugar	
Cook water & sugar until dissolved. Mix other			
ingredients then add to the syrup. Beat until			
creamy and frost cooled cookies.			

* Cook water & sugar until dissolved.

Helen Lang

Velvety Custard

4	slightly beaten eggs	1/2 cup sugar
½	tsp. salt	
1	tsp. vanilla	
2	1/2 cup scalded milk	

Put in custard cups in pan of hot water in oven. Bake at 400 degrees 20-30 minutes or until knife inserted comes out clean.

Helen Lang

Truly Different Cup Cakes

3 squares semi sweet chocolate
2 sticks oleo or butter

Melt above ingredients. Stir in 1½ cups chopped pecans or walnuts until all are coated.

Mix by hand (do not beat)

1 3/4 cups sugar

1 cup flour

4 large eggs

1 tsp vanilla

Pour in chocolate mixture and mix by hand - do not beat. Pour in cup almonds almost full - Bake 33 min. 325 degree oven. Do not frost.

Helen Lang

MISCELLANEOUS

Rhubarb Strawberry Jam

6 cups rhubarb

3½-4 cups sugar

2 cups strawberries or (1-10 oz. pkg.)

No Water

Bring to boil-stirring frequently. Let boil vigorously 5 minutes. Stir in 1 pkg. strawberry jello and ladle into glass jars. Put in refrigerator.

Sue Schumacher

Cream Puffs

½ cup oleo

1 cup boiling water or milk

1 cup flour

4 eggs

1 tsp. salt

Add shortening to water and bring to boil. Remove from stove. Add flour all at once and stir vigorously until ball forms in center of pan. Cool slightly.

Add unbeaten eggs, one at a time, beating after adding each egg. Mixture should be very stiff. Shape on a greased cookie sheet by dropping from spoon.

Bake 15 minutes at 450 degrees. Reduce temperature to 350 degrees and continue baking for 30 minutes. Cool. Fill with cream filling, ice cream or whipped cream.

Nesjie Calvert

MISCELLANEOUS

Cabbage Salad for Freezer

1 medium head cabbage

1 green pepper

1 carrot

1 tsp salt

Chop cabbage. Mix well with salt and let stand 1hr.

Drain off excess moisture - add pepper and carrot.

Combine and boil 1 minute:

1 cup vinegar

1 tsp mustard seed

2 cups sugar

1 tsp. celery seed

$\frac{1}{2}$ cup water.

Cool to luke warm - pour over vegetables - put in containers desired size in freezer.

Helen Lang

U.S. Senate Bean Soup - 2 cups navy beans, 1 ham bone, $\frac{1}{2}$ cup mashed potato, 3 onions chopped fine, 1 bunch celery stalk & tips, Parsley.

Soak navy beans over night in water. Do not drain, add ham and simmer 2 hours. Add potato, celery and parsley, season to taste and cook.

Helen Lang

Ice Box Muffins

1 cup boiling water, 1 cup bran buds and soak.

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

2 eggs

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

1 pint buttermilk

Combine above then add $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ tsp soda, $\frac{1}{2}$ tsp. salt, 2 cups all bran - mix well.

This will keep 3 weeks in refrigerator - Drop as desired amount in muffin tins. Bake 15 minutes at 400 degrees.

1 Loaf Bread

1 CUP WATER

1 envelope yeast

$\frac{1}{2}$ tblsp Crisco

1 tsp. salt

1 tblsp sugar

Add flour until soft dough. Let raise double.

Knead - put in pan, double. Bake 350 degrees until brown.

Helen Lang