

# **St. Mary's Cook Book**

**St. Mary's Catholic Church  
Eldora, Iowa**

**1967**

(15)  
Mrs. Louie Schwandt  
R. R. 2  
Williams, Iowa  
50271



HAPPINESS PIE

Two 2 loaves of sunshine,  
3 teaspoons of kindness,  
1 cup of real old fashioned sympathy,  
Mix thoroughly in 3 cups of liquid good will,  
Bake in the cultural fire of our's own good character,  
Serve three times per day, seven days per week,  
On a golden platter of unity.

Project of Elder and Society Society Class No. 3.

Drawings by Mrs. Arthur Davidson.

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HAPPINESS PIE

Take 2 heaping cups of sunshine,  
3 teaspoons of kindness,  
1 cup of real old fashioned sympathy,  
Mix thoroughly in 3 cups of liquid good will.  
Bake in the natural fire of one's own good character.  
Serve three times per day, seven days per week,  
On a golden platter of memory.

Project of Altar and Rosary Society Circle No. 3.

Drawings by Mrs. Anthony Trivisono.



HAPPINESS PIE

Take 2 heaping cups of apples,  
 3 teaspoons of kindness,  
 1 cup of real old fashioned sympathy,  
 Mix thoroughly in 3 cups of liquid good will.  
 Bake in the natural love of one's own character.

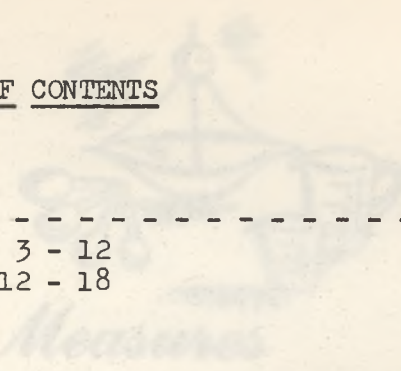
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1967

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*and Measures*

*Guide to Weights and Measures*

|                               |                     |
|-------------------------------|---------------------|
| 1 teaspoon = 60 drops         | 1 pound = 16 ounces |
| 3 teaspoons = 1 tablespoon    | 1 cup = 1/2 pint    |
| 2 tablespoons = 1 fluid ounce | 2 cups = 1 pint     |
| 1/2 cup = 4 tablespoons       | 4 cups = 1 quart    |
| 1/4 cup = 2 tablespoons       | 4 quarts = 1 gallon |
| 1/2 tablespoon = 1/4 cup      | 8 quarts = 1 peck   |
| 1/4 tablespoon = 1/8 cup      | 4 pecks = 1 bushel  |

*Weights and Equivalents*

|   |
|---|
| 3 tablespoons of fat = 1 cup  |
| 1 cup of fat = 1/2 pound  |
| 1 pound of butter = 2 cups  |
| 1 cup of hydrogenated fat (plus 1/2 t. salt) = 1 cup butter                 |
| 2 cups sugar = 1 pound  |
| 2 1/2 cups packed brown sugar = 1 pound                                     |
| 1 1/2 cups packed brown sugar = 1 cup of granulated sugar                   |
| 2 1/2 cups of powdered sugar = 1 pound                                      |
| 4 cups sifted all purpose flour = 1 pound                                   |
| 4 1/2 cups sifted cake flour = 1 pound                                      |
| 1 square bitter chocolate = 1 ounce   |
| 4 tablespoons cocoa plus 2 tablespoons butter = 1 ounce of bitter chocolate |
| 1 cup egg whites = 7 to 10 whites   |
| 1 large egg yolk = 1/2 or 3/4 yolk  |
| 1/2 cup marshmallow = 1/4 pound   |
| 1 tablespoon cornstarch = 2 tablespoons flour for thickening                |
| 2 tablespoons vinegar or lemon juice + 1 cup milk = 1 cup sour milk         |
| 10 graham crackers = 1 cup fine crumbs                                      |
| 1 cup whipping cream = 2 cups whipped                                       |
| 1 cup evaporated milk = 3 cups whipped                                      |
| 1 lemon = 3 to 4 tablespoons juice  |
| 1 orange = 5 to 6 tablespoons juice   |
| 1 cup uncooked rice = 3 to 4 cups cooked rice                               |



# Weights

# and Measures



## Standard Abbreviations

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

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

## Guide to Weights and Measures

|   |                           |
|---|---------------------------|
| 1 teaspoon=60 drops                           | 1 pound=16 ounces         |
| 3 teaspoons=1 tablespoon                      | 1 cup= $\frac{1}{2}$ pint |
| 2 tablespoons=1 fluid ounce                   | 2 cups=1 pint             |
| 4 tablespoons= $\frac{1}{4}$ cup              | 4 cups=1 quart            |
| $5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup | 4 quarts=1 gallon         |
| 8 tablespoons= $\frac{1}{2}$ cup              | 8 quarts=1 peck           |
| 16 tablespoons=1 cup                          | 4 pecks=1 bushel          |

## Substitutions and Equivalents

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



## SUBSTITUTION OF INGREDIENTS

### INGREDIENT STATED IN RECIPE:

### SUBSTITUTES:

1 tablespoon flour

1/2 tablespoon cornstarch, potato starch, rice starch, or arrowroot starch

1 cup cake flour (sifted)

7/8 cup hard wheat all-purpose flour, (sifted)

1 cup corn syrup

1 cup sugar plus 1/4 cup same liquid used in recipe when syrup is used to replace one-half of the sugar

1 cup honey

1 1/4 cups sugar plus 1/4 cup liquid

1 ounce chocolate

3 tablespoons cocoa plus 1 tablespoon fat

1 cup butter

1 cup margarine  
7/8 to 1 cup hydrogenated fat plus 1/2 teaspoon salt  
7/8 cup lard plus 1/2 teaspoon salt  
7/8 cup rendered fat plus 1/2 teaspoon salt

1 cup coffee cream (20%)

3 tablespoons butter plus about 7/8 cup milk

1 cup heavy cream (40%)

1/3 cup butter plus about 3/4 cup milk

1 cup whole milk

1 cup reconstituted nonfat dry milk plus 2 1/2 teaspoons butter or margarine  
1/2 cup evaporated milk plus 1/2 cup water  
1/4 cup sifted dry whole milk powder plus 7/8 cup water



INGREDIENT STATED IN RECIPE:

SUBSTITUTES:

1 cup milk

3 tablespoons sifted nonfat dry milk powder plus 1 cup water  
6 tablespoons sifted nonfat dry milk crystals plus 1 cup water

1 cup buttermilk or sour milk

1 tablespoon vinegar or lemon juice plus enough sweet milk to make 1 cup sweet milk (Let stand 5 min.)

1 tablespoon active dry yeast

1 package active dry yeast  
1 compressed yeast cake

1 teaspoon baking powder

1/4 teaspoon baking soda plus 1/2 cup fully soured milk or soured buttermilk  
1/4 teaspoon baking soda plus 1/2 tablespoon vinegar or lemon juice used with sweet milk to make 1/2 cup  
1/4 teaspoon baking soda plus 1/4 to 1/2 cup molasses  
1/4 teaspoon baking soda plus 5/8 teaspoon cream of tartar

1 whole egg

2 egg yolks  
3 tablespoons thawed frozen egg  
2 1/2 tablespoons sifted dry whole egg powder plus 2 1/2 tablespoons lukewarm water

1 egg yolk

1 1/3 tablespoons frozen egg yolk  
2 tablespoons sifted dry egg yolk powder plus 2 teaspoons water

1 egg white

2 tablespoons frozen egg white  
2 teaspoons sifted dry egg white powder plus 2 tablespoons water



CAKES

AND

PIES





# CAKES

## AMBER CARROT CAKE

Mrs. Edward Haus

|   |                     |
|---|---------------------|
| 3 c. raw carrots (grated)<br>(5 med. carrots) | 1/2 tsp. salt       |
| 4 eggs (unbeaten)                             | 2 c. flour          |
| 2 c. sugar                                    | 1 tsp. cinnamon     |
| 1 1/2 c. salad oil                            | 1 tsp. vanilla      |
| 2 tsp. soda                                   | 1 c. nuts (chopped) |

In electric mixer bowl combine carrots, eggs, sugar and oil. Beat until combined. Add remaining ingredients and beat well. Pour into 2 oiled and floured 9 inch layer cake pans. Bake at 350° for 40 or 45 minutes or until done. When cool, ice with cream cheese frosting.

## CREAM CHEESE FROSTING:

|                             |                      |
|-----------------------------|----------------------|
| 1 (8 oz.) pkg. cream cheese | 1 lb. powdered sugar |
|-----------------------------|----------------------|

Soften cheese to room temperature. Beat until fluffy, and gradually beat in powdered sugar. You may need a touch more powdered sugar to make frosting of good swirling consistency.

## APPLE RUM DUM

Mrs. A. J. Krause

|               |                            |
|---------------|----------------------------|
| 1 c. sugar    | 1 tsp. soda                |
| 1/4 c. butter | 3/4 tsp. cinnamon          |
| 1 egg         | 2 c. apples (finely diced) |
| 1 c. flour    | 1/2 c. nutmeats            |

## SAUCE:

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

Bring to a boil and serve over warm cake.

Cream sugar and butter, add egg. Sift in dry ingredients and stir in apples and nutmeats. Let sit a couple of minutes and then spread into a 9 inch sq. pan. Bake 45 min. at 350°. Serve with topping.

BAKED FRUIT COCKTAIL

Mrs. Donna Klettke - Mrs. Richard Klettke

1 c. flour  
 1 tsp. soda  
 1/4 tsp. salt  
 1 c. sugar

1 egg (beaten)  
 2 c. fruit cocktail (juice and all)  
 (No. 303 can)

Mix all together.

TOPPING: 1/2 c. each of brown sugar and nuts.

Put batter in baking dish and sprinkle topping over top. Bake 1 hour in 325° oven.

FRUIT COCKTAIL TORTE

1 c. flour  
 1 c. sugar

1 tsp. soda  
 1 tsp. salt

Mix.

In a bowl put 1 (No. 2) can fruit cocktail (drained) and beat an egg in it. Add above to this mixture. Mix well. Put in pan 8x8. Cover with brown sugar and sprinkle with nuts. Oven 300° for 1 hour and 15 minutes.

BANANA CAKE

Mrs. Eugene Kadolph

1 1/2 c. sugar  
 3/4 c. butter and lard or  
 substitute

1 tsp. soda  
 2 eggs (well beaten)  
 1 tsp. vanilla or pinch of salt

1 c. bananas (mashed)(very ripe)  
 2 c. flour

1/2 c. sour milk  
 If want add 1 tsp. almond

Cream sugar and shortening, add bananas, soda dissolved in milk, eggs, flavoring and flour. Bake in 2 layers. Frost.

If one doesn't have sour milk use 1 tsp. soda, 1/2 tsp. cream of tartar, 1/2 c. sweet milk.

BANANA CAKE

Mrs. Ernest Hermsen

1/2 c. fat  
 1 1/4 c. sugar  
 2 eggs

1 tsp. vanilla  
 1 tsp. almond extract  
 1 c. sour milk

1 c. bananas (mashed)  
 2 c. flour

1/4 tsp. salt  
 1 tsp. soda

Cream fat and sugar, add rest of ingredients. Beat 3 minutes, bake 30 minutes in moderate oven.

Continued Next Page.

BANANA CAKE (Continued).

BITTINA FROSTING:

- 1 c. light brown sugar
- 1/2 c. milk
- 1/2 tsp. butter
- 1/2 tsp. vanilla
- 1/4 c. nuts (broken)

Mix sugar, milk and butter. Cook over moderate fire. Stir frequently until soft ball forms when portion is slowly poured into cup of cold water. Set aside for 20 minutes. Add vanilla and beat until creamy. Spread on top of cake. Sprinkle with nuts.

BLACK WALNUT CAKE

Mrs. C. W. Dewey

- 1 1/2 c. sugar
- 2-3 c. butter
- 1 c. milk
- 3 c. flour
- 4 tsp. baking powder
- 1/4 tsp. salt
- 1 c. nutmeats
- 4 egg whites
- 1 tsp. vanilla

Cream butter and sugar. Add milk and flour, baking powder and salt sifted with flour. Add nuts. Beat vigorously 3 minutes. Add stiffly beaten egg whites and vanilla. Bake in two layers. Very good.

BUTTERSCOTCH CAKE

Mrs. Paul Eckerman

1st MIXTURE:

4 eggs (beaten) add 2 c. white sugar, 2 c. flour and 2 tsp. baking powder

2nd MIXTURE:

Bring 1 c. milk to boiling point and add 2 T. butter. When melted add this to 1st mixture and add vanilla.

Pour into large cake pan and bake at 350° - 375°.

FROSTING:

10 T. brown sugar, 4 T. butter and 3 T. cream (milk will work).

Mix together and put on cake while hot and sprinkle coconut on and brown in oven.

You are often sorry for saying a harsh word, but you will never regret saying a kind one.

CHOCOLATE CHIP DATE-NUT CAKE

Mrs. Edward Haus

1 c. dates (cut up or chopped)      1 c. boiling water  
2 tsp. soda

Let above stand until cool.

1 c. sugar      1 c. Miracle Whip  
2 c. flour      Pinch of salt

Stir and add first mixture to this.

Put in greased pan 9x12 inches.

Top with mixture of:

1/2 c. brown sugar      1 (6 oz.) pkg. chocolate chips  
1/2 c. nuts (chopped)

Bake about 40 to 45 minutes at 350°.

CRUNCHY APRICOT CAKE

Mrs. Ray Roling

1 can apricot pie filling      1/2 c. flaked coconut  
1 small pkg. white cake mix      1/2 c. pecans (chopped)  
1/3 c. water      1/2 c. butter or oleo (melted)  
1 egg

Spread pie filling in 9x9x2 inch pan. Beat cake mix, water and 1 egg for 4 min. at medium speed. Pour this over the pie filling. Sprinkle coconut and pecans over top. Drizzle melted oleo over toping. Serve with whipped or ice cream.

DARK DEVIL'S FOOD CAKE

Mrs. Bill R. Dole

Sift together:

2 1/4 c. Softasilk flour (sifted)      1/3 tsp. baking powder  
or 2 c. Gold Medal flour (sifted)      1 3/4 tsp. salt  
1 3/4 c. sugar      2/3 c. cocoa

Add:

2/3 c. soft shortening

Pour in a little over half of 1 c. water and 1 tsp. vanilla. Beat 2 minutes. Add remaining water and 3 eggs. Beat 2 minutes. Bake in 350° oven 35 or 40 minutes.

Trouble is only opportunity in work clothes.

Trying times are times for trying.

DUTCH CAKE

Mrs. Jacqueline Kebschull

1 c. white sugar  
 1 c. brown sugar  
 1 c. flour

1/2 c. shortening  
 1/2 tsp. salt

Mix and cream the above well, then take out 1 c. of the mixture and save. Then add these ingredients to what is left in the bowl:

1 c. flour  
 1 egg

1 c. buttermilk  
 1 tsp. soda

Mix well and put into a greased cake pan. Sprinkle the reserved mixture on top of batter in pan. Sprinkle on cinnamon. Bake in 350° oven for 30 minutes. This is a very good coffee cake.

EGG-LESS, MILK-LESS, BUTTER-LESS, CAKE

Mrs. W. A. Hollingworth

1 c. sugar  
 1/2 c. shortening  
 1 tsp. cloves  
 1 tsp. nutmeg  
 1 c. raisins

1 c. boiling water  
 1/2 tsp. salt  
 1 tsp. baking powder  
 3/4 tsp. soda  
 2 c. flour

Put raisins and water in saucepan and boil for 5 minutes. Let cool. Mix ingredients as given in order above. Add raisins and water and mix thoroughly. Turn into greased and floured pan. (For large pan - 9x12x2 - double recipe.) 1/2 c. nutmeats may be added, if you like.

GLENOISE

Mrs. Robert Rasmussen

1 c. or 5 eggs  
 1 c. sugar  
 1/2 tsp. salt

1 tsp. vanilla  
 1 1/4 c. flour  
 1 tsp. baking powder

Beat eggs until light and fluffy. Gradually add sugar, salt, baking powder and vanilla. Beat till thick and lemon colored. Fold in flour 2 T. at a time. Fold gently but thoroughly. Pour in 2 9 inch round layer pans. Well greased and lined with wax paper. 25-30 min. at 350°. Cool in pans. Remove and split in 4 layers. Spread cool creme between layers and on sides of cake. Frost with chocolate frosting.

CREME FILLING:

1/4 c. sugar, 3 eggs or 6 egg yolks, 2 T. cornstarch, 1 1/2 c. milk, 1 tsp. vanilla, 1/2 c. butter or creamed margarine.

Combine sugar and cornstarch. Mix well and add eggs. Beat until light fluffy. Stir in milk. Cook over medium heat until thick.

Continued Next Page.

GLENOISE (Continued).

Stir constantly. Remove from heat and add vanilla. Blend in butter.

CHOCOLATE FROSTING:

1 sq. chocolate, 1 c. sugar, 1/3 c. butter, 1/3 c. milk, vanilla to taste.

Mix and boil 3 min. Beat until ready to spread.

HEATH BAR FROSTING

Mrs. Robert Rasmussen

2 c. powdered sugar

4 egg yolks

1/4 c. butter

1 tsp. vanilla

Beat ingredients till creamy.

Whip 1/2 pt. whipping cream. Fold into first mixture. Grind 4-6 Heath Bars and fold into mixture. Save 1/4 c. to sprinkle on top. Cut angel food cake in 3 layers. Spread filling between layers and top and sides. Sprinkle with ground Heath Bars. Chill several hours.

MAYONNAISE CAKE

Mrs. Leo Keniry - Mrs. Delbert Rogers

2 c. flour

4 T. cocoa

2 tsp. soda

1 c. cold water

1 c. sugar

1 c. mayonnaise (Miracle Whip)

(If you use another, add 1/4 c. more sugar.)

Put together in order given. Put in large cake pan greased. Bake 350° until done.

SALAD DRESSING CHOCOLATE CAKE

Ella Keniry

1 1/2 c. granulated sugar

1 c. warm water

Pinch of salt

2 c. flour

1 c. salad dressing

3 T. cocoa

2 tsp. baking soda

1 tsp. vanilla

Beat ingredients for 2 min. Bake for 30 min. in 350° oven in two layer cake pans, or in loaf cake pan.

Only one person in the whole wide world can defeat you. That is yourself!

If you don't make a living, live on what you make.

OATMEAL CAKE

Mrs. Jerry Donner

1 1/4 c. boiling water                      1 c. oatmeal (quick)  
 Mix and let stand 20 minutes.

1 c. sugar                                      1/2 c. shortening  
 1 c. brown sugar  
 Cream

Add oatmeal mixture.

Add:

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

Bake 30-35 min. at 350° in 9x12 pan.

While baking mix:

1 c. brown sugar                                  1/2 tsp. vanilla  
 1/4 c. cream or canned milk                      1/2 c. nuts  
 6 T. oleo (melted)                                  1 c. coconut

Spread on cake as soon as you take from oven. Put under broiler about 2 minutes. Watch closely so it doesn't burn.

CHOCOLATE OATMEAL CAKE

Mrs. LeRoy Arnold

1 c. oatmeal                                      1 c. flour  
 1 1/2 c. boiling water                              1/3 c. cocoa  
 1 1/2 c. sugar                                      1 tsp. soda  
 2 eggs    1/2 tsp. salt  
 1/2 c. shortening                                  1 tsp. vanilla

Add oatmeal to boiling water. Mix and let cool. Cream shortening and sugar. Add eggs. Add dry ingredients alternately with oatmeal. Add vanilla. Bake 350° oven 30 minutes.

FROSTING:

1 c. powdered sugar                                  2 tsp. butter  
 1 c. coconut                                      1/2 c. milk

Combine and boil 4 minutes.

ONE BOWL CHOCOLATE CAKE

Mrs. Ed Faris

1/2 c. shortening (1 stick                              1/2 c. cocoa  
 margarine)                                      1 tsp. soda  
 2 c. flour    2 eggs  
 1/2 tsp. salt                                      1/2 c. cold coffee  
 2 c. sugar    1 tsp. vanilla  
 1 c. boiling water

Continued Next Page.

## ONE BOWL CHOCOLATE CAKE (Continued).

Put all ingredients except the boiling water and soda in a large mixing bowl. No sifting necessary. Mix well, about 3 min. at medium speed. Add the cup of boiling water in which the soda has been dissolved. Bake in a 9x13 pan 350° about 35 to 40 min.

RAISIN CAKE OR POORMAN'S CAKE

Mrs. Jacqueline Kebschull

Boil together for 5 minutes:

|                       |                 |
|-----------------------|-----------------|
| 2 c. brown sugar      | 1/2 tsp. cloves |
| 2 c. water            | 1 tsp. cinnamon |
| 1 lb. raisins or 2 c. | 1 tsp. nutmeg   |
| 2 T. shortening       |                 |

After the above mixture has cooled add:

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

Mix well. Pour into greased and floured pans. Bake 45 min. at 350° oven. (Loaf pans should be used.) 1 c. chopped nuts can be added and/or 1 c. candied fruits, if fruit or nuts are added use 1/2 c. more water.

This recipe makes an easy and very good fruit cake.

RAW APPLE CAKE (9x13" or 10x14" pan)

Mrs. V. B. Henchal

|                      |                     |
|----------------------|---------------------|
| 1 hour at 300°.      |                     |
| 1 c. white sugar     | 3/4 c. lard         |
| 1 c. brown sugar     | 2 eggs              |
| 1/2 tsp. salt        | 1 tsp. vanilla      |
| 1 tsp. baking powder | 1 tsp. soda         |
| 1 c. buttermilk      | 2 1/2 c. flour      |
| 2 tsp. cinnamon      | 2 c. apples (diced) |

Cream lard and sugar. Add eggs, vanilla. Sift dry ingredients with flour and add alternately with buttermilk. Add apples last. Pour into a 9x13 inch greased loaf pan. Before baking sprinkle topping on.

TOPPING: (Top unbaked batter with this.)

|                       |                   |
|-----------------------|-------------------|
| 1/2 c. sugar          | 1/2 tsp. cinnamon |
| 1/3 c. butter         | 1 T. flour        |
| 1/2 c. nuts (chopped) |                   |

Mix to a crumbly state and sprinkle on top of cake before baking, then put into a 300° oven for 1 hour or until it starts to shrink from pan. This cake stays moist for days and needs no frosting.

SPICE CAKE

Mrs. Anna Lawler

- |                                      |  |
|--------------------------------------|--|
| 1 c. raisins (washed)                | 1 tsp. soda (put with water and raisins, let set till cool.) |
| 1 c. boiling water (pour on raisins) |  |
| 1 c. sugar                           | 1/2 tsp. cloves  |
| 2 T. lard <u>or</u> butter           | 2 c. flour   |
| 2 eggs (beaten)                      | 1 tsp. baking powder   |
| 1 tsp. cinnamon                      | 1/4 tsp. salt  |
| 1/2 tsp. nutmeg                      |  |
- Add more flour, if needed.

STRAWBERRY CAKE (350° - 45 min.)

Mrs. Lawrence Lawler

- To 1 box white cake mix add:
- |                  |                        |
|------------------|------------------------|
| 1/2 c. water     | 1 box strawberry Jello |
| 1/2 c. salad oil |                        |
- Add:
- 4 egg whites (1 at a time and beat well)
- Then add:
- 1 c. strawberries (drained)
- Use berry juice for frosting.

TOMATO SOUP CAKE (Very Good.)

Mrs. Richard Stone

- |                      |                              |
|----------------------|------------------------------|
| 1/2 c. shortening    | 2 c. flour (sifted)          |
| 1 c. sugar           | 1 tsp. cinnamon              |
| 2 eggs               | 1 tsp. nutmeg                |
| 1 can tomato soup    | 1/2 tsp. cloves              |
| 1 tsp. baking soda   | 1 c. raisins <u>or</u> dates |
| 2 tsp. baking powder | 1 c. walnuts (chopped)       |
- Cream shortening, sugar and eggs. Add soup and soda. Sift together dry ingredients. Add to mixture. Stir in raisins or dates and walnuts. Pour into 13x9 oblong pan. Bake at 350° F.

CREAM CHEESE FROSTING:

- |  |                |
|--|----------------|
| 2 1/2 c. powdered sugar (sifted)           | 1 tsp. vanilla |
| 1 small square (3 oz.) cream cheese (soft) | 1/4 c. cream   |
- Cream all together and spread on cake.

There is no sense in advertising your troubles. There's no market for them.

BROWNE BUTTER GLAZE (Angel Food Cake Topping) Mrs. G. T. Eller

Brown 1/3 c. soft butter in saucepan over medium heat until delicate brown. Blend in 3 c. sifted confectioners' sugar and then about 6 T. cream, 1 1/2 tsp. vanilla. Spread over top and sides of cake.

MINUTE BOIL FROSTING Mrs. Albert Kadolph

|                 |                     |
|-----------------|---------------------|
| 2 oz. chocolate | 2 tsp. butter       |
| 1 1/2 c. sugar  | 1/4 tsp. Karo syrup |
| 7 T. milk       | 1/4 tsp. salt       |
| 2 tsp. Spry     | 1 tsp. vanilla      |

Bring to boil, stir constantly. Boil 1 minute, 1 1/2 minutes on rainy day, use soft ball test. Watch carefully. Cool and beat. A creamy frosting.

## PIES

NEVER-FAIL PIE CRUST Mrs. Lawrence Lawler

Sift 3 c. flour and 1 tsp. salt together and cut in 1 c. shortening.

Beat 1 egg and add 1/3 c. water and 1 tsp. vinegar. Mix this into dry ingredients with mixer.

NEVER FAIL PIE CRUST (2 pies - 4 crusts) Mrs. Stanley Silvest

|                |                |
|----------------|----------------|
| 3 c. flour     | 5 T. water     |
| 1 c. lard      | 1 tsp. vinegar |
| 1 egg (beaten) | 1 tsp. salt    |

Add salt to flour, cut in lard. Mix water, egg and vinegar and add to first mixture.

NEVER FAIL PIE CRUST Mrs. Richard Stone

|                |           |
|----------------|-----------|
| 3 c. flour     | 1 c. lard |
| 1 tsp. vinegar | 1 egg     |
| 5 T. milk      |           |

Put flour and lard together with hands, put vinegar over the dough. Milk with a egg beaten together and put over dough and mix all together.

MERINGUE (Time 12-15 min. at 325°.)

Mrs. Harry Clary

3 egg whites  
 1/4 tsp. salt  
 1/4 tsp. baking powder

6 T. granulated sugar  
 1 tsp. lemon juice or  
 1/2 tsp. vanilla

1. Place egg whites into clean dry bowl. Add salt. Beat until foamy, then add baking powder. 2. Beat until stiff, then beat in sugar gradually. Add flavoring. Continue beating until mixture piles up fluffy and sugar well blended. 3. Spread meringue on pie, bringing out well on edge of crust. Bake in preheated oven until golden brown.

CHERRY PIE SUPREME

Mrs. Melvin (Agnes Mary) Oppold

CRUST:

18 graham cracker squares  
 1/4 c. soft butter

1/8 c. sugar

FILLING:

1 (8 oz.) pkg. cream cheese  
 1/4 c. powdered sugar

1 c. heavy cream (whipped)  
 1 can prepared cherry pie filling

Crust - combine ingredients, press on bottom and sides of 9 inch pie pan and bake 8 minutes at 375°. Cool before adding filling.

Filling - leave cream cheese at room temperature until nicely softened, then cream with powdered sugar. Fold in whipped cream and spread this mixture in bottom of pie shell. On top of this: pour prepared cherry pie filling. At serving time top with more whipped cream.

CHERRY NUT CRUNCH PIE

Mrs. Robert Rasmussen

Bake at 350° for 35 to 40 minutes.

## Sift together:

2 c. flour (sifted)  
 1/2 tsp. soda

1/2 tsp. cream of tartar  
 1/2 tsp. salt

## Cream:

1/2 c. butter

## Add:

1/2 c. sugar  
 Creaming well.

## Add:

1 egg (unbeaten)  
 1 T. lemon rind (grated)  
 1 tsp. vanilla

Mix well. Blend in dry ingredients.

Continued Next Page.

CHERRY NUT CRUNCH PIE (Continued).

Press into greased 10 inch pie pan, pressing thin layer on sides. Do not cover rim. Flute edge.

CHERRY FILLING:

Turn 1 can cherry pie filling into pastry lined pan. Cut 3 T. butter into a mixture of 1/2 c. flour and 1/4 c. sugar until fine. Sprinkle over filling. Top with 1/4 c. nuts, chopped.

CHERRY RHUBARB PIE

Mrs. Daryl Graves

|   |                              |
|---|------------------------------|
| 1 lb. can red cherries (pitted)<br>(drained) and (water pack) | 1/4 c. quick-cooking tapioca |
| 1 lb. fresh rhubarb (sliced)<br>(about 3 cups)                | 1/8 tsp. baking soda         |
| 1 c. and 6 T. sugar   | 1/2 tsp. almond extract      |
|   | 4 drops red food coloring    |
|   | Pastry for two-crust pie     |

1. Combine the fruits with the next 5 ingredients in a bowl, let stand while preparing pastry. 2. Pour filling into pastry-lined 9 inch pie pan and cover with top crust. 3. Bake at 450°F., 50 to 55 minutes.

COCONUT PIE

Mrs. Richard Lawler

|                    |                  |
|--------------------|------------------|
| 1 1/2 c. sugar     | 1/4 c. flour     |
| 2 eggs             | 1/2 c. milk      |
| 1/2 tsp. salt      | 1/2 c. coconut   |
| 1/2 c. soft butter | 9 inch pie shell |

Beat eggs and salt well. Add butter and flour, beat. Add milk and coconut. Bake 325° for 60 minutes.

GRASSHOPPER PIE

Mrs. Robert Rasmussen

|   |                               |
|---|-------------------------------|
| 1 1/4 c. fine chocolate wafer<br>crumbs or Hydrox cookies | 1 c. heavy cream (whipped)    |
| 1/2 c. butter (melted)                                    | 3 T. creme de cocoa           |
| 1/2 c. milk   | 3 T. creme de menthe          |
| 20 marshmallows   | Few drops green cake coloring |

Combine wafer crumbs and butter, blend and shape to pie pan, chill in pan. Heat milk in double boiler, add marshmallows and stir until melted, cool thoroughly. Combine whipped cream, creme de menthe creme de cocoa and green cake coloring. Fold into cooled marshmallow mixture. Pour in chilled crust, chill until firm. May be made day ahead of serving.

MYSTERY PIE

Mystery Sender

3 egg whites (beaten stiff)

Add:

1 c. sugar (gradually)

1 c. pecans (chopped fine)

24 Ritz crackers (crushed)

1 tsp. vanilla

Mix in order as given. Pour into well buttered pie pan. Bake 30 min. at 325°. Serve topped with whipped cream.

LEMON MERINGUE PIE (Temp. 450°F.)

Mrs. Harry Clary

1 1/2 c. sugar

3 egg yolks

1/8 tsp. salt

1/3-1/2 c. lemon juice (according to taste)

1/2 c. cornstarch

2 tsp. butter

Rind of 1 lemon (grated)

1 baked pie shell

2 c. water

1. Combine sugar, salt, cornstarch and lemon rind in saucepan. Add boiling water, stir to blend well. Cook over very low heat for about 7 minutes, stirring constantly. 2. When thickened, add egg yolks which have been slightly beaten and combined with 2 T. hot filling. 3. Blend in lemon juice and butter. Continue cooking 5 minutes. Remove from heat, cool slightly and pour into baked shell. Cover with meringue.

OATMEAL PIE

Mrs. Harry Lawless

3 eggs (beaten)

2/3 c. oatmeal

2/3 c. white sugar

1 tsp. vanilla

1 c. brown sugar

1/4 c. nutmeats (Pecans preferred)

2 T. butter

Unbaked pie crust

2/3 c. coconut

Beat eggs, sugar, butter and vanilla together. Add coconut and oatmeal and put in unbaked pie shell. Sprinkle with nutmeats. Bake 35 min. at 350°.

Anyone can carry his burden, however heavy, until night fall; anyone can do his work, however hard, for one day.

Be cheerful. Of all the things you wear, your expression is the most important.

OLD ENGLISH DATE PIE

Mrs. Robert Roelfsema

- |  |                            |
|--|----------------------------|
| 1 1/2 c. dates (chopped)                 | 1/2 tsp. nutmeg            |
| 1 1/2 c. cream <u>or</u> evaporated milk | 1/4 tsp. cloves            |
| 3 eggs                                   | 1/2 tsp. salt              |
| 1 c. sugar                               | 2 T. fine dry bread crumbs |
| 1 1/2 tsp. cinnamon                      | 2 tsp. vanilla             |
|  | 3/4 c. shredded coconut    |

Line 9 inch pie pan with pastry. Sprinkle chopped dates into pan. Combine remaining ingredients, except coconut and beat with rotary beater. Pour over dates in pan. Bake in hot oven 425° - 450° F. for 15 minutes. Reduce oven to 325° F. Sprinkle coconut over pie and continue to bake for 30-35 minutes longer or until it tests done within 1 inch from edge with knife. Serve with cinnamon flavored whipped cream.

PINEAPPLE CREAM PIE

Mrs. E. V. Reece - Gladys W. Reece

- |                    |                             |
|--------------------|-----------------------------|
| 1 pkg. lemon Jello | 1 (8 oz.) pkg. cream cheese |
| 1 c. boiling water | 2/3 c. Pet milk             |
|                    | 1/4 c. sugar                |

Blend cheese, milk and sugar. Whip. Add Jello, partially set. Add 1 c. crushed pineapple, well drained. Sprinkle toasted coconut over top.

PUMPKIN PIE

Mrs. Floyd Irvine

- |                                |                       |
|--------------------------------|-----------------------|
| 3 T. pumpkin                   | 1 tsp. cinnamon       |
| 1 c. sugar                     | Good half tsp. ginger |
| 1 c. Carnation evaporated milk | Pinch of salt         |
| 3 eggs (beat real good)        |                       |

Bake in uncooked pie shell. Start with hot oven for about 15 min. then cool down to 350° or 375°, bake about 45 minutes.

PUMPKIN PIE

Mrs. H. A. Dempsey

- |                  |  |
|------------------|--|
| 1 1/2 c. pumpkin | 1/2 tsp. cloves                        |
| 3/4 c. sugar     | 1 tsp. cinnamon                        |
| 1/2 tsp. salt    | 3 eggs                                 |
| 1/2 tsp. ginger  | 3/4 c. cream <u>or</u> evaporated milk |
| 1/2 tsp. nutmeg  | 1 c. milk                              |

Bake 400° for 10 min., then reduce heat to 350° for 50 min. or until set.

PUMPKIN PIE

Mrs. Roy Caster

|                 |                      |
|-----------------|----------------------|
| 1 c. sugar      | 1/2 tsp. salt        |
| 1 tsp. cinnamon | 1 c. pumpkin         |
| 1/2 tsp. ginger | 2 eggs (well beaten) |
| 1/2 tsp. nutmeg | 1 c. milk            |

Combine the first 5 ingredients with the pumpkin. Add the 2 eggs and blend well, then stir in the milk. Pour into unbaked pie shell. Bake at 375° for 15 minutes, then at 325° until done.

RHUBARB PIE

Mrs. Larry Arnold

2 c. rhubarb (cut fine)

Mix together:

|            |                 |
|------------|-----------------|
| 1 c. sugar | 2 T. cold water |
| 2 T. flour | 2 egg yolks     |

A pinch of salt

Pour over rhubarb and bake in unbaked pie crust. After pie is done cover with meringue and brown. Add 2 T. sugar for each egg white.

ADDITIONAL RECIPES

PUMPKIN PIE

1 c. sugar  
 1 tsp. cinnamon  
 1/2 tsp. ginger  
 1/2 tsp. nutmeg  
 1/2 c. milk  
 3 eggs (well beaten)  
 1 c. pumpkin  
 1/2 cup. half-pint of cream

Combine the first 5 ingredients with the pumpkin. Add the 3 eggs and blend well. Then mix in the milk. Pour into ungreased pie shell. Bake at 375° for 15 minutes, then at 350° until done.

and have to do it again. and in water-very hard. I tried using Mrs. Perry Arnold's recipe of 1/2 cup. sugar and 1/2 cup. cold water. I added 1/2 cup. cold water. I added 1/2 cup. cold water. I added 1/2 cup. cold water.

CHERRY PIE

1 c. sugar  
 2 T. flour  
 5 egg yolks  
 5 T. cold water

Mix ingredients with eggs. Roll out with egg wash that I made and add within 2 hours. Roll out with egg wash that I made and add within 2 hours. Roll out with egg wash that I made and add within 2 hours.

Four over pumpkin and bake in ungreased pie crust. Add 1/2 c. sugar for each egg. A pinch of salt - see Mrs. V. B. Arm.

Roll dough, milk and sugar. Roll dough, milk and sugar. Roll dough, milk and sugar. Roll dough, milk and sugar. Roll dough, milk and sugar.

PUMPKIN PIE

Mrs. Floyd Irvine

3 T. pumpkin  
 1 c. sugar  
 1 c. Carnation evaporated milk  
 3 eggs (beaten well)  
 1 tsp. cinnamon  
 1/2 tsp. ginger  
 Pinch of salt

Bake in ungreased pie shell. Start with hot oven for about 15 min. then cool down to 350° or 375°, bake about 45 minutes.

PUMPKIN PIE

Mrs. E. A. Dancy

1 1/2 c. pumpkin  
 3/4 c. sugar  
 1/2 tsp. salt  
 1/2 tsp. ginger  
 1/2 tsp. nutmeg  
 1 c. milk  
 1/2 tsp. cloves  
 1 tsp. cinnamon  
 3 eggs  
 1/4 c. cream or evaporated milk

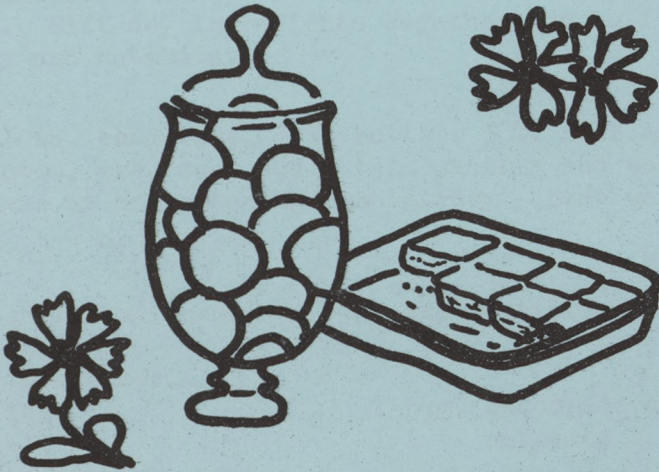
Bake 400° for 10 min., then reduce heat to 350° for 50 min. or until set.



# COOKIES

AND

# BARs





# COOKIES - BARS

## AS YOU LIKE IT BARS

Dorothy Bennett

|                      |                             |
|----------------------|-----------------------------|
| 1 1/2 c. brown sugar | 2 c. flour                  |
| 3/4 c. shortening    | 1 tsp. soda                 |
| 1 tsp. vanilla       | 2 c. quick uncooked oatmeal |
| 3 eggs               |                             |

Add any one of following:

|                         |                          |
|-------------------------|--------------------------|
| 2 c. nuts (chopped)     | 1 1/2 c. dates (chopped) |
| 1 1/2 c. flaked coconut | 1 1/2 c. chocolate chips |

Blend in order given starting with brown sugar, choose one of the extras. Spread 1/2 inch thick on greased jelly roll sheet pan. Bake 350° oven until brown. You may sift powdered sugar on top when done, if you wish or frost.

## APPLESAUCE BROWNIES

Mrs. Marvin Schwebke

|                             |                           |
|-----------------------------|---------------------------|
| 2 sq. unsweetened chocolate | 1 c. flour                |
| 1/2 c. butter or margarine  | 1/4 tsp. soda             |
| 2 eggs (beaten)             | 1/2 tsp. baking powder    |
| 1 c. sugar                  | Pinch of salt (1/4 tsp.)  |
| 2/3 c. applesauce           | 1 tsp. vanilla            |
|                             | 1/2 c. nutmeats (chopped) |

Melt chocolate and shortening, cool slightly. Add eggs, sugar, applesauce. Sift dry ingredients together add to first mixture. Add vanilla and nutmeats.

## FROSTING:

Melt 1 sq. chocolate, 3 T. butter, 3 T. half and half or cream. Boil 2 minutes, when cool add 1 tsp. vanilla and enough powdered sugar to make it of spreading consistency. Beat well.

## BARs

Mrs. Paul Eckerman

|                            |                        |
|----------------------------|------------------------|
| 1/2 c. oleo (melted, cool) | 1 tsp. vanilla         |
| 3 eggs                     |                        |
| Beat altogether.           |                        |
| 2 1/2 c. flour             | 1 pkg. chocolate chips |
| Pinch of salt              | 1/2 c. nutmeats        |
| 2 tsp. baking powder       |                        |

Bake in large pan, 350° oven 25 minutes. (Will be a stiff batter, spread out.)

BROWNIES

Mrs. Glen Donner - Mrs. Bernard Kadolph  
Mrs. Phil Porter - Mrs. Albert Kadolph

1 stick oleo  
1 c. sugar  
4 eggs (beaten)

1 (16 oz.) can chocolate syrup  
1 c. flour  
1 c. nuts

## TOPPING:

1 stick oleo  
1 1/2 c. sugar

1/3 c. milk

Mix the first part well. Bake 30 min. at 350°.

Topping - Bring to rolling boil and boil for 1 minute. Remove from heat and add 1/2 c. chocolate chips. Stir until chips are melted.

NEVER-FAIL BROWNIES

Mrs. Dennis Phillips

1/2 c. butter or oleo  
1 c. sugar  
2 eggs  
1 tsp. vanilla

1/2 c. flour  
1 tsp. baking powder  
1/2 tsp. salt  
6 T. cocoa

Melt butter. Mix eggs and sugar and vanilla. Add butter and other sifted dry ingredients. Bake at 325° in 8 inch lightly greased pan for 30 to 35 minutes.

BROWNIES

Mrs. J. L. Ringgenberg

1/2 c. shortening  
2 eggs (unbeaten)  
1 tsp. vanilla  
3/4 c. flour (sifted)

1 c. sugar  
5 T. cocoa  
1/2 tsp. salt  
1/2 c. nuts (chopped)

Place above ingredients in bowl and mix well. Bake at 350° for 20 min. Frost.

BROWNIES

Mrs. Richard (Donna) Klettke

2/3 c. oleo  
3 sq. chocolate  
2 c. sugar  
1 c. flour

1/2 tsp. salt  
4 eggs  
2 tsp. vanilla

Melt oleo and chocolate in skillet over low heat. Put all ingredients in bowl and beat with electric mixer. Add nuts, if desired. Pour into greased and floured pan. Bake at 350° oven for 30 minutes only. Cool and cut.

BUTTER CRUNCH

Mrs. Harry Loveless

1 c. sugar  
 1/2 tsp. salt

1/4 c. water

1/2 c. butter

Cook in heavy pan to 285° (light crack stage). Add 1/2 c. nuts. Pour on cookie sheet. Let cool but while still warm sprinkle with 8 oz. of chocolate bits and spread. Sprinkle with nuts.

CAKE-COOKIE-BAR

Mrs. Robert (Helen) Kooser

2 c. flour

1/2 c. butter

2 c. brown sugar (packed)

Reserve 1 cup for topping.

Beat 1 egg add 1/2 tsp. salt, 1 tsp. vanilla, 1 tsp. soda, 1 c. milk. Add flour mixture. Pour in pan. Top with 1 c. crumbs and nuts. Break 6 Heath Candy Bars for top. Bake at 350° for 30 to 35 minutes.

COFFEE CREAMS

Mrs. Jerold Lawler

Place 1 c. raisins in small saucepan. Pour 1 1/2 c. leftover coffee or water over them and heat. Drain off liquid and save. Should be 1 cup if not add more water.

Cream:

1 c. shortening (I use lard)

1 1/2 c. sugar

Add:

2 eggs (beat well)

Sift together and add to above mixture:

3 1/2 c. flour

1 tsp. salt

2 tsp. cinnamon

Dissolve 1 1/2 tsp. soda in 1 c. liquid drained from raisins. Add to above and stir well. Spread in greased shallow cookie sheet 11 1/2 x 17 1/2 inches. Bake in moderate oven 375° about 20 min. Ice when cold.

FIG BARS

Mrs. Joe Dole

Beat 4 eggs until thick and light. Add:

1 1/4 c. brown sugar (packed)

1/4 c. soft oleo or butter

2 tsp. vanilla

Beat until well blended.

Sift together:

1 c. flour

1/2 tsp. salt

1 tsp. baking powder

Continued Next Page.

FIG BARS (Continued).

Add to above mixture. Mix until smooth.

Add:

1 c. nutmeats  
2 c. figs (cut fine)(dates may  
be substituted)

1 c. coconut

Bake in 2 8x8 inch pans at 325° for 25 min. or until done.

Cut into bars when cool. These can be dusted with powdered sugar, if desired.

FRENCH CREAMS (350°)

Mrs. Dale Lawless - Mrs. Ray Roling

2 c. brown sugar

1 tsp. soda

1 c. shortening

1 tsp. cinnamon

2 eggs

1 tsp. nutmeg

1 tsp. vanilla

1/2 tsp. baking powder

1 c. hot water

3 c. flour

1 c. raisins (cut fine)

1 c. nuts (chopped)

Cream sugar, shortening, vanilla and eggs till creamy. (Soak raisins in hot water and soda.) Add spices to flour and then to creamy mixture. Alternate dry mixture with liquid mixture. Bake in large cookie sheet. Icing with powdered sugar icing and cut in squares.

FROSTED FRUIT BARS (375° - 35 min.)

Mrs. Dale Lawless

2/3 c. milk (scald) add 1 tsp. sugar and set to cool.

4 c. flour (presifted)

1 c. margarine

Work with blender.

1 pkg. yeast

1/4 c. warm water

Dissolve. Add to hot milk mixture.

4 egg yolks

Beat thoroughly. Add to milk mixture, then add to flour with wooden spoon.

Divide dough in half. Roll out 13x17 inches and lay in cookie sheet. Put filling on and roll rest of dough out laying this on top. Make steam vents on top crust with scissors. Let rise 1 hour before baking. Frost immediately from the oven with confectioners' sugar frosting. Fillings can be any instant canned pie fillings. Cherry is especially delicious.

A favorite with the children.

HERSHEY BARS

Mrs. Leo (Etta) Keniry

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

1 c. brown sugar  
 2 c. flour (sifted)

Cream butter and sugar. Add all other ingredients. Spread thin in a cookie pan (12x15). Bake 20 min. in 350° oven. Take from oven and spread 6 Hershey bars on top. Sprinkle with nuts.

JIFFY BARS

Mrs. Jerry Donner

1 stick oleo (melted)  
 1 1/4 c. graham cracker crumbs  
 1 small pkg. chocolate chips

1 small pkg. butterscotch chips  
 1 c. coconut  
 1 can Eagle condensed sweet milk

Melt oleo and put in 13x15 pan and mix in crumbs and pat down. Sprinkle the chocolate chips, butterscotch chips, coconut on top. Pour can of milk over top. Put in 350° oven for 20 min. or until lightly browned.

JUBILEE JUMBLES

Gertrude Lawler

1/2 c. soft shortening  
 1 c. brown sugar (packed)  
 1/2 c. white sugar  
 2 eggs  
 1 c. undiluted evaporated milk

1 tsp. vanilla  
 2 3/4 c. flour (sifted)  
 1 tsp. soda  
 1/2 tsp. salt  
 1 c. moist coconut or dates or semi sweet chocolate pieces

Heat oven to 375°. Mix shortening, sugars and eggs thoroughly. Stir in milk and vanilla. Sift together flour, soda and salt; then add to the above ingredients. Blend in remaining ingredients (coconut, dates or semi-sweet chocolate pieces). Chill. Drop with tablespoon 2 inches apart on greased baking sheet. Bake until a light touch with finger leaves no imprint, about 10 min. Frost, if desired.

Some people are making such thorough preparation for rainy days that they aren't enjoying today's sunshine.

The only way to settle a disagreement is on the basis of what's right - not who's right.

EASY LEMON SQUARES

Mrs. Elmer Drury

1 c. flour  
1/2 c. butter or oleo

1/4 c. powdered sugar  
Pinch of salt

Mix together and press into 11x7 inch pan. Bake 20 minutes at 350°. Remove from oven and pour on this mixture:

2 eggs  
1 c. sugar

3 to 4 T. lemon juice

Beat eggs until fluffy, add sugar slowly then the lemon juice. Bake 25 min. at 350°. Sift powdered sugar on top when done. Cool and cut into squares.

LEMON BARS

Mrs. Nick Bellizzi

1/2 c. butter

1 c. flour

1/4 c. powdered sugar

Mix together. Pat into 9x9 inch pan. Bake 20 min. at 300°.

2 eggs

1 c. sugar

2 T. flour

1/2 tsp. baking powder

2 T. lemon juice

Mix together. Pour over baked crust. Bake at 350° for 20 min. When cool, frost with 1/2 can Betty Crocker's lemon frosting.

MARSHMALLOW FUDGE BROWNIES AND ICING (24 brownies) Mrs. Ted Roling

1 c. shortening

2 T. cocoa

1 1/2 c. sugar

1/2 tsp. salt

4 eggs (beaten)

2 tsp. vanilla

1 1/2 c. flour

1/2 c. nuts (chopped)

1/2 tsp. baking powder

32 marshmallows (halved)

Cream shortening and sugar, add eggs. Beat well. Sift dry ingredients together, add to creamed mixture. Mix well. Add vanilla and nuts. Bake in 12x18 pan 20 minutes at 350° F. Take from oven and put marshmallow halves on top. Return to oven for 3 minutes, take out and spread over top and let cool.

ICING:

1 c. brown sugar

4 T. butter

1/2 c. water

1 tsp. vanilla

2 sq. unsweetened chocolate

3 c. powdered sugar

Combine and boil for 3 minutes brown sugar, water and chocolate. Add butter and vanilla and let cool. Then stir in powdered sugar. Spread on brownies. Cut in squares.

PINEAPPLE OATMEAL DROPS

Mrs. Elmer Drury

|   |                        |
|---|------------------------|
| 1/2 c. shortening                                     | 1 c. flour (sifted)    |
| 1 c. white sugar                                      | 1/2 tsp. salt          |
| 1/4 tsp. cinnamon                                     | 1 1/2 c. rolled oats   |
| 1/8 tsp. nutmeg                                       | 1/2 c. nuts (chopped)  |
| 1 egg (unbeaten)                                      | 1/4 tsp. baking powder |
| 1 c. (8 1/2 oz. can) crushed<br>pineapple (undrained) | 1 tsp. soda            |

Cream together shortening, sugar and spices until fluffy. Beat in egg. Stir in pineapple, then add flour sifted with salt, baking powder and soda. Add rolled oats and nuts, mix well. Drop by tsp. on greased baking sheet. Bake at 375° for 12 or 15 min. Let cool a minute before removing from baking sheet. Makes about 4 dozen.

RAISIN OATMEAL COOKIES

Georgia OHara

|                       |                      |
|-----------------------|----------------------|
| 1 c. seedless raisins | 1/2 tsp. salt        |
| 1 c. sugar            | 1 1/2 c. flour       |
| 1/2 c. shortening     | 1 tsp. cinnamon      |
| 2 eggs                | 1 tsp. soda          |
| 1/4 c. milk           | 1 2/3 c. rolled oats |

Wash raisins in hot water and drain. Cream shortening with sugar. Add beaten eggs and milk. Combine with oatmeal and raisins. Mix well. Add flour sifted with soda, salt and cinnamon. Beat thoroughly. Drop onto greased pans. Bake about 12 minutes in 350° to 375° oven. Makes about 3 dozen medium sized cookies.

SAUCEPAN BARS

Mrs. John Gimzo

|                   |                        |
|-------------------|------------------------|
| 1 c. water        | 1 c. raisins.          |
| Boil 3 minutes.   |                        |
| Add:              |                        |
| 1/2 c. shortening |                        |
| Let cool.         |                        |
| 1 c. sugar        | 1 tsp. soda            |
| 1 tsp. cinnamon   | 1/2 tsp. baking powder |
| 1 tsp. cloves     | 1/2 c. nuts (chopped)  |
| 1/4 tsp. salt     | 2 c. flour             |
| 1/4 tsp. nutmeg   | 1 tsp. vanilla         |

Combine all the ingredients except soda, flour and baking powder. Sift flour, soda and baking powder into cooled mixture. Bake at 350° for 20 to 25 min. Frost with powdered sugar, orange juice frosting.

SPICE COOKY BARS

Mrs. Leon (Mary Ellen) Doughty

Cook 1 c. raisins in 1 c. water till dry (set aside).

Mix:

|                                     |                                |
|-------------------------------------|--------------------------------|
| 1 1/2 c. sugar                      | 1 tsp. cinnamon                |
| 1 c. Crisco <u>or</u> 2 sticks oleo | 1/4 tsp. nutmeg                |
| 2 eggs                              | 3 c. flour                     |
| 1 tsp. salt                         | 1 1/2 tsp. soda in 1/2 c. cold |
| 1 tsp. vanilla                      | water                          |

Cream sugar and shortening. Add eggs, salt, vanilla. Add dry ingredients and soda, water and raisins (nuts if desired). Pour in greased jelly roll pan (15 1/2 x 10 1/2 inches). Bake 25 minutes at 350°. Cut in squares when cool.

SUNNY GRAHAM CHEWIES

Mrs. Harold Shortley

|  |                                   |
|--|-----------------------------------|
| 1 2/3 c. graham cracker crumbs<br>(finely crushed) | 1/2 c. nutmeats (coarsely broken) |
| 2 T. flour   | 1/4 tsp. baking powder            |
| 1/2 c. soft butter <u>or</u> oleo                  | 2 eggs                            |
| 1 1/2 c. dark brown sugar (packed)                 | 1 tsp. vanilla                    |

Preheat oven to 350°.

Combine 1 1/3 c. graham cracker crumbs, flour and butter in a bowl.

Blend with pastry blender or 2 forks until particles of butter are the size of rice and mixture is well blended. Pack mixture into a greased 9 inch sq. cake pan and bake for 20 minutes.

Meanwhile combine the brown sugar, remaining 1/3 c. graham cracker crumbs, nutmeats, salt and baking powder. Blend. Beat eggs thoroughly. Add vanilla and pour into brown sugar mixture. Blend well. When graham crust has baked 20 minutes, remove from oven and pour brown sugar mixture over carefully spreading to cover surface of the crust. Return to oven and continue to bake for another 20 minutes. Remove from oven, let cool in pan before cutting into bars. Makes 18 bars. Be sure and save 1/3 c. crumbs out for sugar mixture.

TOFFEE BARS

Mrs. Jerry Donner

|                  |                |
|------------------|----------------|
| 1 c. oleo        | Pinch of salt  |
| 1 c. brown sugar | 2 c. flour     |
| 1 egg yolk       | 1 tsp. vanilla |

Continued Next Page.

## TOFFEE BARS (Continued).

Cream oleo and sugar, add yolk, blend in flour, add vanilla. Put on buttered cookie sheet 1/4 inch thick. Bake 350° 15 to 20 min. Put on 6 oz. pkg. chocolate chips as soon as you take from oven. Spread when melted.

## YUM-YUM BARS (9x15 pan, 350° for 30 min.)

Mrs. Anthony (Diana) Trivisono

|                         |  |
|-------------------------|--|
| 1 c. shortening         | 2 c. all-purpose flour (sift before measuring) |
| 1/2 c. granulated sugar | 1/4 tsp. salt                                  |
| 1 1/2 c. brown sugar    | 1 tsp. baking soda dissolved in 1 T. hot water |
| 3 eggs (separated)      | 1 (6 oz.) pkg. chocolate bits                  |
| 1 tsp. vanilla          |  |

Cream 1/2 c. brown sugar with white sugar and shortening. Add egg yolks. Mix thoroughly. Sift flour and salt together. Blend into creamed mixture. Add baking soda which has been dissolved in hot water. Add vanilla. Spread in pan patting evenly with fingers. Spread bits over and press in gently.

Beat egg whites stiff. Blend in remaining cup of brown sugar. Spread over mixture in pan, touching all sides.

Chopped nuts may be sprinkled over all, if desired.

Bake, cool, cut in squares.

## BON BON COOKIES (3-4 dozen)

Mrs. V. B. Henchal

|                                |                      |
|--------------------------------|----------------------|
| 2 c. powdered sugar            | 1 c. nuts            |
| 1 1/2 c. crunchy peanut butter | 6 T. butter (melted) |
|                                | 2 c. dates (cut up)  |

Mix altogether.

12 oz. pkg. chocolate chips 1/3 sq. paraffin

I like to melt this in double boiler.

Mix first ingredients altogether. Roll in balls, size of a walnut. Chill.

Melt chocolate chips and paraffin. Keep over hot water and keep hot while dipping balls. Then put on greased pan and refrigerate.

The bonds of matrimony aren't worth much unless the interest is kept up.

BUTTER CREAM DROPS

Mrs. Ed Faris

|                                 |                        |
|---------------------------------|------------------------|
| 1/2 c. shortening (part butter) | 1/2 tsp. baking powder |
| 1 1/2 c. brown sugar            | 1 tsp. soda            |
| 2 eggs                          | Carton of sour cream   |
| 2 c. flour                      | 1 tsp. vanilla         |
| 1/2 tsp. salt                   | Nuts (if desired)      |

FROSTING:

|                       |      |
|-----------------------|------|
| 6 T. butter (browned) | Milk |
| Powdered sugar        |      |

Cream shortening and sugar. Add beaten eggs. Sift dry ingredients and add alternately with sour cream. Drop by spoonful on cookie sheet. Bake 10-12 min. at 350°. Frost while still warm.

CHERRY WINK COOKIES

Mrs. G. T. Eller

|                      |                            |
|----------------------|----------------------------|
| 1 c. sugar           | 1/2 tsp. salt              |
| 2 eggs               | 1 tsp. vanilla             |
| 3 T. milk            | 2 c. flour                 |
| 1/2 tsp. soda        | 1 c. dates (chopped)       |
| 1 tsp. baking powder | 1 c. pecans <u>or</u> nuts |

One level tsp. of dough roll in crushed Corn Flakes. Do not flatten. Put 1/2 cherry on top.

CHOCOLATE COOKIES (No Baking)

Mrs. Joe Dole - Mrs. Ted Roling

|               |             |
|---------------|-------------|
| 2 c. sugar    | 1/2 c. milk |
| 1/2 c. butter |             |

Boil these ingredients for 2 minutes.

Mix following ingredients in a large bowl:

|               |                 |
|---------------|-----------------|
| 6 T. cocoa    | 1 c. coconut    |
| 1/4 tsp. salt | 1/4 c. nutmeats |
| 3 c. oatmeal  | 1 tsp. vanilla  |

Pour the liquid mixture over the dry ingredients and mix well. Form in small cookies on wax paper.

CHOCOLATE CHIP COOKIES

Mrs. Lawrence (Margaret) McNertney

|                    |                               |
|--------------------|-------------------------------|
| 1 c. shortening    | 1 1/2 c. flour                |
| 3/4 c. brown sugar | 1 tsp. soda in 1 T. hot water |
| 3/4 c. white sugar | 2 c. oatmeal                  |
| 2 eggs             | 1 pkg. chocolate chips        |
| 1 tsp. salt        | 1 tsp. vanilla                |

Bake 350° for 10-15 minutes.

CHOCOLATE CHIP COOKIES

Mrs. Melvin (Agnes Mary) Oppold

|                    |                                |
|--------------------|--------------------------------|
| 1/2 c. shortening  | 1/2 tsp. salt                  |
| 1 tsp. vanilla     | 1/2 tsp. soda                  |
| 1/2 c. sugar       | 1 egg (well beaten)            |
| 1/4 c. brown sugar | 1 (6 oz.) pkg. chocolate chips |
| 1 1/2 c. flour     | 1/2 c. nuts                    |

Cream shortening, vanilla and sugars; add egg and beat well. Add sifted dry ingredients. Stir in chocolate chips and nuts. Drop from tsp. onto greased cookie sheet. Bake in 375° oven about 12 minutes.

COCOA DROP COOKIES

Mrs. Jean Cross

|                      |                      |
|----------------------|----------------------|
| 1 c. shortening      | 2 1/2 tsp. vanilla   |
| 1 1/3 c. brown sugar | 5 c. flour           |
| 1 c. white sugar     | 1 tsp. salt          |
| 2 eggs               | 3 tsp. baking powder |
| 1 c. milk            | 3/4 c. cocoa         |

Mix all the ingredients together and drop by tsp. on cookie sheet. Bake 15 min. at 350°.

COCONUT DAINTIES

Mrs. Anna Lawler

|                             |                |
|-----------------------------|----------------|
| 2 egg whites (beaten stiff) | 2 1/2 T. flour |
| 1 c. powdered sugar         | 1 tsp. vanilla |
| 2 c. shredded coconut       | 1/4 tsp. salt  |

Stir all ingredients together. Drop on baking sheet by tsp. Bake till light brown. Oven at 350°.

COOKIE BALLS

Mrs. Marvin Schwebke

|                                       |                                 |
|---------------------------------------|---------------------------------|
| 3/4 c. dates (pitted)                 | 1 (3 1/2 oz.) can flake coconut |
| 3/4 c. raisins                        | 1 pkg. instant vanilla pudding  |
| 3/4 c. dried apricots                 | 1/2 c. light corn syrup         |
| 3/4 c. nuts                           | 2 T. lemon juice                |
| 3 c. bite-size shredded rice biscuits | 1/4 c. powdered sugar           |

Put fruits, nuts and cereal through food grinder, alternating them for thorough mixing. Mix in coconut. Add pudding mix to syrup and lemon juice and stir until well blended. Pour over fruit mixture and mix lightly. Shape into 1 inch balls. Let stand an hour then roll in powdered sugar. Store in tightly covered container. These balls, about 4 1/2 dozen, taste best when they have been given a

Continued Next Page.

## COOKIE BALLS (Continued).

week or two to mellow. At the end of this time they have absorbed their sugar coat. Make them showy again with another rolling in powdered sugar.

CZECHOSLOVAKIAN PUZZLES (4 dozen of fried cookies)

Mrs. Fred (Maryann) Tully

1 1/2 c. flour (sifted) 1/4 tsp. salt

3 T. sugar

Sift together.

Add:

1/4 grated lemon rind.

Cut in:

3 T. butter or margarine

Combine:

1 egg yolk (slightly beaten) 1/2 c. light cream or evap. milk

Blend with flour mixture.

Have fat at 375° in deep pan, at least 2 inches deep. Fry few at a time until brown.

Turn out, knead 5 min. Roll out 1/16 inch thick. Cut elongated diamond shapes 2x4 inches. Make small lengthwise slit in center. Pull opposite corners through slit. Fry as directed above. Drain on paper.

DOUBLE DUTY (CHOCOLATE, BUTTERSCOTCH, PEANUT BUTTER) CHIP COOKIES

Mrs. Bernard (Beverly) Kadolph

1 c. shortening

1 tsp. soda

1 tsp. vanilla

1 tsp. salt

1 c. white sugar

1/2 c. nuts

1 c. brown sugar

2 c. uncooked oatmeal

2 eggs

(3 c. for refrigerator)

1 1/2 c. flour

12 oz. chips (chocolate, butter-scotch or peanut butter)

Cream shortening, sugars, vanilla and eggs. Mix in flour, soda and salt. Last stir in oatmeal, nuts and chips. Bake 12 min. in 350° oven.

The best thing for gray hair is a sensible head.

EASY COOKIES

Anne Bender

1 stick margarine                      1 c. coconut  
 1 1/2 c. graham cracker crumbs      1 can Eagle brand milk  
 6 oz. pkg. chocolate chips          1/2 c. nuts  
 6 oz. pkg. butterscotch chips

Melt butter and add crumbs. Then add milk, chips, coconut and nuts. Spread in greased pan. Bake at 325° or 350° 20 to 25 min. Cut into squares.

FIVE LAYER COOKIES

Mrs. Nick Bellizzi

Melt 3/4 stick of butter in 9x9 inch pan.

Sprinkle 1 c. graham cracker crumbs over this. Sprinkle 1 c. Angel Flake coconut on this. Sprinkle 1 c. chocolate chips over all. Sprinkle 1/2 c. chopped pecans. Pour 1 can Borden's Eagle Brand milk over top. Bake 30 min. 350°. Cool, cut into bars. Better to make 24 hours before served. Need to firm up.

GINGERSNAP COOKIE

Mrs. Joan Cross

5 c. flour                                      2 eggs (well beaten)  
 1/2 tsp. salt                                  1 T. vinegar  
 1 tsp. ginger                                1 tsp. vanilla  
 1 c. shortening                              3 tsp. baking soda  
 2 c. white sugar                            1 T. hot water  
 1 c. molasses

Cream shortening, sugar and add molasses, well beaten eggs, vinegar and vanilla. Sift flour, salt and ginger. Add alternately with soda dissolved in hot water to creamed mixture. Chill dough overnight. Shape into balls and roll into sugar. Place on cookie sheet. Bake 15 min. at 350°.

ORANGE COOKIES (No Bake)

Mrs. Raymond Kadolph

1 lb. vanilla wafers                      1 stick oleo  
 3/4 c. powdered sugar                  1 (16 oz.) can frozen orange juice

Melt oleo, add orange juice; crush vanilla wafers add sugar. Mix oleo, orange juice, wafers and sugar. Shape in balls; roll in flaked coconut.

Men whose wives are too well read, often end up underfed.

PEANUT BUTTER COOKIES

Mrs. Dan Callahan

|                      |                    |
|----------------------|--------------------|
| 2 c. flour           | 1/2 c. brown sugar |
| 1 tsp. baking powder | 1 egg              |
| 1/2 tsp. soda        | 1/4 tsp. salt      |
| 1/2 c. Crisco        | 1/2 tsp. vanilla   |
| 1/2 c. peanut butter | 1/4 tsp. cinnamon  |
| 1/2 c. white sugar   |                    |

Roll in balls and flatten with fork. Bake at 350°.

PEANUT BLOSSOMS

Mrs. Marvin Schwebke

|                      |                             |
|----------------------|-----------------------------|
| 1/2 c. shortening    | 1 tsp. vanilla              |
| 1/2 c. peanut butter | 1 3/4 c. flour              |
| 1/2 c. sugar         | 1 tsp. soda                 |
| 1/2 c. brown sugar   | 1/2 tsp. salt               |
| 1 egg (unbeaten)     | Milk chocolate candy kisses |

Sift flour, soda and salt together. Cream together the shortening and peanut butter, gradually add the white sugar and brown sugar. Add egg and vanilla. Mix well and blend in sifted dry ingredients, mix thoroughly. Shape dough into balls using a rounded tsp. for each. Roll balls in sugar and place on greased cookie sheet.

Bake at 350° for 8 minutes. Remove from oven. Top each cookie with a chocolate candy kiss pressing down firmly so cookie cracks around the edge. Return to oven bake 2-5 minutes longer until golden brown.

PEANUT COOKIES

Ireen Reigles

|   |                      |
|---|----------------------|
| 1 c. brown sugar                                      | 1 tsp. baking powder |
| 1 c. white sugar                                      | 1 tsp. soda          |
| 2 eggs  | 2 c. flour           |
| 1/3 c. to 1/2 c. crunchy peanut butter (more or less) | 1 tsp. vanilla       |
| 1 c. crushed Corn Flakes                              | Salt                 |
| 1 c. oatmeal  |                      |

Cream sugar and shortening; add eggs (1 at a time) beat well after each one. Stir in Corn Flakes and peanut butter. Add sifted flour, soda, baking powder, salt, vanilla. Roll in balls, dip in sugar and place on oiled baking sheet. Bake 375°.

POTATO CHIP COOKIES

Mrs. Lewis Lawler

|                                 |                |
|---------------------------------|----------------|
| 1 1/2 c. white sugar            | 3 sticks oleo  |
| Cream.                          |                |
| 1 1/2 c. potato chips (crushed) | 3 c. flour     |
| 1 tsp. soda                     | 2 tsp. vanilla |
| 2 egg yolks                     | 1 c. nutmeats  |

Mix in order given except add potato chips last. Roll in balls, put on cooky sheet and press down with a fork. Bake at 350° 12 min. or until brown. Makes about 5 dozen cookies.

PUMPKIN COOKIES

Mrs. Dennis Phillips

|                       |                    |
|-----------------------|--------------------|
| 1 c. sugar            | 1 tsp. baking soda |
| 1/2 c. shortening     | 1 tsp. cinnamon    |
| 2 eggs                | 1/2 tsp. ginger    |
| 1 tsp. vanilla        | 1/4 tsp. cloves    |
| 1 c. pumpkin (canned) | 1/8 tsp. allspice  |
| 2 c. flour            | 1 tsp. salt        |
| 1 tsp. baking powder  |                    |

Sift dry ingredients. Cream shortening and sugar. Add eggs; mix. Add vanilla and pumpkin; mix well. Add dry ingredients and blend. Drop by tsp. on greased cookie sheet. Bake at 350° for 10 to 15 minutes. Frost, if desired.

SALTED PEANUT COOKIES

Anne Bender

|                      |                     |
|----------------------|---------------------|
| 1 c. white sugar     | 1 tsp. soda         |
| 1 c. brown sugar     | 2 c. flour          |
| 1 c. shortening      | 1 c. quick oatmeal  |
| 1 tsp. vanilla       | 1 c. Wheaties       |
| 2 eggs               | 1 c. salted peanuts |
| 1 tsp. baking powder |                     |

Cream sugar and shortening. Add eggs and vanilla. Sift flour, baking powder and soda together. Mix with oatmeal, Wheaties and peanuts. Add to creamed mixture. Let chill 1/2 hour. Make into balls and bake at 375° about 10 min. on greased cookie sheet.

The real purpose of our existence is not to make a living, but to make a life.

SNICKERDOODLES

Mrs. Bill Dole

Mix thoroughly:

1 c. soft shortening 2 eggs

1 1/2 c. sugar

Sift together and stir in with other ingredients:

2 3/4 c. flour 1 tsp. soda

2 tsp. cream of tartar 1/2 tsp. salt

Roll dough in balls size of small walnuts. Roll in a mixture of 2 T. sugar and 2 tsp. cinnamon. Bake 8 to 10 minutes in moderate oven. The balls will flatten out while baking.

SQUARE MEAL COOKIES

Ireen Reigles

1/2 c. raisins

1 c. nuts

1 c. shortening

1 c. oatmeal

1 1/2 c. sugar

3 T. lemon juice

2 eggs

2 1/2 c. flour

1/2 c. carrots (grated)

1 1/2 tsp. soda

1 tsp. salt

Soak raisins in hot water. Cream shortening and sugar. Beat in eggs. Drain raisins, add with carrots, nuts and oatmeal. Mix well. Add lemon juice, flour sifted with soda and salt. Drop. Bake - hot oven.

LOVELY SUGAR COOKIES

Mrs. Robert (Helen) Kooser

3 c. flour

1/2 tsp. soda

1 c. shortening

1/2 tsp. salt

1/2 tsp. baking powder

Mix together as for fine dough. Beat 3 eggs well with 1 c. sugar. Add 1 tsp. vanilla or favorite flavor. Add 2nd part to first mixing thoroughly. Roll thin. Bake 6 min. at 400°.

SUGAR COOKIES

Mrs. Helen Krause

2 eggs (well beaten)

1 T. vanilla

1 c. sugar

4 c. flour (sifted)

1 c. powdered sugar

1 tsp. soda

1 c. butter

1 tsp. cream of tartar

1 c. Crisco

Cream butter, shortening and sugars. Add eggs and vanilla. Mix well and add flour, soda and cream of tartar which have been sifted together. Chill, roll in balls. Press down with bottom of a

Continued Next Page.

SUGAR COOKIES (Continued).

greased glass dipped in sugar, crease with fork dipped in milk.  
Bake 10 to 12 min. at 375°.

SUGAR COOKIES

Mrs. H. A. Dempsey

|                               |                          |
|-------------------------------|--------------------------|
| 1 c. powdered sugar           | 1/2 tsp. cream of tartar |
| 2 c. flour                    | 1 egg (beaten)           |
| 1 c. shortening (half butter) | 2 tsp. vanilla           |
| 1/2 tsp. salt                 |                          |

Sift dry ingredients and cut in shortening as for pie crust.  
Add beaten egg and vanilla. Form in balls, flatten with tumbler  
dipped in sugar on bottom. 10 to 12 minutes at 375°.

TOFFEE CRUNCH COOKIES

Mrs. L. F. (Clara) Stielow

|                                   |  |
|-----------------------------------|--|
| 1 1/2 c. flour (sifted)           | 1 egg  |
| 1/2 tsp. baking soda              | 1 tsp. vanilla   |
| 1/2 tsp. salt                     | 1 c. chocolate covered English<br>toffee candy bars (6)(finely<br>chopped) |
| 1/2 c. butter <u>or</u> margarine | 1/3 c. pecans (coarsely chopped)   |
| 3/4 c. brown sugar (packed)       |  |

Combine and sift flour, soda and salt. Cream butter. Add  
sugar, egg and vanilla; mix until smooth and creamy. Stir in dry  
ingredients; blend in chopped candy bars and pecans. Drop by T.  
2 inches apart on greased baking sheets. Bake in 350° oven until  
done, 12 to 15 minutes. Remove from baking sheets; cool. Makes  
about 3 dozen.

Some husbands know all the answers. They've been listening  
for years.

\* \* \* \* \*



# DESSERTS





# DESSERTS

## APPLE CRISP

Mrs. Clyde Walton

Place in buttered 10x6x2 inch baking dish 4 c. sliced apples. Sprinkle with 1 tsp. cinnamon, 1/2 tsp. salt, 1/4 c. water. Rub together 3/4 c. sifted flour, 1 c. sugar, 1/3 c. butter. Drop mixture over apples. Bake 40 min. at 350°. Serve warm with cream.

## BRIDE'S DELIGHT

Mrs. Nick Bellizzi

32 graham crackers (halves)      1/4 c. butter (melted)  
1/4 c. sugar  
1 (3 oz.) pkg. strawberry Jello    1 small pkg. strawberries  
1 pkg. vanilla pudding  
1/2 pt. whipping cream

Thaw and drain berries thoroughly. Mix 1/2 graham crackers with butter and sugar. Press into bottom of 9x11 inch dish. Bake at 400° for 10 min. Make Jello according to directions, substituting juice of strawberries for part of water. Chill until partially jelled. Make pudding according to directions. Let pudding cool, then mix with Jello. Use egg beater, if necessary (will be runny). Pour over baked graham cracker crust. Sprinkle remaining graham cracker crumbs on this. Let this firm thoroughly (24 hours). About 6-8 hours before serving. Whip cream and fold in strawberries. Spread on the "set" Jello-pudding mixture.

## CARAMEL-FROSTED FILBERT ROLL

Mrs. Robert (Dorothy) Rasmussen

5 eggs (separated)      1 c. filberts (ground or grated)  
3/4 c. granulated sugar      (lightly packed)  
1/3 c. graham cracker crumbs    1/2 pt. whipping cream  
1 tsp. baking powder      2 T. powdered sugar  
1 tsp. vanilla      Caramel Frosting (recipe follows)  
1/8 tsp. salt      2 T. filberts (coarsely chopped)  
1/8 tsp. cream of tartar

Beat egg yolks until light colored. Gradually add all but 2 T. of granulated sugar and beat until thick. Mix in crumbs, baking powder and vanilla. Beat egg whites until foamy, add salt and cream of tartar and beat until stiff. Beat in the remaining 2 T. sugar. Fold egg whites into the yolk mixture alternately with the ground

Continued Next Page.

**CARAMEL-FROSTED FILBERT ROLL (Continued).**

nuts. Butter a 10x15 inch jelly roll pan, line bottom with waxed paper; butter again. Pour in batter and smooth evenly with a spatula. Bake in a 350° oven for 20 min., or until the top of cake springs back when touched lightly. Let stand 5 min. then turn out onto a large muslin cloth which is lightly dusted with powdered sugar. Lightly roll up in the cloth and let cool on a rack. For filling, whip cream and powdered sugar until stiff. If desired flavor with vanilla. Unroll, cool cake and spread whipped cream filling evenly over it. Roll up cake and place seam side down on a serving dish. Frost the cake roll with Caramel Frosting and garnish with chopped filberts. Chill 8 servings.

**CARAMEL FROSTING:**

|                                    |                       |
|------------------------------------|-----------------------|
| 1/4 c. butter                      | 2 T. milk             |
| 1/2 c. brown sugar (firmly packed) | 3/4 c. powdered sugar |

Melt butter in a small pan and stir in brown sugar. Bring to a full rolling boil and cook over low heat, stirring constantly, for 2 min. Pour in milk and cook, stirring, until it comes to a full boil. Remove from heat and let cool until lukewarm. Gradually add powdered sugar and beat until smooth. Use to spread over top of the filbert roll.

**CHEESE CAKE**

Mrs. Dan Callahan

|  |   |
|--|---|
| 1 pkg. lemon Jello                       | 1 large can condensed milk (have milk in refrigerator for 24 hours) |
| 1 c. hot water                           | 20 graham crackers  |
| 1 (8 oz.) pkg. Philadelphia cream cheese | 1/4 lb. butter  |
| 1 c. sugar                               | 1/4 c. sugar  |

Dissolve Jello in hot water and let cool. Warm cheese in pan and add sugar. Combine the above ingredients. Whip milk and add to the Jello and cheese mixture. Crush the crackers, add melted butter and 1/4 c. sugar. Line 13x9 inch pan and put mixture in it. May be served with whipped cream on top, if desired.

You can preach a better sermon with your life than with your lips.

CHEESE CAKE

Mrs. A. J. (Helen) Krause

|                             |                                     |
|-----------------------------|-------------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1 can condensed milk (cold)         |
| 3/4 c. sugar                | 1 pkg. frozen strawberries (thawed) |
| 2 tsp. vanilla              | 30 graham crackers (crumbed)        |
| 1 pkg. strawberry Jello     | 3 T. sugar                          |
| 1 c. boiling water          | 1/4 lb. butter                      |

Mix cracker crumbs, 3 T. sugar and butter. Pat in pan. Dissolve Jello in boiling water. When it begins to thicken to syrup whip and add milk that has been whipped. Add cream cheese which has been creamed together with 3/4 c. sugar and the vanilla. Lastly fold in the thawed strawberries. Pour over the graham crackers. Chill.

CHERRY DESSERT

Mrs. Raymond Kadolph

|                              |               |
|------------------------------|---------------|
| 1/3 c. butter <u>or</u> oleo | 1 c. flour    |
| 1/2 c. oatmeal               | 1 c. Wheaties |
| 1 c. brown sugar             | 1/2 tsp. soda |
| 1 tsp. vanilla               |               |

FILLING:

|                               |                       |
|-------------------------------|-----------------------|
| 1 can sour red cherries       | 1 c. sugar            |
| 1 small can crushed pineapple | 1/4 c. minute tapioca |

Mix butter, oatmeal, brown sugar, vanilla, flour, Wheaties and soda until crumbly. Put 1/2 in bottom of 8x8 pan, then filling and rest of crumbs. Bake at 300° for 25 min.

For filling drain juice from cherries, add sugar and tapioca. Let come to a boil. Add cherries and pineapple. Cook until thick, add a few drops of red food coloring.

I don't remember where I got this recipe.

CHERRY STICKS

Mrs. Leon Doughty

|                   |                     |
|-------------------|---------------------|
| 1 pkg. dry yeast  | 1 c. milk (scalded) |
| 1 tsp. sugar      | 1 egg (beaten)      |
| 1/2 c. warm water |                     |

Combine and set aside.

|             |             |
|-------------|-------------|
| 1 c. Crisco | 1 tsp. salt |
| 3 T. sugar  | 4 c. flour  |

Combine flour, Crisco, sugar, salt and mix as pie dough. Mix cooled milk, egg and yeast. Mix and add to dry ingredients with a fork. Roll out thin and lay on cookie sheet. Spread cherry mixture in center. Fold sides up to center and pinch. Let rise 10 min.

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CHERRY STICKS (Continued).

Bake 25-30 min. at 325° - 350°. Frost while warm.

CHERRY MIXTURE:

1/2 - 2/3 c. sugar                      1/4 tsp. cinnamon  
2 1/2 T. flour                            1/3 c. cherry juice

Cook over medium heat, stirring constantly until mixture thickens and boils. Remove from heat and add 2 1/2 c. red sour cherries and 1 T. butter.

NEILLIE LOAT'S CHERRY DESSERT

Mrs. Everett Lawler

GRAHAM CRACKER CRUST:

12 graham crackers (crushed)      1/3 c. sugar  
1/4 c. butter                            Little cinnamon

Pat in baking dish and chill.

1 large pkg. Philadelphia cream cheese      1 pkg. Dream Whip (add cheese to this)

Put on crust. Add 1 can pie mix cherries on top.

CREAM PUFFS

Mrs. Glen Donner

1/2 c. butter or oleo                      1/4 tsp. salt  
1 c. boiling water                        4 eggs  
1 c. all-purpose flour (sifted)

Melt butter in boiling water. Add flour and salt at once; stir vigorously. Cook, stirring constantly, until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add eggs, 1 at a time, beating vigorously after each until smooth. Drop dough by heaping tsp. 3 inches apart on greased cookie sheet. Bake in very hot oven 450° 15 minutes. Then in a slow oven 325° for 25 minutes. Remove cream puffs from oven. Split. Turn oven off and put cream puffs back in oven to dry out, about 20 minutes. Cool on rack. Just before serving fill centers with ice cream or a double recipe of French custard filling, or whipped cream. Replace tops. Drizzle with chocolate sauce, if desired. Sprinkle chopped nuts on top. Makes about 10 big puffs.

Just think how happy you'd be if you lost everything you have right now - and then got it back again.

DATE DESSERT

Mrs. Roger Langfritz

- 1 pkg. Hydrox chocolate cookies 20 large marshmallows  
 (about 32) 1 c. nuts (chopped)  
 1 lb. dates 1 pt. whipping cream  
 1 c. boiling water

Roll cookies into crumbs. Put 1/2 in bottom of 9x12 pan. Cook dates in water until mushy. Add marshmallows, stir until melted. Add nuts and let cool. Pour over crust. Whip cream and spread over date mixture. Place remaining crumbs over all and put in refrigerator until ready to serve. Can be made day before. Serve plain or with ice cream.

DATE ROLL

Mrs. Eugene (Frances) Kadolph

- 2 lb. pkg. dates 1 c. nutmeats  
 20 marshmallows 32 graham crackers  
 1/2 pt. cream or milk

Cut up dates, nuts and marshmallows. Roll crackers fine and mix altogether with cream or milk using your hand to mix. Make in rolls and cover outside with dry crumbs. Let set in refrigerator overnight or as long as you wish. If desired slice and serve with whipped cream. If not moist enough use more milk or cream.

EASY TORTONI

Mrs. J. F. Steckler

- 1/2 c. blanched almonds (toasted) 1 pt. vanilla ice cream  
 (chopped) 1 - 1 1/4 tsp. rum extract or  
 1/4 c. flaked toasted coconut 2 T. rum  
 1/4 c. seedless raisins

Toast almonds and coconut (caution - burns easily). Mix together. Stir ice cream to soften, quickly stir in raisins, extract and half of nut mixture. Spoon into souffle cups. Sprinkle rest of nut mixture on top. Freeze. Top with Maraschino cherry when serving.

FRENCH CUSTARD FILLING

Mrs. Glen Donner

- 1/3 c. sugar 1 1/2 c. milk  
 1 T. all-purpose flour 1 egg yolk (slightly beaten)  
 1 T. cornstarch 1 tsp. vanilla  
 1/4 tsp. salt 1/2 c. whipping cream (whipped)

Mix sugar, flour, cornstarch and salt. Gradually stir in milk. Cook and stir until mixture thickens and boils. Cook and stir 2 to 3 minutes longer. Stir a little of hot mixture into egg yolk; return to hot mixture. Stirring constantly bring just to boil. Add vanilla. Cool. Beat smooth; fold in whipped cream.



JIFFY TORTE

Mrs. James Hoy

Combine in mixing bowl:

1 c. graham cracker crumbs      1 c. sugar  
(finely crushed)

Blend in:

3 egg yolks

Mixture should have texture of soft brown sugar when thoroughly blended.

Fold in:

3 egg whites (beaten stiff)      1 c. whole pecans

Pour into lightly greased 9 inch sq. pan. Bake in moderate oven 350° for 30 minutes. Cut in squares. Serve warm or cold topped with sweetened whipped cream. Makes 9 servings.

ORANGE TORTE

Mrs. Albert Kadolph

Roll 18 to 20 graham crackers. Add 1/4 c. sugar, 1/4 c. soft butter or margarine. Press into bottom and sides of spring form pan. I use a common 8x8 inch pan sometimes.

Heat over double boiler 1 c. orange juice and about 24 marshmallows, until they are all melted. Cool. Whip 1 pt. cream or 2 pkg. Dream Whip. Fold into orange mixture. Pour into crust. Chill in refrigerator.

LEMON CRUNCH

Mrs. James Hoy

Deliciously tart filling with chewy coconut atop and below.

1/2 c. sugar      1/4 c. lemon juice  
2 1/2 T. cornstarch      1/2 tsp. lemon peel (grated)  
1/4 tsp. salt      1 T. butter or margarine  
1 1/3 c. milk      Few drops vanilla  
1 egg (beaten)

Combine sugar, cornstarch and salt. Stir in milk. Cook until thick, stirring constantly. Mix egg and lemon juice; stir in a little of hot mixture, return to pan. Cook and stir over low heat 2 minutes. Add lemon peel, butter and vanilla. Pour into coconut crust.

COCONUT CRUST:

Mix 1 1/4 c. shredded coconut, 3/4 c. fine cracker crumbs, 1/2 c. sugar, 1/2 c. sifted enriched flour, 1/2 c. soft butter or margarine. Place half in bottom of an 8x8x2 inch pan. Pour in filling, top with the remaining coconut mixture. Bake in hot oven 400° 25 min. or till top is golden. Chill. Cut in squares. Makes 9 servings.

LEMON PUDDING

Clara C. Stielow

1 c. sugar  
 3 T. flour  
 2 egg yolks

Rind (grated) and juice of 1 lemon  
 1 c. milk

Mix all together. Beat egg whites and fold in. Bake in buttered casserole, set in pan of hot water, at 375° for 45 minutes.

PINEAPPLE DESSERT

Mrs. Ernest Hermsen

4 egg yolks  
 1/2 c. sugar  
 1 small can crushed pineapple  
 (do not drain pineapple)

1/2 pkg. lemon-flavored gelatin  
 4 egg whites  
 1/2 c. sugar

Spread a baking pan lightly with butter, then sprinkle with graham cracker crumbs. Reserve some for topping. Combine and cook till thick the egg yolks, 1/2 c. sugar and pineapple. Add to the cooked hot mixture, 1/2 pkg. lemon-flavored gelatin. Cool slightly but do not allow to congeal firmly. Beat 4 egg whites until stiff. Add and beat slightly, 1/2 c. sugar. Add to cool cooked mixture and put in prepared baking pan. Sprinkle crumbs on top. Put in refrigerator for several hours before serving.

POOR MAN'S PUDDING

Mrs. Tony Gimzo

Over the bottom of a baking dish scatter 1/2 c. of washed raw rice, 1/2 c. sugar, salt and sprinkle of nutmeg. Pour on 1 qt. milk. Bake in medium oven 1 1/2 hours. When rice shows above milk it is done. Milk will be heavy like cream and every grain of rice will be separate. Brown sugar and raisins are good instead of white sugar. Delicious hot or cold.

PUDDING SALAD

Mrs. Robert Rasmussen

1 box vanilla tapioca pudding  
 1 box orange coconut tapioca  
 2 cans Mandarin oranges

1 can crushed pineapple  
 3 bananas

Take juices of fruit and add water to make 3 c. Cook this and pudding until thick. Cool and add fruit.

Some women work so hard to make good husbands that they never quite manage to make good wives.

RASPBERRY DANISH DESSERT

Mrs. Richard Fisher

|                        |   |
|------------------------|---|
| 18 graham crackers     | 1 tsp. vanilla                                |
| 1/3 c. sugar           | 3 oz. pkg. cream cheese                       |
| 1/2 c. butter          | 1 box Raspberry Currant Danish<br>Dessert Mix |
| 1/2 pt. whipping cream | 1 1/2 c. water less 2 T.                      |
| 4 T. powdered sugar    | 1 box frozen raspberries                      |

Make crumbs of crackers, add sugar and butter, mix well. Pack in 8x13 inch pan. Whip cream, add powdered sugar and vanilla. Blend in softened cream cheese. Spread this mixture on cracker crust and refrigerate while making top layer.

Mix box of raspberry dessert mix with water and cook until clear and thick. Cool. Add frozen raspberries and put on other mixture. Refrigerate. Will keep several days.

RITZ CRACKER CAKE

Mrs. Steve Priske

|                                |                          |
|--------------------------------|--------------------------|
| 14 Ritz crackers (rolled fine) | 1 c. sugar               |
| 4 egg whites (beaten stiff)    | 1/8 tsp. cream of tartar |
| 1/2 c. nuts (pecans)           | Salt                     |

Beat egg whites until stiff. Fold in sugar, salt, cream of tartar, then add crackers and pecans. Bake in greased 8x8 inch pan 1/2 hour at 350°. Let stand overnight or a few hours.

Spread with whipped cream and refrigerate. May sprinkle shaved chocolate on top before serving.

STUFFED PEACHES

Leone G. Connell

|                                 |                                   |
|---------------------------------|-----------------------------------|
| 3 T. butter <u>or</u> margarine | 1/2 tsp. poultry seasoning        |
| 1/3 c. water                    | 3 c. soft bread crumbs            |
| 1 chicken bouillon cube         | 2 slices bacon (cooked, crumbled) |
| 1 T. instant minced onion       | Can of peaches (large size)       |

Melt butter and add water, bouillon cube and seasoning. Stir until bouillon cube is dissolved. Toss lightly with crumbs and bacon. Pack stuffing lightly into each peach half. Bake at 375° 10 to 15 minutes until lightly browned. This is a good accompaniment for pork, ham or chicken.

Being young is a fault which improves daily.

\* \* \* \* \*

ADDITIONAL RECIPES

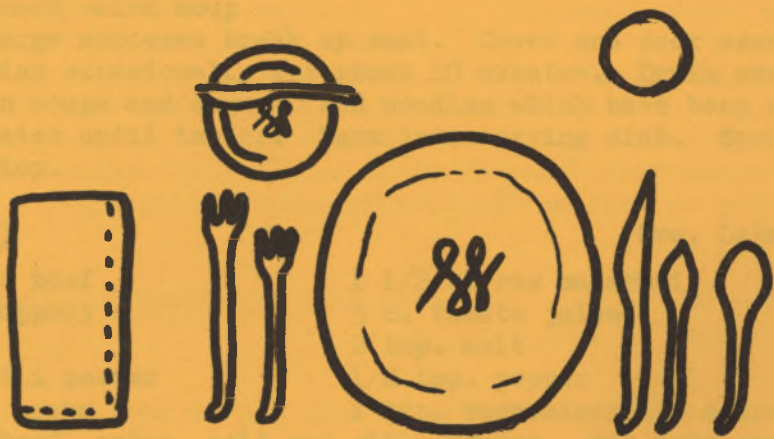
10 grams stick butter  
 1/2 cup sugar  
 1/2 cup butter  
 1/2 cup whipping cream  
 1/2 cup condensed milk  
 1 box frozen raspberries  
 1/2 cup cream of tartar and butter, mix well  
 1/2 cup sugar and powdered sugar and vanilla  
 1/2 cup cream cheese  
 1 box raspberry Danish  
 1/2 cup water  
 1 box frozen raspberries

HOW TO MAKE THEM  
 1. Heat cream (1/2 cup) and butter (1/2 cup) in a saucepan over low heat until melted. Add sugar (1/2 cup) and vanilla (1/2 tsp) and mix well. Set aside.  
 2. In a separate bowl, mix cream of tartar (1/2 cup) and butter (1/2 cup) until well combined.  
 3. Add the cream cheese mixture to the cream of tartar mixture and mix well.  
 4. Add the raspberry Danish and mix well.  
 5. Add the whipping cream and condensed milk and mix well.  
 6. Add the sugar and butter mixture and mix well.  
 7. Add the vanilla and mix well.  
 8. Let stand overnight or a few hours.  
 9. Bake in greased 8x8 inch pan at 350°.  
 10. Let stand overnight or a few hours.  
 11. Bake in greased 8x8 inch pan at 350°.  
 12. Let stand overnight or a few hours.  
 13. Bake in greased 8x8 inch pan at 350°.

STUFFED PEACHES  
 1/2 cup butter or margarine  
 1/2 cup soft bread crumbs  
 2 slices bacon (cooked, crumbled)  
 1 can of peaches (large size)  
 1/2 cup water, bouillon cube and seasoning  
 1/2 cup butter and water, bouillon cube and seasoning  
 1/2 cup butter and water, bouillon cube and seasoning  
 1/2 cup butter and water, bouillon cube and seasoning

# MAIN

# DISHES





# MAIN DISHES

## BEEF AND BISCUIT BAKE

Mrs. LeRoy Arnold

- |                      |                                |
|----------------------|--------------------------------|
| 1 lb. hamburger      | 2 tsp. baking powder           |
| 1 onion (chopped)    | 1/2 tsp. salt                  |
| 1 can tomato soup    | 3 T. shortening                |
| 1 can vegetable soup | 1/4 tsp. herb seasoning (opt.) |
| 3/4 c. water         | 1/2 - 3/4 c. milk              |
| 1 1/2 c. flour       |                                |

Brown beef with onion. Stir in soups and water. Bring to boil. Reduce heat and simmer while preparing biscuits.

Sift flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in herb seasoning. Blend in enough milk to make a thick drop batter. Drop by tablespoon onto hot beef mixture. Bake 425° 15 - 18 minutes or until biscuits are golden brown.

## BEEF NOODLE DISH

Mrs. Harry DeBaggio

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1/2 lb. ground beef                  | 1 T. light brown sugar (opt.)  |
| 1 can condensed cream of celery soup | 8 oz. medium noodles           |
| 1 can condensed onion soup           | 1/2 c. parsley (chopped)(opt.) |

In a large saucepan break up meat. Cover and cook over medium heat, stirring occasionally for about 10 minutes. Drain excess fat. Mix in soups and sugar. Add noodles which have been cooked in salted water until tender. Turn into serving dish. Sprinkle parsley on top.

## CHILI - RONI

Mrs. LeRoy Arnold

- |                       |                             |
|-----------------------|-----------------------------|
| 1 lb. ground beef     | 1 1/2 c. raw macaroni       |
| 1 onion (chopped)     | 3 c. tomato juice           |
| 1 tsp. salt           | 2 tsp. salt                 |
| 1/2 tsp. chili powder | 1/2 tsp. pepper             |
| 2 c. kidney beans     | 1 tsp. Worcestershire sauce |

Brown beef, onion, salt and chili powder. Put into casserole and add other ingredients. Bake at 350° for 1 hour in covered dish.

QUICK CHILI

Mrs. George Farmer

Brown 1 lb. hamburger and 1 large chopped onion. Add 1 qt. tomato juice and 2 or 3 cans drained kidney beans. Season to taste with salt, pepper and chili powder. Cover and simmer 2 hours.

EGG CASSEROLE

Mrs. Dennis Phillips

|                            |                                |
|----------------------------|--------------------------------|
| 1 dozen eggs (hard boiled) | 1 c. flour (sifted)            |
| 1 c. ham (diced)           | 1 qt. milk                     |
| 1 1/2 sticks oleo          | 1/2 c. Cheddar cheese (grated) |
| 1 tsp. salt                |                                |

Prepare eggs and ham ahead of time. Melt in a saucepan oleo. Add salt and flour. Blend. Cook mixture over medium heat, gradually adding milk and stirring constantly until mixture becomes thick and begins to boil. Then remove from heat. Add cheese and blend. Cut eggs in half lengthwise. Place in bottom of a long pyrex dish. Sprinkle ham over eggs. Cover eggs and ham entirely with the white sauce. Bake in oven at 325° for 1/2 hour.

HOME FARE CASSEROLE

Mrs. E. V. Reece

Brown 1 large onion (chopped) with 1 1/2 lb. hamburger.  
Add the following:

|                              |                              |
|------------------------------|------------------------------|
| 2 c. tomatoes                | 1 c. noodles (uncooked)      |
| 1 c. Cheddar cheese (grated) | (lasagna noodles are good)   |
| 1 can mushrooms              | 1 can olives (ripe)(chopped) |
| 1 can cream style corn       | Chili powder                 |
| Salt and pepper              | 1 can tomato sauce           |
|                              | Tobasco sauce                |

Put in casserole. Bake 45 min. at 350°. It makes a large casserole. May be divided and half frozen, if desired.

It is better to keep your mouth shut and thought a fool than it is to open it and prove it.

He who would have nothing to do with thorns must never attempt to gather flowers.

HAMBURGER CASSEROLE

Mrs. Delbert Rogers

- |                              |   |
|------------------------------|---|
| 1 1/2 lb. hamburger          | 1 can whole kernel corn, peas or mixed vegetables (can be sub.) |
| 1 pkg. noodles               | 1 1/4 c. sour cream or milk                                     |
| 1 can cream of mushroom soup | 1 1/2 tsp. salt   |
| 2 T. butter                  | 1/2 tsp. pepper   |
| 1 c. onion (chopped)         |   |

Brown onion in butter. Add hamburger to onion and brown. When done take off stove and let sit while you cook noodles. When noodles are cooked add hamburger and remaining ingredients. Place in large cake pan or roaster and bake in oven 350° for 45 minutes.

HAMBURGER CASSEROLE

Mrs. John Gimzo

- |                          |                           |
|--------------------------|---------------------------|
| 1 or 1 1/2 lb. hamburger | 1 can cream mushroom      |
| 1/2 c. celery            | 1 can soup mushroom       |
| 1/2 c. onion (diced)     | 1 c. rice (cooked)        |
| 1 can cream of chicken   | Slivered almonds (on top) |

Fry hamburger, celery and onion.

Bake at 325° 1 hour. Maybe could use little cracker on top, if you want to.

HAMBURGER HOT DISH CASSEROLE

Mrs. Ted Roling

- |                       |                        |
|-----------------------|------------------------|
| 2 lb. hamburger       | 1/4 c. onion (chopped) |
| 1 c. celery (chopped) |                        |

Brown.

Add:

- |                   |                         |
|-------------------|-------------------------|
| 1 can tomato soup | 1 can mushroom soup     |
| 1 c. celery soup  | 1 can chow mein noodles |

Grease cake pan. Mix the soups with meat mixture. Layer of noodles, 1 of meat, etc. ending with noodles. Bake 1 hour in 350° oven.

BAKED HAMBURGER AND NOODLES

Mrs. Tony Gimzo

- |                     |                                |
|---------------------|--------------------------------|
| 1 pkg. noodles      | 1 can tomato soup              |
| 1 1/2 lb. hamburger | 1 c. cheese (grated)(American) |
| 1 onion             | 1/2 tsp. salt                  |
| 1 green pepper      | Pepper (to taste)              |

Cook noodles in salted water until done. Fry hamburger, onion and green pepper until brown and done. Place in baking dish and salt and pepper to taste. Pour 1 can tomato soup over all. Sprinkle top with grated cheese. Bake about 45 minutes.



LITTLE PIGS

Mrs. Robert Williams

|                     |                                |
|---------------------|--------------------------------|
| 1/4 lb. ground beef | 1 egg                          |
| 1/2 lb. ground pork | 1 small onion (chopped finely) |
| 1/2 lb. ground veal | Cracker crumbs                 |
| 1/2 c. milk         | Butter                         |
|                     | Salt and pepper (to taste)     |

Mix all ingredients together except crumbs and shape into small long rolls, then roll into crumbs and brown. Dot with butter. Put into casserole and add small amount of water. Bake at 325° for 1 hour. Makes about 5 servings.

MEATBALLS AND RICE CASSEROLE

Mrs. John Hass

|                          |                                   |
|--------------------------|-----------------------------------|
| 1 lb. ground beef        | 2 T. shortening                   |
| 1/4 c. fine bread crumbs | 1 (4 oz.) can mushrooms (drained) |
| 2 T. milk                | 1 c. condensed onion soup         |
| 1/4 tsp. salt            | 1/2 c. rice                       |

Mix first 4 ingredients together and shape into about 18 balls. Brown in shortening. Just before they are finished browning add the drained mushrooms. These are optional but do add flavor. Drain off fat. Add soup, 1 c. water and rice. Place in casserole. Cover and bake until rice is soft, about 45 minutes at 350°.

MOCK CHOP SUEY CASSEROLE

Mrs. Marvin Schwebke

|                             |                            |
|-----------------------------|----------------------------|
| 2 lb. ground beef           | 1/2 c. raw rice            |
| 2 T. butter                 | 1/4 c. mushrooms           |
| 1 c. celery (chopped)       | 1 T. soy sauce             |
| 1 can cream of chicken soup | 1 tsp. salt                |
| 1 can mushroom soup         | 1 can chow mein vegetables |
| 1 1/2 c. water              |                            |

Brown beef in butter, adding celery and onions the last few minutes, to cook a bit. Add remaining ingredients (except vegetables) mix lightly and bake 1 hour at 350°. Gently heat the vegetables, drain and add to the casserole just before serving. Top with 1 can chow mein noodles.

Death is not extinguishing the light; it is putting out the lamp because dawn has come.

Swallowing your pride occasionally will never give you indigestion.

PROMPT (One Dish Meal)

Mrs. Leon Doughty

|                         |                       |
|-------------------------|-----------------------|
| 3 or 4 potatoes (diced) | 1/4 c. pepper (diced) |
| 1/2 c. rice (uncooked)  | 1 can tomatoes        |
| 1 small onion           | Salt and pepper       |
| 1 1/2 lb. ground beef   |                       |

Place all ingredients uncooked in order given in casserole dish or small roaster and bake at 350° 1 1/2 hours.

SHANGHID CASSEROLE

Mrs. A. J. (Noreen) Neuhaus

|                                |                               |
|--------------------------------|-------------------------------|
| 2 T. shortening                | 1 tsp. salt                   |
| 1 c. onions (finely chopped)   | 1/4 tsp. pepper               |
| 2 lb. ground beef              | 1 T. soy sauce                |
| 1 pkg. frozen mixed vegetables | 1 (3 oz.) can Chinese noodles |
| 1 can cream of mushroom soup   | 2 c. celery (diced)           |

Lightly brown the onions and add the ground beef and cook until meat is done. Drain off drippings. Cook 1 pkg. frozen vegetables as directed on pkg. Drain, combine 1 can mushroom soup, salt, pepper and soy sauce. Stir in meat mixture and vegetables and 2 c. celery (diced). Place in a 2 1/2 qt. casserole. Cover and bake in 350° oven 35 min. Remove cover. Sprinkle with 1 (3 oz.) can Chinese noodles. Bake 10 or 15 minutes longer.

SHRIMP CREOLE

Mrs. Gene Spears

|                                     |                                    |
|-------------------------------------|------------------------------------|
| 1/2 c. onion (chopped)              | 1 1/2 tsp. sugar                   |
| 1/2 c. celery (chopped)             | 1/2 to 1 tsp. Worcestershire sauce |
| 1 clove garlic (minced)             | Dash of tabasco sauce              |
| 3 T. salad oil                      | 1 tsp. cornstarch                  |
| 1 (1 lb. can) (2 c.) tomatoes       | 12 oz. raw cleaned shrimp          |
| 1 (8 oz.) can seasoned tomato sauce | 1/2 c. green pepper (chopped)      |

Cook onion, celery and garlic in hot oil till tender but not brown. Add tomatoes, tomato sauce, seasonings. Simmer uncovered 45 minutes. Mix cornstarch with 2 tsp. water, stir into sauce. Cook and stir till thickens, add shrimp and green pepper. Cover; simmer till done, about 5 minutes. Serve in rice ring. Serves 5 or 6.

RICE RING:

Pack hot cooked rice, with some snipped parsley if you wish, into a ring mold. Turn out at once on hot platter. Place serving bowl in center.

TENDERLOIN NOODLE CASSEROLE

Mrs. Gene Spears

Cook 6 oz. (about 3 c.) noodles in boiling salted water; rinse, drain. Slowly brown 6 (1/2 inch thick) slices pork tenderloin on both sides in hot fat. Season with 1/2 tsp. salt and dash of pepper.

BLEU CHEESE SAUCE:

Melt 3 T. butter, blend in 3 T. flour, 3/4 tsp. salt, dash of pepper. Stir in 1 c. milk. Cook and stir until thick. Add 3/4 c. crumbled bleu cheese (3 oz.), stir until cheese melts.

Combine noodles, sauce and 3 T. each of chopped green pepper and chopped pimiento. Place in 10x6x1 1/2 inch baking dish. Arrange meat on top. Bake at 350° about 30 minutes or until done. Makes 6 servings.

HOMEMADE NOODLES

Mrs. Gene Spears

Combine 1 beaten egg, 1/2 tsp. salt, 2 T. milk; add 1 c. sifted all-purpose flour or enough to make dough stiff. Roll very thin on floured surface; let stand 20 minutes. Roll up loosely; slice 1/4 inch wide; unroll, spread out and let dry 2 hours.

Drop into boiling soup or boiling salted water and cook uncovered for about 10 minutes. Makes 3 c. cooked noodles.

TUNA CASSEROLE

Mrs. Edward Haus

Boil 1 small pkg. noodles. Make a white sauce of 1 T. flour, 1 T. butter, 1 can of milk. Add 1 can of mushroom soup. (Empty soup can to measure milk.) 1 can tuna (medium size Star-Kist), 1 (25¢) pkg. potato chips (crushed).

Put in layers in casserole, noodles, tuna, white sauce, then potato chips, saving some for the top. It may be necessary to add more milk, dot with butter. Bake 300° to 350° for 1/2 hour or till done. Do not let it dry out by having oven too hot.

WILD RICE CASSEROLE

Mrs. A. J. (Noreen) Neuhaus

|                              |                           |
|------------------------------|---------------------------|
| 1 c. dry wild rice           | 1 pkg. dry onion soup mix |
| 1 can cream of mushroom soup | 1 c. milk                 |
| 1 can cream of celery soup   |                           |

Cook rice and put in layer in casserole or oblong dish. Place slices of pheasant, chicken or turkey meat on rice. Put another layer of rice, then more meat. Pour the can of mushroom soup, can of celery soup and sprinkle the pkg. of dry onion soup on all. Then pour 1 c. milk over all. Cover with foil. Bake in 325° oven.

WILD RICE CASSEROLE

Mrs. Richard Lawler

|                     |                              |
|---------------------|------------------------------|
| 2 c. wild rice      | 2 cans mushroom soup         |
| 3 lb. ground beef   | 1 large can button mushrooms |
| 2 onions (chopped)  | Salt (to taste)              |
| 2 cans chicken soup |                              |

Soak rice overnight. Cook and bring to boil. Do not overcook. Brown beef and onion in butter. Combine all ingredients. Pour into oiled casserole and bake 45 min. at 350°.

This is a large casserole, good for a crowd.

CHICKEN BURGERS

Mrs. Lawrence Lawler

|                       |  |
|-----------------------|--|
| 3 c. chicken (cooked) | 1 tsp. salt                                |
| 1/4 c. minced onion   | 1/2 c. cheese (diced) <u>or</u> Cheez Whiz |
| 1/2 c. celery (diced) | 1 c. salad dressing                        |

Mix ingredients. Spread generously on buns. Wrap in foil. Heat in 300° oven for 15 min.

A delicious party sandwich. May be prepared ahead and frozen.

ESCALLOPED CHICKEN

Mrs. Stanley Silvest

|                                    |   |
|------------------------------------|---|
| 1 large chicken (cooked and cubed) |   |
| Salt and pepper (to taste)         | 1/2 tsp. poultry seasoning              |
| 6 c. dry bread crumbs              | 1 c. mushroom soup                      |
| 1 small onion                      | 1 1/2 to 2 c. chicken broth (saved out) |
| 1 c. celery (chopped)              | 3 eggs (beaten)                         |

Place chicken pieces in a large casserole (buttered) and almost cover with broth. Make dressing of remaining ingredients. Moisten it with the 1 1/2 to 2 c. broth mixed with the mushroom soup. Place on top of chicken and bake in 350° oven about an hour.

SCALLOPED CHICKEN

Mrs. Marvin Schwebke

Simmer or pressure cook a 4 to 5 lb. chicken until tender in 1 to 1 1/2 qt. seasoned water. Remove chicken from broth, discard skin and bones and cut chicken into cubes. Chill broth and remove all fat.

Place chicken in oiled shallow baking pan. Top with dressing made by combining 1 1/2 qt. cubed day-old bread, 1/2 c. finely diced celery, 1 T. minced onion, 3/4 tsp. salt, 1 tsp. sage, 3/4 c. melted butter and 1/4 c. coffee cream. This can be done the day before the dish is to be served.

Continued Next Page.

SCALLOPED CHICKEN (Continued).

Make a thin gravy of 4 T. of the chicken fat, 6 T. flour and 1 qt. chicken broth. Season to taste. Pour this hot mixture over chicken and dressing. Bake 30 - 45 min. at 350°. This may be topped with a mushroom sauce or more of the gravy, quite good without however.

ESCALLOPED CHICKEN SUPREME

Mrs. L. (Margaret) McNertney

|                      |                            |
|----------------------|----------------------------|
| 6 c. chicken (diced) | 3/4 c. flour               |
| 6 c. rice (cooked)   | 1 c. blanched almonds      |
| 4 c. chicken broth   | 1 can pimiento (diced)     |
| 3 c. milk            | 2 c. mushrooms             |
| 4 T. butter          | Salt and pepper (to taste) |

Cook big fat hen in water to cover with 1 tsp. salt, 3 stalks celery and 1 onion. When tender remove chicken from bones and dice, discarding skin. Pour 1 c. broth over cooked rice. Make a rich white sauce with 3 c. broth, the milk, flour, butter and seasonings. Fry mushrooms in butter. Combine all ingredients but almonds. Mix well and pour into oiled baking pans. Top with buttered crumbs and the almonds. Bake 45 minutes at 350°.

This recipe makes 24 servings. If you don't want that much, cut down on rice and white sauce.

CHICKEN SUPREME

Mrs. Marvin Schwebke

|                        |                            |
|------------------------|----------------------------|
| 1 (4 or 5 lb.) chicken | 2 c. chicken broth         |
| 2 c. macaroni          | 1 c. cream (half and half) |
| 2 T. pimiento (minced) | 1 can mushroom soup        |
| 3 T. flour (heaping)   | Season (to taste)          |

Cook chicken until tender. Remove chicken from broth, discard skin and bones. Cut chicken in cubes. Chill broth and remove fat. Cook macaroni as directed and drain. Use more macaroni if you want to stretch the recipe. Make gravy from flour, broth, cream and mushroom soup. Mix all the ingredients together and pour into buttered baking dish. Bake 350° for 1 hour.

Your ulcers are not due to what you are eatin' but to what's eatin' you.

A diamond is a piece of coal that stuck to the job.

SHEPERD CHICKEN

Mrs. George Lang

|                             |                                 |
|-----------------------------|---------------------------------|
| 2 chickens (5 1/2 to 6 lb.) | 6 eggs (beaten)                 |
| 1 qt. broth                 | 1 loaf bread (dried or toasted) |
| 1 qt. milk                  | Salt and pepper (to taste)      |

Optional:

|        |      |
|--------|------|
| Celery | Sage |
| Onion  |      |

Cook chicken, cut into pieces. Mix all ingredients. Bake in loaf pan 350° for 1 hour.

CHICKEN NUT NOODLE DISH

Mrs. Richard Fisher

|                       |                            |
|-----------------------|----------------------------|
| 2 c. chicken (diced)  | 2 c. cream of chicken soup |
| 1 bunch onions        | 2 c. chow mein noodles     |
| 1/2 c. celery (diced) | 1/2 c. almonds (toasted)   |
| 1/2 c. milk           |                            |

Put chicken in bottom of buttered pan. Add celery and onions, then soup and milk, add noodles and almonds. Bake at 350° for 1 hour.

CHICKEN AND NOODLES

Mrs. Roger Langfritz

|  |                                   |
|--|-----------------------------------|
| 2 1/2 to 3 lb. chicken (stewing<br>hen is desirable) | 2 eggs (well beaten)              |
| 1 T. salt  | 4 T. half and half <u>or</u> milk |
| 1 whole onion  | 1 tsp. salt                       |
| 1/4 tsp. pepper                                      | 2 c. flour                        |
| 1 tsp. celery salt and<br>water (to cover chicken)   |                                   |

Put first 6 ingredients in large kettle and simmer until meat comes off bones easily. Debone chicken, cut in pieces and return to broth.

To make noodles: Beat 2 eggs, add half and half, salt and stir in flour, 1/2 c. at a time. The last half cup of flour will have to be kneaded in. Divide dough in half and roll out on well floured board. Keep adding flour as needed to keep dough from sticking to board and rolling pin. When dough has lost its elasticity. Roll jelly roll fashioned and cut into 3/8 inch pieces. Shake out strips and break into pieces about 3 inches long. Spread out on waxed paper to dry, about 5 hours. About 45 minutes before serving add noodles to broth and cook until tender.

CRISP NOODLE CHICKEN

Mrs. J. F. Steckler

- |  |                                 |
|--|---------------------------------|
| 1 (cut up) frying chicken              | 1 c. commercial sour cream      |
| Butter                                 | 1 (3 oz.) can chow mein noodles |
| 1 can condensed cream of mushroom soup | 1/2 pkg. dried onion soup mix   |

Arrange chicken in a buttered shallow baking dish, large enough so chicken is in a single layer. Mix together mushroom soup, sour cream and dried soup mix. Pour over chicken and sprinkle with noodles. Bake at 375° for 1 hour or until chicken is tender. Makes 4 or 5 servings.

CHICKEN CASSEROLE

Mrs. Daryl Graves

- |  |                                  |
|--|----------------------------------|
| 2 c. chicken (cut in bite size pieces) | 1 T. lemon juice                 |
| 1 can cream of chicken soup            | 3 eggs (hard boiled, sliced)     |
| 1 c. celery (cut in small pieces)      | 3/4 c. mayonnaise                |
| 2 tsp. onion (minced)                  | 1/2 c. English walnuts (chopped) |
| 1/2 tsp. salt                          | 2 c. potato chips (crumbled)     |
| Pepper (to taste)                      |                                  |

Put all ingredients in skillet, except nuts, mayonnaise, hard boiled eggs. Heat thoroughly. Remove from stove, fold in mayonnaise and nuts. Pour half in buttered casserole. Put on half egg slices, another layer of meat mixture, then eggs again. Cover all with crumbled potato chips. Bake in preheated oven 350° for 30 minutes.

HUNTINGTON CHICKEN

Mrs. John Gimzo

- |  |                                   |
|--|-----------------------------------|
| 2 c. chicken (cooked)                    | 4 T. butter <u>or</u> chicken fat |
| 4 c. macaroni <u>or</u> noodles (cooked) | 4 T. flour                        |
| 3/4 c. cheese (grated)                   | 1 c. cream                        |
| 2 T. pimiento (chopped)                  | 3 c. broth                        |
- Combine and bake 1 hour in a slow oven.

MEAT LOAF

Mrs. George Farmer

- |                            |   |
|----------------------------|---|
| 1 1/2 lb. ground beef      | 4 slices soft bread (cubed)               |
| 1/2 lb. sausage            | 1 c. warm milk                            |
| 1/4 c. onion (chopped)     | 2 eggs (beaten)                           |
| 2 tsp. salt                | 1/2 c. dry bread crumbs <u>or</u> oatmeal |
| 1/4 tsp. pepper            | 1 T. Worcestershire sauce                 |
| 1/4 tsp. sage              | 1/2 c. chili sauce                        |
| 1/4 tsp. dry mustard       | 1/2 c. boiling water                      |
| 1/4 tsp. poultry seasoning |   |

Continued Next Page.

**MEAT LOAF (Continued).**

Thoroughly mix meats, onion and seasoning.

Soak bread in milk. Add eggs, Worcestershire sauce. Beat with rotary beater. Combine meat, egg mixture and 1/2 c. crumbs or oatmeal.

Form in 2 loaves. Place in greased shallow pan. Spread chili sauce over each loaf.

Pour water around loaves. Bake in 350° oven for 1 hour. Serve hot or cold.

**MEAT BALLS**

Mrs. Roy Caster

|                        |                          |
|------------------------|--------------------------|
| 1 lb. hamburger        | 2 eggs (slightly beaten) |
| 1/2 lb. lean pork      | 1 T. salt                |
| 1 c. bread crumbs      | 1/2 tsp. pepper          |
| 1 small onion (grated) | 1 T. ground sage         |

Mix thoroughly; then form into small balls. Roll in flour.

Make the following sauce:

|  |                       |
|--|-----------------------|
| 1 small can tomatoes or use<br>tomato juice and omit water | 1/2 tsp. pepper       |
| 1 c. water   | 1 T. brown sugar      |
| 1 medium onion (grated)                                    | 1/2 tsp. chili powder |
|  | 1 tsp. salt           |

Boil 3 minutes. When rapidly boiling add meat balls and cook slowly 45 minutes. Serve meat balls on platter in sauce in which they were cooked. Also good with spaghetti.

**MEAT BALLS IN ONION GRAVY**

Mrs. Phil Porter

|                       |                      |
|-----------------------|----------------------|
| 1 lb. hamburger       | 8 T. flour           |
| 8 T. dry bread crumbs | 4 tsp. vegetable oil |
| 8 T. milk             | 6 T. onion soup mix  |
| 1 tsp. salt           | 1 1/3 c. water       |

Pepper

Mix hamburger, bread crumbs, milk, salt and pepper. Shape into small balls. Roll in flour. Heat oil in skillet. Add meat balls and cook over moderate heat until lightly browned on all sides. Mix onion soup mix and water. Pour over meat and simmer 15 minutes.

Nothing is all wrong. Even a clock that has stopped running is right twice a day.

PORCUPINE BALLS

Mrs. Ray Roling

1/2 lb. ground beef                      1/2 small onion  
 1/4 c. rice                                1 egg  
 1/2 T. salt                                1/4 c. milk (if needed)  
 1/4 tsp. pepper

Form into balls. Place in casserole. Cover with 1 can tomato soup. Bake at 350°. Uncover them the last 15 minutes. Makes 12 balls.

PORCUPINE MEAT BALLS

Mrs. F. Reigles

1 lb. ground beef                      Onion (minced)  
 1/4 c. rice (uncooked)                Parsley                      Salt  
 1 egg (slightly beaten)               1 can tomato soup

Mix 1/4 can of soup with meat, rice, egg, onion, parsley, salt. Shape in balls 1 1/2 inch in diameter (about 16). Brown in 2 T. shortening and a garlic (clove, minced) if desired. Add 1/2 to 1 c. water to rest of tomato soup. Pour over balls. Simmer about 40 min. or until rice is tender, stirring occasionally. (I usually simmer the meat in another container.)

STEAK IN FOIL

Mrs. George Farmer

Cut round steak into serving pieces. Place each serving on a square of foil. Season to taste. On top of steak slice medium size potato about 1/4 inch thick, next 1 or 2 slices of onion, then half of medium carrot. As each layer is added season to taste. Last add 2 good slices of butter or margarine. Fold foil around each serving. Put on cookie sheet. Bake at 350° for 1 hour.

FLANK STEAK WITH VERMOUTH

Mrs. Robert Rasmussen

2 flank steaks                            1/2 c. soy sauce  
 1/2 c. dry vermouth                      Garlic (chopped)

Marinate steaks overnight in dry vermouth, soy sauce and chopped garlic. Turn frequently to marinate all sides. Broil in oven or over grill 5 min. on each side or until done. Do not overcook. Slice thin diagonally to the grain.

Will power is the ability to eat one salted peanut.

SALISBURY STEAK

Mrs. Glen Dole

|                     |                              |
|---------------------|------------------------------|
| 1 lb. ground beef   | 1/8 tsp. pepper              |
| 1/4 c. bread crumbs | 2 T. onion (minced)          |
| 1 egg (beaten)      | 2 cans cream of chicken soup |
| 1 tsp. salt         | 1 c. water                   |

Combine first 6 ingredients and shape into patties 1 inch thick. Brown on both sides in small amount of butter in skillet. Combine soup and water and pour over meat. Cook slowly for 25 minutes.

SWISS STEAK

Mrs. Richard Saylor

|                     |                       |
|---------------------|-----------------------|
| 2 lb. round steak   | 1 small can mushrooms |
| 1 c. sour cream     | 1/2 onion (sliced)    |
| 1 can beef bouillon | Salt and pepper       |

Brown steak. Place in covered pan or dish. Cover with mixture of sour cream, bouillon and mushrooms. Add onion, salt and pepper. Bake at 350° for 1 1/2 to 2 hours.

SWISS STEAK

Mrs. L. McNertney

Rub meat with garlic. Rub flour into meat as much as it will hold.

|             |                 |
|-------------|-----------------|
| 1 tsp. salt | 1/8 tsp. pepper |
|-------------|-----------------|

Heat in skillet 1/4 c. bacon drippings, add and saute' until brown 1/2 c. chopped onion. Sear steak in fat and add 2 c. strained boiling tomatoes, celery, carrot and green pepper (chopped). Cover closely and place in a slow oven 275° for 2 hours or more. Remove steak and make gravy.

BAKED STUFFED PORK CHOPS

Mrs. Robert Rasmussen

|                          |   |
|--------------------------|---|
| 1 c. apples (diced)      | 2 T. butter                                 |
| 1/4 c. seedless raisins  | 3 T. hot water                              |
| 3/4 c. soft bread crumbs | 4 rib chops (1 1/2 inch thick)(with pocket) |
| 3/4 tsp. salt            | Salt and pepper                             |
| 1 1/2 T. sugar           | 1/2 c. water                                |
| 1 T. onion (minced)      |   |

- Mix together apples, raisins, bread crumbs, salt, sugar.
- Saute' onion in butter 5 min. Add to bread mixture. Add hot water, blend. Sprinkle salt, pepper on inside of pocket. Fill pockets with stuffing, fasten with toothpick. Brown chops well on both sides. Place in casserole or cake pan. Add water to drippings in fry pan, stir to loosen brown sediment. Pour around chops. Cover casserole or use foil on cake pan. Bake 1 hour in 375° F. uncover last 15 min. Serves 4.

BARBECUED SPARERIBS

Mrs. James McLean

|                                   |                           |
|-----------------------------------|---------------------------|
| 4 lb. spareribs                   | 2 T. Worcestershire sauce |
| 1 c. onion (sliced)               | 1/2 c. vinegar            |
| 1 c. catsup <u>or</u> chili sauce | 1/4 c. brown sugar        |
| 1 c. water                        | 2 tsp. dry mustard        |
| 2 tsp. salt                       |                           |

Place ribs in pan for baking. Mix above ingredients and pour over ribs. Cover. Bake 350° for 1 3/4 hours. Baste 2 or 3 times during baking period. Bake uncovered last 15 minutes.

HAM LOAF

Mrs. H. A. Dempsey

|                            |                   |
|----------------------------|-------------------|
| 3 eggs (beaten)            | 1/4 tsp. pepper   |
| 3 c. graham cracker crumbs | 3 lb. ground ham  |
| 2 c. milk                  | 1 lb. ground pork |
| 1 tsp. salt                | 1 lb. ground beef |
| 1 tsp. onion salt          |                   |

Mix well.

TOPPING:

|                  |                          |
|------------------|--------------------------|
| 1/2 c. catsup    | 1/4 c. plus 2 T. vinegar |
| 1/2 c. water     | 1/2 tsp. dry mustard     |
| 1 c. brown sugar |                          |

Pour over loaf. 300° oven 1 hour, reduce heat and bake 250° for 1 hour more.

JEAN'S HAM LOAF

Mrs. Joe Dole

|                       |                          |
|-----------------------|--------------------------|
| 1 1/4 lb. ground ham  | 2 eggs (slightly beaten) |
| 3/4 lb. ground pork   | 1/2 c. milk              |
| 3/4 c. cracker crumbs | 1/2 tsp. pepper          |

MUSTARD SAUCE:

|                           |                |
|---------------------------|----------------|
| 3/4 c. brown sugar        | 1/2 c. vinegar |
| 1 1/2 T. prepared mustard | 1/2 c. water   |

Heat to boiling and cook 10 minutes.

Mix the first group above together. Bake for 1 hour at 350°. Then pour Mustard Sauce over ham loaf and bake 30 minutes longer.

Better to let 'em wonder why you didn't talk than why you did.

PORK NOODLE LOAF

Mrs. Steve Priske

1 lb. lean pork sausage                    1/2 green pepper (chopped)  
 1 c. noodles (chopped)                    1/2 c. tomato soup  
 1/4 c. water                                    1/4 lb. cheese (I use Velveeta)  
 1/2 onion (chopped)                        A dash of salt

Mix altogether. Bake in greased pan or dish. Bake for 45 min. at 375°.

BEEFBURGERS

Mrs. Florence Reinert

10 lb. ground beef                            4 T. prepared mustard  
 2/3 pkg. frozen onion                        Salt and pepper (to taste)  
 1 can tomato juice                            2 T. chili powder  
 3/4 c. brown sugar                            Approximately 2 c. oatmeal

This serves 50 or 60 people.

BARBECUED SANDWICHES

Mrs. Marvin Schwebke

1 1/2 lb. lean pork                            Clove garlic  
 1 1/2 lb. lean beef                            1 T. sugar  
 1/2 bottle catsup                             1 T. Worcestershire sauce  
 1 can tomato soup                            2 T. chili powder  
 1 can meat stock

Cook meat until well done, save meat stock. Dice meat when cool, add other ingredients and simmer until well done. You may want to thicken this a little. Serve on buns. Freezes well.

BROILED BEEF SANDWICH

Mrs. John Huss

1 lb. ground beef                             1 scant tsp. salt  
 1 egg    1 tsp. horseradish  
 2 T. catsup                                    1 T. onion (chopped)  
 1 T. water                                     1 tsp. mustard

Mix ingredients together. Spread on bottom half of bun. Broil about 5 minutes. Do not put it too close to broiler unit and watch so it does not get too crusty.

Don't tell your friends about your indigestion: "How are you" is a greeting, not a question.

The most difficult year of marriage is the one you're in.

CORNED-BEEF BUNWICHES

Mrs. Allyn Schafer

- |   |                                       |
|---|---------------------------------------|
| 8 - 10 hamburger buns                         | 1/2 c. stuffed green olives (chopped) |
| 1 (12 oz.) can corned beef (shredded)         | 1/2 c. catsup                         |
| 1 c. sharp process American cheese (shredded) | 1/4 c. green onion (minced)           |
|   | 2 T. Worcestershire sauce             |

Split buns and remove soft centers. Combine remaining ingredients. Fill buns with mixture. Wrap each sandwich separately in foil. Heat in moderate oven 375° 15 min. or till heated through. Makes 8 to 10 servings.

Note: If you like buns crisp on bottom, heat foil wrapped sandwiches on cookie sheet.

ORIENTAL HAMBURGERS

Mrs. A. J. (Noreen) Neuhaus

- |                              |                  |
|------------------------------|------------------|
| 1 onion (chopped)            | 1/3 c. soy sauce |
| 1 lb. ground beef            | 1/3 c. water     |
| 1 can bean sprouts (drained) | 1 T. molasses    |

Cook 5 minutes. Add 2 T. cornstarch mixed with 2 T. water. Bring to a boil. Add salt. Serve on buns.

JUMBO PIZZA LOAF

Mrs. Allyn Schafer

- |                                       |   |
|---------------------------------------|---|
| 1 loaf French bread                   | 1 tsp. salt   |
| 1 lb. ground beef                     | 1 tsp. oregano  |
| 1/3 c. onion (finely chopped)         | Dash of pepper  |
| 1 clove garlic (minced)               | 2/3 c. canned pizza sauce                                       |
| 3 tomatoes (peeled and thinly sliced) | 5 slices sharp process American cheese (cut in half diagonally) |

Cut loaf in half lengthwise. Combine meat, onion, garlic, seasonings and pizza sauce. Spread on each half loaf. Broil about 6 inches from heat 10 minutes or till meat is done. Sprinkle tomato slices with salt. Over lap tomato and cheese slices on top of meat. Broil a minute or so, just till cheese begins to melt. Makes 8 servings.

It's right to be contented with what you have but never with what you are.

Happiness is not a station you arrive at, but a manner of traveling.

PIZZA BURGERS

Mrs. Phil Porter

|                    |                              |
|--------------------|------------------------------|
| 1 T. vegetable oil | Hamburger buns               |
| 1 lb. ground beef  | 1 (4 oz.) can mushrooms      |
| 1 can tomato paste | Oregano                      |
| 1/2 tsp. salt      | 8 oz. pkg. Mozzarella cheese |
| Pepper             |                              |

Heat oil in skillet; add meat and cook until lightly browned. Stir in tomato paste and salt and pepper. Toast split hamburger buns. Spoon meat over bottom half of buns. Top with spoonful mushrooms, sprinkle of oregano and slice of cheese. Put top of bun on. Wrap each securely in heavy foil. Heat on grill over hot coals 15 min. or in oven 15 min. at 400°.

SLOPPY JOE'S

Mrs. James Hoy

|                                     |                           |
|-------------------------------------|---------------------------|
| 1 1/2 lb. ground beef               | 1 bottle chili sauce      |
| 1 1/2 c. onion (chopped)            | 1/4 c. brown sugar        |
| 1/2 c. green pepper (chopped)       | 1 T. Worcestershire sauce |
| or small bottle sweet pickle relish | 2 T. vinegar              |
| 1 c. celery (chopped)               | 1 1/2 tsp. salt           |
| 2 T. fat                            |                           |

Brown meat in fat, add onion, celery, green pepper and cook slowly until tender but not brown. Add other ingredients and simmer 30 minutes. Place while hot in a Thermos jug and this is just the thing for a picnic.

HAMBURGER - VEGETABLE SOUP

Mrs. Dorothy Bennett

|                                       |  |
|---------------------------------------|--|
| 1 lb. raw hamburger                   | 4 chicken bouillon cubes                         |
| 4 large carrots (cut in small pieces) | 2/3 c. macaroni (uncooked)                       |
| 2 stalks celery (small pieces)        | 2 tsp. sweet pepper flakes                       |
| 1 onion or instant onion              | 1 small can tomato sauce                         |
| 1 T. margarine                        | Season with salt, pepper, garlic salt (to taste) |
| 8 med. potatoes (small pieces)        | 2 qt. water (more maybe needed)                  |

Peel carrots, potatoes and cut into small pieces. May use onion or instant onion. If onion, cut into small pieces. Sometimes I also use 1/4 c. barley to my soup. I have also used mixed vegetables (can or package).

MEXICAN ENCHILADAS

Mrs. Robert Roelfsema

|                               |   |
|-------------------------------|---|
| 1 1/2 lb. ground beef         | 1/2 c. onion (chopped)                      |
| 2 T. lard <u>or</u> drippings | 1 (16 oz.) can tomatoes                     |
| 1 tsp. salt                   | 2 (8 oz. each) cans tomato sauce            |
| 1/4 tsp. pepper               | 12 frozen <u>or</u> canned tortillas (with- |
| 1 tsp. oregano                | out sauce)                                  |
| 1 or 2 T. chili powder        | Tortilla Sauce*                             |
| 1/4 tsp. hot pepper sauce     | 1 lb. Mozzarella cheese (grated)            |
| 1 clove garlic (minced)       | 1/2 c. onion (chopped)                      |
|                               | 1 c. lettuce (shredded)                     |

Brown ground beef in lard or drippings. Pour off drippings. Add salt, pepper, oregano, chili powder, hot pepper sauce, garlic, onion, tomatoes and tomato sauce. Cover and simmer for 30 min. Make tortilla sauce. Place each tortilla (thawed, if frozen) in Tortilla Sauce to soften.

Fill tortilla with 2 T. meat mixture, 1 T. grated cheese, 1 T. onion and 1 T. lettuce. Roll firmly and place the 12 enchiladas in 9x13 inch (3 qt.) baking dish. Sprinkle with remaining cheese and top with remaining meat mixture. Bake uncovered in a moderate oven 350° F. for 30 minutes. Serve hot. 4-6 servings.

## \*TORTILLA SAUCE:

|                                 |                       |
|---------------------------------|-----------------------|
| 3 T. butter <u>or</u> margarine | 1 1/2 T. chili powder |
| 1 1/2 T. flour                  | 1 1/2 c. water        |

Melt butter or margarine in frying pan. Add flour and chili powder and blend until smooth. Add water and cook, stirring constantly until thickened. Remove from heat and cool enough to handle when softening tortillas.

Any housewife, no matter how large her family, can always get some time to be alone by doing the dishes.



# SALADS





## SALADS

APRICOT SALAD

Mrs. Orville (Marianne) Gatton

Drain:

1 (2 1/2 lb.) can apricots

1 (2 1/2 lb.) can pineapple tidbits

Dissolve:

2 pkg. orange Jello

2 1/2 c. boiling water

Dissolve the Jello in the boiling water. Add 1 c. mixed drained juices. Cool, then add apricots and pineapple. Pour in a 9x13 inch pan and cover with miniature marshmallows. Chill until firm then cover with this topping.

TOPPING:

Cook until thick:

1 c. mixed juices

1 egg (beaten)

1/2 c. sugar

1 T. butter

2 T. flour (heaping)

When cool add 1 c. Dream Whip.

APRICOT - PINEAPPLE SALAD

Mrs. Melvin Oppold

1 (No. 2 1/2) can apricot halves 2 c. boiling water

1 (No. 2 1/2) can crushed pineapple 1 c. apricot and pineapple juice (combined)

1 pkg. orange flavored gelatin 3/4 c. tiny marshmallows

1 pkg. lemon flavored gelatin TOPPING; cheese (grated)

1. Drain apricots and pineapple and save juices. Cut apricots into small pieces. 2. Dissolve both pkg. of gelatin in the boiling water. Add 1 c. of the combined apricot and pineapple juice. (Save remainder for topping.) 3. Chill mixture until it is partially congealed, then fold in fruit and marshmallows. Pour into 9x13 inch pan and chill until firm, then spread with topping and sprinkle with grated cheese. Makes 12-15 servings.

TOPPING:

Combine 1/2 c. sugar and 3 tsp. flour in saucepan. Blend in 1 slightly beaten egg, then gradually stir in 1 c. combined apricot and pineapple juice. Cook over low heat, stirring constantly, until thickened. Remove from heat and stir in 2 T. butter. Cool, then fold in 1 c. whipped cream. Spread over gelatin. Grated cheese may then be sprinkled on the top.

3 - BEAN SALAD

Mrs. E. V. Reece

- 1 can green beans (drained)      1/2 pimiento  
 1 can yellow beans (drained)      1/2 green pepper  
 1 can red kidney beans (washed)      1 small onion(sliced)

Mix together 2/3 c. vinegar, 3/4 c. sugar, 1/3 c. salad oil, salt and pepper. Stir until sugar is dissolved. Pour over beans. Keep in refrigerator.

CHERRY CHEESE DELIGHT

Mrs. Glen Dole

- 1 (8 3/4 oz.) can black cherries      2 T. sugar  
 (pitted)      1 c. boiling water  
 1 (3 oz.) pkg. Jello cherry      1 (3 oz.) pkg. cream cheese  
 gelatin

Drain cherries, measuring syrup. Add water to syrup to make 3/4 c. Cut cherries in half. Dissolve gelatin and sugar in 1 c. boiling water. Add measured liquid 3/4 c. and lemon juice. Pour 3/4 of the gelatin mixture into mold or 8x4 inch loaf pan. Chill until set, but not firm. Blend remaining gelatin mixture into cream cheese. Chill until very thick, then beat until fluffy. Fold in cherries. Pour over set gelatin. Chill until firm; unmold.

CHICKEN SALAD

Mrs. Florence Reinert

- 3 c. chicken (cooked, cubed)      1/2 c. marinade (below directions)  
 2 to 6 eggs (hard cooked, chopped)      1/4 c. whipped cream  
 1/2 c. sweet pickles (chopped)      Salt (to taste)  
 2 c. celery (diced)      1 c. mayonnaise

Marinate chicken 30 min. before using. Combine mayonnaise and whipped cream. Toss.

MARINADE:

- 3 T. salad oil      1/2 tsp. onion juice  
 6 T. lemon juice      1 tsp. celery seed  
 1 tsp. salt

Mix in order given and pour over chicken. Toss. Add other ingredients after marinating.

A man's mind is like his car. If it gets to knocking too much, he'd better have it overhauled or change it.

CHRISTMAS SALAD

Mrs. George Lang

- 1 pkg. lime Jello 2 c. boiling water  
 Pour into 13x9 cake pan to harden.
- 1 pkg. lemon Jello 15 marshmallows  
 2 c. water  
 Mix lemon Jello and water. Melt into this mixture the marshmallows. Let cool.
- Add:  
 1 c. cream (whipped) 1/2 c. sugar  
 A small can crushed pineapple 1 small pkg. Philadelphia cream cheese
- Pour over first Jello. Let harden.
- 1 pkg. cherry Jello 2 c. water  
 Cool and pour on top of other Jello.

COMPANY SALAD

Mrs. Harry C. Holmes

- 2 pkg. cherry Jello 3 c. boiling water  
 Combine and stir until Jello is dissolved. Add 1 can Wilderness pie cherries. Place in refrigerator until firm.

TOPPING:

- 15 large marshmallows 3 oz. Philadelphia cream cheese  
 2 T. milk (shredded)
- Melt above in double boiler and when above topping is cool whip 1 pkg. Dream Whip and add marshmallows mixture to Dream Whip. Beat all together and spread over firm Jello.

FROZEN FRUIT SALAD

Anne Bender

- 1 (3 oz.) pkg. cream cheese 1/8 tsp. salt  
 2 T. light cream 1 c. canned orange sections (halved)  
 1/3 c. mayonnaise 1 c. pineapple chunks  
 1 T. lemon juice 1/2 c. Maraschino cherries (quartered)  
 2 T. sugar 1 c. heavy cream (whipped)
- Blend cheese and cream until smooth. Mix in mayonnaise, lemon juice, sugar and salt. Add well drained fruit and fold in whipped cream.
- Pour salad into a flat dish. Cover tightly and freeze 3 hours. Cut into squares. Serve frozen with or without greens and salad dressing.

FRUIT SALAD

Mrs. Steve Priske

|                      |                              |
|----------------------|------------------------------|
| 3 egg yolks          | 1 c. heavy cream (whipped)   |
| 2 T. sugar           | 2 c. white cherries (pitted) |
| Dash of salt         | 2 c. quartered marshmallows  |
| 2 T. vinegar         | 2 c. pineapple bits          |
| 2 T. pineapple syrup | 2 oranges (cut in pieces)    |
| 1 T. butter          | I add a few walnuts.         |

Cook egg yolks, sugar, salt, vinegar, pineapple syrup and butter in double boiler until thick. Cool.

Fold in whipped cream, white cherries, marshmallows, pineapple, oranges and nuts (opt.).

Chill 24 hours. Decorate top with oranges and Maraschino cherries.

GRAHAM CRACKER SALAD

Mrs. L. F. Stielow

1 pkg. marshmallows  
Put in double boiler with 1/4 c. milk. Melt. Cool. Add:  
1 c. whipped cream                      1 small can crushed pineapple  
Mix altogether. Sprinkle graham cracker crumbs on bottom of pan. Pour in pan and sprinkle cracker crumbs over top.

JELLO SALAD

Mrs. Richard Saylor

|   |   |
|---|---|
| 1 pkg. lime Jello (or desired flavor)     | Small can pineapple (crushed and drained) |
| 1 pkg. whipped cream <u>or</u> Dream Whip | 1/4 c. walnuts                            |

Let Jello set until very thick, then whip Jello until fluffy. Whip cream. Beat in cream and blend in pineapple and nuts. Chill until set.

JELLO SALAD OR DESSERT

Mrs. J. L. Ringgenberg

|                         |                                      |
|-------------------------|--------------------------------------|
| 2 pkg. lemon-lime Jello | 1 can pineapple tidbits              |
| TOPPING:                |                                      |
| 1 egg                   | 1 c. pineapple juice <u>or</u> water |
| 1/2 c. sugar            | 1 pkg. Dream Whip                    |
| 1 heaping T. flour      |                                      |

Follow directions for preparing Jello and place in 2 qt. pan. Add drained pineapple tidbits and let set. When Jello has set prepare topping. Cook till thick egg, sugar, flour and juice. When cool add to 1 pkg. mixed Dream Whip.



RIBBON SALAD

Mrs. Dale Lawless

1 pkg. lime Jello

Fix as directed on pkg. Let set in large pan.

1 pkg. lemon gelatin (fix as directed on pkg.)

15 marshmallows (dissolved in the gelatin before adding the cold water)

Let cool.

Add:

1 c. crushed pineapple

1 (3 oz.) pkg. cream cheese

1 c. whipped cream

1/3 c. sugar

Let set slightly.

Then pour this over your lime Jello that has already set.

Prepare 1 pkg. cherry gelatin as directed on pkg. and pour over lemon mixture.

Especially nice at Christmas time. Colorful.

SPRING SALAD

Mrs. Ronald Kadolph

3 pkg. lemon gelatin

1 c. pineapple juice

3 c. hot water

1 egg (beaten)

1 (No. 2) can crushed pineapple  
(drained)

1/2 c. sugar

12 marshmallows (finely cut)

1 c. heavy cream (whipped)

3 bananas (cubed)

1 c. cheese (grated)

Dissolve gelatin in hot water; cool. Add pineapple, marshmallows and bananas. Chill in 10x15 inch pan till firm. Heat pineapple juice in double boiler. Add egg, flour and sugar. Cook till thickened. Cool. Fold in whipped cream. Spread over firm gelatin. Sprinkle with grated cheese. Yield: 18 servings.

SUNSHINE SALAD

Mrs. Roy Caster

GELATIN BASE:

1 pkg. lemon-flavored gelatin

1 1/2 c. cold water

1 pkg. orange-flavored gelatin

1 (No. 2) can crushed pineapple  
(drained)

2 c. boiling water

2 bananas (diced)

40 small marshmallows

Continued Next Page.

## SUNSHINE SALAD (Continued).

## TOPPING:

|                |                                |
|----------------|--------------------------------|
| 1 egg (beaten) | 1 c. pineapple juice           |
| 2 T. flour     | 1 c. heavy cream (whipped)     |
| 2 T. butter    | 1/2 c. sharp cheese (shredded) |
| 1/2 c. sugar   |                                |

1. For Base: Dissolve both pkg. of gelatin in boiling water. Add cold water and set in cool place until consistency of unbeaten egg white.

2. Add fruit and marshmallows and pour in large 9x15 inch pan. Chill until firm.

3. To make Topping: Combine in small saucepan the egg, butter, flour and sugar (mixed) and pineapple juice. Cook, stirring, over low heat until thickened.

4. Let mixture cool. Then fold in whipped cream and spread over chilled gelatin. Sprinkle cheese over top. Can be cut into 12 to 15 squares.

People are lonely because they build walls instead of bridges.

Be patient - in time, the grass becomes milk,

ADDITIONAL RECIPES

SHRIMP SALAD

TOPIPING:

1 egg (beaten)

2 T. flour

1/2 cup sugar

1/4 cup butter

1/2 cup pineapple juice  
1/2 cup heavy cream (whipped)  
1/2 cup sharp cheese (shredded)

1. For Sauce: Dissolve both pkgs. of gelatin in boiling water. Add cold water and set in cool place until consistency of custard.

2. Add fruit and marshmallows and pour in large 9x12 inch pan. Chill until firm.

3. For Topping: Combine in small saucepan the egg, butter, flour and sugar (mixed) and pineapple juice. Cook, stirring, over low heat until thickened.

4. Lay mixture cool. Then fold in whipped cream and spread over chilled gelatin. Sprinkle cheese over top. Can be cut into 12 to 15 squares.

1/2 cup pineapple juice

1/2 cup hot water

1 (2) 1/2 cup crushed pineapple (canned)

1/2 cup marshmallows (finely cut)

1 banana (cubed)

1 c. pineapple

1 egg (beaten)

1/2 c. sugar

1/4 c. heavy cream

1 c. potato (grated)

Dissolve gelatin in hot water; cool. Add pineapple, marshmallows and bananas. Chill in 10x10 in lined, oiled and waxed pan. Sprinkle with pineapple juice in double boiler. Add egg, flour and sugar. Cook until thickened. Cool. Fold in whipped cream. Spread over gelatin. Sprinkle with grated cheese. Yield: 12 squares.

SALAD

ORANGE FLAVORED

1/2 cup orange-flavored gelatin

1/2 cup orange-flavored gelatin

1/2 cup boiling water

1/2 cup pineapple

1/2 cup (2) 1/2 cup

(canned)

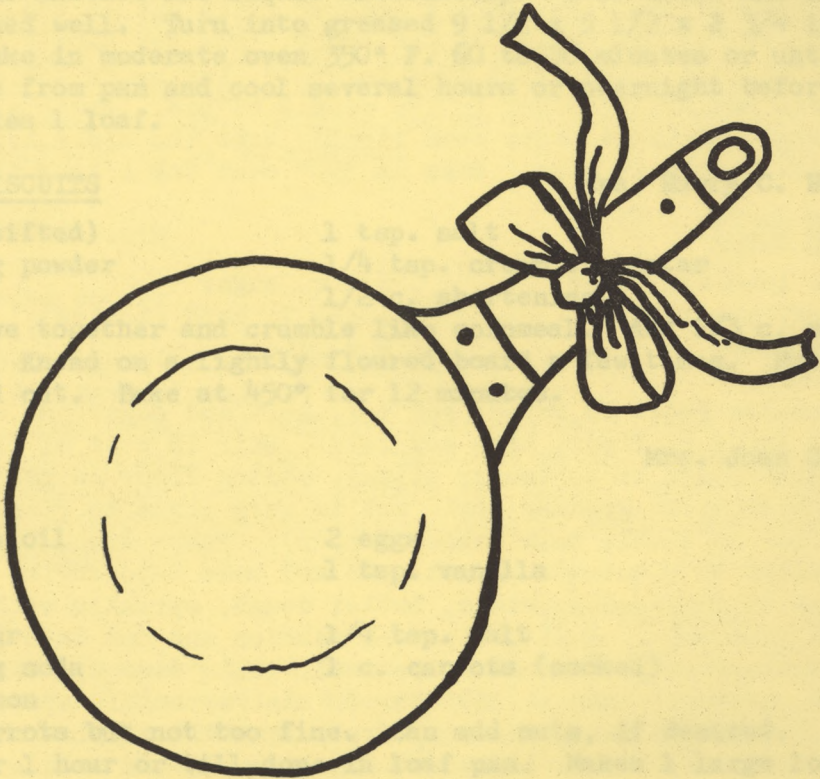
(canned)

Package are frozen; package they build with instead of bridge.

Be patient - in time, the grass becomes milk.



# MISC.



Misc.



## MISCELLANEOUS

BANANA BREAD

Mrs. W. A. Hollingworth

|                              |                                |
|------------------------------|--------------------------------|
| 2 c. enriched flour (sifted) | 2 eggs                         |
| 1 tsp. baking soda           | 1 c. bananas (ripe, mashed)    |
| 1 tsp. salt                  | 1/2 c. nutmeats (chopped)      |
| 1/2 c. shortening            | 1 T. vinegar plus milk to make |
| 1 c. sugar                   | 1/2 c. liquid                  |

Sift together flour, soda and salt. Cream shortening, blend in sugar, add beaten eggs and beat until fluffy. Add nutmeats, bananas, flour mixture and liquid alternately. Stir until all ingredients are mixed well. Turn into greased 9 1/2 x 5 1/2 x 2 3/4 inch loaf pan. Bake in moderate oven 350° F. 60 to 70 minutes or until done. Remove from pan and cool several hours or overnight before slicing. Makes 1 loaf.

NEVER FAIL BISCUITS

Mrs. Harry C. Holmes

|                      |                          |
|----------------------|--------------------------|
| 2 c. flour (sifted)  | 1 tsp. salt              |
| 4 tsp. baking powder | 1/4 tsp. cream of tartar |
| 2 tsp. sugar         | 1/2 c. shortening        |

Mix above together and crumble like cornmeal. Add 2/3 c. milk all at once. Knead on a lightly floured board a few times. Pat out dough and cut. Bake at 450° for 12 minutes.

CARROT BREAD

Mrs. Joan Cross

|                    |                       |
|--------------------|-----------------------|
| Mix:               |                       |
| 2/3 c. Mazola oil  | 2 eggs                |
| 1 c. sugar         | 1 tsp. vanilla        |
| Add:               |                       |
| 1 1/2 c. flour     | 1/4 tsp. salt         |
| 1 tsp. baking soda | 1 c. carrots (cooked) |
| 1 tsp. cinnamon    |                       |

Mash carrots but not too fine. Can add nuts, if desired. Bake 325° for 1 hour or till done in loaf pan. Makes 1 large loaf.

You can't keep trouble from coming, but you needn't give it a chair to sit on.

CHRISTMAS BRAID OR TWIST - BOHEMIAN BREAD

Mrs. V. B. Henchal

|                         |   |
|-------------------------|---|
| 1 cake compressed yeast | 2 1/2 tsp. salt                                     |
| 1/4 c. warm water       | 1/2 c. sliced almonds                               |
| 2 c. milk (scalded)     | 1 1/2 c. large white raisins<br>(can use dark also) |
| 1/2 c. honey            | About 5 1/2 c. flour                                |
| 1/3 c. butter           |   |
| 1 egg (beaten)          |   |

Dissolve yeast in warm water. Scald milk and cool to lukewarm. Add honey, shortening, salt, to this. Add 2 c. of flour to all above. And add eggs, raisins, nuts. Let this get bubbly. Then add rest of flour and raise to double in bulk. Work down and let rise again. Divide dough into 6 portions taking 3 making it into strips. Braid 3 for bottom of pan. Now make a smaller braid out of the 2 portions. Lay it on top to the center of 1st braid. Now you have 1 portion left. Divide this into 2 and twist them together, laying on top of the last braid making it higher in the middle of pan. Brush all now with beaten egg. Sprinkle poppy seed lightly over the whole top. Let raise till double in size. Bake in 350° oven for 1 hour or till done.

CINNAMON ROLLS

Mrs. Roger Langfritz

|                         |                        |
|-------------------------|------------------------|
| 1 1/2 c. lukewarm water | 1/4 c. sugar           |
| 1 pkg. dry yeast        | 1 1/2 T. lard (melted) |
| 1 egg (beaten)          | 4 c. flour             |
| 1 tsp. salt             |                        |

Dissolve yeast in water; add egg, salt and sugar and stir a little. Add 2 c. flour, then add lard. Stir in rest of flour. Knead until dough is no longer sticky, adding flour as needed. Put dough in large greased bowl, set in warm place to rise. Dough should rise to double bulk (about 1 hour). Punch down, let rise again (about 45 minutes). Punch down and make into rolls. Roll dough out in rectangular shape, butter dough, sprinkle with sugar and cinnamon liberally. Roll jelly roll fashion and cut into 12 equal pieces. Place in pan and let rise until rolls come up to top of pan, about 30 minutes. Bake at 350° for 30 min. or until tops are golden brown. Frost with powdered sugar frosting while still warm. This basic dough recipe makes delicious dinner rolls and bread.

Other people's troubles are not so bad as yours, but their children are a lot worse.

COFFEE CAKE

Mrs. Virgel Knox

BATTER:

|                          |                    |
|--------------------------|--------------------|
| 1/2 c. soft butter       | 1 T. baking powder |
| 1 1/4 c. sugar           | 1 tsp. salt        |
| 2 eggs                   | 3/4 c. milk        |
| 2 c. cake flour (sifted) | 1 tsp. vanilla     |

TOPPING:

|                  |                        |
|------------------|------------------------|
| 2 egg whites     | 1/2 c. pecans (broken) |
| 1 c. brown sugar |                        |

1. Add sugar to creamed butter, beat mixture until light and fluffy. Eggs are added 1 at a time and beaten in thoroughly.
2. Flour, baking powder, salt mixture is added alternately with milk, vanilla mixture, starting and ending with dry ingredients for smooth batter. Batter is placed in the refrigerator.
3. Meringue topping of stiff egg whites and brown sugar is spread over cake batter. Chopped pecans are strewn on top. Cake is baked at 350° for 25 to 40 minutes.

DATE NUT LOAF

Mrs. Robert Williams

|                                   |                                      |
|-----------------------------------|--------------------------------------|
| 3 c. flour                        | 1 c. dates (finely cut)              |
| 3 tsp. baking powder              | 1 egg (well beaten)                  |
| 3/4 tsp. salt                     | 1 c. milk                            |
| 1/2 c. brown sugar (pack lightly) | 4 T. butter (melted) <u>or</u> other |
| 1/2 c. walnut meats (chopped)     | shortening                           |

Sift flour once, add baking powder and salt, then sift again. Add sugar and mix well. Then add nuts and dates. Combine egg, milk and shortening. Add to flour mixture and blend. Bake in greased loaf pan in moderate oven for about 1 hour or until done at 350° F. Let set overnight before slicing.

DOUGH BOYS

Mrs. A. (Diana) Travisono

Use your favorite bread dough or frozen bread dough from grocery store (thawed as directed). Roll out to 1 inch thickness. Cut into 1x3 oblongs or any size desired. Fry in deep hot fat until golden brown. Drain on paper towel. Sprinkle with granulated sugar. Serve warm.

Visits always give pleasure - if not in the coming, then the going.

DROP DO-NUTS

Mrs. Harry C. Holmes

|                      |                      |
|----------------------|----------------------|
| 1 c. sugar           | 1 tsp. vanilla       |
| 2 eggs               | 1/2 tsp. cinnamon    |
| 1/2 tsp. salt        | Dash of nutmeg       |
| 1 c. milk            | 4 c. flour           |
| 2 T. butter (melted) | 4 tsp. baking powder |

Mix altogether. Drop by heaping tsp. in hot fat. Bake at 375°.

GOLDEN CORNBREAD

Mrs. Jerold Lawler

|                      |                        |
|----------------------|------------------------|
| 1 c. yellow cornmeal | 4 tsp. baking powder   |
| 1 c. flour           | 1 egg                  |
| 1/4 c. sugar         | 1 c. milk              |
| 1/2 tsp. salt        | 1/4 c. soft shortening |

Sift together dry ingredients, add egg, milk and shortening. Beat until smooth. Do not overbeat. Bake in greased 8x8 inch pan or muffin tins in hot oven 425° 20 to 25 minutes. I always double this and use a 9x13 inch pan instead.

GRAPE NUT BREAD

Mrs. Marvin Schwebke

|  |                      |
|--|----------------------|
| 2 eggs   | 4 c. flour           |
| 1 c. sugar   | 1 tsp. soda          |
| 1 c. Grape Nuts  | 2 tsp. baking powder |
| 2 c. sour milk <u>or</u> 2 T. vinegar<br>and 2 c. sweet milk | 1 tsp. salt          |

Pour sour milk over Grape Nuts and let stand while mixing the following.

Sift dry ingredients together, beat eggs and add sugar. Mix Grape Nut mixture into eggs and sugar. Stir in sifted dry ingredients. This makes 2 medium size loaves. Bake 40 min. at 350°. This is delicious toasted.

GUM DROP BREAD

Mrs. Everett Lawler

|                     |                |
|---------------------|----------------|
| 2 eggs              | 1 c. water     |
| 1 c. dates (cut)    | 1 c. gum drops |
| 1 c. sugar          | 2 1/4 c. flour |
| 1 c. nutmeats (cut) | 1 tsp. salt    |
| 1 tsp. soda         | 1/4 c. butter  |

Boil dates and water 5 minutes. Cool, add soda. Cream sugar and butter. Add eggs (beaten), nuts, dates, gum drops and flour. Bake 1 1/2 hours at 350°. Bake in round No. 2 cans - takes 4.

OAT-APPLE BREAD

Mrs. Robert Roelfsema

|                                  |                                      |
|----------------------------------|--------------------------------------|
| 3 c. raw apples (pared, chopped) | 1 tsp. cinnamon                      |
| 1/2 c. water                     | 1/2 tsp. allspice                    |
| 1 c. brown sugar (packed)        | 1 c. rolled oats (quick or regular)  |
| 2 c. flour (sifted)              | (uncooked)                           |
| 1 tsp. baking powder             | 1/2 c. seedless raisins              |
| 1 tsp. soda                      | 1/2 c. nuts (chopped)                |
| 1 tsp. salt                      | 2 eggs (beaten)                      |
|                                  | 1/4 c. shortening (melted) <u>or</u> |
|                                  | cooking oil                          |

Combine apples, water and 1/2 c. brown sugar. Cook until apples are almost tender, about 5 min. Cool while preparing remaining ingredients. Sift together flour, baking powder, soda, salt and spices. Stir in remaining brown sugar, oats, raisins and nuts. Add apple mixture, eggs and shortening to dry ingredients; stir just until dry ingredients are moistened. Pour into greased 10 inch tube pan. Bake in 350° oven until done, about 40 minutes. Let cool in pan about 10 minutes. Remove from pan and cool on rack.

ORANGE BREAD

Mrs. Harry Lawless

|                    |                      |
|--------------------|----------------------|
| 2 eggs             | 1 tsp. baking powder |
| 1 c. white sugar   | 1/2 tsp. salt        |
| 1/2 c. brown sugar | 2 T. butter          |
| 2 c. milk          | 1 lb. orange slices  |
| 4 c. flour         | 1/2 c. walnuts       |

Cut up orange slices. Bring milk to a boil. Then add cut up orange slices and butter and let cool. Beat eggs, add sugar, cooled milk and flour, baking powder and walnuts. Bake in bread tins 6x10, 350° for 50 minutes. Makes 2 loaves.

ORANGE 'N MINCEMEAT BREAD

Mrs. J. F. Steckler

|                                      |                           |
|--------------------------------------|---------------------------|
| 1 c. warm water (105-115°)           | 1/4 c. butter (softened)  |
| 2 pkg. <u>or</u> cakes dry <u>or</u> | 1 1/2 tsp. salt           |
| compressed yeast                     | 1 T. orange peel (grated) |
| 2/3 c. orange juice                  | 5 1/4 c. flour (about)    |
| 1/2 c. sugar                         | 1/2 c. mincemeat          |

Measure warm water into large bowl. Sprinkle or crumble in yeast. Stir until dissolved. Add orange juice, sugar, butter, salt and peel. Stir in 2 c. flour. Beat until smooth. Cover; let rise in warm place, free from draft until light and bubbly, about 30 min. Stir batter down; add enough additional flour to make a soft dough.

Continued Next Page.

ORANGE 'N MINCEMEAT BREAD (Continued).

Turn out onto lightly floured board. Knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning dough so the top of it is greased also. Cover; let rise until double in bulk; about 50 minutes.

Punch dough down. Turn onto lightly floured board; divide in half. Roll each half out into a 10x8 inch rectangle. Spread 1/2 the mincemeat on each. Shape each half into a loaf. Put into greased 9x5x3 inch loaf pan. Cover; let rise in warm place, until doubled in bulk; about 1 hour. Bake at 400° about 35 minutes or until done.

PUMPKIN BREAD

Mrs. Delbert Rogers

|                         |                                   |
|-------------------------|-----------------------------------|
| 2 2/3 c. sugar          | 1/2 tsp. baking powder            |
| 2/3 c. shortening       | 2 tsp. soda                       |
| 4 eggs (beaten)         | 1 1/2 tsp. salt                   |
| 1 (1 lb.) can pumpkin   | 1 tsp. cinnamon                   |
| 2/3 c. water            | 1/2 tsp. cloves                   |
| 3 1/3 c. flour (sifted) | 2/3 c. walnuts (chopped)          |
|                         | 2/3 c. dates (cut up)(if desired) |

Cream together sugar and shortening. Stir in eggs, pumpkin and water. Sift dry ingredients together. Gradually stir in. Add nuts and dates. Blend well. Turn batter into 2 greased 9x5x3 inch pans. Bake 350° for 1 hour and 15 min., or until done. This can all be done in a mixer.

RAISIN BREAD

Mrs. Robert (Helen) Kooser

|                     |                        |
|---------------------|------------------------|
| 1 pkg. yeast        | 1 tsp. salt            |
| 1/4 c. warm water   | 1 egg (beaten)         |
| 2 c. milk           | 6 1/2 c. flour (about) |
| 1/2 stick of butter | 1 c. raisins           |
| 1/2 c. sugar        |                        |

Sprinkle yeast over warm water, set aside. Scald milk and pour into mixing bowl with butter, sugar and salt. Cool to lukewarm, add dissolved yeast and the egg. Beat in 2 c. flour (electric mixer can be used up to this point). Stir in raisins and work in remaining flour. Work until smooth and elastic. Place in a buttered bowl, brush with butter, cover and set in warm place to rise until doubled (1 1/2 to 2 hours). Punch down, let rest 10 min. more. Then work into loaves. (Makes 2 large or 3 small loaves.) Cover and keep in warm place until doubled. Bake in 375° oven 40 to 45 min. for large loaves.

REFRIGERATOR ROLLS

Mrs. Larry Arnold

|                               |                              |
|-------------------------------|------------------------------|
| 2 c. lukewarm water <u>or</u> | 2 tsp. salt                  |
| potato water                  | 6 1/2 to 7 c. flour (sifted) |
| 2 pkg. dry yeast              | 1 egg                        |
| 1/2 c. sugar                  | 1/4 c. soft shortening       |

Dissolve yeast in water. In mixing bowl add sugar, salt and about half the flour. Beat thoroughly 2 minutes. Add egg and shortening. Beat in gradually remaining flour until smooth. Cover with damp cloth. Place in refrigerator. Punch down occasionally. About 2 hours before baking cut off amount needed. Return remaining dough to refrigerator. Shape into rolls and place on greased baking sheet. Brush tops with melted butter. Let rise until light (1 1/2 to 2 hrs.), Heat oven to 400° (moderately hot). Bake 12 to 15 minutes. Makes 4 dozen med. rolls.

REFRIGERATOR ROLLS

Mrs. Daryl Graves

|                                       |                          |
|---------------------------------------|--------------------------|
| 1 c. Crisco <u>or</u> lard            | 1 c. cold water          |
| 2/3 c. sugar                          | 2 eggs (beaten)          |
| 1 cake compressed <u>or</u> dry yeast | 1 T. salt                |
| 1 c. potato water                     | 6 to 8 c. flour (sifted) |
| 1 c. potatoes (mashed)                | 1 large bowl             |

Sprinkle yeast over 1 c. potato water, 1 c. cold water, shortening and mashed potatoes. I use the potato water and potatoes while warm, also use more potato water if you have it and balance cold water. Let set 1 hour. Then add 2 beaten eggs, salt. Add 4 c. flour, beat hard and well. Keep adding flour, working it in, until all is used.

Knead down for 10 min. Place in greased bowl, cover with towel or wax paper. Let rise once. You can use for rolls now or work it down and refrigerate in a tightly covered container. Keeps for 2 to 3 days. You can make any kind of rolls. Makes delicious buns.

REFRIGERATOR ROLLS

Mrs. Raymond Kadolph

|              |                     |
|--------------|---------------------|
| 1/2 c. sugar | 2 c. lukewarm water |
| 1 tsp. salt  | 1 egg               |
| 3 T. oleo    | 5 1/2 c. flour      |
| 1 pkg. yeast |                     |

Put water, salt, sugar, oleo in large bowl. Soak yeast in 1/4 c. warm water with a pinch of ginger. Add yeast and egg, beat all together. Add 2 1/2 c. flour. Beat again. Then add the 3 c. flour.

Continued Next Page.

## REFRIGERATOR ROLLS (Continued).

Cover and put in refrigerator overnight. Shape into rolls. Let raise until double in bulk. Bake at 350° for 20 min. Or store in refrigerator and take out what you want each time leaving the soft dough. Will keep as long as 3 weeks. Punch down each day. You will need a little flour on your hands as you shape rolls as the dough is soft.

SWEDISH KRINGLEN

Mrs. James McLeon

## CRUST:

1 c. flour  
1/2 c. butter or oleo

2 T. water

Mix as pie crust. Pat onto ungreased cookie sheet in 2 lengths 3 inches wide by 12 inches long.

## FILLING:

1 c. water  
1/2 c. butter or oleo

Boil. Remove from heat.

## Add:

1 c. flour  
3 eggs (1 at a time)

1 tsp. vanilla or almond

Stir until mixture leaves side of pan. Place on top of crust.

Bake 350° for 1 hour.

## FROSTING: Frost cooled crust and filling.

1 c. powdered sugar  
1 T. cream

1 T. butter or oleo1 tsp. vanilla or almondTIED CINNAMON ROLLS

Mrs. Ronald Kadolph

2 cakes yeast  
1 c. lukewarm water  
1 1/2 c. sugar  
2 eggs (beaten)  
1 T. salt

6 c. flour

1 c. shortening

1 c. butter (melted)

1 T. cinnamon

Soften yeast in water. Cream 1/2 c. sugar and shortening. Over this pour boiling water. Add eggs, salt and yeast mixture. Add 6 c. flour. Form dough but do not let rise. Roll out; cut into 1x5 inch strips. Dip in melted butter. Roll in mixture of cinnamon and 1 c. sugar. Tie in a knot. Place on greased cookie sheet; let rise 1 hour. Bake at 350° for 15-20 minutes or until brown. Yield: 4 dozen.

WHITE BREAD

Mrs. George Lang

## FOR 2 LOAVES:

|                         |                              |
|-------------------------|------------------------------|
| 2 1/4 c. lukewarm water | 2 cakes <u>or</u> pkg. yeast |
| 3 T. sugar              | 2 T. soft shortening         |
| 1 T. salt               | 7 to 7 1/2 c. flour (sifted) |

## FOR 4 LOAVES:

|                         |                                |
|-------------------------|--------------------------------|
| 4 1/2 c. lukewarm water | 4 cakes <u>or</u> pkg. yeast   |
| 6 T. sugar              | 4 T. soft shortening           |
| 2 T. salt               | 14 to 14 1/2 c. flour (sifted) |

Add the flour in 2 additions using the amount necessary to make easy to handle. Handle and knead the dough accordingly. (When dough begins to leave sides of bowl turn it out onto a lightly floured board to knead.) Knead until dough is smooth, elastic and doesn't stick to board. Place in greased bowl, turning once to bring greased side up. Cover with damp cloth and let rise in warm, draft free spot, until double (1 1/2 to 2 hours). Press 2 fingers into dough. It will leave indentation when dough is doubled. Punch down; thrust fist into dough, pull edges into center and turn completely over in bowl. Let rise again until almost double in bulk (30 to 45 min.). Mold loaves and place in greased 9x5x3 inch bread loaf pans. Let rise again and bake. Temperature: 425° (hot oven) Time: Bake 25 to 30 minutes.

NOODLES

Mrs. W. A. Hollingworth

|        |               |
|--------|---------------|
| 3 eggs | Pinch of salt |
|--------|---------------|

Beat eggs and add salt. Stir in enough flour to make dough like pie crust. Roll out on a floured board and cut in strips. Let dry until ready to use, or you may put in plastic bag and freeze.

CARAMEL CANDY

Mrs. Marvin Schwebke

|                                   |                                   |
|-----------------------------------|-----------------------------------|
| 2 c. sugar                        | 2 c. coffee cream (half and half) |
| 1 1/2 c. white syrup              | 2 tsp. vanilla                    |
| 1/2 c. butter <u>or</u> margarine |                                   |

Cook syrup, sugar, butter and 1 c. of cream to a rolling boil. Gradually add the other cup of cream, keeping the mixture boiling. Use a heavy pan and medium heat, stirring frequently.

Cook until it forms a hard ball, add vanilla and pour into a greased pan (cookie sheet). When cool cut in pieces and wrap in waxed paper.

CHOCOLATE PEANUT CLUSTERS

Mrs. Stanley Silvest

1 (3 oz.) pkg. chocolate pudding      1 c. salted peanuts  
 1 c. sugar                                      1 tsp. vanilla  
 1/2 c. evaporated milk

Combine the first ingredients in heavy pan. Cook over medium heat, stirring constantly until mixture comes to a boil. Lower the heat and cook slowly 3 minutes, stirring constantly. Remove from heat and quickly add peanuts and vanilla. Beat until candy thickens and begins to lose its gloss. Drop from tsp. onto waxed paper forming clusters.

CREAMY FUDGE

Mrs. Marvin Schwebke

3 c. sugar                                      2 1/2 sq. of chocolate  
 1 envelope Knox gelatin                  1 1/4 c. butter or margarine  
 1 c. milk                                        2 tsp. vanilla  
 1/2 c. corn syrup (scant)                  1 c. nuts (chopped)

Mix sugar and gelatin in a heavy pan; add milk, syrup, chocolate and butter. Cook over medium heat, stirring frequently. Cook to 238°, add vanilla. Cool 15-20 minutes. Beat until thick.

DIVINITY PASTEL JELLO CANDY

Dorothy Bennett

3 c. white sugar                              2 egg whites  
 3/4 c. light corn syrup                    1 (3 oz.) pkg. jello (any flavor)  
 3/4 c. water                                      (any fruit flavor)

I sometimes use 1 cap full of mint flavoring. Place a nutmeat on top of each piece of candy, sometimes.

Mix sugar, syrup and water, bring to boil over low heat, stirring to dissolve sugar. Boil until syrup forms hard ball in cold water or hard ball stage on candy thermometer. Meanwhile beat egg whites until stiff but not dry. Add Jello, 1 T. at a time and beat until mixture will stand in stiff peaks. Pour syrup in a thin stream over egg white-Jello mixture, beating constantly. Continue beating until mixture holds shape and loses its gloss, about 10 min. with electric mixer. Drop by tsp. on wax paper. May place nutmeat on top of each piece. Allow to dry about 2 hours. Or until firm. Store in a covered container. Makes about 7 dozen candies.

Success in marriage is much more than finding the right person; it is a matter of being the right person.

NEVER FAIL DIVINITY

Mrs. Bernard (Beverly) Kadolph

2 c. sugar  
 1/3 c. water  
 1/2 c. white syrup

2 egg whites  
 1 tsp. vanilla  
 1/8 tsp. salt

Cook sugar, water and white syrup, stirring constantly until sugar is dissolved and mixture boils. Remove from heat when syrup spins a long thread. Slowly pour syrup over stiffly beaten egg whites to which salt has been added. Continue beating until candy holds shape when dropped from a spoon. Mix in vanilla. Drop by spoonfuls on greased oiled paper or turn into a greased pan and cut into squares. Good Luck!

INFALLIBLE FUDGE

Leone G. Connell

1 (4 oz.) pkg. chocolate pie filling  
 1 1/2 c. sugar

1 T. butter (melt)  
 1/2 c. milk (homog. or canned)  
 1 c. nuts (chopped)

Combine top ingredients in large heavy saucepan. Cook, stirring frequently over medium fire. Boil until mixture reaches soft ball stage. Beat until it starts to thicken, add nuts and pour on platter or oblong foil pan. Work quickly as mixture hardens immediately, but remains soft if packed in a covered tin. Butterscotch pudding may be substituted for chocolate, same routine.

NESSLER CANDY

Mrs. Richard (Donna) Klettke

3 c. sugar  
 1 c. milk

1 c. white Karo

Cook to soft ball stage and beat until it loses its gloss. Add 1 c. nuts, 1 tsp. vanilla and 1 T. butter. Pour into greased pan. Cool and cut.

RUM BALLS

Mrs. Marvin Schwebke

1 (7 1/2 oz.) pkg. vanilla wafers  
 1 c. granulated sugar  
 1/2 c. nuts (chopped fine)

1/4 c. butter (melted)  
 1/4 c. rum  
 Powdered sugar

Roll vanilla wafers fine. Add remaining ingredients and mix. Roll mixture into little balls and roll the balls in powdered sugar. Place on waxed paper to dry overnight. Then roll in more powdered sugar. Store in a can with tight-fitting lid with aluminum foil or waxed paper between layers.

CHOCOLATE SAUCE FOR ICE CREAM

Mrs. Jerold Lawler

(May be refrigerated for later use.)

|                 |                  |
|-----------------|------------------|
| 1 c. sugar      | 1 c. water       |
| 1/4 c. cocoa    | 1 T. butter      |
| 1 T. cornstarch | 1/2 tsp. vanilla |
| 1/8 tsp. salt   |                  |

Mix dry ingredients and stir in the water. Boil, stirring constantly until it thickens. Remove from heat and add vanilla and butter. Serve hot or cold.

SWEDISH NUTS

Mrs. Robert Rasmussen

|                         |                    |
|-------------------------|--------------------|
| 1/2 lb. pecans          | Warm nuts or toast |
| 1/2 lb. English walnuts |                    |

Beat 2 egg whites until real stiff and beat in a cup of sugar and a little salt. Mix nuts in this mixture. Cookie sheet. Melt 1/2 c. butter and bake in oven at 300° for 30 min. Stir often.

BAKED CORN

Mrs. Jacqueline Kebschull

|                             |                               |
|-----------------------------|-------------------------------|
| 1 can crushed corn          | Salt                          |
| 1 can whole kernel corn     | Pepper                        |
| (about 15 oz. cans of corn) | A little sugar (about a tsp.) |
| 3 eggs                      |                               |

Mix in a greased pan. Add milk to cover. Stir well. Bake for 1 hour in a 350° oven or until a knife stuck in the middle comes out clean. Will serve 6 to 8.

This makes a nice different vegetable dish.

BROCCOLI CASSEROLE

Florence Reinert

|                                     |  |
|-------------------------------------|--|
| 1 pkg. broccoli (chopped)           | 1 c. creamed celery soup with 1 T. water |
| 2 T. Worcestershire sauce           |  |
| Several shakes soy sauce (to taste) | 2 T. Minute Rice                         |
|                                     | 1 can water chestnuts                    |

Add broccoli and rest of ingredients, heat on top of stove. Place in casserole. Add chestnuts. Place in oven. Bake at 350° 30 or 40 minutes.

Mothers, as well as fools, sometimes walk where angels fear to thread.

BEAN ROUND-UP

Mrs. G. T. Eller

- |   |                    |
|---|--------------------|
| 1 lb. ground beef (browned,<br>salt and pepper) | 1 can kidney beans |
| 1 can pork and beans                            | 1/2 c. catsup      |
| 1 can butter beans                              | 1 tsp. dry mustard |

Bake 1 hour at 350°.

CAULIFLOWER AND PEA CASSEROLE

Mrs. Richard (Evelyn) Stone

- |                           |                              |
|---------------------------|------------------------------|
| 1 pkg. frozen cauliflower | 1 can cream of mushroom soup |
| 1 pkg. frozen peas        | Any kind of cheese 1/2 lb.   |
|                           | 1 pkg. onion rings (frozen)  |

Cook cauliflower and peas together till half done. Drain water and mix with cream of mushroom soup. Place in greased dish, sprinkle with diced cheese and cover cheese with frozen onion rings. Bake at 300° till bubbly and onion rings are browned.

GREEN BEANS SUPREME

Mrs. Robert Rasmussen

- |  |                                     |
|--|-------------------------------------|
| 3 lb. fresh green beans<br>(3 pkg. frozen) | 1 c. cream                          |
| 1 big can mushrooms                        | 3-5 drops tabasco sauce             |
| 1 med. onion (sliced)                      | 2 tsp. soy sauce                    |
| 1/2 c. butter                              | 1/2 tsp. salt                       |
| 1/4 c. flour                               | 1/2 tsp. pepper                     |
| 1/2 c. milk                                | 1 tsp. MSG                          |
|  | Blanched almonds (opt.)             |
|  | 1 large jar processed cheese spread |

Cook green beans (canned beans may be used). Place in large oiled casserole. Brown onion in butter; add flour, stirring to a paste. Gradually add milk and cream, stirring all the while. Add cheese spread and seasonings. Stir. Add mushrooms. Pour sauce over beans. Sprinkle almonds on top. Bake 325° for 20 min. Serves 12.

OLD FASHIONED POULTRY STUFFING

Mrs. Chuck McCarty

- |                            |                                   |
|----------------------------|-----------------------------------|
| 1 c. celery (chopped)      | 1/4 c. butter <u>or</u> margarine |
| 1/2 c. onion (chopped)     | 1 can Swanson's chicken broth     |
| 1/2 tsp. poultry seasoning | 8 c. dry bread cubes              |

Continued Next Page.

## OLD FASHIONED POULTRY STUFFING (Continued).

Cook celery, onion and poultry seasoning in butter until vegetables are tender. Add broth, mix lightly with bread cubes. Makes about 4 c. stuffing or enough for a 5 to 6 lb. bird.

For variation and a different taste - use all rye bread cubes.

### PICNIC BAKED BEANS

Mrs. Ronald Kadolph

|                               |                        |
|-------------------------------|------------------------|
| 2 (No. 2) cans pork and beans | 1/2 c. catsup          |
| 1/4 c. brown sugar            | 1 med. onion (diced)   |
| 2 T. dark Karo syrup          | 6 slices bacon (diced) |
| 1 1/2 T. Worcestershire sauce |                        |

Combine beans, brown sugar, syrup, catsup and Worcestershire sauce in casserole. Saute' onions and bacon. Add to casserole and bake in 375° oven for 1 hour 30 minutes.

### SCALLOPED CORN AND OYSTERS

Mrs. Marvin Schwebke

|                          |                        |
|--------------------------|------------------------|
| 1 can frozen oyster stew | 1/4 tsp. salt          |
| 2 c. cream style corn    | Dash of pepper         |
| 1 1/2 c. cracker crumbs  | A bit of sugar         |
| 1 c. milk                | 1/4 T. onion (chopped) |
| 1 egg (slightly beaten)  |                        |

Blend all together and place in a 1 1/2 qt. casserole. Top with 1/2 c. cracker crumbs and 2 T. melted butter. Bake 1 hour at 350°.

### ESCALLOPED CORN

Mrs. Orville (Marianne) Gatton

|                          |                 |
|--------------------------|-----------------|
| 1 can corn (cream style) | 1 tsp. sugar    |
| 1 c. milk                | 1 1/4 tsp. salt |
| 2 eggs                   | Dash of pepper  |
| 1 c. cracker crumbs      |                 |

Mix all ingredients and pour into buttered baking dish. Dot generously with butter. Bake about 1 hour at 350°.

To handle yourself, use your head; To handle others, use your heart.

A man wrapped up in himself makes a very small bundle.

Keep on your toes and you won't run down in the heels.

LIMA BEAN - CORN CASSEROLE

Mrs. Clyde Walton

- |                          |                                |
|--------------------------|--------------------------------|
| 1 pkg. frozen lima beans | 3 T. onion (minced)            |
| 1 pkg. frozen corn       | 1 can broiled sliced mushrooms |
| 1 small can deviled ham  | (drained)                      |
| 1 carton soured cream    | 1/2 c. fine dry bread crumbs   |
| 1 tsp. salt              | Butter                         |

Cook beans and corn until crisp tender. Drain. Into soured cream stir deviled ham, salt and onion. Stir this mixture into vegetables and pour into buttered casserole. Arrange sliced mushrooms on top and sprinkle with crumbs and dot with butter. Bake 30 minutes at 350°.

SAUERKRAUT

Mrs. Everett Lawler

- |                           |                        |
|---------------------------|------------------------|
| 1 (No. 2) can sauerkraut  | 1 bay leaf             |
| (3 1/2 c.)                | 1/4 tsp. salt          |
| 1/4 c. vinegar            | 2 tsp. onion (grated)  |
| 2 T. brown sugar (packed) | 1 T. parsley (chopped) |
| 2 whole cloves            |                        |

Put all but parsley in pan and cover. Cook over medium heat 30 minutes. Then add parsley.

BLEU CHEESE BALL

Mrs. Clyde Walton

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 (8 oz.) pkg. cream cheese | 1/2 tsp. prepared mustard     |
| 6 oz. bleu cheese           | 1/8 tsp. Worcestershire sauce |
| 1/2 tsp. vinegar            |                               |

Cream or beat until smooth. Chill. Form into ball. Roll in 1/4 c. chopped salted peanuts or other nuts. Refrigerate.

FRENCH DRESSING

Mrs. Glen Dole

- |                        |                    |
|------------------------|--------------------|
| 1 tsp. celery seed     | 1 tsp. paprika     |
| 1 tsp. salt            | 1 tsp. dry mustard |
| 1 tsp. onion (chopped) | 1/4 c. vinegar     |
| 1/4 c. sugar           | 1/3 c. catsup      |
| 1 c. salad oil         | Juice of 1 lemon   |

Mix together thoroughly, put in pint jar and refrigerate before using.

Life is like a ladder. Every step we take is either up or down.

FRENCH DRESSING

Mrs. Leo (Ella) Keniry

|                              |                    |
|------------------------------|--------------------|
| 1/2 c. sugar                 | 3/4 c. salad oil   |
| 3/4 tsp. salt                | 1/4 c. vinegar     |
| 3/4 tsp. paprika             | 3/4 c. celery seed |
| 1/4 c. catsup or chili sauce |                    |

Combine sugar, salt, paprika and catsup and beat until well mixed, add salad oil, vinegar and celery seed and mix well. Cover and store in jar in refrigerator. Goes very well as dressing for a tossed lettuce salad.

FRENCH DRESSING

Mrs. Richard Fisher

|                       |                         |
|-----------------------|-------------------------|
| 1 c. granulated sugar | 1/2 c. vinegar          |
| 1 tsp. salt           | Juice of 1 lemon        |
| 3/4 c. catsup         | 1 small onion (ground)  |
| 3/4 c. salad oil      | 1 small pepper (ground) |

Combine ingredients, keep refrigerated, shake well before using. Diet sweetener may be substituted for sugar.

FRENCH DRESSING

Mrs. James McLeon

|                              |                  |
|------------------------------|------------------|
| 1 c. ketchup                 | 1 tsp. salt      |
| 2 c. salad oil               | 1/2 c. sugar     |
| 2 T. Worcestershire sauce    | 1/2 c. water     |
| 1/2 c. white or wine vinegar | Juice of 1 lemon |
| 2 tsp. paprika               |                  |

Cook sugar, water and lemon slowly for 10 min. Cool. Add alternately the other ingredients, beating all the time. Makes 1 qt. Keep refrigerated. Use a better brand of ketchup and oil.

RUSSIAN DRESSING

|                |                       |
|----------------|-----------------------|
| 1 tsp. salt    | Juice from 1/2 lemon  |
| 1 tsp. paprika | 4 tsp. onion (grated) |
| 2/3 c. sugar   | 1/2 c. salad oil      |
| 1/3 c. catsup  | 1/4 c. vinegar        |

Mix all ingredients together, beat with rotary beater or blend these ingredients in a blender.

There's nothing wrong with being a self-made man if you don't consider the job finished too soon.

RUSSIAN DRESSING

Mrs. Eugene Kadolph

1 tsp. salt  
 1 tsp. paprika  
 1/2 c. sugar  
 1/2 c. vinegar  
 1/2 c. salad oil or olive oil  
 1/2 c. catsup  
 Juice 1/2 lemon or extra vinegar  
 4 tsp. onion (finely cut)

Either place in blender for 1/2 minute or mix by hand. Very good for lettuce salad.

SALAD DRESSING

Florence Reinert

1/2 c. sugar  
 1/2 c. salad oil  
 1/4 c. vinegar  
 1/8 c. cold water  
 Salt and seasoning (to taste)

Good on lettuce or cabbage.

SALAD DRESSING

Mrs. John Harms

1 c. sugar  
 2 T. cornstarch  
 1/4 tsp. salt  
 Touch of pepper  
 1 tsp. dry mustard  
 2/3 c. vinegar  
 4 eggs  
 1 1/2 c. thick cream (use evaporated milk, if no cream)

Mix all and cook till thick. Great for potato salad.

SPAGHETTI SAUCE

Mrs. Larry Arnold

1 c. onion (chopped)  
 1 1/2 lb. ground beef  
 1 carrot (diced thin)  
 1 pepper (chopped fine)  
 1 small can tomato paste  
 1 small can tomato sauce  
 2 c. water  
 2 T. sugar  
 2 tsp. salt  
 2 tsp. Tabasco sauce

Brown onions in 1 T. fat. Brown meat well. Add all other ingredients and let simmer for 1 hour.

TOMATO SAUCE FOR GREEN BEANS

Mrs. Nick Bellizzi

Using 2 cans green beans. Heat 2 T. corn oil. Chop 1 toe garlic and brown in the oil. Mix into garlic 2 T. tomato paste. Add green beans, water in can included. Simmer until the juice thickens.

The only ideas that will work for you are the ones you put to work.

RUBY FRUIT PUNCH

Mrs. Bill Dole

1 1/2 c. sugar  
 2 c. boiling water  
 3 c. cranberry juice  
 1/3 c. lemon juice

2 c. orange juice  
 1 qt. gingerale  
 Orange and lemon slices

Dissolve sugar in hot water. Add cranberry juice, lemon and orange juices. Chill. Just before serving turn into punch bowl and add lemon and orange slices.

RASPBERRY JAM

Mrs. J. L. Ringgenberg

4 c. berries  
 4 c. sugar

2 T. lemon

Boil 2 c. sugar with 4 c. berries 2 minutes. Add remaining 2 c. sugar and boil 3 minutes. Skim and add lemon juice. Let stand overnight. Seal in sterilized jars.

RHUBARB JAM

Mrs. Jerry Donner

5 c. rhubarb  
 3 1/2 c. sugar

Boil until goes to pieces. Remove from heat, add 2 pkg. red Jello. Pour in glasses.

BREAD AND BUTTER PICKLES

Mrs. Richard Klettke

25 to 30 cucumbers  
 8 white onions  
 2 large sweet peppers (1 red,  
 1 green)  
 2 tsp. mustard seed

1/2 tsp. cloves  
 1/2 c. salt  
 2 c. vinegar  
 4 c. sugar  
 1 tsp. turmeric

Wash cucumbers and slice thin. Chop onion and peppers. Combine with cucumbers and salt. Let stand 3 hours, then drain.

Combine vinegar, sugar and spices in large kettle and bring to a boil. Add drained cucumbers and simmer for 15 minutes. Do not boil.

Pack while hot in jars and seal at once.

The bigger a man's head gets, the easier it is to fill his shoes.

He who buys what he doesn't need steals from himself.

CUCUMBER PICKLES

Mrs. Richard Klettke

150 3 to 4 inch cucumbers      2 T. pickling spice  
 2 T. powdered alum            2 1/2 c. vinegar  
 4 c. sugar

Cover cucumbers with hot salt brine, 1 c. coarse salt to 2 qt. water. Cover and let stand 7 days. Drain. Cover with hot water. Let stand 24 hours. Drain again. Cover with hot water. Add alum and let stand 24 hours. Drain and split cucumbers. Combine remaining ingredients. Heat to boiling and pour over cucumbers. Drain syrup from cucumbers each morning for 4 days. Reheat and pour over cucumbers and seal.

14 DAY SWEET PICKLES (crisp)

Mrs. Harry Clary

2 gal. cucumbers washed sliced lengthwise.

Dissolve 2 c. salt in 1 gal. boiling water. While hot pour over cucumbers in a stone jar. Cover and weight down. Let stand 1 week.

8th day - drain and cover with boiling water. Let stand 24 hours.

9th day - drain and cover with boiling water with 1 T. powder alum and let stand 24 hours.

10th day - drain and cover with boiling water, let stand 24 hours, then drain.

Pickling Mixture - 10 c. vinegar boiling hot, 6 c. sugar, 1/2 oz. celery seed, 1 oz. stick cinnamon.

Pour this over pickles. Drain off for 3 mornings, reheating and adding 1 c. sugar each morning. Will keep in open jar or can be canned and sealed with last heating.

LIME PICKLES

Mrs. Richard Klettke

Cut pickles in chunks. Cover with solution of 1 c. lime to 1 gal. water. Stir until dissolved. Soak pickles 24 hours. Stir occasionally. Drain and wash good as lime coats pickles. Cover with cold water. Let stand 3 hours.

SYRUP:

8 c. vinegar                            3 T. salt  
 8 c. sugar                                3 tsp. mixed spices  
 Simmer 30 minutes. Pack in jars and seal.

The longer you keep your temper the more it will improve.

SWEET PICKLES

Mrs. Richard Klettke

Use dill size pickles. Wash and put in crock. Put fresh hot water on them for 4 days. On 5th day, slice them in 1/4 inch slices.

SYRUP:

- 8 c. sugar
- 1 qt. vinegar
- 3 tsp. salt
- 3 tsp. pickling spices or stick cinnamon or whole allspice

Boil and pour over pickles each day for 4 days. On 4th day, bring pickles to boil and pack in jars.

A woman worries about the future until she gets a husband, while a man never worries about the future until he gets a wife.



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